



# *The Perfect Wedding Venue*



To book an event at Vale Royal Abbey please contact us on the details listed below.

If you have not previously visited Vale Royal Abbey, we would be delighted to arrange a tour to view our facilities.

**Vale Royal Abbey, Whitegate, Northwich, Cheshire, CW8 2BA**  
**01606 301291    [www.vra.co.uk](http://www.vra.co.uk)    [enquiries@vra.co.uk](mailto:enquiries@vra.co.uk)**



# Vale Royal Abbey

A UNIQUE & BREATHTAKING EXPERIENCE

## Welcome to Vale Royal Abbey

We are extremely proud to present a magnificent and romantic wedding venue which is steeped in history and exudes romance. The exquisite splendour of Vale Royal Abbey alongside our friendly and professional service provides the required mix of formality, relaxation and enjoyment for your perfect day.

The Great House forms an imposing sight when viewed on arrival. The modern facilities provided in this beautifully restored building provides a unique venue and one that enthuses grandeur.

From the Great House Courtyard you will be equally captivated by the stunning surroundings with many a photographic opportunity throughout the adjoining grounds.

Vale Royal Abbey will simply take your breath away. The magnificent back drop of The Great House sets the scene for the grand entrance into The Great Hall.

The 'Great Hall' seats up to 120 guests for a wedding breakfast and is our largest room. This stunning hall is a sight to behold when dressed for the occasion with high vaulted ceilings, large wooden beams, ornate fireplaces and coats of arms.

The 'Library' gracefully compliments The Great Hall and is the perfect setting for reception drinks and canapés on the arrival of your wedding party. For the evening reception, the Library also provides the perfect setting for your evening's entertainment. The Library is also licensed for civil ceremonies seating up to 120 guests and is also ideal for more intimate wedding breakfasts, seating up to 50.

The 'Lounge' has its own individual bar and is the ideal reception area. This majestic room overlooks the stunning backdrop of the 18-hole golf course and directly overlooks The Great House courtyard, 1<sup>st</sup> tee, 18<sup>th</sup> green and putting green.



**Our bespoke wedding service offers our experienced advice and guidance throughout all your arrangements and we look forward to welcoming you to celebrate your special day in style and comfort whilst surrounded by friendly faces and a highly experienced team.**



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## Wedding Packages 2011

### Room Hire

Included in our Room Hire charge are the services of a toastmaster and a disco.

Room hire includes The Great Hall, Library and Lounge Bar.

Please note that should you wish to provide your own disco or toastmaster, the room hire charge still applies.

**£850.00**

### Wedding Breakfast

**£55.00 per person**

We use only the finest and freshest ingredients sourced from local suppliers and use only British products wherever possible.

One menu must be chosen for the entire party, although special dietary requirements can be catered for with prior notice.

We have the flexibility and experience to assist you in the design of your final menu.

Three course silver served meal plus coffee

'Food and beverage services' tailored to suit your requirements

Guaranteed exclusivity, only one wedding at any one time

Room available from 8am

Magnificent photographic opportunities

Complimentary cake stand and knife

White linen napkins and slip cloths

Pre-wedding tasting session including wine for the Bride and Groom

Advice and guidance from our wedding co-ordinators throughout your wedding planning process

### Civil Ceremonies

Vale Royal Abbey is licensed to host Civil Wedding Ceremonies at a cost of £150.

The Lounge, The Library and The Great Hall are all licensed and provide the perfect setting in which to exchange your vows.

Please contact us for further information.



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## Wedding Packages 2011 Cont...

### Seating Plan

With our extensive experience, we will advise you on the most suitable layout for your wedding, however we will endeavour to accommodate your specific seating requirements.

We recommend a maximum of ten people to a table; however, we have found that eight is a slightly more comfortable number.

### Corkage

It is not our policy to allow guests to bring their own beverages into Vale Royal Abbey and therefore corkage charges do not apply.

### Licensing

The bar is open from 12.00 noon and last orders will be called at 11.45pm. The bar will close at midnight and entertainment may continue to play until midnight. Where there is a civil ceremony, the bar will be closed until after the service.

