

Prestige

at BLAKELANDS

For 2019



Edition 2 - 23/03/18

a 17th Country House & Victorian Barn Wedding Venue

My Family & I have been hosting Weddings at Blakelands Country House since we first converted the old farm buildings & barns in 1992.

Blakelands itself dates from the late Tudor period, with the current House constructed in 1722.

Conversion of the Original farm buildings to offer banqueting facilities has resulted in the delightful Stable Bedrooms, which together with the Lodge rooms provide 15 ensuite guest rooms. The Magnificent Victorian Maltings Barn, highlighted by its tall king beam construction, is now festooned by sparkling fairy lights & lit by wrought iron chandeliers.

The Main House, Formal Gardens, & our Victorian Barn are all licensed for Civil Ceremonies, & together with the paddocks, orchards & lakes provide a delightful setting for your Wedding day.

The Barn is ultimately flexible, it can cater for 10 to 120 for a seated guests, or up to 200 for an evening reception.

And as for your Wedding Breakfast, we pride ourselves on the level of catering we provide, with all our catering staff employed by us, serving consistently high quality food year on year.

Something we emphasise with an invitation for a complimentary meal in our fabulous Lodge Restaurant.

At Blakelands our

Prestige Options allow you to tailor your own wedding package exactly as you want it.

Planning for 2020 ?

Book with confidence for 2020, confirm you Wedding before the 31st March 2018, and the prices contained within this package are held.

Prestige *at* BLAKELANDS

Our Prestige Weddings:

- . Private use of Blakelands House, Maltings Barn, Gardens and Grounds
- . Dedicated Master of Ceremonies
- . Low fixed booking fee regardless of total wedding cost
- . Blakelands Wedding Suppliers Directory
- . Confidence of Consistent Outstanding Cuisine & Service from our own in-house Catering Staff
- . Extensive Choice of Reception Drinks
- . Wide Range of Wines from our Cellars
- . Lodge Lounge & Bar for guest's comfort prior to Ceremony
- . Blakelands Main Hall, Maltings Barn or Outdoor Garden Bandstand for your Civil Ceremony
- . The Sumptuous Corbett Bridal Suite from 12 noon
- . Two further Luxury Blakelands House Bedrooms for the guests of your choice
- . Priority Reservation of additional bedrooms for your guests
- . Our Menus consist of a guest choice from 3 Starters & 4 Desserts
- . You may select a choice of 2 Main Courses for your guests
- . Choice of Square or Round Antique Silver Cake Stands or Log Slice Cake Stand & Bride's Knife
- . Jugs of iced water for all tables
- . Blakelands table numbers & menus
- . Complimentary Full English breakfasts for inclusive rooms
- . And don't forget the Amazing Bertie Bear as our Brides gift



Prestige

at BLAKELANDS

Tailor your Wedding, your way. Select from the following pages your ideal options to create a unique & individual Wedding day

1. Venue Fee. (details are on page 5)
This is our hire fee to host your wedding day, it includes the use of Blakelands House, Gardens & Grounds to relax & for photography. Venue fees include the total privacy of Blakelands House and the Corbett Bridal Suite as well as the further two principal house bedrooms, The Oak Room & Cottage Room.
2. Reception Drinks Package (details are on page 6)
Served on arrival from Church or following your Civil Ceremony. A brief respite before photography, giving your guests and yourselves an opportunity to relax & celebrate the Marriage. A choice of two drinks may be selected, soft drinks will also be provided for non drinkers & children.
3. The Wedding Breakfast (details of your meal options are on pages 7 to 10)
Put together by our management team including Blakelands Owners, Paul & Heather & Head Chef Richard, our Wedding Breakfasts uniquely offer you & your guests a choice of **2 starters**, followed by your choice of **2 main courses**, and completed with a choice from **4 desserts**. Pricing is done only by the main course giving you again an unhindered choice of what starters & desserts you wish to offer your guests on the day.
4. The Wine Package (details are on page 11)
Our Banqueting wine list allows you to choose the two wines served to accompany your meal. Priced either by service or by individual bottle, with 2 glass sizes to choose from, our eight options allow you the ultimate choice.
We will also hold a 2 annual Open Days at which you may taste all the wines on offer.
5. The Evening Supper (these details can be found on page 12 & 13)
With both hot and cold buffets & suppers on offer, ranging from a lighter Cheese & Pate Supper and Traditional Cold Buffets through to hot options such as the BBQ buffet of Hot Pork, we offer a wide choice for all tastes and themes.

These five costs, together, will form the majority of our charges to you.

We can also offer details & contact numbers for suppliers you may need such as Wedding Cakes, Photographers, Chair Dressers, Entertainers, Disco's & Bands.

Hire Fee's & Venue Charges

These fee's are payable on all Prestige Weddings & Receptions held at Blakelands.

