

Sundown Wedding Celebration

Whether you've planned your ceremony on a golden beach or are having a simple, informal event closer to home, we can work with you to bring the magic of your special day to your family and friends.*

Our Sundown celebration includes a bespoke arrival for your family and friends:

- Your guests being greeted with your choice of arrival cocktail, either one from our recommended list or a cocktail that has a particular significance to your romance, engagement or wedding location.
- Your choice of three canapés.
- Room hire for your evening party celebrations as well as a fully staffed bar.
- Delicious menus: choose either a two-course barbecue-style menu or a delicious two-course fork buffet.

If you would like to hold your Civil Ceremony with us as well, we will of course be happy to accommodate and provide you with an additional quote. Please ensure that you contact the registrar directly to secure your date and time. The registrar's fee will be agreed directly with you, along with their payment terms.

Barbecue-style menu

We've hopefully made the decision easy for you by including a selection of all of the below!

Thai-marinated chicken

Minute steak, herb butter

Aberdeen Angus burger, brioche bun, caramelised onions, thyme

Cumberland sausage, hot dog bun, caramelised onions, thyme

Marinated vegetable kebab (v)

Corn on the cob, salted butter (v)

Chunky coleslaw (v)

Cherry tomato and rocket salad (v)

Mixed green salad, basil and caper dressing (v)

Jacket potato (v)

A selection of relishes, sauces, mayonnaise and mustards

Eton Mess

Chocolate ganache torte, salted caramel sauce, toffee popcorn

Why we're the perfect venue for you:

- Our motto is 'your wedding, your way'. We will endeavour to work with your plans to ensure that the colour scheme or theme of your wedding continues into the wedding room decorations. We have fantastic venue dressers available and can arrange a personal quotation for you, or we are happy for you to use your own inspiration and touches to create the effect yourselves.
- Our experienced wedding planner will be with you throughout the journey.
- VIP red carpet arrival for you and your guests.
- Complimentary overnight accommodation for the happy couple, including breakfast.
- The use of our cake stand and knife, ready for your beautiful wedding cake.
- Special accommodation rates for your guests to spend the night.

Prices

2020

Including up to 50 guests – £3,000.00
Additional guests can be added for £45.00 per person.

2021

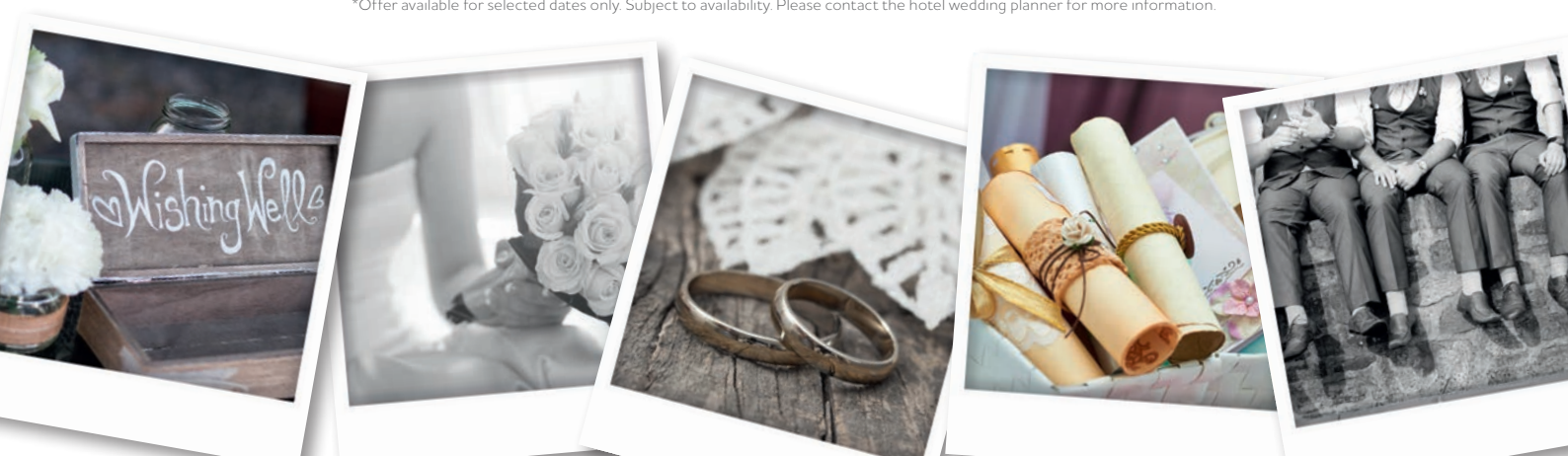
Including up to 50 guests – £3,250.00
Additional guests can be added for £47.00 per person.

