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## Welcome to the Shrubbery Hotel

*Congratulations on your forthcoming wedding. Planning a wedding is a very exciting time and we are delighted that you are considering holding your special day with us.*

*Our aim is to ensure that your special day is as special as it can be and to alleviate the stresses along the way. The hotel is proud to offer a genuinely personal service that you can rely on right from the start, through to the end of the day itself.*

*Catering from 20 up to 180 wedding breakfast guests, and up to 250 evening guests.*

### **Venue Hire**

*The venue hire for a wedding ceremony, wedding breakfast and evening reception is £950.00 for the day. For smaller events, we will readily tailor make a venue charge to suit your requirements.*

### **2018 Special Offer - FREE Venue Hire**

*SAVE £500.00 on venue hire when booking any day during September / October / November  
ONLY £450.00*

### **Civil Ceremonies, & Garden Weddings**

*Civil Ceremonies, please check in advance with your registrar your chosen date is available prior to booking with us. Should you wish to take advantage of the Garden Gazebo and hold a civil marriage in the gardens please discuss further with us, a surcharge maybe applicable with high numbers.*

*Deposit of £500 secures your chosen date and opens your wedding account with us. Bedrooms are charged at a special rate of £95 per room B&B.*

*I would be delighted to show you around our wedding facilities and I look forward to hearing from you soon.*

*Yours sincerely*

*Simon McBride  
Hotel Manager  
simon@shrubberyhotel.com*





## Wedding Breakfast Menu

£32.50 per person

### STARTERS;

- *Chef's Home-made Soup*
- *Mini Caesar Salad of Cajun Chicken, Parmesan, Dressing*
- *Honey Dew Melon Rose, Mixed Berry Compote, Mint Syrup*
- *Chefs Chicken Liver Pate, Red Onion Marmalade Dressing*
- *North Atlantic Cold Water Prawn Cocktail & Marie Rose Sauce*
- *Warm Mushroom, Garlic & leek Tartlet, Mixed Leaf Salad*
- *Smoked Haddock & Parsley Fishcake, Tartare Sauce, Rocket Salad*
- *Smoked Salmon Roulade, Pickled Cucumber, Fennel Toast*
- *Pressed Ham Hock & Parsley Terrine, Apple Chutney*
- *Beetroot & caramelised Shallot Salad, Balsamic Reduction*

### DESSERTS;

- *Caramelised Apple Crumble, Dorset Clotted Cream*
- *Fresh Fruit Salad*
- *Profiteroles and Warm Chocolate Sauce*
- *Dark Chocolate Brownie, Chocolate Sauce*
- *Raspberry Crème Brulee, Homemade Shortbread*
- *Mixed Berry Eton Mess*
- *Lemon Cheesecake, Lemon Curd Sauce*
- *Pear & Frangipane Tart, Crème Anglaise Sauce*

### MAIN COURSES;

- *Oven Baked Salmon Fillet, lemon & White Wine Cream sauce*
- *Whole Baked Plaice, Caper Butter*
- *Roast Chicken Breast, Creamy Mushroom sauce*
- *Confit Duck leg, Classic Orange Sauce (£5 pp Supp)*
- *Roast Topside of Beef, Yorkshire Pudding, Horseradish Sauce*
- *Roast Shoulder of Pork, Apple Sauce*
- *Braised Belly of Lamb, Minted Jus (£4 pp Supp)*

### Vegetarians;

- *Roasted Chestnut, Mushroom & Red Pepper Pativier*
- *Mushroom Stroganoff, Seasoned Rice*
- *Alternative options on request*

*All main courses accompanied with Seasonal Market Vegetables and Potatoes*

### Optional Main Course Buffet

*Selection of Cold Meat and Salmon Platter accompanied with A Wide Selection of Fresh Salads, with Hot Buttered New Potatoes*

*Our chef is more than happy to discuss any particular special requirements that you may have. Please select one starter, one main course and one dessert for the whole wedding. Alternatively, you may have a choice of 2 dishes for each course, provided a table plan & guests choices are supplied 21 days in advance. Place cards with guests choices on the reverse side must be provided on the day of the event.*





