

The Wedding Breakfast

Your Wedding Breakfast, at Parkfields Country House, will be individually planned to cater for your every requirement, throughout your special day.



We understand how important your Wedding Day is, not only to you - the Bride and Groom - but also to your family and friends. We also recognise that everyone is different and for that reason we have moved away from 'set packages'. Parkfields Country House offers a 'tailor made' service, which enables us to personalise your Wedding Day, to your own, individual, requirements. We can offer seating within Parkfields for 90 guests. Up to 100 guests may be catered for during an evening function. For Weddings taking place on Fridays and Saturdays we have minimum number of 60 adults. We also require 10 bedrooms to be taken by you and your guests.

A suggestion would be to start with a welcoming drink and, after formally greeting your family and friends, to enjoy either a 3 Course Set Menu, or a Carved Buffet, prepared by our Award Winning Chef.

This Wedding Information Pack contains a Selection of Menus, Wine List and Accommodation Tariff together with our 'Wedding Terms and Conditions'.



*Parkfields Country House is an 'Exclusive Use' Venue, which offers flexibility, attention to detail, excellent service and a Team of Staff who really do care!
We charge £1000 for 24 hours Exclusive use.*



*Parkfields Country House currently charges £395 for a Civil Wedding Ceremony.
Please note this does not include the Registrar's Fee.*



Wedding Menu 2011

Menu A

Tian of Duck Confit with Mixed Leaves, Honey & Soy Dressing & Toasted Brioche

or

Roasted Tomato Soup with Basil Oil & Herb Sippets

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Seared Dorned of Salmon with Crushed Peas & Horseradish Cream

or

Grain Mustard and Honey Roasted Leg of Welsh Lamb with Thyme Roasted Roots & Redcurrant Jus

or

Roasted Mushroom Risotto with Parmesan Waffers & Truffle Oil (v)

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*Sticky Toffee Pudding,
With a Warm Butterscotch Sauce (v)*

or

White Chocolate Cheesecake with Compote of Red Berries (v)

(V) Suitable for Vegetarians

£37.50 per person Including VAT @ The Standard Rate



Wedding Menu 2011

Menu B

Warm Stilton Tart with Red Onion Marmalade & Baby Leaves (v)

or

Terrine of Chicken Liver with Toasted Brioche and Spiced Homemade Plum Chutney

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Roasted Loin of Herefordshire Pork with Glazed Apple & Calvados Sauce

or

Herb Crusted Loin of Cod with Creamed Leeks & Tarragon Dressing

or

Puff Pastry Pillow filled with Mediterranean Vegetables & Feta with an Olive Tapenade (v)

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Warm Bakewell Tart with Fruit Compote & Fresh Cream (v)

or

Fresh Fruit Salad with Dairy Ice Cream (v)

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(V) Suitable for Vegetarians

£38.00 per person Including VAT @ The Standard Rate



Wedding Menu 2011

Menu C

Smoked Salmon and Cream Cheese Roulade with Caviar & Cucumber Relish

or

Leek & Potato Soup with Welsh Rarebit

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Grilled Sole with Lemon & Caper Butter

or

*Roast Breast of Chicken wrapped in Herbs and Pancetta
with a confit Mushroom Cassolet*

or

Pea & Broad Bean Gnocchi with Mint Cream Sauce (v)

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Chocolate Tart with Nut Praline (v)

or

Summer Pudding with Vanilla Chantilly Cream (v)

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(V) Suitable for Vegetarians

£37.95 per person Including VAT @ The Standard Rate



Wedding Menu 2011

Menu D

Home Cured Salmon Gravavlax with Dill Mayonnaise & Herb Salad

or

Warm Gruyere and Leek Tart with Tomato Salsa and Continental Leaf Salad (v)

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Roast Sirloin of Herefordshire Beef, with Yorkshire Pudding and Horseradish Sauce

Or

Pan Fried Seabass with Provencal Vegetables & Basil Butter

or

Twice Baked Herefordshire Hop Cheese Soufflé with Roasted Beetroot & Glazed Shallots (v)

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Dark Chocolate Truffle with White Chocolate Mousse (v)

or

Strawberry Pavlova with Vanilla Ice Cream & Jus de Fraise

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(V) Suitable for Vegetarians

