



COTTESMORE

HOTEL GOLF & COUNTRY CLUB

Thank you for considering Cottesmore Hotel, Golf & Country Club as a potential venue to hold your special day.

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Many congratulations on your engagement, we're so excited for you!

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Our highly experienced team provides a wealth of knowledge in both the pre-planning and on-the-day coordination of your special day. Our wedding coordinators take huge pride in organising each and every wedding, and combine a professional, yet personal service. They will guide you through each step of the way— from your initial enquiry, right through to the day itself!

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Situated in 247 acres of rolling, tree edged Sussex countryside, Cottesmore Hotel, Golf and Country Club is set in an area of outstanding beauty.

The charm and character of the courtyard area with its fountain, originates from the farm buildings in the grounds of Cottesmore School, previously a private house built in 1884.

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With our beautiful countryside views, lakes and intimate courtyard, Cottesmore Golf and Country Club offers a truly breathtaking and romantic setting for your special day.

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We have the capacity to seat up to 100 guests for your ceremony in our Barn room, 100 guests for the wedding breakfast in our Challis Room and you can invite up to 120 for the evening reception.

*Civil Marriages
&
Civil Partnerships*

The Barn Room is fully licensed for civil marriages and for civil partnerships and can hold up to 100 guests.

With its oak-beamed ceiling and views across the Griffin course it makes a romantic setting for the perfect ceremony.

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Once you have made your provisional reservation to hold your civil ceremony at Cottessmore Hotel, Golf and Country Club it is necessary for you to contact the local Superintendent Registrar directly.

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For further information on the availability of the registrars for your chosen date and current fees, please contact the ceremonies team for West Sussex on 01243 642122.

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Barn Room Ceremony Hire £400.00

Package 1
Maximum of 100 guests

*A flute of White Label Lanson Champagne or
a glass of dressed Summer Pimms for reception*

o0o

Selection of canapés served to you

o0o

Three course Wedding breakfast including coffee and mints

o0o

*Half a bottle of wine with the meal, to be personally
Chosen by the Bride and Groom*

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Half a bottle of Malvern mineral water with the meal

o0o

A flute of White Label Lanson Champagne for the toast

o0o

Elegant silver cake stand & knife

o0o

Venue hire

o0o

Hand-chosen stylish chair covers with organza sashes

o0o

*Complimentary Honeymoon Suite on the night of the Wedding
With a bottle of bubbly and chocolates*

o0o

Complimentary menu & wine tasting for the Bride & Groom

o0o

Complimentary round of golf for four

o0o

*A choice of a 25 minute Swedish back massage, mini manicure
or mini pedicure for the Bride to be*

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2 months Health Club membership for Bride and Groom

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*Complimentary golf buggy to the lake on your wedding day
(Perfect for photo opportunities)*

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Consultancy and planning with our dedicated wedding coordinator

o0o

£85.00 per person for 2016/2017

Package 1 Menu Selection

Entrée

Ham Hock Terrine

With a broad bean dressing, piccalilli and walnut bread

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Scottish Smoked Salmon

Finished with pickled cucumber, capers and horseradish cream

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Grilled Goats Cheese

Accompanied by beetroot chutney, croutons and a lemon oil

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Sliced Pigeon Breast

Served on onion puree, breaded black pudding with balsamic

o0o

Plat Principal

Rump of Lamb

Creamed cabbage, boulangere potatoes with a thyme sauce

o0o

Seared Tuna Steak

*Accompanied by a prawn and ginger spring roll, sesame glazed bok choy
and a chilli and spring onion dressing*

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Breast of Duck

Set on a confit duck potato cake, red cabbage, with an orange and red wine sauce

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Medallion of Beef Fillet

With a cherry tomato compote, king prawns, asparagus and crispy garlic potatoes

o0o

Les Desserts

Deconstructed Lemon Meringue Pie

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Passion fruit Crème Brulee

With a champagne and mango compote

o0o

A rich Chocolate Tart

Garnished with lime mascarpone and a raspberry sorbet

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Homemade Banoffee Pie

Served with pecan ice cream and salted caramel sauce

Coffee and Mints

Package 2
Maximum of 100 guests

*A glass of dressed Summer Pimms, or
a flute of sparkling wine or bucks fizz for reception*

o0o

Selection of canapés served to you

o0o

Three course wedding breakfast including coffee & mints

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Half a bottle of wine with the meal to be personally chosen

By the Bride & Groom

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A flute of sparkling wine or Prosecco for the toast

o0o

Elegant silver cake stand & knife

o0o

Venue hire

o0o

Hand-chosen stylish chair covers with organza sashes

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Complimentary Honeymoon Suite on the night of the Wedding

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Complimentary golf buggy to the lake on your wedding day

(Perfect for photo opportunities)

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Consultancy and planning with our dedicated wedding coordinator

o0o

£75.00 per person 2016/2017

Package 2 Menu Selection

Entrée

A Home Made Salmon Terrine

Served with a pickled cucumber and horseradish crème fraiche

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Roasted Root Vegetable Salad

