



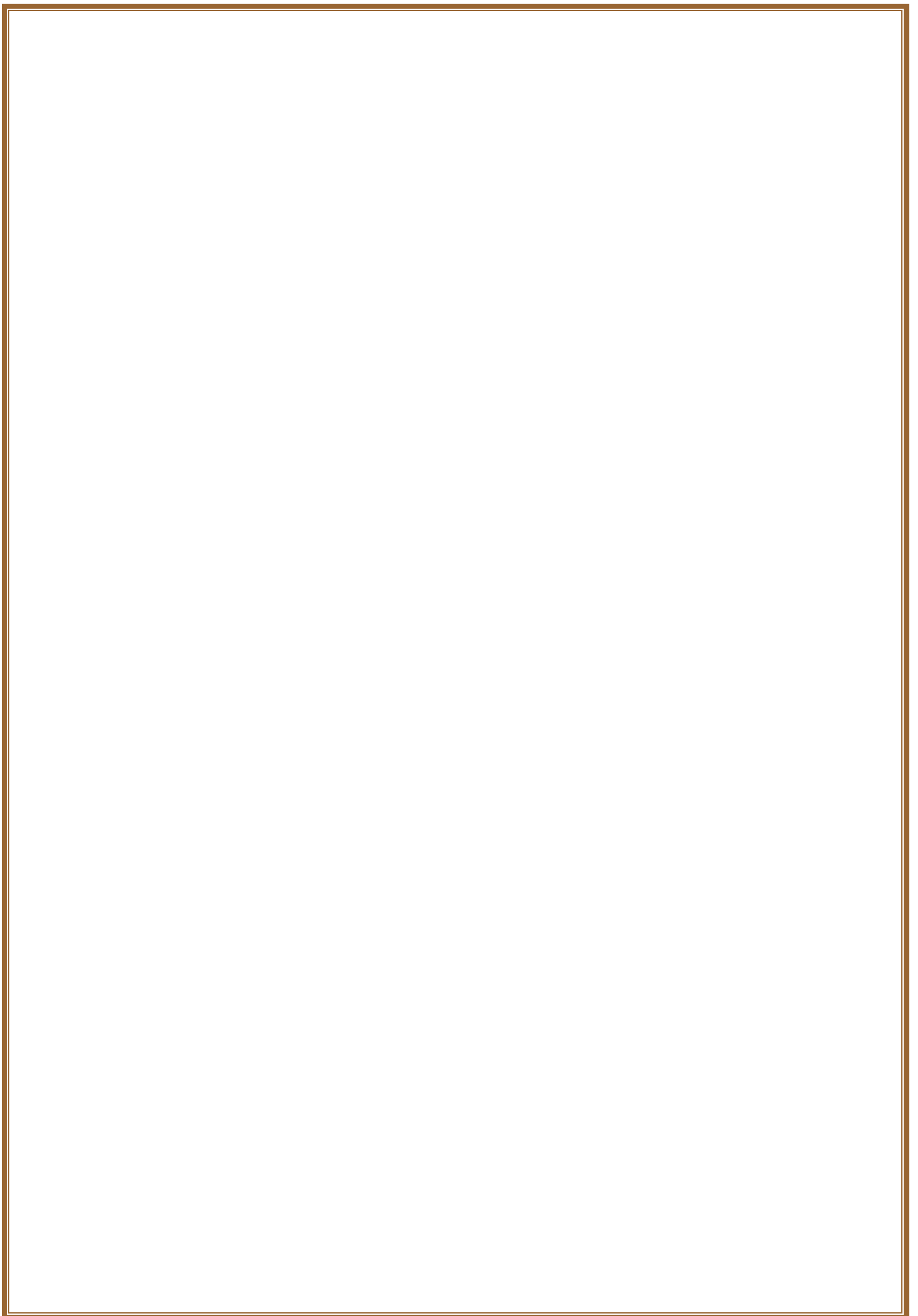
TEWIN BURY FARM HOTEL

Where the 17th century is at home with today

2022 Wedding Packages & Menus

Tewin Bury Farm Hotel LLP.
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The Tythe Barn

A uniquely beautiful setting with a wonderful atmosphere for your special day
Special features of this individual and very special wedding venue include its beautiful solid oak floor, a minstrels' gallery overlooking the reception venue, and a lovely walk-way bridge over the river, which takes you and your party onto your own private patio and meadow overlooking the River Mimram. The venue is licensed for a civil ceremony both inside and out.