On Sundays, the bar is open from noon, last orders will be called at 10.45pm and entertainment can play until 11pm.

### Accommodation & Travel

We will be pleased to recommend details of the many local hotels and travel companies for you and your guests.



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## Canapés

Rare roast beef, fresh horseradish and red onion marmalade tartlet

Shot of tomato soup topped with basil puree

Bloody Mary prawn cocktail on a Melba croute

Mini savoury scone topped with mascarpone and prosciutto ham

Mini fish and chips with pea puree dip

Free range chicken satay skewers with peanut dipping sauce

Hummus on pumpernickel bread with chilli jam

Welsh rarebit on granary square

Creamy smoked haddock tartlet with parsley mash

3 canapés £5.95, each additional canapé is £1.80  
(Minimum order - 3 canapés)

## Wedding Breakfast Menu

### Starters

Fresh homemade soup, served piping hot. Choose from:-

Roast tomato and basil

Leek and potato with fresh herb croutons

Parsnip and apple with parsnip crisps

Minestrone with parmesan croute

Pea and mint with crème fraiche

Home cured Scottish salmon slices with cracked black pepper scone, watercress and lemon crème fraiche

Hot onion tart with sun blushed tomatoes, marinated anchovy and herb salad

Chicken liver parfait with warm rustic bread and homemade saffron and apple chutney

Warm goats cheese with sticky roast beetroot and aged balsamic reduction with a baby leaf salad

Roast cherry tomatoes and buffalo mozzarella with parmesan and rosemary shortbread and finished with basil oil

Caipiroska (vodka and lime marinated) salmon with a shot of cucumber soup and fennel salad

Assiette of melon with summer berries and ginger and orange syrup

*All of our starters are served with a continental bread basket.*



# Vale Royal Abbey

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## Wedding Breakfast Menu Cont...

### Main Courses

'28 day aged' roast rib eye of Scottish beef served with Yorkshire pudding and a rich red wine and Thyme gravy

Classic Coq au Vin with a twist served on a garlic roasted Portobello mushroom and mash with a strip of crisp pancetta and a hearty Lyonnais sauce

Duo of lamb; seared loin and confit shoulder of lamb on celeriac puree with a ratatouille jus

Crispy Fillet of Sea bass served on a bed of sweet and sour tomatoes with balsamic syrup

Asian Spiced Marinated Pork Loin served on parmentier potatoes with sweet peppers and pak-choi

Roast Rump of Lamb served on minted pea puree with a redcurrant and Rosemary jus

Baked fillet of Scottish Salmon with a garden herb crust, rustic vegetable risotto and a roasted red pepper sauce

Free Range Chicken Supreme stuffed with a chive mousse, wrapped in prosciutto on a polenta cake with a Madeira reduction

Aubergine, courgette & mozzarella mille feuille with a rich Provencal sauce

Spaghetti with fresh rocket pesto, broad beans and sun blush tomatoes finished with Gorgonzola

*All of the above main courses are served with French trimmed oven roasted new potatoes flavoured to compliment your chosen dish and a medley of steamed seasonal vegetables*

### Desserts

Chocolate tart with Tia Maria Crème Anglaise

Trio of desserts, lemon posset with vanilla shortbread, rich iced chocolate parfait and champagne and strawberry jelly

Campari jelly and caramelised oranges served in a Martini Glass with a Chocolate truffle

Vanilla and raspberry cheesecake with a raspberry shot

Local and Continental cheese plate with oaten biscuits, celery and sticky grape relish

Simply served marinated strawberries with a compliment of clotted cream

Pannacotta with poached fruits and kirsch syrup

Mango and passion fruit brulee with fruit coulis and served with biscotti

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(Additional supplement, cheese and biscuit platter with celery and grapes served to the table - £5.75 per person)

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Coffee and dainties



# Vale Royal Abbey

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## Midweek Marriage Celebrations

*(Available Monday – Thursday)*

### Room Hire

Included in our Room Hire charge are the services of a toastmaster and a disco.

Room hire includes The Great Hall, Library and Lounge Bar.

