

### **Congratulations**

All of us at Best Western Salford Hall Hotel would like to offer our heartfelt congratulations on the news of your forthcoming wedding.

### **Enjoy With Our Compliments**

- Consultations with our experienced wedding co-ordinator from booking until your big day
- The Bridal Suite with four-poster bed on your wedding night, complete with breakfast
- Special discounted accomodation rates for other wedding guests
- A tasting of your choice of menu and an opportunity for a discussion with the Chef
- An experienced manager as your Master of Ceremonies, available for meetings prior
- The beautiful surroundings and picturesque photo opportunities at Salford Hall

### **Civil Wedding Ceremony**

Best Western Salford Hall Hotel holds a Civil Wedding Licence allowing you to take advantage of the perfect setting on your wedding day.

The Regent & Arden Room can accommodate a maximum of 100 guests

The Stanford Room can accommodate a maximum of 100 guests

The Hawkesbury can accommodate a maximum of 20 guests

The Conservatory can accommodate a maximum of 60 guests

After having made a provisional booking with us, please contact the Superintendent Registrar to arrange for the registration staff to conduct your marriage ceremony. A fee is payable directly to the registration office.

### **Superintendent Registrar**

Pageant House,  
2 Jury Street,

Warwick, Warwickshire, CV34 4EW

Telephone: 01926 413724 Fax: 01926 496287

E-mail: [warwickro@warwickshire.gov.uk](mailto:warwickro@warwickshire.gov.uk)

### Exclusive Use Packages

Make your wedding day really special by taking all of Salford Hall from 1pm on the day until 11am the following day. This includes all 34 bedrooms with full English breakfast and use of the whole hotel & grounds.

	Sunday - Thursday	Friday	Saturday & Bank Hols
January	£2,500	£3,000	£3,500
February	£2,500	£3,000	£3,500
March	£3,500	£4,000	£4,500
April	£3,500	£4,000	£4,500
May	£4,500	£5,000	£6,000
June	£5,000	£5,500	£6,000
July	£5,000	£5,500	£6,000
August	£6,000	£6,500	£7,000
September	£6,000	£6,500	£7,000
October	£5,000	£5,500	£6,000
November	£4,000	£4,500	£5,000
December	£6,000	£6,500	£7,000

### Room Hire Charges

Exclusive Use isn't for everyone, you can hire each of our rooms individually on any day of the week.

Marquee & Stanford Room	£1500.00
Regent Room	£400.00
Civil Ceremony Rooms	£250.00

### Wedding Packages

We offer three packages for all your needs on your day. If you would like to mix & match our packages please speak to your wedding coordinator who will be able to work out your tailor made package price.

Bronze	£60.00 per person
Silver	£70.00 per person
Gold	£80.00 per person

Each package includes arrival drink, canapes, wedding breakfast, coffee, petit fours & toast drink.

We offer a complimentary menu taste to you both prior to your wedding with additional guests at a rate of £25.00 per person. This will give you the opportunity to sample the menu before your big day and if you need to, go through the finer details with our Head Chef. Taste our house wines free of charge to find the perfect bottle. Enjoy tasting other wines at half price per bottle.

### **Drinks Packages**

#### **Bronze Package - £15.00 per person**

**For your arrival, one drink per person**

*A flute of Bucks Fizz*

*Glass of White Wine Fruit Punch, Bottle of Beer*

#### **Wedding Breakfast**

*½ bottle of Melot, San Rafael 2009*

*½ bottle of Sauvignon Blanc, San Rafael 2009*

#### **The Toast**

*A flute of Thomas Mitchell Brut*

#### **Silver Package - £20.00 per person**

**For your arrival, one drink per person**

*A flute of Thomas Mitchell, Brut NV*

*Glass of Classic Pimms, Mulled Wine, Bottle of Beer*

#### **Wedding Breakfast**

*½ bottle of Shiraz, Branch Creek 2009*

*½ bottle of Pinot Grigio delle Venezie, Ca' Marengo 2008*

#### **The Toast**

*A flute of Jeio Prosecco Brut Bisol NV*

**Gold Package - £26.00 per person**

**For your arrival, two drinks per person**

*Two Flutes of Jeio Rose, Bisol NV  
Two flutes of Kir Royale, Two Bottles of Beer*

