

THE PARK HOUSE HOTEL

— SHIFNAL —



Weddings





Welcome to your Bespoke Wedding Planning Experience

Here at the Park House we have been host to many weddings since we opened our doors some 60 years ago.

Lots of things have changed and developed and we have changed with the times, whilst still retaining our timeless elegance and characterful surroundings.

One thing that hasn't changed is our ability to be able to offer our Guests and Customers the very best Service and Experience with any event or Wedding.

Within this brochure you will find all of what we have to offer in order to help make your Wedding, the most memorable day of your life.

Your personal wedding co-ordinator will be with you every step of the way, helping you to make the right choices, guiding you through the process of creating your dream day, offering advice on suppliers & giving ideas where needed. As our planning service is completely tailored to you, what we can offer is almost limitless. If something you want doesn't appear in the brochure, please ask our wedding co-ordinator who will be happy to look at exploring your ideas with you. We hope you enjoy your planning experience. After all, that's half the fun!

Civil Ceremonies

The Park House is the perfect civil ceremony wedding venue. It has a choice of three rooms licensed for civil marriages. This means couples are able to host their entire wedding celebration with us.

The Garden Suite has always been a popular choice for a ceremony, with its elegant chandeliers and high, ornate ceiling and large windows. This room can be yours for the day & will seat up to 120 guests for a ceremony & can accommodate up to 200 for the evening. The Dobson Room is also licensed for wedding ceremonies at The Park House. This intimate room along with its high ceilings and fireplace is licensed for up to 70 guests. If you are after a more intimate ceremony, we have the Silvermere room which is licensed for 40 guests. Our Civil ceremony charges are listed in our handouts as well as details for Bridgnorth Registry Office who you will need to contact to book your ceremony and pay the registrar fees.



Food Your Way

We're delighted to have a talented team of Chef's here at The Park House, working with you to ensure your dining experience is memorable for all the right reasons! From canapés on the lawn to fine dining in your chosen room and an evening hog roast or delicious buffet, we know you and your guests will be treated to the very best. We are quite different to other venues as we can offer you and your guests a choice menu on your wedding day or you can opt for a set option - the choice is yours! If you fancy something different for your Wedding Breakfast or Evening Reception then please talk to your Wedding Co-ordinator who will be more than happy to come up with ideas for you along with our Head Chef.



Planning your day

Working with your Wedding Co-coordinator from enquiry stage right up till the morning after your wedding, we are here to ensure that your day is one to remember. From Chair Covers to Canapes to Order of the Day details, we will cover everything with you!

As your day draws to a close, we have 54 bedrooms to accommodate your nearest and dearest guests. Located in our main building or our Courtyard Cottages, every room is just a few steps away and feature crisp white linen and elegant furnishings. Wake up, and join your guests for a private breakfast in our Silvermere or Wedgwood Rooms before departing on the first day of your married life together.

If you would like to see the Park House for yourself, we would be delighted to show you around.



Garden Suite Gold Package

Based on 80 Day & 120 Evening Guests

Includes

Red Carpet Arrival

Arrival Drink of Kir Royale or Bucks Fizz

3 Course Choice Menu for Day Guests

A glass of wine for each guest during the meal

A Prosecco Toast Drink

6 item Buffet or Hog Roast Package

All Colour Co-ordinated Table Linen and Napkins

Cake Stand and Knife

Complimentary Executive King Room

Room Hire for the Day & Evening

Sunday to Friday £4895 (*all year round*)

Saturday £5495 (*all year round*)

Garden Suite Platinum Package

Includes

Red Carpet Arrival

Arrival Drink of Champagne and Premium Bottled Lager

Selection of Canapes to be served on arrival
(or after ceremony)

4 course choice menu for Day guests – includes cheese course

½ a bottle of wine per person throughout the meal

A Champagne Toast Drink

10 Item Buffet or Full Hog Roast Package

Colour Co-Ordinated Table linen and Napkins

Cake Stand and Knife

Complimentary Suite for the night of the wedding.

Chair Covers and colour co-ordinated Sash for day

Room Hire for the Day & Evening

Sunday to Friday £6395 (*all year round*)

Saturday £7195 (*all year round*)



Pricing Structure

Garden Suite Gold Package

Additional Guest Charges

Saturday

£65 day guest *(includes evening buffet)*

£16 evening guest

Sunday – Friday

£56 day guest *(includes evening buffet)*

£13 evening guest

Garden Suite Platinum Package

Additional Guest Charges

Saturday

£85 day guest *(includes evening buffet)*

£18 evening guest

Sunday – Friday

£75 day guest *(includes evening buffet)*

£16 evening guest



THE PARK HOUSE HOTEL
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Dobson Suite Gold Package

