

# STRATFORD VICTORIA

Arden Street Stratford-upon-Avon Warwickshire CV37 6QQ Tel: 01789 271000  
AA ★★★★★ 

## WE ARE PLEASED TO PRESENT OUR WEDDING MENUS TO YOU

Our Head Chef has compiled a collection of menus for you to consider when planning your special occasion. If you require any assistance with the planning of your menu, we would be delighted to help.

Prices include VAT at 17.5% and are subject to change. All information thought to be correct at time of printing  
VALID UNTIL 31st DECEMBER 2006

## set menus

### MENU ONE

Leek, potato and rocket soup served with herb croûtons

Pot roast leg of lamb on a bed of bubble and squeak,  
rosemary and thyme sauce

Mango delice, raspberry mint coulis

Freshly brewed coffee or tea with chocolate mints

**£29.00 per person**

### MENU THREE

Minestrone of fresh fruits drizzled in elderflower syrup

Supreme of chicken filled with roasted pepper and marjoram mousse  
on a bed of leeks with forest mushroom sauce

Date and apple pudding with fudge sauce

Freshly brewed coffee or tea with chocolate mints

**£29.00 per person**

### MENU TWO

Spiced parsnip soup garnished with parsnip crisps

Roast turkey with traditional accompaniments

Vanilla pannacotta on crisp shortbread biscuit

Freshly brewed coffee or tea with chocolate mints

**£29.00 per person**

### MENU FOUR

Seafood tian topped with dill flavoured crème fraiche

Medallions of pork, sage and apricot forcemeat and natural juices

Passion fruit tart served with thick cream

Freshly brewed coffee or tea with chocolate mints

**£29.00 per person**

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

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# set menus

## MENU FIVE

Mediterranean vegetable tart  
glazed with mozzarella cheese, rustic pesto

Roast sirloin of beef served with herb mash,  
nutmeg yorkshire pudding and shallot jus

Lemon scented cheesecake garnished with citrus fruits

Freshly brewed coffee or tea with chocolate mints

**£31.50 per person**

## MENU SEVEN

Chicken liver parfait with toasted brioche

Red berry sorbet

Fillet of salmon with a herb crumb  
on wilted greens and white wine sauce

Dark chocolate tart, whiskey cream

Freshly brewed coffee or tea with petits fours

**£30.00 per person**

## MENU SIX

Duo of salmon roulade panache of leaves in lemon  
and black pepper oil

Tournedos of pork apple fondant and calvados cream sauce

Sticky chocolate pudding caramel sauce and clotted cream

Freshly brewed coffee or tea with chocolate mints

**£31.50 per person**

## MENU EIGHT

Fresh fruits in apple and mint jelly

Honey roasted duck breast fondant potato, blackcurrant jus

Cappuccino brûlée, crisp tuile biscuit

English cheese plate served with grape chutney

Freshly brewed coffee or tea with petits fours

**£33.50 per person**

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# menu selector

## VEGETARIAN MAIN COURSES

Vegetable torte glazed with goats cheese served with warm pesto

Tian of mediterranean vegetables glazed with vegetarian cheddar,  
balsamic reduction

Parsnip and vegetable brûlée in roasted red pepper garnished with  
deep fried leeks

Field mushroom risotto, parmesan crisp

## EXTRAS - PER PERSON

Sorbet Course - mixed berry; lemon; passion fruit	£1.75
Selection of english cheese and savoury biscuits	£3.95
Freshly brewed tea and coffee with petits fours	£1.00

If required please select one vegetarian main course

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# carved buffet menu

minimum of 25 guests

Chicken and apple parfait with a shallot and sultana compôte  
or  
Cream of forest mushroom soup, herb croûtons

Sugar baked ham studded with cloves  
Roast turkey  
Dressed poached salmon  
Mediterranean vegetable and goats cheese tart

Salads:  
assorted dressed leaves  
tomato and red onion  
cucumber with minted crème fraîche  
curried rice with sultanas and pine kernels  
pasta tossed in mustard seed dressing  
apple and celeriac bound in mayonnaise

Rosemary scented buttered new potatoes

Passion fruit tart, whipped cream  
Vanilla pannacotta on a crisp shortbread biscuit  
Seasonal fruits marinated in elderflower syrup

Freshly brewed coffee or tea with chocolate mints

**£32.95 per person**

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## Supplements:

Please select one inclusive hot dish from the following selection.

