

# Wedding Brochure

For Weddings Made in Heaven, We Have a Place on Earth







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# Your Wedding at The Watermill

Congratulations on your forthcoming marriage! It is now time to start planning your special day. Our professionally trained team at The Watermill will be on hand at all times to help you with the preparations and advise on the finest details to make your Wedding day perfect.



Built around old flour mill and River Bulbourne, the Watermill is an ideal venue to celebrate in serene, relaxing settings. Our countryside location and beautiful grounds will provide excellent backdrop for your photographs.

# Wedding Suites

Whether you are looking for smaller intimate gatherings or larger celebrations, we have a choice of Wedding Rooms to suit your needs. Garden Suite is the largest room located on the ground floor with full disabled access and air-conditioning. Willow Suite is on the first floor and is perfect for smaller parties. We are licensed for Civil Ceremonies and our picturesque Gazebo by near the side of the river, is a great option for an outdoor Wedding.

Room Names		Wedding Ceremony*	Wedding Breakfast	Evening Reception	
Garden Suite	Capacity	180	200	250	
	Charges	£500	£500	£500	
Willow Suite	Capacity	90	75	120	
	Charges	£300	£300	£300	
Restaurant	Capacity	45	50	50	
	Charges	£175	£175	£175	
Gazebo	Capacity	180	N/A	N/A	
	Charges	£800	N/A	N/A	
Marquee	Capacity	N/A	250	250	
	Charges	N/A	£5,000		
For above 250 guests, please see our 'Outside Catering Brochure'					

\*Ceremony Only Weddings are subject to availability.

Please speak to our Wedding Co-ordinator for further details.



- Room Hire Including Ceremony
- Drinks on Arrival (Bucks Fizz)
- Three Course Meal with Coffee (Menu A)
- Glass of House Wine with meal
- Sparkling Wine for toast
- Evening Finger Buffet (Menu A)
- Residential DJ
- Cake Stand and Cake knife
- Complimentary bedroom for Bride & Groom

£5,450 (inc VAT, based on 65 guests)

# Winter Wedding Package Available 1st November - 31st March

- Room Hire Including Ceremony
- Drink on Arrival (Bucks Fizz or Winter Pimms)
- Three Course Meal with Coffee (Menu A)
- Glass of House Wine with meal
- Champagne for Toast
- Evening Finger Buffet (Menu A)
- Residential DJ
- Cake Stand and Cake knife
- Complimentary bedroom for Bride & Groom

*£4,500* (inc VAT, based on 65 guests)

Special Offer ~ Our Winter package is extended the whole year for weekday weddings, Monday-Thursday

•	Additional Day Guest	£49.00
•	Additional Child Under12	£25.00
•	Additional Evening Guest	£12.50
•	Sit Down Meal Upgrade to Menu B	£5.00 per person
•	Canapés	from £8.00 per person
•	Upgrade to Champagne	£3.50 per person
•	Additional Glass of Wine	£3.50 per person
•	Barbecue Meal	no extra charge if served for Wedding Breakfast
•	Evening Buffet Upgrade	£2.00 per person for Menu B
		£4.00 per person for Menu C
•	Chair Covers and Sashes	£3.50 per chair



Terms and Conditions Apply



#### **Bespoke Weddings**

We understand the number of your guests or ideas might be different from those in the packages we offer. Please discuss this with our Wedding Coordinator and we would be happy prepare a Bespoke Package designed just for you.

#### **Decorations**

We provide tables, chairs and white table linen in the Wedding Suite. If you wish to decorate the room to add your own statement, we allow external suppliers (terms and conditions apply). A full list of our recommended companies is also available, please inquire about this with our Wedding Coordinator.

#### **Special Accommodation Rates**

For a good night sleep after your special day, we offer discounted Bedroom and Breakfast rates for your guests,

Single	£65
Double/ Twin	£75
Family of 3	£85
Family of 4	£95
Superior Double	£95

#### **Evening Entertainment**

If not included in the Package, we offer a Residential DJ at £400. If you are bringing your own DJ we do require a valid PAT testing and liability insurance. Specific terms and conditions apply for live band music. Please ask for details before booking the entertainer.

#### Venue Exclusivity

There's something rather special about having the place to yourself. Privacy, a more relaxed feel and the freedom to create a bespoke event are just a few reasons that spring to mind, but the list goes on. Whether you crave exclusivity, need confidentiality or just want to move beyond the ordinary, it can all be yours with us. Please discuss this with our Wedding Coordinator.

#### **Booking Terms and Conditions**

We can hold the date provisionally for up to 2 weeks with no financial obligation. To confirm the booking we require £500 non-refundable deposit and a signed contract. A complete set of Terms & Conditions including payment procedures will be issued at the time of the booking.