The Tythe Barn also has its own private Riverview Bar which is exclusive to you and your guests all day.
The Tythe Barn can hold up to 160 guests for a seated meal and up to 250 guests for your informal evening reception/party.

Venue Hire

Day of the Week	April, October & December	May - September	Jan, February, March & Nov
Saturday & Bank Holiday Sunday	£3,700	£4,000	£3,000
Friday	£3,200	£3,500	£2,400
Sunday & Bank Holiday Monday	£2,900	£3,500	£2,250
Thursday	£2,750	£2,500	£2,250
Monday-Wednesday	£2,000	£2,000	£1,500

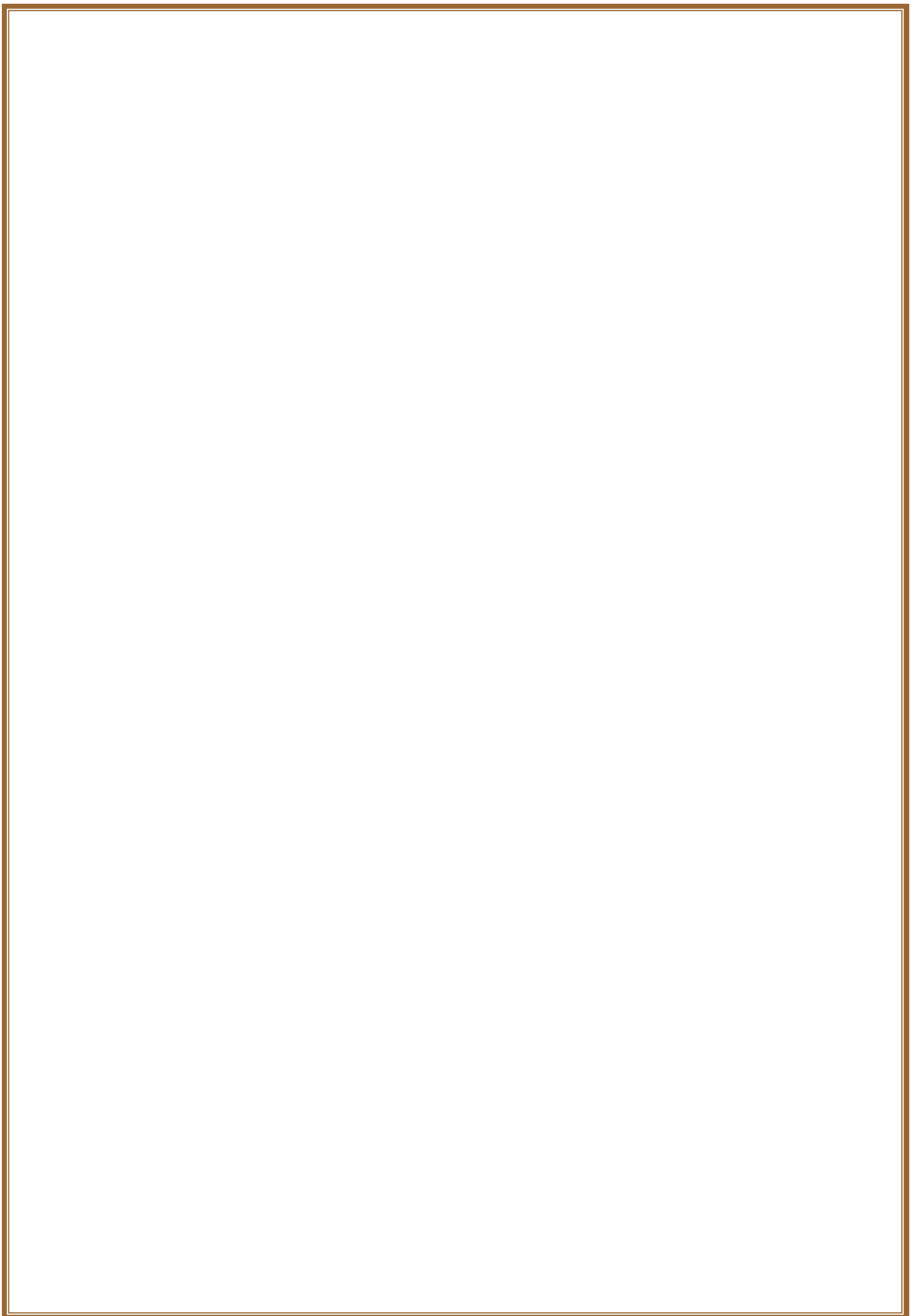
Minimum Food & Beverage Spend

Day of the Week	April, October & December	May - September	Jan, February, March & Nov
Saturday & Bank Holiday Sunday	£9,800	£11,000	£8,000
Friday	£9,800	£10,500	£7,500
Sunday & Bank Holiday Monday	£6,500	£9,000	£6,350
Thursday	£5,500	£8,000	£5,250
Monday-Wednesday	£4,000	£6,000	£3,000

Maximum Numbers Tythe Barn

Wedding Ceremony & sit-down Wedding Breakfast 160 Guests (159 with a long top table)
Informal Evening Party 250 Guests

*Please note the minimum food & beverage spend is to be used towards all pre-ordered food and drink for your wedding day only. This minimum spend cannot go towards a bar tab, decorative extras or bedrooms.



The Millstream Suite

Set along the River Mimram with a pagoda for an outside ceremony
This fully equipped first floor suite offers a wonderful space with its own private garden and exceptional views over the river to the wildlife bird sanctuary and water meadow beyond. The Millstream Suite is licensed to hold a civil wedding ceremony up to 60 guests for a seated meal and up to 100 guests for an evening reception/party.

An added feature of the Millstream Garden is the specially commissioned wooden pagoda, creating the perfect setting for your outdoor ceremony.
You will have exclusive use of the Riverside Garden that runs alongside the Mimram providing the perfect setting for your reception drinks and photos.

Venue Hire

Day of the Week	April, May, June, Sept, Oct, Dec	July & August	Jan-March & Nov
Saturday & Bank Holiday Sunday	£1,750	£1,750	£1,450
Friday	£1,600	£1,600	£1,350
Sunday & Bank Holiday Monday	£1,450	£1,450	£1,250
