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WEDDING INFORMATION

Further to your recent enquiry, please find enclosed a copy of our wedding package as requested.

As you can see, Eslington Villa has a country house theme set in 2 acres of landscaped gardens - A perfect setting for your Special Day!

We have a licence to hold civil ceremonies so you can both marry and celebrate your perfect wedding here Room hire £500.00. Eslington Villa has been awarded an AA Rosette for its standard of food, so that, alongside the friendly but professional service guarantees your day will be perfect. Eslington Villa has 18 individually designed bedrooms from contemporary to more traditional assuring that all will fit your needs.

Selecting Eslington Villa as your venue you will have the following:

- · Red Carpet welcome (weather permitting)
- · Full use of Eslington Villa grounds for photographs and videography.
- A master of ceremonies a member of the management team experienced in this field.
- Quality white table linen and napkins.
- · Use of cake stand and knife.
- · Your personal wedding coordinator.
- Dance floor can be hired

We offer two packages at Eslington Villa to help simplify your day, choose from either the Haswell or the Ravensworth packages. A non-refundable £500 deposit is required to secure a date. If you would like to get married at the hotel a £500.00 civil ceremony charge is applied, registrars fees apply. I hope the information you have received has been of some assistance. However, if you require any further details, or would like a tour of Eslington Villa, please do not hesitate to contact me.

Yours faithfully

Nicky Tucker (Owner)





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ALL WRAPPED UP £4450 (SELECTED DATES 2022-2023) DAY RECEPTION 50 ADULTS EVENING RECEPTION 100 ADULTS

To include Ceremony in Haswell. Bucks Fizz after ceremony. Three course menu choose one of the following: Soup of choice. North Sea Fishcakes I dill mayonnaise I salad leaves. Ham Hock press I homemade pease pudding I white toast.

Breast of chicken I potato rosti I fine beans I mustard sauce. 6 hours beef brisket I creamed potatoes I baby spinach I red wine gravy. Slow cooked pork shoulder I potato & onion terrine I cabbage.

Baked vanilla cheesecake I strawberry ice cream I meringue. Homemade sticky toffee pudding I toffee sauce. Chocolate cake I chocolate sauce I whipped local cream.

One glass house wine per person. One glass sparkling wine per person. 100 Evening guests Bacon Stottie or Cheese & Tomato Melt with spicy wedges or 4 items from Wedding Buffet.

Minimum 10 bedrooms must be taken. No Venue Hire Charge. Extra guests at a charge of £50.00 day time - Extra guests at a charge of £18.00 evenings.





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The Haswell Package

The Haswell Package is designed to ensure your wedding day goes smoothly, memorable and with no hidden costs. Our package covers all the basics alongside some finishing touches.

The Haswell package offers exclusive use of Eslington Villa for your day and evening reception and includes the following:

- Red carpet arrival
- Bucks Fizz Reception Drink
- · Three course meal including coffee and chocolates
- · Glass of selected wine per person with the meal
- · Glass of Sparkling wine for the toast
- · Cake stand and knife
- · Quality white table linen and napkins
- Master of Ceremonies
- · Use of the garden and grounds for photographs
- · Evening buffet with choice of 6 items from the buffet menu
- · DJ and dance floor for evening celebrations
- · Honeymoon suite with Full English Breakfast for the wedding night
- · Dedicated wedding co-ordinator

Peak Price - £100.00 per person (April-September) Off Peak Price - £90.00 per person (October – March). Package requires minimum numbers of 55 for lunch and 110 evening guests. All evening guests over the lunch numbers £19.00 per person.

Our wedding packages are designed to simplify your wedding costs but they can be changed to suit any personal requirements, for weddings with much larger numbers than the minimum required the prices are of course, flexible.

Please note that in addition to the package there is a requirement for you to fill all 18 bedrooms on the wedding evening. Prices valid for 2022-2023.





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The Ravensworth Package

The Ravensworth Package is designed to make your day memorable. Spoil your guests with canapés and a Pimms Reception to start the day. Everything is included to ensure your wedding day goes smoothly.

The Ravensworth package offers exclusive use of Eslington Villa for your day and evening reception and includes the following:

- Red carpet arrival
- Pimms Reception Drink
- Choice of 3 canapés per person
- · Three course meal including coffee and chocolates
- · Glass of selected wine per person with the meal
- · Glass of Champagne for the toast
- Cake stand and knife
- · Quality white table linen and napkins
- Master of Ceremonies
- · Use of the garden and grounds for photographs
- · Evening buffet with choice of 7 items from the buffet menu
- · DJ and dance floor for evening celebrations
- · Honeymoon suite with Full English Breakfast for the wedding night
- · Dedicated wedding co-ordinator

Peak Price - £110.00 per person (April-September) Off Peak Price - £98.00 per person (October – March) Package requires minimum numbers of 55 for lunch and 110 evening guests. All evening guests over the lunch numbers £21.00 per person.

Our wedding packages are designed to simplify your wedding costs but they can be changed to suit any personal requirements. for weddings with much larger numbers than the minimum required the prices are of course, flexible.

