



***Lansdowne Strand Hotel  
Wedding Day Package***

# ***Congratulations***

*The team at the Lansdowne Strand Hotel congratulate the two of you on your engagement and forthcoming ceremony. We believe your ceremony should be the happiest day of your life, memorable not only for yourselves but for friends and family.*

*At The Lansdowne Strand Hotel we will professionally guide you through all the arrangements and organisation to ensure your special day is a truly memorable one.*

*This is your day and you may have promised yourselves something unique and different. We would be only too happy to discuss and plan these for you*

*So join the many couples that we have seen enjoy their happy day and let us ensure your future happiness starts with the very best.*

***Weddings at the Lansdowne Strand Hotel***

*The Lansdowne is the perfect venue to have your perfect day, we will work with you to help you through the planning and organisations to tailor make your perfect day.*

*The Lansdowne strand room can accommodate up to 50 people for a seated wedding breakfast and up to 100 for an evening buffet reception, the strand room is secluded and has its own bar and small dance floor,*

*Our level of service and quality of food is of a high standard; our dedicated staff will ensure your future happiness starts with the very best.*

*Please do not hesitate to contact us to make an appointment to view our facilities and to discuss your individual requirements.*

***Please Contact:***

The Lansdowne Strand Hotel  
The Strand  
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***Wedding Pack one:***

*Three courses sit down meal:  
Strand room hire:  
The suite for the bride and groom:  
Orange juice on arrival:  
Table cloths and paper napkins:*

*£25.00 per a head:*

***Wedding Pack Two:***

*Four courses sit down meal:  
Strand room hire:  
The suite for the bride and groom:  
Orange juice and sparkling wine on arrival:  
Glass of wine per a person with the meal:  
Table cloths and paper napkins:  
Candle holders on each table:*

*£35.00 per a head:*

***Wedding Pack Three:***

*A deluxe 4 course menu:  
Strand room hire:  
The suite for the bride and groom  
Orange juice and champagne on arrival:  
Half a wine bottle and a glass of port per a person:  
Champagne toast:  
Linen table clothes and napkins:  
Coloured decorations on table:  
Coloured candles on each table:*

*£45.00 per a head:*

**Three course wedding Package:**

*For a choice of a three course sit down meal choose a starter, main meal and dessert from the list attached:*

**Four course wedding package:**

*For a four course sit down meal choose a starter, main meal and dessert from the list attached.  
The four course menu is also followed by a cheese board:*

**Evening Buffet Packages:**

*Please see our evening buffet menus options which are available from £7.95 per a head, up to 100 people:*

**Buffet Menu**

**Buffet 1**

Selection of Sandwiches  
Sausage Rolls  
Quiche  
Mini Scotch Eggs  
Sausages  
Crisps  
Nuts  
Cheese & Pineapple  
**£7.95**

**Buffet 2**

Selection of Sandwiches  
Sausage Rolls  
Quiche  
Mini Scotch Eggs  
Sausages  
Crisps  
Nuts  
Cheese & Pineapple  
Chicken Goujons  
Pizza Slices  
**£9.50**

**Buffet 3**

Selection of Sandwiches  
Sausage Rolls  
Quiche  
Mini Scotch Eggs  
Sausages  
Crisps  
Nuts  
Cheese & Pineapple  
Chicken Goujons  
Pizza Slices  
Filled Vol-u-Vonts  
Spicy Chicken Wraps  
**£12.00**

Above is the buffet item list, we can cater for all dietary needs if you have any special requests please ask a member of staff and we will be pleased to help.

## **Booking Information for a wedding breakfast and reception**

If you wish to book your wedding breakfast & reception at the Lansdowne Strand Hotel, on making the booking we will require a non-refundable deposit and the following information...

Date of your wedding  
Approximate times (arrival – wedding breakfast – reception)  
Number of guests for the wedding breakfast  
Number of guests for the reception  
Entertainment requirements

No later than 6 weeks prior to the day  
Your colour preference for the tablecloths, napkins \*candles and \*flowers  
(\*if applicable). You should inform your guests of the menu options.

No later than 4 weeks prior to the day of your wedding  
You and your guest's menu selection  
Drinks selection

We can now draught up the final costing. At this stage we will require the full payment which can be made either by cheque, cash or credit card. If for any reason after this stage there are additional changes with associated costs, then only cash or credit card payments can be accepted

The final stage: about 1 week before the wedding day, make an appointment to come in for a drink and a final chat so we can discuss:

- How you would like the tables set out
- Any decoration you would like i.e. confetti, balloons etc

Then with everything under control we will see you on your wedding day!!

### **Deposit**

An initial non-refundable 25% deposit of the total amount is payable on booking, a deposit is required to secure your booking. The full balance amount will be payable one month prior to the function date. Failure to pay the full balance will result in a cancellation.

