

Weddings



Patshull Park
Hotel, Golf and Country Club

The Perfect Location

Patshull Park Hotel is renowned as one of the most professional and scenic wedding venues in Shropshire conveniently located in the 200 acres of Shropshire countryside between Telford and Wolverhampton. Our beautiful grounds and romantic setting offer many opportunities for those perfect wedding photographs.

Your Special Day

As an independent hotel, Patshull Park has an excellent reputation for hosting wedding receptions. From your initial enquiry, all planning and finer details of your wedding day are all handled by our professional and dedicated team, ensuring your special day is a memorable one. The Dartmouth & Lewisham Suite which is situated at the front of the hotel, has spectacular views overlooking the Great Lake. The flexibility of the suite means it is suitable for Wedding Breakfasts up to 120 and Evening Buffets for up to 200. Patshull Park is also licensed for civil ceremonies up to 120 guests. With breathtaking scenery, fantastic food and experienced, professional staff, you are sure to make the right choice when booking at Patshull Park.



Bronze Wedding Package

Saturdays May - September

£55.00 per person

All other days

£50.00 per person

RECEPTION DRINK

Bucks Fizz or Orange Juice served to your guests on arrival

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Rosette of Seasonal Melon - with a mixed berry compote laced with kirsch and drizzled with a sweet mango sauce

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Breast of Chicken - presented with a Madeira and oyster mushroom sauce

Or Vegetarian Option

Chateau Potatoes, Green Beans, Baton Carrots and Cauliflower Mornay

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Citrus Tart - set on a raspberry sauce with chantilly cream

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Filter Coffee with chocolate & mints

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WINE

A glass of Patshull Park Medium Dry White or Soft Red Wine to be served during the meal

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TO TOAST

A glass of Sparkling Wine will be served to propose your toasts

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ALSO INCLUDES

Private room hire (subject to numbers)

Cake Stand and Knife, Menus for your tables

White linen napkins and slip cloths

Complimentary Shropshire Suite for the Bridal Couple

Silver Wedding Package

Saturdays May - September

£60.00 per person

All other days

£55.00 per person

RECEPTION DRINK

Pimm's Cocktail or Orange Juice served to your guests on arrival

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Fresh Salmon Terrine - poached salmon mousse served on mixed leaves with a lemon and chive dressing

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Roast Sirloin of Beef - accompanied with Yorkshire pudding and a rich pan gravy

Or Vegetarian Option

Chateau Potatoes, Green Beans, Baton Carrots and Cauliflower Mornay

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Trio of Chocolate Mousses - milk, white and dark mousse accompanied with a mango puree

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Filter Coffee with chocolate and mints

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WINE

Two glasses of Chardonnay or Cabernet Sauvignon to be served during the meal

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TO TOAST

A glass of Brut Rose will be served to propose your toasts

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ALSO INCLUDES

Private room hire (subject to numbers)

Cake Stand and Knife, Menus for your tables

White linen napkins and slip cloths

Complimentary Shropshire Suite for the Bridal Couple



Gold Wedding Package

Saturdays May - September

£65.00 per person

All other days

£60.00 per person

RECEPTION DRINK

Brut Rose or Orange Juice served to your guests on arrival

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Marinated Pan Fried Breast of Duck - served warm on an orange and mixed leaf salad, drizzled with a light raspberry vinaigrette

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Citrus Sorbet

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Trio of Lamb Noisettes - set on buttered spinach served with a rosemary and redcurrant jus

Or Vegetarian Option

Chateau Potatoes, Green Beans, Baton Carrots and Cauliflower Mornay

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Champagne Strawberries - fresh strawberries marinated in Champagne set on a chantilly cream with meringue

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Filter Coffee with petit fours

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WINE

Two glasses of Pinot Grigio or Merlot to be served during the meal

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TO TOAST

A glass of Champagne will be served to propose your toasts

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ALSO INCLUDES

Private room hire (subject to numbers)

Professional Toast Master

Cake Stand and Knife

Menus for your tables

White linen napkins and slip cloths

Complimentary Shropshire Suite for the Bridal Couple

Platinum Wedding Package

Saturdays May - September

£80.00 per person

All other days

£70.00 per person

RECEPTION DRINK

Brut Rose or Orange Juice served to your guests on arrival

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Traditional Smoked Salmon - oak smoked salmon served with fresh lemon, capers and crème fraiche

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Champagne Sorbet

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Pan Fried Beef Medallions - accompanied with a wild mushroom and Madeira sauce flavoured with chervil

Or Vegetarian Option

Chateau Potatoes, Green Beans, Baton Carrots and Cauliflower Mornay

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Chocolate Cup - dark chocolate cup filled with a blood orange mousse, topped with fresh orange and kiwi laced with a strawberry and mint dressing

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Filter Coffee with petit fours

