

Dear Guest

Thank you for considering The Great Northern Hotel to hold your wedding.

Choosing The Great Northern Hotel for your wedding celebration means you can rely on us to provide a wealth of experience and professionalism. Whatever style of wedding or degree of formality you require we would be delighted to help you plan your special day. As we have been granted the honour of a licence, the Great Northern Hotel has four approved areas for Civil Ceremonies offering flexibility when it comes to numbers.

Our acclaimed Ballroom, was designed specifically with weddings in mind, however, for smaller more intimate gatherings we have our Carriages Restaurant and also our Brasserie available for a more modern ceremony.

Please feel free to contact our Conference and Banqueting Department who will be pleased to answer any queries you may have about holding your wedding with us or would be happy to arrange an appointment to discuss your requirements.

Yours Sincerely

Simon Robson
Hotel Director

Key Points

Included in your wedding day with our compliments:

Champagne on arrival for the bride and groom
White linen for your wedding breakfast
The use of our silver cake stand and knife
The exclusive services of our wedding co-ordinator

Civil Weddings/Civil Partnerships

Once you have confirmed a date with the Great Northern Hotel you must co-ordinate with our local Superintendent Registrar who will advise you on procedures and registrars current costs.

The contact details are: -

Peterborough Registration Office
33 Thorpe Road
Peterborough
PE3 6AB
Telephone: - 01733 864646

Available Additional Services

We hold an extensive list of recommended services that may be of use to you such as florists, photographers, cake makers and discotheques. For further details please contact our Conference & Banqueting Department, who would be happy to assist.

Costs and Conditions

Hotel Room Costs

The Ballroom £500.00 (January 2011)

Ceremony Hire £300.00 (January 2011)

Carriages Restaurant/Garden Room, price on application

Costs

Our wedding prices are set annually in January and we cannot confirm prices until that date.

Prices will be based on current menus at the time of the wedding.

Old out of date menus and prices **will not apply**.

Deposits

A non-refundable and non-transferable deposit of £1000.00 is required to secure your special day.

When you are ready to confirm your booking, a contract will be required together with your deposit.

We can only confirm your booking when a contract and deposit have been received.

Due to the growing popularity of the Great Northern Hotel as the Wedding Venue of Choice

Minimum Numbers apply:

On Saturdays only, from May to September inclusive, bookings in our Ballroom can only be accepted under the following conditions: -

There is a minimum of **sixty five** adults having a three-course wedding breakfast **with** an evening buffet being provided for a minimum of **80** people or **85%** whichever is the greater of your evening guests (Minimum numbers do apply).

At other times a charge may apply where minimum numbers and conditions are not met.

Arrival Drinks

To help you decide, the following suggestions are given as guidelines,
as we have access to a wide variety of stock almost anything is possible.

Bucks Fizz	With Sparkling Wine	£5.00
	With Champagne	£7.00
Kir		£4.05
Kir Royal		£8.00
Pimms and Lemonade		£4.05
Alcoholic Punch		£4.05
Non Alcoholic Punch		£2.95
Mulled Wine		£4.00
Sherry/Port from		£3.20
Orange Juice		£1.50
Wine	Per Bottle	£14.95
Sparkling Wine	Per Bottle	£16.95
Champagne	Per Bottle	£34.95

Nibbles

(£1.95 per person)

Truffle Popcorn, Salted Almonds, Vegetable Crisps, Mini Chorizo & Gruyere Croquet,
Marinated Olives with Feta Chesse

CANAPE MENU

(Based on a choice of 4

£6.00 per person)

COLD

- Quail egg, cream cheese and chive
- Chorizo and sun-blushed tomato tartlet
- Foie-gras, red onion marmalade, brioche croute
- Chicken liver parfait and raisin
- Seared scallop, mango salsa, wasabi mayonnaise
- Smoked salmon and horseradish
- Parma ham, gorgonzola crostini
- Duck, spring onion and cucumber roll
- Prawn and dill tartlet
- Bocconcini, parma ham and basil skewer
- Sweet peppadew peppers stuffed with cream cheese and basil
- Smoked salmon blinis, caviar, crème fraiche

