



At the Quorn Grange Hotel you can relax in the knowledge that your wedding will be given all the care and attention that ensures your special day will be a truly memorable one

With Compliments of Quorn Grange... Your Wedding Reception will include:

8 acres of beautifully manicured grounds and gardens

Gazebo set within our Romantic Gardens, licensed for Civil Ceremonies

Special Accommodation rates for you and your wedding guests

Banqueting Suite hire for the day

A Manager on hand throughout your special day to guide you through the formalities

A bar facility with licence extension until midnight

Wedding cake table, knife and choice of stand

White table linen and napkins (coloured linen is available at an additional charge)

Please note: The hotel only accepts one wedding per day

How to Book

1. Make an appointment with the Functions Manager or Duty Manager to view the hotel facilities including the gardens, bedrooms and function rooms.

2. We have two delightful rooms and our Gazebo in the Romantic Gardens available for Civil Ceremonies – they vary in size and décor

Oak Panelled Room	Seats 40	Fee £240.00
Goodacre Suite	Seats 100	Fee £325.00
Gazebo within Romantic Gardens	Seating 6-40	Fee £295.00
Gazebo within Romantic Gardens	Seating 40-100	Fee £455.00

3. If a Civil Ceremony is required and you have made a provisional agreement with Quorn Grange, contact the Register Office, Leicester Road, Glenfield, Leicester. Telephone: 0116 2656565 to confirm that there is availability for your chosen date and time of the ceremony. (This is the responsibility of the couple; the hotel cannot act on your behalf with these arrangements).

Please note: When choosing a time to marry please take into consideration guests travelling a distance and booking into the hotel, as the bedrooms will not be available until after 2.00pm

4. Confirm a date and time with us, along with a non-refundable deposit of £600.00.

5. The full details of your special day should be discussed with the Functions Manager at least six weeks prior to your wedding day. We will need to know:

- Number of guests attending the Civil Ceremony (if applicable)
- Number of guests attending Evening Reception
- Reception drinks
- Toast Drink / Canapes to be served at reception (if applicable)
- Table layout and plan
- Choose cake stand (if applicable)
- Select Evening Reception menu
- Number of guests attending Wedding Breakfast
- Arrival time of guests for reception drinks (pre wedding breakfast drink)
- Wine for table and number of bottles
- Wedding Breakfast sit down time
- Do you require our Manager to act as Master of Ceremonies?
- Select Wedding Breakfast menu
- Confirm accommodation

6. After your six week appointment you will be issued with a pro forma invoice. 75% of your overall cost will be payable no later than two weeks prior to the date of your wedding. The remaining balance is due within two weeks following the event.

7. On the day of the wedding, couples are required to be at the Quorn Grange Hotel at least twenty minutes prior to the ceremony, for a consultation with the Registrar. The ceremony itself will take approximately twenty minutes.

Arrival Drinks and Wine List

Canapés Selection

Choose a selection of three per person for £3.30. £1.15 per additional item, per person

Smoked Salmon Blinis

Ham, Cheese and Mushroom Crostini

Crackers topped with Hummus, Taramasalata or Guacamole

Filo Pastry with Hoi Sin Duck

Smoked Salmon Pinwheels

Traditional Selection

Champagne @ £7.00

A chilled glass of House Champagne

Sparkling Wine @ £4.40

A chilled glass of House Sparkling Wine

Wine @ £3.70

A glass of House Wine – Choose from Red, White and Rose

Raspberry Fizz @ £4.80

Sparkling White Wine with Raspberry Liqueur finished with fresh Raspberries

Bucks Fizz @ £4.60

A glass of Orange Juice with Sparkling Wine

Pimms No.1 @ £3.80

A glass of Pimms No.1 served on ice with oranges, lemons and cucumber rind – topped with either Ginger Ale or Lemonade

Mulled Wine @ £3.90

A warm Red Wine blended with spices and citrus fruit

Non-Alcoholic Drinks

Fruit Juice @ £2.00

A chilled glass of Fruit Juice – Choose from Apple, Orange, Pineapple or Cranberry

Quorn Punch @ £2.40

A blend of Orange and Pineapple Juices topped up with Ginger Ale

Wine and Toast Drinks

For Wine and Toast Drinks please ask for our current Wine List. Price and vintage will be confirmed at your final appointment. If there are particular wines that you would like that are not on our list, we would be happy to source these wines for you.

