

Thank you for enquiring about Weddings at Harrowden Hall, home to Wellingborough Golf Club, located in the village of Great Harrowden.

In the accompanying package, you will find a selection of menus and drinks options, which I hope you will find of interest. We do, of course, recognise that the day should be tailored to meet your precise needs, so all of the packages shown are only for guidance and can easily be amended to suit individual needs.

We strongly recommend that you visit us to view the 18<sup>th</sup> century building and magnificent gardens and grounds. We can then discuss any queries you may have with regards to the packages we have on offer.

Simpson Catering Ltd is a company who has had a long and successful period in providing high quality catering to many weddings, private functions and corporate clients at Harrowden Hall. Simpson Catering will deal with all wedding details, from initial enquiry, through to ensuring your special day runs completely smoothly from start to finish.

Please feel free to contact me if you would like to arrange a viewing or need any further assistance.

Kind Regards,

Louise Robinson

Managing Director

Simpson Catering Ltd

## *Introduction to Harrowden Hall*

The history of Harrowden Hall dates back to early 15<sup>th</sup> century when its then owners played host to Henry VIII. The hall also played its part in the country's history when it harboured prominent conspirators of the Gunpowder plot in 1605.

The present building in its current form was completely rebuilt in 1719 following a major fire, the house has in recent years been restored but much of the house and gardens, paintings by Landscroon and garden sculptures by Van Noost still remain.

With its landscaped gardens and over 160 acres of beautiful rolling parkland views containing over 1500 mature trees, the grounds present an ideal location for weddings for whatever the size of guest list. Just two miles north of Wellingborough, and three miles south of Kettering close to the A14, Harrowden Hall is accessible from all directions.

Our dedicated event team will ensure every detail is perfect, right from initial contact through to delivering the happiest day of your lives.

We have a variety of rooms that can accommodate a small informal wedding breakfast through to the ability to place a customised Marquee within the grounds that can seat and cater for up to 200 guests. Please note that the Vaux Room (our main dining room) can host a wedding breakfast up to 75 guests with up to another 100 additional guests for the evening function. We have also been granted a civil (wedding) licence by Wellingborough Council to enable us to host a civil ceremony for up to 75 guests within the Hall itself.

We offer a variety of flexible packages that are designed to meet all needs necessary to ensure that the happy day is a memorable one.

## *Beverage & Canapé Selections*

We have endeavoured to meet the needs of our customers by creating a selection of fine wines that we feel offer excellent value for both the reception and wedding breakfast.

An alternative of orange juice or mineral water will be available on the day for those who prefer non-alcoholic drinks.

### Selection A

A glass of chilled sherry on arrival

An allowance of half a bottle of red or white wine with the meal

A glass of Cava for the toast

### Selection B

A glass of Bucks Fizz on arrival with a top up during the reception

An allowance of half a bottle of red or white wine with the meal

A glass of Cava for the toast

### Selection C

Pimm's No 1 Fruit Cup and a top up for guests

An allowance of half a bottle of red or white wine with the meal

A glass of Cava for the toast

### Luxury Package

Kir Royal with top up for guests

An allowance of half a bottle of red or white wine with the meal

A glass of Champagne for the toast

Luxury Scottish smoked salmon on granary bread during the reception

### Children's Non-alcoholic Package

Fresh Orange Juice on arrival

Unlimited sugar-free fruit cordial with the meal

## *Canapé Selections*

Our staff can serve the following selections of Canapés during with the reception prior to the wedding breakfast.

### Selection A

*Assorted filled mini pastry tartlets*

*Hot honey & wholegrain mustard sausages*

*Tempura battered vegetables with sour cream & chive dip*

*Miniature smoked salmon & cream cheese sandwiches*

### Selection B

*Goujons of marinated chicken breast with Dijon dip*

*Assorted filled barquettes*

*Assorted handmade Crostini*

*Assorted smoked salmon canapés*

*Rare roast beef & creamed horseradish pinwheels*

## *Wedding Breakfast*

Louise Robinson, proprietor of Simpson Catering, has selected the following menus for that we hope meet with your approval; however should you prefer a certain starter or dessert from other menus shown below, we are more than happy to accommodate this.

### Menu A

An assortment of Italian hors d'oeuvres; Parma ham, salami, mozzarella, black & green olives, mixed salad and basil & olive oil marinated cherry tomatoes

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Supreme of Finest Scottish Salmon laid on a lake of watercress & Chardonnay cream reduction.

