



BEST WESTERN
The Rose and Crown Hotel

The Wedding Ceremony

“Make it a day to remember...”

We are thrilled to be able to invite you to hold your Civil Wedding with us at The BEST WESTERN Rose and Crown Hotel. Within the hotel we have three unique rooms for you to choose from, The Oak Room, The Prison Wine Bar or The Rose Suite.

The Oak Room

The 14th Century Oak Room is one of the original rooms of the hotel, warm in character and rich in history. Beautiful oak beams and a stunning fireplace all add to make a romantic setting for a momentous day.

The Rose Suite

The Rose Suite, situated next to The Oak Room, is a self-contained function room with a separate entrance, toilets, fixed dance floor and private bar. The room is steeped in history with oak panelled walls, natural daylight and a true ambience of yesteryear.

The Prison Wine Bar

The Prison Wine Bar is our smallest function suite. This is available for those who just have close family attending their wedding. This room has been lovingly restored to create a cosy room with remarkable atmosphere, just what the happy couple expect when they exchange their vows.

The Ceremony

For the Ceremony at The BEST WESTERN Rose and Crown Hotel the prices start from £900.00 (2015). Our wedding co-ordinator will be delighted to discuss your requirements in detail and work with you through to the big day. You will need to contact Colchester Registry Office for the notification of the marriage along with costs and other necessary details that will need to be addressed.

You can contact them directly on:-

Colchester District Register Office
Stanwell House, Stanwell Street, Colchester CO2 7DL
Email: colchester.ro@essex.gov.uk
Telephone: 0845 603 7632 Fax: 01206 540626

(Covers Colchester Borough Council and Tendring District Council)



BEST WESTERN
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Your
Wedding Booking

When you have a date in mind, simply contact our wedding coordinator on 01206 866677 to make a provisional booking or for a show round.

Securing your booking

To secure your booking we will require a deposit of £400.00 no more than 14 days after setting the provisional date. The second deposit of £600.00 is payable four months before the big day and full payment must be made 30 days before the event.

In the unlikely event of you having to cancel your wedding reception, The BEST WESTERN Rose and Crown Hotel will retain the total amount of the deposits paid, even if you have paid more than the requested amounts.

Your table plan is required at least 7 days before the big day.

Off-peak rates available

| | | |
|--------------------|-------------------|-----|
| January - December | Mon/Tues/Wed/Thur | 15% |
| January - November | Fri/Sun | 10% |
| January - March | Sat | 10% |

Off-peak rates are based on a Full Package and the wedding to take place on the above dates.

(Can not be used in conjunction with any other offers)



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Your Wedding Packages

With the need for careful financial planning, we offer a choice of three packages, Standard, Premier and Deluxe. These are all priced per guest with a minimum party of twenty people.

Select 1 starter, 1 main course and 1 dessert.
If more choices are required a supplement charge would apply.
We are happy to cater for vegetarians, vegans, and any special dietary needs.

A fork buffet alternative for the sit down meal is also available.

All packages include the following:

- Reception room hire
- Complimentary overnight accommodation in a feature bedroom for the happy couple with full English breakfast
- VAT at the current rate
- Use of silver cake stand and knife for cutting the cake
- Use of red carpet on arrival

Children 3-10 years - 50% off adult package

Children under 3 years of age - free of charge

Children's menu and high chairs available on request.

Finger Buffets

From £16.95 per person. Choose from the buffet menus which are available on request.

That little extra touch...

- Canapés on arrival from £7.95 per person
- Sorbet course from £2.95 per person
- Cheese platter from £29.95 per table of 8
- Petit fours from £2.95 per person
- After dinner liqueur from £4.95 per person
- Mineral water £3.75 per bottle
- Wine upgrades available (*see current wine list*)
- Disco from £290.00
- Up lighting to add that extra touch
- Toastmaster from £370.00
- Chair covers - including set up
60 guests £159 and for 80 guests £199

(All prices are subject to change – printed 2015)



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Special Offers 2015

£2,999

Jan/Feb/Mar/April Sunday to Thursday
(not including Bank Holiday Sundays)

£3,300

May/Jun/July/Aug/Sep/Oct/Nov Sunday to Thursday
(not including Bank Holiday Sundays)

£3,800

Jan/Feb/Mar/Apr/Oct/Nov Friday or Saturday

£3,700

Winter Wedding 27th -30th December

(Can not be used in conjunction with any other offers)

All of the prices overleaf include the following:

- 60 day guests
- Hire of civil ceremony room
- One welcome drink per person
- Three course wedding breakfast
- Two glasses of house wine per person
- One glass of sparkling wine per person for toast
- Evening buffet for 80 guests
- DJ & Disco until midnight
- Room hire
- Four poster suite with breakfast
- Use of red carpet and silver cake stand and knife

Prices are based on our Standard Package, upgrades are available for an extra charge.