Please note that should you wish to provide your own disco or toastmaster, the room hire charge still applies.

**£850.00**

### Wedding Breakfast

**£29.95 per person**

We use only the finest and freshest ingredients sourced from local suppliers and use only British products wherever possible.

One menu must be chosen for the entire party, although special dietary requirements can be catered for with prior notice.

We have the flexibility and experience to assist you in the design of your final menu.

Three course carvery served meal plus coffee

'Food and beverage services' tailored to suit your requirements

Guaranteed exclusivity, only one wedding at any one time

Room available from 8am

Magnificent photographic opportunities

Complimentary cake stand and knife

White linen napkins and slip cloths

Advice and guidance from our wedding co-ordinators throughout your wedding planning process



# Vale Royal Abbey

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## Midweek Marriage Menu

### Starters

Fresh homemade soup, served piping hot. Choose from:-

Carrot and Coriander finished with coconut milk

Classic French onion with cheese croute

Curried parsnip with fresh mint salsa

Cream of broccoli and blue stilton

Tomato and bean finished with fresh oregano

Warm tart of smoked applewood, cheddar and plum tomato on dressed watercress with balsamic glaze

Homemade ham hock terrine with piccalilli relish and rustic bread

Smoked mackerel pate with fresh horseradish cream Tartare potato salad and Melba toast

*All of our starters are served with a bread basket*

### Main Courses

*served from the Carvery, your choice of:*

Roast Topside of beef cooked to medium with traditional Yorkshire pudding

Staffordshire crispy pork loin with Bramley apple sauce and stuffing

Honey roasted gammon with Cumberland dressing

*All served with chef's potatoes and seasonal vegetables*

**Or**

Beef in ale casserole with fresh Thyme dumplings

Chicken Tikka Masala, braised basmati rice, poppadoms and chutney

Seared breast of chicken Chasseur with Lyonnaise potatoes

*All of the above main courses are served with the traditional accompaniments*



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## Midweek Marriage Menu cont...

### Desserts

Orange and Cinnamon brioche bread and butter pudding with sauce Anglaise

'Tequila slammer' – Tequila jelly, lemon mousse, finished with a lime sorbet

Chocolate brownie square with morello cherry compote and sour cream

Rhubarb and Elderflower syllabub with langue du chat biscuit

Local cheeseboard with celery, grapes and biscuits

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Coffee and dainties



# Vale Royal Abbey

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## Evening Buffet Menus

### Option One

*Only to be used in conjunction with a Wedding Breakfast*

A choice of bacon or sausage baps, or fish finger sandwiches served with condiments  
(Vegetarian option available upon request)

**£5.25**

Homemade chunky chips (per portion)

**£1.30**

Cajun spiced potato wedges (per portion)

**£1.50**

### Option Two

*Please choose two of the following from the buffet table:*

Chilli con carne with braised rice and tortilla chips and salsa  
Moroccan chicken tagine with coriander cous cous, cucumber and mint yoghurt  
Lincolnshire pork sausage toad in the hole with onion gravy and creamy mash  
(Vegetarian option available upon request)

**£10.50**

### Option Three

A selection of mini filled bread rolls  
Honey and mustard marinated cocktail sausage  
Traditional pork pie with apple chutney  
Vegetable spring rolls with hoi sin dip  
Garlic potato wedges with BBQ sauce  
Breaded onion rings  
Beef, chilli and cumin kebabs with mango salsa  
Mini fishcakes with pea puree dip

**£12.50**



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## Evening Buffet Menus *cont...*

### Option Four

Hot steak baguettes with caramelised onions served with chunky homemade chips, mustards and chutney

**£14.50**

### Option Five

A selection of filled mini baguettes  
Chicken Tikka skewers with mint yoghurt dip  
Cheshire cheese and roast onion quiche  
Onion bhajis and vegetable pakoras with mango chutney  
Breaded plaice goujons with fresh Tartare sauce  
Mixed salad with garden herbs and dressing  
Homemade crunchy coleslaw  
Jacket potato halves and butter  
Teriyaki spare ribs

