



DREAM
Weddings

Until end of 2022



PONTLANDS PARK

YOUR DREAM WEDDING STARTS HERE

Ceremonies

It is our priority to make your wedding day the most memorable of days.

Outside in the beautiful gardens, overlooking the Essex countryside, you can marry under our garden gazebo, surrounded by your guests on simplistic white folding chairs, taking in the stunning views of natural beauty. We have licensed internal rooms, the elegant Lilli Suite which looks out to the gardens and pond area, or the larger air-conditioned Conservatory in the main house.

	Seated Guests	Seated + standing Guests	Chair style	Air - Conditioning	Price to hire for Ceremony
Lilli Suite	60	30 + 50	Choice of Chivari or Banqueting	No	£550
Conservatory	100	80 + 40	Choice of Chivari or Banqueting	Yes	£1100
Outside Gazebo April-October Weather Dependant	100	100 + 80	White Folding Chairs	N/A	As above - one room must be booked

Chair covers and sashes must be pre-booked with a supplier. Please note that the outside ceremony is laid with white folding chairs, we cannot take these chairs inside. The internal choice of the room booked, will be prepared with one of the inside chairs. If you have your ceremony in the Lilli or Conservatory and you have decorated your chairs, we are happy to move these to the reception area in readiness for your meal.

On the day of the ceremony if the weather, or any other circumstances makes an outside ceremony unsuitable, you must have a suitable indoor ceremony room available. It is up to the registrar on the day to make the final decision.

You are advised that only a Superintendent Registrar can permit a civil, non-religious ceremony. Any music, readings, words or performance that forms part of the ceremony must not include any religious content, also be agreed with the Registrar. You must book your registrar direct to attend your ceremony and can do so up to 2 years in advance.

Tel: 0345 603 7632 email registration@essex.gov.uk or visit their website for more details www.essex.gov.uk



Dream Weddings

A choice of function suites and picturesque gardens make Pontlands Park the perfect venue for your dream wedding.

Our inclusive 'Dream Weddings' packages are priced per person and include:

- A reception drink
- Canapés – Gold and Platinum packages only
- 3-course wedding breakfast - followed by tea, coffee and mints

- Please choose one menu for the entire party. Please notify us of any dietary requirements.

- 1/2 bottle of wine
- Unlimited still and sparkling bottled water

- During the reception and wedding breakfast

- A glass of fizz for the toast
- Evening buffet
- Function room hire
- VAT

	Adult Guests (minimum no.)	Silver	Gold	Platinum
Marquee				
<i>April to October (please ask for exact dates)</i>				
Sunday* - Thursday	70	£84.50	£94.50	£102.00
Friday	70	£92.00	£102.00	£109.50
Saturday	85	£99.50	£109.50	£117.00
Conservatory Suite				
<i>Marquee season & December</i>				
Monday - Thursday	30	£72.50	£82.50	£90.00
Friday	50	£77.50	£87.50	£95.00
Saturday & Sunday	60	£82.50	£92.50	£100.00
<i>Marquee not in place</i>				
Monday - Thursday	30	£59.50	£69.50	£77.00
Friday	50	£64.50	£74.50	£82.00
Saturday & Sunday	60	£69.50	£79.50	£87.00

*This does not apply to bank holiday weekends when Sunday will be charged at the Friday price.

The Marquee can seat up to 180 guests and the Conservatory Suite up to 90 guests.

Children aged 2 - 10 will be charged the package price with a **40% reduction**, this will include soft drinks, 3-course meal and evening buffet, function room hire and Vat.

Silver Package

Silver Package contents:

- Peach Bellini or sparkling elderflower upon arrival
- Chilean Sauvignon Blanc and Merlot accompanying the meal
- Prosecco for the toast

Your choice of menu

- **Thinly sliced melon rose (v)**, seasonal fresh fruit salsa, spiced ginger and mint syrup
- **Traditional prawn cocktail**, crisp iceberg lettuce, Marie Rose sauce, Melba toast
- **Tomato & herb bruschetta**, ribbons of Parma ham, roasted peppers, bocconcini mozzarella

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- **Roasted local turkey**, filled with cranberry stuffing, wrapped in smoked bacon, thyme gravy
 - **Pressed belly of cider braised pork**, Lathcotes apple and garden sage stuffing ball, pan sauce
 - **Roasted salmon fillet**, lemon and poppyseed crust, dill hollandaise
 - **Chargrilled courgette, wild mushroom and ricotta Charlotte (v)**, vegetable and cheese crumble
- Served with seasonal vegetables and potatoes

