

A Wedding Day to Remember in 2015...

Thank you for considering the Bristol Marriott Hotel City Centre for your forthcoming Wedding Celebrations.

We wish to assure you that we fully understand all the hard work and planning that is required to make your wedding the most special and memorable day of your lives and we will offer you utmost professionalism and experience in order to ensure you both of a most perfect day.

Our experienced and dedicated Event Managers will provide a complete consultation service from the confirmation of your event right through to the day itself, to ensure all your wishes and requirements are catered for.

Here at the Bristol Marriott Hotel City Centre we offer the traditional Wedding Package and also hold a Civil Wedding License enabling you to hold your Civil Ceremony in one of our licensed suites.

You will find both package styles featured within this pack.

Are you working to a budget? Why don't you consider a Sunday (subject to availability). We can offer you a discounted Package for your Special Day. Please ask your Event Manager for further details.

You can also claim Marriott Reward Points on your wedding!!

We look forward to welcoming you to the Bristol Marriott Hotel City Centre in the near future.

Kind Regards

Event Manager Telephone: 0117 929 4281 – option 2



Wedding Packages

At the Bristol Marriott Hotel City Centre, we endeavor to ensure that your Wedding Day meets all your requirements. We are therefore, delighted to offer you the following items included in your Wedding Package

A Red Carpet Treatment

Quite literally a red carpet to welcome the bride and groom

The Perfect Ending

A luxury Executive Suite for the Bride and Bridegroom on their wedding night inclusive of full English Breakfast. And a Welcome bottle of Champagne.

Top Table Floral Arrangements

You tell us your colour scheme and we will organize a complimentary top table floral arrangement

Complimentary Changing Room for Guests

Use of one of our deluxe rooms for guests to change for the evening between 2pm and 7pm

Your First Anniversary Celebration

Return to us here on or around your first anniversary and we will give you a complimentary meal for two in our Hotel Restaurant to celebrate

Cake Stand and Knife

Silver cake stand and knife

White Table Linen

White Table Linen included within package, colored linen available at an extra charge

Special Accommodation Rates

Accommodation rates will be made available to your guests Subject to availability

Custom Web Page

Have a web page designed especially for your wedding. Your guests can view and book accommodation on this web page

Menus and Table Plan

All of the above are provided by your personal Event Manager



Sundry Items

With so many preparations let us take some of the burden from you. We can arrange the following items for you:

Toastmaster Disco Live Bands From £250.00 From £350.00 From £550.00



Wedding Etiquette

To help plan your Wedding Reception, here are some aspects of Wedding Etiquette that we hope you will find interesting.

The Receiving Line

This is an ideal way to greet your guests before commencing the Wedding Breakfast. The traditional Receiving Line is composed of:-

Bride's Mother - Bride's Father - Groom's Mother - Groom's Father Bride - Groom - Best Man - Bridesmaids

This line up ensures that both families have the opportunity to speak to all the guests, but conversation should be kept to a polite minimum to avoid a long queue.

Top Table Seating Plan

This Top Table Seating Plan is the traditional suggestion but can be altered to suit your own individual requirements:-

Best Man Chief Bridesmaid Bridegroom's Father Bride's Mother Groom Bride Bride's Father Bridegroom's Mother Usher Bridesmaid



Toasts and Speeches

These would normally take place at the end of the meal and would accompany the cutting and distribution of the wedding cake.

The following is the traditional order of proceedings.

1. The Bride and Groom cut the cake.

2. A toast to "The Bride and Groom". This is normally proposed by the bride's father or a close relative or friend of the family.

3. Toast to "The Bridesmaids". This is always proposed by the bridegroom following his response to the first toast.

4. The best man would then respond to the Groom's speech on behalf of the bridesmaids. He would also read the telegrams to the guests.



The Bristol City Centre Marriott is an approved venue for Civil Wedding Ceremonies, if you're planning a Civil Ceremony.

As soon as you have made a provisional booking for your Wedding Ceremony at the Bristol Marriott Hotel City Centre, you should contact the registrar direct.

All details and charges relating to Civil Ceremonies will be discussed directly with the registrar. The Bristol City Centre Marriott Hotel will accept no responsibility for these organization and charges. There are certain legal requirements, which need to be discussed and complied with. This is between yourselves and the registrar. No food or drink may be consumed in the Ceremony room one and a half hours prior, during and after the ceremony.

