

*Your  
Wedding Day*



CROWN  
of  
CRUCIS

2017/2018



*Celebrate your Wedding at  
The Crown of Crucis*

Whatever food you have in mind for your special day, our experienced chefs will cater for all your Culinary needs. We only use the freshest finest ingredients and, where possible, choose local produce. We can give you a simple buffet or a grand banquet. We will create sumptuous food that will delight You and your guests. For an alternative option, why not choose our popular wedding barbecue or hog roast during the warmer months.



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## *Canapés Menu*

*Please choose three from the following:*

Mango & Prawn Mini Kebabs

Chorizo & Chili Bite Size Pizza

Goats Cheese Bruschetta with Chili Jam Prosciutto, Pear & Rocket Cornets

Pineapple Pieces with Spicy Thai Chutney

Salmon & Hollandaise Filo Tartlets

Sushi Nori with Prawns

Stilton & Chutney Rarebit Bites

Cocktail Scotch Eggs

Crab & Ricotta Tartlets

Cucumber Slices with Tuna & Avocado Tartare

Cheese & Garlic Crumbed Mushrooms

Spanish Tortillas Tapas

Prawn, Chorizo & Tomato Brochettes

Smoked Salmon Blini Pancakes with Lump Fish Caviar

Goats Cheese & Cranberry Tartlets

Chicken Liver Mousse with Pumpernickel Bread & Red Onion Marmalade

Quail Eggs with Tuna Caesar

Oak Smoked Duck Breast Crostini with Pear Chutney

Selection of Canapés

£7.50 per person

Some items may contain nuts and we cannot guarantee that items on this menu are allergen free.

We cannot guarantee that dishes are free of bone, please proceed with caution.

If you are concerned about food allergies or dietary restrictions, please ask for assistance when choosing.

# *The Crucis Wedding Menu*

*Choose One selection from each course to complete your menu*

## *Starters*

Smooth Chicken Liver Parfait with Toasted Brioche & Homemade Spicy Pear Chutney

Ham Hock Terrine with Spicy Beetroot Relish

Rosette of Melon with Berry Compote & Sorbet **V**

## *Main Course*

Pan Fried Chicken Breast, Spring Onion Rosti, Braised Chicory in a White Wine Veloute

Roast loin of Old Spot Pork with Wild Garlic & Rosemary Stuffing with Apple & Potato Puree & Cider-Infused Sauce

Baked Darne of Salmon with Buttered Spinach, Saffron & Caper Sauce

Basil Roulade with Goats Cheese, Sun Blush Tomatoes **V**  
Pommes Annas & Spicy Tomato Coulis

## *Desserts*

Homemade Raspberry & Hazelnut Meringue with  
Raspberry Sauce & Crème Anglaise

Profiteroles: Four Small Choux Buns filled with Crème Patisserie  
Draped in Warm Chocolate Sauce

Glazed Tart Citron with Cotswold Clotted Cream & Candied Citrus Fruit

Triple Chocolate Gateau White, Dark & Milk Chocolate Mousse Layered on  
Chocolate Genoese Sponge, Topped with White Chocolate Truffle

(Other Desserts are available upon request. There will be a Supplement Charge)

## *Tea, Coffee & Mints*

*£39.50 per person*

*50 guests Minimum*

*Prices may vary should your numbers fall below this  
Please ask for details*

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# *The Crown Wedding Menu*

*Choose One selection from each course to complete your menu*

## *Starters*

Chicken Caesar Salad with Anchovies, Bacon Lardons & Parmesan Shavings

Smoked Salmon & Prawn Mousse Parcel with Lemon Mayonnaise

Warm Capricorn Goats Cheese with Caramelised Red Onion on Toasted Croute **V**

## *Main Course*

Ribeye Steak with Pont Neuf Potatoes & Cognac Cream Sauce

Pan Fried Pork Medallions of Old Spot Tenderloin with Apple Potato Cake, Cabbage in a Cider Cream Sauce

Roast Supreme of Chicken with Bacon, Mushroom & Old Spot Pork Farce, Pommes Marquis, Sauté Green Beans with Tomato & Red Wine Sauce

