Ge The GABLES Hotel





Congratulations...

YOUR PERFECT WEDDING AT THE GABLES HOTEL

Set in a rural location on the edge of the Cotswolds, just ½ mile off junction 14 of the M5 and convenient for local churches, The Gables Hotel offers a delightful setting for wedding receptions and civil ceremonies.

As a privately owned hotel we pride ourselves on offering warm, personal and flexible service and we will tailor make your wedding to suit you. Our professional and experienced wedding co-ordinators will be happy to advise you on every tiny detail of the arrangements to ensure that your wedding will be happy and carefree. You can relax and enjoy the company of your guests while we make your wedding day dreams come true.

AT A GLANCE...

A designated wedding co-ordinator to advise you on every aspect of your very special day
Exclusive "Try Before You Buy" offer

• We only host one wedding a day so you are assured of our undivided attention

The services of a senior member of our friendly team throughout

the day to ensure you receive the warmest of welcomes and the best hospitality

A red carpet welcome

Imaginative cuisine

The use of a wedding cake stand and knife

Elegant silk lily arrangements as table centrepieces

Crisp white tablecloths and napkins

Attractive photo opportunities on our front lawn and patio area with pretty gazebo

Complimentary wedding menu tasting for two

 A complimentary overnight stay in the Bridal Suite for the newlyweds on the wedding night with breakfast

- Late license until 12.30am and late residents' bar

 Preferential overnight stay rates for wedding guests and a convenient location for guests travelling from all parts of the country

Ample free parking

Special children's rates and menus

Reception Rooms

We offer a variety of rooms for your wedding, to suit small intimate parties or larger celebrations of up to 200 guests. Whatever the size of your party or budget you will receive the same friendly and professional advice and the day will be individually tailored to your requirements by our experienced wedding co-ordinators.

All of our spacious rooms are situated on the ground floor, have natural light and air conditioning, and the Bristol Suite and the Brackenbury Suite have a private bar and dance floor. The stylish Brasserie is ideal for small celebrations and can be hired for private use, subject to availability.

THE BRISTOL SUITE

- Wedding Breakfasts: from 65 to 150 guests
- Evening Receptions: from 80 to 200 guests
 - Daytime Room Hire Charge: £400
 - Evening Room Hire Charge: £400

THE BRACKENBURY SUITE

- Wedding Breakfasts: from 45 to 80 guests
- Evening Receptions: from 45 to 100 guests
 - Daytime Room Hire Charge: £400
 - Evening Room Hire Charge: £400

THE FALFIELD SUITE

Wedding Breakfasts: from 20 to 40 guests

Daytime Room Hire Charge: £200

THE BRASSERIE • Wedding Breakfasts: from 20 to 42 guests

Room Hire Charge: £150







Civil Ceremonies

Civil marriage ceremonies can be performed in one of five licensed rooms at The Gables, so you can spend your whole day at the hotel and no one needs to be concerned about getting from the church or Register Office to the reception.

Whether you want a small intimate ceremony or a larger celebration, one of our elegant rooms is sure to suit.

The Bristol Suite accommodates up to 150 guests, and we also offer rooms for ceremonies for as few as 10 guests. For the civil ceremony the hotel provides the hire of a licensed room for the ceremony plus the hire of a smaller room for the private interview prior to your marriage.

The first step in arranging a civil marriage at The Gables is to provisionally reserve a date and time for your ceremony with us. You should then contact South Gloucestershire Register Office in order to make a booking for the Registrar to attend.

