



THE GEORGE HOTEL

WEDDING INFORMATION

The Courtyard Suite

The Courtyard Suite comprises essentially a reception room (the Boardroom) and the Courtyard where the wedding breakfast (reception) will take place; both rooms are adjacent to an open, walled courtyard patio, ideal for champagne receptions (weather permitting!)

The Boardroom, together with the courtyard patio, is ideal for greeting your guests with pre-reception drinks, or can be used for Civil Wedding ceremonies or smaller, intimate Receptions for up to a maximum of 20 guests seated.

In the Courtyard we can cater for a maximum of 70 persons seated and up to 100 for an informal evening reception. Table layout can vary to suite your requirements, but should round tables be required (as opposed to rectangular 'top table and sprigs'), the maximum capacity becomes reduced to 50.

Wedding Ceremonies

The ceremony can be accommodated for up to 70 people in our Boardroom and can take place any time up to 6.00pm any day of the week. The cost of holding a civil ceremony at the George is £395 and includes vat, a pedestal arrangement of flowers and flowers for the Registrar table.

Weddings & Exclusive Use

What better way of ensuring total privacy for your celebrations together with enhanced comfort for your guests than taking the George for your use exclusively throughout the day and evening? This will mean that only your party will have use of the hotel facilities and bedrooms during your stay from the time your wedding is booked to arrive until after breakfast the following morning and of course, you will have the George team at your disposal.

You must guarantee that your party will book all the bedrooms - the cost of which can be met by you in entirety on behalf of your guests or, as is more usual, your guests pay for the rooms they have occupied on departure in the normal way; the choice is yours. The cost of exclusive use is additional to the charge we make for the bedrooms, ceremony costs and reception costs and guarantee that the George will be closed to anyone who is not a member of the wedding party.

In the event of your wedding extending beyond 5pm or continuing into the evening with entertainment and the arrival of additional guests, the Hotel must be taken on an exclusive use basis. Only in this way can we ensure the comfort of your party and other hotel users.

Exclusive use costs in addition to all other accommodation, ceremony and reception costs:

| | Sunday-Friday | Saturday |
|-------------------------------------|---------------|----------|
| 1st November 2011 - 31st March 2012 | £850 | £1225 |
| 1st April 2012 - 31st October 2012 | £1150 | £1600 |

Sample Wedding Menus – For ten guests or more

Our menus are essentially suggestions and reflect the style of food and produce which has gone to build the reputation of the George, winning two AA rosettes. Should you have any specific ideas, Helen is always happy to accommodate, assuming of course that it is practical to do so.

Experience tells us that the quality of both food and service can be best achieved for functions when all the party dines from a single common menu. From your point as an organiser it becomes an impossible task to take into account every persons likes and dislikes - you will have to choose on their behalf, but this is perfectly normal when organising a function.

Starters

- Slow roast crispy duck, cucumber, spring onion and lime salad, coriander pesto
- Home roast smoked salmon with an orange and dill salad, mustard seed dressing
- Warm chicken Caesar salad, with crispy pancetta
- Char grilled king prawn brochettes, potato and avocado salad, sweet pepper dressing
- Sweet a and sticky pork, oriental, roasted cashew nuts
- Chicken date and brandy terrine, red onion marmalade, toasted brioche
- Smoked haddock and potato soup finished with parsley oil
- Thai noodle broth with shredded beef and pak choi

Main Courses

- Roast saddle of Castlegate lamb, apricot and loveage stuffing, roast potatoes and vegetables
- Breast of chicken roasted with tarragon and garlic, roast potatoes, vegetables, red wine sauce
- Pan roast chicken breast, black pudding mash, savoy cabbage, Madeira sauce
- Poached fillet of salmon, steamed asparagus, minted new potatoes, hollandaise sauce
- Roasted breast of Gressingham duck, fondant potato, buttered greens, port wine sauce
- Castlegate beef, braised with stout and root vegetables, horseradish mash, green beans
- Herb stuffed and slow roasted pork belly, braised red cabbage, roast potatoes, cider gravy
- Derbyshire venison, red wine and cranberry casserole, puff pastry lid, roast squash

Sweets

- Iced raspberry ripple parfait with raspberry sauce and tuille biscuit
- Our own syrup sponge with warm vanilla custard
- Dark chocolate tart with chocolate sauce and Baileys ice cream
- Warm plum and almond tart, red wine plum sauce and clotted cream
- Caramalised apple strudel, toffee sauce, cider sorbet
- Baked American cheesecake with blueberry compote
- Seasonal berries with strawberry sauce and vanilla ice cream

~ Choose 3 courses for £45.00 or 4 courses for £52.00. Including coffee and VAT ~

Something extra special...

- Panfried Scottish queen scallops with a saffron risotto and lemon oil dressing
- Tomato consomme, with soft boiled quail's eggs and fresh dill
- Roast breast of Gressingham duck with fondant potato, braised savoy cabbage & a port and juniper sauce
- Chocolate souffle pudding with mocha sauce and suared almonds
- A choice of cheeses from our cheese menu with walnut and raisin bread, apples, celery and grapes
- Fresh filter coffee and petit fours

~ Choose 5 courses from the extra special menu for £59.00 including VAT ~

5% service levy is added to all accounts to be distributed directly to staff.

Wedding Prices

- Canapés - £4.75 per person
- Three courses with coffee - £40.50 per person
- Four courses with coffee - £47.00 per person
- Homemade petit fours at coffee - £2.95 per person
- Something Special 5 courses with coffee & petit fours - £57.00 per person
- Children under 12 years of age - £20.25 for three courses or £23.50 for four courses.

Room hire will be charged in addition as follows:

- For Receptions in the Boardroom - £135.00
- In the Courtyard for numbers of 30 or less - £195.00
- No room hire is charged for numbers of 31 or more in the Courtyard or where exclusive use of the hotel is taken.

These prices are guaranteed for functions taking place prior to 31st October 2012. For prices beyond this date and for our full terms and conditions, please contact Kathryn Joseph on 01433 652261.

A 5% service levy is charged to all accounts to be distributed directly to staff.

The George is a non-smoking hotel throughout.

Contact

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| General Manager | Philip Joseph |
| Head Chef | Helen Heywood |
| Wedding Advisor | Kathryn Joseph |