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Your wedding day is the one day of your life that has to be perfect – and in choosing your venue you need to feel absolutely confident that all your dreams of your special day will be realised.

We understand the trust that you are putting in us to play our part, and promise to do everything within our power to make your day a very special one.

Our Weddings Managers are specialists, who will help and guide you through the events – from your initial enquiry to the crucial countdown and the day itself. Chef and our food service managers will be keen to be involved in your preparations, guiding you on the important decisions and on the day, there'll be a team of willing and professional service staff on hand to look after all of your guests.

It can be hard to know where to set the budget, finding the balance between giving all of your guests a great day but keeping in mind all the other elements of your special day. To help you plan and budget, there are a selection of menus and drinks packages, that allow you to work on a per person amount to suit your budget.

All of our wedding breakfast menus also include:

- A four-poster or premier suite for the Bride and Groom, with a bottle of chilled Champagne and chocolates – plus full English breakfast the next morning – served in your room or restaurant - the choice is yours
- A red carpet welcome
- Table menus and placecards
- Table plans and floral decorations
- A commemorative cake knife and use of a cakestand
- Free car parking for all your guests
- Services of an informal toastmaster
- Postage for your wedding invitations- we'll include information about the hotel for guests who may want to stay the night at a preferential rate

### Civil Ceremonies

If you are considering a civil ceremony we do have a licence at the hotel. We'll be pleased to work with you on planning your wedding, although you do need to check the availability of the Superintendent Registrar before you proceed with your booking.

You can also hold naming ceremonies and renewal of vows at the hotel.

### The Cotswold Suite

The Cotswold Suite is an ideal venue for your wedding reception, catering for up to 200 people for a Civil Ceremony, 180 people for a wedding breakfast and 250 for an evening party. This air conditioned suite is situated on the ground floor and is self contained with its own private bar/reception area and wheelchair access.

### The Culbone Suite

The Culbone Suite is on the first floor and can accommodate up to 80 people for a Civil Ceremony, 72 people for a wedding breakfast and 120 people for an evening party. This air conditioned suite has a private bar, balcony reception area. Wheelchair access is restricted.

### The Terrace Room

The Terrace Room is situated off Quarterjacks Restaurant. This room is ideal for smaller, informal wedding breakfasts and civil ceremonies. The maximum number of guests that can be catered for in the Terrace Room is 40. The covered Terrace area leads from this room and is ideal for drinks receptions.

### Bedrooms and Suites

For friends and relatives celebrating a special occasion, what better way to round off the night. No need to worry about getting home ~ stay in one of our luxurious rooms or suites and spend the next morning in the Spa, before heading home.

There are special rates linked to an event at the hotel.



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**MAKE IT EXTRA SPECIAL**

Why not make your event extra special? We have lots of experience and have some great contacts to help you make your event one that everyone will remember.

Below are a few of the most popular requests, but do ask if you have any other ideas or plans - we can usually find one of our contacts who can help to make your dream a reality.

### **Clever Colours**

Get us involved right from the start and we can help you to create a perfect palate of colours as your backdrop. Linen chair covers with co-ordinated ribbons, flowers, table linen and lighting can all be used to complement each other and set the scene for your event.

### **Balloons and Bubbles**

Dress the room with stunning balloon displays or a bubble machine to make a magical entrance for your guests. From simple arches and table centres to spectacular sculptures – balloons can make a striking impact on the setting

### **Midsummer Celebrations**

Make the most of the balmy evenings. Let your party spill out on the terraces and liven up the day with a Jazz band or string quartet. Think about eating outdoors, with a seafood bar or summer barbecue for your guests.

### **Glitz and Glamour**

Pink Champagne, canapés and a night at the casino tables with an Elvis impersonator and you could be in Vegas. Or how about a night at the Oscars, with a red carpet, disposable cameras for the paparazzi and a Champagne (or chocolate) fountain for sheer indulgence.

### **Music Makes the Mood**

The grandeur of a solitary piper or the exuberance of an entire steel band. If your event calls for audience participation then think about a 60's and 70's karaoke or for the energetic ones a traditional Irish Ceilidh, where young and old love the feet-tapping rhythm.

### **Let there be light**

Transform an ordinary room into a spectacular one with the use of light. Flame torches, mirror balls, projection lights, light canopies and curtains can all be used to create just the right impact for your event. There's even tree lights, festoon lights and fairy lights for the outdoor events too.

