

# *Planning your Partnership at Salomons 2011*

*We offer...*

*An elegant, historic Victorian mansion  
Attractive estate comprising gardens, woodland and lakes  
Excellent cuisine and service  
Sit down Receptions for up to 200 guests  
Four licensed Civil Ceremony rooms*

*We are also able to provide/recommend...*

*\* Chauffeur driven car or carriage \* Florist \* Wedding Cakes \* Balloons  
\* Wedding Stationery \* Photographer/Video Services \* Master of Ceremonies  
\* Resident Disco \* Live Music - Modern, Jazz, Classical \* Barbecues*

*For your Partnership Reception  
the following venue hire charges apply*

	<u><i>Saturday</i></u>	<u><i>Friday/Sunday</i></u>
<i>January-March</i>	<i>£1025</i>	<i>£850</i>
<i>April</i>	<i>£1550</i>	<i>£975</i>
<i>May-September</i>	<i>£2050</i>	<i>£1700</i>
<i>October</i>	<i>£1550</i>	<i>£975</i>
<i>November</i>	<i>£1025</i>	<i>£850</i>
<i>December</i>	<i>£2050</i>	<i>£1250</i>

*(Please note, for Sundays preceding a Bank Holiday and Good Friday, Saturday venue hire applies)*

*This charge includes sole use of the ground floor rooms – namely The Gold Room, Leighton Room, Burrswood, Conservatory, Dining Room & Bar plus the terrace & gardens*

*or*

*Your choice of our ground floor rooms plus the terrace & gardens for a Drinks Reception, with our historic Victorian Theatre thereafter.*

*Professional advice from your Host & the Head Chef  
Changing facilities for the Bride & Groom  
Parking for up to 200 cars*

*VAT @ 17.5%*

*Please see page 4 for Late Availability Offers*

*Prices for Civil Ceremonies are detailed on page 2*

## Partnership Ceremonies

### Rooms

<i>The Conservatory</i>	<i>Can accommodate up to 60 seated guests</i>
<i>The Gold Room</i>	<i>Can accommodate up to 65 seated guests</i>
<i>The Gold Room terrace</i>	<i>Can accommodate up to 100 seated guests outdoors, weather permitting.</i>
<i>(In the case of inclement weather the Gold Room is the designated alternative. However, you may reserve the Victorian Theatre for larger parties &amp; pay an additional <b>£200 venue supplement.</b>)</i>	
<i>The Victorian Theatre</i>	<i>Can accommodate up to 200 seated guests</i>

### Venue hire costs

To hold your Partnership Ceremony in any one of our licensed areas the charge is **£500**. Should you wish your Ceremony to be followed by a Reception at Salomons please add the appropriate venue hire charge from the table on page 1.

- We should point out that on Fridays during office hours the mansion is available for use by conference delegates and the level of activity will vary. Please bear this in mind when determining your arrival time, which we would advise to be no earlier than 3.00pm. Generally the mansion is vacated by 4.30-5.00pm. Please check with the Sales & Reservations Office prior to booking live music before 5.00pm on Fridays.
- Ceremonies can be held at any time between 8am and 6pm on Saturdays & Sundays (Fridays 3pm-6pm)
- Refreshments may be served in an alternative room either before or after the Ceremony.

Coffee, tea and biscuits

**£1.90 per person**

Coffee, tea and Danish pastries **or** scones, jam and cream

**£3.50 per person**

- An official booking form will be issued to the local Registry office by Salomons. The couple should however book directly with the local Registry office. The exact content of the Ceremony can be planned by the couple and agreed with the Registrar. There is an additional fee for the ceremony.