2022

Including up to 50 guests – £3,500.00
Additional guests can be added for £49.00 per person.

v Suitable for vegetarians. EU food allergen information contained within menu items is available on request

*Offer available for selected dates only. Subject to availability. Please contact the hotel wedding planner for more information.



Delicious menus

Our expertly trained chefs have years of experience so you can savour delicious, informal wedding food.

We have included either a barbecue-style or hot fork buffet menu option for you, however, if you are interested in something a little different do speak to our team to see if we can accommodate this for you.

For the smooth running of your wedding we have made the choosing of your menus as easy as possible. Simply choose to have either the barbecue or fork buffet menu. Coffee and tea can be added at £2.50 per person.

Fork buffet

Please choose three items from the main course selection, two items from the sides and salads, and two desserts. It is recommended that at least one of the main course items selected is suitable for vegetarians.

Additional main course items can be added for £5.00 per person, sides or salads at £2.50 per person, and desserts at £2.50 per person.

Mains

Chicken tikka balti, coriander basmati rice	Vegetable burrito, sour cream, guacamole (v)	Beef and local ale pie, caramelised onion mash
Fillet of salmon, ginger, garlic and soy dressing, stir-fried noodles	Shepherd's or cottage pie, Cheddar cheese topping	Smoked salmon, spinach, cream cheese, pasta, pine nut and herb crust
Moroccan chickpea and vegetable tagine, couscous, minted yoghurt (v)	Seafood pie, soft herb mash	Thai green chicken curry, sticky rice
Tex-Mex chilli beef, tortilla chips, rice, guacamole	Spinach and ricotta tortellini, light cheese sauce, toasted hazelnuts (v)	Thai green vegetable curry, sticky rice (v)
Fish, chips, mushy peas	Jerk chicken, coconut rice, peas, basmati rice	Chicken, asparagus and sun-blush tomato lasagne, garlic, mozzarella ciabatta

Salads and sides

Caesar salad (v)	Potato, wholegrain mustard, red onion salad (v)	Roast new potatoes, rosemary and rock salt (v)
Cherry tomato and rocket salad (v)	Penne pasta, marinated mushrooms, pine nuts, basil (v)	Cheddar cheese mash (v)
Baby gem tuna Niçoise	Green garden salad, balsamic dressing (v)	Buttered new potatoes, mint (v)
Beetroot and butternut squash salad, toasted hazelnuts, bramble vinaigrette (v)	Warm green bean, bacon and shallot salad	Roast carrots, sesame seed dressing (v)
Pea, mint and feta salad (v)	Roast root vegetables with honey and thyme (v)	Steamed greens, ginger and soy dressing (v)
Grilled courgette and tomato salad, basil and olive dressing (v)		

Desserts

Mini strawberry and cream pavlova	Strawberry and marshmallow skewers, white chocolate dipping sauce	Treacle tart
Fresh fruit skewers, chocolate dipping sauce	Fresh fruit platter	Chocolate mousse shot
		Chocolate brownie

v Suitable for vegetarians

EU food allergen information contained within menu items is available on request

