

RS
Ringwood Hall

HOTEL & SPA



Individually Tailored Wedding Menus

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The wedding breakfast is a set meal. Please select one starter, one main course and one dessert for your entire party.

In the event that choices are given to your guests; a supplement charges of £4.00 per person will apply and all pre-ordered choices must be supplied to the hotel 4 weeks in advance of your wedding date. They must be written clearly on guest place-cards and a fully detailed spreadsheet provided.

Civil ceremonies and partnerships

Costings based on 2021 prices, subject to annual and governmental increase. For couples who are considering having a Civil Ceremony or Civil Partnership, your day will commence with the exchange of vows in one of our beautiful licensed suites.

So many choices for that perfect setting:

- The Cavendish Suite
- The Hollingwood Suite
- The Portland Suite
- The Chatsworth Suite
- The Garden Pavilion
- The Ringwood Suite
- The Italian Garden (*coming soon*)

Please note the charge for the Registrar is a separate cost payable to Chesterfield Registrars, please contact them directly to check availability on:

T: 01629 533110 / 01629 533111

E: chesterfield.registrars@derbyshire.gov.uk

Civil Room Hire Charges

CIVIL MARRIAGE HIRE CHARGES AND CAPACITIES

MINIMUM REQUIREMENTS APPLICABLE PLEASE CONTACT THE SALES TEAM FOR FURTHER DETAILS.

<u>CEREMONY LOCATION</u>	<u>COST</u>	<u>CAPACITY</u>
CAVENDISH SUITE	£195.00	24*
HOLLINGWOOD SUITE	£295.00	60
PORTLAND SUITE	£395.00	83
CHATSWORTH SUITE	£395.00	83
RINGWOOD SUITE	£595.00	250
GARDEN PAVILION	£795.00 (including gold chair hire)	On Application
ITALIAN GARDENS (COMING SOON)	£695.00	On Application*

Please contact the hotel's wedding coordinators to discuss which room suits your numbers.

- *Pending civil licensing application January 2021.

Reception Room Hire Charge

Minimum requirements applicable please contact the sales team for further details.

RECEPTION ROOM HIRE CHARGES AND CAPACITIES – BASED ON MINIMUM ADULT NUMBER

<u>CEREMONY LOCATION</u>	<u>COST</u>	<u>Wedding Breakfast</u>		<u>Evening Parties & Discos</u>	
		<u>Minimum / Maximum</u>		<u>Minimum / Maximum</u>	
CAVENDISH SUITE	£195.00	-	20	N/A	N/A
HOLLINGWOOD SUITE	£295.00	-	40	-	40*
PORTLAND SUITE	£395.00	-	50	-	50
CHATSWORTH SUITE	£395.00	-	50	-	50
RINGWOOD SUITE	£795.00	60	130	100	250
GARDEN MARQUEE	£1995.00	80	180	120	350

* No Disco or band permitted upstairs in our first floor Hollingwood Suite – Background music only.

All catering and beverages supplied by the Hotel.

Canapés and Arrival “Nibbles”

Canapés selector (Please select set 1 OR set 2) (£10.95 – 2021) (£11.95 – 2022) (£12.95 – 2023)

Set 1

- Canapés earth and sea
- Clementine and foie gras
- Chicken tikka wrap
- Trout egg sesame rice
- Salmon in poppy seed choux
- Scallop seaweed and poppy blini

Set 2

- Cheese delight
- Nut and goats cheese
- Mushroom and comte cheese and truffle
- Apricot and Fourme d Ambert cheese hazelnut almond cake
- Mimolette cheese cumin seed

Additional choices @ £2.00 per person supplement

- Mini cheese burger
- Shrimp fritter
- Mini pecan pie
- Satay courgette skewer

Arrival Snack Selections and “Nibbles”

Popcorn.....	£8.95 per bowl
(to serve approximately 8 guests)	
Wasabi Peas.....	£8.95 per bowl
(to serve approximately 8 guests)	
Peanuts & Bombay Mix.....	£8.95 per bowl
(to serve approximately 8 guests)	
Crisps and tortilla selection.....	£8.95 per bowl
(to serve approximately 8 guests)	
Pringles and crisp selection.....	£8.95 per bowl
(to serve approximately 8 guests)	
Crudités platter served with garlic dip.....	£29.95 per platter
(to serve approximately 20 guests)	
Strawberries with sugar dip.....	£29.95 per platter
(to serve approximately 20 guests – may include surcharge ‘out of season’)	

Afternoon Tea

Should you prefer to have a 'less formal' wedding breakfast, why not select an afternoon tea style of dining?