### Other details you may consider

<b>Music</b>	<u><i>The Conservatory/Gold Room/Gold Room terrace</i></u> <i>We have a small stereo system available at no charge (Couples may bring their own CDs/iPod)</i> <u><i>Victorian Theatre</i></u> <i>A stereo system is also available. Alternatively we can offer the services of our organist at a cost of <b>£125.00</b> (subject to availability). Please call Kenneth Pont directly on 01892 835164</i>
<b>Ushers</b>	<i>We suggest that couples provide 2 ushers per 50 guests</i>
<b>Rehearsal</b>	<i>It is possible to arrange a rehearsal at the venue. This may be arranged at an additional charge of <b>£150.00</b> for the Conservatory/Gold Room/Gold Room terrace and <b>£200.00</b> for the Victorian Theatre and will depend upon the availability of the room</i>

## Suggestions for your Drinks Reception

### Alcoholic

<i>Bucks Fizz – made with Champagne</i>	£43.00	<i>Per Jug</i>	<i>- 8 glasses</i>
<i>Bucks Fizz – made with Sparkling Wine</i>	£26.00	<i>Per Jug</i>	<i>- 8 glasses</i>
<i>Pimms No. 1 &amp; Lemonade</i>	£24.50	<i>Per Jug</i>	<i>- 6 glasses</i>
<i>Wine &amp; Fruit Punch</i>	£23.00	<i>Per Jug</i>	<i>- 6 glasses</i>
<i>Mulled Wine</i>	£26.50	<i>Per Jug</i>	<i>- 6 glasses</i>
<i>Winter Pimms (Pimms No.3 &amp; Warm Apple Juice)</i>	£24.50	<i>Per Jug</i>	<i>- 6 glasses</i>
<i>Blue Lagoon (Vodka, Curacao &amp; Lemonade)</i>	£26.00	<i>Per Jug</i>	<i>- 6 glasses</i>
<i>Cuba Libre (Rum &amp; Coca-Cola)</i>	£23.00	<i>Per Jug</i>	<i>- 6 glasses</i>
<i>Mojito (Rum &amp; Lemonade)</i>	£23.00	<i>Per Jug</i>	<i>- 6 glasses</i>
<i>Sangria (Red Wine, Cointreau, Vodka, Lemonade)</i>	£25.00	<i>Per Jug</i>	<i>- 6 glasses</i>
<i>Santiago (Rum, Spiced Rum &amp; Lemonade)</i>	£23.00	<i>Per Jug</i>	<i>- 6 glasses</i>

### Kir

<i>Kir Royal (Champagne &amp; Crème de Cassis)</i>	£40.00	<i>- 6 glasses</i>
<i>Kir (Sparkling Wine &amp; Crème de Cassis)</i>	£20.00	<i>- 6 glasses</i>
<i>Kir Vin Blanc (White Wine &amp; Crème de Cassis )</i>	£17.00	<i>- 6 glasses</i>

### Non-Alcoholic

<i>Apple Juice</i>	£7.75	<i>Per Jug</i>	<i>- 6 glasses</i>
<i>Orange Juice</i>	£7.75	<i>Per Jug</i>	<i>-6 glasses</i>
<i>Still / Sparkling Mineral Water</i>	£3.75	<i>Ltr Bottle</i>	
<i>Shloer – Red or White Grape Drink</i>	£7.25	<i>Ltr Bottle</i>	
<i>Fruit Punch</i>	£12.00	<i>Per Jug</i>	<i>- 6 glasses</i>
<i>Elderflower Pressé</i>	£7.75	<i>Per Jug</i>	<i>- 6 glasses</i>

Beverage prices are subject to alteration.

## A selection of canapes to enjoy with your Drinks Reception

### Cold

*Tipiak mini vol au vents*  
*Prawns wrapped in mange tout*  
*Duck & black cherries*  
*Pâté & cranberry crostini*  
*Smoked salmon & caviar chequers*  
*Smoked salmon & cream cheese roulades*

### Hot

*Mini duck cracker with a Hoi Sin sauce*  
*Miniature cheese straws*  
*Chipolatas in honey*  
*Prawn & sesame seed toast*  
*Miniature pizzas*  
*Mini vegetable spring roll*  
*with a sweet chilli sauce*  
*Vegetarian dim sum*  
*Breaded Camembert with a Cumberland dip*

*Select any 3 from the above list ~ £5.30 per person*

*Select any 5 from the above list ~ £7.75 per person*

*Select any 7 from the above list ~ £10.35 per person*

*Alternatively we can provide a selection of crisps, nuts and olives at £2.15 per person*

## **Planning your Partnership**

### **Booking Procedure**

A date may be held provisionally for a period of 2 weeks. To confirm this booking a deposit will be required equating to the venue hire charge. Please complete the enclosed booking form on confirmation and return with your deposit.

