

# Civil Ceremonies

Hawkstone Park Hotel is licensed as a venue for Civil Ceremonies and Civil Partnerships. Please call the Shropshire Registration Service on 03456 789016 to confirm availability and cost of a Registrar at the earliest opportunity.

## CIVIL CEREMONY ROOM HIRE CHARGES

Function Room	Minimum Numbers	Maximum Numbers	Hire Price
Hill Suite	10	60	£300.00 (2018) £330.00 (2019)
Business Centre	10	100	£350.00 (2018) £385.00 (2019)
Lower Restaurant	60	100	£500.00 (2018) £550.00 (2019)

You are welcome to provide your own music on CD, the music must be non-religious. You need to choose one track that is to be played as guests arrive, one for when the bride walks in, a further three tracks to be played whilst the register is signed and finally a track played for the bride and groom to walk out to.

**Book your wedding in any of the following months & receive a £500 discount:**  
**July, October, November and December 2018**  
**January, February and March 2019**



# Drinks Packages

Please choose one of the following drink packages  
Minimum Numbers of 50 People

## Package A:

- 1 Glass of Bucks Fizz or Pimms for reception drinks
- 1 Glass of El Velero Verdejo Blanco or El Velero Tempranillo Tinto during the Wedding Breakfast
  - 1 Glass of Sparkling Wine for the toast

£15.00 per person (2018)

£16.50 per person (2019)

## Package B:

- 1 Glass of Kir Royale or Pimms for reception drinks
- 1 Glass of El Velero Verdejo Blanco or El Velero Tempranillo Tinto plus top up during the Wedding Breakfast
  - 1 Glass of Sparkling Wine for the toast

£19.00 per person (2018)

£21.00 per person (2019)

## Package C:

- 1 Glass of Strawberry Bellini or Rose Prosecco for reception drinks
- 1 Glass of El Velero Verdejo Blanco or El Velero Tempranillo Tinto plus top up during the Wedding Breakfast
  - 1 Glass of Prosecco for the toast

£23.00 per person (2018)

£25.50 per person (2019)

Fancy something a little different...

- Winter Pimms
- Mulled Wine
- Bottled Beers

# To Have & To Hold

Minimum Numbers of 50 People

One choice per course

## Starters

Tomato, red onion & basil soup, homemade bread rolls  
Chicken, apricot & pistachio boudin, orange & herb salad  
Per las, mushroom & thyme tart, beetroot puree, dressed endive salad  
Gravlax of salmon, horseradish mayonnaise, herb salad

## Main Course

Slow braised Feather blade of beef, pomme anna, seasonal vegetables, Yorkshire pudding & beef jus  
Roast loin of pork, grain mustard mash, sage & apple stuffing, roasted onions, cream of cider sauce  
Stuffed chicken breast with mushrooms & thyme, garlic & herb Lyonnaise potato, seasonal vegetables, mushroom jus  
Salmon fillet, crab & new potato cake, spinach, saffron velouté

## Dessert

Sticky toffee pudding, toffee sauce, vanilla ice cream (gluten free)  
Tart au citron, candied lemon, berry compote  
Chocolate & whisky torte, white chocolate ice cream, whisky syrup  
Profiteroles, vanilla Chantilly cream, warm chocolate sauce

Filter coffee and mints

£29.00 per person (2018)

£32.00 per person (2019)

## Menu Inclusions:

Reception room hire in the Waterloo Suite  
Regal red carpet welcome  
Use of a traditional silver cake stand and knife  
White linen napkins, cloths, table and glassware  
Menu cards (two per table)  
The service of a Master of Ceremonies  
Overnight accommodation for the Bride and Groom

# To Love & To Cherish

Minimum Numbers of 50 People

One choice per course

## Starters

Leek, potato & spinach soup, salted butter & crusty bread roll  
Gin cured salmon, wasabi, olive oil powder, endive & herbs  
Pressed ham hock terrine, mustard dressing, crispy quails egg  
Beetroot & goats cheese garden, butternut squash, candied nuts & flowers

## Main Course

Rolled sirloin of beef, horseradish mash, Yorkshire pudding, seasonal vegetables, red wine  
gravy  
Roulade of chicken, spinach & garlic, confit chicken croquette, seasonal vegetables, grape &  
Muscadet sauce  
Confit belly pork, grain mustard pomme puree, black pudding fritter, seasonal vegetables,  
crispy crackling & apple jus  
Red wine fillet of hake, chive potato cake, braised onion hearts, baby carrots, red wine sauce

## Dessert

Warm chocolate & stout cake, macadamia nut, dark chocolate sauce  
Apple & rum frangipane tart, crème anglaise  
White chocolate & honey panna cotta, seasonal berries, honeycomb  
Passionfruit & orange set curd, pistachio shortbread, minted berries, Italian meringue

Filter coffee and mints

£34.00 per person (2018)

£37.50 per person (2019)

## Menu Inclusions:

Reception room hire in the Waterloo Suite  
Regal red carpet welcome  
Use of a traditional silver cake stand and knife  
White linen napkins, cloths, table and glassware  
Menu cards (two per table)  
The service of a Master of Ceremonies  
Overnight accommodation for the Bride and Groom

# Happily Ever After

Minimum Numbers of 50 People

One choice per course

## Starters

French onion soup, gruyere cheese croute  
Confit duck pressing, duck gel, pickled cherries jam & dressed herb salad  
Salmon, prawns, crab terrine, tartar sauce, dressed endive  
Layering of heritage carrots & coriander, pickled carrots, crispy parsnips and cream cheese dressing