Thursday	£1,450	£1,450	£1,250
Monday-Wednesday	£1,050	£1,050	£870

Minimum Food & Beverage Spend

Day of the Week	April, May, June, Sept, Oct, Dec	July & August	Jan-March & Nov
Saturday & Bank Holiday Sunday	£4,250	£5,000	£3,550
Friday	£3,900	£4,900	£3,150
Sunday & Bank Holiday Monday	£3,000	£4,000	£2,250
Thursday	£2,000	£3,000	£1,250
Monday-Wednesday	£1,950	£2,950	£1,100

Maximum Numbers

Wedding Ceremony & Wedding Breakfast 60 Guests (49 with a long top table)
Informal Evening Party 100 Guests

Food & Drink Menus

Drinks Packages

Premier £37.50 per person

2 Reception Drinks per person

Prosecco, Bucks Fizz or Bottled Beer

Half a Bottle of Wine per person during Wedding Breakfast

House Wine – Red, White & Rose

Jugs of tap water

A glass of Prosecco to Toast

Superior £46.50 per person

2 Reception Drinks per person

Pimm's, Prosecco, Bottled Beer

Half a Bottle of Wine per person during Wedding Breakfast

Choose from a selection of upgraded wines

Half a Bottle of Still & Sparkling Water

A Glass of Champagne to toast

Luxury £53.50 per person

3 Reception drinks

Champagne, Bellini's, Cocktails

Half a Bottle of Wine per person during Wedding Breakfast

Choose from a selection of upgraded wines

Half a Bottle of Still & Sparkling Water

Glass of Champagne to Toast

Wedding Food Packages

Please choose 1 Starter, 1 Main Course & 1 Dessert for all Guests

Premier £58 per person

To include a 3-course meal with tea, coffee & chocolate truffles

Starters

Leek and Potato Soup, Herb Cream, Croutons (V)

Braised Ham Hock Terrine, Tewin Bury Piccalilli, Ciabatta Croute, Watercress

Beetroot Cured Trout, Lemon Crème Fraiche, Cress

Main Courses

Chicken Breast, Confit Savoy Cabbage, Carrot Purée

Slow Roasted Blade of Beef, Broccoli, Roasted Shallots, Pancetta & Mushroom Jus

Steamed Fillet of Salmon, Samphire, New Potatoes, Seasonal Herb Dressing

Rocket Pesto and Sundried Tomato Linguini, Baby Watercress (V)

Wild Mushroom, Chive & Truffle Risotto, Rocket & Aged Balsamic (V)

All the above dishes are served as stated and with a choice of Fondant Potato, Chive Mash, Dauphinoise or Roast Potatoes.

