

FOREST PINES HOTEL & GOLF RESORT

Every Wedding is unique and at Forest Pines, not only do we understand this is your special day, we commit ourselves to making your dream a reality. In order to assist in the planning of your special day we have put together a package to include all the important elements of your day.

Inclusive Weddings 2011

All package prices are inclusive of:

Civil Ceremony Room Hire

Private Hire of one of our Function Suites for your Wedding
Breakfast & Evening Reception

Traditional Red Carpet Welcome

Glass of Champagne on Arrival for the Bride & Groom

A Glass of Bucks Fizz on arrival for your guests

Half a Bottle of House Wine with the Wedding Breakfast

A Glass of House Sparkling Wine for the Toast

Three Course Sumptuous Wedding Breakfast with Coffee & Mints

White Table Linen

Silver Cake Stand and Cake Knife

Services of the Hotel Toastmaster

Dance Floor for the Evening Reception

Evening Buffet Menu

Deluxe Room for the Bride & Groom

ALL INCLUSIVE PRICE £3499

Inclusive numbers are 50 for the day and 80 for the evening.

More than 50 guests? No problem, additional guests for the day & evening will be priced at only £51.50 per person. Alternatively if they are only joining you for the evening it will be £13.50 per person

January - April 2010 & September - December 2011

All packages are subject to availability at the time of booking and are valid for new bookings only. Prices are inclusive of VAT at the prevailing rate.

Menus

Here at Forest Pines, we have a vast array of dishes to tempt you.
Simply choose from our inclusive packages or from our additional selector dishes, giving you the freedom of further choices.

The choice is yours, allowing us to tailor make the menu especially for you.
Please choose one starter, one main course, and one dessert for your entire party.

To Begin...

Inclusive in all wedding packages

Soup are included as a starter or £4.00 per person as an intermediate course

Brown Onion Soup with Parmesan Crouton
Roast Tomato & Red Pepper Soup with Basil Croutons (V)
Cream of Leek & Potato (V)
Cream of Chicken & Sweetcorn (V)
Minestrone Soup with Parmesan (V)
Broccoli & Stilton (V)

Tomato & Mozzarella Tart with Onion Marmalade & Tossed Lettuce Leaves (V)

Dovetail of Seasonal Melon with Berry Compote & Lemon Sorbet (V)

Thai Spiced Salmon Fishcake with Crème Fraiche & Mixed Salad Garnish

Pressed Rillette of Ham, served with Tomato & Spring Onion Chutney

Forest Pines Chicken Caesar Salad

Baked Three Cheese Tart served with Rocket Salad (V)

Supplemented Dishes

Per person

Confit of Duck Terrine with Toasted Brioche & Cranberry Jelly	£6.50
Classic Oak Smoked Salmon served with Traditional Garnish	£4.50
Crisp Oriental Duck Pancake, dressed with Sweet Chilli Sauce	£5.50
Half filled Melon with Vodka Martini Sorbet & Seasonal Berries	£4.50
Trio of Smoked, Hot Pepper Baked & Gravalax Salmon served with Chervil Mascarpone	£6.50

Sorbet Intermediate Course

Not included in packages

£3.00 Per person

Vodka Martini
Gin & Tonic
Mango & Lime
Champagne
Lemon
Orange

Main Course

Inclusive in all packages

Supreme of Chicken wrapped in Smoked Bacon & Served with Rich Red Wine Sauce.

Lincolnshire Sausages served with Champ Potato, Onion Marmalade & Pan Gravy

Roast Leg of Lamb with Daupinoise Potatoes and served with a Rosemary Jus

Supreme of Salmon served with a Prawn & Crab Sauce

*Supreme of Chicken filled with a Mozzarella, Sun Blushed Tomato
and served with a Wild Mushroom Jus*

Fillet of Haddock wrapped in Lattice Pastry and served with Champagne Sauce

Braised Daube of Beef served with Creamed Potatoes & Ale, Smoked Bacon & Herb Sauce

Pot Roasted Stuffed Flank of Pork with Creamed Chive Potato & Honey & Herb Jus

*Mille Feuille Potato Rosti filled with Spinach, Mushrooms, Goats Cheese
& served with Tomato & Pepper Ragout (V)*

*Baked Mascarpone Cannelloni stuffed with Mediterranean Vegetables, Asparagus and
served with Provençal Sauce & Parmesan Shaving (V)*

Tempura of Vegetables with Spiced Nutty Rice and Finished with Chilli Sauce (V)

Vegetable Wellington served with Smoked Cheddar Chive Sauce (V)

All main courses are served with a selection of seasonal vegetables and potatoes

Supplemented Dishes

Per Person

Duo of Honey & Mandarin Glazed Duck, served with Honey & Lavender Sauce, Potato Gratin and Baby Vegetables.

