

# HAZLEWOOD CASTLE HOTEL

## WEDDINGS 2008

We are delighted that you are considering Hazlewood Castle for your Wedding Day. Our promise to you is one of a truly memorable experience, one that will last a lifetime.

We have thought about every aspect of your wedding, and have designed bespoke wedding packages to help relieve the stress of organising your special day. We have created all-inclusive packages with  
**“No Hidden Charges”**

There are two styles of weddings, each offering slightly different menus, wines and added extras!

You may wish to have exclusive use of the castle too.

### **What's Included In All Our Wedding Packages?**

Use of The Old Bar, The Old Dining Room & The Great Hall for your wedding reception *	Use of our extensive grounds for photographs
The services of our in-house Toastmaster	Minimum 5 choice evening buffet, option of upgrade to BBQ* *available from May to September
Your choice of reception drinks with a selection of hot & cold canapés	Bespoke colour co-ordinating table plan, menu & place cards
Minimum 4-course wedding breakfast	White table linen & the use of our tall vases with silk lilies
Half bottle of wine per person to compliment your chosen menu	Ample free car parking for all of your guests
Glass of sparkling wine or champagne* for your toasts *Upgrade or included in Gold	Complimentary suite for the bride & groom on the night of your wedding
A round or square cake stand and knife or sword	Special bedroom rates for your wedding guests
Use of our dance floor	Dinner in Restaurant Anise on your first wedding anniversary

\* If you wish to have a civil ceremony an additional room hire is incurred, please see the back page for details.

## EXCLUSIVELY YOURS

We warmly welcome 'Exclusive Use' at Hazlewood Castle, so why not celebrate the happiest and most memorable day of your life in total privacy with your guests, **and your guests only.**

This is a unique opportunity to take over one of England's most celebrated luxury castles, be King & Queen of the Castle for a day!

You can enjoy a true house party experience with use of all 21 bedrooms, all Castle rooms, St Leonard's Chapel & the stunning grounds.

Exclusive use coupled with your chosen wedding package will be your guaranteed private paradise for the day.

Your personal Sales Co-ordinator will work with you throughout the planning process of your wedding, offering support and advice at every step of the way.

Please call for further details

01937 535306

or

01937 535313

## GOLD WEDDING

Free-flow Champagne Cocktail Reception Drinks  
5-Course Wedding Breakfast  
Half a bottle of wine per guest with your Wedding Breakfast  
Champagne Toast  
Deluxe 6-Choice Evening Buffet  
White Chair Covers with Co-ordinating Tie  
Co-ordinating Table Floral Decorations  
Co-ordinating Table Dressings for the Wedding Breakfast  
Co-ordinating Table Plan, Menus & Place Cards for the Wedding Breakfast  
Celebration Disco for Full Evening Entertainment

### Canapés

A selection of Chef's choice of Hot & Cold Canapés

### Reception Drinks

Please select one, to be served free-flow

Kir Royal	Mimosa	Bellini	Champagne
Mulled Wine	Pimms	Red, White or Rose Wine	

A selection of soft drinks will be available

### Wedding Wines

Please select one red & one white

#### White Wines

1. D'istinto Catarratto-Chardonnay, Calatrasi
2. Veramonte Sauvignon Blanc Reserva, Casablanca Valley
3. Macon-Villages Domaine de la Grange Magnien, Louis Jadot

