

*The finer details . . .*



## Carlton Park Hotel

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# All Inclusive Fairytale Wedding Package

*With the need for careful budgeting in mind, we offer exclusive packages which are priced to ensure that you have everything you need for your special day.*

## **Our Diamond Package includes:**

- Glass of white wine cup, Bucks Fizz, traditional Pimms or orange juice on arrival/after the ceremony
- Glass of house wine with the main course
- Glass of sparkling wine for the toast
- Three course menu of your choice from our menu selector, coffee and chocolate (extra courses are also available at a supplement)
- Red carpet welcome
- Hire of daytime and evening reception suite
- Master of Ceremonies to guide you through your special day and to ensure proceedings run smoothly
- White linen table cloths and linen napkins on tables with the option of coloured organza table runners
- Printed personalised menus and seating plan
- Fresh flower table centrepieces and top table arrangement - choice of designs available
- Use of round or square cake stand and knife for the wedding cake
- Children's menu (1/2 portion of adult's menu or children's menu)
- Traditional evening buffet menu (buffet upgrades are available)
- Resident DJ and disco
- Bedroom the night before the wedding for two guests with full English breakfast the following morning.
- Bridal suite for the night of the wedding for the Bride and Groom with full English breakfast the following morning
- Privileged overnight accommodation rates for your guests

## **Platinum Package:**

Upgrade to our Platinum Package and receive:

- Chair covers with the option of co-ordinating organza sash
- Chef's selection of canapés after the ceremony/on arrival
- House Champagne for your toast drink
- Four course wedding breakfast

## **Package Prices:**

|                                       | Diamond   | Platinum  |
|---------------------------------------|-----------|-----------|
| 40 Day Guests &<br>80 Evening Guests  | £2,495.00 | £2,995.00 |
| 70 Day Guests &<br>120 Evening Guests | £3,995.00 | £4,995.00 |

## **Additional Guests:**

|         |  |  |
|---------|--|--|
| Day     | £38.50 per adult<br>£19.50 per child<br>(2-12) | £51.50 per adult<br>£25.50 per child<br>(2-12) |
| Evening | £12.95 per person                              | £12.95 per person                              |

## **Civil Ceremony Room Hire - £300.00**

The hotel holds a civil licence which is perfect for hosting your full day at the hotel. Civil ceremony room hire includes fresh Registrar's table flowers and choice of coloured bows on alternate aisle end ceremony chairs, if required.

Civil ceremony room hire does not include Registrar's fees. Please contact Rotherham Registry Office on 01709 823542 who will advise the procedure and cost of hiring registrars.

If taking our Platinum Package, an additional three chair covers will be required for the Registrar chairs at a cost of £2.95 each.

# Wedding Breakfast Menu

*We request that your menu choice is the same for each member of your party in order to ensure consistency of standards, presentation, quality and service.*

*Vegetarian, Vegan, allergies and other special dietary needs can be catered for with prior notice.*

Please select one of the following dishes for each course:

## First Course

Cherry Tomato & Buffalo Mozzarella Salad (v)  
*Tossed with fresh basil, red onion, wild rocket and Balsamic vinegar*  
Asparagus, Oak Smoked Bacon & Chicken Terrine  
*Served with baby leaves, crisp Ciabatta and farmhouse chutney*  
Royal Greenland Prawn Platter  
*Accompanied by crisp lettuce leaves, lemon garnish and Andalouse dressing*  
Smoked Chicken and Pancetta Salad  
*With vine ripened tomatoes, Dolcelatté and a watercress and Pecorino pesto*  
Homemade Thai Spiced Crab Cake  
*Partnered with oriental salad and sweet chilli dressing*  
Duet of Cantaloupe and Galia Melon (v)  
*Served with a pineapple and mint compote, fresh strawberries and a raspberry coulis*  
Wild Mushroom Gratin (v)  
*Finished in a Sauvignon Blanc and roast garlic cream sauce and glazed with a herb crust*

