

YOUR WEDDING RECEPTION AT THE BEST WESTERN FOREST AND VALE HOTEL

INCLUDED IN YOUR PACKAGE

- Hire of the Garden Suite.
This elegant and stylish suite affords magnificent views of the hotel gardens. Doors from the suite open onto the terrace where your welcome drinks can be served (weather permitting). The hotel can accommodate a wedding for up to 120 guests during the day and 150 for the evening reception.
- The Hotels Toastmaster, a wedding expert who will guide you through the day.
- A Red Carpet welcome
- Children 12 years and under food 50% of the adult price
- Children's menu available if required
- Crisp white linen table clothes and napkins.
- Printed table plan for display and one for your wedding album
- Use of hotel square silver cake base and knife.
- Printed menus on each table
- Use of the Hotel's secluded terrace and garden for photographs
- Use of the Hotel's extensive car park
- Wedding co-ordinator to assist with the planning of your day.
- Contemporary four poster suite for the happy couple, complimentary on their wedding night, including full English breakfast.
(Applies to wedding with a minimum of 50 adults for both the day and evening reception)
(For lower numbers a special rate of £35.00 per person including full English breakfast)

GETTING MARRIED IN THE NEXT 3 MONTHS?

GIVE US A CALL

OUR WEDDING CO-ORDINATORS WILL ADVISE ON SPECIAL OFFERS
ON CERTAIN DATES

BEST WESTERN FOREST AND VALE HOTEL

LICENSED FOR WEDDINGS AND CIVIL PARTNERSHIPS

The Forest and Vale is a fully licensed venue for the Solemnisation of marriage and civil partnerships

These ceremonies take place in the Garden Suite
For up to a maximum of 90 guests

THE ADVANTAGES OF HAVING YOUR WEDDING AT THE SAME VENUE AS YOUR RECEPTION

- ✓ Tailored to your wedding requirements, making this Special day personal to yourselves
- ✓ Convenience for guests who do not have to move from One location to another or wait for photographs
- ✓ Wonderful grounds for your photographs

The fee payable to the hotel for the ceremony is

2010 £225.00
2011 £250.00
2012 £275.00

But is exclusive of the Registrar fees

You must contact the Registrar's Office to arrange the provisional booking of your date.

THE MALTON REGISTER OFFICE
RYEDALE HOUSE
OLD MALTON ROAD
MALTON
YO17 OHH

Tel: 08450 349483

WEDDING PACKAGES

Please start by selecting a drinks package for all of your guests during the day. We have included our Canapés menus as a suggested accompaniment for your guests, which will be served along side your welcome drinks. Please note canapés are an optional extra and whilst not essential we do recommend them due to the length of time for the photographs.

Any of the dishes featured maybe adapted to suit your personal requirements. Should you have a favourite dish that does not feature, our head chef will be only too happy to prepare this for you.

To create your personal menu
Please choose

2 starters
1 Main course plus Vegetarian choice
2 sweets

Your menu price is the price per person shown above the main course chosen.
This price is for the 3 course meal and includes coffee & mints.

Please let us know should any of your guests have any special dietary requirements so we may adapt your menu choice or offer a suitable alternative.

Finally please select one of the Evening buffet menus or alternatively
Room hire charges will be as follows.

2010 - £300
2011 - £325
2012 - £350

DRINK PACKAGES

	2 0 10	
£9.50	£9.75	£10.25
	2 0 11	
£9.75	£10.25	£10.75
	2 0 12	
£10.00	£10.50	£11.00

DRINKS PACKAGE 1

A glass of House Wine
On arrival

A glass of House Wine
With your meal

A glass of Sparkling Wine
For the Toast

DRINKS PACKAGE 2

A glass of Bucks Fizz
On arrival

A glass of House Wine
With your meal

A glass of Sparkling Wine
For the Toast

DRINKS PACKAGE 3

A glass of Pimms No 1
On arrival

A glass of House Wine
With your meal

A glass of Sparkling Wine
For the Toast

CANAPÉS

	2 0 10	
£4.25		£5.25
	2 0 11	
£4.50		£5.50
	2 0 12	
£4.50		£5.50

MENU 1

A selection of hot and cold canapés to include:-

Cream Cheese and Pineapple
Smoked Salmon Toasts
Hot Vegetable Spring Rolls
Hot Seafood Dim Sum
Chicken Liver Pate Toasts

3 / 4 Pieces per person

MENU 2

A selection of hot and cold canapés to include:-

Crab Mini Blinis
Prawn Mayonnaise Bouchees
Egg & Ham Tartlet
Smoked Salmon Mille Feuille
Hot Vegetable Spring Rolls
Sweet corn and Bean Tarts
Chicken Liver Pate Toasts

