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BATTLEBOROUGH
GRANGE
COUNTRY HOTEL
WEDDINGS

WEDDING PACKAGE

Wedding Planning Simplified

To make your wedding planning as simple as possible, we are offering this special wedding package to include all the little things that make your wedding party the perfect celebration.

Wedding Package (with Menu A): £54 per person

Wedding Package (with Menu B): £57 per person

Welcome Drinks: After your ceremony, or upon arrival if your ceremony is elsewhere, drinks are served on the Patio, Drinks include Martini cocktails, Sherry or Orange Juice & Lemonade. Upgrade to Pimms for an extra £1.00 per head, or Bucks Fizz for an extra £2.00 per head.

Dinner Drinks: A glass of house wine and top up with your meal, plus a glass of sparkling house wine ready for the cake cutting and speeches portion of your reception. An upgrade on wine and champagne is available for an additional charge.

For Course Meal & Printed Menu's: Choose from menu A or B. Both menu's include a starter, main course, dessert and tea/coffee.

Flowers: Flower sprays on the tables to coordinate with your colour scheme. An upgrade of your table decorations is available, price dependent on your requirements.

Table Linen & Chair Covers: Classic ivory linen tablecloths and napkins, plus chair covers with bows to match your colour scheme.

Function Room & Gardens Hire: Hire of the function room is included in your package for both day or evening, (subject to guest numbers being above 50), plus full use of patio and extensive landscape gardens.

Cake Served: Your wedding cake cut and served with tea/coffee on the Patio.

Accommodation: Included in your package is a complimentary four-poster bedroom and breakfast for the bride and groom on their wedding night.

Plenty of Parking: We have plenty of parking space available for you and all your guests.





YOUR SPECIAL DAY

Package Upgrades

WEDDING CEREMONY

Outside amplified ceremony £450

Inside ceremony £350
(Registrar fees are not included)

Chair covers and colour coordinating bows
£4 per head

Upgrade your Drinks Package
(see drinks package itemised on buffet menu)

Evening Buffet/Pig Roast
(see buffet menu for selections and prices- all buffets can be tailored to your individual requirements)

Disco £275

A supervised bouncy castle
(for children 14 and under) £200

Upgrade to Honeymoon Suite £75

Guest accommodation charged at the normal tariff rates

EXCLUSIVE USE

Exclusive use means that no other hotel or restaurant guests will be on site during your wedding celebration. All accommodation is charged for separately, and can be paid either by you or by your wedding guests. All rooms will be charged whether or not they are occupied during your exclusive use booking.



THE WEDDING RECEPTION

A Guide To Wedding Etiquette

ORDER OF SPEECHES

Father of the Bride

Welcomes the new son-in-law to the family.

Tells a memorable story about his daughter.

Toasts the happy couple.

Groom

Replies on behalf of the Bride.

Thanks the Brides parents and all the guests for coming, and for their gifts.

Best Man

Replies on behalf of the Maid of Honour and Bridesmaids.

Says a few warm words about the Groom.

Reads messages from those unable to attend.

THE LINE UP

Mother of the Bride

Father of the Bride

Bride

Groom

Mother of the Groom

Father of the Groom

MAID OF HONOUR FATHER OF THE GROOM MOTHER OF BRIDE GROOM BRIDE FATHER OF BRIDE MOTHER OF GROOM BEST MAN

TOP TABLE



BOOKING YOUR WEDDING

Terms & Conditions

At The Battleborough Grange Country Hotel we pride ourselves on pulling out all the stops to make your wedding day special. We take as much time as necessary to fully understand your individual needs and requirements. In order to make the wedding planning process as clear and as easy as possible, we offer sound advice with regard to the unlikely possibility that your wedding may be cancelled or postponed. It is recommended that you take out an insurance policy to cover all eventualities, and there are specialist companies available to assist you with this type of insurance.

TERMS OF BOOKING

Your booking will be held provisionally for up to two weeks, giving you time to make other necessary arrangements such as booking the registrar or church, and estimating wedding guest numbers.

BOOKING CONFIRMATION

To confirm your booking, a deposit of £600.00 is required. This deposit is non-refundable, and we will ask you to sign a cancellation agreement at this time.

CANCELLATION POLICY

A charge of £1000.00 will be incurred if you cancel your booking within a 6 month period prior to your wedding date.

We will charge the full price of your booking if you cancel within 12 weeks prior to your wedding date. The full amount will be based on approximated numbers agreed, any accommodation booked and any entertainment costs.

THE SMALL PRINT IN LARGE

Exclusive use charge for the day or evening:

When you ask for exclusive use, the hotel and restaurant will be closed to everyone except to you and your guests. Your guests accommodation may be paid for by you or your guests individually. By booking exclusive use you are booking the entire hotel, and therefore any rooms not occupied will still be charged for at the standard room rate.

Security staff for over 120 evening guests:

Security staff for 120 evening guests or more is a Health and Safety requirement and is charged at a rate of £50 per staff member. For example. 2 security staff would be required for 120 guests and 4 security staff required for 150 guests.



AFTER THE CELEBRATIONS

Tariff for Guest Accommodation

Single Room	£55.00
Country Double or Twin	£75.00
Executive Double or Twin	£95.00
Ground Floor Accessibility Room	£75.00
Country Four Poster	£95.00
Executive Four Poster	£125.00
Family Room, 2 Adults, 1 Child (second child stays for free)	£125.00
Split level Honeymoon Suite	£145.00

All rates are per room, and are inclusive of full English Breakfast. VAT is included 20%.