£39.00 per person Including VAT @ The Standard Rate



Wedding Menu 2011

Menu E

Old Favourites Menu

Prawn Cocktail

or

Mushrooms in Garlic with Parmesan & Mozzarella Cheese

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Bangers & Mash with Roast Onion Gravy

or

Salmon & Smoked haddock Fishcake with Tartar Sauce

or

Baked Cauliflower Cheese with Mature Cheddar (v)

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Black Forest Gateau with Cherry Syrup

or

Apple Crumble with Vanilla Ice Cream

(V) Suitable for Vegetarians

£37.50 per person Including VAT @ The Standard Rate



Carved Fork Buffet Menu 2011

Only Available for numbers of 65 or under

Homemade Breads & Rolls (v)

Poached Salmon Mayonnaise

Roast Peppered Sirloin of Beef

Honey & Grain Mustard Baked Ham

Roast Vegetable Lattice (v)

Warm Stilton Tart (v)

Smoked Salmon & Cream Cheese Roulade

Selection of Chutneys and Dressings

Minted New Potatoes

Mixed Leaves

Salad of Tomato, Cucumber & Spring Onion

Pasta Salad

Coleslaw

Mixed Pepper Vinaigrette

Banoffee Pie

Raspberry Crème Brûlée

(v) = suitable for Vegetarians

£37.50 per person Including VAT @ The Standard Rate



Children's Menu 2011

For children aged 12 and under

Smaller portions of your chosen menu are available should you prefer

Cream of tomato soup (v)

or

Galia melon with seasonal fruit (v)

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Fresh pasta carbonara, with ham, mushroom and parmesan cheese

or

Pizza margarita (v)

or

Homemade chicken nuggets with fries

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Fresh Fruit Salad (v)

or

Selection of Ice-creams (v)

(v) Suitable for vegetarians

Please select one dish from each course



Canapé Menu 2011

Home Made Crisps, Marinated Olives & Nuts (v)

Melon & Parma Ham

Smoked Salmon & Cream Cheese Pinwheel

Honey & Soy Salmon Brochette

Mini Vegetable Samosa (v)

Parmesan & Olive Palmas (v)

Mini Smoked Haddock Fishcakes (v)

Wild Mushroom Barquette (v)

Chicken Teriyaki Brochette

Assorted Mini Tartlet (v)

Chicken Liver Pate & Chutney Crostini

Provencale Vegetable Crostini (v)

Mini Spring Roll (v)

Mini Yorkshire Pudding with Beef & Horseradish

Mini Toad in the Hole

V = Suitable for Vegetarians

£5.50 per person for a combination of any 3 canapés

Prices include VAT @ The Standard Rate



Welcome & Toast Drinks 2011

Welcome your Guests with:-

<i>Wine (175ml)</i>	<i>£3.95</i>	<i>per glass</i>
<i>Sherry</i>	<i>£3.95</i>	<i>per glass</i>
<i>Pimm's & Lemonade</i>	<i>£4.85</i>	<i>per glass</i>
<i>Peach Bellinis</i>	<i>£5.25</i>	<i>per glass</i>
<i>Bucks Fizz</i>	<i>£4.95</i>	<i>per glass</i>
<i>Kir Royale</i>	<i>£5.25</i>	<i>per glass</i>
<i>Sparkling Wine</i>	<i>£4.95</i>	<i>per glass</i>
<i>Champagne</i>	<i>£6.95</i>	<i>per glass</i>

Non-alcoholic options:-

<i>Orange Juice</i>	<i>£1.85</i>	<i>per glass</i>
<i>Mineral Water</i>	<i>£1.85</i>	<i>per glass</i>
<i>Elderflower Pressé</i>	<i>£2.95</i>	<i>per glass</i>

Toast your Guests with:-

<i>Champagne</i>	<i>£6.95</i>	<i>per glass</i>
	<i>£35.50</i>	<i>per bottle</i>
<i>Sparkling Wine</i>	<i>£4.95</i>	<i>per glass</i>
	<i>£21.50</i>	<i>per bottle</i>
<i>Tea & Coffee</i>	<i>£2.95</i>	<i>per person</i>



Evening Snack Menu 2011

This Evening Snack Menu has been created for those planning an afternoon Wedding, followed by a Three Course Meal, who feel that their Guests will be too full to contemplate tucking into one of our Evening Buffets:-

