

Celebrate | Drink | Eat | Shop | Stay



2017

Receptions

at the Old Stables

The
Old Stables
Switland

the
Falcon Inn
— Long Wharton —

the
Griffin Inn
— Switland —

Odd John's
Kitchen

Specialising in Private Parties & Weddings

Traditional Village Pub & Restaurant

Enjoy the traditional country inn

Local Lamb & Cakes & Dishes



Contents

Page 3	A Word From Us
Page 4	Venue Information
Page 5	Drinks
Page 6	Canapés
Page 7	The Wedding Breakfast -Starters
Page 8	The Wedding Breakfast -Main Courses:
Page 9	The Wedding Breakfast -Desserts
Page 10	The Alternative Wedding Breakfast - Odd John's Barbecue
Page 11	Into The Evening

Contact Information

Odd John & Family Ltd.
Main Street, Swithland
Leicestershire
LE128TJ
(01509 890 535)
www.oddjohn.co.uk



A word from us

"Hello!

Thank you for your enquiry and congratulations on your engagement and forthcoming wedding. We built the Old Stables back in 2012 to enable us to take a very unique approach to creating the perfect day.

We prefer to focus firstly on allowing your big day to reflect your personalities as a couple, although we are here to offer our advice and experience (and to make the day run superbly).

Our second focus is to make sure that each individual guest can walk away from the day with nothing but good words to say. From great service and food to making sure that the day flows well and without all the waiting around.

We wish you all the very best for the future and hope to see you soon."

Best Wishes,



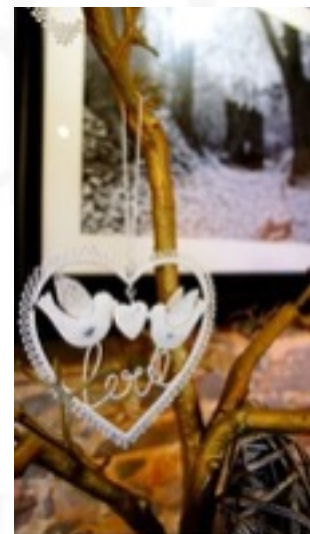
Jay Cooledge
Director



Lee Chapman
General Manager
Swithland



Amy Kerrigan
Wedding Co-ordinator





Venue Information

Capacities

Approximate capacities for the Old Stables are as follows. Please bear in mind that this does depend on some specific details and may vary in accordance with your table plan. Please ask for further details.

Wedding Breakfast

Table Served 90

Buffet Served 75

Evening Reception

Old Stables 120

Old Stables + Restaurant 140

Venue Hire

Venue Hire charge includes:

- Your dedicated **Wedding Co-ordinator** to help you throughout the entire organising process
- **Master of Ceremonies** to aid formalities on the day itself
- **Exclusive** Use Of The Old Stables
- **Exclusive** Use Of The Lawn & Decking Area
- **Dedicated** Front Of House Staff & Chefs
- Wooden Artists Easel For Table Plan
- Hand-Finished Wooden Dance Floor (12ft x 12ft)
- Tables & Wedding Chairs
- All Cutlery, Table Linen, Glassware & Napkins
- Usage of the venue until 12am
-

Peak Times

(April-October & December)

Off Peak

(Jan-March & November)

Old stables

Monday-Thursday

£500.00

£300.00

Friday

£1200.00

£800.00

Saturday

£1800.00

£1200.00

Sunday

£800.00

£300.00

Bank Holidays

£1000.00

£1000.00

Additional Restaurant Space

(all year)

Monday-Thursday

£150

Friday

£500

Saturday

Day Time: (until 5pm only) £300

Evening: (from 5pm) £500

All day: £700

Sunday

£800 (Evening only from 6pm £300)

Minimum numbers

During the peak times we require a minimum of 60 day guests at £45 per head (made up of any combination of food and beverages) and catering for a minimum of 100 evening guests. During the off peak months we ask for a minimum of 40 day guests and 70 evening guests.