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- **Profiteroles**, vanilla pod pastry cream, hot chocolate sauce
 - **White chocolate mousse**, on a chocolate chip cookie, seasonal fruit compote
 - **Eton mess**, chewy meringue, Chantilly cream, homemade fruit coulis

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- **Coffee & Mints**

Evening Buffet

- Assorted deep filled sandwiches
- Breaded chicken goujons, lemon and tarragon mayonnaise
- Seasoned potato wedges with a garlic and chive dip
- Mediterranean crudités with baked camembert, homemade fresh breads, olives and pickles
- Pressed BBQ pork belly, glazed mini sausages, crackling and Lathcotes apple sauce
- Potato and vegetable crisps, houmous and salsa

Extra evening guests will be charged at £14.00 per person.

An **additional reception drink** can be added at £5.00 per person.

Bucket of 10 bottles of:

- **Peroni** at £40.50
- **Rekorderlig Cider** at £50.40

Canapés can be added at £5.50 per person

Cheeseboard for the entire party at £5.50 per person

Gold Package

Gold Package contents:

- Pimms or traditional cloudy lemonade upon arrival • Chef's selection of canapés
- Australian Chardonnay and Shiraz accompanying the meal • Champagne for the toast

Your choice of menu

- **Chilled salmon ballotine**, rolled in freshly chopped garden herbs, quails' egg, caviar and fennel crisp bread
- **Homemade crisp filo tartlet (v)**, warm roasted Mediterranean vegetables, sun blushed tomatoes, oregano, aged feta cheese, balsamic and leaf salad
- **Ham hock and spring onion terrine**, apple chutney, crusty sourdough



- **Pan roasted breast of chicken**, baby onions, bacon, white wine and home-grown herb velouté
 - **Pan fried seabass**, potato and herb rösti, creamed leek sauce, pea shoots
 - **Herb crusted rump of British lamb**, roasted over rosemary, redcurrant and veal jus
 - **Aubergine and Mediterranean vegetable ratatouille roulade (v)**, crispy potato and rosemary rosti, tomato coulis
- Served with seasonal vegetables and potatoes



- **Tarte au citron**, brûlée crust, iced raspberry, fruit coulis
- **Chocolate truffle brownie tart**, salted caramel mousse, candied fruit peel
- **Black forest and kirsch cheesecake**, toasted almonds, chocolate shavings



- **Coffee & Mints**

Evening Buffet

- Assorted deep filled sandwiches
- Breaded chicken goujons, lemon and tarragon mayonnaise
- Seasoned potato wedges with a garlic and chive dip
- Mediterranean crudités with baked camembert, homemade fresh breads, olives and pickles
- Pressed BBQ pork belly, glazed mini sausages, crackling and Lathcotes apple sauce
- Potato and vegetable crisps, houmous and salsa
- Homemade Indian platters of onion bhajis, samosas, poppadums, lime pickle, mango chutney

Extra evening guests will be charged at £16.00 per person.

An **additional reception drink** can be added at £5.25 per person.

Bucket of 10 bottles of:

- **Peroni** at £40.50
- **Rekorderlig Cider** at £50.40

Cheeseboard for the entire party at £5.50 per person

Platinum Package

Platinum Package contents:

- Prosecco or traditional cloudy lemonade upon arrival • Chef's selection of canapés
- New Zealand Sauvignon Blanc and Rioja accompanying the meal • Rosé Champagne for the toast

Your choice of menu

- **Pressed confit duck and foie gras terrine**, truffle butter, Pontlands green tomato chutney, freshly baked brioche
- **Timbale of white crab, smoked salmon and prawn**, fresh coriander, lime, crème fraîche
- **Heritage salad (v)**, soured beetroot, goats' cheese, avocado, sun dried tomato savoury crumble, micro herbs
- **Duo of lamb**, fillet of marsh fed lamb, braised sticky shoulder of lamb rolled in crisp seed crust, rosemary jus
- **Free-range French trimmed breast of chicken**, filled with smoked cheddar, wrapped in cured ham, broad bean and crème fraîche fricassee
- **Locally sourced fillet of British beef wellington**, wild mushroom duxelles, red wine, shallot, mushroom and tarragon sauce
- **Bitter dark chocolate tart**, hazelnut and praline clotted cream
- **Assiette of desserts**: white chocolate cheesecake, vanilla pod ice cream in a brandy snap, Champagne and raspberry panna cotta
- **Coffee & Mints**

Evening Buffet

- Assorted deep filled sandwiches
- Breaded chicken goujons, lemon and tarragon mayonnaise
- Seasoned potato wedges with a garlic and chive dip
- Mediterranean crudités with baked camembert, homemade fresh breads, olives and pickles
- Potato and vegetable crisps, houmous and salsa
- Pressed BBQ pork belly, glazed mini sausages, crackling and Lathcotes apple sauce
- Homemade Indian platters of onion bhajis, samosas, poppadums, lime pickle, mango chutney
- American style homemade mini burgers, sweet potato fries, coleslaw, mustard, relish

Extra evening guests will be charged at £18.00 per person.

