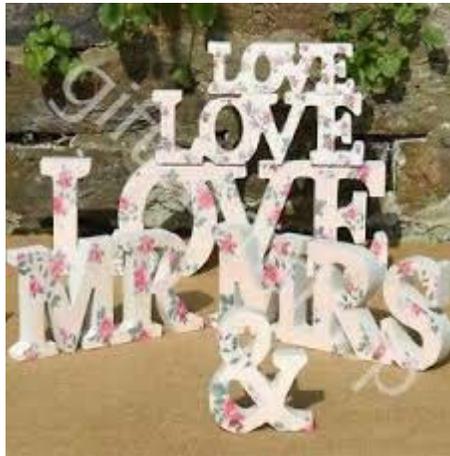


# WEDDINGS AT GOLDEN LION HOTEL EASENHALL



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6.5 Confetti may be thrown at the end of the service on outside patio areas only. The venue will not allow confetti bombs or Chinese lanterns due to the close proximity of farmland.

## 7. Damage to the venue

7.1 The client will be held liable for the cost of any repairs required if any damage is made to the venue premises, fixtures, fittings or gardens during the function.

7.2 The venue will not be liable for any failure to provide contracted facilities in the event of being prevented to do so as a result of fire, storm, flood, electrical failure, industrial action or any other courses beyond their control.

7.3 If the client wishes to employ outside contractors, it is the responsibility of the hirer to ensure that the contractors adhere to all statutory requirements and will need to provide the venue with a copy of their Public Liability Insurance certificate.

7.4 The venue reserves the right to refuse access to any contractors.

7.5 The client is responsible for the behaviour of their guests and if their member of their party is causing a nuisance or trying to purchase alcohol for anyone under the age of 18, this could result in the termination of the event.

## 8. Care of goods

8.1 The venue will not accept responsibility for any good left unattended at the hotel, whether overnight or otherwise. These are left entirely at the owner's own risk.

8.2 The venue will not be held responsible for the loss or damage of the client's property including flowers, cake and any wedding gifts that are brought into the venue.

## 9. Catering

9.1 If the client wishes to opt out for a buffet-style option, the food will be left on display for a maximum of 2 hours.

9.2 It is not permitted that the client or any member of their party is to consume food or drink purchased outside of the venue. This excludes the wedding cake.

9.3 The venue reserves the right to confiscate any privately purchased alcohol, prevent any member of the party from bringing alcohol onto the property, and to take any other actions as deemed necessary.

9.4 If any food or drink items are found that are not the property of the venue, charges of £10.00 per item will be applied and invoiced to the client following the event.

## 10. Accommodation

10.1 Accommodation can be booked provisionally at the client's instruction.

10.2 The booking of a bedroom is only confirmed once acknowledged by the hotel reception. Rates will include VAT and Full English Breakfast, unless stated otherwise.

10.3 Any non-confirmed bedroom reservations will be released for general sale 6 weeks prior to the event.

# Terms and Conditions

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## 1. Provisional bookings

1.1 Provisional bookings are held up to a maximum of 14 days. After this, the facilities will become available again for general sale.

## 2. Deposits and payments

2.1 A non-refundable £325.00 deposit is required at the time of confirmation for the event along with a signed copy of the contract stating that both clients agree with all the terms and conditions.

2.2 50% of the invoice received must be paid 21 days prior to the function date.

2.3 Full payment of invoice received is required a minimum of 14 days prior to the event. If full payment has not been received by then, the venue have the right to cancel.

2.4 All deposits and advance monies are non-refundable.

## 3. Numbers

3.1 Final daytime numbers for the event will be required 30 days prior. All charges and the invoice raised will be based on the numbers given at this point. Please see point 2.3 for when payment should be received by.

3.2 Numbers can increase within reason and also if the venue is able to cater for the additional attendees. However, this must be done before final payment is made.

3.3 Once evening numbers have been confirmed, 100% of the anticipated numbers will be catered for.

## 4. Cancellation policy

4.1 Cancellation fees will be calculated as follows:  
30—12 weeks prior—deposit lost plus 40% of estimated total will be charged.  
12—2 weeks prior—deposit lost plus 75% of estimated total will be charged.  
Less than 2 weeks prior—deposit lost plus 100% of estimated total will be charged.

## 5. Prices

5.1 All prices quoted will include VAT. The final invoice may be subject to VAT changes from the time of the original booking.

5.2 No service charges are included in the pricing. If the client wishes to give a service charge, this is left to their own discretion.

5.3 For the wedding breakfast a minimum number of 40 adults will be charged and catered for, regardless of menu choice.

5.4 Prices are subject to change during Bank Holiday Weekends

## 6. Civil ceremonies

6.1 The client will need to provide their own music in a format that can be played by the venue.

6.2 It is advised that guests attending the civil ceremony should arrive a minimum of 20 minutes before the service begins to prevent any delays or disruption.

6.3 If the client wishes to have photography or videography, permission must be granted ahead of time by the registrar.

# Your Special Day

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The Golden Lion Hotel is Warwickshire's Finest Independent Family owned 3\* Hotel, created over the years by one family.

It is a hidden gem with a unique character, where a home from home experience ignites the atmosphere of the country side.

Our highly experienced team leave no stone unturned when it comes to attention to detail.

We are absolutely dedicated & genuinely care about ensuring you have the perfect Wedding Day. Our family run team are warm, friendly & down to earth, whilst also being highly professional & always aim to exceed a couples expectations.

Our uniqueness is that we love & care about what we do and offer a combination of top class service, delicious food in a beautiful rural setting.

Mr Mrs

# Your day, your choice...

Tailor your special day to be exactly as you wish using the carefully compiled suggestions enclosed.

