Wedding Package for only £999

Based on 30 guests

Room hire of the Little Carlton suite*

Arrival Drink of Bucks Fizz/ Orange Juice

Three course wedding breakfast as below:

Freshly prepared soup – choice of one of the following:

Tomato & Basil, Creamy Vegetable, French Onion, Minestrone or Leek & Potato

Half traditional roast chicken – served with a rich roast gravy and creamy bread sauce

Accompanied by chef's selection of potatoes & vegetables

Vanilla cheesecake - served with a fruit coulis

Flower posies x 4

Chair covers with coordinating sashe (Max 30)

Red carpet arrival

Menu cards on tables

Cake stand to loan and a knife to keep as a gift

Table linen and napkins

Dedicated wedding coordinator

Informal toastmaster on the wedding day

Block of 10 reduced bedroom rates for guests if required

Extra guests will be charged as follows:

£30.00 per adult £20.00 per child (aged between 5-12yrs) Under 5's- Complimentary meal



 $^{^{\}star} \text{maximum 40 guests}$ in the Little Carlton Suite

Mll Thelusive Medding Package

Corbie Suite (50 day guests and 80 evening guests) only £3,000.00 Manor Suite (90 day guests and 120 evening guests) only £4,500.00

Room hire of the Corbie suite or Manor suite*

Arrival drink of Bucks Fizz/ Orange Juice for x 50 guests

Three course set wedding breakfast of your choice, with tea/coffee

Toast drink - glass of sparkling wine for day guests

5 Item hot & cold finger buffet for evening guests

Disco & DJ (7.30pm- midnight)

Chair covers with coordinating sashes for day guests

Flower posies for each table **

Star cloth for your chosen function room

Complimentary suite on a bed and breakfast basis for the night of the wedding

Red carpet arrival & menu cards on tables

Cake stand to loan and a knife to keep as a gift

Table linen and napkins

Dedicated wedding coordinator

Informal toastmaster on the wedding day

Block of 10 reduced bedroom rates for guests if required

Extra guests will be charged as follows:

£40.00 per adult (Day and evening guests) £30.00 per child aged between 5-12yrs (Day and Evening)

£12.00 per person (Evening guests only)

Under 5's - Complimentary children's meal

- *A maximum capacity of 90 day guests and 150 evening guests can be held in our Corbie Suite and 150 day guests and 250 evening guests can be held in our Manor Suite
- **Flower posies included are a maximum of 5 for the Corbie Suite and 9 for the Manor Suite
- Catering for an evening finger buffet is a per person amount, no reduction for children
- Terms and conditions apply, subject to availability





High Season:May to September
Mid Season: March, April and October
Low Season – November to February
Friday and Sunday weddings to be charged
at low season price

SILVER PACKAGE

- 3 Course wedding breakfast with tea/coffee
- 1 x Arrival Drink of Pimms/Bucks Fizz
- 1 x Toast Drink of Sparkling Wine
- Red Carpet on Arrival
- Menu Cards for Table
- Cake Stand to loan and Knife to keep as a gift
- Table Linen and Napkins
- Dedicated Wedding coordinator
- Informal Toastmaster on the Day
- Reduced Bedroom Rates for Guests
- Complimentary Bedroom for Bride and Groom bed and breakfast

Low - £40.00 per person Mid - £45.00 per person

High - £50.00 per person

Friday and Sunday weddings to be charged at low season price

GOLD PACKAGE

- 3 Course wedding breakfast with tea/coffee
- 1 x Arrival Drink of Pimms/Bucks Fizz
- 1 x Toast Drink of Sparkling Wine
- Red Carpet on Arrival
- Menu Cards for Table
- Cake Stand to loan and Knife to keep as a gift
- Table Linen and Napkins
- Dedicated Wedding coordinator
- Informal Toastmaster on the Day
- Reduced Bedroom Rates for Guests
- Complimentary Bedroom for Bride and Groom bed and breakfast
- 2 Glasses of Wine with the Meal
- 2 Complimentary Bedrooms on night of wedding bed and breakfast

Low - £47.50 per person

Mid - £52.00 per person

High - £57.00 per person

Friday and Sunday weddings to be charged at low season price

PLATINUM PACKAGE

- 3 Course Wedding Breakfast with tea/coffee
- Red Carpet on Arrival
- Menu Cards for the table
- Cake Stand to loan and Knife to keep as a gift
- Table Linen and Napkins
- Dedicated Wedding Co-ordinator
- Informal Toastmaster
- Reduced Bedroom Rates for Guests
- Complimentary Bedroom for Bride and Groom bed and breakfast
- 2 Complimentary Bedrooms on night of wedding
- Disco by our residential DJ 7.30pm Midnight
- 5 Item Finger Buffet of your choice
- Bay Trees on the entrance to civil ceremony room/function suite
- Civil Ceremony Room Hire
- Free pouring Arrival Drinks for one hour of Pimms/Bucks Fizz
- Free pouring Wine throughout the meal
- Champagne for Toast Drink