	Wednesday, Thursday & Sunday	Friday Min x 60	Saturday Min x 60	Special Dates
February, March & November	£1700.00	£2850.00	£4275.00	Valentines Day £2200.00
April, May & June	£2935.00	£4585.00	£6025.00	Easter Sunday £3935.00
July, August & September	£3965.00	£5620.00	£7055.00	
January, October & December	£2215.00	£3865.00	£5300.00	NYE £5300.00 NY Day £2715.00

The Finishing Touch

To complete the room, add chair decoration (choice from Covers and Sashes, Just Sashes or Just Hoods), Lit Bird Cage, Candle Stick or Storm Vase Table Centres, place cards, table numbers & seating plans well as our Post Box.

For up to 80 Pressed Linen Chair Covers & Sashes

£245.00

Additional Hessian Bunting Package for the Barn

£85.00

3hr. Civil Ceremony Package



Blakelands is also available simply for hire over a 3 hour period on selected dates, with an hour prior to the ceremony & complimentary use of The Loft to prepare, this package also allows time for Reception drinks & photography before departing.

£1195.00

To add an overnight stay in The Corbett Bridal Suite

£149.00

The Brides Early Arrival Option



With arrivals from 9.30am, the Loft gives you the ideal space to prepare for your wedding day. Featuring a kitchenette area with tea, coffee, soft drinks & that wedding essential, chilled Prosecco along with bonbons, biscuits & savoury snacks.

£245.00

Armed Forces Discount



Are you serving forces personnel?

£ - 10%

We are proud to offer a 10% discount on the main charges of your Wedding Reception with presentation of your Defence Discount Card.



Blakelands House Reception

Reception Drink Selection: *please select 2 drinks, a choice of both will be offered to your guests along with a soft drink option*

Option 1 – Priced @ £4.95 per guest
Sparkling Bucks Fizz (Bubbly & Orange Juice)
White Wine & Lemonade Spritzer
Bottled Lager (Served in the bottle)
Dry Martini & Lemonade
Pimms & Lemonade
Gordons Gin, Tonic & lime

Option 2 – Priced @ £4.90 per guest
Medium Dry Chenin Blanc White Wine
Dry Sauvignon Blanc White Wine

Option 3 – Priced at £5.20 per guest
Bellini Cocktail (Bubbly, Peach Juice & Schnapps)
French Sparkling Wine
Hot Mulled Wine Punch

Option 4 – Priced @ £6.00 per guest
Asti Spumante Martini
Fresita Strawberry Bubbly
Italian Sparkling Prosecco
Kir Royale (Bubbly & Blackcurrant Cassis)

Option 5 – Priced @ £8.90 per guest
Champagne (Our 1er Cru House Champagne)

Children will be served with fruit juices @ £2.95 per child

Cold Canapés @ £4.25 per guest

1. Individual canapés with Brussels pate & cranberry, Avocado & prawn and Salsa & goats cheese
2. Smoked Salmon, cream cheese & chive Bellini's

Warm Canapés @ £4.25 per guest

3. Individual hot pastries with Salmon, Cheese & ham and Mushroom fillings
4. *Mex it up* – mini chicken fajitas, bean & vegetable quesadillas & chicken empanades
5. Christmas Selection – warm mince pies, pigs in blankets, goats cheese & cranberry croustade

Sweet Canapés @ £3.95 per guest

6. Chocolate Truffles - Praline & Hazelnut, Rum, Cointreau and Champagne Chocolate Truffles
7. Strawberries hand dipped in Belgium Milk Chocolate & White Chocolate Chantilly Choux Buns (May to September)
8. Strawberry & Cream Button Scones

Warm Canapies @ £4.95 per guest

9. Individual mini Steak 'n' Ale, Chicken & Mushroom and toad in the Hole

Wedding Breakfast Menu's

Two First Course choices should be made, one hot & one cold, both will be offered to your guests as your first course.

The prices shown for main courses includes your choice of starters & desserts

Hot Starters & Soups

- Oxtail Soup, *hand torn basil*
- Roasted Tomato & Basil Soup, *farmhouse croutons*
- Cream of Leek & Potato Soup, *handcut chives*
- Pea & Ham Hock Soup, *wholemeal toasties*
- Traditional Farmhouse Vegetable Soup & *classic croutons*
- Cream of Wild & Portobello Mushroom Soup
- Cream Of Asparagus Soup, *parsnip chips*
- Broccoli & Stilton Soup, *crumbles of blue cheese*
- Carrot & Coriander Soup *with crisp croutons*
- Classic Italian Minestrone Soup *topped with parmesan shavings*
- French Onion Soup, *welsh rarebit toasties*

- Poached Salmon & Haddock Potato Cake, *caper dressing & seasonal leaves*
- Creamy Garlic Mushrooms *dressed lambs leaf, bruschetta toast & aged balsamic*
- Warm Goats Cheese Ciabatta, *mixed baby leaf salad, balsamic & red onion confit*
- Pattingham Black Pudding Tower, *potato rosti, Oakwood smoked bacon & hollandaise*
- Fresh Salmon & Spinach filo pastry purse, *classic beurre blanc*
- Smoked Haddock & Spring Onion Fishcake, *dressed leaves & sauce tartar*
- Monkfish & Salmon Kebab, *smoked bacon & honey marinade*
- Arbroath Smokey Potato Cake, *lemon mayo & crunchy salad*

