

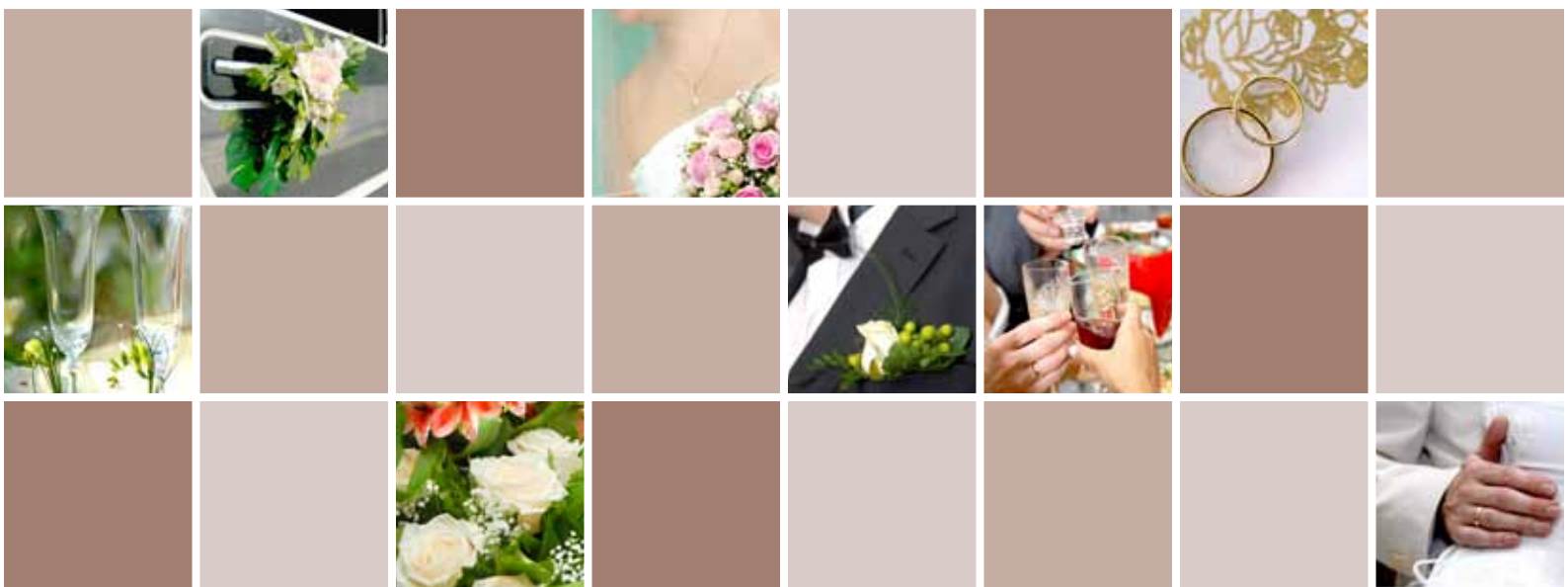


Congratulations on your upcoming wedding... and thank you for considering Ramsdale Park as the venue for your special day.

Your wedding day is one of the most important and memorable days of your life. Here at Ramsdale Park we will ensure you treasure the day forever.

Your dedicated wedding co-ordinator will work with you to plan every stage of your special day and ensure everything is perfect.

Located in the picturesque Nottinghamshire countryside our Course View Suite offers an ideal setting combined with excellent facilities. The venue is light, spacious and stylish with contemporary décor and air conditioning. In addition to our excellent facilities and the high quality of our food we also provide a first class service. Our catering team is friendly, professional and committed to ensuring that your wedding exceeds your expectations.



Your wedding should be all you dreamed of and, with this in mind, our experienced wedding co-ordinator can offer advice, guidance and inspiration every step of the way. From selecting your food and drinks to flowers, photography, cakes, and the many choices you face when planning your day. We will help make the process as easy as possible so that you find the planning and anticipation as enjoyable as the day itself.



Our Wedding Promise



We are committed to supporting you in the planning and organisation of your wedding to ensure your special day is perfect. Our commitment includes:

- A dedicated wedding co-ordinator. Available to help you plan, organise and guide you when needed
- Use of our Course View Suite offering beautiful views of the golf course and countryside with air conditioning and dance floor
- Complimentary welcome drink for the Bride and Groom
- Use of the grounds for photographs
- Use of our silver plated cake stand and knife as well as white linen tablecloths and napkins
- Luxury Chair Covers and Sashes (applicable to Gold and Platinum packages)
- Table plan organisation
- Complimentary golf day for the Groom, Best Man and two friends, one months unlimited use of the driving range and special rates for Hair and Beauty packages at a local stylist.



