

CONGRATULATIONS

May we congratulate you on your forthcoming wedding and extend our very best wishes for the future.

Your wedding day is undoubtedly one of the most exciting and important days of your life.

All that excitement takes organisation.

**Allow us at The Burlington Hotel to use our expertise and personal service to your advantage,
as the service of our professional wedding co-ordinator is offered at no extra charge.**

The Burlington Hotel is a nineteenth century Victorian – Edwardian style hotel, tastefully modernised but retaining its old world charm and elegance.

Our luxurious and well-appointed function rooms will offer you the highest of standards which you rightly deserve.

The Premier Suite can accommodate up to 140 guests for a wedding breakfast and up to 200 for an evening reception.

Please note that we also offer smaller function rooms for more intimate weddings. The personal service and attention guaranteed by our highly qualified management and staff, together with the excellent cuisine on which we pride ourselves will make your day a special one.



The Burlington Hotel also holds a 'Marriage Civil License'.

Our beautifully decorated Radnor Suite can accommodate up to 120 guests for your civil ceremony.

**Please call on 01303 255301 and ask to speak to our Wedding Co-ordinator
for a show around of our facilities and a free quotation**

Our Services

When booking your Wedding Breakfast and Evening Reception at the Burlington Hotel,,

We are pleased to offer the following:

The services of our wedding co-ordinator ensuring a smooth organisation for your event

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Complimentary overnight accommodation for the Bride and Groom
including Full English Breakfast

Deluxe bridal suite with fresh fruit, chocolates, bubbly and fresh flowers available with supplement

—o0o—

Reduced rate accommodation for your guests
(Subject to availability)

—o0o—

Free Hire of our Cake Stand and Knife

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Function Room hire including VAT at current rate

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Disco/Band:

Hotel to provide Disco: £350.00

Hotel to provide Band: £POA

Customer's Disco/Band: £150.00 license fee

Following are our current choices of menus for your Wedding Breakfast,
Evening Reception Buffet choices as well as Drinks Packages:

Please note an extensive Wine List and further menus are also available.
Our Head Chef will be pleased to tailor a menu to suit your requirements upon request.

Wedding Breakfast Menus

Please make your choice from one of the menus offered below, with one selection only per course
(Children aged 3 years and under are free, aged 4 to 12 years half price/half portion)

Silver Menu £26.90

Seasonal Vegetable Soup topped with a Parmesan Crouton and drizzled with a Fine Herb Oil

Home-Made Chicken Liver Pate served with Melba Toast and a Cumberland Sauce

Chilled Fan of seasonal Melon complimented by an Apricot Coulis

—oOo—

Pan-Fried Breast of Chicken served in a rich Amontillado Sherry and Sorrel Cream Sauce

Roast Leg of Pork stuffed with Kentish Apple, Black Pudding and Prunes
served with an enriched Roast Jus

Herb Crusted Fillet of Scottish Salmon served with an Orange Butter Sauce

—oOo—

Traditional Italian Tiramisu

Lemon Tart served with a fresh Orange Compote

Fresh Seasonal Fruit Salad served with Cream

—oOo—

Fairtrade organic tiki coffee with Chocolate Mint Crisps

Gold Menu £29.90

Roasted Tomato and Pepper Soup drizzled with a Basil infused Olive Oil

Chilled Gallia Melon served with thinly sliced Parma Ham and a Port Glaze

Terrine of Smoked Salmon with Wholemeal Blinis and a Dill Cream Dressing

—oOo—

Roasted Leg of Marsh Lamb darts with Garlic and fresh Rosemary
Served with a Roast Jus, Redcurrant Jelly and Mint Sauce

Supreme of Corn-Fed Chicken sautéed in Butter and placed on a bed of Roast Vegetable Couscous
Dotted with a rich Tomato and Fresh Basil Concassé

Roasted Red Snapper marinated in Lime and Galanga Ginger
Enhanced with a Coriander and Caper Butter

—oOo—

A Swan of Choux Pastry filled with Chantilly Cream
and laced with a hot Chocolate Sauce

Lemon Bavarois served with a white Peach Coulis and Crème Fraiche

Parfait of Raspberry and Cream Mousse
served with a Framboise Cream and Fresh Raspberries

—oOo—

Fairtrade organic tiki coffee with Chocolate Mint Crisps

[Wedding Breakfast Menus - Continued]

Platinum Menu £34.50

Cream of Wild Mushrooms Soup enriched with Madeira and Double Cream
Scented with Thyme and garnished with Chanterelles

Tian of North Atlantic Prawns and Avocado Mousse
Served on Baby Spinach and Wild Rocket Leaves

Gressingham Duck and Fig Ballotine filled with Duck Breast Force meat, Chicken Livers and Pork
studded with Pistachio Nuts and served with a Prune Chutney

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Champagne Sorbet laced with a Ruby Port Reduction

—o0o—

Aberdeen Angus Roast Sirloin of Beef served pink
with a Rich Red Wine Veal Jus and a Horseradish Sauce

Grilled Supreme of Guinea Fowl served with creamy Puy Lentils and a Green Apple Mustard

Fillet of Lemon Sole with a Prawn and Chive Mousseline in a Dill Cream

—o0o—

Chilled Lemon Soufflé served with fresh Strawberries and Clotted Cream

Bitter Dark Chocolate Truffle Torte combined with Cream
crowned with an Amoretti Crisp and served with a Kahlua Coffee Cream

Tropical Fruits and Seasonal Berries placed in a Brandy-snap Basket
and served with a Honeycomb Vanilla Ice Cream

—o0o—

Fairtrade organic tiki coffee with Home-Made Chocolate Truffles

All main courses are served with a selection of seasonal vegetables and potatoes

Should you wish to add to your set menu, an extra course of British & Continental Cheeses served with Celery, Grapes and Savoury Biscuits,
there is a supplement of £4.90 per person

