



Nottinghamshire
County Council

Weddings & Special Functions

At Rufford Abbey Country Park



Rufford

Country Park

The Talbot Suite, Rufford Mill

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.

With stunning views across the lake, natural surroundings and a relaxed rural atmosphere, Rufford Mill provides an enchanting backdrop to your wedding or partnership ceremony. The first floor of the Mill has now been converted into The Talbot Suite, a stylish venue for civil weddings and partnerships. This listed building has a historic exterior but a fresh and contemporary interior.

The Talbot Suite, on the first floor of Rufford Sawmill, is easily accessible by both lift and stairs. It can comfortably seat 150 guests theatre-style or 80 guests banquet-style in an airy and spacious 49ft x 29ft. There is a dedicated car park in the Mill courtyard and additional parking a short walk away in the woodland car park.

During your ceremony and reception you are invited to take full advantage of the beautiful photo opportunities that surround Rufford Abbey and Rufford Mill. Rufford Abbey steps, the bridge across the lake, the bluebell woods and the Formal Gardens are just some of the enchanting locations available.



Rufford



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 either email me on

yvonne.stone@nottscc.gov.uk

or telephone 01623 827314

(Wednesday to Sunday 9.00am until 5.00pm)

See also www.ruffordmill.co.uk

You will also need to contact **Newark and Sherwood Registrar** on **01636 705455** to ensure their availability on your chosen day.

Rufford

The Talbot Suite at Rufford Mill for your Wedding Breakfast

After your wedding or partnership ceremony you, along with your guests, are invited to relax in the bar lounge adjoining the wedding room. The bar will be open for your exclusive use after your ceremony. We can serve Champagne and Canapés or you can alternatively make a choice from our available menu.

For your reception our professional chefs will be pleased to offer a range of options, from a hot carvery buffet through to fine dining for up to 80 guests and a selection of light finger buffets for up to 120 evening guests.

Hosting Service – to ensure your special day runs smoothly, we can provide a dedicated and experienced person to make special announcements, keep your guests informed of the order of the day and make sure everything runs to schedule.



Rufford

Wedding/Partnership Ceremony 2011/12 Room Hire Charges

Prices correct at date of printing – 1st June 2011

Venue	Price
Daytime (Sunday & Friday) until 6pm	£650
Daytime (Saturday) until 6pm	£950
Your civil wedding / partnership at Rufford Mill (including red carpet)	
The Talbot Suite, Rufford Mill. Exclusive use after wedding (after 6pm)	£500
If civil ceremony is with us after 6pm	£250
Monday – Thursday (not Bank Holidays) wedding and evening hire	£500
Hosting Services	£150

To secure a civil wedding booking, full payment of room hire costs is required.

Current Catering Charges	
Reception Drinks	from £2.75 per person
Canapés	from £4.95 per person
Wedding Breakfast in the Talbot Suite	from £28.00 per person
Evening Buffets	from £10.50 per person
White Linen Hire & Glassware	inclusive in Room Hire

Rufford

Fully Inclusive Wedding for £3,000

For Weddings Monday – Thursday, and 7 days a week from
January – March (Excluding Bank Holidays)

Inclusive of:

- Exclusive use of the Talbot Suite & bar, for your ceremony and reception, including red carpet
- Wedding breakfast for 50,* including 2 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 (choose 1 of each course)

Fan of Melon and Summer Berry Compote
Cream of Vegetable Soup
Cherry Tomato and Mozzarella Tart

Breast of Chicken with White Wine Sauce
Roast Loin of Pork
Somerset Strudel
(Apple, Leek, Potato & Cheddar Cheese wrapped in Filo Pastry)
Herb Crusted Fillet of Salmon
All served with seasonal vegetables and potatoes

Profiteroles and Chocolate Sauce
Warm Apple Pie and Vanilla Custard
Fruits of the Forest Cheesecake

Fresh Coffee and Mints

*Any additional guests will be charged at brochure prices

Rufford

Wedding & Special Occasion Menus

- Reception Drinks
- Canapés
- Hot Carvery Buffet Menus
- The Talbot Suite Menus
- Talbot Suite Fine Dining Menus
- Evening Buffet Menus
- 'Something Different' Menus
- Drinks Packages



Our function co-ordinator will be pleased to discuss any special dietary requirements with you. Please note that all prices throughout this brochure include VAT. Prices are correct at date of printing but may be subject to change without prior notice. Menu items are subject to availability.

