



WEDDING PRICING, PACKAGES AND MENUS

Your dream wedding, a stunning venue, an unforgettable day

Three simple steps to creating your perfect day with us;

- 1. Choose your venue option
- 2. Select your menu package
- 3. Add some little extras to personalise your day...



Wedding Ceremony

Depending on your numbers you will have a choice of either the Boardroom, Blakes, Courtyard Garden, Franklyn Suite or Connaught Brasserie for the wedding ceremony.

	Capacity	Sunday-Thursday and Bank Holiday Mondays	Friday	Saturday and Bank Holiday Sundays
Boardroom	8-16	£125	£150	£175
Blakes	30-60	£300	£350	£400
Courtyard Garden	30-70	£300	£350	£400
Franklyn Suite	50-120	£400	£450	£500
Brasserie	50-120	£500	£550	£600

Note if you book the Courtyard Garden we will also reserve Blakes as a wet weather option for you. Weddings who book the Luxury or Indulgent package for 60 or more will be offered complimentary ceremony room hire of their chosen room.





Here at the Connaught, we do not believe one-package fits all. All of our packages include chair covers and your choice of coloured napkins and sashes from the hotel selection. Choose from our mouth-watering packages which have been created with the help of our talented Head Chef, Iain McBride, should you wish to add some little extras you will find some ideas on the last page.

U	Drinks Reception	Glass of bucks fizz or orange juice	£45.00pp
CLASSIC	Wedding Breakfast	Three course set menu	
٩	Wine	A glass of wine with the meal	
	Toast Drink	A glass of sparkling wine	
	Drinks Reception	Glass of Pimms, bottled beer or orange juice	£60.00pp
9	Wedding Breakfast	Three course choice menu	
GRAND	Wine	Half a bottle of wine	
5	Toast Drink	A glass of sparkling wine	
	Little Extras	Printed place cards, table plans and menus	
	Drinks Reception	Two glasses of Pimms, bottled beer or homemade lemonade	675.00
LUXURY	Canapes	Four canapes	£75.00pp
	Wedding Breakfast	Three course choice menu	
¥	Wine	Half a bottle of wine	
1	Toast Drink	A glass of Prosecco	
	Little Extras	Printed place cards, table plans and menus	
_	Drinks Reception	Gin and tonic station, bottled beer or homemade lemonade (unlimited for 90mins)	£90.00pp
	Canapes	Six canapes	
<u> </u>	Wedding Breakfast	Four course choice menu	
INDULGENT	Wine	Half a bottle of wine	
Ź	Toast Drink	A glass of Champagne	
	Little Extras	Printed place cards, table plans and menus	



A glass of Bucks Fizz or orange juice

STARTER

Slow cooked ham hock and leek tartlet, parmesan, pea puree, mixed leaves

Leek and potato soup (v)

Confit tomato, mozzarella, rocket, balsamic vinegar (v)

MAIN

Roasted chicken breast, wild mushroom, potato fondant, savoy cabbage, Madeira sauce
Pork loin, black pudding, creamed potato, savoy cabbage and apple jus
Roast butternut squash and garden pea risotto, parmesan crisp (v)

DESSERT

Lemon posset mixed berry compote and short bread biscuit

Triple chocolate brownie, vanilla ice cream

Sticky toffee pudding, clotted cream ice cream

WINE

White

Borsao Macabeo

Red

Borsao Garnacha

TOAST DRINK

Sparkling wine



Select one starter, main and dessert which will be served to all guests, special diets will be catered for separately. It is not possible to guarantee continuity of all wines/vintages, if we are unable to supply them we will supply a suitable alternative of equal value.



