

Planning your wedding at Salomons in 2013

Venue hire charges

	Saturday	Friday/Sunday
January/February/March/November	£985	£795
April & October	£1540	£935
May to September	£2070	£1700
December	£2070	£1225

There is an additional £265 venue hire charge to hold your wedding ceremony at Salomons. (See page 2 for further details)

Please note on Sundays preceding a Bank Holiday the Saturday venue hire applies. Special rates may apply for weddings on Bank Holidays, please ask for details

The venue hire charge includes:

*Sole use of the ground floor rooms plus the terrace & gardens
or*

Your choice of our ground floor rooms plus the terrace and gardens for a drinks reception with the historic Victorian Theatre thereafter.

Also included is professional advice from your Wedding Host and the Head Chef and changing facilities for the Bride and Groom

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

PRICES/MINIMUM CHARGE For weddings on Saturdays & Bank Holiday Sundays from May to September and in December there is a minimum charge of £6,950.00 for food and beverages excluding bar drinks. Any venue hire applicable is in addition to this minimum charge. See page 8 for a costing example. At all other times there is no minimum charge applicable. Special rates may apply for Easter, Christmas Eve and New Year's Eve. Please ask for further details. All prices quoted in this information pack include VAT at 20%.

PRICES Food items may be subject to an increase of no more than 5%. We will be able to confirm definite prices by 1st December 2012

WHIRLWIND WEDDINGS Wedding receptions and ceremonies booked within 6 months of the required date will receive a 50% reduction from the venue hire applicable. For all Sunday bookings made within 6 months of the required date no venue hire charge will be levied for a minimum of 60 adult guests.

FRIDAY WEDDINGS During office hours Salomons 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 4.30pm-5.00pm. The playing of live music before 5.00pm is not permitted.

Wedding Ceremonies

Salomons offers four areas licensed for civil wedding ceremonies

Gold Room	65 people
South Terrace*	100 people
Victorian Theatre	200 people
Conservatory	60 people

*This is an outdoor venue. In the event of inclement weather the Gold Room is the designated alternative. You may reserve the Victorian Theatre for larger parties for an additional £215.00 venue hire charge.

TIMINGS Ceremonies can be held at any time between 8am and 6pm. An official booking form will be issued to the local registry office by Salomons. The exact content of the ceremony can be planned by the couple and agreed with the Registrar. The venue hire charge does not include the fee for the wedding ceremony.

REFRESHMENTS These may be served in an alternative room either before or after the Ceremony. We can provide iced water or hot beverages.

MUSIC CD players and microphones are available in all licensed areas. The world famous Welte Philharmonic Organ is available in the Victorian Theatre and we can recommend an organist to play the music of your choice at a cost of £140.00. Indeed for a free no obligation consultation at Salomons and the opportunity to hear the organ being played please contact Kenneth Pont directly on 01892 835164.

REHEARSAL This may be arranged at an additional charge of £150.00 for the Conservatory/Gold Room/South terrace and £200.00 for the Victorian Theatre and will depend upon the availability of the room.

Additional Information

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

TOASTMASTER & USHERS We strongly recommend that you engage the services of our professional toastmaster who would be available to make any announcements, introduce the speeches and facilitate the gathering of guests at appropriate times. Please call Peter Thompson on 01634 841375. We suggest that you provide 2 ushers per 50 guests

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.

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. We do not permit the use of confetti balloons & bombs or party poppers.

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 wedding. 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 £90.00.

WINE & LICENSING Each 75cl bottle of wine yields 6 x 12.5cl glasses. 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 with an optional extension, at a cost of £90.00, 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.

