



Bourne Hall

COUNTRY HOUSE HOTEL & RESTAURANT

WEDDING PACKAGE

2011 & 2012





Bourne Hall

COUNTRY HOUSE HOTEL & RESTAURANT



UNIQUELY LOCATED ON AN ELEVATED POSITION AT THE FOOT OF LUCCOMBE
DOWNS, THE HOTEL ENJOYS EXQUISITE VIEWS, BY DAY AND NIGHT, OVER
SANDOWN AND SHANKLIN BAYS, AND ONWARDS TO CULVER DOWNS.

BOURNE HALL, AN ELEGANT VICTORIAN COUNTRY HOUSE HOTEL, IS SET IN ACRES
MATURE GROUNDS. THE HOTEL WAS ORIGINALLY BUILT IN THE LATE 1860'S FOR
ONE OF QUEEN VICTORIA'S LADIES IN WAITING. THE "HOUSE" STILL RETAINS ITS
SENSE OF HISTORY WHILST PROVIDING A BEAUTIFUL BACKDROP FOR YOUR
WEDDING AND/OR WEDDING RECEPTION.

WE UNDERSTAND THAT EACH WEDDING IS A UNIQUE CELEBRATION, FOR WHICH
WE HAVE AN EXPERIENCED TEAM ON HAND TO HELP PLAN EVERY STAGE OF THIS
MAGICAL DAY, ENSURING THAT ALL GOES SMOOTHLY. LET US TAKE CARE OF
YOUR IMPORTANT DAY AND MAKE IT SPECIAL IN EVERY WAY.

UNDER THE MARRIAGE ACT OF 1994, THE DRAWING ROOM, THE SMALL LOUNGE,
THE RESTAURANT, THE MARQUEE AND THE GAZEBO AT BOURNE HALL ARE
LICENSED FOR CIVIL CEREMONIES.

THE DRAWING ROOM WITH ITS ORIGINAL VICTORIAN FEATURES CAN HOLD UP TO
60 GUESTS FOR YOUR CIVIL CEREMONY AND PROVIDES THE PERFECT SETTING
FOR THIS SPECIAL OCCASION, THE RESTAURANT CAN HOLD 100 AND THE
MARQUEE CAN ACCOMMODATE UP TO 120.

WE HAVE CREATED THREE PACKAGES TO INCORPORATE MANY ELEMENTS OF YOUR
DAY. PLEASE ENJOY BROWSING THROUGH THE ACCOMPANYING INFORMATION,
AND DISCUSS ANY OF YOUR REQUIREMENTS FURTHER WITH OUR WEDDING CO-
ORDINATOR

..... AND FINALLY, CONGRATULATIONS ON YOUR ENGAGEMENT AND THANK YOU
FOR CONSIDERING THE BOURNE HALL COUNTRY HOUSE HOTEL, SHANKLIN, IOW.



Civil Ceremonies & Civil Partnerships

ROOM HIRE



UNDER THE MARRIAGE ACT OF 1994, THE DRAWING ROOM, THE SMALL LOUNGE, THE RESTAURANT, THE MARQUEE AND GAZEBO AT BOURNE HALL COUNTRY HOUSE HOTEL ARE LICENSED FOR CIVIL CEREMONIES.

THE DRAWING ROOM

WITH ITS PERIOD VICTORIAN FEATURES AND EXQUISITE VIEWS ACROSS SANDOWN BAY AND EXTENDING TO CULVER DOWNS, CAN ACCOMMODATE UP TO 60 GUESTS FOR THE CEREMONY AND PROVIDES AN ELEGANT SETTING FOR THE CIVIL CEREMONY.

SMALL LOUNGE

FOR AN INTIMATE CEREMONY FOR FAMILY & VERY CLOSE FRIENDS, WE RECOMMEND THE SMALL LOUNGE ACCOMMODATING 20, AGAIN WITH ELEGANT VICTORIAN FEATURES AND VIEWS ACROSS THE BAY AND DOWNS.

THE CAMERON ROOM (THE RESTAURANT)

THE CAMERON ROOM CAN ACCOMMODATE 100 GUESTS FOR YOUR CIVIL CEREMONY. AN ELEGANT ROOM, WITH DELIGHTFUL VIEWS OF THE BAY "FRAMED" BY THE TREES WITHIN THE GROUNDS. THE FORMAL CEREMONY, THE VOWS AND THE SIGNING OF THE REGISTER, CAN TAKE PLACE IN THE CAMERON ROOM FOLLOWED WITH THE EXCHANGE OF RINGS UNDER THE GAZEBO WITHIN THE GROUNDS IF DESIRED.

