

Weddings at Haigs Hotel



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To The Married Couple To Be

Congratulations on your engagement! We look forward to introducing you to our venue and showing what amazing packages we have.

Our family run business is unique in that with over 25 years in the hospitality industry we can adapt our packages to suit your exacting requirements, no matter the size, budget or theme. We can cater for weddings from 10-120 people and have options available which include exclusive use of the whole hotel including all 22 bedrooms.

All our packages include the following items;

- Designated Wedding Coordinator to help guide you on your day
- Tasting menu for the couple to come and try the dishes for a wedding breakfast
- Red carpet on your arrival
- Exclusive use of the main restaurant and conservatory, which then leads out onto the garden
- Use of the garden area for your photographs
- 3 course meal including amuse bouche, bread roll complimentary vegetables with all main courses and tea/coffee to finish your meal. Please note we can add vegetarian, gluten free and dairy free options to the packages
- Superior double room, free of charge for the Wedding night

We hope this brochure we outline what we offer but we would love for you to come and visit our venue and have a look around.

We look forward to hearing from you soon

Silver Wedding Package £43.75pp

Bucks fizz or Pimms on arrival

Amuse bouche of Broccoli soup with croutons

Meal served with a glass of wine or alternative soft drink

Starter options

Chicken liver and pork pate with Melba toast and apricot chutney

Melon, avocado and Parma ham

Main course options

Breast of chicken on a bed of leeks, button onions and pancetta served with crushed new potatoes and a thyme sauce

Poached salmon with spring onion mash, spinach and parsley, cream sauce

Dessert Options

Apple and blackberry crumble with custard

Eton mess served with strawberry ice-cream and berry sauce

Glass of Prosecco for a toast

Finish with tea/coffee and home-made shortbread



Gold Wedding £59.00pp

**Glass of Prosecco on arrival served with home-made canapes
(choice of 4 canapes)**

Amuse bouche of leek and potato soup with croutons

Meal served with 2 glasses of wine or alternative soft drinks

Starter options

Glazed goats cheese with pineapple, celery and walnut salad

Smoked salmon, prawns with Marie rose sauce and crayfish salad

Warm brie, cherry tomato and basil tarte with a red onion relish

Main Course Options

Roast beef with horseradish mash and Yorkshire pudding

Grilled seabass, crushed new potatoes, spinach & chive cream sauce

Breast of chicken with colcannon, asparagus and mushroom, port
sauce

Dessert options

Lemon tarte with blackcurrant sorbet

Crème brulee with vanilla ice-cream

Warm Chocolate and blueberry tart, white chocolate ice-cream, black
cherry sauce

Glass of Prosecco for the toast

Finish with tea/coffee and chocolate truffles

Platinum Wedding Package £64.00pp

Glass of Champagne on arrival with home-made canapes

Amuse bouche of wild mushroom soup with cheese straw

Meal served with ½ bottle of wine per person or soft drinks

Starter Options

Chicken liver pate with pickles, red onion relish and Melba toast

Selection of seafood- crayfish, tiger prawns and smoked salmon with crème fraiche and capers served with an avocado salad

Double baked brie and blackberry souffle with black grape, celery and walnut salad

Mezze platter- Lamb shish kebab, warm flat bread, avocado, feta and tomato salad, with olives, hummus and tzatziki dip



Main Course Options

Shank of lamb with a herb crust served with dauphinoise potatoes,
French beans and a rosemary sauce

Lemon sole fillet with tiger prawns, asparagus and chive cream sauce

Pork belly with apple mash, parsnips and crackling

Sirloin steak with bubble and squeak finished with a peppercorn sauce

Dessert Options

Trio of desserts- crème brulee, chocolate marquise with berry sauce
and white chocolate ice-cream

Plum sponge with custard

Lemon meringue roulade with berry sauce and a selection of summer
berries

Cheese and biscuits- Tasty Haystack cheddar, brie, Red Leicester,
Shropshire blue cheese served with celery, apple, chutney and a
selection of biscuits

Glass of Champagne for the toast

Finish with tea/coffee and petit fours



Children's Menu (£15.00)



Starter options

Vegetable crudities with hummus

Tomato soup with croutons

Main course Options

Mini chicken dinner with roast potatoes, peas and carrots

Spaghetti with tomato sauce, cheese, garlic bread and side salad

Dessert Options

Mini chocolate brownie with vanilla ice-cream chocolate sauce

'Build your own sundae'- Vanilla ice-cream with berry sauce, sweets, marshmallows and wafer

Finger Buffet Menu

(For Evening Reception, included with all 3 packages)

If booked exclusively £19.50pp

Assorted sandwiches
Potato crisps
Sausage rolls
Pork pie
Half jacket potatoes with cheese filling
Assorted quiche selection
Chicken drumsticks

Meringues with cream and berries
Chocolate brownie

These options can be changed to suit the requirements of your guests



Accommodation

We have 22 bedrooms all of which are en-suite for wedding parties we are able to offer discounted room rates

We have single, twin, double, superior double and family rooms available

Single rooms £45.00

Double rooms £50.00

Superior double rooms £60.00 (possibly of some superior rooms to become family rooms)

Family room (double bed and sofa bed) £70.00

Family room (double bed and two single beds) £80.00

Additional beds can be added to some rooms at a cost of £10.00

Cots available, free of charge must be requested on booking

Breakfast additional charge of £6.95 per person

Check in 2.30pm

Check out 10.30am

Early check in and late check out options available

The rooms can be provisionally booked but we would ask each guest to call and confirm their own room

If booking for family why not make add a little treat to a room such as; bottle of Champagne, basket of fruit or fresh flowers

If you book 10 or more rooms we can 10% reduction on the prices stated above



Terms and Conditions

Provisional Booking

If you then wish to make a provisional booking this can be held for 10 days pending payment of a deposit

All deposits and pre payments are non-refundable and will be deducted from the final bill

A deposit of £500 is required within 10 days of making your bookings and signed copies of the Terms and Conditions to be completed

A further payment of £1000 is required six months prior to your Wedding date. Final payment of the remaining balance is to be paid 6 weeks prior to your wedding day. Failure to meet these date may result in Haigs hotel cancelling your booking. Please note payment plans can be arranged.

Cancellation

If you cancel your booking rebooking may be difficult depending on our availability. If we are able to re-book your deposit can be transferred but failure to do this will result in losing your deposit/ pre payments.

- If cancelled 6 weeks prior to your Wedding day, deposit and pre-payments are lost
- If cancelled less than 6 weeks prior to your wedding day- you will be liable for 100% of the balance

Confirmation of final details

When you are provided with an estimated costing you will have a contracted minimum number of guests, if your wedding party reduces in size room hire cost will occur.

Prices quoted are valid until August 2021; please note the hotel has the right to change any prices which are due to circumstances out of its control

Please note this contract is between you and Haigs Hotel and therefore any damages which occur you will be responsible for.

Contact details

For more Information or to book to look round please contact

Jayne or Jessica

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