Dobson Suite Platinum Package

Based on 40 Day & 80 Evening Guests

Includes

Red Carpet Arrival

Arrival Drink of Kir Royale or Bucks Fizz

3 Course Choice Menu for Day Guests

A glass of wine for each guest during the meal

A Prosecco Toast Drink

6 item Buffet or Hog Roast Package

All Colour Co-ordinated Table Linen and Napkins

Cake Stand and Knife

Complimentary Executive King Room

Room Hire for the Day & Evening

Sunday to Friday £2595 (*all year round*)

Saturday £2995 (*all year round*)

Includes

Red Carpet Arrival

Arrival Drink of Champagne and Premium Bottled Lager

Selection of Canapes to be served on arrival
(or after ceremony)

4 course choice menu for Day guests – includes cheese course

½ a bottle of wine per person throughout the meal

A Champagne Toast Drink

10 Item Buffet or Full Hog Roast Package

Colour Co-Ordinated Table linen and Napkins

Cake Stand and Knife

Complimentary Suite for the night of the wedding.

Chair Covers and colour co-ordinated Sash for day

Room Hire for the Day & Evening

Sunday to Friday £3495 (*all year round*)

Saturday £3995 (*all year round*)



Pricing Structure

Dobson Suite Gold Package

Additional Guest Charges

Saturday

£65 day guest (includes evening buffet)

£16 evening guest

Sunday – Friday

£56 day guest (includes evening buffet)

£13 evening guest

Dobson Suite Platinum Package

Additional Guest Charges

Saturday

£85 day guest (includes evening buffet)

£18 evening guest

Sunday – Friday

£75 day guest (includes evening buffet)

£16 evening guest



Gold Package Menu

Please select 3 choices from each course from this menu when taking either of our Gold Packages.
We ask that you send your choices out to your guests and ask them to make their selection from the 3 chosen options.
We need your pre-order no later than 4 weeks prior to your Wedding.

Starters

Roasted Tomato & Basil Soup, Parmesan Croutons
Chicken Liver & Port Pate, Balsamic Onion Jam, Mini Brown Loaf
Thyme Roasted Portobello Mushrooms, Apricot Jam, Warm Goats Cheese, Toasted Ciabatta (V)
Panko Breaded Brie Bites, Chicory & Pickled Radish, Cranberry Jam (V)
Cream of Vegetable Soup, Herb Croutons (V)

Main Courses

Roast Shropshire Turkey, Cranberry Stuffing, Pigs in Blankets, Honey Roasted Carrots, Duck Fat Roast Potatoes, Traditional Gravy
Pork Tenderloin, Stuffed with Sage & Apricots, Wrapped in Parma Ham, Wholegrain Mustard Mash Potato, Buttered Curly Kale, Apple & Cider Jus
Oven Baked Fillet of Seabass, Sundried Tomato & Basil, Baby New Potatoes, Buttered Spinach, Red Wine Jus
Honey Glazed Fillet of Salmon, Pesto Crushed New Potatoes, Pea & Bacon Fricassee, White Wine Cream
Sweet Potato, Pine Nut, Garlic & Apricot Nut Roast, Rosemary Roasted Potatoes, Honey Glazed Roots, Whisky & Cheddar Cream (V)
Wild Mushroom & Blue Cheese Parperdelle Pasta, Garlic & Thyme Cream, Rocket Salad (V)

Desserts

Chambord Poached Berry Eton Mess, Chantilly Cream, Meringue
Vanilla Crème Brûlée, Chocolate Dipped Strawberries, Buttered Shortbread
Cookies & Cream, Triple Chocolate Cookies, Strawberry, Vanilla & Mint Chocolate Ice Cream, Toffee Pecan Nuts
Citrus Lemon Cheesecake, Candid Lemon & Lime, Clotted Cream, White Chocolate Strawberries
Apple & Blackberry Crumble, Vanilla Anglaise

Freshly Brewed Tea and Coffee served with after Dinner Mints

Please notify us of all dietary requirements and allergens when sending through your pre-order. In specific cases of extreme requirements we can tailor a menu to suit the needs of a guest, however please be aware that all of our food is prepared in a kitchen where allergens are present.



Platinum Package Menu

Please select 3 choices from each course from this menu when taking either of our Platinum Packages.
We ask that you send your choices out to your guests and ask them to make their selection from the 3 chosen options.
We need your pre-order no later than 4 weeks prior to your Wedding.

