

Grosvenor hotel

W E D D I N G S





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

There is 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 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 will guide you through the build up. They will be there on the day to ensure everything runs smoothly.



Wedding Reception at the Grosvenor

The Grosvenor Hotel provides an ideal venue for your wedding reception. Our friendly professional team takes great pride in attention to detail and make every effort to ensure 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 & Table Settings

- ▶ The Clifton Room is available for up to 100 guest 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?

Room Hire Charges

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

Food & 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 our wedding menus within this brochure and make your choice from a whole range of high quality menus, which you can mix and match according to your 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 within 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 musician.

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 seven days.



Accommodation

The bride and groom will be provided a complimentary room. 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 guest 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 of your wedding party. Check in time is 2.00pm onwards and check out is by 11.00am

Wedding Menu

Our experienced team at the Grosvenor have carefully selected a range of menus for you and your guests from canapés to the wedding breakfast to the evening reception.

There are several wedding breakfast menus and evening buffet menus below. You are more than welcome to design your own menu out of the choices provided and we will be more than happy to quote you for this.

We do also cater to special dietary requirements too, such as gluten free. Please make your wedding consultant aware of any dietary needs.



Canapés Reception

Classic Canapés (£4.95)

Brussels Pate with Cranberry

Avocado & Prawn

Goat Cheese with Pepper Salsa

£0.00 per person

Chicago Style Canapés (£7.95)

Smoke Salmon & Cream Cheese Blinis

Garlic, Turkey & Chicken Mousse & Cherry Tomato

Smoked Trout Mini Brioche

Polenta Pesto & Italian Ham

Crab & Guacamole Blinis

Foie Gras with Mango & Apricot Chutney

£0.00 per person

Luxury Canapés (£10.95)

Salami & Mustard

Chicken Tikka Bilnis

Sweet Pepper & Goat's Cheese

Minted Pea Blinis

Devilled Egg & Cherry Tomato

Smoked Salmon Blinis

Garlic & Herb Cheese with Sundried Tomato

Crab & Guacamole

£0.00 per person



Wedding Breakfast Menu A

Starter

Please pick one from the following;

Leek & Potato

Broccoli & Stilton

Tomato & Basil

Cream of Mushroom

Roasted Pepper & Cherry Tomato

Carrot & Coriander

Pearls of Melon

Selection of scooped melons mixed in a strawberry and passion fruit jelly, finished with a mint leaf, served cold

Homemade Salmon Cakes

Scottish salmon bound with green herbs, sweet pepper mashed potato lightly battered with golden crumbs, served with green leaves and mango salsa

Brussels Pate with Chicken Liver

Accompanied with mix leaves, Melba toast and onion chutney

Main Course

Roast of Warwickshire Beef

Served with Yorkshire pudding, Roasted potatoes and a red wine gravy

Pan-Fried Chicken Supreme

Fillet of chicken supreme served with new potatoes with a mushroom sauce

Loin of Cod Fillet

Oven baked cod served with chive mass finished with a creamy white wine parsley sauce

Mediterranean Vegetable Lasagne (V)

Home made vegetable lasagne served with chips and salad

*All main courses served with Chef's special vegetables

Dessert

Tarte au Citron

Deliciously sharp lemon custard set on a sweet pastry base finished with icing sugar and passion coulis

Tropical Fresh Fruit Salad

Profiteroles

Served with chocolate sauce

Apple & Ginger Crumble

Served with warm custard

£21.95 per person

Wedding Breakfast Menu B

Starter

Please pick one from the following:

Leek & Potato

Broccoli & Stilton

Tomato & Basil

Cream of Mushroom

Roasted Pepper & Cherry Tomato

Carrot & Coriander

Goats Cheese & Sun Dried Tomato Salad

Served with continental leaves, drizzled with a balsamic reduction

Smoke Salmon & Prawn Salad

Smoke salmon & north Atlantic prawns bound in a citron mayonnaise accompanied on a bed of continental leaves finish with vinaigrette dressing

Duck & Orange Pate

Served with mix leaves, Melba toast and Cumberland sauce

Main Courses

Tuscan Chicken

Chicken supreme stuffed with mozzarella and basil, served with new potatoes and a rich tomato sauce

Roasted Leg of English Lamb

Served with roast potatoes and a mint gravy

Pan Fried Salmon with Herb Crest

Fillet of salmon served with spring onion mash finished with a lemon butter sauce

Wild Mushroom Risotto with Grilled Asparagus (V)

Magnified grains of Arborio rice cooked with white wine, herb stock, and cream finished with parmesan shavings & cheese truffle oil

*All main courses served with Chef's special vegetables

Desserts

Warm Chocolate Fudge Cake

Served with vanilla ice cream

Vanilla & Banana Cream Brule

Accompanied with mix berry compote, topped up with caramelised sugar

Homemade Bread Butter Pudding with Sultana's

Served with custard

Summer Fruit Pudding

Served with Chantilly cream

£24.95 per person

Wedding Breakfast Menu C

Starter

Please pick one from the following;

Leek & Potato

Broccoli & Stilton

Tomato & Basil

Cream of Mushroom

Roasted Pepper & Cherry Tomato

Carrot & Coriander

Wild Mushroom Stilton Hotpot

Wild mushrooms cooked in a white wine creamy sauce filled in a tart topping with stilton crumble, served with continental leaves finished with green pesto and balsamic glaze

Steam Mussels

Mussels cooked in shallots of creamy white wine sauce with fresh herbs, served with garlic bread

Chicken Liver & Wild Mushroom Pate

Accompanied with mix leaves, Melba toast and onion chutney

Main Course

Fillet Steak

Fillet of Warwickshire beef cooked to your style, served with chunky chips, grilled tomato and mushrooms finished with green peppercorn sauce.

