

Your Wedding Package

There is much more to the Quorn Country Hotel than elegant surroundings. Plan a wedding with us and you will enjoy the following:

- A complimentary bridal room on the evening of your wedding*
- Your wedding menu prepared by our award winning chefs*
- A red carpet to welcome you and your guests on arrival*
- Personalised menus and seating plans*
- Use of our manicured gardens for your photographs*
- A dedicated member of our team to help with preparations for your special day*
- Special accommodation rates for your guests*
- And, if you choose, a member of our team to act as toastmaster throughout the day*
- Favourable rates for Friday, Sunday and Bank Holidays*

Choose your setting...

The Leicestershire Suite with its private bar has views over the garden and river. With its marbled reception and cherry paneled décor is most suited to weddings for 80 up to 250 guests. The centrally located Charnwood Suite with its oak paneled elegance is suitable for weddings of 56 up to 150. For the more intimate wedding, the Orangery with its light and airy ambiance is ideal for wedding Ceremonies of 20 up to 70 guests.

Drinks Packages...

Package 1 £17.50 per person

- 1 glass of Bucks Fizz on arrival*
- 2 glasses of wine with your meal*
- 1 glass of sparkling wine for the toast*

Package 2 £18.50 per person

- 1 glass of wine, Bucks Fizz or Pimms on arrival*
- 2 glasses of wine with your meal*
- 1 glass of sparkling wine for the toast*

Package 3 £22.00 per person

- 1 glass Pimms or Bucks Fizz on arrival*
- 2 glasses of wine with your meal*
- 1 glass of Champagne for the toast*

Canapé Selection.....

Standard Canapés, 3 @ £4.05 per person

- Chicken Liver Parfait*
- Goats Cheese Bon Bon*
- Crab & Salmon Cake*
- Wild Mushroom & Truffle Risotto*
- Carpaccio of Beef, Parmesan, Truffle Oil*
- Asparagus & Parma Ham*
- Smoked Salmon, Crème Fraîche*
- Parmesan Beignets*

Exclusive Canapés, 3@ £7.70 per person

- Salmon & Prawn Kebab*
- Tuna Maki Roll*
- Fillet of Beef, Horseradish*
- Sheppard's Pie*
- Curried Quail Egg*
- Ballotine of Foie gras, Apple Puree*
- Wild Mushroom Tart*

Menus.....

Please find enclosed our selected private party menus for your perusal and consideration.

*Please select **one choice for each course** for your party a minimum of three courses, excluding coffee.*

Please note that we can only offer a set menu to you and your guests; therefore you must choose one starter, one main course and one dessert, thank you.

If you have any special dietary requirements, or any particular requests that are not listed, then we will be happy to discuss these with you.

SOUPS & STARTERS

<i>Cream of Tomato & Roast Pepper</i>	<i>£6.70</i>
<i>Leek & Potato, Chive Crème Fraîche</i>	<i>£6.70</i>
<i>Wild Mushroom & Truffle</i>	<i>£7.20</i>
<i>Butternut Velouté, Fresh Parmesan</i>	<i>£7.20</i>
<i>Cauliflower Velouté, Curried Foam</i>	<i>£7.20</i>
<i>Tomato & Mozzarella Salad, Pesto Dressing</i>	<i>£7.20</i>
<i>Assiette of Melon, Fruit Coulis</i>	<i>£7.20</i>
<i>Chicken Liver & Foie Gras Parfait, Red Onion Marmalade, Toasted Brioche</i>	<i>£8.70</i>
<i>Ballotine of Ham Hock, Celeriac Remoularde</i>	<i>£7.70</i>
<i>Terrine of Confit Duck, Pickled Cherries</i>	<i>£8.70</i>
<i>Smoked Haddock & Salmon Terrine, Pickled Cucumber, Chervil Crème Fraîche</i>	<i>£8.20</i>
<i>Confit of chicken & Chorizo Terrine, Tomato Compote</i>	<i>£7.70</i>
<i>Seared Sesame Crusted Tuna, Pickled Vegetables, Balsamic</i>	<i>£9.75</i>
<i>Gravadlax of Salmon, Beetroot & Watercress Salad, Beetroot Puree</i>	<i>£8.70</i>
<i>Goats Cheese & Red Onion Tart</i>	<i>£8.20</i>
<i>Seared Pigeon Breast, Puy Lentil Broth</i>	<i>£9.25</i>
<i>Smoked Haddock & Crab Cake</i>	<i>£8.70</i>

