

F&V

WEDDINGS  
AT  
FOREST & VALE

**FOREST & VALE HOTEL**

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F&V



## We are delighted that you are considering the Forest & Vale Hotel for your forthcoming Wedding Celebration.

This Georgian Manor House dates back to 1787 and still retains many original features.

The walled garden and terrace offer a beautiful backdrop for your photographs to create wonderful romantic memories. Each wedding is individually designed around you. The menus within this brochure will give you an idea of what we offer but we are happy to tailor a package around your requirements.

With an experienced events team who can advise on every aspect of your day, we would welcome the opportunity of making your wedding truly memorable, the perfect start to a long and happy life together.

Please call us to arrange a suitable time to view the hotel and we look forward to meeting you soon.

## THE GARDEN ROOM

This elegant and stylish room has stunning views of the hotel gardens, whilst leading directly onto the terrace, you can relax with your guests enjoying welcome drinks in picturesque surrounding. It can seat up to 120 guests for the wedding breakfast and the hotel can hold 180 guests for the evening reception.

For a more intimate wedding, part of the Garden Room can be available for up to 30 guests. We are happy to design an individual package tailored to your requirements.



## CIVIL CEREMONIES

The garden room is fully licensed and can seat up to 90 guests for a civil ceremony. Overlooking the beautiful garden, it is the perfect alternative to a traditional church wedding.

The big advantage of having your wedding all under one roof is - arrive, celebrate and enjoy!

## INCLUSIVE PACKAGES

On the following pages you will find our three suggested inclusive packages which are designed for a minimum of 50 day guests and 80 evening guests. Further guests are welcome and will be charged at a per person price. Each package includes the following:

An experienced Wedding Co-ordinator and Hotel Toastmaster who will guide you, or just be there for you, from day one

A Red Carpet welcome

Hire of the Garden Room and use of the terrace and garden

Printed table plan for display

Use of the hotel square cake base and knife

Chair covers with colour co-ordinated sashes

Disco

Contemporary four-poster deluxe room on your wedding night, inclusive of full Yorkshire breakfast

Two additional standard bedrooms inclusive of full Yorkshire breakfast



## PACKAGE ONE

A glass of Bellini cocktail on arrival  
A glass of house wine with the wedding breakfast  
A glass of Prosecco for the toast

Choose one starter, one main course and one dessert to design your menu

### STARTERS

Cream of vegetable soup with crisp herb croutons  
Duo of melon with fruit coulis and mixed berries  
Salmon and haddock fishcakes on dressed leaves with a citrus crème fraîche  
Chicken liver pâté with Melba toast and onion chutney

### MAINS

Roast breast of chicken Yorkshire Pudding and gravy  
Crackling roast loin of pork with apple and apricot sauce  
Braised beef with a cheese cobbler  
Baked haddock with tomato and red pepper sauce

Served with roast potatoes and panaché of vegetables

### DESSERTS

Passion fruit mousse with shortbread biscuits  
Seasonal fruit crumble with custard  
Cream filled profiteroles on Belgian chocolate sauce

### EVENING BUFFET

Bacon and sausage baps  
Potato wedges  
Coleslaw

## PACKAGE TWO

A glass of Prosecco with a strawberry or Bellini cocktail on arrival  
Two glasses of house wine with the wedding breakfast  
A glass of Prosecco for the toast

Choose one starter, one main course and one dessert to create your menu

### STARTERS

Leek and potato soup with crisp herb croutons  
Classic prawn cocktail with Marie Rose sauce  
Creamy garlic mushrooms with pine nuts and a puff pastry top  
Warm salad of feta cheese, smoked bacon, cherry tomatoes and basil

### MAINS

Sticky slow cooked belly pork  
in Calvados cream sauce with parmentier potatoes and red cabbage  
Chicken wrapped in pancetta with creamy peppercorn sauce  
with dauphinoise potatoes, honey glazed chantenay carrots and green beans  
Slow braised rolled shoulder of lamb  
with minted gravy, mustard mash and roasted root vegetables  
Salmon in lemon butter sauce with crushed new potatoes and a medley of green vegetables

### DESSERTS

Individual pavlova with mixed berry compote  
Chocolate brownie with chocolate sauce and whipped cream  
Tangy lemon tart  
Warm Bakewell tart with crème anglaise

### EVENING BUFFET

Selection of sandwiches  
Deep fried vegetarian spring rolls  
Selection of homemade vegetarian quiche  
Mini sausage rolls  
Chicken goujons  
Deep fried potato wedges  
Home made coleslaw  
with tomato sauce, mayonnaise and sweet chilli dip



## PACKAGE THREE

A glass of Pimms or Prosecco Kir Royale on arrival  
Two glasses of house wine with the wedding breakfast  
A glass of Prosecco for the toast

Choose one starter, one main course and one dessert to create your menu

### STARTERS

Roast butternut squash soup with crisp croutons  
Wensleydale and red onion tart  
Smoked salmon mousse with dressed leaves and Melba toast  
Asparagus wrapped in Parma ham with sauce Hollandaise  
Peppered mackerel on a bed of dressed leaves with horseradish cream