THE MARQUEE

ADJOINING THE HOTEL, THE MARQUEE PROVIDES A GLAMOROUS AND ROMANTIC "SPACE" TO ACCOMMODATE UP TO 120 GUESTS FOR THE CIVIL CEREMONY. THIS ROOM CAN ADDITIONALLY BE UTILISED FOR THE WEDDING BREAKFAST AND THE EVENING RECEPTION.

THE GAZEBO

THE GAZEBO IS SET WITHIN THE 3 ACRES OF MATURE GROUNDS AT BOURNE HALL. YOUR GUESTS WILL BE SEATED ON THE TERRACE AND PATIOS, LOOKING DOWN ON THE GAZEBO AS YOU BOTH EXCHANGE YOUR VOWS WITH THE BREATHTAKING BACKDROP OF THE BAY.



MARQUEE HIRE £1000.00

THE FOLLOWING ROOM HIRE APPLIES ONLY IF THE "ROOMS" ARE UTILISED FOR A CIVIL CEREMONY OTHERWISE THE USE OF THE ROOMS EXCLUDING THE MARQUEE IS INCLUDED IN ALL PACKAGES

DRAWING ROOM HIRE £ 250.00 (£275.00 FOR 2012)
SMALL LOUNGE HIRE £ 250.00 (£275.00 FOR 2012)
GAZEBO HIRE £ 250.00 (£275.00 FOR 2012)
RESTAURANT HIRE £350.00 (£375.00 FOR 2012)





Silver Package



PERSONAL WEDDING CO-ORDINATOR TO ASSIST YOU THROUGHOUT THE PLANNING PROCESSING

**COMPLIMENTARY "TASTING" MEAL FOR BRIDE AND GROOM
AT BOURNE HALL HOTEL HERMITAGE RESTAURANT ***

**PERSONAL EVENT MANAGER, EXCLUSIVE TO YOUR WEDDING WHO WILL ACT AS YOUR MASTER OF
CEREMONIES - MR PETER TAUTZ**

ROOM HIRE FOR THE WEDDING BREAKFAST "THE HERMITAGE RESTAURANT"

RED CARPET ON ARRIVAL

NON-ALCOHOLIC WELCOME DRINK ON ARRIVAL

YOUR SELECTED 3 COURSE WEDDING BREAKFAST SERVED WITH COFFEE

½ BOTTLE OF HOUSE WINE PER PERSON

GLASS OF SPARKLING WINE FOR TOAST

USE OF SILVER CAKE KNIFE & SLICE

WHITE TABLE LINEN AND NAPKINS

PREFERRED ACCOMMODATION RATES FOR YOUR GUESTS **

COMPLIMENTARY ACCOMMODATION IN SUITE OR PREMIERE ROOM FOR BRIDE AND GROOM



**THE SILVER PACKAGE IS £ 4250.00 BASED ON A MINIMUM OF 50 GUESTS (£4500.00 FOR 2011)
(PLEASE REQUEST A QUOTATION FOR ADDITIONAL GUESTS)**

***PLEASE NOTE A MINIMUM OF 50 GUESTS APPLIES TO THIS PACKAGE – THIS PACKAGE IS AVAILABLE
WEEKDAYS JANUARY TO DECEMBER OR WEEKENDS NOVEMBER TO APRIL EXCLUDING ALL BANK HOLIDAYS.***

THE ITEMS INCORPORATED WITHIN THIS PACKAGE CANNOT BE REMOVED OR REDUCED.

