

The Grange Hotel





"Bury St Edmunds Best Kept Secret!"



THE GRANGE HOTEL

country house hotel, spa and restaurant

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Wedding Brochure 2012 / 2013

The Grange Hotel oozes English country charm from the moment you step through our doors. We have a stunning chocolate box façade for your memorable photos.

We appreciate that your wedding day is one of the most important days of your life, one to look back on with fond & treasured memories. With our late Victorian splendour and beautifully kept gardens, we offer an idyllic period setting for you and your guests to enjoy and relax in.

With our entrusted and dedicated team devoted to creating the wedding of your dreams, watch as your perfect day unfolds from the moment you arrive.

Congratulations on your forthcoming marriage.

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Creating Your Perfect Day

No matter what your requirement, our dedicated team can tailor make your day into the perfect occasion, continually offering advice and support during the whole planning process.

We can offer & arrange the following:

- *Civil Ceremonies, Civil Partnerships, Renewal of Vowels & Naming Ceremonies*
- *Regal Red carpet welcome*
- *Relaxing & Beauty treatments available at The Grange Spa Suite*
- *Exclusive use of the entire Hotel for you & your guests to relax and enjoy*
- *Your choice of Canapés & Aperitifs served in our Bar & beautiful gardens*
- *Menus created especially for you by our Head Chef*
- *Your choice from a selection of fine wines to complement your menu*
- *Champagne or sparkling wine for toasting*
- *Tables elegantly set with white linen cloths & napkins*
- *Chairs beautifully dressed with white covers & organza sashes*
- *Silver cake stand & knife*
- *A professional toastmaster*
- *A company offering place & table cards and elegant framed table plan designs*
- *A company offering your choice of traditional or contemporary Wedding Cake*
- *The services of a professional company offering your choice of stunning Floral table centrepieces & decorations*
- *A professional photographer to capture your day perfectly*
- *A professional pianist for your ceremony & wedding breakfast*
- *Live musicians & evening entertainment to suit your occasion*

Your Ceremony & Choice of Room

Whether your dream day is an intimate affair, a lavish event or somewhere between the two, we can cater for your every desire.

Our Coffee Room with its high ceilings, original fireplace and French doors leading out onto our stunning gardens, offers the most idyllic surrounding for a private & intimate ceremony or occasion, seating up to 25 guests for a ceremony, 18 for a Wedding Breakfast and up to 25 for a standing Buffet Reception.

Our Banquet Room can provide the perfect backdrop to a much more lavish affair. With its golden hues, elaborate brass chandelier and plaster panel walls, supreme elegance is in abundance, seating up to 135 guests for a ceremony, up to 110 for a Wedding Breakfast and up to 150 for a standing Buffet Reception. The room can offer both the acoustics and space for your ideal evening reception to enjoy the atmosphere of a live band or to dance the night away with a DJ.

Our Adam Room with original wood panelling & traditional feel creates a warm dining experience, seating up to 40 for a Wedding Breakfast and up to 50 for a standing Buffet Reception.

Our tranquil gardens can provide you with the perfect backdrop for an Outdoor Ceremony. With our landscaped lawns, and our late Victorian country house façade, we have the perfect setting for a beautiful outdoor experience. Although the ceremony would be unregistered, the licensed ceremony could take place at an earlier stage.

*To discuss & arrange the Registrar to conduct your ceremony please contact
Bury St Edmunds Registry Office direct on 01284 741221
E-mail bury.registrars@suffolk.gov.uk*

Creating Your Day

We are renowned for our flexibility and for providing you with what you want for your day. You create your day just the way you want it to be. We work with you to fulfil your needs for the day.

At the same time, we can provide as many services to you as you may wish us to, to help make your day as smooth and as easy to organise.

Throughout the rest of this brochure you can therefore either:

Hire our facilities and then add your own choice of food and drinks and services to keep the day really flexible for you and your tastes

or

You can simply select one of our specially designed packages and if you wish, we can even tailor the package to your needs

Wedding Packages

Here at The Grange Hotel we appreciate that organising your perfect day can be a daunting task. To make the process simpler and less overwhelming you can choose one of our packages. They have been compiled to incorporate the most important elements and with a choice to fit every budget.

Of course if our packages do not suit your requirements we can help you plan your day with individual arrangement and separate room hire.

Opal Package (Hotel Services Only)

- Banquet Room for the whole day
- Silver Cake Stand & Knife
- White Table Linen, White Linen Napkins
- Bucks Fizz or Fresh Orange Juice arrival drinks for all of your guests
- Three course Wedding Breakfast for your guests
- A third of a bottle of our House Wine for each of your guests
- Evening Buffet of Bacon Rolls for your day guests (evening guests are extra)
- Bridal suite on the night of your wedding

Off Season (Jan – May & Sept - Nov) **Thursday, Sunday** £53.70 per person

Off Season (Jan – May & Sept - Nov) **Friday** £55.45 per person

Off Season (Jan – May & Sept - Nov) **Saturday or Monday – Wednesday** £58.60 per person

Peak Season (Jun, Jul, Aug & Dec) **Thursday, Sunday** £54.55 per person

Peak Season (Jun, Jul, Aug & Dec) **Friday** £57.05 per person

Peak Season (Jun, Jul, Aug & Dec) **Saturday or Monday – Wednesday** £61.50 per person

Prices quoted on a minimum of 50 adult guests

Opal Package Menu

*Here at The Grange we pride ourselves on impeccable cuisine.
All our food is freshly prepared on site from the finest ingredients available.
Simply choose a starter, main and dessert from the delicious menu below.
An option of 2 starters, 2 mains and 2 desserts is available at a supplement of £2.50
per person.*

~Soup of your choice~

~Sweet red onion & stilton tart~

~Chicken liver parfait, redcurrant & onion chutney, melba toast~

~Roasted Supreme of Chicken stuffed with Sage & Onion, crisp streaky Bacon,

Pomme Fondant, Chicken Gravy ~

~Roast Loin of Pork stuffed with Apricot farce, rich red wine jus ~

~Personalised Sausages for your day, Creamed potatoes, Shallot Gravy~

~Pan fried Fillet of Salmon, Oriental vegetables, Wasabi Mash, Hoi Sin Sauce ~

~Goats cheese, Spinach & Red Onion Pithivier, Parsley & Garlic Sauce,

Courgette, Chilli & Rocket Salad~

~Tofu skewers, Sweet & Sour Vegetables, Sesame Seed dressing ~

~Cheesecake of your choice~

~Chocolate Tart, fresh Raspberries, Crème Chantilly~

~Sticky Toffee Pudding, Caramel Sauce, Gingerbread Ice Cream~

~Iced Strawberry & Champagne Parfait, Compote of Berries, Praline Cream~

Amber Package (includes flowers, DJ or Cake & table plan)