Vegetarian Choices

Mediterranean Vegetables encased in Filo Pastry
and served with a Tomato and Fresh Basil Concassé

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Mixed Forest Mushrooms and Arborio Risotto
served with a Parmesan Tuille

—o0o—

Spears of tender Asparagus encased in layers of Puff Pastry
napped in a Béarnaise Sauce with a Parmesan Crust

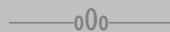
Buffet Selections

Our **Wedding Breakfast Served Buffet Menu** will include all the choices listed
(Children aged 3 years and under are free, aged 4 to 12 years half price/half portion)

Wedding Breakfast Served Buffet Menu £29.90

A Selection of Pates and Terrines served with a Cumberland Sauce
(Smooth Chicken Liver Pate - Duck and Orange Pate with Herbs - Rich Game Terrine)

Chilled Fan of Seasonal Melon served with a Woodland Berry Coulis



Paella Valenciana

Saffron scented Rice cooked with plump Chicken pieces, Garlic and Mediterranean Vegetables with Squid, Prawns and Mussels served with wedges of fresh Lemon

Sauté of Lamb North African Style

Tender pieces of Lamb cooked with finely diced Onion, fresh Ginger, dried Apricots and Prunes served with Couscous enhanced with freshly torn Coriander leaves and Pine Kernels

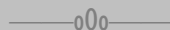
Poached Fillet of Scottish Salmon

Served chilled with an Orange Scented Mayonnaise and Cucumber and Dill Relish

Traditional Roasted Joint

Your Choice of either Beef or Chicken or Gammon Ham or Pork

A Selection of Salads with New or Jacket Potatoes

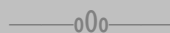


Profiteroles and chocolate sauce

Strawberry Vacherin

A mountain of Meringue filled with Fresh Strawberries in a Chantilly Cream

A Selection of British and Continental Cheeses
Served with Savoury Biscuits, Celery Sticks and Grapes



Fairtrade organic tiki coffee with Chocolate Mint Crisps

[Buffet Selections - Continued]

Create your own menu by selecting a **minimum of 7 items** from the list below:

Each Item is charged at £2.20 per person

Evening Reception Finger Buffet Selections

A Selection of Savoury Brioche with Red Pepper Mousse (v), Smoked Trout, Duck Mousse with Port
Pizza Margherita (v)
Breaded Butterfly King Prawns
Pork Chipolatas with Grain Mustard and Honey Glaze
Tempura Prawns
Seafood Dim sum
Three Cheese Quiche (v)
Blinis Crowned with Smoked Salmon
Focaccia Fingers filled with Salami and Pickles on Peppery Rocket
Pigs in Blankets
Chicken Satay served with a Peanut Sauce
BBQ Chicken Wings
Chicken Tikka Wings
Cheese and Onion Goujons (v)
Vegetable Samosa served with a Coriander Chutney (v)
Vegetable Spring Rolls served with a Sweet Chilli Sauce (v)
Crisp Seasonal Vegetables in Filo Pastry (v)
Onion Bhajis served with a Mango Chutney (v)
Falafel served with Tahini (v)
Garlic Ciabatta Balls (v)
Sweet Potato Curry Cakes (v)
Assorted Sandwiches

Selection of Canapés

The perfect choice to accompany your arrival drinks!

(4 mixed items served per person)

A	Smoked Trout / Smoked Salmon / Lump Fish Tartlets Emmenthal(v), Sun-dried Tomatoes & Pesto(v), Crab & Guacamole	£5.20
B	Crab, Chilli & Coriander Roule, Salmon & Pickled Cucumber, Lemon Mousse(v), Sun-dried Tomatoes and Red Pepper(v), Cheese & Chive(v)	£4.20
C	Warm Canapés (Ham & Cheese, Mushroom & Salmon)	£2.90

(v) : Vegetarian Dishes

Drink Packages

All prices quoted are “per person”

Silver Package - £17.95

- 1 glass of bucks fizz on arrival
- 2 glasses of wine (dry white or red)
- 1 glass of sparkling wine for toast

Gold Package - £19.50

- 2 glasses of either bucks fizz or pimm's on arrival
- 2 glasses of Monte Verde wine (MERLOT - CABERNET SAUVIGNON - MERLOT ROSÉ - CHARDONNAY - SAUVIGNON BLANC)
- 1 glass of Pigalle brut for toast

Platinum Package - £21.95

- 1 glass of Kir Royale (chilled Louis Dornier Champagne with crème de cassis) on arrival
- 2 glasses of Rare Vineyards Pinot Noir or Kleine Zalze Chenin Blanc
- 1 glass of Prosecco Extra Dry, Fantinel

Additional Products

Orange Juice: £4.90 per litre jug

Highland Spring Mineral Water: £3.50 per litre bottle

Champagne Upgrades

If you would prefer a different selection for the toast, we are able to provide the following:

- Louis Dornier Champagne at an additional £2.50 per person
- Piper Heidsieck N.V. Champagne at an additional £4.75 per person

Weights & Measures

- All Champagnes and Sparkling Wines are served in 125ml Champagne Flutes
- All Sherries are served in 50ml sherry/liqueur glasses
- Pimms is prepared in jugs and served in Highball glasses
- All Wines are served in 175ml wine glasses

Whilst these drink packages are detailed for your selection, we will be happy to include additional drinks should you require it. Prices for additional glasses are available on request.

For those of you who wish to select your own wines, there is an extensive wine list available offering a wide selection of varietals both from the new and old world.

All prices and terms in our Wedding Pack are inclusive of VAT at the prevailing rate, are subject to our **Schedule of Conditions** (available on request) and to change without prior notice