### **Prices/Minimum Numbers**

For Partnership Receptions on Saturdays and Bank Holiday Sundays from May to September and in December there is a minimum charge of **£6,300.00** for food and beverages, excluding bar drinks. Any venue hire applicable is in addition to this minimum charge. Please see the costing example on page 9 in this pack.

On Saturdays for the remainder of the year and on any Friday or Sunday there is no minimum charge. Special rates may apply for Good Friday, Easter Saturday, Easter Sunday, Christmas Eve and New Year's Eve. Please ask for further details.

All prices quoted in this information pack include VAT at 17.5%. Prices of food items may be subject to an increase of no more than 5%. We will be able to confirm definite prices by 1<sup>st</sup> December 2010.

### **Late Availability Offers**

All Partnership Ceremonies and/or Receptions booked on **Fridays or Saturdays** within 6 months of the required date receive a **50% reduction** from the venue hire applicable. For all **Sunday** bookings made within 6 months of the required date, **for a minimum of 60 adult guests, no venue hire** will be charged.

### **Menu**

You may compile your own menu by selecting your preferred options from the comprehensive range of suggested first courses, main courses/buffets and desserts. We are able to cater for most dietary requirements and would be happy to discuss these on request together with any other menu ideas you may have. Should you wish to offer a choice pre-ordering would be required. We are happy for you to select up to 3 options for each course, to include a vegetarian option, and advise us of the numbers for each dish no less than 14 days prior to the event. We will also require a table plan and placecards which must be marked with each guest's menu choices.

### **Wine and Licensing**

Each 75cl bottle of wine yields 6 x 12.5cl glasses, and a copy of our wine list is included in this pack. Consumption on the day will determine the actual mix of red and white wine. Our bar can remain open until 11.30pm (function close midnight) Sunday – Wednesday. There is an optional extension, at a cost of **£85.00**, until 12.30 am (function close 1.00am) on Thursdays, Fridays and Saturdays. The bar can operate on a cash or a credit basis or a mixture of the two. Pre-arranged bar tabs may be added to the final invoice if required. We do not allow corkage.

### **Partnership Host**

Couples will be assigned a Partnership host 3 months before the date to be their personal point of contact throughout the planning stages of their celebration and on the day itself.

### **Master of Ceremonies**

We strongly recommend that you engage the services of our MC who would be available to make any announcements, introduce the speeches and facilitate the gathering of guests at appropriate times. Please call Brian Hastings-Clough directly on 01444 450282

### **Disco/Entertainment**

We reserve the right to the exclusive use of our resident DJs who are able to cater for all musical tastes. The fee is **£485.00** and extensions past midnight are charged at **£85.00** per hour. Alternatively, or in addition, we would be happy to accommodate a band of your choice for which the Theatre is recommended. Discos and bands playing in the Dining Room are subject to strict conditions and must use the installed noise limiter set at 97dB. Further details can be obtained from the Sales & Reservations Office.

### **Fireworks**

Fireworks displays are only permitted if provided by our nominated contractor, Pyrovision. Further details including the firework policy can be obtained from the Sales & Reservations Office.

### **Facilities for the disabled**

We have a wheelchair available if required for guest use. The first and ground floor rooms are equally accessible for disabled guests and both areas have appropriate WC facilities. There is also an induction loop available on request. In addition two of our single bedrooms have been adapted for wheelchair access.

