

The Old Stables

stunning private parties & weddings



WEDDING PACK

2018



Hello and congratulations from all the team here on your engagement!

Getting married is a really exciting time and we are so pleased that you would consider sharing this special time with us. Despite being a busy venue, we too get excited by each and every event we are lucky enough to be a part of. We really enjoy coming up with creative ways to help each couple personalise their day and finding ways of bringing the best elements of your personalities into the proceedings. Whether this be tailoring the menu to reflect your favourite foods, creating new cocktails or recreating old favourites, we love finding ways in which your hobbies and interests can be reflected here on the day.

Above all, we strive to ensure your guests feel just as special as the two of you, from great food and relaxed service, to making sure that the day flows well without long gaps between formalities. We believe this is the key to our success and one of the main reasons people book with us and give such good feedback after the big day!

In this wedding pack you will find many of our favourite options and we also encourage couples to come to us with any unique ideas that come to mind. Also, remember to look through our 'Frequently Asked Questions' page for some help with those burning questions. If you have any further queries, please do email me directly - amy@oddjohn.co.uk.

We look forward to hearing from you!



Amy Kerrigan

Functions & Wedding
Coordinator

CEREMONY VENUES



Although we do not hold a license for civil ceremonies, there are many nearby venues for this aspect of your special day. Why not hire a vintage bus to transport your guests to the Old Stables and start the celebrations in style!

For beautiful church weddings, Swithland Church is within walking distance from us. Other churches in the surrounding villages are mostly within a 5 minute drive.

For civil ceremonies, Nanpantan Hall, Quorn Country Hotel, Quorn Grange Hotel and Rothley Court Hotel are all popular options within a short drive from The Old Stables. Or, for a more quirky atmosphere, you could look at the Leicester City venues such as The Guild Hall, New Walk Museum, Belgrave Hall Museum and even Abbey Pumping Station!

We usually recommend the ceremony start time to be between 1pm and 2pm, depending on location, so that your arrival time with us is no later than 3.30pm.

CAPACITIES

Wedding Breakfast - 96

With traditional long top table:- 1 long table of between 6 and 10 people, plus a maximum of 7 round tables with up to 12 guests on each.

With a round top table for a more informal vibe:- 1 round top table plus 7 additional round tables with up to 12 guests on each.

Evening Reception - 120

After your wedding breakfast we then prepare the room for the evening reception. This takes between 15 and 30 minutes and is quiet and unobtrusive. For the evening set up we would usually leave up 4 round tables and put up 3 long tables so that we have around 70 seats for evening guests, along with plenty of standing room. We break down all of the other tables to allow room for your band/DJ and for dancing into the night!

Minimum Numbers

Fridays and Saturdays between (and including) May and September

For peak times we ask for a minimum of 65 daytime guests provided with both food and a drinks package and a minimum of 100 evening guests provided with food.

All other times

For all other days of the week and months of the year we ask for a minimum of 45 daytime guests and a minimum of 70 evening guests. Please note that the hog roast option for evening food require a minimum of 100 people.



PRICING

There are at least four elements to consider when hiring The Old Stables for your wedding day: The venue hire fee, the cost of which depends on the day of the week (see below), the drinks package (applies only to your adult guests), the wedding breakfast (plus any extras such as canapés, coffee or cheese) and the evening food.

Venue Hire Fees

	May, Jun, Jul, Aug, Sep, Dec	Jan, Feb, Mar, Apr, Oct, Nov
Monday - Thursday	£500	£300
Friday	£1500	£1000
Saturday and Bank Holiday Sunday	£2200	£1500
Sunday and Bank Holiday Monday	£1000	£500
Bank Holidays	£1000	
New Year's Eve weddings	£2900 (includes bar until 1am)	

