

Wedding Information 2012 - 2013

(2012 version – Prices for 2013 will be confirmed January 2013)

We are pleased to offer you our all inclusive packages – wedding packages that we have maintained successfully for over 30 years.

The £1999 Wedding Package

An all inclusive package available Monday – Thursdays* and selected dates throughout the year (please enquire within.) for a total price of **£1999**

The Package consists of the following :-

*If required Our Civil Service Set Up Charge within the Main Restaurant***

Room hire for the day

A three course meal with coffee & mints for 40 guests

A glass of either Red or White Wine per person during the meal.

Silver cake stand and knife. Bud vases of flowers and candles for each table.

Evening Buffet (Basic) for 80 guests. With our D.J included in the price.

Free Bridal Suite included for the night.

Extra Guests

Extra Day Time Guests £35 (max 178 guests)

Extra Evening Guests £9.95 (max 220 guests)

The £4500 Wedding Package

An all inclusive package available Fridays & Sundays for a total price of **£4500*****

The Package consists of the following :-

*If required Our Civil Service Set Up Charge within the Main Restaurant ***

Room hire for the day

Fruit Punch as a welcome drink

A three course meal with coffee & mints for up to 50 guests.

A glass of either Red or White Wine per person during the meal.

A Glass of sparkling Medium Sweet Moscato Wine for the toast.

Silver cake stand and knife. Bud vases of flowers and candles for each table.

Evening Buffet (Traditional, Hog Roast or Ploughman's) for up to 100 guests. With our D.J included in the price.

Free Bridal Suite included for the night.

Extra Guests

Extra Day Time Guests £36.50 (max 178 guests)

Extra Evening Guests £15.00 (max 220 guests)

The £5999 Wedding Package

An all inclusive package available on Saturdays for a total price of **£5999**

The Package consists of the following :-

*If required Our Civil Service Set Up Charge within the Main Restaurant ***

Room hire for the day

Fruit Punch as a welcome drink

A three course meal with coffee & mints for up to 60 guests.

A glass of either Red or White Wine per person during the meal.

A Glass of sparkling Medium Sweet Moscato Wine for the toast.

Silver cake stand and knife. Bud vases of flowers and candles for each table.

Evening Buffet (Traditional, Hog Roast or Ploughman's) for up to 130 guests. With our D.J included in the price.

Free Bridal Suite included for the night.

Extra Guests

Extra Day Time Guests £38 (max 178 guests)

Extra Evening Guests £15 (max 220 guests)

* Not available in December, Bank & Public Holidays.

** You must still pay the Registrar their fees.

*** Previously advertised 10% discount included in total price

OUR MENUS

Traditional Dishes

A selection of our most popular dishes created by our Chefs. All the dishes are created using quality local produce, with a balance of knowledge and creativity.

Signature Dishes

A selection of dishes that are inspired from our 2 AA Rosette Awarded Brasserie. These dishes have a higher standard of creativity and detail involved in the preparation and service. Due to the time and complexity of serving signature dishes only one option of starter, main course or dessert can be offered.

Signature dishes are subject to a additional cost.

Please choose

2 Traditional Starters
Or
1 *Signature* Starter
~~~~~

**1 Traditional or  
*Signature* Main Course**  
*(Vegetarian & Special diets Catered for as a extra option)*  
~~~~~