**£15.95**

### Option Six

Baskets of rustic bread with:-  
A platter of 'Fruits de Mere'  
Local honey glazed slices of ham with real ale chutney  
Warm slices of roast beef with fresh horseradish cream and red onion marmalade  
Blue cheese, tomato and Basil tart  
Bowls of chicken Caesar  
Roast sweet potato, pea, broad bean and fennel salad  
Vegetarian Niscoise salad  
Mixed continental leaf salad  
Homemade crunchy coleslaw with red apple  
Braised Basmati and wild rice  
Sautéed potatoes

**£21.00**



# Vale Royal Abbey

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## Wine Selection

### White Wines

#### 1. *Sendas del Rey Blanco (Spain)*

A fresh, clean and dry blend of indigenous Spanish varieties Viura and Airen. Light and floral with crisp citrus notes. A lovely aperitif, also good with salads and fish.

**£13.99**

#### 2. *Wilderness Bay Chenin Blanc (South Africa)*

A crisp wine with intense lemon and peach flavours. Well-balanced acidity with a long aftertaste.

**£14.75**

#### 3. *La Manda Sauvignon Blanc (Chile)*

Fantastic example of the crisp, citrus-led sauvignon blanc, with just the right juicy acidity to cut through the likes of lemon sole.

**£15.50**

#### 4. *Al Verdi Pinot Grigio (Italy)*

So popular due to its amazingly easy drinking nature, typified by pear-drop and delicate almond flavours. Goes nicely with salads or simply cooked fish.

**£16.50**

#### 5. *Jarra Ridge Chardonnay (Australia)*

Superb value Oz white – medium dry, laden with ripe tropical fruit, balanced by delicate acidity.

**£17.95**

#### 6. *Paternina Dorada Blanco Rioja (Spain)*

Excellently made wine – dry and crisp with notes of apple and melon with a nutty finish

**£20.50**

#### 7. *Fairfields Sauvignon Blanc (New Zealand)*

A superb Sauvignon from Marlborough; excellent intensity of citrus fruit with hints of cream on the finish.

**£23.75**



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## Wine Selection cont...

### Red Wines

#### **8. Sendas del Rey Tinto (Spain)**

Predominantly tempranillo, this is a super, soft easy drinking red, with ripe black fruits and a hint of spice from the addition of a little grenache.

**£13.99**

#### **9. La Manda Merlot (Chile)**

Another simple stunner from this range – a full red, packed with inky plum fruit and well-toned tannins.

**£15.50**

#### **10. Paradise Point Cabernet Sauvignon (California)**

Well rounded and ready to drink Californian cabernet showing ripe cassis fruit, with balanced tannins and notes of oak.

**£16.95**

#### **11. Jarrah Ridge Shiraz (Australia)**

Upfront and fruity in style with ripe blackberry and plum flavours and notes of spicy pepper.

**£18.25**

#### **12. Neil Joubert Pinotage (South Africa)**

The grape for which the Cape is famed, pinotage is a hybrid of cinsault and pinot noir which has jammy fruit with tarry notes and hints of spice and liquorice

**£18.95**

#### **13. Paternina 'Accolado' Cosecha Rioja (Spain)**

A youthful style Rioja. Not too heavy with upfront blackcurrant fruit with hints of spice and mellow oak. Try with simply roasted meats.

**£20.75**

#### **14. Filius de Chateau Lamothe (France)**

Predominantly merlot and cabernet sauvignon, this classy claret is medium bodied with soft ripe black fruits and notes of spice and vanilla.

**£23.25**



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## Wine Selection cont...

### Rose Wines

#### 15. *Sendas del Rey Rosada (Spain)*

Delicious and juicy, yet dry rosé. Made from garnacha grapes, this is deep in colour with ripe berry fruits and spicy notes.

