

YOUR WEDDING



***“Doubt the stars are fire
Doubt that the sun doth move;
Doubt the truth to be a liar;
But never doubt I love”***

William Shakespeare, Hamlet

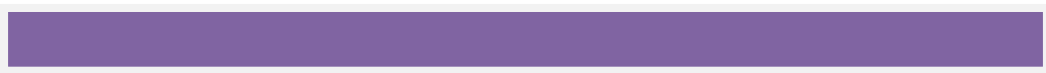
Congratulations on your forthcoming celebrations and thank you for considering The Kings Court Hotel as a potential venue for your special day.

Located in the historic village of Kings Coughton, The Kings Court Hotel is a photographer's delight with its Tudor facade and pretty courtyard which is perfect for capturing those special moments.

Our friendly, professional team are available to assist you in the preparation and planning of your day, from the moment you make your initial booking, right through to the celebration itself.

Prices start from £35.00 per person but as no two weddings are ever the same, you can make your personal selections from our various menus, function rooms, wine lists etc to create a wedding unique to your own requirements.

Delicious menus have been devised by our Head Chef, and our friendly, professional team will take pleasure in guiding you step by step through those difficult decisions, making your day a truly wonderful occasion.



CIVIL CEREMONY



“Where there is love there is life”
Mahatma Gandhi

A Civil Ceremony can be the ideal way of making the day more personal for you and your partner. A local registrar will conduct the ceremony which can be personalized by selecting your own vows or reciting some special words.

The Warwickshire Registration Service can be contacted as follows:

Warwickshire Register Office
PO Box 9
Shire Hall
Warwick
CV34 4RR
Tel: 01926 413724
Fax: 01926 413736

Ceremony Rooms

Here at The Kings Court Hotel we offer a range of ceremony rooms, from 10 guests up to 100 guests (Including two Registrars, marrying couple and two members of hotel staff).

Lantern Room 50 persons – Ceremony Room Hire Fee £200.00

Garden Room 80 persons – Ceremony Room Hire Fee £250.00

Warwick Room 100 persons – Ceremony Room Hire Fee £300.00

WEDDING BREAKFAST



FUNCTION ROOMS

We will greet your guests in our lounge area with your chosen arrival drink before escorting them to one of our function rooms for a lavish wedding breakfast.

The Warwick Room

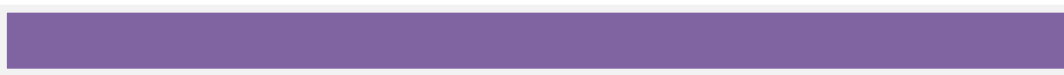
Our Warwick Room and Grafton Bar provide the perfect venue for your wedding reception. Located on the first floor with traditional oak beams and large bright windows, this spacious room can accommodate parties up to 95 people for the wedding breakfast and 130 evening guests. The Grafton Bar next door can provide extra casual seating away from the disco and is exclusive to your guests.

The Garden & Lantern Rooms

The newly refurbished Garden and Lantern Rooms are located on the ground floor with double doors opening over the courtyard gardens. Perfect for summer weddings this room can accommodate up to 80 guests for the wedding breakfast and evening disco.

Marquee Weddings

For Larger wedding parties of over 100 guests the hotel grounds are perfect to accommodate a Marquee. Traditional & luxury Marquees give a touch of class to your special day, offering a range of colour schemes, interior décor and lighting. Our Courtyard garden can accommodate a Marquee for up to 260 guests, while the grounds at the side of the hotel are suitable for a larger Marquee. We are happy to recommend a local Marquee company to you.



TAILOR YOUR OWN WEDDING PACKAGE



Choose from the following choices of

Arrival Drinks

Three Course Wedding Breakfast including Freshly Brewed Coffee and Chocolates

Wines and drinks during the Wedding Breakfast

Sparkling Wines to toast the Bride and Groom

And we will include complimentary

Hotel Master of Ceremonies

Overnight Accommodation for the Bride and Groom

Wedding Breakfast Menu Trial for Bride and Groom

Reduced Room Rates for Wedding Guests

Large Private Car Parking Facilities

Cake Stand and Knife

Table Menu's

(All the above is applicable to any wedding having a full wedding breakfast and evening reception with buffet)

Corkage

We are now offering free Corkage for those who would prefer to bring their own Wine/Champagne to compliment their Wedding to their own personal taste. This is an extremely attractive option for couples who have particular tastes in wines, or those who want to maximise their wedding budget. The only charge is a £400 room hire cost, waiting staff and glass hire is included in this.



