

Blakemore House

conferences weddings

the wedding collection

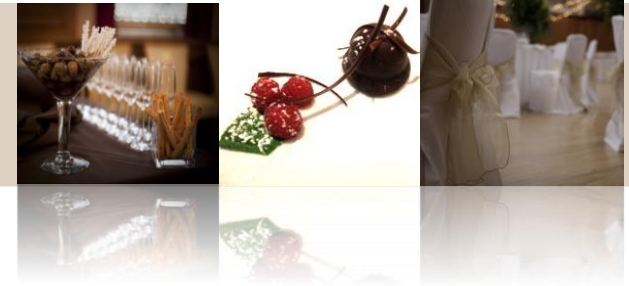


Email: sales@blakemorehouse.co.uk

Tel: 01438 728 203

Web: www.blakemorehouse.co.uk

our values



Prestigious Places

Our unique selling point is our outstanding customer care and attention to detail and we ensure that we always exceed expectations. We will discuss, advise and ensure that every detail is covered to make your special day all you could hope for.

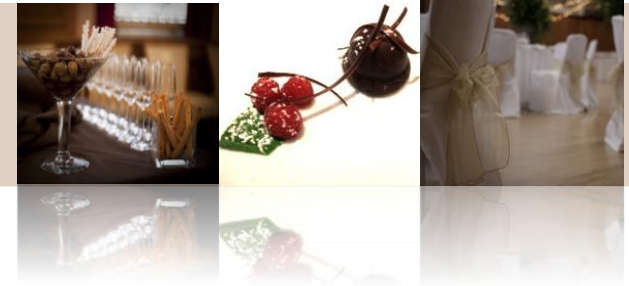
Professional People

We believe in offering a personal service. From your first call, right through the planning stage to the day of your wedding, the team is with you every step of the way. We understand the importance of careful planning and are focused on every detail to ensure the success of your day.

Perfect Parties

Whether your plans include an intimate gathering, a formal dinner or mainly just the opportunity to dance the night away, here at Blakemore House we have the perfect room for the perfect party. We have an extensive range of sumptuous menus and are known for our creative flair. We can provide the venue, food and special touches to add the sparkle to your wedding day.

room hire



Room Hire 2011-2012

Saturdays & Sundays

	<u>The Garden Room & Suite</u>	<u>The Rosemary & Thyme Suite</u>
High Season June to September	£2,000	£1,750
Mid Season April, May & October	£1,500	£1,250
Low Season November to March	£1,100	£850

For smaller weddings other 'Herb Garden' rooms are available at varying hire costs, please ask for more details.

Our license for drinks service and entertainment is 23.30.

Civil Ceremonies

Blakemore House is licensed as a venue for holding civil marriages. As soon as provisional arrangements for the date have been made with Blakemore House you will need to contact the Superintendent Registrar for the Hitchin & Stevenage Register Office

Address: Danesgate
Stevenage
SG1 1WW

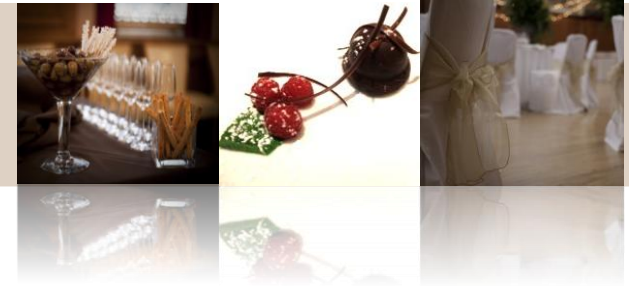
Telephone: 01438 316579

Civil Ceremonies are charged at £325

Please note the registrar will also make a charge.

All prices include VAT

capacities



Herb Garden Room Capacities

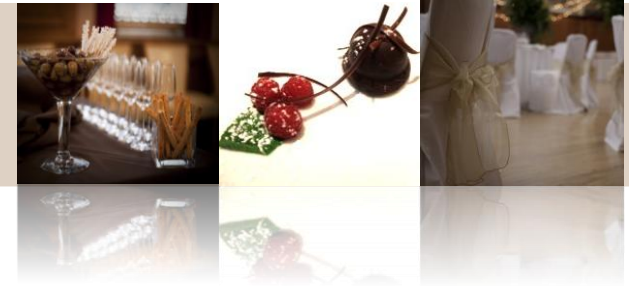
	Ceremony	Reception Drinks	Wedding Breakfast
Garden Room	300	300	250
Rosemary Room	160	160	120
Thyme Room	150	150	100
Marjoram Room	45	30	18
Sage Room	30	25	14
Bay Room	-	-	24

Maximum Marquee Capacities (Smaller marquees are available)