## Homemade Soups

A soup for every season.  
*Choose as a starter or intermediate course:*  
*Blue Wensleydale & Broccoli (v)*  
*Roasted Butternut Squash & Sweet Potato (v)*  
*Potage of Leek and Celeriac (v)*  
*With a hint of nutmeg and ginger*  
*Plum Tomato, Red Capsicum & Basil (v)*  
*Stocksbridge Beef & Barley Broth*  
*Courgette & Thyme (v)*  
*With a watercress and Pecorino pesto*  
*Seasonal Vegetable Strewn with Garden Herbs (v)*  
*Veloute of Smoked Bacon & Watercress*

## Chilled Soups

Gazpacho  
*Served with a fresh celery stick*  
Yoghurt, Cucumber & Fresh Garden Mint (v)  
*Served with a fresh celery stick*

## Granita Cocktails

Why not give your Wedding Breakfast an exciting twist by choosing from our range of palate cleansing iced cocktails  
*Available as a starter or intermediate course:*

Mojito  
Margarita  
Cosmopolitan  
Pina Colada  
Woo Woo  
Gin & Bitter Lemon

## Main Course

Slow Roasted English Beef

*Served with homemade Yorkshire pudding and a rich onion gravy*

Roast Gressingham Duck Breast

*Accompanied by a roast plum and Taylor's port sauce*

Roast Breast of Norfolk Turkey

*Served with savoury stuffing, chipolata sausage and homemade gravy*

Seared Loin of Broadmeadow Farm Pork

*Napped with a roasted Bramley apple, fresh sage and cider sauce*

Breast of Chicken

*Coated in a Sauvignon Blanc and Blue Wensleydale veloute*

Scottish Salmon En Croute

*Lightly poached and topped with creamed leeks, puff pastry and edged with a lemon a la crème*

Fillet of Rainbow Trout

*Partnered with a Feta cheese and rosemary cous cous and a Chorizo and red capsicum ragout*

## Vegetarian Options

Jerusalem Artichoke Risotto

*Infused with lemon juice, sherry wine caramel and topped with Parmesan shavings*

Leek, Gruyere and Sundried Tomato Tart

*Edged with peppery rocket leaves and a Taylor's Port and balsamic reduction*

Vegetable Swaledale Pie

*Served in a traditional Yorkshire short crust pastry, accompanied by mushy peas and mashed potato*

Ratatouille Niçoise

*Classic French Provençale stewed vegetables glazed with Emmental cheese and Provençale sauce*

Cauliflower, Lentil, Snow Pea & Coconut Curry

*Accompanied by Pilau rice and a garlic and coriander naan*

Vegetable Yorkshire Hot Pot

*Topped with sliced potatoes and crusty bread*

All main dishes are served with a selection of fresh vegetables and potatoes

## Desserts

Lemon and Lavender Crème Brûlée

Belgian Chocolate Brownie & Vanilla Pod Ice Cream

Raspberry Pavlova

Sticky Toffee Pudding & Custard

White Chocolate & Raspberry Cheesecake

Duo of Chocolate Mousse

Brioche Bread and Butter Pudding & Baileys Cream

Vanilla & Toffee Fudge Cheesecake

Or

Why Not Create Your Own Dessert?

*Choose any three miniature versions of the above for a personalised assiette*

Freshly Brewed Tea or Coffee and Chocolate

## Cheese Course

Available as an extra course – price on request

A Selection of Yorkshire and Lincolnshire cheeses

*Accompanied by farmhouse chutney, mixed grapes, celery hearts and assorted cheese biscuits and three seed crackers*

## Children's Package (2-12)

For your younger guests, we have a special package:

Soft drink on arrival

### Starter

Half portion of adult choice

or

Fruit Juice

### Main Course

Choice of:

Half portion of adult main course

or

Homemade Steak Burger & Chips

Bangers & Mash

Fish Fingers & Chips

Cheese and Tomato Pizza & Chips

Battered Chicken Breast Nuggets & Chips

*Please choose one of the above children's meals for all children*

### Desserts

Half portion of adult dessert

or

Ice Cream

Soft Drinks

### Canapés

Circulated on trays by our staff,

Canapés are a perfect way to entertain your guests during photographs

Please choose four of the following options:

