



GAINSBOROUGH  
HOUSE HOTEL

WEDDING PACKAGES



# TIE THE KNOT

## FOR £1250

SUNDAY - THURSDAY INCLUSIVE

---

Included in this special offer:

**Sit Down Meal for 35 guests**

Drink on Arrival & Toast

Complimentary Room for Bride & Groom

Toastmaster

Red Carpet

Cake Stand

**OR**

**Evening Finger Buffet for 70 guests**

Drink on Arrival for 70 guests

Complimentary Room for Bride & Groom

Toastmaster

Red Carpet

Cake Stand



# TIE THE KNOT

## FOR £2500

SUNDAY - THURSDAY INCLUSIVE

---

Included in this special offer:

Sit Down Meal for 35 guests

Drink on Arrival & Toast

Complimentary Room for Bride & Groom

Toastmaster

Red Carpet

Cake Stand

&

Evening Finger Buffet for 70 guests

Drink on Arrival for 70 guests

*Any additional numbers, prices will be advised.*

# INCLUSIVE SUMMER WEDDING PACKAGE - £4300

AVAILABLE APRIL - OCTOBER INCLUSIVE

## 50 GUESTS FOR YOUR “WEDDING BREAKFAST” AND 100 GUESTS FOR AN “EVENING RECEPTION”

Let us take the stress out of your big day with an inclusive package. All you will need to do is remember the date!

### INCLUDED IN THIS SPECIAL SUMMER OFFER:

3 course sumptuous “Wedding Breakfast” with tea/coffee and chocolate mints for 50 guests

Reception drink on arrival, 2 glasses of wine with your meal and a glass of Prosecco for the toast for 50 guests

“Evening Reception” finger buffet for 100 guests

Complimentary bridal suite with full English breakfast for the bride and groom

One complimentary bedroom for your guests with full English breakfast

Resident DJ

Chair covers with colour coordinated sashes

Printed table plan for display

Printed menus and place cards

### ALSO INCLUDED:

A “red carpet” welcome

Room hire for the day

Services of the hotel's Master of Ceremonies

Cake stand and knife

White linen table cloths and napkins

Colour coordinated napkins (subject to availability)

Special accommodation rates for all your guests

Top table swag

Cake table swag

Diamante scatter on all tables for “Wedding Breakfast”

## DRINKS PACKAGE A

A choice of drink on arrival. Choose from: Pimms No 1, Sparkling Bucks Fizz, alcoholic punch or hot mulled wine

Two 175ml glasses of red or white house wine with your meal

A glass of Prosecco for the toast

# WEDDING BREAKFAST MENU 1

(50 GUESTS)

---

## STARTERS

Chef's homemade soup – choice of leek & potato, golden vegetable or tomato & basil.

Smoked salmon salad with beetroot puree, pickled cucumber, pickled red cabbage and cream cheese & chives.

Fanned honeydew melon with fresh raspberries and raspberry coulis.

Chicken liver parfait with dressed leaves, Cumberland sauce and wholemeal toast.

## MAIN COURSE

Roast silverside of beef with homemade Yorkshire pudding and red wine gravy.

Roast supreme of chicken with sage & onion stuffing and chicken gravy.

Supreme of chicken in white wine sauce.

Fillet of salmon with rose wine and pink peppercorn sauce.

Roasted red pepper risotto with feta and rocket.

*All served with roast potatoes, chive mashed potato and seasonal vegetables.*

## DESSERTS

Vanilla cheesecake with cherries and sour cherry glaze.

Belgian chocolate profiteroles with Chantilly cream.

Fresh fruit tart - glazed fruit set on pastry cream.

Chocolate toffee crunch - honeycomb pieces encased in a rich dark chocolate truffle, topped with caramel curls.

## TO FINISH

Freshly brewed tea & coffee with chocolate mints

## EVENING RECEPTION

(100 GUESTS)

---

Selection of sandwiches  
Mixed mini quiches  
Sausage rolls  
Seasoned potato wedges  
Cheese & tomato pizzas  
Crisps & nuts  
Chicken satay  
Selection of dips & sauces

## CATERING FOR EXTRA GUESTS

Extra guests for the "Wedding Breakfast"  
£48.90 per person  
(including the drinks package)

Extra guests for the "Evening Reception"  
£15.95 per person.

*Terms and conditions apply - please ask for further details.  
Prices valid at the time of print. The hotel reserves the right  
to amend these prices up to 10 weeks prior to the event.*





# INCLUSIVE WINTER WEDDING PACKAGE - £4050

AVAILABLE NOVEMBER - MARCH INCLUSIVE

50 GUESTS FOR YOUR  
“WEDDING BREAKFAST”  
AND 100 GUESTS  
FOR AN “EVENING  
RECEPTION”

Let us take the stress out of your big day with an inclusive package. All you will need to do is remember the date!