Bacon Roll **£4.75**

**Hot Dog – Jumbo Gloucester Old Spot Sausage with
Caramelised Onion & Mustard** **£4.95**

*Large Pork Bap, with Apple Sauce and Stuffing
(minimum order of 50 Baps required)* *£7.95*

*Selection of British and Continental Cheese Board
With variety of Breads (per head)* *£8.35*

Taste of Herefordshire Platter *£14.75*
*(locally produced hams, cheeses, meats and pickles with
home-made breads)*

Side Orders

(In Conjunction with any of the above or finger buffets)

<i>Potatoes Wedges</i>	<i>Per Person</i>	<i>£2.50</i>
<i>Side Salads</i>	<i>Per Person</i>	<i>£2.95</i>
<i>Selection of Cheesecakes/Gateau</i>	<i>Per Person</i>	<i>£4.95</i>

All prices include vat @ The Standard Rate



Evening Finger Buffet Menu 2011

Menu A

*Selection of mixed sandwiches on white and granary bread **
Home Made Pizza
Cheese straws*
Crisps and nuts*
Medley of tartlets**
Vegetable pakoras**

£12.75

** - Suitable for vegetarians*

*** - Vegetarian choices included*

All prices include VAT @ The Standard Rate

Menu B

*Selection of mixed sandwiches on white and granary bread **
Mini fishcakes with dipping sauce
Vegetable Samosas
Spring rolls*
Assorted mini pizzas**
Chicken satay brochettes
Spiced jacket wedges**

£13.50

** - Suitable for vegetarians*

*** - Vegetarian choices included*

All prices include VAT @ The Standard Rate

Menu C

*Selection of mixed sandwiches on white and granary bread **
Salmon goujons with tartare sauce
Mini jacket potatoes with cream cheese*
Mini Pork Pies with Apple Chutney
Vegetable samosas*
Mini turnovers**
Oriental chicken brochettes
Vegetable pakoras*

£16.00

** - Suitable for vegetarians*

*** - Vegetarian choices included*

All prices include VAT @ The Standard Rate

Menu D

*Selection of mixed sandwiches on white and granary bread **
Crisp Mozzarella with Tomato Salsa*
Pork pie & chutney
Spring Rolls*
Chicken goujons with dipping sauce
Pizza**
Assorted tartlets**
Salmon fishcakes
Vegetable samosas*
Cajun spiced jacket wedges**

£18.00

** - Suitable for vegetarians*

*** - Vegetarian choices included*

All prices include VAT @ The Standard Rate



Wine List 2011

White Wines

1. *Ladera Verde Sauvignon, central Valley 2008 (Chile)* *£14.85*

Crisp and fresh with limey fruit, a hint of herbs and a twist of melon. Typically dependable and friendly, and an excellent introduction to Chile.

2. *Los Vilos Chardonnay 2008- Chile* *£15.00*

A real crowd pleaser! Chardonnay with a dash of Sauvignon Blanc blends well to give weight and lively tropical fruit flavours.

3. *Wide River Chenin Blanc 2008- South Africa* *£15.65*

Crisp and appealing. This is a wine with a gentle floral character and well balanced acidity.

4. *Astica Semillon Sauvignon 2006- Western Australia* *£17.25*

An attractive wine with good herbaceous and gooseberry flavours. The Semillon gives it weight in the mouth balanced by the acidity and freshness of Sauvignon.



Wine List 2011

White Wines

5. *Pinot Gris, Mendoza, Bodga Lurton 2008 (Argentina)* £21.00

Rare in Argentina, the Lurtons harvest this variety first each year to retain the delicate bouquet and the rich complex flavours of peaches, apricots and raisins.

6. *Churton Sauvignon Blanc 2008- New Zealand* £23.00

Quite simply a stunning wine. Delicious grassy, gooseberry flavours abound.

7. *St. Veran Collovray 2008- Burgundy* £25.50

This is a fine white Burgundy with slightly fuller richer flavours than nearby Chablis. Enjoy this with creamy chicken dishes.

8. *Chablis Caractere 2007 - Burgundy* £29.25

This is a very true style of Chablis with a flinty, mineral character, concentrated fruit and a crisp dry finish.



Wine List 2011

Red Wines

9. *Ladera Verde Merlot, Central Valley 2008 (Chile)* **£14.85**

This has lovely plummy Merlot fruit with a ripeness that is so typical of Chile. Easy and very drinkable, this is a pleasing wine for current drinking.