Pistachio Crusted Seabass Fillets on Soft Buttered Leeks,  
Pomme Puree & Saffron Emulsion

Baked Cannelloni with Mascarpone, Taleggio & Walnuts **V**

## *Desserts*

Individual Meringue with Forest Fruit & Fresh Cream

Raspberry Cheesecake, Raspberry Compote with a Vanilla Cream Sauce

Apple Tart Tatin with Vanilla Bean Ice Cream

Selection of Local English Cheeses with Duchy Biscuits & Garden Chutney

## *Tea, Coffee & Mints*

*£44.50 per person*

*50 guests Minimum*

*Prices may vary should your numbers fall below this  
Please ask for details*

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# *The Ampney Brook Wedding Menu*

*Choose One selection from each course to complete your menu*

## *Starters*

Oak Smoked Duck & Orange Salad with Walnut Dressing

Avocado & Tomato with Rocket Leaves & Mint Relish **V**

Tian of Devon Crab with Dressed Garden Leaves Lime & Chili Vinaigrette

Seared Spiced Tuna, Dressed Spinach Leaves, Pickled Ginger, Lime & Coriander

## *Main Course*

Medallions of Beef Fillet, Crushed Parsnips & Caramelised Shallots, Wild Mushroom & Madeira Sauce

Loin of Atlantic Cod Wrapped in Parma Ham, Honeyed Pea Puree, Roasted Pepper & Tomato Sauce

Roast Breast of Duck with Green Beans, & Plum Sauce

Rack of Cotswold Lamb with Fondant Potato, & White Wine Sauce

Wild Mushroom, Spinach & Goats Cheese Wellington with a Light Garlic Sauce **V**

## *Desserts*

Banana, Toffee & Praline Roulade with Caramel & Vanilla Sauce

Pear Almond Tartlette with Pear Compote & Anglaise Sauce

Apricot & Mango Passion Fruit Shortcake with Fresh Cotswold Cream & Mango Sauce

Individual Rich Chocolate Tartlette with Toffee Syrup & Clotted Cream

A Selection of Local Cheese with Duchy Biscuits & Garden Chutney

## *Tea, Coffee & Mints*

*£49.50 per person*

*50 guests Minimum*

*Prices may vary should your numbers fall below this  
Please ask for details*

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If you are concerned about food allergies or dietary restrictions, please ask for assistance when choosing.

# *Wedding Crown Carved Buffet Menu*

Fresh Dressed Salmon & Mediterranean Prawns with Lemon & Dill Mayonnaise

Glazed Honey-Baked Ham

Cold Roast Beef

Jubilee Chicken

Roast Vegetables and Goats Cheese Tartlet

Hot Buttered New Potatoes with Parsley

Tossed Mixed Leaves

Tomato & Basil Salad

Coleslaw

Sliced Beetroot

Cucumber and Dill

Crusty Bread

*A choice of two further salads from:*

Apple and Celery Waldorf

Roasted Mediterranean Vegetable Couscous

Italian Rice and Three Bean

Fusilli Pasta Provençale

(All Salads Suitable for Vegetarians)

## *Desserts*

Selection of Four Desserts *(Please ask for details)*

*Tea, Coffee & Mints*

*£34.50 per person*

*50 guests Minimum*

*Prices may vary should your numbers fall below this  
Please ask for details.*

Some items may contain nuts and we cannot guarantee that Items on this menu are allergen free.

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# Wedding Barbecue Menu

## *Bartlett's of Bath Burgers*

*Choose one from the following. (Other varieties also available)*

Lamb, Mint & Apricot Burger

Beef & Horseradish Burger Pork

& Apple Burger

## *Bartlett's of Bath Sausages*

*Choose one from the following. (Other varieties also available)*

Pork & Stilton

Lamb & Chili

Pork & Beef

Marinated Chicken & Tiger Prawn Brochettes

Mediterranean Vegetable Kebabs

## *Selection of Salads*

Homemade Coleslaw

Garden Leaf Salad

Tomato & Rocket Salad

Warm Buttered New Potatoes

Selection of Bread

## *Desserts*

Selection of Four Desserts *(please ask for details)*

## *Tea, Coffee & Mints*

*£34.50 per person*

*50 guests Minimum Prices may vary should your numbers fall below this  
Please ask for details*

