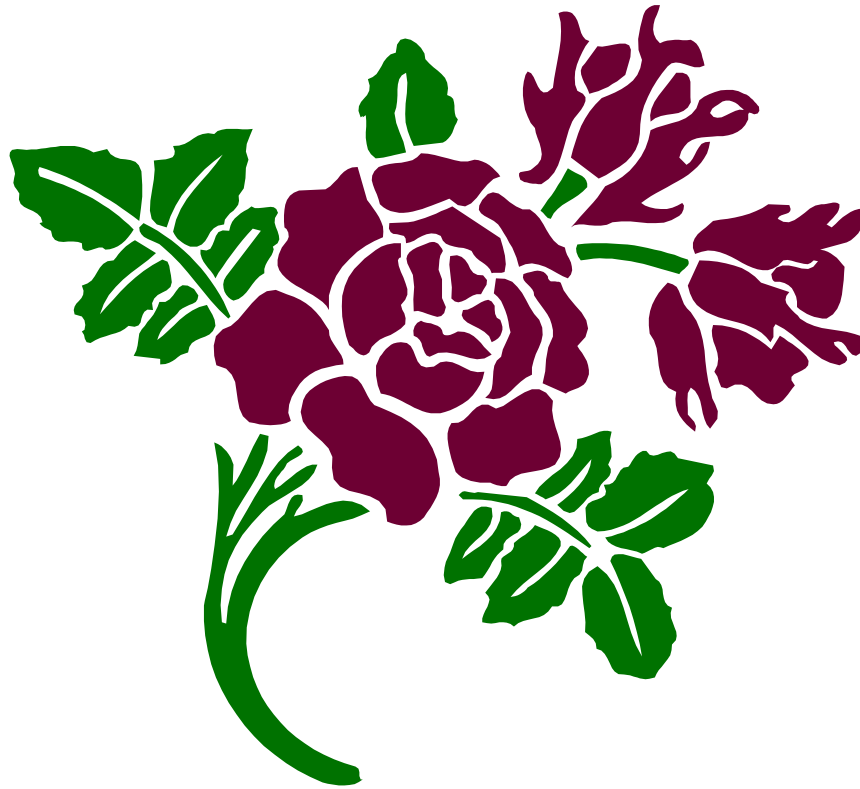


The Rosery



Wedding pack

15 Church Street, Exning, Newmarket, Suffolk, CB8 7EH

TEL: 01638 577312

FAX: 01638 577399

EMAIL: rosery99@yahoo.co.uk

WEBSITE: www.roseryhotel.co.uk

Tony Sullivan (Owner): 07970 739659

The Rosery

Firstly congratulations on your forthcoming wedding & we thank you for choosing The Rosery as a possible venue for your wedding reception. We trust that you will find this wedding pack informative for your needs.

In the mean time should you have any questions or queries then please do not hesitate to call for that additional information that you may require.

Please feel free to make an appointment with us, we will be happy to discuss the finer details of your special day and show you around the hotel and gardens.

You can contact us on 01638 577312 or 07970 739659 to make an appointment.

Thank you

TONY SULLIVAN
Owner



The Rosery



The Rosery is a converted Victorian Manor House which we believe dates back to the 18th Century. From stories from the locals it is believed to have been a religious sect, then a Manor house where the white horse pub next door was the coach house, the house had regular visitors from the queen mother in its time. We were also in the filming of an episode of “Love Joy” We have recently completed our own conversion by adding a large, yet elegant, Victorian style conservatory and 3 brand new garden rooms. With large windows and garden views from the conservatory is the perfect setting for your wedding breakfast, with seating for up to 100 guests.

Our delightful English country garden is an ideal setting for photographs of your special day and to indulge your guests with a glass of Pimms on a hot summers day

In addition we have a comfortable bar and lounge area and a side room for your choice of evening entertainment, disco, live band, comedian.....

Each of our guest rooms has been recently refurbished making them all en-suite with TV and coffee making facilities.

Thank you

Arrival Drinks

Pimms £3.50 per glass

Bucks Fizz £3.00 per glass

White Wine Fruit Cup £2.50 per glass

Wine £3.20 per glass

Champagne £3.20per glass

Non Alcoholic Fruit Punch £2.50 per jug

Fruit Juice £2.50per jug

Canapés £3.50 per person

Room Hire

£400.00 for exclusive use of the conservatory for your wedding
reception

or

£200.00 for the evening reception only



Wedding Breakfast Menus

Please choose 3 from each course

If having a choice menu a pre-order is required

£ 20.95 per person

Starters

Home Made Soup of the Day: Tomato & Basil
Vegetable
Broccoli & Stilton
Pea & Mint
Leek & Potato

