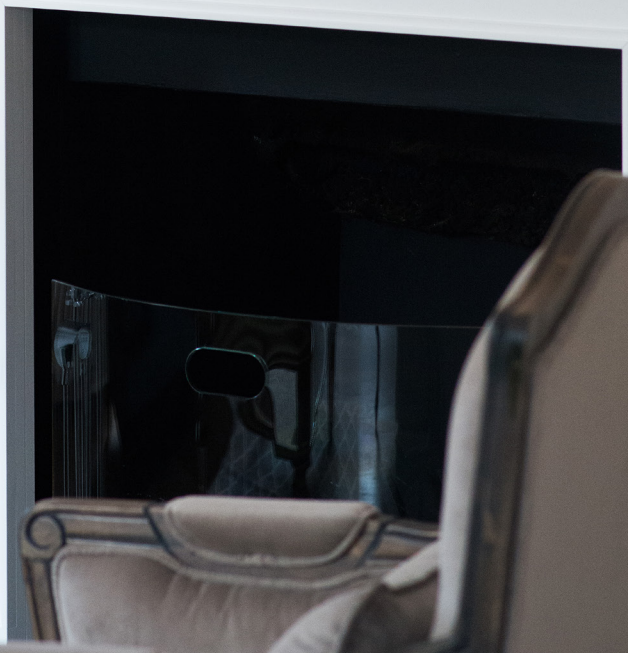


THE OLD  
VICARAGE



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## WELCOME TO THE OLD VICARAGE

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The Old Vicarage is a family run business, which makes this wedding venue very different from all of the rest. We aim to make each wedding individual and we value the uniqueness, intimacy and exclusivity that our beautiful building offers. Our boutique wedding venue is set in the heart of the historic town of Southwell, Nottinghamshire.

Here at The Old Vicarage we have found our niche; our small Vicarage is the perfect place for your intimate wedding.

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## THE DAY

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It's time to plan your special day...

And we believe there is no one who would love to bring your dream to life more than our dedicated wedding planners.

Here at the The Old Vicarage, nestled in the heart of Southwell, we are one of the East Midlands best kept secrets. Over the years we have become experts in providing perfect weddings, delivering a highly tailored, exceptional service, with a focus on creativity and individuality.

While weddings are one of the most beautiful celebrations you will experience, planning them comes with a pinch of stress. Even if the idea of planning a stress-free wedding seems like a fantasy, it isn't impossible... Especially with our assistance.



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## ONE BRIDE

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Our bride and groom will receive exceptional one to one service with our wedding planners. There will be not only one, but two experienced planners involved in every step of your big day. As we are a small family run business we use this to our advantage, only taking on a maximum of three weddings per week to ensure that your wedding is our only priority and our efforts are focused solely on your special day.

Some brides know exactly what they want, some don't know where to start! Our wedding planners are there to hold your hand and assist you throughout the whole process. It is their job to bring your ideas to life, to make sure everything has been considered and to worry about every little detail so you don't have to.

And the most important thing you need to know is...  
We only ever have one bride.









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## WHY THE OLD VICARAGE

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At The Old Vicarage you will be provided with;

Your own personalised wedding notes.

Dedicated wedding planners.

Exclusive use of the entire grounds.

The bridal suite on the night of your wedding.

Breakfast for the newly weds and hotel guests.

Reception drink.

Bottles of house wine for your tables.

Sparkling wine for your speeches.

A three course wedding breakfast.

Choice of evening food.

Optional Extras;

Canapés.

An assiette of dessert.

Exclusivity of the venue the evening before.

The bandstand for summer civil ceremonies.

Access to set up the day prior to your wedding.



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## LITTLE GREY ENVELOPE

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On booking at The Old Vicarage our bride and groom will get access to the most helpful advice, personalised for your exact requirements.

Our dedicated wedding planners will provide you with your 'Little Grey Envelope'. Enclosed is an array of our most trusted suppliers, which will be tailored to your needs. This ensures that your day is exactly as you envisioned and executed to the highest standard.

We will also provide you with our experienced and trusted advice for everything you may wish to know to make for the perfect day.











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## BOUTIQUE BEDROOMS

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The Old Vicarage has eight stunning bedrooms, including the bridal suite. Each room has been individually designed for you and your guests.

102	King Deluxe	£155
103	King Deluxe	£155
104	Executive Suite	£225
105	Standard double	£135
106	Feature Superior	£140
107	The Bridal Suite	£225
108	Standard Double	£135
109	Standard Double	£135

All of our beautiful bedrooms are required to be occupied on the evening of your wedding. Rooms unoccupied will be charged in full to the bride and groom.