RECEPTION DRINKS



Please choose from one of the following:

Wine

Your choice of wine by the bottle
(Please refer to our wine list for prices)

Pimms No.1

Gin based Pimms, refreshed with ice, lemonade, cucumber, mint and strawberries
£4.75 per glass

Kir Royal

A glass of sparkling white wine flavoured with a hint of blackcurrant liqueur
£4.25 per glass

Bucks Fizz

A refreshing mix of quality sparkling wine and fresh orange juice
£3.95 per glass

Wedding Cup

A wine based fruit punch flavoured with brandy
£3.50 per glass

MENU OPTIONS



Canapé Selection

Choose any 3 for £6.50 per person

Choose any 5 for £9.50 per person

Salmon & Spring Onion Roulade

Mini Crayfish Tail Rosti

Canapé Spoon filled with Cucumber & Mint Jelly

Braised Shoulder of Lamb Cabbage Parcel

Smoked Duck and Olive Bruschetta

Quail Egg Poached in Coca Cola

Fresh Tuna Sashimi Canapé Spoon

Free Range Chicken & Asparagus Mini Terrine

Asparagus with Hollandaise

Smoked Chicken Caesar Filo Basket

Rare Seared Beef Roll, Red Onion Marmalade

Quails Eggs & Cucumber, Celery Salt

Oak Smoked Salmon, Scrambled Eggs & Chives

Parma Ham with Seasonal Melon

Baby Chicory with Roqfort, Walnuts and Honey

Mini Duck & Ginger Tartlet

Asparagus & Sun Blush Tomato

Pesto Goats Cheese with Red Pepper Chutney

Hot Selection

Chicken & Corn Empanada

Wild Mushroom & Frangipane Tartlet

Roast Vegetable & Goats Cheese Lattice

Thai Style Prawn Skewer

Lamb Kofta, Yoghurt Dip

Chicken Satay with Peanut Sauce

Vol au Vent with Spicy Chorizo and Potato

Mini Welsh Rarebit

Tempura Prawns, Hoi Sin Sauce

SEATED MENU OPTIONS

The following menu options are offered for any party of 30 guests or more based on the entire party taking the same menu. Organisers are required to choose **one** starter, **one** main course and **one** dessert from **one** of the following menu options. Prices are per person and include the use of your chosen reception room.

SILVER MENU

£32.00

Starters

Fan of Galia Melon, Fruit Sorbet, Berry Compote

Italian Roasted Plum Tomato and Basil Soup

Smoked Chicken & Leek Tart, Panache of Leaves, Sweet Balsamic Dressing

Creamed Ardennes Pate, Brioche and Red Onion Chutney, Oxford Sauce

Cream of Leek & Potato Soup with Herb Croutons

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#### Main Courses

Supreme of Chicken wrapped in bacon, Herb Cream Sauce

Baked Fillet of Salmon with a Light Lime Cream Sauce

Roast Loin of British Pork, Stewed Orchard Apples and its own Jus

Supreme of Chicken topped with a Sage infused Gremolata, Cherry Tomato & Tarragon Jus

Line Caught Fillet of Sea Bass, Tian of Tomato & Baby Leaf Spinach, Beetroot Salsa

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Desserts

Strawberry and Chocolate Cheesecake

Warm Orchard Apple Crumble with English Custard

Vanilla Panna Cotta

Treacle Tart with Vanilla Ice Cream

Mixed Berry Torte

Your choice of **one** starter, **one** main course and **one** dessert from the above menu



GOLD MENU

£39.00

Starters

Smoked Salmon & Spring Onion Roulade, Salad of Red Chard, Sweet Lemon and Parsley Oil

Free Range Chicken and Asparagus Terrine, Sweet Capsicum Dressing

Savoury Tartlet filled with Wild Mushrooms & Leeks, Micro Cress, Balsamic Jus

Oriental Thai Fish Cakes with a Light Crunchy Salad, Sweet Chilli Dressing

Purple Sprouting Broccoli and Stilton Soup, Crème Fraiche and Chives

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## Main Courses

Pan Roasted Breast of Barbary Duck, Confit of Fennel, Red Berry and Thyme Jus

Twice Baked Shank of Local Lamb, Mustard Mash, Rosemary Jus

Roast Sirloin of British Beef, Yorkshire Pudding and its Own Jus

Baked Fillet of Shetland Organic Salmon, Fondant Potato, Baby Leaf Spinach and Ginger Cream

