

The
Grand Hotel

The Only Choice

For

Your Perfect Day

General Information

Congratulations!

On behalf of The Hand Hotel, may we take this opportunity to congratulate you both upon your forthcoming marriage.

The Hand Hotel caters for both Wedding Receptions and Civil Ceremonies enabling you to hold the whole of your memorable day with us.

You will want your day to be perfect and organised down to the finest detail and to be secure in the knowledge that you and your guests will be catered for by attentive and professional staff and equally confident that services and facilities provided by the hotel cover all your requirements to ensure a truly memorable day.

This pack has been designed to guide you. However, we strongly recommend a visit to the hotel to discuss requirements and to be shown around.

Civil Ceremonies

The Hand Hotel is a licensed venue and can hold a civil ceremony on any day of the week. We do have **minimum** numbers on certain days so please contact us for further details.

To book a civil ceremony

1. Contact the Wedding coordinator here at The Hand Hotel to check availability and view the rooms
2. Select your date and make a provisional booking with the hotel
3. Contact the registrar to ensure that they are available to marry you on your chosen date at the time you require. **Denbighshire Registry Office – Tel. 01824 706174**

Room hire fee payable to The Hotel for the Civil Ceremony

Ceremonies held on Saturday £200.00 Ceremonies held Sun – Fri £150.00
Fees are also payable to the Registry Office

Please note

The Registrar can perform a civil, non-religious Ceremony. Contents of the ceremony must be agreed in advance with the registrar who will be attending the ceremony.

No drinks or food can be served in the same room that the ceremony is to take place in up to one hour prior, during or following the ceremony.

The General Public cannot be excluded from the Ceremony.

The Hotel cannot accept liability for cancellation of ceremonies

Your Wedding

General Information - continued

Wines

You will find suggested packages in this pack but we are happy to discuss any other requirements.

Seating Plan

This is a combination of your personal request and our experience. We will advise the most suitable layout for your chosen function suite.

Table Ware

The hotel supplies white linen table clothes and napkins. We offer a traditional round or square cake stand and knife for your wedding cake. We are happy to organise chair covers at your request with an additional charge.

Overnight Accommodation

We are pleased to offer a special rate for Bed and Breakfast to any guests attending a wedding at the hotel (subject to availability) being £65.00 per dbl/twin room for 2009.

Confirmation of Booking

Please see "special notes"

Wedding Reception

Dinas Bran Restaurant

Situated in the main Hotel on the ground floor, the Dinas Bran Restaurant can cater for up to 100 guests for your Wedding Breakfast.

	Capacities	
Wedding Breakfast	Minimum 50	Maximum 100

Denbigh Suite

Located in the main hotel on the ground floor

	Capacities	
Wedding Breakfast	Minimum 50	Maximum 80
Evening reception	Minimum 100	Maximum 120

Please note the minimum numbers for a Wedding Breakfast on a Saturday are 65 and 100 for an evening reception.

Wedding Drinks Packages

Bronze

£12.95 per person

Summer Cocktail or Pimms on arrival
Two glasses of red or white wine with the meal
A glass of Sparkling wine for the toast

Silver

£14.95 per person

Bucks Fizz on arrival
Two glasses of red or white wine with the meal
A glass of Champagne for the toast

Gold

£19.50 per person

A glass of Kir Royale on arrival
Three glasses of wine with the meal
A glass of Champagne for the toast

Wedding Breakfast

Menu A

£24.50 per person

The following menu is designed for you to choose one starter, a main course which includes two vegetable and one potato dish, a sweet course and coffee for all you guests.

A trio of ripe seasonal melons

With a rosewater and raspberry syrup

Thai style salmon fishcake

Served with sweet chilli and garlic cream sauce

Avocado with prawns

Napped with a marie rose sauce

A warm salad of chicken and wild mushrooms

On dressed baby leaves

Chicken liver champagne pate

Melba toast and red onion chutney

Homemade soup of your choice

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Tender topside of welsh beef

Served with Yorkshire pudding and roast gravy

Garlic studded roast leg of lamb

Served with a rosemary scented mint jus

Steamed salmon steak

With a light dill and champagne beurre blanc

Supreme of cornfed chicken wrapped in bacon

And coated in an asparagus cream sauce

Roast loin of Pork

With an apricot and sage stuffing and cider apple sauce

Served with vegetables and potatoes

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Dessert

Coffee and chocolates

Wedding Breakfast

Menu B

£28.00 per person

Grilled goats cheese with roasted cherry tomatoes
And dressed with a balsamic treacle