Cold Starters

- Waldorf Salad (n)
- Chilled Fanned Melon *with a Red Berry Jus*
- Sliced Honeydew Melon *with Parma Ham Strips & honey drizzled leaves*
- King Prawn, Avocado & Cashew Nut Crunchy Salad
- Beef Tomato & Buffalo Mozzarella, *Balsamic Oil Dressing, hand torn basil*
- Crayfish Tails, *Lemon & Dill Mayonnaise, sesame toast*
- Strawberry Chicken Salad, *summer leaves & strawberry vinaigrette*
- Abergavenny Goats Cheese, *baby beetroot & toasted pinenut salad (n)*
- Smoked Scottish Salmon, *baby beetroot, horseradish cream, lambs leaf salad*
- Classic Caesar Salad, *chicken, garlic cream, croutons & parmesan*
- Silky Chicken Liver & Cognac Parfait, *melba slices & house salad*
- Pork, Apple & Calvados Terrine, *apple chutney & wholemeal toast*
- Smoked Salmon & Cod Posset, *seeded batch loaf*
- Smooth Duck & Orange Pate, *classic toast & citrus salad*
- Chargrilled Vegetable Mushroom Pate, *horseradish cream & granary toasties*
- Wild Boar Terrine, *tomato concasse & ciabatta toasties*
- Local Chargrilled Asparagus Spears, *pernod cream & parmesan (February to May)*

Wedding Breakfast Menu's

Please select a main course choice. You may select a second choice, in this instance, a pre-order of your guests preferred choice will be required.

(Charges will be based on the higher priced option for all guests)

Main Courses

OPTION 'A' CHICKEN FORESTIERRE, classic mushroom & madiera cream sauce.	£48.15 per person
OPTION 'B' ROAST CHICKEN, sage & onion stuffing & delicious poultry gravy.	£48.15 per person
OPTION 'C' CHICKEN CHASSEUR, simmered in red wine, herbs, mushrooms & shallots.	£48.15 per person
OPTION 'D' ROAST SHROPSHIRE TURKEY, chipolatas, sage and onion stuffing & cranberry.	£48.70 per person
OPTION 'E' ROAST LEG OF PORK, red onion & smoked bacon loaf, fresh apple compote & salted crackling.	£48.70 per person
OPTION 'F' ROAST TOPSIDE OF BEEF, Yorkshire pudding and horseradish creme.	£51.20 per person
OPTION 'G' ROAST LEG OF ENGLISH LAMB, fresh garden mint sauce & pan juices.	£52.75 per person
OPTION 'H' SALMON FILLET, chardonnay & cream veloute, hand cut chives.	£52.75 per person
OPTION 'J' DUCK BREAST, pan seared with an apricot & brandy glaze.	£51.50 per person
OPTION 'K' FILLET STEAK, caramelised onions, flatcap mushroom & Signature Sauce	£59.50 per person
OPTION 'L' HONEY GLAZED HAM, hand carved with a fresh parsley & cider cream sauce	£48.15 per person
OPTION 'M' STEAK & ALE PIE, slow oven braised beef in Enville Ale, a puffy hat & Cheesy Mash	£49.20 per person
OPTION 'N' BANGERS & MASH, Speciality Shropshire Pork Sausages, caramelised onion gravy & mashed potato	£48.15 per person
OPTION 'P' HUNTERS CHICKEN, chicken breast, wrapped back bacon, vintage cheddar, a smoky bbq glaze & mashed potato. We recommend peas, carrots & broccoli	£49.20 per person
OPTION 'Q' ROAST SIRLOIN OF BEEF, hand carved & served with a merlot jus, caremalised onions & mushrooms and horseradish creme.	£52.75 per person

Little ones to consider?

Kids under 10 years are served with a smaller portion of the adult meals, however, we understand this can sometimes be difficult, so are happy to provide you with meal options especially for them.

*The **Prestige Kids** Menu is available on request.*

Wedding Breakfast Menu's.....

Vegetable Selection

Please choose a selection of 3 vegetables to accompany your main course:

Sliced Carrots

Garden Peas

Cauliflower Cheese

Sliced Courgettes

Cauliflower Florets

Baby Sweetcorn

Savoy Cabbage

White Cabbage

Broccoli Florets

Red Spiced Cabbage

Buttered Leeks

Green Beans

From October to March the following additional choices are available:

Sprouts

Honey Roast Parsnips

Diced Swede

All main courses will be served with Roasted & Buttered Baby Potatoes.

(Options M, N & P will be served with Potato Mash as the only potato option)

Vegetarian (ve) & Vegan (vg) Main Courses

For Starters & Desserts, Chef will endeavour to provide an alternative similar to your main menu choice.

