

The Perfect Venue

Congratulations on planning your wedding and let us assist you in planning your special day.

Here at The Kings Croft Hotel we pride ourselves in giving a first class service, offering a wide range of packages with prices to suit all tastes and budgets.

We are a family owned business and are proud to have been here for over 20 years offering a beautiful venue, in which to hold your Wedding Celebration.

The offerings in the brochure our the most popular choices. If there is something that you really want and you cannot see it simply ask us and we can look at providing a bespoke package for you.

Our team of wedding coordinators are available 7 days to answer any questions and assist no matter how big or small your request.

We look forward to welcoming you to The Rings Croft Hotel





WEDDINGS

6 ELEGANT ROOMS LICENSED FOR CIVIL CEREMONIES

FAMOUS HOG ROASTS BUFFETS

COMPLIMENTARY
TOASTMASTER IN RED COAT

CHOICE OF MENUS

UP TO 450 GUESTS

GREAT LOCATION &
FLEXIBLE PACKAGES TO SUIT
YOUR BUDGET

PERSONALISED PRINTED MENUS

Unique Wedding Lavilion Outdoor Weddings - Whatever the Weather

UNLIMITED OUTDOOR SEATING

MINI LAKE & WATER FEATURES

STUNNING PANORAMIC COUNTRY VIEWS

NO OUTDOOR STRUCTURE AGREEMENT REQUIRED UP TO 80 GUESTS







Superb back drops

8Acres of stunning landscaped gardens





Stunning Lanoramic Views Over Rolling Countryside

MINI LAKE & FOUNTAINS

WATERFALL

360° GLASS WINDOWS

UNIQUE PHOTO OPPORTUNITY

FULLY HEATED

AIR CONDITIONED

BUILT IN P.A. SYSTEM



Outdoor Weddings Whatever the Weather

EXTRA SEATING AVAILABLE OUTSIDE





Evening Weddings Sunset Backdrop





A Wedding to Impress The Perfect Choice

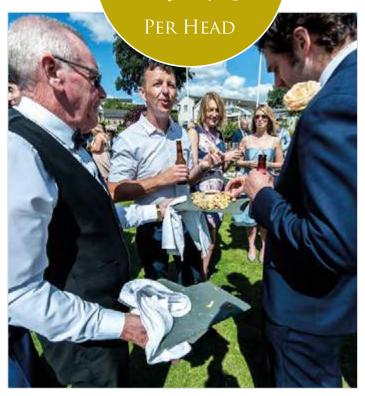




Delicious Ganapés

A GREAT WAY TO KEEP YOUR GUESTS ENTERTAINED DURING YOUR PHOTOGRAPHY.

4 CANAPÉS £9.95



CANAPÉS SELECTION

Smoked Salmon & Prawn Roulade

Chicken Thigh

Filled with a Herb Farcé

Mini Fish and Chips

Served with Tartar Sauce and Straw Potatoes

Roast Beef and Horseradish Sauce

Served in a Mini Yorkshire Pudding

Chicken Liver Parfait

Served with Plum Chutney and Brioche

Duck Rillette and Cornichons

Salt & Pepper Baby Squid

Served with Chilli and Plum Marmalade

Cheese and Sunblushed Tomato Roulade

Mini Cheeseburger

Served with a Tomato Ketchup Sauce

Spiced Lamb Kofta

Served with Lemon & Cucumber Raita

Mediterranean Vegetable Tartlet

Served with a Tomato Compoté

Yorkshire Black Pudding

Served with Bacon





WEDDINGS



Choose & Lersonalise your own Menus

CHOOSE FROM 3 STARTERS

3 MAIN COURSES PLUS VEGETARIAN OPTION

3 DESSERTS

WE CATER FOR ALL DIETARY REQUIREMENTS

Under 3's Eat Free

Wedding Breakfast Your Wedding, Your Day, Your Choice



Wedding Breakfast Menu

HERE AT KING'S CROFT WE LET YOU PERSONALISE YOUR OWN MENU TO SEND TO YOUR GUESTS. YOU CHOOSE 3 STARTERS, 3 MAINS & VEGETARIAN & 3 DESSERTS

