

*For your special day*

Red carpet welcome



Complimentary overnight accommodation  
for the Bride & Groom



No room hire charge for your Wedding Breakfast\*\*



Finest linen



Silver for the table



Silver cake stand and knife



Excellent photographic opportunities



Table plan, menus and place cards for the wedding breakfast

Please contact our experienced Wedding coordinator at  
the Crabwall Manor Hotel & Spa on 01244 851 666 to help plan your day.

\*\*Subject to minimum numbers

# Receptions

## The Lyle Suite

Situated on the ground floor with secondary light. This impressive suite is dominated by pillars, a tall mirror and chandeliers. Ideal for your party of up to 20 on one oval table or up to 30 on three round tables.

Maximum capacity 30 guests for a sit down meal.

Minimum numbers of 16 apply for this room.

## The Bromfield Suite

Situated on the ground floor, a beautiful room with natural daylight, air-conditioning, high windows and deep red carpet.

Maximum capacity 50 guests for a sit down meal.

Minimum numbers of 30 apply for this room.

## The Earl of Chester Suite

Situated on the ground floor, natural daylight, green, red and gold in colour, with tall light windows along two sun facing walls, plus private bar with conveniences. This suite is available for your wedding meal and evening function.

Capacity: minimum 60 guests for a sit down meal, maximum 90 guests for a sit down meal, 130 guests for an evening reception with the use of the Bromfield Suite for a quiet lounge and buffet area.

Should you wish to only serve a Wedding Breakfast or an Evening Buffet in this room please ask your dedicated Coordinator.

## Civil Ceremonies

The Crabwall Manor Hotel & Spa has the pleasure of offering civil marriages within our unique venue, ensuring your perfect day.

The Conservatory, the Bromfield Suite and Lyle Suite are licensed for your wedding service.

The room hire for your civil ceremony is as follows:

### **Conservatory**

Seating for up to 90 guests for a ceremony at a rate of £500.00

### **Bromfield Suite**

Seating for 50 guests for a ceremony at a rate of £300.00

### **Lyle Suite**

Seating for up to 30 guests for a ceremony at a rate of £250.00

The registrar needs to be booked directly by you. It is possible to do this up to 12 months in advance of your wedding date.

The Superintendent Registrar will permit only a civil, non- religious ceremony. Any music, readings, words or performances must be secular. The content of the ceremony must be agreed in advance with the Superintendent Registrar who will attend your ceremony. The approval for the use of any copyrighted music, readings etc must be obtained by yourselves prior to the ceremony.

It is your responsibility to ensure that all legal preliminaries for your wedding are completed and that the Registration Officers are available to conduct your ceremony. Neither the Crabwall Manor Hotel & Spa nor anyone else can do this on your behalf.

To book your civil marriage ceremony, please contact the Chester Registry Office at:

Goldsmith House  
Goss Street  
Chester  
CH1 2BG

Tel: 01244 972668

# Menu

## Canapés

Please select your choice of 3 canapés from the list below at £4.95 per person  
– Additional canapés may be selected at a cost of £1.80 per item

Slow Confit of Duck and Spring Onion  
Smoked Halibut and Chive Tartlet  
Avocado and Prawn Tart  
Ham Hock and Muesli Mustard on Rye Bread  
Chicken Liver Parfait with Red Onion Jam  
Mediterranean Vegetable and Ricotta Tartlet  
Sesame and Soy Spring Roll  
Parma Ham and Mozzarella  
Mini Quiche  
Salad Nicoise Tartlet

## Set menus

### Menu 1

Salad of asparagus, artichokes and sun-blushed tomatoes  
with olive vinaigrette  
Breast of corn-fed chicken filled with spinach mousse,  
beside red onion tart tatin and a rich roast jus  
Selection of seasonal vegetables  
Blueberry and almond tart with a raspberry and vanilla compote  
Coffee and mints  
£32.95 per person

### Menu 2

Duo of smoked salmon and smoked halibut, lemon dressed rocket  
with a caper dressing  
Champagne sorbet  
Char-grilled rib-eye of beef, wild mushroom bordelaise  
with a madeira sauce  
Selection of seasonal vegetables  
Chocolate and orange bread and butter pudding  
with grand mariner syrup  
Coffee and mints  
£36.95 per person

