

WEDDING RECEPTIONS 2012

Congratulations!

As you look forward to your very special and exciting day. We at the Willerby Manor offer a very personal as well as professional service to ensure that your big day is one you truly enjoy and cherish forever.

We offer both **All Inclusive Packages** and **Individually Designed Packages**.

For Individually Designed Packages the following benefits are included:

- ❖ Free cake stand and knife
- ❖ Our toastmaster
- ❖ Day time and evening room hire
- ❖ White linen table cloths and napkins
- ❖ Red Carpet
- ❖ Full bar facilities
- ❖ 2 menu cards per table
- ❖ VAT at the current rate
- ❖ Meet the chef for a taster session of your meal
- ❖ Accommodation in a standard double room for Bride & Groom (not transferrable)
- ❖ A free nights stay on the anniversary of your wedding

15% discount off the final bill for all weddings held from Sunday to Thursday } excludes all-inclusive
10% discount off the final bill for all weddings held on a Friday } packages

Extras at a small charge!

- | | |
|---|-----------------|
| ❖ Coloured linen table cloths | £3.25 each |
| ❖ Coloured linen napkins | £0.55 each |
| ❖ Tea lights for evening reception – 6 per table | £3.25 per table |
| ❖ Centre piece of 3 balloons in the colour of your choice | £5.60 per table |

The mature gardens provide an idyllic and unique setting for your photographs.

Please do make an appointment to come and view the indoor and outdoor facilities and discuss your big day with us. Give us a call on 01482 672672. We look forward to hearing from you.

ACCOMMODATION

A special wedding rate is available to you and your guests which will need to be booked directly with Reception, at least four weeks prior to the wedding. If you require a flexible rate, these are available on request from reception on 01482 652616.

BRIDE & GROOM

Standard accommodation is provided free of charge for the Bride & Groom on the evening of their wedding reception.

UPGRADE TO A SPECIAL BRIDE & GROOM HONEYMOON SUITE PACKAGE

Start your married life in style and upgrade to one of our two deluxe honeymoon suites. Also included in the package is a free early check in, fresh fruit basket and chocolates in the room. Full Champagne breakfast served in the restaurant the morning after, mineral water and national morning newspaper.

So why not upgrade to the honeymoon suite package for only £50.00?

YOUR GUESTS

These special rates are for Bed and Breakfast, per room per night

Option A £58.00 per single occupancy room

Option B £95.00 per room for a double or a twin, based on two sharing

Option C £105.00 per room for a Double Executive based on two sharing

You can make a block booking (maximum 15 rooms) which must be named FOUR weeks before the wedding. Any unnamed rooms left after FOUR weeks will be cancelled without further notification. A booking form is enclosed for your use and we can recommend sending these forms out with your invitations. Further forms can be provided at your request.

If you require any further information regarding your wedding accommodation, please contact Reception on 01482 652616.

OUR SUITES

THE PAVILION SUITE

Overlooking the mature gardens and beautiful Victorian fountain, it provides an ideal setting for photographs and reception drinks. This Suite is fantastic for large evening parties with either a band or disco.

THE TALBOT SUITE

Providing an excellent atmosphere for slightly smaller parties. This suite offers a super atmosphere for evening parties of up to 200 guests. **Bands are only permitted if booked by the Hotel.**

THE LAFITE SUITE & ICON BAR

The Lafite Suite has French windows overlooking the ornamental fountain and beautiful gardens. The Suite caters for a maximum of 80 guests. This Suite is only available until 7.00 pm.

THE MARGAUX SUITE

The Margaux Suite is especially comfortable for smaller parties of up to 30 guests; there is no minimum number for this room.

The Pavilion, Talbot and Margaux Suites have their own bar facilities and are fully air-conditioned. The Lafite Suite is fully air conditioned and has private use of the adjacent Icon bar.

CIVIL CEREMONIES

We have 3 suites which are great for civil wedding ceremonies:

Margaux Suite	Maximum	50	(No Minimum)	
Talbot Suite	Maximum	90	Minimum	50
Pavilion Suite	Maximum	200	Minimum	80

The Margaux Suite, Talbot Suite and Pavilion Suite provide ideal surroundings for such a special occasion. The room hire charges are:-

Sunday to Friday	£160.00
Saturday	£325.00

Please note that the Superintendent Registrar's fee is a separate item, which you should arrange directly with his/her office.

