

Leeford Place Wedding Pack



*Leeford Place Hotel
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www.leefordplace.co.uk

Your wedding day should be a special and memorable occasion unique to you.

Here at Leeford Place we aim to make your special day an exceptional experience, delivered with the highest standard of service.

We offer a personal and unique wedding experience where you will have the opportunity to work closely with our skilled wedding coordinators who will take their time, care and attention to create your perfect day.

By offering a 'meet and greet' service with our hotel managers and wedding coordinators, we get to know your needs and desires right from the start. Always attentive to your wishes, we will happily make arrangements down to the last detail to make your day one you will cherish.

Whether you choose to hold your whole day here or just your Wedding Breakfast and Reception, the wedding team will always be on hand to ensure that your day runs smoothly and hitch free.

You could not wish for a better start to your married life together.

As the saying goes: 'Perfection is made up of a lot of little things, but perfection itself is no small thing.'

After reading the following information, please just give us a call if you have any queries. We are here to help.

Function Rooms

The Courtyard Room

The Courtyard Room is licensed to perform civil ceremonies and can accommodate up to 90 seated or 120 standing. It has its own direct access from its courtyard making it ideal for your private ceremony. The courtyard entrance is an excellent place for your guests to gather prior to the service.

The Leeford Room

The largest of our three rooms, the Leeford Room, has its own private patio and gardens. It includes full bar service and has a stage area making it ideal for your wedding reception. We can seat up to 160 people for a wedding breakfast and can hold up to 250 for an evening reception. The garden and patio gives guests an opportunity to unwind in the fresh air and admire the beautiful surroundings. The room can be decorated to your tastes making the area perfect for your special day.

(Please note that we only supply white table linen)

Bar Lounge & Conservatory

Our conservatory is the perfect place to serve welcome drinks to your wedding guests as they arrive at Leeford Place. You will have the opportunity to take advantage of our gardens for your wedding photographs and relax in the bar lounge or on the terrace while you wait for your guests and until you are ready to move into the Leeford Room.

Wedding Breakfast

Leeford Place has a reputation for high quality cuisine which is something you can experience before your wedding day. We offer you the facility to dine with us and to sample the wedding menu, prior to your wedding day.

Our suggested menus are listed below offering you the choice of a three course wedding breakfast or a buffet selection however, if you already have thoughts on your wedding menu or would like a wider choice, please do not hesitate to discuss this with our wedding coordinators.

Our extensive menu is designed to suite all tastes and budgets. Please choose one starter, one main course and one dessert. Other choices are available upon request.

Children's menus are also available.

Banqueting Menu

Starters

Fan of Avocado (V)
(with marinated peppers, toasted pine nuts & lemon dressing)

Smoked Fish Salad
(salmon, trout & mackerel on a bed of seasonal salad & horseradish dressing)

Caesar Salad
(with Cajun chicken & smoked bacon)

Fan of Melon
(with parma ham & extra virgin olive oil or with strawberries & mango coulis)

Tomato & Mozzarella Salad (V)
(with basil pesto & roquet salad)

Farm House Pate
(with a spiced tomato chutney & traditional melba toast)

Breaded Garlic Mushrooms (V)
(on a bed of leaves with a garlic mayonnaise dressing)

Celeriac & Apple Salad
(with smoked salmon & citrus fruits)

Spring Onion Tart (V)
(with blue cheese & mushroom served with a warm butter sauce)

Selection of Soups (V)
(either meat fish or vegetable)

Smoked Haddock
(on a bed of baby vegetables & a tangy lemon mayo)

Game Terrine
(with mixed leaves & tangy Cumberland sauce)

Main Courses

Breast of Chicken
(With a white wine, mushroom & mustard cream)

Sauté of Chicken
(with mixed pepper & tomato coulis)

Char-Grilled Breast of Chicken
(marinated in garlic & garden herbs finished with basil pesto)

Loin of Pork
(stuffed with apples & sage finished with apple sauce & jus roti)

Escalope of Pork
(on a bed of tagliatelle verde with paprika sauce)

Sirloin of Beef
(yorkshire pudding & a red wine jus)

Braised Beef
(with button onions & mushrooms)

Fillet of Beef
(supp £) (in a rich red wine jus & liver paté)

Paupiette of Beef
(rolled with a herb farce served with roasted vegetables)

Loin of Lamb
(with spinach & tomato basil coulis)

Leg of Lamb (slow roasted in a red wine & red currant jus)

Rump of Lamb
(pan fried with honey served with thyme jus)

Slow Roast Duck
(with a caramelised orange sauce)

Breast of Duck
(pan-fried & finished with redcurrant jus)

Roast Pheasant
(with crispy bacon & a red wine sauce)