Afternoon Tea Menu 1

(£22.95 – 2020) (£23.95 – 2021) (£24.95 – 2022) (£25.95 – 2023)

- Served to your table with cake stands
- Napkin dressed
- Selection of finger sandwiches to include: Smoked salmon and cream cheese, cucumber, tomato and black pepper, roast ham and mustard, egg mayonnaise and cress
- Freshly baked cherry and plain scones with clotted cream and preserves
- Chefs selection of cakes
- Selection of teas including herbal and fruit teas

Afternoon Tea Menu 2

(£24.95 – 2020) (£25.95 – 2021) (£26.95 – 2022) (£27.95 – 2023)

- Served to your table with cake stands and salad bowls
- Napkin and cutlery (knife and fork) dressed
- A selection of freshly made finger sandwiches to include:
- Crab and lemon mayo, thinly sliced cucumber, cream cheese with black pepper and tomato, egg and cress, coronation chicken
- Crudités with spicy tomato and chilli dip, vegetable crisps, tossed salad, dressed leaves
- Chefs selection of cakes
- Selection of teas including herbal and fruit teas

Afternoon Tea Menu 3 (Minimum of 30 guests)

(£27.95 - 2020) (£28.95 – 2021) (£29.95 – 2022) (£30.95 – 2023)

- Served to your table with cake stands and salad bowls
- Napkin and cutlery (knife and fork) dressed
- Selection of wraps to include: Roast lamb and mint, chicken with crisp bacon and tarragon, grilled lemon chicken with cracked black pepper, hoisin duck and spring onion, cheese coleslaw and humus, prawn with green chilli and tomato, roasted vegetable with feta cheese
- Salad bowls to include: Fig and orange salad, chick pea, courgette and potato salad with fennel, minted cous cous with apricots and chilli jam
- Pork pie, quiche and scotch egg
- Chefs selection of cakes
- Selection of teas including herbal and fruit teas

Wedding Breakfast

The wedding breakfast is a **set meal**. Please select one starter, one main course and one dessert for your entire party. In the event that choices are given to your guests; supplement charges of £4.00 per person will apply and all pre-ordered choices must be supplied to the hotel 4 weeks in advance of your wedding date. They must be written clearly on guest place-cards and a fully detailed spreadsheet provided, to correspond with your table plan.

Menu Selector

Starters (£9.45 – 2020) (£9.95 – 2021) (£10.45 – 2022 (£10.95 -2023)

- Soups served with a selection of warm bread rolls to include Cream of green vegetable, carrot and ginger, potato and leek, spiced white onion, tomato and basil, broccoli and stilton, curried sweet potato and coconut
- Chicken and black pudding terrine, tomato chutney, brioche
- Baked goats cheese, basil, tomato bruschetta and rocket
- Traditional prawn cocktail, Marie rose sauce, pickled cucumber, buttered brown bread
- Butternut squash and red pepper pate, toasted ciabatta
- Chicken liver pate, red onion marmalade, onion loaf
- Tomato, thyme and feta tart, balsamic and endive
- Cod and caper fishcake with parsley mayonnaise
- Ham hock, leek and mustard rilette, crushed peas with quail egg and bacon
- Smoked salmon, beetroot and dill terrine, cherry tomato and rocket salad
- Wild mushroom garlic basil gratin with a warm bread roll
- Duck leg fritter, carrot puree and asparagus
- Baked goats cheese stuffed peppers, pesto and sun dried tomato salad
- Honey and chilli glazed king prawns, carrot courgette, asparagus salad