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WINE

Two glasses of Pinot Grigio or Merlot to be served during the meal

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TO TOAST

A glass of Champagne will be served to propose your toasts

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ALSO INCLUDES

Private room hire (subject to numbers)

Assorted Hot and Cold Canapés to accompany your reception drink

White Chair Covers with a choice of coloured sash

Disco until 1.00am • Red Carpet on arrival

Personalised Table Plan • Personalised Card Box

Cake Stand and Knife • Menus for your tables

White linen napkins and slip cloths

Complimentary Shropshire Suite for the Bridal Couple

Evening Buffet

Option One

£16.95 per person inc.VAT

Assorted Sandwiches

Chicken Satay with chilli dip

Potato Wedges & sour cream

Selection of Crolines

Vegetable Spring Rolls & mint yoghurt dip

Garlic & Herb

Salmon Goujons with homemade tartar

Option Two

£17.95 per person inc.VAT

Filled Flat Breads

Mini Duck Spring Rolls

Cherry Tomato, Feta & Basil Mini Pizzas

Salmon & Cream Cheese Tartlets

Mini Yorkshire Puddings with beef and horseradish

Marinated Chicken Skewers

Sweet Potato Fries & ketchup

Option Three

£18.95 per person inc.VAT

Mini Filled Brioche Rolls

Smoked Salmon, cream cheese & chive Bagels

Coriander, Lime & Ginger Chicken pieces

Tortilla Wraps, confit duck, cucumber & hoi sin sauce

Crab, spring onion & red chilli Tartlets

Teriyaki Beef & Sesame Skewers

Vegetable Crudities & hummus

Tomato & Basil Bruschetta

Evening Hog Roast

Hog Roast Menus are available for parties of 100 guests or more and are provided in conjunction with The Professional Pig Roast Company, these should be booked as early as possible to avoid disappointment.

Option One

£17.95 per person inc.VAT

Hot Roast Pork

served in soft bread rolls accompanied with stuffing and a selection of sauces

Mixed Tossed Salad

Homemade Coleslaw

French Dressing & Mayonnaise

Option Two

£19.95 per person inc.VAT

Hot Roast Pork

served in soft bread rolls accompanied with stuffing and a selection of sauces

Jacket Wedges

Buttered Corn on the Cob

Mixed Tossed Salad

Homemade Coleslaw

French Dressing & Mayonnaise

Three in One

£1.95 per person inc.VAT

On either of these

menus we can

include a three

in one option

to include Beef,

Turkey and Pork,

an additional

charge of £1.95

per person applies

To tailor your buffet please select from the items detailed below, all priced per person

