

WEDDING INFORMATION

Congratulations on your forthcoming marriage at Clearwell Castle and thank you for your enquiry about the Tudor Farmhouse Hotel.

We hope this pack provides you with some useful information for you and your guests. Please do not hesitate to contact us if you would like any further details or would like to come and have a look at the hotel.

LOCATION

Clearwell Castle is only about 250 yards away from the hotel. This ensures that your guests can enjoy themselves without having to worry about driving or trying to find a taxi home.

PLANNING VISITS

As you may have to visit Clearwell prior to your wedding date for church services and planning meetings at the Castle, we can offer a special dinner, bed and breakfast rate for both yourselves and your parents of £130 per room. This is based on a standard room, although we have a positive policy of upgrading where possible.

ACCOMMODATION

We have a total of 20 bedrooms, with a mixture of singles, twins, doubles, family rooms and suites. We can also offer z beds (or cots) in certain rooms:

MAIN BUILDING			Sunday-Thursday	Friday & Saturday
<i>First Floor</i>	Please note these rooms are up one flight of steep stairs.			
Room 2	Character room with shower	Cot or Z bed	£140	£150
Room 3	Character room with bath/shower	Cot	£140	£150
<i>Second Floor</i>	Please note these rooms are up two flights of steep stairs.			
Room 4	Attic room (double bed) with shower		£90	£95
Room 5	Attic Room (twin beds) with bath		£90	£95
Room 6	Attic Room (double bed) with shower		£90	£95
CIDER HOUSE				
Room 7	Character Room with Jacuzzi	Z bed or Cot	£140	£150
Cilgerran Suite (Room 8)	with bath/shower and separate living room with sofa bed. Max occupancy 4.	Cot	£160	£170
Room 14 (ground floor)	Character Double or twin with bath/shower	Z bed or Cot	£140	£150
Cottage Suite (Room 13)	with Jacuzzi and shower and separate living room with sofa bed. Over two floors. Max occupancy 4.	Cot	£180	£190

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BARN				
Room 9 (Ground Floor)	Garden Double or twin with bath/shower	Cot	£120	£130
Room 10	Family Room (double bed with bunk beds) with shower. Max occupancy 4.	Cot	£95	£105
Room 11 (Ground Floor)	Garden Double or twin with bath/shower	Cot	£120	£130
Room 12	Barn Double or twin with shower	Cot	£95	£105
Room 15 (Ground Floor)	Barn Double with shower		£95	£105
Room 16 (Ground Floor)	Barn Double with Jacuzzi and shower	Cot	£95	£105
Room 17	Barn Double with bath		£95	£105
Room 18	Barn Double with shower		£95	£105
Room 19	Barn Double with Jacuzzi bath		£95	£105
Room 20	Barn Double with shower		£95	£105
Room 21	Barn Double with Jacuzzi bath		£95	£105

Special rates apply to New Years Eve. Prices are correct as of June 1, 2010, and are subject to change. We operate a minimum two night stay for peak weekends and some bank holidays. Please call for more details.

All prices are based on two people sharing the room and are for bed and breakfast.

We recommend that your guests reserve their rooms as soon as possible. If there are weddings on days either before or after yours, accommodation can be taken up by those guests arriving early or who decide to take advantage of the beautiful scenery of the Royal Forest of Dean and The Wye Valley.

TUDOR | HOTEL *and*
FARMHOUSE | RESTAURANT

Tudor Farmhouse Hotel, Clearwell, GL16 8JS
Tel: 01594 833046 Fax: 01594 837093
info@tudorfarmhousehotel.co.uk
www.tudorfarmhousehotel.co.uk

THE NIGHT BEFORE....

The bride or groom may wish to consider using the Cottage Suite the night before the wedding. The Cottage Suite has a double bedroom and living room with pull out sofa bed. The special rate for this would be £210 for up to 4 people. Late check-out of 12pm can be arranged subject to availability, as well as breakfast served in your room on the big day itself.