Corkage

The following charges will be made for guests wishing to supply their own wine:

£10.00 for Still Wine; £13.00 for Sparkling Wine; £15.00 for Champagne per 75cl bottle

Spheres of Galia Melon with Champagne Poached Strawberries and a Citrus Sorbet (V)

Chicken and Ham Hock Terrine served with Homemade Piccalilli

Tian of Scottish Smoked Salmon and Crayfish bound with a Citrus Crème Fraiche, on a bed of Mixed Leaves

Chicken Liver Parfait with a Port and Red Onion Marmalade and Toasted Brioche

Prawn, Apple and Celery Salad dressed with a Lemon Mayonnaise on a bed of Mixed Leaves

Wild Mushrooms a la Crème served on Toasted Ciabatta with Rocket Salad and Herb Truffle Oil (V)

Baked Goats Cheese and Sunblushed Tomato Tart with Rocket Salad and Basil Pesto (V)

Gravlax of Salmon marinated in Beetroot and Dill Salad with Rye Bread

Salad of Scottish Smoked Salmon served with Lemon, Caper and Cornichon Relish, Brown Bread and Butter

Galette of Plum Tomato and Mozzarella with Dressed Leaves and Basil Oil (V)

Homemade Soup: **Cream of Tomato Soup** with Basil Oil and Croutons (V)

Broccoli and Stilton Soup finished with Cream and Chives (V)

Leek and Potato Soup with Herb Croutons (V)

French Onion Soup with Gruyere Cheese Croutons

One menu should be chosen for everyone, with the exception of dietary requirements.

It is the responsibility of the clients to inform the hotel of guests who have special dietary requirements or food allergies.

Children under 10 years are charged at half price of the adult selection unless the children's menu is requested. Children under 2 years may have a complimentary meal.

Outside catering is not available.

Roast Sirloin of Beef served with Yorkshire Pudding and a Red Wine Sauce

Roast Breast of Turkey with Sage and Onion Stuffing, Chipolatas, Cranberry and Bread Sauce and Gravy

Honey Glazed Roast Breast of Duck with a Grand Marnier and Orange Sauce

Asparagus and Spring Vegetable Risotto accompanied by a Tagliatelle of Vegetables and a Parmesan Tuille (V)

Roast Loin of Pork rolled with Apricot, Sage and Onion Stuffing, with a Port and Cinnamon Sauce

Roast Leg of Lamb with a Garlic, Rosemary and Thyme Red Wine Sauce

Vine Tomato Tagliatelle served with Roast Garlic, Crispy Shallots and a Basil Cream Sauce (V)

Pan Fried Fillet of Salmon and Tiger Prawns with a Warm Tomato, Basil and Shallot Dressing

Pan Fried Fillets of Sea Bass with a Lemon and Chive Butter Sauce

Trio of Roasted Red Peppers with a Mediterranean Vegetable Risotto, Grilled Courgette and Basil Pesto (V)

Roast Fillet of Pollock with a Fennel, Mussel and Saffron Sauce

Chicken Roulade wrapped in Parma Ham stuffed with a Wild Mushroom Mousse, served with a Mild Dijon Mustard Sauce

Sweet Potato, Spinach and Parmesan Gratin with a Wild Mushroom Sauce (V)

Roast Breast of Chicken:

With a Chasseur Sauce

With Caramelised Baby Onions and a Madeira Sauce

With a Wild Mushroom and Smoked Bacon Cream Sauce

All Main Courses are accompanied by Roast Potatoes and Seasonal Vegetables

Wedding Banqueting Menu

Desserts...

Cassis and Vanilla Delice with Fruits of the Forest Coulis

Pear Frangipane Tart served with Vanilla Custard

Rich Chocolate Tart with Grand Marnier Cream

Traditional Apple Pie served with Custard

Lemon Tart with Raspberry Coulis and Vanilla Cream

Raspberry Cheesecake with Crème Anglaise

Chocolate and Praline Cheesecake with White Chocolate Sauce

Treacle Sponge Pudding served with Custard

Hot Beverages...

