

Atherstone Red Lion Hotel Weddings

“Good Food Great Memories”

Thank you for considering The Atherstone Red Lion Hotel as a venue for your special day. Inside our pack you will find lots of information relating to your big day.

With four function rooms, one with private bar the hotel can accommodate from the smallest intimate reception up to evening receptions for 250 guests. We are also licensed to hold marriages and civil ceremonies, please ask for further details.

The hotel prides itself on our flexible, friendly but personal service where we are sure we will meet and exceed your expectations. Your wedding coordinator will tailor make your wedding package to suit your requirements.

There are two ways of working out your costs. One is by choosing the individual “per person” package. These are split into three price tiers to reflect the different menus available. They follow the same format and are priced per person.

The other way to approach it is to consider one of our “All Inclusive” packages. These offer a fixed price up to certain number of guests and include everything from the hire of the room to your complementary overnight stay. These are currently priced at £1000 and £2000 for 2012.

Whilst there are plenty of menu suggestions in our pack should you require a dish that is not on our menus please do not hesitate to ask and we will consult our experienced chef where I am more than positive he will be able to accommodate your request.

The Hotel has 55 bedrooms all of which are fully en-suite. These range from Single rooms to grand Four Poster rooms. If you think there will be a need for accommodation please let us know before you print your invitations. We can supply you with a promotional code which allows any guest to purchase their own overnight accommodation through our website at the rate agreed specifically agreed for your wedding.

We would be delighted to show you round the hotels facilities, and discuss your requirements in more detail. Please contact me or Melanie Ellis, my Wedding Coordinator, to arrange a convenient appointment.

I wish you every success in planning your special day.

Kind Regard

Andrew Parry
General Manager

“Per Person” Wedding Packages

The “per person” wedding packages include the following:

- Dedicated wedding co-ordinator.
- Complimentary four poster room for your wedding night.
- Your event manager will act as a toast master if you require.
- Preferential accommodation rates for your guests.
- Free car-parking for wedding guests.
- Use of conservatory for arrival drinks and photographs.
- Complimentary overnight stay to celebrate your first wedding anniversary.

Wedding Package A

2012 Price £34.95

Includes the following:

- Choose your arrival drink:
Bucks Fizz, Pimms and lemonade, sparkling wine, Caribbean Fruit Punch
- Choose from the Wedding Menu A
- ½ a bottle of house wine per person.
- Glass of sparkling wine for the toast.
- Room hire (minimum 50 guests, weddings below 50 guests room hire of £250.00)

Wedding Package B

2012 Price £39.95

Includes the following:

- Choose your arrival drink:
Bucks Fizz, Pimms and lemonade, sparkling wine, Caribbean Fruit Punch
- Choose from Wedding Menu B
- ½ a bottle of house wine per person.
- Glass of sparkling wine for the toast.
- Room hire (minimum 50 guests, weddings below 50 guests room hire of £250.00)

Wedding Package C

2012 Price £44.95

Includes the following:

- Choose your arrival drink:
Bucks Fizz, Pimms and lemonade, sparkling wine, Caribbean Fruit Punch
- Choose from Wedding menu C
- ½ a bottle of house wine per person.
- Glass of house champagne for the toast.
- Room hire (minimum 50 guests, weddings below 50 guests room hire of £250.00)

WEDDING MENU A

Please choose one dish from each course for your function

Starters

Homemade soup of the day served with a freshly baked bread roll

Chicken liver pate with red onion marmalade toasted Italian bread

Due of melon with strawberries, kiwi fruit and red berry coulis

Main Courses

Braised blade of beef, with horseradish mash and a mushroom and red wine jus.

Roasted chicken supreme with herb roasted potatoes and a creamy garlic and mushroom sauce.

Roasted bell pepper, stuffed with vegetable risotto with a tomato and oregano sauce.

Desserts

Spiced apple crumble with warm custard

Cappellos chocolate and amoretti roulade with vanilla ice cream.

Strawberry Eaton mess with fruit coulis.

