



Stirrups Weddings

MAKING YOUR SPECIAL DAY... PERFECT!

Set in 10 acres of beautiful, manicured gardens, Stirrups Country House Hotel is a family owned and run hotel, with all of the attention to detail and flexibility that brings. Combined with the friendly and professional staff, you can be sure your special day will be exactly as you planned it.

Stirrups will always guarantee that your wedding will be the only wedding on that day, therefore we are able to give you all of the attention that you deserve on one of the most important days of your life.

We have put together four suggested inclusive wedding packages to help to give you some ideas. However these are just suggestions and we can build a bespoke package around you to give you exactly the day you always wished for!

With our dedicated wedding professionals with you every step of the way and our great team of talented chefs catering to your every need, you can be confident that Stirrups will make your special day perfect!

Newbury Package

Bucks Fizz, Prosecco or Pimms #1 on arrival
3 Course Wedding Breakfast for 60 guests
Half a bottle of our Vin du Pays House Wine Per Person
One Glass of Prosecco for Toast
Chair Covers supplied by Vesuvius, our preferred supplier
Use of Cake Stand and Knife
Silver Candelabra or Tea Lights on all tables
Master of Ceremonies
Overnight Honeymoon Suite for Bride & Groom
Use of Function Room & Manicured Gardens including Garden Games
DJ supplied by Orange Discos
Evening Buffet for 100 guests (6 items - Catering for 75 guests)
Complimentary Wedding Tasting for the Bride & Groom

Starters

Roast Tomato & Basil Soup
Chicken & Pork Terrine filled with Pistachios, Crusty Bread
Smoked Salmon & Marinated Artichoke, Orange Dressing

Mains

Confit Duck Leg, Braised Cabbage, Fondant Potato, Green Beans & Red Wine Sauce
Lemon & Thyme Roast Chicken Supreme, Rosti Potato, Glazed Carrots, Green Beans & Cream of Thyme Sauce
Roast Sirloin of Beef, Dauphinoise Potato, Garlic Mushroom, Seasonal Vegetables & Three Peppercorn Sauce
Mushroom Risotto, Almond Flakes & Herb Oil

Desserts

Profiteroles with Vanilla Cream and Chocolate Sauce
Lemon & Blueberry Cheesecake with Blueberry Frozen Yoghurt
Classic Creme Brulée with Butter Shortbread

Coffee & Mints

Evening Buffet for 100 guests – 6 items
(choices can be found on page 6)

2022/23: £8500.00 inc VAT

Extra Daytime Guest: £99.00 inc VAT

Extra Evening Guest: £19.00 inc VAT

(catering for 75% of the Extra Guests)

(5% off package price on Fridays & Sundays (excluding Bank Holiday Sundays))

Cheltenham Package

Glass of Champagne or Champagne Cocktail on Arrival
Sumptuous Handmade Canapés (3 per person)
3 Course Wedding Breakfast for 60 Guests
Half a Bottle of High End Wine per person (see wine choices on page 7)
One Glass of Champagne for the Toast
Chair Covers supplied by Vesuvius, our preferred supplier
Cast Iron Cream Post Box personalized for your Wedding
Use of the Cake Stand and Knife
Silver Candelabra or Tea Lights on all Tables
Master of Ceremonies
Evening Buffet for 100 guests (9 items - Catering for 75 guests)
DJ supplied by Orange Discos
Overnight Accommodation for the Bride & Groom & their parents (3 Rooms Max)
Use of our Function Room & Manicured Gardens including Garden Games
Complimentary Menu Tasting for the Bride & Groom

Starters

Roasted Pepper Soup
Confit Duck Terrine, Orange & Micro Salad with Molasses Dressing
Oak Smoked Salmon, Chive Crème Fraiche, Caperberries & Blinis
Spiced Lentil & Avocado Salad Stack

Mains

Roast Rump of Lamb, Dauphinoise Potato, Green Beans, Carrots & Lamb Jus
Slow Cooked Cornfed Chicken Breast, Garlic Crushed Potatoes, Baby Carrots, Baked Courgette & Mustard Sauce
Oven Baked Salmon, Potato Nicoise, Braised Leeks & Burre Blanc
Roast Sirloin of Beef, Dauphinoise Potato, Tenderstem Broccoli, Saute Mushroom & Red Wine Sauce
Pan Seared Duck Breast with Fondant Potato, Chicory, Green Beans, Port & Cherry Reduction
Pearl Barley, Three Bean Roast, Parsley Potatoes, Wilted Greens & Salsa Verde