Drinks Packages

Package 1

Reception Drinks

One glass of wine per guest with the meal

A glass of Prosecco for each guest as a toast drink

£17.95 Per Person

Package 2

Reception Drinks

Two glasses of wine per guest with the meal

A glass of Prosecco for each guest as a toast drink

£19.95 Per Person

Package 3

A glass of *Lanson Black Label for each guest, OR, any of the options below

Two glasses of wine per guest with the meal

*Lanson Black Label For each guest Toast Drink

£23.25 Per Person

* = Please let us know if you have a preferred brand of Champagne

Popular reception drinks:

- | | |
|--|-----------------------|
| -Prosecco | -Mulled Wine/Cider |
| -Summer or winter Pimms with fresh fruit | -Bottled Lager/Ale's |
| -Traditional Or Bespoke Cocktails | -Bottled Fruit Ciders |



Canapés

Select four tasty canapés, all hand made by our experienced chefs

- Baby Yorkshire Pudding With Fillet Of Roast Beef
- Smoked Salmon Blinis With Cream Cheese & Chive
- Mini Chicken Liver Pate En Crouté
- Warm Caramelised Red Onion & Stilton Tartlets (V)
- Thai Chicken Satay Skewers
- Cherry Tomato & Mozzarella On A Parmesan Biscuit
- Black Pudding, Cheddar & Mustard Rarebit
- Skewered Sweet Chilli Tiger Prawns
- Mediterranean Vegetable With Parma Ham Bruschetta
- Mini Gem Caesar Salad
- Baby Toad In The Hole

£8.50





The Wedding Breakfast

Three Courses For £33.95

Please Select One Menu Option To Accommodate All Of Your Guests.
We Are More Than Happy To Cater For Special Dietary Requirements And Children Separately.

Starter Choices

--

Home Made Soup Of The Day With Freshly Baked Bread & Butter

Popular Options Include: Broccoli & Stilton, Tomato & Basil, Seasonal Vegetable, Leek & Potato, Pea & Ham
(And Don't Hesitate To Talk To Us About Seasonal Options Or Alternatives)

Crab Meat & Tiger Prawn Mousse Wrapped In Smoked Salmon With Rocket Leaf & Lemon Dressing

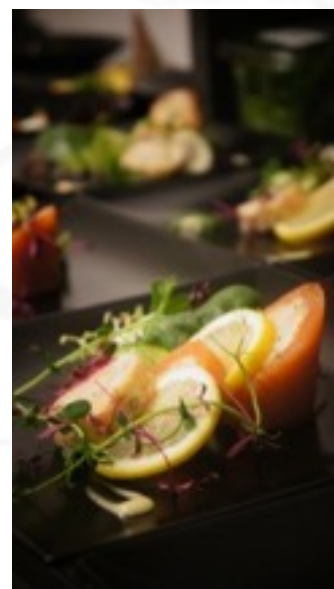
Home Made Chicken Liver & Brandy Paté Served With House Chutney & Toasted Ciabatta

Honeydew Melon & Italian Parma Ham With Herb Oil & Baby Leaf

Warm Caramelised Red Onion & Goats Cheese Tart (V)

Creamy Garlic Wild Mushrooms On Toasted Ciabatta (V)

Thai Style Marinated Prawns, Coriander & Baby Watercress Salad (£1.00 Supplement)





Main Course

Meats & Fish

Pan Seared Chicken Supreme Wrapped In Parma Ham
Roast Sirloin Of British Beef
Pan Fried Lamb Rump
Pork Fillet Medallions
Pan Fried Sea-Bass Fillets
Chicken Supreme Stuffed With Sun Blushed Tomatoes,
- Mozzarella And Basil
Roast Leg Of British Lamb
Roast Loin Of Pork

Vegetarian

Wild Mushroom & Spinach Risotto
Mediterranean Vegetables In Tomato Tapenade
- Topped With Grilled Goats Cheese
Baked Aubergine Lasagne
Roasted Peppers Stuffed With Vegetable Cous Cous
Home Made Nut Roast

Children's Options

If you would like the children in the party to have the same menu as the adults, please talk to your wedding co-ordinator, alternatively, please see the options below.