Additional dishes can be chosen at a supplement of £4.50 per person

Beef stroganoff with poppy seeded braised rice  
Beef marinated in black bean sauce with egg fried rice  
Medley of seafood in a white wine and chive sauce with pasta  
Chicken chasseur with egg noodles

English cheese with grape and apple chutney

supplement of £3.95 per person

# canapés and finger buffet selector

## SELECTION OF CANAPÉS

Smoked salmon and crème fraîche  
Parma ham and melon  
Smoked chicken caesar wraps  
Goats cheese rolled in sesame seeds  
Prawn fritters  
Vegetable dim sum

**£6.50 per person**

Assorted sushi selection  
(6 pieces per guest)

**£8.50 per person**

## FINGER BUFFET SELECTION

All finger buffets contain assorted sandwiches, nuts and crisps

Vegetable samosas

Broccoli quiche

Tandoori chicken wings

Crudités with a selection of dips

Vol au vents with various fillings

Cocktail sausages

Breaded mushrooms with garlic dip

Smoked salmon coronets with cream cheese

Mini bacon and onion quiches

Field mushrooms topped with melted brie

Lamb skewers topped with tarragon

Battered strips of chicken with a devilled sauce dip

**5 selections - £12.50 per person**

**7 selections - £14.50 per person**

**9 selections - £16.50 per person**

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# reception drinks

We are pleased to recommend the following drinks packages and individually priced selection for your event. Should you wish to choose from our full bar and wine lists, we would be delighted to assist.

## TRADITIONAL SELECTION

- A glass of sparkling wine Bucks Fizz on arrival
- A half bottle of D'Istinto, Calatrasi – Sicilian red / white  
Marston recommended wine
- A glass of Codorniu sparkling wine to toast

**£15.50 per person**

## CLASSIC SELECTION

- A glass of Pimms and Lemonade on arrival
- A half bottle of Hardy's Riddle - Chardonnay, Semillion white  
or  
A half bottle of Hardy's Riddle - Shiraz-Cabernet Sauvignon red
- A glass of House Champagne to toast

**£18.50 per person**

## ROYALE SELECTION

- A glass of Kir Royale
- A half bottle of Chablis or Fleurie
- A Glass of Taittinger Champagne for the gentlemen to toast  
A Glass of Taittinger Rosé Champagne for the ladies to toast

**£24.75 per person**

## FURTHER SELECTION

PER GLASS

Selection of Sherries from	£2.30
D'Istinto, Calatrasi – Sicilian red / white (175 ml glass) Marston recommended wine	£3.65
Sparkling Wine (125 ml glass)	£4.50
Taittinger Brut Réserve Champagne (125 ml glass)	£7.95
<span style="color: #008000;">Bucks Fizz</span> Sparkling wine and orange juice	£3.75
Champagne and orange juice	£6.50
<span style="color: #008000;">Kir Royale</span> Sparkling wine and Crème de Cassis	£5.00
Champagne and Crème de Cassis	£8.25
Pimms and Lemonade	£4.75
Mulled Wine	£4.50
Alcoholic Fruit Punch	£4.75
Non alcoholic Fruit Punch	£3.25
Fruit Juice (per litre jug)	£5.50
Mineral Water (litre bottle)	£3.75

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# champagne sparkling wines white wines

	bottle		bottle
<span style="color: #008000;">Bouché Père et Fils Cuvée Réservee Brut NV</span> An elegant dry style, with good maturity and flavour.	£35.95	<span style="color: #008000;">Pinot Grigio Provincia di Pavia, Linea Corte Vigna, Italy 2004/05</span> Floral dry white with green crisp fruit.	£16.85
<span style="color: #008000;">Taittinger Brut Réserve NV</span> A good proportion of Chardonnay gives a classic wine with subtle biscuity flavours.	£46.50	<span style="color: #008000;">Fetzer Chardonnay-Viognier, California, USA 2001/02</span> Dry and full-bodied with exotic tropical flavours.	£20.95
<span style="color: #008000;">Taittinger Prestige Brut Rosé</span> Stylish and dry with delicious summer fruit aromas and a long full body.	£46.50	<span style="color: #008000;">Hardys The Riddle Chardonnay-Semillon, SE Australia 2004/05</span> A soft creamy texture with lime flavours and subtle oak characteristics.	£15.95
<span style="color: #008000;">Codorniu Clasico Brut, Cava NV</span> Classic dry Cava made from the traditional Parellada, Xarel-lo and Macabeo grapes.	£19.85	<span style="color: #008000;">Hardys The Riddle Riesling-Gewürtztraminer, SE Australia 2004/05</span> Two classic aromatic grape varieties, medium wine with tropical fruit and lychee characters.	£15.95
		<span style="color: #008000;">Casa La Joya Sauvignon Blanc, Colchagua Valley Chile 2004/05</span> Fragrant and very fruity with a refreshing crispness.	£17.95
		<span style="color: #008000;">Chablis Gloire de Chablis, Moreau, France 2003/04</span> A classic 'flinty' Chardonnay with no oak ageing and a long finish.	£25.95
		<span style="color: #008000;">D'Istinto Catarratto-Chardonnay, Sicily, Italy 2003/04</span> Melon and apricot with tangy nectarine finish, and integrated oaky textures.	£15.25
		<span style="color: #008000;">Domaine du Seuil, Sauvignon Blanc-Semillon, Bordeaux, France 2001/02</span> A super white Graves, made from 70% Semillon and 30% Sauvignon Blanc.	£21.95
		<span style="color: #008000;">Villa Maria Sauvignon Blanc, New Zealand 2004/05</span> Lively and intense with tropical fruit flavours.	£22.95