Your venue hire fee includes:-

- Your dedicated **Wedding Coordinator** to help you throughout the entire organising process
- **Master of Ceremonies** to guide the formalities on the day itself (usually this is your Wedding Coordinator but if you'd prefer a member of the wedding party to do this we can advise on this)
- **Exclusive use** of The Old Stables and Harry's Bar for the entire day
- **Exclusive use** of the lawn and decking area
- **Dedicated** front of house staff, chefs and bar staff
- Wooden easel for your table plan
- Cake knife and butcher's block for cake display (*please note we do not provide a cake stand due to the many different sizes of cakes*)
- Wooden dance floor (12ft x 12ft)
- Tables, chairs, linen, cutlery, crockery and glassware
- Bar until 11.45am, lights up at midnight

DRINKS PACKAGES



Package 1

Drinks on arrival*

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One glass of wine per guest with the wedding breakfast

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A glass of Prosecco for each guest as a toast drink

£17.95 Per Person

Package 2

Drinks on arrival*

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Half a bottle of wine per guest with the wedding breakfast

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A glass of Prosecco for each guest as a toast drink

£19.95 Per Person

Package 3

Champagne on arrival - Lanson Black Label**

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Four bottles of wine per table with the wedding breakfast

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A glass of champagne for each guest as a toast drink**

£23.95 Per Person

**We like to provide a choice for your guests, so we recommend having one option for the main drink as well as bottled beers or cider on ice, in addition to pink lemonade as a non-alcoholic alternative. Choose your favourite drink for the main option, whether this be Prosecco, Pimms and Lemonade with fruit or, for a small supplement, traditional cocktails such as mojitos. Or for winter weddings you could choose something seasonal such as mulled wine or Winter Pimms*

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

CANAPÉS



Adding a real elegance and setting the tone for the day, canapés are a must-have for any great drinks reception!

Select four tasty canapés, all hand made by our experienced chefs, served to your guests on arrival during the welcome drinks

Baby Yorkshire Pudding with Fillet of Roast Beef and Horseradish Sauce
Smoked Salmon Blinis with Cream Cheese and Chive
Mini Chicken Liver Pate En Crouté
Warm Caramelised Red Onion and Stilton Tartlets (v)
Thai Chicken Satay Skewers
Cherry Tomato, Mozzarella and Parmesan Bruschetta
Pea and Goats Cheese Bruschetta (v)
Black Pudding, Cheddar and Mustard Rarebit
Skewered Sweet Chilli Tiger Prawns
Mediterranean Vegetable Bruschetta with Parma Ham
Chorizo, Tomato Tapenade and Parmesan Bruschetta
Baby Toad in The Hole

£8.50 per person

WEDDING BREAKFAST

£35.75 per person

Please select **one menu option** for all of your guests

We are more than happy to cater for special dietary requirements and children separately

Please note that we cannot guarantee that any of the items below are totally nut free and may contain traces



STARTERS

Homemade soup with a freshly baked bread roll

Popular options include broccoli and stilton, tomato and basil, seasonal vegetables, leek and potato, pea and ham

Crab meat and tiger prawn mousse wrapped in smoked salmon with rocket leaf and a lemon dressing
(see picture above, please note black crockery is an additional hire item. POA)

Homemade chicken liver and brandy paté served with house chutney and toasted ciabatta

Honeydew melon and Parma Ham with a herb oil and baby leaf

Warm caramelised red onion and goats cheese tart (V)

Creamy garlic wild mushrooms on toasted ciabatta (V)

Thai style marinated prawns, coriander and baby watercress salad (£1.50 Supplement)

MAIN COURSES

The British Roast

Choose from sirloin of beef, saddle of lamb with apricot stuffing,
loin of pork or roast chicken
Served with home made Yorkshire pudding, roasted potatoes, roasted carrots and parsnips
with a rich meat gravy

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### Sirloin of British Beef

Served with dauphinoise potatoes, mixed pods and a red wine and wild mushroom sauce

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Pan Seared Lamb Rump

Served with minted crushed new potatoes, tender-stem broccoli and a port and red current jus