Charges for Children's Meals

0 – 4 years	Free of charge
5 – 12 years	Half price
13 and over	Adult meal price

Rufford

Reception Drinks

Prices correct at time of printing (1st June 2011).

Drinks	Price per Glass
Champagne & Strawberries	£5.50
Champagne	£5.00
Sparkling Wine	£3.95
Buck's Fizz (sparkling wine and orange juice)	£4.25
Buck's Fizz (champagne and orange juice)	£4.95
House Wine – Red, White or Rosé	£2.75
Sherry – sweet or dry	£2.75
Pimms with Lemonade and Fruit	£2.95
Pimms with Lemonade, Cucumber and Mint	£2.95
Warmed Mulled Wine	£3.10
Non Alcoholic Drinks	
Sparkling Elderflower with Raspberries	£2.50
Orange Juice	£1.75
Apple Juice	£1.75
Pineapple Juice	£1.75

Rufford

Canapé Selection

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

Mini Chicken and Salsa Fajitas

Mushroom Crostini

Cheddar Cheese & Grape Mini Skewers

Prawn and Lemon Blinis

Feta and Black Olive Skewers

Cream Cheese and Red Onion Crostini

Melon, Grape and Strawberry Skewers

Please make your choice from the above selection

- **Selection of 3 choices £4.95 per person**

Guests will be served approximately 4 canapés each

Rufford

The Talbot Hot Carvery Buffet *£26.95 per person*

Your guests will be able to choose from

Hand Carved Roast Beef with Mustard Crust
Roast Turkey with Cranberry Jelly
Nut Roast with Tomato Salsa
Baby New Potatoes with Mint Dressing

~

A range of salads will be available:

Mixed Green Salad
Red Onion and Cherry Tomato Pasta Salad
Five Bean Salad
Homemade Coleslaw
Carrot, Beetroot and Walnut Salad
White and Brown Bread Rolls

Lemon Tart with Berry Coulis and Fresh Cream

Freshly brewed Tea or Coffee

~

To compliment your Hot Carvery Buffet select a starter that will be served to your guests table:

Tomato & Basil Soup with Ciabatta Bread ~ £4.50

Broccoli & Stilton Soup served with Cheese Straws ~ £4.50

Carrot & Coriander Soup served with Rustic Bread ~ £4.50

Prawn & Apple Salad dressed with a Cucumber & Mint
Mayonnaise ~ £4.50

Chef's Paté served with Mixed Leaves, Red Onion
Chutney & Melba Toast ~ £4.50

Russford

The Talbot Suite Set Menu

Please make a choice of one dish per course for your guests
£28.00 per person

Starters

Fan of Seasonal Melon served with a Raspberry Coulis, Fresh Raspberries and Kiwi Fruit

Breaded Brie served with a Cumberland Dip

Cherry Tomato and Mozzarella Tartlet on a bed of dressed leaves

Marie Rose Prawn Salad

Chef's Pate and Toast with mixed leaves and Red Onion Chutney

Carrot and Coriander Soup served with Onion Bread

Main Courses

*Prime Breast of Turkey served with Chipolata and Bacon Rolls, Seasoning and Cranberry Jelly
Hand Carved Roast Beef served with Yorkshire Puddings*

Salmon en Croute served with Lemon and Tarragon Sauce

*Roast Honey Glazed Gammon
Roast Loin of Pork served with Apple Sauce and Seasoning*

Pork Steaks topped with Stilton and Pear

Vegetarian Choice

*Somerset Strudel – Apple, Leek, Potato and Cheddar Cheese parcelled in filo pastry
Mushroom Stroganoff and Rice
Roasted Vegetable and Walnut Bake
Goats Cheese Tart*

Sweet Desserts

Short Crust Apple Pie

Forest Fruits Cheesecake

Sherry Trifle

Chef's Fresh Apple and Raspberry Crumble

Platter of individual Desserts served to the table

Cheese and Fruit Platter served with Savoury Biscuits

Profiteroles filled with fresh Cream and coated with Chocolate Sauce

Rufford

Rufford

Oak

Anti pasta Plate

Parma Ham, Olives, Smoked Peppers, Feta Cheese, Sun dried Tomato Bread and Dipping Oils