- *Banquet Room for the whole day*
- *Floral table decorations using seasonal flowers in a range of displays*
- *A professionally designed table plan and name place cards to suit your theme and colours on the day*
- *Your choice of either:*
 - *a 2 Tier Wedding Cake in fruit, chocolate or vanilla, iced & decorated with piping or ribbons (up to 120 servings), or;*
 - *a DJ from 7pm – midnight with smoke machine, pin-spots, 2400 watts sound, scanners & ultra violet lighting, free use of radio microphone*
- *Silver Cake Stand & Knife*
- *White Table Linen, White Linen Napkins*
- *Bucks Fizz or Fresh Orange Juice arrival drinks for all of your guests*
- *Three course Wedding Breakfast for your guests*
- *A third of a bottle of our House Wine for each of your guests*
- *Evening Buffet of Bacon Rolls for your day guests (evening guests are extra)*
- *Bridal suite on the night of your wedding*

Off Season (Jan – May & Sept - Nov) **Thursday, Sunday** £69.25 per person

Off Season (Jan – May & Sept - Nov) **Friday** £70.90 per person

Off Season (Jan – May & Sept - Nov) **Saturday or Monday – Wednesday** £73.70 per person

Peak Season (Jun, Jul, Aug & Dec) **Thursday, Sunday** £71.15 per person

Peak Season (Jun, Jul, Aug & Dec) **Friday** £73.50 per person

Peak Season (Jun, Jul, Aug & Dec) **Saturday or Monday – Wednesday** £77.70 per person

Prices quoted on a minimum of 50 adult guests

Amber Package Menu

For our Amber Package, you may choose anything from the Opal menu's with the addition of the choices below. Simply choose a starter, main and dessert from the delicious menu below.

An option of 2 starters, 2 mains and 2 desserts is available at a supplement of £2.50 per person.

~Soup of your choice~

~Pork & apple terrine, date chutney, toasted ciabata~

~Smoked mackerel, cucumber noodle, horseradish sauce~

~Chicken Wrapped in Prosciutto Ham, with Mushroom & Tarragon Cream Sauce~

~Steak & Ale Pie~

~Poached Fillet of Salmon, Broad Bean, Pea Fricasse, Pomme Anna, Saffron Sauce~

~Tofu Skewers, Sweet & Sour Vegetables, Sesame Seed dressing~

~Mediterranean Vegetable Gateau, pan fried Halloumi, Parmesan Crisp, Pesto dressing~

~Caramelised Lemon Tart, St Clements Ice Cream~

~Strawberry Eaton Mess~

~Chocolate & Pistachio Semi-freddo~

~Whole baked Apple Crumble, Vanilla Ice Cream, Poached Blackberries~

Rose Quartz Package (Hotel Services Only)

- *Banquet Room for the whole day*
- *Silver Cake Stand & Knife*
- *White Table Linen, White Linen Napkins*
- *White Chair Covers with your choice of colour organza sash from our range*
- *Sparkling Wine or Pimms and/or Fresh Orange Juice arrival drinks for all of your guests*
- *Three course Wedding Breakfast for your guests*
- *A third of a bottle of our House Wine for each of your guests*
- *Toasting Sparkling Wine with your speeches for all of your day guests*
- *Coffees at the end of your meal for all of your day guests*
- *An eight item evening buffet of your choice from Buffet Option 1, for your day guests (evening guests are extra and supplementary options are chargeable)*
- *Bridal suite on the night of your wedding*

Off Season (Jan – May & Sept - Nov) **Thursday, Sunday** £83.70 per person

Off Season (Jan – May & Sept - Nov) **Friday** £85.60 per person

Off Season (Jan – May & Sept - Nov) **Saturday or Monday – Wednesday** £88.75 per person

Peak Season (Jun, Jul, Aug & Dec) **Thursday, Sunday** £85.30 per person

Peak Season (Jun, Jul, Aug & Dec) **Friday** £88.10 per person

Peak Season (Jun, Jul, Aug & Dec) **Saturday or Monday – Wednesday** £92.75 per person

Prices quoted on a minimum of 50 adult guests

Rose Quartz Package Menu

For our Rose Quartz Package, you may choose anything from the Amber or Opal menu's with the addition of the choices below.

*Simply choose a starter, main and dessert from the delicious menu below.
An option of 2 starters, 2 mains and 2 desserts is available at a supplement of £2.50 per person.*

~Avocado, Ricotta cheese & citrus fruits~

~Poached pear, stilton mousses, caramelised walnuts~

Pave of Salmon, pink grapefruit salad, fennel & orange dressing

~Pork & Water Chestnut Spring Roll, Vegetable Stir Fry, Oriental Sauce~

~Confit Duck Leg Terrine with Prune & Armagnac Chutney, Toasted Brioche~

~Tournedos of Salmon, Potato Rosti, Buttered Samphire, Vanilla Butter Sauce ~

*~Stuffed Lemon Sole with Shellfish Mousse, Bisque, Lemon & Dill Crushed Potato
Cake~*

*~Corn Fed Chicken Supreme, Dauphinoise Potato, Mushroom & Puy Lentil
Cassoulet ~*

~Braised Lamb Shank, Skordalia Mashed Potato & Rosemary gravy~

~Steak & Kidney Pudding, Bordelaise Sauce, Pea Puree~

*~Pesto, Ricotta, Spinach & Pine Nut Ravioli, Roast Garlic & Mushroom Cream
Sauce~*

~Brandy snap Basket, summer berries, Rum sabagnon~

~Vanilla Crème Brulee, Strawberry Shortbread, Raspberry Sorbet~

~Iced Chocolate Souffle, Cherry Liquid Centre~

~Italian Meringue Nest, topped with Chantilly crème, Wild berries ~

Emerald Package (includes flowers, DJ & Cake)

- *Banquet Room for the whole day*
- *DJ from 7pm – midnight with smoke machine, pin-spots, 2400 watts sound, scanners & ultra violet lighting, free use of radio microphone*
- *Three-tier Wedding Cake in fruit, chocolate or vanilla, iced & decorated with piping or ribbons (up to 180 servings)*
- *Floral table decorations using seasonal flowers in a range of displays plus arrangement for the top table*
- *Silver Cake Stand & Knife*
- *White Table Linen, White Linen Napkins*
- *White Chair covers, with your choice of Organza Sashes from our range of colours for your day guests*
- *Sparkling Wine drinks reception for your guests*
- *Three course Wedding Breakfast for your guests*
- *A third of a bottle of our House Wine for each of your guests*
- *Coffees at the end of your meal, for each of your guests*
- *Toasting sparkling wine with your speeches*
- *An eight item evening buffet of your choice from Buffet Option 1, for your day guests (evening guests are extra and supplementary options are chargeable)*
- *The Bridal Suit on the night of your wedding*