Poached Supreme of Salmon
(on a warm salad & mussels finished with a saffron veloute)

Roasted Fillet of Cod
(with pesto dressing)

Salmon 'En Croûte'
(supreme of salmon baked with a mushroom puree in puff pastry finished with white wine & caper sauce)

Seared Tuna
(with tomato & chilli coulis)

Desserts

Fruit Vacharin
(individual meringue nest filled with seasonal fruits vanilla cream & fruit coulis)

Choux Buns
(with grand marnier cream & a Belgian chocolate sauce)

Chocolate & Orange Mousse
(with orange scented anglaise & praline pieces)

Honey Comb Ice Cream
(in a brandy snap basket with strawberry compote)

Tangy Citrus Tart
(glazed & served with raspberry coulis & vanilla cream)

Mango & Coconut Mousse
(with white rum sauce & almond toile)

Sticky Toffee Pudding
(with caramel sauce & sweet cream cheese)

Baileys Crème Brûlée

Cheesecake
(with a topping of your choice)

Orange & Cardamom Rice Pudding
(served hot & finished with chocolate sauce)

Vegetarian Main Courses

Courgettes Stuffed with Duxelle
(on a bed of lentils and a provençal sauce)

Chinese Vegetable Stir-Fry
(with ginger and soy sauce dressing)

Spicy Filled Aubergine
(with peppers and ratatouille filo parcel)

Blue Cheese, Leek and Mushroom Tartlet
(with a piquant butter sauce)

Wild Mushroom Risotto
(with pesto and parmesan shavings)

Spinach and Parsnip Crumble
(with a tomato coulis)

Char-Grilled Mediterranean Vegetables
(infused with lemon grass served on olive
mash and red onion) (marmalade)

Vegetable Ragout
(with new potatoes and garlic bread)

Traditional Nut Roast
(with roasted vegetables and a rich red wine
sauce)

Mango, Mushrooms and Yogurt Curry (served
with pilau rice and mini garlic naan bread)

Salads

Seasonal Mixed Leaves
Potato & Chive Salad
Potato & Spring Onion Salad
Tomato & Shallot Salad
Mushroom à la gregue
Mixed Vegetable Salad
Nicoise Salad
Tomato & Mozzarella Salad
Penne Salad with Sun dried Tomato
Mixed Bean Vinaigrette
Julienne of Peppers with Red Wine
Vinaigrette
Couscous with Mint Cucumber & Cherry
Tomatoes
Coleslaw
Greek Salad

**All main courses are accompanied by a potato dish & seasonal vegetables or salad.
Choice of potatoes include: boulangere, dauphinoise, pommes rissole, traditional roast,
sauté, lyonnaise, french fries, new or mash (flavoured to your choice).**

Fork Buffet

Roast Sirloin of Beef
(marinated in red wine & juniper)

Honey Roast Ham
(glazed with brown sugar)

Breast of Turkey
(stuffed with chestnut bacon & cranberries)

Medley of Cured Meats
(smoked chicken salami pastrami finished with pesto)

Dodine of Duck
(whole boneless duck stuffed with pistachio farce served with Madeira jelly)

Chicken Roulade
(stuffed with wild mushroom mousseline)

Gravadlax Salmon
(with mustard & dill dressing)

Dressed Salmon
(with cucumber scales & dill mayonnaise)

Whole Prawns
(simply served in their shells with lemon wedges)

Poached Haddock
(with baby vegetables & lemon mayonnaise)

Hand Raised Pies
(locally produced pies using local products)
(please ask for details of flavours)

Freshly Made Quiches
(either individual or larger the choice of flavours can be endless)
(please feel free to discuss details with our co-coordinator)

Cream Cheese Mushroom Roulade
(with a tomato coulis)

Ratatouille Terrine
(wrapped in spinach)

Braised Beef
(with tomato & button onions sauce)

Beef Stroganoff
(tender strips of beef with red wine mushroom mustard & paprika sauce)

Cajun Chicken
(set in a spicy tomato sauce)

Sauté of Chicken
(with asparagus & tarragon sauce)

Confit Leg of Duck
(with julienne of cucumber & anise sauce)

Lamb Dansak
(medium curry with tomatoes & lentils)

Sweet 'n' Sour Pork
(cook with mixed peppers & pineapple)

Mixed Carvery
(please ask our co-ordinator for details of meat cuts)

Spinach & Ricotta Cannelloni
(finished with tomato coulis)

Ratatouille
(set on a bed of spinach)

Mushroom Stroganoff
(with pine nuts & spring onions)

Vegetables Bhuna
(medium curry finished with tomatoes & coriander)

Fisherman's Pie
(glazed with mature cheddar cheese)