Please Note – only one choice of potato for the whole function excluding dietaries

Desserts

Warm Sticky Toffee Pudding, Vanilla Ice Cream & Caramel Sauce

Pavlova, Chantilly Cream & Raspberry Jelly & Fresh Berries

Chocolate & Coffee Decadence, Tonka Bean Ice Cream

Tea, Coffee & Chocolate Truffles

Should you wish to offer a choice menu of 3 starters, 3 mains & 2 desserts (Including Vegan/Vegetarian Option for all courses) for your guests to choose their menu in advance, a supplement of £3.50 per person will be added to the menu. We will require all pre orders no later than 14 days prior to your event, along with a Table Plan that details each guests name & menu choices per table. It is your responsibility to provide place cards with the guests menu choices noted on the back

Superior - £65 per person

To include 3 canapes and a 3-course meal with tea, coffee & pate de fruit

Canapes

Smoked Trout & Crème Fraiche Blinis
Smoked Salmon, Chive & Cream Cheese Roulade
Yorkshire Pudding, Rare Roast Beef & Horseradish cream
Smoked Chicken, Mango & Tarragon
Air dried ham, mozzarella, sun blushed tomato tart
Welsh Rarebit, Vine Cherry Tomato, Grape Chutney (V)
Roast Pepper, Philadelphia & Pesto Crostini (V)
Beetroot, Goats cheese tartlet

Starters

Chicken Liver Parfait, Red Onion Chutney, Toasted Brioche, Crisp Rocket
Waldorf Salad, Whipped Blue Cheese, Truffled Walnuts (V)
Butternut & Cumin Soup, Toasted Pumpkin Seeds, Honey Crème Fraiche

Main Courses

Chicken Stuffed tarragon Farce, Confit Savoy Cabbage, Madeira Sauce
Braised shoulder of Lamb, Minted Carrots, Young Broccoli
Seared Sea Bream, Pea puree, Potato Gnocchi & Herb Dressing
Rocket Pesto and Sundried Tomato Linguini, Baby Watercress (V)
Wild Mushroom, Chive & Truffle Risotto, Rocket & Aged Balsamic (V)

All the above dishes are served as stated and with a choice of Fondant Potato, Chive Mash, Dauphinoise or Roast Potatoes.

Please Note – only one choice of potato for the whole function excluding dietaries and sea bream.

Desserts

Lemon Curd Cheesecake, Raspberry Sorbet
Strawberry Crème Fraiche parfait, Basil Syrup
Warm Dark Chocolate fondant, Orange Sorbet
Tea, Coffee & Pate de Fruit

Should you wish to offer a choice menu of 3 starters, 3 mains & 2 desserts (Including Vegan/Vegetarian Option for all courses) for your guests to choose their menu in advance, a supplement of £3.50 per person will be added to the menu. We will require all pre orders no later than 14 days prior to your event, along with a Table Plan that details each guests name & menu choices per table. It is your responsibility to provide place cards with the guests menu choices noted on the back

Luxury - £75 per person

To include 5 canapes and a 4-course meal with tea, coffee & petit fours

Canapes

Cucumber & Smoked Salmon Mousse
Smoked Trout & Crème Fraiche Blinis
Smoked Salmon, Chive & Cream Cheese Roulade
Yorkshire Pudding, Rare Roast Beef & Horseradish cream
Smoked Chicken, Mango & Tarragon
Chicken Liver Parfait on brioche toast
Air dried ham, mozzarella, sun blushed tomato tart
Welsh Rarebit, Vine Cherry Tomato, Grape Chutney (v)
Roast Pepper, Philadelphia & Pesto Crostini (v)
Beetroot, Goats cheese tartlet