Bristol Marriott Hotel City Centre Room Hire Charges for the Civil Ceremony:

Conservatory £350.00

Empire £400.00

SS Great Britain £350.00



Wedding Breakfast Selector Menu

Please select one starter, one main course including a vegetarian option and one dessert for your whole party, from your preferred menu below, tailor made to accommodate your budget.

Menu One - £25.00 per person

<u>Starters</u>	Desserts
<i>Chicken Liver Pate</i> ciabatta herb crostini	Baked Lemon Tart crème fraiche
Tomato and Mozzarella Caprese Salad (v) balsamic syrup	Apple Crumble custard
Suffolk Ham Hock & Leek Terrine plum chutney	Tiramisu
Carrot, Orange and Coriander Soup (v)	Banoffee Pie
	Profiteroles
Traditional Chicken Caesar Salad croutons and Parmesan shavings	chocolate sauce

Main Courses

Roasted Pork Loin wholegrain mustard mash potato, Brussels sprouts and red wine sauce

Braised Lamb Shank cream mash potato, braised red cabbage and mint reduction sauce

Pan Fried Chicken Breast roasted root vegetables, cream mash potato and Madeira sauce

Salmon Stuffed with Creamy Spinach saffron mash potato, sautéed samphire and white wine velouté sauce

Pan Seared Duck Breast braised white cabbage, vanilla mash potato and Crème de Cassis sauce

Beetroot Risotto (v)

baked goat's cheese and herbs

Stir-fry Vegetables (Vegan) tofu and rice noodles

Menu Two - £29.00 per person Desserts

Starters

Cream of Cauliflower Soup (v) Cheddar pastry stick

Minestrone Soup (v)

Smoked Haddock and Spring Onion Fish Cakes fennel and dill salsa, lemon infused olive oil

Confit Ham Hock Terrine fresh salsa, apple chutney and ciabatta herb crostini

Duo of Salmon Norwegian style gravadlax and salmon mousse with citrus and olive oil

> Cream of Seafood and Saffron soup red chilli oil

> > Mushroom Filled Ravioli (v) basil and tomato sauce

White Chocolate and Cherry Cheesecake raspberry coulis

> Duo of Chocolate Mousse chocolate sauce

> > Vanilla Panna Cotta raspberry jelly

Fruits of the Forest Cheesecake strawberry sauce

Chocolate and Orange Panettone Bread and Butter Pudding custard

Traditional Cheeseboard Cheddar, Stilton, Brie and Red Leicester

> Apple Pie vanilla ice cream

Main Courses

Cornish Lamb Rump roasted root vegetables, celeriac mash potato and red wine with rosemary sauce

Braised West Country Belly of Pork

applewood mash potato, Chantenay carrots, green beans and red wine sage sauce

Corn-Fed Chicken Breast sautéed new potatoes with chorizo, Brussels sprouts and red wine tarragon sauce

Sirloin of Beef roast potatoes, braised red cabbage, baby carrots and red wine thyme sauce

Stuffed Chicken Breast with Wild Mushroom Mousse fondant potato, green beans and red wine shitake mushroom sauce

Pan Fried Red Mullet asparagus and saffron risotto

Mediterranean Vegetable Wellington (v) Danish blue cheese and tomato sauce

Thai Green Vegetable Curry (v)

Jasmine rice and coriander naan

Stir-fry Vegetables (Vegan) tofu and rice noodles Menu Three - £36.00 per person

Starters

Chicken Consommé julienne pancake

Oak-Smoked Salmon Fillet beetroot jelly and horseradish dressing

Peppered Goat's Cheese (v) watermelon and toasted almonds

<u>Desserts</u>

Chocolate and Brownie Cheesecake

Strawberry and Champagne Mousse vanilla sauce

French Apple Tart Welsh Gold (vanilla and honeycomb) ice cream

West Country Cheeseboard Cornish Brie, Exmoor Blue, Mini Cornish Yarg, Devon Cheddar

Main Courses

Beef Two Ways

grilled 4oz beef fillet and braised feather blade with chateau potato, braised red cabbage and Port sauce