£8.50

Roast Sirloin of Beef with Traditional French Chasseur Sauce, chateau Potatoes and Turned Panache of Vegetables.

£14.50

Rump of Lamb served with Ratatouille, Buttered greens & Fondant Potatoes served with a Rosemary Jus

£7.00

*Fillet of Plaice, stuffed with Prawns & Crab and Served with Cocotte Potatoes, Garden Vegetables & White Wine
Cream Sauce.*

£6.50

Sweet Endings
Inclusive in all packages

Chocolate Truffle Torte with Cognac & Black Cherry Compote

Sticky Toffee Pudding served with Caramel Sauce

Bramley Apple Pie Served with Vanilla Pod Ice Cream

White Biscotti Cheesecake with Vanilla Crème Anglaise

Glazed Lemon Tarte with Mascarpone Granita

Pear & Almond Tart served with Chantilly Cream

Supplemented Dishes

Per person

Traditional Tiramisu served with Dark Chocolate Ice Cream £2.50

Trio of Chocolate Specialities, Chocolate Tart and Baileys Cheesecake
served with Horlicks Ice Cream. £6.50

Citrus Trio, Lemon Tart and Lime Cheesecake served with Orange Marmalade Ice Cream
£7.50

Rich Chocolate Fondant served with Zesty Orange Sauce £6.50

The Finishing Touches...

Petit Fours – Homemade Petit Fours served after Coffee at the end of your Dining Experience

£1.00 per person

Luxury Cheese Platter – A selection of 4 local and continental Cheeses with a selection of Crackers, Celery and Grapes.

£65.00 per table of 8

Forest Pines Cheese Platter – 3 Traditional Cheeses served with a selection of Crackers, Celery and Grapes.

£45.00 per table of 8

If any member of your party has a food allergy or a particular dietary requirement,
details must be given in writing.

CHILDRENS MENUS 2011

Please choose one starter from the selection below

Homemade Tomato Soup with Chunky Bread

Fruity Melon with Strawberries & Kiwi

Baked Potato Skins filled with Cheddar Cheese

Vegetable Sticks & Dips

Please choose one main course from the selection below

Tasty Chicken Fillets with vegetables & potatoes

Fabulous Fish Cakes with Sweet Chilli Sauce, new potatoes and fresh vegetables

Juicy Steak Burger in a seeded bun with tomato, lettuce and mayonnaise -
served with fries

Pork Sausages with creamy mash, baked beans & gravy

Please choose one dessert from the selection below

Warm Chocolate Brownie and Vanilla Ice Cream

Fresh Seasonal Fruits with warm Chocolate Dipping Sauce

Sticky Toffee Pudding with Fudge Sauce

Goosey Stewed Apples & Custard

(From 4- 10 years old)

Canapés Selector

Canapés are a great indulgence for your guests to enjoy with a drink whilst you're both busy with the photographer, capturing all the memories of your special day.

- ❖ Smoked Salmon & Cream Cheese
- ❖ Parma Ham & Melon with Sweet Chilli
- ❖ Tempered King Prawn & Tartare Sauce
 - ❖ Beef & Pepper Mini Kebabs
 - ❖ Cajun Spiced Chicken Skewers
 - ❖ Asparagus & Parma Ham
- ❖ Chicken Liver Parfait with Chives
 - ❖ Prawn Marie Rose
- ❖ Mini Mozzarella with Sun Blush Tomato
- ❖ Mature Cheddar & Asparagus Tart
- ❖ Oriental Vegetable Spring Roll
 - ❖ Assorted Dim Sums

Please select your choice of three canapés from the list above at £7.50 per person

(Additional items can be selected at £1.95 per person)

Evening Buffet Selector

A Selection of Sandwiches & Wraps with Assorted Fillings

Chinese Marinated Chicken Drumsticks

Mini Quiche Lorraine

A Selection of Pizza Slices with Various Toppings

Cajun Potato Wedges with a Sour Dip

Lincolnshire Sausage Rolls

Mini Pork Pies

Freshly Baked Garlic Bread

Tortilla Chips & Dips

Tempura of Mediterranean Vegetables with a Sweet Chilli Dip

BBQ Slow Roasted Spare Ribs

Breaded Garlic Mushrooms

Chicken Satay Skewers

Selection of 5 Dishes - Inclusive

Extra Dishes can be selected from £2.50 per person

Wedding Reception Drinks Packages

Premier Selection Inclusive with all Packages

One Glass of Bucks Fizz on arrival
Half a Bottle of House Wine during the Wedding Breakfast
A Glass of House Sparkling Wine for the Toast

