

Wedding Receptions

at the

Three Queens Hotel

Being one of the most popular hotels in Staffordshire, The Three Queens Hotel is very experienced in handling every aspect of your special day. For that smaller wedding we offer an ideal solution.

The Kings Room can seat up to 60 for your wedding breakfast and 80 for an evening party.

If you have a small intimate wedding with up to 36 guests seeking a more informal seating style, the Grill Room is an ideal venue.

Flexible in our approach we will cater for your wishes whether for a formal or informal reception and we will ensure that your guests leave impressed by our imaginative dishes and friendly service.

We look forward to welcoming you to the Three Queens Hotel and hope that this package we have put together over the following pages will help you to plan your memorable day.

The following private rooms are available for hire

The Kings Room - £150.00 (full day)

*The Kings Room provides an ideal setting for your wedding celebrations
(Sit down 60 maximum, up to 80 for evening buffet)*

The Grill Room - £75.00 (afternoon only)

*The relaxed atmosphere of the Grill Room is ideal for an intimate wedding breakfast
(Sit down for a maximum of 36 guests. This room is only available until 6pm)*

WHAT OUR PACKAGE INCLUDES

Designated wedding co-ordinator

Red carpet on arrival

A bedroom for changing (subject to availability)

Complimentary Executive Double Room for the Bride & Groom (full package only)

Use of Cake Stand & Knife

Reduced prices for children

HOTEL ACCOMMODATION FOR YOU AND YOUR GUESTS

When enjoying the full wedding package we will offer a complimentary bedroom for the Bride & Groom.

If you wish to upgrade to the luxury four-poster Elizabeth Suite a supplement of £75.00 will be charged.

(This booking will be made on your request and is subject to availability)

Our reduced weekend rates are available for your guests wishing to stay at the hotel.

Prices are available on request.

For further information telephone

01283 523800



The Perfect Reception

The information below details how we best recommend the day to be arranged particularly with respect to the order of events

On arrival you will be greeted by our events team who will guide you smoothly through the day

*We suggest an official line up to welcome the guests to the reception
The guests may take reception drinks while the Bride & Groom have any further photographs taken.*

*Guests are invited to sit down and the Bride & Groom are clapped into the room.
Grace may be said before the meal if desired.*

It is customary for the Bride & Groom to cut the cake after the main course.

The cake may then be served with coffee or with the evening buffet.

After coffee, the Bride's Father is asked to propose a "toast" to the Bride & Groom.

The Groom is then called upon to reply on behalf of his wife and himself, finishing with a "toast" to the bridesmaids.

Other speakers may be called upon at this point.

The Best Man now responds on behalf of the bridesmaids and reads the cards and messages.

TABLE LAYOUT

We recommend the following seating plan for the top table:-

	<i>Groom and Bride</i>		
	<i>Bride's Mother</i>		<i>Bride's Father</i>
<i>Groom's Father</i>			<i>Groom's Mother</i>
<i>Chief Bridesmaid</i>			<i>Best Man</i>

A room layout can be provided to help you with your planning

PERFECTLY ORGANISED

Our Wedding co-ordinator will be available to answer any questions you may have. Once you have booked your wedding reception we recommend that you arrange an appointment six months prior to your big day, this appointment will give you the opportunity to ask any questions and run through the preliminary arrangements. Final details should then be confirmed two months prior to your big day.