# Menus

Please choose a Starter, one Main Course and a Dessert item for each person in your party

# Menu A - £32.50 per person

#### Starter

- Cream of Tomato Soup served with Croutons
- Peppered Mackerel Salad
- Dovetail of Melon and Orange

#### **Main Course**

 $\sim$  served with a selection of seasonal vegetables and potatoes

- Roast Chicken served with Onion Stuffing and Gravy
- Supreme of Salmon in Hollandaise Sauce
- Vegetarian Lasagne

#### Dessert

 $\sim$  followed by freshly brewed coffee and chocolate mints

- Black Forest Gateaux
- Lemon Cheesecake
- Apple Pie and Cream



### Menu B - £37.50 per person

#### Starter

- Cream of Asparagus Soup
- Galia Melon filled with Seasonal Fruits
- Avocado and Prawn Salad

#### **Main Course**

 $\sim$  served with a selection of seasonal vegetables and potatoes

- Roast Rib of Beef, served with Yorkshire Pudding and Gravy
- River Trout Almondine baked with Almonds and Lemon
- Bell Pepper stuffed with Mushroom Risotto

#### Dessert

 $\sim$  followed by freshly brewed coffee and chocolate mints

- Chocolate Ganache
- French Apple Flan
- Mixed Fruit Cheesecake





# Children's Menu - £15.00 per child

(for ages 12 and under)

#### **Starter**

• Garlic Bread

#### **Main Course**

- Homemade Chicken Nuggets & French Fries
- Sausage & Light Fluff Mash
- Pasta in Tomato Sauce
- Fish Fingers & Chips

#### Dessert

• Selection of Ice Creams



# Barbecue - £32.50 per person

#### **Main Course**

 $\sim$  served with a selection of salads, breads, sauces and relishes

- Pork Sausages
- Beef Burgers
- Chicken Breast
- Barbeque Spare Ribs
- Minute Steak
- Vegetarian Kebab
- Corn on the Cob
- Jacket Potatoes with a variety of fillings

#### Dessert

- Strawberries and Cream
- Apple Crumble & Custard





# Canapé Menus (priced per portion)

### Menu A - £8.00

- Tartare of Salmon and Cream Cheese on Pumpernickel Bread
- Tartlet of devilled Chicken Livers cooked in Red Wine
- Stilton Cheese Puffs with crystalised Red Wine Dip
- Baby Cumberland Sausage with a Warm Onion Sauce
- Queen Olives in Basil Oil

### Menu B - £10.50

- Lime Marinated Scallops with Pesto Roast Peppers
- Selection of Baby Quiches
- Minced Seafood and Smoked Tartlets of Pernod Melon and Crème Fraiche
- Pecorino Cheese and Sun dried Tomato Straws
- Cocktail Brochettes of Lamb and Scallions with Soy Sauce
- Queen Olives in Basil Oil

### Menu C - £12.00

- Sushi Salmon filled with cooked Crab and Seaweed
- Crispy fried Beef Brochettes with a Sour Dipping Sauce
- Smoked Devils on Horseback
- Mushroom and Pesto Tartlets
- Sweet Melon wrapped in Parma Ham
- Queen Olives in Basil Oil

### Menu D - £14.00

- Oak Smoked Salmon Toasts with Caper Aspic
- Petit Beef Wellington cooked in a Paprika Crust
- Steamed and fried Oriental Dim Sum with Plum and Soy Dipping Sauce
- Tartlet of fresh Crab and Avocado
- Pickled Quails Eggs with Horseradish and Dill Cream
- Queen Olives in Basil Oil



# **Evening Finger Buffet Menus** (priced per person)

# Menu A - £16.50

- Spring Rolls
- Vegetable Kebabs
- Cocktail Sausages
- Cocktail Sausage Rolls
- Cheddar Cheese Straws

#### Selection of Sandwiches

- Roast Beef & Horseradish Cream
- Honey Roast Ham with English Mustard
- Flaked Tuna & Cucumber
- Cheddar Cheese & Chutney
- Garlic Basted Chicken Wings roasted with a Sweet Spicy Sauce
- Chicken & Mushroom Vol-au-vents flavoured with Tarragon

# Menu B - £18.50

- Pork Satay
- Vegetable Satay
- Butterfly Prawns
- Chicken Drumsticks
- Angels on Horsebacks
- Dim Sum with a Soy Dip
- Crostinis of Mozzarella, Tomato & Herbs

#### Selection of Sandwiches

- Roast Beef & Horseradish Cream
- Honey Roast Ham with English Mustard
- Cream Cheese & Chive
- Wafer sliced Smoked Chicken

### Menu C - £20.50

- Pigs in Blankets
- Mozzerella Fritters
- Prawns wrapped in Filo Pastry
- Homemade Lamb Kofta Kebabs
- Cheese Vol-au-vents
- Smoked Salmon & Chives
- Olives & Feta Cheese with Sundried Tomato

#### Selection of Sandwiches

- Duck Liver Pate
- Chipolata Sausages with English Mustard
- Ham & Brie

£2.95

• Tuna Mayonnaise & Cucumber

#### Also available (with any menu selection)

- Bowl of Nuts/Crisps
- Platter of Mini Tartlets £11.50



# **Drinks Selector** (priced per person)

### Package A - £12.00

- A glass of Pimms on arrival
- One glass of House Wine per person with the meal
- A glass of Sparkling Wine for the toast

# Package B - £14.00

- Glass of Bucks Fizz, House Wine or Sherry on arrival (choose one)
- Two glasses of House Wine served with the meal
- A glass of Sparkling Wine for the Toast

### Package C - £18.50

- A glass of Champagne on arrival
- Two glasses of House Wine served with the meal
- A glass of Champagne for the toast

### Children's Package - £6.00 per child

• Choice of soft drinks on arrival and throughout the meal

#### **Complete Wine list available on request**

- Mineral Water, Sparkling or Still £3.20
- Jugs of Orange Juice

£6.00