### **Say it with flowers**

Use seasonal blooms to create stunning sights and smells for your guests. Pedestals, chair backs, swags, table tops, the wedding cake and floral favours – all lend themselves to adornment with one of nature's most versatile party accessories.

## Wedding Selection One

Please choose one dish from each course

### Appetisers

Fresh Melon, Seasonal Berries, Mango and Raspberry Sauce

Prawn Cocktail, Marie Rose Sauce and fresh Lemon

Warm Goats Cheese and Onion Tart, Rocket, Basil Dressing

Homemade Soup. Choose from: Woodland Mushroom; Carrot and Coriander;  
Roasted Tomato and Basil; Leek and Potato or Country Vegetable

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### Main Courses

Traditional Roast Gloucestershire Turkey, Sage and Onion, Chipolata Sausages,  
Cranberry Sauce, Root Vegetables, Slow-roast Potatoes, Roast Gravy

Oven-baked Supreme of Chicken filled with Mozzarella Cheese, Pancetta, Confit of  
Tomato, Green Beans and Carrots, Fondant Potato

Fillet of Salmon, New Potatoes, Green Beans, Chive Cream Sauce

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### Desserts

Raspberry Vacherin, Chantilly Cream, Dark Chocolate Sauce

Rich Dark Chocolate Truffle and Caramel Oranges

Glazed Lemon Tart with Raspberry Sauce and Clotted Cream

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Freshly brewed Coffee and Mints

## Wedding Selection Two

Please choose one dish from each course

### Appetisers

Plum Tomato and Mozzarella Salad, Aged Balsamic Syrup

Oak Smoked Salmon and Leek Terrine, Lemon Dressing and Pickled Cucumber

Lemon Chicken Caesar Salad, Croûtons, Parmesan, Classic Dressing

Homemade Soup. Choose from: Woodland Mushroom; Carrot and Coriander;  
Roasted Tomato and Basil; Leek and Potato or Country Vegetable

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### Main Courses

Rosemary Roast Leg of Salt Marsh Lamb, Fondant Potato, Root Vegetables, and Port  
Wine Sauce

Tarragon Roasted Sirloin of Scottish Beef, Creamed Horseradish, Roast Potatoes,  
Roasted Root Vegetables, Yorkshire Pudding, Beef Gravy

Roast Fillet of fresh Cornish Cod, Sun-dried Tomato Tapenade, Wild Mushroom  
Risotto, Baby Vegetables

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### Desserts

Vanilla Crème Brûlée with Butter Shortbread

Summer Fruit Pudding with Clotted Cream

Strawberry Meringue, Mango and Raspberry Sauce

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Freshly brewed Coffee and Mints

## Wedding Selection Three

Please choose one dish from each course

### Appetisers

Trio of Salmon Smoked, Poached and Gravavlax with a Honey and Dill Dressing

Free-range Chicken and Foie Gras Terrine, Toasted Brioche, Cumberland Sauce

Welsh Goats Cheese and Potato Terrine with Ratatouille Chutney

Homemade Soup. Choose from: Woodland Mushroom; Carrot and Coriander;  
Roasted Tomato and Basil; Leek and Potato or Country Vegetable

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### Main Courses

Prime Roast Fillet of Scottish Beef, Red Onion, Bacon Lardons, Woodland Mushrooms,  
Potato Rosti, Baby Vegetables

Rosemary Roast saddle of Lamb, Greens, Shallots, Organic Mint Jelly, Roast New  
Potatoes and Port Wine

Poached Fillet of Fresh Turbot, Potato and Chive Mash, Lobster Cream Sauce, Baby  
Vegetables

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### Desserts

Apple Tart Tatin with Cinnamon Cream

Baked Vanilla Cheesecake with White Chocolate Sauce

Strawberry Romanoff, Brandy and Orange served in a Brandy Snap basket

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Freshly brewed Coffee and Mints

## Wedding Selection Four - Carvery

Please choose a set starter and dessert, all main courses are available.

