

# Weald of Kent Weddings 2013



## Welcome

With many successful years of hosting wedding receptions and civil ceremonies here at The Weald of Kent, you can be assured of a friendly and flexible service to make your day one to remember.

The Weald of Kent is a delightful and picturesque setting offering fantastic photographic opportunities. Our professional and experienced wedding co-ordinator will help plan your day with you to bring all your ideas together making your special day unique to you both.

Our team of friendly, efficient and welcoming staff will then ensure that your wedding day is run with the utmost diplomacy, we will be on hand to make sure you feel comfortable, relaxed and that you enjoy a stress free day.

## To compliment your day...

Our aim is to give you an experience that you will never forget. Our attention to detail will help make your day that bit more precious. Here at The Weald of Kent we can offer you...

- Complimentary red carpet on arrival
- A half bottle of champagne exclusive to the bride and groom on arrival
- Use of our engraved sword or silver cake knife to cut your wedding cake
- Use of our silver cake stand
- Complimentary intertwined coloured napkins
- Use of our table centrepiece martini glasses together with floating candles
- The hotel rooms can be reserved in advance and allocated exclusively to your guests
- Complimentary table plan
- Within the ceremony package we will supply the top table flowers

# Weald of Kent Weddings 2013

## Chair Covers

Chair covers ordered through the Weald of Kent.

Stretch covers with taffeta/organza sash

£3.70 per chair

Made to measure covers with taffeta/organza sash

£3.90 per chair

## Disco

Your disco entertainment can also be ordered through the Weald of Kent at **£385** for the evening. After booking, the DJ will make contact with you to discuss your music requirements for the evening.

## Wedding Ceremony

We are a fully licensed venue and can hold up to 150 guests for your wedding ceremony and breakfast and up to 180 guests for your evening reception. The registrar will be booked with Kent County Council by us and then on the day the representatives will arrive just before the guests in order to complete the relevant pre-wedding paperwork.

We are quite happy for your guests to throw confetti after your wedding service but regret that there should be no food or drink in the ceremony room prior to or during the ceremony.

The charge for the in-house ceremony in the Lakeside and Waterside rooms is **£400.00** and this charge includes the set up/dismantling of the room for the ceremony, pedestal flowers, table flowers and all administration charges.

### Registrar Fees

The charge for the Registrar must be paid direct to Kent County Council and can be discussed at your initial meeting with them.

# Weald of Kent Weddings 2013

## Reception Drinks

When your guests arrive they can enjoy a glass of something refreshing while you have your wedding photographs on the lawn. Our choices of reception drinks are as follows:

Bucks Fizz	£3.70
Summer Pimms	£4.15
White Wine	£3.60
Red Wine	£3.60
Sparkling Wine	£3.50
Champagne	£5.95
Kir Royale	£6.55

And for the classic winter wedding why not choose something warming:

Winter Pimms	£4.15
Mulled Wine	£4.15
Hot Chocolate and Marshmallows	£2.60

(All prices are per glass)

# Weald of Kent Weddings 2013

## Canapés

On arrival why not treat your guests to an appetiser with their drink? We offer a sumptuous selection of homemade canapés.

Chef's choice of 4 seasonal canapés

£6.55 per person

Alternatively, select 4 from the following choices:

Rare Roast Beef and Horseradish Croustarde

Smoked Salmon and Avruga Blini

Tuna Sashimi Spoon and Lime Soya Dressing

Herb Crusted Chicken and Apricot Roulade

Prawn and Marie Rose in a Crisp Filo Cup

Pave of Salmon and Dill Crème Fraiche

Balsamic Roasted Peppers, Herb Croute

King Prawn and Avocado Puree with Lemon Glaze

£7.55 per person

# Weald of Kent Weddings 2013

Please choose one starter, one main course and one dessert from the following selection (so that all guests are eating the same meal)