Children's Menu £13.95
Please Choose One Option For All Children

Butterflied Chicken Breast, Mashed Potato & Vegetables
Sausage, Mashed Potato & Peas
Home Made Cheese & Tomato Pizza, Chunky Chips &
- Beans
Plaice Goujons, Chunky Chips & Peas

Followed By Selection Of Ice Cream

Potatoes

Crispy Roast
Creamy Mashed
Classic Lyonnaise
Gratin Dauphinoise
Sautéed With Cherry Tomato & Spinach
Steamed Or Roast New

Sauces

Garlic & White Wine Cream
Creamy Leek & Bacon
Red Wine & Wild Mushroom
Port & Red Current
Garlic & Rosemary Jus
Creamy Sun Blushed Tomato
Meat Gravy

Vegetables

Seasonal Steamed Vegetables
Roasted Mediterranean Vegetables
Roasted Root Vegetables
Seasonal Greens

Recommended By The Chef

Roast Sirloin Of Beef
Served With Gratin Dauphinoise Potatoes,
Red Wine & Shallot Sauce & Roasted Root
Vegetables

Chicken Supreme Wrapped In Parma Ham
Served With Classic Lyonnaise Potatoes,
Garlic & White Wine Cream Sauce &
Roasted Mediterranean Vegetables



Dessert Choices

Zesty Tart Au Citron
Accompanied By A Mixed Berry Compote

White Chocolate & Raspberry Cheesecake
Raspberry Ripple Ice Cream

Warm Pecan Tart
Served With A Creamy Vanilla Ice Cream

Rich Warm Chocolate Brownie
With Devonshire Clotted Cream

Creamy Cheesecake Studded With Forest Fruits
Finished With A Strawberry Coulis

Warm Sticky Toffee Pudding
Glazed With A Butterscotch Sauce

Assiette Of Miniature Desserts
Choose Three Of The Options Below

Cheese Platter £50.00
Based On Ten People Sharing

Large Platters For The Table With Local Blue Stilton, Mature Black Bomber Cheddar & Creamy Cornish Brie Served
With Home Made Chutney, Grapes, Celery & Selection Of Crackers

Tea & Coffee With Chocolate Mints £2.40



Canapés to start

Choose four options from page 6

Main course

All Served with artisan breads

Mains (choose four)

Marinated chicken breast
(choose your marinade)

- Lemon & Herb
- Garlic & Coriander
- Peri peri
- Tikka
- Tomato & chilli
- bourbon sticky BBQ

Sticky apple glazed pork steaks

Sweet chilli Tiger prawns

cushion of salmon with chive butter

Home made Beef Burgers

Home made Lamb Burgers

Thick pork sausages

Grilled halloumi & Mediterranean vegetables (v)

Blue cheese stuffed Portobello mushrooms (v)

Minted Lamb Kofta kebabs

Potato (choose one)

Home made spiced potato wedges

Paprika roasted new potatoes

Chunky Chips

Buttered parsley new potatoes

Salad (choose two)

thai noodles

Corn on the cob

Crisp Coleslaw

Waldorf salad

Mixed leaf

Mexican rice

Sweet course

Please choose your dessert from page 9



Evening Food Options



Finger Buffet Menu

Menu Includes Assortment Of Sandwiches Along With 4 Choices From The Options Below

Chicken Goujons With A Sweet Mango Dip
Mini Sausage Rolls

Sweet Chilli Skewered King Prawns
Red Onion & Stilton Tartlets

Mini Dickinson & Morris Pork Pies

Smoked Salmon Cream Cheese & Rocket
-Tortilla Roulade

Crisp Crudités With Eastern European Dips

Honey Mustard Glazed Sausages

Spiced Potato Wedges

French Fries

Marinated Chicken Drumsticks

(Choose Your Marinade)

-Lemon & Thyme

-Piri Piri

-Tandoori

-Barbecue

Vegetable Spring Rolls

Onion Bhaji & Vegetable Samosa's

Assortment Of Muffins

£10.75

Wood Fired Pizza

Real artisan pizzas from a wood fired oven. A range of pizzas are available and all guests are provided with their own 10" pizza. Share them and go back for more!

