



# Ravenwood Hall

Country Hotel and Restaurant

## *Wedding Pack Introduction*

*1<sup>st</sup> November 2009 – 31<sup>st</sup> 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**

£285.00 (with reception)

£430.00 (without reception)

**The Restaurant**

£220.00 (with reception)

£315.00 (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	-	£245.00
Pavilion	-	£545.00
Summer House and Terrace	-	£195.00
Garden Room	-	£245.00

## *Entertainment for your Wedding or Celebration*

Due to health and safety reasons we are no longer able to use outside discos, so our resident DJ, John Ransome from Top Sounds, has installed discreet state-of-the-art effective lighting and music for your function in the marquee and the Edwardian Pavilion. So there are no interruptions or extra worry regarding equipment, it is already there and waiting for you and your guests to enjoy. John will be delighted to discuss your requirements for your special day with you. In addition to the disco, John can also arrange a variety of other entertainers and entertainment, so please give him a call on 01284 788248 to discuss your requirements.

Our wedding co-ordinators also have many years of experience and can recommend local artists and entertainers who previous guests have enjoyed. These range from comedians, children's entertainers, table magicians, unique bands, harpists and jazz bands. So please do not hesitate to contact us on 01359 270345 if we can help you further.

## *Disco Hire Charge*

Per evening	-	£325.00
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## *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.

<b>The Oak Room</b> (Historic four poster bed)	Double occupancy	£204.00
	Single occupancy	£136.00
<b>The St Edmunds Room</b> (Romantic brass canopied bed)	Double occupancy	£204.00
	Single occupancy	£136.00
<b>The Saxon Room</b> (Elegant four poster bed)	Double occupancy	£204.00
	Single occupancy	£136.00

11 individually designed rooms with antique furniture within the Main house and Mews 6.

<b>The Deans, The Abbey, The Rookery, The Magna Carta and Mews 6</b>	Double occupancy	£173.00
	Single occupancy	£113.50
<b>Mews Rooms 1, 2, 3, 4, 5 and 7</b>	Double occupancy	£157.00
	Single occupancy	£102.00

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 - ½ bottle per person), Wines (during meal - ½ bottle per person = three glasses), Toast (one glass per person)

### **Drinks Package 1 - £22.00**

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 - £26.00**

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 - £28.50**

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 - £32.00**

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 - £48.00**

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 - £38.00 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



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MENU B - £42.40 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  
£3.60 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



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## 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 Caramelised 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 - £46.70 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

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## 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



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## MENU D - £58.95 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 Panacotta

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 - £12.00 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 - £14.15 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 - £17.95 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 - £16.30 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



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## Menu B5 - £53.80 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)**

£7.55 per person

A selection of four canapés per person

### **Canapés (B)**

£9.75 per person

A selection of six canapés per person

### **Cheese Board (A)**

£48.95 8/10 Guests

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

### **Cheese Board (B)**

£56.55 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) £1.35

Warm Breaded Brie Served with Cumberland Sauce £1.85

Cajun Style Chicken Drumsticks (2) £1.95

Spicy Potato Wedges with Sour Cream Dip £3.05

Vegetable Crudities with a Selection of Dips £3.05

## *Children's Menu £19.65*

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 & Conditions for Wedding Receptions/Functions*

*1<sup>st</sup> November 2009 – 31<sup>st</sup> 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 £1,000 is required 3 months after the initial deposit has been paid, followed by 40% of the quoted price, or a figure based on an estimated cost, this is required three months before the function.

Saturday weddings taking place between 1<sup>st</sup> May and 31<sup>st</sup> 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.

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.