**** COMPLIMENTARY DINNER SUBJECT TO AVAILABILITY***

***** ACCOMMODATION IS SUBJECT TO AVAILABILITY***





HOTELS

Silver Menu

THREE COURSE MENU



STARTERS

LEEK AND POTATO SOUP

TOMATO AND GARDEN HERB SOUP
SERVED WITH CROUTONS

CARROT AND CUMIN SOUP

DUO OF MELON

FAN OF GALIA AND HONEYDEW MELON WITH MANGO SORBET (V)

CARAMELISED ONION TARTLET

SERVED ON A BED OF PLUSH WATERCRESS AND ICEBERG LETTUCE
WITH SWEET MUSTARD DRESSING (V)

BRIE WRAPPED WITH PARMA HAM

IN A BREADCRUMB AND POPPY SEED CRUST WITH SWEET CHILLI SAUCE

SMOKED MACKEREL

ON A BED OF MIXED LEAVES WITH A RANCH STYLE DRESSING



MAIN COURSES

HONEY ROAST LOIN OF PORK

SERVED WITH A RICH ONION GRAVY OR MUSTARD SAUCE

GRILLED SALMON FILLET

IN A WATERCRESS AND CHIVE CREAM SAUCE

BRAISED LAMB SHANK

ON A ROSTI POTATO IN A ROSEMARY AND REDCURRANT SAUCE

MUSHROOM AND COURGETTE STROGANOFF (V)

SERVED WITH RICE AND A SIDE SALAD

AUBERGINE, TOMATO AND MOZZARELLA STACK (V)

WITH A TOMATO AND RED PEPPER COULIS

STILTON AND VEGETABLE FILO PARCELS (V)

SERVED WITH TOMATO SALSA





Silver Menu



DESSERTS

APPLE AND RASPBERRY CRUMBLE
SERVED WITH CLOTTED CREAM OR CUSTARD SAUCE

STRAWBERRY AND KIWI PAVLOVA
WITH MIXED FRUIT COULIS

PASSION FRUIT AND CHOCOLATE TART



COFFEE



PLEASE CHOOSE ONE DISH FROM EACH COURSE



Gold Package



PERSONAL WEDDING CO-ORDINATOR TO ASSIST YOU THROUGHOUT THE PLANNING PROCESSING

**COMPLIMENTARY "TASTING" MEAL FOR BRIDE AND GROOM
AT BOURNE HALL HOTEL HERMITAGE RESTAURANT INCLUDING A BOTTLE OF HOUSE WINE ***

**PERSONAL EVENT MANAGER, EXCLUSIVE TO YOUR WEDDING WHO WILL ACT AS YOUR MASTER OF
CEREMONIES - MR PETER TAUTZ**

ROOM HIRE FOR THE WEDDING BREAKFAST "THE HERMITAGE RESTAURANT"

RED CARPET ON ARRIVAL

WELCOME DRINK OF YOUR CHOICE – BUCKS FIZZ OR PIMMS

YOUR SELECTED 4 COURSE WEDDING BREAKFAST SERVED WITH COFFEE & MINTS

1 BOTTLE OF STILL & SPARKLING MINERAL WATER PER TABLE

½ BOTTLE OF HOUSE WINE PER PERSON

GLASS OF SPARKLING WHITE WINE FOR TOAST

USE OF SILVER CAKE KNIFE & SLICE

**WHITE TABLE LINEN AND NAPKINS
(WITH RIBBON IN COLOUR SCHEME OF YOUR WEDDING)**

WHITE CHAIR COVERS (WITH SASH IN COLOUR SCHEME OF YOUR WEDDING)

TOP TABLE FLOWER ARRANGEMENT AND SWAGS ON TOP TABLE

PREFERRED ACCOMMODATION RATES FOR YOUR GUESTS **

**COMPLIMENTARY ACCOMMODATION IN LADY OSBORNE SUITE FOR BRIDE AND GROOM
INCLUDING A BOTTLE OF CHAMPAGNE**



**THE GOLD PACKAGE IS £ 4850.00 BASED ON A MINIMUM OF 50 GUESTS (£5095.00 FOR 2011)
(PLEASE REQUEST A QUOTATION FOR ADDITIONAL GUESTS)**

***PLEASE NOTE A MINIMUM OF 50 GUESTS APPLIES TO THIS PACKAGE. THIS PACKAGE IS NOT AVAILABLE
OVER EASTER BANK HOLIDAY OR OTHER BANK HOLIDAY WEEKENDS.***

THE ITEMS INCORPORATED WITHIN THIS PACKAGE CANNOT BE REMOVED OR REDUCED.

