

An **EVENING RECEPTION** may be required and is available as follows. We can offer a buffet based on a minimum of 80 guests.

Disco entertainment can be arranged at £150.00 for the evening. Menus listed below, one being a cold buffet, and the other a hot fork buffet to suit your needs.

FINGER BUFFET from £9.50 per head

(Sample selection)

Savoury filled Vol-au-vents

Selection of Canapés

Chicken Drumsticks
Sausage Rolls

Crudités and Dips

Sandwiches (mixed fillings)

HOT FORK BUFFET from £14.95 per head

Choose 2 main dishes from the following: -

Chicken Supreme

Chicken Cacciatore

Sweet and Sour Pork

Beef Bourignon

Beef Stroganoff

Scampi Provencale

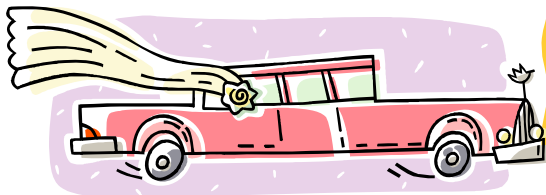
Mushroom Stroganoff

Vegetable Curry

Chilli con Carne

Moussaka

All the above dishes served with Basmati Rice and a Salad selection.



Bourne Hall Hotel
14 Priory Road
BH2 5DN
Bournemouth

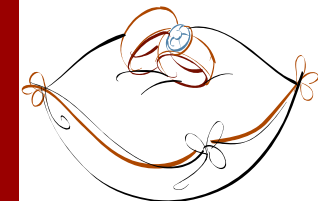
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bourne hall hotel

*Wedding
Package*

2011



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The Bourne Hall Hotel offers a first class Wedding Day, purely for your comfort and enjoyment.

Our experienced and courteous staff will ensure that your day is a total success, announcing all stages of the proceedings and guiding you through events.

The Bourne Suite is available for your Wedding Breakfast., and should you decide to host an evening buffet/disco this can commence at 8.00 p.m.

If your requirements vary from the above format, please do allow us to discuss your arrangements, as we do have various rooms and facilities we can offer.

We realise this is a very important day for you both – let us help you get it absolutely right!!

You may choose to include drinks for your guests. In this instance, please add £6.00 per person to the menu prices listed over to include the following:

* A glass of sherry or wine punch on arrival



* A glass of white or red French bottled wine with the Wedding Breakfast

* A glass of Sparkling Wine to toast the Happy Couple

We list below some additional items that you may need to think about, and we are only too happy to assist with arrangements if required.

Flowers

We can arrange the following:

Top Table Decoration from £30.00

Table Posies from £15.00

Cake Table Garland from £30

Pedestals from £60

We do work closely with our hotel florist, and have a presentation brochure for you to browse through when you visit us.

Balloons

A standard table decoration consisting of three balloons, with ribbon and weights can be provided. Prices start from £12.00 per table and will be delivered to the hotel. These always add a lovely touch to the wedding breakfast atmosphere.

Accommodation

When the complete Wedding Package is booked, we naturally provide complimentary accommodation for the Happy Couple on the night of their wedding.

Guest accommodation available subject to availability.

Car Parking

Due to limited spaces, car parking can only be provided to residential guests attending your wedding. Car parking is available on Beacon Road, behind the Bourne Hall, and also on Tregonwell Road, adjacent. Please be sure that your guests are aware of alternative arrangements.

Prices

All prices shown are current at the time of quotation and are subject to change

We list below three suggested menus offered for your Wedding Breakfast (based on a minimum of 70 guests prices include room hire charge). For smaller parties a sliding scale room charge will apply.

Menu A – from £18.50 per head

Fresh Carrot and Coriander Soup
Or

Chilled Fruit Juices

Roast Leg of Welsh Lamb with Mint Sauce
and Red Currant Pastry Tartlets

Fresh Cream Mille Feuille

Fresh Ground Coffee and Wedding Cake

Menu B – from £20.50 per head

Fan of Melon and Mixed Fruit Coulis

Poached Supreme of Chicken in a White
Wine and Asparagus Sauce

Raspberry Pavlova served with Fresh Cream

Fresh Ground Coffee and Wedding Cake

Menu C - from £24.50 per head

Chef's Country Pate with Melba Toast

Or

Fresh Homemade Broccoli and Cream
Cheese Soup

Gently Poached Salmon Steak with a Piquant
Bernaise Sauce

Swan Profiteroles with Chocolate and Or-
ange Sauce

Fresh Ground Coffee and Wedding Cake