### **Menu 3**

Choice of 3 canapés

Terrine of guinea fowl and prunes aged vinegar and toasted brioche

Mango and lime sorbet

Six hour braised shank of lamb, garlic and thyme potato and a mint jus

Selection of seasonal vegetables

Caramelised apple charlotte with cinnamon ice cream

Coffee and petit fours

£39.95 per person

### **Children's menu**

#### *Starters*

Tomato soup

Traditional prawn cocktail

Fan of galia melon with a salad of summer fruits

#### *Mains*

Roast breast of chicken, served with roast potatoes and panache of vegetables

Goujons of plaice, chips and mushy peas

Pasta with a tomato sauce served with garlic bread

#### *Desserts*

Vanilla ice cream

Fresh fruit salad

Banana split

£9.95 per Person

# Menu selector

## Starters

Chicken and duck liver parfait, red onion marmalade, balsamic syrup .....	£7.95
Terrine of barbury duck and foie gras, plum chutney .....	£9.50
Wild game terrine, pickled vegetables, toasted brioche .....	£8.50
Roulade of corn-fed chicken and wild mushrooms, puy lentil sauce .....	£7.95
Dill cured scottish salmon gravalax, truffled frisse salad and toasted pine nuts .....	£8.50
Salad of mediterranean vegetables and goats cheese, olive vinaigrette .....	£7.25
Cornish crab and avocado tian, roasted cherry tomato ragout .....	£7.95
Gala melon served simply with a berry fruit compote .....	£6.50

## Soups

Broccoli, almond and stilton soup, chive crème fraiche .....	£6.50
Roasted vine tomato soup, marinated buffalo mozzarella .....	£6.50
Cauliflower and apple veloute .....	£6.50
Leek and potato soup with garlic croutons .....	£6.50

## Sorbet

Mango .....	£4.00
Champagne .....	£4.50
Blackcurrant .....	£4.00
Lemon .....	£4.00

## Main courses

Char-grilled rib-eye of beef, wild mushroom bordelaise with a maderia sauce.....	£20.50
Pork and herb sausages, mashed potato, caramelised onion jus .....	£17.95
Slowly braised leg of lamb, rosemary and red current jus.....	£19.25
Pan fried breast of corn-fed chicken, oyster mushroom fricassee, shallot sauce.....	£19.00
Pan seared medallion of pork, apple and cider glaze.....	£18.50
Grilled fillet of scottish salmon, butter braised potato, chervil cream sauce .....	£17.95
Pan fried fillet of sea bass, crab risotto cake, tomato and shallot salsa .....	£21.95
Whole baked aubergine filled with ratatouille, topped with glazed goats cheese .....	£17.50
Tagliatelle of wild mushrooms and herbed brie, basil dressing.....	£17.50

## Desserts

Bread and butter pudding with real english custard.....	£6.50
Classic lemon tart with a macerated berry coulis .....	£6.50
White chocolate pannacotta with a bitter chocolate sauce .....	£6.50
Sticky toffee pudding, toffee sauce and cheshire farm ice cream .....	£6.50
Blueberry bake well tart with raspberry syrup .....	£6.50
Passion fruit bavarois, mango and vanilla sauce .....	£6.50
Caramelised apple tart, vanilla anglaise .....	£6.50

## Cheese

Platter of cheese and fresh fruit with biscuits, grapes and celery (For parties of 10).....	£40.00
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## Coffee

With mints.....	£3.25
With petit fours.....	£4.25

# Evening buffets

## Buffet A

Selection of Open Sandwiches  
Sesame Spring Rolls  
Tomato and Basil Quiche  
Chicken Drumsticks  
Jacket Potatoes with a Selection of Fillings  
  
£13.95 per person

## Buffet B

Selection of Open and Closed Sandwiches  
Cajun Style Potato Wedges with a selection of dips  
Mixed Pakoras and Bhajis  
Garlic Bread  
Pork Brochettes  
Tomato and Black Olive Salad  
Individual Vegetable and Goats Cheese Tartlets  
Chinese Style Marinated Chicken Wings  
  
£17.95 per person

## Hot Dishes

Inclusive in your chosen buffet selection please add 1 item,  
any extra dishes can be added at a supplement.

Beef Chilli and Rice .....	£6.95 per person
Chicken and Mushroom Casserole .....	£6.95 per person
Vegetable Stroganoff with Mushroom Pilaf .....	£5.95 per person
Navarin of Welsh Lamb .....	£6.95 per person
Spicy Vegetable Curry with Bombay Potatoes.....	£5.95 per person

## Supper Selection

(To be served as an addition to the above evening buffet)

Unsmoked Bacon on a flour bap  
Cumberland Sausage Baguette  
Goats Cheese and Tomato Bruschetta

£5.50 per person

# Drinks packages

We are pleased to recommend the following drinks packages.  
Should you wish to choose from our full bar and wine list then we would be delighted to assist.

