

# Weddings at The Grey Lady



For weddings as unique as you are...

## WEDDINGS AT THE GREY LADY

If you are looking for an exclusive and affordable wedding experience the Grey Lady ticks all of the right boxes.

Together with our fabulous dining areas, stunning location and restaurant quality food we offer discerning brides and grooms the sophistication, buzz and vibrancy of the very finest contemporary restaurant, but with a legacy and family heritage that makes for a wedding as unique as you are.

The Grey Lady can seat up to 100 guests using only the white room however, this can be increased by 16 people if you require, by using the private dining room located just off the white room.

All weddings are unique and with that in mind our tariffs have been designed to offer good value and flexibility. A minimum charge on food allows you the freedom, and us the opportunity, to create your perfect day.

Minimum spends on food to be made up of the following Canapés, Wedding Breakfast & Evening Buffet

Saturday £5,500

Friday £4,500

Weekdays and Bank Holiday Monday minimum spends for these dates are negotiable.

Once you have set a date for your wedding please check that we are available and come and have a look around.

A provisional booking may be made following which we shall require a letter of confirmation together with a deposit of £500.00. This should be forwarded to us within 7 days of the original booking. Failing this, the provisional booking will be cancelled.



**Canapé menu**  
**Four per person**

**Menu A £8.00pp**

Four Canapés per person

Mini Salmon Fishcakes Tartar Sauce  
Baked New Potato Bacon & Cheese  
Mini Shepherds Pie  
Chicken Ballontine Tomato Salsa  
Tomato Red Onion & Basil Bruschetta  
Tartlet of Mushroom and Tarragon

**Menu B £10.00pp**

Mini Fish Fingers, Homemade Tomato Ketchup  
Melon Wrapped in Parma Ham  
Mini Beef Wellington  
Chicken Liver Parfait, Toasted Brioche, Chutney  
Mini Egg Benedict  
Goats Cheese and Red Onion Tart, Balsamic Dressing  
Mini Rocket, Parmesan & Garlic Flat Breads, Balsamic Dressing

**Menu C £12.00pp**

Smoked Salmon Blinis, Onion+ Chive Cream Cheese  
Stuffed Cucumber, Spiced Crab, Lime Mayonnaise  
Mini Pita breads, Spiced Pork Mince, Lettuce  
Mini Beef Burgers, Tomato Relish  
Carpaccio of Beef, Parmesan, Rocket Puree  
Ham Hock Hash, Poached Quails Egg  
Stuffed Cherry Tomato, Red onion and Goats cheese  
Tartlet of Stilton with Pear and Walnuts

## **WEDDING MENU A £40**

### **STARTERS**

Chicken Liver Pate  
*Port and redcurrant jelly, wholemeal toast*

Roasted Tomato Soup  
*Horseradish cream*

Stilton & Leek Tartlet  
*Dressed salad leaves*

Carpaccio of Melon  
*Mango and raspberry ravioli, granny smith foam*

Smoked Haddock Potato Cake  
*Wholegrain hollandaise*

### **MAINS**

*Pan Roasted Chicken Breast, bubble and squeak, glazed carrots, breaded mozzarella, red wine sauce*

*Gressingham Duck Breast, anna potato, red cabbage, spiced red cherry sauce*

*Roast Sirloin of Beef, Yorkshire pudding, roast potatoes, red wine gravy*

*Slow Cooked Pork Belly, Fondant Potato, Savoy Cabbage, Roasted Baby Parsnips, Pork Stock Jus*

*Pan Fried Sea Bream, Sauté New Potatoes, Braised Fennel, Tomato and Red Onion Dressing*

