



THE DEVONSHIRE ARMS

Country House Hotel & Spa

All Inclusive Winter Wedding Package

January, February & March 2011 - November & December 2011

During the winter months the minimum number of guests
is reduced to just 50

Book now and pay just £500.00 deposit!!!

Your Winter Wedding Package includes:

Room hire of your chosen wedding suite for your wedding breakfast
Red carpet entrance for those guests arriving from church
A glass of warming mulled wine or hot chocolate per person for the reception
Half a bottle of house wine with the wedding breakfast per person
A glass of champagne per person for the toast
Three course set menu with coffee
A winter themed arrangement per table
Printed menus for your wedding breakfast
Use of the hotel grounds for photographs and reception drinks
Free car parking
A member of our management team to act as master of ceremonies
White table linen
Cake stand & knife
Complimentary four poster bedroom for the bride & groom on the night of the Wedding

Just £4100.00

*Please see below for details of minimum and maximum numbers

In addition:

Receive up to 10 of our newly refurbished wharfedale double rooms for your guests, at the special rate of
£160.00 per room per night bed and full English breakfast

Price Criteria:-

- *Minimum number of 50 adults for the day reception
- *Maximum number of 60 adults for the day reception
- *Additional day guests can be added at £82.00 per person

For bookings and further information please contact Donna our Wedding Planner on 01756 718155
Subject to availability

Menu Selector

Our Head Chef has compiled the following menus included in the wedding package, from which you are invited to select **one** on behalf of all the guests in your party.

Children up to 12 years are catered for with a half adult portion at £21.00 per child

Alternative Children's Menu available on application

Starters

Butternut, Pumpkin and Parmesan Soup, Toasted Seeds

Or

Pressing of Ham Hock, Lentils and Parsley - Sauce Gribiche

Or

Ham Hock and Goosnargh Duck Pressing, Sauce Gribiche

Or

Celery and Celeriac Soup, Truffle Oil

Or

Mosaic of Duck Textures, Beetroot Salad, Verjus and Port Syrup

Or

Smoked Salmon & Potato Rosti, Herb Crème Fraiche, Lemon Caper Dressing

Or

Salad of Crab, Sauce Gazpacho, Avocado

Or

Poached Organic Salmon, Asparagus, Grapefruit Espuma

Mains

Roast Turkey, Chestnut Seasoning, Chipolatas, Roasting Juices,
Traditional Accompaniments (December Only)

Or

Baked Cod, Braised Cabbage, Fondant Potato, Red Wine Sauce

Or

Poached Corn-fed Chicken, Thyme Creamed Potato, Wild Mushroom, Cepe Veloute

Or

Roast Goosnargh Duck Breast, Savoy Cabbage, Shallot Puree, Confit Potato, Duck Jus

Or

Rump of Lamb, Fondant Potato, Spinach, Lentils, Rosemary Jus

Or

Braised Beef "Bourignone", Red Wine Sauce, Mashed Potato

Or

Roast Salmon, Sauté Potatoes, Braised Cabbage, Red Wine Sauce

Or

Pan-Fried Halibut, Braised Belgian Endive, Butternut Spinach, Roast Shallots, Orange and Vanilla Syrup

Desserts

Christmas Pudding, Brandy Sauce (December Only)

Or

Bitter Chocolate Tart, Almond Ice Cream

Or

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

Or

Caramelised Lemon Tart, Raspberry Sorbet

Or

Tiramisu Parfait, Coffee Ice Cream

Or

Bread and Butter Pudding, Apricot Compote, Vanilla Cream

Or

English Cheese, Chutney and Biscuits

Or

Apple Tart Fine, Caramel Sauce, Apple Sorbet

Or

Vanilla Pannacotta, Poached Fruits, Verbena Syrup

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Coffee and Chocolates

Vegetarian Menu 1

Tomato tart – fine crumbled goats cheese – mixed leaves

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Fricassee of artichoke and wild mushroom – cepe relante

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Vanilla pannacotta – poached seasonal fruit