Main Courses (£21.45 – 2020) (£21.95 – 2021) (£22.45 – 2022 (£22.95 -2023)

- Roast topside of beef served with roasted potatoes, Yorkshire pudding and roast gravy
- Roast chicken, served with stuffing, bacon roll, Yorkshire pudding and roast gravy
- Mozzarella and caramelised onion tart, red pepper sauce and roasted potatoes
- Baked chicken breast with tomato parsley sauce and fondant potato
- Rosemary rubbed sirloin of beef with Yorkshire pudding, roast potatoes and a red wine thyme sauce
- Roast pork loin, crackling, apple stuffing, dripping roast potatoes and sage and brandy sauce
- Butternut squash and sage risotto with shaved parmesan
- Salmon steak, chive crushed new potatoes with fennel cream sauce
- Herb crusted lamp rump, peas, carrots, courgette gratin potatoes **(£2.00 supplement per person)**
- Honey glazed duck breast, smoked garlic mashed potato, green beans, buttered savoy cabbage with a rosemary red wine sauce **(£2.00 supplement per person)**
- Pork tenderloin, roasted new potatoes, green vegetable medley, mustard cream sauce **(£2.00 supplement per person)**
- Baked cod steak, parsley mashed potato, leeks, peas, hot tartar sauce
- Sea bream, ratatouille, new potatoes, salsa Verdi
- Spinach pine nut and ricotta stuffed courgette, red pepper cous cous
- Warm wild mushroom tart, rocket tomato spring onion radish salad with truffle oil

Desserts (£9.45 – 2020) (£9.95 – 2021) (£10.45 – 2022) (£10.95 -2023)

- Sticky toffee pudding served with vanilla custard
- Baked New York Cheesecake, blackberry coulis
- Chocolate orange tart with whipped cream
- Warm apple frangipane tart with pouring cream
- Salted caramel and chocolate torte
- White chocolate honeycomb cheesecake
- Warm cherry Bakewell tart with custard
- Vanilla panacotta with berry compote
- Chocolate and pecan mousse
- Dark chocolate soft centred sponge, sandwiched between shortbread biscuit
- Lemon meringue cheesecake
- Strawberry, vanilla mousse dacquoise sponge (£2.00 supplement per person)
- Warm cherry pie with cinnamon ice cream
- Vanilla shortbread cheesecake (£2.00 supplement per person)
- Giant profiterole, with vanilla cream and milk chocolate sauce

Why not add a Fourth Course.....

- Selection of cheese and biscuits served with celery grapes @ £10.95 per person

And Finally

Freshly ground coffee and tea with handmade fudge @ £2.95 per person if required

Vegan / Vegetarian Menu Selector

Starters

- Roast red pepper and butternut squash pate, Melba toast
- Spiced cous cous stuffed courgette
- Five bean cassoulet
- Cajon spiced vegan halloumi fries, sweet chilli sauce

Main Course

- Caramelised red onion filo tart and fondue
- Leek and pea risotto
- Vegetable coconut curry and rice
- Vegetable enchilada
- Roast red pepper quinoa and courgette fritters

Dessert

- Apple crumble and ice cream
- Chocolate cherry tart
- Lemon cheesecake
- Spiced poached pear and berry compote

Wedding Breakfast Children's Menu

A set menu is required for all children or alternatively you may offer the children a small portion of the adult menu: Children's charges above package number: 2 years and under complimentary, 3-5 years @ £21.00, 6-11 years £27.50 & 12-14 years £31.50. 15 years and above charged at adult rate.

