

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 12th 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 / 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

The Talbot Suite – Room Hire	Price
<i>Civil ceremony and wedding breakfast until 6pm (Saturdays and Bank Holidays - June, July and August)</i>	<i>£1,250</i>
<i>Evening room hire if ceremony is on site (Saturdays and Bank Holidays - June, July and August)</i>	<i>£550</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 December 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 – March (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

Drinks	Price per glass
Alcoholic	
<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>	£4.55
<i>Pimms with lemonade and fruit</i>	£2.95
<i>Pimms with lemonade, cucumber and mint</i>	£2.95
<i>Warmed mulled wine</i>	£3.95
Non Alcoholic	
<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 December 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

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
ABBEY 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

WEDDINGS AT RUFFORD
ABBAY COUNTRY PARK

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: £.....