



WEDDINGS



HALL & WOODHOUSE
INDEPENDENT FAMILY BREWERS

Congratulations on Your Forthcoming Wedding

We want to offer you our heartfelt best wishes for the future and we hope that we can offer you every assistance and a wonderful setting for your big day.



Our aim is to make your wedding day one to remember for all the right reasons.

Our philosophy is simple - a beautiful setting full of character, fine food and friendly hospitality from an efficient and professional team.

Put simply, our purpose is to make your day.

Hello & Welcome - The Crown Hotel Weddings

The Crown Hotel is situated in the market town of Blandford Forum & is easily accessible from Bournemouth, Poole, Shaftesbury & the West Country. For centuries the Crown Hotel has provided a haven for brides & grooms wishing to celebrate the most important day of their lives with friends & family.

The Crown Hotel has two function suites; the Sealy Suite & the Woodhouse Suite. In addition to these, we have the Sealy Suite garden, which is able to accommodate a marquee big enough for 400 guests. Furthermore, The Crown Hotel holds a license to allow us to conduct ceremonies for an additional ceremony fee of £200, which allows you to host your whole wedding day with us.

Part of the service we are delighted to provide is that of a dedicated Event co-ordinator who will look after you from your first meeting, right up to the wedding day. On the big day itself, our experienced Food & Beverage Manager will be there to ensure that everything runs smoothly, leaving you to enjoy your day and relax. Our Event coordinator can help with as much or as little of the planning as you require, and can help you with local suppliers as well as personal touches to make your day extra special.

To make your wedding as enjoyable & stress free as possible, we offer three wedding packages, which include room hire, drinks, food and any little extras you may desire - you'll find a package perfect for you!

Wedding Packages

Silver

Dedicated Event Co-ordinator

Red Carpet on Arrival

A Glass of Bucks Fizz or Pimm's on Arrival

Three Course Wedding Breakfast or Buffet

Two Glasses of House Wine with the Wedding Meal

Food & Beverage Manager to Oversee Your Wedding

A Glass of Sparkling Wine for the Toasts

Silver Cake Stand & Knife

Personalised Table Plan, Placecards & Menus

Hire of either The Sealy or Woodhouse Suite

Accommodation for Bride & Groom in our Executive Room

Chair Covers with Colour Co-ordinated Sash

Price for 2011

£65.00 Per Person Excluding Ceremony

Wedding Packages

Gold

Dedicated Event Co-ordinator

Red Carpet on Arrival

A Glass of Bucks Fizz or Pimm's & Three Canapés on Arrival

Four Course Wedding Breakfast or Buffet with sorbet

Two Glasses of House Wine

Two Bottles of Mineral Water per Table

Food & Beverage Manager to Oversee Your Wedding

A Glass of Joseph Perrier Champagne for the Toasts

Silver Cake Stand & Knife

Personalised Table Plan, Placecards & Menus

Hire of either The Sealy or Woodhouse Suite

Accommodation for Bride & Groom in our Executive Room

Chair Covers with Colour Co-ordinated Sash

Price for 2011

£80.00 Per Person Excluding Ceremony

Wedding Packages

Platinum

Dedicated Event Co-ordinator

Red Carpet on Arrival

Two Glass of Bucks Fizz or Pimm's & Three Canapés on Arrival

Five Course Wedding Breakfast

Three Glasses of Wine from our Premium Wine Selection

Two Bottles of Mineral Water per Table

Food & Beverage Manager to Oversee Your Wedding

A Glass of Moët et Chandon Brut Impérial Champagne for the Toasts

Silver Cake Stand & Knife

Personalised Table Plan, Placecards & Menus

Hire of either The Sealy or Woodhouse Suite

Accommodation for Bride & Groom in our Executive Room

Chair Covers with Colour Co-ordinated Sash

Price for 2011

£105.00 Per Person Excluding Ceremony

Menus & Wines

Appetisers

Roast Tomato & Basil Soup

Served with toasted foccacia

Broccoli & Stilton Soup

Served with roll & butter

Classic Prawn Cocktail

Peeled prawns, topped with cocktail sauce served with fresh lemon

Smooth Stilton Pâté

Served with salad & toast

Pork & Herb Pâté

Coarse pork pâté served with salad, fig relish & toast

Classic Smoked Salmon

Lemon, sour cream, bread & butter

Seasonal Melon

With red berry coulis

Baked Goats' Cheese Tart

Goats' cheese & roasted vegetable tart with tomato chutney

Main Courses

Roast Sea Bass*

Whole sea bass, roast tomato sauce, thyme roasted potatoes & vegetables

Roast Salmon

Organic salmon fillet, roasted with olive oil & thyme, basil mash & white wine sauce