Clients are required to make their own disco arrangements. However we are able to recommend Professional DJ "Gary Julian". Contact Gary on: 01483 872631 / 07733166371

Email: juliandjs@yahoo.co.uk

Should you make your own disco and/or band arrangements, please provide us with a copy of an electrical testing certificate (PAT) and Public Liability Certificate.

MINIMUM NUMBERS

As no room hire is charged with our wedding packages each of the Suites requires a minimum number for your day and evening reception.

A per person surcharge will apply to the day part of the wedding reception.

A room hire charge will apply to the evening reception if the minimum numbers are not met. Food must be taken when hiring an evening wedding room.

SUITE	MINIMUM DAY NUMBERS	SURCHARGE DAYTIME (if numbers below the minimum)	MINIMUM EVENING NUMBERS	EVENING ROOM HIRE (if numbers below the minimum)
Pavilion	80	£10.00 per person	170	£575.00
Lafite	50	£5.00 per person	n/a	n/a
Talbot	40	£5.00 per person	110	£430.00
Margaux	n/a	n/a	n/a	n/a

ALL INCLUSIVE WEDDING RECEPTION PACKAGE

£3,300.00 (Saturday)
£3,000.00 (Sunday to Friday)

To include:

Red Carpet on arrival
3 course Wedding Breakfast (from Menu 1)
Bucks Fizz Reception for your guests on arrival
A Glass of Wine with your meal
A Glass of Sparkling Wine for the toast
Evening Buffet

Wedding Taster Meal for the Bride & Groom
Table Plan & Menus
Floral Arrangement in neutral colours for each table
Cake Stand & Knife

Accommodation in a standard double room for Bride & Groom (not transferrable)
1st Anniversary complimentary stay for the Bride & Groom
Master of Ceremonies for the day
Ceremony Room Hire

Based on :
50 Day Guests
100 Evening Guests

Additional Day Guests	£45.00 per person
Additional Evening Guests	£15.00 per person

**ALL INCLUSIVE WEDDING RECEPTION
PREMIUM PACKAGE**

£5,000.00 (Saturday)
£4,500.00 (Sunday to Friday)

To include:

Red Carpet on Arrival
3 Course Wedding Breakfast (choose from Menu 1, 2, 3 or 4)
Bucks Fizz Reception (to welcome your guests on arrival and a top up during photographs)
2 Glasses of Wine (with Meal)
1 Glass of Champagne (for the Toast)
Evening Buffet

Wedding Taster Meal for the Bride & Groom
Table Plan & Menus
White Chair Covers
Cake Stand & Knife
Floral Arrangement in neutral colours for each table
Accommodation in a standard double room for Bride & Groom (not transferrable)
1st Anniversary complimentary stay for the Bride & Groom
Master of Ceremonies for the day
Ceremony Room Hire

Based on :
50 Day Guests
100 Evening Guests

Additional Day Guests	£80.00 per person
Additional Evening Guests	£15.00 per person

NIBBLES

Nibbles for your guests during the photographs, please choose a selection of three canapés
@ £3.40 per person: -

COLD

Crab Pate on Wholemeal Toast
Smoked Salmon & Spring Onion Seaweed Rolls
Tartlet of Prawns with Seafood Sauce
Tuna Sushi with Sesame Seeds & Sweet Soy Sauce
Salmon & Cream Cheese Roulade
Oak Smoked Duck with Marmalade
Chicken Caesar en Croute
Parma Ham, Mozzarella & Basil
Chicken Liver Pate on Finger Toast
Smoked Salmon & Cream Cheese Bagels
Tartlet of Spring Onion & Stilton

