

*The
Hostess
Wedding Brochure*





Thank you for your enquiry regarding holding a wedding here at the Hostess. We have covered as much detail as we can in this folder but if there is something that is not clear or you need any further information please do not hesitate to telephone and ask for either Geoff or Sue Walker on 01623.843728.

As we have to close the restaurant to our regular diners for private functions and weddings we have to ask for minimum numbers for a Saturday reception i.e. 60 adults for the wedding breakfast and 120 for the evening buffet. These are the minimum numbers we will charge for. We can arrange weddings on any day of the week including Sundays so talk to us if you have a different day in mind.

What can the Hostess offer you that you cannot get from other venues?

- The exclusive use of the Hostess for your function, including a comfortable bar/refurbished lounge area for your guests to relax in, perhaps somewhere a little quieter away from the evening disco for the senior members of your family.*
- Twenty eight years experience of overseeing wedding receptions and catering for large numbers up to 180 people on full choice menus(over 1500,+ weddings up to 19/6/10)*
- Home-made, freshly prepared food with menus tailor made to suit your requirements.*
- **A choice menu on the day so your guests do not have to pre-order, no one else does this***
- Our personal attention at all times prior to and on the big day itself, with a Master of Ceremony included to guide you through the formalities during the day.*

Let our professional, experienced team take the worry out of this very important day and leave it to us to ensure everything runs smoothly down to the last perfect detail.

*Why not call in and have a look around we shall be pleased to see you, but **please telephone first so that we can give you our undivided attention.***

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

***PLEASE BRING THIS FOLDER
TO ALL MEETINGS***

*The following pages incorporate both set and mix and match menus for your perusal. The prices quoted are for a **four course meal and coffee, the decision for starter, soup, main course and sweet are yours. And your guests make their choice on the day (no need to pre-order)***

We understand some of your guests may have dietary needs or special diets and as long as we know beforehand these can be sorted. The same goes for the children in your party who may need different menu attention.

*Once you have been down and sorted out a mutually convenient date for the reception we ask for a booking fee of **£400** to confirm the booking. **Please note in the case of a cancellation this is non-refundable.***

The function suite charge is £425 which includes the items as listed below.

WE NOW HAVE A CHOCOLATE FOUNTAIN AND CAN BEAT ANY WRITTEN QUOTE. ASK WHEN YOU BOOK. PLEASE READ PRICE LIST ON PAGE 8

THE FUNCTION SUITE CHARGE COVERS

- *Exclusive use of the Hostess lounge and restaurant.*
- *A fully air conditioned dining room & bar area.*
- *Table plans for your guests seating.*
- *Your personalised printed menus.*
- *Flower displays and garland and drapes on top table.*
- *Centre flowers display on all guests' tables.*
- *White linen table cloths with napkin colour to suit your own scheme.*
- *(or white linen as an alternative to coloured paper napkins)*
- *Cake stand, knife & serviettes for the wedding cake.*
- *Full cloakroom facilities, including vanity rooms.*
- *All one level access for disabled, including toilets.*
- *Resident Disco.*
- *Fully licensed for dancing until midnight (11.30 p.m. Sundays).*
- *TV & Video plus toy boxes to keep children amused.*
- *Owners on duty all day to help make things run smoothly.*
- *A large car park for over 100 cars.*
- *Lawned garden area for you to take photos, if required.*
- *Plenty of areas inside if weather not friendly on day.*
- *VAT at the current rate of 20% included in all prices.(Jan 2011)*
- ***Please note for guests leaving their cars overnight, for your peace of mind the security lights are on and the gates are locked till 9.30 am.***
- ***cctv camera system is operating 24hrs.***
- ***please note Sunday wedding guests leaving their cars need to pick them up between 9.00 am and 12 mid-day on Monday.***

How to choose your menu

Step 1:- choose 3 starters

Step 2:- choose 1 soup
(sorbet is offered also)

Step 3:- choose 3 main courses
(a separate vegetarian main course menu is available on the day)

Step 4:- choose 3 sweets

coffee & mints will automatically added to the end of the meal
your guests do not have to pre-order!

Step 5:- choose a drinks package

Step 6:- let us do the rest



To Start

(Select three)

WINGS OF SEASONAL MELON

dressed on contrasting fruit coulis and garnished with seasonal fruits.

PATE MAISON

our own home-made Pate laced with brandy and cream, accompanied with a seasonal salad garnish, Chutney and crispy bread.

DEEP FRIED MUSHROOMS

fresh button mushrooms coated in breadcrumbs, deep fried and served with a garlic dip and mixed leaves.