## Starters

Rich Tomato and Roasted Red Pepper Soup (V) Finished with melting bocconcini	£5.70
Spicy Roasted Parsnip Soup (V) Finished with curried sour cream and parsnip crisps	£5.70
Somerset Soup (V) Rich onion soup finished with cider and tarragon	£5.70
Dill Marinated Salmon Gravadlax Served with capers and celeriac salad with a lemon and caper dressing	£6.95
Classic Prawn Cocktail On a bed of leaf salad, served with buttered brown bread and a lemon wedge	£6.25
Creamy Goats Cheese Crotin (V) Over frizze and rocket leaves with toasted pine nuts, red onion marmalade and ciabatta croute	£6.00
Creamy Quenelles of Brussels Pate Served with Melba toast and balsamic reduction	£6.20
Marinated Melon with Lime and Fresh Mint leaves (V) Served in the shell with fresh berries and port syrup	£6.20
Mozzarella Bocconcini and Sun Blush Tomato Over green salad with pesto dressing	£6.30

# Weald of Kent Weddings 2013

## Main Courses

Pan Fried Chicken Breast Served with pomme cocotte over creamed leeks and crispy Parma Ham	£14.90
Pan Fried Cod Fillet Served with creamed spinach, green beans and a cream veloute sauce	£15.75
Seared fillet of Beef Tournedos Served with horseradish pomme puree, sautéed wild mushroom and truffle jus	£26.95
Pave of Scottish Salmon Served with truffle oil pomme puree and a light clam chowder sauce	£14.65
Rosemary and Mustard Crusted Rack of Lamb Served with Dauphinoise potato, baby carrot, penny onions and Redcurrant jus	£23.95
Corn Fed Supreme of Chicken Served with a chestnut and cranberry stuffing, pomme fondant, caramelised shallots and fine beans	£15.65
Barbary Duck Breast Served with parmesan polenta cake, shiitake mushroom and sautéed pak choi with a cherry sauce	£15.65
Pork Tenderloin Served on a bed of braised red cabbage with chateau potatoes and an apple jus	£15.85
Roast root Vegetable Wellington (V) Served with seasonal vegetables, potatoes and a mushroom sauce	£12.95
Creamy Mushroom Stroganoff (V) Served with white rice and garlic bread	£11.95

## Kidz Club Meals (suitable for under 10's)

Fan of Seasonal Melon, Drizzled with fruit coulis *****	
Roasted Half Chicken Breast Served with steamed broccoli, peas, mashed potato and gravy *****	
Three flavours of ice cream with wafers and sauce *****	
A soft drink	£16.50

# Weald of Kent Weddings 2013

## Desserts

Iced Praline Soufflé Served with black cherry kirsch compote	£6.00
Homemade Apple and Blackberry Crumble Served with fresh custard	£5.70
Apple and Cinnamon Tart Tatin With caramel sauce and white chocolate ice cream	£6.00
Warm Chocolate Fondant Cake Served with vanilla bean ice cream	£6.15
Homemade Profiteroles Filled with pastry cream, topped with rich chocolate sauce	£6.15
Vanilla Bean Crème Brulee Served with a tuille biscuit, fresh berries	£6.45
Lemon Chiffon Served with fresh berries and lime coulis and a praline crisp	£5.50
Rich Belgian Chocolate Bavois Served with sharp raspberry coulis and fresh raspberries	£6.00
A Selection of English and Continental Cheeses Garnished with celery, grapes and dried fruit	£6.15

## Coffee, Tea and Chocolate Mints

Freshly brewed coffee, tea and chocolate mints	£2.30
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## Coffee, Tea and Petit Fours

Freshly brewed coffee, tea and petit fours.	£4.00
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Teas and coffees can be refilled upon request

# Weald of Kent Weddings 2013

Please select one starter, one main course and one dessert for your wedding meal ((so that all guests are eating the same meal) from the menus below

## Set Price Wedding Menu 1

£28.50

Cream of Mushroom Soup (V)  
Laced with French brandy and chopped chives

Prawn Tian and Avocado Puree  
On a bed of crisp rocket leaves and a lemon wedge

Pear, Stilton and Watercress Salad (V)  
Served with a poppy seed dressing

\* \* \*

Twice Cooked Belly of Pork  
Served with celeriac mash, braised red cabbage and calvados jus

Oven Roasted Chicken  
Stuffed with lemon and thyme mousseline, scallion pomme puree and jardinière of vegetables

