

Packfords Hotel

An Intimate & Stylish Wedding Venue ●●●

2012

PRICE LISTINGS AND MENU OPTIONS

WEDDING INFORMATION ■ WEDDING MENUS ■ GALA BUFFET AND CANAPÉS ■ WINE LISTS ■ TERMS & CONDITIONS

MMXII

*T*HE PERFECT DAY AT PACKFORDS HOTEL



www.packfordshotel.co.uk

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From beautiful rooms to elegant engagement parties to the most important day of your life.

Packfords is a beautifully appointed period house combining the old world charm of open fires and *Cottage Gardens* with chic and refurbished interiors. As a family owned business, you can be sure of a warm welcome, high quality service and a wedding that can be tailored completely to your specification.

Our two suites help provide the perfect venue for Wedding Ceremonies and Receptions, Renewal of Marriage Vows & Civil Partnerships.

The Garden Room has a charming Victorian Style conservatory leading onto attractive mature gardens, providing a beautiful backdrop for photography. During the winter, open fires provide a cosy and warm environment. The bar area is immediately adjacent to the main room. The suite is able to accommodate between 35-90 people for a formal meal and up to 140 for a buffet.

The Hardy Room has a more contemporary yet still classic appeal. We are licensed to conduct Marriage Ceremonies and Civil Partnerships in this room providing a stylish setting for up to 55 seated guests.

Our aim is to maintain high standards within a personal and friendly atmosphere. Offering a high level bespoke service, tailored to your specific individual needs. With many years of experience in hosting weddings we are confident we can fully accommodate yourself and your guests, taking great pride and satisfaction ensuring you have a day to forever remember.



Debra Packford, Director

Prices include vat but may be subject to alteration due to market variances

WEDDING INFORMATION



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Menus

We can seat from 35 to 90 people for a formal meal and up to 140 people for an informal buffet. You will see suggested meals here but we are happy to discuss food preferences with you and personalise your menu if necessary.

Table Plan / Flowers

We will advise you on suitable table layouts and seating arrangements for your event. Our round tables seat a maximum of ten people and highchairs are available on request. We have an excellent local Florist for table arrangements and displays if required.

Accommodation

We have 9 individually appointed rooms, all en-suite, these can be reserved for yourself and your guests if required.

Venue Hire / Fee

This is based on the type and length of the event. We will be happy to give you the appropriate price upon your enquiry. The Venue Hire/Fee includes:

- One to one meetings with our specialised Wedding Co-ordinator to help with the planning and organisation of your event.
- A dedicated team of staff on hand to cover the whole event.
- Exclusive use of the Garden Suite, Bar, Conservatory & Gardens.
- Fresh Table Linen, Napkins, Crockery & Glassware.
- Use of Cake Stand & Knife.
- Use of Easel for your Table Plan.
- Freshly cut flowers for drink on arrival table and reception area to coincide with your colour scheme.
- T-Light candles on all tables for the evening reception as well as refreshed table linen.
- Cutting the cake and wrapping in fresh napkins.

Entertainment

We have background music available during the day and in the evening we can provide a DJ who will tailor the choice of music with you. You are welcome to provide your own entertainment which will need to be agreed with us prior to the event.