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### Pork Fillet Medallions

Served with creamy mashed potatoes, a medley of cabbage and bacon and a port and stilton sauce

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Chicken Supreme

Fresh chicken breast stuffed with sun blushed tomato, basil and mozzarella served with lyonnaise potatoes,
roasted mediterranean vegetables and a red pepper coulis

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### Chicken Wrapped in Parma Ham

Served with tomato and spinach sautéed potatoes, leeks, petit pois and mange tout with a creamy white  
wine and garlic sauce

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Slow Cooked Lamb shank

Served with creamy mashed potatoes, honey roasted root vegetables
and a honey and mint jus

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### Spinach and Ricotta Wellington (v)

Served with parmentier potatoes and a tomato pomodoro sauce

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Wild Mushroom Risotto (v)

Suitable for vegans as well as vegetarians

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### 6 hour Braised Ox Cheek

Served with horseradish mash, with roasted baby onion & wild mushroom, red wine jus

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Pan Seared Fillet of Beef wrapped in Pancetta

(£5.00pp supplement)

Served pink with dauphinoise potatoes, a medley of baby vegetables
and a garlic and rosemary jus

Add extra dishes - any of the above vegetables, roasted potatoes, new potatoes, salad for £10 per table

DESSERTS

Zesty Tart Au Citron

Accompanied by a mixed berry compote

Warm Pecan Tart (N)

Served with creamy vanilla ice cream

Rich Warm Chocolate Brownie

Served with your choice of creamy vanilla ice cream or clotted cream

Creamy Cheesecake Studded With Forest Fruits

Please feel free to ask us about alternative flavours

Warm Sticky Toffee Pudding

Glazed with a butterscotch sauce

Hot French Apple Tart

With rich vanilla custard

Eton Mess

Traditional Eton Mess with strawberries, meringue and whipped cream served with a shortbread biscuit

Assiette of desserts (£2.25 per person supplement)

Choose any 3 tasty desserts from the above list, and your guests will receive a mini version of each



CHEESE AND BISCUITS

For an additional £5 per person why not add cheese and biscuits to your wedding breakfast...

Sharing platters served to the tables with local blue Stilton, mature Black Bomber Cheddar and creamy Cornish Brie with grapes, celery, a selection of crackers and our homemade chutney

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## TEA AND COFFEE WITH CHOCOLATE MINTS

Additional £2.40 per person

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CHILDREN'S MENU

Please choose one option for all children.

We do not specify an age for children's meals, we are happy to be advised by you as to whether some of the children would prefer an adult's meal.

Starters

Sliced honeydew melon
Garlic bread

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### Mains

Butterflied chicken breast, mashed potatoes and peas  
Sausages, mashed potatoes and peas  
Homemade cheese and tomato pizza with chunky chips and peas  
Fish goujons, chunky chips and peas

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Followed by vanilla ice cream

£13.95

THE OLD STABLES SUMMER BBQ

£38.95 per person
(Available from May to September only)

CANAPÉS TO START

Select four tasty canapés, all hand made by our experienced chefs, served to your guests on arrival during the welcome drinks

MAIN COURSE

Your chef will cook the BBQ meats outside (weather permitting) as guests arrive, then just before your guests take their seats the sides listed below will be brought to each table. The meats are then served on plates to each guest table by table. For vegetarian guests your chefs will prepare grilled halloumi with mediterranean vegetables and blue cheese stuffed portobello mushrooms.

MEATS - PLEASE CHOOSE FOUR

Sticky apple glazed pork steaks
Lightly spiced thick pork sausages
Skewered sweet chilli tiger prawns
Minted lamb kofta kebabs
Homemade burgers - *Choose from beef or lamb*
Marinated chicken breast - *Choose your marinade:*

- Lemon and herb
- Garlic and coriander
- Peri peri
- Tikka
- Tomato and chilli
- Bourbon sticky BBQ

SIDES - CHOOSE THREE

Paprika roasted new potatoes
Potato wedges
Chunky chips
Buttered new potatoes with parsley
Crisp and creamy coleslaw
Mixed leaf salad
Tomato pasta salad

ALL SERVED WITH A SELECTION
OF ARTISAN BREADS

DESSERT

Please select one dessert for all guests from the list on page 8, served to your guests table by table.