Creamy Mushroom Stroganoff (V)  
Served in a crispy filo basket with white rice

\* \* \*

Lemon tart  
Served with clotted cream, passion fruit coulis and homemade honeycomb

White Chocolate Mousse Pyramid  
Served with a praline crisp and raspberry coulis

Apple and Black Cherry Crumble  
Served with fresh custard

Freshly Brewed Coffee and Chocolate Mints

Please select one starter, one main course and one dessert for your Wedding meal (so that all guests are eating the same meal) from the menus below

# Weald of Kent Weddings 2013

## Set Price Wedding Menu 2

£33.50

Spiced Butternut Squash Soup (V)  
Finished with crème fraiche and chives

Creamy Goats Cheese Crotin (V)  
Served with green salad leaves, red onion marmalade and balsamic glaze

'Fruits De Mer' Salad  
Consisting of kiln roast salmon, prawns marie rose, smoked salmon and dill cucumber salad

\* \* \*

Roast Sirloin of English Beef  
Served with roasted chateau potatoes, fresh watercress, Yorkshire pudding  
and a red wine jus

Romney Marsh Lamb Rump  
Served with spring vegetable medley, parsley mash and redcurrant Jus

Vegetable and Stilton Crumble (V)  
Served with seasonal vegetables and garlic sauce

\* \* \*

Pyramid of Raspberry Mousse  
Served with fresh raspberries and a shot of vanilla bean panna cotta

Apricot and Almond Tart  
Served with a caramelita ice cream

A Selection of English and Continental Cheeses  
Garnished with celery, grapes and dried fruit

Freshly Brewed Coffee and Chocolate Mints

# Weald of Kent Weddings 2013

Why not choose a buffet for your main course? Just choose one starter and one dessert from the selector menu and give your guests something to look forward to with the menu choice below.

## Classic Buffet

£34.50 (3 courses)

Your choice from the starter menu

\* \* \*

Honey Roasted Sussex Ham Platter with Mustard Mayonnaise

Platters of Roast Sirloin of English Beef with Creamed Horseradish

Platters of Norfolk Turkey Breast with Cranberry Sauce

Moist Delice of Salmon Infused in Soft Garden Herbs on a Bed of Noodle Salad with a Citrus Mayonnaise

Minted New Potatoes

Tomato and Red Onion Salad

Chive Potato Salad

Homemade Cheesy Coleslaw

Continental Mixed Leaf Salad

Cucumber Salad

Mayonnaise and French Dressing

\* \* \*

Your choice from the dessert menu

Freshly Brewed Coffee and Chocolate Mints

# Weald of Kent Weddings 2013

Why not choose a buffet for your main course? Just choose one starter and one dessert from the selector menu and give your guests something to look forward to with the menu choice below.

## Dressed Buffet

£42.50 (3 courses)

Your choice from the starter menu

\* \* \*

Honey Roasted Sussex Ham Platter with Mustard Mayonnaise

Whole Poached Dressed Salmon

Sirloin of English Beef Platter with Creamed Horseradish

Slices of Norfolk Turkey Platter with Cranberry Sauce

Dressed Bowls of King Prawns with a Marie Rose Sauce

Platters of Smoked Salmon and Cream Cheese Coronets

Spicy Sweet Moroccan Cous Cous Salad

Tomato and Red Onion Salad

Chive Potato Salad

Roasted Garlic Courgette Salad

Continental Mixed Leaf Salad

Cucumber Salad

Mayonnaise and French Dressing

Minted New Potatoes

\* \* \*

Your choice from the dessert menu

Freshly Brewed Coffee and Chocolate Mints

# Weald of Kent Weddings 2013

## Weald Carvery

£34.50 (3 courses)

Why not choose The Weald of Kent's highly commended and hugely popular Carvery for your main course? Just choose one starter and one dessert from the selector menus and give your guests something to look forward to with the menu below.

Your choice from the starter menu

\* \* \*

### Roast Topside of English Beef

Cooked medium and served with Yorkshire puddings

### Roast Norfolk Turkey Breast

Served with chipolatas wrapped in bacon, homemade stuffing and cranberry sauce

Your choice of vegetables will include Savoy cabbage, buttered carrots, cauliflower mornay, honey roast parsnips and broccoli and of course our delicious roast potatoes.