Classic selection*

One Glasse of Pimms and Lemonade on arrival
Half a Bottle of San Rafael Sauvignon Blanc
Or a half bottle of Wandering Bear Merlot
A glass of Prosecco di Valdobbiadene Brut Jeio to toast
Supplement price per person £ 5.00

Royale selection*

A Glass of Kir Royale on arrival
Half a Bottle of Poachers Blend Semillon/Sauvignon/Riesling Or
Half bottle of Thomas Mitchell Shiraz
A Glass of Prosecco di Valdobbiadene Brut Jeio to toast
Supplement price per person £7.00

Deluxe selection*

Two Glasses of Thomas Mitchel Brut Sparkling Wine on Arrival
Half a bottle SAAM Mountain Chenin Blanc/Pinotage
One glass of Lanson Black Label Brut champagne to toast
Supplement Price per person £8.50

The Connoisseur's choice*

Two glasses of Lanson Black Label Champagne on arrival
Half a bottle of Chablis OR Half a bottle of Il Ceppaiano Violetta Sangiovese/Cabernet Sauvignon
A Glass of Lanson Black Label Champagne to Toast
Supplement price per person £11.50

Please note -

Our wine list occasionally changes from time to time, if there is a change an alternative as close to the stated wine will be automatically provided

Information

Civil & Wedding Ceremonies

At Forest Pines we are licensed to host your Civil Marriage or Civil Partnership. A civil ceremony is a non religious service which you can make as personal as you want with music and readings (must be secular). You need to discuss your specific requirements with the local registrar before the ceremony and this should be done prior to making a confirmed booking of the hotel facilities.

Arranging the Ceremony

Before choosing a date and time for your wedding at the hotel, you will need to contact the registrars office to confirm that they can attend and conduct the ceremony as requested. This can be done up to 24 months in advance of the proposed date. It is the duty of the intended couple to confirm all arrangements direct with the registrar to satisfy all legal requirements; the Hotel cannot be involved with this stage of your booking.

Scunthorpe Registrar Office - 01724 843915

Hours of opening:

Monday-Friday 8.30am-12.30pm and 14.00 - 16.00pm

Bedrooms

We are happy to provide you with an allocation of bedrooms at our special fixed wedding rate, should you require additional rooms we would be happy to quote accordingly

Check in from 2.00pm

Check out by 11.00am

Photographs

Photographs may be taken after the ceremony, both in the function suite or in another area of the hotel or grounds, as approved in advance. Access onto the golf course is not permitted for photographs.

Food and Drink

No food or drinks are permitted by law in the marriage room prior to, or during the marriage ceremony. Once the ceremony has taken place, the reception may take place in the same suite. The Hotel does not cater for guests bringing in their own food.

Evening Entertainment

All external companies must provide a PAT test certificate for all their equipment and a copy of their public liability certificate. The Hotel can recommend local firms if required.

Events Terms and Conditions

When holding a private event at a QHotel the following contract terms will apply. If you have any questions or need additional information your hotel contact will be delighted to help.

How do I confirm a booking?

In the first instance request a contract from your hotel contact, then having checked the detail, sign and return the contract to the hotel; once received and signed by the hotel the booking is considered to be confirmed and the contract becomes legally binding. The contract will include these terms, Event Details, applicable rates and health and safety terms.

What delegate/guest numbers and accommodation will I be charged for?

The numbers you sign for on the contract are the numbers chargeable, however 14 days prior to the arrival date we will ask you to update your numbers. If these numbers are greater than those originally confirmed this becomes the new chargeable number. We appreciate it can be difficult to estimate numbers therefore you also have an option to reduce your number /bedrooms by up to 10% per day/night without incurring a cancellation charge; provided you let us know at least 28 days prior to the event. If your numbers fall below the minimum we may need to reallocate your booking to an alternative event room and will try to resell the accommodation and function space for at least the same price. If we are successful we will offset this against any cancellation charge; if we are unsuccessful a cancellation charge will apply. If your numbers significantly increase we might need to provide alternative accommodation and space of an appropriate size.

What happens if my guests need accommodation but I don't want to be responsible for booking or paying for the bedrooms?

We can reserve an allocation of an agreed number of bedrooms at a rate specific to your event. Your guests would call hotels reservations direct to reserve a bedroom and arrange payment. We will also agree with you a date when any bedrooms not already booked are released (usually 4 - 6 weeks prior to arrival).

What will the cancellation charge be if I do not achieve the confirmed numbers or need to cancel the whole event?