Please note that in addition to the package there is a requirement for you to fill all 18 bedrooms on the wedding evening. Prices valid for 2022-2023.





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ESLINGTON VILLA MENUS

At the Eslington Villa Hotel we are passionate about food. Our award winning restaurant has held AA Rosettes and has been included in the Good Food Guide for over 20 years. Our ingredients are of the highest quality and wherever possible are sourced from local producers.

The menus attached have been specially compiled to cover the majority of our customers' requirements. However, if you do not find a menu option below that meets with your requirements, we would be delighted to discuss any additional dishes you would like to incorporate as part of your wedding meal.

To maintain our high quality of food and service, the entire party are required to have the same choice of starter, main course and dessert. Vegetarians can of course have a different choice to the rest of the party.

A small increase will be calculated on an annual basis. (up to 10%) A service charge will be added to all bookings as follows: Daytime Venue £50, All Day/Evening £100





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Canapé Selection

Vegetarian selection

Mini vegetable quiche Creamed goats cheese, tomato relish, crustini Chocolate covered strawberries or plain Deep fried mozzarella, sweet chilli dip Mint & cucumber yoghurt, toasted nan breads

Meat selection

Braised hamhock, traditional pease pudding Haggis balls, Worcester sauce mayonnaise Parma ham, olive mayonnaise Pork rilette, homemade chutney Smoked chicken, caesar dressing

Fish selection

Smoked salmon, gribiche mayonnaise, rye bread Filo wrapped prawns, dill & lemon crème fraiche North Atlantic prawns, tomato & basil mayonnaise Smoked haddock fishcakes, red pepper dip Mackerel & horseradish pate, beetroot





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Menu Selection

Starter Courses

Cream of tomato soup, garlic croutons Celeriac and wholegrain mustard soup, wholemeal crumb French onion soup, parmesan crustini Spicy butternut squash soup, crème fraiche Hot smoked salmon pate, potato pancake, cucumber pickle Ham hock and mustard terrine, tomato chutney, warm malted bread Local smoked salmon, classic garnish, buttered brown bread Breaded cod fillet, garlic & saffron mayonnaise, watercress Classic prawn cocktail Goats cheese & red onion tart, balsamic reduction, rocket leaves

Main Courses - all served with panache of vegetables

Traditional roast dinner, Yorkshire pudding, roast potatoes, real gravy Beef strip loin, chicken breast, turkey breast Braised lamb shank, creamed potatoes, fine beans, onion gravy Steamed North sea cod, spicy sausage & tomato cassoulet, thyme reduction Scottish salmon fillet, rosti potato, braised leeks, hollandaise Slow cooked belly pork, confit potato, baby spinach, wholegrain mustard sauce Confit shoulder of lamb, celeriac puree, provencale vegetables 6 hour Beef shoulder, creamed potatoes, chantenay carrots, braising liquor Roast chicken breast, dauphinoise potatoes, savoy cabbage, red wine jus Sweet potato & parmesan risotto, crispy sage, spiced walnuts (V) Puff pastry case, wild mushroom fricassee, baby leeks, parmesan (V)





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Menu Selection

Puddings and Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream Orange & almond cake, vanilla cream, orange syrup Dark chocolate brownie, caramel ice cream, white chocolate krispie Blackberry & apple crumble tart, Chantilly cream, apple syrup Vanilla pannacotta, mixed berries, crème de cassis glaze Strawberry & amaretti biscuit cheesecake in a glass Crunchy apple cake, golden syrup, clotted cream ice cream Golden treacle tart, lemon curd, mascarpone Selection of ice creams or sorbet, Scottish shortbread Selection of British & French cheeses, homemade chutney, apple, oatcakes Coffee and chocolates

Children's Menu - £16.00 per child

Melon ½ Soup Garlic bread

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Chicken goujons, chips Sausage and mash, gravy Penne pasta, cheese sauce

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Vanila ice cream or fruit salad ¹/₂ Dessert from menu chosen





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MENU SELECTION

- Home made cheeseburgers
- Tomato & Garlic Bruschetta
- Selection of homemade pizzas
- Sausage rolls
- · Hand cut chips
- · Beef chilli con carne, rice
- · Filo prawns with sweet chilli dip
- Lasagne
- Bacon sandwiches

- Garlic bread slices
- · Sausage sandwiches
- · Closed selection sandwiches
- Pork pies
- Chicken burgers, lettuce & mayonnaise
- Chicken Madras curry, rice
- · Pork Goulash, mini roast potatoes
- · Onion bhajis, mint yoghurt

Accommodation Tariff from 1st January 2020

Standard Room single occupancy	£90.00
Superior Room single occupancy	£105.00
Standard Room double occupancy	£110.00
Twin Room	£110.00
Superior Room double occupancy	£127.50
Family Rooms (Elm / Holly	£120.00
Flat / Apartment (2 adults & 2 children)	£155.00
Flat / Apartment (4 adults)	£180.00
Drives are inclusive of full Facilies Breakfact and MAT	

Prices are inclusive of full English Breakfast and VAT. Any change in the rate will be reflected in the price at the time of invoicing.