Roasted Rack of Lamb

fondant potato, artichoke puree, broad beans and Madeira sauce

Baked Salmon Roulade Stuffed with Crab Meat and Basil Pesto

dauphinoise potatoes, roasted beetroot, tenderstem broccoli and lobster bisque

Sweet Potato and Chickpea Tagine (Vegan) lemon and coriander couscous

Wild Mushroom Pancake Croquette (v) truffle oil and cream sauce



Canapés

Spinach and Feta Mini Parcel (v) Sun Blush Tomato and Basil Bruschetta (v) Smoked Salmon, Asparagus and Brie Cornet Chilli Chicken Skewers Lamb Koftas with Minted Yoghurt Dip Mini Beef Burgers Corn Fritters (v) Spicy Tiger Prawn Skewers Pate on Crostini Smoked Salmon & Cream Cheese Pastry Cup Tomato, Basil and Mozzarella on sticks (v) Goats Cheese and Red Onion Tartlet (v) English Leek and Stilton Quiche (v)

> 4 Canapés @ £10.00 Per Person 5 Canapés @ £12.00 Per Person 6 Canapés @ £14.00 Per Person

Supplements

Your Wedding Package can be added to as you wish:

Sorbet @ £3.60 per person Cheese Course (Table Platter) @ £36.00 Petit Fours @ £2.50 per person



Children's Menu

Children 12 years and under will be charged at 50% of the adult Wedding Breakfast price or may choose from the menu below. (Under 3's – dine on a complimentary basis)

Selection of Starters

Heinz Cream of Tomato Soup Potato Skins filled with Cheese & Bacon Garlic Bread topped with Tomato & Cheese

Selection of Main Courses

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6oz Grilled Rump Steak with Roast Tomatoes & Fries Pork Sausages with Mashed Potatoes & Red Onion Gravy Grilled Chicken Breast on a Bed of Pasta with Tomato Sauce Baked Cod Fillet with Peas & Fries Pasta with Spinach & Tomato Sauce Topped with Cheese 12" Pizza with Ham

Selection of Desserts Ice Cream with Choc Chip Muffin & Chocolate Sauce Banana Split FAB Ice Lolly

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£11.60 per child

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# **Evening Buffet Selection**

Choose from the following selections:

Selection of Sandwiches Selection of Vol-au-Vents Tortilla Wraps with a selection of fillings **Chilli Chicken Skewers** Assorted crispy Vegetable Crudities with Guacamole and Soured Cream dips Potato Wedges with a Salsa Dip **Chicken Drumsticks** Cocktail Sausage Rolls **Butterfly Breaded Prawns** Oriental Vegetable Dim Sum (V) **Chicken Wings** Plaice Goujons with Tar tare sauce Tomato and Basil Quiche (V) Cheese and Onion Quiche (V) Mini Lemon Tart Profiteroles **Fruit Platter Mixed Cheesecake** 

> 5 items for £14.95 pp 7 items for £16.95 pp 9 items for £19.50 pp

Fresh Coffee and Mints @ £2.90



# **Drinks Package**

## Silver Package

A Glass of Wine on Arrival A Glass of Red or White Wine with the Wedding Breakfast A Glass of Sparkling Wine for the Toast

From £15.95 per person

## Sapphire Package

A Glass of Bucks Fizz/Punch on Arrival 2 Glasses of Wine with the Wedding Breakfast A Glass of Sparkling Wine for the Toast

From £19.50 per person

## **Gold Package**

A Glass of Bucks Fizz/ Punch on Arrival 2 Glasses of wine with the Wedding Breakfast A Glass of Champagne for the Toast

From £21.95 per person

# Diamond Package

A Glass of Bucks Fizz/Punch on Arrival 3 Glasses of Wine with the Wedding Breakfast A Glass of Champagne for the Toast

From £26.50 per person

# Children's Drinks Package

Orange Juice or Non-Alcoholic Fruit Punch on arrival Orange or Blackcurrant Squash with the Wedding Breakfast Glass of Lemonade for the Toast (Children under 12 years only)