Fresh market vegetables and potato dish

~

Baked French apple tart with caramel sauce and butter toffee ice cream

~

Coffee & Mint Chocolates

### Menu B

Fanned Galia melon with a mixed fresh fruit compote and berry coulis

~

Breast of chicken filled with bacon, cream cheese & leeks. Served with a delicate white wine cream.

Fresh market vegetables and potato dish

~

Cream filled choux pastry puffs served with a warm chocolate sauce and poached pear compote

~

Coffee & Mint Chocolates

### Menu C

Chicken liver and pink peppercorn pâté served with French bread toasts

~

Tender rosemary roasted lamb cutlets with a port & redcurrant sauce

Fresh market vegetables and potato dish

~

Crisp homemade meringue served with cream and marinated mixed berries, drizzled with a duo of coulis

~

Coffee & Mint Chocolates

### Menu D

Fanned tiger prawns on a bed of crisps finely shredded Iceberg lettuce with a tangy tomato & paprika lemon  
mayonnaise

~

Traditional fillet of beef Wellington. Served simply with a rich burgundy jus

Fresh market vegetables and potato dish

~

Apricot crème brûlée

~

Coffee & Mint Chocolates

## Menu E

De Luxe Cold Carved Buffett;

Segmented pink grapefruit, orange, grapefruit & pineapple with a grand marnier glaze served with a citrus ice

~

Mustard roasted sirloin of beef

Honey & brown sugar roasted whole ham

Breast of chicken with a lemon, dill & crème fraiche dressing

Decorated whole poaches Scottish salmon

Finest Greenland prawns bound in a tomato & paprika mayonnaise

Spinach & cream cheese filo parcels

Asparagus & Swiss cheese quiche

Hot buttered new potatoes

Mixed continental salad

Couscous salad

Crunchy Thai salad

Tomato, spring onion, basil & mozzarella salad

Turmeric rice salad

~

Dark chocolate tulip filled with a rich chocolate & brandy mousse

~

Coffee & Mint Chocolates

## BBO Menu

Subject to season – bespoke menu can be created to suit your taste

## Vegetarian Options

Please choose one to offer as an alternative to your chosen menu;

Field Mushrooms – cooked with brandy, paprika and cream in a Filo pastry basket

Roasted Bell pepper filled with a mushroom & roasted vegetable risotto

Spinach & ricotta tortellini with a creamy fresh basil sauce & roasted cherry tomatoes

Rich puff pastry filled with a medley of roasted vegetables with a spicy arrabiatta sauce

## *Evening Buffet Menus*

Please note that when estimating the number of guests in the evening, we recommend that you cater for 80% of the total number of guests. This prevents food wastage and unnecessary expenditure on your part.

### Menu A

#### **Cheese Ploughman's**

An assortment of English & Continental Cheeses

Smooth chicken liver pate

Course farmhouse pate

Celery sticks

Cherry tomatoes

Red & green grapes

Sweet pickle & pickled onions

Cheese biscuits & rustic breads

### Menu B

#### **Finger Buffet**

Assorted Filled Finger rolls

Honey & Wholegrain mustard Cocktail Sausages

Assorted Filled Pastry cases

Tiger prawns with a tomato & Paprika Mayonnaise

Scotch Eggs

Paupiettes of Parma Ham & Brie

Smoked Salmon & Cream Cheese Triangles

Chicken Tikka Bites

Mini Cakes & Pastries

Menu C

**Finger Buffet**

Filled Mini Rolls

Baguette slices with assorted pates

Brie & Black Grape Skewers

Cheese & Onion lattice slice

Assorted dim sum & mini spring rolls

Smoked Salmon, Cream Cheese & Prawn Tortilla Wraps

Marinated Chicken Strips

Crudities & Dips

Tortilla Chips & Dips

Fresh fruit Kebabs

Menu D

**Fork Buffet**

Coronation chicken

Paupiettes of gammon ham

Vegetarian quiche

New potato, pepper & sweetcorn salad

Caribbean rice salad

Mixed tossed salad with a cherry tomato vinaigrette

Assorted rustic bread basket

Summer BBQ

Subject to season – bespoke menu can be created to suit your taste. 100% of guests should be catered for in this case.

Hog Roast

Succulent, locally sourced pork

Sage & onion stuffing

Bramley apple sauce

Large, floured bap

Selection of seasonal salads

## *Price List 2013*

All prices shown are per head and inclusive of VAT at the current rate.

A reduction of 25% is applicable from all adult food prices for children under 12 years.

A children's meal can be supplied for £12.50 per head as an alternative.

A £5.00 surcharge per person will apply for meals served in the marquee.