A glass of Pimms, bottled beer or orange Juice

STARTER

Ham hock terrine, piccalilli, crostini, watercress
Scorched cured mackerel, salt baked heritage beetroot, chilli and chocolate tuile
Duck terrine, celeriac remoulade, golden raisin puree, radish and toasted walnut bread
Mozzarella, heirloom tomato, olive crumb, salsa verde (v)

MAIN

Pan fried lamb loin, fondant potato, mushroom and pea fricassee
Grilled salmon fillet, courgette, tomatoes, mussel veloute
Braised feather blade beef, smoked mash potato, green beans, toasted almonds and red wine jus
Aubergine, Provençale vegetables, crispy tofu, artichoke (v)

DESSERT

Passion fruit cheesecake, mango and chilli salsa
Dark chocolate torte, dark rum caramel, chocolate sorbet
Strawberry mousse, macarange and mint chocolate crumb
Cherry Bakewell, cherry puree and amaretto crumb and vanilla ice cream

WINE

White

Borsao Macabeo or Colli Vicentini Pinot Gricio Garganega

Red

Borsao Garnacha

or Pico a Pico Merlot Carmenere

£60 per person

TOAST DRINK

Sparkling wine

Select two starters, mains and desserts, note you will be required to give the hotel a pre-order for all guests when you give your final details.

Special diets will be catered for separately. Select one red and white wine to accompany your wedding breakfast. It is not possible to guarantee continuity of all wines/vintages, if we are unable to supply them we will supply a suitable alternative.



Two glasses of Pimms, bottled beers or homemade lemonade

CANAPES

(Select four options)

Smoked chicken tartlet with mango and chilli salsa | Beetroot and horseradish en croute (v) | Tempura king prawns with sweet chilli dipping sauce | Smoked salmon and cream cheese mousse on blinis | Duck spring roll with hoisin sauce | Vegetable spring roll with sweet chilli dipping sauce (v) | Parma ham wrapped asparagus | Asparagus with olive tapenade | Smoked duck breast with plum puree

STARTER

Crab cake, fennel salad, chilli mango salsa
Chicken liver parfait, seasonal chutney, lamb's lettuce, brioche
Prawn cocktail, Marie rose, baby gem lettuce, avocado puree and crispy capers
Mushroom ravioli, caramelised onion, spinach, cep puree (v)

MAIN

Lamb cutlets, peas, carrots, minted pearl barley
Halibut, courgette, tomato, mussel veloute, caviar
Pork tenderloin, pork belly croquette, tender stem broccoli and cider jus
Butternut squash risotto, beetroot, goats cheese, pine nut dressing (v)

DESSERT

White chocolate cheesecake, dark chocolate glaze, texture of raspberries
Rhubarb and custard panna cotta, poached rhubarb and granola
Lemon parfait, lemon curd and macarange
Warm Dorset apple cake, salted cream ice cream and apple puree

WINE

White

Colli Vicentini Pinot Gricio Garganega
or Franschhoek Cella 'La Cotte Mill' Chenin Blanc
Red

Pico a Pico Merlot Carmenere or Franschhoek Cella 'Stone Bridge' Pinotage

TOAST DRINK

Romeo Prosecco Spumante

Select two starters, mains and desserts, note you will be required to give the hotel a pre-order for all guests when you give your final details.

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Unlimited gin and tonic station, bottled beers or homemade lemonade
90 minutes unlimited drinks, gins from the gin selection listed

CANAPES

(Select six options)

Smoked chicken tartlet with mango and chilli salsa | Beetroot and horseradish en croute (v) | Tempura king prawns with sweet chilli dipping sauce | Smoked salmon and cream cheese mousse on blinis | Duck spring roll with hoisin sauce | Vegetable spring roll with sweet chilli dipping sauce (v) | Parma ham wrapped asparagus | Asparagus with olive tapenade | Smoked duck breast with plum puree

STARTER

Smoked haddock filo tartlet, tomato, basil, cos lettuce

Crispy duck egg, mushroom broth, onion puree, crispy shallots, wild mushrooms (v)

Antipasti board - selection of cured meats, sour dough, olives, tomatoes, balsamic olives, vegetable crisps

MAIN

Beef Wellington, truffle creamed potato, roasted root vegetables

Gressingham duck breast, sweet potato fondant, baby turnip, tender stem broccoli, ginger and orange puree

