



## *Wedding Menu 2012*

### *Menu A*

*Gloucester Old Spot Ham Hock Terrine with Toasted Brioche & Baby leaf Salad*

*or*

*Roasted Tomato Soup with Basil Oil, Herb Sippets & Homemade Bread*

*oOoOoOo*

*Seared Dorne of Salmon with a Lemon Butter Sauce*

*or*

*Roasted Loin of Herefordshire Pork with Glazed Apple & Cider Sauce*

*or*

*Roasted Mushroom Risotto (v)*

*oOoOoOo*

*Sticky Toffee Pudding,  
With a Warm Butterscotch Sauce (v)*

*or*

*White Chocolate Cheesecake Cream in a Tuile basket with a Compote of Red Berries (v)*

*(V) Suitable for Vegetarians*

*£39.50 per person Including VAT @ The Standard Rate*



## *Wedding Menu 2012*

### *Menu B*

*Warm Stilton Tart with Red Onion Marmalade & Baby Leaves (v)*

*or*

*Terrine of Chicken Liver with Toasted Brioche and Spiced Homemade Plum Chutney*

*oOoOoOo*

*Roast Breast of Chicken Wrapped in Herbs & Pancetta with a Roast Jus*

*or*

*Herb Crusted Loin of Cod with Creamed Leeks & Tarragon Dressing*

*or*

*Puff Pastry Pillow filled with Mediterranean Vegetables & Feta with an Olive Tapenade (v)*

*oOoOoOo*

*Black Cherry & Frangipan Tart with Fresh Cream (v)*

*or*

*Fresh Fruit Salad with Dairy Ice Cream (v)*

*oOoOoOo*

*(V) Suitable for Vegetarians*

*£39.90 per person Including VAT @ The Standard Rate*



## *Wedding Menu 2012*

### *Menu C*

*Home Cured Salmon Gravavlax with Dill Mayonnaise & Herb Salad*

*or*

*Leek & Potato Soup with Welsh Rarebit & Homemade Bread (V)*

*oOoOoOo*

*Grilled Sole with Lemon & Caper Butter*

*or*

*Grain Mustard & Honey Roasted Leg of Welsh Lamb with Thyme Roasted  
Roots & Redcurrant Jus*

*or*

*Baked Spinach & Ricotta Cannelloni (v)*

*oOoOoOo*

*Dark Chocolate Tart with a Coffee Bean Cream (v)*

*or*

*Summer Pudding with Vanilla Chantilly Cream (v)*

*oOoOoOo*

*(V) Suitable for Vegetarians*

*£39.75 per person Including VAT @ The Standard Rate*



## *Wedding Menu 2012*

### *Menu D*

*Smoked Salmon & Cream Cheese Roulade with Caviar & Cucumber Relish*

*or*

*Warm Gruyere and Leek Tart with Tomato Salsa and Continental Leaf Salad (v)*

*oOoOoOo*

*Roast Herefordshire Beef with Yorkshire Pudding and Horseradish Sauce*

*Or*

*Grilled Fillet of Seabass with Chilli Butter*

*or*

*Twice Baked Herefordshire Hop Cheese Soufflé with Roasted Beetroot & Glazed Shallots (v)*