*Why not combine our delicious Barbecue Menu with our Hog Roast?*

## *Hog Roast*

Gloucestershire Old Spot Pig with Apple Sauce and

Soft Floured Rolls

*£39.50 per person*

*50 guests Minimum Prices may vary should your numbers fall below this  
Please ask for details*

Some items may contain nuts and we cannot guarantee that Items on this menu are allergen free.

We cannot guarantee that dishes are free of bone, please proceed with caution.

If you are concerned about food allergies or dietary restrictions, please ask for assistance when choosing.



## *Wedding Evening Buffet Menu*

*Only to be used in conjunction with Wedding Breakfast Menus*

Selection of Open Sandwiches with Assorted Fillings

*And select from the menu below to complete your buffet:*

Smoked Salmon Crostinis

Goats Cheese Cocktail Tartlets

Cocktail Yorkshire Pudding with Rare Roast Beef

Mini Scotch Eggs

Tikka Chicken Kebabs

Cocktail Sausage Rolls

BBQ Back Ribs

Brie & Cranberry Filo Parcels

Spicy Chicken Wings

Mini Thai Fish Cakes

Vegetarian Quiche

Spicy Potato Wedges

French Fries

### *Prices*

All prices stated are per person, Minimum 50 guests.

Prices may vary should your numbers fall below this. Please ask for details

*4 selections £11.95*

*5 selections £12.95*

*6 selections £13.95*

### *Other Options*

Bacon & Burger Rolls *£10.00*

Chipolatas Sausage & Fries *£10.00*

Fish Goujons & Fries *£10.00*

Ploughman's Buffet *£*

*All prices stated are per person, minimum 50 guests.*

*Prices may vary should your numbers fall below this. Please ask for details.*

Some items may contain nuts and we cannot guarantee that items on this menu are allergen free.

We cannot guarantee that dishes are free of bone, please proceed with caution.

If you are concerned about food allergies or dietary restrictions, please ask for assistance when choosing.

## *Wedding Drinks Packages*

### *Wedding Drink Package A*

1 Glass of Sparkling Wine or Bucks Fizz on Arrival (Other Drinks Available)

½ Bottle of House Wine with Wedding Breakfast

1 Glass of Sparkling Wine for the Toast

£23.95 per person

### *Wedding Drinks Package B*

1 Pimms of Arrival

½ Bottle of House Wine with Wedding Breakfast

1 Glass of Sparkling Wine for the Toast

£26.95 per person

### *Wedding Drinks Package C*

1 Glass of Pimms on Arrival

½ Bottle of House Wine with Wedding Breakfast

1 Glass of Champagne for the Toast

£31.95 per person

## *Little Extras for the Day*

*Extras to Make Your Day a Little More Special*

Six Early Check In for Wedding Guests – No Additional Charge

Additional Reception Drink – From £4.95 per Guest

Add a Cheese Course to your Wedding Breakfast – £7.50 per Guest

Bowls of Old-Fashioned Sweets – From £10.00 per Bowl

Cakes and Cupcakes – Please Ask for Details

Menus for your Little Treasured Guests – Special Menus are Available Upon Request for the Under 10s

Lunch for your Guests the Following Day –why not use our private Restaurant and Snug, to make sure Wedding Day turn into a Wedding Weekend

Personalise Your Seating to Match you're Colour Scheme – Please Ask for Current Prices



## *How to Book Your Wedding Reception*

Contact Dawn Calvert our Wedding Co-Ordinator, on 01285 851806, to discuss your requirements and to see if the date you require is available.

If it is, you are able to provisionally hold the date for 14 days maximum.

A deposit payment of £950.00 is required to confirm your booking.

On paying a deposit you have agreed to our terms and conditions, so please do check before and if you have any questions, please do contact us.

Please note, we typically cater for wedding parties of between 50-120 guests. Should you wish to invite fewer than 50 guests, please call for further options.



