

# The Grosvenor Hotel Weddings



*The perfect venue for your perfect day*

“Something old, something new  
Something borrowed, something blue  
And a silver six pence in your shoe”

We would like to take this opportunity to congratulate you on your forthcoming marriage and extend our sincere best wishes for the future.

There's so much to organise, so let us take the strain and do the hard work for you. That's what we're here for.

### **Let us help you make it Special**

Preparing for your wedding should be one of the most exciting experiences of your life and with a bit of thought there are hundreds of ways to make your day really special - from the meal itself to table decorations, from background music to keeping the kids entertained.

We can help make your day whatever you want it to be. Just let us know and we will make sure it happens.

We believe that planning ahead is the key to a successful wedding. You want to remember your big day for all the right reasons and to make sure this happens you'll have your own dedicated Wedding Consultant right from your first call. Your Wedding Consultant can call on experience from our whole team and will guide you through the build up. They will be there on the day to ensure everything runs smoothly.

### **Extra help**

We can recommend an extensive list of suppliers, who have all been tried and tested, having worked with us previously. Take advantage of this huge bank of knowledge to find the perfect florist, musician, entertainer, photographer or Car Company. The finishing touches which make all the difference to creating a very special, unique day.

With our compliments

- Red carpet on arrival
- Cake stand and knife
- Complimentary overnight honeymoon accommodation for the Bride & Groom



# Civil Wedding Ceremonies/Partnerships at The Grosvenor

The Grosvenor Hotel is an extremely popular venue for Civil Ceremony and Partnership marriages.

## **Booking Civil Ceremonies**

Should you decide that you would like to hold your Civil Marriage and Reception at The Grosvenor Hotel, then we will provisionally hold the date for you while we confirm availability with the Registry Office.

Once the Registry Office have confirmed your date and time, you will be invited for an interview. We will give you a signed form to take with you to the Registry Office confirming our availability.

## **Room Layout**

The room is arranged with care to your requirements. Reserved seats are arranged carefully for friends and family, as per your request.

We have two rooms where you can hold your Civil Ceremony....

The Restaurant – holds up to 80 (this includes the Bride & Groom and the registrars)

Clifton room – holds up to 90 (this includes the Bride & Groom and the registrars)

## **Charges**

There is a fee to be paid to the Grosvenor for the use of the room for your civil marriage. You will pay less if you book your wedding to take place between Monday and Thursday, and slightly more for Friday, Saturday, Sunday and Bank Holiday dates.

For up-to-date charges, please check with your Wedding consultant.

# Wedding Reception at the Grosvenor

"On the day everything looked fabulous and the staff were great with us and all our guests, friendliness and warmth was commented upon by many of our guests."

Ruth & Peter July 2009

The Grosvenor Hotel provides an ideal venue for your wedding reception. Our friendly professional team take great pride in attention to detail and make every effort to ensure that your 'big day' is both memorable and enjoyable for you and your guests.

Talk to us about your preferences and we can share our experience, to make it a day to remember.

## Room capacity and table settings

- The Clifton Room is available for up to 90 guests for a formal sit-down.
- Wedding Breakfast and the Restaurant is available for up to 60.
- For smaller weddings we can accommodate up to 25 guests in our bar.
- For evening buffets, we can accommodate a maximum of 150 guests.
- To make your wedding a more intimate affair, why not ask about sole use of the hotel?

The Grosvenor team will be happy to advise you on suitable seating arrangements.

## Room Hire charges

Please discuss with your Wedding consultant, as charges may not be applied based on the number of guests.

## Food and Drink

Rest assured that the catering of your wedding reception is in expert hands - from the staff in the kitchen to the waiters, waitresses and bar staff.

Browse through the wedding menu inserts within this brochure and make your choice from a whole range of high quality menus, which you can mix and match according to requirements. We can tailor menus, in line with special dietary or religious needs.

Needless to say, you have the pick of our extensive wine list with fine quality drinks. Or for your convenience we can offer drinks packages to suit most needs which is inserted in this brochure.

