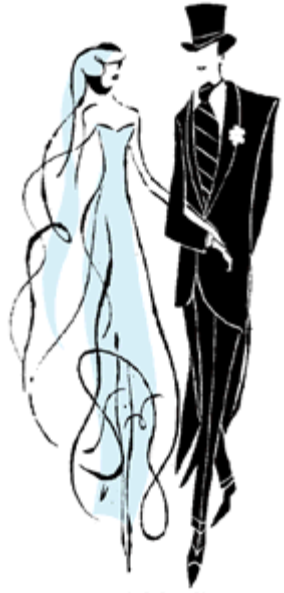


Wedding Information



THE BLUE BELL HOTEL
Market Place
Belford
Northumberland
NE70 7NE

Tel No: 01668 213543

Fax No: 01668 213787

Email: enquiries@bluebellhotel.com

Website: www.bluebellhotel.com



Congratulations

May we take this opportunity to congratulate both of you on your forthcoming wedding and extend our very best wishes for your future together.

The Blue Bell Hotel has over 250 years history in providing the best possible service to both regular and occasional visitors.

Licensed for Civil Ceremonies we can literally provide a full wedding service if required. We know that your wedding day is undoubtedly one of the most exciting and important days of your life and such an occasion merits professional organisation to ensure that the event is memorable for everyone.

At the Blue Bell Hotel we offer our expertise and personal service at no extra cost. We can recommend suppliers, arrange appointments and in some cases mediate prices on your behalf.

Large or small, intimate or lavish we can cater for your individual requirements with ease.

Please make arrangements to view the Hotel and discuss your requirements in detail.

What's Included?

- Complete Wedding Package designed to meet your taste & budget
- Professional advice & guidance with the organisation of your Wedding
- Red carpet to welcome the Bride & Groom (weather permitting)
- Complimentary glass of Champagne for Bride & Groom
- Silver cake stand & knife
- Toastmaster
- Standard white table linen
- Late bar & entertainment license if required
- Discounted accommodation for your guests



CIVIL WEDDING CEREMONIES

The Blue Bell Hotel is a licensed venue for Civil Marriages. We are able to use the Lounge, Garden Restaurant and the Georgian Ballroom for these occasions.

The venue for the Ceremony is set with the Registrars 'Desk' decked with fresh floral decoration, a red carpet creating an aisle down the length of the room, comfortable seating for all your guests and music of your choice playing quietly in the background.

There is a charge for Civil Wedding Ceremonies at the Blue Bell Hotel, which includes the above items plus VAT. These charges do not include any other room hire charges that may be applicable to your booking e.g. Evening Reception. You are required to pay the Registrar's fees direct.

Wedding Charges

Charge	Capacity
Lounge £100.00	30
Garden Restaurant & Bistro £110.00	60
Georgian Ballroom £150.00	100

WEDDING RECEPTIONS

Room Hire fees are charged at the same rate as for Civil Ceremonies. Please note that these charges are not all inclusive. Each event carries a separate charge.

In the event that your Food & Drinks packages exceed £2000 then charges for your Wedding Reception room hire will be waived courtesy of the Management.



FOOD

At the Blue Bell Hotel we are dedicated to bringing to your table the very best of Local Produce. All of our ingredients are sourced within a 30 mile radius. Northumberland & the Scottish Borders are renowned for their excellent fish, meat & poultry and we use this to our full advantage.

For your Wedding Breakfast we have a vast array of sumptuous dishes that will suit every palate.

We ask that you devise your own package by selecting :

Any 3 - Starters

Any 4 - Main Courses

Any 3 - Desserts

Half portions from the Wedding Menu are available for children under 10 years. Childrens menu available on request.

If you have any special dietary requirements/allergies we would be delighted to consult with the Head Chef to ensure all your guests are suitably catered for.

DRINK

In the Tavern Bar & Georgian Ballroom we have a wide selection of Beers, Real Ales, Malts & Liqueurs. For those of you who prefer non-alcoholic beverages you will be spoilt for choice.

Our extensive Wine List features wines from all over the world & the House Wine is excellent value & very popular. Fine champagnes & sparkling wines are available in various sizes.

Our drinks packages are competitively priced & we are sure you that you will find something to suit all your guests