Minimum number – 40

### Appetisers

Half Seasonal Melon, fresh Strawberries and Champagne

Homemade Soup. Choose from: Woodland Mushroom; Carrot and Coriander;  
Roasted Tomato and Basil; Leek and Potato or Country Vegetable  
Chicken and Foie Gras Terrine, Toasted Brioche and Cumberland Sauce

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### Main Courses

Hot Roast Prime Sirloin of Sottish Beef, Horseradish Sauce, Tarragon Roast Potatoes  
and Yorkshire Puddings

Poached Scottish Salmon, Prawns and Lemon Mayonnaise

Honey and Clove Roasted Somerset Ham

Hot Roasted Mediterranean Vegetables and Mozzarella Cheese

Roasted Farmhouse Chicken, Rosemary and Tarragon

Rocket and Parmesan Mixed Leaf Salad, Balsamic Tomato, Coleslaw, Pasta Salad, Hot  
Parsley Buttered New Potatoes – served with a selection of Dressings and Crusty Bread

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### Desserts

Strawberries and Cream served in a Brandy Snap Basket

Summer Fruit Pudding with Clotted Cream

Glazed Lemon Tart, Raspberry and Mango Sauce

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Freshly-brewed Coffee and Mints

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## Vegetarian Options

### Main Courses - please select one dish

Fricassee of Wild Forest Mushrooms, Asparagus and Vegetables

Slow-cooked Pumpkin Risotto, Roasted Vegetables, Red Pesto, Parmesan Cheese

Fresh Penne Pasta, Roasted Vegetables, Tomato, Black Olives, Garlic Ciabatta

Oven-roasted Red Onion and Goats Cheese Tart, Rocket and Parmesan Salad

## Drinks Selection

A selection of the most popular wedding drinks combinations are listed here. Should you require something different, we will be delighted to assist you in putting together your own selection.

### Selection 1

For your Reception ~ a glass of chilled white wine punch or sherry

With your meal ~ 1/3 bottle of white or red house wine

For the toast ~ a glass of chilled sparkling wine

### Selection 2

For your Reception ~ Pimm's cocktail or a glass of red or chilled white house wine

With your meal ~ 1/2 bottle of white or red house wine

For the toast ~ a glass of chilled sparkling wine

During the Winter months a Whisky Mac or Mulled Wine may be substituted for Pimm's if you prefer

### Selection 3

For your Reception ~ a glass of sparkling wine or Bucks Fizz

With your meal ~ 1/2 Bottle Jackmans Landing Semillion Chardonnay or Montepulciano d'Abruzzo

For the toast ~ a glass of chilled house Champagne

### Selection 4

For your Reception ~ a glass of Bucks Fizz or Kir Royale

With your meal ~ 1/2 bottle of Casas del Bosque, Sauvignon Blanc or Cotes-du-Rhône, Jaboulet Ainé Parallèle 45

For the toast ~ a glass of chilled house Champagne

## Alternatives for non-alcohol drinkers and children

For your Reception ~ a glass of pressé, mineral water, orange juice, pomegranite juice

With your meal ~ Schlöer, fruit punch, fruit cordial

For the toast ~ Peach Schlöer, Appletise

**Should a particular wine be unavailable, we will be pleased to offer the nearest alternative.**

## Evening Finger Buffet

### Appetisers

Choose any 8 items from:-

Selection of Sandwiches, Tyrells Crisps and Coleslaw

Slow-cooked Chicken Drumsticks in Piri Piri marinade

Crispy King Prawns in Filo Pastry and Hot Chilli Dipping Sauce

Lemon and Pepper Salmon Goujons with Tartare Sauce

Spicy Mini Vegetable Samosas and Mango Chutney

Thin-crust Cheese or Pepperoni Pizza

Mini Authentic Onion Bhajis with Minted Yoghurt

Vegetable Crudités and Garlic Mayonnaise

Jalapeno Peppers stuffed with Creamed Cheese

Baked Jacket Potato Wedges and Sour Cream

Warm Garlic Bread

Platter of Seasonal Fresh Fruits

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### Desserts

Chocolate Profiteroles

Strawberry Cheese Cake

Banoffi Pie

Raspberry Pavlova

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Freshly Brewed Coffee

## Hot Fork Buffet

Please choose two dishes from the following selection:

### Lasagne al Forno

baked layers of Spinach Pasta, Bolognaise and Cheese Sauce, served with Garlic Bread and Parmesan

### Chicken Tikka Masala

a mild creamy Indian curry served with Basmati Rice, Poppadoms and Mango Chutney

### Szechuan Sweet and Sour Pork

in a spicy Oriental sauce with steamed Fragrant Rice and crispy Prawn Crackers

### Penne Pasta with Roast Mediterranean Vegetables (v)

fresh tomato Sauce and Mozzarella, served with Garlic Bread

### Chicken Stroganoff

cooked with Brandy, Cream, Paprika and Mushrooms, served with Savoury Rice

### Gloucestershire Pork Sausages

with Bacon, Onion Gravy, Peas, and served with Mash Potatoes

### Beef Steak Ale and Mushroom Pie

cooked in Thwaites Ale with Herbs, served with New Potatoes

### Italian Layer Bake (v)

baked Aubergines, Tomatoes, Mozzarella Cheese and Herbs served with Garlic Bread and Parmesan Cheese

All dishes served as described with traditional accompaniments, mixed salad and freshly baked garlic bread.

