

Congratulations on your engagement!

Thank you for your interest in the wedding facilities available at Greenwood's Hotel Spa & Retreat. We hope you find the enclosed information useful and informative.

Greenwood's has facilities within the manor house for 100 people for a civil marriage or partnership ceremony and up to 80 people for a sit down meal. For a less formal reception or for an evening reception, 130 people standing can be catered for.

There is now the option to get married in our stunning garden gazebo - the closest you can get to an outdoor wedding!

There are 39 beautiful bedrooms including 6 stunning premier rooms. All overnight guests can enjoy complimentary use of the spa facilities at Greenwood's including a swimming pool, gym, sauna and Jacuzzi.

If you have not already viewed the superb wedding facilities our staff would be happy to show you around and discuss the options available. Please contact us to arrange an appointment.

We look forward to welcoming you to Greenwood's Hotel Spa & Retreat. Thank you once again for your interest.

Kind regards

*Kathleen Tucker
Wedding & Events Co-ordinator
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Wedding Tone-Up Membership Package

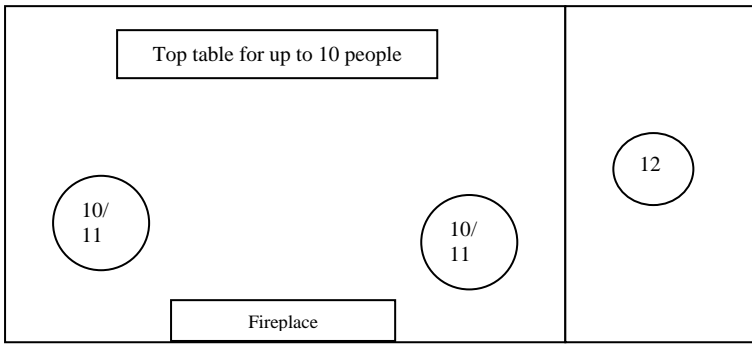
We are delighted to offer couples getting married at Greenwoods an exclusive Wedding Tone-Up Membership package. Details are as follows:

- *Unlimited use of the gym, swimming pool and spa facilities 7 days a week*
 - *Free admission to aqua classes*
 - *Personal training sessions available for £20 per session*
 - *Fitness assessment sessions available for £10 per session*

£60 per month single membership/£100 per month joint membership

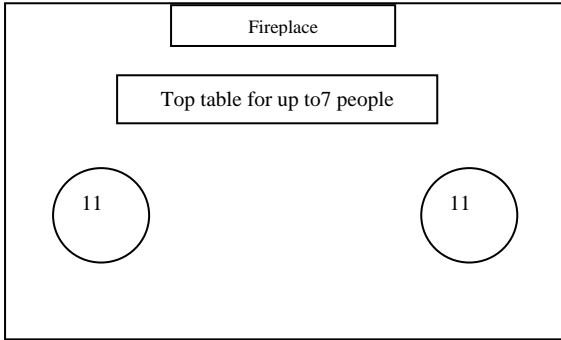
This membership package is available for 3 or 6 month durations prior to your wedding date. Please note that this is the only membership package offered at Greenwoods for less than 1 year

Please call 01277 829990 to speak to a member of our gym team if you are interested in becoming a member



Library

*Ceremony: maximum capacity 55 people
 Wedding breakfast: maximum capacity 44 people
 Stand up buffet: 70 people*