This will help you to choose...

Your Ceremony

Your reception, Wedding Breakfast & Toast Drinks

Your Evening Celebration

Plus we have added a few extra ideas to help make your day that little bit more unique.

We always do our very best to fulfil any bespoke requirements you should have, so please let us know if there is something specific that would make your day even more perfect.

## FINGER BUFFET

£12.95 per person

(Choose 5 items)

Selection of Sandwiches & Wraps

Individual Mini Pork Pies

Honey & Mustard coated Butcher's Sausages

Marinated Skewers

Sausage Rolls

Vegetable quiche

Indian Savouries with Chutney & Mint Yoghurt Dip

Pizza Slices

Cheddar Sticks & Chutney

Crudities & Dips

Crisps & Nibbles

Additional items £2.50 per person per Item

# Your Evening Celebration

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Continue your celebrations into the evening & keep your guests going with one of our evening menu options.

## BAP SELECTION

£8.50 per person

Selection of Bacon, Sausage, & Fried Egg Baps

Sautéed Mushrooms & Onions

Seasoned wedges

or

Roast Pork, Apple Sauce, Sage & Onion Stuffing

Served in a soft White Bap

## EVENING BARBECUE

£12.95 per person

Selection of Hot Dogs, Beef Burgers & Vegetable Burgers

Sautéed Mushrooms & Onions

Baps & Relishes

# Ceremonies

We are licensed for civil ceremonies of up to 100 guests, so why not let us take you seamlessly through your day from the moment you say 'I do'?

You & your guests will have private use of our Function Suite for your whole day. You will be able to share your vows together in the presence of family and friends using the same venue for the rest of your special day.

Wedding ceremony room charge—£350

Remember to contact the registrars in order to request the date of your choice

Rugby Registry Office—0300 555 0255



# Your Wedding Breakfast

From both the 'Classic Affair' & 'Country Affair' menus, you may choose one starter, one main course & one dessert to be enjoyed by everyone

(other than those with special dietary requirements)

## CLASSIC AFFAIR £ 32.00 per person

Home made Soup, Warm Crusty Bread

(Minestrone, Tomato or Carrot & Coriander)

Chicken Liver Pate, Red Onion Chutney, Toasted Brioche

∞

Breast of Chicken, Creamy Leek & Stilton Sauce

Oven Baked Cod, Dill & Lime Sauce

Mushroom, Stilton & Spinach Wellington (V)

All of the above are served with Potatoes & Fresh Seasonal Vegetables

∞

Mixed Fruit Strudel with cream

Chocolate Profiteroles with Rich Chocolate Sauce

∞

Fresh Ground Coffee or Tea

# Have You Thought About..?

We know how important it is that your special day is unique & reflects you both. Below are some ideas to help you to achieve this. We would be happy to recommend suppliers for all of the following.

Marquees

Candy stall

Photography

Photo booth

Flowers

Balloons and decorations

Chair covers

Table magicians

Wedding cake

Disco

Vintage Ice Cream bikes

Car hire

# Drinks

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You may wish to consider the following drinks:

**Reception Drinks...** £6.00 per guest

- Summer or Winter Punch, or Sangria
- Pimms, Bucks Fizz, Prosecco

**Wines & Toast...** Choose from our Extensive Wine List

**Drinks Package...** Reception Drink, 2 Glasses of Wine &  
Prosecco Toast £19.95 per person

**Bring your own Drinks...** For a corkage fee of £16 per bottle you can provide your own wines for the Reception, during the Meal and for the Toast. Please note that the period of serving your own drinks comes to an end after your main meal service.

## COUNTRY AFFAIR

£ 43.00 per person

Chilled Melon, Mango Syrup & Raspberry Sorbet

Chicken Liver Pate, Red Onion Chutney, Toasted Brioche

Prawn & Crayfish Cocktail, Marie Rose Sauce

∞

Roast Beef, Yorkshire Pudding

Pan fried Chicken Breast in a Shallot & Smoky Bacon Sauce,

Oven Baked Salmon, Chive Hollandaise

Mushroom, Stilton & Spinach Wellington (V)

All of the above are served with Potatoes & Fresh Seasonal Vegetables

∞

Baked Vanilla Cheesecake, Fruit Compote

Sticky Toffee Pudding, Toffee Sauce

Lemon Curd Pannacotta, Shortbread Biscuit

∞

Fresh Ground Coffee or Tea

# A Grand Affair

From the 'Grand Affair' menu, you may select two starters, two main courses & two desserts for all of your guests to pre order.

We will, of course, cater for guests with special dietary requirements outside of your menu choices.



## GRAND AFFAIR

£ 59.00 per person

Smoked Salmon, Gravavlax Salmon & Crème Cheese Roulade

Ham Hock Terrine, House Chutney & Warm Crusty Bread

Goats Cheese, Beetroot & Walnut Salad, Beetroot Dressing

Home made Soup, Warm Crusty Bread

(Minestrone, Tomato or Carrot & Coriander)

∞

Sirloin of Roast Beef, Yorkshire Pudding & Red Wine Gravy

Herb Crusted Rack of lamb with a Redcurrant & Port Jus

Baked Salmon Fillet with Prawns & a Pea & Asparagus Puree

Breast of Chicken filled with Feta Cheese, Sun Dried Tomatoes & Provencal Sauce

Mushroom, Stilton & Spinach Wellington (V)

All of the above are served with Potatoes & Fresh Seasonal Vegetables

∞

Lemon Tart, Orange Sorbet & Cream

Raspberry Torte

Dark Chocolate Cheesecake with Cream

Stilton and Cheddar Platter, Savoury Biscuits

∞

Fresh ground Coffee or Tea