10. *Los Vilos Cabernet Sauvignon 2008 - Chile* **£15.00**

A classic combination of Cabernet and a dash of Merlot makes for a fruity soft flavoursome red to be enjoyed with or without food.

11. *Moncaro Sangiovese 2005 - Italy* **£15.25**

Won a seal of approval at this years international wine challenge. A fragrant bouquet with hints of wild berries

12. *Astica Merlot Malbec 2006 - Argentina* **£16.50**

From the famous Trapiche vineyard comes this fantastic example of just what Argentina are capable of producing. Soft round & very easy drinking.



Wine List 2011

Red Wines

13. Solara Shiraz 2008 - Western Australia *£18.95*

Soft and fruity with the dominance of black pepper and mulberries. Overtones of plums and a good lift of oak towards the end. Slightly more refined than its South Australian counterparts.

14. Freedom Cross Pinotage, Coastal Region 2008 (South Africa) *£17.95*

This wine is softly styled with intense blackberry fruit and mocha coffee notes.

16. Chateau Chassantour 2007 - Beaujolais *£20.75*

A Succulent, velvety soft Beaujolais from a top Domaine. This Gamay has delicious raspberry character and good length.

17. Vina Salceda Crianza 2005 - Rioja *£25.00*

A full bodied rich, oaky wine that would be a perfect partner to Game or richly flavoured dishes.



Wine List 2011

Rose Wine

19. *Astica Cabernet Sauvignon Rose - 2006- Chile* **£14.95**

A full flavoured rose rich in raspberry & strawberry flavours. Dry but still fruity. Smooth & elegant

Sparkling Wine & Champagne

20. *Tanners Cava Brut (Spain)* **£21.50**

A Superb, creamy, biscuity Cava with a lovely fine mousse and plenty of character.

21. *Prosecco di Valdobbiadene* **£21.50**

A fine alternative to Champagne. Dry but still fruity with fresh fruit aromas.

22. *Tanners Champagne, Extra Brut Reserve* **£35.50**

A Superb dry Champagne with an attractive golden colour and a fragrant fruity structure.

Dessert Wine

23. *Chateau Septy 1999 - Monbazillac* **£15.50**

Made from the same grapes as Sauternes, this is a golden yellow, sweet wine with refreshing acidity.

Port

24. *Taylors LBV 2000* **£30.00**

By the Glass **£4.00**

25. *Niepoort Tawny* **£25.50**

By the Glass **£3.95**



Wedding Accommodation Tariff 2011

Single Occupancy	Double Occupancy
Double/Twin Rooms £85.00	£110.00
Bridal Suite	£160.00
Feature King/Queen	£160.00

The above rates are per room, per night with English or Continental breakfast.

Terms and Conditions of Bookings

Reservations will only be confirmed on receipt of a valid credit card number, cheque or cash payment, for individual bookings. We also require a signed copy of the Terms & Conditions.

Cancellation Charges

Charges will apply to all cancellations made with less than 48 hours notice. If a room is re-sold at the original booking value, charges will be waived, less a cancellation fee of £15.00 per room.

Cancellation Charges	
Single	£85.00
Double	£110.00

This Tariff is valid for services provided between the 1st of January 2011 and the 31st of December 2011 inclusive, and includes vat @ The Standard Rate.



Frequently Asked Questions 2011

What does 'Exclusive Use' actually mean?

Parkfields 'offers Exclusive Use', which means that for the duration of your booking, you have the whole of Parkfields to yourselves. This enables the whole Team of Staff to be completely focussed on you and your Guests.

Can we get married at Parkfields?

Yes – Parkfields is able to offer a variety of different rooms to suit individual requirements.

What is your minimum and maximum number for Weddings and Receptions at Parkfields?

For Weddings taking place on Fridays and Saturdays we have minimum number of 60 adults. We can offer seating within Parkfields for 90 guests. Up to 100 guests may be catered for during an evening reception.

Can I give my guests a choice of what they can eat?

Yes. From the menus A-E you can choose 2 starters, 2 main dishes and a vegetarian dish and 2 desserts. If you do decide to give your guests a choice then we do ask for you to include their choice on the name place cards.

How many en-suite Bedrooms does Parkfields have?