**Wedding Breakfast**

*½ bottle of Rioja, Castillo Viento 2008  
½ bottle of Chenin Blanc, SAAM Mountain 2009*

**The Toast**

A flute of De Nauroy, Brut NV

**Children's Drinks Package - £5.00 per child**

**unlimited servings until after the Wedding Breakfast**

Lemonade, Coca Cola, Orange Juice,  
Orange/Lime/Blackcurrant Squash

### **Classic Canapés Menu - £3.95 per person**

What better way to add a sense of occasion to your big day than to have canapés served to your guests while you enjoy the relaxed atmosphere of a welcoming drink.

Please choose three

#### **Meat**

Ham Ballontine, fruit chutney  
Lamb Kofta, mint yoghurt  
Smoked Chicken Mousse, red onion jam, thyme  
Duck Terrine, plum compote  
Chicken Entrecote, soy honey dressing

#### **Fish**

Anchovy Tronche, grain mustard, lemon  
Sole Cake, herbs, lime and tomatoes  
Salmon and Avacado Nigiri, wasabi, coriander  
Prawn and Poppy Seed Mousse, dill and lemon confit

#### **Vegetarian**

Mini Goats Cheese Tart, red peppers  
Parmesan and Thyme Beignet  
Cous Cous, sultanas and orange with courgette

**Luxury Canapés - £5.95 per person**

Please choose three

**Meat**

Marinated Foie Gras, fruit chutney  
Seared Fillet of Beef, lime, parmesan and coriander  
Lamb Skewer, lemon and mint yoghurt  
Confit Duck Ballotine, shallot jam and port

**Fish**

Seared Tuna Loin, lime, coriander and black pepper  
Scallop and King Prawn Kebab  
Native Oysters, lemon, sherry vinaigrette  
Oak Smoked Salmon, buckwheat blinis and creme fraiche

**Vegetarian**

Aged Feta Cheese, balsamic jelly and basil  
Shallot Confit, crispy butternut squash and truffle  
Fried Camembert, grape compote

Any additional canapes will be charged at an additional  
£1.95 per person

## Wedding Menu

We offer three wedding menu packages.

### **Bronze - £40.00 per person**

3 courses to include starter, main course & dessert

### **Silver - £45.00 per person**

4 courses to include starter, soup or sorbet, main course & dessert.

### **Gold - £50.00 per person**

5 courses to include starter, soup or sorbet, main course, dessert & cheese.

### **Children's Menu - £10.00 per child**

Chilled melon with fruit coulis  
Homemade tomato soup

Beer battered chicken nuggets with hand cut chips  
Bangers & mash with onion gravy  
Fish & chips with peas  
Tomato and cheese baked penne pasta