> South Gloucestershire Register Office Civic Centre, High Street, Kingswood, Bristol BSI5 9TR T: 01454 863140

THE BRISTOL SUITE

Civil Ceremonies: from 65 to 150 guests

Room Hire Charge: £300

THE BRACKENBURY SUITE

Civil Ceremonies: from 55 to 120 guests

• Room Hire Charge: £300

THE BERKELEY SUITE

Civil Ceremonies: from 50 to 100 guests

Room Hire Charge: £300

THE FALFIELD SUITE

Civil Ceremonies: from 30 to 70 guests

Room Hire Charge: £200

THE TYNDALE SUITE

Civil Ceremonies: from 10 to 30 guests

Room Hire Charge: £200



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The Food of Love

Our reputation is built on fine food and our team of talented chefs take great pride in creating imaginative dishes from excellent quality local ingredients that look great and taste fantastic. Our menu selector gives you the flexibility to create your own unique menu, but if there is a favourite dish you would particularly like, our chefs will be happy to help.

Please choose one starter, one main course and one dessert from the selection listed to create one set menu for your guests; please also make one choice for your vegetarian guests. Children under 12 are charged at 50% of the adult price and a children's menu is available for the under 5s at \pounds 6.95.

CANAPÉ SELECTION

Choose any four canapés from the following selection for \pounds 4.25 per person, additional canapés are \pounds 1.00 per person.

SAVOURY

Parma ham and fig bruschetta Roast beef & horseradish crème fraîche blinis Asian beef wraps Satay chicken with chilli dipping sauce Sweet potato falafel V Chicken liver pâté on melba toast

SWEET

Homemade chocolate truffles Mini chocolate brownies Mini mont blancs

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STARTERS

Goat's cheese arancini, rocket, balsamic dressing ∨ £4.95 Poached pears, stilton and walnut salad ∨ £4.95 Rustic farmhouse pâté, pickle, crusty bread £5.00 Smoked mackerel pâté, herb crostini £5.00 Homemade ham hock terrine, piccalilli, toasted bread £5.00 Chicken liver parfait, red onion marmalade, crostini £5.00 Smoked salmon ballotine, lemon and caper dressing £5.25

SOUPS

(Can be chosen as a starter or as an additional course for £4.95 per guest)

Roasted tomato and basil V Cream of mushroom V Pea and mint V Broccoli and stilton V Leek and potato V Spiced butternut squash V Parsnip and parmesan V

MAIN COURSES All main courses are served with a selection of seasonal vegetables MEAT DISHES

Slow cooked pork belly, cider and apple sauce £14.95 Braised feather blade of beef, red wine jus £15.00 Parma ham wrapped pork fillet, honey and mustard sauce £15.25 Confit duck leg, blackberry jus £16.00 Roast French trimmed chicken breast, mushroom and Madeira sauce £14.95

Traditional roast topside of beef, rich gravy £15.95 Stuffed saddle of lamb, herb & red wine sauce £17.95

FISH DISHES

Oven baked haddock, spinach sauce £14.95 Oven baked salmon fillet, beurre blanc sauce £15.25 Pan-seared sea bass, sauce vierge £15.25 Pan-seared hake, caper and lemon sauce 17.95 Monkfish tail wrapped in Parma ham, red pepper salsa £17.95

VEGETARIAN MAIN COURSES

Wild mushroom risotto, truffle oil, parmesan crisp ∨ £13.95 Ratatouille stuffed peppers topped with chargrilled halloumi ∨ £13.95 Field mushrooms stuffed with cous cous on a bed of rocket ∨ £13.95 Roasted vegetable mille feuille, arrabiatta sauce ∨ £13.95

POTATOES

To accompany your main course please choose one potato dish from the following selection.

Creamy mashed potato | Dauphinoise potatoes

Champ mashed potato with spring onions

Boulangère potatoes | Crushed new potatoes

Crispy potato skins, filled with cheese and tomato, bacon and cheese, tomato salsa or asparagus and goat's cheese.