Parkfields has 22 en-suite Bedrooms, accommodating a maximum of 44 Guests. 20 double/king size bedroom &, 2 twin bedded rooms.. We also have 2 extra beds for children and 1 cot.

Can we decorate our own tables?

Any decorating of tables can be done within your hours of hire. Any outside contractors dropping off cakes or flowers etc can also be done within these hours. All candles must be in a contained vase that is much higher than the wick of the candle.

Do you have any contacts for Bands and Discos for our Evening Reception?

Yes, we have a list of Artists that have worked at Parkfields before – alternatively you can provide a Band or Disco of your choice. Please ensure that your chosen Band or Disco has their own Public Liability Insurance. All performing Bands and Discos will incur a £100.00 entertainments fee which includes a private changing room.

What do you charge for hiring Parkfields?

We charge £1000 for 24 hours Exclusive Use. This will commence from 12 noon on the day of your Wedding and finish at 12 noon the following day. Why not start the Wedding celebrations early and take over Parkfields for 48 hours. This allows you and your guests to check in from 12 noon the day before your Wedding.

Are we required to take all the bedrooms?

No. We only ask that between you and your guests you occupy 10 double bedrooms per 24 hours let.

PARKFIELDS COUNTRY HOUSE

Table Plan A - Maximum : 66 (4 x Long Tables & 6 x Round Tables)

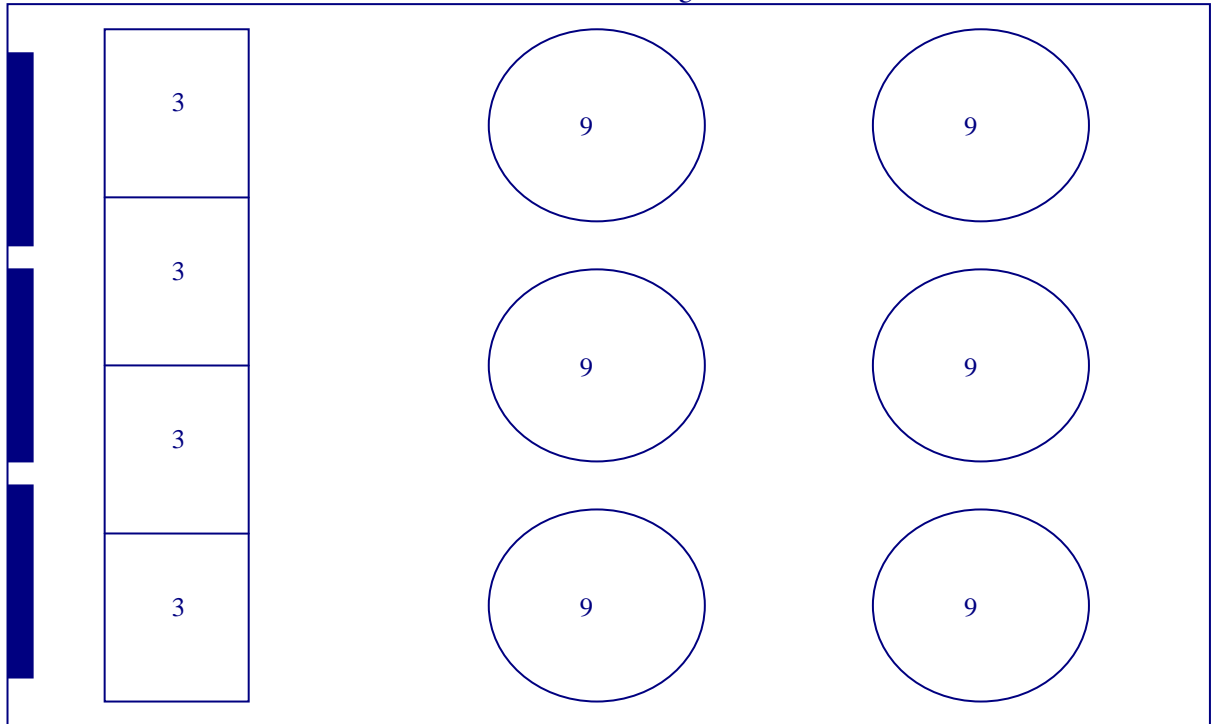
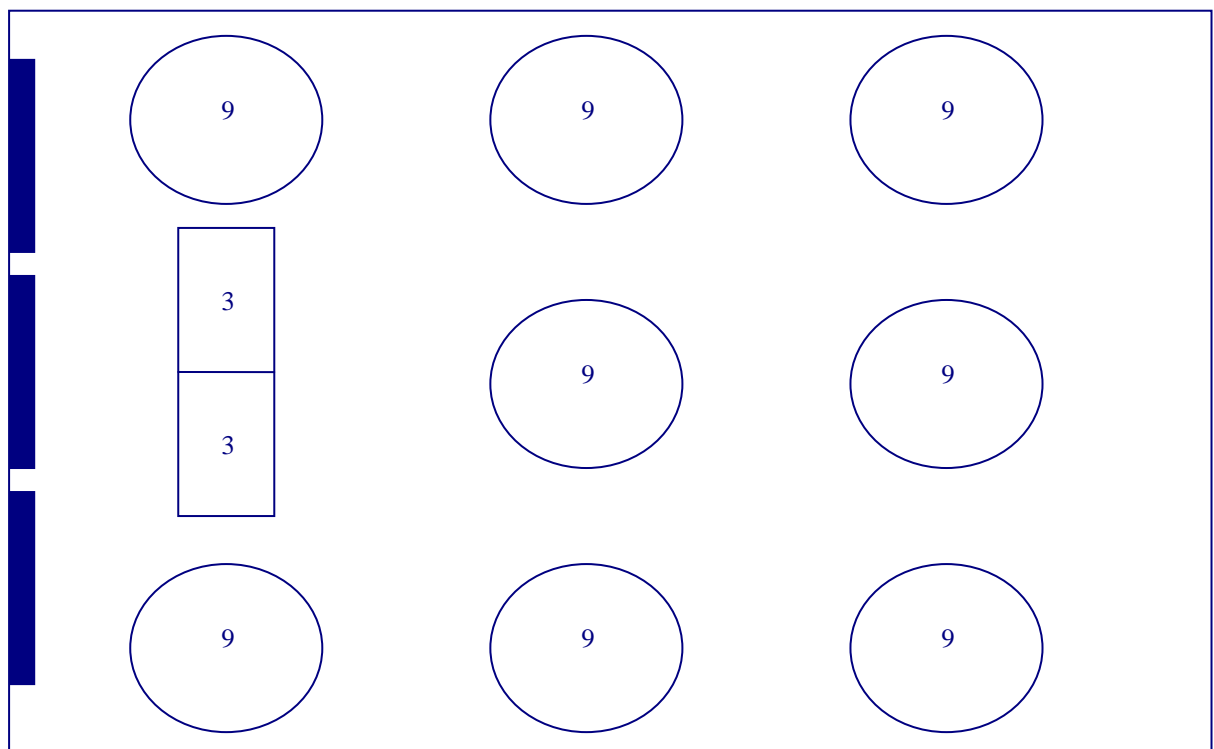