Menu Selections

*Please select one starter, main course and sweet for the whole party,
however special diets can always be accommodated*

*Naturally these menus are only our suggestions, should you have a favourite dish that you would like
to include we will be more than happy to discuss this with our Head Chef*

Starter Selection

Chef's Home-made Soup

*Choose from Leek & Potato, Roast Tomato & Red Pepper, Sweet Potato & Butternut Squash
or a favourite of your choice*

Fantail of Galia Melon (v)

garnished with raspberries and a citrus sorbet

Chilled Atlantic Prawns

Freshly diced mango & papaya tossed with cold water prawns and bound in a light mayonnaise

Green Bean & Smoked Bacon Salad

bound in a coarse grain mustard & dill vinaigrette

Smoked Chicken, Celery & Walnut Salad

Strips of smoked chicken, celery and walnuts served on dressed leaves

Oat Coated Brie (v)

Deep fried Brie coated in oats and served on dressed leaves with a mango coulis

Poached Scottish Salmon

Served on a bed of fine salad leaves with a lime and chervil mayonnaise

Terrine of Exotic Fruits (v)

Brunoise of sweet fruits and berries, set in a champagne jelly, served chilled

Soup may be taken as an intermediary course for a supplement of £3.95

A sorbet to cleanse the palate can be included in your menu for a supplement of £2.50

Main Course Selection

Medallions of Pork

Grilled medallions of pork, served with a shallot, red wine & green peppercorn jus

Roast Leg of Lamb

served with a redcurrant stuffing and pan gravy

Escalope of Turkey

masked in a Chablis and oyster mushroom cream sauce

Baked Chicken Breast

Succulent chicken breast stuffed with garlic cream cheese and masked with a rich red wine sauce

Cushion of Salmon

wrapped in smoked salmon with a spinach mascarpone

Braised & Roasted Shank of Lamb (£2.00 Supp)

served with a tomato, red wine and thyme jus

Roast Loin of Pork

offered with an apple and pear compote and a pan gravy

Roast Sirloin of prime Scottish Beef (£2.00 Supp)

*served traditionally with Yorkshire pudding and
horseradish Sauce*

Roast Breast of Chicken

served with button mushroom & café au lait sauce

*All main courses are served with roast and new
potatoes and chef's selection of seasonal vegetables*



Desserts

Our homemade desserts are all individually presented

Homemade Bread & Butter Pudding

Served with a caramel custard

Cherry & White Wine Fool

A light whipped sweet cream bound with white wine and layered with poached cherries

Warm Rhubarb & Raspberry Crumble

Served with a creamy custard or ice cream

Brandy Snap Basket

Filled with brandied oranges and chocolate mascarpone

Fresh Fruit Salad

A combination of mixed fruit in a light syrup

Summer Pudding

Mixed summer berries set in a fruit soaked bread case and serve with raspberry sauce and vanilla cream

Strawberry Vacherin

A meringue nest filled with fresh cream and strawberries, serve with a strawberry coulis

Homemade Cheesecake

A tempting selection of cheesecakes to choose from including Mandarin & Mascarpone, White Chocolate & Raspberry

Freshly Brewed Coffee And Homemade Fudge

£19.95 per head

Children under 10 years of age choosing off this menu will be charged £11.95

Vegetarian Choices

Baked Stuffed Peppers

With blue cheese risotto and courgette Provencal

Sweetcorn And Chive Pancakes

With sauté mushrooms and mascarpone

Warm Tomato And Pesto Tart

With mixed leaves dressed in lemon

Sautéed Wild Mushrooms

Wild mushrooms sautéed in garlic, white wine and cream and served in a puff pastry case

Childrens Menu

Suitable for children under the age of five.

Highchairs are available by prior request

Tomato soup or melon cocktail

A choice of sausage, cheese & tomato pizza

or Chicken strips

served with chips and peas or beans

Local Needwood ice cream

£7.95 per head



Wedding Drinks Packages

We are pleased to offer you the following drinks selection

Anne Package

*1 glass of Pimms or your choice of Chenin Blanc or Merlot
1 1/2 glass of Chenin Blanc or Merlot
1 glass of sparkling wine
£7.99 per head*

Mary Package

*1 glass of summer punch or mulled wine
2 glasses of Chenin Blanc or Merlot
1 glass of house champagne
£9.50 per head*

Elizabeth Package

*1 glass of bucks fizz or cocktail
2 glasses of Chenin Blanc or Merlot
1 glass of Moet Chandon champagne
£10.75 per head*

Additional wine with the meal may be purchased by the bottle. please ask for details.

