

Booking Your Wedding...

When you have a date in mind, simply get in touch with our wedding co-ordinator on **01206 866677** to make a provisional booking or for a show around.

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 pre-payment must be made 30 days before the event.**

In the unlikely event of you having to cancel your wedding reception, the Rose & Crown 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.

DISCOUNTS AVAILABLE

January – December	Mon/Tues/Wed/Thur	15%
January – March	Fri/Sat/Sun	10%
April – November	Fri/Sun	10%

Discounts are only based on FULL PACKAGE

(Conditions apply).

ALWAYS WANTED A CHRISTMAS WEDDING?

SPECIAL OFFERS are available between
Christmas & New Year.

Your Wedding Packages

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

With your choice of 1 starter, 1 main course and 1 dessert, if more choices are required a supplement will apply.

The Rose & Crown is happy to cater for vegetarians, vegans, and special dietary needs.

*Fork Buffet alternatives for the sit down meal are available

All packages include the following:

- Reception room hire
- Complimentary overnight accommodation in a feature bedroom for the happy couple with full English breakfast
- Floral table arrangements in the colour of your choice, upgrades available
- Use of silver cake stand and knife for cutting the cake.
- Red carpet on arrival
- VAT at the current rate

Children 3-10 years – 50% off adult package
Children under 3 years of age – free.

Children's menu and high chairs available on request.

(Gratuities paid at your discretion)

The Standard

On arrival

1 glass red or white wine or
fruit punch per person

With your meal

2 glasses of wine per person

STARTERS

Chicken and chestnut puffs
Green asparagus with parsley hollandaise (v)
Tomato and buffalo mozzarella salad (v)
Balsamic grilled peppers and smoked duck salad
Duo of melon with ginger and Malibu glaze (v)
Chicken and leek soup
Home made cold meat platter

MAIN COURSES

Beef stroganoff in puff pastry parcels
Roasted short loin of pork with apple sauce
Pan seared seasonal fish on stir fried vegetables, citrus butter sauce
Bacon wrapped supreme of chicken on braised leeks, Madeira sauce
Honey roast leg of lamb with mint sauce
Parmesan and olive crusted salmon supreme,
rösti potatoes, pepper cream sauce
Roasted Norfolk turkey with traditional accompaniments
Vegetables parcels on stir fried hakka noodles (v)
Garlic cream mushrooms on home made onion rösti (v)

(All the main courses will be served with seasonal vegetables and potatoes)

DESSERTS

Fresh fruit platter with vanilla ice cream
Dark chocolate mousse, pink grape fruit segments, brandy sauce
Profiteroles with brandy chocolate sauce
New York style baked cheese cake, berry compote
and sweetened vanilla cream
Passion fruit and mango parfait, vanilla kiwi coulis
Grilled five spice pineapple, maple and walnut ice cream

For the Toast

1 glass of Sparkling Wine per person

Tea/Coffee

£41.95
per person

The Premier

On arrival

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

With your meal

2 glasses of wine per person

STARTERS

Caribbean roasted butternut squash and chicken soup
Prawn cocktail, pickled olives, capers and pickled baby cucumbers
Duo of smoked salmon and gravadlax
Smoked chicken and avocado salad
Blue cheese, prunes wrapped in Parma ham
Trio of melon balls in ginger honey syrup (v)
Onion and jack cheese quesadillas (v)

INTERMEDIATE COURSE

Choice of sorbet

MAIN COURSES

Pan seared lemon sole, vegetable au gratin,
dill and pink pepper sauce
Roasted rack of lamb, sweet potato dauphinoise, rosemary jus
8oz sirloin steak, turned tarragon potatoes, parsley butter
Hoisin duck leg, orange glazed baby carrots, honey pepper sauce
Supreme of salmon, on bed of creamed spinach,
grapefruit butter sauce
Sun dried tomato and mascarpone chicken roulade,
roasted root vegetables and smoked tomato sauce
Leek and mushroom pie (v)
Oriental vegetable strudel (v)

(All the main courses will be served with seasonal vegetables and potatoes)