HOT

- Coconut crusted fish cake, thai spice
- Halloumi and red onion filo
- Caillette of lamb, red thai sauce
- Vegetable spring rolls
- Rare roast beef, horseradish, Yorkshire pudding
- Sesame prawn toast
- Scrambled egg, smoked haddock tartlets
- Beef teriyaki skewers
- King prawn tempura, sweet chill dip
- Mushroom ravioli, truffle oil
- Baked new potatoes, caviar crème fraiche
- Steamed dim sum, soy and ginger dip
- Spinach and feta spring rolls

DESSERT

- Chocolate tartlets
- Brandy snap basket
- Raspberry meringue
- Lemon tart
- Mini fresh fruit tart
- Strawberries dipped in chocolate
- Banoffee pies

MENU SUGGESTIONS

Individually Priced

DEMMI TASSE SOUPS

- Creamy clam chowder, sourdough toasts - £2
- Wild mushroom cappuccino, parmesan twists - £2
 - Celery soup, stilton rarebit - £2
 - Roasted tomato soup, basil foam - £2
- Watercress & potato soup, caviar crème fraiche - £3
- Red pepper & basil soup, black olive crostini - £2

STARTERS

- Pan fried foie gras, caramelized mango, ginger butter sauce - £10.95
 - Light pea soup, poached hen egg, chive oil - £5.55
- Risotto of woodland mushrooms, balsamic, parmesan shavings - £6.95
 - Chicken liver parfait, caramelised mango, berry syrup & black pepper caramel - £6.95
 - Tempura king prawns, mango & cucumber salad, sweet chilli & lime dip - £9.95
 - Smoked salmon gravalax, micro salad, dill sauce - £8.95
- Caramelised red onion & goats cheese tart, roquette, balsamic - £6.95
- Ham hock terrine, pea puree, shoots, soft boiled quail egg - £7.95

PASTA DISHES

(Intermediate course/can also be as a starter)

- Butternut squash, garlic & sage ravioli, ratatouille - £6
- Salmon, lobster & saffron ravioli, lobster bisque - £8
- An open ravioli of wild mushroom & pancetta, bacon crisp - £6
 - Pea & ham tortellini, pea & mint foam - £7
- Ham hock, foie gras & orange ravioli, sauternes cream - £8
 - Dover sole & crab tortellini, lobster foam - £8
- Salad of goats cheese, cucumber & beetroot with citrus fruits - £6.95

FISH

(can also be as a starter)

- ½ roasted lobster, spinach, garlic butter - £14.95
- Pan seared diver scallops, fresh asparagus, crispy leeks, white wine verbena broth - £8.95
- Pan seared halibut, buttered baby leeks, beurre blanc - £9.95
- Roasted salmon, crushed peas, minted beurre blanc - £7.95

SORBETS

- Carrot sherbert - £2
- Raspberry sorbet - £2
- Limoncello sorbet - £2
- Mint sorbet - £2

MAIN COURSES

- Tournedo of beef fillet, mushroom soufflé, pomme anna, petit vegetables & truffle jus - £24.95
 - Roast duck breast, endive tatin, buttered spinach & pomme fondant, cherry jus - £18.95
- Ballontine of chicken stuffed with a light morel mousse, pearl barley & wild mushroom risotto, red wine jus - £16.95
 - Fillet of pork, romesco pepper filled with chorizo & beans, baby spinach - £16.95
- Pot roasted rump of lamb, dauphinoise potato, mixed green panache, mint & redcurrant jus - £18.95
 - Veal fillet, creamed wild mushrooms, baby fondants, glazed carrots - £17.95
 - Roast loin of venison, celeriac gratin, braised red cabbage, spiced baby pear, blueberry jus - £18.95
- Rare roasted fillet of beef, braised ox-cheeks, horseradish mash, parsnip crisps - £19.95