Jelly & ice cream  
Chocolate brownie

**Starters - Meat**

**Pressed Ham Hock and Potato**

*Homemade piccalilli and toasted granary bread*

**Cock au Leeky Terrine**

*Prune dressing, confit baby leeks*

**Marinated Duck Salad**

*Madeira jelly, seasonal berry salad*

**Beef Carpaccio**

*Parmesan, capers, lemon and herbs*

**Foie Gras Three Ways**

*Brûlée, seared and ballontine*

*(£3.95 supplement)*

**Starters - Fish**

**Gravadlax of Salmon**

*Potato salad and horseradish cream*

**Home smoked salmon Caesar salad**

*Baby gem, parmesan, garlic croutons, confit lemon*

**Tiger Prawn Salad**

*Chorizo, avocado, lemon and rocket*

**Cod and Herb Ballontine**

*Asparagus, crème fraîche and herb dressing*

**Seared Sea Scallops**

*With smoked salmon and pea velouté*

*(£3.95 supplement)*

**Langoustine and Belly Pork Salad**

*With galette toast*

*(£3.95 supplement)*

**Starters - Hot Soup**

**Pea and Mint**

*Mint oil and peas*

**Tomato and Pepper**

*Basil and roasted pepper*

**Ballymaloe and cucumber soup**

*Yoghurt and tarragon*

**Starters - Cold Soup**

**Watercress Soup**

*Creme fraiche*

**French Onion Soup**

*Cheesy croutons*

**Jerusalem Artichoke**

*Game Consomme*

*With truffle tortellini*

*(£3.95 supplement)*

**Starters - Vegetable**

**Sweet Potato, Goats Cheese Terrine**

*Aubergine, pickle and basil*

**Lentil, Tomato and Buffalo Mozzarella**

*Basil, orange dressing*

**Feta, Pepper and Tomato Salad**

*Shallot jam and sherry dressing*

**Sorbet Courses - £5.00 per person**

Perfect for that little pallet refresher. Choose from either...

*Lemon, Elderflower, Red Berry, Pimms, Pink Champagne,  
Red Bull and Vodka, Peach Bellini*

