



NORMANTON PARK HOTEL

— Rutland Water —

WEDDINGS

2027 · 2028 · 2029



2027 WEDDING PACKAGE

FOR THE HAPPY COUPLE & 48 OF THEIR GUESTS

Room hire
Arrival drink
Wedding breakfast — Menu One
A glass of house wine
Glass of sparkling to toast
Evening bacon rolls, potato wedges & dips
The bridal suite — wedding night

SUMMER · MONDAY–THURSDAY

Minimum 50 guests

£6,495

Extra day guests — **£120.00**
Extra evening guests — **£17.95**

SUMMER · FRIDAY–SUNDAY

Minimum 60 guests

£8,495

Extra day guests — **£130.00**
Extra evening guests — **£17.95**

WINTER · MONDAY–THURSDAY

Minimum 50 guests

£5,495

Extra day guests — **£105.00**
Extra evening guests — **£17.95**

WINTER · FRIDAY–SUNDAY

Minimum 60 guests

£7,495

Extra day guests — **£120.00**
Extra evening guests — **£17.95**



2028 WEDDING PACKAGE

FOR THE HAPPY COUPLE & 48 OF THEIR GUESTS

Room hire
Arrival drink
Wedding breakfast — Menu One
A glass of house wine
Glass of sparkling to toast
Evening bacon rolls, potato wedges & dips
The bridal suite — wedding night

SUMMER · MONDAY–THURSDAY

Minimum 50 guests

£6,995

Extra day guests — £125.00
Extra evening guests — £17.95

SUMMER · FRIDAY–SUNDAY

Minimum 60 guests

£8,995

Extra day guests — £135.00
Extra evening guests — £17.95

WINTER · MONDAY–THURSDAY

Minimum 50 guests

£5,995

Extra day guests — £110.00
Extra evening guests — £17.95

WINTER · FRIDAY–SUNDAY

Minimum 60 guests

£7,995

Extra day guests — £125.00
Extra evening guests — £17.95



2029 WEDDING PACKAGE

FOR THE HAPPY COUPLE & 48 OF THEIR GUESTS

Room hire
Arrival drink
Wedding breakfast — Menu One
A glass of house wine
Glass of sparkling to toast
Evening bacon rolls, potato wedges & dips
The bridal suite — wedding night

SUMMER · MONDAY–THURSDAY

Minimum 50 guests

£6,995

Extra day guests — **£125.00**
Extra evening guests — **£18.95**

SUMMER · FRIDAY–SUNDAY

Minimum 60 guests

£8,995

Extra day guests — **£135.00**
Extra evening guests — **£18.95**

WINTER · MONDAY–THURSDAY

Minimum 50 guests

£5,995

Extra day guests — **£110.00**
Extra evening guests — **£18.95**

WINTER · FRIDAY–SUNDAY

Minimum 60 guests

£7,995

Extra day guests — **£125.00**
Extra evening guests — **£18.95**



Say I Do



EXCLUSIVE USE

We can arrange exclusive use of the hotel, where we would close to the public, giving you complete privacy for your special day. *(Excludes bedroom costs.)*

£3,500.00

WEDDING BREAKFAST

Friday – Sunday

A minimum of 60 adult guests are required for your wedding breakfast and evening buffet.

THE RUTLAND SUITE & CONSERVATORY

Combined — maximum guest numbers
120 Wedding Breakfast · 170 Evening Buffet
Reception Room Hire

CIVIL WEDDING CEREMONY

The Heathcote Suite — licensed for 80 guests

Hire — £750

CIVIL WEDDING CEREMONY

The Outdoor Pagoda — licensed for 80 guests

Hire — £750

Once you have decided on your wedding date, you will need to contact the local registrar's office to check availability.



ACCOMMODATION

The hotel has 30 bedrooms, a mixture of double, twin, family and lake view rooms, plus a honeymoon suite.