STARTERS

(All served with crusty bread roll)

Homemade Soup

(Your choice)

Creamy Garlic Mushrooms

Served with Herbed Italian Bread

Roast Vegetable & Goats Cheese Tartlet

Croft Smooth Chicken Liver Pate

Served with Red Onion Compote and Toasted Brioche

Fanned Honeydew Melon

Accompanied with Forest Berries

Smoked Salmon, Prawn & Red Pepper Timbale

Served with Lemon Oil

Homemade Yorkshire Pudding

Served with Onion Gravy

Classic Prawn Cocktail

Served with a Rich Marie Rose Sauce

Intermediate Course

Homemade Soup

(Your choice)

Raspberry & Champagne Sorbet

(More Flavours available upon request)

MAIN COURSES

Traditional Roast Scotch Silverside of Beef

Served with a Yorkshire Pudding

Roast Breast of Turkey

Served with Chipolata Sausage, Stuffing & Cranberry Sauce

Honey Roast Ham

Served with Bacon Mash & Wholegrain Mustard Jus

Roast Loin of Pork

Served with Wholegrain Mustard Mash & Cider Sauce

Traditional Steak & Ale Pie

Served with Mushy Peas

Roast Breast of Chicken

Served with a Chardonnay White Wine Sauce

Poached Salmon Fillet

Served with Basil Mash and Lemon Butter & Chive Sauce

Roast Cod Fillet

Served with a Herbed Crust and Provencale Sauce

Roasted Pimento

£6.50

PER PERSON

Filled with Ratatouille, with a Cheese Melt with Tomato & Basil Sauce

Sun Dried Applewood & Vegetable Wellington

WE WILL PRINT YOUR PERSONALISED MENU!

Coffee & Mints

To Finish

DESSERTS

Traditional Apple Pie

Served with Vanilla Custard

Homemade Apple & Rhubarb Crumble

Served with Vanilla Custard

Sticky Toffee Pudding

Served with Hot Butterscotch Sauce

Hot Chocolate Pudding

Served with Chocolate Sauce

Homemade Bread & Butter Pudding

Served with Vanilla Custard

Strawberry Cheesecake

Served with Chocolate Dipped Strawberry and Cream

Citrus Lemon Tart

Served with Forest Berries & Mango Coulis

Double Chocolate Fudge Cake

Served with Cream

Crème Brûlée

Served with Shortbread Biscuit

Fresh Strawberry & Chantilly Shortbread

Served with a Fruit Coulis

Fresh Fruit Salad

Served with Pouring Cream

Chef's Selection of Cheese & Biscuits

Served with Celery & Grapes



Junior Wedding Breakfast Menu

FOR CHILDREN 12 YEARS AND UNDER

MAIN COURSE

Roast Dinner

Served with potatoes, vegetables and gravy

Chicken Nuggets

Served with Chips and Beans

Pork Sausages

Served with Chips and Beans

Cheese and Tomato Pizza

Served with Chips and Beans

Fish Goujons

Served with Chips and Beans

Minced Beef Lasagne

Served with Salad

Mediterranean Vegetable Lasagne

Served with Salad

DESSERT

£29.50

PER PERSON

Chef's Selection of Ice Creams

Chocolate Dipped Profiteroles

Strawberry Cheesecake

Served with Cream

Under 3's Free of Charge





Wedding Breakfast Menu for Charlotte & David

Friday 16th August 2024

STARTER

Homemade Cream of Vegetable Soup with a Crusty Roll

Fanned Honeydew Melon accompanied with Forest Berries

Prawn Cocktail rested on a Bed of Mixed Leaves with a Marie Rose Sauce

INTERMEDIATE COURSE

Raspberry & Champagne Sorbet

MAIN COURSE

Traditional Roast Scotch Silverside of Beef and Yorkshire Pudding

Roast Breast of Turkey with Chipolata Sausage, Stuffing and Cranberry Sauce

Poached Salmon Fillet with Basil Mash and a Lemon Butter and Chive Sauce

Roasted Vegetable Stack on a Baked Open Field Mushroom with a Tomato and Basil Sauce and a Three Cheese Melt

