



*Bourne Hall*

---

COUNTRY HOUSE HOTEL & RESTAURANT

## WEDDING PACKAGE

2012 & 2013





# *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 £875.00

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 2013)  
SMALL LOUNGE HIRE £ 250.00 (£275.00 FOR 2013)  
GAZEBO HIRE £ 250.00 (£275.00 FOR 2013)  
RESTAURANT HIRE £350.00 (£375.00 FOR 2013)





## *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**

**1/4 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 2013)  
(ADDITIONAL GUESTS ABOVE 50 WILL BE CHARGED AT £65.00 PER HEAD OR £70.00 PER HEAD FOR  
2013))**

***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 \***

**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**

**1/4 BOTTLE OF HOUSE WINE PER PERSON**

**GLASS OF SPARKLING WHITE WINE FOR TOAST**

**USE OF SILVER CAKE KNIFE & SLICE**

**WHITE TABLE LINEN AND NAPKINS**

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

**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 £ 4900.00 BASED ON A MINIMUM OF 50 GUESTS (£5150.00 FOR 2013)**

**(ADDITIONAL GUESTS ABOVE 50 WILL BE CHARGED AT £85.00 PER HEAD OR £90.00 PER HEAD FOR  
2013))**

***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





HOTELS

# 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 1<sup>ST</sup> 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



**£ 45.00 PER PERSON (£50.00 PER PERSON 2013)**

***PLEASE NOTE A MINIMUM OF 75 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  
EXTENDED "CHEESEBOARD"**

**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  
SELECTION OF QUICHES (INC V)  
DUO OF CHEESE AND LEEK FILO PARCELS  
CHEESE AND POTATO LATTICE (V)  
SELECTION OF BOUCHEES (VARIOUS FILLINGS) (INC V)  
SAUSAGE ROLLS  
VEGETARIAN "SAUSAGE" ROLLS**



**£19.50 PER PERSON (£19.95 FOR 2013)**

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





HOTELS

# *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 £5.75 PER PERSON (£5.95 FOR 2013)**





HOTELS

## *Beverages*

---



### WELCOME DRINKS

<b>GLASS SPARKLING WINE</b>	<b>£4.25 PER GLASS (£4.30 - 2013)</b>
<b>GLASS HOUSE WHITE OR RED WINE</b>	<b>£4.25 PER GLASS (£4.30 - 2013)</b>
<b>GLASS BUCKS FIZZ (SPARKLING WINE &amp; ORANGE JUICE)</b>	<b>£4.25 PER GLASS (£4.30 - 2013)</b>
<b>PIMMS &amp; LEMONADE</b>	<b>£4.25 PER GLASS (£4.30 - 2013)</b>
<b>GLASS FRUIT JUICE</b>	<b>£2.65 PER GLASS (£2.80 - 2013)</b>

### 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 30 - 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 COORDINATOR 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.**

