



VALE ROYAL ABBEY

WEDDINGS



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 enquiries@vra.co.uk

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 the Abbey alongside our friendly and professional service provides the required mix of formality, relaxation and enjoyment for your 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 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' situated on the first floor, is provided with 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, 1st tee, 18th green and putting green.

The 'Armoury' which is also located on the first floor, may be utilised as a second bar for events with a larger number of guests. The Armoury is accessible via the original stone floor of the Great House and provides a certain ambience ahead of arrival into the Great Hall.



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.

WEDDING PACKAGE 2010

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.
(£750.00 one off payment)

Wedding Breakfast (£49.95 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 silver served meal plus coffee
'Food and beverage services' tailored to suit your requirements
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, Groom and both sets of parents
Advice and guidance from our wedding co ordinators throughout your wedding planning process

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 12.00noon 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.

Civil Ceremonies

Vale Royal Abbey is licensed to host civil wedding ceremonies at no extra cost. The Library and the Great Hall are both licensed and provide the perfect setting in which to exchange your vows. Please contact us for further information.

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CANAPES

Mini Yorkshire pudding filled with roast beef and a horseradish cream
Smoked salmon blinis topped with crème fraiche and chives
Mango and pineapple cups with a raspberry coulis & yoghurt
Mini fish and chips
Mini marinated chicken and cherry tomato kebabs
Crispy duck and spring onion wraps
Chicago style appetisers – cheese & olive nests, salmon en croute, cheese pizzas, prawn pate toast
Mini puff pastry croines
Mini savoury brioche selection

3 canapes £5.75, each additional canapé is £1.75
(Minimum order - 3 canapes)

WEDDING BREAKFAST MENU

Starters

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

Carrot & Coriander
Parsnip & Apple
Cream of Vegetable
Leek & Potato
Tomato & Roasted Red Pepper

Chicken liver pate with a marriage of continental leaves
and a cranberry and port compote served with melba toast

Fan of melon garnished with sweetened fruits of the forest and
Kiwi and drizzled with a fruit coulis

Plum tomato and Buffalo Mozzarella cheese,
presented with a roasted red onion and shallot coulis aside a Ciabatta crouton

Crayfish cocktail tossed with a brandy Marie Rose sauce,
engaged with continental leaves and citrus fruits

Seafood trio – comprising of smoked salmon, prawns and a crab mousse
presented with a dressed garnish

Traditional chicken Caesar salad served with mixed leaves and topped with shredded bacon,
croutons and parmesan shavings

All of our starters are served with a continental bread basket

WEDDING BREAKFAST MENU Cont...

Main Courses

Classic Topside or Rib-Eye of beef served with a traditional Yorkshire pudding and a rich Welsh roast gravy

Roast sirloin of beef cooked to medium with a wild mushroom, French mustard and brandy sauce

Supreme of chicken fillet served with a classic bacon, mushroom and Cheshire cheese sauce

Oven roasted chicken fillet stuffed with a garlic and herb soft cheese, generously wrapped with Italian prosciutto and served with a Madeira sauce

Roast loin of pork aside an apricot and horse chestnut puree stuffing served with a cider and rich apple jus

Roast rack of lamb accompanied by a redcurrant and rosemary jus

Traditional roast Cheshire turkey served with a kilted sausage, sage & onion stuffing and a cranberry and redcurrant jelly gravy

Grilled Scottish salmon fillet enriched with a tartare and prawn white wine sauce

Goats cheese and caramelised red onion filo pastry parcel served with a Basil, sundried tomato & red wine sauce

Classic Vegetable Mediterranean Wellington: a ragout of tomato & regional vegetables encased in golden baked puff pastry and served with a four cheese and Thyme sauce

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

Tarte au citron: Sweet crispy pastry base baked with fresh lemon Anglaise with an icing sugar dusting

Chocolate torte: Dark chocolate mousse encasing a rum truffle praline, decorated with a rich chocolate coulis and topped with a dusting of cocoa powder

Classic profiteroles filled with fresh double cream and topped with a combination of chocolate and toffee sauce

Vanilla cheesecake: white chocolate topping infused with vanilla pods and set over a traditional biscuit base

Fresh fruit salad: fresh exotic and traditional fruits served with fresh cream

Classic summer pudding served with a lemon crème fraiche

Trio of mini desserts: fruit tartlet, raspberry delice and truffle aux chocolat

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(Additional supplement, cheese and biscuit platter with celery and grapes served to the table - £5.50 per person)

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Followed by fresh filter coffee and after dinner chocolate mints

EVENING BUFFET MENUS

Option One

A choice of bacon or sausage baps served with condiments
(Vegetarian option available)
£4.95
Chips per portion £1.25
Spicy potato wedges per portion £1.45

Option Two

(Please choose two of the following. Served from the buffet table)
Traditional lamb hot pot served with red cabbage, bread roll and butter
Beef bourguignon served with roasted new potatoes
Chicken Tikka curry served with rice, naan bread and mango chutney
Chilli con carne served with rice and garlic bread
(Vegetarian option available upon request)
£9.95

Option Three

(Hot & cold finger platter served to your table)
A selection of sandwiches on white & wholemeal bread
Lincolnshire sausage glazed with honey and mustard
Mini pastries filled with mozzarella and tomato
Marinated chicken skewers
Minted lamb kebabs
Vegetable samosas
Garlic mayonnaise and sweet chilli dipping sauce
Roasted herb and garlic new potatoes
£11.95