DESSERT

Hot Homemade Apple & Rhubarb Crumble with Custard

Strawberry Cheesecake with Cream

Double Chocolate Fudge Cake with Cream

COFFEE AND MINTS

Name	SOUP	MELON	PRAWN	BEEF	TURKEY	SALMON	VEG STACK	APPLE CRUMBLE	CHEESE CAKE	FUDGE CAKE



WEDDINGS



Choose from our 3 Drinks Lackages

GREAT SELECTION & CHOICE

ARRIVAL DRINKS
SERVED IN THE GARDENS
(SUBJECT TO WEATHER)

OPTION TO DESIGN YOUR OWN PACKAGE

Drinks Lackages
A Toast to the Bride & Groom



CHOOSE FROM 3 DRINKS PACKAGES OR TAILOR YOUR OWN, WE CATER FOR ALL TASTES AND CAN ARRANGE SOMETHING DIFFERENT IF YOU CAN'T FIND WHAT YOUR LOOKING FOR...

STANDARD DRINKS PACKAGE

On Arrival

Bucks Fizz, Prosecco, Kir Royale, Pimms, Bottled Beer or Mulled Wine

During Dinner

A Glass of House Wine

(Viura, Tempranillo, Tempranillo Rose)

For The Toast

A Glass of Sparkling White Wine

£24.50

PER HEAD

SUPERIOR DRINKS PACKAGE

On Arrival

Bucks Fizz, Prosecco, Kir Royale, Pimms, Bottled Beer or Mulled Wine

During Dinner

Two Glasses of House Wine

(Viura, Tempranillo, Tempranillo Rose)

For The Toast

A Glass of Sparkling White Wine

£29.50

PER HEAD

ULTIMATE DRINKS PACKAGE

On Arrival

White or Rosé Champagne, Kir Royale, Peach Bellini or Bottled Beer

During Dinner

Two Glasses of House Wine

(Marlborough Sauvignon Blanc, Malbec, Zinfandel Rose)

For The Toast

A Flute of White or Rosé Champagne



SOMETHING DIFFERENT IN MIND?

Ask a member of our team for assistance



WEDDINGS

BUFFETS

£29.50

Great Value & Choice

FAMOUS HOG ROASTS

HOT BUFFET & BBQ OPTIONS

DRESSED COLD BUFFET

OPTION OF HOT & COLD DESSERTS & CHOCOLATE FOUNTAIN

GREAT CHOICE & VALUE

CATER FOR ALL
DIETARY REQUIREMENTS

The Evening Buffet
Let the party begin





Hog Roast

SPIT ROASTED, ACCOMPANIED BY APPLE SAUCE, BASKETS OF BREAD & BUTTER WITH A SELECTION OF SAUCES

MINIMUM NUMBER OF 60 PEOPLE OR A SUPPLEMENT WILL APPLY

SERVED WITH EITHER HOT BUFFET OR BBQ

HOT BUFFET

Choose 2 from the following:

Traditional Steak and Ale Pie

Served with Mushy Peas

Paella

Traditional, Seafood or Meat

Chicken Tikka Masala

Served with Aromatic Rice

Chicken Rogan Josh

Served with Aromatic Rice

Chilli Con Carne

Served with Rice

Beef in Black Bean Sauce

Served with Rice

Sweet & Sour Chicken

Meatballs & Penne Pasta

Served in a Tomato & Basil Sauce

Breast of Chicken

In a Chardonnay White Wine Sauce

Chicken, Ham & Mushroom Pie

Minced Beef Lasagne

Mediterranean Vegetable Lasagne

BBQ

Choose 3 from the following:

Homemade Beef Burgers

Served with Caramelised Onions

Freshly Prepared Sausages

Cajun Chicken

Lamb Koftas

Garlic & Thyme Chicken Breast

Vegetarian Options available



COMPLEMENT YOUR HOT BUFFET OR BBQ WITH YOUR CHOICE OF FOUR SALADS AND TWO TYPES OF POTATOES

SALADS

Choose 4 from the following:

Croft Mixed Salad

Served with House Dressing

Beef Tomato, Red Onion and Mozzarella

Served with Balsamic Vinegar

Greek Salad

Feta, Olives, Green Salad, Tomatoes

Roast Pepper Salad

Russian Salad

Potatoes, Eggs, Tuna, Garden Peas & Mayonnaise

Coleslaw

Potato Salad

Mediterranean Tomato and Basil Pasta

Caesar Salad

Crisp Lettuce, Croutons & Caesar Dressing

POTATOES

Choose 2 from the following:

Jacket Potatoes

Spicy Wedges

Minted New Potatoes

Roasted Potatoes

SEE NEXT PAGE FOR OUR ADDITIONAL BUFFET ITEMS



Gold Dressed Buffet

£29.50

Chef's Cold Meat Platter

Served with a Basket of Crusty Bread

Platter of Atlantic Prawns

Rested on Crisp Lettuce

Assorted Warm Homemade Pizza

A Selection of Indian Starters

(Samosas, Spring Rolls & Onion Bhajis with Raita)

Tortilla Chips

Served with a selection of Dips & Marinated Olives

ACCOMPANIED WITH...

EXTRAS

Choose 4 from the following:

Chef's Selection of Quiches

Sausage Rolls

Marinated Chicken Breast Pieces

Locally Sourced Pork Pies

Served with Pickle

Vegetable & Goats Cheese Tartlet

Chicken Skewers

Served with a Peanut Satay Sauce

Deep Fried King Prawns

Served with a Sweet Chilli Dip

Mini Cornish Pasties

Deep Fried Breaded Whitby Scampi

Salads

Choose 3 from the following:

Croft Mixed Salad

Served with House Dressing

Beef Tomato, Red Onion and Mozzarella

Served with a Balsamic Vinegar

Greek Salad

Feta, Olives, Green Salad, Tomatoes

Roast Pepper Salad

Russian Salad

Potatoes, Eggs, Tuna, Garden Peas and Mayonnaise

Coleslaw

Potato Salad

Mediterranean Tomato and Basil Pasta

Caesar Salad

Crisp Lettuce, Croutons and Caesar Dressing







Additional Buffet Items

Assorted Warm Homemade Pizzas

£12.50 per pizza

Fully Dressed Salmon

Served with King Prawns

£400 (60 Servings)

Chef's Selection of Cheese & Biscuits

Includes Mature Cheddar, Classic French Brie & Traditional English
Stilton with Water Biscuits, Celery & Grapes
£350 (50 Servings)



Around The World Buffet

CHOOSE FROM OUR ASIAN OR CONTINENTAL BUFFETS TO SUIT YOUR TASTE

£29.50

Asian Selection

Choose 3 dishes from the following:

Beef in Black Bean Sauce

Sweet & Sour Chicken

Chicken/Lamb or Prawn Balti

Thai Red/ Green Curry

Chicken/ Beef Madras

Chicken Rogan Josh

Chicken Tikka Masala

Chicken Chow Mein

Vegetable Stir Fry

Accompanied by your Choice of 4 of the following:

Spare Ribs

Shish Kebab

Onion Bhajis

Crispy Prawn Wontons

Lamb Somosas

Bombay Potato

All served with Prawn Crackers or Poppadoms, Mini Naan Breads, Rice of your choosing &Traditional Salads & Dips

CONTINENTAL SELECTION

Choose 3 dishes from the following:

Paella

Traditional, Seafood or Meat

Yoghurt Marinated Chicken Kebabs

Minced Beef Cannelloni

Assorted Stone Baked Homemade Pizza

Meatballs in a Rich Tomato Sauce

Vegetable Moussaka

Bacon & Mushroom Carbonara

Accompanied by your Choice of 4 of the following:

Antipasto Cured Meat Platter

Buffalo Mozzarella & Beef Tomato Served with Basil

Bruschetta

Spicy Chicken Wings

Breaded Mushrooms

Patatas Bravas - Spicy Potatoes

Minced Lamb Koftas

All served with Rice, Marinated Olives, Italian Bread Selection & Traditional Salads & Dips to Complement

Additional Buffet Items

Assorted Warm Homemade Pizzas

£12.50 per pizza

Fully Dressed Salmon

Served with King Prawns

£400 (60 Servings)

