



*The
Hurtwood
Inn Hotel*

‘A Unique Location For Your Special Day’

Set at the heart of the picturesque village of Peaslake, nestling in the outstandingly beautiful Surrey Hills, the Hurtwood Inn Hotel is almost unique in being one of the few privately owned hotels in the area. Owned and run since 1992 by a local family, the Hurtwood has an enviable reputation for the individuality and quality of its cuisine and hospitality.

On your wedding day, we know you expect the very best and you have our word that we will meet your every requirement. You can be assured that our excellent service

and attention to detail will be the order of the day if you choose the Hurtwood Inn Hotel.

Every Wedding Reception at the Hurtwood is unique; we will tailor every detail to make the day your own. The experience and professionalism of our Management Team and our friendly personal service mean that you can relax and enjoy every moment.

The following wedding package is designed to give you an idea of exactly what the Hurtwood can offer you. Please do not hesitate to contact our General Manager, *Sherril Bell*, who will be happy to discuss your individual requirements and arrange for you to view our facilities. Maybe you would like something that is not on our menu, then *Paul Emmett*, our Head Chef, would be delighted to meet you and discuss your requirements.

We look forward to hearing from you and welcoming you to the Hotel



Your Wedding guests will initially be greeted with a welcoming drink served in either the Hotel's garden (weather permitting) or the New Garden Room. Both areas offer a lovely setting for your photographs and benefit from the backdrop of our quintessentially English village.

The Wedding Breakfast will be held in either our elegant restaurant, which caters for up to 85 guests or, the delightful New Garden Room, catering for up to 48 guests. In the evening we can cater for up to 100 guests and you can arrange a disco or band and dance the night away until midnight.

All our Hotel bedrooms are British Tourist Board 3 Star status and will be offered to your guests at a special wedding rate.

Included in our Package

The following features are included in the cost of our wedding menus:

Personal Wedding Co-Ordinator

Special overnight accommodation rates for your guests

Children's Menu

Linen Napkins

Silver Cake Stand & Knife

Taster Meal for Future Bride & Groom

Menu cards

Changing room

The restaurant is always set up to look extremely attractive but if you wish to provide additional floral decorations or other enhancements, we would be happy to accommodate them.



The Menu

Choosing a menu for your reception can be really difficult. You know what you like but will everybody else like your choice? Although we can cater for just about anything you may want, to try and make things easy, we have suggested price options showing the kind of meal you could have, to a format we know works. It is important to us to cater for all your guests and a vegetarian option is included for each of our menus (please ask if you require a vegan option or have any other special dietary needs).

Our talented Head Chef, Paul Emmett would be delighted to talk through your ideas and tailor your dining experience on your special day for you and your guests.

Children's Menu - £18.00 Children aged between 5-11

Melon Bites

Half portion of Wedding Breakfast

Ice Cream Selection

Little Extras

The following dishes may be added to your chosen menu at the supplement stated

| | |
|---------------------------------|------------------|
| Sorbet | £2.50 per person |
| Continental and English Cheeses | £4.50 per person |

Corkage Charges

Minimum number of guests – 50

| | |
|-----------------|-------------------|
| Still Wines | £10.00 per bottle |
| Sparkling Wines | £15.00 per bottle |
| Champagne | £18.00 per bottle |

To Make a Booking

Simply call and we will be able to advise you on the available dates and make arrangements for you to come in and see us.

If you do wish to reserve the Hurtwood Inn Hotel for your special day, all we require is that you write to us confirming your booking together with a deposit of £5 per guest.

Terms and Conditions

The minimum spend is £36.00 (menu) per person,
The minimum spend £12.50 (drinks) per person.

Children between 5 – 11 will be charged half price and children under 5 are free.

Prices are subject to change without prior notice.

A Pro forma invoice for 95% of the estimated total spend will be issued for payment not later than 14 days before your Reception. The final balance must be settled within 7 days of your reception.

All charges incurred on the day will be calculated on numbers given 72 hours prior to the reception. Cancellation charges will be calculated on numbers given initially.

If your Wedding Reception does not continue into an Evening Function, the restaurant must be vacated at a convenient agreed time.

Your initial deposit of £5 per guest to reserve the venue is non-refundable.

Our maximum numbers are 85 guests for a sit down meal. Extra guests can be invited in the evening, but must not exceed 100.

Cancellation Policy

In the unfortunate event of you having to cancel your booking within 6 months of the event the Hotel reserves the right to levy a cancellation fee.

If notice of cancellation is received between 6 – 1 month, 50% of the estimated costs must be met.

If notice of cancellation is received within 1 month, 85% of the estimated cost must be met (this will include rooms if any have been reserved).

We will always endeavour to replace your function with one of equal value and if possible cancellation charges will be reduced or waived.