WHEN A WINE OR VINTAGE IS NO LONGER AVAILABLE A SUITABLE ALTERNATIVE WINE OR ANOTHER VINTAGE WILL BE OFFERED

IF YOU WISH TO SELECT YOUR WINES FROM THE FULL WINE LIST, THIS IS AVAILABLE UPON REQUEST

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# red wines

	bottle		bottle
<b>Hardys The Riddle Shiraz-Cabernet, SE Australia 2003/04</b> Spicy pepper, raspberry and cherry fruit, lightly oaked with soft mellow finish.	£15.95	<b>Domaine du Seuil Merlot-Cabernet Sauvignon Bordeaux, France 2002/03</b> A blend of Merlot Cabernet Sauvignon and Cabernet Franc to give structure and complexity.	£21.95
<b>Fortius Tempranillo, Spain 2002/03</b> An easy drinking Tempranillo with excellent colour, good fruit and velvety rich tannins.	£17.75	<b>Château Lamothe-Cissac, Cru Bourgeois, Haut Médoc, France 2000/01</b> A deep garnet wine with a cedar and blackcurrant nose. It tastes round and ripe with a firm finish.	£27.25
<b>Short Mile Bay Cabernet Sauvignon, SE Australia 2003/04</b> Powerful with blackcurrant and blackberry characters, spicy and rich.	£18.50	<b>Fleurie Les Bellaudes, François Noblecour, Burgundy, France 2003/04</b> A fresh, floral style from this most popular Beaujolais Cru.	£24.50
<b>Valle Andino Merlot, Chile 2003/04</b> Deep coloured, intensely juicy with subtle, rounded tannins.	£16.75	<b>Colforte Merlot delle Venezie Bolla, Italy 2000/01</b> Intense berry fruit flavours backed by a mixture of spice and vanilla oak.	£21.75
<b>D'Istituto Sangiovese-Merlot Sicily, Italy 2003/04</b> A background of spice and plum with well integrated oak flavours and a fat cherry fruit finish.	£15.25		
<b>Casa La Joya Cabernet Sauvignon, Chile 2002/03</b> Well made berry flavours with a touch of mintiness on the palate.	£17.50		

When a wine or vintage is no longer available a suitable alternative wine or the next vintage will be offered

If you wish to select your wines from the full wine list, this is available upon request

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# civil ceremonies

Stratford Victoria has been approved by Warwickshire County Council for the solemnisation of civil marriages

## charges

There is a charge to use Stratford Victoria as a marriage venue:

<b>alcester suite</b>	£150.00
<b>henley suite</b>	£200.00
<b>ragley suite</b>	£250.00

The room hire rate is inclusive of VAT, a floral pedestal arrangement, a register table posy and a representative manager from the hotel.

## music

The registrar will supply details of the style of music that can be played. We will offer any assistance required.

## photographs

Photographs may be taken after the ceremony, both in the function suite, in another area of the hotel or in the hotel garden as approved in advance.

## ushers

We recommend that the Bride and Groom ensure ushers are available to assist in directing guests to the ceremony.

## dates and times

Marriage ceremonies may take place at any time of day between 8.00 am and 6.00 pm, on any day of the year with the exception of Christmas Day. It is necessary to make a separate booking with the registrar, for your civil ceremony. Stratford-upon-Avon Registry Office - 01789 765441

## confetti

We regret that confetti may not be thrown within the hotel or grounds.

## food and drink

No food or drinks are permitted by law in the marriage room 1 hour prior to the ceremony, during the ceremony, or 1 hour after the ceremony. Once the ceremony has taken place, the reception may take place in the same suite.

## facilities

Within the hotel three rooms have been licensed for marriages as follows:

<b>alcester suite</b>	Seating for 40 guests
<b>henley suite</b>	Seating for 60 guests
<b>ragley suite</b>	Seating for up to 160 guests

All information thought to be correct at time of publication - prices subject to alteration

# M wedding receptions & civil ceremonies

## ragley suite

situated on the ground floor, the Ragley Suite is suitable for the following:

Capacities:

Wedding Breakfast	minimum 60	maximum 80
Evening Reception	minimum 60	maximum 100
Civil Ceremony		maximum 160

## henley suite

situated on the ground floor, the Henley Suite is suitable for the following:

Capacities:

Wedding Breakfast		maximum 40
Civil Ceremony		maximum 60

## alcester suite

situated on the ground floor, the Alcester Suite is suitable for the following:

Capacities:

Civil Ceremony		maximum 40
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The grounds are ideal for photographs and pre-reception drinks



STRATFORD VICTORIA

## terms & conditions

Contract Between Marston Hotels specifically **STRATFORD VICTORIA**, Stratford-upon-Avon, Warwickshire

and \_\_\_\_\_

event date \_\_\_\_\_

All confirmed bookings made by customers in respect of suites or rooms are accepted by Marston Hotels (hereinafter called the Company) upon the following terms and conditions.