Chicken Forester

*Roast chicken on the bone served with creamy field mushroom
& fresh herb sauce, roast vegetables & dauphinoise potatoes*

Roast Venison Steak*

Root vegetables, mashed potatoes, apple & blackberry gravy

Roast Sirloin of Beef

Confit onions, roast root vegetables & thyme roasted potatoes

Shoulder of Lamb

Olive oil & pesto gravy

Breast of Chicken

Filled with red peppers & mozzarella, roast tomato sauce

Vegetarian option available on request

***A surcharge is applied to this option**

Menus & Wines

Buffet Option

Starters

Homemade Soup

Or

Seasonal Melon

With red berry coulis

Or

Duck & Herb Pâté

Fig chutney

Mains

Roast Turkey

Honey Roast Ham

Rare Roast Beef

Baked Salmon Fillets

Coronation Chicken

Pickles, chutney & relishes

Served with

Hot buttered new potatoes

Coleslaw

Tuna pasta salad

Tossed mixed salad

Roast vegetable salad

Couscous salad

Caesar salad

Desserts

(served with any menu choice)

Baileys Profiteroles

Blackberry & Apple Crumble

Banoffee Pie

Raspberry & White Chocolate Crème Brûlée

Sticky Toffee Pudding

Hand Cut Fresh Fruit Salad

Tiramisu

Lemon Cheesecake

Hot Chocolate Pudding

All served with cream, custard or the amazing Purbeck ice cream

Fine Cheese Selection

Served with biscuits, fruit & chutney

Add a cheese course for £15 per table for a large platter

Menus & Wines

Canapés

Salmon & Cream Cheese
Tempura Prawns
Goats' Cheese Bruschetta
Parma Ham & Melon
Chicken Tikka
Beef & Horseradish Roulade
Cocktail Sausages
Sausages Wrapped In Bacon
Olives & Feta Cheese
Anchovy Bruschetta

Canapés served as part of the Gold & Platinum packages only

Evening Finger Buffet

Selection of freshly made sandwiches
On white & wholemeal bread
Kettle crisps, salsa & dips
Vegetable crudités, houmous & sour cream
And your choice from below
Sausage Rolls
Spiced Wedges
Goats' Cheese Bruschetta
Cajun Chicken Drumsticks
Breaded Scampi & Tartare Sauce
Roast Vegetable Tartlets
Chorizo & Parmesan Muffins
Smoked Haddock & Spinach Muffins
Satay Chicken & Peanut Sauce
Field Mushroom Tarts
Pâté Crostini Onion Marmalade
Cocktail Sausages

3 items £10.00

5 items £12.00

7 items £15.00

Options such as hot fork buffet, bacon butties, fish & chips and
BBQ available on request

Menus & Wines

Wines & Bubbles by Package

Silver

Red: Cabernet Sauvignon de Neuville

France - A rich bouquet of concentrated blackcurrant fruit leads on to a palate of balanced, ripe fruit flavours, vibrant and long

White: Chardonnay de Neuville Vin de Pays

France - Soft, rich, creamy Chardonnay, beautifully balanced by light, fresh acidity

Rosé: Berrys' House Rosé

France - Using Grenache as its base, this summery wine has notes of soft red fruits and an easy, dry finish that leaves a hint of Provence

Bubbles: Prosecco di Valdobbiadene Sartori

Italy - Produced in the Veneto, this is Italy's finest sparkling wine. With delicate fruit flavours and soft intensity, this is great wine by any standards

Gold

Red: Merlot, Nieto Reserva

Argentina - Matured in French oak, full of complex flavours, a quality wine

White: Pinot Grigio Villa Mura

Italy - Light, fresh and beautifully aromatic white wine, with just a hint of spice

Rosé: Ancora Pinot Grigio Rosé

Italy - A dry, fresh and fruity rosé, with delicate aromas of red berries and a palate of lush, summer fruits

Bubbles: Joseph Perrier Cuvée Royale

Stylish and elegant Champagne with plenty of soft and developed fruit and a clean flavour, it's never released until it's at least three years old

Platinum

Red: Berberana Gran Reserva Rioja 2002

Spain - This Gran Reserva has a subtle aroma derived from ageing in both oak barrels and bottle. Harmonious and smooth yet full bodied, this wine has classic characteristics of a Gran Reserva

White: Sancerre 'La Terre Des Anges' 2007/08

France - Classic Sauvignon, wonderful, rich, succulent elderflower fruit flavours with great depth. Elegant, fresh and invigorating

Bubbles: Moët et Chandon Brut Impérial

France - A delicate medley of fresh fruits with nuances of brioche

Accommodation & Map

All our bedrooms offer facilities to ensure you & your guests have a relaxing and comfortable stay with us.