Fish Stew
(with fennel & new potatoes)

Cod Florentine
(supreme of cod on a bed of spinach gratinated with hollandaise sauce)

Moules Mariniere (subject to season)
(with freshly baked garlic bread)

Menu Choices

BANQUETING MENU

Choose up to four variants from each course
Fresh Filter Coffee & Mints

FORK BUFFET 1

Starter choose 1 from banqueting menu
Choose 2 cold meats from Fork Buffet menu
1 Fish Dish
1 Vegetarian Option
2 Hot Dishes
3 Salads
1 Accompaniment
Dessert choose 1 from Banqueting menu
Fresh Filter Coffee & Mints

FORK BUFFET 2

Starter choose 1 from Banqueting menu
Choose 3 cold meats from Fork Buffet menu
1 Fish Dish
1 Vegetarian Option
4 Salads
Dessert choose 1 from Banqueting menu
Fresh Filter Coffee & Mints

FORK BUFFET 3

Starter choose 1 from Banqueting menu
3 Hot Options from Fork Buffet menu with accompaniments
3 Salads
Dessert choose 1 from Banqueting menu
Fresh Filter Coffee & Mints

*All our menus can be personalised to suit your requirements.
Please speak to your Wedding Co-ordinator.*

Evening Buffet Menus

Evening Buffet Menu 1

Chicken & Vegetarian Curries

With rice, poppadoms, naan bread & mango chutney

Or

Chilli Con Carne

with rice or jacket potatoes, sour cream, tacos, salsa & mixed salad

Or

Beef Bourguignonne

with rice, panache of vegetables & crusty bread

Evening Buffet Menu 2

Selection of Finger Sandwiches

Smoked Green Lip Mussels

gratinated with pesto & parmesan

Baked Potato

with mixture of bolognaise, cheese, tuna & sweetcorn, cream cheese & chives

Chicken Satay

with a peanut dipping sauce

King Prawns

wrapped in filo pastry & sweet chilli sauce

Flour Tortilla wraps

with a selection of tempting meat, fish & vegetarian options

Crudités & Nachos

with guacamole salsa & humous

Evening Buffet Menu 3

Freshly made Selection of Sandwiches

Selection of Vol-Au-Vents

using a variety of meat, fish, & vegetarian options

Locally produced Cocktail Sausages

glazed with honey & dijon mustard

Sesame Coated hand made Sausage Rolls

Selection of Mini Quiche

Evening Buffet Menu 4

Ploughmans

selection of cheeses & meats, fresh crusty breads, biscuits, salad, fruit, pate & pickles

Optional Extras *(Served with your Buffet)*

Smoked Bacon Rolls

Beef & Horseradish Baguettes

Selection of Miniature Desserts

Fresh Filter Coffee & Mints

Suggested Wines and Champagnes

WHITE WINE

Las Montanas Savignon Blanc

Chilean dry with soft fruits, gooseberry and grapefruit aromas

Las Montanas Chardonnay

Chilean with great fruit and well balanced a buttery character

Pinot Grigio

Italian which is fairly light bodied with a palate of refreshing citrus fruits

RED WINE

Las Montanas Cabernet Sauvignon

Chilean red with irresistible blackcurrant aromas

Las Montanas Merlot

Chilean with a rich combination of blackcurrant and plum flavours

Carrizal Rioja Tinto Tempranillo

Made using tempranillo grape matured in oak prior to bottling

SPARKLING WINE

Porticella Cava Brut N/V

A superior Spanish sparkling wine, dry with loads of bubbles

Marquis De La Tour Rose Vin Mousseux

A typical French vin mousseux, pink in colour and sherbety on the palate

CHAMPAGNES

House Champagne

A delightful, refreshing excellent value, dry champagne

Moët et Chandon Brut Imperial

Delicately vinous with vine and lime blossom aromas

The palate is well balanced and shows

Devaux Rosé

A deliciously soft, subtle rose with elegant light fruit flavour

Full Wine List also available

Welcome Drinks

Welcome drinks are served to you and your guests upon arrival at the hotel. We can also offer you a selection of canapés to be served during your drinks reception or alternatively a selection of Nibbles (Nuts, Crisps & Cheesy Bites)

Pimms Cocktail

House Wine per Bottle

Bucks Fizz
(Orange juice & Sparkling wine)

Champagne House

Sparkling Wine
(Frexinet Negro Brut or Frexinet Rosado)

Sherry

Non Alcoholic Fruit Cocktail

Orange Juice

Accommodation

Leeford Place can provide accommodation for you and your guests following your reception. We have eighteen en-suite rooms and can offer discounts for advanced and multiple bookings.