*Beef Medallions, Fondant Potato, Green Beans, Red Wine Jus*

### **PUDDINGS**

Hazelnut Meringue  
*Milk chocolate parfait, chocolate sauce*

Fresh Fruit Salad  
*Glazed sabayon*

Caramelised Banana Pancake  
*Toffee Sauce, vanilla ice cream*

Sticky Toffee Pudding  
*Toffee sauce, vanilla ice cream*

Homemade Doughnuts

*Strawberry jam ice cream, vanilla marshmallows, warm chocolate sauce*

## **WEDDING MENU B £50**

### **STARTERS**

Deep Fried Goats Cheese  
*Sweet and sour onions*

Smoked Salmon Soufflé  
*Beetroot salad, horseradish crème fraiche*

White Onion Soup  
*Chorizo oil*

Wild Mushroom Risotto  
*Parmesan crisp, white truffle essence*

Confit Chicken Terrine  
*Tomato chutney, olive bread toast*

### **MAINS**

Slow Roasted Shoulder of Lamb, *creamed potatoes, minted pea puree, rosemary jus*

8oz Sirloin Steak, *triple cooked chips, roasted tomato, onion fritter, béarnaise sauce*

Pan Fried Sea Bass, *cauliflower risotto, sauté wild mushrooms, aerated butter sauce*

Pan Fried Salmon, *sauté potatoes, broccoli puree, mussel and white wine sauce*

Pork Fillet, *parsnip dauphinoise, braised red cabbage, mushroom cream sauce*

### **PUDDINGS**

Vanilla Cheesecake  
*Red wine poached pear, calvados sabayon*

Triple Chocolate Mousse  
*Morello cherry puree, red cherry essence*

Vanilla Crème Brulee  
*Homemade shortbread*

Basil Pannacotta  
*Strawberry consommé, mint crisps*

Caramelised lemon tart

*Raspberry sorbet*

## **WEDDING MENU C £60**

### **STARTERS**

Pan Fried Cod

*Bubble and squeak, parsley sauce*

Twice Baked Goats Cheese Soufflé

*Red onion relish, rocket, pesto dressing*

Warm Asparagus

*Poached hens egg, truffle and parmesan salad*

Leek and Potato Soup

*Smoked bacon foam Slow*

Cooked Pork Belly

*Spiced apple compote, thyme jus*

### **MAINS**

Half Rack of Lamb, *herb crust, dauphinoise potatoes, glazed baby carrots, port and redcurrant sauce*

Slow Cooked Rib-eye Steak (*cooked medium*) *fondant potato, roasted baby vegetables, shallot tart tatin, red wine sauce*

Roasted Loin of Venison, *crispy shoulder croquette, root vegetable gratin, woodland mushrooms, venison stock jus*

Whole Lemon Sole (*no bones*), *baked cauliflower cheese, duchess potato, tomato and olive oil dressing*

Lobster Ravioli, *seared scallops, creamed butternut squash velouté, truffle oil*

### **PUDDINGS**

Warm Chocolate Fondant

*Milk ice cream, pistachio puree*

Passion Fruit Soufflé

*White chocolate Pannacotta, passion fruit sorbet*

Trio of Chocolate Miniatures

Assiette of Apple Classics

*Crumble, pie, sponge, vanilla ice cream*

Cheese and Biscuits, *Grapes & Chutney*

### **Drinks Packages Package 1 - £13 per person**

One Glass of House Wine on Arrival  
One Glass of House Wine with Meal  
One Glass of Sparkling Veuve Aubin for Toast

### **Package 2 - £17 per person**

One Glass of Bucks Fizz (Sparkling Wine) on Arrival  
Two Glasses of House Wine with Meal  
One Glass of Sparkling Veuve Aubin for Toast

### **Package 3 - £16 per person**

One Glass of Wine/ Bucks Fizz (Sparkling Wine) on Arrival  
One Glass of House Wine with Meal  
One Glass of Champagne for Toast

### **Package 4 - £18 per person**

One Glass of Wine/ Bucks Fizz (Sparkling Wine) on Arrival  
Two Glasses of House Wine with Meal  
One Glass of Champagne for Toast

### **Package 5 - £21 per person**

One Glass of Champagne on arrival  
Two Glasses of House Wine with Meal  
One Glass of Champagne for Toast