3 / 4 Pieces per person

WEDDING MENUS

2 0 10

£27.25

£29.25

£31.50

2 0 11

£27.75

£29.75

£32.00

2 0 12

£28.00

£30.00

£32.50

Roast chicken

with Yorkshire pudding & herb stuffing

Crackling roast pork

with an apple compote and apricot sauce

Sauté breast of chicken

with mushroom, onion & red wine sauce

Traditional roast turkey

with sage farce chipolata and pan gravy

Slow roasted leg of lamb

with a redcurrant & port wine sauce

Sauté breast of chicken

with mushrooms and asparagus in a creamy leek sauce

Baked fillet of salmon

on a sauce of prawns, dill and cream

Roast sirloin of beef

with Yorkshire pudding, claret gravy and horseradish sauce

Steamed darne of halibut

topped with ripe cherry tomato, basil and smoked bacon

Half a crisp roast duckling

on a sweet honey and orange glaze

Vegetarian main course

Forest mushroom, asparagus and leek pithivier

in brandy cream with toasted pine nuts

Roast Mediterranean and Mozzarella Wellington

served with a tomato and red pepper sauce

Button mushroom and cashew nut stroganoff

in a crisp filo basket

Starters

Sweets

Salmon terrine wrapped in smoked salmon

on a cushion of dressed leaves

Fan of melon studded with summer berries

on a sweet strawberry sauce

North Atlantic prawns

shredded iceberg lettuce draped in a brandied cocktail sauce

Red onion, grape and asparagus tart

glazed with Yorkshire blue cheese served with sticky plum chutney

Pork, apricot and smoked chicken terrine

on a pool of Cumberland sauce

Warm salad of Feta, smoked bacon

cherry tomatoes & basil

Wild mushrooms & shallots stir fried

with pine nuts

finished in a cream & herb sauce under a puff pastry lid

Wafers of Parma ham, fresh pineapple and asparagus tips

on a cushion of dressed Italian leaves

Choice of Chef's homemade soups

Cream of tomato & basil	Pear & courgette
Woodland mushroom	Celery & stilton
Hearty leek & potato	Cream of vegetable
Carrot & orange	Sweet potato & red pepper

Mixed berry and lemon cream meringue stack

served with a fruit coulis

Chefs summer fruit pudding

edged with clotted cream

Profiteroles filled with fresh cream

and smothered in a dark Belgian chocolate sauce

Classic Tiramisu

with roast almonds and cappuccino sauce

White chocolate cheesecake

with a butterscotch sauce

Apple and Blackberry crumble

served with warm custard sauce

Individual pavlova

topped with strawberries draped with a sweet berry coulis

Sticky toffee pudding

with a sticky toffee sauce and a warm custard sauce

Fresh fruit salad

Platter of Yorkshire cheese & biscuits

served with celery, grapes & pecans

EVENING ENTERTAINMENT

For a minimum of 75 people we are delighted to offer the following additional facilities:

- Our Evening Buffet Selector
- A disco can be arranged with music until 12 midnight.
- Drinks reception or Bar Account. The Bar is available until 11.30pm. (an extension until 12 midnight maybe available upon request).

WEDDING EVENING BUFFET MENUS

	2 0 10	
£11.75	£13.50	£14.25
	2 0 11	
£12.00	£14.00	£14.75
	2 0 12	
£12.50	£14.50	£15.25

A selection of sandwiches
Cheese and tomato Roast ham
Turkey & cranberry Egg mayonnaise

A selection of homemade quiche
Salmon & asparagus
Ham & tomato
Brie & leek

Prawn vol-au-vents

Spicy chicken goujons

Deep fried button mushrooms

Potato wedges

Crispy cheese & bacon straws

Accompanied with
Salsa dip, lemon mayonnaise & garlic mayonnaise

Slices of pork, ham & apricot terrine

Smooth country pate

Accompanied with
Sticky apricot chutney
Red onion marmalade

Freshly sliced French bread

The cheeseboard
consisting of
Creamy President Brie
Cropwell Bishops Stilton
Smooth Ashes Farm Wensleydale
And the famous Apple Wood Cheddar

Accompanied with
Wafer biscuits, chutney, grapes
celery sticks and pecan nuts

A selection of sandwiches
Salmon & cucumber Roast ham
Turkey & cranberry Egg mayonnaise
Prawn & Marie-rose

A selection of homemade quiche
Salmon & asparagus
Ham & tomato
Brie & leek

Prawn vol-au-vents

Spicy chicken goujons

Potato wedges

Crispy cheese & bacon straws

Vegetable spring rolls

Thai seafood dim sum

Accompanied with
Salsa dip, lemon mayonnaise & garlic mayonnaise

Bowls of seasonal salad

WEDDING ETIQUETTE

THE ARRIVAL

Having been greeted on arrival, your Toastmaster will lead you along the red carpet to the garden or to the lounge where the welcome drinks will be offered. Whilst your guests enjoy their welcome drink it is customary for the photographs to be taken.