### **Table options (maximum capacities)**

#### **The Dining Room**

Round tables (a): Max 9 round tables of 9 guests with a top table for 12 = 93 in total  
Round tables (b): Max 8 round tables of 10 guests with a top table for 12 = 92 in total  
Square Tables: Max 8 square tables of 10 guests with a top table for 12 = 92 in total  
Sprigs: Max top table for 12 with 5 sprigs of 19 = 107 in total

#### **The Victorian Theatre**

Round tables (a): Max 19 round tables of 9 guests with a top table for 12 = 183 in total  
Round tables (b): Max 21 round tables of 9 guests = 189 in total  
Square tables: Max 17 square tables of 10 guests with a top table for 12 = 182 in total  
Sprigs: Max top table for 12 with 5 sprigs of 40 = 212 in total

#### **Conservatory**

Round tables: Max 3 round tables of 8 guests = 24 in total  
Square tables: Max open square = 24 in total  
Sprigs: Max top table for 5 with 1 sprig of 10 and 1 sprig of 26 = 41 in total

### **Service**

Some or all of the menu can be silver served, however we recommend family service where the main course is served pre-plated and dishes of vegetables are placed on the tables

### **Linen**

We provide white linen cloths and napkins. We are able to hire coloured linen at an additional charge of £1.95 per napkin, £8.00 per slip cloth and £14.00 per tablecloth and we will endeavour to match your chosen colour scheme.

### ***Background Music***

*We do have music systems available to play your CDs/iPod, which you should nominate a member of your party to operate.*

### ***Room decoration***

*Customers may wish to decorate their chosen function rooms with flowers, balloons etc. Candles will be permitted at our discretion, although any **damage to linen caused by candles will be chargeable**. Access times for decorating rooms will only be confirmed 1 week prior to your partnership.*

*Please note that for Friday weddings, access to the Dining Room will not be permitted until after 3.00 p.m. Our staff will be happy however to position table decorations, etc. on your behalf. A choice of coloured or white rope lights are available for the pillars in the Theatre at a cost of **£85.00**.*

### ***Smoke-free environment***

*Salomons wishes to promote a healthy environment for visitors and staff, therefore the grounds as well as the buildings have been made smoke-free. Smokers will be able to use designated smoking areas on the estate which are conveniently located close to the entrance doors.*

### ***Confetti***

*In line with our environmental policy bio-degradable confetti only may be thrown in the grounds but is not permitted within the mansion. Accordingly we do not permit the use of confetti balloons/bombs & party poppers.*

### ***Gratuities***

*We do not charge for service. Gratuities are welcomed at the customer's discretion.*

## Sit down banquet menus

### First course - £8.15

- Sun-blushed tomato, feta & clam salad with a roasted pepper lemon vinaigrette*
- Roasted butternut, coriander and sweet chilli soup topped with fine chives*
- Honeyed parsnip, Spanish pepper and courgette soup with herb croûtons*
- Vegetable minestrone soup with parmesan croûtons*
- Marbled smoked Wiltshire bacon and corn-fed chicken gâteau bound in a light coriander dressing*
- Summer melon pyramid complemented by a duo of apricot and strawberry coulis*
- Vegetarian oriental dim sum with a sweet and sour Canton dip (This is a hot starter)*
- King prawns encased in a tempura batter and served with a garlic-scented remoulade sauce*
- Vine tomato and buffalo mozzarella on a seat of rocket and red chard leaves with a balsamic syrup*

### First course - £9.75

- Crown of galia melon filled with blackcurrant marinated fruits of the forest and laced with Malibu (Other available liqueurs are Peach Schnapps or Cointreau)*
- King prawn, crab and salmon parfait with marinated mussels on a bed of lollo rosso and lambs lettuce*
- Trio of smoked mackerel, smoked trout and smoked salmon on a cushion of forest leaves complemented by spring onion and lemon vinaigrette*
- Smoked breast of corn-fed chicken and sun-blushed tomatoes tossed with rocket and lollo rosso lettuce with a balsamic and red wine vinegar dressing*
- Goats cheese, leek, spinach, gem tomato and basil tartlet served on a bed of forest greens with a sweet bell pepper dressing (This can be served either hot or cold)*
- Salomons Caesar salad consisting of baby gem and cos lettuce with crispy bacon, smoked chicken, wholewheat croûtons bound in a classic Caesar dressing*