Starters

Citrus Cured Salmon, Avocado Puree, Caviar
Confit Duck Leg Terrine, Pickled Carrots, Spiced Jus, Sourdough Croute
Heirloom Tomatoes, Balsamic, Crumbed Goats Cheese, Cress, Smoked Maldon Salt

Sorbet

Lemon

Main Courses

Seared Saddle of Lamb, Heritage Carrots, Red Wine Sauce
Pan seared Duck Breast, braised red cabbage, tender stem, star anise jus
Striploin of beef, Yorkshire pudding, carrot puree, savoy cabbage
Pan seared sea trout, Mussel & Truffle oil Linguine, English cress
Wild Mushroom, Chive & Truffle Risotto, Rocket & Aged Balsamic (V)

Desserts

English Caramel Mousse, Apple Sorbet & Brown Butter Biscuit
Trio of Chocolate Desserts:
Milk Chocolate Cremaux, White Chocolate Ice Cream & Dark Chocolate Tart
Key Lime pie, Brown butter biscuit & Raspberry Sorbet

Tea, Coffee & Petit Fours

Should you wish to offer a choice menu of 3 starters, 3 mains & 2 desserts (Including Vegan/Vegetarian Option for all courses) for your guests to choose their menu in advance, a supplement of £3.50 per person will be added to the menu. We will require all pre orders no later than 14 days prior to your event, along with a Table Plan that details each guests name & menu choices per table. It is your responsibility to provide place cards with the guests menu choices noted on the back

*Please note that all of our food packages offer the option of a more relaxed main course such as a BBQ or hot & cold buffet. Should you have specific requirements for your meal please discuss this with our weddings team and we will endeavour to meet your requests.

Evening Buffet Options

Fish & Chip Cones

Beer Battered Fish & Chips - Thick Cut Chips in a Newspaper Print Cone,
Lemon Wedge, Sea Salt & Vinegar
£15 per person

Build a Burger

Grab a Bun and add a Choice of Lamb, Chicken, Beef or Portobello Mushroom & Halloumi.
A variety of toppings are available including Smoked Cheese, Pickled Red Cabbage,
Sliced Gherkins, Red Onion Chutney & Crunchy Bacon.
Finished with Cajun Wedges or Sweet Potato Fries.

Alternatively,
Opt for a Top Choice of Prime Pork Sausage, Classic Bratwurst,
Chicken or Lamb & Mint in a bridge roll.
£17 per person

Bacon, Sausage & Egg Baps

Cumberland Pork Sausages, Smokey Grilled Back Bacon or Farmhouse
Egg all served up in a Soft Floured Bap.
£12 per person

Pizzas

An array of Stone Baked Pizza's, loaded with lavish toppings from Baby Bocconcini's to
Wood Roasted Peppers, Salcombe Air Dried Ham, Salted Anchovies!
Dressed up with Marinated Italian Olives, Crunchy Slaw, Vine Ripened Cherry Tomatoes and Lashings of Flavoured
Oils and Aged Vinegars.
£15 per person

Finger Buffet

Please Select 5 Items from the Choices Below

A Selection of Freshly Filled Sandwiches
Sesame and Onion Seed Sausage Rolls
Indian Savouries (Samosa and Bhaji) (v)
Seasoned Potato Wedges & Sour Cream (v)
Vegetarian Pizzas (v)
Cajun Style Chicken Pieces
BBQ Pork Sliders, Pickled Red Cabbage
Cray Fish Cocktails, Black Bread Wafers
Smoked Salmon Bagels, Philadelphia & Chives
Broccoli & Stilton Tartlets (v)
Breaded Brie & Sweet Onions (v)

£22 per person

Charcuterie & Cheese

Selection of sliced Continental Meats & British Cheeses
Served with rustic Farmhouse Breads, Chutney, Celery, Grapes

£20 per person

Hog Roast

(Minimum Number of 75 Guests applies and Hog Roast available from 6pm only due to Roasting Time)

Hog Roasted Pig, Crackling & Apple Sauce, BBQ Pulled Pork, Floured Baps
Roasted New Potatoes

Vegetarian Option;

Portobello Mushroom, Basil Pesto, Halloumi

Please select 3 items from the following;

Tewin Bury Coleslaw

New Potato & Spring Onion Top Salad

Penne Pasta Salad

Asian Slaw, Black Onion Seed & Coriander

Vine ripened Plum Tomato, Red Onion & Parsley

Cucumber, Fresh Mint & Greek Yoghurt

Baby Leaf Salad

£28 per person

BBQ

Please choose any 3 Main Items from the choices below.