Fried matchstick potatoes | Bubble and squeak

CHILDREN'S MENU

Children's portions of all dishes are available and the following choices are also available for the under 5s

Chicken goujons with chips and peas or baked beans

Fish goujons with chips and peas or baked beans

Cheese and tomato pizza with salad V Tomato and basil penne pasta with garlic bread V

DESSERTS

Chocolate brownie, vanilla ice cream, chocolate sauce £4.95 Coconut panna cotta, pineapple and chilli salsa £4.95 Traditional apple crumble with cinnamon or blackberry, custard £4.95 Sticky toffee pudding, butterscotch sauce, ice cream £4.95 Vanilla cheesecake, berry compote £4.95 Red wine poached pears, mascarpone £5.25 Chocolate praline profiteroles, chocolate sauce £5.25 Cheeseboard with a selection of biscuits, grapes, celery and chutney

£25.00 per table of 10

TEA, COFFEE & MINTS

Tea or coffee and mints are included in the dessert price

Add a selection of petits fours for £2.50 per person

For information regarding allergens please ask a member of the team.



Flening Buffet Menus

FINGER BUFFET MENU

Choose any 5 items for £11.95 per person Choose any 7 items for £13.50 per person Additional items are charged at £1.95 per person.

A selection of sandwiches and finger rolls Crudités with dips Homemade sausage rolls A selection of mini quiches Mini pork pies A selection of pizzas Chicken goujons Barbecue chicken drumsticks Homemade coleslaw Potato salad Pasta salad French fries, potato wedges or curly fries

ADDITIONAL ITEMS

Mini fish and chips in cones £3.50pp Mini burger and fries £3.50pp Platter of cured meats (minimum of 20 guests) £2.50pp Platter of seafood (minimum of 20 guests) £4pp

FINGER BUFFET DESSERT MENU

All desserts are £2.25 per person £1 per person supplement for the cheeseboard

A selection of cheesecakes Homemade chocolate brownie Mini Victoria sponges Lemon posset Chocolate mousse Panna cotta (various options available)

Chef's cheeseboard

BUFFET ALTERNATIVES

Roast local pork and beef £14.95 per person served in rich gravy with stuffing and soft crusty rolls, accompanied by a selection of house salads

Hog roasts from £20 per person

our Chefs oversee the cooking and carve the succulent spit roasted meat, (plus crackling to die for!) and serve it to your guests with a range of accompaniments Hog roasts are available for parties of 60 guests or more.

EVENING HOT FORK BUFFET MENU

Choose any two items for $\pounds 18.95$ per person Choose any three items for $\pounds 21.50$ per person

Beef bourguignon Traditional chilli Sweet and sour chicken Moroccan lamb tagine Salmon fillet with caper and lemon sauce Lamb Rogan Josh Sweet potato and cauliflower curry V Vegetable lasagne V Mushroom stroganoff V

All dishes are served with a selection of seasonal vegetables and potatoes, braised rice, assorted house salads and warm bread

Includes Tea, Coffee and Mints

FORK BUFFET DESSERT MENU

£4.95 per person

Apple and blackberry crumble, custard Fresh fruit salad, pouring cream White chocolate and raspberry bread and butter pudding Vanilla cheesecake, fruit compote

For information regarding allergens please ask a member of the team.















ALL INCLUSIVE Nedding Packages

£2,600 IN 2019

Our all inclusive affordable wedding package offers tremendous value, without compromising on style or quality, and promises you an unforgettable wedding day. The package is based on 50 day guests and 80 evening guests, but you are welcome to add extra guests at the per person prices listed.

AVAILABLE ON SELECTED DATES, THE PACKAGE INCLUDES:

A welcome drink of Buck's Fizz on arrival A three course meal with tea or coffee and mints A glass of sparkling wine for the toast Bacon baps for the evening party^{**} Wedding breakfast and evening party room hire^{*} A red carpet welcome and the use of a silver cake stand and knife Elegant silk lily arrangements as table centrepieces White tablecloths and napkins A complimentary overnight stay in the Bridal Suite on the night of the wedding

> Additional Day Guest: £35 Children under 12: £12, under 5s: £5.95

Additional Evening Guest: £8.50 Children under 12: £5.50, under 5s: £3.50 or free if no food is provided

ADDITIONAL EXTRAS *Civil Ceremony room hire from £200 ** Upgrade your evening buffet to a finger buffet of five items for £700





ALL INCLUSIVE

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Please choose just one starter, one main course and one dessert from the selections listed below to create one set menu for all your guests; one choice from the vegetarian options should also be made for your vegetarian guests. We are happy to cater for other special dietary needs with prior notice.