PRAWN ST. LUCIA

cold water prawns with chopped red apples and celery on a chiffonade of leaves topped with a seafood sauce.

GARLIC MUSHROOMS WITH SUN DRIED TOMATOES

mushrooms and sun dried tomatoes bound in a creamy white wine sauce with a hint of garlic presented on a slice of Ciabatta bread.

PLAICE GOUJONS

strips of plaice coated in breadcrumbs, deep fried and accompanied with tartare sauce and saladette.

CORONATION CHICKEN SALAD

flakes of chicken breast wrapped in a mild curried mayonnaise on a bed of mixed leaves.

EGG AND PRAWN MAYONNAISE

a delicious marriage of hard boiled egg & cold water prawns on crisp leaves topped with marie rose sauce & a creamy mayonnaise.

CHICKEN & MANGO COCKTAIL

flakes of chicken breast & ripe mango bound in a lemon & mint mayonnaise presented on a bed of mixed leaves.

The above is just a selection of popular starters, please feel free to ask about more

Soup selection

(Select one)

***CHEF'S CHOICE OF HOME-MADE SOUPS ALL SERVED WITH
ROLL AND BUTTER ARE:-***

(SORBET IS OFFERED AS AN ALTERNATIVE)

Seasonal vegetable

Tomato & Tarragon

Cream of mushroom

Leek & Potato

Broccoli & Stilton

Cream of Celery

Beef & Tomato

Chicken & Mushroom or Sweet corn

French Onion

Carrot & Coriander

*If there is any other soup you would like and it is not on the above list
then please ask as we are sure we could accommodate your wishes*

Main course

(Select three)

ENGLISH ROAST BEEF

served traditionally with Yorkshire Pudding, roast potatoes and horseradish sauce.

ROAST TURKEY

accompanied with sage and onion seasoning, bacon roll and cranberry sauce.

ROAST LOIN OF PORK

glazed with rum and stuffed with a pineapple and mango stuffing accompanied with a creamy mushroom sauce or a tangy sweet and sour sauce.

ROAST LEG OF LAMB

slowly cooked with fresh rosemary, served with roast potatoes, rosemary jus and mint sauce.

FRESH SCOTTISH SALMON

lightly steamed and napped in a lobster, prawn and rose wine sauce.

BAKED GAMMON

tender home-cooked gammon covered in a creamy leek and pineapple sauce or parsley sauce.

CHICKEN MEDITERRANEAN

a tender chicken breast stuffed with feta cheese and sun dried tomatoes wrapped in bacon then topped with a tomato & herb sauce.

HADDOCK MORNAY

a fillet of Haddock presented on a bed of spinach & smothered in a rich cheese sauce.

IF YOU WOULD LIKE TO SUGGEST ALTERNATIVES TO THE ABOVE PLEASE JUST ASK. THE ABOVE IS JUST A SELECTION OF POPULAR WEDDING MAIN COURSE CHOICES.

VEGETARIAN OPTIONS

choice of 3 offered to your guests on the day.

Sweets

(Select three)

FRESH FRUIT SALAD

served with fresh cream.

RASPBERRY ROMANOFF

raspberries, crushed meringue and fresh cream.

LEMON/ STRAWBERRY or BAILEYS CHEESECAKE

garnished with fresh cream.

HOSTESS TRIFLE

topped with fresh local cream.

CHOCOLATE FUDGE PUDDING

and custard.

DEEP APPLE PIE

served with custard.

FRESH FRUIT PAVLOVA

*a meringue nest filled with fresh fruit and cream,
accompanied with a fruit coulis.*

PROFITEROLES

with chocolate sauce.

APPLE AND BLACKBERRY CRUMBLE

and custard.

TREACLE SPONGE

and custard.

BREAD AND BUTTER PUDDING

presented with custard.

PLEASE NOTE:

*Ice Cream & Cheese & Biscuits are added to your sweet choice
automatically making five choices in all for your guests.*

Buffet Selection

The Hostess Evening buffet contains:-

Sandwiches and open rolls to include:

Beef, Turkey, Egg Mayonnaise, Cheese(V), Ham & Tuna.

Hot Samosas(V) potato wedges

Hot Spring Rolls(V) Hot Sausage Rolls, pork pies

Pizza (Various) also veggie

Garlic Bread(V), Vol au Vents, Crisps

Quiches (v), Chicken goujons

During the season there are other things added to the buffet as they are available. at no extra cost to yourselves

The full buffet selection is £9.25 per head

Price

4 course wedding breakfast plus coffee £22.50 per person

Children meals £16.25 per person

Hot and cold buffet £9.25 per person

Hot and cold buffet night functions only from only £12 per person

Extras

Chocolate fountain with staff member £295

Chair covers with coordinating sash £1.95 per chair

*All the above prices **include** VAT @ 20%*

Above prices are held until November 2012 if the wedding is booked before November 2011

Two weeks prior the wedding date please arrange the final meeting where we require the final numbers for the day / evening and full payment for the function. Table plan, place cards and any other additions we require the week before the wedding date.