### Beverage Selections

|                    |        |
|--------------------|--------|
| Selection A        | £18.85 |
| Selection B        | £20.25 |
| Selection C        | £20.95 |
| Luxury Package     | £28.25 |
| Children's Package | £10.00 |

### Canapés

|             |       |
|-------------|-------|
| Selection A | £7.25 |
| Selection B | £9.15 |

### Wedding Breakfast

|        |        |
|--------|--------|
| Menu A | £40.85 |
| Menu B | £43.25 |
| Menu C | £43.25 |
| Menu D | £47.25 |
| Menu E | £45.65 |
| BBQ    | £POA   |

### Evening Buffet

|              |                       |
|--------------|-----------------------|
| Menu A       | £14.15                |
| Menu B       | £15.65                |
| Menu C       | £16.50                |
| Menu D       | £17.00                |
| Menu E (BBQ) | £17.50                |
| Hog Roast    | £1,950.00 (feeds 150) |

Please note that upon request, all of the above food and beverage selections can be altered to suit and we would be happy to provide a bespoke cost for this.

## *Price List 2013*

### Hire of Harrowden Hall

The patio and gardens are included in all of our prices, and provide a stunning back drop for your photographs.

|   |                   |
|---|-------------------|
| Hire of Harrowden Hall - All day including ceremony, reception, breakfast & evening | <b>£1,750.00</b>  |
| Hire of Harrowden Hall – Ceremony, reception & breakfast only                       | <b>£1,550.00</b>  |
| Hire of Harrowden Hall – Reception, breakfast & evening only                        | <b>£1,550.00</b>  |
| Hire of Harrowden Hall – Breakfast only   | <b>£1,400.00</b>  |
| Hire of Harrowden Hall & Lawn Marquee (subject to availability)                     | <b>On request</b> |

25% deposit is required to secure a date. Payment terms are shown in our Terms & Conditions

Please ensure that you contact the Registry Office if you wish to have a Civil Ceremony – 0300 126 1000

All prices are inclusive of VAT at the current rate

## Terms and Conditions for Weddings

Revision August 2008

### 1. Definitions

In these terms and conditions, the following expressions shall have the following meanings, namely:

- a) The booking means the Hire of the Premises as set out overleaf
- b) SCL means Simpson Catering Limited
- c) WGC means Wellingborough Golf Club
- d) The hirer means the party hiring the premises as set out below
- e) The premises means the areas of the Golf Club to be included in the Booking
- f) The booking fee/ deposit means the price given by SCL in respect of the Booking

### 2. General

- a) These terms and conditions apply to all Bookings accepted by SCL and supersede all other terms and conditions, representatives or undertakings made by the Hirer in respect to WGC. Nothing said or written during the course of negotiations between the Hirer and SCL shall have any contractual or other legal effect unless incorporated in this document.
- b) No Agreement shall be effective to vary the Booking unless agreed upon in writing and signed by a representative of SCL duly authorized in writing

### 3. Description of Premises

- a) SCL and WGC reserves the right to make, without notice to the Hirer, any improvement or alteration in the material, specification, dimensions or design of the Premises which it thinks reasonable or desirable or which it is required to make by law and such improvement or alteration shall not affect the validity of the booking.
- b) Illustrations, photographs, descriptions and general literature relating to the Premises are intended as a general guide only and the Premises will not necessarily correspond in all aspects with images in such illustrations and photographs or described in the general literature.

### 4. Booking

- a) Completion of a booking form shall constitute a binding booking between SCL on behalf of WGC and the hirer and any agreed variation made at the request of the Hirer shall be subjected to an adjustment of Booking Fee/ Deposit. The hirer placing any booking shall be deemed to be satisfied as to the contents and provisions of any specification relating to the Premises. Acceptance of SCL/ WGC Terms and Conditions shall be deemed to have been given on by SCL acknowledging the deposit paid by the hirer.
- b) No booking shall thereafter be cancelled, altered or superseded either in whole or part without the written consent of SCL.
- c) All bookings shall be accompanied by a deposit of 25% (Plus signed Terms and Conditions) of the estimated charge, plus a further 50% payment at 3 months prior to the event and the remainder at 7 days prior to the event.
- d) Any additional costs incurred during the day will be due on the day of the event.
- e) A final number of attendees should be confirmed to SCL no later than 7 days from event; this number will be the minimum charged for.
- f) Children under 12 years of age will be charged at 75% of the adults prices quoted.