**** COMPLIMENTARY DINNER SUBJECT TO AVAILABILITY***

***** ACCOMMODATION IS SUBJECT TO AVAILABILITY***





HOTELS

Gold Menu

FOUR COURSE MENU



SOUP COURSE

BROCCOLI AND BRIE

SERVED WITH CHEESE CRESCENTS

LEEK AND POTATO

WITH STILTON FLUTES

BUTTERNUT SQUASH AND CHIVE

WITH HERB CROUTONS

TOMATO AND BASIL



STARTERS

NORTH ATLANTIC AND KING PRAWN SALAD

A TIMBALE OF PEELED PRAWNS ON A CUSHION OF MIXED LEAVES, WITH LEMON AND DILL
MAYONNAISE CROWNED WITH A KING PRAWN

CROWN OF GALIA MELON

FILLED WITH PASSION FRUIT SORBET, WITH A CORDON OR ORANGE
AND CONTREAU COULIS (V)

SMOKED FISH SALAD

SMOKED MACKEREL AND TROUT ON A NEST OF CUCUMBER RIBBONS AND CHERRY TOMATOES,
WITH A SWEET MUSTARD DRESSING

PENNE PASTA IN A TOMATO AND BASIL SAUCE

TOPPED WITH MOZZARELLA CHEESE (V)

BREADED MUSHROOMS (V)

BUTTON MUSHROOMS FILLED WITH A GARLIC CREAM CHEESE AND CHIVE, COATED WITH A SESAME AND
BREADCRUMB CRUST, WITH RED ONION MARMALADE



MAIN COURSES

ROAST BEEF

SERVED WITH A RED WINE AND TARRAGON SAUCE

GRILLED HALIBUT STEAK

ON A NEST OF BUTTERED LEEK RIBBONS, IN A PRAWN AND DILL CREAM SAUCE

POT ROASTED CHICKEN BREAST

WRAPPED IN PARMA HAM IN A WHITE WINE AND HERB CREAM SAUCE

WILD MUSHROOM AND BELL PEPPER RISOTTO (V)

TOPPED WITH PARMESAN SHAVINGS AND TOASTED PINE NUTS

GOATS CHEESE AND ARTICHOKE FILO PARCEL (V)

WITH A TOMATO AND ITALIAN HERB COULIS

DUE OF CHEESE AND ASPARAGUS CREPE (V)

WITH A CORDON OF MORNAY SAUCE





Gold Menu



DESSERTS

FRUITS OF THE FOREST MERINGUE FINGERS

MERINGUE FINGERS FILLED WITH CHANTILLY CREAM WITH FRUITS OF THE FOREST

**WHISKY AND ORANGE BREAD AND BUTTER PUDDING (BRIOCHE)
WITH CRÈME ANGLAISE**

**PROFITEROLES DIPPED IN DARK CHOCOLATE
WITH WHITE CHOCOLATE SAUCE AND STRAWBERRIES**



COFFEE & MINTS



PLEASE CHOOSE ONE DISH FROM EACH COURSE



Platinum Package



PERSONAL WEDDING CO-ORDINATOR TO ASSIST YOU THROUGHOUT THE PLANNING PROCESSING

**COMPLIMENTARY "TASTING" MEAL FOR BRIDE AND GROOM
AT BOURNE HALL HOTEL HERMITAGE RESTAURANT INCLUDING A BOTTLE OF WINE FROM A SELECTED
WINE LIST ***

**PERSONAL EVENT MANAGER, EXCLUSIVE TO YOUR WEDDING WHO WILL ACT AS YOUR MASTER OF
CEREMONIES - MR PETER TAUTZ**

ROOM HIRE FOR THE WEDDING BREAKFAST "THE HERMITAGE RESTAURANT"

RED CARPET ON ARRIVAL

WELCOME DRINK ON ARRIVAL OF EITHER CHAMPAGNE OR KIR

YOUR SELECTED 4 COURSE WEDDING BREAKFAST SERVED WITH COFFEE & PETIT FOURS

½ BOTTLE OF WINE PER PERSON FROM OUR SELECTED WINE LIST

1 BOTTLE STILL OR SPARKLING WATER PER TABLE

**FOR THE TOAST 1 GLASS CHAMPAGNE FOR THE GENTLEMEN AND 1 GLASS ROSE CHAMPAGNE FOR THE
LADIES**

USE OF SILVER CAKE KNIFE & SLICE

**WHITE TABLE LINEN AND NAPKINS
(WITH RIBBON IN COLOUR SCHEME OF YOUR WEDDING)**

WHITE CHAIR COVERS (WITH SASH IN COLOUR SCHEME OF YOUR WEDDING)