Off Season (Jan – May & Sept - Nov) **Thursday, Sunday** £104.50 per person

Off Season (Jan – May & Sept - Nov) **Friday** £106.30 per person

Off Season (Jan – May & Sept - Nov) **Saturday or Monday – Wednesday** £109.40 per person

Peak Season (Jun, Jul, Aug & Dec) **Thursday, Sunday** £106.15 per person

Peak Season (Jun, Jul, Aug & Dec) **Friday** £108.80 per person

Peak Season (Jun, Jul, Aug & Dec) **Saturday or Monday – Wednesday** £113.40 per person

Prices quoted on a minimum of 50 adult guests

Emerald Package Menu

For our Emerald Package, you may choose anything from the Opal, Amber or Rose Quartz menus with the addition of the choices below.

*Simply choose a starter, main and dessert from the delicious menu below.
An option of 2 starters, 2 mains and 2 desserts is available at a supplement of £2.50 per person.*

~Smoked Chicken & Wild mushroom Terrine, Gribiche dressing~

~Salmon & Prawn Timbale, Gazpachio Dressing~

~Parma ham & Celeriac Remoulade, Tarragon & Honey Dressing~

Pan fried pigeon breast, beetroot and orange terrine, port wine reduction

~A Thai or Indian vegetarian or non vegetarian starter selection~

~Lamb Hotpot with Braised Red Cabbage~

~Five Spiced Seared Duck Breast, Wasabi Mash, Glazed Pak Choi, Oriental Sauce~

~Baked Fillet of Trout, Sauté Potatoes, Lemon & Caper Butter Sauce~

*~Roast Curried Cod, Confit Garlic, Potato & Cauliflower (Aloo Gobi), Sauternes
Sauce~*

*~Sundried Tomato, Aubergine, Courgette & Mozzarella Bake, Garden Leaf Side
Salad~*

*~Assiette of Pear, Poached pear, Pear & Chocolate Mousse, Pear & Baileys Ice
Cream~*

~Brioche bread & butter pudding, marmalade ice cream~

~Apple Tart Tatin, Vanilla Ice Cream~

~Lemon Meringue Pie~

*~Taste of the fairground, your choice of ice cream served on a wafer cone, with your
choice of sauce and topping and / or toffee apples ~*

Topaz - Intimate Weddings (Hotel services only)

For our Topaz Package, we can cater from 20 to 40 people. You may choose anything from the Opal or Amber menus. Your package includes.

- *Adam Room for the whole day*
- *Silver Cake Stand & Knife*
- *White Table Linen, White Linen Napkins*
- *Bucks Fizz or Fresh Orange Juice arrival drinks for all of your guests*
- *Three course Wedding Breakfast for your guests*
- *A third of a bottle of our House Wine for each of your guests*
- *Coffees at the end of your meal*
- *Bridal suite on the night of your wedding*

£50.99 per person

Prices quoted on a minimum of 20 adult guests

..... *I did it My Way*

It's your day! And you want it just the way you dreamed of. The alternative to the packages above, is to create your own day.

These are the steps to follow in creating your own package.

- *Determine what month and day you are thinking of getting married*
- *Think about which rooms of ours you would like to hire and look up the hire cost of the room(s) in our Tariff's page for the month and day that you require*
- *Add any other things that you may require such as drinks or canapés, which are listed in this brochure*
- *Add any food that you may require from one of dinner package menus - Ruby, Sapphire & Crystal and / or add the cost of one of our barbeque / hogg roast or buffet options*
- *We can alternatively tailor a menu to suit your needs and your budget*
- *You can choose your own suppliers for the day*
- *Check that this all meets our terms and conditions, by reviewing these or speaking with a member of our team who will be happy to help*

The rest of this brochure outlines much of these other costs in terms of creating your own package.

Hire of our Facilities

Wedding Tariff 2012/13

Ceremony

The Grange Hotel is licensed to hold Wedding ceremonies; this service is available for parties of 4 to 135. We are also able to hold Naming and Commitment Ceremonies. Charges are as follows:

Ceremony day (Friday, Saturday or Sunday) £325

Ceremony day (Monday - Thursday) £195

Banquet Room Charges

Price includes linen napkins, table linen, cake stand and cake knife

- Off Season (Jan – May & Sept - Nov) **Sunday** £195
- Off Season (Jan – May & Sept - Nov) **Monday - Friday** £325
- Off Season (Mar– May & Sept) **Saturday** £510
- Off Season (Jan – Feb & Oct - Nov) **Saturday** £305
- Peak Season (Jun, Jul, Aug & Dec) **Sunday** £285
- Peak Season (Jun, Jul, Aug & Dec) **Monday – Thursday** £325
- Peak Season (Jun, Jul, Aug & Dec) **Friday** £410
- Peak Season (Jun, Jul, Aug & Dec) **Saturday** £625

Adam Room Charges

Price includes linen napkins, table linen, cake stand and cake knife

- *For functions who have booked the Banquet Room who also require use of the Adam Room - £245*
- *For functions involving a three course meal of over 20 people – no charge (provided the room is used only for an evening or a lunch, not all day)*
- *For functions involving a three course meal of under 20 people – £245 or else the hotel reserves the right to make the room non-exclusive*

Coffee Room Charges

Price includes linen napkins, table linen, cake stand and cake knife

- *For functions who have booked the Banquet / Adam Room who also require use of the Coffee Room - £180*
- *For functions involving a three course meal of over 12 people – no charge (provided the room is used only for an evening or a lunch, not all day)*
- *For functions involving a three course meal of under 12 people – £180 or else the hotel reserves the right to make the room non-exclusive*

Exclusive use

The Grange is available for exclusive use hire. For a hire charge of £1,695 you can have the entire hotel and grounds to yourself. To be able to take up this offer you must also take all of our bedrooms (which are not included in the above fee of £1,695), have a minimum of 75 people for the wedding breakfast & an evening buffet for a minimum of 75. Note that the hotel will only be made available exclusively to you from 2 pm onwards on the day of your exclusive use hire.

Corkage

Only food and beverages purchased from the Hotel may be consumed on the premises, except wedding cakes. A corkage facility is in place for those guests wishing to bring their own wine. The cost is £10 per still bottle, and £16 per sparkling bottle.