The Drinks Reception

Alcoholic

Bucks Fizz (made with Champagne)	£46.10	per jug	(8 glasses)
Bucks Fizz (made with sparkling wine)	£27.90	per jug	(8 glasses)
Pimms No. 1 (made with lemonade)	£26.25	per jug	(6 glasses)
Wine & fruit punch	£24.75	per jug	(6 glasses)
Mulled wine	£28.45	per jug	(6 glasses)
Winter Pimms (made with warm apple juice)	£26.25	per jug	(6 glasses)
Kir Royale (Champagne & Crème de Cassis)	£42.90		(6 glasses)
Kir (sparkling wine & Crème de Cassis)	£21.40		(6 glasses)
Kir vin blanc (white wine & Crème de Cassis)	£18.25		(6 glasses)

Non-Alcoholic

Apple juice	£8.30	per jug	6 glasses)
Orange juice	£8.30	per jug	(6 glasses)
Fruit punch	£12.90	per jug	(6 glasses)
Elderflower pressé	£8.30	per jug	(6 glasses)
Still/sparkling mineral water	£4.10	Ltr bottle	
Shloer (red or white grape drink)	£7.80	Ltr bottle	

Alternative drinks or cocktails are available on request, for example Mojito & Sangria
Beverage prices are subject to alteration

A selection of canapés to enjoy with your Drinks Reception

Cold

Ardèche goats cheese and caramelised
onion tarts
Smoked duck on Parmesan shortbread with
onion chutney
Baked figs with Stilton and walnuts
Andra fried chicken with coconut relish
Watermelon with Balsamic vinegar

Hot

Coulibiac of salmon with dill risotto
Basil and Parmesan arancini
Chorizo and prawn skewers with saffron
mayonnaise
Crispy Japanese chicken with mirin and chilli dip
Sticky baby sausages with potato pancake
Mint and lamb koftas
Thai fish cakes with chilli and ginger dip
Pan fried scallops, black pudding and minted
pea purée
Crab cakes with sweet corn chutney
Courgette and pea beignet with chilli dip
Miniature beef wellington

Select a total of 5 canapés each—£5.95 per person
Select a total of 8 canapés each—£8.70 per person
Select a total of 12 canapés each—£11.60 per person

Alternatively we can provide a selection of crisps, nuts & olives for £2.45 per person

The menu selector

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 name cards which must be marked with each guest's menu choices.

First course - £9.15

Beetroot Dauphinoise with a rocket and mustard leaf salad & poppy seed and black pepper croûte.

Chicken liver parfait accompanied by brioche, onion chutney and cornichon

Roasted vine tomato soup with crispy shallots, basil and rosemary

Leek and potato velouté with crème fraîche and smoked salmon

Breakfast salad with quails egg, black pudding, tomato jelly & shattered Parma ham

Seared fillet of hot smoke scented salmon with salad mignonette and tarragon dressing

Rillettes of Kentish pork with prune compote and lentil dressing

Pea, leek and cheddar tart with asparagus and herb salad

First course - £10.95

Baked goats cheese with grape compote and candied walnuts

Salad of wood pigeon, green beans and watercress served with béarnaise sauce

Trio of salmon with crème fraîche

Smoked haddock fishcakes with gribiche

Carpaccio of beetroot with horseradish cream, poached pear, Tornegus and beetroot sorbet.

Terrine of ham hock with pea foam and cucumber pickle.

Carpaccio of beef with Parmesan shavings, rocket salad and truffle oil.

Well of gala melon filled with prawns and a light lemon dressing

Sorbet course - £4.35

A selection of refreshing fruit sorbets – Champagne, mango, lemon or raspberry

Main course - £30.75

Pan fried breast of corn-fed chicken, with Parmesan and pancetta mash and a tarragon cream sauce

Rump of lamb served with bubble and squeak, pea purée and a redcurrant and balsamic jus

Pan seared salmon with colcannon mash & clam and saffron chowder

Loin of pork and thyme butter fondants served with roast baby apples and mead gravy

Fillet of sole with sautéed leeks, rouille and a caper beurre noisette

Thyme and orange marinated breast of duck with duck leg hash and roasted figs

Main course - £35.50

Sirloin of lamb - braised shoulder of lamb and butter fondants served with a rosemary jus

Roasted supreme of guinea fowl served with risotto of leeks and pearl barley and a cépe sauce

Smoked fillet of beef with roasted shallots and beets, lardons of pancetta and creamy mash

Steamed fillet of sea bass served with spaghetti of vegetables and citrus beurre blanc

Roast loin of cod with a herb crust accompanied by pea purée and boulangère potatoes

Fillet of pork served with pork hash, boudin noir and roast baby apples with a sage and calvados jus

Stuffed leg of rabbit - rack of rabbit with a herb crust served with a mini goats cheese soufflé

The menu selector (continued)