HOT

Mini Beefburger on Crostini with Salsa Dip
Chicken Satay
Smoked Salmon Mini Blinis
Traditional Mini Beef & Ale and Chicken & Tarragon Pies
Seared Beef Fillets
Battered Fish on a stick with Homemade Tartare Sauce
Chicken Tikka Kebab with Minted Yoghurt
Marinated Vegetable Kebab with Salsa Verde
Spicy Thai Fishcake with Sweet Chilli Dipping Sauce
Vegetable & Black Bean Spring Rolls with Black Bean Sauce
Grilled Black Tiger Prawns with Lemon & Sesame Seeds
Salmon Tempura
Mini Vegetable Samosas
Vegetable Tempura
Breaded Cod Finger with Caper Mayonnaise
Mini Scotch Egg with Capers
Mini Yorkshire Pudding filled with Roast Beef & Horseradish Cream
Prawn & Sesame Seed Toast

WEDDING BREAKFAST – MENU 1
£36.00 (Children 12 years and under - £24.00)

Please select one choice from each of the courses plus a vegetarian

STARTERS

Medley of Oyster & Field Mushrooms
in white wine sauce served in a puff pastry case

Platter of Melon
with fresh seasonal fruits and berries, topped with lemon sorbet

Homemade Cream of Tomato Soup

Homemade Cream of Vegetable Soup

Thai Fishcakes
with oriental salad and sweet chilli sauce

MAINS

Slow cooked Belly of Pork
with a pea & mint purée, fondant potato, bundle of beans, rosemary jus

Roast Chicken Breast
stuffed with Swiss cheese wrapped in Parma ham, Lyonnaise potatoes, seasonal vegetables, chicken gravy

Roast Leg of Yorkshire Lamb
with roast potatoes, Savoy cabbage, mint chestnut stuffing, gravy

Slow Braised Beef Steak
pomme purée, red cabbage with apple & pear, roast carrots and gravy

Two Cheese Glazed Vegetable Lasagne V
made with Mediterranean vegetable, sauté mushroom, creamy white sauce

DESSERTS

Rich Vanilla Crème Brulee
with summer fruits and tuille biscuits

Chocolate & Orange Delice
with raspberries and raspberry sauce

Warm Apple & Almond Tart
with vanilla ice cream

Mango & Cherry Syllabub
with shortbread fingers

Coffee & Mints

WEDDING BREAKFAST – MENU 2
£38.00 (Children 12 years and under - £25.00)

Please select one choice from each of the courses plus a vegetarian

STARTERS

Smoked Chicken Salad

with baby vegetables, pear chutney, red wine dressing

Ricotta Tart

with basil, sun ripe tomatoes & mixed olives

Prawn & Salmon Salad

with cocktail sauce

Homemade Leek & Potato Soup

with garlic & herb croutons

Homemade French Onion Soup

with gruyère croutons

MAINS

Traditional Roast Turkey Breast

with all the trimmings and gravy

28 Day Matured Roasted Sirloin of Beef (Cooked Medium Rare)

served with Yorkshire pudding, roasted potatoes, seasonal Vegetables
and red wine gravy

Local Pork Fillet

wrapped in pancetta with fondant potato, pak choi, oyster mushroom sauce

Roast Chicken Supreme

with braised celery, mushrooms, croquette of Yorkshire ham and white chicken veloute

Vegetable Toad-in-the-Hole V

topped with Melted Goats Cheese

DESSERTS

Hot Chocolate Brownie

chocolate sauce, vanilla ice cream

Crème de Cassis Jelly

with berry compote, brandy snap crisp

Fresh Strawberries

with local vanilla ice cream, sweet pastry biscuits

Crème Caramel

with bitter oranges and Langue de Chat biscuits

Coffee & Mints

WEDDING BREAKFAST – MENU 3

£40.00 (Children 12 years and under - £26.00)

Please select one choice from each of the courses plus a vegetarian

STARTERS

Parma Ham

melon, figs & raspberry salad

Baked Goats Cheese & Tomato Tart

with pickled tomato salad

Homemade Cod Finger

with minted pea purée, tartare sauce, herb salad

Cream of Mushroom & Rosemary Soup

Cream of Carrot & Coriander Soup

Platter of Tropical Fruits

with lemon sorbet and passion fruit syrup

MAINS

Chicken Wellington

with mushroom duxelle, puff pastry, dauphinoise potatoes, green beans, burgundy sauce