WEDDING BREAKFAST

SUGGESTED MENUS

Option 1

Crayfish with Mango Salsa
Baby Leaf Salad & Classic french
dressing

Chicken Supreme or simply Roast
Chicken with all the trimmings

Dark Chocolate Mousse with
Fresh Whipped Cream

£39.50

Option 2

Duo of Seasonal Melon with
Fresh Berries & Raspberry Coulis

Roast Beef & yorkshire pudding
with fresh Horseradish cream

Pear and Almond Tart
with Crème Fraiche

£40.95

Option 3

Classic Caesar Salad with Baby Gem,
Anchovy & Garlic Croutons

Pan fried Sea bass with
Tarragon Butter

Lemon Pancotta on Shortbread
Biscuit with Mango Coulis

£40.95

Option 4

Tomato & Roasted Pepper Soup with
Croutons, Pesto & Crème Fraiche

Medallions of Pork Fillet with Sage &
Sausage Stuffing & Apple Puree

Tuille Basket of Fresh Fruit with
Crème Anglais & Peach Drizzle

£42.95

Option 5

Gravalax of Smoked Salmon with
Mustard Dressing & Roquette Salad

Noisette of Lamb with Fresh
Rosemary & Red Wine Jus

Eton Mess with Fresh Strawberries,
Raspberries & Blueberries

£48.50

Option 6

Pear and Pecan Salad

Guinea Fowl with Creamed Leek
and Mushroom Sauce

White Chocolate Bavaois with Sour
Cherry Compote

£48.50

Option 7

Vichyssoise

Chilled Leek & Potato Soup

Scottish Fillet of Salmon with
Watercress or Classic Hollandaise
Sauce

Red Berry Crème Brulee

£40.50

Option 8

Dressed Baby
Asparagus with Parma Ham

Pan-fried Duck Breast, Savoy
cabbage with Cherry & Port Sauce

Trio of Chocolate Mousse
with Fresh Berries

£41.50

Prices include vat but may be subject to alteration due to market variances



Wedding Planning

A meeting will be arranged to discuss the finer points of your wedding; number of guests, timings, drinks, flowers, entertainment, colour scheme and table plan. All tables are round, taking a maximum of ten guests, set with fresh napkins and white crockery.

WEDDING BREAKFAST

SUGGESTED MENUS



Vegetarian Choices

M A I N S

Goats Cheese Tart, Marinated Artichokes, Tomatoes, Olives and Dressed Baby Leaves.

Avocado, Mozzarella, Cherry Tomato and Basil Deep Filo Tart

Pea and Rocket Risotto with Wild Mushroom, Herb Salad and Parmesan Shavings

Tagliatelle with Roasted Cherry Tomatoes and Basil Sauce

Mediterranean Vegetables with Greek Feta and Parmesan Wafer.



Children's Menu

S T A R T E R S

Melon with fruit coulis / Fresh crudités & dips with pitta / Chefs soup

M A I N S

Chefs grilled burger, cheese, potato wedges & salad

Chefs chicken fillets with chips and peas
Penne pasta with neapolitan sauce

D E S S E R T

Chocolate Mousse with Strawberries /
Fresh fruit with vanilla ice-cream

Ice-cream with chocolate or
raspberry sauce

£18.75

First course is accompanied by a fresh roll and butter. All main courses are served with seasonal vegetables and potatoes of your choice, followed by Tea/Coffee & Belgian Chocolates to finish.

All of our Menu's can be tailored to requirements and prices will be altered accordingly.

FORMAL GALA BUFFET MENUS



Full Carved Buffet

Chilled Galia Melon with Parma Ham

Whole Dressed Salmon
Mediterranean King Prawns
Roast Rib of Scottish Beef
Roasted Turkey Breast
Hand Carved Gammon Ham
Vegetarian Quiche/Tart

Roasted New Potatoes
Fuseli Pasta Salad with Pesto
French bean and Asparagus Salad
Four Leaf Green Salad with
Snap-peas
Roasted Mediterranean Vegetables

Fresh Fruit Salad
Chocolate Torte
Tea/Coffee & Chocolates

£49.95

Summer Buffet

Oriental Duck Salad with Hoi Sin
Sauce

Fillets of Poached Salmon
Roast Chicken Breast
Cooked Ham with Honey Glaze
Grilled Mediterranean Vegetables

Hot Buttered New Potatoes
Feta, Pine Nut, Cranberry, Sautéed
Garlic Courgette & Baby Leaf Spinach
Fusilli Pasta Salad with Pesto

Eton Mess or Strawberries & Cream

Tea/Coffee & Chocolates

£45.00

Cold Buffet

Galia Melon with Orange & Kiwi

Honey Glazed Cooked Ham
Roast Norfolk Turkey Breast
Fillets of Poached Salmon
Vegetarian Quiche/Tart

