

*For your special day*

Red carpet welcome



Complimentary overnight accommodation  
for the Bride & Groom



No room hire charge for full wedding package  
– wedding breakfast and evening buffet\*



White linen



Silver cake stand and knife



Excellent photographic opportunities



Complimentary Master of Ceremony to organise your special day

Please contact our experienced Wedding coordinator at  
the Marston Farm Hotel on 01827 872 133 to help plan your day.

\* Subject to minimum numbers

# Receptions

## Marquee

This is our largest function suite, permanent marquee situated on the Ground Floor with direct access onto the Terrace and gardens for Photographs.

Maximum capacity 110 guests for a sit down meal

Maximum Capacity for an evening Reception 200

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

## Civil Ceremonies & Civil Partnerships

The Marston Farm Hotel has the pleasure of offering civil marriages within our unique venue, ensuring your perfect day.

The Courtyard Restaurant and Robert Peel Suite are licensed for your wedding service.

The room hire for your civil ceremony is as follows:

### **Robert Peel Suite**

Seating for up to 55 guests for a ceremony at a rate of £375.00

### **Courtyard Restaurant**

Seating for up to 110 guests for a ceremony at a rate £375.00

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 Marston Farm Hotel nor anyone else can do this on your behalf.

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

Riverely Park  
Cotton Road  
Nuneaton  
CV11 5HA

Tel: 02476 348948

# The Brook Package

Selection of Chefs canapés

Pea and ham soup, chive cream

Smoked, marinated and Cajun salmon  
served with cucumber salad and lime, chervil dressing

Duck, chicken and foie gras terrine, sauternes jelly and brioche

King prawn, mussel and cod terrine, crisp French leaves and saffron dressing

Crab bisque finished with shellfish risotto

Roasted pepper and goats cheese tartlet, on babaganoush and basil remoulade

Roast rack of lamb, glazed with garlic and herb crust, port and mint jus

Monkfish fillet, marinated in red wine with wild mushrooms, nut brown butter

Fillet steak, with Stilton and spinach mouse fondant potato and white port and truffle sauce

Maize fed chicken breast, filled with morel mouse on caramelised onion mash, sweet Smitaine sauce

Barbary duck breast, turnip dauphinoise, grapefruit and orange sauce asparagus spears

Asparagus spears, wrapped in wafer thin pancakes glazed with basil and tomato sabayon

Rich fruit cake parfait, raspberry sauce

Chocolate truffle torte, orange and grand Marnier compote

Chocolate bread and butter pudding, mint anglais

Raspberry brulee, shortbread biscuit

Trio of pineapple desserts with black pepper syrup, and tuile snap biscuit

British cheese served with celery, grapes and homemade raisin and plum chutney.

Freshly brewed tea and coffee, petits fours

£60.00 per person

# The Premier Package

## Selection of Chefs canapés

Smoked Scottish salmon, cracked black pepper, lemon and brown bread and butter

Smooth chicken liver and truffle parfait, with orange and pine nut salad

Roasted red pepper soup drizzled with basil oil

Watercress and potato soup, Welsh rarebit foccacia

Italian style salad - asparagus spears, roasted Provencal vegetables marinated olives

Beef Wellington, rich Madeira truffle jus

Roast leg of lamb studded with garlic and rosemary, Guinness jus

Fillet of salmon, wrapped in smoked salmon with scampi and nut brown butter, new potatoes

Pot-roasted guinea fowl, braised Savoy cabbage, piquant tarragon jus

Steamed cod fillet in romaine lettuce, with orange and green peppercorn sauce

Wild mushroom cannelloni, vegetable butter sauce, rocket and parmesan salad

Chocolate truffle torte, orange and Grand Marnier sauce

Strawberry shortcake gateau

Baileys Irish liquor cheesecake, dark chocolate sauce

Brandy snap basket filled with mango flummery, on a mosaic of seasonal fruits

Apple and Lancashire cheese crumble cinnamon clotted cream

British cheese plate with celery, grapes and raisin and plum chutney

Freshly brewed tea and coffee, mints

£50.00 per person

# The Diamond Package

## Selection of Chefs canapés

Smooth chicken liver parfait, toasted brioche and red onion marmalade

Leek and potato soup with chive crème fraiche

Smoked fish terrine, horseradish and cucumber raita

Seasonal melon , wafers of Parma ham and peppered strawberries

Pork and prune terrine, apple and ginger chutney

Broccoli and smoked cheddar soup, red pesto

Pan-fried chicken breast, pancetta and burgundy wine sauce

Roast Leg of lamb, celeriac, Port wine sauce

Roast sirloin of beef, Yorkshire puddings and red wine sauce

Roast loin of Cheshire pork, cheese cobbler and calvados cream sauce

Salmon fillet filled with spinach and prawn farce, lobster and tarragon butter sauce

Aubergine and wild mushroom gateau, wilted greens and tomato salsa

Traditional French lemon tart, creme freche

Irish liquor cheesecake

Dark chocolate marquise, pistachio sauce

British cheese plate with celery, grapes and homemade raisin and plum chutney

Profiteroles with hot chocolate sauce

Freshly brewed tea and coffee, mints

£45.00 per person

# Evening buffets

Selection of dainty sandwiches to include  
Egg and Cress, Cheese and Tomato, Ham salad, and Tuna mayonnaise.  
+ five items from the list below £12.95 inc VAT per person  
Or seven items £15.95 + each additional item at £1.80

## **Meat selection**

Lime and coriander chicken kebab, chili mango dip  
Baby Yorkshire pudding,  
topped with roast beef and horseradish sauce  
Minted lamb kofta served with tzazki  
Parma ham and fresh melon served on a skewer  
Ham, mozzarella and fresh spinach brushetta  
Chicken tikka, herb yoghurt

## **Fish selection**

Sea salt and black pepper fish goujons  
Seafood dim sum, black bean sauce  
Prawn tartlet, marie rose sauce  
Smoked salmon kebab, herb and black pepper marinade  
Thai ginger fish cake, sweet chili sauce

## **Healthy options**

Cherry tomato, pepper and mango kebab  
Crudities with guacamole and salsa dips  
Gradvalax on rye bread  
Chicken kebab, yogurt, coriander, lemon and pepper marinade  
Mozzarella and red onion tartlet  
Chicken salsa wrap

## **Vegetarian selection**

Baby Yorkshire puddings  
filled with nut roast and horseradish sauce  
Brie and cherry tomato tartlet  
Mini Indian selection, served with raita dip  
Vegetable dim sum, chili sauce  
Sweet pepper tapenade brushetta  
Mini falafel, cucumber and mint dip

## **Vegan selection**

Hummus and salsa, pitta strips, carrot sticks  
Chilled gazpachio shots  
Falafel, salsa dip  
Spicy tofu kebabs, mango dipping sauce  
Vegan pate, rustic bread

## **Supper selection**

(To be served as an addition to the evening buffet)  
Bacon on a flour bap  
Cumberland sausage baguette  
Goat's cheese and tomato bruschetta

£4.00 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

£13.95 per person

## **Package 2**

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

£14.95 per person

## **Package 3**

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

£18.95 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. £800.00 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 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.