

# Wedding Package for only £999

Based on 30 guests

Room hire of the Little Diamond Suite\*

Arrival Drink of Bucks Fizz/Orange juice

Three course wedding breakfast as below with tea/coffee and after dinner mints:

Freshly prepared soup - choice of one of the following:

Tomato & Basil, Creamy Vegetable, French Onion, Minestrone or Leek & Potato

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Traditional roast chicken breast - served with a rich roast gravy and creamy bread sauce

Accompanied by chef's selection of potatoes & vegetables

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Vanilla cheesecake - served with a fruit coulis

Flower posies x4

Chair covers with coordinating sashes (Max 30)

Red carpet arrival

Menu cards on tables

Cake stand to loan and a knife to keep as a gift

Table linen and napkins

Dedicated wedding coordinator

Informal toastmaster on the wedding day

Block of 10 reduced bedroom rates for guests if required

\*maximum 40 guests in the Little Diamond Suite

**Extra guests will be charged as follows:**

£35.00 per adult

£22.00 per child (aged between 5-12yrs)

Under 5's - Complimentary meal



# All Inclusive Wedding Package

**Heart Suite (50 day guests and 80 evening guests) only £3,500.00**

**Manor Suite (100 day guests and 130 evening guests) only £5,500.00**

Room hire of the Heart suite or Manor suite (use of same room for civil ceremony if required)\*

Arrival drink of Bucks Fizz/Orange juice

Three course set wedding breakfast of your choice, with tea/coffee and after dinner mints

Toast drink of glass of sparkling wine for day guests

5 Item hot & cold finger buffet for evening guests

Disco & DJ (7.30pm - midnight)

Chair covers with coordinating sashes for day guests

Flower posies for each table\*\*

Star cloth for your chosen function room

Complimentary bedroom suite on a bed and breakfast basis for the night of the wedding

Red carpet arrival

Cake stand to loan and a knife to keep as a gift

Crisp white table linen and napkins

Dedicated wedding coordinator

Informal toastmaster on the wedding day

Block of 10 reduced bedroom rates for guests if required

## Extra guests will be charged as follows:

£50.00 per adult (Day and evening guests)

£12.00 per person (Evening guests only)

£30.00 per child aged between 5-12yrs (Day and evening)

Under 5's - Complimentary children's meal

- \*A maximum capacity of 90 day guests and 150 evening guests can be held in our Heart Suite and 200 day guests and 350 evening guests can be held in our Manor Suite
- \*\*Flower posies included are a maximum of 5 (4 table centres + top table) for the Heart Suite and 10 (9 table centres and top table) for the Manor Suite, if extras are required, additional charges apply
- Catering for an evening finger buffet is a per person amount, no reduction for children
- Additional ceremony room available for an additional £400
- Terms and conditions apply, subject to availability



# Price List

## BESPOKE WEDDINGS

Wedding breakfast menu (per person) from £30.00

Children

Under 5 - Complimentary Meal

Aged 5 - 12 - £15.00 per child for three course Children's Meal

Small Portions of Adults Food - £25.00 per Child for three courses

Finger buffet

5 items (per person) £12.00

7 items (per person) £15.00

10 items (per person) £20.00

Sausage and bacon baps (per person) £6.00

BBQ (per person) from £15.00

Hog Roasts (per person) from £14.50

Bucks Fizz (175ml glass) £4.00

Pimms (175ml glass) £4.00

Kir Royale (175ml glass) £6.00

Sparkling wine (175ml glass) £5.50

House wine (175ml glass) £4.50

House wine (bottle) £15.00

Fresh fruit juice (175ml glass) £2.00

Fruit Shoots (Blackcurrant or Orange) £2.15

Drinks package one (per person) £12.00

Includes 1 glass of Bucks Fizz on arrival,  
1 glass of house wine with meal and 1 glass  
of sparkling wine with toast.

Drinks package two (per person) £25.00

Includes 1 hour Pimms/Bucks Fizz welcome reception,  
free flowing house wine with meal (starters and main course)  
and 1 glass of champagne for toast.

Please see the enclosed wine list for details of wines available by the bottle.