Freshly Brewed Coffee or Tea with Mint Chocolates

Menu price per person £41.05

Children's Menu...

Children up to the age of 10 wishing to have a half portion of the adult menu will be charged at half price. Alternatively the following menu is available at £9.00 per child for two courses or £12.00 per child for three courses.

Starters: Soup or Melon

Main Courses:

Spaghetti Bolognaise

Alternatively choose one of the following from each column:

Chicken Nuggets

Chips

Peas

Fish Fingers

Mash

Beans

Sausages

Smiley Faces

Sweetcorn

Pizza

Desserts:

Apple Pie and Custard

A Selection of Ice Cream

Strawberry Whip

Jelly and Ice Cream

Fresh Fruit Salad

In the event of main course and dessert being selected, the children's main course will be served with the adults starter, unless otherwise requested.

Evening Buffet

A maximum of 180 people. You must cater for a minimum of 75% of your total evening guests (excluding Hog Roast and Pork Cobs where all guests must be catered for)

Finger Buffet

Create your own buffet from the following selection at £14.60 per person for 7 items. Additional items are charged at £2.45 per item

Fresh Sandwiches on assorted breads	Chinese Barbecue Pork Ribs	Vegetable Spring Rolls	Meat or Vegetable Samosas
Sausage Rolls	Salmon Goujons	Onion Bharjis	Barbecue Buffalo Wings
Cheese and Pineapple on a Stick	Scampi Bites	Chicken Drumsticks either Plain/Cajun/Tandoori	Quiche
Individual Mini Pizzas	Dim Sum		

Char Grill Buffet

£19.95 per person

Alternative Vegetarian items are available on request

Chicken Kebabs	Chinese Spare Ribs	Pork and Sage Sausages	Beef Burgers
Chefs choice of three Salads	Hot Buttered New Potatoes	French Stick	Dips and Sauces

Hog Roast

Prices available upon request

Alternatively: Pork Loin Cobs with Apple Sauce and Stuffing @ £7.50 per person *(Alternative Vegetarian items are available on request)*

Desserts

£37.50 per dessert.

All accompanied with jugs of Pouring Cream.

Each serves 14 portions

Mega Chocolate Fudge Cake	Tennessee Toffee Cream Pie	Chocolate and Orange Cake	Cheese Board
Passion Cake	Strawberry or Mandarin Cheesecake	Bakewell Tart	

Room Hire

For evening receptions, if you prefer not to have an evening buffet, the function room can be hired at a cost of £500.00. Available from 7.00pm until midnight.

Accommodation

For Weddings booked at Quorn Grange Hotel

Favourable accommodation rates for you and your guests staying on the wedding night are offered (subject to availability). A bedroom allocation must be arranged as soon as possible as the hotel does not accept any responsibility in the event of accommodation being sold to another party. Please note bedrooms will not be automatically booked.

Once pre-booked, individual accommodation booking forms will be issued to the Bride and Groom to distribute to their guests. These must be completed by the guest with a credit card number to guarantee the room and returned to the hotel at least six weeks prior to the wedding date. Any rooms left on the allocation after the six week deadline will automatically be released.

All bedrooms that are guaranteed are subject to a 24 hour cancellation policy. Bedrooms cancelled after 6pm the night prior to the day of arrival will incur a full charge in the event the hotel is unable to re-sell the room.

Bedrooms are only available after 2.00pm on the day of arrival. Early check-in is not available. Rooms must be vacated by 10.30am on the day of departure.

A complimentary double bedroom is offered for the Bride and Groom. This must still be booked and confirmed. This is only available to the bride and groom and is not transferable to any other guest. The Honeymoon Suite is also available for an upgrade fee of £35.00 which also includes Champagne and Chocolates, subject to availability.

2013 Room Tariff

Single Room	£63.00	
Double/Twin Room	£73.00	
Family Room	£83.00	(accommodates 3)
Family Suite	£103.00	(accommodates up to 5)
Honeymoon Suite	£35.00	(including House Champagne and Chocolates)

Room prices are inclusive of Full English Breakfast and VAT.