Halibut, prawn gnocchi, bisque, cauliflower

Butternut squash and artichoke ravioli, butternut veloute, chard artichoke

DESSERT

Whisked dark chocolate mousse, whipped cream and popping candy
Lemon crème fraiche roulade, basil, blackberry
Coffee cheesecake, Baileys ice cream, chocolate soil
Compressed apple and honey slice, hobnob crumb, whisky burnt custard

WINE

White

Franschhoek Cella 'La Cotte Mill' Chenin Blanc or Carta Vieja Sauvignon Blanc

Red

Franschhoek Cella 'Stone Bridge' Pinotage or One Chain "The Wrong Un" Shiraz Cabernet

TOAST DRINK

Bernard Remy Brut Champagne

£90 per person

Choose an

Choose an

amuse bouche

or a palate

or a palate

cleanser with

this package

Select two starters, mains and desserts, note you will be required to give the hotel a pre-order for all guests when you give your final details.

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(2-12 yeas)

We know children do not always appreciate fine food...

We have created a tasty menu especially for them, including a reception drink, three course wedding breakfast and their own special toast drink

DRINKS

Fruit Juice for the drinks reception and wedding breakfast, sparkling apple for the toast

MENU

Crudités Platter Carrots, Cucumber, Celery Sticks, Yoghurt Sauce
Homemade Garlic Bread

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Chicken Goujons, Skinny Fries and Beans
Fish Fingers, Skinny, Fries and Beans
Pasta, Tomato Sauce and Grated Cheese
Sausages and Mash, Peas, Gravy

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Chocolate Brownie Vanilla Ice Cream
Fruit Salad
Ice Cream



We respectfully ask that children are monitored at all times, please consider having a child minder to look after children during your wedding

Evening Reception

A late night snack is always needed towards the end of a busy wedding day, our evening options not only taste amazing but look fantastic too!

STREET BOWL FOOD | £15pp

Select one of the following cuisines for your guests to enjoy

Best of British

Battered fish goujons with chips, tartare sauce |
Bacon baps and mini pies

Latin Lovers

Chicken and chorizo empanadas | Chilli bean tacos, guacamole

Taste of America

Burgers with smoked bacon, cheese, chutney | Hotdogs with cheese, tomato and fresh chilli

Around the Mediterranean

Chef's pizza selection | Grilled halloumi wraps with Greek salad

PICNIC BASKET | £18pp

Selection of finger sandwiches, selection of cured meats and cheeses, pork pies, sausage rolls, quiches, chutney, bread, crackers

CHEESE TOWER | £300

Somerset brie | Black Cow cheddar | Barber's 1833 Vintage Reserve cheddar | Charcoal cheese | Dorset Blue Vinney | Red Leicester Decorated with red grapes, quince jelly, accompanied by Fudges biscuits and homemade chutney

SALAD | £5pp

Add a salad selection to accompany any evening food option (select three) Mixed leaf salad | Creamy coleslaw | Charred corn, tomato and basil | Mediterranean rice salad | Penne pasta, pesto and rocket | Rocket, parmesan, radicchio and aged balsamic | Jewelled cous cous, sultanas and garden herbs | Tabbouleh and bulgur wheat salad | Caesar salad, Caesar dressing and parmesan | New potato salad, lemon and olive oil dressing, flat leaf parsley | Asparagus, garden pea and baby gem leaf salad, citrus dressing | Quinoa, feta and charred tender stem broccoli salad

We recommend catering for a minimum of 75% of your total evening party guests. All evening food can be tailored to suit vegetarians and other special diets, please ask your wedding manager for details.