To start

- Cheesy garlic bread
- Cucumber, pepper, carrots and celery sticks with either hummus, cream cheese or salsa
- Nachos with cheese sauce
- Potato skins with cheese **or** cheese and bacon
- Tomato soup

Main Course

- Large Yorkshire pudding with savoury mince **or** sausage, mashed potatoes, peas and carrots and roast gravy (vegetarian mince and sausage available)
- Grilled chicken fillets with fries and baked beans
- Roast chicken dinner, served with seasonal vegetables and potatoes
- Pasta Bolognese with toasted garlic bread
- Margarita pizza with fries

Followed by:

- Ice Cream Sundae – *Choice of Chocolate, Vanilla or Strawberry (same choice for all)*
- Warm cookie served with vanilla ice cream
- Fresh Fruit Platter

Price includes starter, main course and dessert. Plus 2 drinks (1 on arrival,

Ringwood Buffet Selector

(£21.95 – 2020) (£22.95 – 2021) (£23.95 – 2022) (£24.95 -2023)

Please select 9 items from the content below to create your bespoke evening buffet menu

- Selection of meat and vegetarian sandwiches
- Selection of meat and vegetarian wrap
- Sausage rolls
- Cold pork pie
- Cheese and onion quiche
- Broccoli and Stilton quiche
- Salt and pepper chips
- Seasoned potato wedges
- Selection of meat and vegetarian pizzas
- Honey mustard cocktail sausages
- Chinese chicken drum sticks
- Scotch eggs
- Halloumi fries spicy tomato dip
- Breaded garlic mushrooms
- Salt and pepper squid, lemon mayonnaise
- Deep fried cod bites, tartar sauce
- Onion straws
- Lamb samosas
- Peri peri chicken wings
- Cheesy garlic bread
- Tomato and onion salad
- Selection of cold sliced meats
- Coleslaw
- Tossed salad
- Penne pasta sun dried tomato, basil and parmesan
- Prawn salad sea food dressing

Upgrade - why not upgrade your evening buffet??
£2.50 per person for each additional item, or 3 choice for £5.50

BBQ Feast Buffet

Some items cooked outdoors to create the smell and ambiance (weather permitting) then served indoors from the buffet table.

(£23.95 – 2020) (£24.95 – 2021) (£25.95 – 2022) (£26.95 -2023)

- BBQ belly ribs
- Thyme roasted pork steak
- Lamb kofta kebabs
- Minted lamb cutlets
- Lemon and pepper chicken thighs
- Vegetable kebabs
- Buttered new potatoes
- Vegetable rice
- Corn on the cob
- Beef burger and onions
- Bread cobs
- Hot dog and onions
- Hot dog roll
- Jacket potatoes
- Grated cheese
- Spiced vegetable bean burger
- Mixed smoked bbq beans

Hog Feast Buffet Menu

(£25.95 – 2020) (£26.95 – 2021) (£27.95 – 2022) (£28.95 -2023)

Option to have the hogs head on display if pre-requested in advance.

- Slow roast pork leg
- Pork loin chop
- Tomato sausages
- Pork sausages
- BBQ belly ribs
- Bread cobs
- Stuffing
- Apple sauce
- Garlic bread
- Spicy Thai minced pork curry
- Rice
- Quorn lasagne
- New potatoes

Hog Feast / BBQ Mix

Some items cooked outdoors to create the smell and ambiance (weather permitting) then served indoors from the buffet table.

(£28.45 – 2020) (£29.45 – 2021) (£30.45 – 2022) (£31.45 -2023)

- Slow roast pork leg
- Pork loin chop
- Tomato sausages
- Pork sausages
- BBQ belly ribs
- Bread cobs
- Stuffing
- Apple sauce
- Garlic bread
- Spicy Thai minced pork curry
- Rice
- Quorn lasagne
- New potatoes
- Lemon and pepper chicken thighs
- Corn on the cob
- Beef burger and onions
- Hot dog roll
- Spiced vegetable bean burger
- Mixed smoked BBQ beans

BBQ / Finger buffet mix

Some items cooked outdoors to create the smell and ambiance (weather permitting) then served indoors from the buffet table.