T shape marquee 10 chairs per table to include DJ and dance floor	420 pax
T shape marquee 14 chairs per table to include DJ and dance floor	588 pax
T shape marquee 10 chairs per table no DJ or dance floor	480 pax
T shape marquee 14 chairs per table no DJ or dance floor	672 pax

Please note 14 chairs per table is only suitable for a buffet menu.

wedding reception



Reception Nibbles & Canapés

Nibbles

- ❖ Cheese straws and juicy mixed olives at £2.45 per person
- ❖ Cheese straws, kettle chips, vegetable crisps and mixed nuts with bowls of juicy mixed olives at £3.75 per person

Canapés

£6.95 per person

Cheese straws and olives plus one bite per person of the following interesting and delicious canapés:

- ❖ Skewers of Mediterranean vegetables, minted halloumi and sweet black olives
- ❖ Filo tarts filled with spicy prawn, coriander and red pepper salad
- ❖ Rare roast peppered beef with strawberries on granary bread
- ❖ Chicken liver parfait and chervil on crostini
- ❖ Buckwheat blinis with smoked salmon and sour cream

Further options available – please request details

All prices include VAT



wedding reception



Garnet Drinks Selection **£17.50 per guest**

Reception

Two glasses of house sparkling wine
Freshly squeezed orange juice
Sparkling mineral water

Wedding Breakfast

Half a bottle of house red or white wine
Still or sparkling mineral water
One glass of Brugnion champagne for the toast

Opal Drinks Selection **£10.85 per guest**

Reception

One and a half glasses of house sparkling wine
Freshly squeezed orange juice
Iced water

Wedding Breakfast

Two glasses of house red or white wine
Iced water
One glass of Rose Sparkling wine for the toast

Jade Drinks Selection **£20.45 per guest**

Reception

House champagne and fresh orange juice
Soft drinks and mineral water
Cheese straws and large juicy green Spanish olives

Wedding Breakfast

Your choice of wines from the following selection:

White Wines

Beaujolais Blanc 2004 Jadot
Pinot Blanc Cave de Turckheim
Errazuriz Chardonnay Max Reserva 2007/8
Villa Maria Private Bin Riesling 2009/10
Villa Maria Private Bin Sauvignon Blanc 2009/10

Red Wines

Ch. Belfort Graves
Julienas Chateau de Julienas 2008
Bourgogne Pinot Noir 2007/8
Villa Maria Private Bin Merlot / Cabernet Sauvignon 2007/9

Charges for serving your own wines

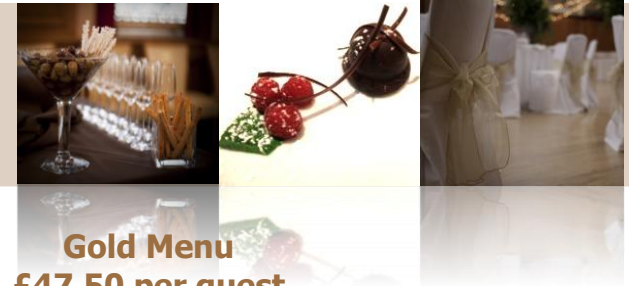
If you would like to provide your own wines, champagnes and soft drinks there is a charge of:

- ❖ £3.65 per person for reception drinks
- ❖ £5.65 per person for drinks with the meal
- ❖ £2.50 per person for drinks served after the meal

This charge covers the cost of providing glasses, ice, bar equipment and extra staff to serve the wines. We regret no spirits or beers may be supplied.

All prices include VAT

wedding breakfast



Gold Menu £47.50 per guest

Please select one dish for each course

Smoked chicken terrine with pink grapefruit salad
Crayfish and prawn cocktail
with Armagnac Marie Rose sauce
Salad of sun blushed tomato, mozzarella, olives,
croutons, asparagus and char grilled artichokes

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Baskets of warm country breads and butter

~

Medallion of beef topped
with foie gras parfait and a red wine sauce
Supreme and confit of duck served
with glazed plums and port sauce
Fillet of black bream with lemongrass and capers
All main courses served with dauphinoise potatoes and
seasonal vegetables of your choice

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Summer pudding served
with clotted cream and a red berry coulis
Vanilla pannacotta with summer berry coulis
Classic lemon tart served
with clotted cream and bitter orange sauce

~

Costa Rica coffee and truffles

Silver Menu £42.50 per guest

Please select one dish for each course:

Smoked salmon parfait with dill cream
Tart of asparagus, goats cheese and caramelised red onions
with salad leaves and balsamic dressing
Salads of seasonal melon, strawberries and kiwi with a poppy
seed dressing

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Baskets of warm country breads and butter

~

Supreme of chicken filled with sun blushed tomato and basil
and sherry sauce
Roasted rump of lamb served on a bed of wilted spinach and
redcurrant rosemary jus

Delice of salmon with a polenta crust and saffron sauce
Aubergine filled with Mediterranean vegetables
All main courses served with dauphinoise potatoes and
seasonal vegetables of your choice