Hot Buttered New Potatoes
Wild Rice Salad
Four Leaf Green Salads
Tomato and Red Onion Salad

Berry Fruit Slice with Fresh Cream
Chocolate Fudge Cake

Tea/Coffee & Chocolates

£39.95

Hot Buffet

Goats Cheese & Caramelised Onion Tart
or

Smooth Chicken Liver Pâté and
Onion Marmalade with Toast

Madras Chicken Curry with Pilau Rice
Beef Bourguignon or Chilli con Carne
Roast fillet of Salmon & Grain
Mustard Sauce

Hot Buttered New Potatoes
Mint, Olive & Tomato Couscous or
Wild Rice

Hot Vegetables or a Salad of
your choice;

Tomato, Basil & Mozzarella Salad
Greek/ Nicoise or Classic Caesar Salad

Fresh Cream Profiteroles

Tea/Coffee & Chocolates

£42.50

INFORMAL EVENING BUFFET MENU & CANAPÉS



Finger Buffet

Tiger Prawns drizzled with
Sweet Chilli Dip
Spicy Chicken Fillets
Fish Goujons with Tartare Sauce
Mini Roast Beef and Yorkshire
pudding
Cocktail Sausages with
Honey and Sesame Seeds
Savoury Tartlets
Smoked Salmon and Cream Cheese
Tortilla Wraps
Assorted Sandwich Platter
Potato Wedges & Sour Cream
Crudités & Dips

£21.95

Savoury Nibbles

Kettle Chips
Savoury Biscuits
Fresh Greek Olives
Warm Savoury Pastries/Crolines

£3.15 per person

80% of all Evening Guests must be catered
for following a Wedding Breakfast.
100 % catered for Evening Receptions.

Additional Items

Platter of Continental Sliced Meats
with Antipasto
Selection of Fine Cheese
With Relish, Celery and Biscuits
Rustic Breads and Baguettes
Paella, Meat, Seafood or Vegetarian
Fresh Fruit Platter
Fruit, Lemon & Chocolate Tartlets
Cocktail Pastries
Baby Chocolate Éclairs

Canapés

Prices range from **£8.50** for 4 Items.

Seafood Salad Pastry Cup
Duck Liver Parfait Truffle Paste
Smoked Salmon Blinis
Tandoori Spiced Chicken Naan
Mini Smoked Salmon Cream Cheese Bagel
Herb Scone Topped with Brie
& Chutney (V)
Prawn Marie Rose Pastry Case
Carpaccio of Beef Rocket & Truffle Oil
Tartlet of Blue Cheese, Pear & Walnut (V)
Pink Lamb Fillet topped with Lime
Pickles on Rice Cake.
Crouton of Cream Cheese with.
Sunblush Tomato (V)
Cajun Chicken Mousse with Mango.
Salsa on Bread Base
Quail Egg and Tomato on Brown Bread.
with Herb Butter (V)
Russian Salad Tuna Mayonnaise
Pastry Cup

WINE MENU

WHITE WINE

House Wine, Hardys Sauvignon Blanc, Australia	£17.95
Mezzacorona Trentino, Pinot Grigio, Italy	£18.50
Bellingham Sauvignon Blanc, South Africa	£19.50

RED WINE

House Red, Hardys Merlot, Australia	£17.95
Cuvee St Laurent, Cotes du Rhone, France	£18.50
Paternina Banda Azul Crianza, Rioja, Spain	£21.50
Las Ondas, Pinot Noir, Chile	£18.25

ROSE WINE

Jack Rabbit, Rose, California	£17.00
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SPARKLING WINE

Aimery Cremont, Sparkling Chardonnay, France	£25.00
Segura Viudas, Cava Brut Reserva, Spain	£23.95