## **Additional Reception Drinks Available**

Bucks Fizz – French Champagne & Orange Juice £4.50 per person

Kir Royale – French Champagne & Cassis £7.50 per person

Chardonnay or Shiraz - £2.95 per person

Deluxe Fruit Punch – with Spirits, Wine & Fruit Juice £4.50 per person

Mixed Fruit Non Alcoholic Punch - £2.50 per person

Pimms – With Lemonade & Mixed Fruit per person £4.00

## **Suggested Buffet Menus Buffet Options**

### **Option 1 - £20 per person**

- 1 Hot Selection
- 2 Cold Selections
- 2 Sides
- 1 Dessert

### **Option 2 - £25.00 per person**

- 2 Hot Selections
- 2 Cold Selections
- 3 Sides
- 1 Dessert

### **Option 3 - £25.00 per person**

- 4 Hot selections
- 1 Selection of Mini Desserts (Chefs Choice)

## **Hot Buffet Dishes**

Spiced Lamb Kebabs, Minted Yogurt  
Mini Beef Burgers, Tomato Relish, Cheese & Bacon  
Individual Beef & Mushroom Pie  
Mini Fish & Chips Tomato  
Red Onion & Basil Bruschetta  
Baked Fish Pie Stuffed Crepes,  
Mixed Creamy Vegetables  
Homemade Fish Fingers, Tartar Sauce  
Mini Wild Mushroom Calzone, White Truffle  
Smoked Pork and Apple Flatbread, Barbeque Sauce  
Parmesan & Rocket Flatbreads, Balsamic Reduction  
Slow Cooked Duck Leg Parcels, Cucumber Relish, Hoi Sing Sauce  
Individual Pots of Chicken Curry, Mini Naan Bread  
Ham Hock Hash, Poached Egg

## **Cold Buffet Dishes**

Terrine of Slow Cooked Chicken, Parma Ham & Tomato Relish  
Selection of Breads, Chicken Liver Pate  
Thick Cut Sandwiches, Beef, Ham, Prawn & Egg (v)  
Stuffed Courgettes, Pea Mousse, Roasted Almonds  
Poached Salmon & Crab Salad  
Chicken & Bacon Salad, Pine Nut Dressing

## **Sides**

Potato Gratin  
Dauphinoise Potatoes  
Mash Potato  
Triple Cooked Chips  
Spiced Potato Wedges  
Roast Potatoes  
Fondant Potatoes  
Roasted Root Vegetables (seasonally available)  
Fine Beans, Shallots, Flaked Almonds  
Braised Rice  
Cauliflower Cheese  
New Potato Salad  
Mixed Salad, House Vinaigrette  
Stilton & Walnut Salad  
Mixed Greens  
Braised Brussel Sprouts, Red Onion & Chestnuts (seasonally available)  
Slow Cooked New Potatoes

## **Desserts**

Chocolate Tarts  
Lemon Meringue Pie  
White Chocolate & Raspberry Roulade  
Homemade Doughnuts, Chocolate Dip  
Chocolate Fondue, Marshmallow, Shortbread, Strawberries  
Selection of Fresh Fruit Mini Pavlovas, Seasonal Fruit, Fresh Cream

## ADDITIONAL INFORMATION

### ANNOUNCEMENTS

The Grey Lady can make all of the wedding announcements - calling through the wedding breakfast, announcing of speeches if you have not appointed a Toastmaster, Best Man or Usher to perform these duties.

### TIMINGS

All timings should be discussed and agreed with our wedding co-ordinator. Please note that we do not recommend an exclusive wedding breakfast to start any later than 5.00pm to allow for an enjoyable evening reception.

### DELIVERY OF WEDDING ITEMS

We can take delivery of wedding items from 3 days prior to the wedding such as table plan and table items (as we only have limited storage please contact the wedding co-ordinator to advise on larger items.) We are more than happy to place the name cards, favours, menus and other small items on the tables as long as we have them in sufficient time. We are unable to tie items around napkins however, if you wish we can arrange for you to collect the napkins in advance to do this at home

### FUNCTION BAR

Bar last orders are 11.30pm, bar and music finishes at 12.00am

### ROOM DECOR

Suppliers may have access to your function rooms on the morning of the wedding to place flowers/ decorate the rooms. Flowers etc will be left for you to collect the following morning but larger items must be removed by the supplier on the night (i.e. photo booths, band equipment)

### EVENING GUESTS

Evening guests are permitted though please speak to your wedding co-ordinator directly regarding our guideline for evening guest capacities.