Hickory Smoked BBQ Chicken

Cumberland Sausage

British Beef Burger & soft Baps

Glazed "Red Dog" BBQ Ribs

Lamb Koftas & Pitta Bread

Cumberland Sausage & Caramelised Onion

Lemon & Dill Salmon Parcels

Skewered Tiger Prawns

Quorn Sausages & Burgers, Vegetable Kebabs (V)

Please choose any 4 Items from the choices below.

Jacket Potatoes & Grated Cheddar Cheese

Sliced Tomato, Cucumber

Coleslaw

Grated Cheddar Cheese

Locally Sourced Baby Salad Leaves

Plum Tomato, Red Onion & Basil

Cucumber, Dill & Greek Yoghurt

Chicory with Blue Cheese and Walnuts

Asian Slaw

New Potato & Garden Chive Salad

Penne Pasta Salad

Rice Salad

£30 per person

£5 per person for an extra meat option

£3 per person for an extra salad option

Children

For Children up to 12 years of age

Please choose 1 Starter, 1 Main Course & 1 Dessert for all Children

Children's Meal

Starters

Prawn Cocktail, Brown Bread & Butter

Nachos, Selection of Dips, Carrot & Cucumber Sticks (v)

Cream of Plum Tomato Soup, Crispy Croutons (v)

Slices of Garlic Bread with Cheese (v)

Main Courses

Breaded Chicken Goujons, Chips & Baked Beans

Bangers & Mash with Seasonal Vegetables, Gravy

Roasted Chicken, Roast Potatoes, Vegetables & Gravy

Salmon Fingers, New Potatoes & Broccoli Florets

Pasta with Tomato Sauce, Cheddar Shavings (v)

Desserts

Knickerbocker Glory

Mini Cone, Toffee Popcorn & Raspberry Jelly

Triple Chocolate Brownie, White Chocolate Ice Cream

Fresh Fruit Salad, Fruit Sorbet

Warm Cookie Dough, Vanilla Ice Cream

£25 per child

Drinks Package

2 Soft Drinks during the Drinks Reception

2 Soft Drinks During the Meal

A Glass of Sparkling Apple Juice for Toasting

£12 per child

OPTIONAL EXTRAS

CHAIR COVERS

White Perfect Fit Chair Covers with Single Organza Sash - £3.50 per chair
White Perfect Fit Chair Covers with Single Taffeta Sash - £4.00 per chair
White Perfect Fit Chair Covers with Hessian & Lace Sash - £4.50 per chair

White Loose Fit Chair Covers with Single Organza Sash - £3.75 per chair
White Loose Fit Chair Covers with Single Taffeta Sash - £4.25 per chair
White Loose Fit Chair Covers with Hessian & Lace Sash - £4.75 per chair
Additional Sashes per Chair can be added at £1.00 per sash

FAIRY LIGHT CANOPY

Millstream Suite - £300.00
Tythe Barn - £300.00
Meadow Barn - £500.00

LOVE LETTERS

5ft Light Up LED LOVE Letters - £200.00

FIRE PIT

£85.00

GARDEN GAMES

Selection of 3 Gardens Games - £120.00

1am LATE LICENCE FEE

£350.00 (Available on a Friday & Saturday only)

Beverage, Bar & Corkage

Beverage Prices

(These prices are subject to change.)

Pimms	£7.50 Per Glass
Peach Bellini	£6.80 Per Glass
Bucks Fizz	£5.70 Per Glass
Pink Gin Fizz Cocktail	£6.80 Per Glass
<i>(Pink Gin, Strawberry Framboise, Lemonade garnished with Mint, Lime & Strawberries)</i>	
Dark & Stormy Cocktail	£6.80 Per Glass
<i>(Ginger Beer & Spiced Rum Garnished with Lime & Mint)</i>	
Pimp Your Prosecco (Minimum of 50% of Guests)	£1.50 Per Person, Per Glass
<i>(Elderflower Cordial, Passion Fruit & Strawberry Puree with Fresh Fruit & Garden Herbs)</i>	
Pure Tewin Bury Farm Water <i>(Still or Sparkling)</i>	£4.70 Per Bottle
Orange Juice	£9.00 Per Jug
Apple Juice	£9.00 Per Jug
Orange Squash	£5.50 Per Jug
House Wine	£23.00 Per Bottle
Prosecco	£30.00 Per Bottle
House Champagne	£50.00 Per Bottle
Peroni Beer Buckets (50 Bottles)	£200.00 Per Bucket

Corkage

Based upon standard 70cl bottles, we charge for each bottle opened

Should you wish to provide anything different to the below, please discuss directly with the Weddings Team & a Corkage charge will be confirmed.