Chicken Liver Pate Served with Cranberry Sauce & Melba Toast

Prawn Salad served with Marie Rose & Salad Leaves

Fresh Melon with a Fruits of the Forest Compote

Bacon, Brie & Crouton Salad with Vinaigrette Dressing

Goats Cheese & Red Pepper Tart with Balsamic Dressing

Duck Spring Rolls with a Hoisin Sauce
Sauté of Mushrooms Garlic & Cream Sauce

Main Courses

Roast Beef served with Yorkshire Pudding, Gravy & Horseradish Sauce
Roast Lamb served with a Rosemary, Red Wine & Shallot Gravy
Roast Pork with Crackling, Gravy & Apple Sauce
Medallions of Beef with a Chasseur Sauce

Trio of Lamb Cutlets with a Minted Gravy
Breast of Chicken Wrapped in Bacon with a Red Wine Sauce
Fillet of Salmon with a Shrimp & Coriander Sauce
Supreme of Chicken with a Provencal Sauce
Roasted Vegetable & Goats Cheese tart with a Tomato Sauce
Mediterranean Pasta Bake
Vegetarian Lasagne

Mushroom & Red Pepper Stroganoff & Rice

All served with fresh vegetables & potatoes

Desserts

Summer Pudding served with Clotted Cream
Apple Tart served warm with Custard
Cream filled Profiteroles with Chocolate Sauce
Fresh Fruit Salad in a Brandy Snap Basket
Rich Chocolate Truffle
Lemon Tart served with Vanilla Ice Cream
Raspberry Cheesecake
Pear Honey & Almond Tart
Apple & Blackberry Crumble Tart
Treacle Tart
Selection of Cheese & Biscuits

Cold Fork Buffet - £17.95

Carved Ham
Roast Turkey
Salmon Fillets
Prawns
Home Made Quiches
Mixed Salad
Coleslaw
Potato Salad
Rice Salad
Buttered Minted New Potatoes
Bread
Dessert – Choice of 3 Desserts

Hot Fork Buffet - £17.95

Lasagne
Vegetarian Lasagne
Chicken Curry & Rice
Mixed Salad
Coleslaw
Potato Salad
Pasta Salad
Buttered Minted New Potatoes
Bread
Dessert – Choice of 3 Desserts

Finger Buffets

£8.00 per person

Assorted Sandwiches
Crudities
Warm Sausage Rolls
Vegetable Samosas with Mango Chutney
Cocktail Chicken Fillets with Sweet & Sour Sauce
Goujons of Fish with Tartar Sauce
Home Made Quiche

£12.00 per person

Assorted Sandwiches & Bridge Rolls
Scampi & Breaded King Prawns
Pork Pies
Homemade Quiche Lorraine
Mini Pizzas
Savoury Eggs
Vegetable Dim Sum with Hoisin Sauce
Chicken Satay served with Peanut Sauce
All menus are examples and can be changed to suit your requirements

WHITE WINES

1. **2008 Hardy's Mill Cellar-Chardonnay, South Eastern Australia** £10.90
A Lively Medium dry white wine displaying stone fruit and tropical fruit flavours and a crisp finish.
2. **2004 Piesporter Michelsberg** £9.90
Soft and easy drinking medium Mosel with a lively acidity.
3. **2008 Crusan Colombard Sauvignon Vin de Pays Côtes de Gascogne** £10.90
4. **2005 Colombard, vin de Pays Côtes de Gascogne** £10.90
Exceptionally fresh and flavoursome, crisp and appetising. A well-established favourite.
5. **2004 Chenin Blanc, Forge Mill, Franschoek.** £13.90
Fresh and succulent. Just a touch off-dry, with crisp stonefruit flavours, a hint of tropical richness and a brisk, clean finish.
6. **2005 Sauvignon, Forrest Estate, Marlborough** £16.90
Tropical Fruit, vibrant acidity, irresistible appeal. The classic New Zealand Sauvignon.
7. **2004 Chablis Domaine d'Elise** £16.90
A wine with an enticing smokey aroma and an unusual depth of flavour. Classic Chablis plus.
8. **2004 Pinot Grigio del Pivae, il Colle (Veneto)** 16.90
Sappy, dry white from the north-east in a gentle, fruity and lightly spiced style.

ROSE WINES

16. **Rose, Hardy,s Mill Cellar** £11.90
A refreshing fruit driven wine with juicy berry flavours and a lingering finish



Per Bottle £

RED WINE

8. **2008 Hardy's Mill Cellar, Shiraz** £10.90
South Eastern Australia
A smooth medium bodied red wine with generous dark berry flavours and spicy notes.
9. **2005 LZ, Rioja, Telmo Rodriguez** £13.90

The juicy red fruit flavours of Tempranillo uncluttered by oak.