Supreme of Chicken stuffed with a Light Apricot Farce, Crushed New Potatoes, Pesto Cream

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Desserts

Bread and White Chocolate Butter Pudding with a Warm Anglaise Sauce

Irish Cream Scented Cheesecake, Mango Coulis

French Lemon Tart with Vanilla Ice Cream

Orange Chocolate Torte

Coconut and Whiskey Crème Brulee with Shortbread Biscuit

Your choice of **one** starter, **one** main course and **one** dessert from the above menu



PLATINUM MENU

£52.00

Canapé Selection

Choose two cold and one hot from our Canapé Menu

~~~ooOoo~~~

## Starters

A Duo of the Finest Oak Smoked Salmon and Halibut simply served with Lemon and Capers

Pressed Duck and Cherry Terrine, Tomato and Olive Compote, Oak Leaf Chiffonade

Baked Red Mullet, Chorizo Mash, Mango Salsa

Cappuccino of Alpine Wild Mushrooms with Chive Scented Crème Fraiche

Warm Chicken Liver and Black Pudding Salad, Crispy Pancetta, Poached Egg

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As an Intermediate Course your choice of

Sorbet

or

Cold Gazpacho Soup

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## Main Courses

Confit of Rack of Lamb wrapped in Pigs Caul, Redcurrant and Madeira jus

Medallion of Beef Fillet, Soft Cheese Crust, Wild Mushroom and Garlic Jus

Lemon Sole stuffed with a light Crayfish Mousse, Dill and Orange Salsa

French Bistro Style Poussin wrapped in Pancetta with a light Bourguignon Sauce

Pork Tenderloin Marinated in Brandy and Honey, Fondant Potato, Dijon Mustard Cream

~~~ooOoo~~~

Desserts

Trio of Mini Panna Cotta, Sherry Trifle, Baileys Cheesecake

Duo of Chocolate Mousse, Compote of Black Cherries

Lemon Posset with Orange Sable Biscuit

Peanut Butter and Walnut Cheesecake

Apricot and Whiskey Crème Brulee with Shortbread Biscuit

Your choice of **one** starter, **one** main course and **one** dessert from the above menu



VEGETARIAN OPTIONS

Should your party include vegetarians we can offer one of the following options as an alternative to your chosen main course:

Grilled Pepper Tartlet, Moroccan Style Cous Cous, Pesto Sauce

Flat Cap Mushrooms filled with Ratatouille, glazed with Feta Cheese, Roast Red Pepper & Garlic Sauce

Goats Cheese & Sun Blushed Tomato Tartlet flavoured with Basil Cream, with Rocket and Balsamic dressing

Baked Red Peppers filled with Wild Rice, Herbs and flaked Feta Cheese with Green Pepper Sauce

Vegetable and Potato Bake served with Pickled Red Cabbage

Spanish Frittata with Goats Cheese and Peppers served with Herb and Cucumber Scented Crème Fraiche

Vegetable and Nut Stroganoff with Dill and Lime Yoghurt

Aubergine Fritters with spiced Cous Cous, Onion Marmalade and Ratatouille dressing

Mushroom Casserole – A Selection of Woodland Mushrooms bound in a rich Leek Sauce finished with Cream and served under a sliced Potato Shell

Vegetable and Bean Chilli – an array of Vegetables & Mixed Beans bound in a Texas Chilli Sauce, with Sour Cream and Nachos

VEGAN OPTIONS

Grilled Polenta Cakes served on a Roasted Autumn Vegetable Salad with a Toasted Hazelnut Dressing

Marinated Tofu and Bok Choy Stir Fry

Grilled Aubergine and Shiitake Mushrooms served on a Sesame Salad

Char Grilled Roasted Vegetable Salad served with Balsamic Dressing



WINE LIST



Please find below a list of our most popular wines
For a more extensive list please ask for The Kings Court Wine List.
Prices given are per bottle, which allows for approximately
four glasses per bottle of wine and six per bottle of champagne.