### Sorbet course - £3.85

*A selection of refreshing Fruit Sorbets – Champagne, mango, lemon or raspberry*

### Main course - £27.30

- Pink sirloin of prime British beef with traditional Yorkshire pudding, château potatoes and a rich pan jus*
- Escalopes of veal saltimbocca napped with a mushroom and Madeira sauce with lyonnaise potatoes*
- Traditional roast turkey breast with sage, onion and garden herb stuffing accompanied by chipolatas wrapped in bacon and savoury herb château potatoes*
- Pot roasted rosemary and garlic-scented chump of lamb with boulangère potatoes and finished with a garden mint pan jus*
- Cornish corn-fed chicken supreme with a Parma ham, sun-blushed tomato and tarragon mousse with croquette potatoes and finished with a pink peppercorn sauce*
- Oven baked medallions of pork fillet served on a cushion of celery, leek and apple ragoût with a wild mushroom sauce and provençale potatoes*

### Main course - £31.50

- Roasted Gressingham duck supreme with caramelised shallots and walnut confit with duchesse potatoes*
- Tournedos of British beef fillet, pan seared, oven baked and napped with a porcini and shallot port sauce with château potatoes*
- Roasted sea bass, salmon and king prawn tower with a crisp white wine, dill and saffron sauce accompanied by cracked pepper and paprika potatoes*
- Pan seared lemon and lime encrusted monkfish with chorizo napped with basil infused olive oil and parsley potatoes*
- Four rib rack of lamb encrusted with Dijon mustard, garlic and garden herbs on a shoulder of rosemary and smoked bacon creamed mashed potato*

**Vegetarian main course - £27.30**

*Wild mushroom arborio rice and pine kernel risotto with parmesan shavings*

*Spinach, sun-blushed tomato, leek and basil tartlet served on a bed of rösti potato with celery and coriander sauce*

*Pasta filled with roasted pesto vegetables and topped with goats cheese*

*Butternut, sweet potato and fresh asparagus mille feuille topped with emmenthal cheese and roasted pepper sauce*

*All main courses are served with a choice of **two** of the following vegetables: broccoli, baton carrots, sugar snap peas, mange tout, cauliflower mornay, courgettes provençale or diced celery and swede in brown butter*

*If a further vegetable or potato dish is required a cost of **£2.00** per item will be levied  
Further potato dishes available are: English roast, duchesse, rösti and new potatoes.*

**Main course - Price on request**

*Grilled whole Dover sole*

*Lobster thermidor*

*Selection of game in season*

**Dessert - £8.15**

***Coffee and mints included***

*Tropical Pavlova -  
a crisp meringue nest piped with cream, filled with mango, orange and kiwi fruit and topped with a passion fruit glaze*

*Triple chocolate bavarois-  
set on a bed of chocolate sponge topped with chocolate shavings and a cream twist*

*White chocolate and hazelnut cheesecake -  
infused with Cointreau and topped with zest of lemon and lime*

*Fresh fruit salad -  
freshly prepared selection of soft seasonal fruits in a light anise and clove syrup*

*Dark chocolate cup –  
filled with raspberries and topped with a white chocolate mousse*

\*

*Wedding Cake as dessert served on fruit garnished plate  
£2.25*

**Assorted cheese platter for tables of 8 to 10 - £51.80**

*Selection of British or continental cheeses served with savoury biscuits, celery & grapes*

**Children's menu - £13.95**

*Fruit juice/fruit cocktail*

*Fusilli Bolognese; vegetarian pasta Neapolitan; sausages, fish fingers or chicken nuggets with chips & beans/peas ice cream*

*Alternatively for children under the age of 12 we can offer a half portion of your chosen adult menu at half the adult price.*

*Please note we do not charge for children under 5*

**Dessert - £9.75**

***Coffee and mints included***

*Orange and Grand Marnier torte-  
on a chocolate sponge base, topped with mandarins and a cream swirl*