Minimum of 20 guests

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## Desserts

Please select two desserts from the following:

Raspberry Torte

Chocolate Fudge Cake

Fresh Fruit Salad

Strawberry Cheesecake

Chocolate Eclair Maxim

<b>Wedding Breakfasts</b>	1st Jan 07-31st Dec 07	1st Jan 08-31st Dec 08
Event Selection One	£38.00	£38.00
Event Selection Two	£40.00	£40.75
Event Selection Three	£44.00	£44.75
Event Selection Four	£44.00	£44.75

### Buffets

Hot Fork Buffet	£17.50	£17.50
Hot Fork Dessert	£4.75	£4.75
Finger Buffet - main course only	£15.00	£15.00
Finger Buffet - main course and coffee	£17.50	£18.00
Finger Buffet - main, dessert and coffee	£22.50	£23.00
Supplementary Dishes	£2.30	£2.30

### Extras

Canapés	£11.00	£11.00
Soup	£5.00	£5.00
Sorbet	£4.50	£4.50
Cheese course per person	£4.25	£4.25
Cheese course - platter for 10	£53.00	£53.00
Hot Dogs	£4.00	£4.00
Coffee	£2.50	£2.50

### Children

Aged under 5 years:	Free	Free
Aged 6-8 years:	£8.50	£8.75

### Drinks

Selection 1	£15.00	£15.00
Selection 2	£17.85	£17.85
Selection 3	£21.40	£21.95
Selection 4	£23.55	£23.55
Non-alcoholic selection	£15.25	£15.25

Prices include VAT at 17.5% and be subject to change.

## Booking Information

### Event Suites and use of the hotel facilities

Each suite will have minimum and maximum numbers for an event – if your numbers fall below the minimum there will be a supplementary room hire charge for the event.

Room hire charges are only payable on Civil Ceremonies and where numbers fall below the minimum stated for the suite.

### Civil Ceremonies

You will need to notify the Superintendent Registrar at South Gloucestershire Registry Office - Poole Court, Poole Court Drive, Yate, Bristol BS37 5PT Tel 01454 863140. There will be a fee for the registrars attendance which you will need to settle before the ceremony.

### Provisional Bookings and Confirmations

Provisional bookings for all events will be held for 14 days.

To confirm a wedding and or civil ceremony booking you will need to pay a £500 deposit which is non refundable.

For other events, a 10% deposit will be required.

### Payment

Full pre-payment is required for all events ~ usually six weeks prior to your event.

### Cancellations

Full information on our cancellation policy is contained in the terms and conditions, which we will discuss with you when you make your provisional booking – please ask if you would like to see a copy in advance. For peace of mind we do recommend that you take out insurance in case of any unforeseen changes to your plans.



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We are pleased to offer a selection of popular wines taken from our main list, which is available upon request

## Champagne

1	Champagne, De Vauzelle	NV	£31.95
2	Pol Roger, White Foil	NV	£39.95

## Sparkling

7	McGuigans 'Black Label' Chardonnay	Australia	NV	£23.95
7a	Cremant de Loire Rosé	France	NV	£25.95

## White

8	Macon Uchizy, Domaine Talmard	Burgundy	2004/05	£21.95
9	Chablis, Domaine William Fèvre	Burgundy	2003	£25.45
14	Sancerre, Domaine Vacheron	Loire Valley	2004	£24.95
16	Sauvignon Blanc, Les Vignerons du Pic- Assas, Vin de Pays d'Oc	SW France	2005	£14.95
18	Unoaked Chardonnay, Vin de Pays d'Oc, Laroche	SW France	2005	£17.95
21	San Angelo Pinot Grigio, Castello Banfi	Italy	2004	£22.95
22	Ermita Veracruz Verdejo, Rueda	Spain	2004/05	£20.95
24	Klein Constantia, Sauvignon Blanc	S Africa	2005	£20.95
26	Jackman's Landing, Sémillon Chardonnay	Australia	2004/05	£18.45
28	Simon Hackett, Brightview Sémillon, Barossa Valley	Australia	2004	£21.95