White Wines

Borsao Macobeco, *Spain* - £17.10

Hardy's Chardonnay, *Australia* - £17.50

Caneletto Pinot Grigio, *Italy* - £18.20

Pink Wines

White Zinfandel Rose, *California - USA* - £17.50

Pinot Grigio Rose, *Italy* - £18.00

Red Wines

Borsao Garnacha, *Spain* - £17.10

Hardy's Shiraz, *Australia* - £17.50

Stone Bridge Pinotage, *South Africa* - £17.90

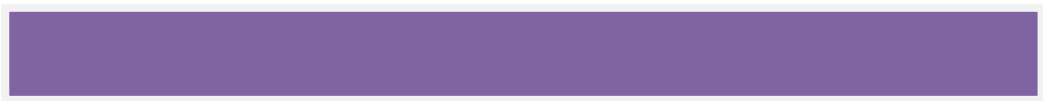
Champagne & Sparklers

White - Romeo Prosecco, *Italy* - £22.00

Rose – Juliet Rose Prosecco, *Italy* - £22.00

Bernard Remy Carte Blanche, *Champagne, France* - £33.00

Laurent Perrier NV, *Champagne, France* - £45.00



EVENING BUFFET MENUS

All menus are priced per person

A Room Hire charge of £200 is made for The Lantern or Garden Rooms and a charge of £100.00 is made for The Warwick room for evening only events where a seated menu is not required.

FINGER BUFFET A - £10.95

Selection of Sandwiches made with White and Brown Bread
Freshly Cut Crudities & Marinated Olives with Salsa and Dips
Teriyaki Chicken Skewers with a Sweet Chilli Sauce
Tempura Cod Fillets with Homemade Tartar Sauce
Seasoned Potato Wedges with Sour Cream
Vegetable Spring Rolls with Soy Sauce Dip

FINGER BUFFET B - £13.50

Selection of Sandwiches made with White and Brown Bread
Indian Spiced Vegetable Samosas, Mango Chutney Dip
Warm Cocktail Sausage Rolls
Mini Chicken Skewers
Wild Mushroom & Goats Cheese Loaded Potato Skins
A Selection of Dips and Sauces
Exotic Fruit Kebabs with a Trio of Fruit Coulis

FINGER BUFFET C - £18.00

Selection of Sandwiches made with White and Brown Bread
Assorted Mini Quiche
Pan Seared Lamb Kofta Kebabs with a Mint Yoghurt Dressing
Thai Crab Cakes with Sweet Chilli Dip
Mini Goats Cheese & Red Onion Marmalade en Croutes with Red Pepper Tapenade
Selection of English & Continental Cheeses, Homemade Fruit Chutney & Rustic Breads
Selection of Mirrored Finger Pastries garnished with Fruit Coulis

ALL INCLUSIVE WEDDING PACKAGES

We realize that in the current financial climate, juggling a Wedding of your dreams and budget constraints can be so disappointing. That is why we have put together three different packages to suit all budgets.

SILVER PACKAGE £2995 includes Silver Menu and Evening Buffet A

GOLD PACKAGE £3495 includes Gold Menu and Evening Buffet B

PLATINUM PACKAGE £4995 includes Platinum Menu and Evening Buffet C

Each Package includes

For 45 day guests:

Arrival Drinks (Wedding Cup & Orange Juice)

3 Course Wedding Breakfast* followed by Coffee and Chocolates

Half a bottle of House Wine per person

Glass of Sparkling House Wine for the toast

Room Hire for your Wedding Breakfast

Cake stand and knife

Master of Ceremonies

*** The 3 Course Wedding Breakfast is based on the entire party taking the same menu**

And For 80 Evening Guests:

Finger Buffet for 80 people

Room Hire

Complimentary stay for Bride and Groom

Reduced rate for all wedding guests

Packages do not include the Civil Ceremony, see page 2 of this brochure for our civil ceremony charges.

WEDDING A - Z

Bedroom Check-In/Out Times

Please be advised guests that check in time is 2.00pm on the day of arrival and check out time is 11.00am on the day of departure. We cannot guarantee earlier access to bedrooms and it may be necessary for guests to make alternative arrangements or arrive the night prior to ensure they can prepare for morning or early afternoon ceremonies.

Cakes, Flowers and Presents

Please note that we take no responsibility for the return of wedding cakes, presents, gifts and wedding decorations. Please ensure you instruct a member of your family or friends to take responsibility to collect these items at the end of the evening.

Cancellation

In the event of cancellation of any booking, we reserve the right to retain the deposit and mid payment (if applicable). We reserve the right to charge a fee in the event of cancellation less than 90 days prior to the reception. All cancellations must be made in writing.

