



Wedding Pack Introduction

1st November 2009 – 31st October 2010

We hope you enjoy perusing our wedding pack. This offers a selection of menu choices for your special day, we have devised a new style designed to make your life easier by choosing a package which suits both your requirements and your budget.

Kindly read on and enjoy creating your own perfect day, with a little help from us! After 23 years of experience we are here to offer advice, knowledge and suggestions to ensure everything is exactly as you wish.

Your Ravenwood Hall Wedding Day includes the following: -

- Experienced wedding co-ordinators to help and advise from day one
- Two rooms for civil ceremonies, The Edwardian Pavilion for up to 130 guests seated and The Historic Restaurant in the Hall for up to 50 guests seated
- The Edwardian Pavilion for your wedding party celebrations for up to 200 guests
- Exclusive use of the Pavilion garden which includes the water feature, swings for the children, the Pagoda and elegant garden furniture, the ideal place to serve welcome drinks when the weather permits
- The perfect backdrop for wedding photographs in the grounds of the hotel
- Round tables to seat 8 – 10 with crisp starched white linen napkins and tablecloths
- Candles and a personalised menu for each table
- Cake stand and knife
- An extensive range of 2 rosette award winning cuisine
- A choice from 10 superb house wines to suit every taste
- 14 individually furnished en suite bedrooms, 2 with four poster beds
- Private bar available for your guests

When you have read through this pack and would like to discuss your wedding further, please ring the Pavilion team on **01359 270345** to make an appointment, we can then give you a tour of both the Pavilion and our delightful bedrooms. We are very happy to offer advice and discuss every aspect of your day at any time.



Wedding Ceremonies

Wedding ceremonies can be held at Ravenwood Hall, either in the Edwardian Pavilion or in the Restaurant, charges apply as follows:

The Edwardian Pavilion

£270.00 (with reception)

£410.00 (without reception)

The Restaurant

£205.00 (with reception)

£295.00 (without reception)

The above charges are for the organisation of a civil wedding ceremony at Ravenwood Hall and do not include our room hire charges or the ceremony fees which are a separate and individual cost payable directly to the Registrar.

Initial contact should be made with ourselves to check the availability of the date then with the registrar to confirm the date and time of the wedding.

Wedding ceremonies can take place between 9.00am and 5.00pm any day of the week. Contact should be made with Mrs Bailey the Superintendent Registrar in Bury St Edmunds on (01284) 352373.

I hope you find our brochure appealing and if there is any further advice I can give you then do not hesitate to call me.

Regards

Yvonne

Wedding Co-ordinator



Wedding Room Hire Charges

Restaurant	-	£240.00
Pavilion	-	£530.00
Summer House and Terrace	-	£190.00
Garden Room	-	£240.00

Wedding Guest Accommodation Tariff

The following rates are per night, including bed, full English breakfast and VAT.
All bedrooms are en-suite and have direct dial telephones, colour televisions and tea making facilities.

The Oak Room (Historic four poster bed)	Double occupancy	£199.00
	Single occupancy	£132.50
The St Edmunds Room (Romantic brass canopied bed)	Double occupancy	£199.00
	Single occupancy	£132.50
The Saxon Room (Elegant four poster bed)	Double occupancy	£199.00
	Single occupancy	£132.50

11 individually designed rooms with antique furniture Main house and Mews 6,

The Deans, The Abbey, The Rookery, The Magna Carta and Mews 6

Double occupancy	£168.50
Single occupancy	£110.50

Mews Rooms 1, 2, 3, 4, 5 and 7

Double occupancy	£153.00
Single occupancy	£99.50

Mews bedrooms and the Saxon Room are available for one night bookings during the weekend, all other rooms are for a minimum two night stay. Single rates do not apply to Friday and Saturday. Please contact reception regarding any accommodation enquiries you may have. We are unable to guarantee availability of rooms.



Drinks packages for Weddings and Celebrations

Each Pack includes the following – Aperitif (two glasses per person), Bottled Water (during the meal - 1/2 bottle per person), Wines (during meal - 1/2 bottle per person = three glasses), Toast (one glass per person)

Drinks Package 1 - £21.50

Pimms/Fruit cup

Bottled Water

2005 Trebbiano Cantina Cerquetta – Italian (White)

Grenache-Merlot, Les Vignes De L'Eglise – French (Red)

Sparkling Prosecco, Beato Bartolomeo, Veneto - Italian

Drinks Package 2 - £25.00

Bucks Fizz/Fruit Cup

Bottled Water

Grenache Blanc-Chardonnay, Les Vignes De L'Eglise – French (White)

'R' Rosato, Alpha Zeta, Veneto – Italian (Rose)

Cabernet/Malbec, Finca Los Prados, Mendoza – Argentinean (Red)