Away from the banqueting tables, there is a comfortable and fully licensed bar area. We also have a list of reputable DJ's and therefore can arrange your entertainment too, whether you require a disco or Pianist.

## Booking

We warmly welcome a meeting with you to discuss your personal preferences, before you book. This meeting will ensure that you are happy and have no reservations to making your day the most memorable. After this meeting you will be able to make a provisional booking which will be reserved for you for up to 14 days.

# Accommodation

The bride & Groom will be provided a complimentary suite. Please make sure you confirm with the hotel if you would like to stay so a room can be booked.

## Guests

We can offer your guests an exclusive room rate on the night of your wedding

It is strongly recommended that your guests contact the hotel directly to book their own accommodation as each guest will need to pay a deposit of £15.00 per person to confirm their booking. All rooms are subject to availability

Please ensure your guests mention they are part your wedding party. Check in time is from 2.00pm onwards and check out is by 11.00am.

**Remember the memories...** Your day will go by so quickly and to help you re-live the day, we'll provide a **special memory box** to keep the little things safe. From the menu to the place cards, from your veil to a copy of the day's newspaper, you can keep anything you wish from your wedding day in one place.

**One year on...** Celebrate your 1st anniversary with a complimentary dinner for you and your spouse at the hotel where you got married.

# Wedding Menus

Choice of food for you and your guests.

The experienced team at the Grosvenor has carefully selected a range of menus for your Wedding Breakfast and Evening Reception.



## Canapés reception

## Canapé Reception

£9.25

Suitable for pre-dinner and drink reception.

Choose 5 canapé items from the following:

### Hot selection

Duck spring rolls

Beef satay with bell peppers

Prawns in tempura batter and chilli dip

Mini vegetable pakora

Mini vegetable samosas

Prawn toast

Thai vegetable pancakes with sweet and sour dip

### Cold selection

Tartlets of smoked salmon mousse

Tiger prawns & melon

Pâte with Hoi Sin duck

Pimento cream cheese & quail eggs

Spinach and ricotta tart

Served with a selection of dips

### Additional Canapé Items

Additional canapés, having selected a minimum of five canapé items, can be chosen.

Cost per additional canapé item £2.10

# Wedding Breakfast

## Menu Selection

### Soups

Tomato and coriander soup

French onion soup topped with a garlic croutons

Leek and potato soup with a hint of coriander

Carrot & coriander soup swirled with fresh cream

### Starters

Hot Pieces of Crispy Bacon & Feta Cheese on a bed of Continental leaves, drizzled with Balsamic Vinegar

Pearls of Sweet Melon, presented on a pool of Passion fruit Coulis & topped with candid peel

Pillows of Pork & Chicken Pate served with Cumberland Sauce & Melba toast

Thai Spiced Fish Cakes, lightly seasoned flaked white Fish presented with a Sweet Chilli Sauce

### Sorbet Course ~ additional £2.75 per person

Passion fruit Sorbet

Blackcurrant Sorbet

Champagne Sorbet

Lemon & Vodka Sorbet

### Main Course Dishes

Roast Sirloin of Beef traditionally served with Yorkshire pudding & Gravy

Breast of Chicken wrapped in Italiane Ham, served on a Madeira Sauce

Leg of Lamb oven roasted & enhanced with Shallot Gravy

### Fish main course ~ additional £3.75 per person

Medley of Monkfish wrapped in Smoky Bacon and drizzled with Parsley Butter

Roasted Cod dusted with Indian Spices

### Children's Menu ~ £6.80 per child under 12yrs

A choice of:

- Chicken Dippers
- Sausages
- Pizza
- Fish fingers

All served with chips.