Still Table Wine	£12.50 Per Bottle
Sparkling Wine	£20.00 Per Bottle
Champagne	£30.00 Per Bottle
Alcoholic Favours <i>(50ml or Above)</i>	£2.00 Per Miniature Bottle

Bar Prices

	ABV	Measure	Price
Becks Vier	4	Pint	£4.80
Stella	4.8	Pint	£5.20
Camden Hells	4.6	Pint	£5.70
Camden Pale Ale	4	Pint	£5.70
Guinness Surge	4.1	Pint	£5.70

Budweiser	5	330ml	£4.20
Sol Bottle	4.5	330ml	£4.20
Becks Blue	0	330ml	£3.60
Stella Cidre	4	500ml	£5.60
3 Brewers Bottle	3.8	500ml	£5.40

Finladia	40	25ml	£3.90
Grey Goose	40	25ml	£5.40
Havana 7 Dark Rum	40	25ml	£4.10
Kraken Spiced Rum	40	25ml	£4.10
Plantation 3 White Rum	41.2	25ml	£4.10
Malibu	21	25ml	£3.90
Courvoisier V.S	40	25ml	£5.00
Plymouth Gin	41.2	25ml	£3.90
Malfy Blood Orange Gin	41	25ml	£4.50
Malfy Pink Grapefruit Gun	41	25ml	£4.50
Hendrick's	37.5	25ml	£4.50
Warner Rhubarb	40	25ml	£4.50
Warner Elderflower	40	25ml	£4.50
Warner Raspberry	40	25ml	£4.50
Glenmorangie	40	25ml	£5.40
Jamesons	40	25ml	£3.90
Jack Daniels	40	25ml	£3.90
Southern Comfort	35	25ml	£3.90
Amaretto	28	25ml	£3.90
Tia Maria	20	25ml	£3.90
Baileys	17	50ml	£4.50
Archers	18	25ml	£3.90
Malibu	21	25ml	£3.90
Tequila	38	25ml	£3.60
Sambuca	38	25ml	£3.60
Sourz	15	25ml	£3.60
Jaegermeister	35	25ml	£3.60

Folkington Orange, Apple, Cranberry	0	250ml	£3.50
Bottle Green Elderflower	0	275ml	£3.50
Appletiser	0	275ml	£3.50
Fevertree Ginger Beer	0	200ml	£2.60
Fevertree Cucumber	0	200ml	£2.60
Fevertree Elderflower	0	200ml	£2.60
Fevertree Tonic	0	200ml	£2.60
Fevertree Low Cal Tonic	0	200ml	£2.60
Fevertree Ginger Ale	0	200ml	£2.60
Soft Dash	0	100ml	£0.80
Soft Half	0	½ pint	£2.00

See Wine List for Wine Prices and Measures.

All prices are inclusive of VAT at 20% and are correct at the time of printing. **Prices are subject to change without prior notice.**

Salem Retibi
General Manager

WHITE WINES

Mas de Vignerons Blanc. Pays des Cotes Gascogne *France*
The flavour is fresh & zingy with crisp green fruit on the palate and lively acidity - quite dry but fruity with a very clean finish, making this an uncomplicated easy-drinking dry white wine of character.

Bottle	23
250ml	7.70
175ml	5.80

Sauvignon Blanc 'Cape Heights' *South Africa*

The freshness of the Sauvignon grape is richly expressed in this superb wine. Crisp and refreshing with a clean finish.

Bottle	25
250ml	8.40
175ml	6.30

Pinot Grigio 'Sanvigilio' *Italy*

An excellent example of this popular grape variety. A clean and refreshing wine with crisp, subtle flavours

Bottle	24.50
250ml	8.20
175ml	6.20

Chardonnay 'Vistamar Brisa' *Chile*

This is a pale yellow wine with golden highlights. It offers aromas of tropical fruits surrounded by gentle wood notes. It is fresh and rounded in the mouth, with great intensity.