A PLACE TO MEET...

Where better to catch up and relax with your family and friends when you all arrive in the village. We have a well stocked bar offering a number of locally sourced beers, ciders and wines as well as serving sandwiches and afternoon tea all day. Weather permitting you can relax in our tranquil cottage garden.

GROUP MEAL...

You may wish to have a private gathering the night before the big day for family and friends. Room rates can be offered to include a meal, with any non-residents charged separately. Sample dinner and buffet menus are attached and we would be happy to tailor a menu to meet your specific needs.

In the summer months you may wish to make use of the hotel grounds and enjoy a BBQ or Hog Roast.

We request that you book your party in advance and pay a £10 per person deposit. Please note that the minimum table size for private dining is 15 people.

THE DAY OF THE WEDDING...

Our normal check-in time is 2pm. However, because your wedding may start earlier than this we can offer a special early check-in time of 12noon – in this instance though we cannot guarantee the room will have been fully serviced.

On arriving we can offer sandwiches and refreshments to your guests to keep them going until your wedding breakfast.

We can also organise a late bar for your guests here at the hotel until 2am. A charge of £50 is made for this.

THE DAY AFTER...

Check out time from the Castle is 10.30am to allow them time to prepare for the next wedding. You may wish to see your guests prior to leaving the area, and we can organise tea and coffee for all your guests here at the hotel. A reduced rate of £2 per person for tea or coffee and biscuits will apply to any pre-booked groups. Alternatively, you may wish to stay for lunch.

Should you have any queries please do not hesitate to telephone Colin, Hari or Cheryl and we will be pleased to help.

TERMS & CONDITIONS

A maximum of 10 rooms can be booked in advance for the night before the wedding and 15 rooms for the night of the wedding. There are a number of ways that you can facilitate the booking of our rooms for your guests:

1. You can pay £25 per room holding charge, which will be held until after the wedding date. Your guests phone up to book as normal and are individually asked to pay a deposit of £25 per room. If the whole group cancels 4 weeks or less before the day of arrival, the deposit is not refundable. The rooms are held until 6 weeks prior to the date of the wedding, when any not booked are released for general sale. Deposits paid on these rooms are refundable less a £5 per room administration fee.
2. You pay a £25 deposit per room and provide us with a rooming list of which guests will be staying in which room. Three rooms can be cancelled up to one week in advance of the first nights stay at no charge. Other than that a cancellation within 6 weeks of the date of arrival will incur a charge of 75% of the invoice value.

Please note that for some dates throughout the year, rooms booked for Friday, Saturday or Sunday nights must be a minimum two night stay. Please call us to check availability.

FINGER BUFFET SAMPLE MENUS

MENU 1 - £12.50 PER PERSON

Cocktail sausage rolls
Assorted vol-au-vents (meat and vegetarian fillings)
Assorted sandwiches (meat and vegetarian fillings)
Cheese and fresh pineapple on sticks
Spicy chicken drumsticks
Crisps and nuts

MENU 2 - £16.50 PER PERSON

Assorted sandwiches (meat and vegetarian fillings)
Assorted mini quiches (meat and vegetarian fillings)
Baby baked potatoes with herb cream cheese
Roasted chicken pieces
Bruschetta of tomato and goats cheese
Handmade pork pie
Crisps and nuts

MENU 3 - £20.00 PER PERSON

Finger sandwiches (meat and vegetarian fillings)
Roasted salmon pieces
Five spiced chicken breast pieces
Smoked ham and cheese beignets
Breaded scampi with tartare sauce
Stilton and broccoli mini quiches
Baby potatoes with smoked salmon and crème fraiche

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Carrot cake muffins

Or

Rich chocolate and pecan brownie

Or

Artisan cheeses

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SUMMER BBQS

£16.50 per person

Please choose three from the following:

Beef burger
Spicy chicken pieces
Pork & herb sausages
Lamb kebabs
Shetland salmon fillet

And five of the following salads:

Red cabbage salad
Potato & spring onion salad
Coleslaw
Mixed lettuce salad
Vegetable & herb couscous
Pasta, mozzarella & sun blush tomato
Pickled beetroot

Dessert is £3.50 extra per person

HOG ROASTS

£20.00 per person

Minimum of 40 people

Price includes five of the salads detailed above.