Chef's Selection of Cheese & Biscuits

Includes Mature Cheddar, Classic French Brie & Traditional English
Stilton with Water Biscuits, Celery & Grapes
£350 (50 Servings)



Chocolate Fountain & Buffet Desserts

SWEET TOOTH? OUR DESSERTS, CHOCOLATE FOUNTAIN & CANDY STALL PROVIDE AN EXCELLENT ADDITION TO YOUR EVENING CELEBRATIONS

CHOCOLATE FOUNTAIN

Our trained staff will look after your Chocolate Fountain from start to finish.

The Chocolate Fountain is available in Milk, Dark or White Luxury Belgium Chocolate.

Accompanied with the following dipping delicacies

Marshmallows

Fresh Strawberries & Pineapple Assorted Traditional Sweets (Liquorice Allsorts, Toffee's, Wine Gums and Fudge etc...)

£1.50 per person supplement for more than 150 people



HOT BUFFET DESSERTS

Traditional Apple Pie

Served with Custard

Homemade Apple & Rhubarb Crumble

Served with Custard

Homemade Bread & Butter Pudding

Served with Custard

Sticky Toffee Pudding

Served with Hot Butter Scotch Sauce

Hot Chocolate Pudding

Served with Chocolate Sauce

HOT & COLD DESSERTS

COLD BUFFET DESSERTS

Tiramisu

Strawberry Cheesecake

Served with Cream

Citrus Lemon Tart

Served with Clotted Cream

Double Chocolate Fudge Cake

Served with Cream

Fresh Fruit Salad

Croque-En-Bouche

(Tower of Chocolate Dipped Profiteroles)

Minimum number of 30 people

Additional Buffet Items

Chef's Selection of Cheese & Biscuits

Includes Mature Cheddar, Classic French Brie & Traditional English Stilton with Water Biscuits, Celery & Grapes

£350 - for 50 people





Preferred Suppliers

We are delighted to be working with two local companies to provide all of your Wedding Day Styling, from Backdrops to Chair Covers through to Centre Pieces and Dance floors. And also our in house photographer, who has extensive knowledge of our grounds and best photo locations!

Once you have booked your day with us speak to them directly to book your consultation quoting Kings Croft Hotel.



The Yorkshire Wedding Company LTD

Venue Stylist & Resident DJ tywc@sky.com 07939 255935



LOVE & CHERISH Bridal

Bridal Wear info@loveandcherishbridal.com 01924 973463



MR&MRS





Venue Stylist
vikki@sparklenshineweddings.co.uk
07845370369





ATMORE
PHOTOGRAPHY
In House Photographer
cbsalarms@gmail.com
07850958690





Finishing Touches

MAKE YOUR DAY EXTRA SPECIAL!

FUN CASINO

Experience the Thrills & Spills of Las Vegas with our very own Fun Casino. Play 'Blackjack' and 'Roulette' be as daring as you like... It's only for fun

Included in the package:

- Casino Hire for 2 Hours
- Funny Money for your Guests to gamble with
- 2 Croupiers to help you gamble the night away
- Complimentary bottle of fizz on the house for the winner!



EVENING ENTERTAINMENT

Our professional DJ's are the perfect compliment to your wedding evening

Sun-Thur (7pm-Midnight) - £300 Fri & Sat (7pm-Midnight) - £350

Bar extensions available by request and additional charge

Please note all external DJs must provide PAT testing certificates and Public Liability Insurance and supply all their own equipment











WEDDINGS



Executive Accommodation

37 EN-SUITE ACCOMMODATION

FULL ENGLISH BREAKFAST INCLUDED

FREEVIEW TV

FREE WI-FI

TEA & COFFEE MAKING FACILITIES

ALLOCATION OF ROOMS FOR YOUR GUESTS

Spend the Night

Comfortable &Affordable Accommodation



Accommodation Prices

ALL ROOMS ARE EN-SUITE WITH FREEVIEW TV. THE HOTEL OFFERS FREE WI-FI THROUGHOUT AND ALL ROOMS HAVE TEA & COFFEE MAKING FACILITIES.