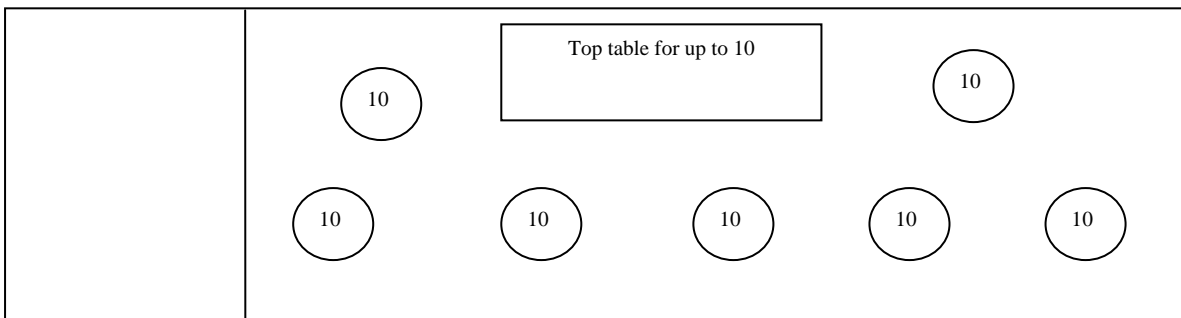


Boardroom

*Ceremony: maximum capacity 45 people
 Wedding breakfast: maximum capacity 29 people
 Stand up buffet: 60 people*

Library & Boardroom (above)

Combined capacity of Library & Boardroom – 73 for wedding breakfast, 130 for evening reception/stand up buffet

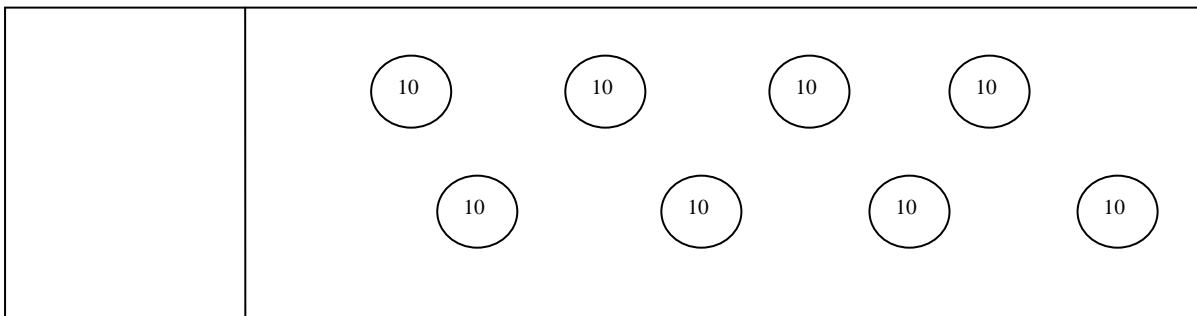


Millennium Suite – Option 1 (above)

*Civil Ceremony: Maximum capacity 100 people
 Wedding Breakfast: Maximum capacity 80 people
 Stand up buffet: Maximum capacity 110 people*

Millennium Suite – Option 2 (below)

*Civil Ceremony: Maximum capacity 100 people
 Wedding Breakfast: Maximum capacity 80 people
 Stand up buffet: Maximum capacity 110 people*



Wedding Room Hire Rates

*Library or Boardroom
Room Hire Charge
£550*

*Library & Boardroom
Room Hire Charge
£1000*

*Millennium Suite
Room Hire Charge
£800*

*Library, Boardroom & Millennium Suite
Room Hire Charge
£1300*

All above prices include VAT

Please note that all above prices are valid until end of 2009. For 2010 prices please contact us.

Wedding Reception Drinks

Per Bottle

<i>House Sparkling Wine (Pigalle Brut)</i>	<i>£16.50</i>
<i>Sparkling Wine (Codorniu Clasico 1872 Brut, Cava)</i>	<i>£24.50</i>
<i>House Champagne</i>	<i>£37.00</i>
<i>House Wine</i>	<i>£16.95</i>
<i>Still/Sparkling Mineral Water</i>	<i>£3.50</i>