Mini Pork Pies £1.95

Onion Rings £1.70

Tacos and Dips £1.70

French Bread Pizza £3.25

Chocolate Éclairs £3.75

Selection of Gateau £3.75

Scotch Eggs £1.95

Crudités and Dips £1.75

Assorted Sandwiches £3.75

Assorted Salads £3.75

Fresh Fruit Tartlets £3.75

Apple Pie £3.75

Breaded Mushrooms £1.95

Chicken Satay £3.75

Garlic Bread £2.75

Fountain of Prawns £99.00

Carrot Cake £3.75

Tea or Coffee £1.95

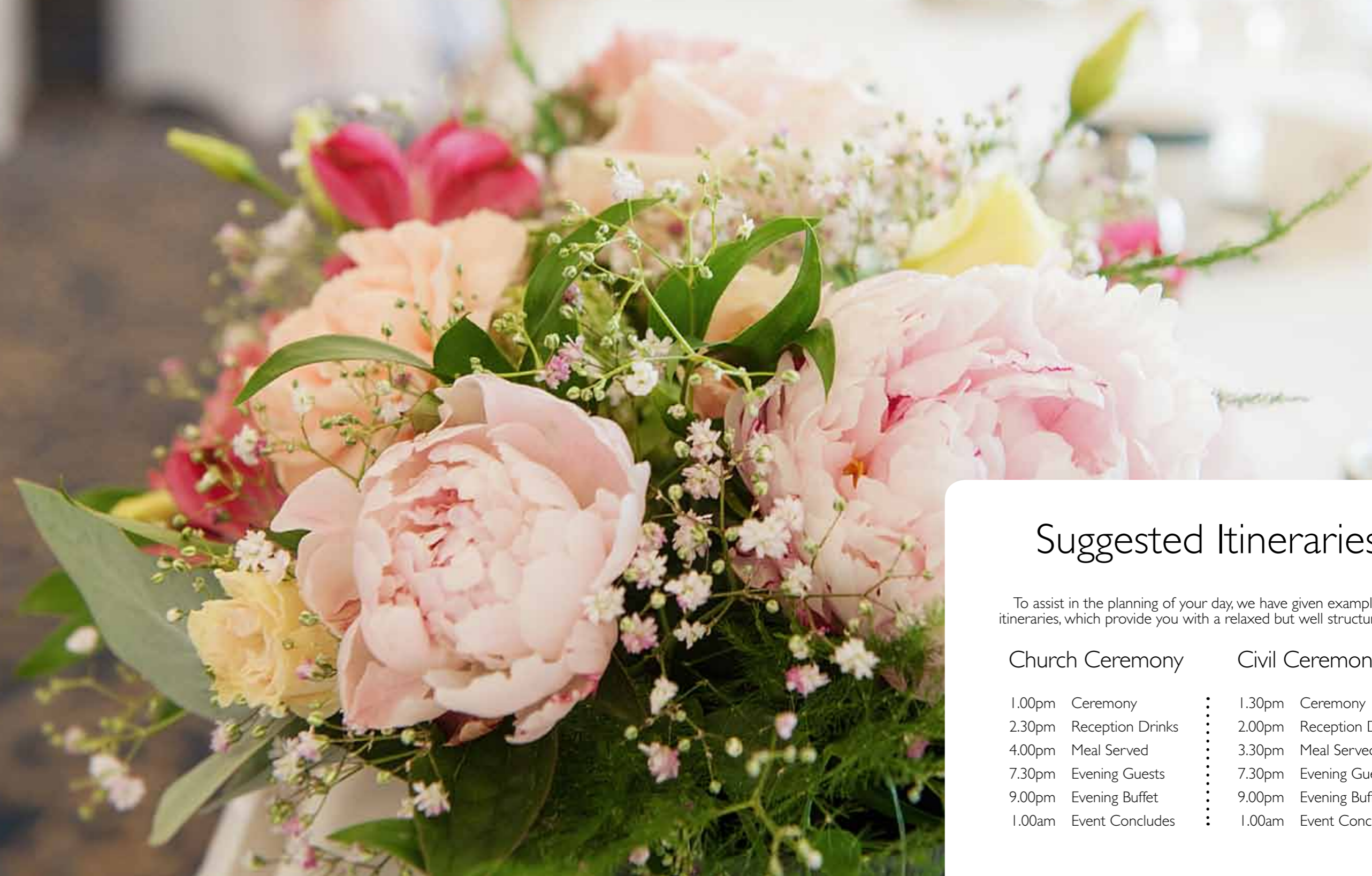
Room hire costs are included throughout the day and evening when selecting our inclusive Wedding Packages

Civil Wedding Ceremonies

We can cater for civil weddings up to a maximum of 120 guests.

The Hotel makes a charge of
£325.00 for this option

The registrars fees are payable direct to the registrar, for availability and further information please contact the registrars office at Staffordshire direct on 0300 111 8001.



Suggested Itineraries

To assist in the planning of your day, we have given examples of itineraries, which provide you with a relaxed but well structured day.

Church Ceremony

1.00pm Ceremony
2.30pm Reception Drinks
4.00pm Meal Served
7.30pm Evening Guests
9.00pm Evening Buffet
1.00am Event Concludes

Civil Ceremony

1.30pm Ceremony
2.00pm Reception Drinks
3.30pm Meal Served
7.30pm Evening Guests
9.00pm Evening Buffet
1.00am Event Concludes

Additional Information

MINIMUM NUMBERS

A minimum number of 60 for your daytime reception and 120 for your evening reception are required for Saturday weddings taking place between May and September; all other times a minimum number of 50 will be required for your daytime reception and 100 in the evening. Room hire charges will apply for under occupancy.

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CHILDREN

Children under 14 are charged at 50% of the adult rate, you can either select a half portion of the main meal or you may choose something from our children's menu. Children under 2 are catered for free of charge.

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ACCOMMODATION

If you wish to reserve accommodation we can offer a total of six bedrooms at the time of booking for a single night stay on a Saturday. We can usually offer more rooms for a Friday or Sunday Wedding, so please book bedrooms at the time of making your reservation for your wedding reception. Rooms reserved at the time of booking will be held in an allocation and the couple should provide names for this accommodation. Additional accommodation is available for stays of 2 nights or more.

Accommodation rates include breakfast and use of the Health & Fitness Club.

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GOLF

Golf on our championship course can be pre booked for your guests, subject to availability, a preferential rate of £20.00 per person will apply and guests should have an official golf club handicap of 24 or lower.

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MENUS

We are happy to tailor our menus to your requirements; other options are available, although some dishes may carry a supplementary charge.

Whatever you choose, one set menu should be selected for your guests. We will of course cater for any special dietary requirements.

We also have a vegetarian and children' menu available.

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WINE AND DRINKS SELECTION

Wine selection is correct at the time of print; actual wine estates may change. If you wish to change to alternative wines or drink options then a supplementary charge may apply to some selections. A non-alcoholic alternative will be provided to non-drinkers and children.

