

The plans for your big day start here

The Wedding Diary

When planning a wedding, it is essential to get yourself organised to avoid any last minute panic or disappointments. Once you have chosen your date it is never too soon to make a start on the arrangements, especially if you are to be married during the 'busy season' and have your heart set on a particular venue.

18 months to 6 months

- See the vicar / minister
- Decide the date and place for your wedding
- Book Reception venue
- Choose bridesmaids / attendants / best man / ushers
- Make booking at registry office if you are to be married there
- Start looking at wedding and bridesmaids dresses and accessories
- Arrange flowers / balloons for bridal party, church and reception
- Book photographer
- Book wedding car

6 months to 3 months

- Book your honeymoon
- Arrange the cake
- Start compiling a gift list if you are to have one
- Order wedding stationery and start sending out invitations
- Confirm church / registry office
- Visit jeweller and choose wedding rings
- Check passports are in order if you are going abroad and organise a new one in the bride's married name
- Book any hired outfits
- Start planning hen / stag night

1 months to 2 months

Meet with your vicar / minister to confirm music, bells, order of service details etc.
Choose presents for bridal party and have engraved if necessary
Consult your beautician / hairdresser
Shop for a going away outfit and honeymoon clothes
Organise accommodation for out-of-town guests
Check your guest list and advise reception venue of final number
Have a dress rehearsal or final fitting of outfits in time for any alterations to be made

2 weeks

Finalise reception details
Make a final check on the services booked early, flowers, cars, photography, disco etc.
Check honeymoon arrangements
Finalise and fit any hired outfits
Make up place cards / seating plans for reception

1 week

Collect any hired outfits
Pack for honeymoon and arrange for the best man to take care of luggage on the day
Wrap presents for attendants
Ensure the best man has correct fees for church etc.

After the wedding

This is obviously left to family and friends so make sure that;
Any hired outfits are returned
Last minute thank you notes are posted
Anything borrowed is returned

Wedding Checklist

Please can you fill in as many details as possible in order for us to give you a personalised and an individual costing for your special day.

This list can be updated as and when you have further details, leading up to your wedding day.

	Tick Box	Details
Full names and contact details		
Day and date required		
Details of where the wedding ceremony is taking place		
Is the Wedding Package required? (Minimum of 40 adults attending the wedding breakfast). Please see the wedding package details and state what is required, e.g. red carpet.		
Arrival time to the hotel		
Drinks required with wedding breakfast (package or other requests)		
Menu choice and sit down time		
Number of children aged below 6 years (please advise meals required, complimentary for this age range)		
Highchairs required		

	Tick Box	Details
Colour theme, flower and decoration details		
Number of guests attending evening reception and reception arrival time		
Buffet menu choice		
Bar times required from and until		
Accommodation required for guests (how many rooms roughly required)		

Further notes, any other special details or requirements:

Wedding Packages

Your wedding is a unique occasion, so our Wedding Director will meet with you during your preparations to discuss what you would like for your big day.

To help you get started all of our wedding packages include the following:

Your own dedicated Wedding Director to assist you in the planning of your perfect day

A red carpet arrival for you and all of your guests

A selection of tasty menus and drinks packages to choose from

Complimentary use of our silver cake stand and knife

Chair covers (Crowne and Diamond packages only)

Complimentary overnight accommodation in one of our sea-facing Executive Rooms for the happy couple on the night of your wedding, including a full English breakfast

Complimentary overnight accommodation for you to celebrate your first anniversary, inclusive of dinner for two in Drake's bar and lounge, and full English breakfast

Preferential rates on overnight accommodation for guests attending your wedding and use of our leisure club whilst they are staying with us

Complimentary membership for the bride and groom at our leisure club, for the six weeks leading up to your big day

Hire of a civil ceremony suite (supplementary charge of £495 applies)

Wedding Packages

Crowne

£125.00 per person

A glass of Champagne and canapés on arrival
Three-course wedding breakfast
Tea, coffee and petit fours
Half bottle of house wine with your wedding breakfast
A glass of Champagne to toast
Evening buffet
DJ
Red carpet welcome
Chair covers and sashes
Cake base and knife

Diamond

£110.00 per person

A cocktail on arrival
Three-course wedding breakfast
Tea, coffee and mint crisps
Half bottle of house wine with your wedding breakfast
A glass of Champagne to toast
Evening buffet
DJ
Red carpet welcome
Chair covers and sashes
Cake base and knife

Sapphire

£95.00 per person

Three-course wedding breakfast
Tea, coffee and mint crisps
Half bottle of house wine with your wedding breakfast
A glass of sparkling wine to toast
Evening buffet
DJ
Red carpet welcome
Cake base and knife

Prices correct at time of print but may be subject to change without notification.

Sample Wedding Menu - Crowne

Choose one dish from each course for your guests plus a vegetarian option - two dishes from each course

Starters

Butterbean soup, served with garlic and rosemary croutons
Smoked salmon and watercress parfait with beetroot gravlax
Ham hock and parsley terrine
Creamed goat's cheese, spicy tomato salsa, golden beetroot and beetroot jelly
Mulled pears, caramelised walnuts with Roquefort dressing
Ham hock and parsley terrine
Chicken liver parfait, red onion chutney and sourdough crispbreads
Smoked salmon and prawns, horseradish and lime dressing

Mains

Pan-fried breast of Barbury duck, creamed savoy cabbage, carrot batons, crushed new potatoes and Victoria plum sauce
Rump of lamb, herbed garlic crust, roasted roots, roast thyme potatoes and a redcurrant jus
Spiced salmon, coriander mash, green beans and ginger cream sauce
Gnocchi, tomato and olive sauce, asparagus, parmesan shavings and salad
Medallions of beef, spinach, Chantenay carrots, fondant potatoes and a mushroom sauce
Minted lamb cutlets, Boulangère potatoes, roasted vegetables and minted jus
Grilled coriander cod, carrot pilaf, chargrilled vegetables and a butter sauce
Cornish Brie and beetroot tart, red pepper coulis and the chef's salad