Desserts

Chocolate & Orange Cheesecake with Orange Sorbet
Lemon Meringue Pie with Blackcurrant Sorbet
Summer Pudding with Dressed Strawberry and Mascarpone Cream
Rhubarb and Custard Crème Brulee with Butter Shortbread

Coffee & Mints

Evening Buffet for 100 guests – 9 items (choices can be found on pg 6)

2022/23: £9250.00 inc VAT

Extra Daytime Guest: £112.00 inc VAT

Extra Evening Guest (catering for 75%): £19.50 inc VAT

(5% off package price on Fridays & Sundays (excluding Bank Holiday Sundays))

Royal Ascot Package

Glass of Pink Premium Champagne on Arrival
Sumptuous Handmade Canapés (3 per person)
Four Course Wedding Breakfast for 60 Guests
Half a Bottle of Premium Wine (see wine choices on page 7)
One Glass of Premium Champagne for the Toast
Chair Covers supplied by Vesuvius, our preferred supplier
Cast Iron Cream Post Box personalized for your Wedding
Place Cards & Menus
Use of the Cake Stand & Knife
Floral Table Arrangement for each Table
Silver Candelabra or Tea Lights on all Tables
Master of Ceremonies
Evening Buffet for 100 Guests (12 items - Catering for 75 guests)
DJ supplied by Orange Discos
Overnight Accommodation for the Bride & Groom & their parents (3 Rooms Max)
Use of our Function Room & Manicured Gardens including Garden Games
Complimentary Menu Tasting for the Bride & Groom & 2 further guests

Starters

Honey and Mint infused Melon Fan with Parma Ham, Feta Cheese, Rocket and Balsamic Glaze
Duck Liver and Orange Parfait, Plum Chutney and Melba Toast
Dill and Gin Salmon Gravadlax, Pickled Ginger & Brioche
Crab & Prawns Tian with Avocado, Mango, Micro Greens & Coriander Dressing
Confit Pepper, Roast Cherry Tomatoes & Dressed Artichoke Tartlet

Intermediate Course

Raspberry Sorbet

Mains

Oven Baked Rack of Lamb, Dauphinoise Potato, Provençal Roasted Vegetables, Lamb Jus
Honey & Mustard Roast Pork Tender Loin, Fondant Potato, Carrots, Cider Cream Sauce
Roast Fillet of Beef with Dauphinoise Potato, Sauté Mushrooms, Diced Carrots & Shallots, Rich Red Wine Sauce
Pan Fried Seabass, Leek Potato Cake, Baby Carrots, Soy, Lemon & Ginger Sauce
Pearl Barley, Quinoa & Mushroom Risotto, Crisp Sage & Truffle Oil

Desserts

Trio of a Classic Mousse (Chocolate, Lemon & Raspberry Mousse)
Dark Chocolate Delice, Candy Hazelnut, Coffee Cream
Chocolate Base Vanilla Cheesecake, Fruit Coulis & Fresh Berries
Glazed Lemon Tart, Clotted Cream & Lemon Meringue
Granny Smith Apple Crumble Tartlet with Custard

Coffee & Mints

Evening Buffet for 100 guests – 12 items (choices can be found on pg 6)

2022 / 2023: £9950.00 inc VAT

Extra Daytime Guest: £135.00 inc VAT

Extra Evening Guest (catering for 75%): £22.50 inc VAT

(5% off package price on Fridays & Sundays (excluding Bank Holiday Sundays))

The Stirrups Package

Our Sole Use Package

“What’s Ours is Yours!”

We invite our Bride & Grooms to take over the house!

As well as the Cheltenham Package Extra’s, you will have access to all of our 46 luxury bedrooms for your guests so that everyone can stay & make the most of such a special occasion. Not only that, the overall cost of the package can be brought down by selling some of your rooms to your guests – please talk to one of our Wedding Coordinators for more details.

Would you like to have a creche for the children? No problem – we have a smaller function suite perfect for them to use – it’s yours!

Want to use the main bar with its roaring log fire as well as the function bar – no problem – both will be manned throughout the day, just for you!

Private breakfast in the morning at a certain time? No problem – just let your guests know the time - the Restaurant is all yours!