*oOoOoOo*

*Glazed Lemon Tart with a Red Berry Compote (v)*

*or*

*Strawberry Pavlova with Vanilla Ice Cream & Jus de Fraise (v)*

*oOoOoOo*

*(V) Suitable for Vegetarians*

*£40.95 per person Including VAT @ The Standard Rate*



## *Wedding Menu 2012*

### *Menu E Old Favourites Menu*

*Prawn Cocktail*

*or*

*Mushrooms in Garlic with Mozzarella Cheese (v)*

*oOoOoOo*

*Bangers & Mash with Roast Onion Gravy*

*or*

*Smoked haddock Fishcake with Tartar Sauce*

*or*

*Baked Cauliflower Cheese with Mature Cheddar (v)*

*oOoOoOo*

*Bread & Butter Pudding with Dairy Custard (v)*

*or*

*Apple Crumble with Vanilla Ice Cream (v)*

*(V) Suitable for Vegetarians*

*£39.50 per person Including VAT @ The Standard Rate*



## *Carved Fork Buffet Menu 2012*

*Homemade Breads & Rolls (v)*

*Poached Salmon Mayonnaise*

*Roast Peppered Herefordshire Beef*

*Honey & Grain Mustard Baked Ham*

*Roast Vegetable Lattice (v)*

*Warm Leek & Stilton Tart (v)*

*Smoked Salmon & Cream Cheese Roulade*

*Selection of Chutneys and Dressings*

*Minted New Potatoes*

*Mixed Leaves*

*Salad of Tomato, Cucumber & Spring Onion*

*Pasta Salad*

*Coleslaw*

*Mixed Pepper Vinaigrette*

*Dark Chocolate Torte*

*Vanilla Crème Brûlée*

*(v) = suitable for Vegetarians*

*£39.50 per person Including VAT @ The Standard Rate*



## *Children's Menu 2012*

*For children aged 12 and under*

*Smaller portions of your chosen menu are available should you prefer*

*Cream of Tomato Soup (v)*

*or*

*Galia Melon with Seasonal Fruit (v)*

*oOoOoOo*

*Fresh Pasta Carbonara, with Ham, Mushroom & Cheese*

*or*

*Pizza Margarita (v)*

*or*

*Homemade Chicken Nuggets with Fries*

*oOoOoOo*

*Fresh Fruit Salad (v)*

*or*

*Selection of Ice-creams (v)*

*(v) Suitable for vegetarians*

*Please select one dish from each course*

*£20.00 per child Including VAT @ The Standard Rate*



## *Welcome & Toast Drinks 2012*

### *Welcome your Guests with:-*

<i>Wine (175ml)</i>	<i>£4.20</i>	<i>per glass</i>
<i>Sherry</i>	<i>£3.95</i>	<i>per glass</i>
<i>Pimm's &amp; Lemonade</i>	<i>£4.95</i>	<i>per glass</i>
<i>Peach Bellinis</i>	<i>£5.50</i>	<i>per glass</i>
<i>Bucks Fizz</i>	<i>£4.95</i>	<i>per glass</i>
<i>Kir Royale</i>	<i>£5.50</i>	<i>per glass</i>
<i>Sparkling Wine</i>	<i>£4.95</i>	<i>per glass</i>
<i>Champagne</i>	<i>£6.95</i>	<i>per glass</i>

### *Non-alcoholic options:-*

<i>Orange Juice</i>	<i>£1.85</i>	<i>per glass</i>
<i>Mineral Water</i>	<i>£1.85</i>	<i>per glass</i>
<i>Elderflower Pressé</i>	<i>£2.95</i>	<i>per glass</i>

### *Toast your Guests with:-*

<i>Champagne</i>	<i>£6.95</i>	<i>per glass</i>
	<i>£37.50</i>	<i>per bottle</i>
<i>Sparkling Wine</i>	<i>£4.95</i>	<i>per glass</i>
	<i>£22.50</i>	<i>per bottle</i>
<i>Tea &amp; Coffee</i>	<i>£2.95</i>	<i>per person</i>



## *Canapé Menu 2012*

*Home Made Crisps, Marinated Olives & Nuts (v)*

*Melon & Parma Ham*

*Smoked Salmon & Cream Cheese Pinwheel*

*Honey & Soy Salmon Brochette*

*Mini Vegetable Samosa (v)*

*Parmesan & Olive Palmas (v)*

*Wild Mushroom Barquette (v)*

*Chicken Teriyaki Brochette*

*Assorted Mini Tartlet (v)*

*Chicken Liver Pate & Pear Chutney Crostini*

*Provencale Vegetable Crostini (v)*

*Mini Spring Roll (v)*

*V = Suitable for Vegetarians*

*£5.75 per person for a combination of any 3 canapés*

*Prices include VAT @ The Standard Rate*



## *Evening Snack Menu 2012*

*This Evening Snack Menu has been created for those planning an afternoon Wedding, followed by a Three Course Meal, who feel that their Guests will be too full to contemplate tucking into one of our Evening Buffets:-*

<i>Bacon Roll</i>	<i>£4.95</i>
<i>Hot Dog - Jumbo Gloucester Old Spot Sausage with Caramelised Onion &amp; Mustard</i>	<i>£4.95</i>
<i>Large Pork Bap, with Apple Sauce and Stuffing (minimum order of 50 Baps required)</i>	<i>£7.95</i>
<i>Selection of British and Continental Cheese Board With variety of Breads (per head)</i>	<i>£8.50</i>
<i>Taste of Herefordshire Platter (locally produced hams, cheeses, meats and pickles with home-made breads)</i>	<i>£17.00</i>

### *Side Orders*

*(In Conjunction with any of the above or finger buffets)*

<i>Potato Wedges</i>	<i>Per Person</i>	<i>£2.75</i>
<i>Side Salads</i>	<i>Per Person</i>	<i>£2.95</i>
<i>Selection of Cheesecakes/Gateau</i>	<i>Per Person</i>	<i>£5.25</i>