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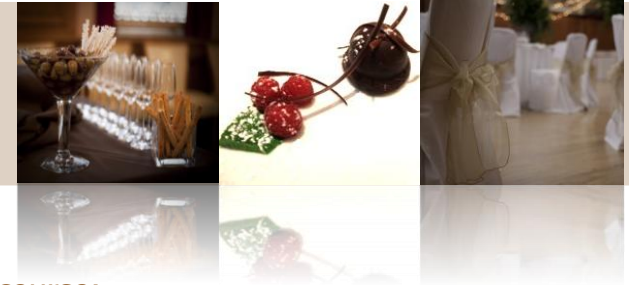
Terrine of chocolate mousse served with Baileys cream
Rhubarb cheesecake with ginger syrup
Crème brûlée with biscotti and raspberries

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Costa Rica coffee and truffles

Suggested vegetarian option for both menus: Aubergine filled with Mediterranean vegetables. All prices include VAT

wedding breakfast



Our Funky Menu £45.00 per person inc VAT

Traditional favourites presented in a modern style, please select one dish for each course;

Platter of Spanish tapas or Greek mezze, or cockles, mussels, whelks and prawns with vinegar and brown bread placed on the tables for guests to help themselves.

Prawn cocktail on celeriac salad with a cognac and Marie Rose sauce

Pearls of charentais, water and honeydew melon with stem ginger

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Fish `n` chips

Goujons of sole and salmon with big chips, mushy peas, served with tartare and tomato sauces

Shepherd's pie

Savoury lamb topped with a cheesy mash and garden peas

Bangers `n` mash

Traditional pork or Cumberland sausages with mash potato, baked beans and rich onion gravy, served with grain mustard

Steak, mushroom and oyster pie

A puff pastry crust, potato and parsnip gratin, bubble and squeak with English mustard

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Bread and butter pudding

Treacle tart

Apple and sultana crumble

all the above served with cream or custard

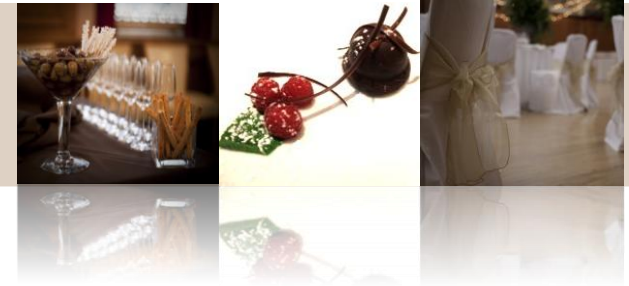
Sherry trifle topped with lashings of sherry and cream

Eton mess – raspberry meringues and raspberry sauce

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Coffee, tea and mints

wedding breakfast



For an alternative to a traditional 3 course plated meal, we can offer the following;
All prices include VAT

Emerald Menu - Cold Buffet

£41.00 per guest

Set starter, bread and butter, a choice of 3 main course dishes, dessert and coffee

Platinum Menu - Hot Buffet

£42.50 per guest

Set starter, bread and butter, a choice of 3 main course dishes, dessert and coffee

Bowl Food Buffet

£44.00 per guest

Tray and buffet service, a selection of interesting bowls. Normally guests will be served 4 savoury bowls + 3 dessert bowls each

Blakemore House Fusion

£51.00 per guest

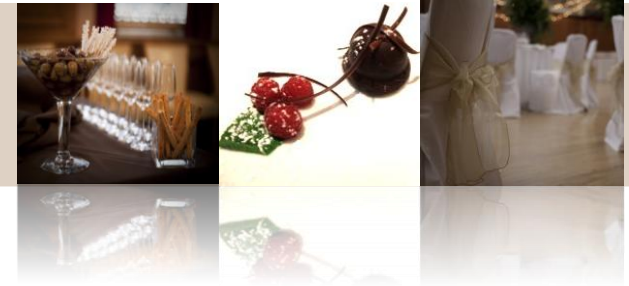
A European take on traditional Indian cooking. Our chefs have created a Fusion menu that takes Indian ingredients and puts them together with European techniques and presentation.

