

## WEDDINGS AT RUFFORD

### **The Talbot Suite, at Rufford Mill, in Rufford Abbey Country Park**

Rufford is the ideal venue for your wedding: a beautiful site, steeped in history. At the heart of the park lie the picturesque remains of Rufford Abbey, founded in the 12<sup>th</sup> century by Cistercian monks and later transformed into a grand country house by the Talbot and Savile families. Around the Abbey lie park land, woodland, formal gardens and a lake. You are invited to take full advantage of the beautiful photo opportunities that surround Rufford Abbey.

With stunning views across the lake, natural surroundings and a relaxed, rural atmosphere, Rufford Mill provides an enchanting backdrop for your wedding or partnership ceremony. The Talbot Suite, on the first floor of Rufford Mill, is easily accessible by both lift and stairs, offering a stylish venue which can accommodate 80 guests for a wedding breakfast and 150 for an evening reception.

Please find enclosed menus and packages, but we always remember this is your special day, and our chefs freshly cook the food on the premises, so if there is something different you would like please ask.

All our prices include VAT, linen hire, glass ware and red carpet.

Children under 3 years old are free; children between 3 and 12 years old are half price, and over 13 years old are charged as adults.

All prices are correct at the date of printing, but may be subject to change without prior notice.



## HOW TO BOOK AND WHAT HAPPENS NEXT?

### **How to book**

The Talbot Suite is available for your exclusive use.

To view the venue, secure a provisional date and time for your wedding and discuss your individual requirements, please contact Yvonne Dooley, our Wedding Coordinator: [yvonne.dooley@nottscc.gov.uk](mailto:yvonne.dooley@nottscc.gov.uk) / 01623 827315 (Wednesday to Sunday 9am - 5pm).

You will also need to contact Newark and Sherwood Registrar on 0300 500 80 80 to ensure their availability on your chosen day.

### **What happens next?**

1. Contact our Wedding Coordinator to organise a meeting to discuss your wedding plans and provisionally book your date
2. Contact the registrar to ensure their availability of your chosen date
3. Confirm your date with our Wedding Coordinator. To secure the date please pay the room hire costs and return to us a signed copy of your wedding contract
4. Twelve weeks prior to your wedding, our Wedding Coordinator will contact you to arrange a meeting to discuss your wedding arrangements in detail. Please allow a minimum of two hours for the meeting. Our Wedding Coordinator can be contacted at any time to discuss any further information
5. The Wedding Coordinator will send you written confirmation of your wedding arrangements, along with an itemised invoice
6. We ask for payment in full, six weeks before your wedding.

If you have any queries, please contact Yvonne Dooley, our Wedding Coordinator, on 01623 827315.

**TALBOT SUITE – ROOM HIRE CHARGES**

<b>The Talbot Suite – Room Hire</b>	<b>Price</b>
<i>Civil ceremony and wedding breakfast until 6pm (Saturdays and Bank Holidays - July, August and September)</i>	<i>£1,150</i>
<i>Evening room hire if ceremony is on site (Saturdays and Bank Holidays - July, August and September)</i>	<i>£350</i>
<i>Civil ceremony and wedding breakfast until 6pm (Saturdays and Bank Holidays)</i>	<i>£950</i>
<i>Evening room hire if ceremony is on site (Saturdays and Bank Holidays)</i>	<i>£250</i>
<i>Fridays and Sundays civil ceremony and wedding breakfast until 6pm</i>	<i>£650</i>
<i>Friday and Sunday evening room hire if ceremony is on site</i>	<i>£250</i>
<i>Monday - Thursday (not bank holidays) civil ceremony, wedding breakfast and evening reception (please see details of our fully inclusive £3,000 package)</i>	<i>£500</i>
<i>Hosting services</i>	<i>£150</i>

Prices correct at time of printing (1 January 2015).

All prices are inclusive of the red carpet, white linen and glassware.

**To secure your booking, full payment of room hire costs is required.**

## FULLY INCLUSIVE WEDDING FOR £3,000

For weddings Monday – Thursday, and seven days a week from October 2015 – March 2016 (excluding bank holidays).

Off-site wedding packages can be discussed.