Outside Catering

Your own caterers can be hired for the occasion if you so wish. In order to take this up, you would need to book the hotel on an Exclusive Use basis, plus pay a kitchen surcharge of £2,000. This price does not include the provision of staffing, nor does it include the use of our crockery or glassware.

Bar and services close at midnight.

Should you require our bar to be open to residents of the hotel later than midnight, we can do this by prior arrangement only. The cost is £75 per hour after midnight.

Wedding deposit

£800 on booking (this is a non refundable deposit) followed by a further £800 made payable 6 months prior to the day of your event. An estimated invoice is to be paid two weeks before the wedding day, based on your final numbers.

Fun Casino Hire

Hire our Fun Casino / Roulette Table for a real party. The table allows your guests to play real roulette (no money involved). A bottle of Wine prize will be offered to your highest playing guest. The cost is £125 operational for a 4 hour evening / day.

Chair Covers with Organza Sash

Your choice of colour from our range of organza sashes to complement a white chair cover really finished off the room. £2.60 per cover.

Marquees

Marquees can be used by prior arrangement. There will be a charge made of £525 for staffing costs. Marquees can only be used if you have exclusive use of the hotel. All Marquees must come down the day after your function, before 12 pm and must only go up on the day of your function.

Accommodation

	Per Night, Per Room
Single en-suite Room	£79.50
Double en-suite Room	£110
Twin en-suite Room	£120
Family Room (two double beds – 3 occupants)	£140
Family Room (two double beds – 4 occupants)	£160
Superior Single Room	£90
Bridal Suite / Junior Suite	£125
Superior Family Room (one double & one sofa bed - 3 occupants)	£145
Superior Log Cabin	£125
Children / Additional Person Supplements	£20
Small dogs only (may only be in allocated rooms not public areas)	£15

Prices are per room and are inclusive of a Full English Breakfast.

Accommodation Deposit £20 per room per night Deposit

All prices above may be subject to change without prior notice.

Canapés & Aperitifs

Canapés may be served at any time but they make a perfect accompaniment to your arrival drinks. Served in the Bar area or on the Patio & the picturesque garden, they make a wonderful entrée for your guests.

You may have the perfect combination in mind but below are some examples to give you an idea and tickle your taste buds.

Canapés

£4.65 for a set of 3 canapes per person (minimum of 20 persons). Choose any three canapés.

- ~Spiced Chicken Winglets~*
- ~Chicken Ballotine on Potato Rosti~*
- ~Pork Medallion with Spiced Fruit~*
- ~Red Onion & Goats Cheese Filo Tart~*
- ~Venison Medallion with Watercress Puree~*
- ~Pea Pannacotta on Parmesan Biscuit topped with Crisp Parma Ham~*
- ~Mille Feuille of Pesto & Sun blushed Tomato Tapenade~*
- ~Smoked Mackerel Parfait on Wholemeal Crout~*
- ~Cherry Tomato filled with Basil Jelly~*
- ~Crostini with Sun Blushed Peppers & Pesto~*
Sesame Prawn Toast~
- ~King Prawns in a light Filo Pastry~*
- ~Smoked Salmon Bilinis with a Horseradish Cream~*
- ~Parma Ham & Melon Parisienne~*
- ~Shredded Duck & Plum Sauce Tacos~*
- ~Pan Fried Duck Liver Parfait Crostini's~*
- ~Assorted Mini Quiche~*

Aperitifs

Sparkling Wine Based Drinks

~Bucks Fizz £3.65~

~Sparkling Wine £4.05~

~Kir Royal – Sparkling wine & Crème de Cassis £4.25~

~Bellini- Sparkling wine & Peach puree £4.55~

~Kir Imperial- Sparkling wine & Raspberry puree £4.55~

~Fraise Royal - Sparkling wine & Strawberry puree £4.95~

Classic Drinks

~Gin & Tonic £3.95~

~Mulled wine £3.95~

~Summer Pimms with fresh fruit, cucumber & mint £3.95~

~Winter Pimms with warm apple & orange juice £3.95~

~Moscow Mule, vodka, ginger ale & a squeeze of lime juice £5.25~

~Mojito- White Rum, Fresh Lime, Fresh Mint, Sugar £6.95~

~Champagne £7.75~

Soft Drinks

~Fresh Orange Juice £2.75~

~Fresh Apple Juice £2.75~

~Fruit Punch £2.75~

Dinner Packages

Our three sumptuous dinner packages below (Ruby, Sapphire & Crystal) allow you to choose menus based on your individuality. The menus are an example only and can be tailored to your needs if you so wish. Simply add things that you want for your day, such as our room hire charge, aperitifs and canapés to the costs outlined below.

Ruby Dinner Package Menu

£33.50 per person three courses, minimum 20 people

Two courses £27.45 per person

Simply choose a starter, main and dessert from the delicious menu below. An option of 2 starters, 2 mains and 2 desserts is available at a supplement of £2.50 per person.

Start

~Soup of your choice~

~ Fresh Tagliatelle, Wild mushrooms, Parma ham, Garlic Cream Sauce ~

~Prawn Cocktail~

~ Smoked Haddock & Herb Fishcakes with Rockette Salad & Crème Fraiche~

~ Tomato, Mozzarella, Basil & Red Onion Salad~

~ Roasted Baby Aubergine, Provencal Sauce & Parmesan~

~Twice Baked Cheese Soufflé on Pear & Pickled Walnut Salad~

Mains

~Roast Chicken with all the Trimmings~

~Coq au Vin with Creamed Potatoes~

~Roast Rib of Beef with all the Trimmings~

~Lamb Shank, Slow Cooked in Choice of Sauce & Choice of Potato~

~Game Pie, Topped with suet pastry Lid & Creamed Potato~

~Sausages, Creamed Leek & Potatoes with Shallot Gravy~

~Fillet of Salmon with Lemon Butter Sauce~
~Mushroom, Roasted Red Onion & Pasta Bake~
~Pea, Herb & Parmesan Risotto topped with Parmesan~
~~Lentil & Nut Loaf~~

Desserts

~Cheesecake of your choice~
~Fresh Fruit Salad~
~Your choice of Fruit Pie or Crumble with Crème Anglaise~
~Summer Pudding with Fruit Coulis~
~Lemon and Lime Ginger Crunch~
~Bread and Butter Pudding~
~Your choice of Fruit Pie or Crumble with Crème Anglaise~

Sapphire Dinner Package Menu
£40.30 per person three courses, minimum 20 people
Two courses £34.55 per person

For our Sapphire Package, you may choose anything from the Ruby menus with the addition of the choices below.

