

Congratulations on your engagement

Thank you for considering Mercure Chester North to hold your Wedding Celebrations. We pride ourselves with making sure your special day is a memorable one, so you can relax and leave us to worry about the arrangements. We will take care of everything leaving you with time to enjoy every minute of your special day.

At Mercure Chester North we understand that no two weddings are ever the same and that is why this brochure is just a guide, we can tailor menus to suit your individual needs.

Your personal wedding co-ordinator will be with you from the minute you make the booking until your big day and on hand to answer any questions you may have while making all the arrangements. You tell us what you want and we will try our very best to make it happen.

*Book your wedding on a Friday or Sunday and receive a 20% discount on the food based packages.
Terms & Conditions apply*

We look forward to working with you to plan your wedding celebration.

What is included with your wedding?

The 'Red Carpet' treatment on arrival

Use of the chosen reception room for your Wedding Breakfast

Use of Round or Square Wedding cake stand & Silver plated Knife

The services of our highly experienced toastmaster

Use of beautiful established gardens for your photographs

Free Car parking for your guests

1 Months free membership to our leisure facilities for the Bride & Groom

White table cloths and Linen napkins in your chosen colour

All Prices are valid for 2012, 2013 and include vat

What you have to do next?

Simply select your Wedding breakfast menu, Drinks package and Evening Buffet. The prices you see are the prices you pay.

If you choose to have a Civil Ceremony in the hotel an additional room hire of £130.00 is charged. Both our Hawthorn and Cedar Suites have licences for civil marriages and partnerships.

A general run through of the day

You will arrive at the main entrance and will be greeted by your toastmaster for the day who will run through times to make sure there are no changes. You will then be taken across by your photographer to our gardens where you usually spend 1 hour.

Once all of your photographs have been taken, both in the gardens and in the room, you will have time to talk with your guests before the toastmaster announces the bridal party through to the room where your wedding breakfast is being served. This will then leave you time with your new spouse.

You may want to hold a receiving line to welcome your guests formally into the room. The toast master will ask the usher to call all members of the top table to join the receiving line; once the line is complete the toastmaster will announce your guests into the room to greet you.

If you would prefer not to have a receiving line then we can ask all of your guests to be seated in the room and we will announce you the bride & groom as Mr & Mrs

Receiving line up

Bride, Groom, Both sets of Parents, Best man Chief bridesmaid, Ushers

The toast master will then announce you into the room using your married name and the meal will be served.

Speeches

Brides father, Groom, Best man.

Guests will then be asked to move through to the bar while the evening reception is set up

Please choose one starter, one main course, and one dessert for your guests

Starters

*Roasted Tomato & Red Pepper Soup
Greek Salad of Feta Cheese, black olives and tomato
Melon & Pineapple Tian dressed with a mint syrup*

Main Courses

*Pan Seared Chicken Supreme served with a Mediterranean Vegetable Ratatouille
Poached Sea Trout Fillet with a Wild rocket and tarragon sauce
Vegetarian option available*

Desserts

*Banoffee Pie served with Ice cream
White Chocolate and Raspberry Cheesecake with raspberry coulis
Apple pie with custard*

£21.00 per head

Starters

*Spiced Melon salad with ginger syrup
French Onion soup
Chicken Liver Pate with apple & cinnamon relish served with melba toast*

Main courses

*Roast Tenderloin of pork stuffed with an apple & leek relish served with calvados cream sauce
Braised Beef with a root vegetable sauce*

Desserts

*Duo Chocolate Torte of white & Dark chocolate with vanilla anglaise
Walnut & Honey Tart with toffee sauce
Tropical Fruit Salad with natural yoghurt*

£23.00 per head

Starters

Courgette & Mint Soup
Asparagus and Avocado salad with hollandaise dressing
Crayfish tails with a lemon and thyme mayonnaise

Intermediate

Champagne Sorbet

Main Courses

Roast Leg of Lamb Steak with a cranberry & port sauce
Pan seared Cod Fillet served with caviar cream sauce
Chicken Supreme stuffed with a wild mushroom mousse served with stilton béarnaise sauce

Desserts

Citrus Fruit tart with raspberry compote
Strawberry Millefeuille with Chantilly cream
Chocolate Ganash tart with white chocolate custard

Tea & Coffee

£25.95 per head

Starters

Half Gala Melon filled with raspberries and port served with champagne sorbet
Smoked Salmon and prawn roulade with a cream cheese & chive sauce
Asparagus and Parma ham with a hollandaise sauce

Intermediate

French Onion Soup
Vegetable broth
Wild Mushroom & Madera soup

Main Courses

Roast Sirloin of Beef with peppercorn sauce and dauphinoise potato
Salmon en croute, new potatoes with a herb butter
Medallions of Venison with a port & wild berry sauce with duchess potatoes

Desserts

Almond Tart with pistachio ice cream
Hot Chocolate Truffle with crème anglaise
Poached Pear with Warm Chocolate sauce and all butter shortbread

Tea & Coffee with Luxury Mints

£28.95 per head

Sorbets

Sharp lemon Sorbet

Lime sorbet

Champagne sorbet

£3.25 per person

Vegetarian alternative Main course

Please choose one vegetarian choice for your party

Goats cheese and tomato tart with young leaves with chive butter sauce

Risotto of Mediterranean vegetables with red pepper coulis

Red onion tart with roast garlic and baked with puff pastry

Wedding Evening Reception Foods

These items are available for the evening event after your wedding breakfast for both your evening and daytime guests