£6.50 per child



### **BANQUET WINE LIST**

| WHITE WINES                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                            |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|
| Our white wines are listed by style. From light, fresh and crisp dry wines                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                            |
| through to fuller flavoured and oak aged wines.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Price                      |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | FILE                       |
| Quantity                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 640.05                     |
| Arium Airén Blanco – Valdepeñas, Spain                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | £19.95                     |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                            |
| Peachy and very soft with notes of stone fruit and pineapple.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                            |
| Pontebello Pinot Grigio – Australia                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | £24.95                     |
| This off-dry wine is fresh with notes of stone fruit, such as peach, and citrus fruit.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                            |
| Cullinan View Chenin Blanc – South Africa                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | £23.50                     |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                            |
| South Africa's star grape. Fruity character with notes of apple, nut and, zesty acidity.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                            |
| Torres Viña Sol, Penedès – Spain                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | £27.50                     |
| Fruity aroma with hints of apple and pineapple. Smooth, rich and crisp on the plate with                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 127.50                     |
| Lots of zippy citreous flavours .                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                            |
| Villa Maria Sauvignon Blanc, Marlborough – New Zealand                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | £31.95                     |
| Classic mown-Grass, green-capsicum and gooseberry characteristics.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 131.95                     |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | C24.0F                     |
| Short Mile Bay Chardonnay – South East Australia                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | £24.95                     |
| Unoaked Chardonnay with delicious peach and tropical fruit flavours with notes of spring                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                            |
| Blossom and honey.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                            |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                            |
| RED WINES                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                            |
| Our red wines are listed by style. From lighter, fruity wines,                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                            |
| through to the richer, spicy and full flavoured wines.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Price                      |
| Quantity                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                            |
| Arium Tempranillo- Garnacha – Valdepeñas, Spain                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | £19.95                     |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                            |
| Cherry-Red, very smooth with blackberry and plum fruit.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                            |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                            |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | £27.50                     |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | £27.50                     |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | £27.50                     |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile<br><br>Ripe and bursting with redcurrant, strawberry and mulberry fruit with a hint of vanilla.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                            |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | £27.50<br>£26.50           |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile<br>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                            |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile<br>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                            |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile Ripe and bursting with redcurrant, strawberry and mulberry fruit with a hint of vanilla. Granfort Merlot – Pays d'Oc, France Delicious rich, fruity and soft in style with intense plummy aromas with blackcurrant Hints and a round and full-flavoured palate.                                                                                                                                                                                                                                                                                                                                                                                                     | £26.50                     |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile<br>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                            |
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| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile Ripe and bursting with redcurrant, strawberry and mulberry fruit with a hint of vanilla. Granfort Merlot – Pays d'Oc, France Delicious rich, fruity and soft in style with intense plummy aromas with blackcurrant Hints and a round and full-flavoured palate.                                                                                                                                                                                                                                                                                                                                                                                                     | £26.50                     |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile<br>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | £26.50                     |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile Ripe and bursting with redcurrant, strawberry and mulberry fruit with a hint of vanilla. Granfort Merlot – Pays d'Oc, France Delicious rich, fruity and soft in style with intense plummy aromas with blackcurrant Hints and a round and full-flavoured palate. Nederberg "The Manor" Cabernet Sauvignon – South Africa Ripe berry and dark chocolate aromas of oak in the background; ripe fruit and delicate                                                                                                                                                                                                                                                      | £26.50                     |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile Ripe and bursting with redcurrant, strawberry and mulberry fruit with a hint of vanilla. Granfort Merlot – Pays d'Oc, France Delicious rich, fruity and soft in style with intense plummy aromas with blackcurrant Hints and a round and full-flavoured palate. Nederberg "The Manor" Cabernet Sauvignon – South Africa Ripe berry and dark chocolate aromas of oak in the background; ripe fruit and delicate Spice flavours, firm tannins and a lingering finish.                                                                                                                                                                                                 | £26.50<br>£29.95           |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile Ripe and bursting with redcurrant, strawberry and mulberry fruit with a hint of vanilla. Granfort Merlot – Pays d'Oc, France Delicious rich, fruity and soft in style with intense plummy aromas with blackcurrant Hints and a round and full-flavoured palate. Nederberg "The Manor" Cabernet Sauvignon – South Africa Ripe berry and dark chocolate aromas of oak in the background; ripe fruit and delicate Spice flavours, firm tannins and a lingering finish.                                                                                                                                                                                                 | £26.50<br>£29.95           |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile Ripe and bursting with redcurrant, strawberry and mulberry fruit with a hint of vanilla. Granfort Merlot – Pays d'Oc, France Delicious rich, fruity and soft in style with intense plummy aromas with blackcurrant Hints and a round and full-flavoured palate. Nederberg "The Manor" Cabernet Sauvignon – South Africa Ripe berry and dark chocolate aromas of oak in the background; ripe fruit and delicate Spice flavours, firm tannins and a lingering finish. Short Mile Bay Shiraz – South Eastern Australia Deep purple Shiraz with an intense plum aroma that leads into a soft, medium-bodied                                                             | £26.50<br>£29.95           |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile Ripe and bursting with redcurrant, strawberry and mulberry fruit with a hint of vanilla. Granfort Merlot – Pays d'Oc, France Delicious rich, fruity and soft in style with intense plummy aromas with blackcurrant Hints and a round and full-flavoured palate. Nederberg "The Manor" Cabernet Sauvignon – South Africa Ripe berry and dark chocolate aromas of oak in the background; ripe fruit and delicate Spice flavours, firm tannins and a lingering finish. Short Mile Bay Shiraz – South Eastern Australia Deep purple Shiraz with an intense plum aroma that leads into a soft, medium-bodied Palate of raspberry and blackberry with subtle spicy notes. | £26.50<br>£29.95           |
| Luis Felipe Edwards Pinot Noir - Curcicó Valley, Chile Ripe and bursting with redcurrant, strawberry and mulberry fruit with a hint of vanilla. Granfort Merlot – Pays d'Oc, France Delicious rich, fruity and soft in style with intense plummy aromas with blackcurrant Hints and a round and full-flavoured palate. Nederberg "The Manor" Cabernet Sauvignon – South Africa Ripe berry and dark chocolate aromas of oak in the background; ripe fruit and delicate Spice flavours, firm tannins and a lingering finish. Short Mile Bay Shiraz – South Eastern Australia Deep purple Shiraz with an intense plum aroma that leads into a soft, medium-bodied                                                             | £26.50<br>£29.95<br>£24.95 |