An **additional reception drink** can be added at £5.50 per person.

Bucket of 10 bottles of:

- Peroni at £40.50
- Rekorderlig Cider at £50.40

Cheeseboard for the entire party at £5.50 per person

What's included

A dedicated team of trained staff and management to look after you on your special day.

The tables are dressed in white table linen, with white linen napkins, stainless steel cutlery, clear glassware and white china.

Your choice of chairs for the reception, limewash chivari or our traditional comfortable banqueting chair, of which you may wish to cover with a chair cover and an accompanying sash. We are very happy to recommend local suppliers for these finishing touches.

Both the Marquee and Conservatory have private internal bar facility, operating throughout your occasion until the bar close time: Sunday-Thursday 11pm, Friday-Saturday 11.30pm.

The Conservatory has the facilities of both air-conditioning and heating. The Marquee, has heaters for the chillier starts, and giant fans to assist in keeping you and your guests cool on those warmer days.

The Marquee is home to a White gloss dance floor measuring 24ft x 12ft.

Aside from the catering, this leaves you to add your personal touches, with your choice of how you decorate. We are very happy to recommend local suppliers, from make-up artists and hair stylists, to florists, balloons and décor, chair covers, sweetie cart hire, photo-booths, photographers, DJ's and many more. Please ask our events team for contact details.



Intimate Weddings

A wedding is all about the joining of two people and their families, therefore it makes sense that some couples would prefer to have a smaller wedding.

Whether you are intending to have your ceremony with us first, we can accommodate your needs.

Sharing your day with close family and friends makes our Disraeli private dining room the perfect choice, seating from 16 to 32 guests, where you and your guests can pre-order from our **Private Dining Menu** in advance. We would be happy to pre organise reception drinks, wine with the meal and fizz for the toast creating you a bespoke package. Our dining menu is priced from £38.50 per person. Our Dream Wedding Packages are not available for an intimate wedding in the private dining rooms.

If you intend to continue your celebration into the evening, due to the size and location of the Disraeli, no live music or dancing can take place. Please see our **'Party at the Park'** brochure for pricing and menus available, in our Conservatory or Marquee.



Sample menu

Selection of homemade breads

STARTERS

Maldon deep smoked salmon and white crab roasted baby beetroot, orange segments, Vulcan rye bread

Wild mushroom and goats' cheese arancini sundried tomato pesto
Chicken liver pâté mandarin jelly, toasted sourdough

MAINS

Breast of free-range chicken wild mushroom cream sauce, cavolo nero, buttered mash

Pan roasted cod loin potato rösti, savoy cabbage, smoked salmon, leek and spinach velouté

Butternut squash and sage risotto toasted pine nuts, truffle oil, rocket, deep fried sage leaves

DESSERTS

Lemon meringue, lemon curd, coconut cream, shortbread

Hot chocolate fondant honeycomb, vanilla ice cream

Warm pecan maple tart clotted cream ice cream

The Disraeli private dining room hire charge is £150.00, from midday to 5pm, or from 6pm until midnight. If you wish your intimate wedding to continue outside these times, a second room hire charge is in place along with a minimum spend for food, please speak with a member of the team.

For weddings that wish to take a less traditional sit-down meal, we do offer Afternoon Tea as an alternative, for your wedding breakfast. Please see our **'Party at the Park'** brochure for further details.



Exclusively Yours

Your special day is all about you, your family and close friends, privacy being the key. With this package, we close our doors to the outside world maintaining a private setting just for you.

Your bespoke package includes:

Our doors will close to the public from Midday on the day of your wedding, until 11am the following day.

Your choice of function room: The Marquee from April to October or The Conservatory during November, January, February & March.

20 bedrooms including our beautiful feature and four poster rooms, 3 early check-ins at midday, the remaining 17 rooms available at normal check-in time of 3pm. Full English breakfast for your guests staying overnight

Dream Wedding Package, the choice from either Silver, Gold or Platinum which include:

- Arrival drink
- Canapes (Gold & Platinum Package)
- 3-course wedding breakfast, tea/coffee & mints
- Unlimited still/sparkling water during reception & meal
- 1/2 Bottle of wine accompanying your meal
- Glass of fizz for the toast
- Evening buffet
- Function room hire for the Reception
- Vat

Tables, choice of chairs, white table linen, cutlery, glassware and crockery. White glossy dancefloor in the marquee, and private bar facility.