*Your Wedding Day  
Guide*



CROWN  
of  
CRUCIS

A - Z



*For a Memorable Day with  
Expert Guidance & Assistance from our  
Dedicated Wedding Co-Ordinator*

- Accommodation* 3 of our 25 fully en-suite bedrooms have been selected especially for yourselves & parents to offer you a luxury rest after a memorable day. Talk to us about accommodating your other guests overnight at special rates, subject to availability.
- Bubbly* Your toast, all tastes! We offer a wide selection of sparkling wines through to the finest champagnes.
- Civil Ceremonies* The Crown of Crucis proudly offers great facilities for Civil Wedding Ceremonies. We are licensed for 25 people in the Secret Garden Room, 50 in the Brook restaurant and 140 in the Cotswold Suite.
- Dance* Continue the celebrations with an evening of disco dancing. The dance floor is there to be used & we can organise music to suit all tastes.
- Etiquette* Our team of trained staff will be happy to guide you on the dos and don'ts of the day's formalities, from receiving lines to thank-you speeches!
- Flower Arrangements* Flowers, table decorations & favors all add to the romance of the day. We are happy to arrange these for you.
- Going Away* We can help with all means of transport.
- Honeymoon* Why not stay on for a few extra days..?
- Invitations* We can cater for 50-120 guests for a formal wedding breakfast and a maximum of 200 for the evening reception in our Cotswold Suite.
- January or July* Winter, Summer, Spring or Autumn. We cater for all seasons.
- Kisses & Cuddles...* We shall say no more!
- Love and Laughter* The Crown of Crucis creates a great atmosphere for yourselves, friends and loved ones.
- Menus* A variety of menus are enclosed but these are not set in stone: we can adapt a menu to suit you.



## CROWN of CRUCIS

- Napkins* White linen napkins and tablecloths are provided. Coloured linen can also be obtained at a small extra cost.
- Order of Speeches* Generally, the best man introduces the speeches, starting with the father of the bride, then the groom and finally the best man himself.
- Photographer* The Crown of Crucis with its riverside garden is an ideal setting for those treasured photographs. We also have a list of recommended photographers if you require.
- Questions* We are always available to answer any queries that you may have.
- Remember the Day* Why not come back and stay with us on your anniversary? We offer special rates for our brides and grooms, one year on!
- Special Setting* Our Hotel and Restaurant are perfectly situated in the picturesque Cotswold countryside, perfect for any special occasion.
- Transport* Our large car park has space for all your guests' cars, as well as a reserved space for the bride's car – be it Rolls Royce, Limousine or Horse & Carriage!
- Unique* All weddings are unique and we cater for all your specific requirements. We can tailor and organise your day to make it run smoothly and stress free
- Video* Cameras are welcome to help you recall the happy day; we can also recommend professional videographers if required.
- Weather* The only thing we can't guarantee is sunshine, but with our Cotswold Suite & Courtyard there is plenty of room for everyone, whatever the weather.
- Xtra* Special care and guidance is given at The Crown of Crucis to ensure a happy day for both family and friends.
- Young Ones* Children and young ones are extremely important to us here. Don't forget to ask us about our wedding menus and facilities for guests aged under 10.
- Zzzzzzzzzzz* After a full and memorable day, why not stay the night with us!

# *Bookings and Deposits Terms and Conditions*

## *1. THE CONTRACT*

- 1.1 The contract is between The Crown of Crucis Hotel and the client.
- 1.2 A legally binding contract is created once the required deposit has been received and written Confirmation is given by the Hotel usually this will be sent via email.