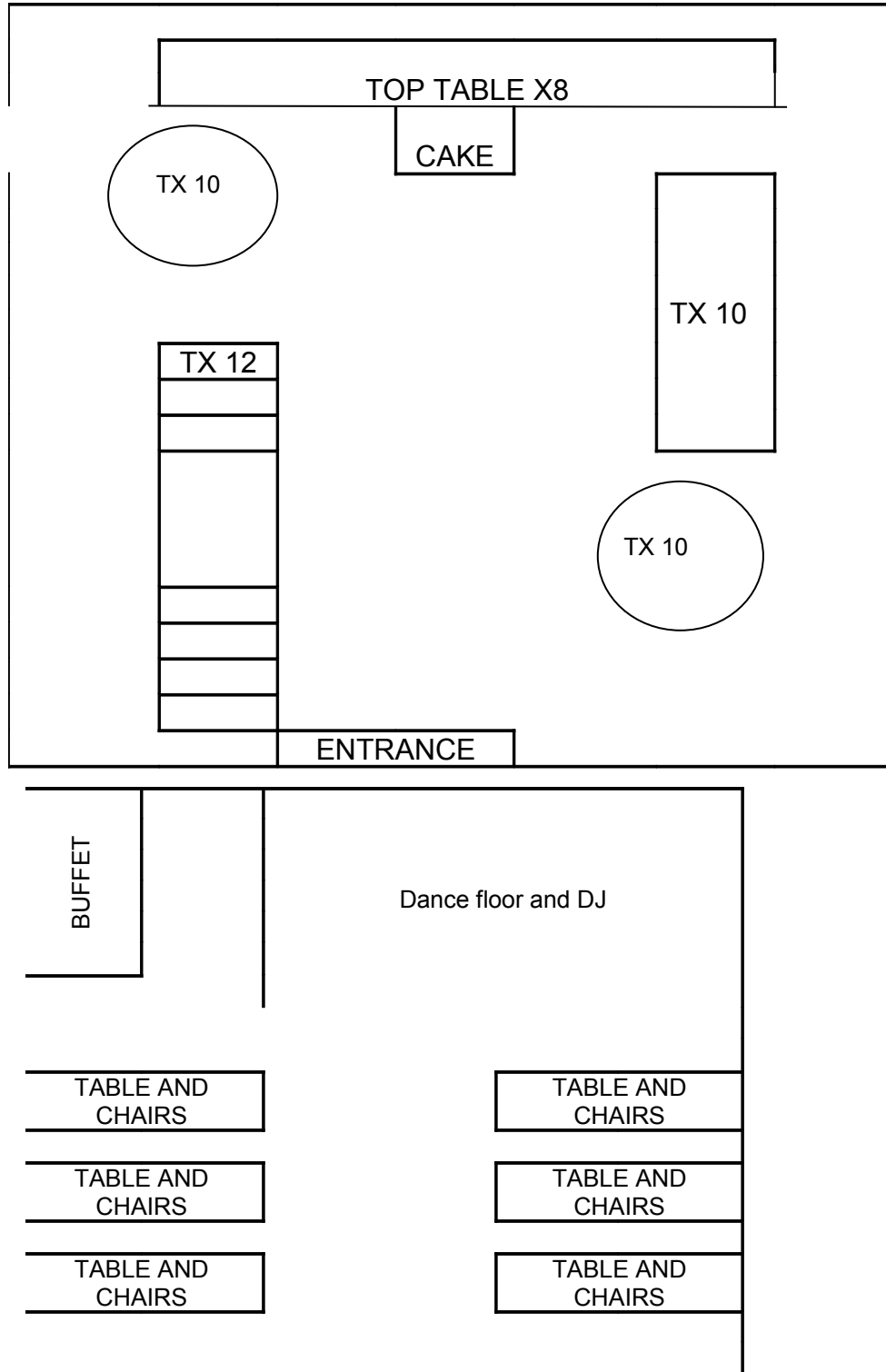
### **Cancellation**

We hope that a cancellation will not be necessary, but in the event of a complete cancellation, deposits are non-refundable and the following conditions will apply

Between 30 and 90 days before the function	50% of the final invoice
Less than 30 days before the function	75% of the final invoice

# Room Layout

Example of a wedding room layout



Example of a buffet room layout



## Extra Information

### Evening Functions

We at the lansdowne can also provide an evening party to complement your wedding breakfast. Our function room can hold up to 100 people. If you are after a finger or hot/cold buffet and disco prices start from just £6.95 for the buffet and £200 for our house DJ, but if you wish to provide your own entertainment you can do that also. The function bar has an extended licence to the rest of the hotel meaning it can stay open up until 12 midnight

### Accommodation and tariffs

The hotel has 26 en-suit individually designed rooms, including a family room. All our rooms are fully equipped with free WiFi access, tea and coffee facilities and room service available. Room rates are negotiable please ask a member of staff for information.