Spears of fresh asparagus wrapped in home cured gravadlax

Norwegian prawns in a nest of pickled cucumber spaghetti
Topped with a black pepper and chive yoghurt

Half a sweet ogen melon
Accompanied with seasonal fruits and strawberry coulis

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Braised lamb rump
Set on a bed of red cabbage and red wine sauce

Roast sirloin of beef
With a rich, mushroom, shallot and red wine sauce

Slow roasted breast of duck
Marinated with soy and ginger

Fillet of fed pork
Wrapped in bacon and sliced onto a scallion-creamed potato

Breast of chicken stuffed with Parma ham and mozzarella
Accompanied by a tomato and basil provencale

Dessert
Coffee and chocolates

Carved Buffet Menus

Available for parties of 60 or more

Menu 1

£25.00 per person

**A Filo pastry basket filled
With pearled melon**
Topped with praline cream
All on an ocean of sour berry sauce
**

Sliced honey roast ham
Studded with cloves

**Lemon and dill glazed
Poached Salmon**

Tender carved topside of beef
With horseradish cream

Gala pie
And crunchy pickle

Hot chicken sate
With a peanut sauce

New potatoes

Assorted Salads

**

A selection of desserts

**

Coffee and mints

Menu 2

£27.50 per person

A seafood platter
Consisting of crab claws, giant mussels
Prawns and smoked salmon all dressing in
a lime and coriander dressing
**

Whole dressed Scottish salmon

Carved salt roasted sirloin

**Roasted garlic and rosemary
Shoulder of pork**

Turkey and game pie

Sliced honey roast ham
Studded with cloves

Fondant potatoes

Glazed carrots

Broccoli polonaise

Assorted salads

**

A selection of desserts

**

Coffee and mints

Evening Buffet

£12.00 per person

Please choose a selection of 5 finger buffet items and 2 hot dishes
Any extra items will be charged at £1.75 each

Finger Buffet

Selection of sandwiches
Sausage rolls
Quiche
Chinese style spare ribs
Spicy meatballs
Hot chicken wings
Garlic and honey drumsticks
A selection of salads
Sliced cold meats
Chicken Liver Pate and crusty bread
Jacket potatoes
Potato wedges and chilli dip
Pizza
new potatoes
Garlic breads
Vol au vents

Hot Dishes

Chilli and rice
Chicken curry and rice
Hot pot and red cabbage
Steak and kidney pie
Chicken and mushroom pie
Pasta Provencal
Lasagne
Moussaka
Beef stroganoff and rice
Mushroom stroganoff

Please note:

**This buffet is only available to wedding parties who have taken the Wedding
Breakfast**

From us to you....

****Wedding Cake Stand and Knife****

****Complimentary Accommodation for the Bride and Groom****

****Master of Ceremonies****

One of our duty managers will be responsible for your reception throughout and will make all the necessary announcements to ensure the smooth running of your special day.

Special Notes

A booking will be confirmed by the Hotel upon receipt of a non-refundable deposit of £500.00, a signed letter stating Numbers throughout the Day and Evening and a signed copy of the Hotel's Terms and Conditions.

All bookings are taken on the basis of a minimum number, based upon the Function Suite chosen. Please see enclosed regarding numbers for the various suites.

Final numbers should be confirmed no later than 60 days prior to the function date. Once the final number has been agreed, minor increase can be catered for: however, in the event of reduced numbers, we regret it will be necessary to charge for the meals not taken.

Full payment of the expected balance is due 28 days prior to the Day. The balance of anything extra is due upon departure on the Day of the Wedding.

One menu is chosen for the entire party, although Special Dietary requirements can be catered for.

If an Evening Buffet is not required then either the room is to be vacated by 6.00 p.m. or a room hire charge will be applicable, price available on request.

All prices quoted are **per person** and are fully inclusive of VAT.

We do not levy a service charge.
Gratuities are entirely at the discretion of the Customer.

Functions must conclude at 1.00 a.m. with the Bar licensed until this time.
Music to conclude by 12.30a.m.