## ADDITIONAL EXTRAS

Disco (7.30pm - midnight) £300.00

Civil Ceremony Room Hire (Ace, Octagon) £400.00

Heart, Ace or Manor Suite Room Hire (exclusive use) £POA

Chair Covers (per chair, including coloured sash) £4.00

Star Cloth (days hire) £300.00

Candy Carts (approx 80 guests) £205.00

(approx 120 guests) £250.00

Ferris Wheel (can hold cupcakes/sweets - hire only) £80.00

(inc. sweets approx 80 guests) £155.00

(inc. sweets approx 120 guests) £200.00

(all prices for the candy cart & ferris wheel are based

on 100g of sweets per guest and all include

personalised bags and tongs/scoops)

Canapés (3 per person) £4.75

Cheese Platter £4.95

to include chutney, celery and grapes (per person)

## MINIMUM NUMBERS

Little Diamond Suite - For intimate weddings so no minimum numbers. Maximum of 40

Heart Suite - Minimum of 45 for day and 80 for evening

Manor Suite - Minimum of 90 in day and 120 in evening



# Finger Buffet Menu

Please select 5, 7 or 10 items

Selection of sandwiches and wraps (Vegetarian and meat options)

Breaded mushrooms with garlic mayonnaise dip

Battered chicken dippers with a BBQ dip

Assorted quiche (Vegetarian and meat options)

Onion bhajis

Vegetable samosas

Vegetable pancake roll

Vegetable satay kebabs

Selection of pizza wedges (Vegetarian and meat options)

Individual pork pie

Mini scotch eggs

Sausage rolls

Crudités and dips

Potato wedges with salsa dip

Chicken tikka stick

Plaice goujons with a tartare sauce

Caesar salad



# Wedding Breakfast Menu Selector

## STARTERS

### Chicken Caesar Salad

Classic Caesar Salad topped with succulent chicken and crispy croutons

### Chicken Liver Pate

Accompanied by a Cumberland sauce and toasted brioche

### Classic Seafood Cocktail

Atlantic prawns on a bed of crisp lettuce topped with a tangy Marie Rose Sauce

### Freshly Prepared Soup (v)

Choose one of the following: Tomato & Basil, Creamy Vegetable, French Onion, Minestrone or Leek & Potato

### Wild Mushroom Tartlet (v)

Sautéed wild mushrooms in a cream and spinach sauce in a crisp pastry case

### Duo of Melon (v)

With strawberry compote & topped with seasonal berries and fresh mint

## MAIN

### Tarragon Roast Turkey

Roast breast of turkey accompanied with sage and onion stuffing, bacon wrapped chipolata and cranberry sauce

### Topside of Beef

Served with a herb Yorkshire pudding & a Bordelaise sauce

### Trio of Sausages

Prime sausages served on creamed potato and topped with a rich onion gravy

### Traditional Roast Chicken Breast

Served with a rich roast gravy and creamy bread sauce

### Roast Shoulder of Pork

With crackling & apple sauce

### Parma Wrapped Chicken (£2.00 supplement per person)

Breast of chicken stuffed with spinach, mushrooms, garlic & smoked bacon wrapped in parma ham and accompanied by a mushroom and white wine cream sauce

### Rump of Lamb (£4.00 supplement per person)

Roasted rump of lamb served on a rosti potato with a red wine gravy and served with mint jelly

### Salmon and dill en croute (£2.00 supplement per person)

Supreme of salmon marinated with dill, wrapped in pastry and served with a mild mustard and chardonnay sauce

### Stuffed Aubergine (v)

Stuffed with seasonal roasted Mediterranean vegetables

### Caramelised Red Onion & Goats Cheese Tart (v)

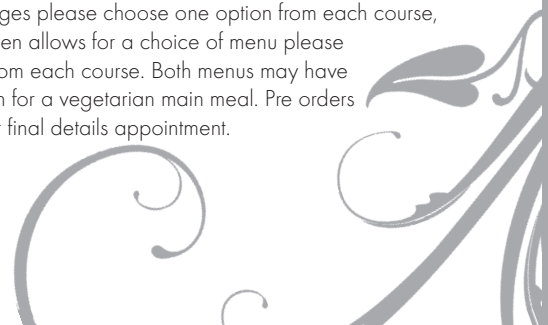
Drizzled with herb oil and served with mixed leaves

### Open Roasted Vegetable Lasagne (v)

Served with a crisp green salad and garlic & herb bread

All accompanied by chef's selection of potatoes & vegetables

For set menu packages please choose one option from each course, if the package chosen allows for a choice of menu please choose 2 options from each course. Both menus may have an additional option for a vegetarian main meal. Pre orders are required at your final details appointment.