## Rosé

30	Turkey Flat Rosé, Barossa Valley	Australia	2005	£19.95
31	La Chevaliere, Rosé, Laroche	Australia	2005	£19.45

## Red

32	Pinot Noir, Domaine Rion	Burgundy	2004	£22.45
39	Côtes-du-Rhône, Jaboulet Ainé Parallèle 45	Rhône	2003	£20.95
42	Merlot, Les Vignerons du Pic - Assas, Vin de Pays d'Oc	SW France	2005	£14.95
43	Grenache Cabernet Sauvignon, Vin de Pays d'Oc, Jean Marc Boillot	SW France	2003	£15.95
47	Montepulciano d'Abruzzo, Adesso	Italy	2004	£19.95
50	Bodegas Luis Canas Rioja Reserva	Spain	1998	£24.95
52	Carmen Cabernet Sauvignon Reserva, Maipo Valley	Chile	2003	£20.95
56	Jackman's Landing, Shiraz Cabernet Sauvignon	Australia	2003/04	£18.95
58	Beresford Highwood Merlot, McLaren Vale, Southern Australia	Australia	2003	£24.45

## Mineral Water

	Still or Sparkling Mineral Water			£2.95
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Wherever possible, we have secured sufficient stocks of a particular wine to last the lifetime of the list. If we are unable to offer the wine specified, a suitable alternative will be available.

Prices are valid until April 30th 2007



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PRE-WEDDING CELEBRATIONS

One of the oldest traditions is a weekend away with the girls before your wedding celebrations.

If you're looking for a weekend where you can relax, enjoy the company of friends and spend some time pampering ~ then why not visit one of our Spas?

We can tailor one or two night weekend stays to suit your celebrations ~ and including full use of the spa for the weekend and one or two treatments each. Every treatment at Shire Hotels is a totally caring, personalised experience and the ultimate in luxury ~ using ESPA products rich in natural elements and aromatherapy oils, Jessica for nail treatments and polish and Bare Escentuals for stunning make overs. With between 5 and 7 treatment rooms and a luxurious relaxation area it's an ideal venue for parties of up to 12. Choose a theme for the weekend ~ de-stress, holistic, detox or indulge - or let us suggest treatments for you.

Making the hotel your base for the weekend, you can take dinner each night in the stylish restaurant, or even a private room, and a leisurely breakfast each day before you head for the Spa making full use of the indoor pool, sauna, steam room and whirlpool.

Pre wedding pamper stays start from just £124 per person - based on 2 sharing a twin or double room on a one night stay, with one treatment\* each and a three course dinner in the restaurant, plus full English breakfast and use of the spa throughout your stay.

\* from a selected list

#### Cottons Spa

Manchester Road, Knutsford, Cheshire WA16 0SU

Telephone (direct) 01565 622133

cottons.spatreatments@shirehotels.com

#### North Lakes Spa

Ullswater Road, Penrith, Cumbria CA11 8QT

Telephone (direct) 01768 865185

nlakes.spatreatments@shirehotels.com

#### Special Occasion Days

If it's just a day away you are looking for call and ask about our non-residential midweek spa days for parties of between 4 and 12. Here are a few of our most popular choices, which include full use of the Spa and a light two course lunch.

#### Revive

This will leave you refreshed and invigorated, help ease away tensions as well as toxins, leaving you feeling completely recuperated. Includes ESPA Aromatherapy Massage and the Ultimate Body Wrap, plus Scalp Treatment.

#### Recover

For total relaxation to combat the stresses of modern day life. Includes either a Jessica Prescriptive Manicure with Hot Mitts or an Aroma Spa Pedicure, ESPA Intensive Facial, plus ESPA Holistic Aromatherapy Total Body Care.

#### Re-balance

Designed to balance your energy and soothe mind, body and soul. Includes a Foot Ritual, an Ultimate Body Wrap, plus a Total Holistic Body Treatment.

#### Indulge

These classic treatments will calm, restore and totally treat your body. Includes an ESPA Lifesaving Back Treatment, Intensive Facial and a Jessica Nail Tidy and Varnish.

#### Thorpe Park Spa

1150 Century Way, Thorpe Park, Leeds, Yorkshire LS15 8ZB

Telephone (direct) 0113 204 4333

thorpepark.spatreatments@shirehotels.com

#### Solent Spa

Rookery Avenue, Whiteley, Fareham, Hampshire PO15 7AJ

Telephone (direct) 01489 880027

solent.spatreatments@shirehotels.com