Simply choose a starter, main and dessert from the delicious menu below.
An option of 2 starters, 2 mains and 2 desserts is available at a supplement of £2.50 per person.

Start

~ Antipasto Selection~
~ Home Cured Gravavlax with Dill Mustard~
~ Melon Cocktail- Parisienne Melon Assortment in Champagne or Mint Syrup~
~Crayfish & Crab Cocktail, Aioli, Baby Gem lettuce~

~ Pea Pannacotta with Pea Shoot Salad, Melba Toast & Parmesan Ice Cream~

~Twice Baked Cheese Soufflé on Pear & Pickled Walnut Salad~

Mains

~Herb Crusted Rack of Lamb with Choice of Sauce~

~~Roasted Partridge, Game Chips & Sloe Gin Jus~

~Breast of Pheasant, Wild Mushroom Polenta & Red Wine Jus~

~Roast Fillet of Lamb with a Port & Red Current Sauce~

~Barbary Duck Breast, Sweet & Sour Apricot & Spicy Onion Sauce~

~Whole Roasted Sea Bream Stuffed with Orange & Dill~

~Whole Filleted Trout Baked 'en papillote' with Prawn & Almonds~

~Fillet of Seabass, Tarte Tatin with Buttered Curly Kale or Spinach~

~~Vegetarian Selections any choice~~

Desserts

~Passion fruit Delice, Bitter Choc Sorbet~

~Sticky Toffee Pudding, Pine Nut Parfait & Toffee Sauce~

~Warm Apple Pie & Fresh Vanilla Crème Anglaise~

~Crème Brulee, choice of flavour~

~Lemon & Lime Ginger Crunch~

~Profiteroles with Hot Chocolate Sauce~

~Honey & Whisky cranachan, Poached Berried in Pernod & Thyme Shortbread~

~Chocolate Mousse Wrapped in Crisp Chocolate Shell with Mind Crème Anglaise~

Crystal Dinner Package Menu

£55.30 per person three courses, minimum 20 people

Two courses £47.90 per person

For our Crystal Package, you may choose anything from the Ruby or Sapphire menus with the addition of the choices below.

*Simply choose a starter, main and dessert from the delicious menu below.
An option of 2 starters, 2 mains and 2 desserts is available at a supplement of £2.50
per person.*

Start

- ~ Home cured Gravavlax with a sour cream and horseradish dressing~*
- ~ Trio of Salmon with Horseradish Ice Cream~*
- ~ Foi Gras Ballotine, Jellied Coffee Essence & Salted Caramel~*
- ~ Smoked Pigeon on Parsnip, Apple Rosti with Port & Orange Syrup~*

Mains

- ~Venison Wellington, Roasted Shallot Gravy~*
- ~Beef Wellington, Choice of Potato with Shallot Jus or Choice of Gravy~*
- ~ Salmon en Croute, Choice of Potato & Choice of Sauce~*
- ~ Lobster Half, Thermidor Sauce with Choice of Potato~*
- ~~Vegetarian Selections any choice~~*

Desserts

- ~Trio of Apple - Apple Charlotte, Apple Cheesecake & Apple Sorbet with Crème
Anglaise~*
- ~Trio of Citrus - Lemon Tart, Lime Posset & Orange Sorbet~*
- ~Chocolate & Tia Maria Cappuccino Mousse with Coffee Crème Anglaise~*
- ~Strawberry Gelle - Strawberry Jelly, Strawberry Whipped Chantilly Cream &
~Raspberries, Sandwiched between sheets of Chocolate~*
- ~Assiette of Chocolate - White Chocolate Pannacotta, Chocolate Mousse, Chocolate
Tart & Chocolate Sorbet~*
- ~A selection of Farmhouse Cheese & Biscuits~*

Sundries

Filter coffee and mint chocolate £2.35

Shot of Pink Champagne Sorbet (either pre mains course pallet cleanser or pre dessert) £2.05

Plating and Serving Your Wedding Cake £1.85

Petit Fours £1.65

Children under 10 £19.25

(minimum of 5 children)

Should you require a more Child friendly menu please choose one starter, one main and one dessert from the following menu for Children under 10.

~Tomato Soup~

~Prawn Cocktail ~

~Fan of seasonal Melon ~

~Roast Chicken with seasonal vegetables & Roast Potatoes~

~Home made Fish Fingers with Hand Cut Chips ~

~ Home made Chicken Goujons with Hand Cut Chips ~

~Spaghetti Bolognese~

~Chocolate Brownie with Vanilla Ice cream~

~A trio of Ice Creams~

~Caramelised Banana & Custard~

Informal Dining

If you have a more relaxed occasion in mind why not take pleasure in the picturesque views of our stunning gardens with a Barbeque or Hogg Roast. These are available during the summer months with weather permitting.

Barbeques

Choose any 6 items for £23.95 per person

If dessert options such as Chocolate Fondue are served at the same time as the main barbeque, but follows the barbeque the rate increases to £28.95 per person for 6 items

Choice of:

Home Made Grange Burgers

Succulent Local Newmarket Sausages

Lemon & Pepper Chicken

Marinated Lamb Chops (supplement of £3 per person)

Sardines

Mackerel

Red Snapper

King Prawns

Trout

Salmon

Herb & Vegetable Polenta Steaks

Vegetarian Kebabs

Selection of Homemade Breads

Selection of Potato dishes

Selection of Salads

Pineapple Wedges

Watermelon Wedges

Fruit Kebabs

Chocolate Fondue

(with a selection of Marshmallows, Fruit & Brioche)

Hogg Roast

Our Hogg Roasts offer an alternative to the tradition alfresco feast.

We can cater for a minimum of 50 guests at £28.95 per person

Hogg

Selection of salads

Selection of Potato dishes

Selection of Homemade Breads

Four Buffet

*With an extensive range of buffet options; we can cater for your individual needs.
Choose from either of our buffet options for your perfect reception.*

Buffet Option One *(minimum of 5 items, minimum of 10 persons)*

Choose any at £2.35 per item per person

Breads & Sandwiches

Assorted Sandwiches
Assorted Bagels
Assorted Wraps
Assorted Baguettes
All a mixture of Meat, Fish & Vegetarian

Tex-Mex style Wraps
Selection of Flavoured Breads
Garlic Bread

Pasta & Salad

Papedelle Pasta with Roasted Vegetables & Homemade Pesto
Baked Penne Pasta with Mozzarella & Mushrooms
Stuffed Vine Leaves – with choice of rice or minced lamb filling
Aubergines in Tomato Garlic Sauce topped with Parmesan
Tomato, Mozzarella & Basil Salad
Feta, Mint, Green Beans & Baby Spinach Salad
Mixed Leaf Salad
Coleslaw
Roasted Vegetable Cous Cous
Three Bean & Rocket Salad

