



Thank you for downloading our Celebrations brochure.

We hope it will give you a feel for the hotel and how we might fit in with your plans.

Our approach to events is a simple one - there is no one size fits all, every event is as unique as you are and the day of your dreams doesn't have to cost the earth.

The hotel has 21 years experience in staging celebrations and we'll do everything we can to make your day one to remember. Plus, as part of Daniel Thwaites plc, we have a 200 year old pedigree and are one of a very small number of companies to be given a 'AAA' secure credit rating which means that you can be reassured that you are putting your trust in a reputable company.

Because I know you'll have lots of questions, and really do need to see the rooms and suites in person, I'd like to invite you to come along to the hotel at a time to suit you. I work evenings and weekends and would be delighted to meet with you, to chat through your ideas. There's no hard pressure sale or obligation to sign up there and then - just a chance for us to meet and for you to see how we might be able to help.

Please do call me personally on 0113 2641000 to make an appointment or email [thorpepark.events@shirehotels.com](mailto:thorpepark.events@shirehotels.com)

I look forward to hearing from you.

Yours faithfully,

Rebecca Bulmer  
Weddings and Event Manager



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Your wedding day is the one day of your life that has to be perfect – and in choosing your venue you need to feel absolutely confident that all your dreams of your special day will be realised.

We understand the trust that you are putting in us to play our part, and promise to do everything within our power to make your day a very special one.

Our Weddings Managers are specialists, who will help and guide you through the events – from your initial enquiry to the crucial countdown and the day itself. Chef and our food service managers will be keen to be involved in your preparations, guiding you on the important decisions and on the day, there'll be a team of willing and professional service staff on hand to look after all of your guests.

It can be hard to know where to set the budget, finding the balance between giving all of your guests a great day but keeping in mind all the other elements of your special day. Our all inclusive approach takes away all of this worry – as you will know from the start exactly what your Wedding Breakfast will cost. An all-inclusive rate includes:

- Free-flowing reception drinks on arrival for one hour with light appetisers
- Your Wedding Breakfast
  - A 3 course menu for your guests, with vegetarian options
  - Co-ordinating floral decorations on all tables
  - White linen tablecloths and linen napkins
  - Placecards, table plan and menu cards
- Free flowing wine with your meal (until main course is cleared)
- A toast with sparkling wine
- Special Occasions Spa Treatment Day prior to wedding for the Bride and guest
- A four-poster for the Bride and Groom, with a bottle of chilled Champagne – plus full English breakfast the next morning – served in your room or the restaurant - the choice is yours

- 1st Anniversary complimentary overnight stay including dinner, Champagne and breakfast

Plus

- A red carpet welcome
- Use of a cakestand
- Free car parking for all your guests
- Services of an informal toastmaster
- Postage for your wedding invitations- we'll include information about the hotel for guests who may want to stay the night

### Civil Ceremonies

If you are considering a civil ceremony we do have a licence at the hotel. We'll be pleased to work with you on planning your wedding, although you do need to check the availability of the Superintendent Registrar before you proceed with your booking.

The air conditioned Gallery Suite is on the first floor and can accommodate up to 90 people for a Civil Ceremony. You can also hold naming ceremonies and renewal of vows at the hotel.

### The Thorpe Suite

The air conditioned Thorpe Suite is on the ground floor and offers you a self-contained area for your celebrations with it's own private bar/reception area. It can accommodate up to 150 guests and there is no room hire charge for wedding breakfasts with over 90 guests and an evening reception.

### The Private Dining Room

Ideal for the smaller, more intimate Wedding Breakfast up to a maximum of 50 guests.

Available for morning or afternoon celebrations.

### Bedrooms and Suites

For friends and relatives celebrating a special occasion, what better way to round off the night. No need to worry about getting home ~ stay in one of our luxurious rooms or suites and spend the next morning in the Spa, before heading home.

There are special rates linked to an event at the hotel.



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MAKE IT EXTRA SPECIAL

Why not make your event extra special? We have lots of experience and have some great contacts to help you make your event one that everyone will remember.

Below are a few of the most popular requests, but do ask if you have any other ideas or plans - we can usually find one of our contacts who can help to make your dream a reality.