## *2. BOOKINGS, DEPOSITS & PAYMENTS*

- 2.1 The Hotel requires that a deposit of £250 for the Cotswold Suite and £50 for the Secret Garden Room is paid within 14 days of a provisional booking being made this is a non-refundable deposit. For Weddings, a deposit of £950.00 is required (see 4.2)
- 2.2 If no deposit is received, then a provisional reservation will be cancelled after 14 days without further reference.
- 2.3 A further deposit is payable 14 days prior to the function date, taking the deposit paid to 100% of the estimated quotation. Any outstanding balances for extras must be paid on departure.
- 2.4 Account facilities will only be granted to those clients who have established credit facilities in advance.
- 2.5 If there are any queries on any part of an invoice, the Client will pay the undisputed balance of the sum owing on the date due and the remainder on resolution of the query.
- 2.6 Where the Client gives credit card details to the Hotel in order to guarantee a booking or in order to make payment of a deposit, then it is agreed between the parties that in the event of cancellation, the Hotel may debit the Guest's credit card with the full amount of the cancellation charge as set out in clause 4 less an allowance for any deposit or payment already received.
- 2.7 All price increases resulting from Government regulations or legislation or local taxes and charges will be re-charged to the Client.

## *3. CANCELLATION BY THE HOTEL*

- 3.1 The Hotel may cancel the booking under the following circumstances:
  - a. If the Hotel or any part of it is closed due to circumstances beyond its control.
  - b. If, in the opinion of the Hotel the nature of the function might prejudice the reputation of or cause damage to the Hotel.In the circumstances set out in this clause, the Hotel will refund any advance payment made and will have no further liability to the Client.

## *4. CANCELLATION BY THE CLIENT*

### *4.1 Functions and Conference*

If the Client cancels a reservation for any function other than a wedding, or the Client becomes insolvent or enters liquidation or receivership, the Hotel reserves the right to Claim the following sums:

- a. All deposits are forfeited upon cancellation.
- b. Cancellations between 3 and 6 months in advance – 50% of total anticipated charges.
- c. Cancellations under a month in advance – 100% of total anticipated charges.

In all instances, notification of cancellation must be in writing and will be effective on the date received by the Hotel.

### *4.2 WEDDINGS*

If the Client cancels a reservation for a wedding or the Client becomes insolvent or enters liquidation or receivership, the Hotel reserves the right to claim the following sums

- a. All deposits are forfeited upon cancellation.
- b. Cancellations between 6 and 12 months in advance – 25% of total anticipated charges.
- c. Cancellations between 3 and 6 months in advance – 50% of total anticipated charges.
- d. Cancellations less than 3 months in advance – 100% of total anticipated charges.

In the context of these Terms and Conditions the expression “total anticipated charges” shall be taken to mean all costs such as room hire, food, beverage, alcoholic drinks, accommodation, flowers, equipment, entertainment and other items which are detailed on the schedule of facilities and services or which may subsequently be agreed to be supplied by the Hotel at the written or verbal request of the Client.

## *5. NUMBERS ATTENDING AND TIMINGS OF FUNCTIONS*

- 5.1 The Cotswold Suite holds up to 120 people for a sit down meal and 175 for a Buffet. Should your number fall below 50, there will be a minimum charge. The Secret Garden Room holds up to 20 people. Likewise should your number fall below 18, there will be a supplement of £50.
- 5.2 Your choice of menu and wine selection should be confirmed at least 14 days prior to the event and final numbers of persons are required at least 14 working days prior to the function. Catering and charging will be based on the final number notified subject to clause 5.3 below, notwithstanding that the numbers attending may be less.
- 5.3 If more than the notified number of guests attends the function, the Client will be charged according to the actual number attending, but the Hotel cannot be responsible for service standards where the number attending is in excess of 10% above the notified number.
- 5.4 If any dispute arises as to the number of those who attend the function, the Hotel shall determine the number by whatever means are available and such determination shall be final and binding on the Client.
- 5.5 Where the booking includes bedroom accommodation, the full rooming list is required not less than 21 days prior to the date of arrival.
- 5.6 All prices quoted for daytime function use are based on a 5 hour period. Any additional hours will be charged at a rate of £100 per hour. All evening functions are quoted on the basis of the function commencing at 19.00 with the room being vacated by midnight, as per our entertainment license. Earlier or later times can be arranged at the time of booking.

## 6. INFORMATION

At the request of the Hotel the Client shall provide all such information which is available in relation to the function as may be necessary to enable the Hotel to make a fully informed assessment of its obligations. Failure by the Client to supply full information entitles the Hotel to revoke the contract without penalty, Subject only to the refund of any deposit paid.