BBQ

£37.50 per guest

Meat from the BBQ with salads and desserts

evening buffet



All prices include VAT

Amethyst Finger Buffet - £8.00 per person

- ❖ Kettle chips, vegetables crisps and spicy tortillas with salsa and sour cream dips
- ❖ Baskets of crudité's and pitta crisps with a selection of Greek and Mediterranean dips
- ❖ Nuts and rice crackers

We can serve fish and chip baskets, bacon baps and many other items in the evening, please ask for more details

Cheeseboard or Cheese Tower - £8.95 per person

- ❖ A selection of 5 English and Continental cheeses served with grapes, nuts and dried fruit, celery, radishes country breads, biscuits and butter

Sapphire Finger Buffet - £15.00 per person

A selection of freshly made sandwiches with interesting fillings on a variety of breads

Served hot

- ❖ Honey and mustard glazed sausages with mustard dip
- ❖ Potato wedges with spicy dips
- ❖ Butterfly prawns with dill mayonnaise
- ❖ Selection of dim sum and vegetable samosas with dipping sauces

Served cold

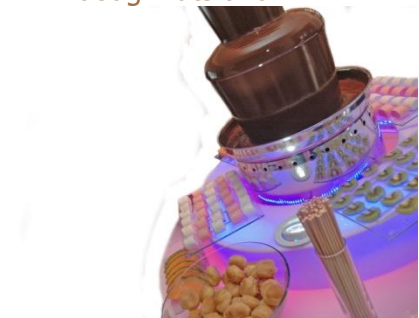
- ❖ Feta and caramelised shallot tart
- ❖ Bruschetta topped with tomato and basil salsa
- ❖ Chicken skewers marinated in soy, ginger and chilli with a chilli dipping sauce

Chocolate fountain

Wow your guests with a chocolate fountain and a selection of cut fruits, marshmallows, freshly baked mini doughnuts and profiteroles to dip in smooth milk chocolate.

A large chocolate fountain costs £600.00 (44" tall, to treat 100-275 guests)

A small chocolate fountain costs £500.00 (36" tall, to treat up to 100 guests)



finishing touches



Gorgeous Details

On your special day it is important to remember the finishing touches that make your day even more memorable. We will arrange everything from entertainment and lighting to linens and floristry.

All prices include VAT

Linens

White linen is included in your menu price, but if you wish to upgrade your linen to co-ordinate with your colour scheme we have a number of options;

Coloured table linen from £7.00 each

Napkins from £0.45 each

Chair covers and coloured bows from £3.75 per chair

Table runners from £2.25 each

Glassware and China

We have a range of different styles of china and glassware available to add that extra something to your event. Why not add a splash of colour to your tables with under liners in arrange of colours, patterns and designs. Speciality glassware is also available – a great way to make your tables look more eye catching.

Cake Stands

We include either a square, round or 'S' shaped silver stand in the room hire.

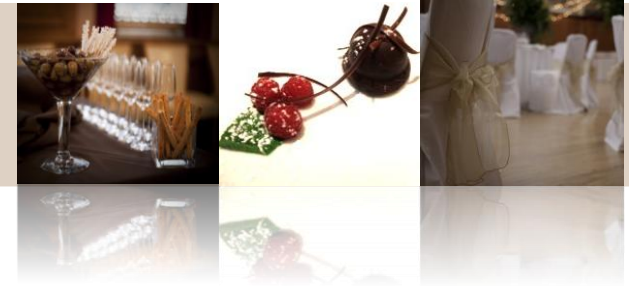
Lighting

Uplighters are a great way to tie in your theme and bring more light to the 'Herb Garden' Rooms. They are available in a range of colours and include the cost of installation and delivery and collection. Alternatively nightlights can be placed on tables at £2.00 per set of four or elegant small gold lanterns with a white frosted shade at £3.50 per table for a set of 2.

Accommodation

There is a hotel on site at Blakemore House where double, twin and family rooms are available at £39.00 per room per night. There is also nearby accommodation for the bride and groom to enjoy a luxurious honeymoon suite. (Rooms are subject to availability)

extra notes



How to book...

- ❖ Call us on 01438 728203 to check our availability and hold a date for up to 2 weeks
- ❖ A deposit of 50% of the room hire will be required to confirm a booking
- ❖ Once confirmed, between 4 -6 months prior to the special day you will meet with your event planner to discuss layout, timings menus, drinks, other suppliers and details to make your day memorable
- ❖ Full payment of the room hire plus 50% of the catering should be made 2 months before the event date
- ❖ The remaining 50% catering fee should be paid 14 days before the event, together with your final numbers

Drinks & Menus

A copy of our full wine list is available on request. Any of the drinks on the list can be supplied on a consumption basis

The prices quoted also include catering management, service staff, glasses, ice and any other equipment needed to serve at your event. All bar drinks are provided by Blakemore House and must be purchased through Blakemore House. Where drinks are being provided by a supplier other than Blakemore House, any drinks for after dinner bars are not permitted. You may opt to have an account, partial account or cash bar during your day, and the bar opened and closed as required

Our menu suggestions are also included for your consideration. These range from classic traditional menus to the funky menus. Other menu styles such as Caribbean, Fusion and vegetarian are also available on request. Once the booking for your wedding has been confirmed, the Bride and Groom plus 2 guests will be invited to a tasting evening to personalise your menu.

Menu price includes catering management, service staff, chefs, china, cutlery, white linen tablecloths which drop to the floor and white linen napkins.