Room Hire



Room Hire Fees

Friday and Saturday £150

Monday – Thursday £100

The room can be structured to accommodate various sized parties with a maximum of 90 seated guests and 120 for a buffet.

Please peruse our packages for a comprehensive introduction to the venue and what we can offer. We believe a personal approach is paramount in ensuring the enjoyment of your day. The best way to accomplish this is through meeting each couple to discuss their individual requirements and ideas. Please contact our wedding co-ordinator who will be delighted to discuss your options and arrange a convenient time for you to visit the venue and take a look around.



Ramsdale Park Packages



Silver

Welcome drink upon arrival
Three course wedding breakfast followed by Coffee and Mints
Half bottle of Red or White Wine
Glass of Sparkling Wine to toast

£37.50 per person

Gold

Welcome drink upon arrival
Three course wedding breakfast followed by Coffee and Mints
Half bottle of Red or White Wine
Glass of Sparkling Wine to toast
Luxury Chair Covers and Sashes
Plus two bottles of Lanson Black Label Champagne for the Top Table

£42.50 per person

Platinum

Welcome drink upon arrival
A selection of canapés upon arrival
Four course wedding breakfast followed by Coffee and Chocolate Truffles
Cheeseboard for each table
Half bottle of Red or White Wine
Glass of Champagne to toast
Luxury Chair Covers and Sashes

£57.50 per person

One starter, one main course and one dessert is to be selected for the entire wedding party. We do however cater for vegetarians and those with special dietary requirements.

Menu



Starters

Prawn, Salmon and Champagne Roulade set on a bed of Fine Leaves
Chicken Liver Paté, served with a toasted Brioche and Chutney
Classic Prawn Cocktail with Marie Rose Sauce
Galia Melon served with Mixed Berries and Raspberry Coulis (v)
Smoked Mackerel and New Potatoes bound in a creamy Horseradish Dressing
Pan fried Garlic Mushrooms topped with Cheese Sauce and finished under the grill (v)
Terrine of Ham Hock served with mildly spiced Piccalilli
Smoked Duck and Orange Salad with sweet Marmalade Dressing

Chef's Homemade Soups (v)

Golden Vegetable
Roasted Tomato & Basil
Classic Leek and Potato
Cream of Mushroom

(Served as an additional course for **£3.95** per person)

Intermediate (v)

A selection of sorbet
Citrus Cocktail

(Served as an additional course for **£2.95** per person)



Menu



Main Courses

Roast British Sirloin of Beef and Yorkshire Pudding served with homemade Gravy

Traditional roasted Turkey served with all the trimmings

Pan fried Supreme of Chicken with a Classic White Wine and Mushroom Sauce

Braised Steak cooked with Red Wine & Mushrooms

Lamb Shank with Mint Jus served on a bed of Mashed Potato

Poached fillet of Salmon with a Creamy Asparagus Sauce

Cumberland Sausage served on a bed of Mashed Potato

Oven roasted Chicken Supreme served with a Red Wine Jus

Field Mushroom filled with Peppers and Spinach topped with grilled Goats Cheese (v)

Oven roasted Red Pepper filled with Mediterranean Vegetable Risotto topped with melted Cheddar

Pan fried Halibut with a Herb Crust and Tomato and Basil sauce

All main courses are served with a selection of freshly prepared seasonal vegetables and potatoes.



Menu



Desserts

Chef's Apple Pie, lightly spiced with Nutmeg & served with Custard
Creamy Cheesecake, with a Crunchy Biscuit Base, topped with Mixed Berries
Fresh Fruit Pavlova with Chantilly Cream
Cream filled Profiteroles served with Chocolate Sauce
Creamy Citrus Tart with a light Biscuit Base
Chef's Bread & Butter Pudding served with Custard
Zingy Lemon Meringue Pie
Rich Chocolate Mousse with a light Biscuit Base

Selection of Cheese & Biscuits Served with Celery & Chutney
A selection of traditional Belgian Chocolate Truffles

£3.25 supplement

£2.95 supplement

Children's Menu

Chef's Homemade Tomato Soup or Galia Melon with Raspberry Coulis

Classic Sausage and Mash served with Garden Peas
Chicken Nuggets, Chips and Baked Beans
French Stick Pizza, Chips and Salad

Vanilla Ice Cream and Chocolate Sauce

Orange Juice or Orange Squash

£10.00 per person
(10 years and under)

Evening Buffet



Party Buffet A

Vegetable Spring Roll
Beer battered Cod Goujons
Cheese & Tomato Pizza
Crispy Chicken Drumstick
Gala Pie with Egg
Freshly filled Sandwiches
Sausage Rolls
Selection of Crisps
Crudités & Dips
Cheese & Onion Lattice Fingers