*Multi chocolate torte-  
a smooth serving of Swiss white, Belgian brown and Albany dark chocolate flavoured with Caribbean rum on a ginger biscuit base*

*Woodland fruits cheesecake -  
on a shortbread biscuit base topped with seasonal forest fruits and napped with a wild berry coulis*

*Baileys and Belgian chocolate cheesecake –  
on a biscuit base with chocolate shavings*

*Profiteroles –  
with toffee infused Chantilly and drizzled with a rich white chocolate sauce*

***Cheese Selection -***

*Selection of British or continental cheeses served with savoury biscuits, celery & grapes*

## Sit down buffet menus

### Salomons carved buffet (A) - £31.20

- \* Roast rib of beef \* Roast smoked turkey \* Honey roast gammon \* Spanish flan
- \* Egg mayonnaise \* Smoked trout fillet \* Cheese platter
- \* Seasonal green salad \* Tomato & basil salad \* Cucumber \* Beetroot
- \* Waldorf salad \* Napoli salami & red pesto fusilli salad
- \* Hot new potatoes \* Coleslaw \* Pasta salad \* Olive bruschetta
- Tropical fruit display

### Salomons carved buffet (B) – £37.00

- \* Glazed whole Scotch beef sirloin \* Dressed Scotch salmon \* Port & honey roast smoked gammon
- \* Smoked chicken \* Egg mayonnaise \* Cheese platter \* Spanish flan \* Seasonal green salad
- \* Tomato & basil salad \* Cucumber \* Beetroot \* Napoli salami & red pesto fusilli salad
- \* Waldorf salad \* Mixed bean salad \* Minted potato salad
- \* Hot new potatoes \* Coleslaw \* Pasta salad \* Olive bruschetta
- Tropical fruit display

## Evening reception menus

### Finger Buffet (a) - £13.95

- Vegetable pakora
- Filo prawns
- Chipolatas in honey
- Assorted petit crolines

### Finger Buffet (b) - £16.25

- Thai battered prawns
- Sesame seed toast
- Vegetarian oriental dim sum
- Onion bhajis

### Finger Buffet (c) - £17.55

- Mango and brie parcels
- Thai vegetable money bags
- Mini Moroccan lamb sashlik
- Chicken satay

**Plus any 3 items from the list below**    **Plus any 3 items from the list below**    **Plus any 3 items from the list below**

Choose any **three** of the following buffet items to make up your specific buffet selection. Further items can be added at a cost of **£1.65** per item.

- \*Vegetable satay \*Cheddar puffs \*Vegetarian sausage rolls \*Vegetable samosas \*Cheese and onion lattice \*Mini pizzas
- \* Mini pork pies \*Bombay prawn cakes \*Cocktail sausage rolls \*Danish open sandwiches \*Assorted breaded squat lobster tails
- \*Assorted bridge rolls \*Redcurrant and rosemary pigs in blankets \* Cottage cheese & courgette barrels
- \*Crudités and ocean pearl crab claws.

A variety of dips, relishes and sauces are available. Please select any **five** of the following dips to accompany your buffet selection:

- \*Onion relish \*BBQ sauce \*Red pepper tapenade \*Apple, apricot and sage chutney \*Sweet chilli dip \*Hoi sin sauce
- \*Gooseberry and coriander confit \* Minted yoghurt \*Sweet and sour sauce \*Coriander yoghurt aioli
- \*Mexican salsa \*Peanut sauce \*Red pesto dip \*Thai green curry \*Remoulade sauce.