## Main Course

Roasted rump & braised shoulder of lamb, crushed peas, rosemary smoked mash, baby carrot, red wine sauce  
60 degrees duck breast, confit duck arancini, fondant potatoes, baby vegetables, duck jus  
Duo of pork: confit belly & crackling, Parma ham wrapped tenderloin, calvados apple puree, baby vegetables, pomme anna & cider jus  
72 degree buttermilk poached cod, chorizo Lyonnaise potato, sea vegetables, mussel & crab velouté

## Dessert

Salted caramel chocolate fondant, milk sorbet  
Trio of apples, frangipane, confit apple, compote, crisps  
Banoffee - sugared puff pastry, caramel, roasted banana, peanut butter, milk chocolate ice cream  
Carrot cake panna cotta, spiced macarons, biscotti crumbs, orange & basil gel, orange flower espuma, chocolate

Filter coffee and mints

£44.00 per person (2018)

£48.50 per person (2019)

## Menu Inclusions:

Reception room hire in the Waterloo Suite  
Regal red carpet welcome  
Use of a traditional silver cake stand and knife  
White linen napkins, cloths, table and glassware  
Menu cards (two per table)  
The service of a Master of Ceremonies  
Trip to the Follies for Photographs for the Bride & Groom  
Overnight accommodation for the Bride and Groom

# Children's Menu

## Starters

Tomato Soup with a crusty roll  
Melon Balls with Fresh Strawberries  
Cheesy Garlic Bread

## Main Course

Cheese & Tomato Pizza  
Chicken Goujons  
Sausage  
Tomato Penne Pasta

All served with a choice of chips or mash potato  
And baked beans or peas

## Dessert

Ice Cream  
Fresh Fruit Salad

**£8.95 per child (2018)**

**£9.85 per child (2019)**

(Under 12)

# Evening Buffet Options

Please choose one of the following evening options  
Minimum Numbers of 50 People

## Gourmet Sausage Station

Selection of local Maynard's sausages and caramelised onions, served in a floury bap with mustard, ketchup, brown sauce and relishes

£12.95 per person (2018); £14.25 per person (2019)

## Burger Station

8oz beef burgers served on the buffet with a range of bread rolls, shredded lettuce, tomatoes, caramelised onions, Swiss cheese, blue cheese, gherkins, barbecue sauce, ketchup, mustard and burger relish

£14.95 per person (2018); £16.50 per person (2019)

## Homemade Stonebaked Pizzas

Freshly baked pizzas, crunchy coleslaw, mixed green salad, tomato and onion salad

£14.95 per person (2018); £16.50 per person (2019)

## Hot Filled Baps

Choose one of the following:

Roast Pork, Stuffing & Apple Sauce, Fish Fingers & Tartare Sauce or Grilled Bacon

£12.95 per person (2018); £13.95 per person (2019)

## Hog Roast

Full hog roast carved by the chef:

Served with soft floured baps, coleslaw, tomato and cucumber, homemade apple sauce, sage and onion stuffing

£14.95 per person (2018); £15.95 per person (2019)

## Stuffed Suckling Pig

Served with wild boar and sage, floured baps, coleslaw, tomato and cucumber salad, homemade apple sauce, sage and onion stuffing

£17.95 per person (2018); £18.95 (2019)

(Minimum numbers 100)

Add Chunky Chips - £1.50 per person

Or Selection of Salads - £3.50 per person

# Finger Buffet

Finger sandwiches  
Filled wraps  
Open rolls  
Homemade sausage rolls  
Roast chicken drumsticks & thighs  
Southern fried chicken wings  
Assortment of quiche  
Gala pie  
Bong bong shrimp  
Chicken satay skewers  
Pizza selection  
Hand cut chips  
Potato wedges  
Goats cheese arancini  
Corn dogs  
Roasted garlic & red pepper hummus & croutes  
Crispy whitebait, dill & lemon mayonnaise  
Tomato & basil pasta salad  
Mixed bean salad  
Lamb kofta & mint dip  
Mixed sushi rolls (v)

**Choose 6 Items from the above selection**

**£13.95 per person (2018)**

**£15.50 per person (2019)**

**Choose 8 Items from the above selection**

**£16.95 per person (2018)**

**£18.50 per person (2019)**



# Additional Extras

Selection of 3 canapés, from	£5.50 per person
Sorbet Course	£3.00 per person
Soup Course	£4.50 per person
Petit Fours	£2.00 per person
Cheese Platter	£6.50 per person
Upgrade to champagne for toast	£6.00 per person
Glass of Port with Cheese Platter	£4.00 per person
Follies Trip for Bride and Groom for Photos	£100.00
Evening Disco	£300.00
Birdcage Centrepieces	£10.00 each
Blossom Tree	£20.00 each
Chair Covers (white or black)	£3.50 per chair
Sweet Cart	From £250.00
Suite Upgrade	£100.00
Superior Deluxe Upgrade	£175.00

## Frequently Asked Questions

### 1. How much deposit is required?

A signed contract and non-refundable £1,000.00 deposit is required within fourteen days of making the provisional booking. This will guarantee the date and the room.

### 2. When are final numbers required?

Final numbers advised 14 days prior to the event date will be taken as final and charged for unless numbers increase.

### 3. How much do you charge for Children if they want the Wedding Breakfast?

Meals for children aged between 2 and 12 years are charged at 50%, while those under 2 are with the compliments of Hawkstone Park.

### 4. When do we need to come in and go through the final details?

If you can please contact the wedding co-ordinator 6-8 weeks prior to your wedding to arrange your final details appointment.

### 5. What is your Cancellation Policy?

In the unfortunate event of you cancelling your confirmed booking for a wedding reception the following charges will apply:

**Between 52 and 27 weeks**      25% of the anticipated revenue

**Between 26 and 13 weeks**      50% of the anticipated revenue

**Between 12 and 5 weeks**      90% of the anticipated revenue

**Less than 4 weeks**      100% of the anticipated revenue