If you need to reduce numbers below 90% of the original confirmed number or cancel part or all the event then please let us know as soon as possible. We will try to resell the facilities you reserved to reduce the cancellation charge. If a cancellation charge does apply the charges are as detailed below:

Date of cancellation	Cancellation payable as a percentage of Revenue for all facilities, equipment and ancillary services reserved
In excess of 36 weeks prior to the start date	No charge
Between 36 weeks and 24 weeks prior to the arrival date	25% of the revenue
Between 24 weeks and 8 weeks prior to the arrival date	50% of the revenue
Between 8 weeks and 2 weeks prior to the arrival date	75% of the revenue
Less than 2 weeks prior to the arrival date	90% of the revenue

What happens if delegates/guests don't arrive or leave early?

If this should happen and we can't resell their bedroom or event facilities then a 100% cancellation charge will apply.

What happens if the hotel has to cancel my booking?

In the unlikely event the hotel does cancel, we will refund all deposits, although we will not have any other liability.

The hotel may cancel your booking and terminate the contract in the following situations:

- the hotel or part of it becomes closed due to events beyond our control for example a flood
- you enter, or we believe you may enter, any type of insolvency proceedings;
- if the booking/attendees or nature of the event may cause public disorder or damage the reputation of the hotel
- if you fail to abide by any terms of this contract

What payment terms apply?

If you are a company, once the booking has been confirmed you can apply for credit through your hotel contact. If credit is approved we request a 50% deposit one month prior to the arrival date and the balance 14 days after the date of invoice.

What happens if as a private individual/society/group I am not eligible for credit?

If you do not have, or are not eligible, for a credit facility with us then you will need to pay in advance. For private conferences, functions and parties we request a 25% deposit on confirmation and the balance of the event to be paid 28 days prior to arrival. **For weddings we request a 25% of the value of the wedding on confirmation, a further 50% of the value 3 months prior to the wedding and payment of the final balance 28 days prior to the wedding. Please note all deposits are non refundable and non transferable.**

For all events we will require a credit card to cover any extras incurred on the day.

What if I have a query on the bill after the event?

Please let us know within 5 working days of receiving the invoice if you have a query. If we cannot resolve this immediately we will ask you to pay the balance of your account minus the query value whilst it is resolved.

When can I access my event space and accommodation?

Your access times to event space are detailed on your Event Details, however if you need early access please discuss it with your hotel contact when going through the final details. Accommodation is available from 2pm on your arrival day and rooms must be vacated by 11.00 am on departure day. On occasions event space access times and check in/out times can be amended, subject to availability; your hotel contact will be able to advise.

We may have various bookings and events on the same days as your booking. If you would like to obtain exclusive use of the hotel then this may be arranged, please speak with your hotel contact.

What happens to items I need delivered to the hotel?

If you need to deliver equipment or material to the hotel please let us know when it is coming and ensure it is clearly labelled with the hotel contact name, your name and your event name. It should arrive no sooner than 24 hours prior to the event and be collected within 24hrs after you leave. We cannot accept responsibility for personal items left with us for safe keeping.

What about health and safety, licenses and other statutory requirements?

Details of the terms governing use of the hotel are set out in our Health and Safety Terms which can be viewed on our web site www.QHotels.co.uk, or <http://www.qhotels.co.uk/PDF/QHotels%20Health%20and%20Safety%20Terms%20&%20FAQs.pdf> and these terms are incorporated into this contract.

What other legal terms apply?

The contract is entered into by QHotels Group Limited who will sub-contract the services detailed in the contract to the subsidiary company managing the relevant hotel.

Both you and us agree that these terms cannot be varied unless we both agree to the variation in writing and that there are no terms and conditions applying other than the terms set out in this contract. In addition, we both agree that this contract constitutes the entire agreement between us in respect of the booking and it supercedes, cancels and nullifies any previous agreement between us relating to the booking.

So that we can make the hotel available to you it is important that we limit our liability in a couple of ways set out below.

We won't be liable to you for loss of business opportunity, loss of anticipated savings, loss of goodwill or any indirect/ special/ consequential loss or damage howsoever caused, whether it is direct or indirect, and regardless of whether it was foreseeable or we were aware of it in advance.

Overall, our entire liability of any kind under or in connection with this contract, except death, personal injury, fraud or deceit (which are unlimited) won't exceed the value of the contract.

If we are prevented or hindered from hosting your event by any circumstance beyond our reasonable control we may, without being liable for any loss or damage suffered by you or anyone else, re-locate your event to another hotel in the same locality, or terminate the contract forthwith by giving you notice.

No person who is not party to this contract shall have any rights under the Contracts (Rights of Third Parties) Act 1999 to enforce any term of this contract.

If anything in this contract is found by any body of competent jurisdiction to be invalid or unenforceable, that won't affect the other provisions of this contract, which shall remain in full force and effect. If that part of the contract would cease to be invalid or unenforceable if some part of it were deleted, the provision shall be modified as is necessary to make it valid or enforceable.

This contract shall be governed by English Law and the parties to this contract submit to the jurisdiction of the English courts.