Table Plan B - Maximum : 78(2 x Long Tables & 8 x Round Tables)



PARKFIELDS COUNTRY HOUSE

Table Plan C - Maximum : 81 (9 x Round Tables)

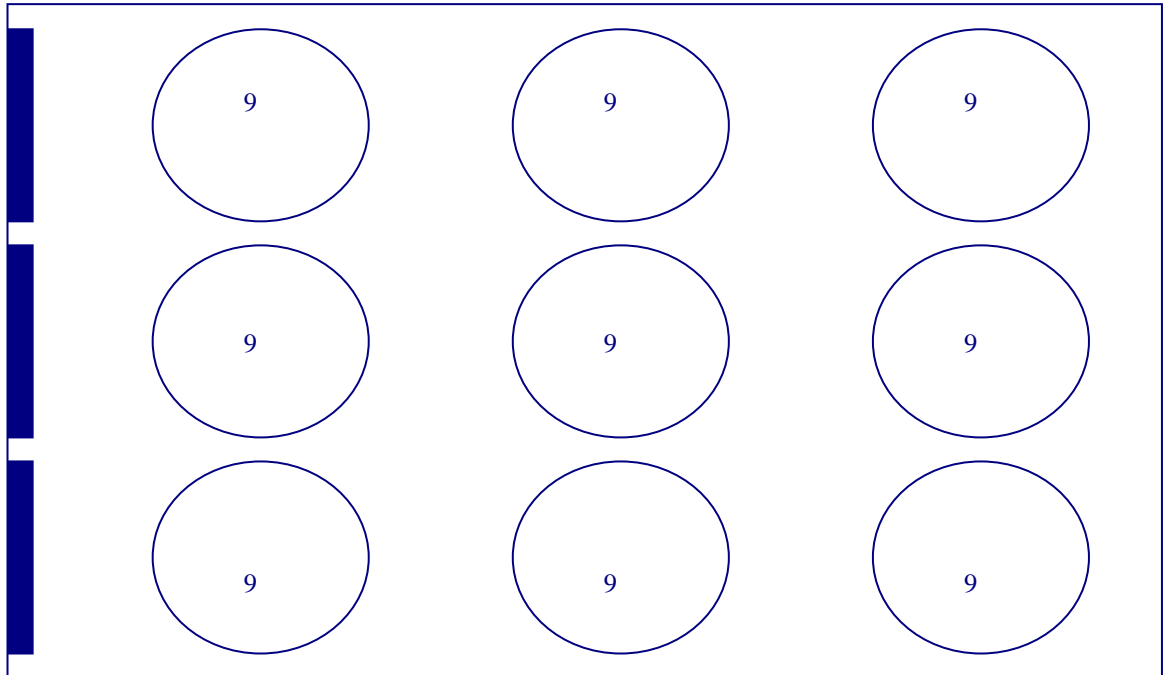
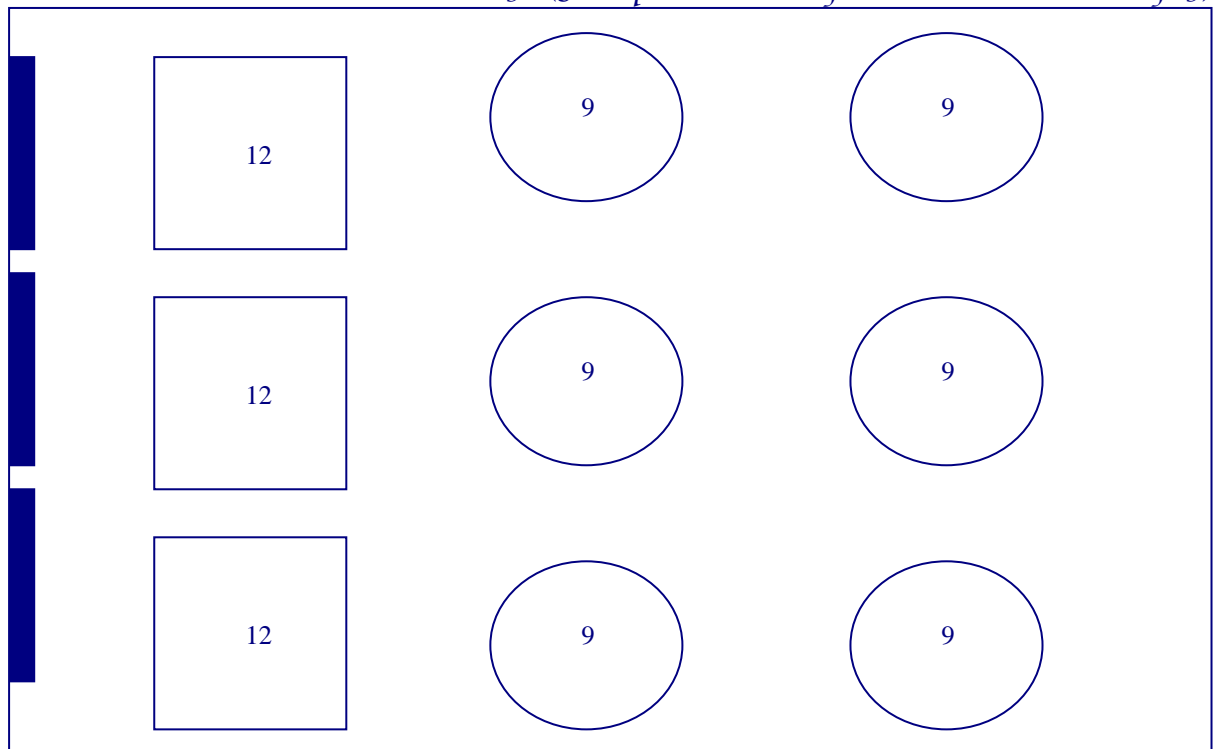