8oz Sirloin Steak

home made onion rings, chunky chips, peppercorn sauce, dressed mixed

Braised Lamb Shank

with creamy champ potato, roasted vegetables, sticky onions, minted gravy

Honey Roast Gressingham Duck Breast

with herb rosti, spinach, parsnip purée, port jus

Watercress & Oatmeal Croquettes **V**

Tomato, Spanish Onion Salad, Aioli Dip

DESSERTS

Exotic Fruit Three Ways

passion fruit bavaois, banana tort, mango sorbet

Baked Dark Chocolate Tart

with lemon and hazelnut ice cream, lemon sauce

Yorkshire & French Cheese Plate

with homemade chutney, pickled walnuts, celery & grapes

Strawberry & Champagne Terrine

with lemon ice cream, brandy snap crisp

Coffee & Mints

WEDDING BREAKFAST – MENU 4

£42.00 (Children 12 years and under - £28.00)

Please select one choice from each of the courses plus a vegetarian

STARTERS

Whitby Crab Cakes

with asparagus spears, lemon butter sauce

Confit of Gressingham Duck Leg

Served upon sweet potato purée, mustard & rocket salad

Medley of Seafood (mussels, clams, tiger prawns and salmon)

in white wine sauce, served in puff pastry case

Rocket & Potato Soup

with sour cream

Roasted Butternut Squash Soup

Wild Mushroom & Leek Tartlet

with local goats cheese, pickled beetroot salad

MAINS

6oz Yorkshire Fillet Steak (cooked medium rare)

with potato rosti, sauté spinach, roast shallots, wild mushroom sauce

Lamb Chops

with dauphinoise potatoes, squash purée, minted peas and beans, lamb jus

Duo of Local Pork

roast fillet and confit of belly with boulangere potato, savoy cabbage, shallot purée, thyme gravy

Pan Roast Fillet of Sea Bass

on a bed of crushed new potatoes, artichoke purée, spinach and seafood nage

Roast Rump of Lamb

with split pea purée, pomme fondant, young vegetables, red wine jus

Potato Gnocchi V

With Wild Mushroom, Parmesan Cheese, Herb Dressing

DESSERTS

Lemon & Blueberry Tart

with chocolate and rum sorbet

Willerby Manor Chocolate Plate

dark chocolate truffle tart, milk chocolate & praline mousse, white chocolate parfait

Trio of Citrus

lime scented panacotta, lemon tart, candied peel ice cream

Apple Tart Tatin

with custard ice cream and roasted pecans

Coffee & Mints

WEDDING RECEPTION BUFFETS

MENU WB1 £36.00

(Children under 12 years and under - £24.00)

THIS IS A COLD BUFFET WHERE GUESTS VIEW THE BUFFET TABLE & MAKE A SELECTION WITH THE ASSISTANCE OF HOTEL STAFF

Roulade of Smoked Salmon & Prawns
with apple & radish salad, dill crème fraiche

-oOo-

A full sliced display of the following: -
Sliced Roast Sirloin of British Beef (served pink)
with Horseradish Cream
Freshly Sliced Roast English Turkey
Sliced Honey Glazed Yorkshire Ham
Lightly Poached Scottish Salmon Supreme
Goats Cheese & tomato Tart with Pesto

Hot Parsley Potatoes
Egg & Crispy Bacon Salad
Beetroot Salad with Red Onion & Mint
Greek Salad
Waldorf Salad
Mixed Salad Leaves with Creamy French Dressing

- oOo -

White & Dark Chocolate Terrine with Brandy Snap Crisp
Strawberry & Pastry Cream Tart with Vanilla Anglaise
Fresh Seasonal Fruit Salad with Pouring Cream

- oOo -

Freshly Ground Coffee with Mints

MENU WB2 £38.00

(Children under 12 years and under - £25.00)

THIS IS A HOT BUFFET AND IS CARVED BY THE STAFF TO THE GUESTS REQUIREMENTS

Cream of Vegetable Soup

Or

Tian of Crab

Poached Salmon and Mango with Cucumber and Crème Fraiche

- oOo -

Roast Breast of Turkey with Walnut Stuffing, Pork Sausage
wrapped in Bacon
Roast Gravy and Cranberry Sauce

28 day matured Sea Salt & Rosemary Roasted Sirloin of
Local Beef (med rare)
with Yorkshire Pudding, Sweetened Shallots