### **Clever Colours**

Get us involved right from the start and we can help you to create a perfect palate of colours as your backdrop. Linen chair covers with co-ordinated ribbons, flowers, table linen and lighting can all be used to complement each other and set the scene for your event.

### **Balloons and Bubbles**

Dress the room with stunning balloon displays or a bubble machine to make a magical entrance for your guests. From simple arches and table centres to spectacular sculptures – balloons can make a striking impact on the setting

### **Midsummer Celebrations**

Make the most of the balmy evenings. Let your party spill out on the terraces and liven up the day with a Jazz band or string quartet. Think about eating outdoors, with a seafood bar or summer barbecue for your guests.

### **Glitz and Glamour**

Pink Champagne, canapés and a night at the casino tables with an Elvis impersonator and you could be in Vegas. Or how about a night at the Oscars, with a red carpet, disposable cameras for the paparazzi and a Champagne (or chocolate) fountain for sheer indulgence.

### **Music Makes the Mood**

The grandeur of a solitary piper or the exuberance of an entire steel band. If your event calls for audience participation then think about a 60's and 70's karaoke or for the energetic ones a traditional Irish Ceilidh, where young and old love the feet-tapping rhythm.

### **Let there be light**

Transform an ordinary room into a spectacular one with the use of light. Flame torches, mirror balls, projection lights, light canopies and curtains can all be used to create just the right impact for your event. There's even tree lights, festoon lights and fairy lights for the outdoor events too.

### **Say it with flowers**

Use seasonal blooms to create stunning sights and smells for your guests. Pedestals, chair backs, swags, table tops, the wedding cake and floral favours – all lend themselves to adornment with one of nature's most versatile party accessories.

## Gold Celebration

Please choose one dish per course to create your set menu

### Starters

Vine Tomato and Buffalo Mozzarella Salad with Wild Rocket, Olive Oil and Balsamic Dressing (v)

Melon, Seasonal Berries, Mango and Raspberry Sauce (v)

Classic Prawn Cocktail Marie Rose

Caesar Salad with Smoked Chicken, Parmigiano Reggiano and Croûtons

Homemade Soup. Choose from: Cream of Country Vegetable; Tomato and Basil

Pesto; Carrot and Coriander

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### Main Course

Herb crusted fillet of Scottish Salmon and Asparagus, Chive Cream and White Wine Sauce

Pan fried Breast of Chicken with Mushrooms, White Wine and Tarragon Cream Sauce

Rosemary and Garlic Roast Leg of Yorkshire Lamb, Redcurrant Jelly and Lamb Gravy

Traditional Roast Breast of Yorkshire Turkey, Sage and Onion, Chipolata Sausages and Cranberry Sauce

Garlic Mushroom Filo Strudel, White Onion Cream Sauce (v)

Berry Glazed Nut Roast with Spicy Tomato Sauce (v)

Provençal Goats Cheese and Spinach Tart with Basil Pesto (v)

All the above served with fresh Vegetables and Potatoes

Fresh Penne Pasta with Mediterranean Vegetables, Tomato Sauce and Parmesan (v)

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### Desserts

Raspberry Mousse in a Milk Chocolate Cup with Vanilla Bean Sauce

Profiteroles with hot Butterscotch Sauce

Rich Chocolate Mousse, Orange and Cointreau Sauce

Passion Fruit Cream with Raspberries

Lemon Tart, Raspberry Sauce and Clotted Cream

A Platter of Yorkshire Cheeses

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Freshly Brewed Coffee with Chocolates

## Platinum Celebration

Please choose one dish per course to create your set menu

### Starters

Rustic Farmhouse Pâté with Cornichons and Fruit Chutney

Confit of Duck on French Bean Salad, Honey and Mustard Dressing

Galia Melon filled with Strawberries and Champagne sorbet (v)

Bleikers of Yorkshire Smoked Salmon and Prawns with Crème Fraîche and Lime

Homemade Soup. Choose from: Cream of Leek, Potato and Watercress; Cream of

Woodland Mushroom with Sherry; Classic French Onion with Gruyère Cheese

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### Main Course

Roast Fillet of Aberdeen Angus beef with Yorkshire Pudding, Red Wine Sauce, Bacon Lardons and Creamed Horseradish