The newly refurbished bridal suite is available and can be reserved when confirming the venue.

Wedding Notes & General Information

Wedding Notes

Deposits: A provisional booking will be held for seven days, at which point a deposit of £500.00 is required to confirm and secure the booking. A further £500.00 will be required at least six months prior to the event date. These deposits are non-returnable and will be deducted from your final account.

The final balance is due seven days before the wedding, with any extras incurred payable on the day of the Wedding or following morning if residing.

Cancellation Charges: If you cancel within seven days of your confirmed booking your initial deposit will be refunded in full. After that time a sliding scale of charges apply:

- after seven days and up to twelve month prior, loss of deposit
- between twelve months and six months prior, 40% charge, based on the estimated minimum cost, as per contract
- between six months and three months prior, 60% charge, based on the estimated minimum cost, as per contract
- within three months prior, 100% charge, based on the estimated minimum cost, as per contract

General Information

Leeford Place Hotel will take all reasonable action to accommodate all reservations made to the best of its ability. We do however reserve the right to provide alternative services if necessary, without prior notice. Whilst we have taken all reasonable steps to ensure that the information in our brochures, tariffs, leaflets and advertisements is accurate, we reserve the right to alter or substitute any service, facility or amenity without notice if necessary at any time. We also reserve the right to change rates/prices without prior notice.

Price List

	2010	2011	2012
Wedding Room Hire - Saturdays	270.00	280.00	300.00
Wedding Room Hire - Fridays & Sundays	135.00	180.00	200.00
Wedding Room Hire - Monday - Thursday	Free	Free	Free
Function Room Hire - Saturdays	550.00	550.00	580.00
Function Room Hire - Fridays & Sundays	275.00	350.00	380.00
Function Room Hire - Monday - Thursday	Free	Free	Free
DJ	340.00	340.00	350.00
Entertainment Surcharge	100.00	100.00	100.00
Childrens Menu	14.00	15.00	16.00
Wedding Breakfast Banqueting Menu	30.00	32.00	34.00
Wedding Breakfast Fork Buffet 1	32.00	34.00	36.00
Wedding Breakfast Fork Buffet 2	30.00	32.00	34.00
Wedding Breakfast Fork Buffet 3	26.00	30.00	32.00
Champagne, Chocs & Flowers in Room	85.00	85.00	100.00
Evening Buffet Menu 1	10.00	11.00	12.00
Evening Buffet Menu 2	13.50	14.00	15.00
Evening Buffet Menu 3	16.50	17.00	18.00
Evening Buffet Menu 4	9.50	10.00	11.00
Optional Extras Bacon Rolls	2.60	3.50	4.00

	2010	2011	2012
Optional Extras Beef Baguettes	5.50	6.00	6.40
Coffee & Mints	1.80	2.00	2.40
Miniature Deserts	3.50	3.60	3.80
Pimms - per glass	3.40	3.60	3.80
House Wine per bottle	13.00	14.00	15.00
Bucks Fiz - per glass	3.90	4.20	4.40
House Champagne - per bottle	28.00	30.00	32.00
Sparkling Wine - per bottle	17.00	19.00	20.00
Sherry - per glass	2.80	3.00	3.20
Fruit Cocktail - per jug	10.00	11.00	12.00
Orange Juice - per jug	7.50	7.80	8.50
Corkage - Wine	8.00	8.50	8.50
Corkage - Champagne	13.50	14.00	14.00
Canapes	3.50	4.00	4.40
Nuts crisps & nibbles	1.50	1.60	1.80
Room - Standard	110.00	110.00	120.00
Room - Superior	130.00	130.00	140.00
Executive Suite	150.00	150.00	160.00
Bridal Suite	170.00	190.00	200.00

Useful Contacts

Toast Master, MC or Master of Ceremonies

John Barthlomew - 01424 203031
Highland Regalia - 07906418550
Email: hhsupplies@aol.com

Photographer

McNeil Designs
01424 430055
Email: www.mcneildesigns.co.uk

Florist

Carrolls
01424 214744

Cakes

Cake Specialist - Tina Wakeford
07979 815148 or 01424 773089
www.specialoccasionscakes.org
E Mail: tinawakeford@hotmail.com

Balloons

Balloons - A - Plenty
01424 732699 or 08451662045
www.balloons-a-plenty.co.uk
Email: ray@balloons-plenty.co.uk

Pipers

1066 Pipes & Drums
01424 892181
www.1066pipesanddrums.webeden.co.uk
email: drawbridges@hotmail.com
Also available individual pipers Tricia Drawbridge for hire.

Hair & Beauty

Hair & Beauty Specialists Panache
01424 772801

These are recommended local suppliers, however if we can assist any further please let us know.