Sparkling Prosecco, Beato Bartolomeo, Veneto - Italian

Drinks Package 3 - £27.75

Kir Royale/Fruit Cup

Bottled Water

Sauvignon Blanc, Vignerons De Valancay, Loire-France (White)

Pinot Grigio Rosato Ponte Pietra – Italian (Rose)

Merlot, Calbuco, Central Valley – Chilean (Red)

Sparkling Rose Brut NV, Mauler, Switzerland

Drinks Package 4 - £30.90

Kir Royale/Fruit Cup

Bottled Water

Pinot Grigio delle Venezie Cortegiara – Italian (White)

Syrah Petit Verdot Rose Chocalan – Chile Rose

Cotes du Rhone Parallel 45 Paul Jaboulet Aine – French (Red)

Champagne, Testulat NV Brut Blancs de Noir – French

Drinks Package 5 - £46.50

Champagne/Fruit Cup

Bottled Water

Sauvignon Blanc, Tinpot Hut, Marlborough – New Zealand (White)

Fairview Rose, Paarl – South African (Rose)

Cabernet/Shiraz, Willunga 100, McLaren Vale – South Australian (Red)

Champagne Laurent Perrier Brut NV - French

Wines and Vintages are subject to availability



Pavilion Function Menus

Please select one starter, one main dish and one dessert from one of the following menus.

MENU A - £37.00 per person

Menu A Starters

Roasted Sweet Pepper and Tomato Soup
Basil Crostini

Cream of Leek, Chive and Potato Soup

Country Style Chicken Liver Pate
Wrapped in Suffolk Bacon with Spiced Apple Chutney

Galia Melon
Rocket and Parmesan Shavings
Or
Prosciutto Ham and Mixed Leaves
Or
Seasonal Fruits and a Champagne Sorbet

Warm Goats Cheese and Pear Tart
Basil Vinaigrette

Bakes Filo Parcel of Salmon
With Sweet Tomato Relish

Menu A Main Fare

Carved at your Table: Roasted Pork Loin with Sage and Apple Farce
Wrapped in Crisp Puff Pastry with Thyme Jus

Fresh Tagliatelle with Button Mushrooms, Baby Spinach and Roasted Cherry Tomatoes
Basil Pesto

Baked Salmon Fillet with Herb Crust
Saffron Butter Sauce

Roast Norfolk Turkey
Apricot and Sausage Meat Dumplings, Chipolata and Bacon, Cranberry sauce

Breast of Corn Fed Chicken, Steamed Leeks
Wild Mushroom Fricassee

Roast Leg of Norfolk Lamb Ratatouille
Rosemary Jus

Braised Beef Steak with Creamed Potatoes, mushrooms and Baby Onion
Ale Jus

All main courses are served with a selection of market vegetables and potatoes



Menu A Main Fare continued...

Also included in Menu A is the BBQ Option as a main course:

Marinated Pork Loin Steak
Jumbo Newmarket Sausage
Cajun Style Quartered Chicken Pieces
Hot Buttered New Potatoes
Tomato and Spring Onion Salad
Coleslaw
Mixed Leaf Salad
Warm Garlic and Chive Bread

Menu A Desserts

Home Baked Shortbread Biscuits
Seasonal Fruits and Chantilly Cream

Baked Lemon Tart
Vanilla Sauce

Dark and White Chocolate Roulade
Mocha Sauce

Steamed Guard's Pudding
Raspberry Jam Sauce

Choux Buns
Filled with Fresh Cream and Chocolate Sauce

Mixed Berry Eton Mess

Coffee and Sweetmeats



MENU B - £41.35 per person

Menu B Starters

Nut Brown Mushroom and Spinach Soup

Suffolk Ham, White Onion Flageolet Bean Soup

Crab and Caper Cakes in Wholemeal Crumbs
Rocket Leaves and Tartare sauce

Terrine of Suffolk Ham and Chicken
Red Onion and Plum Relish

Caramelised Apple and Stilton Tartlet
Baby Leaf Salad with Lime and Olive Oil

Golden Toasted Brioche
Smoked Chicken, Avocado Salsa, Watercress

Menu B Main Fare

Carved at your Table:

Fillet of Salmon with Seafood Mousse Wrapped in Puff Pastry
Hollandaise Sauce

Fresh Spinach Pancake
Filled with Mushroom and Herb Risotto, Pink Peppercorn Sauce

Baked Plaice Fillets in a Crisp Pastry Case
Wilted Greens and Shrimp Bisque

Roasted Sirloin of Aged Beef
Yorkshire Pudding and Horseradish Cream
£3.50 supplement

Roast Guinea Fowl Supreme
Potato Cake, Spinach and Madeira Jus

Tournedos of Chicken and Garden Leeks Wrapped in Black Bacon
Chive Cream Sauce

All main courses are served with a selection of market vegetables and potatoes



Menu B Main Fare continued:

A Plate of:
Poached Salmon
Suffolk Smoked Ham
Norfolk Turkey
Hot New Potatoes
Coleslaw
Tomato with Spring Onion
Cucumber Salad
Homemade Relish and Pickles

Menu B Desserts

Cinnamon Pavlova
With Caramelized Apples and Blackberries

Sticky Toffee and Ginger Pudding
Toffee Sauce

Rich Chocolate Tart
Mint Cream

Apricot, Pear and Almond Crumble
Custard

Passion Fruit Parfait
Seasonal Fruits

Double Vanilla Seed Pannacotta
Raspberry Coulis

Coffee and Sweetmeats



MENU C - £45.50 per person

Menu C Starters

King Prawn and Cromer Crab Bisque, Tomato Rouille

Mulligatawny Soup
Herb Dumplings

Seafood Terrine of Monkfish, Trout and Smoked Haddock
Dill Crème Fraiche

Peppered Venison Loin
Apple Celeriac and Watercress

Roasted Artichoke and Oyster Mushroom Risotto
Parmesan Biscuit

Hot Smoked Salmon
Capers, Shallots, Lemon and Cherry Tomato

Menu C Main Fare

Roasted Rump of Norfolk Lamb
Braised Fennel and Red Currant Jelly

Aubergine Timbale Filled With Ratatouille
Roasted Red Pepper Couscous

Baked Sea Bass Fillets
Slow Roasted Cherry Tomatoes and Poached Crayfish Tails, Herb Oil

Pan Fried Pork Tenderloin
Savoy Cabbage, Cider Sauce

Honey Roasted Gressingham Duck Breast
Apple and Cherry Compote

Roast Cod
Smoked Bacon Chowder

All main courses are served with a selection of market vegetables and potatoes



Menu C Desserts

Dutch Apple Pie
Vanilla Cream Sauce

Chocolate and Walnut Brownie
Gingerbread Ice Cream

Lemon Meringue Roulade
Grand Marnier and Fresh Orange

English Pears Poached in Red Wine
Mascarpone Cheese

Brioche Bread and Butter Pudding
With Apricots and Sultanas, Vanilla Whiskey Sauce

Selection of English Cheeses
Biscuits and Homemade Chutney

Coffee and Sweetmeats



MENU D - £57.50 per person

Menu D Starters

Veal Consommé
Oxtail Ravioli

Jerusalem Artichoke Soup
Truffle Oil

Oak Smoked Duck Breast
Stewed Prunes

Home Cured Salmon with Beetroot
New Potatoes in Sour Cream

Half a Dozen Freshly Shucked Oysters
Shallot Vinegar

Crisp Pork Belly
Thyme and Apple Jelly

Menu D Intermediate

Seared Foie Gras
Potato Rosti, Caramelised Pears

Grilled Fillet of Halibut
Buttered Spinach and Crushed New Potatoes

Tortellini of Cromer Crab
Sauce Bouillabaisse

Slow Cooked Lamb Breast
Frisse and Mustard Salad

Menu D Main Fare

Carved at your Table: Roasted Sirloin of Aged Beef
Wrapped in Crisp Butter Pastry, béarnaise Sauce

Wild Mushroom Strudel
Vegetable Stir-Fry

Lemon Sole Fillets
Brown Shrimp, Capers and Nut Brown Butter



Menu D Main Fare Continued...

Roasted Rack of Lamb Herb Crust
Parmesan Potatoes, Red Wine Jus

Roasted Gressingham Duck Breast
Black Cherries Flambéed in Cognac

Roast Monkfish
Pepper Taglitelle and Parsley Jus

All main courses are served with a selection of market vegetables and potatoes

Menu D Desserts

Pineapple Carpaccio
Coconut Pannacotta

Truffle Chocolate Cake
Rum Soaked Cherries

Satsuma Cheesecake

Fresh Fruit Salad Deluxe
Marinated in Cointreau with Pistaschio Ice Cream

Butterscotch and Meringue Tart
Clotted Cream

Exemplary Selection of English Cheeses
Biscuits and Homemade Chutney

Coffee and Sweetmeats



Function Buffet Menus / Wedding Evening Buffets

Menu B1 - £11.75 per person

A Selection of Filled Bridge Rolls and Open Grilled Bruschettas
Chicken and Sweetcorn Tartlets
Vegetable Spring Rolls with Chili and Plum Dipping Sauce
Hot Potato Wedges with Paprika Salt

Menu B2 - £13.80 per person

Country Classic Pate, Chicken Liver Parfait, Mature Cheddar and Brie Cheese with English Stilton, Accompanied by Baby Onions, Pickles, Relishes, Grapes and Apples
Plus, a Generous Basket of Crusty Breads