We can reserve up to 21 bedrooms for the night of your wedding and up to 9 the night prior *(subject to availability)*.

Bedrooms require a £30 non-refundable deposit at time of booking. Any held without a deposit will be released 3 months prior to the wedding.

EXCLUSIVE USE

All 30 bedrooms must be occupied. Any shortfall will be charged at the rates applicable to your wedding.



RECEPTION DRINKS & CANAPÉS



RECEPTION DRINKS

Price per glass

Bottled beer
Classic Pimm's
Bucks fizz
Prosecco

WINTER WONDERLAND

Warm winter Pimm's
Mulled wine
Hot chocolate & brandy

CANAPÉS

Select your favourite three

Smoked salmon & cream cheese blinis **V**
Chicken & pepper skewer
Prawn & dill **V**
Red onion & goats' cheese **V**
Chicken liver pâté & cucumber

£11.95 per person

DRINKS PACKAGE

To complete your day

3 canapés
Half a bottle of house wine

£16.95 per person supplement

Highlighted items are suitable for:

V Vegetarian **DF** Dairy free **GF** Gluten free



WEDDING BREAKFAST

· BBQ MENU ·

Beef burger

Cajun chicken

BBQ belly pork

Lincolnshire sausage

Courgette, pepper & red onion skewers

Coleslaw · Pasta salad · Red onion tomato salad

Buttered, roasted new potatoes

A selection of baps & sauces

· DESSERT ·

Please choose one of the following

Eton mess

Chocolate brownie, vanilla ice cream

Raspberry frangipane, vanilla ice cream GF

Lemon & lime cheesecake, mango coulis

Sticky toffee pudding, toffee sauce, vanilla ice cream

Tea or coffee · Chocolate mints

Highlighted items are suitable for:

DF

Dairy free

VG

Vegan

V

Vegetarian

GF

Gluten free



WEDDING BREAKFAST

MENU ONE

· STARTERS ·

Homemade vine tomato & basil soup V VG GF

Smoked salmon & prawn cocktail, Marie Rose dressing

Ham hock terrine, chutney & toasted chards

Sautéed garlic mushrooms in a cream, garlic & herb sauce V

Smoked mackerel pâté, dill mayonnaise & melba toast

· MAIN COURSE ·

Pork belly, wholegrain mustard mash, red wine jus

Slow braised blade of beef, sautéed rosemary potatoes, shallot jus

Pan roasted chicken breast, sundried tomato & herb mash, white wine, cream & grape sauce

Baked fillet of salmon, sautéed rosemary potatoes, white wine, cream & tarragon sauce

Tuscan stuffed pepper, Mediterranean vegetables & quinoa, tomato coulis V DF GF VG

All main courses are served with family bowls of seasonal vegetables

· DESSERTS ·

Eton mess

Chocolate brownie, vanilla ice cream

Lemon & lime cheesecake, mango coulis

Sticky toffee pudding, vanilla ice cream

Raspberry frangipane, raspberry sorbet

Tea or coffee · Chocolate mints



WEDDING BREAKFAST

MENU TWO

· STARTERS ·

Homemade carrot & coriander soup V GF

Portobello mushroom, melted goats' cheese, rosemary red onion marmalade V

Chicken liver parfait, toasted brioche, chutney

Parma ham, mozzarella & tomato salad, basil syrup GF

Trio of fish — smoked salmon, smoked mackerel, Atlantic prawns, dill & caper dressing GF DF

· MAIN COURSE ·

Oven baked rump of lamb, dauphinoise potato, mint jus

Roasted duck breast, fondant potato, berry jus

Corn fed chicken breast, buttered mashed potato, caramelised peaches & vanilla

Pan fried fillet of sea bass, garlic & tarragon mash potato, prawn & cream sauce

Mushroom, brie & cranberry Wellington, cauliflower purée V

All main courses are served with family bowls of seasonal vegetables

· DESSERTS ·

Roasted pineapple & coconut panna cotta, caramel drizzle

White chocolate & vanilla crème brûlée, shortbread biscuit, berry compote

Cinnamon bread & butter pudding, flambé of oranges & Cointreau

Poached pear, vanilla ice cream

Cheese & biscuits

Tea or coffee · Chocolate mints

£15.00 per person supplement

Highlighted items are suitable for:

DF Dairy free VG Vegan V Vegetarian GF Gluten free

Some dishes can be adapted to gluten free — please advise on ordering.