### MAINS

Roast sirloin of beef  
with Yorkshire pudding, pan gravy, roast potatoes and roasted root vegetables  
Confit duck leg on a cherry sauce with creamy mash potatoes and red cabbage  
Slow cooked lamb shank  
with rosemary and redcurrant sauce, served with dauphinoise potatoes  
and a medley of chantenay carrots and green beans  
Baked plaice in langoustine sauce  
with crushed new potatoes, baby sweetcorn and mangetout

### DESSERTS

Belgian chocolate tart with raspberry sauce  
Sticky toffee pudding with toffee sauce and custard  
Assiette of citrus desserts: lemon mousse, lime panna cotta and orange cheesecake  
Platter of Yorkshire cheese with biscuits

### EVENING BUFFET

Hand carved roast loin of pork  
served with:  
White or brown rolls  
Apple sauce and stuffing  
Rosemary roasted new potatoes  
Coleslaw  
Mixed leaf salad



## ADDITIONAL OPTIONAL EXTRAS

### CANAPÉS

Don't worry about your guests during the photographs, instead treat them to canapés served at the drinks reception.

Choose FIVE items  
(maximum 2 from the warm selection)

### COLD SELECTION

Mixed puff pastry croques  
Mini smoked salmon and cream cheese bagels  
Scottish smoked salmon canapés  
Mozzarella, tomato and basil bites  
Chicken liver pâté on toasted brown bread  
Blue cheese and pickled apple in a pastry cup

### WARM SELECTION

Mini Yorkshire puddings with roast beef and horseradish  
Mini cheese burger crostinis  
King prawn and chorizo skewer  
Honey glazed cocktail sausages  
BBQ pulled pork croquette  
Vegetable spring rolls

### WINE AND DRINKS

If you wish to enhance your inclusive drinks package we have a comprehensive wine list or are able to acquire any specialist drinks you would like.

Why not ask to see our wine list?

### EVENING BUFFET ADDITIONS

You can always add to the evening buffet with some extras below. Our inclusive packages feature all-time favourites but we have put together a list if you would like to offer 'a bit more' to your evening guests.

Garlic bread	Mini cheese and tomato pizzas
Mini pork pies	BBQ pulled pork dough balls
BBQ or Piri Piri chicken wings	Rice salad
Chicken satay skewers	Rocket and parmesan salad
Vegetable samosas and spring rolls	Caprese salad
Breaded king prawns	



## CHILDREN'S PACKAGE

A glass of fruit juice on arrival  
Fruit juice with the wedding breakfast  
A glass of lemonade for the toast

### STARTERS

Crudities  
½ portion of starter

### MAINS

Chicken nuggets, sausages or fish fingers with chips and baked beans  
½ portion of main course

### DESSERTS

Vanilla ice cream  
½ portion of dessert

### VEGETARIAN OPTIONS

Please choose one to offer to any vegetarian guest:

Mediterranean vegetables and mozzarella Wellington with a herb and tomato sauce  
Caramelised onion and brie tart with a wholegrain mustard sauce  
Mushroom and cashew nut stroganoff served in a filo basket  
Parsnip and nut loaf with an apricot sauce

### SPECIAL DIETS

Please let us know in advance of any special dietary requests and allergies. Most of our dishes can be adapted or we will offer an alternative.



# INDIVIDUAL TAILORED PACKAGES

For couples who would like a party after getting married abroad or just a non-traditional event, we can create you a personal package. Just make an appointment with our Wedding Co-ordinator and together we can create a memorable occasion.

## ACCOMMODATION

Special bed and breakfast rates are available for your guests to stay overnight. The hotel has 22 bedrooms which are all individually decorated, your guests can book a standard or superior room in either traditional or a more contemporary style.



## TERMS AND CONDITIONS

All bookings at the Forest & Vale Hotel are accepted subject to the terms and conditions set out below

### BOOKING CONFIRMATIONS

Provisional bookings will be held for 2 weeks, after which a deposit of £500.00 is required. A second deposit of £1000.00 is due 6 months after booking. A further £1500.00 deposit is payable 6 months prior to the Wedding day. We are sorry but deposits are non transferable and non refundable. Please see Insurance.

### SETTLEMENT OF THE ACCOUNT

Final numbers must be advised on or before 28 days prior to the Wedding and this will be the number used for invoicing/charging purposes. Once you have advised us of your final numbers we will issue the final invoice. Once you have advised us of your numbers we will issue the final invoice which needs to be settled 14 days prior to your wedding day.

### INSURANCE

We strongly recommend that you take out Wedding insurance. This should cover you in the event of cancellation or postponement, but please check terms and conditions with your broker.

### WEDDING CANCELLATION POLICY

The following scale of charges will be made  
Cancellations more than 12 months prior to the event – deposits already paid  
Cancellation more than 6 months prior to the event – £1500.00  
Cancellation less than 6 months prior to the event – £3000.00  
Cancellation less than 4 weeks prior to the event – 100% of the total costs

### LIABILITY

You will be liable for any damage or loss caused to Hotels' property or fittings by your guests. Only food or drink bought from the hotel may be consumed by guests. The hotel adopts a challenge 25 policy and photographic proof may be asked for. Any improper or disorderly behaviour will not be tolerated and may result in termination of the event or exclusion of the guest(s).

### ACCOMMODATION

A deposit of £50.00 per room will be required to confirm each reservation. A maximum of eight rooms are available for one night on a Saturday, any further rooms will be required to be booked for a minimum of two nights.