TOP TABLE FLOWER ARRANGEMENT WITH SWAGS ON TOP TABLE

PREFERRED ACCOMMODATION RATES FOR YOUR GUESTS **

**COMPLIMENTARY ACCOMMODATION IN LADY OSBORNE SUITE FOR BRIDE AND GROOM INCLUDING A BOTTLE
OF CHAMPAGNE (NIGHT OF WEDDING)**

**AN OVERNIGHT STAY (STANDARD ROOM) AND DINNER, A FOUR COURSE TABLE D'HÔTE MENU, TO
CELEBRATE YOUR 1ST WEDDING ANNIVERSARY**



**THE PLATINUM PACKAGE IS £ 6895.00 BASED ON A MINIMUM OF 50 GUESTS (£ 7145.00)
(PLEASE REQUEST A QUOTATION FOR ADDITIONAL GUESTS)**

***PLEASE NOTE A MINIMUM OF 50 GUESTS APPLIES TO THIS PACKAGE – THIS PACKAGE IS NOT AVAILABLE
OVER EASTER BANK HOLIDAY OR OTHER BANK HOLIDAY WEEKENDS.***

THE ITEMS INCORPORATED WITHIN THIS PACKAGE CANNOT BE REMOVED OR REDUCED.

**** COMPLIMENTARY DINNER SUBJECT TO AVAILABILITY***

***** ACCOMMODATION IS SUBJECT TO AVAILABILITY***





Platinum Menu

SIX COURSE MENU



SOUP COURSE

LOBSTER BISQUE

ARTICHOKE WITH FRESH BASIL

TOMATO AND GARDEN HERB
WITH CREAM SWIRLS AND HERB CROUTONS

MUSHROOM AND FLAT LEAF PARSLEY
WITH PARMESAN CRISPS



STARTERS

DUO OF SMOKED MEAT
SMOKED DUCK AND CHICKEN ON A BED OF ROCKET
WITH A CHERRY TOMATO SALAD AND SWEET MUSTARD DRESSING

PAN SEARED SCALLOPS ON A BED OF SEASONED SPINACH
DRIZZLED WITH MORNAY SAUCE AND GRATED PARMESAN

CROWN OF GALIA MELON (V)
FILLED WITH AN ASSORTMENT OF EXOTIC FRUITS AND PASSION FRUIT COULIS

WILD MUSHROOM AND ASPARAGUS STRUDEL (V)
WITH A ROQUEFORT CREAM SAUCE



CLEMENTINE SORBET



MAIN COURSES

GRILLED DOVER SOLE WITH PARSLEY
IN A PRAWN BUERRE BLANC SAUCE

BEEF WELLINGTON
FILLET OF BEEF ENCRUSTED IN A PASTRY CASE WITH FOIE GRAS

RACK OF LAMB WITH A PARSLEY BREADCRUMB CRUST
SERVED WITH ROSEMARY AND REDCURRANT JUS

WILD AND FIELD MUSHROOM PATE EN CROUTE (V)

AUBERGINE AND PASTA CHARLOTTE (V)
RIGATONI WITH TOMATO SAUCE AND CHEESE ENCASED IN SLICES
OF AUBERGINE IN A ROUND MOULD AND "TURNED OUT" LIKE A CAKE

GRUYERE ROULADE (V)