(£26.45 – 2020) (£27.45 – 2021) (£28.45 – 2022) (£29.45 -2023)

- BBQ belly ribs
- Thyme roasted pork steak
- Lamb kofta kebabs
- Minted lamb cutlets
- Lemon and pepper chicken thighs
- Vegetable kebabs
- Buttered new potatoes
- Vegetable rice
- Corn on the cob
- Beef burger and onions
- Bread cobs
- Hot dog and onions
- Hot dog roll
- Jacket potatoes
- Grated cheese
- Spiced vegetable bean burger
- Mixed smoked bbq beans
- Halloumi fries with spicy tomato dip
- Peri Peri chicken wings
- Cheesy garlic bread
- Tomato and onion Salad
- Coleslaw

Hog Feast / Finger buffet mix

Option to have the hogs head on display if pre-requested in advance.

(£28.45 – 2020) (£29.45 – 2021) (£30.45 – 2022) (£31.45 -2023)

- Slow roast pork leg
- Pork loin chop
- Tomato sausages
- Pork sausages
- BBQ belly ribs
- Bread cobs
- Stuffing
- Apple sauce
- Garlic bread
- Spicy Thai minced pork curry
- Rice
- Quorn lasagne
- New potatoes
- Seasoned potato wedges
- Halloumi fries with spicy tomato dip
- Tomato and onion salad
- Coleslaw
- Penne pasta sun dried tomato, basil and parmesan

Late Night Butties

Please select one from the following:

- Baguettes with a selection of fillings @ £8.95
- Bacon Baps @ £8.95
- Hot beef, turkey and pork with accompaniments @ £9.95
- Mini fish 'n' chips @ £11.95
- Pizza selection with chips @ £11.95

Speciality buffets also available upon request please liaise with your co-ordinator for menu content.... ie:

- Spanish
- 'Fish & chip shop' Buffet
- Italian
- Mexican
- Grazing platters

DRINKS SELECTOR

Costings based on 2020 prices, subject to annual and governmental increase

Arrival Drinks

Sherry.....	£3.95
Bucks Fizz (chilled bubbly with Orange juice).....	£5.50
Top up facility.....	£3.75
Jugs of Bucks Fizz (approx. 8 glasses).....	£39.50
White wine punch (chilled white wine with a fruit juice lemonade dressed with	£4.95
Top up facility.....	£3.75
Mulled wine (served warm, red wine with nutmeg, cloves, cognac, fruit and cinnamon).....	£4.95
Top up facility.....	£3.95
Pimms cocktail (iced pimms with lemonade garnished with fresh fruit and cucumber.....	£7.50
Jugs of Pimms (approx. 4 glasses).....	£28.95
Kir Royal (crème de cassis, (blackcurrant liquer) and bubbly.....	£8.95
Champagne cocktail (champagne with archers...)	£11.00
Champagne.....	£9.95
Pink Champagne.....	£11.95
Bottled Beers	
Becks.....	£3.90
Budweiser, Estrella, Corona.....	£4.60
Peroni.....	£4.60
Mulled cider (served warm with cloves, nutmeg, rum, fruit and cinnamon).....	£4.95
Top up facility.....	£3.95
Jug of Sangria (white or red).....	£22.95

Soft Drinks

Pepsi, Pepsi Max or Lemonade (draft halves)...	£2.20
J2O's (selection of flavours).....	£3.20
Jug of Orange Juice.....	£9.50

Wine with meal

House Wine (red, white or rose).....	£4.10 per glass
Top up facility.....	£3.50 per glass

We are happy to advise you of a 'per bottle' price for guests requiring larger quantities. House wine starts at £20.00 per 75cl bottle

A range of wines is also available on our full wine list – please ask for details

Toasting Drinks

Sparkling Wine (Brut).....	£5.50 per glass
Asti Spumante.....	£6.00 per glass
Prosecco.....	£6.75 per glass
Champagne.....	£9.95 per glass

Corkage

Guests wishing to bring their own wine or champagne are advised of the following charges:

75cl Still Wine.....	£14.95 per bottle
75cl Sparkling Wine.....	£16.95 per bottle
75cl Champagne.....	£19.95 per bottle

Polite notice: Substitutions for alternative draft beers or lager is unfortunately not feasible.

Please ask about cask guest ale