£9.95 per person

Party Buffet B

Platter of mixed of Cold Meats
Selection of Bread rolls
Cheese platter
Prawns Marie Rose
Mixed Leaf Salad
Pasta Salad
Coleslaw
Crudites and Dips
Gala Pie
Homemade Quiche
Pickles and Olives

£14.95 per person

Barbeque Menu

Beef Burger
Sausage
Cajun Chicken Breast
BBQ Ribs
Bread Rolls
Mixed Salad Leaves
Pasta Salads
Coleslaw
Jacket Potatoes
Selection of Dips & Pickles

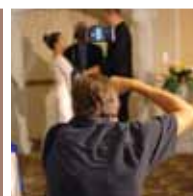
£12.95 per person

Buffet Desserts

Creamy Cheesecake, with a Crunchy Biscuit Base, topped with Mixed Berries
Rich Chocolate Mousse with a light Biscuit Base
Fresh Fruit Pavlova with Chantilly Cream
Cream filled Profiteroles served with Chocolate Sauce
Fresh Fruit Salad

£2.95 per person

What Happens Next?



Please make an appointment to meet with our wedding co-ordinator by telephoning 01159 655 600 to discuss initial requirements and availability of dates.

After confirming your date is available we require a £200 holding deposit, accompanied by a signed copy of our Terms and Conditions. You will then receive a confirmation letter inviting you to make an appointment at your convenience to discuss your further ideas and to begin planning your day with your wedding co-ordinator.

Following the initial meeting we would ask you to visit the venue for a follow up meeting approximately 6 – 8 weeks prior to your wedding to discuss and confirm your chosen wedding breakfast, reception drinks, evening buffet, entertainment, room decoration, set up and timings. However, please bear in mind that your wedding co-ordinator is always on hand in the months leading up to your day if you have any questions, need advice or guidance on any aspect of your day

Points to Consider...

To help you begin making plans please find some useful points below.

These are provided as guidelines only: 12 months before: Choose your date, budget, number of guests, venue, book your honeymoon and choose your Best Man and Chief Bridesmaid

8 months before: Choose your dress, book your transport, arrange a photographer, make a gift list, reserve your guests' accommodation and book a DJ.

5 months before: Choose your stationary and flowers, send your invitations, choose your rings and order your wedding cake.

2 months before: Book your hair and makeup stylist, finalise your menus, reception drinks, wines and table plans.

2 weeks before: Confirm final numbers and submit full payment. You can also discuss final details at this stage with your wedding co-ordinator.



Wedding Etiquette



When it comes to planning your reception here are some examples of traditional wedding etiquette to give you some guidance.

The Receiving Line

The receiving line is the ideal way to greet your guests. The traditional receiving line is as follows:

Brides Mother, Bride's Father, Bride, Groom, Groom's Mother, Groom's Father, Chief Bridesmaid, Best Man

Seating Plan

Below is the traditional table plan but this can be altered according to your requirements:

Best Man
Chief Bridesmaid
Groom's Father
Bride's Mother
Groom
Bride
Bride's Father
Groom's Mother
Bridesmaid

Toasts and Speeches

- Before the meal is served it is traditional for someone to say grace.
- The Bride's father proposes a toast to the Bride and the Groom
- The Groom then replies by thanking the Bride's parents and guests.
- He then toasts the Bridesmaids.
- The Best Man then replies on behalf of the Bridesmaids and reads a selection of the wedding cards.

Further Arrangements



We have worked with the following suppliers for many years and have found their products and services to be of a consistently high standard.

Flowers

Flowers and Gifts by Scrupypys
01159 268 855
www.flowersbyscrumpys.co.uk

Wedding Cakes

Helen Houlden Exclusive Cake Design
www.helenhouldencakes.co.uk
01159 656 132

Taxis

24/7 Taxis: 01159 652 477
D and G: 01159 607 607

Prestigious Car Hire

Lightfoot Limousine Company
01159 636 222

Entertainment

DJ: Advanced Disco 01158 479 759
Live Music: Perry Williamson 07795 285 455

Chocolate Fountain

The Cocoa Tree (Teresa)
01159 615 982
www.cocoa-tree.co.uk

Photography

Jon Rouston
07709 446 071
www.jonrouston.co.uk

Accommodation

Park Plaza: 01159 477 200
Park Inn Nottingham: 01159 359 988

Balloons

Balloon Explosion
01159 396 333

Hair and Beauty

Creame Hair Designs
01159 653 656