HOTELS

Platinum Menu



DESSERTS

ASSIETTE OF SWEETS

A SELECTION OF VARIOUS SWEETS ON A PLATE

EXOTIC FRUIT SALAD

PARIS BREAST

INDIVIDUAL CHOUX PASTRY RING FILLED WITH CRÈME PATISSERIE,
FRESH FRUIT AND CHANTILLY CREAM

MANGO AND PASSION FRUIT TORTE

WITH CINNAMON CREAM



COFFEE & PETIT FOURS



PLEASE CHOOSE ONE DISH FROM EACH COURSE



HOTELS

Buffet/Panapés Menus



WEDDING BREAKFAST DRESSED BUFFET

**A SELECTION OF THREE OF THE FOLLOWING
DRESSED POACHED SALMON WITH MAYONNAISE**

CASCADE OF BEEF
HONEY ROAST HAM
ROAST TURKEY
ROAST LOIN OF PORK

A SELECTION OF FOUR OF THE FOLLOWING:
SMOKED SALMON AND RED PEPPER QUICHE
SAVOURY CHOUX BUNS (VARIOUS FILLINGS)
FILO PARCELS (VARIOUS FILLINGS), QUICHE LORRAINE
GOATS CHEESE AND MEDITERRANEAN VEGETABLE TARTE
PRAWN BROCHETTES, SAVOURY FISH BALLS
GAME PIE, SCOTCH EGGS, BOUCHEES (VARIOUS FILLINGS)
SAUSAGE AND SAGE LATTICE,
"VEGETARIAN SAUSAGE" ROLLS
BOUCHEES (VARIOUS FILLINGS),

A SELECTION OF 5 OF THE FOLLOWING:
WALDORF SALAD, RED ONION AND TOMATO SALAD
CUCUMBER SALAD, COLESLAW
GREEN SALAD, POTATO SALAD
RICE SALAD, PASTA SALAD
RUSSIAN SALAD, JAPANESE SALAD
SALAD NICOISE, CANNELLONI BEAN SALAD
CREOLE SPINACH AND HOT PEPPER SALAD
WARM BEETROOT SALAD WITH CRÈME FRAICHE

CHOICE OF 4 OF THE FOLLOWING DESSERTS:

EXOTIC FRUIT SALAD
PARIS BREAST
MANGO AND PASSION FRUIT TORTE
PROFITEROLES
STRAWBERRY AND KIWI PAVLOVA
PASSION FRUIT AND CHOCOLATE TART
RASPBERRY CRÈME BRULEE



£ 55.00 PER PERSON (£57.50 PER PERSON 2012)

PLEASE NOTE A MINIMUM OF 100 GUESTS APPLIES TO THIS DRESSED BUFFET MENU.

THE DRESSED BUFFET MENU CAN BE SUBSTITUTED INTO EITHER YOUR SILVER, GOLD OR PLATINUM PACKAGES TO REPLACE EITHER THE 3, 4 OR 6 COURSE MENU (SUPPLEMENTS MAY APPLY.)





Buffet/Panapés Menus (Cont'd)



WEDDING RECEPTION EVENING BUFFET (A)

**SELECTION OF SANDWICHES (INC V)
QUICHE LORRAINE
PORK PIE
PRAWN BROCHETTES
CRUDITÉS WITH A SELECTION OF DIPS (V)
POTATO WEDGES SERVED WITH SOUR CREAM (V)
CHEESE AND ONION QUICHE (V)
VEGETABLE FILO PARCELS (V)
CHEESE AND POTATO LATTICE (V)
SELECTION OF BOUCHEES (VARIOUS FILLINGS) (INC V)
SAUSAGE ROLLS
VEGETARIAN "SAUSAGE" ROLLS**



**6 CHOICES £19.00 PER PERSON (£20.00 FOR 2012)
8 CHOICES £ 21.00 PER PERSON (£22.00 FOR 2012)
10 CHOICES £25.00 PER PERSON (£26.00 FOR 2012)**

**TO ENSURE A SUCCESSFUL EVENING WE ASK YOU TO
CATER FOR A MINIMUM OF 75% OF YOUR TOTAL EVENING GUESTS**



WEDDING RECEPTION EVENING "CHEESEBOARD" (B)

**SELECTION OF ENGLISH AND CONTINENTAL CHEESES
HOME MADE CRUSTY BREAD & ROLLS
FRENCH BREAD
BISCUITS FOR CHEESE
WHITE & BLACK GRAPES
CELERY & WALNUTS
OLIVES, PICKLES, GHERKINS, CHUTNEY**



£17.50 PER PERSON (£18.50 FOR 2012)

**TO ENSURE A SUCCESSFUL EVENING WE ASK YOU TO
CATER FOR A MINIMUM OF 75% OF YOUR TOTAL EVENING GUESTS**





Buffet/Canapés Menus (Cont'd)