2 Traditional Desserts
Or
1 *Signature* Dessert
~~~~~

**Coffee & Mints**

### Traditional Starters

**Cream of Vegetable Soup** v.c.

**Tomato & Carrot Soup**, Coriander Crème Fresh. vg.c.

**Minestrone Soup** vg

**Stilton and Broccoli Soup** v.c.

**Leek and Potato Soup** v.c.

**English Onion Soup**, Staffordshire Cheese Crouton

**Potato & Watercress Soup** v.c.

**Fanned Melon**, Seasonal Fruits and Fruit Coulis. vg.c

**Chicken Liver Pate** with Port & Madeira, Fruit Chutney & Farmhouse Toast. c

**Italian Salad**. Prosciutto ham, Italian Salami, Pesto Dressing, Olives and Parmesan. c

**Salad of Sautéed Mushrooms**, Crispy Bacon, Black Pudding, Croutons and Garlic Mayonnaise.

**Baked Goats Cheese Crouton**, Field Mushroom, Onion Marmalade Rocket Lettuce, Balsamic Glaze. vg.

**Smoked Salmon Ceviche**. Soy, Lemon, Chilli, Garlic, Spring Onions, Coriander & Lambs Lettuce.

**Shredded Duck Salad** with Hoi Sin & Sesame.

**Smoked Mackerel & Smoked Eel Pate**, Apple & Mustard seed Relish, Melba Toast.

## Signature Starters

The Following starters are charged at an additional cost.

**Pressed Ham Hock Terrine**, Piccalilli, Wholegrain dressed Leaves & Toasted Bread. **£1.50**

**Glazed Staffordshire Bosworth Ash Goats Cheese**, Goats Cheese Mousse, Beetroot & Toasted Pine nuts *c.v* **£3.00**

**Terrine of Chicken, Rabbit & Pigeon**, Fig, Cherry Chutney & Toasted Bread. **£3.00**

**Thai Crab Three Ways**. Crab Spring Roll & Tamarind; Crab, Noodle, Coriander & Ginger Pesto Salad; Crab Cake, Tomato & Chilli Jam. **£4.00**

**Thai Chicken 3 Ways**. Steamed Chicken & Foie Gras Dumpling with Black Truffle Dip; Thai Chicken Satay with Satay Sauce; Chicken, Noodle, Coriander & Ginger Pesto Salad **£3.00**

## Traditional Main Course

**Roast Local Reared Beef** with Yorkshire pudding.

**Locally Reared Roast Turkey** with Stuffing, Bread Sauce, Sausage and Bacon Roll.

**Roast Free Range Packington Pork** with Stuffing, Apple Sauce & Crackling

**Roast Roaches Reared Lamb** served traditionally with Mint Sauce

**Roast Chicken** with Stuffing, Bread Sauce, Sausage and Bacon Roll.

**Stuffed Chicken Breast** with mushrooms, Onions & Pate, White Wine and Herb Sauce, Fresh Asparagus.

**Coq-au-Vin**. Chicken braised in red wine with bacon, mushrooms and Onion.

**Chicken Breast with a Calvados Sauce**, Broad Beans, Spinach, Asparagus & Wild Mushrooms. *c.*

**Slowly Roasted Belly Pork glazed in Staffordshire Ale and Honey**, Irish Potato Colcannon.

**Pork & Apple Wellington**, Cider and Apple Sauce

**Lamb Shank** studded with Rosemary & Garlic, Red Wine Sauce.

*(N.B. some fish dishes are only available depending on the season)*

**Smoked Haddock**, Wilted Spinach and Hollandaise Sauce. *c.*

**Sea Bass**, Steamed Greens & Aromatic Sauce infused with Citrus Fruits, Mixed Spices and Nuts. *c.*

**Lemon Sole** Noilly Prat & Dill Sauce, Wilted Spinach, Potato Puree *c.*

**Roasted Salmon with Chilli & Garlic Ceviche**, on a bed of Pak Choi with Sesame.

**Baked Salmon**, Wilted Spinach, Lemon & Chive Sauce.

**Steamed Salmon**, Tarragon Hollandaise & Fresh Asparagus *c.*

## Signature Main Course

The Following starters are charged at an additional cost.

**£13.50** **Best End of Lamb** Hot Pot Potatoes, Braised Lentils, Port Sauce. *c.*

**£7.50** **Braised Staffordshire Packington Pork Belly** Bubble & Squeak, Black Pudding, Pork Scratching, Sage Jus.

**£20.00** **Roasted Beef Fillet**, Beef Confit, Wild Mushrooms Gratin Creamed, Spinach Puree & Red Wine & Shallot Sauce. *c.*

**£13.50** **Canon of Lamb** Garlic and Herb Stuffing, Braised Lamb Faggot in Cabbage, Hot Pot Potato, Tomato and Tarragon Sauce. *c.*

**£16.00** **Roast Duck Breast** with Ginger and Lime Sauce, Steamed Chinese Greens and a Duck Confit Spring Roll.

**£25.00** **Fresh Lobster & Tiger Prawns** Thai Curried Cream of Apple, Carrot & Port. *c.*

**£15.00** **Roasted Halibut**, Mango & Ginger Butter Glaze, Wok Fried Pak Choi. *c.*

V = Suitable for vegetarians    vg = suitable for vegans  
c = Suitable for celiac.    Gluten free Gravy & Vegetarian Gravy available