Lightly Poached Supreme of Scottish Salmon Fillet
with White Wine & Dill Velouté

Savoury Pancakes filled with Mediterranean Vegetables &
Feta Cheese, Roast Tomato Sauce

Served with Roast Potatoes, Parsley New Potatoes
Sauté Leeks with Cheddar Cheese Sauce
Steamed Florets of Cauliflower and Broccoli
Baby Carrots with Lemon Butter

- oOo -

Selection of Fine Farmhouse Cheese
with Homemade Chutney, Water Biscuits

Or

Chocolate & Baileys Delice
with Poached Pears

- oOo -

Freshly Ground Coffee with Mints

WEDDING RECEPTION BUFFETS

MENU WB3 £40.00

(Children under 12 years and under £26.00)

THIS IS A COLD BUFFET OF DECORATED JOINTS OF MEAT AND IS CARVED BY THE STAFF TO THE GUESTS REQUIREMENTS

A starter of your choice chosen from any of the other menus

- oOo -

Decorated Whole Scottish Salmon with Mussels, Clams, Prawns & Crab Meat
Freshly Roasted & Carved Turkey Breast with Pork Chipolatas & Cranberry Compote
Roast Sirloin of Yorkshire Beef with Mini Yorkshire Pudding, Red Onion Marmalade
Honey Baked Yorkshire Ham decorated with Fresh Fruits
Lamb Chops with Minted Yoghurt Dip
Roast Chicken Breast in a Caesar Sauce
Greek Feta & Red Onion Tart
Vine Leaves stuffed with Spiced Rice with Chilli Dip

Hot Minted New Potatoes
Pear & Walnut Salad with Goats Cheese
Marinated Button Mushroom Salad
Freshly Mixed Salad Leaves with Creamy French Dressing
Oriental Salad
Grape & Watercress Salad with Walnut, Blue Cheese Dressing
Chicory & Celeriac Coleslaw
Plum Tomatoes & Red Onion Salad, Balsamic Vinegar

- oOo -

Strawberry Cheesecake with Strawberries in Red Wine
Tropical Fruit Salad with Freshly Whipped Cream
A Display of English & Continental Cheeses dressed with Fresh Fruits
Baked Dark Chocolate Tart with Vanilla Anglaise

- oOo -

Freshly Ground Coffee with Mints

CHILDREN'S MENUS

8 Years & Under

£10.50

(includes a glass of orange squash)

Please choose one item from each course

STARTERS

Fresh Orange Juice

Baked Garlic Bread

Bread Sticks & Vegetable Sticks

served with creamy cheese dipping sauce

Homemade Creamy Tomato Soup

MAINS

Penne Pasta

with tomato sauce and grated cheese

Homemade Fish Fingers

with chips and peas

Best Local Pork Sausages

served with mini Yorkshire pudding, creamy mashed potato, garden peas and gravy

Crispy Chicken Pieces

served with chipped potatoes and peas

DESSERTS

Jelly & Ice cream

Vanilla Ice cream

with chocolate sauce

Chocolate Mousse

with chocolate fingers

Waffle

with ice cream & maple syrup

12 Years & Under

£12.50

(includes a glass of orange squash)

