



Weddings

at the

**Best Western
Thurrock Hotel**





Congratulations

Congratulations on your forthcoming wedding!

At the Thurrock Hotel your special day is as important to us as it is to you. We aim to make every moment perfect, so you can treasure the memories for many years to come.

Excellent food, drink and caring attentive staff will create the right atmosphere, along with the décor of your choice all to make your reception the occasion of a lifetime.



The Thurrock Hotel



One of the most popular wedding venues in Essex

All our wedding reception packages include the essentials for a great wedding reception but can be enhanced by you with room decorations, flowers, chair covers, a toastmaster should you so desire.

The wedding packages include:

- Red Carpet to welcome you
- Accommodation for the bride and groom on the night of the wedding ,including breakfast
- Our Wedding Supervisor to act as your Master of Ceremonies throughout the day
- Your chosen Wedding Breakfast Menu
- Red and White wine with the meal
- A glass of Prosecco for the toast
- White linen napkins and tablecloths
- Use of the Wedding Cake Stand and knife
- Hire of the Function Suite for the day and evening
- Your chosen finger buffet for the evening reception

The Library at Thurrock Hotel is licensed to hold Civil Weddings and Partnership Ceremonies.

This means we can cater for a small intimate group or a large congregation of up to a maximum of 80 guests depending upon your individual requirements.

There will be a room hire charge of between £750 and £4,000 for a Civil Ceremony depending on the day of the week, the number of people attending and whether you have booked a reception or function to follow the ceremony.



Wedding Menus

Please select one item from each course – 1 Starter 1 Main 1 Dessert only. Orange & apple juice will be provided as a children's drink with the package. (GF)- Gluten free (VEG)- vegetarian



Silver Menu

Bottled Beer, wine & soft drinks on arrival

Starters

Prawn & crab Tian with a Marie Rose Dressing & paprika Toast

Or

Brie & Beetroot chutney Tart, sweet Pepper & Balsamic dressing (GF & Veg)

Mains

Roasted cornfed chicken with a parmesan herb crust, served with a garlic and wild mushroom sauce

Or

Pan-fried Fillet of Salmon, Creamed Leeks and White Wine Sauce(GF)

All served with seasonal vegetables & potatoes

Desserts

Profiteroles filled with baileys and cream with a warm chocolate sauce(Veg)

Or

Passion Fruit Torte with Mango Coulis (Veg)

To finish

Freshly Filtered Coffee

Wine served throughout the meal, Glass of Prosecco for the Toast, finger buffet menu for the evening reception

Gold Menu

Bottled Beer, wine & soft drinks on arrival

Starters

Smoked Mackerel with a chickpea, onion & lemon salad (GF)

Or

Pork & Duck liver pate, served with Homemade chutney & Artisan bread

Mains

Beef Tenderloin with Dauphinoise potatoes, Roasted cauliflower, long carrots & a light spiced red wine Jus(GF)

Or

Baked cod loin Topped with a lemon & caper sauce, Potato herb Rosti with long carrots & Wilted Spinach (GF)

Desserts

Chocolate brownie cheesecake with vanilla ice cream (Veg)

Or

Individual Lemon and orange Tart served with Sorbet (Veg)

To finish

Freshly Filtered Coffee

Beer and Wine served throughout the meal, Glass of Pink Prosecco for the Toast, finger buffet menu for the evening reception

Platinum Menu

Pimm's, bottled beer, wine, fruit punch & soft drinks on arrival

Starters

Pan fried Duck served with an orange & Asian dry Slaw, drizzled with a red wine and plum sauce(GF)

Or

Pink Gin Cured Salmon Gravavlax Crème Fraiche, Capers and Rye

Mains

Fillet of Beef served with dauphinoise Potato, roasted shallots, Vegetable Provencal, parsnip puree and a red wine Jus (GF)

Or

Pan-fried sea bass served with Potato & Herb Rosti , Vegetable Provencal topped with a lemon caper dressing and crispy Kale (GF)

Desserts

Raspberry and white chocolate cheesecake with a raspberry coulis (Veg)

Or

Individual hand baked lemon Meringue with vanilla cream (Veg)