Per Glass

<i>House Champagne Cuvee</i>	<i>£9.95</i>
<i>Bucks Fizz</i>	<i>£6.00</i>
<i>Pimm's Cocktail</i>	<i>£5.50</i>
<i>Hot Punch</i>	<i>£6.00</i>
<i>(Lemonade, Bacardi, Rum, Cinnamon, Wine, Orange)</i>	
<i>Cold Fruit Punch (non-alcoholic)</i>	<i>£4.50</i>
<i>Red/White House Wine</i>	<i>£4.50 (175ml)</i>

Assorted Canapés

£10.00 per person

Monkfish wrapped in Bacon

Devils on Horseback

Gravlax on Prawns with Dill Mustard

Roasted Vegetables on Crostini

Cream and Chive Cheese on Bellini

Asparagus wrapped in Parma Ham

Duck Liver Pate on Brioche

Wedding Breakfast Menu: Maple

£33.00 per person

*Baby pineapple filled with Caribbean fruits served with a
fresh strawberry coulis*

Supreme of pan-fried chicken served with a white wine sauce

Seasonal vegetables and potatoes

Hot apple and cinnamon pie with crème anglaise

Coffee and mints

N.B. Vegetarian option available on request

Wedding Breakfast Menu: Willow

£38.00 per person

*Fantail of ogen melon with exotic fruits served
with a kiwi coulis*

*Roast sirloin of beef with herb Gravy accompanied
with Yorkshire pudding
(carved at the table)*

Seasonal vegetables and potatoes

Chocolate profiteroles with a hot fudge Sauce

Coffee and mints

N.B. Vegetarian option available on request

Wedding Breakfast Menu: Rosewood Carved Buffet

£42.00 per person

Stilton and broccoli soup with a selection of organic breads

*Roast rib of scotch beef with a grain mustard sauce
Fillet of wild poached salmon with a dill mayonnaise dressing
Honey roast ham with glazed apricots
Vegetable roulade with Provençal sauce (v)*

*Selection of seasonal vegetables
Baby roasted thyme potatoes*

*Meringue gateaux decorated with strawberry and blueberries
set on a passion fruit coulis
Fruits of the forest cheesecake served with crème fraîche
Selection of British and Continental cheeses*

Coffee and mints

Wedding Breakfast Menu: Oakwood

£48.00 per person

Avocado and prawn tower with a lobster dressing

Champagne sorbet

*Roast loin of lamb with an apricot and mango farce with
a light redcurrant glaze*

Seasonal vegetables and potatoes

Fruit terrine with a lime and orange sauce

Coffee and mints

N.B. Vegetarian option available on request

Wedding Reception Children's Menu Options

£17.50 per person

Tomato Soup

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Pan Fried Chicken Pieces with BBQ Sauce, Chips and Baked Beans

OR

Scampi, Chips and Peas

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A Selection of Ice Creams

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Evening Celebration Finger Buffet

£14.00 per person

*(Please note that this menu is only available when a wedding breakfast menu has been booked during the day. Please see alternative **Evening Celebration Fork Buffet** if a Wedding Breakfast is not required)*

Selection of finger sandwiches

Croûtes with an assortment of fillings

Mediterranean vegetable quiche

Chicken drumsticks with a barbeque sauce

Ham roulade with cream and chive cheese

Fresh fruit crudites

Additional items:

Additional items if requested are £2 per item per person

Scotch eggs

Pork pies

Sausage rolls

Profiteroles with chocolate fudge sauce

Miniature meringue nests decorated with Chantilly cream and seasonal fruits

Evening Celebration Fork Buffet

£25 per person

*Sun-dried tomato and olive quiche
Mediterranean roasted vegetable tartlets
Bruschetta with salmon
Selection of danish open sandwiches
Fillet of chicken pieces with a mango and pineapple sauce
Cantonese vegetables with sweet and sour sauce
Beef bourguignon*

*Basmati and saffron rice
Mozzarella, tomato and basil salad
Tuna and olive pasta salad
Seasonal salad*

Belgian chocolate cup filled with raspberry mousse

Tea, coffee and mints