Classic Menu

£12.95 per person

- Margherita
- Pepperoni
- Ham & Pineapple (added chilli option)
- Ham & Field Mushroom

Contemporary Menu

£14.45 per person

- BBQ Chicken and Smoked Bacon
- Spinach, Ricotta and Vine Tomatoes
- Salami, Olives and Mozzarella
- Roasted Peppers, Chilli and Mozzarella

Gourmet Menu

£15.95 per person

- Cured Ham, Vine Tomatoes, Shaved Parmesan and Balsamic Glaze
- Ground Sausage, Stilton and Caramelised Onion
- Buffalo Mozzarella, Sundried Tomatoes and Basil Oil
- Courgette, Asparagus Ribbons, Mozzarella & Pine Nuts

Hog Roast

One succulent whole hog, soft local baker's rolls, home made herb stuffing, crackling and apple sauce

£10.95

Authentic Spanish Paella

Our personal favourite! Cooked live in front of your guests by our chef; a traditional Spanish recipe with succulent chicken breast, tender pork, chorizo, shell-on-prawns and mussels.

£13.75



Entertainment

Our resident DJ will never fail to get everyone up on the dance floor, he's a really great host and will be sure to play exactly the right music to get the party going. Please contact Matt Preston at Bang! Discos: 01509 271 022 (<http://www.bangdiscos.co.uk> matt@bangdiscos.co.uk)

We also have some great bands/live acoustic musicians to recommend. Please let us know if you need any help.

Additional Information

General

A date can be provisionally held for up to two weeks initially, if after the two weeks period you have not been in touch we shall cancel your booking and the date will become available again.

To confirm a provisional booking we require a non refundable deposit of £500.00, once the deposit has been paid this is confirmation and security of the date. Once we receive your deposit payment we will send you a electronic receipt in confirmation. Also by paying the deposit you agree to all of the terms and conditions below.

Payment procedure

After securing your date with a £500.00 deposit payment, we require second payment of £1000.00 six months prior to your wedding day followed by the settlement of your outstanding balance 6 weeks prior.

Requirements

We require all bookings to have a drinks package, A 3 course Wedding Breakfast and Evening Food for at least 80 percent of your evening guests. (Tea, Coffee & canapés are optional)

Set up & decoration

If the old stables is available the day before your wedding you will have the opportunity to come in and put out your name cards, favours and any other decorations.

If the stables is not available the day before we will arrange for you to meet with our team the morning before to drop off any decorations. We are more than happy to place name cards, favours, menus and any other small items on the tables, although we regrettably will not tie items around napkins however if you would like to pick up your napkins prior to the day please let us know.

Room Decor

Suppliers may have access to the old stables from 9.30am on the morning of your wedding to place/set up any flowers, centrepieces, balloons, chair covers & cake etc. Please note that all items must be cleared away the following morning before 11am. All large items such as photo booths, band equipment must be cleared away on the night.

Timings

All timings for the day should be discussed and arranged with our wedding co-ordinator. We recommend that if getting married in the local area, 12pm/1pm is a good time to get married. This will ensure a good flow to the rest of the day.

Please note that we do not recommend sitting down for a wedding breakfast any late than 4:45pm to allow for an enjoyable evening reception.

Announcements

All announcements can be made by our wedding co-ordinator, announcing the wedding breakfast, announcement of speeches if you have not appointed a Toastmaster or Best Man etc.

Function Bar

Bar last orders are called at 11:30pm, all music and bar to finish at 12:00am.

Carriages

Please ensure that you and your guest pre book any required transport home as we find it very difficult to book any taxis at the end of the evening.



Terms and conditions

Please ensure that you understand our terms and conditions before you secure the booking with your deposit payment.

Final numbers should be confirmed to The wedding co ordinator 6 weeks prior to your reception at which time full payment is required.

No refunds can be given within 6 weeks of your wedding

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

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

The Old Stables reserves the right to charge you for any breakages or malicious damage to the property. The Old Stables 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 Old Stables cannot be liable for any items left on the premises after the event this includes cars left in the restaurant grounds over night

Once timings have been agreed The Old Stables 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 Old Stables 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. also we have a sensitive fire alarm system so all some machines/hazers if used are to be on the lowest setting.

Guests may not consume and food (excluding your wedding cake) or drink not provided by The Old Stables unless agreed prior to the event.

For insurance purposes The Old Stables does not allow fireworks.

The Old Stables 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 theses terms, The Old Stables 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 premises; Flood at or near the premises; 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 Old Stables strongly recommends taking out adequate insurance to cover the cost of cancellation and other liabilities.