All bedroom prices are inclusive of 20% VAT

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## YOUR WEDDING, YOUR VENUE

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The Old Vicarage is exclusively yours on your wedding day.

Your package price is for 50 guests during your ceremony and wedding breakfast and an additional 30 for your evening reception.

The Vicarage can however accommodate a further 16 guests during your ceremony and wedding breakfast at an additional cost of £75.00 per head plus VAT.

We have put together our wedding packages to ensure that whatever your budget, you can have the amazing day you have always wished for.

If you decide to have your civil ceremony with us, our local registrar is Newark and Sherwood District Council - 01636 670 750.



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## THE BANDSTAND

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The Old Vicarage wedding bandstand is one of a kind. Having been handcrafted by the Amish in Pennsylvania. Having this special addition allows you the option to hold your wedding ceremony within our beautiful gardens.

‘The Bandstand’ will be available during the summer months at an additional costs of £200.00 plus the civil ceremony fee of £400.00.

Please note that prices are exclusive of VAT



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## SPRING AND SUMMER

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April to September are your perfect months to enjoy the English sunshine, delicious summer dishes, Pimms and seasonal flowers are the perfect way to make full use of our gardens.

Tuesday to Thursday	£4,995.00
Friday	£5,995.00
Saturday	£6,995.00
Sunday	£5,495.00

Please note that all prices are exclusive of VAT

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## AUTUMN AND WINTER

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The Old Vicarage compliments the Autumn and Winter months with its beautiful chandeliers, log fires and candelabras. Our winter months are, January to March and October to December.

Tuesday to Thursday	£4,295.00
Friday	£5,295.00
Saturday	£5,995.00
Sunday	£4,995.00

Please note that all prices are exclusive of VAT





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## TOTALLY EXCLUSIVE

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At The Old Vicarage we aim to ensure that our bridal party is as relaxed as possible, which is why we offer exclusivity the day before your wedding. When we say complete exclusivity, we mean absolute exclusivity of the entire venue and all eight of our stunning bedrooms.

The cost for exclusivity the night prior to your wedding is £1,000.00 inclusive of VAT.

Your rooms will be available to check in from 16:00pm onwards.







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## CULINARY DELIGHTS

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The Old Vicarage offers an extensive choice of menus. With our Executive Head Chef we have carefully created a choice of starters, mains and deserts for you to simply create your own menu.

We would kindly ask our brides and grooms to select one set menu for your entire party; we will of course arrange suitable alternatives for your guests with specific dietary requirements.

At The Old Vicarage the bride and groom, along with their special guests who have spent the evening will be treated to a delicious breakfast of their choice.

Whether you and your guests would like a continental, a full English or anything in between we are able to cater to your desires making sure the first day of the rest of your lives together starts as it should, perfect.

Our Breakfast Menu entails everything from Danish pastries, muesli and yogurt compote, a full English breakfast or smoked salmon and scrambled egg with a dill and crème fraiche dressing.

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## CANAPÉS

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Goats cheese 'cheesecake' with sweet red onion relish.

Baby mozzarella, pesto and air-dried tomato bruschetta.

Seared scallop with black pudding and apple textures.

Mini fillet beef Rossini with truffle and pate served en croute.

Bite size bolognese and mozzarella arancini balls.

Sweet red onion and Brie tart served with or without crispy pancetta.

Mini sweet chilli fishcakes with a Thai dipping sauce.

£9.95 per head- A choice of four

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## CANAPÉS

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Grilled green lip mussels with Thai coconut and coriander.

Peeled tiger prawns with iberico chorizo sausage and lime.

Local asparagus spear and Camembert wrapped in Parma ham with a hollandaise dip.

Sticky pressed pork with bourbon smoked BBQ glaze and apple slaw.

Roast aromatic duck wrap with hoi sin, cucumber and spring onion..

Salt and pepper chicken skewer with a sweet plum sauce.

Please note that all prices are exclusive of VAT







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## STARTER

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Trio of salmon, hot smoked, poached & cured with baby herb and caper salad.

Cray fish, Lincolnshire leek and Brie arancini with wilted spinach and red pepper coulis.

King prawn cocktail with shredded lettuce and lemon served in a martini glass.

Soup for all seasons; we offer a variety of flavours and styles to suit.

Roasted beetroot and red onion goats cheese 'cheesecake' served with Swiss red chard and sun dried tomato oil.

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## STARTER

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Air-dried heritage tomato bruschetta with buffalo mozzarella, green basil pesto, rocket leaf and parma ham.

Colston Basset panna cotta with candid walnut and pear poached in port and Madeira.

Creamed local mushroom on toasted brioche with tarragon and white truffle.