Vegetarian main course - £30.75

Warm tomato charlotte with basil jelly and Parmesan arancini

Roasted red onion and Tornegus cheese crumble served with champ mash and a horseradish burre blanc

Potato, Parmesan and rosemary tart accompanied by rocket and slow roasted plum tomato salad

Mille feuille of Stilton, shallots and rosemary with a mustard leaf salad

Dessert - £9.15

Coffee and mints included

Lemon syllabub

with lemon curd ice cream and shortbread

Apple crumble

with rum-soaked raisins and vanilla cream

Warm chocolate brownie,
served with caramel ice cream

Fresh fruit salad

in a lemon and cinnamon syrup

Custard tart

with nutmeg parfait

Vegetables

All main courses are served two seasonal vegetables to complement the dish.

If a further potato dish is required a cost of £2.25 per item will be levied

Further potato dishes available are: Dauphinoise, Lyonnaise, croquette, duchesse, chateau, Boulangère, savoury herb diced, sauté, roast or new

Dessert - £10.95

Coffee and mints included

Dark bitter chocolate tart

served with orange sorbet

Strawberry shortcake tower

with Chantilly cream and mint sugar

Poached pears

served with vanilla ice cream and homemade shortbread

Madagascan vanilla crème brûlée

with almond biscuits

Sticky toffee pudding

with caramel ice cream & butterscotch and hazelnut sauce

A selection of British cheeses

with grapes and onion relish

Wedding Cake as dessert served on fruit garnished plate £2.55

Assorted cheese platter (for tables of 8 to 10) £58.35

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

Children's menu - £15.75

Fruit juice/fruit cocktail

Fusilli Bolognese; vegetarian pasta Neapolitan; sausages, fish fingers or chicken nuggets
served 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

Carved buffet menus

Carved Buffet A - £35.15

Roast rib of beef
Roast smoked turkey
Honey roast gammon
Spanish flan (v)
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 (v); olive bruschetta
Tropical fruit display*

Carved Buffet B - £41.65

Glazed whole Scotch beef sirloin
Dressed Scotch salmon
Port & honey roast smoked gammon
Smoked chicken
Egg mayonnaise
Cheese platter
Spanish flan (v)

*Seasonal green salad; tomato & basil salad; cucumber; beetroot; Waldorf salad; Napoli salami & red pesto fusilli salad; minted potato salad; mixed bean salad; hot new potatoes; coleslaw; pasta salad (v) olive bruschetta
Tropical fruit display*

BBQ buffet menus

BBQ Menu A - £31.35

Comprising of a selection of:

Lamb koftas with mint dressing
A variety of sausages
Charred chicken satay
Chargrilled sardines with gribiche sauce
Salmon pan-fried in Chinese five spice and plum sauce
Vegetable kebabs on rosemary skewers
Vegetarian sausages brushed with a herb oil

mini jacket potatoes crusted with salt, served with chive sour cream; coleslaw; mixed leaf & herb salad

BBQ Menu B - £35.70

Comprising of a selection of:

Peppered steak with horseradish cream
Marinated razor clams with olive oil and lemon
Chicken spatchcock with herbs and lime
Lamb koftas with mint dressing
Stuffed aubergine flavoured with lemon, thyme and buffalo mozzarella
Vegetable kebabs on rosemary skewers

mini jacket potatoes crusted with salt, served with chive sour cream; coleslaw; mixed leaf & herb salad

LINEN We provide white linen cloths and napkins. Coloured table linen is available at an additional charge of £2.20 per napkin, £9.00 per slip cloth and £15.00 per tablecloth. We will endeavour to match your chosen colour scheme.

PRICES Food items may be subject to an increase of no more than 5%. We will be able to confirm definite prices by 1st December 2012.

MENU TASTERS These can be organised in conjunction with your assigned wedding host and full details will be given upon confirmation of your wedding

The Evening Party

Finger buffets (total 12 pieces per person)

Finger buffet A £15.75

Vegetable pakora
Tempura prawns
Sausage rolls
Assorted petit crolines

Finger buffet B £18.35

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

Finger buffet C £19.75

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

Plus any 3 items from the list below

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Vegetable satay; Cheddar puffs; vegetarian sausage rolls; vegetable samosas; cheese and onion lattice; mini pizzas; mini pork pies; Bombay prawn cakes; Danish open sandwiches; assorted bridge rolls; redcurrant and rosemary pigs in blankets; cottage cheese & courgette barrels; crudites and ocean pearl crab claws.