Oven Roast Breast of Gressingham Duck

Served with baby potatoes and spiced red cabbage finished with red currant clove jus

Chicken Fungi

Fillet of chicken supreme filled with spinach and cheddar, served with new potatoes and a mushroom sauce

Rack of British Lamb with Sea Salt & Rosemary

Served with wholegrain mustard mash with mint gravy

Pan Fried Sea Bass

Served with Rizzoli potatoes and a creamy caper dill sauce

Roasted Mediterranean Vegetable Mille Feuille

Roasted Mediterranean vegetables wrapped in a filo pastry, topped with feta cheese, served with new potatoes and a rocket salad finished with pesto dressing

*All main courses served with Chef's seasonal vegetables

Dessert

Homemade Bramley Apple and Cinnamon Pie

Served with warm custard

New York Style Cheese Cake

Accompanied with fruit of forest compote

Italian Chocolate Fondant

Served with vanilla ice cream

Continental Cheese Board

Selection of cheese's accompanied with crackers, grapes, celery, apple and onion chutney

£29.95 per person

Wedding Buffet Options

Option A

Vegetable Samosas

Chicken Tikka

Platter of Honey Glaze Ham and Mustard

Scottish Smoke Salmon with Prawns and Olive

Baby Potatoes with Butter Parsley

Chicken Curry

Aromatic Rice

Oriental Mix Leaves

Potato & Spring Onion Salad

American Cheesecake

£16.95 per person

Option B

Spicy Onion Bhaji's

Seekh Kebab

Dressed Top side of Warwickshire Beef

Whole Dressed Salmon

Mediterranean Vegetable Lasagne

Chicken Jalfrazi

Savoury Rice

Nan Bread

House Salad

Crunchy Coleslaw

Chocolate Tort

£19.95 per person

Option C

Achari Chicken Tikka

Onion Bhaji

Pate with Melba Toast

Selection Platter of Cold Meat's

Whole Dressed Salmon

Buttered New Potatoes with Garlic Tarragon

King Prawn Curry

Lamb Rogan josh

Basmati Rice

Nan Bread

Savory Cous Cous

Poppadom's

Pasta & Feta Salad

Green salad

Apple & Ginger Crumble with Custard

£24.95 per person

Drinks Packages

Silver

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

£8.95 per person

Gold

Fruit Punch or Buck's Fizz on arrival
Two Glasses or House Red or House White Wine with meal

One glass of Sparkling Wine for the toast

£9.95 per person

Platinum

Fruit Punch or Buck's Fizz on arrival
Two Glasses of Drakensberg Chenin Blanc or Two Glasses of Turi Cabernet Sauvignon with meal

One glass of Champagne for the toast

£12.95 per person

Childerens Package

Orange Juice on arrival
Glass of Lemonade/Pepsi with meal
A Glass of fizzy Apple Juice for the toast

£3.95 per person

Create Your Own Drinks Packages

Pre-Reception Drinks

Alcoholic Punch- £3.00
Non Alcoholic Punch- £2.00
Buck's Fizz- £3.00

Drinks for your Wedding Breakfast

House Red/White by the glass- £3.50 (175ml)
House Red/White by the glass- £4.50 (250ml)
Bottle of Still/Sparkling Water- £3.00
Jugs of Orange Juice- £4.00

Drinks for your Toast

One Glass of Sparkling Wine- £4.95
One Glass of Champagne- £6.95

Your questions answered.....

We have got a date in mind for our wedding, what's the next step?

As we take wedding bookings so far in advance you should contact us as soon as possible to check availability. We sometime 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 around and discuss your general requirements.

How do we confirm our booking?

We will provisionally hold the date for you for a pre agreed time, up to seven days. To confirm your booking, all you need to do is sign the wedding contract, together with your deposit. Details of the deposit will laid out in the wedding contract.

When do we discuss the finer details?

Your wedding consultant will arrange to meet with you 6-8 weeks before your big day to discuss the details including; wine, flowers, table plans and settings. They will be your main point of contact up to the day itself

When do we agree final numbers for the days?

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

When will we need to pay the final balance?

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

Who will be around on day 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 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.



Your questions answered.....

- ▶ 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 seven days
- ▶ Prices are effective from 31st January 2013 to 31st January 2014
- ▶ 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 ten 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 client and the hotel manager