(or if you prefer, we can prepare traditional Roast Sirloin of Aberdeen Angus Beef and Yorkshire Pudding)

Pan roasted Breast of Gressingham Duck with Glazed Apple and Cider Cream Sauce

Garlic Mushroom Filo Strudel, White Onion Cream Sauce (v)

Berry Glazed Nut Roast with Spicy Tomato Sauce (v)

Provençal Goats Cheese and Spinach Tart with Basil Pesto (v)

All the above served with fresh Vegetables and Potatoes

Roast Turbot or Halibut with Spinach Lemon Hollandaise Sauce and New Potatoes

Braised and Glazed Nidderdale Lamb Shank with Creamy Mash, Onion Gravy and Buttered Peas

Fresh Penne Pasta with Mediterranean Vegetables, Tomato Sauce and Parmesan (v)

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### Desserts

Strawberries and Cream in a Brandy Snap Basket

Summer Pudding with Seasonal Berries and Mascarpone Cream

Sticky Toffee Pudding, hot Butterscotch Sauce

Fresh Apple Tart with Cinnamon Ice Cream

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### Cheese

A Platter of Yorkshire Cheeses

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Freshly Brewed Coffee with Chocolates

## Hot Fork Buffet

Please choose two dishes from the following selection, minimum of 20 guests

### Lasagne al Forno

Baked layers of Spinach Pasta, Bolognese and Cheese Sauce, served with Parmesan Cheese

### Chicken Tikka Masala

a mild creamy Indian curry served with Basmati Rice, Poppadoms and Mango Chutney

### Fresh Penne Pasta with Roast Mediterranean Vegetables (v)

fresh Tomato Sauce and Mozzarella Cheese

### Yorkshire Farmhouse Sausages

with Bacon, Onion Gravy, Peas and served with Roast Potatoes

### Beef Steak Ale and Mushroom Pie

cooked in Traditional Cask Thwaites Ale with Herbs, served with New Potatoes

### Italian Layer Bake (v)

Baked Aubergines, Tomatoes, Mozzarella Cheese and Herbs, served with Parmesan Cheese

All dishes served as described with traditional accompaniments, Mixed Salad and freshly Baked Garlic Bread.

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## Desserts

Please pre-select two desserts from the following

### Chocolate Profiteroles

### Dumouchels Seasonal Fruit Tarts

### Exotic Fresh Fruit Salad

### Chocolate Fudge Cake

### Individual Chocolate Eclairs

### Apple Crumble with hot Custard Sauce

### Platter of traditional Farmhouse Cheese with Grapes, Celery and Biscuits

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Freshly brewed Coffee and Chocolates

## Finger Buffet

A selection of freshly made Sandwiches including York Ham and local Cheeses, served with Coleslaw

Lishmans of Ilkley Speciality Warm Sausage Rolls with Pickle

Crispy Whitby Prawns with Tomato Mayonnaise

Breaded Chicken pieces with Barbeque Sauce

Crispy Duck Spring Rolls with Hoi Sin Sauce

Traditional Wensleydale Cheese with Plum Bread

Crisps and Marinated Olives

Mixed Leaf Salad with Cherry Tomatoes, Balsamic Dressing and Croûtons

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## Additional Selection

Hot and Spicy Onion Bhajis – Minted Yoghurt Dip (v)

Tiger Prawns in Filo Pastry with Oriental Dipping Sauce

Honey Glazed Yorkshire Speciality Sausages

Spicy Authentic Samosas with Mango Chutney

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## Appetisers (to accompany pre-dinner drinks)

Please select three of the following:

Tiger Shrimp Tempura with Dipping Sauce

Lishmans of Ilkley Honey Glazed Speciality Sausages with Creamy Mash

Smoked Scottish Salmon with Lemon and Capers

Potted Brown Shrimps with Granary Toast

Crispy Chicken with Guacamole

Cheese Straws with Sour Cream

Parma Ham and Peppered Fig Crostini

The above served with Kettle Chips with Guacomole, Lemon and Basil Olives and Pretzels

## Drinks Selection

A selection of the most popular wedding drinks combinations are listed here. Should you require something different, we will be delighted to assist you in putting together your own selection.