Palette Cleansers

Pink Grapefruit & Champagne

"Gin & Tonic"

"Bucks Fizz"

Archers & Lemonade

Cranberry & Vodka

All priced at £3.60 per person

FISH

Supreme of Salmon, Crushed Potato cake

£18.50

Steamed Fillet of Lemon Sole, Spinach, Prawns, Dauphinoise Potato

£19.50

Roast Fillet of Sea Bass, Boulangière Potatoes

£19.50

Pave of Cod, Herb Crust, Saffron Potatoes

£20.00

MEAT & POULTRY

<i>Supreme of Corn fed Chicken, Smoked Bacon, Sun blush Tomato</i>	<i>£19.00</i>
<i>Rump of Lamb, Fondant Potato, Olives, Anchovies</i>	<i>£22.00</i>
<i>Breast of Duck, Rosti Potato, Orange Sauce</i>	<i>£22.00</i>
<i>Sirloin Steak, Dauphinoise Potato, Wild Mushrooms, Shallots or</i>	
<i>Roast Sirloin, Chateau Potato, Roast Shallots, Yorkshire Pudding, Red Wine Jus</i>	<i>£23.50</i>
<i>Fillet of Pork, Confit Belly, Anna Potato, White Bean Puree, Calvados & Sage</i>	<i>£23.00</i>
<i>Braised Shoulder of Lamb, Lamb Cutlet, Rosemary Potatoes, Wild Garlic Jus</i>	<i>£23.50</i>
<i>Blade/Shin of beef, Langoustine Ravioli, Creamed Potato</i>	<i>£23.50</i>

VEGETARIAN

<i>Vegetable Pithiver</i>	<i>£17.00</i>
<i>Wild Mushroom & Truffle Risotto</i>	<i>£15.50</i>
<i>Brie & Walnut Strudel</i>	<i>£15.50</i>
<i>Potato & Herb Gnocchi</i>	<i>£17.00</i>
<i>Butternut & Pine Kernel Ravioli</i>	<i>£17.00</i>

DESSERT

<i>Warm Chocolate Brownie, Strawberry Jelly, Vanilla Ice Cream</i>	<i>£7.20</i>
<i>Glazed Lemon Tart, Raspberry Sorbet, Fresh Raspberries</i>	<i>£6.70</i>
<i>Sticky Toffee Pudding, Toffee Sauce</i>	<i>£6.70</i>
<i>Vanilla Crème Brûlée, Shortbread Biscuit</i>	<i>£6.70</i>
<i>Chocolate Torte, Orange Blossom Kumquats, Spiced Cashews</i>	<i>£7.20</i>
<i>Banana & Caramel Cheesecake, Chocolate Brownie Ice Cream</i>	<i>£7.20</i>
<i>Chocolate Marquise, Lemon Curd Parfait</i>	<i>£7.20</i>
<i>Pecan Nut Pie, Maple Syrup Ice Cream, Pear Puree</i>	<i>£6.70</i>
<i>White Chocolate & Raspberry Parfait, Almond Croquant, Raspberry Compote</i>	<i>£7.70</i>
<i>Steamed Pear & Ginger Pudding, Caramel Ice Cream</i>	<i>£6.70</i>
<i>Passion Fruit Delice, Mango Crunch, Pineapple Parfait</i>	<i>£7.70</i>
<i>Seasonal Fruit Crumble, Vanilla Ice Cream</i>	<i>£6.70</i>
<i>Iced Strawberry & Cream Parfait, Poached Strawberries, Strawberry Crisp</i>	<i>£8.20</i>
<i>Tea or Coffee & Petit Fours</i>	<i>£2.60</i>

Finger Buffet Menu

*Selection of Sandwiches & Wraps
plus 6 Items £15.95 Per Person
each extra item £1.95 each*

*Salmon & Crab Cake
Vegetable Spring Rolls
Chicken & Sweet Chilli Skewers
Spiced Potato Wedges
Duck & Hoi Sin Spring Rolls
Bar Be Que Spare Ribs
Goujons of Seafood
Vegetable Kebabs
Filo wrapped Prawns
Smoked Salmon Quiche
Vegetable Samosa's
Lamb Koftas
Vegetarian Quiche Selection
Nuts, Crisps & Dips*

Hog Roast - £17.00 per person

*Hog Roast (We only use the legs and sides to
ensure the best quality meat)
Seasoning, Stuffing, Apple Sauce, Crackling
Rolls
Potato Wedges
Assorted Salads*

Hog Roast Buffet - £20.00 per person

*Hog Roast (We only use the legs and sides to
ensure the best quality meat)
Seasoning, Stuffing, Apple Sauce, Crackling
Rolls
Vegetarian Sausages as a vegetarian option
Assorted Salads - to include mixed leaves,
Coleslaw, Peppers & Onions, Carrot, Tomato
Cucumber, Relishes
Potato Wedges **or** New Potatoes
Vegetable Kebabs*

Your Wedding Room Hire

Civil Ceremony Package £400.00

(Not including the Superintendent Registrar's attendance Fee)

Function Room Charge

Leicestershire Suite £750.00

Charnwood Suite £500.00

Stay the Night...