Starters

Baby Boxed Camembert, Red Onion Jam, Flatbread Fingers (V)
Confit Duck Leg, Sweet Chilli & Soy Dressing, Pickled Beansprouts, Oriental Leaves
Garlic Wild Mushrooms, Wrekin Blue Cheese, Garlic Cream, Toasted Ciabatta (V)
Wild Mushroom & Tarragon Soup, Crispy Oyster Mushrooms, Truffle Oil (V)
Smoked Salmon, Devon Crab Crème Fraiche, Pickled Beetroot & Toasted Ciabatta
French Onion Soup, Parmesan Beignets (V)
Pan Fried King Scallops, Garlic & Spinach Cream, Smoked Crispy Bacon & Pancetta Crisps

Main Courses

Roast Sirloin of Beef, Horseradish Yorkshire Pudding, Duck Fat Roasted Potatoes, Honey Roasted Parsnips & Carrots, Traditional Gravy
Slow Cooked Shoulder of Lamb, Sticky Red Cabbage, Sweet Potato Fondant, Confit Cherry Tomatoes Red Wine Jus
Chicken Breast Stuffed with Wrekin Blue Cheese & Asparagus Spears, Wrapped in Pancetta, Buttered Fondants, Creamed Leeks, Dijon & Shallot Cream
Fillet Beef Rossini, Aged Fillet Steak, Chicken Liver & Port Pate, Ciabatta Croute, Roasted Baby Carrots, Game Chips, Madeira & Port Jus (supplement 7.50pp)
Heritage Tomato, Red Onion & Goats Cheese Tart, Baby Buttered Fondants, Watercress Cream (V)
Butternut Squash & Pine Nut Gnocchi, Buttered Spinach & Walnuts, Parmesan & Truffle Cream (V)
Pan Fried Fillet of Cod Loin, Cauliflower Puree, Honey Glazed Pak Choi, Shallot Veloute
Fillet of Sea Bass, Chorizo & Saffron Risotto, Garlic Butter Tiger Prawns, Parmesan Crisps

Desserts

Warm Belgian Chocolate Brownie & Vanilla Pod Ice Cream, Chocolate Crisps
White Chocolate & Strawberry Cheesecake, Poached Chambord Strawberries
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Clotted Cream
British Cheese Board, Apple Chutney, Crackers, Balsamic Onions
Salted Caramel Chocolate Pot, Baby Toffee Apples, Toffee Popcorn, Vanilla Pod Ice Cream
Glazed Lemon Tart, Lemon Curd, Clotted Cream
Raspberry & Vanilla Crème Brule, Buttered Shortbread, Champagne Sorbet, Chocolate Physalis

Cheese Course

Cheese & Biscuits Platter per table - A Selection of the finest cheeses, Crackers, Grapes, Celery & Red Onion Chutney
served on sharing platters per table.

Freshly Brewed Tea & Coffee served with Petit Fours

Please notify us of all dietary requirements and allergens when sending through your pre-order. In specific cases of extreme requirements we can tailor a menu to suit the needs of a guest, however please be aware that all of our food is prepared in a kitchen where allergens are present.

Buffet Options

Selection of Traditional Finger Sandwiches,
Honey Glazed Chipolatas with plum and ginger chutney
Salt and Pepper Chips, chilli and spring onions
Cajun Chicken Kebabs, mint raita dip
Smoked Salmon and New Potato Salad, garlic aioli, spring onions and peppered rocket
Loaded Potato Skins, crispy bacon and Monterrey jack cheese
BBQ Sticky Chicken Wings, spring onions & chilli
Red Cabbage Slaw
Homemade Scotch Eggs
Tempura King Prawns, sweet chilli dip
New Potato and Spring Onion Salad
Beer Battered Mini Fish Goujons, tartar sauce
Homemade Sausage Rolls, gotcha ketchup
Selection of Meat and Vegetarian Pizzas
Crudités Platter and Hummus
Penne Pasta Salad, Feta Cheese, Red Onions & Olives
Fat Chips, Pimento Dip
Chicken and Crispy Bacon Salad, English cider dressing
Continental Meat Platter, pickles and dips
Mini Slider Cheese Burgers
Thin Chips, Garlic Aioli
Duck Spring Rolls, Hoi Sin & Chilli Dip



Hog Roast Package

Gold Package Includes

Joins of Hand Carved Herefordshire
Pork and Salted Crackling

Large Fresh Floured Bakery Baps

Home made Garlic & Herb Stuffing

Bramley Apple Sauce

A choice of 2 salads and one
hot accompaniment from the below

Platinum package includes

Joins of Hand Carved Herefordshire Pork
and Salted Crackling

Mini Pigs in Blankets

Large Fresh Floured Bakery Baps

Home made Garlic & Herb Stuffing

Bramley Apple Sauce

A choice of 4 salads and
2 hot accompaniments from the below

Salad Options

Potato Salad with gherkin, red onion, spring onion,
chives, mayonnaise and crème fraîche.

Coleslaw, white cabbage, carrot, onion
with mayonnaise and crème fraîche.

Mixed leaf and pepper salad with olive oils and
balsamic dressings.

