



WEDDING CEREMONY & RECEPTION DETAILS

Thank you for considering the Three Counties Hotel for your special occasion.

Here at the Three Counties, we have considerable experience in catering for weddings for up to 350 people and pride ourselves on providing a value for money and professional, friendly service. We always remember that your wedding is one of the most special days of your life and we work hard to make sure it is truly memorable.

Within this pack you will find a selection of our banqueting and buffet menus, together with details of drinks packages we offer. Whilst we hope that you will be happy with the selection we offer, we are happy to discuss alternative options with you should you require.

After you have read these details, please feel free to make an appointment to see our manager who will be only too happy to listen to your questions and give you helpful advice.

Please note that, should you wish to make a booking on a Saturday, the cost of your catering (daytime and evening) plus any drink's packages must add up to a minimum of £7500.00. The minimum spend condition does not apply to bookings on other days of the week. Other than the minimum spend for a Saturday booking, there are no hidden charges in the prices printed and they will include the following:

Menu & drinks as chosen
Provision of a cake stand and knife
Colour co-ordinated napkins
Room hire

THE WEDDING CEREMONY

The whole of your Wedding can be arranged at the Three Counties Hotel as we have a Civil Ceremonies licence, the procedure for which is detailed below.

There will be a fee of £255.00.

One of our suites will be laid out with theatre style seating, a wide centre aisle and a top table with two chairs at the front of the room.

By law we require you to undertake the following procedure in order for your wedding to be legal.

1. The Ceremonies Co-ordinator for the Herefordshire Registration District must be contacted at The Register Office, Town Hall, St Owen Street, Hereford, HR1 2PJ, telephone (01432) 260565, in order to request the Registrar's attendance on your proposed date. The Registrars will require an attendance fee, details of which can be found on the attached guidance notes.
2. It will be the Superintendent Registrar who will arrange the time at which you will be married. Once you have confirmed this you should contact us so that we can arrange timings for the rest of your special day.
3. Marriages can be solemnised at any time of the day although the most popular times are between 8am & 6pm. The Registrar will also require you to give notice of marriage to the Superintendent Registrar of the Registration District in which you live. This notice must be given in person by both parties but is valid for 12 months. Both parties should therefore attend the Register Office where they live as soon as possible so that notice can be given.

I hope the above information clarifies the procedure, however if you require any further information or have any queries, please do not hesitate to contact us or the Ceremonies Co-ordinator at the Register Office.

BANQUETING ROOMS

THE HEREFORD SUITE

The Hereford Suite is situated on the ground floor of the hotel, is extremely versatile and lends itself perfectly to create the right atmosphere whatever your individual needs.

Together with its own bar, dance floor and full P.A. system, the Hereford suite is the ideal venue for wedding receptions.

With the use of a full height fixed partition, the room can be divided into two, making it ideal to host a Civil Ceremony in one half and a reception in the other.

The room overlooks the pond with its pretty fountain, creating the perfect setting for such a special day.

THE WORCESTER AND GLOUCESTER SUITES

The Worcester and Gloucester Suites are situated on the ground floor and are ideal for small Civil Ceremonies and wedding receptions for up to 30 people.

The Worcester Suite overlooks the beautifully kept gardens providing a lovely backdrop for an intimate function.

FUNCTION ROOM CAPACITIES

	HEREFORD	WORCESTER	GLOUCESTER
Block table	-	26	20
Dinner Only – all round tables	320	30	20
Dinner only – mix of long & round tables	350	-	-
Dinner Dance – all round tables	280	-	-
Dinner dance – mix of long & round tables	320	-	-
Measurements	100' x 49' 31 x 14.9m	25.8' x 19.6' 6.4 x 5.8m	19.6' x 19' 5.9 x 5.8m

We have ample well-lit car parking for over 200 cars.

BANQUETING MENUS

The following three-course prices are inclusive of the starters as listed below, together with sweet and coffee. Create the menu of your choice from the selection below.

STARTERS

Soup – please choose from one of the following:

Tomato & basil, sweet potato & butternut squash, curried parsnip, pear & parsnip, carrot & coriander, cream of white onion, vegetable, tomato & vodka, stilton & broccoli, cream of mushroom or French onion

Pate served with ale chutney & toasted brown bread

Wild mushrooms in garlic butter served with brown toasted bloomer

Prawn & Avocado salad in a mango & spring onion crème fraiche

Roasted Red Pepper Hummus served with toasted focaccia and a balsamic & olive oil dip

