

### The Perfect Venue

Congratulations on planning your Wedding and let us assist you in organising 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 21 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 Kings Croft Hotel





#### WEDDINGS

6 ELEGANT FUNCTION ROOMS

#### UNIQUE WEDDING PAVILION

COMPLIMENTARY
TOASTMASTER IN RED COAT

CHOICE OF MENUS

UP TO 450 GUESTS

FLEXIBLE PACKAGES TO SUIT YOUR BUDGET

PERSONALISED PRINTED MENUS

FAMOUS HOG ROAST BUFFETS

# Unique Wedding Pavilion Outdoor Weddings - Whatever the Weather

UNLIMITED OUTDOOR SEATING

MINI LAKE & WATER FEATURES

STUNNING PANORAMIC COUNTRY VIEWS

NO OUTDOOR STRUCTURE AGREEMENT REQUIRED







# Superb back drops

8 Hores of stunning landscaped gardens





Stunning Panoramic
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

80
GUESTS SEATED
IN SIDE





# MOWedding to Impress The Perfect Choice





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

4 CANAPÉS

£9.95



#### Canapés Selection

MINI FISH AND CHIPS

SERVED WITH TARTAR SAUCE AND STRAW POTATOES

MINI CHEESEBURGER

SERVED WITH A TOMATO KETCHUP SAUCE

SPICED LAMB KOFTA

SERVED WITH LEMON & CUCUMBER RAITA

ROAST BEEF AND HORSERADISH SAUCE

SERVED IN A MINI YORKSHIRE PUDDING

YORKSHIRE BLACK PUDDING

SERVED WITH BACON

**SMOKED SALMON & PRAWN** 

ROULADE CHICKEN THIGH

FILLED WITH A HERB FARCÉ

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

MEDITERRANEAN VEGETABLE TARTLET

SERVED WITH A TOMATO COMPOTÉ







Choose 6 Personalise your own Menus **CHOOSE FROM** 

3 MAIN COURSES

VEGETARIAN/VEGAN

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** 

**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

Your Choice from the Adult's Menu

**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**

Your Choice from the Adult's Menu

Chef's Selection of Ice Creams
Chocolate Dipped Profiteroles

Strawberry Cheesecake

Served with Cream

Under 3's
Free of Charge

ONLY





Wedding Breakfast Menu for Charlotte & David

Friday 10th Gugust 2025

#### 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



£37.50



# Great Value & Great Choice

CHAMPAGNE AND RASPBERRY SORBET

FOLLOWED BY

CHEF'S SELECTION OF FINGER SANDWICHES.

FRESH HOMEMADE SCONE WITH CLOTTED CREAM.

CHOCOLATE DIPPED STRAWBERRIES.

HANDMADE CHOCOLATES.

SELECTION OF CAKES,

CHOICE OF TEA OR COFFEE

# Wedding Afternoon Tea



**WEDDINGS** 





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 Apperol Spritz** 

#### **During Dinner**

A Glass of House Wine (Viura, Tempranillo, Tempranillo Rose)

#### For The Toast

A Glass of Sparkling White Wine

**£24.5**0

PER HEAD

#### SUPERIOR DRINKS **PACKAGE**

#### On Arrival

Bucks Fizz, Prosecco, Kir Royale, Pimms, **Bottled Beer or Apperol Spritz** 

#### **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

£45.00



#### Something Different in Mind?

Ask a member of our team for assistance

Gin & Fever Tree Tonic Additional £2pp



WEDDINGS

BUFFETS FROM £19.50



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







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 Chardonnav White Wine Sauce

Chicken, Ham & Mushroom Pie

**Minced Beef Lasagne** 

Mediterranean Vegetable Lasagne

#### BBQ

**Choose 2 from the following:** 

**Homemade Beef Burgers** 

Served with Caramelised Onions & Cheese

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



# Premium Cold 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:** 

**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

**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)



## Premium Around The World Buffet

#### CHOOSE FROM OUR ASIAN OR CONTINENTAL BUFFETS TO SUIT YOUR TASTE

#### 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** 

#### 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:

**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

£29.50

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

**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 & CANDY CART

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

£7.50

### 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

#### **Chocolate Dipped Profiterole Tower**

(Showcased Croque En-Bouche) Minimum number of 30 people



# Standard Hot Buffet



£19.95



#### **HOT BUFFET**

**Choose 2 Dishes from the following:** 

Minced Beef Lasagne

with Garlic Bread

Chicken Tikka Masala or Madras

with Braised Aromatic Rice

**Chicken in White Wine Sauce** 

with Rice

Chili Con Carne

with Rice

**Meat and Potato Pie** 

with Mushy Peas

Vegan Penne Pasta

in a Mediterranean Tomato and Olive Sauce

#### **POTATOES**

**Choose 2 from the following:** 

**Spicy Wedges** 

**Roast Potatoes** 

**Minted New Potatoes** 

#### SALADS

Coleslaw

Potato Salad

**Croft Mixed Salad** 

#### **MAINS**

#### **Cold Meat Platter (GF)**

Roast Beef, Roast Ham

Selection of White and Granary Bread

#### **Assorted Warm Quiche**

Quiche Lorraine, Broccili and Stilton (V),

Cheese & Tomato (V)

16 Portions per Quiche

#### **Warm Indian Starters**

Onion Bhaji (V), Vegetable Samosa (V)

Accompanied and Natural Yogurt Raita and Mango Chutney

#### **Assorted Warm Pizzas**

Margherita (V), Pepperoni, Ham & Mushroom (4 Portions Per Pizza)