### Gold Celebration Drinks Package

For your reception ~ Red or White Wine, Sparkling Wine Bucks Fizz,  
Non-alcoholic punch

Appetisers served with your reception drinks - Kettle Crisps, Cheesestraws and Olives

With your meal ~ Jackmans Landing Semillion Chardonnay  
Montepulciano d'Abruzzo, Adesso

For the toast ~ Chilled Sparkling wine

### Platinum Celebration Drinks Package

For your Reception ~ Champagne Bucks Fizz, Pimm's cocktail,  
Sparkling Wine and Cassis, Non-alcoholic Punch

Appetisers served with your reception drinks - Smoked Salmon Canapés, Kettle Crisps,  
Cheese Straws and Olives

With your meal ~ Chablis, Domaine William Fevre  
Pinot Noir, Domaine Rion

For the toast ~ Chilled Champagne

During the Winter months a Whisky Mac or Mulled Wine may be substituted for Pimm's if you prefer

Reception drinks are free flowing from arrival for one hour

Wine served with the Wedding Breakfast is free flowing up to the completion of the main course



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We are pleased to offer a selection of popular wines taken from our main list, which is available upon request

Champagne					Rosé				
1b	Marie Honnet Brut		NV	£37.00	30	Turkey Flat Rosé, Barossa Valley	S. Australia	2007/08	£26.95
1a	Louis Roederer Brut Premier		NV	£46.95	21a	Pinot Grigio Rondinella Rosato Alto Mincio, IGT La Prendina	Italy	2007	£24.45
Sparkling					Red				
7	Segura Viudas Brut Reserva Cava	Spain	NV	£27.95	32	Le Bourgogne Pinot Noir Chanson	Burgundy	2007	£26.25
7b	Prosecco Il Fresco Villa Sandi	Italy	NV	£23.75	42	Merlot Yvon Mau Vin de Pays de L'Aude	S. W. France	2007/08	£15.95
White					46a	Julienas 'La Gentilhommiere', Beaujolais	France	2007	£18.95
8a	Bourgogne Chardonnay Joseph Faiveley	Burgundy	2005	£25.95	47	Montepulciano d'Abruzzo, Moda	Italy	2006	£23.45
9	Chablis, Domaine de Varoux	Burgundy	2007/08	£27.75	50	Bodegas Luis Canas Rioja Reserva	Spain	2002	£29.95
14	Sancerre 'La Croix Au Garde' Domaine Henri Pelle	Loire Valley	2008	£28.95	56	Solander Shiraz	Australia	2008	£19.95
15	Villa Wolf Pinot Gris, Wachenheim, Pfalz	Germany	2007	£19.45	55	Bon Cap 'The Ruins' Syrah, Cabernet Sauvignon, Robertson	South Africa	2007	£24.45
16	Sauvignon Blanc Yvon Mau, Vin de Pay du Compte Tolosan	S. W. France	2008	£15.95	57	Mount Langi Ghiran, 'Billi Billi Shiraz', W. Victoria	Australia	2005	£23.95
20	Pinot Grigio, Colli Orientali de Friuli Vigne Della Rocca	Italy	2007/08	£24.95	Dessert				
22b	Albarino, Lagar de Bouza, Rias Baixas	Spain	2007	£24.95	84	Lake Erie North Shore Vidal Icewein	Canada	2002	5cl £7.35
26	Solander Chardonnay	Australia	2008	£19.95	Mineral Water				
27	Palandri 'Vita Novus' Chardonnay, Margaret River	Australia	2005	£26.45	Still or Sparkling Mineral Water				£2.95

Wherever possible, we have secured sufficient stocks of a particular wine to last the lifetime of the list. If we are unable to offer the wine specified, a suitable alternative will be available.

Prices are valid until December 30th 2010



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One of the oldest traditions is a weekend away with the girls before your wedding celebrations.

If you're looking for a weekend where you can relax, enjoy the company of friends and spend some time pampering ~ then why not visit one of our Spas?