CHEESE & SPINACH PARCELS, Vintage Cheddar & spinach leaves combined and wrapped in filo pastry (ve & vg)

ROAST ONION & GOATS CHEESE FILO TART, White wine veloute (ve)

WILD MUSHROOM STRUDEL, Mushrooms bound with cream cheese in a crisp filo pastry wrap (ve)

STIR FRY VEGETABLES, Wok fried stir-fry served with wild rice (ve & vg)

MUSHROOM STROGANOFF, Mushrooms gently sauté with a little wine and brandy finished with double cream, paprika & wild rice (ve & vg)

ROAST NUT LOAF, Grated carrot, rolled oats and mixed chopped nuts bound together, baked & topped with cheddar cheese (ve & vg) (n)

BLACKSTICKS BLUE CHEESE & WALNUT SOUFFLE, White wine cream sauce (ve) (n)

SPINACH, RICOTTA & PINENUT CREPE, Provencal sauce (ve) (n)

AUBERGINE & MUSHROOM ROAST, wild rice & basil (ve & vg)

Optional Courses

Additional Courses

If you wish, we can discuss additional courses to the Wedding Breakfast such as Sorbet or Fish Course.

Please enquire for price details.

Cheese Course

You may also opt for a separate Cheese course to follow the Desserts.

A Cheese board featuring Welsh Vintage Cheddar, Somerset Brie, Finest Wrekin Blue Cheese & Abergavenny Goats Cheese served to the table, accompanied by baskets of

Crackers & Biscuits, all dressed appropriately for the season

£5.60 per guest

Wedding Breakfast Menu's.....

*Please select two choices, both will be offered to your guests as well as Ice Cream Sundae's or Cheese & Biscuits
Alternatively, you may choose one of our Dessert Trio options*

Desserts - with Fresh Cotswold Double Cream

Vanilla Crème Brulee, *dusted raspberries & almond thins (n)*
Strawberries & Cream
Blakelands Famous Lemon Torte
Blackberry Eton Mess, *kia royale jus, butter shortbread*
Baked Vanilla Cheesecake, *fresh bananas & butterscotch sauce*
Raspberry & White Chocolate Cheesecake
Baked Vanilla Cheesecake & *forest fruit compote*
Chocolate Fudge Cheesecake & *choccy sauce*
Squidgy Belgium Chocolate Roulade
Profiteroles, *luxury white & milk chocolate sauce*
Baked Strawberry & Clotted Cream Tart
Individual Raspberry Pavlova, *rosewater syrup*
Summer Fruit Pudding, *jugs of extra cream*
Strawberry Meringue Roulade, *champagne jus*
The Best Warm Handmade Chocolate Brownie, *rich chocolate drizzle & ice cream*
Lemon Tarte, *almond pastry (n)*
Rhubarb & Ginger Fool, *crystallised ginger biscuits*

Puddings - with lots of Hot Custard

Blakelands Homemade Crumbles
Richard's Classic Fresh Fruit Pie
Sticky Toffee Pudding & *Hot Toffee Sauce*
Hot Chocolate Sponge & *Hot Choc Sauce*
Treacle Sponge Pudding
Classic Bread & Butter Pudding
Calypso Bread & Butter Pudding (*Rum & Cherry*)
Spotted Dick & *syrup drizzle*
Individual Treacle Tarts
Individual Cherry Bakewell Tart (*n*)
Individual Lemon Frangipane Tart (*n*)

Dessert Trio's – dessert trio's are accompanied by a choice of ice cream sundae or cheese & biscuits

The Favourites - Crème Brulee ~ Eton Mess ~ Chocolate Brownie
The Light Ones - Banoffee Cheesecake ~ Belgium Choux Bun ~ Mini Raspberry Pavlova
The Classics - Hot Apple Crumble & Custard ~ Mini Sherry Trifle ~ Crepe Suzette
The Cheesecakes - Raspberry & White Choc ~ Banoffee ~ Choc Orange
The Puddings – Mini Spotted Dick ~ Sticky Toffee Pudding ~ Rhubarb Crumble

Followed by freshly made coffee or tea and chocolate mints.

Wedding Drinks Packages.

Please select One White Wine & One Red Wine to accompany your Wedding Breakfast, followed by the Package you prefer, alternatively, you may choose wines from our extensive wine list, which is available on request.

Charges are based on a minimum half bottle per guest being provided.

Any guests not wishing to drink alcohol will be offered soft drinks.

Wine Packages

Selection A

White Wines

French Chenin Blanc Medium
Australian Chardonnay
Italian Chardonnay
Spanish Rioja Blanco
German Piesporter

Red Wines

French Merlot
Australian Shiraz
Italian Merlot
Spanish Rioja Tinto
Chilean White Zinfandel (Rose)

Selection B

White Wines

Italian Pinot Grigio
Chilean Sauvignon Blanc
English Medium Black Country Gold
Californian White Zinfandel (Rose)

Red Wines

Hungarian Pinot Noir
Chilean Merlot
English Medium Penny Red
Californian Cabernet Sauvignon

PACKAGE '1' – ONE GLASS OF RED OR WHITE WINE

and ONE GLASS OF FRENCH SPARKLING TOAST WINE

Selection A 125ml - £11.65 per guest

Selection B 125ml - £13.35 per guest

Selection A 175ml - £13.70 per guest

Selection B 175ml - £15.35 per guest

PACKAGE '2' – ONE GLASS OF RED OR WHITE WINE + **PLUS A TOP UP**

and ONE GLASS OF FRENCH SPARKLING TOAST WINE

Selection A 125ml - £13.85 per guest

Selection B 125ml - £15.40 per guest

Selection A 175ml - £16.45 per guest

Selection B 175ml - £17.95 per guest

Soft Drinks Package

Children & non-drinkers will be offered soft drinks throughout the meal & Lemonade to toast
£6.95 per child/person