Dessert is £3.50 extra per person.

SAMPLE FUNCTION MENU
£25 PER PERSON.

Roasted red pepper, fennel and basil soup.

Terrine of pork, apricots and garden rosemary with homemade piccalilli.

Potted smoked mackerel, crisp ciabatta toasts and horseradish cream.

Slow cooked shoulder of Usk Valley lamb, olive mash, ratatouille and red wine jus.

Supreme of Madgetts Farm corn fed chicken, fondant potato, onion confit and tarragon velouté.

Fillet of Shetland salmon, crushed herb potatoes, spinach and tomato butter sauce.

Baked aubergine with Provencal vegetables and pine nuts (v)

Terrine of dark chocolate mousse with kahlua cream.

Fresh English strawberries with lemon curd ice cream.

A selection of local house cheese served with homemade chutney, biscuits, grapes and celery.

SAMPLE DINNER MENU

THREE COURSES £32.50

STARTERS

Freshly Made Soup (v)

Ballotine of confit chicken, pistachios and Parma ham with balsamic pickled mushrooms

Seared smoked salmon with shaved fennel, herring caviar and crème fraîche

Salad of marinated duck breast with celeriac remoulade and raisin & caper dressing

Avocado panacotta, goats cheese fondue and red pepper relish (v)

Rillette of ham knuckle, bramley apple purée and picallili

MAIN COURSES

Pan fried chicken breast with creamed Savoy and pancetta, fondant potato and red wine glazed chestnuts.

Braised brisket of Cowshill Farm Old Gloucester beef with parsnip brandade, egg plant chutney and thyme jus.

Fillets of Brixham sea fish, butter wilted greens and smoked mussel velouté.

Loin of Lydney Park venison with red cabbage, sweet potato and roast shallot jus.

Roast rump of Welsh lamb with Provençal vegetables and olive and basil tapenade.

Roasted and confit vegetables with parmesan polenta and tomato relish (v)

DESSERTS

Caramel panacotta, glazed poached pear and crushed amaretti.

Iced passion fruit parfait with black cherry compote

Pavé of dark chocolate, clementine sauce and Madagascan vanilla cream.

Crème brûlée with mulled red fruit jelly and shortbread.

Warm banana malva Pudding with honey ice cream

Selected artisan cheeses with grapes, homemade chutney and savoury biscuits.

SAMPLE BAR MENU

STARTERS

Freshly made soup and crusty bread	£4.00
Brixham crab paté, herb crème fraîche, ciabatta crisps	£7.00
Goats cheese beignets, tomato relish, basil, black olives	£7.00
Pork and black pudding terrine, spiced apple chutney	£6.50
Little gem lettuce, hens egg, parma ham, Caesar dressing	£6.50

MAINS

Cowshill Farm sausages, mustard mash, buttered cabbage	£9.00
Roasted salmon, confit tomatoes, new potatoes, green salsa	£11.50
Thyme, lemon and garlic chicken, roasted root veg, harissa	£12.00
Rib-eye steak, flat mushroom, herb butter, parmentier potato	£15.00
Roast pepper, spinach and parmesan pasta with pesto	£8.00

Side orders:

Mixed leaf salad	£2.75
New potatoes	£2.75
Fresh vegetables	£2.75

DESSERTS

Warm dark chocolate brownie, vanilla ice cream	£4.50
Plum and almond tart, cinnamon cream	£4.50
Yoghurt panacotta, blueberry compote	£4.50

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Three artisan cheeses, celery, biscuits

£6.00