



AN ELVETHAM WEDDING

EXCLUSIVE USE (Saturdays & Bank Holiday Sundays)

January to March & November	£6,000	October	£7,000
April	£8,000	May & September	£10,000
June	£12,000	December 2012	£6,000 *
July & August	£10,000		

Included:

Exclusive use of the main house & formal gardens & all reception rooms

Secured gates & restricted access including CCTV

Experienced wedding specialist to advise & help with the planning of your wedding

Complimentary food & wine tasting for the wedding couple

Red carpet

Church candles & tea lights throughout the main hall

Air conditioned hair & make up room for the bridal party to get ready on the wedding morning

Professional Toastmaster

Experienced banqueting manager & team to co-ordinate the day

Dedicated team member to attend to the bride & groom during the drinks reception & photographs

Table stationery including place cards, personalised menus & table plan

Cake stand & knife

Dance floor

Bar open until 1am for non residents and all night for residents.

The bridal suite & two superior rooms

Chilled bottle of champagne delivered to the bridal suite at the end of the evening

Garden games

Free car park & cloakroom

VAT

* Exclusive use only available Thursday 27th – Sunday 30th December inclusive



NON EXCLUSIVE USE

Fridays

January to March & November £2,000

April to October & December £4,000

Saturdays

July & August (min guests 80) £8,000

Sundays & Bank Holiday Mondays

January to April, October to December £2,000

May & September £3,000

Included:

Elegant rooms for your ceremony & wedding breakfast

Use of the formal gardens

Experienced wedding specialist to advise & help with the planning of the wedding

Experienced banqueting manager & team to co-ordinate the day

Dedicated team member to attend to the bride & groom during the drinks reception & photographs

Red carpet

VAT

Wedding Breakfast

Wedding Breakfast for children (5-12 years)

Children up to five years old

Wines

Champagne

Accommodation

Menus & Place cards

Evening food (BBQ or Buffet)

Cake stand & knife

Dance floor

Bar open until 1am for non residents and all night for residents

The bridal suite (& two double rooms for Sunday weddings)

Chilled bottle of champagne delivered to the bridal suite at the end of the evening

Garden games

Free car park & cloakroom

Tableware, linen, glassware & crockery

£44.00 (three course)

£22.00 (three course)

£14.95 (three course)

From £19.95

From £36.00

From £85.00 (double) to £150.00 (deluxe)

Menus £2.00 Place cards 50p

From £13.95



ELVETHAM ROOMS & CAPACITIES

THE OAK ROOM

The Oak Room is the ideal setting for the civil ceremony with its rich oak panelling & ornate fireplace. During December & January The Elvetham can arrange “guaranteed snow” to fall outside. A magical memory.

THE LIBRARY

With the largest of our ornate stone fireplaces, original bookcases and stunning bay window, The Library is perfect for the wedding breakfast.

THE MORNING ROOM

The Morning Room adjoins the Drawing Room Bar & is ideal for evening entertainment (disco or band).

CONSERVATORY

The Conservatory is an ideal alternative for the wedding breakfast. Perfect for Spring weddings & smaller celebrations, it overlooks the manicured formal gardens & grounds

CAPACITIES

	Minimum guests	Maximum guests	Maximum total guests (incl. evening guests)
Exclusive use	80	110	250
Non-exclusive use	60	110	250
Marquees*	150	250	330

*Additional charges and date restrictions apply



ELVETHAM WEDDING BREAKFAST

Please select one dish from the starter, main course & pudding selection for your entire party.

STARTERS

Poached ballantine of salmon, watercress mayonnaise
Terrine of chicken & Parma ham, wild mushrooms & apple jelly
Oriental duck salad, spring onion, beanshoots, hoi sin
Salad of seabass, wilted spinach, coriander salsa, herb oil
Grilled mackerel, rocket, pomegranate salsa
Tian of crab & avocado, mango & coriander dressing
Chicken & tarragon pithivier, bourguignon garnish

Vegetarian

Croquette of goat's cheese, beetroot & walnuts
Warm tomato, mozzarella & basil tart, tapenade & pesto
Charred red pepper & golden cross salad,
pickled fennel & watercress
Wild mushroom arancini, bitter leaves, parmesan & truffle oil