Table Plan D Maximum : 90 (3 x Square Tables of 12 & 6 Round Tables of 9)





Wedding Terms and Conditions 2011

1. Deposits. Variations and the minimum charge:

- a. To secure a booking, unless an approved credit account customer, then the function requires a non-refundable deposit of £1000 to be paid per 24 hours Exclusive use hire.
- b. Final numbers must be received by Parkfields Country House, in writing, 14 working days prior to the event, after which any cancellations will be charged as per the table below.
- c. 75% of the outstanding **total** amount of the events minimum charge is due 30 days before the event and the remaining 25% is due 14 days before the event.
- d. During the event any extras to the contract must be signed for by an authorised signatory before the service is provided. Any outstanding balance to the account is payable by the customer on completion of the event. The customer is responsible for checking, signing and settling the account.
- e. Any accommodation required for wedding guests, not forming part of the contract, will only be confirmed in writing on receipt of a valid credit card, cheque or cash payment. Cancellation charges of £85 per room will apply to any cancellations made with less than 48 hours notice. If the room is re-sold, at the original booking value, charges will be waived, less a cancellation fee of £15.00 per room.
- f. For accommodation that forms part of the agreed contract, the terms and conditions of the contract will apply.
- g. All **credit card** transactions will incur a 2.5% **surcharge** on the net amount

2. Cancellation charges:

- a. Cancellation charges as percentage of the minimum charge will apply as follows:

No. Of Guests	Less than 4 weeks	4 ~ 8 weeks	8 ~ 12 weeks	Over 12 weeks
Up to 30	100%	75%	25%	Deposit only
30 and over	100%	75%	50%	Deposit only

- b. No charge will be made if a booking is made within 6 weeks of the event, where notice of cancellation is received in writing by Parkfields Country House within 14 days of confirmation of a booking and at least 14 days prior to the event.
- c. If Parkfields Country House is re-let for a function for the same dates at a similar value, an administrative fee of £100 only will be charged.

3. For approved credit account customers, our terms are 14 days; late payment may incur an interest charge of 3% above the prevailing base rates of the HSBC Bank.
4. The customer assumes responsibility for any and all damage caused by his/her guests or other persons attending his/her event, whether in rooms reserved or in any other part of Parkfields Country House. A refundable deposit of £500 will be added to the final account to cover any damage to the buildings, fixtures and fittings. Affixing signs, displays, decorative materials and posters may only be carried out with authorisation of Parkfields Country House Management.
5. Final details of menus, wines, layout and equipment, etc. are needed 30 days prior to the event.



Wedding Terms and Conditions 2011

6. The final number of guests for a booked function should continue to be not less than 90% of the original numbers stated on the contract, otherwise Parkfields Country House reserves the right to charge the agreed function rooms or to apply an additional extra charge.
7. A £1000 venue hire charge is made for 24 hours Exclusive Use. This does not include the Ceremony fee.
8. Should the customer wish to employ the services of any outside contractor other than those arranged by Parkfields Country House at his/her function, he/she must undertake to indemnify Parkfields Country House against any claim made against them resulting from an act or default by any of his/her servants or caused by any equipment supplied by them. This indemnity is also to include cover under the Health and Safety at Work Act 1974. Any outside contractor employed by the customer must report to the Duty Manager and contractors must comply with appropriate legislation including the Fire Precautions Act. Parkfields Country House reserves the right to refuse access, without prejudice, to any contractor. All Bands and Discos will incur an entertainment fee.
9. The customer and all persons attending must comply with all the requirements of the Licensing Act 2003 together with all statutory instruments since enacted. The customer is responsible for all his/her guests and paid servants to leave Parkfields Country House at the time stated on the contract without causing any disturbance to the neighbours of Parkfields Country House.
10. The venue shall not be held responsible for any failure to provide facilities contracted if prevented from doing so as a result of "Force Majeure" or any other cause beyond its control.
11. Drink or food must not be brought onto the premises unless agreed by the Parkfields Country House Management.
12. Children must be kept supervised at all times and are the responsibility of their Parents/Guardians.
13. In the event of any disputes, determination by the Directors of Parkfields Country House will be accepted in respect of services used, consumed or cancelled.

I agree to the above Terms and Conditions

Signed

Print name

Date

Wedding Date