



Sykeside Country House Hotel & The Riding's Restaurant Wedding package

Thank you for your enquiry to Sykeside Country House Hotel and The Riding's Restaurant as a possible venue for your forthcoming Wedding. Please find enclosed our selection of wedding breakfast menus. Unfortunately, we do not offer an evening reception, we only cater for the wedding breakfast during the afternoon. We can cater for a minimum of fifteen guests up to a maximum of sixty guests for your formal wedding breakfast.



By booking your wedding party with us you will receive exclusive use of the bar area, restaurant & conservatory. The Conservatory can seat up to twenty-six guests & the dining room can seat up to sixty guests. You will also receive the bridal suite complimentary and if you wish to get ready and leave from here then that can be arranged.



Should any of your guests suffer from one or more of the fourteen known allergens please let us know in Advance so we can meet their dietary requirements



When booking your wedding with us we ask for a deposit of £200.00 to hold and confirm the booking and final payment must be made four weeks before the date of your wedding. If you make a provisional booking, then this will be held up to a maximum of four weeks.



If you wish to come and view the hotel and discuss any questions you may have then we ask kindly that you make an appointment. The best day for this is all day Saturday.

Photographs can also be found on our Facebook page –Sykeside country house hotel & the Riding's Restaurant. Please note all wedding menus also include chair covers and sashes in your chosen colour.



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Your wedding breakfast menus

Included within the menus are

A drink on arrival

Four course wedding breakfast or buffet style wedding breakfast

A drink with your meal

A drink for the toast

Chair covers and sashes in your chosen colour

Cream table linin

Cake stand & Knife



We will leave it up to you to decide whether you would like to offer your guests a choice of up to a maximum of four starters, four main courses and four desserts or if you would prefer for all your guests to have the same food then that is not a problem. If your guests are being given a choice, we will require a pre-order and ask that when you create your individual guest place cards that their food option is wrote on this.

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Wedding Breakfast Menu One £40.00 per person

A glass of prosecco or orange juice on arrival

A glass of red, white or rose wine during the wedding breakfast

Chef's freshly prepared leek and asparagus soup

Timbale of Atlantic prawns served with a cherry tomato and cucumber salad and a Marie rose dressing

Fantail of galia melon served with a medley of berries and a mango sorbet

Gateaux of black pudding layered with mashed potato coated with a mustard sauce

Traditional roast beef served with roast potatoes, a Yorkshire pudding and a rich beef gravy

Supreme breast of chicken served with creamy mash potato coated with a mushroom and pancetta jus

Pan seared fillet of salmon served with crushed new potatoes and a crab and lobster bisque

Three cheese and onion tartlet served with dressed salad leaves and chunky chips

All main courses are served with a selection of fresh vegetables

Apple and blackberry crumble served with custard

Chocolate profiteroles served with a triple chocolate ice cream

Strawberry pavlova

Mixed berry cheesecake served with a berry and cream ice cream

Followed by freshly brewed filter coffee / tea and chocolate mints

a Glass of prosecco for the toast

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Wedding breakfast menu two £55.00 per person

A glass of prosecco or orange juice on arrival

A glass of red, white or rose and a top up served with the wedding breakfast

Chef's freshly prepared roasted red pepper and butternut squash soup

Smooth chicken liver pate served with toasted ciabatta croutes and a red onion marmalade

Roasted goat's cheese sat on a bed of beetroot and rocket leaves drizzled with a sweet chilli and tomato chutney

Smoked salmon and cream cheese roulade served with dressed salad leaves and a lemon crème fraiche

Traditional roast beef served with roast potatoes and a Yorkshire pudding coated with a rich beef gravy

Oven braised shank of lamb sat on minted mash coated with a redcurrant and port jus

Pan seared fillet of seabass served with a potato gallate and a spiced tomato and chorizo sauce

Leek, olive and feta cheese tartlet served with dressed salad leaves and chunky chips

All main courses are served with a selection of fresh vegetables

Sticky toffee pudding served with a rich toffee sauce and vanilla ice cream

Lemon and blueberry cheesecake served with a blueberry ice cream

Vanilla pannacotta served with a medley of berries and a shortbread biscuit

Mixed berry pavlova

Followed by freshly brewed filter coffee / tea and chocolate mints

A glass of prosecco for the toast

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Wedding Breakfast Menu Three £70.00 per person

A glass of champagne or orange juice on arrival

Two glasses of red, white or rose wine served during the wedding breakfast

Chef's freshly prepared lightly spiced red lentil and carrot soup

Tempura battered king prawns served with a sweet chilli dressing

Mozzarella, olives and sundried tomatoes sat on dressed salad leaves served with a basil pesto dressing

Salt and chilli glazed pork belly ribs served with a spiced barbeque sauce

Medallions of fillet steak served with a blue cheese dumpling, chunky chips and a peppercorn sauce

Rump of lamb served with colcannon mashed potato and a blackberry jus

Pan seared fillet of hake topped with a herb and cheese crust served with crushed new potatoes and a watercress sauce

Goat's cheese, roasted red pepper and tomato tartlet served with chunky chips and dressed salad leaves