Menu B3 - £17.50 per person

Bar-B-Q
Marinated Loin of Pork
Jumbo Newmarket Sausages
Cajun Style Quartered Chicken Pieces
Warm Garlic and Chive Bread
A selection of salads to include
Tomato and Spring Onion
Coleslaw
Mixed Leaf Salad with French Dressing
Hot Buttered New Potatoes

Menu B4 - £15.90 per person

A selection of Filled Bridge Rolls and Open Grilled Bruschettas
Indian Spiced Onion Bhajis
Chinese Dim Sums
Spinach, Tomato and Goats Cheese Tartlets
Salmon and Herb Pastry Boats
Long Melford Sausages with Grain Mustard
Cajun Spiced Chicken Drumsticks
Vegetable Crudities with a Selection of House Dips
Breaded Goujons of Plaice with Tartare Sauce



Menu B5 - £52.50 per person

To Begin

A Choice of One of Our Chefs Homemade Soups

Followed By

Glazed Suffolk Baked Ham
Roasted Fore Rib of Beef with Mustard Glaze
Whole Carved Turkey
Poached Decorated Whole Salmon
A Fountain of Fresh King Prawns
Sweet Pimento and Red Onion Quiche
Wedges of Seasonal Melon with Lime and Honey Dressing
Hot Buttered New Potatoes with Baby Spinach Leaves

A selection of salads to include

Tomato and Mozzarella Cheese with Basil
Roasted Vegetable
Egg and Fennel
Nicoise Salad
Tossed Mixed Leaf with Garden Herbs

To Finish

A Trio of Our Kitchens Finest Desserts

Coffee and Sweetmeats



Optional Additions

Please select from the following to add to your chosen menu

Canapés (A)

£7.35 per person

A selection of four canapés per person

Canapés (B)

£9.50 per person

A selection of six canapés per person

Cheese Board (A)

£47.75 8/10 Guests

A Trio of English Stilton, Brie and Mature Cheddar
Served with Biscuits, Celery and Homemade Chutney

Cheese Board (B)

£55.15 8/10 Guests

A selection of Fine Continental and Natural Cheeses
Accompanied By: Grapes, Apples, Biscuits and Chefs own Relishes

Finger Buffet Additions

Newmarket Cocktail Sausages (3) £1.30

Warm Breaded Brie Served with Cumberland Sauce £1.80

Cajun Style Chicken Drumsticks (2) £1.90

Spicy Potato Wedges with Sour Cream Dip £2.95

Vegetable Crudities with a Selection of Dips £2.95



Children's Menu £19.15

This menu applies to under 10's and is inclusive of soft drinks

Please select one starter and one main dish for your party

To Begin

Ripe Melon Boats with Orange Salad

Prawn Cocktail

Tomato soup

To Follow

Roasted Corn-Fed Chicken Breast
served with Seasonal Vegetables and Potatoes

Chicken Goujons

or

Homemade Fish Fingers

or

Minute Steak

The above are served with French Fries, Salad or Vegetables

Dessert

A Trio of Ice creams

Chocolate Sponge Pudding
Chocolate Sauce

Jam Tart

Ice Cream



Booking Terms and Conditions for Wedding Receptions/Functions

1st November 2009 – 31st October 2010

A non-refundable deposit of £1,000 is required to confirm a booking; all bookings not secured with a deposit within seven days will be deemed to be not required.

A further payment of 40% of the quoted price, or a figure based on an estimated cost, is required three months before the function.

Saturday weddings taking place between 1st May and 31st October must be for a minimum of 60 adult guests attending the wedding breakfast consisting of arrival drinks, three course meal, wine with meal and for the toast. This will be the minimum number charged per head based on your wedding package quote.

Final numbers, which will be the minimum you will be charged for, and the full amount of the account based on them, is required one month before the function and final settlement of any outstanding items will be due on the day.

All prices shown are based on the tariff applicable to this year, November to end of October, and are subject to a yearly inflationary increase of no more than 3%.

All drinks consumed over and above those quoted for will be charged on an as used basis; final adjustments are made to your account on the day.

Any outstanding amounts to be cleared on the day.

Cancellation

Any payments made to Ravenwood Hall Hotel Ltd may be retained to cover any third party costs incurred and to cover administration costs etc and loss of profit for the day.

If the function is cancelled less than one month before it is due to take place the full estimated amount may be due from you. This is to cover loss of profit for the day, administration costs surrounding the booking and any commitments and payments to suppliers etc that have already been made on your behalf.

Booking Terms and Conditions for Wedding Receptions/Functions continued

1st November 2009 – 31st October 2010

The right exists for both you and Ravenwood Hall Ltd to cancel the function if contractual arrangements are not met. Please ensure you have read the terms and conditions before signing.

Name:

Date of Wedding:

Signed:

Date:

N.B. We would recommend that you take out insurance cover against your Wedding Day arrangements.

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