90% Tempranillo with small additions of the traditional Garnacha and Mazuelo varieties.

| ROSE WINE<br>Quantity                                                                                                                                                   | Price  |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Arium Tempranillo-Garnacha Rosado Albali – Valdepeñas, Spain                                                                                                            | £19.95 |
| Soft and fruity Rosé with notes of strawberry jam and citrus on the finish.<br>Pinot Grigio Rosé, Vinuva - Pavia – Italy                                                | £27.50 |
| A delicate rosé full of fresh, summer-fruit aromas and flavours.                                                                                                        |        |
| CHAMPAGNE & SPARKLING WINES                                                                                                                                             | Price  |
| Quantity<br>Codorniu Brut NV, Cava – Spain<br>The family-owned house of Codorniu has winemaking roots dating back to 1551.<br>Their Cava's are some of the best around. | £30.95 |
| Freixenet Cordon Rosado - Spain NV<br>A bright and fruity sparkling rosé with a wonderfully fruity nose of ripe<br>strawberries and blackberries.                       | £30.95 |
| Fantinel Prosecco – Italy NV                                                                                                                                            | £32.95 |
| From renowned producer Fantinel, this Prosecco is elegant and deep flavoured.<br>Moët & Chandon Brut Impérial NV<br>The Champagne of success and glamour since 1743.    | £69.95 |
| JUG OF ORANGE JUICE                                                                                                                                                     | £6.70  |
| SPARKLING MINERAL WATER                                                                                                                                                 | £4.95  |
| STILL MINERAL WATER                                                                                                                                                     | £4.95  |
|                                                                                                                                                                         |        |

All prices include VAT at the current rate. If a wine or vintage is exhausted, a suitable alternative will be offered. Prices correct at time of issue.



# Wedding Checklist

## 12 Months

- Arrange wedding with church/ registrar
- Book reception location and catering
- Book/ optional select evening • entertainment
- Compile guest list
- Choose bridesmaids, best man and ushers
- Organise wedding outfits
- Book your honeymoon

## 6 Months

- Arrange Appointment with Joy Wedding Co-ordinator
- Organise wedding flowers
- Buy wedding rings
- Order cake boxes for those unable to attend

## 9 Months

- Ensure wedding cars are booked
- Book photographer/video
- Compile wedding gift list
- Have fittings for your dress and those for bridesmaids
- Shop for going away outfit
- Order your wedding cake
- Order wedding stationary

## 3 Months

- Confirm all service details with your Minister
- Arrange for the Banns to be called
- Buy presents for your attendants
- Post wedding invitations
- Confirm reception details
- Finalise vour menu and wine • requirements with the hotel

## 2 Months

- Arrange Appointment with Joy Wedding Co-ordinator
- Confirm accommodation requirements Arrange for seating place for reception for your guests with your hotel

# 1 Month

- Give final numbers of guests to reception/location
- Prepare newspaper announcement of your wedding
- Book hairdresser, manicure and make up

## 2 Weeks

- Arrange final appointment with Joy Wedding Co-ordinator and Banqueting Manager
  - final rehearsal wedding Have of ceremony

Make final checks on catering, cake, transport, flowers and photographer

And finally...... Relax and enjoy your day

Bristol Marriott Hotel City Centre, Lower Castle Street, Old Market, Bristol BS1 3AD Telephone +44 1179294281 Fax +441179276377