# Wedding Breakfast Menu Selector

## DESSERT

### Sticky Toffee Pudding

Served with a rich butterscotch sauce & fresh cream

### Chocolate Truffle Torte

A rich chocolate mousse served with seasonal berries

### Tart au Citron (£1.00 supplement per person)

A light, refreshing citrus tart topped with whipped cream

### Bread and Butter Pudding

Served with warm crème anglais

### Assiette of Chocolate Desserts (£3.00 supplement per person)

A miniature selection of chocolate surprises

### Vanilla Cheesecake

Served with a fruit coulis and fresh cream

### Fresh Fruit Salad

A selection of seasonal fresh fruit

## CHILDRENS MENU

### Cheesy Garlic Bread

Crudites (carrots, peppers, celery & cucumber)

Tasty tomato soup

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Fish Fingers or Chicken Nuggets, chips and beans

Sausage and Mash with gravy

Tomato and vegetable pasta bake served with Garlic Bread

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Chocolate Brownie with Ice cream

Banana Split and cream

Fresh Fruit Salad (seasonal fresh fruit)

Please advise our wedding coordinator should you have any dietary requirements, where possible, we will be able to aim to cater for these.



# Terms and Conditions

## PROVISIONAL BOOKINGS

Once a verbal booking has been made the date will be provisionally held for up to 14 days. If the confirmation is not received by this date the booking may be automatically released and the date resold. During this time if another enquiry should be received the hotel reserves the right to request an earlier receipt of confirmation.

## CONFIRMATION OF YOUR BOOKING

To confirm your booking at the Holiday Inn Corby- Kettering A43 written confirmation and a non refundable deposit of £500.00- £750.00 (Depending on the package chosen) will be required. A Contract will be sent to you which will require signing and returning to your coordinator along with signed terms and conditions. Once these have been received your booking will be formally confirmed. If details of your event change you will be asked to resign a new contract.

## FINAL DETAILS

Approximately 8 weeks prior to your event we will arrange a mutually convenient time to discuss your final details. Final numbers will be required at this meeting.

## PAYMENT

The following payment schedule will apply, unless agreed otherwise:

- Deposit - Upon confirmation
- 4 Weeks prior to the event - Full balance

We regret that all payments, including deposits, are non refundable and non transferrable. If your numbers should decrease payments cannot be offset against food, beverage or accommodation.

If an account should be required for bar charges, this may be organised by prior arrangement only. Once arrangements have been agreed for the evening, it will be assumed that all charges are payable by the organiser irrespective of whether the account is checked and signed at the end of the event.

## CANCELLATION

- a.) By the customer - All cancellations are required in writing. In the event of a cancellation we regret that all monies are non refundable and non transferable. Cancellations received within 3 months of the event date require the full contracted amount to be paid.
- b.) By the hotel - The hotel reserves the right to cancel the booking at any time and without obligation to you in any of the following circumstances: if the hotel or any part of it is closed due to fire, alteration or re decoration, by order of the public authority or through any reasons beyond the hotel's control. If you become bankrupt or insolvent or enter into liquidation or have an administrative receiver or receiver appointed overall or a substantial part of your assets. If you are more than 30 days in arrears with payments to the hotel or company. If the event may in the hotel manager's reasonable opinion prejudice the reputation of the hotel.

In the event of cancellation by the customer the following charges would apply.

More than 12 months	loss of deposit
12 - 6 months	loss of deposit plus 25% cancellation charges
6 - 3 months	loss of deposit plus 50% cancellation charges
Less than 3 months	loss of deposit plus 100% of charges

Cancellation charges based on number of guests expected and price of package selected.


If it is necessary for you to cancel your event, please note that your booking will not be deemed as cancelled until you have received written confirmation to this effect by the hotel.

## MINIMUM NUMBERS

The following minimum numbers apply to all wedding receptions being held at the Holiday Inn Corby - Kettering unless by prior arrangement.

Manor Suite	90 day guests and 120 evening guests
Heart Suite	45 day guests and 80 evening guests
Little Diamond Suite	For Intimate Weddings so no minimum numbers. Maximum of 40

If your final number should fall short of the specified minimum number a room hire charge may apply, in such a circumstance the hotel reserves the right to change the designated room after appropriate consultation with the client. This does not affect the minimum charge.



# Terms and Conditions

## PRICES

All prices shown are inclusive of VAT at the current prevailing rate, but may be subject to changes of rate and any other relevant taxes/ levies at the current prevailing rate in force on the date of the event. All prices are correct at time of going to print however are subject to change.