Low - £67.00 per person

Mid - £70.00 per person

High - £75.00 per person

Friday and Sunday weddings to be charged at low season price







BESPOKE WEDDINGS

Wedding breakfast menu (per person) from £30.00

Children

Under 5 - Complimentary Meal

Aged 5 - 12 - £15.00 per child for three course Children's Meal

Small Portions of Adults Food - £25.00 per Child for three courses

Finger buffet

5 items (per person)		£12.00
7 items (per person)		£15.00
10 items (per person)		£20.00
Sausage and bacon baps (per person)		00.6£
BBQ (per person)	from	£14.00
Hog Roasts (per person)	from	£13.50
Bucks Fizz (175ml glass)		£4.00
Pimms (175ml glass)		£3.90
Sparkling Wine (175ml glass)		£4.50
Mulled Wine (175ml glass)		£3.50
House Champagne (175ml glass)		£6.50
House Wine (175ml glass)		£4.00
Non Alcoholic fruit punch (175ml glass)		£2.90
Fresh fruit juice (175ml glass)		£2.90

Drinks package one (per person) £11.50

Includes 1 glass of Bucks Fizz on arrival, 1 glass of house wine with meal and 1 glass of sparkling wine with toast.

Drinks package two (per person)

Includes 1 hour Pimms/Bucks Fizz welcome reception, free flowing house wine with meal (starters and main course) and 1 glass of champagne for toast.

Please see the enclosed wine list for details of wines available by the bottle.

ADDITONAL EXTRAS

Disco		£300.00	
Civil Ceremony Room Hire		£350.00	
Chair Covers (per chair)		£4.00	
Star Cloth (days hire)		£300.00	
Candy Carts	(approx 80 guests) (approx 120 quests)	£205.00 £250.00	
Forris Whool	(can hold cupcakes/sweets - hire only)	£80.00	
rems vyneer	(inc. sweets approx 80 guests)	£155.00	
	(inc. sweets approx 120 guests)	£200.00	
(all prices for the candy cart & ferris wheel are based			

on 100g of sweets per guest and all include personalised bags and tongs/scoops)

Canapés - From £4.75 per person for a choice of 3

Cheese Platter to include chutney, celery and grapes -£4.95 per person

Bay Trees - £40.00 to hire

Minimum Numbers

£22.00

Little Carlton Suite - For intimate weddings so no minimum numbers. Maximum of 40

Corbie Suite - Minimum of 45 for day and 80 for evening

Manor Suite - Minimum of 80 in day and 120 in evening



Medding Breakfast Menu Velector

STARTERS

Chicken Caesar Salad

Classic Caesar Salad topped with succulent chicken and crispy croutons

Chicken Liver Pate

Accompanied by a Cumberland sauce and toasted brinche

Classic Seafood Cocktail

Atlantic prawns on a bed of crisp lettuce topped with a tangy Marie Rose Sauce

Freshly Prepared Soup (v)

Choice of Tomato & Basil, Creamy Vegetable, French Onion, Minestrone or Leek & Potato

Wild Mushroom Tartlet (v)

Sautéed wild mushrooms in a cream and spinach sauce in a crisp pastry case

Duo of Melon (v)

With strawberry compote & topped with seasonal berries and fresh mint

MAIN

Tarragon Roast Turkey

Roast breast of turkey accompanied with sage and onion stuffing, bacon wrapped chipolata and cranberry sauce

Topside of Beef

Served with a herb Yorkshire pudding & a Bordelaise sauce

Trio of Sausages

Prime sausages served on creamed potato and topped with a rich onion gravy

Half Traditional Roast Chicken

Served with a rich roast gravy and creamy bread sauce

Roast Shoulder of Pork

With crackling & apple sauce

Parma Wrapped Chicken (£2.00 supplement per person)
Breast of chicken stuffed with spinach, mushrooms,
garlic & smoked bacon wrapped in parma ham and
accompanied by a mushroom and white wine cream sauce

Rump of Lamb (£4.00 supplement per person)
Roasted rump of lamb served on a rosti potato with a red wine gravy and served with mint jelly

Salmon and dill en croute (£2.00 supplement per person)
Supreme of salmon marinated with dill, wrapped in pastry
and served with a mild mustard and chardonnay sauce

Stuffed Aubergine (v)

Stuffed with seasonal roasted Mediterranean vegetables

Caramelised Red Onion & Goats Cheese Tart $\langle v \rangle$

Drizzled with herb oil and served with mixed leaves

Open Roasted Vegetable Lasagne (v)

