



RECEPTION AT THE HOLLIES HOTEL

Start your new life together in the perfect place to celebrate. Whether it's an intimate wedding or a traditional wedding celebration, our facilities and attentive staff will ensure that your day is as brilliantly organised as it is special. Where better to start a new dawn with family and friends than somewhere as charming as this?

The Hollies offers a choice between the beautifully converted 17th century restaurant (up to 70 seated) or our elegant banqueting suite with private bar (up to 100 seated). For more informal receptions this number can be increased to 200 in our banqueting suite.

Please find enclosed our wedding information, including a range of hot and cold menus.

Evening receptions are catered for in our banqueting suite where a buffet is provided and a band or disco can be hired to accompany dancing.

Picturesque landscaped gardens create a beautiful backdrop for all your wedding photographs and your guests are invited to make full use of them during their visit.

We also offer accommodation of the highest standard available in the area including beautiful suites that will guarantee your day ends memorably. With a total of 36 luxury double rooms, junior suites, full suites and cottages close by we can accommodate all guest requirements.

If you require any further information, or would like to make an appointment to view the facilities, without obligation, please do not hesitate to contact me.

Yours sincerely,

Theresa Walsh (Mrs)
Wedding Co-ordinator.

“It's a new dawn, *it's a new day.*”





THE COMPLETE WEDDING PACKAGE

PRICE PER PERSON

2019 - £60.00

2020 - £62.00

COMPLETE WEDDING PACKAGE INCLUDES:

RECEPTION DRINK
GLASS OF WINE OR BUCKS FIZZ OR PIMMS

WEDDING BREAKFAST
CHOICE BETWEEN MENUS 1 TO 4

WINE WITH YOUR MEAL
BERRI ESTATES CHARDONNAY AND BERRI ESTATES SHIRAZ

TOAST
SAMUR CHATEAU DE MONTGUERET BRUT OR PROSECCO SANT ORSOLA



“What a perfect way to start a life together... a wedding reception at the Hollies Hotel.”

Toby & Rebecca Mellar, Newlyweds London, 2011



PLANNING THAT PERFECT DAY

To ensure the fun and 'occasion' of every wedding at The Hollies, there is a flurry of activity behind the scenes to make certain your day is exactly as you had always dreamed it would be.

From the early stages of planning to the event itself, our experienced staff will be happy to offer invaluable advice on the smooth running of the whole occasion. We can help and advise in the following areas:

MENU & BEVERAGES

We have a selection of menus available, offering a wide variety of choice for your wedding breakfast and evening reception. Special dietary requirements can be catered for. Please note that we offer hot meals in our Restaurant and a Luxury Fork Buffet in our Banqueting Suite. You may also supply your own wine at a corkage charge of £10.00 per 75cl bottle and £20.00 per bottle of champagne.

MASTER OF CEREMONIES

We will be delighted to guide you through the formalities of the day, or if required, a uniformed Master of Ceremonies can be hired on your behalf. Price on request.

FLOWERS

PHOTOGRAPHERS

CARS

CAKE MAKERS

We have a preferred list of suppliers who are highly skilled and we will be happy to give you their details upon request.

SEATING ARRANGEMENTS

A table plan and name cards are required for formal receptions and should be available to us at least 48 hours prior to the reception. White linen napkins are provided unless you prefer to supply your own personalised napkins. Please note: Wedding Receptions in the Restaurant must finish by 6pm.

Finishing times for evening receptions is midnight.

Please have carriages arranged for this time.

"All the guests were very impressed with the venue and how courteous, flexible and helpful all the staff were. They've not stopped talking about it yet." Geoffrey & Amelia de la Hay
Berkshire 2011





PLANNING THAT PERFECT DAY

EQUIPMENT AVAILABLE TO HIRE

Silver Square Cake Stand with Knife	£25.00
Silver Round Cake Stand with Knife	£25.00
Polished Chrome Candelabra (Candle cost)	£5.00 Day Only £10.00 Day & Evening (per candelabra)

MUSIC ENTERTAINMENT DISCOS / BANDS

Your own music can be played through our system during the reception, or we will be happy to play appropriate background music if you prefer.

PHOTOGRAPHY

The picturesque landscaped gardens are available for your use and create a pleasant alternative for some of your wedding photographs and group pictures.

CHILDREN & INFANTS

Children under the age of 10 are charged at half price and there is no charge for infants/babies under the age of 2 years. We have a limited number of child seats available, please request if required.

PARKING

Off street parking is provided within the hotel grounds for up to 70 vehicles

*“wonderful venue, excellent food, attentive staff, perfect day”
Henry & Suzanne Windsor, Newlyweds Somerset 2010*





BOOKING PROCEDURES

TERMS AND CONDITIONS

PROVISIONAL BOOKING

When a booking is provisional, the hotel will hold the date on your behalf, with no obligation for 2 weeks or until such a time that another enquiry is made for that date. At such time you will be asked to confirm or release your provisional booking.

CONFIRMATION OF BOOKING

To confirm your booking we require the completion of the Wedding Reception Booking Form confirming the date of your wedding and the number of guests. We will then send you a written quotation.

DEPOSITS

Within 14 days receipt of quotation:	25% of total quote (non refundable)
Three months prior to the wedding:	50% of total quote (non refundable)
Two weeks prior to your wedding:	Final account to be settled in full.