EVENING FOOD OPTIONS

We'd love to impress your guests with something different! Please choose one option for all evening guests from our favourites below.

ROAST BACON JOINT AND LOCAL SAUSAGE BAPS

Roasted bacon joint, hand carved and served buffet style with local sausages served in soft white baps. Served with paprika roasted new potatoes.

£12.95 per person

WOOD FIRED PIZZAS

A range of handmade 10" pizzas (approx. size) all cooked fresh for your guests and served straight from the pizza oven.

Toppings include:-

Margarita

Pepperoni

Ham and Pineapple

BBQ Chicken

Guests can request alterations to these toppings as all pizzas are made fresh

£16.95 per person

AUTHENTIC ITALIAN ANTIPASTI

A selection of cured meats, cheeses, olives, artichokes, sun-blushed tomatoes flavoured butters, artisan breads and oils

£13.45 per person





HOG ROAST*

£16.95 per person (minimum of 100 guests)

Whole slow roasted free range pork, soft white baps, home made herb stuffing, crackling and apple sauce.
Served with roasted new potatoes and house slaw.

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SLOW COOKED SHOULDER OF LAMB ROAST*

£17.95 per person

Slow cooked lamb shoulder glazed with harissa spice, flat breads and raitha

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BEEF BRISKET ROAST*

£17.95 per person

12 hour slow cooked beef brisket served in our local baker's soft white baps
with chunky chips, fairground onions and horseradish sauce

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**Vegetable burgers are available for vegetarian guests - please provide numbers*

TRADITIONAL FINGER BUFFET

£13.95 per person

Assortment of sandwiches with various fillings are included, then simply choose 4 items from the selection
below (extra items £2.00 per person)

Classic sausage rolls
Goujon of Chicken with mango dip
Crisp crudités an assortment of dips
Honey roasted chicken drum sticks
Smoked salmon and cream cheese bruschetta
Spiced potato wedges
Assortment of muffins
Chocolate Eclairs

Cocktail sausages glazed with honey mustard
Speared Tiger Prawns with seafood dip
Chicken liver pate en croustè
Mini pork pies
Goats cheese and caramelised red onion tartlets
Homemade Scotch eggs
Individual chocolate brownies
Fruit Platter

The Old Stables Wedding Pack 2018

Terms and Conditions

Before paying the £500 non-refundable deposit, please ensure you have read through ALL of the following terms and conditions. By paying the initial £500 deposit to secure your date you agree to all terms and conditions below.

Costs and Booking procedure

When hiring The Old Stables for a wedding there are four minimum requirements; the room hire fee (the cost of which depends on the day of the week as stated in the wedding pack for the relevant year), the wedding breakfast (for which there are minimum numbers for certain months of the year, as stated in the wedding pack), the drinks package (applicable to adult guests only), and the evening food (for which there are minimum numbers for certain months of the year, as stated in the wedding pack)

Prices may increase each year regardless of when the deposit is paid.

A date can be provisionally held for 14 days before a £500 non-refundable deposit is required. The venue reserves the right to remove a provisional booking if there has been no communication within the 14 days.

A £500 non-refundable deposit is required to secure a date. A further non-refundable £1000 is required 6 months before the date of hire. This is to insure us against losses incurred by cancellations of key dates. Final numbers and the final balance payment is required 6 weeks before the date of hire. Numbers cannot be altered within the 6 week period leading up to the date of hire. If numbers do decrease, the amount charged for on the final invoice still applies.

Once the above payments are made, refunds cannot be issued if a date is cancelled.

All payments must be made via BACS using the DATE of booking and name of customer within the reference. A weekly list of payments is sent to our wedding coordinator, and so a confirmation will be sent within 7 days of receipt of payment.