Further items can be added at a cost of **£1.90** per item.

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 Barbecues

BBQ A £17.00

Select 3 main items

Texas beef burgers
Special herb sausages
Chicken drumsticks
Breaded garlic & herb Quorn fillets
Vegetarian sausages

BBQ B £19.85

Select 3 main items

Marinated chicken pieces
Thai styled pork skewers
Special herb sausages
Minute steaks
Vegetarian burgers

BBQ C £23.50

Select 3 main items

Sirloin steaks
Salmon steaks
Special herb sausages
Chicken tikka
Stuffed aubergines
Breaded garlic & herb Quorn fillets

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

Alternative Evening Menus

Hog Roast £12.45

(minimum 90)

Floured bap filled with carved pork, rocket and chunky apple sauce

Paella £13.50

(minimum 40, maximum 120)

Classic Spanish style paella—calasparra rice slowly cooked with prawns, chicken, chorizo, onions, tomato, garlic, butter beans, herbs, sweet paprika and saffron

DISCO/ENTERTAINMENT We highly recommend our resident DJs who are able to cater for all musical tastes. The fee is £410.00 until midnight and £480.00 until 1.00am. Please contact Simon Webb at Abacus Disco directly on 01959 574426/07906 238388 or email Simon at abacus.disco@ntlworld.com www.abacusdisco.co.uk. 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 97 db. Further details can be obtained from the Sales & Reservations Office.

FIREWORKS These must be provided by our nominated contractor, Pyrovision Ltd. Further details including the firework policy can be obtained from the Sales & Reservations Office.

Costing example of minimum charge

(see page 1 Prices/Minimum Numbers)

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

QTY	ITEM	UNIT PRICE	TOTAL PRICE
	<u>Drinks Reception (2 glasses per person)</u>		
27	Jugs of Pimms	27.90	753.30
	<u>Menu</u>		
80	Pea, leek and cheddar tart with asparagus and herb salad	9.15	732.00
80	Pan seared salmon with colcannon mash & clam and saffron chowder	30.75	2,460.00
80	A choice of two vegetables	<i>Included</i>	<i>Included</i>
80	Warm chocolate brownie served with caramel ice cream	9.15	732.00
80	Coffee & mints	<i>Included</i>	<i>Included</i>
	<u>Wines (3 glasses per person)</u>		
20 btls	Cambio Sauvignon Blanc Valle Central (subject to price increase)	14.75	295.00
20 btls	Cambio Merlot Valle Central (subject to price increase)	14.75	295.00
	<u>Sparkling wine for toasts (1 glass per person)</u>		
13	Marquis de la Tour Brut (subject to price increase)	17.50	227.50
	<u>Evening function for 140 guests</u>		
100	Finger buffet (a) Catering for all the extra guests and half the original guests	15.75	1,575.00
TOTAL FOOD & BEVERAGE COST: £7,069.80			
1	Venue hire charge (For Reception only) (Not included in minimum charge of £6,950.00)	2,070.00	2,070.00

TOTAL COST: £9,139.80
(Including venue hire charge)

Wedding Guest Bedroom Rates

<i>Room Type</i>	<i>Price</i>	<i>No. of Rooms</i>
Single	£42.00	6
Double	£84.00	7
Twin	£84.00	11

Prices are per room and include full English breakfast served between 8.30 am – 9.30 am in the Main House

All rooms are en-suite with showers, direct dial telephones, colour TV, tea/coffee facilities & hairdryers

Some rooms can accommodate an additional single bed or air bed for which a £12.00 supplement applies to include breakfast. Travel cots are available on request at no extra charge.

HOW TO BOOK Contact Sales & Reservations on 01892 515152 or e-mail reservations@salomons.org.uk. Room bookings are subject to availability.

PAYMENT is 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.

CHECK-IN TIME is normally 1.00 p.m. Earlier times can be arranged on request subject to availability. Check out time is 10.00 a.m.

DISABLED ACCESS Two single rooms have been adapted for wheelchair access.