What about staffing? Well, all of our staff will be dedicated to making sure you have the Perfect day! What’s included is below:

Glass of Champagne or Champagne Cocktail on Arrival
Sumptuous Handmade Canapés (3 per person)
3 Course Wedding Breakfast for 60 Guests (Cheltenham Package Options)
Half a Bottle Wine per person (Cheltenham Package Options)
One Glass of Champagne for the Toast
Chair Covers supplied by Vesuvius, our preferred supplier
Use of the Cake Stand and Knife
Cast Iron Cream Post Box personalized for your Wedding
Silver Candelabra or Tea Lights on all Tables
Master of Ceremonies
Evening Buffet for 100 guests (9 items - Catering for 75 guests)
DJ supplied by Orange Discos
46 Bedrooms for your Guests – everyone can stay!
Use of our Floyd & Windsor Function Rooms, Our Lounge, Main Bar & Manicured
Gardens including Garden Games
Private Breakfast for all Residents
Complimentary Menu Tasting for the Bride & Groom

2022/23 : £19,500.00 inc VAT at 20%

Extra Daytime Guest: £112.00 inc VAT

Extra Evening Guest (catering for 75%): £19.50 inc VAT

(Discounts on the Package price is available on selected Winter Dates)

Snowflakes & Sparkles

Package

Available in November, December (on selected dates), January, February & March

Bucks Fizz or Prosecco on Arrival
3 Course Wedding Breakfast for 50 guests
(Snowflakes Winter Menu created from our most popular Winter dishes)
Half a bottle of our Vin du Pays Wine Per Person
One Glass of Prosecco for the Toast
Use of Cake Stand & Knife
Silver Candelabra or Tea Lights on all tables
Master of Ceremonies
Overnight Accommodation in our Honeymoon Suite for the Bride & Groom
Use of our Function Room & Winter Lawns
DJ supplied by Orange Discos
Evening Buffet for 100 guests (6 items – Catering for 75 guests)

Starters

Roasted Parsnip & Chestnut Soup
Home cured Salmon flavoured with Beetroot & Ginger, Rocket Salad & Sherry Vinaigrette
Smoked Duck, Orange & Crouton Salad with Raspberry Vinaigrette

Mains

Pan Fried Breast of Chicken with Seasonal Vegetables, Baby Potatoes & Grain Mustard Sauce
Roasted Loin of Pork served with Crushed Potatoes, Green Beans & a Sage Jus
Baked Supreme of Salmon, Boulangère Potatoes & Wilted Greens served with Parsley Sauce

Desserts

Warm Chocolate Brownie served with Vanilla Ice Cream
Winter Berry Eton Mess with Fresh Cream & Meringue
Blackcurrant Cheesecake with Vanilla Bean Sauce
Coffee & Mints

Evening Buffet for 100 guests – 6 items
(choices can be found on page 6)

2023/23: £7100.00 inc VAT

Extra Daytime Guest: £95.00 inc VAT

Extra Evening Guest: £18.50 inc VAT

(catering for 75% of the Extra Guests)

(5% off package price on Fridays & Sundays (excluding Bank Holiday Sundays))

Evening Buffet Suggestions

Finger Buffet Choices

Assorted Sandwiches
Spicy Chicken Goujon
Honey Glazed Pork Sausages
Japanese Style Chicken Thigh Chunks
Warm Sausage Rolls
Mini Fishcake with Tartar Sauce
Chicken Gyoza

Various Quiche
Vegetarian Samosa
Caprese Skewer with Olives
Pizza Slices
Sweet Potato & Curry Bites
Houmous with Vegetable Sticks
Pigs in Blankets

BBQ as an alternative to the Evening Buffet

We are able to provide a BBQ as an alternative to the evening buffet.

British Pork Sausages
Beef Burger
BBQ Chicken
Pork Ribs in BBQ sauce

Burger Buns
Garlic Bread

Caprese Salad
Coleslaw
House Salad
Potato Salad

£12.00 upgrade cost per person
£25.00 per extra evening guest

Hog Roast as an alternative to the Evening Buffet

(We require minimum numbers of 80 evening guests for the Hog Roast. We offer a Pork Spit Roast for numbers of less than 80 evening guests)

Hog Roast, Bap & Apple Sauce, Stuffing & Crackling
Potato Salad with Gherkins, Red Onion, Spring Onion, Chives & Mayonnaise
Mixed Leaf and Pepper Salad with Olives, Balsamic Vinigrette Dressing.
Coleslaw, White Cabbage, Carrots, Onion with Mayonnaise and Crème Fraiche.

