



Exclusive Use

We can arrange exclusive use of the hotel where we would close to the general public, giving you complete privacy for your special day.

Excludes bedroom costs.

£5,000.00

Wedding Breakfast

During our peak season from March to October, a minimum of 60 adult guests are required for your wedding breakfast and evening buffet.

(This applies to weekends and Bank Holidays)

The Rutland Suite and Conservatory combined – maximum guest numbers.

120 Wedding Breakfast

170 Evening Buffet

Reception Room Hire - £1,650

Civil Wedding Ceremony

The Heathcote Suite – Licensed for 75 guests.

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

Room Hire - £750



Accommodation

The hotel has 30 bedrooms, which are a mixture of double, twin, family, lake view rooms and 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.

With exclusive use all 30 bedrooms must be occupied. Any shortfall will be charged at the rates applicable to your wedding.

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



Reception Drinks

Price per glass:

Bottled beer	£7.50
Classic Pimm's	£9.50
Bucks fizz	£9.50
Prosecco	£9.95

Winter Wonderland

Warm winter Pimm's	£9.50
Mulled wine	£9.50
Mulled cider	£9.50

Canapés

Select your favourite 3.

- Smoked salmon and cream cheese blinis **(V)**
- Chicken and pepper skewer
- Prawn and dill **(V)**
- Red onion and goats' cheese **(V)**
- Chicken liver pate and cucumber.

£10.95 per person

Drinks Package

To complete your day

- A glass of prosecco or Pimm's on arrival
- 3 canapés
- Half a bottle of house wine
- A glass of prosecco to toast

£38.00 per person

Highlighted items are considered

suitable for:

(V) Vegetarian

(DF) Dairy free

(G) Gluten free

Wedding Breakfast

BBQ Menu

Beef burger
Cajun chicken
Lincolnshire sausage
Coleslaw Pasta salad
A selection of baps
A selection of sauces
Red onion tomato salad
Buttered, roasted new potatoes.
Courgette, pepper, and red onion skewers.

Dessert

(Please choose one of the following)

Eton mess
Chocolate brownie, vanilla ice cream
Raspberry frangipane, vanilla Ice cream **(GF)**
Lemon and lime cheesecake, mango coulis
Sticky toffee pudding, toffee sauce, vanilla ice cream
Tea or coffee
Chocolate mints

£65.00

Highlighted items are considered suitable for:

(DF) Dairy Free (VG) Vegan (V) Vegetarian (GF) Gluten free

Starters

Homemade vine tomato and basil soup **(V) (VG) (GF)**

Smoked salmon and prawn cocktail, Marie rose dressing.

Ham hock terrine, chutney, and toasted chards

Sauteed garlic mushrooms (mushrooms in a cream, garlic, and herb sauce) **(V)**

Smoked mackerel pate, dill mayonnaise and melba toast.

Main Course

Pork belly, wholegrain mustard mash, red wine jus.

Slow braised blade of beef, sauteed rosemary potatoes, shallot jus.

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

Baked fillet of salmon, sauteed rosemary potatoes, white wine, cream, and tarragon sauce

Tuscan stuffed pepper with Mediterranean vegetables and 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 and lime cheesecake, mango coulis

Sticky toffee pudding, toffee sauce, clotted cream

Raspberry frangipane, vanilla Ice cream

Tea or coffee

Chocolate mints

£65.00 per person

Highlighted items are considered suitable for:

(DF) Dairy Free (VG) Vegan (V) Vegetarian (GF) Gluten free

Some food choices can be made gluten free – please advise on ordering

Starters

Homemade carrot and coriander soup **(V) (GF)**

Portobello mushroom, melted goat's cheese, rosemary red onion marmalade **(V)**

Chicken liver parfait, toasted brioche, chutney

Parma ham, mozzarella and tomato salad, basil syrup **(GF)**

Trio of fish: smoked salmon, smoked mackerel, Atlantic prawns, dill and caper dressing **(GF) (DF)**

Main Course

Oven baked rump of lamb, dauphinoise potato and mint jus.

Roasted duck breast, fondant potato and berry jus.

Corn fed chicken breast, buttered mashed potato, caramelised peaches, and vanilla.

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

Mushroom, brie and cranberry wellington, cauliflower puree **(V)**

(All main courses are served with family bowls of seasonal vegetables)

Desserts

Roasted pineapple and coconut panna cotta with a caramel drizzle.

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

Cinnamon bread and butter pudding with flambe of oranges and Cointreau

Poached pear, vanilla ice cream.

Cheese and biscuits

Tea or Coffee

Chocolate Mints

£75.00 per person

Highlighted items are considered suitable for:

(DF) Dairy free (VG) Vegan (V) Vegetarian (GF) Gluten free

Some food choices can be made gluten free – please advise on ordering.