Desserts

Raspberry and vanilla cheesecake dome
Blackcurrant mousse on a coconut base, cassis jelly and coconut flakes
Baked Alaska, vanilla parfait and Italian meringue
White chocolate, raspberry and vodka dome
Dark chocolate mousse, biscuit base, orange compote
Apple and sultana crumble tart served with cinnamon cream

Sample Wedding Menu - Diamond

Choose one dish from each course for your guests plus a vegetarian option - two dishes from each course

Starters

Pea and ham panna cotta with coriander garnish
Goat's cheese, pepper and spinach terrine
Antipasti selection, stuffed olives, pea shoots, balsamic dip and rosemary focaccia
Chickpea tahini and hazelnut quenelles
Butterbean soup, served with garlic and rosemary croutons
Smoked salmon and watercress parfait with beetroot gravlax
Ham hock and parsley terrine
Creamed goat's cheese, spicy tomato salsa, golden beetroot and beetroot jelly

Mains

Breast of chicken, sun blushed tomato mash, roasted herbed squash and tomato, rosemary and garlic sauce
Medallions of pork, gratin potato, chargrilled vegetables, apple compote and a sage jus
Pan-fried sea bream, fennel couscous, green beans and a light orange sauce
Spiced roast cauliflower, herb rice, roasted roots and tomato sauce
Pan-fried breast of Barbury duck, creamed savoy cabbage, carrot batons, crushed new potatoes and Victoria plum sauce
Rump of lamb, herbed garlic crust, roasted roots, roast thyme potatoes and a redcurrant jus
Spiced salmon, coriander mash, green beans and a ginger cream sauce
Gnocchi, tomato and olive sauce, asparagus, parmesan shavings and salad

Desserts

Raspberry and vanilla cheesecake dome
Blackcurrant mousse on a coconut base, cassis jelly and coconut flakes
Baked Alaska, vanilla parfait and Italian meringue
Blueberry cheesecake with a sponge base, blueberry compote and biscuit topping
Dark chocolate mousse, biscuit base and orange compote
Apple and sultana crumble tart served with cinnamon cream

Sample Wedding Menu - Sapphire

Choose one dish from each course for your guests plus a vegetarian option - two dishes from each course

Starters

Pea and ham panna cotta with coriander garnish
Goat's cheese, pepper and spinach terrine
Antipasti selection, stuffed olives, pea shoots, balsamic dip and rosemary focaccia
Chickpea tahini and hazelnut quenelles

Mains

Breast of chicken, sun blushed tomato mash, roasted herbed squash and tomato served with a rosemary and garlic sauce
Medallions of pork, gratin potato, chargrilled vegetables, apple compote and a sage jus
Pan-fried sea bream, fennel couscous, green beans and a light orange sauce
Spiced roast cauliflower, herb rice, roasted roots and tomato sauce

Desserts

Blueberry cheesecake with a sponge base, blueberry compote and biscuit topping
Dark chocolate mousse, biscuit base and orange compote
Apple and sultana crumble tart served with cinnamon cream

Sample Menu - Evening Reception Buffet

Please select eight items

£17.00 per person

Vegetarian

Goat's cheese, spinach and red onion bruschetta
Vegetable spring rolls with a sweet chilli mayo dip
Triple-cooked harissa spiced potato wedges served with garlic mayo
Cherry tomato, mozzarella, pepper and basil skewers
Mini roast pepper and sun blushed tomato pizza

Fish

Whole tail scampi and tartare sauce
Breaded plaice goujons with rémoulade sauce
Smoked salmon and sun blush tomato crostini
Chilli and lemon king prawn skewers
Smoked mackerel mousse and charred focaccia

Meat

Teriyaki chicken skewers
BBQ chicken wings with a smoked paprika glaze
Chicken and chorizo skewers with a cherry tomato salsa
Mini cornish pasties
Honey roasted pigs in blankets
Panko-crusted chicken fillets with a wholegrain mustard mayo dip

Sample Menu - Arrival Canapés

Canapés

£2.50 per person per canapé

Smoked salmon with a dill cream cheese
Chicken liver parfait with onion jam
Stilton and leek tart
Stuffed cherry tomato with pesto cream cheese
Hummus and olive croûte
Beetroot and goat's cheese crostini
Filo wrapped king prawn with sweet chilli sauce
Oriental spring roll with soy dip
Pigs in blankets
Mini lamb kofta with mint yoghurt dip
Sundried tomato arancini
Thai fish cake with lemon and dill mayo

Extras

Champagne toast **£9.00 per person**
Bottled beer from **£4.75 per person**
Cocktail arrival drink from **£9.00 per person**
Midnight munchies **(Price upon request)**
Toastmaster **(Price upon request)**
Flower centrepieces **(Price upon request)**

Children's Package

£20.00 per child

Glass of orange juice on arrival
Child's wedding breakfast menu
Fruit Shoot drink with meal
A glass of lemonade for the toast

Sample Menu

Starters

Tomato soup or cheesy garlic bread

Mains

Chicken nuggets
Grilled pork sausages
Beef burgers
Lasagne and garlic bread
Battered cod fillet strips with tomato ketchup
Cheese and tomato pizza

Please choose a selection of two side dishes to accompany the meal of:

Chips, baked beans, coleslaw, mash, side salad

Fresh fruit salad, selection of ice cream or a chocolate brownie