ROOM RATES

£75
PER ROOM

Luxury Bridal Suite

Sunday to Thursday

£120

Friday & Saturday

£160

Double / Twin Executive Suite

Sunday to Thursday

£100

Friday & Saturday

£130

Standard Double

Sunday to Thursday

From £90

Friday & Saturday

From £110

All rooms based on 2 people sharing

Standard Single

Sunday to Thursday

£75

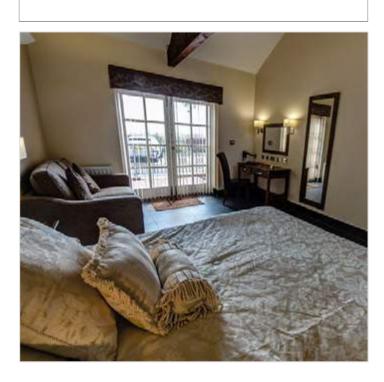
Friday & Saturday

£80

Family Rooms

Our Executive suites all have the option of additional beds. All additional guests are charged at £25 per person per night

*Valid as of October 2022 - Prices Subject to change



Bride Staying the Night Prior

We have 2 large rooms that can sleep up to 6 guests so you can stay over with your bridesmaids in preperation for the big day.

These bedrooms have space for hair, make-up, dresses and the general room required for the chaos of a wedding morning!

Luxury Family Suite - £160 (Sleeps 6)

Executive Suite - £130 (Sleeps 4)

Prices based on 2 people sharing, additional guests will be charged at £25pp and will also include breakfast





ADDITIONAL NOTE:

We will offer you an allocation of bedrooms for your guests to book on the day of the wedding which will be a mixture of Standard, Executives and Family Rooms.

For the night prior we can only offer a very limited number of rooms - please speak to the wedding coordinators.



TWILIGHT PACKAGE

PACKAGE INCLUDES:-

- BASED ON 60 GUESTS
- CANAPES
- ARRIVAL DRINK
- , TOAST DRINK
- HOG ROAST & BUFFET

AVAILABLE
NOVEMBER THROUGH
TO MARCH

AVAILABLE
NOTE: NOT
AVAILABLE FRIDAY
OR SATURDAYS

*ADDITIONAL GUESTS CHARGED AT £55 PER PERSON

EARLY SEASON WEDDINGS 2023 & 2024

BOOK YOUR WEDDING BETWEEN
27TH DEC 2023 OR 31ST MARCH 2024,
27TH DEC 2024 OR 31ST MARCH 2025

VALID ANY DAY OF THE WEEK

FULL Package

40 day - 80 eve Guests



www.kingscrofthotel.com

E4,450

SAVE 20%



Wedding Lackages

OFFERS INCLUDES

FULL WEDDING BREAKFAST AND STANDARD DRINKS PACKAGE (DAY GUESTS)
HOG ROAST & HOT BUFFET OR BBQ, TOASTMASTER IN RED COAT
MIDNIGHT BAR

PRICES VALID UNTIL DECEMBER 2024

FRIDAY
£5,295
40 DAY - 80 EVE
GUESTS

SUNDAY
£4,995

40 DAY - 80 EVE
GUESTS

MIDWEEK
£4,495

40 DAY - 80 EVE
GUESTS

SAVE 11%

SAVE 16%

SAVE 25%

SATURDAY WEDDINGS

FOR SATURDAY WEDDINGS WE OFFER BESPOKE PACKAGES AND QUOTES LOOKING AT ALL OF YOUR REQUIREMENTS.



THERE ARE NO MINIMUM
NUMBERS WE WORK ON A MINIMUM
SPEND DEPENDING ON THE TIME
OF YEAR YOU ARE LOOKING AT
GETTING MARRIED.





HOTEL & VENUE



TERMS AND CONDITIONS OF BUSINESS

Name:	
Name:	
Full Address:	
Date of wedding:	

We reserve the right to waive all or part or add to these terms and conditions at any time. For an event on a scale such as this, it is important that both parties are aware of the terms and conditions relating to the booking and the rights of each party. All weddings at Kings Croft are accepted on the following terms:-

1. BOOKING

Once a provisional reservation has been made, an option on the date will be reserved for 14 days after which time the reservation will be released automatically if a deposit has not been received. A detailed quotation will be provided for your approval. We reserve the right to apply minimum numbers. We will contact you approximately 2 weeks prior to your wedding to go over final numbers and details including meal choices and table plans.

