



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/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 two years experience of overseeing wedding receptions and catering for large numbers up to 180 people on full choice menus(.over 1000, weddings up to 18/8/05)*
- Home-made, freshly prepared food with menus tailor made to suit your requirements.*
- Our personal attention at all times prior to and on the big day itself, with a Master of Ceremony 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.

GEOFF WALKER

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.***

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 £250 which includes the items as listed below. However, if there is no evening function required the charge is reduced to £150.

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.*
- *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 17.5% included in all prices.*
- *Please note for guests leaving their cars overnight, for your peace of mind the security lights are on and the gates are locked till 9,30am.*
- *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.*

FUNCTION FACILITIES FOR UP TO 180 PEOPLE

HOW TO CHOOSE YOUR MENU

(This menu is only a sample, the final choice is yours)

Please note the choice is on the day your guests do not have to pre-order

STARTER

Garlic Mushroom On Ciabatta bread

Wings of Melon

Chef's Homemade Pate

SOUP

Chef's Home-made Tomato with croutons or Fruit Sorbet

MAIN COURSE

Fresh Roast turkey with stuffing and cranberry sauce.

Roast Beef & Yorkshire pudding

Scottish Salmon in a white wine sauce.

Vegetarian Choice

fresh market vegetables and potatoes

SWEETS

Hostess Trifle

Profiteroles

Apple & Blackberry Crumble with custard.

Ice Cream

Cheese Selection with assorted biscuits.

HOSTESS COFFEE and mints

THE PRICE OF THE ABOVE WOULD BE £21

Add the drinks package N0; 4 @ £7.80

**This gives you a total price per person of 28.80p
(children between 2—14 reduce the meal price by £6)**

EVENING BUFFET MENU £8.75

Sandwiches and open rolls to include:

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

Pork Pie.

Hot Samosas(V)

Hot Spring Rolls(V)

Hot Sausage Rolls and veggie rolls

Pizza (Various) also veggie

Garlic Bread(V)

Vol au Vents (prawn ,salmon ,tuna andCrisps

Quiches

Hot Chicken Drumsticks

(please note.)

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

STARTERS (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.

SOUP SELECTION
(Select one)

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

SEASONAL VEGETABLE

TOMATO AND TARRAGON

CREAM OF MUSHROOM

LEEK AND POTATO

BROCCOLI AND STILTON

CREAM OF CELERY

BEEF AND TOMATO

CHICKEN AND MUSHROOM

CREAM OF ONION

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.

LEG OF PORK

with seasoning, apple sauce and a rich roast gravy.

ROAST LEG OF LAMB

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

FRESH SCOTTISH SALMON

lightly steamed and napped in a Vermouth and Dill sauce.

BAKED GAMMON

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

CHICKEN BONNE FEMME

a tender chicken breast topped with a rich white wine and mushroom sauce..

HADDOCK MORNAY

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

VEGETARIAN OPTIONS

choice of four

offered to your guests on the day.

SWEET SELECTION (Select three)

FRESH FRUIT SALAD
served with fresh cream.

RASPBERRY ROMANOFF
raspberries, crushed meringue and fresh cream.

LEMON/ STRAWBERRY or MARS BAR 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.

**THE HOSTESS
WEDDING PRICE LIST
(price per person)**

5 COURSE MEAL (inc coffee)	£21
Childrens price (2 —-14)	£15

FINGER BUFFET (evenings)	£8.75
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Prices in this booklet are held until November 2009 if the wedding is booked before November 2008.

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.

The above price is for a four course meal of your choice with V.A.T @17.5% included in this price.

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

DRINKS PACKAGE FOR YOUR WEDDING

<p style="text-align: center;">NUMBER ONE £9.95 per person</p> <p style="text-align: center;">BUCKS FIZZ ON ARRIVAL TWO GLASSES OF HOUSE WINE WITH THE MEAL A GLASS OF SPARKLING WINE FOR THE SPEECHES</p>	<p style="text-align: center;">NUMBER TWO £7.90 per person</p> <p style="text-align: center;">FRUIT CUP ON ARRIVAL ONE GLASS OF HOUSE WINE WITH THE MEAL A GLASS OF SPARKLING WINE FOR THE SPEECHES</p>
<p style="text-align: center;">NUMBER THREE £9.95 per person</p> <p style="text-align: center;">SHERRY ON ARRIVAL TWO GLASSES OF HOUSE WINE WITH THE MEAL A GLASS OF SPARKLING WINE FOR THE SPEECHES</p>	<p style="text-align: center;">NUMBER FOUR £7.80 per person</p> <p style="text-align: center;">BUCKS FIZZ ON ARRIVAL ONE GLASS OF HOUSE WINE WITH THE MEAL A GLASS OF SPARKLING WINE FOR THE SPEECHES</p>
<p style="text-align: center;">NUMBER FIVE £14.85per person</p> <p style="text-align: center;">BUCKS FIZZ ON ARRIVAL TWO GLASSES OF HOUSE WINE WITH THE MEAL ONE GLASS OF CHAMPAGNE FOR THE SPEECHES</p>	<p style="text-align: center;">NUMBER SIX £7.25 per person</p> <p style="text-align: center;">NON ALCOHOLIC FRUIT CUP ON ARRIVAL ONE GLASS OF NON ALCOHOLIC GRAPE JUICE SPARKLING NON ALCOHOLIC WINE WITH SPEECHES</p>

THE HOSTESS RESTAURANT

TERMS & CONDITIONS FOR WEDDINGS

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.