Champagne & Sparkling Wine Options

To replace our French Sparkling Toast wine with one of these options, please ADD the charge shown:

Italian Asti Spumante Martini - £3.40 per person

Fresita Sparkling Rose - £3.40 per person

Italian Sparkling Prosecco - £3.45 per person

Halfpenny Green British Fizz - £4.75 per person

Our House Champagne - £5.95 per person

Our House Pink Champagne - £6.65 per person

Moet & Chandon Champagne - £8.75 per person

Evening Supper Menus @ £12.95 per guest

Option 'F' – Lite Bites Bacon Supper

Unsmoked back bacon, served in soft sub rolls.
Heinz ketchup & HP brown sauce.

Option 'G' – Cheese Supper

Welsh vintage Cheddar, Somerset Brie, Finest Wrekin Blue Cheese & Abergavenny Goats Cheese crackers, biscuits, crisp sliced apples & bunches of grapes.

Option 'L' – Fish Finger Baps

served in soft baps.
tartare sauce, ketchup & butter portions.

Option 'M' – Beef Burgers (Outdoor Street Service available subject to the weather)

Locally made gourmet all beef burgers, served in soft baps.
cheese slices, sautéed sliced onions, Heinz ketchup & classic relish.

Option 'N' – Hot Dogs (Outdoor Street Service available subject to the weather)

Locally hand made sausages – simply pork, pork with onion & chive and pork with tomato & black pepper, served in finger rolls.
sautéed sliced onions, HP sauce, bbq sauce & mustard.

Option 'P' – Pulled Pork Baguettes (Outdoor Street Service available subject to the weather)

Hand carved Pork with crackling, gravy, sage & onion stuffing & fresh apple sauce,
served with 6" freshly baked baguettes

Option 'R' – Jacket Potatoes (Outdoor Street Service available subject to the weather)

Large freshly baked Jacket Spuds.
Accompanied by hot baked beans, grated cheddar cheese, vegetarian chilli, coleslaw & tuna

Option 'S' – Kebab Skewers (Outdoor Street Service available subject to the weather)

A trio of grilled skewers with Chicken, Lamb & Beef and Salmon & Monkfish
Accompanied by sauces, salad & pita breads

Option 'T' – Chicken Fajitas (Outdoor Street Service available subject to the weather)

Marinated chicken breast strips served with sizzling onions and mixed peppers, with warm soft tortillas,
grated cheese, sour cream, guacamole and pico de gallo salsa.

Option 'V' – Beef Brisket Subs

Slow Roasted Beef Brisket, hand carved and served in our 8" Sub rolls, with sautéed sliced onions,
mustards, ketchup, BBQ sauce & mayonnaise.

Buffet Extra's & Desserts (available for any Supper or Buffet)

Seasoned Jacket Potato Wedges	£2.75 per guest	Spicy Chicken Wings	£1.80 per guest
BBQ Pork Spare Ribs	£2.15 per guest	Mexican Spicy Rice	£2.50 per guest
Garlic & Herb Bread Slices (V)	£1.55 per guest	BBQ Chicken Drumsticks	£2.00 per guest
Chinese Mini Spring Rolls (V)	£1.80 per guest	Mini Sweet Chilli Chicken Kebabs	£2.00 per guest
Tempura Battered King Prawns	£1.80 per guest	Battered Onion Rings	£2.00 per guest
Mini Chocolate Éclairs	£1.80 per guest	Mini Chocolate Muffins	£1.80 per guest

Tea & Coffee service with biscotti biscuits

£2.60 per guest

Evening Full Buffet Menus

Option 'A' - Ham & Turkey Buffet @ £18.50 per guest

Slices of Honey Roast Ham & Turkey Crown, BBQ Chicken Drumsticks, Buffet sausage rolls, Chicken crunchies, Ham mini pizza's, Pork pie, Vol au vents with prawns marie rose, Cocktail sausages, Vegetarian baked quiche, Vegetable samosa's, Garlic & herb bread slices, Vol au vents with creamy mushrooms, Margarita mini pizza's, Goats Cheese & Sun Blushed tomato Crostini, White and Wholemeal bread rolls, Cheese & pineapple on sticks, Pickled onions, assorted salad leaves, tomatoes, sliced peppers, radishes, cucumber & crisps.

Option 'B' - Traditional Finger Buffet @ £18.50 per guest

White & wholemeal sandwiches of the following assortment: Honey Roast Ham, Cheddar Cheese & Roast Turkey. French bread Slices with toppings of Tuna & Mayonnaise and Egg & Cress with mayonnaise Buffet sausage rolls, Pork pie, Chicken crunchies, Black pudding, Vegetarian baked quiche, Vegetable samosas, Vol au vents filled with prawns marie rose and with creamy mushrooms, Ham & Margarita mini pizza's, Cocktail sausages, Pickled onions, Cheese & pineapple on sticks, assorted salad leaves, tomatoes, sliced peppers, radishes, cucumber & crisps.