### Vegetarian main courses

Mille Fuille of Mediterranean Vegetables  
Layers of crisp flour tortilla, layered with roast vegetable bound in a sweet red pimento sauce

Ragout of Wild Mushrooms  
Sautéed Mushrooms flavoured with Garlic and a White Wine Cream encased in a Crisp Tortilla Shell

Sweet & Sour Vegetables

A selection of seasonal vegetables presented in a Sweet and Sour Sauce, served with a timbale of rice

### Desserts

Profiteroles topped with Butterscotch Sauce  
Chocolate Fudge Cake served warm with Ice Cream

Tarte au Citron, deliciously sharp Lemon Custard set on a Sweet pastry base

Baked Alaska, sponge base topped with Strawberry conserve, Vanilla Ice Cream & encased in Meringue

Individual Apple & Caramel Crumble topped with

# Buffet menu

## Carved Buffet ~ £26.00 per person

Select two of the following:

- Roast Sirloin of Beef with a Horse Radish Cream
- Honey Glazed York Ham, studded with Cloves
- Roast Chicken Pieces with Orange Compote
- Poached Salmon Fillet with Dill Mayonnaise

Served with:

Minted New Potatoes  
Continental Green Leaf Salad with Croutons  
Tomato & Red Onion Salad  
Crunchy Coleslaw  
Mediterranean Cous Cous  
A selection of Salad Dressings  
Freshly Baked Rolls with Butter

### Desserts

Select two of the following:

Tropical Fruit Salad served with Crème Fraiche  
Lemon Tart with Chantilly Cream  
Warm Chocolate Fudge Gateaux with Ice Cream

### Coffee

Coffee served with mints

## Gala Buffet ~ £29.95 per person

### Starter

Choice of fresh homemade soup or melon platter

### Main Dishes

Roast sirloin of Beef  
Roast breast of turkey  
Breast of Cajun chicken  
Vegetarian pasta bake  
Chicken a la king  
Deep fried chicken goujons  
Honey glazed baked ham  
Selection of salads

### Desserts

Profiteroles with toffee sauce  
Fresh fruit salad served with crème fraiche  
Selection of Gateau

### Coffee

Coffee served with mints

# Evening Buffets

## **Buffet A ~ £12.95 per person**

Platter of homemade sandwiches  
Jerk Chicken Skewers  
Crispy Jacket Skins with Tomato Salsa  
Selection of quiches  
Hot Herb Bread Slices  
Assorted Pastries  
Spicy Onion Bhajis  
Mini Sausages  
Deep Fried Tortillas & Blue Cheese Dressing  
Nuts, Crisps & Nibbles

## **Buffet B ~ £15.95 per person**

Assorted Continental Open Rolls  
Chicken Satay  
Assorted Pastries  
Pizza Bagels  
Indian Savouries  
Vegetable Samosas  
Fried Tortillas with Tomato Salsa  
Individual Quiche  
Crudities with Dips  
Nuts, Crisps & Nibbles

## **Buffet C ~ £16.50 per person**

Platter of homemade sandwiches  
Chilli chicken  
Egg fried rice  
Green chicken curry  
Vegetarian spring rolls  
Crunchy coleslaw  
Sheek kebabs  
Fresh naan breads  
Selection of salads & dips

## **Buffet D ~ £16.95 per person**

Thai fish cakes  
Samosas  
Papadums  
Prawn toast  
Beef stir fry  
Chicken tikka  
Prawn tempura  
Thai honey chicken  
Chicken jalfrazi  
Aromatic rice  
Fresh naan breads  
Selection of salads & dips

## **Buffet E ~ £17.50 per person**

Sheek Kebab  
Chicken Tikka  
Vegetable Samosas  
Aloo Tikki  
Desi Style Chicken  
Chana (Chickpeas masala curry)  
Tarka Daal  
Vegetable Rice  
Nan Bread  
Cucumber Raitha

\*\*All accompanied with an assortment of dips/salad

## **Something Sweet ~ £3.50 per person per item**

Profiteroles  
Crème Brulle  
Fresh fruit salad  
Strawberry cheesecake  
Gateau  
Mini donuts

We cannot guarantee that items on any menu do not contain nuts or nut derivatives. If any member of your party has a food allergy or a particular dietary requirement, details must be given in writing.