Continue your celebration with a night in one of our luxurious en-suite bedrooms, or why not upgrade to a spacious Executive bedroom with modern decorations. We offer preferential rates for your wedding guests as listed below.

Friday & Saturday

Traditional Double/Twin Room:

£54 Bed & Breakfast per person per night

Executive Double Rooms:

£59 Bed & Breakfast per person per night

Suites:

£64 Bed & Breakfast per person per night

Sunday

Traditional Double/Twin Room:

£44 Bed & Breakfast per person per night

Executive Double Room:

£49 Bed & Breakfast per person per night

Suites:

£54 Bed & Breakfast per person per night

For a single occupancy room a £30.00 single supplement will be applied.

Please note that check-in is from 2pm for overnight guests

2010 BOOKING TERMS AND CONDITIONS

Deposits/Payments

To ensure that your reception is reserved a £700 deposit is required within 14 days of the provisional booking being made. This deposit is non-refundable if the function is cancelled. 90 days prior to your reception, 50% of the anticipated final cost (non-refundable) will become payable. 21 days prior to your reception, full pre-payment is required. No refund will be given for any fall in numbers after this time. A final sundries bill is payable on the day. The hotel must be informed of the wedding ceremony time at the initial booking stage. Ceremony timings cannot be altered without prior agreement with the hotel. The hotel reserves the right to cater for more than one wedding/event on the same day.

Numbers

Saturdays – during the months of May, June, July, August and September we request, in our Charnwood Suite, a minimum number of 60 **adult** guests for your wedding breakfast and catering for a minimum number of 80 persons for the evening buffet reception. In our Leicestershire Suite we request a minimum of 100 **adult** guests for your wedding breakfast and catering for a minimum number of 150 persons for the evening buffet reception

Saturdays – during the months of October to April we request a minimum number of 50 **adult** guests for your wedding breakfast and a minimum number of 80 for the evening buffet reception in the Charnwood Suite, and in the Leicestershire Suite we request a minimum number of 80 **adult** guests for your wedding breakfast and a minimum of 100 for the evening buffet. You are required to cater for all guests attending the day and evening reception. In the event of a shortfall of required numbers a charge for the minimum numbers will apply.

Friday, Sunday & Bank Holiday Weddings (excluding Christmas Day, Boxing Day, New Years Eve & New Years Day) **10% Discount** applies when holding a full day and evening wedding reception including wine package with a minimum number of 60 adult guests for your wedding breakfast followed by an evening buffet catering for a minimum number of 80 adult guests

Menus

A charge of the minimum menu price will apply for a three course meal consisting of starter, main course, dessert and drinks package (unfortunately corkage is not a considered option). We are delighted to cater for your evening reception provided you have your wedding breakfast at the hotel. Numbers and menus are required 6 weeks prior to the function when your wedding co-ordinator will contact you to make an appointment to discuss final details. Children under 12 may dine from the adult menu selection at a reduced price. Children under 2 may have a small complimentary meal. Menu available on request. It is the clients' responsibility to inform the hotel prior to the event of any guests' special dietary requirements or food allergies.

Accommodation

A complimentary double room will be provided for the bride and groom when holding a wedding breakfast of a minimum of 60 **adult** day time guests. Favorable accommodation rates for your guests are offered (subject to availability). Guest accommodation will only be secured on receipt of written confirmation together with a deposit within 14 days of the reservation being made. Accommodation will be available from 2.00pm on the day of arrival and must be vacated by 11.00am on the day of departure.

Insurance

It is advisable to arrange adequate insurance cover as the hotel will not be held responsible for any loss or damage caused to clients property, including wedding gifts brought into the hotel.

The information enclosed in this wedding brochure is current for 2010 and is valid until 31st December 2010. Thereafter, 2011 prices will apply with an annual increase.

VAT

Prices quoted are inclusive of VAT at the current rate.