Black olives, red and yellow peppers, cherry
tomato, cucumber, mixed leaf salad and fresh herbs.

Feta cheese, cherry tomatoes, red onion, mixed leaf
salad and black olives.

Pasta ribbons with pesto and goats cheese salad.

Hot Options

Seasoned Potato Wedges

Home Roasted Jacket Potatoes

Lightly seasoned Fries

Triple cooked fat chips

Garlic & Herb New potatoes

Additional Extras

Available for both Gold & Platinum Packages

Canapés – a choice of 4 Per Person	Sunday- Friday £5.95	Saturday £7.00
Children's 2 Course Menu, including 2 Soft drinks	£13.85	£15.95
Buffet Dessert Option to include selection of Chocolate Brownie, Sticky toffee pudding, fruit platters and mini cheesecake	£5.95	£7.00
Cheese & Biscuit Course	£6.95	£8.00

Children are classed at 12 years and under.

Room Hire

Civil Ceremony Room Hire	£250	£350
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Bedrooms

Bridal Suite for the night of the wedding - £100.00 (gold packages only)
Included in the platinum Package

Guest Room Rates

£90.00 B&B per double/Twin Room (2 adults)

£75.00 B&B per single room (1 adult)

£110.00 B&B per family room (2 adults & 2 children)

£60.00 B&B per room the night prior or after the wedding night when accommodation is booked the night of the wedding

All of our rates include Breakfast & VAT

Check-in time is 3.00pm and check-out time is 11am

Please be aware that once the bedroom allocation has been booked guests will need to call the hotel directly with their credit card details, names and addresses – we are unable to take reservations without credit card details. Any unallocated rooms within your group booking will be released 6 weeks prior to your wedding

Canapés Menu

Horseradish Yorkshire Pudding, Pulled Beef

Asparagus Spears Wrapped in Parma Ham

Beer Battered Mini Fish & Chips, Tartar Sauce

Salmon, Crème Fraiche & Dill Belinis

Chicken Liver & Port Pate, Toasted Croutes

Chilli Duck Wontons, Hoi Sin

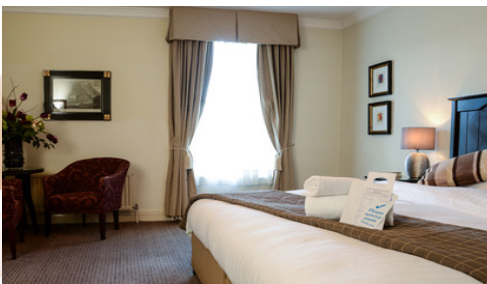
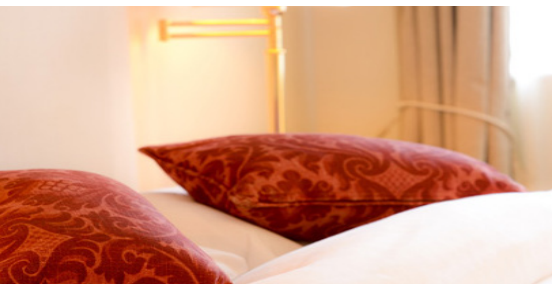
Mini Shepherd's Pie

Cherry Tomatoes, Stuffed with Goats Cheese Mousse

Honey Glazed Chipolatas

Panko Breaded Brie, Cranberry Jam

Baby Gem Prawn Cocktails, Marie Rose



Cancellation & Payment Terms & Conditions

A deposit of £500.00 is required to secure a booking and all deposits once paid, are non-refundable. The balance of your wedding is payable 1 month prior to the event, and we accept Cash, BACS transfer and Card payments. Please note that we do not accept a cheque as final payment.

Written Notification of cancellation:

Within 18 months of event date – 25% of the value

Within 12 months of event date – 50% of value

Within 6 months of event date - 75% of value

Within 3 months of event date - 100% of value

In the event of cancellation, the Park House Hotel will not enter dispute with regards to the persons liable for the cancellation fee. In the event of a dispute between either name on the contract, the Park House Hotel will deal with the person notifying of the cancellation. Either person will be liable for the FULL amount and we do not look to recover 50% from each party. Should you not settle the outstanding amount within the requested time frame, the case will be passed to solicitors to recover and all costs incurred will be also claimed for from the names on the contract.

Change of Date

We understand that in extremely rare cases, couples may need to alter the date of their wedding. We ask that you notify us immediately of the date change and all requests are only possible within the above cancellation terms and conditions.

If you are changing the date of your booking with at least 18 months notice, we will transfer your deposit to your new date, subject to availability. Please note that there is an administration fee of £100 for this. Any date transfers with less than 18 months to their original wedding date will be liable to adhere to the above cancellation terms & conditions.



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