Please choose one item from each course

STARTERS

Potato Skins

stuffed with ham and cheese

Breaded Garlic Mushrooms

Tex Mex Nachos

Sliced Melon

accompanied by seasonal fruits

MAINS

Homemade Beefburger in a bun

served with chipped potatoes

Battered Fish & Chips

with garden peas

Homemade Beef Lasagne

served with mixed salad

Roast Breast of Chicken

served with potatoes, vegetables & roast gravy

DESSERTS

Chocolate Brownie

with vanilla ice cream

Banana Split

Profiteroles filled with Chantilly Cream

topped with hot chocolate sauce

Trio of Ice Cream

vanilla, strawberry & chocolate chip
with brandy snap crisp

DRINKS PACKAGES

A £14.80

1 Glass of Bucks Fizz
for the Reception
* *

2 Glasses of House Wine
White or Red with the Meal
* *

1 Glass of Sparkling Wine for the Toast

B £17.90

2 Glasses of Pimms
for the Reception
**

2 Glasses of House Wine
White or Red with the Meal
**

1 Glass of House Champagne for the Toast

C £11.65

1 Glass of Rose Wine
for the Reception
* *

1 Glass of House Wine
White or Red with the Meal
* *

1 Glass of Sparkling Wine for the Toast

D £21.65

1 Glass of Sparkling Wine
for the Reception
**

Half Bottle of Wine Per Person
White or Red with the Meal
**

1 Glass of Champagne for the Toast

E £15.20

1 Glass of Australian Sparkling Wine
for Reception
**

2 Glasses of Australian Chardonnay or Australian
Shiraz with meal
**

1 Glass of Australian Sparkling Wine for the Toast

F £19.40

1 Glass of House Champagne
for the Reception
**

2 Glasses of Chardonnay (White)
or Merlot (Red) with the Meal
**

1 Glass of House Champagne for the Toast

G £14.80

2 Glasses of Bucks Fizz
for the Reception
* *

1 Glass of House Wine
White or Red with the Meal
* *

1 Glass of Sparkling Wine
for the Toast

H £14.30

1 Glass of Chilled White Wine
for the Reception
**

2 Glasses of House Wine
White or Red with the Meal
**

1 Glass of Sparkling Wine
for the Toast

I £14.30

1 Glass of Hot Mulled Wine
for the Reception
**

2 Glasses of House Wine
White or Red with the Meal
**

1 Glass of Sparkling Wine for the Toast

J £17.35

1 Glass of Bucks Fizz
for the Reception
**

2 Glasses of House Wine
White or Red with the Meal
**

1 Glass of House Champagne for The Toast

K £14.80

1 Glass of Pimms
for the Reception
**

2 Glasses of House Wine
White or Red with the Meal
**

1 Glass of Sparkling Wine for the Toast

L £11.60

1 Glass of Alcoholic Fruit Punch
for the Reception
**

1 Glass of House Wine
White or Red with the Meal
**

1 Glass of Sparkling Wine for the Toast

M £14.25

1 Glass of Alcoholic Fruit Punch
for the Reception
**

2 Glasses of House Wine
White or Red with the Meal
**

1 Glass of Sparkling Wine for the Toast

Still Mineral Water - £3.90

Sparkling Mineral Water- £3.90

Bucket of 10 Assorted Lagers - £35.00

Jug of Orange Juice - £6.00

Full wine list available on request.

These prices may alter should there be any increase in Duty

EVENING BUFFETS

Only available in conjunction with a daytime reception
(All guests must be catered for – if not minimum numbers will apply see page 4)

£12.00 per person

OPTION 1

A selection of Closed Sandwiches
PLUS any 6 items from the list below

- Hot Marinated Chicken Pieces
- Mediterranean Bruschetta topped with Mozzarella
- Lemon Peppered Chicken Wings with Pepper, Tomato & Onion Dip
- Homemade Mini Beefburger with a Tomato & Chilli Relish
- Vegetable Samosas
- Bread Sticks with Hummus
- Avocado, Yoghurt & Cucumber and Tomato Salsa
- Potato Wedges with Sour Cream & Chives
- Chicken Tikka Kebab
- Chicken Satay with Peanut Sauce
- Vegetable & Spinach Pakoras
- Vegetarian Quiche
- Chicken Goujons with Satay Dip
- Warm Sausage Rolls
- Battered Plaice with Mushy Peas and Tartare Sauce
- Hot Cocktail Vol au Vents of Mushroom & Chicken
- Mini Pork Pie served with Sweet Pickle
- Hot Selection of Homemade Vegetarian Pizza
- Tortilla Chips with a Trio of Dips
- Crudites – Raw Vegetables with a Trio of Dips
- A selection of Crisps & Nuts
- Onion Bhaji
- Mini Pitta Bread with Taramasalata
- Lamb Samosas
- Vegetable Spring Rolls

- Selection of 3 Mini Desserts
- Cheeseboard

... should you wish to have more than **six** items from these choices please allow an additional cost of £1.80 per person, per item. This menu does not apply to an evening only party.