Children

For Children under 12 years of age a half portion of the chosen wedding menu can be offered at a 25% reduction. For younger children we can offer a child's menu of soup, chicken nuggets & chips and ice cream for £10.00.

Civil Ceremonies

It is the responsibility of the Bride and Groom to contact the local registrar direct and ensure that all legal preliminaries for your wedding are completed and the Registration Officers are available to conduct your ceremony.

Confirmed Booking

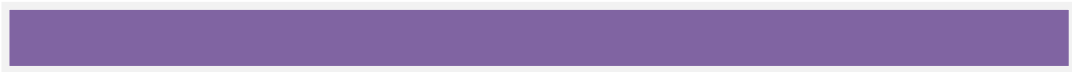
To make a confirmed booking, we require the enclosed booking form along with a non-refundable and non-transferable deposit of £500.00.

Disco

If you require the hotel to arrange a discotheque for your function it is advisable to make arrangements as early as possible to avoid disappointment, the cost for 2018 will be £240.00. Should you decide to organise your own musical entertainment a charge of £20.00 is made for the Performing Right Society for the playing of music. For all our guests' comfort, musical entertainment and bar service will finish at midnight. Both bars in the Hotel will be closed from midnight; residents are welcome to purchase as many drinks as they wish prior to the bar closing and take them down to the lounge area.

Guest Bedrooms

Special accommodation rates of are available for any guests attending a wedding. Should you require overnight accommodation for your guests it is advisable to provisionally reserve bedrooms at the time of booking,



A – Z CONTINUED

Guest Property

We accept no responsibility for the property of guests at the Kings Court Hotel. All items are left on our premises at the owner's risk. Guests shall pay for any damage caused to the Kings Court Hotel or property there of and shall be asked to pay the amount required to make good the damage.

Internet Bookings

Occasionally guests can find cheaper overnight rates on the Internet through third parties, particularly if they book early. In such cases, they can only get the rate by booking through the Internet NOT by booking direct. The availability of these rates & rooms is always limited and we will not reduce the agreed wedding rate or the rate of guests who have already booked via our reservations department.

Initial Enquiry

To discuss your wedding plans in detail we advise contacting our Events Manager Stephanie Hill in advance to make an appointment. Stephanie works normal office hours but can meet with you early evening by prior arrangement.

Payment

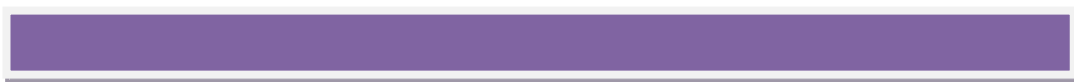
In addition to the payment of the £500.00 deposit to secure the booking, the final balance is payable two weeks prior to the wedding day once numbers have been confirmed. Please ensure you contact our Events Manager to confirm payment method.

Preparation Meetings

We will require a minimum of two planning meetings prior to your wedding day. The first meeting should take place 4 - 8 weeks prior to the event date with our Events Manager to start to discuss numbers, timings, menus and drinks. Approximate costing are then re confirmed in writing at this stage to assist with your budgeting. The final meeting will be done a couple of days before to handover table plans, name cards, favours and wedding cake etc. (Should you require more meetings or prefer to organise the day by phone or e-mail then this is fine).

Provisional Booking

Once you have decided upon a date and chosen The Kings Court Hotel a provisional booking can be made which will be held for 10 days. After this period your booking maybe released automatically. Any bookings must be made with the Events Manager Stephanie Hill.



BOOKING FORM

“Life without love is like a tree without blossoms or fruit”
Kahlil Gandhi, The Vision

Date of Wedding.....

Name of principal Organizer.....

Name of Bride & Groom.....

Address.....

.....

Email.....

Telephone numbers

Day..... Evening.....

Mobiles.....

Time of Civil Ceremony.....

Time of Wedding & Church.....

Number of Guests (Daytime).....

Number of Guests (Evening).....

Do you require our resident DJ to be booked.....

If you require any bedrooms to be reserved for your guests, please contact reception as soon as possible to avoid disappointment

Any other Special Requirements.....

.....

.....

We have read and agree to the terms & Conditions as detailed in this Wedding Brochure & enclose a non-refundable deposit of £500.00 to confirm the reservation.

Signatures.....

Your Reservation will be confirmed in writing on receipt of your completed booking form and deposit.
Prices are valid until 31/12/18, however management reserve the right to make any increases in this period should it be necessary