**Main Course - Meat**

**Roast sirloin of beef**

*Roasted shallots, gratin potatoes and wilted greens*

**Pork belly and loin**

*Creamed potato, Granny Smith apple and rosemary jus*

**Nicoise stuffed saddle of lamb**

*Fine beans, roast vine tomatoes, new potatoes and mint sauce*

**Braised blade of beef**

*Confit cabbage, red onion jam and creamed lentils*

**Prime English fillet of beef**

*Anna potato and foie gras ravioli*

*(£5.25 supplement)*

**Loin of venison**

*With it's own pie, matt fame potato, sloe gin jus*

*(£5.25 supplement)*

**Main Course - Fish**

**Seared escalope of salmon**

*Oriental stir-fry, orange honey dressing*

**Fillet of sea bass**

*Crushed potatoes, asparagus and white wine sauce*

**Baked fillet of hake**

*Pea and mint risotto, pak choi and herb dressing*

**Loin of cod**

*Pea and tomato sauté with pineapple vermouth cream*

**Fillet of turbot**

*Lobster bouillabaisse and saffron dumplings*

*(£5.25 supplement)*

**Seared halibut**

*Crab crushed potatoes, pea and lettuce sauté, truffle emulsion*

*(£5.25 supplement)*

**Main Course - Vegetable**

**Aubergine two ways**

*Roasted with coriander and char grilled with rocket and gruyère*

**Goats cheese tart**

*Olives, onion jam and aged balsamic*

**Wild mushroom risotto**

*Soft herbs, Peccorino and crème fraîche*

**Spinach and mozzarella lasagne**

*Sun blushed tomatoes, parmesan cream*

## Sweets

### **Hot chocolate fondant**

*With salted caramel and hazelnut parfait*

### **Kirsch cherry crème brûlée**

*With traditional shortbread*

### **Rhubarb cheesecake**

*With thyme glazed strawberries*

### **Cinnamon and pineapple tarte tatin**

*With orange liquor ice cream*

### **Glazed citrus tart**

*With orange compote and raspberry sorbet*

### **Lemon meringue pie**

*With it's own ice cream*

### **Sauterne and summer fruit terrine**

*With mango and coriander salad*

### **Chocolate Assiette**

*Fondant, parfait, brownie and ice cream*

### **A taste of vanilla**

*Crème vanilla, jelly and parfait*

*(£2.95 supplement)*

### **Exotic fruit tatin**

*Kumquat syrup and iced passion fruit*

*(£2.95 supplement)*

### **Twice baked cheese soufflé**

*With quince jelly and toasted brioche*

*(£2.95 supplement)*

**Cheese**

**Selection of fine British and Continental cheese**

*With celery, chutneys and fruit*

*(One cheese sourced from your local region)*

**Stilton and pistachio crème brûlée**

*With rosemary ice cream*

**Whipped cornish brie**

*With red onion jam and olive oil crostinis*

**Goat's ash pyramid and confit beetroot salad**

*With balsamic*

### **Additional Options**

#### **Why not go the full hog and select our Pig Roast?**

For a minimum of 50 guests, Spit roasted Gloucester old spot pig, cooked in front of your guests with an experienced chef carving the beast. Traditionally served with stuffing, soft baps and apple sauce.

**£19.00 per person**

All of the above as well as three seasonal salads, fresh fruit salad, glazed vanilla seed brûlée and a fine cheese board.

**£29.00 per person**

### **BBQ**

Served with breads, pickles, dips and sauces  
Please choose four hot items and four salads **£25.00**  
Please choose six hot items and six salads **£30.00**  
Add a dessert for **£4.95**

### **Hot Items**

Homemade beef bugers, peppered minute steaks,  
thick pork sausages, lemon marinated chicken  
drummers, beef & pepper kebabs, pork kebabs, seafood  
kebabs, salmon escolopes, chorizo & chicken kebabs,  
chicken, lemon & rosemary kebabs, vegetable kebabs,  
sesame corn on the cob, marinated aubergine,  
balsamic marinated field mushrooms, jacket potatoes

### **Salads**

Mixed leaf, pasta & parmesan, potato & caper,  
homemade coleslaw, rice & pepper, cous cous & sultana,  
tomato & red onion, cucumber & mint

### **Desserts**

Barbequed bananas, barbequed pineapple, fruit salad,  
fine cheese board, glazed vanilla seed brulee

### **Themed Fork Buffets**

#### **Indian Fork Buffet - £20.00 per person**

Chicken curry (mild, medium or hot), vegetable curry,  
onion bahjis & samosas, pilau rice,  
corriander & chilli potatoes, naan breads,  
poppadums & dips, mixed leaf salad with lemon  
Dessert - Coconut mousse with mango

#### **Mexican Fork Buffet - £20.00 per person**

Chilli con carne, fragrant rice,  
spicy chicken and pepper sauté, spicy vegetable sauté,  
taco shells and wraps, grated cheese, sliced onions,  
soured cream, guacamole, salsa, mixed salad  
Dessert - Fruit salad with cream

### **Themed Finger Buffets**

#### **British Finger Buffet - £12.95 per person**

Mini fish and chips, square cut sandwiches,  
cocktail cornish pasties, sausage rolls,  
pork pies with mustard, mini jacket potatoes and dips

#### **American Finger Buffet - £11.95 per person**

Mini burgers, glazed pork spare ribs,  
BBQ chicken wings, pepperoni bread pizzas,  
potato wedges, coleslaw

#### **Something for Everyone - £6.50 per person**

Bacon & sausage rolls with chips

If you would like to mix & match our buffet packages  
please speak to your wedding coordinator who will be  
able to work out your tailor made buffet package price.

### **The Finishing Touches**

Bar open until 2am upon request

Wine corkage - £10.00 per bottle

Anything sparkling - £12.50 per bottle

Dance Floor Hire £150.00

Disco and Dance Floor £450.00

We can also arrange star cloths, up lighting and other effects upon request

Civil Ceremony Set-Up Fee £250.00

### **Hotel Accomodation 2010/2011**

Why not invite your guests to stay overnight and relax in one of our comfortable en-suite bedrooms at these special weekend rates.

**All rates are Inclusive VAT and full English Breakfast.  
You will be allocated 20 bedrooms at a special rate:**

Double	£100.00
Executive	£115.00
Family (based on 2 adults and 2 children)	£110.00
Single	£85.00
Double Room with Single Occupancy	£90.00

- Please ask your guests to specify the Bride and Groom's name when making reservations
- Full names, home addresses and credit/debit card details must be issued to confirm bookings
- Any bedrooms still vacant one month prior to the wedding date will be released
- Any additional bookings made by guests after this period, will be charged the full rack rate above

**All bedrooms include Free view TV, hairdryers, tea and coffee making facilities and a telephone.**

Room rates are subject to availability and change.