## 1 Week



# **Deposit Terms**

A 10% or £500 (whichever is greater) deposit is required on return of signed contract. This deposit will be non refundable 50% Further payment is required 12 weeks prior to the Wedding Final balance is required 14 days prior to the Wedding

# **Minimum Numbers**

Bristol 150 Guests - Wedding Breakfast & 150 Guests - Evening Reception

Conservatory 40 Guests – Wedding Breakfast & 60 guests – Evening Reception

> Empire 40 Guests – Civil Ceremony and Wedding Breakfast

> SS Great Britain 40 Guests – Civil Ceremony and Wedding Breakfast

# **Supplements**

The Wedding packages can be added to as you wish. The following are some suggestions:

Canapés from £10.00 per person Sorbet @ £3.60 per person Fish Course (additional to starter) @ £7.95 per person Cheese Course (Table Platter) @ £36.00 Petit Fours @ £2.50 per person Champagne on Arrival @ £5.75 per person

# **Prices**

All Prices are based on bookings for 2015 Prices will be subject to a 5% increase per annum.



### TERMS AND CONDITIONS

#### 1. The Agreement

Capitalized terms in this Agreement have the meanings given in Clause 19.

The Agreement, which consists of the Booking Form and these Terms and Conditions, does not include any other oral or written promises, terms or conditions. Any amendment or change to the Agreement shall have no effect unless agreed upon in a writing that refers specifically to the Agreement and is executed by duly authorised representatives of both parties

Each Agreement returned signed by the Client shall be an offer by the Client to purchase Event facilities and services and shall only become a binding Agreement when countersigned by the Hotel.

### 2. Confirmations and Guest Numbers

The final details of the Event (such as final timings, menus and special requests) must be confirmed at least ten Working Davs before the Event. The Client must inform the Hotel of the Final Number at least three Working Days before the Event. This Final Number will override the Likely Number specified but will not affect the Minimum Number/Spend.

The Client shall provide the Hotel with details of the nature and agenda of the Event, names of guests and relevant third parties, upon request.

#### 3. Payment

3.1 Price. The price for the Event shall be calculated as stated on the Booking Form and is inclusive of VAT. The Client guarantees the Minimum Spend or the Minimum Number will attend the Event (as applicable) and the Hotel has calculated its charges on this basis. The amount payable by the Client will therefore be calculated according to the highest of (a) the Minimum Number/Spend (b) the Final Number or (c) the number who actually attend the Event.

3.2 Payment. All accounts incurred will be invoiced if credit is approved by the Hotel, in its sole and absolute discretion. If credit is not approved, Client will be required to pay the entire cost of the Event at the time of booking. Payment is due for all credit accounts on presentation of invoice. Any queries will not delay immediate payment of the outstanding balance. No allowance or refund can be made for meals and other elements not taken within the agreed package rate. Payment must be made in Pounds Sterling (UK) payable to the Hotel by cheque, BACS, bankers draft or credit card. 3.3 Deposits. The Client must pay the Hotel the deposit payment(s) specified in the Booking Form. If the Client fails to pay any such deposit within seven days after its

due date, then the Hotel may (in its sole and absolute discretion) treat the Event as having been cancelled by the Client and, in the Hotel's sole and absolute discretion: 3.3.1 The Hotel may set off any cancellation fees which become payable against the deposit; and

3.3.2 if the deposit held by the Hotel is greater than the amount of any cancellation fees payable, then the balance shall be refundable to the Client.

#### 3.4 Credit

Credit facilities within the Hotel may be obtained on application to the Hotel (subject to the agreement of the Hotel). Credit facilities must be finalised at least two (2) weeks prior to the Event. All amounts incurred against an agreed credit facility will be invoiced immediately after the Event. The Client shall pay all invoices on presentation of the invoice. The Hotel reserves the right to conduct credit checks or otherwise satisfy itself as to the solvency of the Client prior to providing credit . facilities. The Hotel may at any time withdraw any credit facility, making any outstanding balance immediately due and payable.