## Vegetarian Options v = Suitable for vegetarians vg = Suitable for vegans

- **Vegetable, Rosemary and Goats Cheese Tarte Tatin.** v
- **Staffordshire Oatcakes** stuffed with Roasted Vegetables served with a Blue Cheese Sauce. v
- **Mushroom & Vegetable Yellow Thai Curry** with Thai spices, ginger, lime leaf, lemongrass, coconut milk and served with Rice. vg c.
- **Ricotta Tortellini** with Mild Cheeses, Parmesan, Mozzarella, Garlic & Topped with a Herb Crust. v
- **Wild Mushroom Lasagne** v

## Traditional Desserts

**Apple Pie** with Whipped Cream

**Syrup Sponge** and custard.

**Sticky Toffee & Date Pudding** with Toffee Sauce & Cream.

**Apple and Blackberry Crumble** and Custard

**Rhubarb & Apple Crumble\*** and Custard

**Banana and Toffee Crumble** and Custard

**Warm Viennese Chocolate sponge,** Cointreau Cream

**Pear & Chocolate Tart** served with Vanilla Ice cream.

**Profiteroles** with a Warm Chocolate Sauce

**Meringue** filled with crème Chantilly and fresh fruit c.

**Tiramisu.** Traditional Italian Trifle.

**Black Forest Gateaux**

**Cheese and Biscuits**

**White Chocolate & Raspberry Cheesecake**

**Lemon Tart** served with Vanilla Ice Cream

**Banoffi Cheesecake** with Caramel Ice Cream

**Fresh summer fruits\*** set in Champaign and elderflower jelly with crème fraiche c.

## Signature Desserts

*The Following Desserts are charged at an additional cost.*

**Assiette of Wedding Desserts.** Fruits Set In A Pimms & Lemonade Jelly, Miniature Apple Pie with Mascarpone Cream & Miniature Raspberry Meringue. **£3.00**

**Assiette of Chocolate.** Miniature Dark Chocolate Tart; Miniature Profiterole with White & Dark Chocolate; Milk Chocolate Mousse. **£3.00**

**Baked Vanilla Cheese Cake** Caramelised Pecan Ice Cream, Sugar Shape. **£2.00**

**Dark Chocolate Mocha Tart** Earl Grey Marinated Prunes, Milk Sorbet **£2.00**

**Freshly Baked Fig & Almond Tart\*** Honey Ice Cream **£2.00**

**Iced Nougatine,** Caramelised Bananas, Puff Pastry Disc, Caramel Sauce **£2.00**

**Vanilla Cream Terrine\*** Fresh Strawberries in a Chilled Strawberry Soup & Tuille Biscuit. **£2.00**

c= Suitable for celiac

\* dessert available depending on the season

## Extra Courses

Why not personalise your meal by including an extra course. Below are a few suggestions.

### Canapés £4.00 per person

Canapés are a selection of small Hot and cold finger food for your guests on arrival. The Canapés are served on platters presented by our waiting on staff every 15 minutes for a one hour period. The Canapés consist of a selection of the following (Some items are subject to change)

Pate on Toast; A selection of Pastry Cups with fillings such as Lemon Crab, Chicken Pesto, Goats Cheese & Herb, Mexican Salsa; Griddled Asparagus wrapped in Cured Ham; A selection of Hot Chinese Dim Sum including Vegetable Spring Rolls, Duck Hoi Sin Half Moons, Thai Fish Cakes and Onion Bhajis.

### Appetisers, Middle Course & Fish Course

Are a small taster sized dish used to stimulate the appetite; served before the First course and/or between the First and main course.

|       |                                                                                                                                                           |
|-------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
| £2.00 | A Espresso cup of <b>Creamed Roasted Cepe And Garlic Soup</b> . c                                                                                         |
| £2.00 | A Espresso cup of <b>Thai Chicken &amp; Coconut Soup</b> c                                                                                                |
| £3.00 | <b>Glazed Marinated Goats Cheese</b> , Citrus Salad and Pickled Walnuts c,v                                                                               |
| £3.00 | <b>Smoked Mackerel &amp; Smoked Eel Pate</b> Apple & Mustard seed Relish, Melba Toast                                                                     |
| £3.00 | <b>Steamed Chicken &amp; Foie Gras Dim sums</b> served with a Black Truffle Dip.                                                                          |