OPTION 2

Please choose two items to be enjoyed by the whole party

- Steak & Mushroom Pie with Mushy Peas
- Best Pork Sausages with Yorkshire Pudding, Mash & Gravy
- Beef Lasagne & Mixed Salad
- Vegetable Lasagne & Mixed Salad
- Chicken Tikka & Rice with Naan Bread
- Vegetable Sweet & Sour with Prawn Crackers

OPTION 3

HOT BAPS, ROLLS & BAGUETTES
Served with Potato Wedges

Please choose two items to be enjoyed by the whole party

- Bacon Roll
- Best Pork Sausage & Onion Baguette
- Roast Pork Loin & Stuffing Baguette
- Fish Finger Baps with Minted Peas & Tartar Sauce
- Yorkshire Ham & Melted Cheese Bap
- Beef Burger with Tomato Salsa in a Seeded Bun
- Ciabatta Sandwich of Grilled Vegetables with Pesto & Mozzarella
- Proper Hot Dogs with Onions

Coffee Station

Serving a selection of teas and coffee @ £1.40 per person

**PAVILION SUITE EVENING BBQ
(Available in Conjunction with a Day Reception Only)**

£14.35

BBQ Spare Ribs
Lemon & Pepper Chicken Drum Sticks
6oz Prime Beef Burger
Yorkshire Best Pork Sausage

Served with ½ Jacket Potato

A Selection of Five Freshly Made Salads
Served with Crusty French Stick

EVENING ONLY WEDDING RECEPTION

Available after 7.00pm

EVENING WEDDING PARTIES

Private Room Hire:	Pavilion Suite	£430.00
	Talbot Suite	£305.00

Evening Buffet: £12.00 per person

To include:

Red Carpet

Accommodation in a standard double room for Bride & Groom (not transferrable)

Cake Stand & Knife

White Linen Table Cloths

EVENING CELEBRATION PACKAGE

£1,300.00

Bucks Fizz Reception

Red Carpet

Buffet

Toastmaster

Sparkling Wine (Toast)

White Linen Table Cloths

Accommodation in a standard double room for Bride & Groom (not transferrable)

Cake Stand & Knife

Based on 80 Guests

Additional Guests - £17.00 per person

BOOKING

A provisional booking can be made after you have visited us and looked around the facilities and the gardens. We will hold this booking for a period of two weeks.

DEPOSITS

To confirm your booking you will need to sign and return a copy of the Booking Form together with your £500.00 deposit. Payment can be made by cash, cheque or debit card. Credit cards are subject to a 3% surcharge.

Six months prior to the wedding an additional £500.00 payment will be due.

PAYMENT

Two months prior to the Wedding Reception we will write to you to arrange a mutually convenient time to discuss the final arrangements. After that meeting we will send you a copy of the details along with a pro forma invoice. Payment by cash, cheque, debit card or credit card is due four weeks prior to the date of the wedding. Please note there is a 3% surcharge for credit card payments. The final numbers are due 16 days prior to the wedding and full payment of any outstanding balance is due 14 days before your wedding. Payments are non-refundable for guest no shows or a decrease in numbers. Number increases will be accepted up to 36 hours prior to the wedding and must be paid in full.

For further information please refer to our full Terms & Conditions.

BRIDAL BEAUTY PACKAGES

ALL GIRLS TOGETHER

£85.00 for two

Perfect for the bride and mother of the bride or bride and bridesmaids!

**This includes a Skin Truth Luxury Facial
followed by a Mini Manicure or Mini Pedicure,
and to finish a relaxing Indian Head Massage.**