Mini Holmfirth Steak and Ale Pies and Minted Mushy Peas

Mini Chicken and Tarragon Pies and Minted Mushy Peas

Duck Liver Parfait Crostini and Red Onion Marmalade

Royal Greenland Prawn Cocktail

Mini Yorkshire Pudding filled with Stocksbridge Beef and Horseradish

Cherry Tomato, Basil and Goat's Cheese Bruschetta

**£4.95 per person**

Mini Fish and Chips

Coated in a Wentworth Ale batter and traditionally served in newspaper

**£5.95 per person**

## *Wedding Breakfast Only*

### *Receptions*

*Ideal for an intimate daytime gathering after your ceremony*

*Subject to availability and minimum number of 10 guests*

#### **Diamond Package**

**£38.50 per Adult**

**£19.50 per Child (2-12)**

Under 2s Free

#### **Platinum Package**

**£51.50 per Adult**

**£25.50 per Child (2-12)**

Under 2s Free

*Package contents as per the Diamond/Platinum Packages  
(Excluding evening room hire, evening buffet, DJ and  
bedroom the night prior)*

## Traditional Buffet

Assorted Sandwiches on Sliced Farmhouse Loaf  
BBQ & Cajun Chicken Drumsticks  
Traditional Pork Pie & Pickle Tray  
Assorted Vol-Au-Vents  
Italian Garlic Bread (v)  
Classic Cheese & Tomato Quiche (v)  
Pork Sausage Rolls  
Baked Potatoes with Assorted Fillings (v)  
Fresh Tossed Salad & Coleslaw (v)

**£12.95 per person**

## Classic Yorkshire Fayre

Choose one of the following options:

Holmfirth Steak and Wentworth Ale Pie

*Coated in a traditional Yorkshire short crust pastry and accompanied by mushy peas, roast potatoes and ale gravy*

Or

Haddock, Homemade Chips and Mushy Peas

*Coated in a Wentworth Ale Batter and traditionally served in newspaper*

Or

Hot Roast Stocksbridge Beef and Broadmeadow Farm Pork Loin Baps

*Hand carved by the chef and served to you with roast potatoes, savoury stuffing, crackling, traditional homemade gravy dip, horseradish and apple sauce*

(Vegetarian options also available with prior arrangement)

**£13.95 per person**

## Dales Charcuterie

Parma Ham, Spanish Chorizo, Napoli Salami

Honey Glazed Yorkshire Gammon

Assorted Bread Basket

Olives and Pesto

Twelve Year Old Balsamic Vinegar

Extra Virgin Olive Oil

Cherry Tomato and Basil Leaf Salad

Hawes Wensleydale Blue

*A crumbly blue veined cheese, matured for 10 weeks with a natural mould rind*

Monk Folly Cow's Cheese

*A rich hard cheese with a tangy aftertaste*

Goatwood Dairy Kingthorpe Goat's Cheese

*A soft cheese with creamy centre and a white bloomy rind*

Farmhouse Chutneys

Mixed Grapes

Cheese Biscuits and Three Seed Crackers

**£15.95 per person**

## Chef's Hearty Hot and Cold Buffet

Oriental Chicken Stir Fry

*With egg noodles and bound in black bean sauce*

Prawn Crackers

Vegetable Korma (v)

Braised Rice (v)

Rosemary & Garlic New Potatoes (v)

Piri Piri Chicken Thighs

Honey Glazed Yorkshire Gammon

Crusty Bread (v)

Fresh Tossed Salad (v)

Coleslaw (v)

**£16.95 per person**

## BBQ Themed Buffet

Homemade Seven Hill's Steak Burgers  
Floured Baps  
Broadmeadow Farm Pork Sausages  
Thai Sweet Chilli Chicken Thighs  
Buttered Corn on the Cob (v)  
Fried Onions (v)  
Baked Potatoes with Assorted Fillings (v)  
BBQ Sauce, Sweetcorn and Hamburger Relish  
Homemade Potato Salad (v)  
Fresh Tossed Salad (v)