MINIMUM NUMBERS AND ROOM HIRE CHARGES

Minimum numbers for Wedding Receptions are 50. Minimum numbers for Evening Receptions are 100. There are NO ROOM HIRE CHARGES provided you meet our minimum numbers. If your numbers do not meet our minimum requirement please ask for a quotation.

FINAL NUMBERS

Two weeks prior to your wedding reception we require final numbers. Regrettably cancellations cannot be accepted after that date.



WEDDING BREAKFAST

MENU 1 FOR RESTAURANT ONLY – TO FINISH BY 6pm
PLEASE CHOOSE ONE FROM EACH CATEGORY FOR ALL WEDDING GUESTS



APPETIZERS

CHICKEN LIVER PATE WITH RED ONION MARMALADE & WARM TOAST

CHICKEN SALAD WITH GARLIC CROUTONS

HOMEMADE SOUP OF YOUR CHOICE, SERVED WITH A BREAD ROLL

ENTRÉE

BRAISED BEEF OLIVES WITH SMOKY BACON & MUSHROOM STUFFING AND RED WINE JUS

CHICKEN BREAST WRAPPED IN PARMA HAM STUFFED WITH SPINACH & RED PESTO, SERVED WITH A CARBONARA SAUCE

TANDOORI MARINATED SALMON STEAK WITH MINTED YOGHURT DRESSING

THE ABOVE ENTRÉES ARE SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

WILD MUSHROOM RISOTTO WITH GRATED PARMESAN, SERVED WITH A TOMATO & RED ONION SALAD



DESSERTS

SALTED CARAMEL & CHOCOLATE BROWNIE, SERVED WITH VANILLA ICE CREAM

BAILEYS CHEESECAKE, SERVED WITH CHOCOLATE SOIL & WHIPPED CREAM

BELGIAN APPLE PIE, SERVED WITH TOFFEE SAUCE & HONEYCOMB ICE CREAM



TO FINISH ~ FRESH FILTER COFFEE & TEA



WEDDING BREAKFAST

MENUS FOR THE RESTAURANT & BANQUETING SUITE



MENU 2 - FORK BUFFET

ROAST TOPSIDE OF BEEF
ROAST SOMERSET TURKEY
HONEY ROAST GAMMON HAM
(CHOOSE TWO MEATS)

A CHOICE OF SEASONAL SALAD & PASTAS
SELECTED BY OUR CHEFS AND SERVED WITH
HOT NEW POTATOES

DESSERT OF YOUR CHOICE

FRESH FILTER COFFEE & TEA



MENU 3 - FORK BUFFET WITH STARTER

SOUP OF YOUR CHOICE SERVED WITH A BREAD ROLL
SLICES OF GALIA MELON WITH FRESH BERRIES AND DUO OF MANGO &
RASPBERRY COULIS
CHICKEN LIVER PATE WITH RED ONION MARMALADE AND TOAST
(CHOOSE ONE STARTER)

ROAST TOPSIDE OF BEEF
ROAST SOMERSET TURKEY
HONEY ROAST GAMMON HAM
(CHOOSE TWO MEATS)

A CHOICE OF SEASONAL SALAD & PASTAS
SELECTED BY OUR CHEFS AND SERVED WITH
HOT NEW POTATOES

DESSERT OF YOUR CHOICE

FRESH FILTER COFFEE

ADDITIONAL CHARGE OF £4.00 PER PERSON





WEDDING BREAKFAST & EVENING MENUS

MENUS FOR THE RESTAURANT & BANQUETING SUITE



MENU 4 - LUXURY FORK BUFFET

SOUP OF YOUR CHOICE, SERVED WITH A BREAD ROLL
 PRAWN COCKTAIL WITH A MARIE ROSE SAUCE
 GREEK SALAD WITH BEEF TOMATOES, OLIVES & FETA CHEESE
 (CHOOSE ONE STARTER)



ROAST TOPSIDE OF BEEF
 ROAST SOMERSET TURKEY
 HONEY ROAST GAMMON HAM
 WHOLE DRESSED SCOTCH SALMON

A CHOICE OF SEASONAL SALAD & PASTAS
 SELECTED BY OUR CHEFS AND SERVED WITH
 HOT NEW POTATOES



DESSERT OF YOUR CHOICE
 FRESH FILTER COFFEE

ADDITIONAL CHARGE OF £7.00 PER PERSON



EVENING FINGER BUFFET-SAMPLE MENU (Subject to change)

PRICE PER PERSON: 2019/2020 ~ £16.00

SELECTION OF SANDWICHES ON WHITE & WHOLEMEAL BREAD
 SELECTION OF FRESHLY PREPARED WRAPS
 FRESH BAKED PIZZA SLICES
 SAUSAGE ROLLS AND CHEESE & HERB ROLLS
 BRUSCHETTAS ~ ROASTED RED PEPPER, TOMATO & BASIL
 CARAMELISED ONION & GOATS CHEESE
 GOUJONS OF BREADED CHICKEN
 HONEY & WHOLEGRAIN MUSTARD ROASTED CHIPOLATAS
 CRUDITÉS WITH SAVOURY DIPS AND CRISPS
 SOMERSET HAM, CHEDDAR & APPLE SKEWERS



Please note the above "Evening Finger Buffet Menu" is for continuation after your daytime reception only. This is a sample menu and items are subject to seasonal availability.