£12.00 upgrade cost per person
£25.00 per extra evening guest

Optional Upgrades

Canapés

*To be served with drinks on arrival
(included in Cheltenham & Royal Ascot Packages)*

*Smoked Salmon Mousse & Brioche
Butterfly King Prawns with Sweet Chilli Sauce
Lamb Meatball & Mint Sauce
Chicken Liver Paté on Crostini
Mackerel Mousse & Blinis
Mini Vegetarian Quiche
Tomato & Mozzarella Bites
Pea & Almond Bruschetta
Homemade Scotch Eggs
Cracked black pepper and cheese straws
Aubergine, Tahini, Goats Cheese & Almond Cup
Grilled Asparagus wrapped in Pancetta*

Choice of 3 for £9.95 / Choice of 4 for £12.95pp

Intermediate Course— £4.00 per person

(included in Royal Ascot Package)

*Champagne & Crème de Cassis Sorbet
Raspberry Sorbet*

To Finish your Meal

*Individual Platter of Fine English Cheeses with Celery, Grapes & Savoury Biscuits
£10.00 per person*

Or have a Platter per table for £60.00 (based on 8 people).

Wine Upgrades

You are welcome to upgrade your reception drinks and tables wines on any of our packages. Please discuss pricing with the Duty Manager.

Our Wines

The following is a list of our more popular wines. For details of our complete wine list, please contact one of our Duty Managers.

Any wines can be used to upgrade any packages.

Newbury & Snowflakes Packages

- (W) France ; Sauvignon Blanc, Duc de Chapelle (Dry)
- (W) France ; Colombard Chardonnay, Duc de Chapelle (Med)
- (R) France; Cabernet Merlot, Duc de Chapelle (Soft & Mellow)
- (S) Italy: Prosecco Brut Azillo (Fruity aromatic bouquet)
- (SR) Italy: Pinot Nero Spumante (Delicate pink sparkling wine)

Cheltenham Package

-any wines from the above plus:

- (W) New Zealand; Sauvignon Blanc, Turning Heads (Ripe Gooseberry aromas)
- (W) Italy; Pinot Grigio, San Antini (Soft & well Balanced)
- (Ro) France; Cabernet Rosé, Domaine de la Grande Courtade (Fresh & crisp)
- (Ro) Italy; Pinot Grigio Rosé, 'Romato' Il Barco, Veneto (Dry & well balanced)
- (R) Argentina; ES Vino Malbec, Finca Sopenia (Spicy floral hints)
- (R) Australia; Shiraz, Copperstone Creek (Stylish & flavoursome)
- (R) Spain; Rioja Reserva (Red berry aromas)
- (C) France: House Champagne, Vauban Freres, Brut (Rich & Toasty)

Royal Ascot Package

-any wines from the above plus:

- (W) New Zealand; Sauvignon Blanc, Wairu River (Gold Winner, New Zealand)
- (W) Burgundy; Chablis, Domaine Gautheron (Intense Pear & Citrus aromas)
- (W) Loire Valley; Sancerre, Thierry Merlin Cherrier (Blackcurrant character)
- (R) New Zealand; Pinot Noir, 'Roaring Meg' (Red & Blackberry character)
- (R) Beaujolais; Fleurie, 'La Madone', Georges Blanc (Elegant & Fruity)
- (R) Italy : Primitivo, di Salento Doppio Passo (Fresh & Aromatic)
- (R) Bordeaux ; St Emillion, Château Gachon (Soft nose of Cherry & Cassis)
- (C) France; Le Noble Brut NV – (Delicate & complex nose, hints of Citrus)
- (C) France; Le Noble Brut Rosé NV (Deep salmon pink, rounded & supple)

Please note that wines and vintages may change at short notice.

Further Tariffs

Valid until 31st December, 2023.

Children requiring a meal	(10-15 years)	£42.50
(Price includes chair covers)	(2-10 years)	£22.50
	Under 2 years	£4.00

Rooms for your guests requiring accommodation

For a double room and Full English Breakfast (1 night)	2022: £115.00
	2023: £117.00

(Only available Friday, Saturday & Sunday nights & this price is exclusively for guests at your function)

Disco(Orange Discotheques Ltd) Price by Arrangement

Flowers, Place Cards & Menus Price by Arrangement

Wedding Tasting £40.00pp (for those not included in Package)

Room Hire Charges

The room hire for the wedding breakfast and evening function is included within the package price. If you would like a custom quote, a room hire may be applicable depending on your number of guests, the date of the wedding, and the choice of menus and options. Room hire charges can be discussed with the Duty Manager and will be confirmed in writing at the time of booking.