STARTERS

Roasted tomato and basil soup V Leek and potato soup V Homemade ham hock terrine, piccalilli, toasted bread Chicken liver parfait, red onion marmalade, crostini Smoked mackerel pâté, herb crostini

Goat's cheese arancini, rocket, balsamic dressing V

MAIN COURSES

All main courses are served with a family served selection of seasonal vegetables

Slow cooked pork belly, cider and apple sauce

Roast French trimmed chicken breast, mushroom and Madeira sauce

Traditional roast topside of beef, rich gravy

Oven baked salmon fillet, beurre blanc sauce

Wild mushroom risotto, truffle oil, parmesan crisp V Ratatouille stuffed peppers topped with chargrilled halloumi V

POTATOES

To accompany your main course please choose one potato dish from the following selection.

> Creamy mashed potato Dauphinoise potatoes Bubble and squeak Crushed new potatoes

DESSERTS

Chocolate brownie, vanilla ice cream, chocolate sauce Sticky toffee pudding, butterscotch sauce, ice cream Vanilla cheesecake, berry compote Traditional apple crumble with cinnamon or blackberry, custard

TEA, COFFEE AND MINTS

EVENING BUFFET MENU

If you have upgraded your package to include an evening finger buffet, you can choose five of the following items

A selection of sandwiches and finger rolls

Crudités with dips Homemade sausage rolls A selection of mini quiches Mini pork pies A selection of pizzas Chicken goujons Barbecue chicken drumsticks Homemade coleslaw Potato salad Pasta salad French Fries, potato wedges or curly fries

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Wedding Winks Packages

We offer a selection of cost effective wedding drinks packages to make choosing your arrival drink, reception wines and toast as simple as possible. You are also welcome to create a bespoke package from our extensive drinks and wine list if you prefer - please ask our wedding co-ordinator for details.

Wedding Celebrations with a Wifference

The ideal option for those who have a limited budget and would prefer to get the party started rather than enjoy a full wedding breakfast after the wedding ceremony.

Say "I do" and Party

Civil ceremony and evening reception room hire charge: £700 A glass of Buck's Fizz on arrival: £3.50 per person A cold finger buffet of five items: £11.95 per person (for a minimum of 50 guests) A hot fork buffet of two items: £18.95 per person Bacon rolls in the evening: £4 per person

Afternoon Tea Wedding Reception

A full afternoon tea is the perfect choice for a relaxed and informal wedding celebration with a difference that won't break the bank. A red carpet welcome and the use of a cake stand and knife is included and you can add a glass of chilled prosecco to make it a truly sparkling occasion!

AFTERNOON TEA MENU

A selection of delicate finger sandwiches Fruit scones with jam and cream An assortment of home baked afternoon tea cakes A choice of tea or coffee

£14 per person Include a glass of Prosecco for £18.50 per person Daytime private room hire charge: £300



The Finishing Touches

ENTERTAINMENT

We can supply a disco and DJ at a cost or you are welcome to arrange your own live entertainment; alternatively we can supply you with a list of suggested entertainers, discos and live bands.

PRE-WEDDING PARTY

Why not stay with us the night before your wedding and hold a small dinner party for close friends and family? Your wedding co-ordinator will be happy to give you more information.

Stary With Us

Our 46 non smoking ensuite rooms include four posters - all are furnished to a high standard in a range of individual styles and are equipped with all the facilities that you would expect to make your stay comfortable, including free wi-fi.

The newly weds are offered a complimentary overnight stay in the Bridal Suite on the night of the wedding, whilst wedding guests can relax and stay overnight at specially discounted rates; your wedding co-ordinator will be happy to provide you with details of the applicable rates.



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Experience the difference

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