CANAPES MENU

**(SERVED FOLLOWING CIVIL CEREMONY
AND/OR WITH WELCOME DRINKS)**

SMOKED SALMON AND CUCUMBER

**MINI YORKSHIRE PUDDINGS WITH RARE BEEF,
HORSERADISH AND MUSTARD CRÈME FRAICHE**

PARMA HAM AND ASPARAGUS STRUDEL

SMOKED SALMON, CHIVE AND CREAM CHEESE PALMIERS

LEEK AND PARMESAN TARTLET (V)

PARMESAN CRISPS WITH FETA AND CHERRY TOMATOES (V)

SUN DRIED TOMATO AND MOZZARELLA CROUTES



SELECTION OF 3 CANAPÉS £6.10 PER PERSON (£6.40 FOR 2012)





HOTELS

Beverages



WELCOME DRINKS

GLASS SPARKLING WINE	£4.10 PER GLASS (£4.30 - 2012)
GLASS HOUSE WHITE OR RED WINE	£4.10 PER GLASS (£4.30 - 2012)
GLASS BUCKS FIZZ (SPARKLING WINE & ORANGE JUICE)	£4.10 PER GLASS (£4.30 - 2012)
PIMMS & LEMONADE	£4.10 PER GLASS (£4.30 - 2012)
GLASS FRUIT JUICE	£2.65 PER GLASS (£2.80 - 2012)

BANQUETING WINE LIST

WE HAVE WIDE SELECTION OF WINES TO CHOOSE FROM OUR EXTENSIVE WINE LIST.

**PLEASE ASK FOR A COPY OF OUR WINE LIST TO ENABLE YOU TO MAKE THE BEST SELECTION
TO COMPLEMENT YOUR FOOD CHOICES.**

**PLEASE KINDLY NOTE WE ONLY PERMIT THE CONSUMPTION OF WINES AND OTHER ALCOHOLIC DRINKS
PURCHASED ON THE PREMISES.**





HOTELS

Wedding Accommodation



WE LOOK FORWARD TO WELCOMING YOU AND YOUR WEDDING GUESTS TO THE HOTEL FOR YOUR CELEBRATION TO INCLUDE OVERNIGHT ACCOMMODATION IF REQUIRED.

AT CERTAIN TIMES OF THE YEAR WEDDINGS CAN ONLY BE BOOKED IF EXCLUSIVE USE OF THE HOTEL IS BOOKED FOR TWO NIGHTS.



ACCOMMODATION FOR YOUR GUESTS

OUR 31-ENSUITE BEDROOMS, OFFER THE FOLLOWING FACILITIES:

**COLOUR TELEVISION
DIRECT DIAL TELEPHONE
TEA & COFFEE MAKING FACILITIES
RADIO ALARM CLOCK
CD PLAYER
HAIRDRYER**

OUR PREMIER ROOMS ADDITIONALLY OFFER:

**EITHER FOUR POSTER BEDS OR SLEIGH BEDS
MINI BAR
WI-FI ACCESS
TROUSER PRESS
BAY VIEWS**

ACCOMMODATION FOR THE BRIDE AND GROOM

OUR BRIDAL SUITE, THE LADY OSBORNE SUITE OFFERS A ROMANTIC START TO YOUR HONEYMOON

**SPLIT LEVEL SUITE
GENEROUS LOUNGE AREA
FOUR POSTER BED
JACUZZI BATH
BALCONY WITH GARDEN VIEWS**

ALL WEDDING GUESTS AT BOURNE HALL HOTEL ARE ENTITLED TO A DISCOUNT OF 10% ON THE NIGHT OF THE WEDDING ONLY.





A NON-REFUNDABLE DEPOSIT OF £1000.00 IS REQUIRED ON CONFIRMATION OF THE BOOKING. THE BALANCE OF THE VALUE OF THE BOOKING MUST BE PAID THREE WEEKS BEFORE THE EVENT. WE REGRET THAT ANY PAYMENTS BY CREDIT CARD WILL INCUR A 2.5% SURCHARGE.

THE MENU OR BUFFET, CHOICE OF DRINKS, FINAL NUMBERS OF PEOPLE AND ITINERARY MUST BE FINALISED NO LATER THAN FOUR WEEKS BEFORE THE EVENT. ADDITIONAL CHARGES MAY BE INCURRED IF THE FINAL NUMBERS ARE LESS THAN THE NUMBERS ORIGINALLY QUOTED FOR. PLEASE ASK YOUR CO-ORDINATOR FOR FURTHER DETAILS.