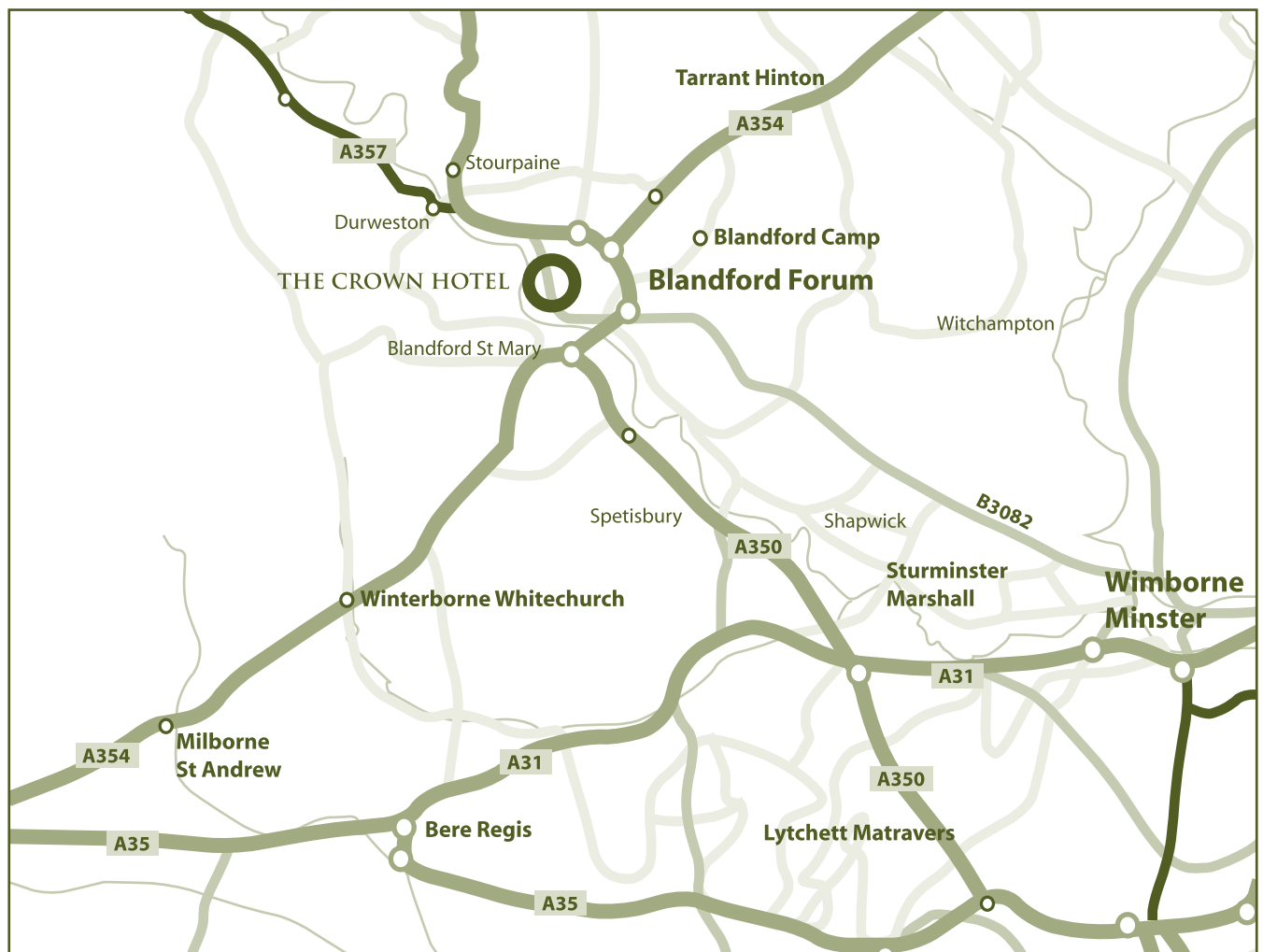
Our preferential room rates for wedding guests are:

£90.00 per room, per night for a twin or double room including breakfast.

£70.00 per room, per night for single room including breakfast.

(Family room rate on application)

Initially 10 rooms are set aside exclusively for your guests, which are allocated on a 'first come, first served' basis. When we have confirmed bookings for these 10 rooms, we are able to discuss booking further rooms for your guests if required. We suggest including the Crown Hotel details with your invitations so your guests can book their rooms directly with us.



Hall and Woodhouse is one of the few remaining regional family brewers. My family has brewed our award-winning Dorset ales and offered warm hospitality at our pubs for over 230 years.

As the world changes around us, we try to provide classic English pubs that stand the test of time. Old furniture, old books, flagstones and fires create relaxed and comfortable surroundings while our terraces and gardens provide the perfect backdrop for lazy spring and summer days.

We believe our houses can offer unique settings to stage your celebration.



Anthony Woodhouse



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