## *Evening Finger Buffet Menu 2012*

### *Menu A*

*Selection of mixed sandwiches on  
white and granary bread \*\*  
Home Made Pizza  
Cheese straws\*  
Crisps and nuts\*  
Medley of tartlets\*\*  
Vegetable pakoras\**

**£13.50**

*\* - Suitable for vegetarians*

*\*\* - Vegetarian choices included*

*All prices include VAT @ The  
Standard Rate*

### *Menu B*

*Selection of mixed sandwiches on  
white and granary bread \*\*  
Mini fishcakes with dipping sauce  
Vegetable Samosas  
Spring rolls\*  
Assorted mini pizzas\*\*  
Chicken satay brochettes  
Spiced jacket wedges\**

**£14.25**

*\* - Suitable for vegetarians*

*\*\* - Vegetarian choices included*

*All prices include VAT @ The  
Standard Rate*

### *Menu C*

*Selection of mixed sandwiches on  
white and granary bread \*\*  
Salmon goujons with tartare sauce  
Mini jacket potatoes with cream  
cheese\*  
Mini Pork Pies with Apple Chutney  
Vegetable samosas\*  
Mini turnovers\*\*  
Oriental chicken brochettes  
Vegetable pakoras*

**£16.95**

*\* - Suitable for vegetarians*

*\*\* - Vegetarian choices included*

*All prices include VAT @ The  
Standard Rate*

### *Menu D*

*Selection of mixed sandwiches on  
white and granary bread \*\*  
Crisp Mozzarella with Tomato Salsa\*  
Pork pie & chutney  
Spring Rolls\*  
Chicken goujons with dipping sauce  
Pizza\*\*  
Assorted tartlets\*\*  
Salmon fishcakes  
Vegetable samosas\*  
Cajun spiced jacket wedges\**

**£18.95**

*\* - Suitable for vegetarians*

*\*\* - Vegetarian choices included*

*All prices include VAT @ he  
Standard Rate*



## *Wine List 2012*

### *White Wines*

**1. *Ladera Verde Sauvignon, central Valley 2008 (Chile)***

**£15.50**

*Crisp and fresh with limey fruit, a hint of herbs and a twist of melon. Typically dependable and friendly, and an excellent introduction to Chile.*

**2. *Los Vilos Chardonnay 2008- Chile***

**£15.75**

*A real crowd pleaser! Chardonnay with a dash of Sauvignon Blanc blends well to give weight and lively tropical fruit flavours.*

**3. *Wide River Chenin Blanc 2008- South Africa***

**£16.50**

*Crisp and appealing. This is a wine with a gentle floral character and well balanced acidity.*

**4. *Astica Semillon Sauvignon 2006- Western Australia***

**£18.00**

*An attractive wine with good herbaceous and gooseberry flavours. The Semillon gives it weight in the mouth balanced by the acidity and freshness of Sauvignon.*



**P**ARKFIELDS  
COUNTRY HOUSE  
*Wine List 2012*

*White Wines*

**5. Pinot Gris, Mendoza, Bodega Lurton 2008 (Argentina)**  
**£22.00**

*Rare in Argentina, the Lurtons harvest this variety first each year to retain the delicate bouquet and the rich complex flavours of peaches, apricots and raisins.*

**6. Churton Sauvignon Blanc 2008- New Zealand**  
**£24.00**

*Quite simply a stunning wine. Delicious grassy, gooseberry flavours abound.*

**7. St. Veran Collovray 2008- Burgundy**  
**£25.95**

*This is a fine white Burgundy with slightly fuller richer flavours than nearby Chablis. Enjoy this with creamy chicken dishes.*

**8. Chablis Caractere 2007 - Burgundy**  
**£29.95**

*This is a very true style of Chablis with a flinty, mineral character, concentrated fruit and a crisp dry finish.*



## *Wine List 2012*

### *Red Wines*

*9. Ladera Verde Merlot, Central Valley 2008 (Chile)*

*£15.50*

*This has lovely plummy Merlot fruit with a ripeness that is so typical of Chile. Easy and very drinkable, this is a pleasing wine for current drinking.*

*10. Los Vinos Cabernet Sauvignon 2008 - Chile*

*£15.75*

*A classic combination of Cabernet and a dash of Merlot makes for a fruity soft flavoursome red to be enjoyed with or without food.*

*11. Moncaro Sangiovese 2005 - Italy*

*£16.50*

*Won a seal of approval at this years international wine challenge. A fragrant bouquet with hints of wild berries*