Freshly brewed coffee and mints

WEDDING MENU B

Please choose one dish from each course for your function

Starters

Your choice of Chef's homemade soup

Chicken liver pate with red onion marmalade toasted Italian bread

Chicken caesar salad with croutons and parmesan shavings

Main Courses

Roast topside of beef
with Yorkshire pudding and homemade gravy

Pan roasted chicken supreme stuffed with sun dried tomatoes and olives
and roasted new potatoes

Grilled fillets of sea bass with a sauce or prawns, capers, dill and cream

Wild mushroom Risotto with truffle oil dressing.

All served with fresh vegetable panache

Desserts

Vanilla crème brulee with handmade shortbread

Wild berry baked cheesecake

Apple and berry crumble with warm vanilla custard

A selection of English and Continental cheeses and biscuits

Freshly brewed coffee & mints

Please choose one dish from each course for your function.

WEDDING MENU C

Please choose one dish from each course for your function

Starters

Your choice of Chef's homemade soup with cheese straws

Game terrine with pancetta served with a raspberry compote and a balsamic vinaigrette

Smoked chicken and crispy bacon salad with a wholegrain mustard vinaigrette

Van Dyke of cantaloupe melon with exotic fruit compote and cassis syrup

Main Courses

Individual beef Wellington with a red wine and wild mushroom reduction and chateau potatoes

Pork tenderloin stuffed with black pudding wrapped in pancetta, served with fondant potato and a cider and mustard sauce

Grilled lemon sole with a caper, prawn and herb butter reduction.

Roasted aubergine filled with vegetable cous cous and goats cheese.

all served with fresh vegetable panache

Desserts

Chocolate truffle torte with crème anglais

Banoffee pie with chantilly cream and caramelized hazelnuts

English and continental cheese board with red onion chutney and biscuits

Freshly brewed coffee & mints

Please choose one dish from each course for your function

Buffet Menus

For your evening reception we offer a number of buffet options

Finger Buffet A

As its name suggests this buffet is designed as a casual refreshment and can be eaten standing up without cutlery, if required. Served from a buffet table with plates and wrapped cutlery.

- Assorted sandwiches served in white or wholemeal bread.
 - Cheddar cheese and red onion
 - honey roast ham and wholegrain mustard
 - tuna with mayonnaise
 - egg and cress)
- Warm sausage rolls
- Hand made cheese and tomato stone baked pizza
- Chunky chips with Cajun spice
- Fresh individual cream cakes

Price £7.95 per person

- Tea and coffee available at £1.95 per person.

Finger Buffet B

A more substantial offering than Finger Buffet A, yet still suitable as a casual refreshment that can be eaten standing up if required. Served from a buffet table with plates and wrapped cutlery

- Assorted sandwiches served in white or wholemeal bread.
 - Cheddar cheese and red onion
 - honey roast ham and wholegrain mustard
 - tuna with mayonnaise
 - egg and cress)
- Warm sausage rolls
- Hand made cheese and tomato stone baked pizza
- Chunky chips with Cajun spice
- Spiced chicken drumsticks
- Hot chicken wraps
- Warm quiche or hot goats cheese and red onion tart
- Fish goujons with tartare sauce

Price £11.95 per person

Additional Items available

- Baked vanilla cheesecake or Chocolate and amaretto roulade at £2.95 per person
- Tea and coffee available at £1.95 per person.

Hot Fork Buffet

A more formal and substantial buffet served from a hot buffet unit. Designed to be eaten sitting at a table but can be eaten standing up with a fork.

- Chilli Con Carne
- Beef Bourguignon
- Lasagne
- Chicken Curry
- Vegetable Curry
- Mediterranean Vegetable Pasta
- Dolcelatte Pasta Bake

All Served With:

- Rice
- Cajun spiced Fries
- Mixed Salad
- Assorted Bread

Prices

2 Hot choices £12.95 per person

4 Hot choices £15.95 per person

Additional Items available

- Baked vanilla cheesecake or Chocolate and amaretto roulade at £2.95 per person
- Individual cream cakes at £1.95 per person
- Tea and coffee available at £1.95 per person.

Party Buffet.

This buffet is designed for people who simply want to offer a light snack to guest attending a party.

- Hot bacon baps
- Cajun spiced fries
- Hot sausage rolls.
- Lashings or tomato and brown sauce

Price £6.95 per person.

If this is the only catering being ordered then a room hire charge will be made.

Long room £100.00. Godiva Room £50.00