Sprinkled with crumbled goats cheese

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Crispy Pork

On a vegetable and noodle salad, with sesame filo and a sweet chilli sauce

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Coconut Chicken

Accompanied with crushed peanuts and a crunchy Thai dressing

oOo

Plat Principal

Pressed Belly of Pork

With black pudding croquette, chorizo and a bean stew

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Lemon Sole stuffed with Crab Mousse

Served with smoked haddock chowder and chargrilled leeks

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Slow cooked Lamb Shank

Set on creamy mashed potato, greens beans and a rich lamb and mint sauce

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Ballontine of Chicken

Stuffed with tomato, basil and mozzarella served on a red pepper sauce with fondant potato and salsa verde

oOo

Les Desserts

Lemon Tart served with clotted cream and a raspberry compote

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A Rich Chocolate Mousse

Topped with ginger mascarpone and honeycomb

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Tiramisu

oOo

Warm Pear Flan

Accompanied with Chantilly cream & orange butter sauce

Coffee and Mints

Package 3
Maximum of 100

A flute of bucks fizz for reception

o0o

Three course wedding breakfast including coffee & mints

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Half a bottle of House wine with the meal

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A flute of sparkling wine or Prosecco for the toast

o0o

Elegant silver cake stand & knife

o0o

Venue hire

o0o

Complimentary Honeymoon Suite on the night of the Wedding

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Consultancy and planning with our dedicated wedding coordinator

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Complimentary golf buggy on your wedding day
(Perfect for photo opportunities)

£65.00 per person 2016/2017

Package 3 Menu Selection

Entrée

*A Fresh Tomato & Roasted Pepper Soup
Finished with crème fraîche & chives*

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*Mixed Melon Balls and Melon Granita
Topped with raspberries and a mint syrup*

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Chicken Liver Pate

With onion chutney and thin sliced walnut toast

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Poached Pear and Walnut Salad

Served with creamed blue cheese and honeycomb

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Plat Principal

Pan Fried Chicken Breast

Served with creamed potatoes and a leek and wholegrain mustard sauce

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Roast Loin of Pork

Served on cabbage & bacon, with dauphinoise potatoes and a roast apple and thyme sauce

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Slow Cooked Beef Chasseur

Served on mashed potato, accompanied by glazed carrots

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Fillet of Sea Bass

Set on spinach, pea and lemon risotto with red pepper compote and crispy leeks

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Les Desserts

Fresh Fruit Salad, served with sorbet

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Profiteroles served with a rich chocolate sauce

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Stuffed Baked Apple Lattice

With custard or cream

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Baked Vanilla Cheesecake with a blueberry compote.

Coffee and Mints

Table Vegetable Choices

For packages 1, 2 and 3 please choose one additional vegetable dish from the selection below which will be served on the tables.

*Cauliflower Cheese
Glazed Carrots
Green Beans
Mustard Glazed Parsnips
Roasted Root Vegetables
Spring Greens with Chilli and Soy
Mashed Turnip
Cabbage and Bacon
Red Cabbage*

If you would like to add a second vegetable dish a supplement of £2 / guest would be applicable.

Wedding BBQ Menu

*Any packages can be substituted with our BBQ menu instead of the
Wedding Breakfast*

4oz Rump steak

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Marinated Chicken drumstick; Choice of marinades include

Cajun, roasted garlic or sticky bbq

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Homemade 100% beef burgers

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Lincolnshire sausage with fried onions

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Hot buttered new potatoes or homemade potato salad

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Served with a choice of 4 salads

Homemade coleslaw

Sliced tomato, onion & basil

Mixed green leaves with cucumber

Greek salad

Portuguese Bean Salad

Roasted vegetable cous cous

Pickled sweetcorn relish

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All served with rustic bread selection

Choose a dessert from your package

Coffee and Mints

Vegetarian Plat Principal for all packages

Crepes

Filled with wild mushrooms & parmesan cream cheese, finished with parmesan shavings and herb crust

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Parmesan Risotto

With crispy garlic mushrooms and a parsley crumb

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Chilli & Garlic Roasted Vegetable Stack

With fresh mango & chilli salsa, garnished with basil oil

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Spinach and Ricotta Tortellini

With goats cheese cream served with a tomato compote

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Open Butternut Squash and Roast Pepper Lasagne

With parmesan veloute and fresh pesto

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Children's Menu

To start

Choose from Garlic Bread, melon balls, cheese and tomato bruschetta or tomato soup

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Main

Pasta Carbonara

Ham & mushrooms, cooked in a cheese sauce, then combined with pasta

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Roast chicken

Off the bone & served with potatoes, peas, carrots & gravy

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Sausage & mash

Served with peas & carrots (gravy optional)

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Fish & chips

Breaded pieces of cod with chips & peas

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Desserts

Ice-cream Treat

£25.00 per child, 12 years and under

The children will also get a soft drink for the drinks reception and with the meal

E v e n i n g R e c e p t i o n M e n u s

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Finger buffet £14.95 per person

Miniature pies – Choose from:

Steak & Ale,

Chicken & bacon

Cheese, leek & potato

Marinated chicken wings- choose from:

BBQ

Spicy Cajun

Garlic & lemon

Cumberland Sausages with a honey and wholegrain mustard glaze

Salt and Pepper Squid with sweet chilli

Selection of Miniature quiches

Vegetable Samosas with Raita dip

Vegetable Dim Sum with a Thai dipping sauce

Mozzarella Melts with Salsa

Selection of freshly prepared sandwiches

Chocolate covered éclairs filled with Chantilly Cream

Fruit salad or a fresh fruit platter

Mixed Dessert platter

Please choose 5 items from the options above (you may split some to get 8 choices)

(Additional items may be added at a supplement of £2.95 per person)

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Cheese & biscuits £8.00 per person

English & continental cheese selection served with savory biscuits, celery and black grapes

E v e n i n g E n t e r t a i n m e n t

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Disco, including lighting & music to suit your taste. Hand pick your play list on line and share with your guests who can add their own song choice too.

£365.00 per night 7.30pm to 12.30am

T o a s t m a s t e r

We are able to book the services of a toastmaster for you at an additional cost of £250.00

Just ask for further details

Wine choices

Please make your wine choices; these are individual to each wedding package and the menu you have chosen

Packages 1, 2 & 3

White wine

Petit Fleur Sauvignon Blanc, France

A lively wine with aromas of citrus fruit and mineral. On the palate it displays plenty of green and citrus fruit, in particular green apple and lime flavours, as well as some refined mineral notes

Florento Vino Rosso, Italy

A young, refreshing wine, showing lovely cherry fruit with a slight spice on the nose and palate.

Rosé wine

Winston Hill Zinfandel Rose, USA

An easy drinking style of rose, light and fruity with sweet red berry fruit flavours

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Packages 1 & 2 additional choices

White wine

La Umbra Pinot Grigio, Romania

Subtle aromas with slightly spicy notes and flavours reminiscent of green pears and nectarines

Finca Ramos Sauvignon Blanc, Chile

This wine displays a bright yellow colour. Nose with hints of white flowers, scents of fresh tropical fruits. Fresh character, well-balanced, lingering fruity finish.

Intis Chardonnay Chenin, Argentina

Fresh, well-balanced wine with intense floral aromas and fresh citrus notes.

Red wine

Finca Ramos Cabernet Sauvignon Merlot, Chile

Intense ruby red colour, Fresh blackberry, plum and cocoa aromas with touches of mint and cedar oak flavours. Full bodied with soft tannins and a lingering finish.

Deakin Estate Artisan's Blend Shiraz Viognier, Australia

Full fruit but with all the spiciness of a Christmas pudding. Mulberries, plums, orange marmalade and cinnamon. Fruit driven yet with a savoury finish.

Argento Malbec, Argentina

Dark violet in colour, aromas of blackstone fruit and notes of chocolate. Black fruit flavours with a touch of sweet spice lead to a lingering finish.

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P a c k a g e 1 a d d i t i o n a l c h o i c e s

W h i t e w i n e

Aka Sauvignon New Zealand

Vibrancy and fruitiness, abundant aromas of pineapple, gooseberry and elderflower, hints of nettle and a lingering finish.

Solar Viejo Rioja Blanco, Spain

A modern, un-oaked white Rioja with vibrant fruit flavours, hints of crisp citrus and soft floral notes. Refreshing with well integrated acidity.

R e d w i n e

La Joya Merlot, Chile

This medium-bodied Merlot has flavours and aromas of cherries, raspberries and strawberries with hints of vanilla and clove.

Solar Viejo Rioja Crianza, Spain

Relatively full on the nose, with the opening aromas of vanilla and cinnamon. On the palate, entry is smooth, with well integrated tannins

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Please note that our wine selection can be subject to change due to our suppliers sometimes discontinuing a certain wine or if we choose to change our wine selection. We will always endeavor to supply you with a similar wine at every opportunity and the price of your package will remain the same.

*Wedding Accommodation at Cottesmore
Hotel Golf and Country Club*

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Make your wedding experience that little bit extra special and wake up in our honeymoon room especially for the Bride and Groom. Enjoy a freshly cooked full English breakfast and reflect on the memories of your Special day with friends and family.

Hotel guests' benefit from complementary use of our leisure facilities, inclusive of gymnasium, 15m heated swimming pool, hot tub, sauna, steam room and tennis courts.

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*All 21 bedrooms boast en- suites, satellite television, tea & coffee making facilities and hairdryer
Twin, family and single rooms are also available. To cater for all our guests' enjoyment we ask that rooms are non-smoking.*

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<i>Double or family room Bed & breakfast</i>	<i>£89.00</i>
<i>2 Nights Double or family Room Bed & Breakfast</i>	<i>£138.00</i>
<i>Single room Bed & Breakfast</i>	<i>£69.00</i>
<i>2 Nights Single Room Bed & Breakfast</i>	<i>£104.00</i>

Check in 14.30 on arrival and check out 10.30 on day of departure

*Hotel rooms should be reserved at the time of booking your wedding.
Any rooms held without deposits will be released for general sale 3 months before the Wedding*