THE GREETING

A receiving line is not a necessity, but should you decide to have one, the Toastmaster will liaise with the Best Man to arrange this. There are many combinations of line up formats however the standard order would be as follows:

Bride & Groom	Bride's mother	Bride's Father	Groom's Mother
Groom's Father	Chief Bridesmaid	Bridesmaids	Best man

Once greeted, your guests will be shown to their tables.

THE MEAL

When everyone is settled and the orders taken, the Toastmaster will request that all are upstanding to welcome the happy couple into the room. This is normally accompanied with a rapturous applause! The Toastmaster will then call order and introduce the person saying grace.

Then the meal begins.

CUTTING THE CAKE

After the sweet plates are cleared, the Toastmaster will organise the cutting of the cake. Once completed, the cake will be removed and then served to your guests with coffee.

TOASTS AND SPEECHES

The Toastmaster will call the room to order and will introduce the speakers.

The customary order and content is as follows:

The Bride's Father	Toasts the happiness of the newlyweds, officially welcomes the groom into the family, and tells the Bride how beautiful she looks.
The Groom	Responds by thanking the guests and the Brides Parents. He may also take this opportunity to thank his own parents. He finishes by proposing a toast to the Bridesmaids
The Best Man	Replies on behalf of the Bridesmaids, and will then tell a few humorous stories or reminiscences of his friendship with the groom. He finishes with proposing another toast to the happy couple

TERMS & CONDITIONS

1 Minimum Numbers

Minimum numbers may be applicable on a Saturday during certain times of the year. A drinks package must also be chosen for the day reception.

All bookings at the Best Western Forest and Vale Hotel are accepted subject to the terms and conditions set out below unless agreed alterations are in writing. In addition to the day reception an evening buffet must be selected catering for 80% of invited guests

If you choose not to cater for guests in the evening a room hire charge of £300.00 will be made.

Should you require a day reception only the Garden Suite and Lounge Bar must be vacated by 5.30pm

Final numbers must be advised 14 days prior to the Wedding and this will be the number used for invoicing purposes.

2 Booking Confirmations

Provisional bookings will be held for 2 weeks only, after which a deposit of £500.00 with a letter of confirmation is required.

A further £1000.00 deposit is payable 12 weeks prior to the Wedding day. We are sorry but deposits are non transferable and non refundable. Please read section 5 insurance.

3 Prices

Following detailed discussion and our understanding of your arrangements, the agreed prices will be confirmed in writing.

4 Settlement of the Account

Once you have advised us of your final numbers we will issue the final invoice. This needs to be settled 7 days prior to your wedding day.

5 Insurance

We strongly recommend that you take out Wedding insurance. This should cover you in the event of cancellation or postponement, but please check terms and conditions with your broker.

6 Accommodation

A special Wedding tariff is available for any of your guests wishing to stay the night. A maximum of 8 rooms (including the Honeymoon Suite) may be booked for one night only. Any other rooms required must be booked for a minimum of 2 nights. All rooms must be booked by individual guests and a deposit will be taken at the time of booking. Normal booking conditions apply.

7 Cancellation Policy

The following scale of charges will be made

Cancellation more than 12 weeks prior to the event – £500.00

Cancellation less than 12 weeks prior to the event - £1500.00

Cancellation less than 4 weeks prior to the event – 90% of the estimated total costs

ACCOMMODATION RATES

RATES ARE PER ROOM INCLUSIVE OF FULL ENGLISH BREAKFAST AND VAT

Apr 2010 – Oct 2010

STANDARD ROOMS
£103.00

EXECUTIVE ROOMS
£118.00

SUPERIOR ROOMS
£133.00

Nov 2010 – Mar 2011

STANDARD ROOMS
£94.00

EXECUTIVE ROOMS
£109.00

SUPERIOR ROOMS
£124.00

Apr 2011 – Oct 2011

STANDARD ROOMS
£105.00

EXECUTIVE ROOMS
£120.00

SUPERIOR ROOMS
£135.00

Nov 2011 – Mar 2012

STANDARD ROOMS
£95.00

EXECUTIVE ROOMS
£110.00

SUPERIOR ROOMS
£125.00