3.5 Interest

When credit facilities are granted and payment is not received within the stated terms, we reserve the right to charge an appropriate rate of interest (3% above base rate) or make a collection charge. All such agreed credit accounts must not exceed their credit limit at any time 3.6 Extras

The Client shall pay by credit or debit card for any food and beverages or other goods and/or services not provided for in the Agreement or otherwise in correspondence but made available upon request of the Client on the day of the Event

3.7 Price Variations

In the event of circumstances beyond the Hotel's control (including, but not limited to, increases in the standard rate of VAT), the Hotel reserves the right to vary the prices specified in the Agreement to an extent that reflects such circumstance

3.8 Invoice Disputes

If the Client has a bona fide dispute in respect of the whole or part of an invoice, it shall notify the Hotel immediately on receipt of invoice. Any invoice not disputed in accordance with this Clause 3.8 will be deemed to have been accepted by the Client. The parties shall co-operate in good faith to resolve the dispute over any invoice as amicably and promptly as possible and on settlement of any dispute the Client shall make the appropriate payment.

#### 4. Cancellation by Client

4.1 If the Client wishes to cancel an Event or cancel the reservation of some or all bedrooms reserved, the Client must provide the Hotel a written notice of cancellation. Cancellation shall be effective, final and binding on the Cancellation Date. Any notice of cancellation received out of the hours of 9.00am and 5.00pm shall be deemed made on the next Working Day. Any postponement of any Event shall be considered as a cancellation under this Clause 4.

4.2 If the Client cancels a Booking, the Hotel will charge a cancellation fee. This cancellation fee shall be a percentage of the charges payable in respect of the Minimum Number/Spend (and, if any separate charge is payable in respect of room hire, of such room hire charge), according to the Cancellation Notice as set out below. If the Event is cancelled less than 3 Working Days before the Event, the Hotel is entitled to charge according to the Final Number, if higher than the Minimum Number/Spend.

| Cancellation Notice | Events fee |
|---------------------|------------|
| Over 133 days       | 10%        |
| 133-91 days         | 25%        |
| 90 days-30 days     | 50%        |
| 29 days-8 days      | 80%        |
| 7 days or less      | 98%        |

4.3 Where any bedrooms are reserved, such bedrooms:

4.3.1 are block booked and reserved exclusively to the Client and accordingly will not be released unless notice of cancellation of such reservation in respect of the relevant bedrooms is given in accordance with Clause 4.1. The cancellation fees set out in Clause 4.4 will if applicable then apply.

4.3.2 will (unless cancelled as provided above) be charged at the room rate specified in the Agreement (or, if no separate room rate is specified in the Agreement, at the 4.4 Cancellation of some or all hedrooms will incur a cancellation fee. This cancellation fee shall be a percentage of the charges payable in respect of the bedrooms

cancelled (or, if no separate room rate is specified in the Agreement, of the standard room rate) according to the Cancellation Notice, as set out below.

| Cancellation Notice | Bedrooms Fee |
|---------------------|--------------|
| Over 90 days        | 10%          |
| 90-61 days          | 25%          |
| 60 days-30 days     | 40%          |
| 29-10 days          | 60%          |
| 9-3 days            | 80%          |
| 2 days-nights of    | 98%          |

4.5 The cancellation fees are payable under this Clause 4 are a genuine pre-estimate of the loss the Hotel will incur arising out of a cancellation. The actual losses incurred by the Hotel may be greater or less than these cancellation fees. Upon receipt of written cancellation of the bedrooms, rooms will be returned into general inventory at best available rate.

4.6 In addition to the cancellation fees due under Conditions 4.2 or 4.4, the Client must reimburse the Hotel (on an indemnity basis) for any expenditure incurred in respect of any cancelled Event including (but not limited to) any costs, charges or penalties as a result of having to make consequential cancellation of its own arrangements with third parties in relation to the Event.

4.7 The Hotel may invoice the Client for any cancellation fees payable at any time after the cancellation. The Client shall pay such invoice on presentation of invoice.

#### 5. Cancellation by the Hotel

5.1 The Hotel may cancel the Booking:

5.1.1 if the booking might prejudice the reputation of the Hotel;

5.1.2 if the Hotel becomes aware of any deterioration in the Client's financial situation such that the Hotel reasonably considers the Client may not be able to fulfil its material obligations under the Agreement; or

5.1.3 if the Client fails to pay any sum when due.

5.2 The Hotel may charge the cancellation fees provided in Clause 4 in the event of any cancellation under this Clause 5.

#### 6. Outside Services

The prior consent of The Hotel must be obtained for any entertainment or services contracted for the Event by the Client, all of which must comply with any statutory codes and regulations. The Client shall indemnify The Hotel for any loss or damage resulting from the acts or omissions of such third party suppliers.