Smoked bacon and butter poached chicken terrine with tomato jam.

Pressed Derbyshire ham hock terrine with a selection of pickled vegetables.





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## MAINS

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Seared chicken supreme stuffed with goats cheese served on a chorizo and confit tomato risotto.

Triple cooked pork belly with savoy cabbage, potato puree finished with a rich BBQ glaze.

Rosemary roasted chicken with dauphinoise potato, wilted greens, béarnaise sauce and a chicken wing jus.

Roasted chicken with Parma ham, butternut squash puree, sage butter fondant and cider jus.

A taste of Nottinghamshire lamb roasted loin, braised shoulder and crispy sweetbreads with a mint and shallot jam, potato hot pot and redcurrant jus. (S)

Pan roasted chicken supreme with fine beans, truffle, thyme fondant and mushroom jus.

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## MAINS

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A head to toe of pork rolled leg, glazed cheek and smoked fillet with crushed potato and textures of parsnip.

Roast Cod with leek and potato cake, buttered greens finished with rich lobster bisque. (s)

Seared fillet of sea bass with grilled ratatouille, tarragon potato puree and salsa Verde. (s)

Rosemary and mustard crusted lamb shank with creamed root vegetable mash, wilted spinach and Madeira jus.

Glazed beef short rib with creamed potato, pea puree, Madeira jus, finished with crisp shallot rings.

Braised blade of beef with beef dripping fondant, wilted greens, celeriac puree and veal jus.

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## VEGETARIAN MAINS

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Roasted butternut squash with a rosemary crumb, white bean cassoulet and peppered rocket.

Char grilled local mushroom selection with air dried basil tomatoes, crispy polenta chips and spiced pepper coulis.

Pea and mint risotto with pea shoots, goats cheese beignet and crispy leeks.

Courgette, pepper and aubergine tagine with apricot and almond couscous, crispy feta parcels and mint yoghurt dressing.

Honey and mustard glazed root vegetable 'tarte fine' with fontina cheese, baby herb salad and cider vinegar syrup.





THE OLD  
VICARAGE  
WHITE ZINFANDEL





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## DESSERTS

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Warm Bakewell tart with cherry brandy compote and honey clotted cream.

Classic crème brûlée with caramel and crisp biscotti.

Glazed lemon tart with raspberry meringue and coulis.

Rich chocolate delice with an amaretto crumb and pistachio paste.

Warm sticky toffee pudding with rich butterscotch sauce and your choice vanilla ice cream or Devonshire clotted cream.

Dark chocolate and orange tart with iced orange tuile.

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## DESSERTS

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The Vicarage Boutique Eton mess, seasonal fruits, crisp meringue and Chantilly cream.

White chocolate and Irish cream mousse with a chocolate foam.

Salted caramel brownie with hazelnut crack ice cream and praline.

Knickerbocker glory with Morello cherry, chocolate and vanilla cream.

A taste of rhubarb and custard, rhubarb mousse, vanilla custard and light genoise sponge.

Sticky banoffee fudge cheesecake with air dried banana and salted caramel.

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## EVENING FOOD

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‘The Evening Buffet’ - A selection of savory pastries including sausage rolls, goats cheese and red onion tarts, open sandwiches and wraps with seasonal fillings and a selection of salads and cheeses. (supplement of £2.95).

‘The Pulled Pig’ - Our 12-hour cooked pork pulled and served with stuffing, crackling, applesauce and a selection of breads.

‘The Breakfast Delight’ - Taylors best pork sausage and home cured bacon served with a selection of breads and all of the trimmings.

‘The Minis’ - Mini beef burgers, hot dogs, and fish and chips served with a selection of sauces and dips. (supplement of £4.95).

‘The Cheese Selection’ - A selection of British cheeses, quince jelly, and variety of artisan biscuits with an optional supplement of £2.95 for cold meats.

Please note that all prices are exclusive of VAT

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## ADDED EXTRAS

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- Tea, coffee and macaroons- £3.50 per head
- Cheese boards- £6.95 per head
- Champagne upgrade- £4.00 per head
- Assiette of dessert- £3.50
- (S) Supplementary cost- POA

All of our meat, dairy and vegetables are sourced from carefully selected local farms. Most herbs are from our own gardens and we will continue to use fresh, local and seasonal produce.

Please note that all prices are exclusive of VAT

THE OLD VICARAGE BOUTIQUE HOTEL  
WESTHORPE  
SOUTHWELL  
NOTTINGHAMSHIRE  
NG25 0NB

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01636 815989

RESERVATIONS@VICARAGEBOUTIQUEHOTEL.CO.UK  
WWW.VICARAGEBOUTIQUEHOTEL.CO.UK