Vegetarian Menu 2

Leek and potato soup – poached egg truffle oil

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Butternut and lemon risotto and confit cepes – pumpkin oil and sage

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Apple tart – vanilla ice cream

Canapés

Citrus salmon, passion fruit, avruga
Crab mayonnaise
Haggis Bon Bon
Foie Gras Parfait, Madeira jelly
Tomato and goats cheese, risotto ball,

Five Canapés - £7.50 per person

(Please note that canapés shown are an example only, and may vary on the day)

Additional Cheese Course

A selection of English and Continental cheeses

£7.50 per person or a platter to share for 8-10 people @ £35.00

Evening Buffet Menu

Selection of finger sandwiches
Garlic prawn skewers
Asparagus quiche
Potato bacon and chive salad
Tomato basil and mozzarella salad
Dressed green salad
Sausage roll
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Profiteroles with Chocolate sauce

£15.00 per person

Lighter Option

Steak and red onion sandwich – mixed leaves
£10.00 per person

Bacon Sandwich
£8.00 per person

Just a few of your Questions Answered

- The package price of £4100.00 is based on a minimum number of 50 Adult Day guests and a maximum number of 60 Adult Day guests throughout November, December, January & February. Additional guests can be added at £82.00pp
- Please note that all prices are inclusive of VAT at the current rate of 17.5%, however with effect from 4th January 2011, prices will incur a 2.5% increase in line with government legislation.
- Once you have settled upon a date, we agree to provisionally hold your booking for up to fourteen working days. If you are having a civil ceremony, this will allow you time to contact the local Registrar and check their availability for the date. At the end of the fourteen days we require a non refundable and non transferable deposit of £500.
- As soon as the confirmation is received a contract will be raised and signed by us (The Hotel) and you (The Bride & Groom). By signing the contract you are agreeing to our Terms and Conditions of business.
- On occasion, it may be necessary to vary the menu slightly due to limited availability of produce outside of our control.
- We are able to cater for any special dietary requirements; however this must be arranged in advance of the Wedding Day.
- It is not the policy of the hotel to provide the option of corkage.
- Approximately 3 months from the big day we will contact you to arrange a date to discuss the details of your event. This is your opportunity to choose menus, agree number of guests and number of any bedrooms required.
- Approximately 6 weeks before the day we ask that you provide us with your final numbers. We also invite you to the hotel to come and discuss your last minute arrangements.
- A pro-forma invoice will be raised on the final numbers given and we politely ask that this is settled no later than 4 weeks prior to the Day.
- Please note a discretionary service charge of 12.5% will be added to food and drink charges and 2.5% on room hire and accommodation. Following pre-payment, the service charge will be withheld until after the event.
- There is a maximum of 10 bedrooms that may be booked for any Wedding Party. These rooms will be held until eight weeks prior to arrival, after that time any bedrooms which have not been picked up from your allocation will automatically be released. Bedrooms that have been booked but no deposit or credit card guarantee received will be released eight weeks prior to arrival. Guests who fail to arrive will be charged at the full rate for the duration of the stay. For Saturday Weddings, these 10 rooms may be booked for a one night only stay, any further rooms will need to be booked with reservations at the applicable rate and may incur a minimum two night stay.
- We ask that 100% of guests attending are catered for – both for the wedding breakfast and any evening catering.
- You may bring your own cake and favours. We will arrange the decoration of the room and tables on the morning of your wedding as there is often an event taking place on the evening prior. If you would like to bring your cake and table decorations prior to the day, we kindly request that you leave it until the day before your wedding.
- If you wish to organise your own Disco/Entertainment they must have Public Liability Insurance and Pat Certificates. We require a copy of the certificate two weeks prior to your event. Music must end at 01.00hrs.
- We are unable to have fireworks in the grounds.
- Confetti is not permitted in doors, and only petal may be used in the grounds, please ensure all your guests are aware of this.
- The construction of Marquees is ONLY available with consent from the Estate Office – this cannot be guaranteed.