Served with a crisp green salad and garlic & herb bread

All accompanied by chef's selection of potatoes & vegetables



Medding Breakfast Menu Velector

DESSERT

Sticky Toffee Pudding

Served with a rich butterscotch sauce & fresh cream

White Chocolate Truffle Torte

A rich chocolate mousse served with seasonal berries

Tart au Citron (£1.00 supplement per person)

A light, refreshing citrus tart topped with whipped cream

Bread and Butter Pudding

Served with warm crème anglais

Assiette of Chocolate Desserts (£3.00 supplement per person)

A miniature selection of chocolate surprises

Vanilla Cheesecake

Served with a fruit coulis and fresh cream

CHILDRENS MENU

Cheesy Garlic Bread Fruit Juice Freshly Prepared soup

Fish Fingers or Chicken Nuggets, chips and beans Sausage and Mash Tomato and vegetable pasta bake

Chocolate Brownie with Ice cream Banana Split Fresh Fruit Salad

Please advise our wedding coordinator should you have any dietary requirements, where possible, we will be able to aim to cater for these.





PROVISIONAL BOOKINGS

Once a verbal booking has been made the date will be provisionally held for up to 14 days. If the confirmation is not received by this date the booking may be automatically released and the date resold. During this time if another enquiry should be received the hotel reserves the right to request on earlier receipt of confirmation.

CONFIRMATION OF YOUR BOOKING

To confirm your booking at the Holiday Inn Corby- Kettering A43 written confirmation and a non refundable deposit of \$500.00-\$750.00 (Depending on the package chosen) will be required. A Contract will be sent to you which will require signing and returning to your coordinator along with signed terms and conditions. Once these have been received your booking will be formally confirmed. If details of your event change you will be asked to resign a new contract.

FINAL DETAILS

Approximately 8 weeks prior to your event we will arrange a mutually convenient time to discuss your final details. Final numbers will be required at this meeting.

PAYMENT

The following payment schedule will apply, unless agreed otherwise:

Deposit - Upon confirmation

4 Weeks prior to the event - Full balance

We regret that all payments, including deposits, are non refundable and non transferrable. If your numbers should decrease payments cannot be offset against food, beverage or accommodation.

If an account should be required for bar charges, this may be organised by prior arrangement only. Once arrangements have been agreed for the evening, it will be assumed that all charges are payable by the organiser irrespective of whether the account is checked and signed at the end of the event.

CANCELLATION

a.) By the customer - All cancellations are required in writing. In the event of a cancellation we regret that all monies are non refundable and non transferable. Cancellations received within 3 months of the event date require the full contracted amount to be paid.

b.) By the hotel – The hotel reserves the right to cancel the booking at any time and without obligation to you in any of the following circumstances: if the hotel or any part of it is closed due to fire, alteration or re decoration, by order of the public authority or through any reasons beyond the hotel's control. If you become bankrupt or insolvent or enter into liquidation or have an administrative receiver or receiver appointed overall or a substantial part of your assets. If you are more than 30 days in arrears with payments to the hotel or company. If the event may in the hotel manager's reasonable opinion prejudice the reputation of the hotel.

In the event of cancellation by the customer the following charges would apply.

More than 12 months loss of deposit

12 - 6 months loss of deposit plus 25% cancellation charges 6 - 3 months loss of deposit plus 50% cancellation charges less than 3 months loss of deposit plus 100% of charges

Cancellation charges based on number of guests expected and price of package selected.

If it is necessary for you to cancel your event, please note that your booking will not be deemed as cancelled until you have received written confirmation to this effect by the hotel.

MINIMUM NUMBERS

The following minimum numbers apply to all wedding receptions being held at the Holiday Inn Corby - Kettering unless by prior arrangement.

Manor Suite 80 day guests and 120 evening guests
Corbie Suite 45 day guests and 80 evening guests

Little Carlton Room For Intimate Weddings so no minimum numbers.

Maximum of 40

If your final number should fall short of the specified minimum number a room hire charge may apply, in such a circumstance the hotel reserves the right to change the designated room after appropriate consultation with the client. This does not affect the minimum charge.





PRICES

All prices shown are inclusive of VAT at the current prevailing rate, but may be subject to changes of rate and any other relevant taxies/ levies at the current prevailing rate in force on the date of the event. All prices are correct at time of going to print however are subject to change.