#### **POTATOES**

**Choose 2 from the following:** 

**Spicy Wedges** 

**Roast Potatoes** 

**Minted New Potatoes** 

#### SALADS

Coleslaw

Potato Salad

Croft Mixed Salad

£7.50

#### **DESSERTS**

Strawberry Cheesecake (GFO) (16 Portions)

**Traditional Apple Pie and Custard (14 Portions)** 

**Double Chocolate Fudge Cake (GFO) (16 portions)** 

Strawberry Mousse with a Chocolate Dipped Strawberry (GF)

**Profiterole Tower** (minimum 30 portions)

# Add a Hog Roast for £600

(Minimum of 60 Guests Required)



£18.50
PER HEAD



SELECTION OF HOMEMADE PIZZAS
GARLIC MAYONNAISE
LAMB SAMOSAS
ONION BHAJI'S
MANGO CHUTNEY
MINTED YOGHURT SAUCE SPICED
WEDGES

Option 2

GRILLED BACON
GRILLED SAUSAGE
GRILLED TOMATOES
BAKED BEANS
SPICED WEDGES

MINIMUM 40 GUESTS

# Late Supper Buffet SERVED FROM 10PM UNTIL 11PM



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.cor 01924 973463



# MR&MRS



#### SPARKLE & SHINE

Venue Stylist vikki@sparklenshineweddings.co.uk 07845370369





### ATMORE PHOTOGRAPHY

In House Photographer info@atmorephotography.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 Champagne on the house for the winner!



#### **EVENING ENTERTAINMENT**

Our professional DJ's are the perfect compliment to your wedding evening House DJ (7pm-Midnight) - £400

Live Music Welcome - We can help you source quality entertainment

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

From £85
Per Room



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 Wight

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

**FROM** 

PER ROOM

LUXURY	BRIDAL	SUITE

Sunday to Thursday Friday & Saturday

£140 £170

\*£125

\*£170

#### **LUXURY FAMILY SUITE**

Sunday to Thursday Friday & Saturday

#### **EXECUTIVE DOUBLE**

Sunday to Thursday \*£115 Friday & Saturday \*£140

#### EXECUTIVE DOUBLE/TWIN BUNGALOW

Sunday to Thursday	*1115
Friday & Saturday	*£140

STANDARD DOUBLE	
Sunday to Thursday	£100
Friday & Saturday	£115

#### **SMALL DOUBLE**

Sunday to Thursday	£90
Friday & Saturday	£95

#### **SINGLE**

Sunday to Thursday	£80
Friday & Saturday	£85

\*Prices based on 2 guests. Additional guests can be added at £25 per person per night.



#### 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 preparation 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 - £170 (Sleeps 6)

Executive Suite - £140 (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.



Prices Fixed To 31 Dec 2025

£5795

FRI £4995

SUN-THURS £4495

50 ADULT 4 COURSE WEDDING BREAKFASTS
50 ARRIVAL DRINK/ SPARKLING TOAST
80 EVENING HOT OR COLD BUFFET
LUXURY BRIDAL SUITE
TOASTMASTER
POSTBOX FOR GUESTS CARDS
ORNAMENTAL TREES
LATE BAR UNTIL MIDNIGHT

only £650

#### **VENUE STYLIST PACKAGE**

50 CHAIR COVERS
5 TABLE RUNNERS
BACKDROP

TOP & CAKE TABLE SKIRT

LOVE LETTERS

TABLE CENTREPIECES

# Add a Hog Roast for £600

(Minimum of 50 Guests Required)



Prices Fixed To 31 Dec 2025

SAT £4495 FRI £3695

SUN-THURS £3495

70 ARRIVAL DRINK/ SPARKLING TOAST
70 EVENING HOT OR COLD BUFFET
70 DESSERTS
LUXURY BRIDAL SUITE
IN HOUSE DJ
POSTBOX FOR GUESTS CARDS
ORNAMENTAL TREES



#### **VENUE STYLIST PACKAGE**

LATE BAR UNTIL MIDNIGHT

70 CHAIR COVERS
7 TABLE RUNNERS
BACKDROP

TOP & CAKE TABLE SKIRT TABLE CENTREPIECES

# Add a Hog Roast for £600

(Minimum of 50 Guests Required)



Prices Fixed To 31 Dec 2025

\$3795

FRI £3395

SUN-THURS £2995

70 SPARKLING TOAST
70 EVENING HOT OR COLD BUFFET
70 DESSERTS
LUXURY BRIDAL SUITE
IN HOUSE DJ
POSTBOX FOR GUESTS CARDS
ORNAMENTAL TREES
LATE BAR UNTIL MIDNIGHT

ONLY £400

#### VENUE STYLIST PACKAGE

70 CHAIR COVERS 7 TABLE RUNNERS TABLE CENTRE PIECES

# Add a Hog Roast for £600

(Minimum of 50 Guests Required)



#### 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:-

#### 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.

All prices quoted are applicable to Wedding Receptions taking place before 1st January 2026 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 2026 will be fixed by the 28th February 2025 for the calendar year 2026 with similar arrangements for later years.

#### 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 Loss of deposit and 25% of the remaining anticipated charges Cancellations between 6 & 9 months Loss of deposit and 50% of the remaining anticipated charges. Loss of deposit and 75% of the remaining anticipated charges. Cancellations between 3 & 6 months 100% of the total anticipated charges.

Cancellations within 90 days of the confirmed date

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

#### 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.

#### 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.

#### 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.

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/

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