- If you wish to use the grounds and entrance tower of the Priory at Bolton Abbey for photographs, a £150.00 donation is to be made direct to the priory. If you wish to have photographs at the Priory, this must be **pre-booked** through the Estate Office on 01756 710227 who will liaise with the Priory.
- It is advised that our beauty treatments can be very popular and we would recommend that you make an early reservation to avoid disappointment.
- Should you wish to arrange a rehearsal dinner party we would be happy to help you with these arrangements. .
- If you need any help with any aspect of your day please speak to the sales team who has a wealth of knowledge and contacts and they will be delighted to help.
- We regret that currently we do not offer menu tastings, however if you wish to sample the produce & quality of our food, may we suggest that you try either the Burlington Restaurant or the Brasserie.

Cancellations and Charges

In case of cancellation The Devonshire Arms reserves the right to charge applicable cancellation costs.

From the date when the deposit has been paid – the deposit is non-refundable and non-transferable

39 – 49 weeks from the date of the wedding – 25% of the contracted cost

26 – 38 weeks from the date of the wedding – 50% of the contracted cost

14 – 25 weeks from the date of the wedding – 75% of the contracted cost

0 – 13 weeks from the date of the wedding - 100% of the contracted cost

Wedding Suppliers

<p>Music</p> <p>Resident DJ Ed Marshall 077143 35095</p> <p>Disco's Simon Lewis 07922524867 Starz Disco (Richard Thompson) 01535 653316</p> <p>Entertainment Agencies Arena Entertainments 0113 2392222</p> <p>Background Musica Viva Quartet 01423 324276 Winston's Pennine Jazz 01484 866668 Three Men & A Bass 01274 882037 The Spa Quartet 01423 886292</p> <p>Singer/Songwriter Tristan Mackay 07828507704</p> <p>Harpist Leah Fox 07941477883 Georgina Wells 01765 677573</p> <p>Pianist David Kaye 01274 564031</p> <p>Magicians Robert McBratney 01423 340568/ 07815494275 John Gordon 0113 2370056</p> <p>Churches The Priory 01756 710238</p> <p>Fun Casinos Steel City Promotions 07588478868 Donald Smith promotions 01943 850694 White Rose Fun Casinos 0113 2047204</p> <p>Jewellers Ogden of Harrogate 01423 504123 Lister Horsfall 01943 601406</p> <p>Event Styling The Angels (Helen Riley) 01423 503442</p>	<p>Photographers SMW Photography 01439 788150 Suzy Mitchell 01943 817730 Linton Studios 01937 580200 Ian Cave 01943 817894 Javan Liam 01423 500357 Denton Photography 01964 501712 Oliver Collinge ocollinge@googlemail.com</p> <p>Cakes Patisserie Viennoise of Otley 01943 467927 The Cheese Board 01423 508837 Bettys of Harrogate 01423 877300 Cake Design by Pauline 01423 711937</p> <p>Flowers Wildflowers – Hotel Florist 01943 600486 (Vanessa Wellock) 07740 514424 Berrys Florist 01756 797071 Twisted Willow – Joanna 07813906645 McCrea</p> <p style="text-align: center;">Other Services</p> <p>Bridal Couture Ava Rose Hamilton 01535 653331</p> <p>Hair & Beauty Helen Archer 07901601481 Harriet Steele 07932829482 The Devonshire Health Spa 01756 718142 Jefferson Buckley 01943 605864 Debonnesse Beautiful Hair 01423 864778</p> <p>Cars/Transport I Do Wedding Cars 0800 6120769 Classic & Vintage Travel 01423 770541 Carriages of Distinction 01274 870029</p> <p>Honeymoon Flight Centre (Claire Armstrong) 0161 2282900</p> <p>Decorations/Stationery Linda Abrahams (Stationary) 0113 2950098 Little Pretty Things (Favours) 01904 898393 Sitting Pretty Chair Covers 07968041098 Ambience Hire (Chair Covers) 07940917340 Floaties (Table Decorations) 07919500259 Justine Bradley – Bespoke 07962177333 Millinery</p>
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