*12. Astica Merlot Malbec 2006 - Argentina*

*£18.00*

*From the famous Trapiche vineyard comes this fantastic example of just what Argentina are capable of producing. Soft round & very easy drinking.*



## *Wine List 2012*

### *Red Wines*

***13. Solera Shiraz 2008 - Western Australia***

***£19.95***

*Soft and fruity with the dominance of black pepper and mulberries. Overtones of plums and a good lift of oak towards the end. Slightly more refined than its South Australian counterparts.*

***14. Freedom Cross Pinotage, Coastal Region 2008 (South Africa)***

***£18.90***

*This wine is softly styled with intense blackberry fruit and mocha coffee notes.*

***16. Chateau Chassantour 2007 - Beaujolais***

***£21.75***

*A Succulent, velvety soft Beaujolais from a top Domaine. This Gamay has delicious raspberry character and good length.*

***17. Vina Salceda Crianza 2005 - Rioja***

***£26.50***

*A full bodied rich, oaky wine that would be a perfect partner to Game or richly flavoured dishes.*



## *Wine List 2012*

### *Rose Wine*

19. *Astica Cabernet Sauvignon Rose - 2006- Chile*  
£15.60

*A full flavoured rose rich in raspberry & strawberry flavours. Dry but still fruity. Smooth & elegant*

### *Sparkling Wine & Champagne*

20. *Tanners Cava Brut (Spain)*  
£22.50

*A Superb, creamy, biscuity Cava with a lovely fine mousse and plenty of character.*

21. *Prosecco di Valdobbiadene*  
£22.50

*A fine alternative to Champagne. Dry but still fruity with fresh fruit aromas.*

22. *Tanners Champagne, Extra Brut Reserve*  
£37.50

*A Superb dry Champagne with an attractive golden colour and a fragrant fruity structure.*

### *Dessert Wine*

23. *Chateau Septy 1999 - Monbazillac*  
£15.50

*Made from the same grapes as Sauternes, this is a golden yellow, sweet wine with refreshing acidity.*

### *Port*

24. *Taylors LBV 2000*  
£30.00

*By the Glass*

*£4.00*



## *Frequently Asked Questions & Prices 2012*

### ***What does 'Exclusive Use' actually mean?***

*Parkfields 'offers Exclusive Use', which means that for the duration of your booking, you have the whole of Parkfields to yourselves. This enables the whole Team of Staff to be completely focussed on you and your Guests.*

### ***What do you charge for hiring Parkfields?***

*We charge £1000 for 24 hours Exclusive Use. This will commence from 12 noon on the day of your Wedding and finish at 12 noon the following day. Why not start the Wedding celebrations early and take over Parkfields for 48 hours. This allows you and your guests to check in from 12 noon the day before your Wedding.*

### ***Do we have to book Parkfields for 24 Hours for our Wedding?***

*No, for wedding bookings made within 90 days of the event, no venue hire charge will apply. Our individual function rooms are charged out at £100.00 each.*

### ***Can we get married at Parkfields?***

*Yes - Parkfields is able to offer a variety of different rooms to suit individual requirements. A civil Ceremony is priced at £415.00. This does not include the registrar's fee.*

### ***What is your minimum and maximum number for Weddings and Receptions at Parkfields?***

*For Weddings taking place on Fridays and Saturdays we have minimum number of 50 adults. We can offer seating banqueting within Parkfields for up to 90 guests. You are also welcome to invite extra guests to join your evening celebrations.*

### ***Can I give my guests a choice of what they can eat?***

*Yes. From the menus A-E you can choose 2 starters, 2 main dishes and a vegetarian dish and 2 desserts. If you do decide to give your guests a choice then we do ask for you to include their choice on the name place cards.*

### ***How many en-suite Bedrooms does Parkfields have?***

*Parkfields has 22 en-suite Bedrooms, accommodating a maximum of 44 Guests. 20 double/king size bedroom &, 2 twin bedded rooms.. We also have 2 extra beds for children and 1 cot.*

### ***Are we required to take all the bedrooms?***

*No. We only ask that between you and your guests you occupy 10 double bedrooms per 24 hours let. Bedrooms are not required to be taken if the Wedding booking is made within 90 days of the event.*



## *Wedding Accommodation Tariff*

### *2012*

#### **Single Occupancy**

#### **Double Occupancy**

Double/Twin Rooms	£90.00	£115.00
Bridal Suite		£160.00
Feature King/Queen		£160.00

The above rates are per room, per night with English or Continental breakfast.