Wedding

Breakfast

Starters

Soups

Cream of Asparagus & Chervil	£3.95	Warm Crayfish Tails, Garlic & Chilli infused Olive Oil, Seasoned Salad & Garlic Bread	£5.60
Cream of Carrot & Coriander	£3.95	Salad of Avocado, Feta Cheese, Asparagus & Leaves with Wholegrain Mustard Dressing	£4.95
Cream of Celery & Walnut	£3.95	Roulade of Seahouses Oak-smoked Salmon, Cream Cheese & Chives with Seasonal Salad	£5.65
Cream of Leek & Potato	£3.95	Warm Galette of Organic Pork, Foie Gras & "Award "winning Black Pudding set on an Apple Mash with Whisky Jus	£5.95
Cockie Leekie	£3.95	Fresh Salmon & Smoked Haddock Fishcake, Seasonal Leaves & Horseradish Cream	£4.95
Cream of Broccoli & Stilton	£3.95	Pan-seared Pigeon Breast with Raspberry & Blackberry Salad	£5.45
Cream of Tomato & Roasted Pepper	£3.95	Prawn Cocktail with Brandied Marie Rose Sauce & Exotic leaves	£5.60
Lentil & Ham Broth	£3.95	Savoury Tart filled with Red Onion Marmalade, Fresh Asparagus & Grilled Goats Cheese with Seasonal Leaves & Balsamic Roast Beetroot	£5.45
Cream of Minted Pea & Truffle Oil	£4.95	Pan-seared Eyemouth Scallops & Langoustines on a Celeriac Mash with Saffron Cream	£7.65
		Pearls of Sweet Honeydew Melon set in Champagne with fresh Berries, Mango Sorbet & Mint Syrup	£4.95



Wedding Breakfast

Main Courses

Traditional Roast Turkey with Chipolata, Chestnut Stuffing & Cranberry Sauce	£14.50	Fillet of Beef Wellington with a Foie Gras & Truffle Madeira Jus	£27.50
Oven Baked leg of Cheviot Lamb, Apricot & Herb Stuffing, Woodcutter Minted Jus	£16.50	Wild Mushroom Risotto with Fresh Asparagus, Wilted Spinach & Parmesan Crisp	£13.50
Sage Scented Chicken Supreme filled with Haggis, wrapped in dry cured Northumbrian Bacon, Chicken & Watercress Mousse, Whisky Jus	£13.95	Roulade of broad Beans, Sun-dried Tomato & Fresh Asparagus	£13.50
Roast Rack of Cheviot Lamb, Grilled Liver & Kidney, Crisp Bacon & Onion Gravy	£18.95	Savoury Goats Cheese, Sun-blushed Tomato Bread & Butter pudding with Raspberry dressing	£13.50
Roast Loin of Organic Pork, Apple & Plum stuffed Belly, Braised Apple Crackling & Cider Jus	£13.95	<u>Gala Hot Carvery</u>	£19.95
Oven-baked breast of Gressingham Duck, shredded duck on a bed of Noodles with Black Cherry & Kirsch	£16.95	Roast Sirloin of Beef, Roast Turkey & Roast Pork, Selection of Potatoes, Fresh Vegetables & Roast Gravy	
Fillet of Tweed Salmon, filled with a Seafood Mousse, wrapped in Nori & set on a Ginger & Crayfish Risotto, Saffron Cream Nage	£16.95	<u>Gala Carved Cold Dressed Buffet</u>	£28.95
Traditional Roast Sirloin of Local Beef, Horseradish infused Yorkshire Pudding, Roast Gravy	£22.00	Roast Sirloin of Beef, Honey Roast Ham, Dressed Salmon, Seafood Platter, Turkey Crown, Chicken Breasts. Terrines & Salads	



Wedding Breakfast

Desserts

Chilled Raspberry Cranachan Parfait with Baileys Chocolate Mousse	£4.45
Strawberry Shortbread Tower, Peppered Strawberries, Vanilla Ice-cream	£4.45
Sticky Toffee Pudding, Butterscotch sauce & Fudge Ice-cream	£4.45
Profiteroles with a Warm Chocolate & Grand Marnier Sauce	£4.45
Black Cherry & Kirsch Pavlova	£4.45
Brandy Snap Basket filled with a Trio of Chocolate Mousses	£4.45
Lindesfarne Mead Crème Brulee with a Lemon Posset Mousse	£4.45
Warm Apple & Blackberry Pie with Cider Custard	£4.45
Baked Peach & Almond Cheesecake	£4.45
Alnwick Rum Chocolate Torte	£4.45
Northumberland Cheese & Biscuit Platter	£6.45
Freshly Filtered Coffee & Petit Fours	£2.20



Evening Buffet Choices

Selection 1.....£9.95pp

Choice of Curry/Rice or Chilli/ Rice, Meat & or Vegetarian

Cheesy Garlic Bread
Crisp Salad Leaves
Tangy Coleslaw
Roast Potatoes
Selection of Quiches
Assorted Sandwiches

Selection 2..... £14.95pp

Choice of Curry/Rice or Chilli/Rice, Sweet & Sour Pork/Egg Noodles
Meat & or Vegetarian

Cheesy Garlic Bread
Crisp Salad Leaves
Tangy Coleslaw
Southern Fried Potato Wedges
Abundance of Dips
Tortilla Wraps with Teriyaki Chicken
Or Stir Fried vegetables
Home baked Pizza -various toppings
Chinese Five Spice Drumsticks

Selection 3.....£19.95pp

Cold Meat Mirror
Dressed Salmon
Seafood Mirror
Various Vegetarian Gateaux
Assorted Spring Rolls & Dim Sum
Assorted Bhajis & Pakoras
Abundance of Dips
Home-made Thai Chicken Skewers
Tangy Coleslaw
Potato Salad
Taboulaye
Tomato, Red Onion & Basil Salad
Selection of Home-made Pickles
Home-baked Breads