### 1) GENERAL POINTS

- (i) An initial non-refundable deposit of £1000.00 is required to secure your reservation.
- (ii) When the deposit is paid you must confirm the number of guests expected because, in the event of a cancellation, this is the number upon which the cancellation charge will be based.
- (iii) Between the date of the provisional booking and the date of the wedding we accept that the numbers may vary slightly and there is no problem with numbers increasing or decreasing by 10% (in the case of increased this is subject to the capacity of the room). If the numbers decrease by more than 10% when you confirm final numbers 21 days prior to the event, we reserve the right to:
  - a) transfer the booking to a more appropriate sized room
  - or
  - b) levy a bill based upon 90% of the number given at the time of confirming the booking.

### 2) CHARGES

Where a cancellation of event, or reduction in numbers for a wedding, banquet, accommodation or pre-booked facilities is made, the following charges will apply:

over 9 months before date of wedding	loss of deposit
6 - 9 months before date of wedding	30% of anticipated revenue
3 - 6 months before date of wedding	60% of anticipated revenue
1 - 3 months before date of wedding	90% of anticipated revenue
0 - 1 month before date of wedding	100% of anticipated revenue

### 3) CANCELLATION NOTIFICATION

All cancellations must be made in writing, by registered post, otherwise 100% charge will be made for total business lost.

- i) The Company reserves the right to cancel any booking forthwith, without any liability on its part in the event of damage or destruction to The Hotel by fire or any other causes, any shortages of labour or food suppliers, strikes, walkouts or industrial unrest or any other cause beyond the control of the Company, which shall prevent it from performing its obligations in connection with any booking. In these circumstances, every effort will be made to accommodate the booking in another similar hotel of equal standard.
- ii) Full payment of the expected balance is due 21 days prior to the day of the wedding. Balance of extras due prior to departure.
- iii) All deposits are not refundable.

### 4) AIR CONDITIONING

Many of our hotels have air conditioning in selected rooms as well as bedrooms. If this facility fails for reasons beyond our control, the hotel or company cannot be held responsible or accept a claim. We will, however, in the event of this failure, still be able to provide all the other facilities as contracted.

### 5) ACCOUNT AND SETTLEMENT CONDITIONS

Full payment of all pre-ordered items must be made either in cash, by cheque or by Bank Mastercard / Visa / Switch when giving final numbers. All other costs must be settled prior to departure on the function date. We also require a pre-signed, embossed credit card voucher to guarantee any final balance.

- i) The Company cannot accept responsibility for the property of customers or guests of The Hotel. Cloakrooms are provided for the convenience of customers and guests but any goods deposited in the cloakrooms are deposited at the owners risk and without obligation on the part of the Company. We refer to the Innkeeper Liability Act 1956, a copy of which is available for inspection at the reception desk.
- ii) The customer shall be responsible for any damage caused to The Hotel or the furnishings, utensils and equipment therein by the wilful act or default of the customer or guests of the customer and shall pay to the Company on demand the amount required to make good or remedy such damage.
- iii) The customer shall not deliver or arrange for delivery of any goods or materials to The Hotel unless on hand to accept the delivery or have made prior arrangement with The Hotel. The hotel cannot accept responsibility for the property of customers or guests of the hotel.
- iv) The customer shall not store or place in the hotel or other buildings on the site or in the grounds any inflammable, combustible or objectionable substance or liquid.
- v) We cannot allow food or drink other than that purchased on the premises to be consumed within The Hotel.
- vi) On the day of arrival bedrooms are not retained after 18.00 hours unless one night's terms have been paid in advance or a confirmation has been received in writing of the expected time of arrival. Check in time is 15.00 hours or later. Guests arriving prior to 15.00 hours may leave luggage in reception if their room is not ready. Check out time is 11.00 hours on the morning of departure.

SIGNED \_\_\_\_\_ SIGNED \_\_\_\_\_

on behalf of MARSTON HOTELS \_\_\_\_\_ NAME (CAPS) \_\_\_\_\_

NAME (CAPS) \_\_\_\_\_ SIGNED \_\_\_\_\_

POSITION \_\_\_\_\_ NAME (CAPS) \_\_\_\_\_

DATE \_\_\_\_\_ DATE \_\_\_\_\_