DESSERTS

- Apple and rhubarb crumble, clotted cream - £6.95
- Crème patisserie and glazed fruit tart, crème anglaise - £6.95
 - Tiramisu cake, coffee cream - £6.95
- Carpaccio of pineapple, lemon sorbet, chilli lime & mint syrup - £6.95
 - Baked vanilla cheesecake, blueberry compote - £6.95
 - Plum frangipane tart, rosemary ice cream - £6.95
 - Lime crème brulee, shotbread biscuits - £6.95
 - Chocolate & amaretto torte, caramel sauce - £6.95

CHEESE

- A selection of English and/or French cheese, grapes & biscuits - £6.95
 - "Brie au truffe", walnut salad - £8.95
 - Roquefort mousse, pear chutney & sable tower - £8.95

Cold Buffet

Please select one starter & one dessert

£35.50)

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche

Goat's Cheese Panacotta, Carpaccio of Beetroot, Grain Mustard Dressing

Cream of Vine Tomato & Basil Soup, Basil Oil

Courgette, Tomato & Mozzarella Tart

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Whole Poached Salmon, Dill Sauce

Honey Glazed Ham, Grain Mustard Mayonnaise

Rare Roast Sirloin of Beef, Horseradish Sauce

Shellfish and Seafood Platter

Mediterranean Vegetable & Goat's Cheese Terrine

Grilled Asparagus, Parmesan Shavings, Balsamic Vinegar

Penne Pasta Salad, Basil Pesto & Pine Nuts

Potato, Onion & Chive Salad

Beetroot, Orange & Cardamon Salad

Mixed Leaf Salad

Tomato & Onion Salad

Crispy jacket Potatoes

Buttered new Potatoes

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Dark Chocolate Mousse, Raspberry Coulis

Mango Cheesecake, Passion Fruit Glaze

Strawberry & Cream Roulade

Mixed Berry Pavlova

Children's Menu

£ 14.95

Sausages & Mash, Gravy

Chicken or Fish Goujons, Hand-Cut Chips, Peas

Penne Pasta in a Tomato & Bacon Sauce

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Chocolate Mousse, Raspberry Coulis

Selection of Homemade Ice-Creams

Vegetarian Main Courses

£ 16.95

A Filo Pastry Basket Filled with Creamed Wild Mushrooms & Leeks
on a Bed of Spinach

A Tower of Mediterranean Vegetables & Goat's Cheese, Roasted Parameter
Potatoes

Field Mushroom & Stilton Wellington, White Wine Sauce

BUFFET SELECTIONS

(Your choice of 8)

£13 per head

COLD

- Vine tomato and basil crostini
- Fig, dolcelatte and pancetta tarts
- Roasted baby peppers stuffed with cream cheese and basil
 - Scotch Quail eggs, grain mustard mayonnaise
 - Savoury Scotch pancakes with black olive tapenade
 - Honeydew melon wrapped in serrano ham
- Mini poppadoms filled with curried chicken and mango salsa
 - Smoked salmon on granary toast, sour cream
 - Brie and bacon quiches
 - Cheddar and red onion quiches
 - Cream cheese and asparagus wraps

HOT

- Chicken satay skewers, satay sauce
 - Filo cheese parcels
 - Mediterranean vegetable kebabs
- Loaded potato skins with cheese and bacon
- Loaded potato skins with spring onion and cheddar
 - Fish cakes with tartare sauce
- Tempura asparagus spears, lemon mayonnaise
 - Teriyaki chicken skewers
 - Breaded mushrooms, blue cheese dip
 - Vegetable risotto cakes, tomato salsa
 - Courgette, tomato and parmesan tarts

Alternatively you may include a selection of sandwiches,

choosing only six items from the above menu