Potato Salads & Dishes

Spiced Potato Wedges
Potato, Spring Onion & Red Onion Salad
Mini Jacket Potatoes with Accompaniments
Buttered New Potatoes

Snacky Items

Sesame Prawn Toast
Salmon & Prawn Brochettes
Homemade Sausage Rolls
Mini Grange Beef Burgers (supplement of £0.60 per person)
Mini Toad in the Hole
Oriental Sticky Chicken Thighs

Lamb Samosas
Vegetable Samosas
Vegetable Pakoras
Vegetable Quiche
Vegetable Mini Spring Rolls

Desserts

Mini Cheesecake of your choice
Mini Pavlovas
Mini Chocolate Éclairs (supplement of £0.30 per person)
Bite Sized Triple Chocolate Brownie Pieces
Bite Sized Glazed Fruit Tartlets
Mixed Fruit Salad
Cheeseboard (supplement of £0.90 per person)

Buffet Option Two £26.40
(minimum of 20 persons)

For our Cold Buffet choose any 3 starters, 1 side dish, any 2 cold cuts of meats and any 2 fish items

*For our Hot Buffet choose any 1 starter, 2 side dishes and any 2 hot dishes.
Hot Buffets are served with assorted sweets and Fruit Salad.*

Starters

Soup of your choice
Melon Cocktail
Carrot Roulade with Cream Cheese Filling
Chicken Liver Parfait
Confit of Duck on Spring Onion Noodle Salad

Side Dishes

Tomato, Mozzarella & Basil Salad
Marinated Potato Salad
Cucumber with Mint Greek Yoghurt
Mixed Wild Leaves
Rice Salad with Sweet Roast Peppers

Cold Cut Meat

Lincolnshire Ham
Roast Mature Angus Beef
Homemade Terrine
Home Smoked Meat Platter
Ginger & Honey Glazed Turkey Breast
Continental Meat

Fish

Oak Smoked Scottish Salmon
Norwegian Prawns
Medley of Sea Food
Peppered Mackerel

Hot Dishes

Traditional Punjabi Butter Chicken with Basmati Rice
Navarin of Lamb with Dauphinoise Potato
Braised Pavé of Beef, Fondant Potato & Gravy
Free Range Chicken & Mushroom Pie with New Potatoes
Thai Green Curry of Beef, Chicken or Fish served with Fragrant Rice
Slow Roasted Belly Pork with Colcannon & Crackling
Beef in Guinness with Herb & Horseradish Dumplings
Moroccan Lamb Tajine with Cous Cous
Newmarket Sausages with Mash & Onion Gravy
The Grange Fish Pie, Smoked Haddock, Organic Salmon & Crayfish with Peas
Honey Roast Ham with Parsley Sauce & New Potatoes

Vegetarian Dishes

Wild Mushroom & Mascarpone Tartlet
Field Mushroom with Spinach, Parmesan & Sun blushed Tomatoes
Red Onion & Goats Cheese Tartlet
Courgette & Blue Cheese Risotto
Baked Penne Pasta with Olive & Pesto
Pillows of Gnocchi with Sage Butter & Parmesan

Buffet Option Three £33.50

Our Carved Buffet is the perfect option giving you the relaxed atmosphere of casual dining but with the elegant service of our excellent waiting staff.

We can cater for a minimum of 40 guests.

Choose 1 starter, and 1 dessert, the entirety of the mains selections below will be available from the buffet table.

Starters

*~Melon Cocktail~
~Soup of your choice~
~Carrot Roulade with Cream Cheese Filling~
Confit of Duck on Spring Onion Noodle Salad~
~Chicken Liver Parfait~*

Main

*~Ham~
~Turkey~
~Roast Rib of Beef~
~Roast Loin of Pork~
~Poached Fillet of Salmon~
~Hot Parsley Potatoes~
~Selection of Salads~*

Desserts

*~Mini Pavlovas~
~Mini Chocolate Éclairs~
~Mini Cheesecake of your choice~
~Bite Sized Triple Chocolate Brownie Pieces~
~Bite Sized Glazed Fruit Tartlets~
~Mixed Fruit Salad~
~Cheeseboard~*

What Our Customers Say

To
The Grange Hotel
Staff:

Thank you for making
my son's + daughter-in-
law's wedding such a
lovely day.

You all put in a huge
effort, very friendly and
superbly attentive at
all times. You should be
very proud of yourselves.

We hope you have a
very successful 2011, and
many more. Kind regards
Mr + Mrs Keightley
(Christine + Ian)

To All at The Grange

Thank you so much for our
wedding day. From the kitchen
to the management, every detail
was covered.

We have had some wonderful
comments on the day and how
enjoyable it was.
A special thanks to 'The Chef'.

Patricia + Michael Bond

To All at the Grange Hotel

Thank you for your hard work on and
before our Wedding (9th Sept)
We had a wonderful day which
went beyond our expectations. The
food was fantastic including breakfast.
The staff very attentive and helpful.
The rooms comfortable and relaxing.

Therefore all of the above made
a relaxed, happy, fun and beautiful
day which we will treasure always.
Thank you again.

Kind regards Sarah + Judith

P.S Thanks to who ever ordered the Sun!

To all at The Grange,

Thank you to everybody that
helped make our day special.
From the moment we arrived
(early) to the moment we checked
out we were 100% looked
after. The food was beautiful
and was complimented by lots
of our guests.
Thanks again.

From
Stuart + Tia



Wedding Terms and Conditions & Confirmation V4.1

Please complete the following to confirm your booking and return to us with a letter of confirmation, information that is not included on this form may cause difficulties on the day.

Client Name(s):	
Names of those getting married / having civil ceremony / naming ceremony (if different to above):	
Date of Function:	
Billing Address:	
Telephone number:	
Number of guests:	
NB. (To be confirmed 6 weeks before the event, these then will be the minimum numbers you will be charged for)	
How will the account be settled	

Function Room(s) Booked	Banquet Room ()	Adam Room ()	Coffee Room ()
Times Function Room(s) Booked For			
Agreed Function Room(s) Hire Price			

Additional Requirements _____

Do you require a written quote Y/N

<p>For office use only</p> <p>Hire fee: _____ Equipment charge: _____ Buffet price: _____</p> <p>Extras: _____ Quote sent: - Y/N</p> <p>Deposit Paid: _____ Date Paid: _____</p> <p>Package Booked: _____</p> <p>Rooms Booked: Y/N Date: _____</p> <p>Suppliers Notified: Y/N Date: _____</p>

Contractual Obligation

This document represents a mutual contractual obligation between the above named persons / organisations listed under "Name(s) of Booking" and The Grange Hotel. That obligation involves The Grange Hotel providing the above function room(s), on the above date(s) for the above time(s).