To finish

Freshly Filtered Coffee with a cheese board for each table

Bottled beers and Selected wines with the meal & Tattinger Champagne for the toast finger buffet menu for the evening reception

Vegan Menu

Bottled Beer, cider, fruit punch & wine on arrival

Starters

Roasted Red Pepper & tomato soup, served with Warm Vegan bread

Or

BBQ pulled Jackfruit min nachos

Or

Vegan Mini meat balls in a red pepper sauce topped with vegan cheeses

Mains

Red Cabbage Roulade with Brie & Red Onion Marmalade

Or

Vegan Button & Wild Mushroom Stroganoff

Or

Spiced Cauliflower en Croute (curried Cauliflower, chickpea & Spinach in puff pastry)

Desserts

Lime & Coconut cake topped served with a berry compote

Or

Chocolate & orange tart topped with ice cream

Or

Warm Dark chocolate brownie topped with ice cream

To finish

Freshly Filtered Coffee

Wine served throughout the meal, Glass of Prosecco for the Toast, Vegan finger buffet menu for the evening reception

Vegetarian options

Available for all packages

Starters

Jack Cheese & Roquito Pepper tart, served with green salad and balsamic dressing (Vegetarian & GF)

Or

Portobella mushroom Tarts, topped with grilled halloumi cheese & roasted baby tomatoes. (vegetarian)

Mains

Button and wild mushroom Stroganoff with a creamy paprika and brandy flavoured sauce, served with chefs' vegetables and steamed rice (vegetarian & Vegan)

Or

Pea & asparagus Risotto, topped with parmesan shavings (vegetarian)

Or

Brie & Beetroot Chutney Tart in a Kale Pastry, served with chefs' vegetables and seasonal potatoes (Vegetarian)

Desserts

Please see on package selected

Evening Arrangements

Our wedding packages include an evening finger buffet or light BBQ for the number of guests attending the main reception.

Additional evening guests will be charged at the published tariff price.



Evening Buffet

Please choose 5 items from the list below that will be served alongside an assortment of sandwiches

HOT

Spiced Potato wedges with sour Cream and chives

Marinated Buffalo Wings

Mini chicken Fajitas

Hot Sausage Rolls

Vegetable Tempura & sweet chilli dip

Cheddar Cheese and Leek Tartlets

COLD

Mini Chicken Caesar Salads

Focaccia Topped with Tomato

Olives and Mozzarella

Pork Pie slices with Pickles

Smoked Salmon and Cream cheese Bagels

Baby Gem Lettuce filled with bacon, cream cheese, and chives

SWEETS

Fresh Cream Eclairs

Mixed Berry Shortcake

Selection of Mini Assort desserts

Additional items are available at a supplement

BBQ & Garden Wedding Package

Our BBQ & Garden wedding package has been designed to provide an informal reception in a relaxed atmosphere with a delicious BBQ in the garden and still give your special day the WOW factor.

The Garden Room is perfect for weddings between 50 and 200 guests & benefits from doors which open onto the terrace area so if the weather is fine you can take your party al fresco. During the warmer months the terrace and garden is a beautiful area for a BBQ or Hog Roast outdoor party.

The BBQ breakfast is served to the top table and then we welcome your guests up table by table to be served buffet style or we can serve platters to each individual table.

We are very flexible & will work with you on all aspects of the reception to help make your special day a very memorable one.

Additional Evening Guests

- If you want to invite additional evening guests then please do so
- Up to a maximum of 200 people in total
- We offer a choice of food for the additional guests in the evening

BBQ Menu

Bottled Beer, cider, fruit punch & wine on arrival



Chefs Appetisers



BBQ Breast of Chicken in Cajun spices

4oz Rump Steak

Spiced Lamb Kebabs

Lincolnshire Sausages

100% British Beef Burgers



Pasta, sweetcorn, peppers & chipotle sauce

Warm New Potatoes with butter & parsley

Red Cabbage Coleslaw

Mediterranean Cous Cous with Roasted Peppers

Traditional Green Salad

Strawberries and Cream

Mixed Berry Eaton Mess

Cornetto's / Choc Ices

Warm Apple Pie and Cream



*Beer and Wine served throughout the BBQ
(2 hours), Glass of Prosecco for the Toast*



Evening Bites

Mini Fish & Chips

Mini Vegetable spring rolls and noodles

Mini Hot Dogs



The little things...