Vegetarian alternatives are available with prior arrangement

**£17.95 per person**

*BBQ and gas hire available for £100.00*

*This menu can only be served from the BBQ weather permitting on the day*

## Showcase Gala Buffet

Dressed Seafood Mirror  
*Whole dressed Scottish salmon accompanied by an array of shellfish and seafood partnered with a selection of dips*  
Waterfall of Yorkshire Meats  
*Hand carved honey-glazed ham, sirloin of beef and turkey cascading from a vibrant centrepiece onto a large showcase mirror*  
Crusty Bread (v)  
Oriental Chicken Stir Fry  
*With egg noodles and bound in black bean sauce*  
Prawn Crackers  
Vegetable Korma (v)  
Braised Rice (v)  
Rosemary & Garlic New Potatoes (v)  
Fresh Tossed Salad (v)  
Coleslaw (v)

**£18.95 per person**

## Dessert Buffet

Choose any two from the following:  
Lemon Meringue Pie  
White Chocolate & Raspberry Cheesecake  
Selection of Chocolate, Strawberry and Vanilla Cupcakes  
Cherry and Custard Tart  
Traditional and Chocolate Flapjack  
Black Forest Gateau  
Double Chocolate Fudge Cake  
*All of the above are served with pouring cream*

**£3.50 per person**

## Menus

*We will be happy to provide quotes for alternative menus. We are not able to offer choice menus on wedding celebrations.*

# Late Ceremony & Evening Reception Package

*This package is ideal if you are planning a late ceremony followed by an evening reception. Minimum numbers apply. It includes the following:*

- Selection of Canapes on arrival /after the ceremony
- Toast or Arrival drink - choice of sparkling wine or Bucks Fizz
  - Red carpet welcome
- Hire of the ceremony (if applicable) and evening reception rooms
- Master of Ceremonies to guide you through your special day and to ensure proceedings run smoothly
  - Coloured bows on alternate aisle end ceremony chairs
  - Option of coloured organza table runners on tables
    - Registrar's table flowers
  - Traditional buffet (buffet upgrades are available)
  - Use of our cake stand and knife for the wedding cake
- Bridal suite for the night of the wedding with full English breakfast for the Bride and Groom the following morning
- Privileged overnight accommodation rates for your guests
  - Value Added Tax

**£23.95 per person**

**If your ceremony is not at the hotel**

**£25.95 per person**

**If your ceremony is at the hotel**

**Additional evening guests will be charged at the buffet price per person**

**Chair Covers - £2.95 per chair  
(extra three required for Registrar chairs)**

**DJ and Disco payable direct on the night  
£150.00**



## *Wedding Optional Extras*

*To make your day that little bit more special, we can offer the following items to enhance our existing packages or to add that extra touch.*

### *Optional Extras*

- Canapés - \$4.95 per person
  - Traditional Pimms & Lemonade - \$3.50 per glass
    - House Wine - \$3.95 per glass
  - White Wine Cup - \$3.95 per glass
  - Bucks Fizz - \$3.95 per glass
  - Sparkling Wine - \$3.95 per glass
    - Prosecco - \$4.95 per glass
    - Champagne - \$5.95 per glass
- or £2.95 per glass if taking a package from our brochure*
- Wine per bottle - Please see our banqueting wine list
    - Non Alcoholic Fruit Cup - \$2.50 per glass
    - Registrar's Table Flowers from - \$19.95
  - Guest Table Flowers from - \$12.50 per arrangement
  - Chair Covers with coloured sash - \$2.95 per chair
    - Balloons - Price on request
    - Pianist - Price on request
  - Children's Entertainer - Price on request

### *Evening Only Receptions*

*Evening only Receptions are subject to availability and minimum numbers will apply.*

**Evening Room Hire for  
Carlton Park Suite and Atrium  
Or Regency Suite and Conservatory  
£250.00**

**DJ and Disco - payable direct on the night  
£150.00**

**Buffets from £12.95 per person – see buffet menus  
in this brochure**

**Bands - details can be provided on request**

**Skyland Hotels Limited**  
**Terms of business for**  
**Wedding Functions and Related Events**

*In these terms of business, which apply to all bookings, the expression 'Hotel' means the Carlton Park Hotel operated by Skyland Hotels Ltd. or one of its subsidiaries specified in the Client's confirmation, and 'Client' means the person booking or staying at the Hotel.*

*'Wedding function and Related Events' means weddings, banquets, christenings, dinner dances or any event other than a 'Meeting'.*

**1. Booking confirmation**

1.1 Any booking is provisional until the Hotel receives a signed copy of these terms from the Client or written confirmation of booking from the Client, receipt of which will be deemed to be the Client's acceptance of these Terms.