# Drinks Package

## Silver ~ £8.95 per person

Fruit Punch or Buck's Fizz on arrival

One glass of House Red or House White Wine with meal

One glass of Sparkling Wine for the toast

## Platinum ~ £12.95 per person

Fruit Punch or Buck's Fizz on arrival

Two glasses of Claret Bordeaux Rouge AC or Two glasses of Hardy's Varietal Chardonnay with Meal

One glass of Champagne for the toast

## Gold ~ £9.95 per person

Fruit Punch or Buck's Fizz on arrival

Two glasses of House Red or House White Wine with Meal

One glass of Sparkling Wine for the toast

## Children's Package ~ £3.95 per person

Orange Juice on arrival

Glass of Lemonade with the meal

A glass of fizzy Apple Juice for the toast

## Create your own drinks package

### Pre Reception drinks

Dry, Medium or Sweet Sherry ~ £1.80

Alcoholic Punch ~ £3.00

Non-alcoholic Punch ~ £2.00

Buck's Fizz ~ £3.00

Kir Royal ~ £4.90

### Drinks for your Wedding Breakfast

House Red or White Wine by the Glass ~ £2.80

Bottle of still or fizzy Mineral Water ~ £3.00

Jug of Orange Juice ~ £4.00

### Drinks for your toast

One Glass of Sparkling Wine ~ £3.95

One glass of Champagne ~ £4.95

Your questions answered.....

We have got a date in mind for our wedding,

### **What's the next step?**

Because we take wedding bookings so far in advance you should contact us as soon as possible to check availability. We sometimes have dates available up to the last minute, especially for less traditional days such as Friday and Sundays, so it's often worthwhile giving us a call.

At this point we can also arrange for you to come and visit the hotel, have a look round and discuss your general requirements.

You have the availability on the date we want,

### **How do we confirm our booking?**

We will provisionally hold the date for you for a pre-agreed period of time, up to 14 days. To confirm your booking, all you need to do is sign and return a copy of the Terms of Business, together with your deposit. Details of the deposit required are laid out in the Terms of Business in your wedding pack.

### **When do we discuss the finer details?**

Your personal Wedding Consultant will arrange to meet with you 6-8 weeks before your big day, to discuss the details,

Including; menus, wine, flowers, table plans/settings etc. They will be your main point of contact up until the day itself at

Which point your Wedding Host will take over and ensure your day goes smoothly.

### **When do we agree final numbers for the day?**

If you need to change the guest numbers previously stated please let us know no later than 14 days prior to your wedding date.

### **When will we need to pay the final balance?**

Final installment is due no later than 14 days prior to your wedding date. Please read our terms and conditions that fully explain payment details.

### **Who will be around on the day itself to make sure everything goes as planned?**

On the day itself you will be met by your Wedding Host who will be on-hand to provide their support and ensure everything happens exactly as you planned. They will have met with your Wedding Consultant beforehand to ensure they have a thorough understanding of every single detail, so you don't need to have any worries.

Memorable for all the right reasons

## Special Conditions

- It is possible to book Grosvenor solely for the Civil Ceremony/Partnership.
- The Grosvenor Catering team is extremely proud of its ability to tailor the service to accommodate specific requirements and particularly to meet the special dietary needs of customers.
- All prices are subject to market fluctuations and are correct at time of going to print.
- When selecting a menu choice, one set menu is required for all your guests with the exception of special diets and children.
- Provisional bookings can be held for 14 days.
- Prices are effective from 31 March 2010 to 31 March 2011.
- Nut allergies – our range of desserts cannot be guaranteed free from traces of nuts.
- A room hire deposit is required. Room hire deposits are strictly non-refundable or transferable.
- Final numbers and special dietary requirements must be confirmed 10 days prior to the function. Increased numbers and additional special dietary requirements after that date will only be possible by mutual agreement (including extra costs) between the customer and the Catering Manager.