Should you wish to provide your own wine we charge corkage on the following basis:

*Still wines £7 per bottle supplied
Sparkling Wines \ Champagnes £15 per bottle supplied*

Wine List

*The hotels wine list includes around 40 wines, most of which are available as reception wines.
Please ask for a copy*

Bar Service

*A private bar will be available in the wedding room.
An account bar can be pre-paid to a monetary limit if desired*

Entertainment

*Professional Disco can be arranged by the hotel from £150.00
If you wish to organize your own entertainment you can do so within the limits of the function room
booked and subject to certain provisions*

*We can arrange specialist entertainment.
We will always obtain a quote and get your
approval as prices vary greatly with
availability:*

*A harpist to play during the reception
An accordionist during an evening party
A table magician during a reception on the
Grill Room or an evening party
A clown to entertain young children in a
separate room during the reception
A classical guitarist to play either during the
reception or in the evening*



Evening Buffet Selection

Buffet A - £9.95 per guest

Buffet B - £11.95 per guest

Please select your buffet from the following items:-

Buffet A please choose 3 items Buffet B please choose 4 items

**Barbecue marinated drumsticks of chicken*

**Vegetable Samosas (v)*

**Lamb Samosas*

**Salmon/Beef or Chicken Kebabs*

**Cajun Chunky Chips (v)*

Assorted sandwiches on white and brown bread

Any additional items from the choice above are £1.95 per guest

Buffet A please choose 2 items Buffet B please choose 3 items

**Tomato & Cheese Tortillas (v)*

Gala Pie

Quiche Lorraine

Vegetable Quiche (v)

Assorted freshly baked vol-au-vents

Sausage Rolls

**French Bread Pizza*

Any additional items from the choice above are £1.95 per guest

Buffet A please choose 2 items Buffet B please choose 3 items

Tossed Green Salad With Tomato Vinaigrette (v)

Pasta Salad (v)

Coleslaw Salad (v)

**Warm Potato Salad (v)*

Tortilla Chips With A Salsa Dip (v)

Any additional items from the choice above are £1.25 per guest

**Dish served warm*

Additional Buffet Items

The following items are available as an addition or supplement to the above menus.

Danish open sandwiches

£2.25 per guest

Goujons of Plaice with tartare sauce

£2.25 per guest



Wedding Reception Booking Procedure

We have attempted to make our booking conditions for wedding receptions as straight forward as possible in order to clarify the position if something exceptional occurs.

Booking Procedure

You are most welcome to visit the hotel and discuss your personal requirements with a senior manager. A provisional booking can be made and will be held for a period of 7 days, pending a payment of the appropriate deposit.

Deposit

All deposits paid are non-refundable
The deposit will be deducted from the final balance

*Upon making your initial reservation we will require a deposit of £250.00
If no deposit has been received after 7 days the booking will be released*

Two months prior to your wedding we will require a further deposit equivalent to 50% of the expected final bill (Less any previously paid deposit).

Appointment Procedure

*Please make an appointment at the appropriate intervals
You will need to liaise with your wedding co-ordinator at the following stages:-
6 months before and then 2 month before your wedding day*

Confirmation Of Final Details And Payment

Final numbers and details must be confirmed at least one month prior to your wedding date, at this point an invoice will be made for final payment which will be due within one week.

Cancellation

Cancellation more than eight weeks prior to the wedding will incur the loss of deposit. Cancellation between eight weeks and four weeks prior to the date will incur a charge of 50% of the expected final bill, had the wedding proceeded. Cancellation within four weeks of the date will incur a charge of 75% of the expected final bill.

Insurance

To cover any unavoidable circumstances we suggest that you consider taking out a suitable policy to cover any unseen circumstances.

Written quotations will be provided and prices quoted include value added tax at the current rate. The hotel reserves the right to change any price due to circumstances outside its control.