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DEPOSITS AND PAYMENTS

We require a non refundable deposit of £500.00 within 14 days of booking; an additional £1000.00 is required 12 months prior to your event. Final payment is required 28 working days prior to your event.

Terms and Conditions

CONFIRMATION

A signed event agreement is required within 14 days of the booking along with the deposit requested (please make cheques payable to Patshull Park Hotel). The Hotel reserves the right to release an unconfirmed reservation at any time.

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DEPOSITS

£500.00 initial deposit and £1,000.00 12 months prior to arrival (all deposits are non-refundable and non transferable).

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PAYMENT

Final payment is due no later than 28 working days prior to the event by Building Society cheque, Bankers draft Debit Card or Cash. Payments made by credit card will be subject to a 3.5% surcharge.

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FINAL NUMBERS

A minimum number of 60 persons is required for all Saturday day time events and 120 for evening events in the Dartmouth and Lewisham Suite between May and September. A minimum of 50 daytime and 100 evening guests applies any other time.

Final guaranteed attendance numbers are required in writing at least 28 working days prior to the event along with the final payment balance. These numbers will represent the minimum number for invoicing at the agreed rate and must constitute no less than 80% of the original numbers booked.

Cancellation Policy (subject to the facilities remaining unsold)

In the event of a cancellation, or non arrival of the party, the following charges will apply: Prior to 12 months: Loss of deposit only, 6 -12 months: 50% of the expected total revenue, 3-6 months: 75% of the expected total revenue, 1 - 2 months: 90 % of the expected total revenue, 1 month or less: 100% of total expected total revenue. If the facilities are resold at a lower rate then the difference will be charged, less an administration fee.

Please note that once a booking is confirmed, changes of date are not permitted and would be subject to the cancellation policy.

LICENSING

All times quoted are subject to approval by the local licensing department and may need to be amended should licensing change.

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CLIENT(S)/GUESTS USE OF THE HOTEL

All clients must adhere to the Hotel's statutory obligations such as Fire Regulations, Health & Safety, and Licensing etc. Clients and their guests should act in a proper manner not causing offence to any other guests or the Hotel personnel. The organiser is responsible for the behaviour of his/her party and is responsible for any damage caused.

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CANCELLATION BY THE HOTEL

The Hotel reserves the sole right to cancel an event in any of the following circumstances:

1. The Hotel or any part of it is closed due to circumstances beyond the control of the Hotel Management e.g. Fire, War, Weather.
2. When a deposit or other payment has been defaulted.
3. Events that may in the sole opinion of the Hotel Management, potentially cause damage to the Hotel or its staff, or adversely affect the reputation of the Hotel.

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ACCOMMODATION

A maximum of 6 bedrooms can be reserved if requested for a Saturday night only and these must be confirmed in writing. Any additional reservations can be made 4 weeks prior to the date of arrival, subject to the Hotels availability. There are no restrictions for stays of 2 or more nights. Rooming lists should reach the hotel no later than 2 weeks prior to arrival; it must represent no less than 80% of the initial number of rooms reserved.

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MAINTENANCE

Essential work is required to be undertaken at different times; disruption will always be kept to a minimum.

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TIMINGS

We request that guests are seated for the Wedding Breakfast by 4.30pm.

CATERING

1. Food must be provided for all guests attending your Evening Reception or a room hire charge of £7.50 per person will be levied, this charge will also apply if you choose not to have an Evening Reception.

2. All food and drink is to be provided by Patshull Park Hotel.

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CIVIL WEDDINGS

Patshull Park Hotel will host Ceremonies Monday – Sunday, the latest time for a Ceremony is 4.00pm.

The £325.00 payment to the Hotel covers the following: Room hire of the Function Room for the Ceremony and an arrangement of flowers for the Registrar's table. The Hotel does not arrange the Ceremony; this is the responsibility of the Bride and Bridegroom. To arrange the Ceremony you need to contact Staffordshire Registry Office on 0300 111 8001.

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PRICE GUARANTEE

Once deposits have been paid, Patshull Park guarantees that the price quoted is not subject to any surcharges, with the exception of any increase in the amount of VAT based on 20%.

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ENTERTAINMENT

If you are not booking your entertainment through the hotels recommended entertainment agency, you must ensure the following:

1. Noise throughout the room must be kept below 75dBA at all times. Decibel limiters are fitted in our function suites.

2. All equipment must have been subjected to a PAT test and have passed all sections of the test.

3. All equipment to be used at Patshull Park Hotel will be in good condition and fit for the purpose that they are intended.

4. The use of smoke making machines is strictly prohibited.

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FIREWORKS

Fireworks can only be provided via the Hotels nominated and competent supplier; charges may also be applied by the Hotel to cover costs.



PATSHULL PARK

HOTEL, GOLF & COUNTRY CLUB

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