What is the booking process?

We ask for you to sign a contract & leave a deposit at the time of booking to confirm us as your chosen wedding venue.

How much is the deposit?

A deposit of £750 is required

When does the deposit need to be paid by?

The deposit needs to be paid at the time of booking to secure your chosen date.

Is my deposit refundable?

The £750 deposit is refundable if you change your mind and cancel the wedding within 14 days of the date of payment.

What other terms & conditions apply?

What happens if I need to cancel?

The full terms & conditions are on the contact you are asked to sign & set out the cancellation terms in full.

Do minimum numbers apply?

What happens if the number of guests change? When booking a wedding we will base this on the minimum numbers of guests attending that you advise us. This minimum number applies to the amount of fully chargeable guests. If your guests numbers fall below the minimum number then the minimum number will still be charged for. If your guest's numbers increase then additional guests will be charged for pro rata.

What are the next steps after we have booked?

Once your contract has been signed & we have received your deposit your date is secure. We will stay in touch for any queries & arrange a meeting closer to the date to discuss final details. We are always here to offer advice at any time.

Do I need to pre-order menu choices?

Yes, we ask for all menu choices to be pre-ordered & confirmed a minimum of 28 days in advance of your wedding date.

Does the hotel offer chair covers & sashes?

We do not have chair covers or sashes on site but can recommend local suppliers who you can make arrangements with.

Can I book a DJ?

Our resident DJ can be booked by our manager on your behalf for an additional fee. If you wish to book a different DJ / entertainment they will be required to have & produce copies of appropriate liability insurance

What if I need to move my date?

A transfer fee will apply depending on how much notice is provided and this is at the discretion of the management. If more than 1 years notice is given then no transfer fee will apply. The minimum numbers & terms & conditions will still apply.

How do I book bedrooms?

Our manager will be happy to assist you with booking bedrooms for the bridal party. Other guests are advised to utilise the online reservation system on our website to secure their bedroom & the best rate available.

Pre & post wedding celebrations?

We would be delighted to quote for any additional pre or post wedding day celebrations. Perhaps invite family & friends for a private reception the night before the big day or a brunch BBQ the day after. From Buffets to BBQ's we are on hand to ensure you create the perfect wedding experience.

Wedding package prices

Minimum guests	Silver	Gold	BBQ	Prestige	Vegan
50	4,050	4,550	4,750	5,250	4,050
60	4,860	5,460	5,700	6,300	4,860
70	5,670	6,370	6,650	7,350	5,670
80	6,480	7,280	7,600	8,400	6,480
90	7,290	8,190	8,550	9,450	7,290
100	8,100	9,100	9,500	10,500	8,100
110	8,910	10,010	10,450	11,550	8,910

Our wedding packages are priced in bands based on a minimum number of guests. Children are not included in the minimum number & if 10 or under are charged at £25 for a children's meal. Additional guests will be charged at the pro rata price per guest up to the next band. Additional evening guests for the Evening Buffet are £19 per person.

Civil Weddings & Partnership Ceremonies

The Thurrock Hotel is licensed to hold Civil Weddings & Partnership Ceremonies.

	With Wedding Package	Ceremony Only
Sunday to Friday	£750	£2000
Saturday	£1000	£4000

Venue Only / Dry Hire

We allow the hire of the Garden Suite and Belmont Suite as a venue for private use on a dry hire basis (no drinks). This allows couples to choose & use outside caterers for the food service. Separate terms & conditions apply & the caterer must be a registered food business.

The cost of the Venue Only / Dry Hire is £3,700 for the Garden Suite and £2,500 for the Belmont Suite from 12 noon until 11pm. Kitchen Facilities additional charge £750 (£1,000 damages deposit). Bar & alcoholic beverage service can be arranged with hotel separately for part of or the whole day.



Best Western Thurrock Hotel



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