CHILDREN'S & EVENING MENUS

CHILDREN'S MENU (Under 12s)

Starters

Garlic bread

Melon **V** **GF** **DF**Tomato soup **V** **VG** **GF**

Mains

Chicken nuggets, chips, beans

Fish fingers, chips, beans

Pasta, tomato sauce **V**

Desserts

Chocolate brownie

Strawberry mousse

Vanilla ice cream

£36.50 per person

BACON ROLLS

Grilled sausages or bacon, potato wedges & dips

£17.95 per person

PIZZA

Pizza selection, potato wedges & dips

Upgrade £3.95 per person

EVENING HOG ROAST

Minimum 70 guests

Apple sauce **DF** **V** **VG**Tomato, red onion salad **VG** **DF** **GF**Coleslaw **V** **GF**Italian mixed leaves, balsamic dressing **V** **GF****VG** **DF**

Upgrade £11.95 per person

EVENING BBQ

Beef burgers · Lincolnshire sausages

BBQ belly pork · Chicken skewer

Tomato, red onion salad **V** **VG** **DF** **GF**Coleslaw **V** **GF**Italian mixed leaves **V** **GF** **DF** **VG**

Selection of rolls

Upgrade £11.95 per person

EVENING BUFFET

Chicken satay skewers

Barbecued belly pork

Deep fried scampi, tartar sauce

Salt & pepper squid

Cheese & onion quiche

Fish cakes, herb mayonnaise

Sandwich selection — ham & cheese & pickle,

chicken, egg mayo

Parma ham & melon **DF** **GF**Vegetable spring rolls **V**Mini roasted potatoes **V** **GF**Tomato, red onion salad **V** **GF** **DF** **VG**Green salad, balsamic oil **V** **GF** **DF** **VG**Niçoise pasta salad **GF**Chargrilled vegetables **V** **VG**

Choose from the menu ideas above

Upgrade 6 items — £11.95pp

Upgrade 8 items — £13.95pp

V Vegetarian **DF** Dairy free **VG** Vegan **GF** Gluten free

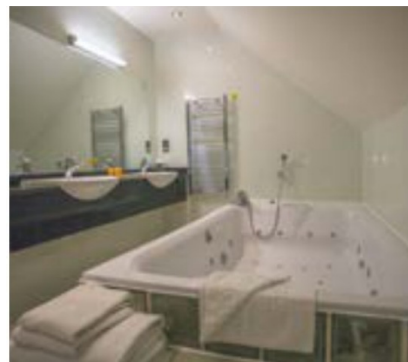
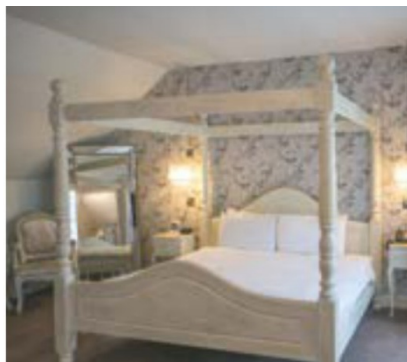


INCLUDED IN YOUR DAY

Cake stand & knife
Easel
White linen & napkins
Master of Ceremonies

WE RECOMMEND

A list of local suppliers we work closely with at the hotel — they know the venue well and are happy to help with any requirements you may have.