Bottle	24.50
250ml	8.20
175ml	6.20

RED WINES

Mas de Vignerons Rouge Pays de Vacluse *France*

A delicious, uncomplicated medium-bodied, soft, fruity and very drinkable red, yet serious enough to accompany food

Bottle	23
250ml	7.70
175ml	5.80

Shiraz 'Cape Heights' *South Africa*

A ripe and juicy Shiraz, packed with dark fruit flavours and black pepper notes on the palate.

Bottle	25
250ml	8.40
175ml	6.30

Merlot 'Vistamar Brisa' *Chile*

This wine is deep red in colour with violet highlights. It tastes fruity on the palate, with rounded tannins, which, together with a delicious acidity, go to make up a long, delightful finish with plenty of mature fruits

Bottle	24.50
250ml	8.20
175ml	6.20

Tempranillo Rioja 'Vega del Rayo' *Spain*

A youthful, fruity red with a deep ruby colour. With ripe red berry aromas and soft plum cherry fruit on the palate.

Bottle	30
250ml	10.10
175ml	7.60

Malbec 'Finca del Alta' *Argentina*

Produced from carefully selected Malbec grapes, the warm sunny days and coll clean air nights help to produce this vibrant wine, showing generous spicy and ruit flavours

Bottle	29
250ml	9.70
175ml	7.60

ROSE WINES

Mas de Vignerons Rose Pays des Cotes Gascogne *France*
A light, soft, easy drinking rose with a beautiful coral colour

Bottle	23
250ml	7.70
175ml	5.80

Pinot Grigio Blush 'Mirabello' *Italy*

A soft and fruity Pinot Grigio with delicate, peachy and red fruit notes which add to the citrus character and produce a rounded off-dry palate

Bottle	24.50
250ml	8.30
175ml	6.20

White Zinfandel 'Burlesque' *USA*

An excellent example of this popular grape variety. A clean and refreshing wine with crisp, subtle flavours

Bottle	25
250ml	8.40
175ml	6.30

SPARKLING WINES

Prosecco NV 'Il Caggio' *Italy*

An excellent example of this popular grape variety. A clean and refreshing wine with crisp, subtle flavours

Bottle	30
175ml	6.40

CHAMPAGNE

Lous d'Or NV Brut

An excellent non-vintage Brut Champagne, with a fine mousse of tiny bubbles and generous apple/yeasty fruit flavours on the palate. It is a well-structured and balanced wine

Bottle	50
175ml	10

Charles Chevalier Brut d'Honneur Rosé

This Rosé Champagne has a beautiful Coral colour. It possesses rare fruitiness and light elegant flavours.

Bottle	65
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Lanson Black Label NV Brut

An elegant berry and citrus infused bubbly, very fresh and lively with an intensity that carries through to the long, long aftertaste.

Bottle	70
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Lanson Rosé

Pale pink in colour with aromas of roses and fresh red berries. The initial taste is well-rounded and fresh, prominent soft fruit and good length on the finish.

Bottle	80
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This is our current Wine List.
Prices are subject to change at any time.

Wedding Bedrooms 2023

Room Type	Room Type	Wedding Rate	Sleeps
Premier Room	PD/PT	£129	1 or 2 guests
Superior Room	SD/ST/S4P	£139	1 or 2 guests
Deluxe Room	DD/DT/D4P	£159	1 or 2 guests

Room Type	Room Type	Wedding Rate	Sleeps
Duplex Room (Family Rooms)	DUPD	£159 – extra guests are not included in this rate	Up to 5 guests
Extra Child (aged 2-12) £20 Extra Adults (over 13) £30 <i>Extra beds can only be accommodated in our 2 Storey Duplex (DUPD) Rooms and can sleep up to 5 guests.</i>			

Cots can be added to any of the bedrooms for no additional charge

All Rates are inclusive of Breakfast and VAT at 20%

Wedding Rate applies only to bedrooms within the bedroom allocation – each allocation will consist of a few rooms from each room standard.

Wedding Bedroom Allocations are subject to availability at the time of booking.

Check-in Time	From 3pm	Checkout Time	By 11am
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