| £3.00 | <b>Thai Style Crab Cakes Served With Egg Noodle</b> , Rocket, Sweet Tomato & Chilli Salad.                                                                |
| £3.00 | <b>Smoked Salmon Ceviche</b> . , lemon, chilli, garlic, spring onions, coriander & lambs lettuce.                                                         |
| £2.00 | <b>Raspberry &amp; Strawberry Sorbet</b> with a splash of Sparkling Wine. c,v,g                                                                           |
| £2.50 | <b>Green Apple Sorbet</b> with Calvados c,v,g                                                                                                             |
| £6.00 | <b>Cod Steamed In Banana Leaf</b> with Coconut Sticky Rice, Pak Choi, Coriander and Ginger. c                                                             |
| £5.00 | <b>Eggs Benedict</b> With Smoked Haddock And Spinach c                                                                                                    |
| £6.00 | <b>Grilled Tiger Prawns</b> Thai Curried Cream of Apple, Carrot & Port. c.                                                                                |
| £6.00 | <b>Roasted Salmon with A Tomato &amp; Galangal Broth</b> with Spinach leaves & a marmalade of tomato, galangal, fragrant spices, lemongrass and basil. c. |

### Pre Dessert

Get those sweet taste buds started. A small dessert usually served in a shot glass served before the dessert course

|       |                                                        |
|-------|--------------------------------------------------------|
| £2.00 | <b>Trio of chocolate Mousse</b>                        |
| £2.00 | <b>Rose Wine Trifle with a White Chocolate Custard</b> |
| £2.00 | <b>Banana Custard Crumble</b>                          |
| £2.00 | <b>Pimms &amp; Lemonade Jelly</b>                      |
| £2.00 | <b>Champagne, Elderflower &amp; Fruit Jelly</b>        |
| £2.00 | <b>Baileys Panna Cotta Crumble</b>                     |

### Cheese Course £4.50 per person

A selection of local and regional cheeses with grapes and celery. Served as a platter on each table to be shared between guests or to be served as a large cheese board buffet for guests to help themselves.

Served after desserts and just before coffee. Or if you prefer; do it the French way and have after the main course, before the dessert course.

### Coffee with Petit Four Up-grade £1.50 per person

Up grade from Coffee with mints to coffee served with a selection of petit fours consisting of a selection of Chocolate truffles, Biscuits and fudge. Served on platters for each table to share.

## **EVENING WEDDING BUFFETS**

If you require a night only buffet, please refer to our buffet information and menus.  
Some dishes may be subject to change without notice due to supplier availability.

For your evening reception we offer a choice of buffets, which includes our residential disco. Evening receptions usually start around 7.30pm with the buffet being served between 8.30 and 9.00pm. The bar will close at 12.30am and music will end at 1.00am.

### **Basic Buffet**

Selection of traditional Sandwiches of Various Descriptions, Open Tuna and Mayonnaise Slice, Sausage Rolls, Cheese & Onion Oatcakes, Mini Cocktail Quiches, Cocktail Pork Pies & Mexican Potato Wedges  
*(Celiac diets – Cold meat salad available on request)*

### **Traditional Buffet**

Selection of traditional sandwiches of various descriptions and breads, Tuna and mayonnaise fingers, Prawn Fingers, Hot dishes include Cheese and Onion Oatcakes, vegetable Samosa's Potato Mexican Wedges, Chicken Drumsticks, Hot Sausage Rolls, Mini cheese & tomato Pizza, Garlic Bread, Onion Bhaji, Garlic coated Chicken Dippers, Spicy Tiger Prawns.  
*(Celiac diets – Cold meat salad available on request)*

### **Hog Roast Buffet**

A whole roasted pig, carved hot and accompanied with a choice of seasonings, apple sauce, crackling, served on a fresh floury bap. & Hot Roast Beef served on a fresh floury bap all cooked and served on a spit outside in the garden area. To complement the hog roast there will be a small buffet in the restaurant consisting of Chicken Drumsticks, Green salads, Tomato & Onion Salad, Coleslaw, Balsamic Mushroom Salad, Pasta Salad & mini baked potatoes.