#### 7. Health and Safety

7.1 The Client must fully comply (and ensure the full compliance of its sub-contractors, employees and guests) with The Hotel's health and safety policy, a copy of which is available on request from The Hotel

7.2 For reasons or security, The Hotel may need to search guests or third party suppliers' belongings and equipment. The Client shall ensure co-operation with any such searches undertaken by The Hotel.

#### 8. Corkage

No wines, spirits, food or beverage may be brought into The Hotel or grounds by or on behalf of the Client or any guests for consumption on The Hotel premises unless the prior consent of The Hotel has been obtained, for which a charge will be made

#### 9. Liability of The Hotel

9.1 This Clause 9 sets out The Hotel's entire liability in respect of any breach of these Conditions or the Agreement and any representation, statement or tortious act or omission including negligence arising under or in connection with the Agreement.

9.2 The Hotel shall not be liable, whether in contract, tort (including negligence) or otherwise for any indirect loss however arising. 9.3 In no event will The Hotel's liability for any loss or damage in contract or tort (including negligence) or howsoever otherwise arising, exceed the total amount paid by

### the Client for the Event.

9.4 The Hotel shall not be liable for any breach of the Terms and Conditions or delay or failure in providing services as a result of causes beyond its reasonable control including (but not limited to) war, terrorism, acts of God, fire, floods, strikes, delays in transportation, failure of services or inability to obtain any necessary information or consent from any authority.

9.5 Nothing in these Conditions shall exclude or restrict either party's liability in respect of death or personal injury resulting from its negligence, or for fraudulent misrepresentation.

#### 10. Damage

The Client shall be responsible to The Hotel for any damage caused to the allocated rooms or the furnishings, utensils and equipment therein or to The Hotel generally by any act, default or neglect of the Client or any sub-contractor, employee or guest of the Client and shall pay to The Hotel on demand the amount required to make good or remedy any such damage.

#### 11. General 11.1 Agents

Should the Client contract with The Hotel through an Agent, the agent acts in that capacity for the Client, and not The Hotel. The Client accepts full responsibility for the payment of The Hotel's account.

#### 11.2 Governing Law and Jurisdiction

The Agreement shall be governed by and construed in all respects in accordance with the laws of England and Wales. The Agreement does not affect any Rights that the Client may have under the Hotel Proprietors Act 1956 where that Act applies. The courts of England have exclusive jurisdiction, in relation to all matters arising under the Agreement.

#### 11.3 Time is of the Essence

For all payment obligations under these Conditions, time shall be of the essence.

#### 11.4 Assignment

The Agreement shall not be assignable by the Client, but may be assigned by The Hotel.

### 11.5 Intellectual Property

The Client shall not use any of The Hotel's trade marks or intellectual property without our prior written consent.

### 11.6 Entire Agreement

The Agreement sets out the entire agreement and understanding between the Client and The Hotel and shall supersede and replace all documentation previously issued by either party in relation to its subject matter.

#### 11.7 Waiver

No waiver by The Hotel of any breach of this Agreement by the Client shall prevent the subsequent enforcement of the Agreement. 11.8 Validity

If at any time any one or more of these Conditions is held to be or becomes void or unenforceable, it shall be omitted from the Agreement and the remainder of the Agreement shall remain in full force and effect.

#### 12. Definitions

- 12.1 "Booking Form" means the document containing all the Event details.
- 12.2 "Cancellation Date" means the Working Day on which The Hotel receives written notice of cancellation.
- "Cancellation Notice" means the number of clear days (that is not counting the Cancellation Date and the date of the Event) between the Cancellation Date and 12.3 the date of the Event.
- 12.4 "Client" means the person, firm or company responsible for commissioning and payment of the Event. "Agreement" means the written agreement between The Hotel and the Client for a specific booking or series of bookings. 12.5
- 12.6 "Event" means the event or function specified in the Agreement
- "Final Number" means the number of guests confirmed as attending the Event by the Client 3 days before the Event. 12.7 12.8
- "Likely Number" means the number of guests stated in the Booking Form as likely to attend the Event. 12.9
- "The Hotel" means the hotel at which the facilities are booked, or any one of the The Hotel/Renaissance group of companies, as appropriate. "Minimum Number" means the lowest number of guests irrespective of the numbers that attend the Event for which payment will be made as set out in the 12.10
- Booking Form. "Minimum Spend" means the minimum payment for the Event due from the Client. 12.11
- 12.12 "Working Day" means Monday to Friday excluding bank holidays and other public holidays.