## Drinks Selection

<i>Pre-Drinks</i>	<i>Per Person</i>	<i>Wines:</i>	<i>Price per bottle</i>
<i>Cider Punch</i>	£4.50	<b>White Wine:</b>	
<i>Summer Fruit Punch</i>	£4.50	<i>Sauvignon Blanc, Urmeneta (H)</i>	£17.00
<i>Bucks Fizz</i>	£4.75	<i>Chardonnay, Esencia De Fontana</i>	£18.00
<i>Kir Royal</i>	£4.75	<i>Sauvignon Blanc, Gravel &amp; Loam</i>	£25.00
<i>Pimms</i>	£4.50	<b>Red Wine:</b>	
<i>Mojito</i>	£5.00	<i>Merlot, Santa Helena (H)</i>	£17.00
		<i>Malbec, Tamari</i>	£19.50
		<i>Cotes Du Rhone, Auguste Bessac</i>	£22.00
<b>Wines:</b>		<b>Rose Wine:</b>	
<i>House Wine (glass 175ml)</i>	£4.75	<i>Zinfandel Blush, Island Fox</i>	£17.50
<i>Sparkling Rose</i>	£4.75	<b>Sparkling Wine:</b>	
<i>Prosecco</i>	£4.75	<i>Prosecco, Borgo Sanleo (H)</i>	£22.50
<i>Champagne</i>	£6.75	<b>Champagne:</b>	
<i>Orange Juice</i>	£7.00 Per Litre	<i>Paul Herard Blanc De Noirs</i>	
<i>Non-alcoholic punch</i>	£8.00 per Litre	<i>Brut</i>	£37.50
<i>Elderflower Cordial</i>	£7.00 Per Litre		

*A full selection of wines is available on request.*

**Corkage** - We do permit corkage at the hotel at the following rate :

<i>Table Wine</i>	£12.00 Per Bottle
<i>Sparkling Wine</i>	£15.00 Per Bottle
<i>Champagne</i>	£18.00 Per Bottle

**Inclusive Drinks Package** - £21.50 per person

*Including arrival drink of your choice, Half bottle house wine (H) with the wedding breakfast, glass of sparkling wine (H) for the toast (£9 per person supplement for champagne)*





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## Evening Reception Buffet Menus

**Buffet Option 1** £10.50 Per Person

Selection of Fresh Sandwiches, Sausage Rolls, Mini Quiches, Chicken Drumsticks, Honey Glazed Mini Sausages, Bite-size Cornish Pasties, Pizza Slices,

**Buffet Option 2** £13.50 Per Person

As option 1 to include, Selection of Local Cheeseboard, Biscuits, Grapes & Celery, Spring Rolls, Samosas

**Buffet Option 3** £17.50 Per Person

Sliced Cold Meats or a hot 1 course such as Homemade lasagne (meat or vegetarian), Chicken Curry, Beef Bourguignon. Both served with Salad Buffet, to include, Freshly Prepared Salads, Hot Buttered New Potatoes

**Buffet Option 4** £19.50 Per Person

Hot Carvery Style - Sliced Roast Meats and Salad Buffet, to include a substantial selection of Carved Meats, Freshly Prepared Salads, Hot Buttered & Roast Potatoes

**Alternative options:**

**Evening Supper Baps**

£9.50 Per Person

Hot Bacon or Sausage or Sliced Pork or Sliced Beef, (Select one choice), served with Sauces & Baps

**Evening BBQ**

£15.50 Per Person

100% Local Beef Burger, Pork Sausage, Jacket Potatoes, Fried Onions, Mixed Leaf Salad, Homemade Coleslaw, Grated Cheese

Selection of Canapés on arrival

£5.95 Per Person

Cheese Course / Platter

£8.50 Per Person

Sorbet Course

£4.50 Per Person

Intermediate Fish Course, subject to season

£7.00 Per Person





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## **Inclusive £4250.00**

*Based on 50 Day Wedding Guest / 100 Evening Guests*

*Civil ceremony room hire – if required, Venue Hire, New Room 7 Bridal Suite for the night*

### **Drinks Reception (1 of the following)**

*Bucks Fizz, Prosecco or Pimms (orange juice for under 18)*

### **Wedding Breakfast Drinks**

*2 Glasses of Wine per person / Sparkling Wine for Celebration Toast*

### **Wedding Breakfast Menu**

*3-Course set menu of your choice + vegetarian option  
2 Choices from our wedding selection menu  
coffee / tea additional £2 per person if required*

### **Evening Reception Buffet**

*Selection of Fresh Sandwiches,  
Sausage Rolls, Mini Quiches, Chicken Drumsticks, Honey Glazed  
Mini Sausages, Bite-size, Cornish Pasty, Pizza Slices  
Or  
Roast Pork Carvery, Baps, Roast Pots, Salads Sauces Etc*

*Special accommodation rate of £95.00 per room per night B&B  
Additional Beds for Children are charged at £15.00 per person*

**Additional Numbers for day charged at £51.50 per person**  
**Additional Numbers for evening charged at £15.00 per person**