2. PAYMENT

All prices quoted are applicable to Wedding Receptions taking place before 1st January 2025 and are inclusive of VAT. A detailed quote which forms a proforma invoice will be issued on booking and is payable according to the terms listed below. This invoice will be based on the numbers given by the client and will cover the estimated cost of food, reception drinks, wines and room hire. Actual numbers should be advised 3 months before the reception and this will form the basis of the final invoice. The person/s making the booking shall accept financial liability for loss or damage to property and the premises and shall be responsible for the conduct of all the guests.

The payment terms are:

Non refundable deposit payable on booking (15% of total cost)

50% of balance due 6 months prior to the wedding date

Final 50% due 3 months prior to the wedding date

Prices after 1 Jan 2025 will be fixed by the 28th February 2024 for the calendar year 2025 with similar arrangements for later years.

3. CANCELLATION

Cancellation of a confirmed booking must be made in writing. In the unfortunate circumstances that you have to cancel your confirmed booking, we regret that all deposits are non-refundable and non-transferable.

In the event of a cancellation of a booking less than 12 months in advance, a cancellation fee is payable calculated on the following basis. These charges will be based on the total estimated value of business including VAT, based on numbers given by the client on confirmation.

Cancellations over 12 months Loss of deposit

Cancellations between 9 & 12 months

Cancellations between 6 & 9 months

Cancellations between 6 & 9 months

Cancellations between 3 & 6 months

Cancellations between 3 & 6 months

Loss of deposit and 25% of the remaining anticipated charges.

Loss of deposit and 75% of the remaining anticipated charges.

Cancellations within 90 days of the confirmed date 100% of the total anticipated charges.

Cancellation charges will not be waived if the booking is rescheduled.

4. CANCELLATION BY THE HOTEL

The Kings Croft reserves the right to cancel any booking forthwith and without any liability on its part in the event of event of any damage to the hotel by fire or any other cause, any shortages of labour or food supplies, strikes, lock-outs or industrial action, or any other cause beyond the control of the hotel that might prejudice the reputation of the hotel and prevent it from performing its obligations in connection with any booking.

5. CUSTOMER PROPERTY

Whilst every effort is made to safeguard client's property, Kings Croft Hotel does not accept any liability for any loss or damage however caused. Nor can we be held responsible for wedding gifts that have been delivered to, or handed over to a representative of the Hotel.

6. WEDDING DETAILS

Table decorations would need to be provided by you, 1 day prior to your wedding. We will decorate your tables and provide linen and cutlery free of charge. All your room and table decorations and remaining cake will be available for collection on the morning after the wedding, regretably we cannot store cakes the day prior to your wedding. You should arrange for any external suppliers to collect their property before 9.30am the day following the wedding. The Kings Croft accepts no responsibility for Third Party Supplier's property or properties left by the couple/wedding party if property is not collected by 9.30am the day after the wedding. Unfortunately, we regret that bubbles, exploding balloons, sparklers and confetti cannons may not be used within Kings Croft Hotel due to Health and Safety risks.

No food, wine or spirits may be brought on to the premises by customers for consumption. Guests found consuming their own alcohol will be asked to leave the premises and if this behaviour persists the hotel reserves the right to close the evening function. The bar will close at midnight every night. You may request the bar closes earlier by arrangement with management if you wish. Management reserve the right to close the bar early if they feel it is necessary due to guests acting in a manner which is considered inappropriate.

7. DAMAGE

Whilst you and/ or your guests are occupying the property of the Kings Croft Hotel, it would be appreciated if every effort is made to safeguard the existing fixtures, fittings and decorations. Any damage caused shall be restored by the Kings Croft Hotel, and the cost incurred will be charged to the client/hirer.

Partner A Signature:	 Date:	
Partner B Signature:	 Date:	