### Vegetarian Option (pre-ordered)

Mediterranean Vegetables with Cous Cous Fougasse and a ratatouille drizzle

\* \* \*

Your choice from the dessert menu

Freshly Brewed Coffee and Chocolate Mints

# Weald of Kent Weddings 2013

## Finger Buffets (Evenings Only)

### Buffet 1 £12.95

Assorted sandwiches  
Tempura Prawn Fritters and sweet Chilli Jam  
Cocktail Sausage Rolls  
Assorted Quiches  
Spicy Chicken Wings  
Mini vegetable Samosa with Yogurt and Mint dip  
Chocolate Brownie Bites

### Buffet 2 £13.95

Assorted Tortilla Wraps  
Assorted Sandwiches  
Teriyaki Chicken Skewers  
Mini Cheese and Tomato Pizzas  
Sesame Prawn Toasts and Sweet Chilli  
Cocktail Sausage Rolls  
Vegetable parcels  
Sugared Doughnuts with Chocolate Dipping Sauce

### Buffet 3 £14.95

Assorted Bridge Rolls  
Assorted Tortilla Wraps  
Stuffed Jalapeno Peppers  
Imperial Dim Sum Selection  
Chicken Satay with Peanut Dip  
Tortilla chips and Assorted Dips  
Mini Pie Selection  
Lemon and Lime Salmon Brochettes  
Chocolate Gourmet Platter

# Weald of Kent Weddings 2013

## House Wines

### White Wine

1. Santa Carolina Chardonnay	£13.25
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### Rose Wines

7. Santa Carolina Rose	£13.25
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### Red Wines

8. Santa Carolina Merlot (House Red)	£13.25
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### Champagne

14. Duc de Roucher Champagne	£32.00
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### Sparkling

16. Pere Ventura - Cava	£19.95
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### Bottled Waters

19.1 Litre Strathmore Sparkling	£2.80
20.1 Litre Strathmore Still	£2.80

A full wine list available on request.

# Weald of Kent Weddings 2013

## Room Hire Rates 2013

**Monday – Saturday**

**October – March**

Combined Package  
Waterside and Lakeside      £525

**Monday – Friday**

**April - September**

Combined Package      £850  
Waterside and Lakeside

**Saturday**

**April - September**

Combined Package      £1200  
Waterside and Lakeside

## Ceremony Room Hire

All dates      £400\*

\*Additional ceremony fees are payable direct to Kent County Council

# Weald of Kent Weddings 2013

## Booking Procedure

1. Make a provisional booking, valid for 7 days, giving estimated numbers.
2. Read sign & return Terms & Conditions.
3. Pay initial deposit of £500
4. If you require hotel rooms complete and send in hotel booking form.
5. Give us any information on timings and menu choices, there is a venue/budget planner on next page, although this can easily be added at a later stage.
6. We will then write to you confirming booking and receipt of deposit.
7. We will produce and send you an Event Confirmation document that will itemise all charges, itinerary, menus and additional information. The updating and emailing of this form will be the main way for us to communicate and confirm information between us.
8. If you are having the Ceremony here we will book the registrar and send you a copy of the confirmation and their further instructions.
9. Arrange an appointment approximately six weeks prior to your wedding with our wedding coordinator to finalise all details, timings, menus and special requests. A lot of this information can be sent in prior via email.

You are of course welcome to come and view the rooms or contact us with any questions you have as they arise.

# Weald of Kent Weddings 2013

## Wedding Venue Planner

The main points you need to decide and tell us about are as follows:

### Itinerary planner

Ceremony time	
Arrival drinks	
Line up of hosts	
Wedding Breakfast	
Cake cutting	
Speeches	
Evening guests arrive	
Evening buffet served	

### Budget Planner

	Item	No	Cost	Total
Ceremony room hire				
Function room hire				
Arrival drinks				
Wedding Breakfast menu				
Starter				
Main Course				
Dessert				
Coffee				
Children's menu				
Special diets				
Wedding Breakfast wines				
Toast wines				
Evening buffet menu				
Bar to cash/account				
Disco				
Chair covers				
			Total	

### Venue Planner

Colour scheme	
Table centres	
Table Plan	
Cake arrangements	
Special Requests	

### Notes


# Weald of Kent Weddings 2013

## Terms and Conditions

Wedding Date .....