## 7. AMENDMENTS

The Client acknowledges that the Hotel may accept verbal amendments to the Arrangements during the course of the function or its preparation by the Client or by anyone purporting to act on the Client's behalf and the Client agrees to pay for any additional service or facilities required as a result of making the requested amendments.

## 8. ADVERTISING

If the general public is admitted to the function, the Client should not use the Hotel's name or trademarks without its prior permission and must show all tickets, posters and advertising material to the Hotel for its approval in writing.

## 9. CLIENT'S USE OF HOTEL

The Client and persons attending the function shall:

- 9.1 Comply with all licensing, health and safety and other regulations relating to the Hotel.
- 9.2 Not bring any dangerous or hazardous items into the Hotel.
- 9.3 Not consume any food or drink in the Hotel not supplied by the Hotel without the Hotel's prior written consent.

## 10. LIABILITY

- 10.1 The Hotel will be liable to the Client and/or persons attending the function for injury to persons or loss or damage to property only where and to the extent that it has been negligent but otherwise will be under no liability whatsoever. We can accept no responsibility for the property of guests attending a function. All items are left at the owner's risk. In the case of weddings, you are advised to consider a specialist Wedding Insurance Cover.
- 10.2 The Client will be liable for any loss from or damage to the Hotel property or Injury to any person including Hotel staff and shall indemnify the Hotel against any loss or liability.
- 10.3 The Client shall pay to the Hotel on demand the full cost of repairing or replacing the Hotel's property as a result of damage or breakage or removal of the Hotel's property. In addition, should additional contract cleaning be required due to unacceptable Client illness/behavior the Client will be liable for this additional charge.

## 11. COMPLAINT

If the Client has a complaint concerning any aspect of the services provided by the Hotel, then it is the duty of the Client to inform the Hotel immediately, or as soon as is reasonably practicable and in any event before the termination of the function or event.

- 11.1 It is specifically agreed between the parties that failure by the Client to notify the Hotel of any complaint in accordance with the timescale set out in clause 11.1 will entitle the Hotel to refuse to entertain the complaint, irrespective of the merits of the complaint.

## 12. GENERAL

- 12.1 The Hotel will take all reasonable steps to fulfill the reservation to the best of its ability and in accordance with the details provided. However, it reserves the right to provide alternative services of at least the equivalent standard at no additional cost to the Client and the Client shall have no claim in respect of such alternative services.
- 12.2 This contract shall be governed in all respects by English Law and the Client agrees with the Hotel that the contract is made at the Hotel's premises and that any proceedings between the parties shall be conducted at the County Court nearest to the Hotel.
- 12.3 The Hotel reserves the right to pass on to the Client any additional costs incurred as a result of the Client not adhering to the agreed times for services.
- 12.4 Whilst the Hotel has taken all possible steps to ensure that the information contained in its brochures, tariffs, leaflets and advertisements are accurate, it reserves the right to alter, substitute or withdraw any service, facilities or amenity.
- 12.5 No variation of these conditions shall be effective unless in writing and signed on behalf of both the Hotel and the Client.
- 12.6 Confetti may be thrown in the gardens of the Hotel, but NOT within the Hotel Function suite, courtyard or reception areas. A charge of £50 will be made if these conditions are not adhered to.
- 12.7 If you require the Hotel to arrange a discotheque for your function, it is advisable to make arrangements as early as possible. The cost of this is from £300.00, subject to availability.
- 12.8 There will be a supplement of £100.00 for use of your own disco. Live bands or Entertainment, prices on application. The Hotel Manager reserves the right in his reasonable opinion to veto any entertainment he deems unsuitable which may cause offence to persons or the reputation of the Hotel.
- 12.9 Gratuities are at guests' discretion and all prices are inclusive of VAT at 20.0%.

## 13. CLAUSE HEADINGS

Clause headings are for convenience only and do not form part of or affect the interpretation of this agreement.  
Civil Wedding Hire Charge: The Secret Garden Room £200.00 Cotswold Suite £400.00