Finishing Touches

To make your day truly unique, why not add a few little extras to make it that extra bit special

ENHANCE YOUR MEAL

Amouse bouche or palate cleanser included in the Indulgent package

Amouse bouche £3.50

Celeriac cream, hazelnut apple, truffle | Butternut squash velouté, goats cheese, beetroot, pine nut | Mushroom espuma, thyme croutons

Palate cleanser £3.50

Pink prosecco sorbet, Champagne | Apple and tarragon sorbet, cider | Passion fruit sorbet, Malibu | Lemon sorbet, gin and tonic

Extra canape £3.50

Smoked chicken tartlet with mango and chilli salsa | Beetroot and horseradish en croute (v) | Tempura king prawns with sweet chilli dipping sauce | Smoked salmon and cream cheese mousse on blinis | Duck spring roll with hoisin sauce | Vegetable spring roll with sweet chilli dipping sauce (v) | Parma ham wrapped asparagus | Asparagus with olive tapenade | Smoked duck breast with plum puree

Cheese plate £9.50

Somerset brie | Barber's 1833 Vintage Reserve cheddar | Dorset Blue Vinney Red grapes, quince jelly, accompanied by Fudge's biscuits and homemade chutney

FOR THOSE SPECIAL FINISHING TOUCHES

DISCO from £375.00
FUN CASINO from £450.00
TABLE MAGICIAN from £225.00
MIRROR PHOTOBOOTH from £425.00
SWEET TABLE £2.50 per person

ADDITIONAL DRINKS

House wine £19.50 per bottle
House Champagne £45 per bottle
Prosecco £30 per bottle
1Ir Still or Sparkling mineral water £3.50
Jug of orange juice £7.50

LATE NIGHT MUNCHIES

 ${\it \pm 4.95~per~person,~choose~from;}$ Bacon or field mushroom baps | Potato shells with cheese | Cheese mirror

Need to know

RESERVING THE DATE AND DEPOSITS

Should you find the perfect date for your big day at the Connaught, subject to availability we are able to hold the date in your name for up to 14 days for no fee. During this time, we recommend you contact the Registry Office to confirm your Civil Ceremony time slot or contact your chosen ceremony venue to confirm their availability.

To confirm your booking, we will require a non-refundable deposit of £750. 6 months prior to the wedding day we will require 50% of your total price. Final details are required 6 weeks before the day, with the final balance payable 4 weeks prior

BEDROOMS

We will offer you up to 12 rooms at a discounted price for your wedding date, guests will need to call and reserve the rooms direct and payment is taken on arrival. Rooms not booked will be released 4 weeks prior to the day. One of our suites will be offered complimentary for your wedding based on a minimum of 50 guests for the wedding breakfast. Accommodation rates will be confirmed with your booking based on the specific date.

CHILDREN

Please ensure that children are properly supervised by an adult at all times.

CEREMONY TIMES

We are licenced for civil ceremonies with Bournemouth, Christchurch and Poole Registry Office. Please call 01202 633744 to reserve your ceremony date and time. We recommend a ceremony time of 1pm which would allow for your evening reception to begin around 7pm.

CORKAGE

We do not permit corkage; all alcohol must be supplied and sold through the Connaught Hotel, including favours.

ENTERTAINMENT

We have a very good DJ which we can arrange for your evening entertainment; alternatively you are welcome to provide your own DJ in which case we will need their contact details. Please note that bands are not permitted.

EXCLUSIVE USE

Exclusive use is from 1pm on the day of your wedding until 11am the following morning, unless stated otherwise. The main hotel and spa will still be open to other guests.

MENU TASTING

A menu tasting is provided on a complimentary basis for the wedding couple ahead of your special day to try the food and a selection of wines. You will have the opportunity to try two starters, two mains and two desserts between you both. You can book this in any time subject to availability after the deposit has been paid with your wedding manager – please note menu tastings are offered from 6.30-9pm Tuesday-Thursday. Additional guests are welcome for an additional charge of £30 per person.

MINIMUM AND MAXIMUM CAPACITIES

We have a number of rooms suitable for large weddings of up to 120 guests, down to intimate weddings of 10 or more and will discuss your options with you on your show around of the hotel.

PARKING

Parking is reserved for residents of the hotel only, please advise your guests to arrive by public transport or taxi.

ROOM HIRE

Evening only weddings will be subject to a room hire charge of £500

TOASTMASTER

One of our managers will be on hand to do any basic announcements needed throughout the day, however you may wish to arrange a formal toastmaster who will be with you and your guests at all times and do all formal announcements for the ceremony until the end of your wedding breakfast – if you would like more information please let us know.