#### Red Wines

1. D'istinto Sangiovese-Merlot, Calatrasi
2. Vendange Cabernet Sauvignon
3. Blackstone Merlot, California

### Wedding Breakfast

Please make your selection from our Wedding Breakfast Menu Selector

Starter

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Intermediate

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Main

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Dessert

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Coffee with Petit Fours

### Wedding Toast

Duval-Leroy Fleur de Champagne Brut

### Evening Buffet

Please make your 6 choices from our Wedding Evening Buffet Menu Selector

**Cost £145.00 per person**

# SILVER WEDDING

## Drinks Reception

Co-ordinating Table Plan, Menus & Place Cards for the Wedding Breakfast

4-Course Wedding Breakfast

Half a bottle of wine per guest with your Wedding Breakfast

Wedding Toast

5- Choice Evening Buffet

## Canapés

A selection of Chefs choice of Hot & Cold Canapés

## Reception Drinks

Please select one; one glass per person

Bucks Fizz

Pimms

Sparkling Wine

Mulled Wine

Fruit Punch

Red, White or Rose Wine

A selection of soft drinks will be available

## Wedding Wines

Please select one red & one white

### White Wines

1. D'istinto Catarratto-Chardonnay, Calatrasi
2. Veramonte Sauvignon Blanc Reserva, Casablanca Valley

### Red Wines

1. D'istinto Sangiovese-Merlot, Calatrasi
2. Vendange Cabernet Sauvignon, California

## Wedding Breakfast

Please make your selection from our Wedding Breakfast Menu Selector

Starter

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Main

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Dessert

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Coffee with Petit Fours

## Wedding Toast

Prosecco Extra Dry, Fantinel

## Evening Buffet

Please make your 5 choices from our Wedding Evening Buffet Menu Selector

**Cost £105.00 per person**

## **WEDDING BREAKFAST MENU SELECTOR**

Please select one of the following starters

### **STARTERS**

The Three Bears

(Hot Smoked Salmon with Sweet Red Onions and a Chive Yoghurt)

Smoked Salmon served with Traditional Accompaniments

Trio of Smoked Fish

Half a Galia Melon served with Berry Compote, Mint & Sorbet

Traditional Melon & Parma Ham

The Italian Platter

(Buffalo Mozzarella, Parma Ham with Roast Tomatoes, Figs & Almond Oil)

Mozzarella wrapped in Parma Ham served warm on a Bed of Ratatouille

Warm Tomato Consomme with Cherry Tomatoes & Herb Oil

Salad of Roast Pears, Yorkshire Blue & Hazelnuts

Grilled Mediterranean Vegetable Tian served with Basil Oil & Balsamic Dressing

Confit Duck & Chicken Terrine with Green Tomato Chutney

Quenelle of Smoked Chicken with Spiced Potato Salad

The Hazlewood Prawn Cocktail

Simple Caesar Salad with Grilled Chicken, Anchovies, Baby Gem & Parmesan

If you cannot see your favourite dish, our chef will be delighted to create your own menu, in addition to discussing any concerns you may have regarding allergies

## **WEDDING BREAKFAST MENU SELECTOR**

Please select one of the following intermediate courses

### **INTERMEDIATE COURSES**

Included in all Gold Packages Only

French Onion Soup with a Cheese Crouton

Leek & Potato Soup

Roast Tomato & Red Pepper Soup served with Ciabatta Croutons

Three Soups in a Bowl  
(Tomato, Mushroom & Spinach)

Cream of Carrot & Coriander Soup

Coconut Sorbet with a Mango Coulis

Champagne Sorbet with a White Peach Coulis

Fillet of Plaice stuffed with Asparagus with a White Wine Cream & Chives Sauce

Fillet of Brill with Leeks and a Saffron Sauce

Herb Crusted Salmon Fillet with a Tartare Dressing

**INCLUDED IN ALL GOLD PACKAGES, AVAILABLE TO SILVER PACKAGES FOR THE  
SUPPLEMENT OF £5.95 PER PERSON**

## **WEDDING BREAKFAST MENU SELECTOR**

Please select one of the following main courses

### **MAIN COURSES**

Fillet of Cod with Saffron Potatoes, Glazed Carrots & Sugar Snaps  
with a White Wine Sauce

Supreme of Brill, Spring Onion Mash, Baby Leeks & Saffron Cream

Fillet of Salmon, Herb Crushed New Potatoes, French Beans  
and a Red Pepper Essence

Roast Breast of Chicken with Madeira Cream, French Beans & Pancetta

Supreme of Chicken, Tarragon Herb Crust & Turned Vegetables

Roast Breast of Duck with Spiced Red Cabbage, Roast Potatoes  
and Red Currant Jus

Sage Roasted Loin of Pork with Glazed Apples, Spiced Cabbage  
and Cocotte Potatoes

Roast Sirloin of Beef with Yorkshire Pudding, Roast Vegetables & Potatoes

Cumberland Sausage Ring on Grain Mustard Mash with Caramelised Onions,  
Peas and a Rich Red Wine Sauce