Option 'C' - Black Country Buffet @ £18.50 per guest

White and Malted Wholemeal Sandwiches with Ham & Corned Beef
Open Rolls and Soft Cobs with Egg Mayo & Cheese & Onion
Pork Pie Wedges, Individual Sausage Rolls, Cocktail Pork Sausages, Succulent Chicken Wings
Cheddar Cheese and Pineapple on sticks, Black Pudding with cheddar cheese on sticks
Mushroom Vol au Vents, Vegetable Samosas, Onion Bhaji, Selection of Pickled Onions and Gherkins
Black Country Scratchings & Assorted Crisps

Option 'D' - Barbeque Buffet @ £19.75 per guest (Outdoor Street Service available)

Barbeque Chicken Drumsticks, Hot Wings, Marinated Pork Spare Ribs, Farmhouse Pork Sausages, Seasoned Jacket potato wedges, Chilli Con Carne, Grated cheddar cheese, Vegetarian Baked quiches, Garlic bread slices, Roasted vegetable chilli squewers, Crunchy coleslaw, Assorted Green salad leaves.

Option 'E' - Street Food (served outdoors) @ £19.95 per guest

We have a number of different outdoor options, in conjunction with our catering partners Oak Hog Roasts & Sticky Fig Catering, served in our central Courtyard, under canopies, including wood fired Pizzas, Hog roast, Salt Beef brioche rolls, Fish and Chips & big pan Paella's.
Please give as much notice as possible if you are considering this option to ensure availability.
(based on a minimum of 100 catered guests)

Option 'J' - Hot Pork Buffet @ £19.50 per guest

Hand carved Leg of Somerset Pork with crackling, sage & onion stuffing & fresh apple sauce, served with floured baps, seasoned jacket potato wedges, crunchy coleslaw, assorted salad leaves, tomatoes & peppers. Hot dogs for the children & Roasted vegetable chilli squewers for vegetarian guests.

Option 'K' - Bacon Baps & Hot Dogs @ £18.50 per guest (Outdoor Street Service available)

Sausage Hot Dogs & Unsmoked Back Bacon, served in soft baps & finger rolls, sautéed sliced onions, seasoned jacket potato wedges, margarita mini pizzas & warm local award winning black pudding, Richards home made paprika onion rings. Accompanied by assorted salad leaves, crunchy coleslaw, tomatoes & peppers, ketchup, brown sauce, bbq sauce & mustard.
(Bacon Rolls can be replaced with Beefburgers if preferred)

Accommodation at Blakelands

In addition to the Principal House Bedrooms, Blakelands has a further twelve en-suite rooms, all are individually themed and decorated. Rooms will, as a courtesy, be reserved for you until we see you eight weeks prior to your reception, when confirmation will be required. Rooms not required by the wedding party at this point will be released for general booking.



The Corbett Bridal Suite

named after Edward & Mary Corbett.

It was Edward Corbett, who in 1722 added the north wing including this suite, for his new bride Mary. The Bridal Suite features an 18th Century Hepplewhite Design Four Poster Bed, a lounge area, dressing room and splendid "Art Nouveau" bathroom with separate shower cubicle and large bath.

Also in Blakelands House, The Oak Room features Oak panelled walls & four poster bed, while the Cottage Room exhibits original features & fantastic countryside views. These three principal rooms including your choice of breakfast are included in your Wedding Package.

Breakfasts are served from 8.30am till 9.30am in the Lodge Restaurant.

Check in from 1.00pm and vacating by 10.30am the following day.

Double / Twin Room	£115.00	Rooms in the Stable & Lodge buildings
Single Room	£98.00	Any available room may be allocated for single occupancy
Family Room (Bolland Room & Tartan Room)	£135.00	Rooms will accommodate 2 adults & 2 children
Accommodation Bolt-On (see below)	£1380.00	Add the remaining 12 rooms to your wedding account
Early Check In (subject to availability)	£25.00	Rooms can be made available from 10.30am
Full Cooked Breakfast Option (for all guests)	£149.00	Upgrade all your guests to full English Breakfast

Regrettably, children, extra beds/cots or guests are not permitted to stay in Blakelands House Rooms, travel cots are permitted in the Painted & Eunson Rooms with prior agreement.

Continental Breakfast is included in the room price. A hot menu including full English breakfast is available at an additional cost from **£4.75 to £8.00 per person**

Accommodation Bolt-On

Pre book & add the 12 remaining bedrooms to the wedding account, this pre-booked Package includes your guest's choice of Continental or **Full Cooked breakfast**, and maximum occupancy in family rooms.

Pre-Wedding Night Accommodation

Subject to availability, you may stay the night before your wedding, in this instance, the 1st room is chargeable at £350.00, & all additional rooms are charged at our standard rate shown above. Regrettably, overnight accommodation is unavailable on Monday and Tuesday Evenings and is only available on Wednesday evenings to accompany a Wednesday wedding reception.