Provisional Bookings

We are delighted to hold a provisional booking for you for a maximum of 7 working days, unless otherwise agreed by the Hotel. During this time, should a further enquiry be received, we reserve the right to ask for immediate confirmation.

Confirmation

All bookings are considered provisional until the client has signed an Agreement or confirmation has been received on headed notepaper agreeing to the Terms and Conditions. Once the Agreement is signed, both parties will agree to the Terms and Conditions of the Agreement. If the Agreement or written confirmation is not returned to the Hotel within 10 working days then the Hotel reserves the right to release the provisional reservations.

Credit facilities

The hotel does not provide credit facilities. It is the policy of the Hotel for all accounts to be settled on departure. Accounts cannot be forwarded without prior arrangement.

Deposits & Payments

For weddings and functions a non-refundable deposit of £800 is required at the time of booking.

A further £800 is required a minimum of 6 months before the wedding / function. Full payment is required at least 2 weeks before the event. If after the event takes place any balances remain, we will send on a final invoice for payment within 14 days.

Payment Charges

All payments made using the following methods will be subject to the following surcharges:

- *Cash / bankers draft / BACS / debit cards – no charge*
- *Credit card other than American Express 4% surcharge of the total payment amount*
- *American Express credit card 5% surcharge of the total payment amount*

Payments made by card incorrectly will also be subject to the above charges.

7 Day Cooling Off Period

Should you decide to change your mind over your booking for any reason, you have 7 days from the date of booking during which you have the right to cancel. The cancellation must be in writing. Following your cancellation, you will be entitled to a full refund of your deposit payable within 30 days of receiving your notice.

Room Hire Charges

Banquet Room Charges

Price includes linen napkins, table linen, cake stand and cake knife

- *Off Season (Jan – May & Sept - Nov) **Sunday** £195*
- *Off Season (Jan – May & Sept - Nov) **Monday - Friday** £325*
- *Off Season (Mar– May & Sept) **Saturday** £510*
- *Off Season (Jan – Feb & Oct - Nov) **Saturday** £305*
- *Peak Season (Jun, Jul, Aug & Dec) **Sunday** £285*
- *Peak Season (Jun, Jul, Aug & Dec) **Monday – Thursday** £325*

- Peak Season (Jun, Jul, Aug & Dec) **Friday** £410
- Peak Season (Jun, Jul, Aug & Dec) **Saturday** £625

All room hire charges quoted above are subject to a minimum spend of £1500 (on food & room hire charges only) on a Saturday evening, May to September and a minimum spend of £2,500 (on food & room hire charges only) on a Saturday in December. For all other Saturday's we have a minimum spend of £1000 (on food & room hire charges only).

- *The hotel may make additional charges as it deems appropriate should the client not meet these minimum spends.*

Adam Room Charges

Price includes linen napkins, table linen, cake stand and cake knife

- *For functions who have booked the Banquet Room who also require use of the Adam Room - £245*
- *For functions involving a three course meal of over 20 people – no charge (provided the room is used only for an evening or a lunch, not all day)*
- *For functions involving a three course meal of under 20 people – £245 or else the hotel reserves the right to make the room non-exclusive*

Coffee Room Charges

Price includes linen napkins, table linen, cake stand and cake knife

- *For functions who have booked the Banquet / Adam Room who also require use of the Coffee Room - £180*
- *For functions involving a three course meal of over 12 people – no charge (provided the room is used only for an evening or a lunch, not all day)*
- *For functions involving a three course meal of under 12 people – £180 or else the hotel reserves the right to make the room non-exclusive*

Minimum Numbers

Saturday Weddings / Functions taking place between 1st June and 31st August must be for a minimum of 50 adult guests attending the wedding breakfast consisting of arrival drinks, three-course meal, wine with meal and fizz for toasting and evening reception and buffet for a minimum of 75 guests.

These numbers are separate from the minimum numbers for Exclusive use of The Grange.

For functions involving less than 50 people for a three-course meal, we reserve the right to make a further function hire charge.

Exclusive use

For Exclusive use you must have a minimum of 50 guests for the wedding breakfast consisting of arrival drinks, three-course meal, wine with meal and fizz for toasting and evening reception and buffet for a minimum of 75 guests. You must also fill all 18 bedrooms. Hire charge for exclusive use is £1,595.

Amendments, Cancellations and Reductions in numbers

- I. *In the unfortunate circumstance that you have to cancel, amend or change the date of your confirmed booking at any time prior to the event (excepting the 7 day cooling off period), the Hotel will make the following charges. In addition to the charge described below, the deposit made payable to the hotel is non-refundable.*

<i>Period of Notice</i>	<i>Charge (of original booking value)</i>
<i>Over 12 months</i>	<i>deposit non refundable</i>
<i>6 Months – 12 months</i>	<i>deposit non refundable + 20% of original booking value</i>
<i>3 Months – 6 months</i>	<i>deposit non refundable + 50% of original booking value</i>
<i>Less than 3 Months</i>	<i>deposit non refundable + 100% of original booking value</i>

- II. *Any cancellations or partial cancellation must be confirmed in writing.*
- III. *If you have booked a package with us, further charges will become due, to the suppliers who provide third party services i.e. Cake supplier, DJ, Florist, Table Plan provider and any other third party's that we may introduced as part of your package.*

We recommend that you consider taking out wedding insurance to cover such circumstances. A company that offers such services is on our website, under weddings and suppliers.

Non-Arrival charges

Any guest who fails to arrive will be charged at the full rate for the duration of the stay. N.B The hotel will make every effort to re-sell rooms' released/cancelled and will only charge for those, which remain unsold.

Amendments or Cancellation by the Hotel

The hotel reserves the right to cancel any booking forthwith or reserves the right to offer alternative facilities without any responsibility on its part in the event of

- *Any occurrence beyond the reasonable control of the Hotel, which shall prevent it from performing its obligations in connection with the booking.*
- *If the booking might, in the opinion of the Hotel, prejudice the reputation of the hotel*
- *If the Client, is more than 30 days in arrears of previous payments to the Hotel.*
- *If the hotel becomes aware of any alteration in the Client's financial situation.*

Supply of Information

A full rooming list is to be supplied to the Hotel 14 working days prior to the event. For the avoidance of doubt the submission of this list only serves to provide names of guests attending the function and does not affect the number of rooms contracted with the Hotel.