Inclusive of:

- Exclusive use of the Talbot Suite and bar, for your ceremony and reception, including red carpet
- Wedding breakfast for 50,\* including two glasses of red or white house wine
- A glass of sparkling wine for the toast for 50\*
- Evening reception for 90\* with finger buffet ‘Love’
- Hosting services
- Wedding Breakfast for 50 guests (make your choice from either of set menus below):

### **Menu Option 1**

*Home-made seasonal vegetable soup served with a granary wedge*

#### **From the Carvery**

*Roast beef with home-made yorkshire puddings and horseradish cream*

*Roast turkey with sage and onion stuffing and cranberry sauce*

*Nut roast with a red pepper sauce*

*All served with a selection of seasonal vegetables and potatoes*

*Home-made apple crumble with cream*

*Fresh coffee and mints*

### **Menu Option 2**

*Tomato, goat’s cheese and basil tartlet on a bed of dressed leaves*

#### **From the Carvery**

*Roast beef with home-made yorkshire puddings and horseradish cream*

*Roast turkey with sage and onion stuffing and cranberry sauce*

*Roasted vegetable wellington*

*All served with a selection of seasonal vegetables and potatoes*

*Fruits of the forest cheesecake with pouring cream*

*Fresh coffee and mints*

\*Any additional guests will be charged at brochure prices

## RECEPTION DRINKS

<b>Drinks</b>	<b>Price per glass</b>
<b>Alcoholic</b>	
<i>Champagne and strawberries</i>	£5.50
<i>Champagne</i>	£5.00
<i>Sparkling wine</i>	£3.95
<i>Buck's fizz (sparkling wine and orange juice)</i>	£4.25
<i>Buck's fizz (champagne and orange juice)</i>	£4.95
<i>House wine – red, white or rosé</i>	£3.55
<i>Pimms with lemonade and fruit</i>	£2.95
<i>Pimms with lemonade, cucumber and mint</i>	£2.95
<i>Warmed mulled wine</i>	£3.50
<b>Non Alcoholic</b>	
<i>Sparkling elderflower with raspberries</i>	£2.50
<i>Orange juice</i>	£1.75
<i>Apple juice</i>	£1.75
<i>Pineapple juice</i>	£1.75

Prices correct at time of printing (1 January 2015).

Corkage £8 a bottle.

## CANAPÉS

Canapés can be offered to your guests along with reception drinks after your wedding ceremony in the Talbot Suite.

### **Canapé Selection**

£4.95 per person

*Skewered chicken yakatori*

*Cheddar cheese and grape mini skewers (a favourite with the children)*

*Cream cheese and red onion crostini*

### **Hand-made Luxury Canapé Selection**

£5.95 per person

*Smoked salmon, cream cheese and cucumber mini brioche*

*Mandarin and prune with smoked duck on white bread*

*Ham, fig and pistachio on olive bread*

*Vegetables on Nordic bread*

### **Olives, bread and dipping oils**

£3.95 per person or to share £20 per table

**MAPLE CARVERY MENU (THREE COURSES)**

**£28.95 PER PERSON**

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WEDDINGS AT RUFFORD  
ABBAY COUNTRY PARK

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**Starters**

*Classic prawn cocktail served with marie rose sauce and brown bread and butter*  
*Roast tomato and basil soup served with granary wedge and butter*  
*Tomato, goat's cheese and basil tartlet on a bed of dressed leaves*

**From the Carvery**

*Roast beef with home-made yorkshire puddings and horseradish cream*  
*Roast turkey with sage and onion stuffing and cranberry sauce*  
*All served with a selection of seasonal vegetables, roast and minted new potatoes and gravies*

**Vegetarian Choice**

*Roasted vegetable wellington*  
*Nut roast with a red pepper sauce*  
*Chilli bean cobbler*  
*Butternut and feta cheese tart*

**Desserts**

*Lemon tart with summer berry compote and cream*  
*Home-made apple and raspberry crumble served with cream*  
*Fabulous chocolate fudge cake served with cream*  
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*Freshly brewed tea and coffee*

Your guests will enjoy the same starter and sweet and will be able to make their choice of main course from the carvery on the day.

Please make a choice of one starter, one vegetarian and one dessert for your guests.

**OAK CARVERY MENU (FOUR COURSES)**  
**£37.95 PER PERSON**

**Starters**

*Smoked salmon and prawn platter*

*Antipasti plate including parma ham, olives, smoked peppers, feta cheese, sun dried tomato bread and dipping oils*

*Watercress and potato soup served with a granary wedge and butter*

*Tomato, goat's cheese and basil tartlet on a bed of dressed leaves*

**From the Carvery**

*Roast beef with home-made yorkshire puddings and horseradish cream*

*Roast turkey with sage and onion stuffing and cranberry sauce*

*Honey roast gammon*

*All served with a selection of seasonal vegetables, roast potatoes and minted new potatoes*

**Vegetarian Choice**

*Roasted vegetable wellington*

*Nut roast with a red pepper sauce*

*Chilli bean cobbler*

*Butternut and feta cheese tart*

**Dessert**

*Lemon tart with summer berry compote and cream*

*Home-made apple and raspberry crumble served with cream*

*Platter of individual desserts served to the table*

*Chocolate and salted caramel tart served with vanilla ice cream*

**Cheese board to the table**

*A selection of cheeses, grapes, home-made chutney and savoury biscuits. A glass of port can be added.*

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*Freshly brewed tea and coffee*

Your guests will enjoy the same starter and sweet and will be able to make their choice of main course from the carvery on the day.