£13.95

#### 16. *Al Verdi Pinot Grigio Rosé (Italy)*

A gentle rose hue, showing ripe berry fruit on the palate with a clean, refreshing dry finish

£17.25

### Sparkling Wines & Champagnes

#### 17. *Sparkling Chardonnay Brut (France)*

Lovely, fresh and clean fizz with a fruity flavour and a soft creamy mousse

£18.95

#### 18. *Segura Viudas Brut Reserva (Spain)*

This excellent fizz has a pale lemon colour and shows a classic earthy, biscuit nose that Cava has become famous for. The palate is fruity, rounded and makes for excellent drinking.

£21.95

#### 19. *Forget-Brimont 1er Cru Brut (France)*

A small, family run Champagne house making excellent quality wines – clean and fresh with lemon notes, a soft, persistent mousse and a lengthy, dry finish.

£37.95

#### 20. *Laurent Perrier Brut (France)*

Flavours of citrus and peach fruit mingled with notes of toast and cream with a fine effervescence.

£49.50

#### 21. *Veuve Clicquot Yellow Label (France)*

Definitely among the top producers; a rich full-bodied champagne with flowery, malty notes and a long, long finish.

£56.25



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## Other Beverages

### Reception Drinks

We have selected a choice of popular reception drinks for your guests to enjoy on arrival but please feel free to make any special requests.

House red, rose or white wine

**£3.50**

Bucks fizz

**£3.75**

Pimms

**£3.95**

House Champagne

**£7.75**

Cava

**£4.50**

Sparkling wine

**£3.95**

Fruit juice

**£1.45**

### Toast Drinks

House Champagne

**£7.75**

Cava

**£4.50**

Sparkling Wine

**£3.95**

*All wines have an alcoholic content between 9% and 14%.  
We reserve the right that when a particular vintage or wine is not  
available, an alternative will be offered with every confidence.*



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## Wedding Booking Form

All bookings are subject to signing of the 'Wedding Booking Terms & Conditions' sheet provided with this booking form

### General Information

Contact Name .....

Member Sponsors Name if applicable.....

Bride's Name .....

Tel No.....

Address .....

Mobile .....

Email.....

Groom's Name.....

Tel No.....

Address .....

Mobile .....

Email.....

Date of Event .....

Time of Arrival.....

Envisaged Number of Attendees.....

Daytime.....

Evening .....

Wedding Taking Place at.....

Time of Ceremony and length of service.....

I would like Vale Royal Abbey to provide the services of a Toastmaster: Yes/No (Please circle your preference)

I would like Vale Royal Abbey to provide the services of a DJ: Yes/No (Please circle your preference)



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## Booking Terms & Conditions

### **1. Provisional Bookings & Booking Fee**

All bookings are provisional until confirmed by the submission of a fully completed booking form, signed terms and conditions and the appropriate booking fee. Provisional bookings will only be held for 14 days unless alternative arrangements have been agreed in writing. Vale Royal Abbey (VRA) reserves the right to release provisional bookings without notice if a booking fee has not been received within the agreed period. No booking is confirmed until the booking fee is received in full and a returned written acknowledgement has been issued. All booking fees are non refundable and non transferable and will be lost if the event is cancelled or postponed by the customer.

### **2. Confirmation**

All bookings will be confirmed upon receipt of the relevant booking fee together with a copy of the signed terms and conditions. If the signed terms and conditions are not received with the booking fee, a further fourteen days will be allowed to return them. Failure to return the signed terms and conditions within this time scale will result in the booking being rendered null and void and the booking fee being retained in full by VRA.

### **3. Prices**

All prices quoted at the time of booking include VAT at the current rate. VRA reserves the right to amend the price upon written notice to the client in order to reflect any change in costs beyond the reasonable control of VRA (including but not limited to change in VAT and import/export duties) up to four weeks prior to the event when final details and requirements have been confirmed and the final payment is due unless otherwise agreed in writing. If additional goods or services are provided to the customer, the customer shall pay the standard charges at prevailing rate on the day that they are provided.

### **4. Cancellations**

In the event of cancellation, the booking is forfeited. The following are the maximum charges that will apply in addition to the forfeiting of the booking fee provided. In all cases the percentages will be calculated on our reasonable estimate of anticipated turnover from the booking.