CHAMPAGNE

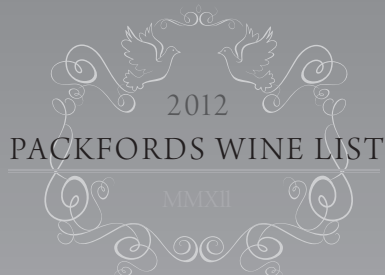
Lanvin, House Champagne	£35.95
Lanvin, House Champagne Rose	£40.95
Moet & Chandon NV Brut Imperial	£49.95
Tattinger Rose Champagne	£58.75

RECEPTION DRINKS BY THE GLASS

House Champagne	£7.25
Cava	£5.00
Sparkling Chardonnay	£5.00
Bucks Fizz with Sparkling Chardonnay	£4.80
Bucks Fizz with Champagne	£6.50
Kir (Sparkling Chardonnay)	£5.00
Kir Royal (Champagne)	£7.25
Pimms with lemonade and fruit	£4.95
House Wine	£4.50
Rose	£4.25
Mulled Wine	£4.50

NON-ALCOHOLIC

Orange Juice	£1.60
Ame/Shloer	£2.00
Jug of Fresh Fruit Punch	£3.25



TERMS & CONDITIONS

BOOKINGS

1. A provisional booking will be held for a period of 14 days, after which it will be automatically released.
2. A booking becomes confirmed once a non-refundable deposit has been paid.
3. Upon confirmation, an estimate will be created for the event based on the requirements and numbers given by the Client. Should these numbers reduce the Hotel reserves the right to charge.
4. The estimate must be settled two weeks prior to the event.
5. Any additional expenses incurred on the day not provided for in the estimate, are to be settled upon departure.
6. The final number of people attending the event must be given two weeks prior to the booked date.
7. The Hotel reserves the right to amend prices in the event of circumstances beyond its control, including but not limited to increases in statutory VAT.
8. The Hotel reserves the right without prior notice to change the Clients assigned function room for one of equal suitability if the Hotel has reasonable commercial or operational reasons for doing so.

CANCELLATION

9. Any cancellation must be confirmed in writing.
10. The Hotel reserves the right to raise the following charges: Up to 6 months prior to the date – the paid deposit will be retained 6 months to 30 days - 50% of quoted pro-forma costs 15 days to 29 days - 80% of quoted pro-forma costs 14 days or less – 100% of quoted pro-formal costs.
11. An event date is transferable if the Hotel is given more than six months notice in writing and the original date is subsequently re-let. Otherwise the set cancellation charges will apply.

ETIQUETTE

12. The Hotel reserves the right to judge acceptable levels of noise or behaviour of the Client, their guests, or employees. It reserves the right to exclude any person from the event or the premises if it reasonably considers them to be objectionable and if necessary stop the event without liability to any refund or compensation.
13. The Client will be liable for the cost of any repairs carried out as a result of any damage caused to any part of the Hotel or equipment, by any act of default or neglect by the Client, guest or employee of the Client.

CEREMONIES

14. It is the Clients responsibility to liaise with the District Registrar to organise the ceremony if being held at the Hotel.

GENERAL

15. Prior consent of the Hotel must be obtained for any entertainment or services contracted for the event. It is the Client's responsibility to ensure that they meet with all statutory codes and regulations.
16. Prior consent of the Hotel must be obtained for the use of helium balloons.
17. The affixing of any signs, displays or posters may only be carried out with the consent of the Hotel.
18. The Hotel cannot accept responsibility for loss of personal property or wedding gifts left in public areas. Coat-racks are provided for your convenience with items being left, at the owner's risk, with no liability to the Hotel.
19. With the exception of Wedding/Celebratory cake, consumables may not be brought in to the Hotel by the Client, their guests or employees, for consumption on the premises.
20. The Client and guests must fully comply with Health and Safety Regulations.
21. The Hotel operates a No Smoking policy throughout the building.
22. In accordance with the Hotel's Licence, the bar closes at 11.30pm and music stops at midnight.
23. No table confetti.

Signature Function date:

Print nameI have read and agree to the above.