(NB: Rates are variable depending on the type of room booked. Please enquire at time of booking about the different bedrooms available and varying tariffs.)

Children are subject to a £25.00 supplement if over 2 children in the family room or a z-bed in a non-family room. Cots are not charged for.

Rooms must be cancelled 48 hours prior to arrival or a full charge will be made.

GUEST INFORMATION

Guest check-in is available from 14.00

Guest check-out is by 10.30am on the day of departure.

Breakfast is served from 7.30am - 10.00am Monday to Friday.

Breakfast is served from 8:00am - 10.00am Saturday and Sunday

Lunch is served from 12.00 noon until 14:00

If a booking in our restaurant is required please inform the hotel in advance and agree a time for your meal, as the restaurant is also open to non-residents.



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BATTLEBOROUGH
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MENU'S

PACKAGE A MENU SAMPLE

STARTERS

Vine Tomato & Basil Soup

Chicken Liver Parfait

Toasted Brioche, Red Onion Marmalade & a Micro Leaf Salad

MAINS

Supreme of Chicken

Served with Thyme Roasted Potatoes and a Rich Red Wine Jus

Roasted Shoulder of Lamb

Served with Dauphinoise Potatoes, Creamed Savoy Cabbage and a Mint & Apple Jus

Mediterranean Vegetable Risotto

Parmesan shavings, dressed Rocket Salad and a Balsamic Reduction

DESSERTS

Warm Chocolate Brownie

Served with Chocolate Sauce and Chocolate Ice cream

Home-made Bramley Apple Pie

Served with Vanilla Custard

PACKAGE B MENU SAMPLE

STARTERS

Chicken Liver Parfait

Toasted Brioche, Red Onion Marmalade & a Micro Leaf Salad

Sweet Chilli & Butternut Squash Purée

with Garlic Croutons

Goats Cheese, Roast Pepper & Tomato Salad

With a Pesto Dressing

MAINS

Chicken White Wine

Served with a White Wine & Mushroom Sauce with Garlic Mash Potato

Mediterranean Vegetable Risotto

Parmesan shavings, dressed Rocket Salad and a Balsamic Reduction

DESSERTS

Honeycomb Cheesecake

Served with Toffee Sauce and Clotted Cream or Ice cream

Raspberry Pannacotta

Served with a Mint Sorbet and Raspberry Coulis

Apple, Pear & Cinnamon Strudel

Served with Custard or Cream



GRANGE BUFFET

*The following Buffets are suitable for
Evening Wedding Parties & Celebration Events*

Mini Roast Beef and Horseradish Yorkshire Pudding.

Smoked Salmon and Chive Cream Cheese Croute

Hickory Smoked Chicken Wings

A Selection of Savoury Tarts

A Selection of Savoury Crostinis

Tortilla Chips and a Selections of Dips

Basket of Bread

£17.50 per head

PIG ROAST

Whole Pig Roast, served with a selection of rolls, apple sauce, stuffing, side dishes & a selection of salads.

£12.95 per head

FORK DRESSED BUFFET

Honey and Redcurrant Glazed Wiltshire Ham

Cold Roast Rib of Beef with a Horseradish and Whole Grain Mustard Crust

Dressed Whole Scotch Salmon

Mixed Lead Salad

Tomato, Basil and Mozzarella Salad

Warm Roasted Beetroot & Shallot Salad

Asparagus and Soft Boiled Egg with Balsamic Syrup

Minted New Potatoes

Selection of Rolls

£22.50 per head

The Fork Dressed Buffet is also an alternative to a sit down wedding breakfast.



MENDIP BUFFET

Particularly suited for farewell receptions

Brown & White Sandwiches

consisting of:

Cream Cheese & Cucumber

Ham & Mustard

Salmon Mayonnaise

Egg & Black Pepper Mayonnaise

Fresh Fruit and raw Vegetable crudités

Selection of Pizza and Vegetable Puffs

Cocktail Sausages Glazed with Honey & Sesame Seeds

Scones with Clotted Cream & Jam

Coffee & Tea

£14.95 per head

DRINKS

Pimms £15.95 per jug

Martini £3.75 per glass

Kir Royale £3.25 per glass

Wine £3.25 per glass

Punch (non alcoholic) £10.00 per jug

Orange Juice £8.00 per jug

Bucks Fizz £3.95 per glass

Champagne £5.50 per glass

Punch (alcoholic) £15.95 per jug

CANAPÉS/TAPAS SELECTION

Suitable on arrival to accompany drinks after a wedding ceremony

Food selection to be personalised to your requirement

- 3 items per person

£4.25 per head

CHOOSE FROM A RANGE OF DESSERTS

Choose two desserts to complement your buffet

Selection designed to your specific needs

£4.95 per head

BESPOKE BUFFET

Design your own and make it totally bespoke to your event minimum of 5 items

Buffet Choice £2.00 per item

Lemon & Coriander Chicken Drumsticks

Cajun Chicken Wings

Vegetarian & Meat Pizza Slices

Garlic & Sundried Tomato Bread with Cheese

Hand Cut Potato Wedges Garlic Mayonnaise

Cheddar Cheese & Leek Tartlet

Goats Cheese & Sweet Pepper Tartlets

Selection of Meat & Vegetarian Sandwiches

Vegetable Spring Rolls with a Sweet Chilli Dip

Deep-fried Fish Goujons with a Tartar Sauce

Lamb Koftas and Minted Yogurt

Mini Sausage Rolls with Dips

Peanuts, Crisps, Tortillas with Dips

Mini Hot Dogs