With 24 weeks notice or less - 25%

With 12 weeks notice or less - 50%

With 4 weeks notice or less - 75%

VRA will endeavour to replace any cancelled bookings. If successful, this will be reflected in the final cancellation charge.

### **5. Final Numbers**

Final numbers must be notified at least 21 days prior to the commencement of the event. This will be the minimum number for which you will be charged in accordance with our minimum number requirements. Failure to notify final numbers will incur charges on the numbers originally specified in the booking or the actual number of guests that attended whichever is the greater. If numbers drop by more than 10%, cancellation charges will be calculated in accordance with paragraph 4. Should numbers attending exceed those numbers booked and/or finalised VRA will endeavour to cater for such additional numbers but cannot guarantee such. Where numbers are in excess of the booked / final numbers provided, and Vale Royal Abbey is able to cater for such, then the actual number attending will be the number for which you will be charged.

### **6. Payment Terms**

An invoice for the food and pre-ordered drinks content of the event will be submitted to you 21 days prior to the event based on the numbers booked / provided at that time and the verbal invoice amount communicated. This invoice must be paid in full at least 14 days prior to the event. Any further charges for additional final numbers, wine, drinks, etc. must be paid in full on the day. For wedding events, an interim payment of 50% of the approximate final numbers will be required. This date will be confirmed at the time of booking and will be approximately three months prior to your wedding. Any further charges for additional items must be paid for fully on the day or secured with credit card details prior to exchange of goods or services.

### **7. Liability of the Club**

VRA accepts no responsibility for loss or damage to any property of the customer or its guests other than such as may be caused as a direct result of any negligent or fraudulent act or omission of VRA. Any damage to the building or its contents caused by the customer or its guests is the responsibility of the customer. The customer agrees to pay VRA the full cost of any property which is stolen or damaged beyond repair. Where property is damaged yet repairable the customer will pay all costs incurred to rectify the damage. Should the customer wish to fix items to the walls, floors or ceilings, VRA consent is required in advance.



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## Booking Terms & Conditions Cont...

### 8. Force Majeure

In this Clause 8, 'Force Majeure' means any circumstance beyond the control of VRA including, but not limited to acts of God, fire, explosion, adverse weather conditions, flood, earthquake, terrorisms, riot, civil commotions, war, hostilities, strikes, work stoppages, slow-downs or other industrial disputes, acts of government, lack of power and delays by suppliers or materials shortages but for the avoidance of doubt, nothing shall excuse the customer from any payment obligations under the contract. If VRA is prevented or hindered from hosting the event by a Force Majeure Event, then VRA will endeavour to provide a suitable resolution.

### 9. Credit Arrangements

Where a credit arrangement has been specifically agreed in writing, terms are strictly payment within 14 days from the date of invoice. We reserve the right to apply an interest charge of 3% above the base rate per month on outstanding amounts.

### 10. Miscellaneous

#### 10.1 Licensing

Under the new Licensing Act anyone who looks under the age of 21 years will be asked to show identification. Accepted forms of identification are: driving licence or passport. Failure to produce identification will result in the refusal of service of alcohol.

#### 10.2 Car parking

Cars are parked on the premises or within the grounds of VRA entirely at the owners risk and VRA disclaims liability for any damages to, or theft from or theft of, the customer's vehicles howsoever sustained.

#### 10.3 Third Party Supplier

Should the customer choose to employ the services of a third party supplier, VRA shall require a copy of the supplier's insurance policies at least one month prior to the event. If the supplier fails to provide proof of insurance the suppliers shall not be permitted into Vale Royal Abbey for the event, and VRA shall bear no liability to the customer. All displays/equipment must comply with statutory codes and regulations.

### 11. Objections or Queries

Any customer wishing to raise objections or queries concerning their accounts must do so in writing within 7 days of the invoice date. Whereupon any amount not in dispute shall be paid in accordance with the payment terms and any balance immediately upon the amount being agreed between Vale Royal Abbey and the customer.

I/we accept the above terms and conditions as set out by Vale Royal Abbey.

Signed .....

Name/s.....

Date .....

Name & Date of Function.....

Amount of Deposit Enclosed .....