Leaving you to put your personal finishing touches to your décor including the entertainment.

Prices from £7000.00*

Additional items available to add on, for example 15 further bedrooms at £120.00 per room for 2 people inclusive of breakfast, your choice of ceremony room hire, or any other private room you may wish to include in your arrangements.

One thing ever so rare... privacy

*Based on 50 guests on selected dates



TERMS AND CONDITIONS

This leaflet must be read in conjunction with our current Weddings and Functions Terms and Conditions.

All package prices are inclusive of VAT at the current rate. Prices are valid on all bookings completed before the end of 2022, excluding any New Year's Eve bookings.

If you choose to mix and match items from higher packages, then a supplement will be charged. No reductions are made for items selected from a lower package.

Before selecting a menu, please speak to our staff if you or any of your guests have a food allergy or intolerance. We will be happy to work with you to accommodate any dietary requirements.

Chair covers, light up letters and other decorative items are not included. For a list of local recommended suppliers, please ask our events team. We are happy to make recommendations but cannot be responsible for any dealings/contract which must be direct with our client and their chosen supplier.

You are advised that only a Superintendent Registrar can permit a civil, non-religious ceremony. Any music, readings, words or performance that forms part of the ceremony must not include any religious content, also be agreed with the Registrar. You must book your registrar direct to attend your ceremony and can do so up to 2 years in advance. Tel. 0345 603 7632 email registration@essex.gov.uk or visit their website for more details www.essex.gov.uk. Please note that the outside ceremony is laid with white folding chairs, we cannot take these chairs inside.



QUESTIONS & ANSWERS

(Based on previously asked questions)

Q. Do you allow dry hire or outside catering?

A. Unfortunately not, we are a hotel that provides all the catering in-house.

Q. Do you allow corkage, can we bring our own beverages?

A. Unfortunately not, we have a very good supply of beverages.

Q. Can we mix and match between menus in the different packages?

A. If you choose an item from a higher priced package, a supplement charge per person will be incurred.

Q. Can our guests have a choice menu?

A. Please select one set menu for you and your guests. Special dietary requirements can be catered for.

Q. Can the bar stay open later and the function finish later than times printed?

A. Unfortunately our licence does not allow events to finish any later.

Q. When can our suppliers arrive to set up?

A. On the day of your wedding, from 7/8am.

Q. When do we need to clear the function room of all our personal items?

A. At the end of your function, unless pre-arranged for the following morning with the events team.

Q. Can we have a sweetie cart?

A. You are very welcome to provide a sweetie cart, or build your own, we can provide a table should you require.

Q. When can our cake arrive, can you erect for us?

A. Please ask your cake supplier to arrive and set up on the day, as close to your arrival time as possible. We cannot be responsible for the construction of cakes.

Q. Will other guests be at the hotel on my special day?

A. Very likely, unless you have booked the Exclusive option.

Q. Can our guests check in to their bedrooms earlier than 3pm?

A. Unfortunately, we cannot guarantee early check in unless this has been pre-arrange and pre-paid, (max 3 rooms in one day) check out time is 11am therefore, to allow our staff time to prepare your room, we can only guarantee 3pm.

Q. Do we get a room for the bridal party to get ready in?

A. We recommend you book your choice of room the night before, allowing you time to get ready for your special day.

Q. What menu do you have for the children?

A. We know that children are at their happiest when they have eaten something they enjoy, therefore we can provide child friendly options and discuss at our final details meeting.

Q. How many weddings do you have a day?

A. We only host one wedding a day. Unless 'Exclusive' there may be other guests staying in the hotel which could include another bridal party.

Accommodation

We offer a special advance purchase rate for those people attending a function at Pontlands Park

Executive Room	£120
Deluxe Room	£140
Superior Room	£160
Four Poster & Feature Room	£180
Suites	£200

These prices are based on double occupancy and include full English breakfast in our restaurant

This rate must be paid in full at the time of booking and is non-refundable and non-transferable. To book, please ask our team for your unique code to access our on-line booking system (available 12 months prior) for credit card security and to view the gallery of rooms.

It is possible to make a block booking for bedrooms at a further reduced rate, the package is 7 rooms if your wedding is in the Conservatory and 13 rooms if your wedding is in the Marquee. Please ask for details of the prices and conditions of booking.

Hotel residents get complimentary use of the neighbouring leisure centre Reflections.

Access for children is restricted to certain times, so please ask for details






PONTLANDS PARK

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