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|-----|--|---------------|
| 10. | Crasto 2005, Portugal | £13.90 |
| | Blend of Tinta Roriz, Tinta Barroca, Touriga Franca & Touriga Nacional grapes.
The Palate is rich and vibrant well supported by tannins and balanced acidity. | |
| 11. | 2003 Merlot, Casa Rivas, Maipo Valley, Chile | £15.90 |
| | Lively purple-red. Bright and vivacious with soft, ripe plum and summer fruit flavours | |
| 12. | 2005, Chateau De Crecy, Bordeaux | £15.90 |
| | The Provenance of the grape selections have good balance of flavour.
Bordeaux has a delicious bouquet that flatters the palate. | |
| 13. | 2005, Pinot Noir, Forest Estate, Marlborough | £15.90 |
| | Tightly structured, this has gamey red fruit flavours and classic pinot texture | |
| 14. | 2003 Châteauneuf-du-Pape, Vieux Mas des Papes | £19.90 |
| | The 'second wine' of the renowned Domainier du Vieux Télégraphe
generous and substantial | |

SPARKLING WINE & CHAMPAGNE

- | | | |
|-----|---|---------------|
| 17. | Adnams Fizz, Chardonnay Brut | £16.00 |
| | Light, elegant, sparkling Chardonnay. Appetising, crisp and refreshing. | |
| 18. | Adnams Champagne, Brut | £26.00 |
| | Fresh, yeasty aromas, stylish elegance of flavour. The true character of fine champagne | |
| 19. | Moet et Chandon | £42.50 |
| | A favorite with racing-drivers everywhere! | |

If the stated vintage is not available, the nearest alternative will be offered.

Useful information

Balloons & Decorations.

Absolutely Fabulous

07899 806513

Balloons Galoreand more!!!

07948 689554

Car Hire

Inflatable & Garden Games

Thrill Seekers
TEL: 01638 661833

Bridal Wear & Mens Wear

Bride-all
1 Oxford Street
Exning
TEL: 01638 577460

Stationary

Photographers

Gary Rowsell
TEL: 01353 665098

Menswear

Goldings
High Street
Newmarket
TEL: 01638 664682

Cakes

Cake Smith
TEL: 0845 2574850
Website: www.cakesmith.co.uk

Disco

Dave Wright
07919 114519
www.learnsalsa.co.uk

Wedding Countdown

Use this wedding planner to make you day perfect.

As soon as possible

- Agree a date, budget, style of ceremony & Number of guests
- Book wedding planner/Organiser
- Meet with your celebrant

- Book Ceremony/Wedding venue
- Appoint chief attendants
- Book Photographer/Video-grapher
- Arrange wedding insurance

Six Months Before

- Order Bride's Gown/Accessories & her attendants clothing
- Book Honeymoon
- Order Cake
- Arrange Transport
- Plan Brides look with Hair & Make up Stylist
- Order Stationary
- Book Florist
- Plan Music Choices/Performers

Three Months Before

- Set up wedding gift List
- Send out invitations
- Order wedding rings
- Order clothing for groom & Male attendants
- Plan Hen & Stag Parties
- Finalise food & Drink selections

One Month Before

- Choose & Wrap thank you gifts for the Family & Attendants
- Create Seating Plan
- Run through brides dress, Hair & Make up

The Final Fortnight

- Double check legal & Travel Documentation
- Prepare Speeches
- Re-confirm all arrangements with Celebrant & Suppliers
- Ensure all outfits fit
- Have ceremony rehearsal
- Check any traffic delays for the day
- Organise luggage for the first night hotel
- Relax & enjoy a wonderful Wedding!!

The Rosery Terms and Conditions

Charges

Room hire charge of £400.00 will be made for the exclusive use of The Rosery's restaurant for your wedding reception.

Confirmation of Booking

A non-refundable deposit of £200 will be required to secure your booking. Written confirmation is also requested with details of the expected number of guests. The final balance of the wedding is required 14 Days prior to the wedding

Cancellations

In the event of a cancellation, The Rosery reserves the right make a cancellation charge for the total anticipated loss of revenue to the hotel on the following basis:

- The Deposit is non refundable
- Cancelled with 1 month notice prior to the event: 50% of the total value
- Cancelled with less than 1 month prior to the event: 100% of the total value

Final Details

Numbers of guests attending the wedding breakfast and evening buffet must be confirmed 7 days prior to event date.

Seating arrangements also must be confirmed at this time, along with menu choices.

Any un-attending guests will be charged for.

While there is ample parking at The Rosery and we are happy for any vehicles to be left the evening of the reception, we cannot take responsibility for any damage incurred.