Names of Bride and Groom.....

All bookings must be confirmed within seven days with a signed copy of this form and a non-refundable deposit of £500. A further part-payment of £500 will be required six months before the wedding.

If the wedding is less than six months from the booking date, a non-refundable deposit of £1000 will be required. The deposit and/or part-payment will be deducted from the wedding invoice which should be settled no later than 14 days before the wedding date.

All bookings will be taken on the basis of a minimum number of 60 adult meals for a Saturday wedding, with a three course wedding meal and evening reception ordered. Should your numbers fall below 60, payment will still be required for 60 people.

There is no minimum number requirement for a weekday wedding or for the Ridge room.

Minimum number for evening finger buffets is 75% of total guests

Final numbers should be confirmed not later than 28 days prior to the Wedding. Increases in numbers can be catered for but in the event of reduced numbers we regret that it will be necessary to charge for meals not taken.

Full payment for all pre-ordered items must be made either in cash, by cheque, bank transfer, Debit card or Credit card (1.5% surcharge) at least 14 days prior to the wedding. All prices are inclusive of VAT.

Please note that we operate a sound limiter system for bands/discos which we recommend that your entertainment people are made aware of (volume capacity can be tested by your band/disco on setting up).

### **Cancellation policy**

Cancellations must be made in writing within 14 days of verbal communication

- Up to 6 months prior to the date of the wedding – non refundable deposit
- 4 – 6 months prior to the date of the wedding – 35% of current pro-forma invoice
- 2 – 4 months prior to the date of the wedding – 75% of current pro-forma invoice
- 2 months or less - 100% of current pro forma invoice

We are conscious of the difficulties that can arise for the Client in the event of a cancellation and we would, therefore, recommend that you consider taking out Wedding Insurance.

The enclosed menus and prices are valid from January to December 2013 and include VAT at a rate of 20%

Prices for alcoholic beverage are subject to change depending government duty or tax alterations.

I have read and agree the above terms and conditions:

Signed ..... Date .....

# Weald of Kent Weddings 2013

## Hotel Booking Form

To block book 5 rooms or more please choose one of the following options:

**Option 1**                      **Host booked**

TICK
<input type="checkbox"/>

You book and guarantee all rooms for your guests with your card details.

1. Reserve rooms
2. Provide credit card details to guarantee all rooms
3. Provide rooming list no later than 28 days prior to arrival
4. Guests settle their own accounts on arrival
5. Cancellations can be made up to 7 days prior arrival
6. Any non arrivals will be charged to host card details

**Option 2**                      **Guest booked**

TICK
<input type="checkbox"/>

Supply us with a password for your account and your guest's can contact us directly and book their own rooms, quoting the date and password.

1. Reserve rooms
2. Provide password to hotel and your guests
3. Guests contact us and book their rooms
4. Any un booked rooms will automatically be released 28 days prior to arrival
5. Any non arrivals will be charged to individual card details

Please tick the box if one of the rooms you are allocating is for yourselves

Date rooms required \_\_\_\_\_ Number of rooms \_\_\_\_\_

Name \_\_\_\_\_

Address \_\_\_\_\_

Postcode \_\_\_\_\_

Telephone No \_\_\_\_\_

Email \_\_\_\_\_

Password (if option 3) \_\_\_\_\_

If option 1

Card details \_\_\_\_ / \_\_\_\_ / \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Expiry date \_\_ / \_\_ Start date \_\_ / \_\_

Issue number \_\_                      3 digit security no \_\_\_\_

You will be contacted in the near future with confirmation of your booking, any questions or amendments please contact Kerry Borrett -- Reservations Manager -- Tel: 01622 891671 option 1

Email: [info@headcorn-lodge-hotel.co.uk](mailto:info@headcorn-lodge-hotel.co.uk) Please mark for attention Kerry Borrett in the subject field.