## Evening barbecue menus

### Menu (1) £15.10

- Select 3 main items
- Texas beef burgers
- Special herb sausages
- Chicken drumsticks
- Breaded garlic & herb Quorn fillets
- Vegetarian sausages

### Menu (2) £17.65

- Select 3 main items
- Marinated chicken pieces
- Thai styled pork skewers
- Special herb sausages
- Minute steaks
- Vegetarian burgers

### Menu (3) £21.50

- Select 3 main items
- Sirloin steaks
- Salmon steaks
- Special herb sausages
- Chicken tikka
- Stuffed aubergines
- Breaded garlic & herb Quorn fillets

All barbecue menus served with jacket potatoes, barbecue sauce, coleslaw, mixed leaf salad, tomato & cucumber salad and soft rolls

## Costing example of minimum charge

(see page 4 Prices/Minimum Numbers)

Based on a Saturday Reception in July on the ground floor for 80 adult guests for the  
Wedding breakfast plus an evening buffet for 100

QUANTITY	ITEM	UNIT PRICE	TOTAL PRICE
	<b><u>Drinks Reception (2 glasses per person)</u></b>		
27	Jugs of Pimms.....	24.50	661.50
	<b><u>Menu</u></b>		
80	Summer melon pyramid on a bed of kiwi fruit complemented by a duo of apricot and strawberry coulis.....	8.15	652.00
80	Cornish corn-fed chicken supreme with a Parma ham, sun-blushed tomato and tarragon mousse with croquette potatoes and finished with a pink peppercorn sauce.....	27.30	2,184.00
80	A choice of <b>two</b> vegetables	<i>Included</i>	<i>Included</i>
80	White chocolate and hazelnut cheesecake.....	8.15	652.00
80	Coffee & mints.....	<i>Included</i>	<i>Included</i>
	<b><u>Wines (3 glasses per person)</u></b>		
20 btls	Baron D' Arignac white wine (subject to price increase).....	14.00	280.00
20 btls	Baron D' Arignac red wine (subject to price increase).....	14.00	280.00
10 btls	Mineral water (subject to price increase).....	3.75	37.50
	<b><u>Sparkling wine for toasts (1 glass per person)</u></b>		
13	Kraemar, Blanc de Blancs, Brut (subject to price increase).....	17.00	221.00
	<b><u>Evening function for 140 guests</u></b>		
100	Finger buffet (a) .....	13.95	1,395.00
	<i>Catering for all the extra guests and half the original guests</i>		
<b>TOTAL FOOD &amp; BEVERAGE COST: £6,363.00</b>			
1	Venue hire charge (For Reception only) .....	2,050.00	2,050.00
	<i>(Not included in minimum charge of £6,300)</i>		
1	Salomons resident disco until midnight.....	485.00	485.00
	<i>(Not included in minimum charge of £6,300)</i>		
<b>TOTAL COST: £8,898.00</b> <i>(Including venue hire charge and disco)</i>			

## *Guest Accommodation Rates*

<i>Room Type</i>	<i>Price</i>	<i>No. of Rooms</i>
<i>Single ..... (including two disabled rooms)</i>	<i>£42.50</i>	<i>6</i>
<i>Double .....</i>	<i>£85.00</i>	<i>7</i>
<i>Twin.....</i>	<i>£85.00</i>	<i>11</i>

*The above costs are per room and include full English breakfast  
served between 8.30 am – 9.30 am in the Main House*

*All rooms have en-suite facilities, direct dial telephones, colour TV, tea/coffee facilities & hairdryers*

*Some rooms can accommodate an additional single bed or air bed for which a £10.00 supplement applies  
that includes breakfast. Travel cots are available on request at no extra charge.*

***Bookings for overnight accommodation are subject to availability and  
should be made directly with the Sales & Reservations Office on 01892 515152 or e-mail  
reservations@salomons.org.uk***

*Please specify when booking if you require disabled access & facilities.*

***Payment will be required 1 month prior to arrival unless charges are to be added to the wedding invoice,  
in which case a letter of confirmation will be required from the wedding organiser.***

*Please advise your guests that the normal check in time is 1.00 p.m. Check out time is 10.00 a.m.*

*David Salomons Estate  
Broomhill Road  
Southborough  
Tunbridge Wells  
Kent TN3 0TG  
01892 515152  
E-mail:- [weddingenquiries@salomons.org.uk](mailto:weddingenquiries@salomons.org.uk)  
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