All prices are inclusive of VAT. If the VAT rate changes between the time of paying the deposit and the final balance, the remaining costs will be adjusted to reflect the new VAT rate.

Wedding Breakfast and Evening Food

Children's menu price is £13.95. A child's meal can be ordered for anyone under the age of 18. Parents are permitted to bring in food for infants who require specific food.

The hog roast, beef briskets and pizza all require a minimum of 100 evening guests (minimum charge is for 100 guests despite actual numbers, as this is the smallest sized hog).

Additional charges apply if additional items are ordered with the evening food.

Minimum number of daytime guests is 65 for the wedding breakfast and 100 for the evening food on Fridays and Saturdays between June and September. This is the minimum charge, even if the actual number of guests falls beneath these minimum numbers.

Please bear in mind that prices are subject to market forces and therefore we may experience increases. We will endeavour to inform you of any changes in good time and no later than 6 weeks before your big day.

External Suppliers

Other service providers are permitted providing they have public liability insurance.

All equipment must have been PAT tested before being used within the venue.

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Celebration cakes are to be delivered on date of booking as we do not have sufficient storage facilities to accept cakes before the date of hire.

Decorations and Entertainment

No fireworks are permitted due to the live stock in close proximity.

No sellotape, blu tac or pins are to be used anywhere within the venue please ask our wedding coordinator for advice should you have any concerns. Any damage to the decor will result in a £100 fee being charged for re-decoration.

Any candles used must be presented in a sensible container and the venue reserves the right to deny any decorative items that may present a hazard.

All items must be collected by 12 noon the next day. Should someone else be collecting the items, please ensure they also enquire about any leftover wedding cake so that this is not wasted.

Bar Information

All food and beverages must be purchased from the venue. The venue reserves the right to confiscate any alcohol brought into the venue, and its grounds, that has been purchased elsewhere.

The venue reserves the right to refuse service to anyone who they consider to be disorderly or violent.

We have a zero tolerance policy on illegal substances. Illegal substances must not be brought into the venue or its grounds. Should anyone be found to be carrying or using such substances the police will be called, music and bar service will be ceased and guests will be asked to leave immediately.

Last orders is 11.45pm and music must finish by 12 midnight. At 12 midnight the lights will come in and staff will begin to clean and tidy up the venue so it is advisable that guests pre-book taxis for 12 midnight.

The venue does not take responsibility for products/ services provided by external companies and the customer is required to liaise with them directly regarding location of product/service, length of time, specific requirements and removal/collection of items.

Service providers with catering requirements (such as photographers, bands etc) must be made aware that wedding guests will be served first. Service providers can either be added to final numbers or given money to spend in the main pub.

Any bar tabs left open for yourselves, your guests or your suppliers must be paid before you leave on your wedding day. Any tabs left unpaid after this may be subject to a surcharge.

Any decorations that you have arranged for us to put out must be dropped off the morning before the date of hire with detailed lists to describe desired location of items. If the date before is available the we ask that you must arrange for the decorations to be installed on that day. This is due to the fact that our night team only operate when weddings fall on consecutive days.

Maximum capacities are 90 people for sit down meal and 120 for evening reception. These numbers include children.

We ask that all guests are made aware of any of our policies that directly affect their visit.

For hygiene reasons, and for the comfort of all guests, customers with infants are required to use the baby change facilities located in the main pub.

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The venue reserves the right to stop any activity likely to cause damage to the venue or pose risk the safety of people at the venue. Any abusive or dangerous behaviour may result in being asked to leave the venue.

Details of third party suppliers provided by the venue are intended to help in the arrangement of services to be provided in connection with your wedding. The venue does not accept responsibility for the performance of such services and any complaints should be directed to the supplier in question.

Other than for urgent matters, the best form of communication is via email with your wedding coordinator as it is not always possible to answer calls when working on events. Email communication also ensures that requests can be agreed in writing to the benefit of both parties.