RUBIROX JEWELLERS

Specialising in jewellery

01780 755996
www.rubirox.co.uk

THE PURPLE PUMPKIN CAKE CO.

Specialising in wedding cakes

07934 195420
www.purplepumpkincakes.co.uk

PINK PHOTOGRAPHICS

Specialising in weddings

07866 007670
www.pinkphotographics.co.uk

ALLENIS

Venue styling & hire

07736 929924
www.allenisweddings.co.uk

RAINBOW FIREWORKS

Weddings & events

01724 656456
www.rainbowfireworks.co.uk

LOVE LIFE EAT CAKE

Elegant, stylish & unique cakes

01572 756957
www.lovelifeeatcake.com

HARRIET FLATHER

Harpist & woodwind specialist

www.harrietflather.co.uk

STEVE BEAN

Classical guitarist

07709 772269
www.stevebean.co.uk

EMINENCE ENTERTAINMENT

DJ specialist

07850 206222
www.eminenceentertainments.co.uk



BOOKING CONFIRMATION

In order to avoid any misunderstanding in respect of this booking, the following terms and conditions apply. These terms of business apply to bookings related to weddings and private functions.

BOOKING CONFIRMATION

Any booking is provisional until the Hotel receives a signed copy of these terms from the client along with a deposit as outlined below. Receipt of these will be deemed as the client's acceptance of these terms.

PRICES

1. All rates include VAT at the current rate.
2. Prices quoted are subject to variation up to 12 weeks prior to arrival, after which, except for variations due to client's requirements, they may only vary due to changes in VAT or other reasons outside the Hotel's control, in which case they will be immediately notified to the client.
3. All prices are as quoted and no other discount, promotion or reward scheme may be applied in respect of this booking.

AVAILABILITY

1. All rooms, facilities and rates offered by the hotel are subject to availability at time of booking and at the discretion of the Hotel.
2. The Hotel shall not be held responsible for any failure to provide facilities contracted out to third parties or as a result of Force Majeure or any other cases beyond its control.

NUMBERS

1. Minimum numbers will be required from the client at the time of booking, these numbers will be fully chargeable.
2. At least 3 months prior to arrival, the client will provide the hotel with final guest numbers. The final charge to the client will be calculated using this number. Any additional guests after this time will be charged to the Bride and Groom.

DEPOSITS & PAYMENTS

Deposits required as follows:

1. On booking, a non-refundable deposit of £1,000.00.
2. Exclusive use requires a non-refundable deposit of £5,000.00. All 30 bedrooms must be occupied; any shortfall will be charged at the rates applicable to your wedding.

Date of wedding: ____ / ____ / ____

Bedrooms held — night before: ____ wedding night: ____

Minimum numbers — breakfast: ____ evening: ____

Printed name

Signature

Printed name

Signature

PAYMENTS REQUIRED AS FOLLOWS

1. 8 months prior to your event, 50% of the remaining balance will be required.
2. 3 months prior to the event, the remaining outstanding balance will be required.

Cancellation or postponement by the client must be in writing and will result in the charges below becoming due. In each case, the percentage charged is based on the advance notice of cancellation given and applied to the estimated total cost of the booking.

1. The hotel retains the non-refundable deposit.
2. 8 months — 50%
3. 3 months — 100%

The client also agrees to reimburse the Hotel for any costs incurred from the consequential cancellation of the hotel's arrangements with third parties.

LIABILITIES

1. The Hotel will not be liable for any factors caused beyond its reasonable control.
2. The Hotel does not accept responsibility for damage to, or theft of, vehicles parked on the hotel premises.
3. The Client is responsible for any damage caused to the allocated rooms, furnishings, utensils and equipment by neglect or damage by the Client and their guests or sub-contractors, and shall pay the Hotel on demand for any such damage.

ARRIVAL & DEPARTURE

1. Bedrooms are available from 3:00pm on day of arrival.
2. Bedrooms are to be vacated by 10:30am on day of departure.