### 5. Price

- a) All prices of bookings quoted to the Hirer are those prevailing at the time of the booking. It is understood and agreed between SCL and the hirer that such prices are subject to variations and increase without notice to the Hirer and that the actual price payable for the booking shall be recalculated and invoiced and the Hirer shall be liable to make due payment in accordance with the current prices and costs prevailing at the time of delivery together with value added tax where applicable. SCL reserves the right to correct any arithmetical error or omissions in any price.

### 6. Payment

- a) Unless otherwise agreed payment in full shall be due and owing by the Hirer, WGC. The agreed forms of payment must be strictly observed. If any sum due here under is not paid in full by the date specified if before such date the hirer is unable or unwilling to make such payment in full then SCL or WGC shall have the right to terminate the contract forthwith by notice in writing whereupon Clause 9 shall apply.

7. Licence To Enter

Upon payment of the Booking Fee / Deposit the hirer shall have the right to enter the Premises and the right for himself and his agents and visitors to use the premises subject

- a) The hirer is responsible for the preservation of good order during the booking.
- b) WGC hold a zero tolerance policy of anyone found with or taking illegal substances on the premises.

8. Hirer's Obligations

- a) Premises and for any damage that may be done to the Premises in consequence of the booking, which would not have, taken place had the booking not taken place. In event of any such damage, SCL or WGC may make it good and the Hirer by acceptance of these terms and conditions will thereby be deemed to have undertaken to pay the cost of such work.
- b) The Hirer will be responsible for complying with all or any licensing requirements, bylaws, regulations or other rules governing the Premises
- c) The Hirer will be responsible for ensuring that all members of the party comply with the Club's Dress code, i.e. jeans, tee shirts and training shoes are not permitted. The use of mobile phones is also not permitted within the clubhouse.

9. Termination

- a) The contract shall automatically terminate if the Hirer (being an individual or in the case of a firm, any member thereof) commits any act of bankruptcy or has a receiving order made against him or has any process of distress or execution levied upon his goods or makes any arrangement with his creditors, before the Booking has been paid for; or if the Hirer (being a limited company) has a receiver appointed of its assets or goes into liquidation whether compulsory or voluntary or ceases to carry on business. If SCL or WGC reasonably considers that any of the said events is about to occur before the Booking has been paid for, then SCL or WGC may terminate forthwith by notice in writing.
- b) In the event of termination under this clause or under Clause 9 or under sub-clause (a) above the hirer shall cease to have any interest or right to possession of the Premises and SCL or WGC.
- c) Termination under this Clause or under Clauses 6 and 9 hereof shall be without prejudice to SCL or WGC's right to recover damages for any breach by the Hirer.
- d) Should the Hirer wish to cancel the Booking, any deposits paid are non refundable.

10. Liability of the Golf Club

- a) SCL or WGC shall not be liable if delivery is prevented, hindered or delayed by reason of strikes, sit-in, or by difficulty in obtaining labour, plant materials or bought-in components, or by breakdown of plant or machinery (including transport) or by interruption of power supplies, or by the fire or legal action of a third party (whether or not any of the aforesaid are caused by the negligence of either SCL or WGC or its servants or agents) or by any reason of any circumstances outside SCL or WGC's control which shall include but not be limited to war, civil riot, intervention by government, and in all other cases of force majeure.
- b) SCL or WGC shall not be liable for any loss or damage suffered by the Hirer and his agents and visitors save where such exclusion conflicts with Statute.

11. Notices

- a) Any notice may be served by either party on the other by leaving it at or sending by post, cable, fax, telegram or telex to the address of that party contained in the contract. Such notice shall be deemed to be served when it would be received by either party in the normal course of transmission of post or otherwise.

12. Jurisdiction

The law governing the Contract shall be the law of England

Signed by the Hirer \_\_\_\_\_ Date \_\_\_\_\_  
Name in Full \_\_\_\_\_  
Relationship to Wedding Party \_\_\_\_\_

# Wedding Booking Form

Bride:

Groom:

Contact Address:

Telephone (Home):

Telephone (Mobile):

Email address:

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Date of Wedding:

Date of Application:

Ceremony at Harrowden Hall? Yes / No

If yes, approx time:

If no, Ceremony Address:

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Estimated total number of guests for; Wedding Breakfast:

Evening:

Wheelchair access required? Yes / No

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Catering Requirements:

Beverage Selection:

Quantity:

Children's Drinks? Yes / No

Quantity:

Canapé Selection:

Quantity:

Wedding Breakfast Menu:

Quantity:

Vegetarian Option:

Quantity:

Evening Buffet Selection:

Quantity:

80%:

Please state below if any of your party has any specific catering requirements (i.e. Allergies):