All bedrooms have en-suite bathroom and shower, colour television, direct dial telephone, hairdryer, tea and coffee making facilities.

Terms and Conditions 2013

1. General Bookings

- a) All bookings are provisional until the Quorn Grange Hotel receives a signed copy of the Terms and Conditions from the client and written confirmation. This must be received within 14 days of the date that the booking was made.
- b) The rooming list, any special meals or meal times must be confirmed no less than 7 days prior to the day of arrival, in writing by the client.
- c) All rooms and rates offered by the hotel are subject to availability and at the discretion of the Hotel Manager.
- d) **Children** at the hotel should be suitably supervised at all times by their parents or nominated adult. It is requested that the guests coming with children are advised by the hosts of this point.

2. General Hotel Policy

- a) The Hotel can provide equipment for an additional cost, however should the client wish to provide their own, the hotel accepts no liability and expects the equipment to comply with the rules set out in the Health and Safety Act.
- b) The cost of repairing any damage caused to the property, contents or grounds of the Quorn Grange Hotel by the client or their guests must be reimbursed to the Hotel by the client.
- c) No food or beverages of any kind are permitted to be brought into the Quorn Grange Hotel by the guests, unless this has been agreed in advance, in writing. A corkage charge will be incurred for all beverages brought in.
- d) The Hotel does not accept liability for the loss or damage to any car parked in the Hotel car park, owners park at their own risk. The hotel does not accept liability for the loss or damage of guests' personal belongings. In exceptions of the Hotel Proprietors Act 1956 (notice of loss or damage to guests property).
- e) Unless credit facilities have previously been arranged, full payment of the amount due shall be made by the client upon departure of the Hotel. Applicable to accommodation and conferences only.
- f) Credit facilities must be agreed in writing by the Hotel no less than 28 days prior to the date of arrival. Where credit is agreed payment must be received within 14 days of receipt of the invoice.
- g) The Hotel reserves the right to withdraw credit facilities at any time without further liability, upon written notice to the client if the Hotel has doubts as to the financial position of the client.

3. Accommodation

- a) Bedroom accommodation is available from 2.00pm on the day of arrival, and must be vacated by 10.30am on the day of departure. **Early check in is not available.**
- b) All bedrooms that are guaranteed are subject to a 24-hour cancellation policy. Bedrooms cancelled after 6pm the night prior to the day of arrival will incur a full charge in the event the Hotel is unable to resell the room.

4. Wedding

- a) Once a date has been decided, Quorn Grange Hotel will hold the provisional date for a maximum of 2 weeks. After this time a minimum deposit of £600.00, together with a letter of confirmation is required to secure the date. Without this payment the date will be released. Cheques should be made payable to Quorn Grange Hotel. **This deposit is non-refundable if the function is cancelled.**
- b) **Numbers:** For Fridays and Saturdays during the months of June, July and August we require a minimum of 60 adult guests for your wedding breakfast and you must hold your evening reception with us. Numbers under this can be discussed with the Function Manager but may incur a fee. The maximum number of guests that can be seated is 100.
- c) **Payment:** 75% of the full estimated balance of your booking is required two weeks in advance of the function. The remainder being payable on departure or up to 14 days after the date of the function.
- d) **Amendment:** After 75% of the balance has been paid, we may only allow for a variance in numbers of 5% up to 48 hours prior to the event.
- e) **Evening Buffets:** For receptions that continue into the evening, an evening buffet must be booked, catering for a minimum of 75% of guests expected to attend the evening function. Minimum of 7 items.
- f) Once the wedding has drawn to a close at 12 midnight, the bar will be closed for a period of 30 minutes whilst non-residential guests leave the building. This period is also used to clear down the bar and re-stock. The bar will then re-open to residential guests. At all times it should be noted that the management reserve the right to refuse service. Disco and or Live Bands music must finish by 12 midnight prompt.

I have read and understood the above Terms and Conditions of my booking

Signature _____ Print name _____

Date _____ Date of function _____