SORBET (supplement £3.50)

Champagne, sharp lemon, traditional elderflower

MAINS

Roasted duck breast, parsnip purée, glazed plums & game chips
Poached corn-fed chicken breast, fondant potato,
wild mushrooms & broad beans
Baked salmon fillet, new potatoes, green beans & olives
Fillet of beef, black pudding, potato galette & glazed shallots
(supplement £5.00)
Seared fillet of bream, roasted ratatouille,
tomato & olive oil emulsion
Spiced Pollock, broad beans, smoked bacon,
Romesco sauce

Glazed belly of pork, buttered savoy cabbage,
carrots & boulangère potatoes
Braised shoulder of lamb, dauphinoise potatoes,
pea salsa, redcurrant jus

Vegetarian

Open lasagne of wild mushrooms & celeriac, truffle foam
Sun dried tomato arancini, aubergine caviar & basil cream
Buttered linguine, charred vegetables, tomato & olive oil emulsion
Beetroot & cumin risotto, coriander crème fraîche

PUDDINGS

Marbled chocolate torte, Chantilly cream & seasonal fruit
Elvetham Eton mess, crisp meringue & honeycomb
Crisp lemon tart, candid peel & bitter chocolate sorbet
Sticky carrot & cinnamon pudding, vanilla custard & marmalade
Egg custard tart, vanilla ice cream & nutmeg
Iced nougat glace, hazelnut brittle & raspberry sauce
Tiramisu, amaretto jelly & coffee ice cream
Warm chocolate & polenta cake, honey & mascarpone
Elvetham raspberry delice, basil custard

Savouries

Welsh rarebit, herb salad, sauce vièrge

CHEESE

A selection of locally sourced & French cheese
water biscuits & seasonal chutney



ELVETHAM WEDDING BREAKFAST FOR CHILDREN

(up to the age of 5 years old)

Starter

Trio of melon ~ seasonal fruit, redcurrant syrup
Soup of the day
Hummous, cucumber, carrot, pitta bread
Free range chicken strips, tomato sauce

Main

Chicken goujons, chips, baked beans or peas
Hampshire sausages, creamy mashed potato
Pan fried salmon, fat chips
Char grilled chicken with tomato pasta
Elvetham fish & chips

Pudding

Elvetham Sundae Surprise
Seasonal fresh fruit salad
Mango, strawberry & marshmallow kebabs
Fresh melon, raspberries & yoghurt
Babybells, biscuits & grapes



ELVETHAM CANAPÉ RECEPTION

Canapés £7.95 per person
(selection of five)

HOT

Mini beef fillet, brioche & hermitage butter
Rare roast beef, mini Yorkshire pudding, horseradish
Lamb kofta, mint yoghurt
Mini fish & chips
Crab & ginger spring rolls, cucumber dip
Thai fish cakes, soy & ginger
Grilled mackerel, pomegranate salsa
Garlic & lime marinated prawns
Barkham blue cheese goujères (v)
Wild mushroom tart, truffle oil (v)
Red pesto arancini, red pepper emulsion (v)
Vegetable spring rolls, sweet chilli sauce (v)

COLD

Pressed ham hock, piccalilli
Rillete of corn fed chicken, fig & ginger compote
Parma ham, celeriac remoulade
Carpaccio of beef, orange & rosemary
Smoked salmon, chive crème fraîche & wholemeal toast
Poached salmon, cumin yoghurt
Layered smoked salmon with wasabi butter, pumpnickel bread
Crab, tomato & avocado tartlet
Sun blushed tomato & basil bruschetta (v)
Aubergine, caviar & feta cheese tart, tarragon & lemon (v)
Malooga, butternut squash purée & mint pesto (v)
Leek & Gruyère quiche (v)



ELVETHAM EVENING DINING

HOG SPIT ROAST £17.95

(minimum guests 60)

A whole English hog, rubbed with rock salt & spit roasted to produce crisp crackling.

Tender, lean pork carved to order with Bramley apple sauce, homemade stuffing, wok fried vegetables Thai sweet chilli dressing, choice of five salads.

LAMB SPIT ROAST £25.95

(minimum guests 40)

Traditional spit-roasted lamb, glazed with honey & rosemary, carved to order with fresh mint sauce from The Elvetham herb garden.