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 with tomato sauce (V)

Desserts

- Chocolate brownie
- Strawberry mousse
- Vanilla ice cream

£32.50 per person

Bacon rolls

- Grilled sausages or bacon in rolls with potato wedges and dips

£14.95 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 and balsamic dressing (V) (GF) (VG) (DF)

£24.95 per person

Evening BBQ

- Beef burgers
- Lincolnshire sausages
- Chicken skewer
- Tomato, red onion salad (V) (VG) (DF) (GF)
- Coleslaw (V) (GF)
- Italian mixed leaves (V) (GF) (DF) (VG)
- Selection of rolls

£23.95 per person

Evening Buffet

- Chicken satay skewers
- Barbecued belly pork
- Deep fried scampi with tartar sauce
- Salt and pepper squid
- Cheese and onion quiche
- Fish cakes with herb mayonnaise
- Sandwich selection
- Ham, cheese & pickle, chicken, egg mayo

- Parma ham and melon (DF) (GF)
- Vegetable spring rolls (V)
- Mini roasted potatoes (V) (GF)

- Tomato, red onion salad (V) (GF) (DF) (VG)

- Green salad and balsamic oil (V) (GF) (DF) (VG)

- Niçoise pasta salad (GF)

- Chargrilled vegetables (V) (VG)

Choose from the menu ideas above:

6 items £24.95 per person

8 items £29.95 per person

Highlighted items are considered suitable for:

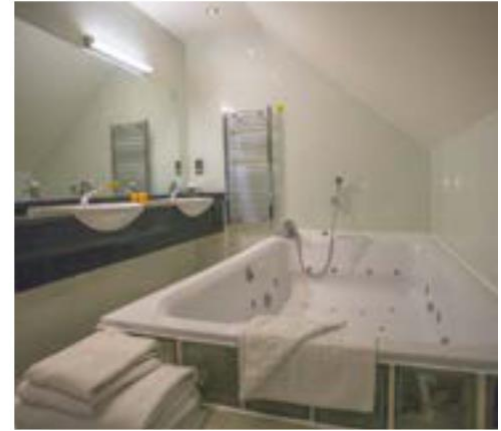
- (V) Vegetarian
- (DF) Dairy Free
- (VG) Vegan
- (GF) Gluten Free

Included in your day.

Cake Stand & Knife
Easel
White linen and napkins
Master of Ceremonies

We recommend.

Please find a list of local suppliers who we work very closely with at the hotel. They all know the venue very well and will be more than happy to help you with any requirements you may have.



BRIGHT STARS ENTERTAINMENT

DJ & wedding entertainment

01572 755882

www.brightstarsevents.co.uk

GRACIE BROWNE

Bespoke wedding stationery

07710631885

www.graciebrownedesigns.wixsite.com

LOLA ROSE

Beautiful, customised venue dressing

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www.lolarose-venuedressing.co.uk

ALLENIS

Specialising in venue styling & hire

07736929924

www.allensweddings.co.uk

KERMODO FIREWORKS

Specialising in weddings & events

www.komodofireworks.com

LOVE LIFE EAT CAKE

Elegant, stylish & unique wedding cakes

01572 756957

www.lovelifeeatcake.com

HARRIET FLATHER MUSICIAN

Professional harpist and woodwind specialist

www.harrietflather.co.uk

STEVE BEAN

Classical guitarist

07709772269

www.stevebean.co.uk



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 and payments

Deposits required as follows:

1. On booking a non-refundable deposit of £1650.00
2. Exclusive use requires a non-refundable deposit of £5000.00. All 30 bedrooms must be occupied, any shortfall will be charged at the rates applicable to your wedding.

Date of wedding: / /

Printed name:

Printed name:

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. More than 12 months – 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 whatsoever for damage to, or theft from, or the 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 due to neglect or damage by the Client and their guests or sub-contractors and shall pay to the Hotel on demand the amount required to make good or remedy of any such damage.

Arrival and 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.

Bedrooms Held:

Night before: **Wedding night:**

Minimum Numbers:

Wedding breakfast: **Evening food:**

Signature:

Signature:

2025 Promotion

(Excluding any public bank holidays & special events)

Includes the following for 50 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

**January, February, March
October November and December**

Midweek and weekends
Monday - Sunday

£6,000

Extra day guests - **£95.00**
Extra evening guests - **£14.95**

**April, May, June, July,
August, September**

Midweek only
Monday - Thursday

£6,000

Extra day guests – **95.00**
Extra evening guests - **£14.95**

2026 Promotion

(Excluding any public bank holidays & special events)

Includes the following for 50 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

**January, February, March
October November and December**

Midweek and weekends
Monday - Sunday

£6,400

Extra day guests - **£99.00**
Extra evening guests - **£15.95**

**April, May, June, July,
August, September**

Midweek only
Monday - Thursday

£6,400

Extra day guests – **99.00**
Extra evening guests - **£15.95**