**You can also enjoy a nice glass of something bubbly
and some chocolate nibbles.**

**You can also enjoy our fantastic spa
which has a pool, sauna, steam room and relaxing jacuzzi.**

HENS & FRIENDS

£26.00 per person

**Face Truth Facial, Back Massage, Eyebrow Wax & Tint
followed by File & Polish for fingers & toes**

BRIDES WEDDING DAY PACKAGE

£59.00

**Face Truth Luxury Facial
Trial Wedding Day Make Up
Eyelash Tint and Eyebrow Wax
Wedding Day Make Up**

**THESE PACKAGES ARE ALSO AVAILABLE TO COUPLES WHO ARE HOLDING THEIR
WEDDING AT ANOTHER VENUE.**

**PLEASE CONTACT
BECKY**

AT THE HEALTH CLUB ON 652616 TO MAKE A BOOKING

TERMS & CONDITIONS

1. A provisional booking can be made for a period of 2 weeks, after which time a non-refundable deposit of £500.00 will be required to secure the booking, along with a completed and signed booking form. Payment can be made by cheque or cash, credit or debit card, however, credit card payments are subject to 3% surcharge. Evening bookings will not be taken without a daytime reception. **A Wedding Booking Form must be completed and returned with the deposit.**
2. Six months before the wedding we will require an additional £500 non-refundable payment.
3. Two months prior to the Wedding Reception we will write to you to arrange a mutually convenient time to discuss the final arrangements. After that meeting we will send you a copy of the details along with a pro forma invoice. Payment by cash, cheque, debit card or credit card is due four weeks prior to the date of the wedding. Please note there is a 3% surcharge for credit card payments. The final numbers are due 16 days prior to the wedding and full payment of any outstanding balance is due 14 days before your wedding. Payments are non-refundable for guest no shows or a decrease in numbers. Number increases will be accepted up to 36 hours prior to the wedding and must be paid in full.

We are happy to accept the following methods of payment, cash, cheques, debit card or credit card. Please note there is a 3% surcharge for credit card payments.

4. Each room has a minimum number of guests stated, should your number drop below this amount there will be a surcharge per person below the minimum number.

5. Cancellations

In the event that you cancel your confirmed booking at any time, the Company will require payment of a cancellation charge on the following basis:

- a) If the cancellation occurs more than 6 calendar months before the date of the event, the charge will be 100% of any deposit payable on confirmation of the booking. The Company will also retain any amount pre-paid for room hire.
- b) If the cancellation occurs 6 calendar months or less but more than 3 calendar months before the date of the event, the charge will be 50% of the minimum cost of the event (excluding VAT) as set out in the accepted confirmation of the booking and of any variations to the minimum cost subsequently agreed in writing with the Company.
- c) If the cancellation occurs 3 calendar months or less but more than 6 weeks before the date of the event, the charge will be 75% of the minimum cost of the event (excluding VAT) as set out in the accepted confirmation of the booking and of any variations to the minimum cost subsequently agreed in writing with the Company.
- d) If the cancellation occurs 6 weeks or less before the date of the event, the charge will be 100% of the minimum cost of the event (excluding VAT) as set out in the accepted confirmation of the booking and of any variations to the minimum cost subsequently agreed in writing with the Company.

Notice of any cancellation must be given in writing. Emails will not be accepted.

The Company will use reasonable efforts to obtain alternative bookings for the date of any cancelled event and if successful, will reduce the amount of any cancellation charge payable and refund, if appropriate, any pre-paid room hire charges. The Company reserves the right to make an administration charge in these circumstances.

Any reduction or waiver of cancellation charges or other refunds will be entirely at the discretion of the Company's directors.

6. Postponements or Changes of Date

A postponement or change of date of the event will be treated by the Company as a cancellation, unless a new date is set immediately and is within 2 months of the original date for the event agreed on confirmation of the original booking. The Company cannot make any commitment regarding availability of alternative dates for postponed or changed events.

7. If the Willerby Manor is unable to honour any booking for any cause outside of its control, it shall be entitled to cancel the booking without liability.
8. The Hotel accepts no responsibility for loss or damage to any property brought onto the premises by the customer or persons authorised by the customer. All belongings remain the sole responsibility of the client and must be removed from the room at the end of the function. Any items left will be disposed of at the Hotel's discretion.
9. Wedding cards and gifts are the sole responsibility of the Bride & Groom. All belongings remain the sole responsibility of the client and must be removed at the end of the function. Any items left will be disposed of at the Hotel's discretion.
10. The customer shall, at his or her own expense, make good any and all damage arising in any way from this hiring, however such damage be caused and by whosoever it is caused.
11. The customer or the customers' guests may bring no food, wine, beer or spirits into the Hotel for consumption on the premises. In the event that this occurs all lights will be turned on and all music will be turned off. All service will cease until the individuals have been removed from the premises.
12. The correspondence between the Hotel and the customer shall be taken as confirmation of the customer's agreement with and acceptance of the terms and conditions. An exchange of letters constitutes a contract.