Any amendments including additions, cancellations, and extension to stay must be notified in writing by the client and confirmed by the Hotel.

A full list of guests attending the function must be provided to the Hotel at least 1 day prior to the function.

Prices

*All prices stated in our wedding packs were correct at the time of going to press. All prices quoted are inclusive of Service and VAT at the current rate. **All prices are subject to change without prior notice.** The right exists for The Grange Hotel to cancel the function if contractual obligations are not met. Please ensure you have read the terms and conditions before signing.*

Final Payments

Clients not having credit facilities with the Hotel must settle all outstanding charges in full at least 14 days prior to the event-taking place. An estimated bill for the function will be made available, which is the amount deemed to be liable. The estimated bill will be based on the meetings arranged with the hotel. If after the function there are any adjustments to be made, we will send you a final bill together with a cheque if the estimated value was too much or requesting payment if the estimated amount was too little. Failure to pay your estimated bill prior to your function could result in the cancellation of your function.

For any outstanding charges not paid after 14 days, we reserve the right to charge interest on the outstanding balance, at the rate of 6% above Bank of England base rate. All additional administration and other costs involved in chasing payment will also be added to the bill. Reminder letters for payment of £25 per letter will be added to the bill.

Charge/ Payments

The Client must always sign charge dockets presented – queries received where dockets are not signed will not be accepted.

Finishing Times

Functions are required to finish by 12 midnight including residents. The Hotel reserves the right to levy additional charges where the client fails to vacate the room at the contracted time.

Bar and services close at midnight.

Should you require our bar to be open to residents of the hotel later than midnight, we can do this by prior arrangement only. The cost is £75 per hour after midnight.

Damage

The Client shall be responsible for any damage caused to the allocated rooms or the furnishings, utensils and equipment or any part of the Hotel or grounds, there in by any act, default or neglect of the client, subcontractor or guest of the client and shall pay to the company on demand the amount required to make good remedy any such damage and for any loss of business caused as a result.

Loss of / Damage to Personal Items

The Grange Hotel shall not be responsible for any damage or loss of personal items left on site, including cakes, table decorations, money, gifts, cards, jewellery, flowers, clothes, or any other personal items belonging to the hirer. It is the responsibility of the hirer to ensure that all personal artefacts and possessions are managed by the hirer. The Grange Hotel does not manage any of these belongings on the hirers behalf.

Valuables

Please be advised that the hotel regrets that it cannot accept liability for goods lost or stolen.

Car Parking

All cars are parked at the owners risk and the hotel accepts no responsibility for loss or damage or theft caused to vehicles parked at the hotel's premises.

Electricity Failures & Other Issues Outside the Control of the Hotel

The hotel accepts no responsibility for the failure of electricity or power outside of its control. There may be other issues, which are outside the control of the hotel, for which the hotel bears no liability.

Third Parties

- I. Where the client employs sub-contractors or third parties to assist them with their Conference or Event, it is their responsibility to ensure that they comply with all Terms and Conditions laid down by the Hotel and any current Health & Safety legislation.
- II. Where the Hotel is requested to book facilities and/or services on behalf of the client or its delegates, with third parties, it will do so in good faith but cannot be held liable should the standard of those services prove deficient, nor for the acts of omissions from such third parties.

Professional Bodies and Performing Rights

The company reserve the right to object to the employment by clients and guests of any photographer, toastmaster, band, musician or other persons in connection with any function and will, without obligation, be pleased to give clients and guest the benefit of their advice or recommendation in this connection.

It shall be the responsibility of the client to ensure that where applicable, Performing Rights Society Forms are completed by any band or musicians employed by the client.

Corkage

Only food and beverages purchased from the Hotel may be consumed on the premises, except wedding cakes. A corkage facility is in place for those guests wishing to bring their own wine. The cost is £10 per still bottle, and £16 per sparkling bottle.

Miscellaneous

- The Hotel reserves the right to change the client's events to a different room in the Hotel if numbers fall from those originally contracted for.
- The client must obtain prior consent for all signs, exhibitions and displays inside and outside the Hotel. The Hotel reserves the right to remove signs, which are unauthorised, unlawfully displayed or which may be deemed to cause offence.
- The Hotel will not be liable for clients or any person claiming through their clients, for any loss or damage caused by, or arising from, its failure to carry out any obligations under this agreement, due to anything beyond the control of the hotel.

- *The client accepts liability for any extra charges incurred.*
- *All prices quoted are inclusive of Service and VAT at the current rate, unless otherwise stated. We reserve the right to change prices due to increase in supplier's costs, tax duty and any changes in VAT.*
- *All bookings made arising out of this Agreement will be deemed subject to the above conditions.*

I/WE AGREE TO THE TERMS AND CONDITIONS ABOVE

Name: Signed:.....

Name: Signed:.....

Date of function:Booking Date:.....

Wedding Checklist

The following checklist is designed to help you plan and schedule your perfect day here at The Grange Hotel

Payments

- A non-refundable deposit of £800 plus your completed terms and conditions are required on booking
- A second payment of £800 is payable 6 months prior to your wedding
- Invoice is to be paid two weeks before the wedding day, based on your final numbers

Registry Office

- On booking your wedding, if you are having your ceremony at The Grange you will need to book the registrar from Bury St Edmunds Registry Office 01284 352373

Bedrooms

- Book your bridal suite and any bedrooms needed for your guests, you may provisionally book these but your guests will need to confirm with their credit card details.

Suppliers

- If you have booked one of our packages you should hear from our suppliers such as florist, cake and DJ. If you have not heard within a few weeks after booking with us please inform us.

Wedding Meetings

- You should make an initial meeting on booking to arrange date, pay deposit and choose possible package and skeleton arrangements of the your day
- You should organise a second meeting around the time of your second payment or at any time before. This will be with your Grange Wedding Organiser and our Head Chef to discuss menus, wines and finer details on timing and numbers of attending guests. Quote will be compiled for your information
- By the second meeting, provide details of all equipment coming to the hotel from third party suppliers
- Third meeting you should make when you are ready to confirm your final details on timing, numbers and any final arrangements

Please note that the above meeting schedule is only a guideline, you may very well have all the information we require after two meetings or equally you may feel the need for an extra meeting.

Menu Tasting

- You may wish to book a tasting for your chosen menu

Table Plans & Name Cards

- Provide a complete list of all guests attending including their menu choices if applicable
- Provide a table plan layout of your guests including place setting name cards
- Please provide a list of all guests of the hotels fire regulations

Music

- Provide a CD of your ceremony / dinner music



The Grange Hotel,
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Bury St Edmunds,
Suffolk, IP31 3PD.

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