Please make a choice of one starter, one vegetarian and one dessert for your guests.





## **EVENING BUFFETS**

### **Love**

#### **£11.75 per person**

*Assortment of meat, fish and vegetarian freshly prepared sandwiches on white and wholemeal bread*

*Potato wedges with a sour cream and chive dip*

*Crispy chicken wings*

*Selection of vegetable samosas, spring rolls and onion bhajis*

*Fresh carrot, cucumber and cherry tomatoes served with a tomato salsa dip*

*Mini sausage rolls*

*Bowls of savoury crisps*

### **Cherish**

#### **£14.75 per person**

*Assortment of meat, fish and vegetarian freshly prepared sandwiches on white and wholemeal bread*

*Potato wedges with a sour cream and chive dip*

*Crispy chicken wings*

*Selection of vegetable samosas, spring rolls and onion bhajis*

*Assorted English cheeses served with grapes and savoury biscuits*

*Selection of savoury pizza slices*

*Breaded plaice goujons with lemon and tartar sauce*

### **Honour (fork buffet)**

#### **£17.95 per person**

*Home-made beef and vegetarian lasagnes*

*Garlic breads*

*Potato wedges or mini jacket potatoes served with sour cream and tomato salsa*

*Tossed garden salads with parmesan and caesar dressing*

*Home-made coleslaw*

*Olives, breads with dipping oils*

**SOMETHING DIFFERENT**

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**WEDDINGS AT RUFFORD  
ABBAY COUNTRY PARK**  
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*Hot bacon rolls served with brown or tomato sauce*

£4.95 per person

*Roast pork rolls with stuffing, crackling and apple sauce*

£6.95 per person

*Why not add potato wedges with sour cream and salsa?*

£2.50 per person

*Assorted cheeses, grapes and savoury biscuits*

£6.95 per person

**Compliment your finger buffet with a selection of sweets**

*A selection of locally baked cup cakes*

£2.50 per person

*or*

*A platter of individual desserts*

£4 per person

*Rufford High Tea*

£9.95 per person

*A selection of sandwiches served with traditional cakes or fresh fruit scone with preserve and cream*

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*Pot of freshly brewed tea or coffee*

The above menu choices can only be served in conjunction with the hot carvery menus (minimum of 50 guests per choice).

## DRINKS PACKAGES

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ABBAY COUNTRY PARK

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Drinks – inclusive packages can be tailored to suit your particular requirements. Our Wedding Co-ordinator will be pleased to discuss this with you.

### Spring / Summer

#### **Orchid £13.50**

*1 Glass of bucks fizz on arrival  
2 Glasses of house red or white wine  
1 Glass of sparkling wine to toast*

#### **Bluebell £12.50**

*1 Glass Pimms and fruit on arrival  
2 Glasses of house red or white wine  
1 Glass of sparkling wine to toast*

#### **Rose £16.00**

*1 Glass of rose champagne and strawberries  
2 Glasses of house shiraz cabernet or chardonnay  
1 Glass of Yves Lallement brut to toast*

### Autumn / Winter

#### **Mistletoe £12.50**

*1 Glass of mulled fruit punch  
2 Glasses of house red or white wine  
1 Sparkling wine to toast*

#### **Ivy £13.50**

*1 Glass of mulled cinnamon cider on arrival  
2 Glasses of house red or white wine  
1 Glass of sparkling wine to toast*

#### **Holly £16.00**

*1 Glass of mulled wine on arrival  
2 Glasses of Ca'Lunghetta pinot grigio or Vega del Ray  
Reserva rioja  
1 Glass of Yves Lallement brut to toast*



**CIVIL WEDDING / PARTNERSHIP BOOKING FORM**

Bride's / first partner's name

Date of wedding / ceremony

Groom's / second partner's name

Time of wedding / ceremony

Telephone

Mobile

Email address

Address

**Registrar has confirmed date and time?** Yes  No

**Service requirements**

- 1. Civil wedding
- 2. Wedding breakfast
- 3. Evening reception
- 4. Evening buffet

**Special requirements:**

**Booking fee paid – amount: £.....**