The additional information is not exhaustive. You may have many particular requirements that you would like to check with the restaurant when making decisions, please do not hesitate to contact your wedding co-ordinator for clarification or assistance.

## GENERAL

A date can be provisionally held for up to two weeks initially and can be extended; until we have queries from a third party at this point you will be required to confirm the date.

To confirm a provisional booking we require a non refundable deposit of £500.00, as well as a written confirmation providing as many wedding details as possible. The Grey Lady will then issue a contract and at a later date a run through of the day.

Please contact our wedding co-ordinator for any information or help you need. Our wedding coordinator will also be on hand to help with any questions you have leading up to the day.

We advise that you have a menu trial approximately 2 months before the date as well as a details meeting no later than a month before the date, this is to finalise as many details with the wedding co-ordinator.

The menu trial allows the bride and groom to taste their selected menu prior to the day additional guests may join for an additional fee.

Chair covers can be borrowed from The Grey Lady at a charge of £30.00 to cover for cleaning, however sashes will need to be hired from an external company.

# Terms and conditions

Please ensure that you understand and agree with our terms and conditions before you sign your contract.

Final numbers should be confirmed to The Grey Lady 14 days prior to your reception at which time full payment is required.

No refunds can be given within 14 days of your wedding.

The Grey Lady reserves the right to change prices and menus without notice due to circumstances outside our control.

The Client shall be liable for any costs incurred by The Grey Lady as a direct result of improper or disorderly behaviour by any guests attending their Wedding. The Grey Lady reserves the right to remove guests from the restaurant in these circumstances.

The Grey Lady reserves the right to charge you for any breakages or malicious damage to the property. The restaurant will also charge you for additional cleaning required following a guest accident. Under no circumstances will any alcohol be sold to any under 18's and we may need to ask for proof of identification if appropriate.

The Grey Lady cannot be liable for any items left on the premises after the event this includes cars left in the restaurant grounds overnight. Once timings have been agreed and contracted the Grey Lady reserves the right to pass on any costs incurred as a direct result of the client or any of its agents failing to comply with these timings. The Grey Lady cannot be held responsible for failing to provide contracted meals and services as a result of timings not being upheld.

Any band or musician must comply with the terms stated within the 'public entertainment code of conduct.'

Guests may not consume food (excluding your wedding cake) or drink not provided by The Grey Lady unless agreed prior to the event, in a case where this arises corkage or food supplements can be charged.

For insurance purposes The Grey Lady does not allow fireworks or Chinese lanterns. The Grey Lady will be liable to you and your guests for injury or loss and damage only where and to the extent we have been negligent. Otherwise there shall be no liability whatsoever. We regret that we cannot be responsible for the security of your property, though we will do our utmost to look after it.

Notwithstanding anything contained in these terms, the Grey Lady will not be liable for any failure to perform its obligations to the Client in whole or part as a result of any of the following circumstances: Strikes; Other Industrial Actions; Fire at or near the restaurant; Flood at or near the restaurant; Civil unrest, dispute or commotion; Act of God; Legal action against the Company or restaurant, not resulting from its negligence preventing the supply of services.

The Grey Lady strongly recommends taking out adequate insurance to cover the cost of cancellation and other liabilities.

## Cancellations

Upon acceptance and confirmation of your booking by The Grey Lady, a legally binding contract exists. If you are forced to cancel your booking for any reason we reserve the right to make a cancellation charge, in addition to the non-refundable deposit. Of course, The Grey Lady will endeavour to re-sell the facilities to another party and if successful, may waive a proportion of the cancellation charge at their discretion.

The Grey Lady reserves the right to cancel an event under the following circumstances:

- i. If the booking might, in the opinion of the restaurant, prejudice the reputation of the restaurant.
- ii. If the restaurant becomes aware of any alteration in the clients financial situation.
- iii. The Grey Lady, or any part of it, is closed due to circumstances beyond our control. In this event a refund of any advance deposit will be paid but would have no other liability