Prestige Weddings - Cost Calculator

Use our Costing sheet to work out the estimated cost of your *Prestige* Blakelands Reception.

1. Venue Fee Refer to page 5 £ _____
This charge also includes your Bridal Suite & the two further rooms in Blakelands House

2. House Reception Drink Refer to page 6 £ _____
Optional Extras – Canapés, Chocolates or Strawberries etc £ _____

3. Main Course Selection Refer to pages 7 to 10 £ _____
This main course price includes your choice of starters & desserts & coffee

4. Drinks Package Refer to page 11 £ _____
Choose from Package 1 or 2, and select your preferred glass size
Soft Drinks packages @ £6.25 also need to be added £ _____
Optional Extras - Upgrade to a Champagne Toast £ _____

5. Evening Buffet / Supper Refer to pages 12 & 13 £ _____
Optional Extras – as detailed on buffet pages £ _____

Total Charges: £ _____

Other Charges – There may be other costs you need to consider such as the DJ or additional bedrooms, there may be additional charges for such items as special linen requests or chair covers.

Charge: _____ £ _____

Charge: _____ £ _____

Charge: _____ £ _____

Charge: _____ £ _____

Total Charges: £ _____

Please discuss with us if you have any reservations or worries about costing your reception, please do not be concerned of advising us that you have a budget to work to.



Wedding Day Details

Vintage Afternoon Tea

Are you thinking of a lighter alternative to a full Wedding Breakfast? As part of the Prestige Options you may consider this as an alternative for groups up to 80 guests, please speak to us about the different options available.

Church Ceremonies

We would advise, that where possible, you arrange for your marriage ceremony to be performed around noon to 1.00pm at Church to allow ample time for your reception.

If you are considering a Church Wedding, we have several local churches. Holy Cross in Bobbington would love to hear from you. Originally dating from the 12th century, our church offers an intimate venue for couples to make their marriage vows & hold weddings every day of the week. You can contact the Parish Office on 01902 897700, Monday to Friday, 9.30am until 12.00.

Alternatively, you may like All Saints Church in Claverley & Holy Innocents Church at Tuck Hill, both just a few minutes drive from us, both offering services every day including Sundays.

You can contact the Revd. Garry Ward MA on 01746 710304 or email him at garry@penfold.email

Civil Wedding Ceremonies at Blakelands

Ceremonies may take place in Blakelands House Central Hall, in our Victorian Barn, or, weather permitting, outdoors in the Bandstand. Providing you with the opportunity of making your wedding vows in this delightful rural setting.

Extra guidance notes for Civil Ceremonies are at the rear of this package. We are unable to book registrars for you, you will need to contact our local Officers The Staffordshire Registration Service on 0300 1118001 to book your ceremony.

Preparing For Your Day

Our charges are for the use of Blakelands House & Gardens throughout your day. We also provide exclusive table menus, table numbers, and draft seating plans are available to assist with your planning.

Tables will be fully laid with your choice of white or ivory table cloths and napkins in your choice of colour. We also provide our silver cake knife & a choice of two antique silver cake stands.

We also ask that you arrange to deliver all necessary items, such as place settings, favours, room decorations etc, to set up your wedding on the afternoon prior to your day. We will arrange a convenient time with you.

Exclusivity Option

Please be aware that whilst only One Wedding Reception will be held each day, giving you complete privacy, our fishing Lake will be open to anglers.

Subject to a minimum of 10 rooms, remaining rooms not required by the wedding party will not be made available to the general public, however, below this, any rooms not required will be made available for general booking, alternatively they can be closed for a fee of £25.00 per room & the lake can be closed to anglers for a fee of £100.00.

Please provide as much notice as possible if you may require these options.

Wedding Day Details.....

Evening Only Reception

Do you prefer a later ceremony with just one food service?

Our Venue Charges are based on having minimum numbers of Adult Guests as shown & the addition of: the serving of a Reception Drink, Main Meal, Wine Package & Evening Buffet as detailed.

To waive the Evening Buffet, an additional charge of £500.00 will apply to the venue charges.

Please be aware we do not allow outside caterers, & all catering must be provided by ourselves.

Venue Fees for Evening Only Receptions:

Friday Receptions with Evening Buffet Only (min 80 guests)

£6120.00

Saturdays Receptions with Evening Buffet Only (min 80 guests)

£7550.00

Buffet Set-Up Charge

If you wish to have a Buffet served as a main meal, a £7.50 per person surcharge will apply to your buffet choice. This option is unavailable on Saturdays during May to August.

The Maltings Barn

Our Victorian high beamed Barn is available for gatherings of **upto 120 seated guests** and **upto 200 guests** for an evening reception. Guests are seated on tables of upto 12, for which we will provide example table plans to assist you. This room has a private bar, adjoining Oasthouse Buffet Room, lounge seating areas & easy access toilet. For smaller gatherings, the room can be divided to provide a more intimate atmosphere, we are happy for you to arrange your own entertainment, alternatively we can provide a house DJ. Bars close at Midnight.