DESSERTS

Exotic fruit pavlova
Tiramisu
Raisin bread and butter pudding with warm custard
Mango and lychee mousse
Coconut panacotta
European cheese platter

For the Toast

1 glass of Champagne per person

Tea/Coffee

£46.95
per person

The Deluxe

Personalised place cards and menus
Four month notice required for stationery order

On arrival

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

With your meal

3 glasses of wine per person

STARTERS

Smoked salmon roulade with prawn mousseline
Prawn and lobster cocktail
Kebab of chicken and roasted peppers, pepper marmalade
Lobster bisque, seafood ravioli
Duck and date mousseline, melba toast, quail eggs
Pot roasted baby chicken and seasonal cress salad
Beef carpaccio
Mixed bean and bacon soup
Cream of asparagus and leek soup (v)
Vegetarian anti pasti platter

INTERMEDIATE COURSE

Choice of sorbet

MAIN COURSES

Pan seared sea bass on blue potato mash,
yellow lentil sauce
Supreme of duck, sweet potato mash,
honey roasted beetroot and parsnips, vanilla glaze
Roasted lamb cutlets, pearl barley, chantaney carrots, rosemary jus
Oven roasted shell fish, marinated peppers and mozzarella,
crab meat coulis
Fillet of beef wellington with dauphinoise potatoes
Steamed tiger prawns, lemon grass flavoured
on fennel and savoy cabbage
Lemon sole and garlic shrimps in horseradish cream sauce
Supreme of salmon in white bean and pancetta stew
Vegetable moussaka (v)
Courgette parmegiana (v)

(All the main courses will be served with seasonal vegetables and potatoes)

DESSERTS

Baileys milk chocolate parfait with sweetened Kahlua cream
Hazelnut and Jack Daniels mousse
Champagne mousse, tropical fruit kebabs
White chocolate and raspberry cheese cake
Blueberry and orange panacotta with pineapple carpaccio
European cheese platter with apricot chutney, frosted grapes
Poached pears with maple and walnut ice cream

For the Toast

1 glass of Champagne per person

Petit fours Tea/Coffee

£53.95
per person

That Little Extra Touch...

Champagne Fountain on arrival	from £7.50 per person
Canapes on arrival	from £4.50 per person
Sorbet <i>(An extra course between starter and main course)</i>	from £1.95 per person
Cheese Platter – per table of 8	from £20.00
Petit Fours	from £1.95 per person
After Dinner Liqueur	from £3.95 per person
Mineral Water	£3.35 per bottle
Wine Upgrades <i>(Please ask for details)</i>	
Disco	from £250.00
Toastmaster	from £310.00

(All prices are subject to change)

Recommendations for almost all
aspects of your wedding are available.

Finger Buffets

From £14.95 per person your choice
from our buffet selector menu.

Our buffet menu changes
regularly as we use fresh seasonal produce.
Please ask for a copy of our latest menu.

The Wedding Ceremony

"Make it a day to remember..."

It is our pleasure to be able to invite you to hold your Civil Wedding or Civil Partnership ceremony at the Rose & Crown Hotel.

We can provide you with a choice of three unique rooms, The **Oak Room**, The **Rose Suite** or The **Prison Wine Bar**.

The **Rose Suite** is a beautiful oak beamed room, a perfect setting for a romantic ceremony and can seat up to a maximum of 80 guests.

The **Oak Room** dates back to the 15th Century with original beams and fireplace, ideal for those background pictures. Up to 80 guests can be seated in this room.

The **Prison Wine Bar** is the perfect room for an intimate wedding ceremony. With original cells it will be a great talking point for many years. Ideal for close family guests with seating for up to 30 guests.

For the Ceremony at the Rose & Crown Hotel the prices start from £700.00. This should give you an idea about holding the ceremony at The Rose and Crown, we will be happy to help you throughout your plans.

You will need to contact Colchester Registry Office for the notification of the marriage along with costs and other necessary details:-

**Their address is;
Colchester District Register Office
(covers Colchester Borough Council
and Tendring District Council)**

Stanwell House
Stanwell Street
Colchester
CO2 7DL

Email address: colchester.ro@essex.gov.uk

Telephone: **0845 603 7632**

Fax number: 01206 540626