BEST WESTERN
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*The
Standard Package*

£44.95
per person

On arrival

1 glass red or white wine or fruit punch per person

With your meal

2 glasses of wine per person

Starter

Ham hock terrine with vegetable piccalilli

Leek and potato soup (v)

Chicken caesar salad

Duo of melon with berry sauce (v)

Chicken liver pâté with onion jam

Tomato and mozzarella salad (v)

Main course

Pan roasted chicken supreme with brandy cream sauce

Roasted short loin of pork with apple sauce

Beef and ale pie with puff pastry lid and creamy mash potato

Lamb leg steak with rosemary and red currant jus and mint crushed new potatoes

Trio of locally made sausages with course grain mustard mash and onion gravy

Herb crusted pave of salmon with sautéed potato tomato coulis

Vegetable spring roll with stir fried egg noddles (v)

Creamy garlic mushroom on homemade onion Rosti (v)

Dessert

Fresh fruit pavlova

Dark chocolate mousse with coffee cream

Profiteroles with chocolate sauce

Baked cheesecake with berry compote and vanilla cream

Sticky toffee pudding and butterscotch sauce

Lemon curd tart with mascarpone and berries

For the toast

1 glass of Sparkling Wine per person

Tea/Coffee



BEST WESTERN
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*The
Premier Package*

£49.95
per person

On arrival

1 glass of Kir Royale or Buck's Fizz per person

With your meal

2 glasses of wine per person

Starter

Chicken and vegetable soup

Prawn cocktail with lemon and dill mayonnaise

Pulled pork terrine with caramelised onion chutney

Potted duck with red cabbage jam

Smoked salmon and cream cheese terrine with lime and dill dressing

Stuffed Portobello mushroom filled with spinach, garlic and cream cheese topped with a brioche crumb (v)

Tomato and basil soup with crunchy croutons (v)

Intermediate course

Choice of sorbet

Main course

Roasted rump of lamb with dauphinoise potatoes and rich red wine sauce

Slow cooked belly of pork with a cider and cream sauce, garlic and herb mash

Roasted topside of beef with Yorkshire pudding and gravy

Oven roasted cod with lemon thyme butter and cherry vine tomatoes

Pan fried sea bass fillet with vegetable terrine and a tarragon and red wine sauce

Roasted Norfolk Turkey with all the trimmings

Leek and mushroom pie (v)

Dessert

Raspberry and white chocolate torte

Treacle tart with vanilla ice cream or custard

Tiramisu

Dark Chocolate and praline parfait

Triple chocolate brownie with vanilla ice cream

Strawberry and frangipane trifle

For the toast

1 glass of Sparkling Wine per person

Tea/Coffee



BEST WESTERN
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*The
Deluxe Package*

£55.95
per person

Personalised place cards and menus included

On arrival

1 glass of Kir Royale or Buck's Fizz per person

With your meal

3 glasses of wine per person

Starter

Lobster bisque with crème fraîche and chives

Gravadlax of salmon with a goat's cheese and horseradish purée

Beef carpaccio with pickled wild mushrooms and parmesan shavings

Smoked duck with walnuts and a poached pear salad

Butter bean and pancetta soup

Cream of asparagus soup with herb snippets (v)

Roasted vegetable terrine with blue cheese dressing (v)

Intermediate course

Choice of sorbet

Main course

Beef Wellington with Madeira sauce and sweet potato gratin

Pan fried lamb cutlets with parsnip purée, tarragon and a honey, carrot and rosemary jus

Oven roasted breast of duck with sweet potato mash and fennel salad with a honey and butter glaze

Slow cooked lamb shank with turned potatoes and veal jus

Stuffed lemon sole filled with prawn mousseline and mornay sauce

Darne of salmon with mixed bean and chorizo salad and a tomato coulis

Vegetable moussaka (v)

Dessert

English cheese platter with onion chutney and crackers

Champagne cheesecake with mango and lime purée

Bakewell tart with custard or ice cream

Poached pears with maple and walnut ice cream

Bitter chocolate and orange tart with white chocolate sauce

Trio of desserts; mini cheesecake, mini pavlova and dark chocolate mousse

Summer fruit pudding with vanilla pod ice cream

For the toast

1 glass of Champagne per person

Petit fours tea/coffee