We can tailor one or two night weekend stays to suit your celebrations ~ and including full use of the spa for the weekend and one or two treatments each. Every treatment at Shire Hotels is a totally caring, personalised experience and the ultimate in luxury ~ using ESPA products rich in natural elements and aromatherapy oils, Jessica for nail treatments and polish and Bare Escentuals for stunning make overs. With between 5 and 7 treatment rooms and a luxurious relaxation area it's an ideal venue for parties of up to 12. Choose a theme for the weekend ~ de-stress, holistic, detox or indulge - or let us suggest treatments for you.

Making the hotel your base for the weekend, you can take dinner each night in the stylish restaurant, or even a private room, and a leisurely breakfast each day before you head for the Spa making full use of the indoor pool, sauna, steam room and whirlpool.

Pre wedding pamper stays start from just £124 per person - based on 2 sharing a twin or double room on a one night stay, with one treatment\* each and a three course dinner in the restaurant, plus full English breakfast and use of the spa throughout your stay.

\* from a selected list

#### Cottons Spa

Manchester Road, Knutsford, Cheshire WA16 0SU

Telephone (direct) 01565 622133

[cottons.spatreatments@shirehotels.com](mailto:cottons.spatreatments@shirehotels.com)

#### North Lakes Spa

Ullswater Road, Penrith, Cumbria CA11 8QT

Telephone (direct) 01768 865185

[nlakes.spatreatments@shirehotels.com](mailto:nlakes.spatreatments@shirehotels.com)

#### Special Occasion Days

If it's just a day away you are looking for call and ask about our non-residential midweek spa days for parties of between 4 and 12. Here are a few of our most popular choices, which include full use of the Spa and a light two course lunch.

#### Revive

This will leave you refreshed and invigorated, help ease away tensions as well as toxins, leaving you feeling completely recuperated. Includes ESPA Aromatherapy Massage and the Ultimate Body Wrap, plus Scalp Treatment.

#### Recover

For total relaxation to combat the stresses of modern day life. Includes either a Jessica Prescriptive Manicure with Hot Mitts or an Aroma Spa Pedicure, ESPA Intensive Facial, plus ESPA Holistic Aromatherapy Total Body Care.

#### Re-balance

Designed to balance your energy and soothe mind, body and soul. Includes a Foot Ritual, an Ultimate Body Wrap, plus a Total Holistic Body Treatment.

#### Indulge

These classic treatments will calm, restore and totally treat your body. Includes an ESPA Lifesaving Back Treatment, Intensive Facial and a Jessica Nail Tidy and Varnish.

#### Thorpe Park Spa

1150 Century Way, Thorpe Park, Leeds, Yorkshire LS15 8ZB

Telephone (direct) 0113 204 4333

[thorpepark.spatreatments@shirehotels.com](mailto:thorpepark.spatreatments@shirehotels.com)

#### Solent Spa

Rookery Avenue, Whiteley, Fareham, Hampshire PO15 7AJ

Telephone (direct) 01489 880027

[solent.spatreatments@shirehotels.com](mailto:solent.spatreatments@shirehotels.com)

## Wedding Package Comparisons

Pricing your Wedding Reception can be complicated and confusing so we have put together this pricing analysis to help you understand what is included in each venue's package or individual price when planning and costing your special day.

Inclusions	Thorpe Park Hotel & Spa				
Exclusivity - only one wedding booking per day	✓				
Dedicated Host on the day	✓				
Free-Flowing Reception Drinks for one hour from arrival	✓				
Chef's light Appetisers are served with Reception Drinks	✓				
3 Course Meal followed by Coffee	✓				
Floral Table arrangements - of the Bride and Grooms colour choice	✓				
Linen Table Cloths and Linen Napkins	✓				
Co-ordinating Place Cards, Menu Cards and Table Plan	✓				
Executive Four-Poster Room for the Bride and Groom with complimentary Champagne	✓				
Special Occasions Spa Treatments Day for the Bride and a guest	✓				
Commemorative Cake Knife and use of cake stand	✓				
Red Carpet Arrival	✓				
Champagne on arrival for the Bride and Groom	✓				
Postage of invitations	✓				
Complimentary 1st Anniversary Dinner, Bed and Breakfast stay with Champagne	✓				
Special Accommodation Rates for your guests	✓				
No room hire for Wedding Breakfast Suite if minimum numbers are met	✓				