GENERAL

- a.) A minimum of 75% of your total number of guests attending your reception should be catered for at your evening buffet.
- b.) There is a possibility that other events will be taking place in the hotel at the same time as your function
- c.) No additional food or beverage of any kind is permitted into the hotel by the organiser or quests without prior authorisation.
- d.) For civil ceremonies the bridal party are responsible for the booking of the registrar and all legal requirements
- e.) The hotel is unable to accept any responsibility for loss or damage to any items brought into the hotel in respect of your event or otherwise. In incidences where items are being hired by the client for use within the hotel it is the clients responsibility to ensure that such items are complete and to the required standard at the time of collection
- f.) Any items left after the event must be collected and removed from the hotel within 24hours, unless prior arrangement has been made, and are not the responsibility of the hotel or its staff. Items that are not collected within the specified time will be destroyed.
- g.) The behaviour of all guests is the responsibility of the organiser and the hotel reserves the right to refuse services to any guests who acts in an inappropriate manner. Such guests may be asked to leave the hotel to ensure the enjoyment of all other party guests, without refund of monies. The hotel reserves the right to refuse entrance at the manager's discretion. h.) The Holiday Inn Corby-Kettering A43 reserves the right to alter any menus if supplier or quality issues should arise.
- i.) Where a one hours drinks reception/ free flowing wine has been selected these will be poured by our staff and will not be placed upon the table. The service of such will cease either at the end of the hour time limit (as agreed during the final meeting with your coordinator) or immediately prior to the main course being cleared.
- j.) If your contact details should change, please note that it is your responsibility to advise the hotel in writing of these amendments.

PUBLIC LIABILITY

Any entertainment booked must have Public Liability Insurance to comply with hotel Health & Safety requirements. A copy will need to be provided to the hotel 14 days prior to arrival.

ACCOMMODATION

Please note that all accommodation booked must be confirmed with a credit/debit card number. Any additional rooms over the pre-booked will be quoted at the best available rate. All rooms held for the wedding party must be confirmed by the latest one month prior to the wedding, if any rooms have not been confirmed they will automatically be released from the system.

HABILITIES

The hotel shall not be liable for any failure or delay in performing any of its obligation under this agreement or liable to an attendee or guest for any loss or damage to property if the failure or delay was due to any cause beyond its reasonable control, including(without limitation) terrorist activity or serious potential for terrorist activity whether within the proximity or in the UK or worldwide and directly or indirectly affecting the UK, misconduct or negligence of an attendee, guest or external third party, war or threat of war, civil or political action or disturbance, riot , natural disaster, fire, epidemic, bad weather, terrorist activity (threatened or actual), military activity, governmental or regulatory action, industrial dispute, act of God, failure of power or machinery, failure or interruption in externally provided services of utilities, and all similar events outside the hotels control.

Please safeguard your property. The hotel will not accept liability for loss or damage to property, or death, illness or injury to persons unless caused by the hotel's negligence. Unless the hotel is liable as above you will indemnify the hotel from and against any liability for loss or damage to property arising there from as a result of the event. You are advised to consider your insurance cover in respect of the above

The client is responsible for any damage caused to the hotel rooms or furnishings, utensils and equipment by any act, default or neglect by the client or guests of the client and shall pay the hotel on demand the amount required to remedy any such damage.





Please select 5, 7 or 10 items

Selection of open rolls

Breaded mushrooms with garlic mayonnaise dip

Battered chicken dippers with a BBQ dip

Assorted quiche

Onion bhajis

Vegetable samosas

Vegetable pancake roll

Vegetable satay kebabs

Selection of pizza wedges

Individual pork pie

Mini scotch eggs

Sausage rolls 2*

Crudités and dips

Potato wedges with salsa dip

Chicken tikka stick

Plaice goujons with a tartare sauce





WHITE

Altoritas Sauvignon Blanc, Central Valley, Chile
Bright, refreshing, herbaceous aromas with gentle
aooseberry and lemon fruit.
£15.90

Pinot Grigio delle Venezie, San Floriano, Italy
Delicate flavours of apples and pears on a
refreshingly dry palate.
£16.90

Short Mile Bay Chardonnay, Australia £15.90 Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.

ROSE

Pinot Grigio Rosato Del Veneto, Italy
Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy.

£16.50

Vendange White Zinfandel, California USA
A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.

House wine is available. Please ask our events team for more details.

RED

Altoritas Merlot, Chile £15.90 Soft, light and fruity Merlot with plummy aromas and a hint of spice.

Short Mile Bay Shiraz, Australia £15.90 Ripe blackcurrant and bramble fruit, with a hint of black pepper spice on the finish.

Portillo Malbec, Valle de Uco, Argentina £16.90 Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice.

CHAMPAGNE & SPARKLING

Prosecco, Italy
Fine, persistent, soft fizz surrounds the typical fruit spectrum of apples and pears with a hint of peach.
£21.50

Moët & Chandon Brut Imperial, France £49.00
A well-known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.

All prices are per bottle. Limited wines stated above full wine list available on request.