Insurance

We would always recommend that insurance is taken out



Wedding

Menu 1

£36.00

Including Value Added Tax

Starters

Home Cured Scotch Salmon, Baby leaf Salad,
Lime & Chervil Dressing

or

Fan of Melon,
accompanied with Exotic Fruits & Raspberry Sorbet

or

Roast Plum Tomato Soup, laced with Pesto

Main Courses

Prime Roast Sirloin of Beef (medium)
Shallot & Tarragon Jus

or

Darne of Salmon
With Tarragon and Hollandaise Sauce

or

Pan Fried Chicken Supreme
Wild Mushroom & Herb Cream

Vegetarian Option

Plum Tomato Tartlet, Baby Spinach Salad, Onion Confit

Desserts

Tarte au Citron with Cassis Jus

or

Dark Chocolate & Orange Terrine

or

Hot Apple & Cinnamon Pie with Anglaise Sauce

Followed by Freshly Brewed Coffee & Mints



Wedding

Menu 2

£41.00

including Value Added Tax

Starters

A fine Parfait of Foie Gras and Chicken Livers,
Red Onion Marmalade, Pickled Leaf Salad, Toasted Brioche
or
Oscars Smooth Fish Soup, Rouille and Gruyere
or
Tartlette of Wild Mushrooms and Pancetta

Main Courses

Pan Roasted Pork Tenderloin
Sun Dried Tomato and Chive infused Jus
or
Seared Sea Bream Fillets, Gazpacho Salsa
or
Corn Fed Chicken Breast
Braised Leeks, Oyster Mushroom Sauce

Vegetarian Option

Wild and Forest Mushroom Risotto
Roquette Salad and Lemon Dressing

Desserts

Malted Milk Chocolate Parfait
or

Refreshing Lemon and Lime Tartlet, Red fruit Compote, Vanilla Cream
or
Mango Crème Brulee

Followed by Freshly Brewed Coffee



Wedding

Menu 3

£46.00

Including Value Added Tax

Starters

Prawn and Coriander Bisque

or

Warm Grilled Fig with Parma Ham and Stilton Dressing

or

Chicken Leek and Asparagus Terrine with Rocket Leaves
and Roasted Cherry Tomato Coulis

Main Courses

Parma/Bacon Wrapped Cod Fillet with Sauce Vierge

or

Noisette of Lamb with Fondant Potato and Mint Shallot Jus

or

Herb Stuffed Corn Fed Chicken Breast with Girolle Mushroom Sauce

Desserts

Lemon Tart with Cassis Sorbet
or
Praline Parfait with Crème Anglais and Mint Coulis
or
Strawberry Custard Flan with Chocolate Sauce

Freshly Brewed Coffee and Mint



Drinks and Drinks Packages

To make it easier for you to budget and to make sure that your guests have the necessary drinks to enjoy and celebrate your wedding without you worrying about it on the day, we have put together the following drinks packages.

Package 1 : Price

£12.50

Alcoholic Fruit Punch on Arrival
Two Glasses of House Red or White Wine with the Meal
One Glass of Sparkling Wine for the Toast

Package 2 : Price

£12.80

Pimms
Two Glasses of House Red or White Wine with the Meal
One Glass of Sparkling Wine for the Toast

Package 3 : Price

£12.80

Bucks Fizz on Arrival
Two Glasses of House Red or White Wine with the Meal
One Glass of Sparkling Wine for the Toast

Package 4 :

Price 15.50

Bucks Fizz on Arrival
Two Glasses of House Red or White Wine with the Meal
One Glass of Champagne for the Toast

* A non-alcoholic package can be created on request.

*The above prices are per person and inclusive of Value Added Tax.

*Childrens drinks will be offered and priced accordingly.If you wish however, not to limit the wines or have a particular wine you wish to have served as part of a package, we have a very comprehensive wine list and can get almost anything on request



Evening Receptions

To secure the room for your evening function and to provide refreshments for your guests while they chat and dance, we will serve a light finger buffet half way through the evening (you will need to cater for a minimum of two thirds of the guests attending your evening function).

Evening Buffet

Menu A :

£10.95

Assorted Sandwiches
Spicy Chicken Wings
Italian Style Pizzas
Chinese Style Dim Sum
Cocktail Sausages with Honey & Mustard
Crudites with Dipping Sauce

Evening Buffet

Menu B :

£13.50

Assorted Sandwiches
Chinese Style Dim Sum
Barbequed Pork Ribs
Cruités with Dipping Sauce
Pineapple and Olive Skewers
Assorted Bouchées
~0~
Fresh Fruit Salad
Mini Chocolate and Creme Chantilly Eclairs

- The above prices are per person and inclusive of Value Added Tax.