## GENERAL

- a.) A minimum of 75% of your total number of guests attending your reception should be catered for at your evening buffet.
- b.) There is a possibility that other events will be taking place in the hotel at the same time as your function
- c.) No additional food or beverage of any kind is permitted into the hotel by the organiser or guests without prior authorisation.
- d.) For civil ceremonies the bridal party are responsible for the booking of the registrar and all legal requirements
- e.) The hotel is unable to accept any responsibility for loss or damage to any items brought into the hotel in respect of your event or otherwise. In incidences where items are being hired by the client for use within the hotel it is the clients responsibility to ensure that such items are complete and to the required standard at the time of collection
- f.) Any items left after the event must be collected and removed from the hotel within 24hours, unless prior arrangement has been made, and are not the responsibility of the hotel or its staff. Items that are not collected within the specified time will be destroyed.
- g.) The behaviour of all guests is the responsibility of the organiser and the hotel reserves the right to refuse services to any guests who acts in an inappropriate manner. Such guests may be asked to leave the hotel to ensure the enjoyment of all other party guests, without refund of monies. The hotel reserves the right to refuse entrance at the manager's discretion.
- h.) The Holiday Inn Corby-Kettering A43 reserves the right to alter any menus if supplier or quality issues should arise.
- i.) Where a one hours drinks reception/ free flowing wine has been selected these will be poured by our staff and will not be placed upon the table. The service of such will cease either at the end of the hour time limit (as agreed during the final meeting with your coordinator) or immediately prior to the main course being cleared.
- j.) If your contact details should change, please note that it is your responsibility to advise the hotel in writing of these amendments.

## PUBLIC LIABILITY

Any entertainment booked must have Public Liability Insurance to comply with hotel Health & Safety requirements. A copy will need to be provided to the hotel 14 days prior to arrival.

## ACCOMMODATION

Please note that all accommodation booked must be confirmed with a credit/debit card number. Any additional rooms over the pre-booked will be quoted at the best available rate. All rooms held for the wedding party must be confirmed by the latest one month prior to the wedding, if any rooms have not been confirmed they will automatically be released from the system.

## LIABILITIES

The hotel shall not be liable for any failure or delay in performing any of its obligation under this agreement or liable to an attendee or guest for any loss or damage to property if the failure or delay was due to any cause beyond its reasonable control, including (without limitation) terrorist activity or serious potential for terrorist activity whether within the proximity or in the UK or worldwide and directly or indirectly affecting the UK, misconduct or negligence of an attendee, guest or external third party, war or threat of war, civil or political action or disturbance, riot, natural disaster, fire, epidemic, bad weather, terrorist activity (threatened or actual), military activity, governmental or regulatory action, industrial dispute, act of God, failure of power or machinery, failure or interruption in externally provided services of utilities, and all similar events outside the hotels control.

Please safeguard your property. The hotel will not accept liability for loss or damage to property, or death, illness or injury to persons unless caused by the hotel's negligence. Unless the hotel is liable as above you will indemnify the hotel from and against any liability for loss or damage to property arising there from as a result of the event. You are advised to consider your insurance cover in respect of the above.

The client is responsible for any damage caused to the hotel rooms or furnishings, utensils and equipment by any act, default or neglect by the client or guests of the client and shall pay the hotel on demand the amount required to remedy any such damage.





# *Self Catering Wedding Package*

**At the Holiday Inn Corby – Kettering we are pleased to offer the ability for you to supply your own caterer.**

**Please note this is the discretion of the hotel management and shall be agreed prior to acceptance of the event.**

Ace Suite (Max 130 guests seated) - £1,500.00

Heart Suite (Max 120 guests seated) - £1,500.00

Manor Suite (Max 250 guests seated) - £3,000.00

Turn over for inclusions

## ADDED EXTRAS

Chair Covers - £4.00 per chair including coordinating sashes

Star Cloth - £300.00 for days hire

DJ & Disco - £300.00 (7.30pm - Midnight)

Unlimited alcohol corkage - £500.00

- Terms and conditions apply
- The Ace suite does not have a bar in the room however one can be hired in at an extra cost of £400.00 - (No draft beer)



# *Self Catering Wedding Package*

## **Includes**

Room Hire and set up of chosen suite (8am - midnight)

Close by toilet facilities

In room climate control

PA System with hand held microphone (In Ace and Manor Suite only)

Set up inclusive of:

Tables and chairs, white linen tablecloths, paper napkins,  
crockery (1x starter plate, 1x main plate, 1x dessert bowl/platter per person, 1x wine glass or slim ½ pt. tumbler)

Cutlery (to serve all courses, to be agreed in advance), jugs of iced water for each table

Use of an agreed area in the kitchen

Inclusive of one fryer (please note you will need to provide oil), oven space, hob space, service area

Fully staffed bar (optional and in the Manor and Heart Suite only)

Corkage for a maximum of 4 bottles/cartons of soft drink per table

Manager available on the day as a point of contact for all queries