As an alternative to a Buffet why not have Sausage or Bacon Stotties
or Rolls

(Vegetarian option also available)
£3.95 each



Drinks Packages

Ballroom Package 1.....£9.85pp

A glass of Blue Bell Punch on arrival
A glass of House Wine with your meal
A glass of Sparkling Wine for your toast

Ballroom Package 2.....£11.80pp

A glass of Bucks fizz on arrival
A glass of House Wine with your meal
(Including top up)
A glass of Sparkling Wine for your toast

Ballroom Package 3.....£14.95pp

A glass of Pimms on arrival
A glass of House Wine with your meal
(Including top up)
A glass of champagne for your toast

House Champagne - Per glass£ 6.35

Per bottle

.....£24.95

Moët & Chandon Per glass £ 8.00

Per bottle.....£ 31.50

Corkage Charges

Per 75cl bottle of Wine.....£ 7.50

Per 75cl bottle of Sparkling Wine.....£10.00

Per 75cl bottle of Champagne.....£12.50

Quotations available on request for any other bottle sizes. Please note that no spirits or fortified wines may be brought into the Hotel

Why not request a selection of Canapés or Strawberries dipped in Chocolate to your guests.

Canapé selection.....£5.00 per dozen

Strawberries.....£6.00 per dozen

Please ask to see our extensive Wine List



Accommodation

The Blue Bell Hotel has 28 individually decorated en-suite rooms with all home comforts. This includes family rooms and rooms with disabled access and facilities. The Bride and Groom will receive FREE accommodation on the night of their Wedding

TWO NIGHT WEDDING BREAK

Exclusive to Wedding Guests

£140.00 per person

(based on 2 persons sharing a Double/Twin Room)

£200.00 per person

(based on single occupancy)

EVE OF WEDDING

Arrival at the Hotel from 3pm onwards to Check-in

Overnight Accommodation

WEDDING DAY

Full English or Continental Breakfast

8.00am - 10.00am

WEDDING

Overnight Accommodation

DAY OF DEPARTURE

Full English or Continental Breakfast

8.00am - 10.00am

We are also able to offer an attractive rate of £6000 for exclusive occupation of the Hotel which includes use of all bedrooms (60 bed spaces available) and facilities on bed & breakfast terms for a 2 - night stay



Terms & Conditions

CONFIRMATION - Bookings are only confirmed when a completed booking form signed by both parties has been received by the hotel along with a £500 non-refundable deposit

CANCELLATIONS - In the unfortunate event of the Client's cancellation of a confirmed booking, the following charges are applicable:

More than 3 months prior to the secured date.....Nil.
Between 6 weeks and 3 months prior to the secured date...50%
Between 2 weeks and 6 weeks prior to the secured date75%
Less than 2 weeks before the secured date.....100%

Cancellation fees will be calculated on the anticipated value of the final account. All cancellations must be made in writing. If in exceptional circumstances beyond the control of the Hotel, it becomes necessary for the Hotel to cancel the function, a full refund of all monies paid as deposits will be made. The Hotel does not accept responsibility for any other costs, expenses or damages incurred by the Client as a result of cancellation including the non-attendance of Registrars, guests or members of the bridal party. You may wish to consider purchasing separate wedding insurance in this context.

PAYMENT - A formal appointment should be made to visit the Hotel at least 10 weeks prior to the wedding date to finalise arrangements. Following this visit, an estimated invoice will be issued based on the details discussed. 50% of the estimated total cost less the non-refundable deposit shall then become due for payment 6 weeks prior to the event. The final invoice for the outstanding account balance must be settled 14 days prior to the event. Any further incidental expenses incurred must be settled prior to the Clients departure from the Hotel.

FOOD & DRINK - The Hotel reserves the right to substitute alternative choices to any food or drinks packages selected based on availability and cost, although this will not be done without prior discussion and agreement with the Client. Only food and drinks purchased from the Hotel may be consumed on the premises except, with prior agreement, for wine, when corresponding corkage charges will be made in accordance with the rates printed in current brochure information, No outside catering is allowed. As wedding cakes vary in size, quality and texture, the Hotel cannot accept any responsibility for the results of cake portioning.

DAMAGE - The Client is responsible for any loss or damage caused to the Hotel building, furniture, furnishings, utensils equipment or other property therein by the willful act or default of the Client or guests of the Client and shall pay to the Hotel on demand the amount required to make good or remedy such loss or damage. The Hotel does not accept liability for the loss or damages to any valuables or property belonging to the Client or guests of the Hotel.

BEHAVIOUR - The event organizer shall be responsible for the orderly conduct of guests and shall ensure that they have regard to any laws or regulations imposed by any competent authority. The Hotel reserves the right to ask persons behaving in an unreasonable manner to leave the premises, failing which the function may be terminated at the Hotel's discretion.

COMPLAINTS - Any complaint or dispute arising as a result of the agreement between the Client and the Hotel must be advised by either party to the other within 7 days of the function taken place.