#### **Terms and Conditions of Bookings**

Reservations will only be confirmed on receipt of a valid credit card number, cheque or cash payment, for individual bookings. We also require a signed copy of the Terms & Conditions.

#### **Cancellation Charges**

Charges will apply to all cancellations made with less than 48 hours notice. If a room is re-sold at the original booking value, charges will be waived, less a cancellation fee of £15.00 per room.

#### **Cancellation Charges**

Single	£90.00
Double	£115.00

This Tariff is valid for services provided between the 1<sup>st</sup> of January 2012 and the 31<sup>st</sup> of December 2012 inclusive, and includes vat @ The Standard Rate.



## *Wedding Terms and Conditions*

**2012**

**1. Deposits. Variations and the minimum charge:**

- a. To secure a booking, unless an approved credit account customer, then the function requires a non-refundable deposit of £1000 to be paid per 24 hours Exclusive use hire.
- b. Final numbers must be received by Parkfields Country House, in writing, 14 working days prior to the event, after which any cancellations will be charged as per the table below.
- c. 75% of the outstanding **total** amount of the events minimum charge is due 30 days before the event and the remaining 25% is due 14 days before the event.
- d. During the event any extras to the contract must be signed for by an authorised signatory before the service is provided. Any outstanding balance to the account is payable by the customer on completion of the event. The customer is responsible for checking, signing and settling the account.
- e. Any accommodation required for wedding guests, not forming part of the contract, will only be confirmed in writing on receipt of a valid credit card, cheque or cash payment. Cancellation charges of £90 per room will apply to any cancellations made with less than 48 hours notice. If the room is re-sold, at the original booking value, charges will be waived, less a cancellation fee of £15.00 per room.
- f. For accommodation that forms part of the agreed contract, the terms and conditions of the contract will apply.
- g. All **credit card** transactions will incur a 2.5% **surcharge** on the net amount
- h. No venue hire charge will apply to bookings made within 90 days of the event.

**2. Cancellation charges:**

- a. Cancellation charges as percentage of the minimum charge will apply as follows:

No. Of Guests	Less than 4 weeks	4 ~ 8 weeks	8 ~ 12 weeks	Over 12 weeks
Up to 30	100%	75%	25%	Deposit only
30 and over	100%	75%	50%	Deposit only

- b. No charge will be made if a booking is made within 6 weeks of the event, where notice of cancellation is received in writing by Parkfields Country House within 14 days of confirmation of a booking and at least 14 days prior to the event.
- c. If Parkfields Country House is re-let for a function for the same dates at a similar value, an administrative fee of £100 only will be charged.

**3. All invoices or outstanding balances need to be settled 14 days prior to the event: late**



## *Wedding Terms and Conditions*

### **2012**

6. The final number of guests for a booked function should continue to be not less than 90% of the original numbers stated on the contract, otherwise Parkfields Country House reserves the right to charge the agreed function rooms or to apply an additional extra charge. Weddings taking place on Fridays or Saturdays must be of a minimum of 50 Adults.
7. A £1000 venue hire charge is made for 24 hours Exclusive Use. This does not include the Ceremony fee. This will not apply if the booking is made within 90 days of the event.
8. Should the customer wish to employ the services of any outside contractor other than those arranged by Parkfields Country House at his/her function, he/she must undertake to indemnify Parkfields Country House against any claim made against them resulting from an act or default by any of his/her servants or caused by any equipment supplied by them. This indemnity is also to include cover under the Health and Safety at Work Act 1974. Any outside contractor employed by the customer must report to the Duty Manager and contractors must comply with appropriate legislation including the Fire Precautions Act. Parkfields Country House reserves the right to refuse access, without prejudice, to any contractor. All Bands and Discos will incur an entertainment fee.
9. The customer and all persons attending must comply with all the requirements of the Licensing Act 2003 together with all statutory instruments since enacted. The customer is responsible for all his/her guests and paid servants to leave Parkfields Country House at the time stated on the contract without causing any disturbance to the neighbours of Parkfields Country House.
10. The venue shall not be held responsible for any failure to provide facilities contracted if prevented from doing so as a result of "Force Majeure" or any other cause beyond its control.
11. Drink or food must not be brought onto the premises unless agreed by the Parkfields Country House Management.
12. Children must be kept supervised at all times and are the responsibility of their Parents/Guardians.
13. In the event of any disputes, determination by the Directors of Parkfields Country House will be accepted in respect of services used, consumed or cancelled.

I agree to the above Terms and Conditions

Signed