*(Please note that due to the Hog roast being prepared and served by a local butcher, this buffet option must be booked in advance with Mark or Steve and is subject to availability. Minimum 130 covers required)  
(Vegetarian diets – Cheese Rolls available on request)*

### **Ploughman's Buffet**

Large Board with a selection of Local & British Cheeses, Celery Sticks, Grapes, Selection Of Different Breads, Cheese crackers, Selection of Cured Meats, Large Pork Pies, Selection of Pates, Mixed Salads, Tomato & Onion Salad, Potato Salad, Balsamic Mushroom Salad, Selection of Chutneys, pickles & Olives.

### **Cold Dessert Buffet\*\*** £4.00

Why not have a selection of cold desserts available for your guests. A selection of desserts such as trifle, Gateaux's and cheesecakes will be available all served with whipped cream. Dessert and cheese buffet are not subject to any minimum numbers.

### **Cheese Board Buffet\*\*** £4.50

A large Cheese Board selection using four local and regional cheeses for your guests to help their selves to. Served with biscuits, grapes and celery. Why not have half dessert buffet and half cheese buffet.

*\*\* Only available with a main buffet as an extra course.*

## Extra Wines, Arrival & Toast Drinks

(The following prices are based on 2011, please ask for current prices)

|                                                                                                                                                                                         |                        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------|
| <b>Joseph Perrier - Cuvee Royale</b><br>This Prestigious Family owned Grande Marque Champagne House<br>supplied Queen Victoria & Edward VII. <i>(full list of champagnes available)</i> | From £40.00 per bottle |
| <b>Kaapsa Vonkel – Rose Brut - Simonsig</b><br>A delightful bright, rosy salmon pink colour which contrasts with the string white pearly bobbles                                        | From £25.00 per bottle |
| <b>Cava - Brut - Rabetllat I Vidal - Penedes - Spain</b><br>Incredible value fizz from the Chardonnay grapes made in the Champagne method.                                              | From £40.00 per bottle |
| <b>Bucks Fizz</b>                                                                                                                                                                       | £4.00 per person       |
| <b>Pimms &amp; Lemonade</b>                                                                                                                                                             | £3.50 per person       |
| <b>Barrel of Cold Bottled Lagers and/or Alco Pops</b>                                                                                                                                   | From £3.30 per bottle  |
| <b>Top up on Wine</b>                                                                                                                                                                   | From £15.50 per bottle |

## The Finishing Touches (The following prices are based on 2011)

Mark & Stephen can offer advice and suggestions to ensure every detail no matter how large or small has been attended to. Here are a few suggestions.

|                                           |                                                               |
|-------------------------------------------|---------------------------------------------------------------|
| <b>Chair Covers</b>                       | From £3.50                                                    |
| <b>White or Black Table Cloths</b>        | From £10 per table (Ivory table clothes included as standard) |
| <b>Linen Napkins</b> (variety of colours) | £1.00 each (Thick quality paper napkins included as standard) |
| <b>Stage Hire &amp; Set Up</b> (5mx2m)    | £75                                                           |
| <b>Balloons Displays</b>                  | Arranged by Mrs Pearson on 01538 385773                       |