To reserve your room, please contact our Reservations Team on (01386) 871 300 (extension 0) or e-mail [events@salfordhall.co.uk](mailto:events@salfordhall.co.uk)

## **Booking Your Wedding**

### **Terms and Conditions**

Having discussed your requirements and dates, all you have to do is place a provisional booking.

Within fourteen days of placing the provisional booking, the date should be secured with a non-refundable deposit of £1000.00 and written confirmation.

We will reply in writing confirming details of your booking and enclosing a receipt for the deposit paid.

Should we not receive a deposit within fourteen days, we are obliged to release the provisional booking.

All prices are correct at the time of printing but may be subject to change.

All prices are inclusive of VAT at the current rate.

All deposits are non-refundable and non-transferrable under any circumstances.

50% pre payment of all charges due, including VAT, must be made no less than six calendar months prior to the event. One month prior to the event, final numbers must be confirmed at this time, as the amount payable, less any deposit paid, will be calculated on the final number of guests expected at your event. The full outstanding balance must be paid at this time. Once this settlement has been made, the amount is non-refundable and no refunds will be given in respect of numbers attending being less than anticipated.

Best Western Salford Hall Hotel does not insure any items that you may bring to the hotel, such as gifts or cameras. We suggest that if you intend leaving any items unattended in the Hotel, you arrange adequate insurance cover.

All rooming lists must be finalised 14 days before the event.

All external entertainers and entertainment must show all necessary documentation to perform.

#### **Cancellation Charges**

Between 9 and 6 months - 25% of the predicted final bill

Between 6 and 3 months - 50% of the predicted final bill

Between 3 and 1 month - 75% of the predicted final bill

Under 28 days - 100% of the predicted final bill

Best Western Salford Hall Hotel reserves the right to cancel the booking if:

Any part of the hotel is closed or otherwise unavailable because of events outside the hotel's control.

Either party becomes insolvent or, in the case of an individual, becomes subject to a bankruptcy petition.

The booking may damage the Hotel's reputation.

In these circumstances you are entitled to get any advance payments refunded but the hotel will not have any other liability

#### **Booking your Wedding**

To confirm your wedding date we require £1000.00 deposit , with signed terms and conditions and completed booking form.

50% of balance due 6 months prior / 100% of balance due 1 month prior

Any numbers changed after this time will be invoiced seperately

**Best Western Salford Hall Hotel  
Wedding Booking Form**

**Bride's Name** \_\_\_\_\_

**Groom's Name** \_\_\_\_\_

**Address** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Brides phone #** \_\_\_\_\_

**Grooms phone #** \_\_\_\_\_

**Brides E-mail** \_\_\_\_\_

**Grooms E-mail** \_\_\_\_\_

**Wedding Details**

**Date of Wedding** \_\_\_\_\_

**Approximate Day Numbers** \_\_\_\_\_

**Approximate Evening Numbers** \_\_\_\_\_

**Exclusive Use**      Yes [  ] No [  ]

**DJ and Dance Floor**      Yes [  ] No [  ]

**Late Bar**      Yes [  ] No [  ]

### **Booking your Wedding**

To confirm your wedding date we require £1000.00 deposit , with signed terms and conditions and completed booking form.

50% of balance due 6 months prior / 100% of balance due 1 month prior

Any numbers changed after this time will be invoiced seperately

**Bride Print** \_\_\_\_\_

**Bride Sign** \_\_\_\_\_

**Date** \_\_\_\_\_

**Groom Print** \_\_\_\_\_

**Groom Sign** \_\_\_\_\_

**Date** \_\_\_\_\_