Rack of Lamb with a Herb Crust, Honey Glazed Parsnips on Crushed New Potatoes

Cannon of Lamb, Thyme Flavoured Potatoes, Rosemary & Redcurrants

Slow Braised Shank of Lamb, Mashed Potatoes & Roast Root Vegetables

Fillet of Beef with Sage Fried Potatoes, Orange Glazed Carrots & Wild Mushrooms

Medallion of Venison with Roast Pears, Red Cabbage and a Juniper Jus

Confit Duck Leg, Spiced Cassoulet of Beans & Thyme Flavoured Potato

## **WEDDING BREAKFAST MENU SELECTOR**

Please select one of the following desserts

### **DESSERTS**

Profiteroles with White & Dark Chocolate Sauces

Lemon Tart, Frosted Redcurrants & Mascarpone Ice Cream

Frozen Summer Berries & Redcurrants with Hot White Chocolate Sauce

Raspberry Frangipane Tart with Mint Syrup & Vanilla Ice Cream

Classical Crème Brulee served with a Shortbread Biscuit

Summer Pudding, Yoghurt, Raspberry Sauce & Mint

Spiced Apple Tart with Pear Custard & Ice Cream

Chocolate Bread & Butter Pudding with Spiced Apricots

Sticky Toffee Pudding with a Ball of Toffee Ice Cream

Chocolate & Orange Tart with Citrus Syrup & Mascarpone Cream

Steamed Treacle Sponge with Double Cream Custard

Apple & Sultana Crumble & Mascarpone Ice Cream

Tiramisu, the Classic Italian Pick-Me Up

Apricot Bakewell Tart with Pistachio Ice Cream

Rhubarb Crumble with Double Cream Custard

## **WEDDING BREAKFAST MENU SELECTOR**

### **VEGETARIAN STARTERS**

Please select one of the following vegetarian starters

Salad of Pear Fruit, Baby Mozzarella, Slow Roast Tomatoes & Walnut Oil

Predictable Crown of Melon with Sorbet & Orange Sail with Glace Cherry

Spinach & Roquefort Tart with Walnut & Sherry Vinaigrette

Salad of Wild Mushrooms & Artichoke with Wild Herb Leaves & Croutons

Provencale Vegetable Tian with Balsamic & Basil Dressing

Plate of Grilled Tomatoes including Cherry, Plum & Beef with Moroccan Tapenade Served with Crispy White Bread

Warm Wedge of Simple Onion Tart with tomato & Garlic Stew

### **VEGETARIAN MAIN COURSES**

Please select one of the following vegetarian main courses

Thai Vegetable Curry with Jasmine Rice, Blackened Onions & Chilli Oil

Gnocchi with Lemon Butter Sauce, Baby Vegetables & Charred Asparagus with Parmesan & Fresh Truffle

Wild Mushroom Risotto with Tomato Stew, Crispy Fried Herbs and a Wild Rocket & Orange Salad

Walnut Polenta Cake with Beetroot & Sweet Potato Salad and Sultanas

Baked Goat's Cheese Tart with Vegetable Ratatouille, Pepper Oil And Sour & Sweet Onions with Sultanas

Charred Vegetable Lasagne (Open Style) with Garlic Cream, Confited Tomatoes & Spinach

## **WEDDING BREAKFAST MENU SELECTOR**

### **CHILDREN'S MENU**

Children up to the age of 12 may have a ½ portion of your chosen wedding breakfast menu. Alternatively we have created a special menu designed for just for kids:

#### **CHILDREN'S STARTERS**

Please select one of the following children's starters

Tomato Soup

Mini Chicken Goujons

Sliced Melon with Fruit Sauce

#### **CHILDREN'S MAIN COURSES**

Please select one of the following children's main courses

Sausage and Mash with Onion Gravy

Battered Fish and Chips with Mushy Peas

'Posh' Puff Pastry Pizza with Cheese and Tomato

#### **CHILDREN'S DESSERTS**

Please select one of the following children's desserts

Vanilla Ice Cream with Hot Chocolate Sauce

Jelly and Ice Cream

Tea Cup Trifle with 100's & 1000's

## WEDDING EVENING BUFFET MENU SELECTOR

### Gold Package Evening Buffet Menu

Please select 6 choices

- ? Nacho's with Salsa, Guacomole & Dips
- ? Hot Dogs with Mustard Sauce
- ? Fish Cakes with Spicy Tomato & Lime Salsa
- ? Fish & Chips with Mushy Peas
- ? Deep Fried Pork with Chinese Style Sweet & Sour
- ? Chicken & Tomato Stew with Chorizo Sausage, Bacon & Herbs
- ? Pasta Carbonara with Herbs
- ? Big Steak Pie with a Crusty Lid
- ? Jacket Potatoes with Herb Coleslaw
- ? Cumberland Sausage Bap with Apple Sauce & English Mustard
- ? Cheeseboard with Chutney, Grapes, Celery & Biscuits
- ? Hotch Potch of Desserts

### Silver Package Evening Buffet Menu

Please select 5 choices

- ? Cheese & Tomato Pizza with Oregano
- ? Bacon Butties
- ? Fish Cakes, Tomato & Chilli Salsa
- ? Chip Cones
- ? Prawn Crackers
- ? Samosas & Dips
- ? Yummy Baked Sausages & Mash with Beans & Peas
- ? Deep Fried Pork with Chinese Style Sweet & Sour
- ? Chicken Curry with Coconut Rice & Poppadoms
- ? Fresh Fruit Platter