PAYMENT FOR ACCOMMODATION IS REQUIRED AT THE TIME OF BOOKING. THIS WILL BE IN CONJUNCTION WITH OUR CANCELLATION POLICY.

EVIDENCE OF WEDDING INSURANCE MUST BE PRODUCED UPON CONFIRMATION OF THE BOOKING. ANY GIFTS, DECORATIONS ETC. STORED AT THE HOTEL ON BEHALF OF THE WEDDING PARTY MUST BE INSURED BY THE WEDDING PARTY AS THE HOTEL WILL NOT BE RESPONSIBLE FOR ANY LOSSES OR DAMAGE INCURRED.

ANY ADDITIONAL MEALS/ DRINKS ETC. FOR PHOTOGRAPHERS, MUSIC CREWS ETC. MUST BE DECLARED BEFORE THE EVENT AND WILL BE CHARGED FOR ACCORDINGLY.

ANY DAMAGE CAUSED BY WEDDING PARTY WILL BE CHARGED TO BRIDE/ GROOM'S ACCOUNT ON DEPARTURE.

PLEASE KINDLY NOTE YOUR GUESTS MAY CHECK IN TO THEIR ROOMS FROM 2.00PM ONWARDS. WE CANNOT GUARANTEE THAT ROOMS WILL BE AVAILABLE BEFORE THAT TIME, SO PLEASE KINDLY ADVISE YOUR GUESTS. ANY ADDITIONAL NIGHTS WILL BE CHARGED AT THE USUAL ROOM RATE.

BOURNE HALL HOTEL GUARANTEES THAT THERE WILL NOT BE MORE THAN ONE WEDDING/WEDDING RECEPTION IN THE HOTEL ON ANY ONE DAY.

BIO-DEGRADABLE CONFETTI ONLY IS PERMITTED IN THE GROUNDS OF THE HOTEL. ADDITIONAL CHARGES MAY BE MADE IF THIS IS NOT OBSERVED.

THE SILVER, GOLD AND PLATINUM PACKAGES DO NOT INCLUDE THE REGISTRARS FEES.

REGRETFULLY REDUCTIONS ARE NOT OFFERED FOR CHILDEN OR FOR GUESTS NOT REQUIRING THE FULL 3, 4 OR 6 COURSE MEAL/S.

NO NAKED FLAMES ARE ALLOWED IN THE MARQUEE. GLO-LANTERNS ARE NOT PERMITTED TO BE RELEASED IN THE GROUNDS OF THE HOTEL. FIREWORKS ARE NOT PERMITTED AT BOURNE HALL.

MAXIMUM NUMBERS FOR MARQUEE IS 120. MAXIMUM NUMBERS FOR HOTEL IS 200. WEDDING BOOKINGS FOR JULY AND AUGUST AND AT BANK HOLIDAYS CAN BE DISCUSSED ON AN INDIVIDUAL BASIS AND SUBJECT TO SPECIAL TERMS.

ANY RESERVED ROOMS THAT HAVE NOT BEEN BOOKED BY YOUR GUESTS MAY BE RELEASED AND RE-SOLD TO THE PUBLIC FOUR WEEKS BEFORE THE WEDDING DATE. THIS MAY AFFECT YOUR EXCLUSIVE USE OF THE HOTEL. ANY REMAINING UNSOLD ROOMS MAY BE CHARGED TO BRIDE & GROOM'S ACCOUNT IF HOTEL IS BOOKED WITH EXCLUSIVE USE. THESE ROOMS MUST BE PAID FOR BEFORE THE DAY TO ENSURE EXCLUSIVE USE.

IF THE HOTEL IS NOT BOOKED ON AN EXCLUSIVE USE BASIS WE ASK THAT ALL EVENING MUSIC IS TURNED DOWN TO BACKGROUND LEVEL AT 2300 HRS AND THE FUNCTION CONCLUDES WITH CARRIAGES AT 2330 HRS.

BOURNE HALL ADOPTS A ZERO TOLERANCE POLICY WITH REGARD TO BAD LANGUAGE, ABUSIVE OR THREATENING BEHAVIOUR TO ANY MEMBER OF STAFF. BOURNE HALL RESERVES THE RIGHT TO REMOVE ANY OFFENDING MEMBER OF THE WEDDING PARTY AND PROSECUTE WHERE NECESSARY.