**2. Prices**

2.1 All rates include VAT at the current rate.

2.2 Prices quoted are subject to variation up to 12 weeks prior to arrival, after which, except for variations due to Client requirements, they may only vary due to changes in VAT or other reasons outside the Hotel's control, in which case they will immediately be notified to the Client. In the latter case, the Client will have the right to cancel the Booking without cost.

2.3 All prices are as quoted and no other discount, promotion or reward scheme may be applied in respect of this booking.

**3. Availability**

3.1 All rooms, facilities and rates offered by the Hotel are subject to availability and the discretion of the Hotel Manager.

**4. Numbers**

4.1 Provisional minimum numbers will be required from the Client at the time of booking and the Hotel's minimum charge will be based on those numbers.

4.2 At least 28 days prior to arrival, the Client will provide the Hotel with up to date guest numbers and, if appropriate, a rooming list.

4.3 At least 14 days prior to arrival, the Client will provide the Hotel with final guest numbers. The final charge to the Client will be calculated using this number or the actual number attending, whichever is the greater, provided that the minimum charge is exceeded.

4.4 If any reduction is made by the Client to the final numbers less than 14 days prior to arrival, the Hotel may charge the client 50% of the per head charge for each guest not attending. If less than 7 days notice is given, each non-attending guest will be charged to the client at the full price per head.

4.5 In the event of a reduction in the numbers booked, the Hotel reserves the right at any time up to 14 days prior to arrival to reallocate the booking to suitable alternative facilities or accommodation within the hotel.

**5. Deposits**

5.1 For events, deposits are payable as follows:

On booking:

A non-refundable deposit of £450.00 based on provisional numbers as defined in clause 4.1

14 days before the event:

The outstanding balance

5.2 Failure to pay a deposit within seven days of being requested to do so entitles the Hotel to treat the booking as cancelled.

5.3 If the Client cancels, any deposit will be set against cancellation charges.

**6. Payment**

6.1 Settlement of the invoice in full, less any advance payments, must be made 2 weeks prior to the wedding.

6.2 Payment by cash, cheque or such credit and debit cards as are recognised by the Hotel.

6.3 At least three working days are required to process credit and debit card payments and five working days to process cheque payments.

6.4 Credit facilities with the Hotel are not available to private individuals.

6.5 All sums payable are due for payment on presentation of the Pro-forma invoice. In the event of any query relating to the invoice, the Client must notify the hotel within 14 days of the invoice date and the Client's obligation to pay all outstanding balances immediate will not be affected.

6.6 The Hotel may charge interest at a rate of 8% above Bank of Wales base rate, from time to time, on any outstanding balance after as well as before judgement.

**7. Cancellation and postponement**

7.1 Cancellation or postponement by the client must be in writing and will result in the charges below becoming due. In each case, the percentage is based on the advance notice of cancellation given and applies to the estimated total cost of the booking.

Wedding Functions and Related Events

From 26 weeks to 12 weeks 25%

From 12 weeks to 28 days 50%

(or the non-refundable deposit whichever is the greater)

Less than 28 days 100%

7.2 The Hotel will try to re-let the allocated rooms and a reduction of the cancellation charge may be made if the Hotel is successful.

7.3 The Client also agrees to reimburse the Hotel for any costs incurred by it arising from the consequential cancellation of the Hotel's arrangements with third parties.

7.4 Clients will be subject to the above cancellation charges if bedrooms reserved by the booking are not taken up or cancelled or vacated early.