Civil Wedding Ceremony Room Hire Charges

(if choosing Stirrups Wedding Packages) ~	Friday and Saturday	£450.00
	Sundays	£350.00
Civil Ceremony only	Windsor Suite	£1000.00
	Floyd Suite	£2000.00

Discretionary room hire charges may be applied for bookings not meeting minimum number requirements. The charges will depend on final numbers.

All Prices include VAT

FAQs

This is your day and we are here to help you enjoy it and make sure all goes to plan. These are some of the many questions we have been asked over the years and may help you with your planning:

- Q. *We would prefer some alternative menu items and need to change some of the package you offer?***
A. These menus and packages are compiled only as suggestions – we can build a package around you to give you the wedding of your dreams. You only need to discuss your requirements with your Wedding co-ordinator. We can also offer menus to suit your individual requirements. Vegetarian and Special diet dishes can be supplied on request. Please discuss your requirements with us.
- Q. *We are thinking of booking. How do we go about it and how do we arrange the registrar or church?***
A. You will need to book the registrar separately. However, we will hold a provisional booking for 14 days while you confirm all the other formalities. You can then come back to us to confirm.
- Q. *When do I need to confirm final details?***
A. We will contact you about 8 weeks before your Wedding to go through your day in fine detail. We will then confirm everything in writing back to you to ensure we have understood all your requirements.
- Q. *Can we use all the gardens?***
A. Absolutely: they are there for you to enjoy and make use of. You may use any of the features as a backdrop for your photographs. If you book the Floyd Suite the large Patio is for your private use.
- Q. *A lot of my guests will be travelling and may require accommodation. How can we be sure they can book?***
A. If you require, we will set aside 20 bedrooms for your guests when you confirm the booking. We would suggest your guests call the hotel directly to confirm their booking which we will take from this allocation. If you have immediate family or friends that definitely require rooms, make sure you tell them first. Any rooms not taken out of your allocation will be released 1 month prior to the day.
- Q. *What would you suggest for timings?***
A. It's your special day so don't put yourself under pressure when your guests are here. We would suggest arriving as early as possible. If you are having the actual marriage ceremony at Stirrups, 1:30pm for the ceremony would be ideal. Most things take longer than you expect and remember to allow time for photographs, receiving lines, as well as the meal service. If you are going through into the evening this will give you time to 'catch your breath' before any evening guests arrive.
- Q. *Who will ensure everything goes according to plan on the day?***
A. One of our experienced Front of House Managers will be around during the entire function to ensure we match your expectations.
- Q. *Are the drinks prices in the Function Room any different from your Public Bar?***
A. No they are exactly the same and while we may be slightly more expensive than your 'local', we think you will find our prices very competitive.
- Q. *We don't know all our exact requirements as yet. How do we confirm details with you?***
A. Give us as much as you can at present and leave all other details to be confirmed later. Other than meeting minimum number requirements you can change anything later on.
- Q. *Are we able to sample our menu choice in advance of the day?***
A. The Bride and Groom are invited to taste their menu choice in advance of their wedding. Additional guests are also welcome, at the charge of £35 per person except in the Royal Ascot Package.

The Wedding Reception Reservation Form

Please complete fully, deleting the items not required where a choice marked * is offered. A full contract will follow for signature.

Date of Wedding: _____

Brides Name: _____

Grooms Name: _____

Address: _____

Tel No Day: _____ Tel No Evening _____

Email: _____

Ceremony

Address of Ceremony: _____

Time of Ceremony: _____

Wedding Breakfast

Wedding Breakfast Suite: _____

Sit down time: _____

Number of guests: _____ Adults: _____ Children: _____

Package: _____ at an agreed price of £ _____

Evening Reception _____

Start Time: _____

Number of Guests: _____

Stirrups to provide Disco: Yes No

The Wedding Reception Terms & Conditions

All bookings at the hotel are accepted subject to the following conditions:

1. How to book

Once you have decided on a suitable date and checked availability with the hotel you can make a provisional booking. The provisional booking will be held for 14 days pending payment of deposit. If no deposit is paid the hotel will release the booking.

2. Confirmation and deposit

2.1 A non-refundable deposit of £1000.00 is required. Once this has been received we will confirm the booking and provisionally book your room allocation at the function rate for your guests to book against.