## **Package 1**

A glass of house wine  
Two glasses of house wine  
A glass of sparkling wine

£14.95 per person

## **Package 2**

A glass of bucks fizz  
Two glasses of house wine  
A glass of sparkling wine

£16.95 per person

## **Package 3**

A glass of Pimms  
Two glasses of house wine  
A glass of house champagne

£19.95 per person

## **Package 4**

A glass of rose champagne  
Two glasses of premier wine  
A glass of premier champagne

£23.95 per person

# Terms and conditions

## Payment terms

1. £500.00 deposit to confirm booking this is a non refundable and non transferable deposit.

A further 40% will be required 6 months prior to the event.

The outstanding balance of the account is payable 2 weeks prior to the event start date.

A credit card is to be supplied to cover any additional costs incurred on the day.

2. Provisional bookings will be held for a period of 10 working days, after which time the date will be automatically released, unless an extension has been agreed.
3. The Client to advise the Hotel, at least two weeks prior to the date of the function, the final number of people attending. These represent the final minimum numbers chargeable.
4. (a) Cancellation by the Client:

In the unfortunate circumstance that you may have to cancel or postpone your confirmed booking at any time the hotel will make every effort to re-sell the function facilities on your behalf. In the event of the hotel being unsuccessful in the reselling of the cancelled or amended booking, cancellation charges will be made as follows:

- Between 8 days and 2 months.....100% of quoted rates
- Between 2 and 4 months.....75% of quoted rates
- Between 4 and 6 months.....50% of quoted rates
- Between 6 and 12 months.....25% of quoted rates
- 12 months or longer.....10% of quoted rates

The charges apply to:

90% of the contracted accommodation, packages & room hire revenue, 100% of any other costs e.g. equipment hire and entertainment and 70% of the contracted Food & Beverage revenue. Value added tax is deducted from the cancellation charges.

Where the cancellation is made 7 days or less 100% of the loss of revenue will apply.

Any cancellation, postponement or partial cancellation should be advised verbally in the first instance and you will be given a cancellation reference number, you must then confirm the cancellation in writing and will receive confirmation back in writing from the hotel. The facilities you have reserved cannot be released for sale until this is received and acknowledged.

Definitive cancellation charges due can only be confirmed to you after the intended date of your event, when we shall reduce the charge by any alternative business we may have been able to secure on your behalf.

(b) Cancellation by the Hotel:

The Hotel reserves the right to cancel any booking forthwith or reserves the right to offer alternative facilities without any responsibility on its part in the event of:

- Any occurrence beyond the reasonable control of the hotel which shall prevent it from performing its obligations in connecting with the booking.
  - If the Hotel becomes aware of any alteration in the clients financial situation.
  - If the Client is more than 30 days in arrears with any payment to the Hotel.
  - If the booking might, in the opinion of the hotel, prejudice the reputation of the hotel.
5. Any bedrooms on the room block that have not been taken by guests 8 weeks prior to the event date will automatically be released.
  6. All items are to be collected from the hotel i.e. cake, table plan etc the day after the event, the hotel will not store any items and they will be disposed of.

7. All prices relating to food and beverage are subject to change at any time by the hotel or head office, prices are affected by outside influences.
8. Any gifts / items left in the room are the responsibility of the client; the hotel accepts no responsibility for any such items.
9. All extras must be settled on departure; a credit card will be taken as a guarantee and will be charged if the account is not settled.
10. The clients shall be responsible for the orderly conduct of its guests, and shall ensure that its guests have regard to any regulations imposed by any competent authority, and that nothing should be done which will constitute a breach of the law. The client shall fully indemnify the Hotel against any claims, or loss or damage arising as a result of breach of this clause.
11. Prior written approval must be obtained if you wish to fix items to the walls, floors or ceilings. The Hotel will hold the client responsible for any damage caused by negligence by the client, the clients' guests or the clients' contractors. An inspection of the premises before and after the event may be requested by contacting the duty manager.
12. Only food and beverage purchased from the Hotel may be consumed on the premises. If food or beverages are brought into the Hotel for consumption, a charge will be made equal to the Hotel's selling price for that or an equivalent product, which shall be in the determination of the Hotel.
13. The event must start and finish at the times specified on the contract. Changes to times must be agreed with the Hotel.

It is strongly recommended that the client take out event insurance. Please contact your preferred broker.