*Please speak to Mark or Stephen for further suggestions and contacts in ways to entertain your guests. Ideas include live entertainment, quartets, casino tables and magicians.*

## Wedding Minimum Numbers

If numbers fall below the numbers quoted in the packages the Full package price is still chargeable.

Please discuss with Mark or Stephen for possible tailor made packages on smaller weddings.

## How To Book Your Special Day With Us

1. Once you have decided to hold your wedding with us we will hold the booking provisionally for 7 days.
2. Within this time we ask you to pay a non-refundable deposit of **£750** (£400 for £1999 package), along with a letter of confirmation.
3. One month before the date we will invite you to come and join Mark or Stephen for a meeting to discuss menus, final arrangements & final numbers. At this time we ask you to pay a further **£3000** (£1599 for the £1999 package) non refundable payment.
4. Any outstanding costs will be invoiced to the address supplied by your selves. This must be paid within 4 weeks after the wedding date.

## Terms & Conditions

1. All payments including deposits must be paid by Cheque or Debit Card. Payments by Credit Card will be subject to a further 2.5% charge.
2. The prices in this information are only to be used as a guideline for 2013. Prices will be confirmed Mid January 2013.
3. Prices are per person unless stated and include V.A.T based at 20%.
4. Deposits & advance payments are non-refundable and will act as a cancellation fee.
5. Final numbers can not be changed 1 week prior to wedding.
6. If numbers fall below the numbers quoted in the packages the Full package price is still chargeable.
7. Any cancellation within 3 months of the wedding date will be subject to a charge to cover our loss of income.

## Civil Wedding Ceremonies & Partnerships

The Three Horseshoes Inn & Country Hotel is an approved premise for Civil Wedding Ceremonies & Partnerships.

Wedding Ceremonies can take place on any day of the week, subject to availability of the registrar and Hotel.

### **The Main Restaurant**

*Half of the room is divided off depending on numbers and used to hold a romantic and intimate ceremony. After the service whilst guests are enjoying their arrival drinks; the room will be transformed back ready for the wedding breakfast.*

### **The Brasserie\***

*Also available for Ceremonies with it's oak trusted ceilings and views over the gardens and Roaches. The Room is transformed for the service and after guests make there way through the gardens to the patios next to the main restaurant .If the weather is fine we can incorporate the outside decking area to give an atmosphere of an outside wedding.*

### Prices

|                          | <b>Main Restaurant</b><br>(max. 178 seats) | <b>Brasserie</b><br>(max. 100 seats) |
|--------------------------|--------------------------------------------|--------------------------------------|
| <b>Monday - Thursday</b> | Free of charge                             | £200                                 |
| <b>Friday - Sunday</b>   | Free of charge                             | £300                                 |

### How to book a Civil Wedding Ceremony

It is important to first check with ourselves to enquire which dates we have available. Once you have a date in mind the next step is to contact the Superintendent Registrar at the number below to see if they can carry out the ceremony on that particular date. Then confirm the booking with ourselves and the Registrar.

### **Staffordshire Registrar Office**

**Telephone – 0845 603 6908**

In order to book a Civil Wedding Ceremony at The Three Horseshoes Inn, you must give 16 clear days notice to the registrar before the wedding is to take place.

It is the responsibility of the couple to book and arrange the attendance of the registrar. In addition to the Hotel Fee there will also be a Fee for the attendance of the registrar, which is payable to the Registrar.

\* Brasserie is only available for services after 1p.m and must be booked in advance; subject to availability.  
Use of the decking area is subject to weather conditions. Unfortunately Brasserie chairs are not suitable for chair covers.