Mixed Seafood Salad with lemon puree & house salad

Garlic & Herb Chicken Kebab served with sweet chilli mayonnaise & house salad

MAIN COURSES

Roast Sirloin of Prime Beef served with a Yorkshire pudding £70.00/head

Roast Loin of Pork with stuffing & apple sauce £68.00/head

Corn-fed Breast of Chicken served with stuffing £68.00/head

Roast Rump of Lamb served with mint sauce £70.00/head

Roast Turkey with stuffing & cranberry £68.00/head

Fillet of Salmon served with mussels & saffron cream £70.00/head

Grilled Sea Bass served with a chilli cream £70.00/head

Fillet of Hake served with a béarnaise sauce £70.00/head

Loin of Cod served with a hollandaise sauce £68.00/head

Home-made Pies, choose one from the following: £64.00/head

Steak & Ale, Lamb & Mint, Chicken & Leek, Vegetable

Spicy Bean & Sun Blushed Tomatoes served with spring onions & Bulgar wheat (V)(vg) £64.00/head

Goat's Cheese & Red Pepper Wellington (V) £64.00/head

All the above are served with roast potatoes & seasonal vegetable

You can add one the following items for an additional £2.50/head: *Dauphinoise, fondant, new or creamed potatoes, roast parsnips*

'Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if want to know about our ingredients'


BANQUETING MENUS CONTINUED

SWEETS


A selection of four desserts served buffet style from a Sweet Table

or

Pre-agreed choice of dessert served to you at the table



**Freshly Brewed Coffee or Speciality Teas
served with Mints**



**If desired, Cheese and Biscuits can be provided as an extra course at
£12.00 per person**

HOT AND COLD FORK BUFFET - £59.00/HEAD

Soup of the Day
served with a crusty bread roll and butter



Choose one hot dish from the following main course options:

Lasagne
Chicken a la Crème
Chilli Con Carne
Sweet & Sour Chicken
Beef & Ale Pie
Chicken Curry or Chicken Tikka
(vegetarian options also available)
Served with rice and/or jacket potatoes

Slices of carved meats
served with various salads & sauces



A Selection of four desserts from the Sweet Table



Freshly brewed coffee & mints

FINGER BUFFET MENU

Please select your choices from the following list to make up your preferred buffet. The prices are per person based on a minimum of 6 different items with increasing prices for more choices:

- 1) Sandwiches – served in a mix of white & brown bread – please choose four fillings from:
Roast beef, ham, turkey, prawn mayonnaise, cheese & pickle, tuna mayonnaise, ham & tomato, egg mayonnaise, cheese & onion, beef & horseradish, chicken tikka, plain cheese, coronation chicken, turkey & cranberry, chicken with sweetcorn & mayonnaise.
- 2) Chicken drumsticks – please select your choice of coating:
Plain, hot & spicy, piri piri, Chinese, garlic & herb
- 3) Canape cups – please select three fillings from the following:
Smoked salmon mousse, pate, roasted red pepper hummus, prawns & smoked mayo, sunblushed tomato & goat's cheese, avocado & cherry tomato, chilli & lime prawn mayo, crab & cucumber, chorizo & buffalo mozzarella, sticky chicken
- 4) Quiche – please choose one from the following:
Goat's cheese & Mediterranean vegetables, brie & cherry tomato, pear & walnut, red onion & cheddar, quiche Lorraine, salmon & broccoli.
- 5) Vegetable samosas
- 6) Spring rolls
- 7) Plaice goujons
- 8) Chicken goujons
- 9) Sausage rolls
- 10) Pork pies
- 11) Scotch eggs
- 12) Cocktail sausages
- 13) Slices of pizza
- 14) Chicken kebabs
- 15) Sliced meats – please choose one from the following:
Beef, turkey, ham, pork, chicken
- 16) Salads – please choose one from the following:
rice, pasta, potato, tomatoes & onion, cucumber & pepper, spicy five bean, chicken & sweetcorn, coleslaw
- 17) Antipasta – please selection one from the following:
Olives, mozzarella & sun blushed tomato, olives & feta, olives & sun blushed tomatoes, feta & chilli
- 18) Chunky chips
- 19) Potato wedges
- 20) Slices of various cakes

Prices per head:	Choose 6 items for	£20.00/ Per head
	Choose 8 items for	£25.00/Per head
	Choose 10 items for	£30.00/Per head

DRINKS PACKAGES

A

1 glass of pink or violet gin & tonic on arrival
1 glass of house red or white wine served with the meal
1 glass of sparkling wine for the toast
£25.95 per person

B

1 glass of Pimms on arrival
1 glass of house red or white wine served with the meal
1 glass of sparkling wine for the toast
£25.95 per person
(or £28.30 with two glasses of wine with the meal)

C

1 bottle of beer or cider on arrival
2 glasses of house red or white wine served with the meal
1 glass of sparkling wine for the toast
£32.95 per person

D

1 glass of sparkling rosé wine on arrival
1 glass of house red or white wine with the meal
1 glass of house Champagne for the toast
£33.95 per person

E

1 spirit with a mixer on arrival
(choice of vodka, gin, brandy, whisky or rum)
1 bottle of beer or cider on the table with the meal
1 glass of sparkling wine for the toast
£25.50 per person

These packages are purely suggestions and can be altered to suit your own requirements.