Reserving Your Date

We initially reserve dates for two weeks, after doing so, you have the opportunity to revisit & discuss your options, costs & ideas with our management team whilst the date is held.

There is no obligation attached to this, the reserved date will simply be released should you not wish to proceed.

Confirming Your Booking

To confirm your date, a non refundable deposit of £1500.00 is required with a second payment of £1500.00 six months prior to your date. In addition, we will contact you around 12 months before your date to update the information we take on booking. Then following a planning meeting with yourselves 8 weeks prior to your wedding, an interim account is prepared & 50% of the total cost will be due for payment six weeks prior with final numbers confirmed 3 weeks before your wedding and the final balance will then be due for payment.

Guidance on VAT Charges & Prices

Vat is Included in all our prices, at the rate of 20%. Any increases announced by the Treasury will be reflected in our prices, and we reserve the right to increase prices in this event.

We endeavour to hold all prices in this brochure however if economic circumstances dictate, we reserve the right to review & raise prices accordingly.

Blakelands Gift Vouchers

Gift Vouchers can be purchased for any value in denominations of £5, £10 & £20 and can be redeemed against any purchases at Blakelands, including as part payments for Wedding receptions.

The vouchers can make ideal presents, to You, when purchased by parents, friends or family.



Wedding Day Details.....

Visitor Safety

We ask that, all guests are made aware, that whilst they have complete freedom to move around our gardens & grounds, that they take care & use caution. The gardens are in keeping with the Country House setting and as such there are natural hazards that would occur in any garden that guests should be aware of. The gardens & grounds have some uneven paths, steps, slopes and areas of unrestricted open water. Children, must at all times be kept under strict parental/adult supervision.

Visiting Blakelands & Making Appointments

Our office is manned every day and we welcome your enquiry about any of the services Blakelands has to offer, however Blakelands is still a private home and as such prior to any viewing please telephone and make an appointment to ensure we are available to discuss your requirements, and allow access to the main house.

Wedding Suppliers Directory

We have an extensive list of wedding suppliers that are ready & waiting to help you with your wedding plans, our wedding shopping directory on our website has direct links to florists, cake suppliers, wedding cars, photographers & many others all offering first class service for your wedding.

Directions

20 minutes from the centres of Bridgnorth, Wolverhampton, Stourbridge and Telford. Blakelands can be found 4.5 miles from the main A449 at Himley, either south from Wolverhampton or north from Stourbridge, taking the B4176 towards Bridgnorth at Himley, following our brown tourism signs.

Blakelands is Open at the following times:

Our Main Reception & Administration Office Times are:

9.30am – 3.30pm Mondays & Tuesdays
9.30am – 7.00pm Wednesday to Saturday
& Sunday Mornings 9.00am - 12.00 noon

A Full copy of our Terms And Conditions of Booking are available on request, including details of our cancellation policy.

Civil Ceremony Guidance:

For those who wish to Marry on Approved Premises.

1. As soon as a couple have made provisional arrangements for their marriage on approved premises they should be advised to contact the Superintendent Registrar for the district in which the premises are located.

The Registrar office, Civic Centre, Gravel Hill,
Wombourne, Nr Wolverhampton, WV5 9HB.

Telephone number 0300 1118001

2. Without the presence of this Superintendent Registrar and a Registrar, there can be no marriage and any arrangements for the use of the premises depend entirely on their availability. It is therefore, essential that the couple make an advance booking with this Superintendent Registrar for their attendance at their proposed marriage as soon as a booking can be accepted. A fee for this attendance will be payable in advance of the ceremony.

3. The Couple will also have to give a notice of marriage to the Superintendent Registrar(s) of the district(s) in which they live. This notice must be given in person by one of the couple but is valid for only twelve months. One of the couple should, therefore attend the Registrars office where they live as soon as possible after which notice can be given.

4. The couple should be warned that any arrangements made for a marriage to take place on the approved premises are dependant on:

- a) The attendance of the Superintendent Registrar and the Registrar for the district in which the premises are situated; and
- b) The issue of the authority or authorities for marriage by the Superintendent Registrar(s) to whom notice of marriage was given.

5. When notice is given in a different registration district from the one where the marriage is taking place, the couple will have to collect the authority before the ceremony and ensure that it is delivered to the Registrar who is to attend the ceremony.

6. The couple should be advised that only a civil, non-religious ceremony can be permitted by the Superintendent Registrar. Any music, reading, words or performance which form part of the ceremony must be secular. The content of the ceremony must be agreed in advance with the Superintendent Registrar who will be attending the ceremony.

7. Any rights of copyright for music, readings, etc. permitted at the ceremony are a matter for the couple and the holder of the approval.

8. Guest Beverages - The registrar has requested that no food or drink be served to, or consumed by guests in the Marriage Rooms prior to the ceremony

BLAKELANDS
Country House
Six Ashes Road,
Halfpenny Green
South Staffordshire
DY7 5DP



Web Site: www.blakelands.co.uk



Email: weddings@blakelands.com



Facebook: Blakelands Country House & Restaurant
Have a look at our fan page for galleries & testimonials



Twitter: we tweet, come, follow us.