All main courses are served with a selection of market fresh vegetables

Warm chocolate brownie drizzled with a salted caramel sauce and chocolate ice cream

Lemon meringue pie

Vanilla crème brulee served with a medley of berries

Raspberry and white chocolate cheesecake

Followed by freshly brewed filter coffee and chocolate mints

A glass of champagne for the toast

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Buffet style wedding breakfast £35.00 per person

A glass of prosecco or orange juice on arrival

A glass of red, white or rose wine served with the buffet plus a top up

*A choice of two cooked carved meats (roast beef, roast lamb, roast pork or turkey)
and bread rolls*

A selection of vegetarian sandwiches

Herb crusted fillet of salmon and Atlantic prawns

A selection of homemade quiches (cheese and onion, quiche Lorraine, mixed pepper)

A selection of pizza (cheese and tomato, pepperoni & four cheese and mushroom)

Mixed salad leaves and dressing

Pasta salad

Coleslaw

A selection of vegetable spring rolls and vegetable samosas

Honey and mustard glazed cocktail sausages

A selection of vol au vonts

Duck spring rolls

Tempura battered king prawns

Plain, Cajun spiced & barbequed glazed chicken drumsticks

Southern fried potato wedges

New potatoes drizzled with butter

A choice of two freshly prepared desserts

Followed by freshly brewed filter coffee/ tea & chocolate mints

A glass of prosecco for the toast

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Afternoon Tea Style wedding breakfast £30.00 per person

A glass of prosecco or orange juice on arrival

A glass of prosecco served with the afternoon tea

A glass of prosecco for the toast

A selection of vegetarian, meat and fish sandwiches served on white and brown bread

A selection of warmed quiches

Coleslaw

Potato salad

Mixed salad

A selection of crisps

Miniature sausage rolls, pork pies and cheeseburgers

fries

A selection of gateaux's

Scones filled with fresh cream and strawberry preserve

Mini sherry trifle

Mini cupcake selection

Freshly brewed tea or filter coffee and chocolate mints

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Children's wedding breakfast menu £25.00

A glass of orange juice on arrival, with the meal and for the toast.

Starters

Chef's freshly prepared cream of tomato soup

Cheesy garlic ciabatta

Fantail of sweet galia melon served with strawberries

Prawn cocktail

buttered corn on the cob

Main Courses

Traditional roast beef served with roast potatoes and Yorkshire pudding coated with gravy

Sausage and mash served with beans or sweet corn

Fish, chips and mushy peas

Chicken strips served with chips or roast potatoes and beans or sweet corn macaroni cheese

Spaghetti bolognaise

Desserts

Chocolate fudge cake or chocolate profiteroles

Strawberry meringue

Fresh fruit salad

A selection of ice cream

sticky toffee pudding and vanilla ice cream

This menu is available for children under twelve years; you may also order smaller portions off your chosen wedding breakfast menu.

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Bedrooms for your guests

<u>Bedroom</u>	<u>description</u>
<u>201</u>	<i>An executive bedroom, comprising of a king sized bed, ensuite bathroom with spa bath, overhead shower and sauna. This room can also be used as a twin bedroom</i>
<u>202</u>	<i>An executive bedroom, comprising of a king sized bed, ensuite bathroom with spa bath, overhead shower.</i>
<u>203</u> <i><u>Bridal Suite</u></i>	<i>An executive bedroom, comprising of a four poster bed, ensuite bathroom with double bath and overhead shower.</i>
<u>204</u>	<i>A standard bedroom, comprising of a king sized bed, ensuite bathroom with shower. This room can also be used as a twin bedroom</i>
<u>205</u>	<i>A standard bedroom, comprising of a double sized bed, ensuite bathroom with shower.</i>
<u>206</u>	<i>A standard bedroom, comprising of a king sized bed and single bed with ensuite bathroom with shower. This room can sleep up to a family of four or be a twin.</i>
<u>207</u>	<i>A standard bedroom located on the ground floor. Comprising of a double bed with ensuite bathroom with bath and overhead shower. Ramp access at the side next to disabled car spaces.</i>
<u>208</u>	<i>A standard bedroom located on the ground floor. Comprising of a Single bed with ensuite bathroom with bath and overhead shower. Ramp access at the side next to disabled car spaces.</i>

All bedrooms are equipped with a trouser press, hair dryer, tea/ coffee making facilities and digital free view television. Our accommodation rate for your guests is priced at £35.00 B&B per person based on a double occupied room, £50.00 B&B based on a double room at single occupancy and £10.00 B&B for children. Please note we don't provide travel-cots. All prices include one nights' accommodation per room with English or continental breakfast. Prices include VAT at 20%. The bedrooms are available from 2pm onwards and we kindly request rooms are vacated no later than 11am the following day.

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Wedding booking form

Name:

Address:

Telephone number:

Mobile telephone number:

Date of Wedding:

Amount of Deposit Paid:
Date Deposit Paid

Approx number of guests' day:
Approx number of guests' night:

Final Balance:
Date Final Balance Paid:

We kindly ask that all outstanding balances should be paid up to four weeks before the date of your wedding. All deposits are non-refundable.

Date:
Print Name:
Signature :

Date:
Janet Kennedy
Signature:

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