### Additional information

Let us take the stress out of organising your flower arrangements and table decorations, we can do all that for you, all you need to do is tell us what you are looking for and specific colours and we will sort out a price and do the rest

If you have any questions or problems with the wedding pack please feel free to contact us, as we are always willing to accommodate you're every needs.

## **Wine List 2008**

### White Wine

Clear Mountain, Chenin Blanc	£8.95
Niersteiner Gutes Domtal	£8.95
Pinot Grigio	£9.95
White Zinfandel,	£12.95

### Red Wine

Rivergum, Shiraz Cabernet	£8.95
Cornellana, Merlot	£12.95
Foot of Africa Pinotage	£15.95

### **Champagne & Sparkling wine**

Bernard Gaucher

£28.95

Bollinger Champagne £60.95

.Varichon & Clerc £10.95

**Soft Drinks**

Orange Juice £5.00 per jug Still Spring Water £3.50

Apple Juice £5.00 per jug Sparkling Water £3.50

**Hot Beverages**

Pot of Tea £1.50 Cup of Coffee £1.50

Hot Chocolate £1.50 Herbal Tea £1.50

# Menu selection

## Wedding pack 1 menu

***Homemade Vegetable Soup***

*Prepared using the freshest of ingredients finished with double cream*

*Or*

***Dovetail of Honeydew Melon***

*Set on a pool of feathered fruit caulis*

*Or*

***Chefs Chicken Liver Pate***

*Served with seasonal leaves, Melba toast and red onion and chilli Marmalade*

*x-x-x-*

***Supreme of Chicken***

*Served with a Mushroom, white wine and tarragon Sauce*

*Or*

***Plaice Roulade***

*Filled with fresh baby Spinach coated with a light tomato concasse*

*Or*

***Vegetable Stir Fry***

*Various seasonal vegetables bound in a honey and five spice jus served with a timbale of rice*

*x-x-x-*

***Homemade Profiteroles***

*Filled with cream Chantilly and coated in thick Chocolate Sauce*

*Or*

***Fruit Syllabub***

*A seasonal fruit puree bound with sweetened cream and white wine*

*Or*

*A selection of Ice Creams*

## **Wedding pack 2 menu**

***Homemade Mushroom soup***

*Made with fresh open cup mushrooms finished with finely chopped chives*

*Or*

***Egg and Prawn Harlequin***

*Two halves of boiled egg coupled with a duet of Marie rose and mayonnaise sauce*

*Or*

***Ham, feta and Olive Salad***

*Presented on a nest of dressed seasonal leaves*

*x-x-x-*

***Baked Loin of Pork***

*Presented with calvados jus and brandy apple sauce*

*Or*

**Grilled Supreme of Salmon**

*Set on a nest of buttered leeks with a mild grain mustard sauce*

*Or*

**Brie and Broccoli Basket**

*Florets of broccoli bound in a cream sauce presented in a cheese pastry basket topped with sliced brie*

*x-x-x-*

**Homemade Fresh Fruit Salad**

*Made with local and exotic fruits bound in a cinnamon stock syrup*

*Or*

**Backed apple pie**

*Served with custard*

*Or*

**Homemade lemon cheesecake**

*Set on a fruit caulis*

## **Wedding pack 3 menu**

**Homemade Chicken Consommé**

*A clear chicken soup garnished with fine strips of chicken and seasonal vegetables*

*Or*

**Scottish Smoked Salmon**

*Accompanied with homemade horseradish sauce and seasonal leaves*

*Or*

**Woodland Mushrooms**

*Pan-fried button mushroom with the addition of various nuts and smoked bacon*

*x-x-x-*

**Medium Roasted Sirloin Beef**

*Presented with your shire pudding, roast potatoes and traditional gravy*

*Or*

***Baked Lemon Sole***

*Filled with north Atlantic prawns set on a watercress and sorrel sauce*

*Or*

***Vegetable Strudel***

*Various seasonal vegetables bound on filo pastry served with a honey and sweet chilli sauce*

*x-x-x-*

***Exotic Fruit Basket***

*A tuille biscuit basket filled with sweetened cream and slices of seasonal exotic fruit*

*Or*

***Chocolate and Orange Terrine***

*Served with a coffee anglaise*

*Or*

***Homemade Profiteroles***

*Filled with a praline cream and coated in butterscotch sauce*

*x-x-x-*

***Also includes cheese & biscuits***

All these menus can be done separately either as a 2, 3 or 4 course.

Prices start from £14.95 for a 2 course