Pan fried Sirloin Steak with Watercress, Hazelnut and Red Chilli Pesto, Roasted Garlic Mash and Fine Green Beans (Steak served medium rare)

Classic Crème Brulee with Fresh Raspberries and Shortbread Fingers

Coffee and Petit Fours

£37.95

Rufford

Maple

Butternut Squash and Sweet Potato Soup served with Home Made Sage Flat Bread

Lamb Shank cooked in Red Wine, Garlic and Rosemary with Fondant Potatoes and Roast Baby Vegetables

Chocolate Pot with Orange and Polenta Biscuits

Coffee and Chocolate dipped Strawberries and Grapes

£37.95

Rufford

Pine

Assiette of Seafood

Smoked Salmon, Crab and Herb Mousse with King Prawn Spiced Skewers

Roast Herb Stuffed Chicken Breast with a Red Currant Jus served with Dauphinoise Potatoes, Baby Honey Glazed Carrots and Mange Tout

French Apple Tart with Home Made Vanilla Ice Cream

Coffee and Home Made Fudge

£37.95

Russford

Evening Finger Buffets

Love

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 Mini Oriental Appetisers

Fresh Carrot, Cucumber and Cherry Tomatoes served with a Tomato Salsa Dip

Mini Sausage Rolls

Mini Cheese and Onion Bakes

Bowls of Savoury Crisps

£10.50 per person

Cherish

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 Mini Oriental Appetisers

Assorted English Cheeses served with Grapes and Savoury Biscuits

Fresh Carrot, Cucumber and Cherry Tomatoes served with a Tomato Salsa Dip

Mini Sausage Rolls

Bowls of Savoury Crisps

£11.75 per person

Rufford

Something Different Evening Supper

*Hot Bacon Rolls
served with Brown or Tomato Sauce
£3.95 per person*

*Roast Pork Rolls with Stuffing, Crackling
And Apple Sauce
£4.95 per person*

*Assorted Cheeses, Grapes & Savoury Biscuits
£5.50 per person*

*The above menu choices can only be served in conjunction
with the Talbot or Hot Carvery Buffet menus
(minimum of 50 guests per choice)*

*Compliment your Finger Buffet with a
Selection of Sweets*

*A Selection of Locally Baked Finger Cakes
£1.25 per person
or*

*A Platter of Individual Desserts
£3 per person*

Russford

Drinks Packages

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

1 Glass of Bucks Fizz on arrival
2 Glasses of House Red or White Wine
1 Glass of Sparkling Wine to Toast

£13.50

Bluebell

1 Glass Pimms and Fruit on arrival
2 Glasses of House Red or White Wine
1 Glass of Sparkling Wine to Toast

£12.50

Rose

1 Glass of Rose Champagne and Strawberries
2 Glasses of Tall Horse Shiraz Cabernet or Chardonnay
1 Glass of Pierre Macaron Grand Reserve Brut to Toast

£16.00

Mistletoe

1 Glass of Mulled Fruit Punch
2 Glasses of House Red or White Wine
1 Sparkling Wine to Toast

£12.50

Autumn/Winter

Ivy

1 Glass of Mulled Cinnamon Cider on arrival
2 Glasses of House Red or White Wine
1 Glass of Sparkling Wine to Toast

£13.50

Holly

1 Glass of Mulled Wine on arrival
2 Glasses of Pinot Grigio or Carrizal Tempranillo Rioja
1 Glass of Pierre Macaron Grand Reserve Brut to Toast

£16.00

Rufford

Civil Wedding / Partnership Booking Form

Bride's / First Partner's Name:

Groom's / Second Partner's Name:

Date of Wedding / Ceremony:

Time of Wedding / Ceremony:

Address

.....

.....

Telephone Mobile

E-mail:

Registrar has confirmed date & time? Yes No

Service Requirements

1. Civil Wedding
2. Wedding Breakfast
3. Evening Reception
4. Evening Buffet

Special Requirements:

Booking Fee Paid – Amount

Rufford



Contacting us

email

rufford.park@nottscc.gov.uk

phone

01623 821310

fax

01623 824840

post

The Abbey, Rufford Country Park, Nr Ollerton,
Nottinghamshire NG22 9DF

internet

www.ruffordmill.co.uk