**UPGRADE YOUR EVENING BUFFET FROM SILVER TO GOLD FOR  
£5.95 PER PERSON**

**Additional Evening Guests Charged at £15.00 per person or £19.95 per person  
if on Silver Package with Upgrade Option to  
Gold Package Evening Buffet**

## WEDDING BBQ MENU

Upgrade your Evening Buffet to our delicious BBQ menu, served before dusk, available from May until September

- ? Grilled Cumberland Sausages
- ? Marinated Chicken Legs
- ? Tandoori Style Chicken with Yoghurts & Dressings
- ? Grilled Fresh Salmon Pieces
- ? Jacket Potatoes with Coleslaw
- ? A Selection of Salads, Rice, Potato & Mixed
- ? A Selection of Relishes, Tomato, Sweetcorn & Cucumber
- ? Pineapple Platter with Mint & Strawberries
- ? Classic Crème Brulee

In adverse weather the barbeque will be served buffet style indoors.

**BBQ £10.00 per person for Day Guests and £25.00 per person for additional evening guests**

## WEDDING ACCOMMODATION

Any guests wishing to stay at Hazlewood Castle can enjoy a special discounted rate. All rooms will be available from 3pm on the day of arrival and must be vacated by 11am on the day of departure.

One room only shall be made available from 12 noon, on the wedding day for the Bride, with a further changing room available shortly thereafter, subject to availability.

Please note that if a sofa bed is required, a charge of £55.00 will be made and £25.00 for an extra Z Bed, which includes full Hazlewood breakfast and VAT. There is a charge of £25.00 for the hire of a cot, including VAT.

Please feel free to visit our website where you will find pictures of each individual room [www.hazlewood-castle.co.uk](http://www.hazlewood-castle.co.uk).

### Special Wedding Room Rates

<b>Courtyard Double</b> Mallow, Dandelion	£145.00	<b>Castle Double</b> Crocus, Bergamot	£145.00
<b>Courtyard Superior Double</b> Pelargonium, Primrose, Hyacinth, Geranium, Violet, Lily	£175.00	<b>Courtyard Suite</b> Nasturtium, Cornflower	£190.00
<b>Courtyard Master Suite</b> Daisy, Marigold	£230.00	<b>Castle Master Suite</b> Lavender, Honeysuckle, Tansy, Hibiscus	£250.00
<b>Castle Four Poster</b> Elderflower, Rose, Jasmine	£270.00		

All Bedroom Rates Include Full Hazlewood Breakfast and VAT

## THE SMALL PRINT

### The Chapel

We are very lucky to have our own chapel here in the grounds at Hazlewood. St Leonard's Chapel is available for the blessing of your wedding following your civil ceremony. The hire charge is £250.00 for the use of the chapel, unless exclusive use is taken.

### Civil Ceremonies

Should you wish to get married at Hazlewood Castle, we hold a licence to conduct civil ceremonies in four of our rooms. The following room hire charges apply unless exclusive use is taken –

Victoria Room	£125.00
The State Drawing Room	£250.00
The Old Dining Room	£300.00
The Great Hall	£400.00

Please contact the registrar for further details on your civil ceremonies - 01757 706590.

### Booking Information

Should you wish to make a provisional booking, we are able to hold your preferred date for a maximum of two weeks, giving you time to speak to your families and organise the wedding ceremony.

To confirm the date we require an initial deposit of £1,500.00, along with our signed contract and wedding prompt list. Six months prior to the wedding date a further 40% of the total cost of your wedding is required. The outstanding balance is due six weeks prior to the wedding date.

### Numbers

If you are planning to get married on a Saturday, we require the number of guests to be a minimum of 90, and 70 on a Sunday and Friday or Bank Holiday Monday.

**Silver wedding packages are not available on a Saturday from May until September, only Gold Packages apply.**

Mid-week minimum number per wedding package:

Silver 40  
Gold 70

Additional evening guests are welcome at a cost from £15.00 per person.

### Confetti

Whilst we welcome confetti, we ask that you respect the property and use this outside of the main building.

### Children's Policy

Children are very welcome, as long as they are supervised. They are charged at 50% of the package price up to age of 12 years. After this they are charged at the full package price.

### Open to suggestions

We at Hazlewood Castle are aware that the wedding day belongs to you and therefore you are more than welcome to tailor your wedding to your very own individual requirements.