## **8. Changes and cancellation by the Hotel**

8.1 The Hotel may, without prior notice, change the Client's assigned room(s) for one(s) of equal suitability without affecting any minimum or other charge.

8.2 The Hotel may cancel the booking at any time and without liability to the Client if:

8.2.1 the Client is more than 28 days in arrears with payment to the Hotel or Skyland Hotels Limited or any of its subsidiaries for previously supplied services;

8.2.2 the Client is unable to pay its debts as they fall due;

8.2.3 any part of the Hotel is closed or unable to operate for any reason beyond the Hotel's control.

8.3 If the Hotel cancels the booking for a reason other than as set out in clause 8.2, then it will use its reasonable endeavours to provide alternative facilities at another hotel.

## **9. Arrival and departure**

9.1 Bedrooms are usually available from 2pm on the day of arrival.

9.2 Bedrooms are to be vacated by 11am on the day of departure.

## **10. Etiquette and controls**

10.1 The Hotel reserved the right to judge acceptable levels of noise or behaviour of the Client, guests or representatives and the Client must take all steps necessary for corrective action as requested by the Hotel. In the event of failure to comply with management request, the Hotel may terminate the booking or stop any event without being liable for any refund or compensation.

10.2 It is the policy of the Hotel not to discriminate on the grounds of race, nationality, creed, sex, marital status, age, ethnic origin or disability. The Client, its employees, guests and all sub-contractors engaged by or on behalf of the Client are expected to adhere to this policy and the Hotel may, without incurring any liability, remove from the Hotel any person offending against this policy.

10.3 The Hotel and the events it hosts are subject to statutory controls, including those relating to fire, licensing, entertainment, health, hygiene and safety. These must be strictly observed by clients and their guests and representatives.

10.4 Prior consent of the Hotel must be received for any entertainment or services contracted by the Client or for any display to be fixed. All displays must comply with statutory codes and regulations.

10.5 The Client will ensure that any outside contractor reports to the Hotel's Duty Manager to sign a contractor's indemnity form.

## **11. External purchases**

11.1 No wines, spirits, beers or food may be brought into the Hotel or its grounds by the Client, guests or representatives for consumption or sale on the premises without the express written consent of the Hotel and for which a charge may be made by the Hotel.

## **12. Liabilities**

12.1 Other than for death or personal injury caused by the negligence of the Hotel, the Hotel's liability to the client is limited to the price of the booking plus expenses directly and necessarily incurred by the Client to comply with the booking.

12.2 Unless the Hotel is liable under clause 12.1, the Client indemnifies the Hotel from and against any and all liability and any claims, costs, demands, proceeding and damages resulting or arising from the booked meeting or event, the Client, its guests and any outside contractor.

12.3 The Hotel will not be liable for failure to perform to the extent that the failure is caused by any factor beyond its reasonable control.

12.4 The Hotel does not accept responsibility whatsoever for damage to, or theft from, vehicles parked on the hotel premises.

12.5 The Client is responsible for any damage caused to the allocated rooms, furnishing, utensils and equipment in them by any act, default or neglect of the Client, its guests or sub-contractors and shall pay to the Hotel on demand the amount required to make good or remedy any such damage.

## **13. General**

13.1 The Hotel's name, telephone and facsimile numbers, logo, website address and the name Skyland Hotels Ltd. and derivatives must not be used in any advertising or publicity without the express prior written consent of the Hotel's General Manager.

13.2 The booking is not assignable by the Client without the prior written consent of the Hotel.

13.3 The information provided by the Client may be processed by Skyland Hotels Ltd. for the purpose it has notified to the Data Protection Registrar. By confirming the booking, the Client consents to this processing of the information.

13.4 Any comment or complaint should be made at the Hotel at the time of the Event so that the matter can be resolved immediately. Alternatively, write within 28 days to the Hotel's General Manager.

13.5 These terms are deemed to incorporate the Hotel's general terms of business, copies of which are available on request.

13.6 These terms will be construed in accordance with English law and the Hotel and Client submit to non-exclusive jurisdiction of the English courts unless the Hotel is in Scotland, in which case Scottish law will apply and the Scottish courts will have non-exclusive jurisdiction.