Option one £16.00 per person

Oriental "dumplings" with sweet chili dip

And

Tempura vegetables

Will be passed amongst your guests

Then

Please choose three of the hot dishes which will be placed on a buffet for your guests

Chicken, leek and stilton pie with creamed potatoes

Baked Salmon with a parsley crust and soft noodles

Mushroom ravioli with crème fraiche dressing

Vegetable lasagne

Chilli con carne and rice

Jacket potatoes and various toppings

Cheese glazed lasagne

Creamy Thai chicken with sticky rice

Sweet and sour pork, with caramelised pineapple and rice

Chinese vegetable stir fry

OPTION TWO £12.95 per person

*Display of home baked ham and beef with chutney
Selection of quiches
Freshly baked breads*

SALADS

*Pasta, tuna and bean salad
Marinated vegetables with Cous Cous
Finest leaves dressed with grain mustard and honey
Roast tomato and thyme*

OPTION THREE £9.00 per person

Cheese platter with breads, chutney, fruit and biscuits

OPTION FOUR

*A selector of finger foods
Choose 5 items for £10.95 and add others as priced*

<i>Open bridge rolls with various fillings</i>	<i>£2.50</i>
<i>Assorted closed sandwiches on brown and white bread</i>	<i>£2.75</i>
<i>Assorted pizza's</i>	<i>£2.70</i>
<i>Fish goujons with tartare sauce</i>	<i>£3.00</i>
<i>Chicken goujons with garlic dip</i>	<i>£3.00</i>
<i>Vegetable spring rolls</i>	<i>£2.50</i>
<i>Chicken and pepper kebabs</i>	<i>£3.50</i>
<i>Vegetable crudities with dips</i>	<i>£2.00</i>
<i>Crisp, nuts and pickles</i>	<i>£2.00</i>
<i>BBQ chicken wings</i>	<i>£3.50</i>
<i>Selection of quiches</i>	<i>£2.50</i>
<i>Indian style samosas</i>	<i>£2.50</i>
<i>Terrine of soup with rolls</i>	<i>£3.00</i>
<i>Garlic and herb baguettes</i>	<i>£2.75</i>
<i>Potato wedges and dips</i>	<i>£2.00</i>
<i>Fruit tartlets</i>	<i>£3.00</i>
<i>Selection of gateaux</i>	<i>£3.00</i>

Extras

Bowls of salad (20 portions per bowl)

<i>Coleslaw</i>	<i>£10.00</i>
<i>Potato and chive</i>	<i>£10.00</i>
<i>Pasta</i>	<i>£10.00</i>
<i>Cous cous</i>	<i>£10.00</i>

Drinks Package

Silver

- 1 Glass Bucks Fizz for arrival*
- 1 Glass Red or White wine during meal*
- 1 Glass Sparkling Wine for the toast*

£9.80 Per Head

Gold

- 1 Glass Sparkling Wine for arrival*
- 2 Glasses Red or White wine during meal*
- 1 Glass Sparkling Wine for the toast*

£13.30 Per Head

Platinum

- 1 Glass Pimms & Lemonade for arrival*
- 2 Glasses of Red or White wine with the Meal*
- 1 Glass of Champagne for the toast*

£16.95 Per Head

Individual Choice

- Glass of Bucks Fizz £3.50 per person*
- A 175ml glass of house wine red/white £4.25 per person*
- Bottle of House white/red £15.95*
- Bottle of sparkling wine £16.95*
- Bottle sparkling Rose £16.95*
- Bottle Champagne £34.95*
- Lemonade £1.45 per glass*
- Fresh Orange Juice £1.50*
- Jugs of orange juice £6.00*

Children's Drinks Package

- Fresh Orange Juice upon arrival*
- Fruit Shoot*
- A glass of lemonade for the toast*

£4.50 per child

If you wish to bring your own beverages a corkage charge of £8.50 per bottle will be required

*All Bars for non residents close at 12.30am
Residents bar available all night in the main woodies bar*

Your guest's accommodation

All rooms are en-suite with power shower and bath, have interactive television with sky, complimentary WIFI, tea & coffee making facilities and direct dial telephones.

We realise that some of your guests would like to stay in the hotel on your wedding night and can offer discounted rates for accommodation booked in advance.

Our rates for these are:

<i>Saturday</i>	<i>Friday</i>	<i>Sunday</i>
<i>£75.00 Double/Twin</i>	<i>£75.00 Double/Twin</i>	<i>£75.00 Double/Twin</i>
<i>£67.00 single</i>	<i>£67.00 single</i>	<i>£67.00 single</i>

Rates are per room, per night and include full English breakfast and use of the hotels leisure facilities and swimming pool. Subject to availability at the time of booking.

We can hold rooms at no cost to you. We supply you with a reference number for your guests to quote when they call the hotel directly – any rooms not taken 1 to 2 months prior to your wedding will be released back into our system.

For further information, please contact our wedding co-ordinator.

Your accommodation

Why not stay over for the night on your big day and enjoy a full English breakfast with all your friends and family in our restaurant, alternatively if you wish to have breakfast in bed we can arrange for a continental breakfast to be brought to your room, at the time requested, by one of our friendly staff.

If you hold your wedding on a Friday, Saturday or Sunday it will cost £55.00 for the bridal suite, where there is a selection to choose from as shown to you by your wedding co-ordinator.