- 50% of the remaining balance is due 90 days prior to your wedding
- 70% of the remaining balance is due 30 days prior to your wedding
- The final remaining balance is due 10 days prior to your wedding

3. What if I have to cancel?

3.1 In the unlikely event of your having to cancel your function for any reason, the following conditions will apply:

- | | |
|--|--------------------------------|
| • More than 90 days before function | Loss of deposit |
| • Between 30 and 90 days before function | 50% of estimated final invoice |
| • Less than 30 days before function | 75% of estimated final invoice |

3.2 If you have to cancel we ask that you contact us immediately and then put in writing your wish to cancel. Any fees applicable will be calculated upon receipt of this letter. We will endeavour to re-sell any space thus reducing the fee charged to you. We highly recommend that you take out an insurance policy to insure your wedding against cancellation.

3.3 The hotel reserves the right to cancel the booking if:

- Any part of it is closed due to circumstances beyond our control;
- You are or become bankrupt, in liquidation or receivership;
- We believe your stay will adversely effect us or the hotel's security or reputation;
- You do not pay the appropriate deposit.
- Specifically, if you are unable to hold your wedding due to Government Pandemic policies or if the hotel is closed due to Government Pandemic Policies then we will be happy to postpone the date of your wedding to a future date within 12 months of your originally booked date and carry the deposit forward at no charge.

3.4 If we cancel a booking for another reason we will take reasonable steps to find alternative accommodation of a similar standard, but cannot guarantee the same rate for the room. If we cancel a booking we will refund any money paid in advance.

4. You and Your Guests:

4.1 Must comply with all licensing, health & safety and other rules and regulations applicable at the hotel.

4.2 Act in a proper and orderly way in the hotel and its grounds and comply with the management's reasonable requests.

4.3 Obtain the consent of the hotel General Manager before fixing any signs or displays to the walls and before using any specialist electrical equipment. However, you will be held liable for any damage caused even if given consent.

4.4 No wines, spirits or food may be brought into the hotel or its grounds by customers or guests for consumption unless prior written consent has been given by the hotel and for which a charge may be made.

4.5 Must not use incendiaries, or other explosives in the hotel or its grounds, or bring any dangerous or hazardous items into the hotel.

4.6 Must indemnify us from loss or damage caused by you or any of your guests to any part of our premises, to any equipment and to third parties and their property.

4.7 Are responsible for the safekeeping of your belongings. We are not liable for damage or loss unless it is caused by our negligence, or a statute requires that we are liable.

4.8 We have insurance that covers damage caused by our negligence. However, you should take out insurance to cover loss or damage caused by or to your property during your stay.

5. Minimum Numbers

5.1 Our menus are suitable for all parties from 12 to 150 guests (Please note due to Coronavirus these numbers may be limited – please ask the Duty Manager). Room hire charges are included within the packages (excluding Civil Ceremony Room Hire Charges).

5.2 For Tailored Weddings, a room hire will be agreed between the parties based on the minimum number of guests, menu type and time of the year. We will agree minimum numbers with you at the time of booking and in writing. If your numbers fall short of those agreed, we reserve the right to apply extra room hire charges.

6. Discos/Bands

6.1 We recommend the use of our Disco, whose charges are very reasonable and who are familiar with working with us. If you book another Disco or Band, we suggest they visit the Hotel prior to the event to check the layout and requirements. We will require sight of their Public Liability Insurance Certificate and must be assured that all equipment carries portable appliance test stickers.

6.2 In all cases, the Hotel reserves the right to control the volume of the music and the finish times.

7. Appointments

7.1 Though we are happy to answer any queries regarding your wedding at any time, we will book 3 hour long appointments with you in line with our payment policy and it may be better to hold your questions for those appointments. This allows us to reduce the amount of emails and have valuable face to face time with you to go through the finer details and makes sure that nothing gets missed and your day goes exactly as planned.

8. The Stirrups Package – Sole Use

8.1 All the above T's & C's apply.

8.2 The Stirrups Package applies from Midday on Day of Wedding until 2am the following day. Please note Check in for bedrooms remains at 2pm.

8.3 If you wish to sell some (or all) bedrooms to your guests, you can choose the rate – guests must book direct with the Hotel and pay the full cost at the point of booking. The rooms that are confirmed and fully paid for will then be credited against your total invoice. (Example – 20 rooms sold you your Guests at £100 B&B 90 days prior to function (50% invoice due)

= 20 Bedrooms x £100 = £2000 off Package Price. £19,500 – Deposit of £2000 - £2000 (Bedrooms) = £15,500.00 at 50% = £7750.50 due.)

8.4 Your 50% invoice (90 days prior to the Function) will be calculated including any reductions for bedrooms booked. Your 75% invoice (30 days prior to the Function) will also be sent including any reductions for bedrooms booked. This will also be the cut off and any rooms not sold will be charged to the Bride & Groom.