## INCLUDED IN THIS SPECIAL WINTER OFFER:

3 course sumptuous “Wedding Breakfast” with tea/coffee and chocolate mints for 50 guests

Reception drink on arrival, 2 glasses of wine with your meal and a glass of Prosecco for the toast for 50 guests

“Evening Reception” finger buffet for 100 guests

Complimentary bridal suite with full English breakfast for the bride and groom

One complimentary bedroom for your guests with full English breakfast

Resident DJ

Chair covers with colour coordinated sashes

Printed table plan for display

Printed menus and place cards

## ALSO INCLUDED:

A “red carpet” welcome

Room hire for the day

Services of the hotel’s Master of Ceremonies

Cake stand and knife

White linen table cloths and napkins

Colour coordinated napkins (subject to availability)

Special accommodation rates for all your guests

Top table swag

Cake table swag

Diamante scatter on all tables for “Wedding Breakfast”

## DRINKS PACKAGE A

A choice of drink on arrival. Choose from: Pimms No 1, Sparkling Bucks Fizz, alcoholic punch or hot mulled wine

Two 175ml glasses of red or white house wine with your meal

A glass of Prosecco for the toast



# WEDDING BREAKFAST MENU 1

(50 GUESTS)

---

## STARTERS

Chef's homemade soup – choice of leek & potato, golden vegetable or tomato & basil.

Smoked salmon salad with beetroot puree, pickled cucumber, pickled red cabbage and cream cheese & chives.

Fanned honeydew melon with fresh raspberries and raspberry coulis.

Chicken liver parfait with dressed leaves, Cumberland sauce and wholemeal toast.

## MAIN COURSE

Roast silverside of beef with homemade Yorkshire pudding and red wine gravy.

Roast supreme of chicken with sage & onion stuffing and chicken gravy.

Supreme of chicken in white wine sauce.

Fillet of salmon with rose wine and pink peppercorn sauce.

Roasted red pepper risotto with feta and rocket.

*All served with roast potatoes, chive mashed potato and seasonal vegetables.*

## DESSERTS

Vanilla cheesecake with cherries and sour cherry glaze.

Belgian chocolate profiteroles with Chantilly cream.

Fresh fruit tart - glazed fruit set on pastry cream.

Chocolate toffee crunch - honeycomb pieces encased in a rich dark chocolate truffle, topped with caramel curls.

## TO FINISH

Freshly brewed tea & coffee with chocolate mints

## EVENING RECEPTION

(100 GUESTS)

---

Selection of sandwiches  
Mixed mini quiches  
Sausage rolls  
Seasoned potato wedges  
Cheese & tomato pizzas  
Crisps & nuts  
Chicken satay  
Selection of dips & sauces

## CATERING FOR EXTRA GUESTS

Extra guests for the "Wedding Breakfast"  
£48.90 per person  
(including the drinks package)

Extra guests for the "Evening Reception"  
£15.95 per person.

*Terms and conditions apply - please ask for further details.  
Prices valid at the time of print. The hotel reserves the right  
to amend these prices up to 10 weeks prior to the event.*



# MAKE A RESERVATION

YOU ARE CORDIALLY INVITED TO VIEW THE FACILITIES  
AT THE HOTEL BEFORE MAKING YOUR RESERVATION  
AND WE LOOK FORWARD TO WELCOMING YOU.  
YOU ARE ALSO ENCOURAGED TO TELEPHONE WITH ANY QUERIES.

---

## CONFIRMING YOUR RESERVATION

You are asked to confirm reservations with a deposit of £500.00 along with a signed copy of our terms of business.

## FINALISING DETAILS

We will ask you to contact the hotel to make an appointment to finalise details approximately 10 weeks prior to your wedding day. Evening and weekend meetings can be arranged if that is more convenient.

At this meeting all your arrangements are discussed in detail and these include:

Your choice of welcome drink - ask your wedding coordinator.

Your choice of menu - remember that whilst you are asked to choose the same menu for the entire party we are happy to cater for special diets and you are free to adapt our menus to produce the meal of your choice.

Your choice of wine.

Provisional details regarding your table plan.

The final plan and place cards are not required until fourteen days prior to your reception.





Reception



GAINSBOROUGH HOUSE HOTEL

## CONTACT US

---

Gainsborough House Hotel  
Bewdley Hill  
Kidderminster  
Worcestershire  
DY11 6BS

Phone - 01562 820041

Fax - 01562 66179

Email - [reservations@gainsboroughhousehotel.com](mailto:reservations@gainsboroughhousehotel.com)

[www.gainsboroughhousehotel.com](http://www.gainsboroughhousehotel.com)