Option Four

(served from the buffet table)
A selection of sandwiches served on white and wholemeal bread
A mix of marinated and plain chicken skewers
Vegetarian quiche
Vegetable samosas
Fish goujons and lemon wedges served with tartare sauce
Mini Cumberland sausages glazed with honey and mustard
Mixed tossed salad & French dressing
Home-made coleslaw
Garlic mayonnaise
A choice of either:- New potatoes with fresh mint and butter,
or roasted garlic and herb potatoes
£14.95

Option Five

(served from the buffet table)
Topside of beef with a horseradish and chive cream
Roast ham with a marmalade glaze
Smoked salmon platter
Farmer's gala pie served with a caramelised red onion chutney
A selection of quiches
Potato salad with apple, stilton and walnuts
Vegetarian cous cous
Mixed salad leaves
Plum tomato and basil with mozzarella and chilli olive oil
Baker's bread basket
A choice of either:- New potatoes with fresh mint and butter,
roasted new potatoes with spinach and cracked black pepper or roasted garlic and herb potatoes
served with a selection of condiments to compliment the above
£19.95

(Evening buffet menus to be used only as an addition to a wedding breakfast for your wedding reception)

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.
(£750.00 one off payment)

Wedding Breakfast

(£24.95 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

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

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.

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MIDWEEK MARRIAGE MENU

(One menu to be chosen for the entire party with the exception of any special dietary requirements)

Starters

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

Carrot & Coriander
Parsnip & Apple
Cream of Vegetable
Leek & Potato
Tomato & Roasted Red Pepper

Chicken liver pate with a marriage of continental leaves
and a cranberry and port compote served with melba toast

Fan of melon garnished with sweetened fruits of the forest and
Kiwi and drizzled with a fruit coulis

Prawn cocktail tossed with a brandy Marie Rose sauce,
engaged with continental leaves and citrus fruits

All of our starters are served with a bread basket

Main Courses

(served from the carvery)

Choice of the following roast meats:- Topside of beef, pork loin, turkey
Served with French trimmed oven roasted new potatoes
flavoured to compliment your chosen dish and a medley of steamed seasonal vegetables

Or

Beef bourguignon, Coq au Vin, Chicken Tikka Masala

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

Desserts

Tarte au citron: Sweet crispy pastry base baked with fresh lemon Anglaise with an icing sugar dusting

Chocolate torte: Dark chocolate mousse encasing a rum truffle praline, decorated with
a rich chocolate coulis and topped with a dusting of cocoa powder

Classic profiteroles filled with fresh double cream and topped with a combination of chocolate and toffee sauce

Fresh fruit salad: fresh exotic and traditional fruits served with fresh cream

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(Additional supplement, cheese and biscuit platter with celery and grapes served to the table - £5.50 per person)

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Followed by fresh filter coffee and after dinner chocolate mints

Chefs Seasonal Buffet Option

For those requiring a less formal approach, a single course buffet including coffee can be arranged at the same cost

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.
£13.95

2. Wilderness Bay Chenin Blanc (South Africa)

A crisp wine with intense lemon and peach flavours. Well-balanced acidity with a long aftertaste.
£14.50

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.
£15.25

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. Jarrah 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

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.
£13.95

9. La Manda Merlot (Chile)

Another simple stunner from this range – a full red, packed with inky plum fruit and well-toned tannins.
£15.25

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

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

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 (£3.25), Bucks fizz (£3.50), Pimms (£3.75)
House Champagne (£7.25), Cava (£4.25), Sparkling wine (£3.75) or Fruit juice (£1.35)

Toast Drinks

House Champagne (£7.25) Cava (£4.25) Sparkling Wine (£3.75)

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.

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

Brides Name

Tel No.

Address.....

Mobile

Email

Grooms 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)

Wedding Booking Terms & Conditions

These conditions apply to the booking of any wedding function at Vale Royal Abbey. We have attempted to keep them as simple as possible. Please do not hesitate to contact us if any point is not clear.

1. Provisional Bookings & Confirmation

All bookings are provisional until confirmed by the submission of a fully completed booking form accompanied by the appropriate deposit. Provisional bookings will only be held for 14 days unless alternative arrangements have been agreed in writing. Vale Royal Abbey reserves the right to release provisional bookings if a deposit has not been received within the agreed period. No booking is confirmed until the deposit is received in full and a returned written acknowledgement has been issued.

2. Deposits

All bookings must be secured with a fully completed booking form submitted to Vale Royal Abbey and a deposit of £500.00 (unless otherwise agreed in writing) which Vale Royal Abbey regrets is not refundable. At the time of confirming your booking, minimum numbers for your event will be agreed.

3. Cancellations

In the event of cancellation, the deposit is forfeited. The following are the maximum charges that will apply in addition to the forfeiting of the deposit 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%

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

4. 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. 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. Where there is no minimum number stipulated at the time of booking, numbers may drop by a maximum of 10%. If numbers drop by more than 10% cancellation charges will be calculated in accordance with paragraph 3. Should numbers attending exceed those numbers booked and / or finalised Vale Royal Abbey will endeavour to cater for such additional numbers but can not 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.

5. Liability of the Club

Vale Royal Abbey 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 Vale Royal Abbey. 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 Vale Royal Abbey 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, Vale Royal Abbey consent is required in advance.

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.

7. 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 2% per month on outstanding amounts.

8. 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.....