To comply with food & safety laws of 1993 / 2004 your own food and drink cannot be allowed on the premises. All food and drink must be supplied by the The Hostess Restaurant.

Drinks Package

Package 1

£10.25 per person

*On arrival-Bucks Fizz
During the meal-2 glasses of wine
Toast-1 glass of sparkling wine*

Package 2

£8.25 per person

*On arrival-Fruit Punch (non alcohol)
During the meal-1 glass of wine
Toast-1 glass sparkling wine*

Package 3

£11.00 per person

*On arrival-Pimm's No1 or fruit juice
During the meal-2 glasses of wine
Toast-1 glass of sparkling wine*

Package 4

£8.75 per person

*On arrival-bucks fizz
During the meal-1 glass of wine
Toast-1 glass of sparkling wine*

Package 5

£18 per person

*On arrival-Bucks fizz / Pimm's /
Fruit punch / Water
During the meal-2 glasses of wine
Toast-1 glass of Champagne*

Package 6

£7.75 per person

*On arrival-Fruit punch (non alcohol)
During the meal-1 glass of non alcohol
wine or orange juice
Toast-Sparkling non alcohol wine*

Package 7

£13 per person

*On arrival-Kir Royale or Sherry
During the meal-2 glasses of wine
Toast-1 glass of sparkling rose wine*



Terms & Conditions

1. **Confirmations**

As we have to close the restaurant to the general public for weddings we ask for a minimum number of **60 adults** for the sit down meal and **120** for the evening buffet, should the numbers be less these are the numbers which will be charged for. Weekdays and Sunday evenings are negotiable.

- a. When a provisional booking is received it will be held for 14 days until written confirmation is received to confirm the booking. At that time we ask for estimated numbers and a guaranteed minimum, with the final numbers the 2 weeks prior to the date being the numbers charged for or the minimum agreed .

2. **Booking fee and Payments**

The Company reserves the right to require payment of a booking fee at any time prior to holding the event, the amount of which will be determined by the Company. **All booking fees are non refundable.**

- a. The outstanding balance of the account is payable by the customer two weeks before the event unless alternative arrangements have been agreed with the Company. The customer is responsible for checking and settlement of all accounts. **Payment by credit card will incur a 3% surcharge.**
- b. Where full payment is required prior to the event i.e. weddings, the amount invoiced must be settled at least **14 days prior to the event.** (PLEASE NOTE THERE ARE NO REFUNDS AFTER THIS DATE.)
- c. The Company reserves the right to charge interest at the rate of 2.5% per month above the base rate (Nat. West) on all overdue accounts.

3. **Cancellations**

All cancellations must be made in writing and sent by recorded delivery or fax with the receipt of posting or faxing retained as proof of sending.

- a. Anytime after initial booking The booking fee is forfeited to cover administration costs
From 6-3 months prior to the event 25% of total booking value to be paid.
3 months - 28 days prior to the event 30% of total booking value to be paid
27 - 14 days prior to the event 50% of total booking value to be paid
13 - 8 days prior to the event 80% of total booking value to be paid
7 days or less prior to the event 100% of total booking value to be paid
- b. In the event that a client cancels a booking that the Company has made on its behalf, for entertainment, car hire, equipment or otherwise, all cancellation charges shall be met by the client.

4. **Damage**

The customer assumes responsibility for any and all damage caused by him/her or any of his/her guests or other persons attending the function.

5. **Food & Drink**

No wines, spirits or food may be brought into the Hostess by clients or guests for consumption on the premises. All beverages must be purchased from the Company.

6. **Times**

Functions are required to start & finish at the time agreed when the booking is made.

PLEASE MAKE SURE YOUR GUESTS HAVE TAXI'S BOOKED FOR FINISH TIME'S.

7. **Personal Property**

The Company can accept no responsibility for the property of customers or guests of The Hostess. Facilities and parking are provided for the convenience of customers and guests but any goods deposited in these areas are deposited at owner's risk and without obligation on the part of the Company.

8. **Display Items**

Affixing signs, displays and posters to walls may only be carried out within the authorisation of the restaurant.

9. **Publicity**

The Company name, logo and telephone number cannot be used in any advertising or publicity, without the consent of the owner.