Homemade stuffing, wok fried vegetables, Thai sweet chilli dressing, choice of five salads.

SALADS (selection of five)

(included in both Spit roasts & Club BBQ)

Potato salad with crème fraîche, snipped chives

Plum tomatoes & home-grown basil salad

Caesar salad, with croutons

Cucumber & mint yoghurt

Couscous, scented with lemongrass

Beetroot & shallot salad

Fennel, dill & orange salad

Pasta with sun blushed tomatoes & black olives

Lightly curried new potatoes

Apple & cabbage "coleslaw"

EVENING BUFFET £16.95

Selection of freshly cut sandwiches

Pork, thyme & apple sausage rolls

Battered chicken strips, cumin mayonnaise

Tomato, goat's cheese & pesto tart (v)

Tiger prawns in filo pastry, lemon & garlic

Lamb koftas, mint yoghurt

Royal dim sums, hoi sin

Vegetable crisps, aioli (v)

Spiced vegetable hummous (v)

CLUB BARBEQUE £13.95

Lincolnshire sausages & caramelised onions

Homemade beef burgers, relishes, sauces & mayonnaise

Vegetarian sausages (v)

Vegetarian kebabs, satay sauce (v)

Choice of five salads

PUDDINGS £5.50

Homemade chocolate éclairs · Apple pie, clotted cream

Crème brûlée, poached fruits · Chocolate marquise ·

Sharp lemon tart · Chocolate torte, white & dark ·

Summer or Autumn pudding



ELVETHAM INFORMATION

RESERVING THE ELVETHAM

Your provisional date is held for 10 days.

The deposit for exclusive use is £4,000 (non refundable & non transferrable)

The deposit for non-exclusive use is £2,000 (non refundable & non transferable)

50% of the estimated total is due 12 weeks prior to wedding

The balance is payable 8 weeks prior to wedding

Any balance remaining is payable upon departure

All prices include VAT at the current rate.

Credit card payments carry a 3% handling fee

EXCLUSIVE & NON EXCLUSIVE USE

Hiring the Elvetham on a non-exclusive use basis means that there will be other events taking place in the hotel, however there will only be one wedding per day. Exclusive use means that the whole hotel will be for your sole use from the time of your ceremony or arrival from the Church on Saturday until the following morning at 6.30am.

MENU TASTING

This can be arranged prior to the wedding on a Tuesday evening in the restaurant at a cost of £24.95 per person (maximum six people) including a tasting glass of each of the house wines.

SUPPLIERS

We work with a number of recommended suppliers so please ask us for details of florists or photographers. If you book a DJ/band they must provide a copy of their public liability insurance. Bands can play until 1am on Fridays & Saturdays & until midnight on Sundays.

LOCAL REGISTRY OFFICE

As soon as you have confirmed arrangements for your marriage at The Elvetham, you should contact the Superintendent Registrar for the district at Aldershot Registry Office (01252 322066).

Without the presence of a Superintendent Registrar or deputy & a registrar, there can be no marriage. It is therefore essential that an advance booking with the Superintendent Registrar be made once your booking with The Elvetham has been confirmed.



CONFETTI

We would prefer that confetti be biodegradable foil and restricted to outside.

FLYING LANTERNS

Are not permitted at The Elvetham

FIREWORKS

A spectacular show of fireworks from the lawns of The Elvetham start from £995 for a seven minute display.

SETTING UP ON THE DAY

The Elvetham staff will set up the tables, favours & place cards. Please deliver all items no later than 2 days before your wedding. Suppliers will need to confirm set up times prior to arrival.

CLEARING UP

Any leftover items and decorations will be collected and stored for you to take home

MUSIC

DJ or bands can play until 1 am on Fridays and Saturdays and until midnight on Sundays. We can provide a sound system in the ceremony and wedding breakfast room if you choose to bring an MP3 player or CDs.

ACCOMMODATION

We hold up to 30 bedrooms at the time of confirming your wedding. No prepayment is necessary. Any un-named rooms out of your allocation will be released six weeks prior to the wedding. A changing room is available for the bridal party. The bridal suite is available for brides on the night before their wedding at a cost of £150 (if the wedding takes place on either a Friday or Saturday) subject to availability.