



Thank you for enquiring about Weddings in 2010 held at Harrowden Hall, home to Wellingborough Golf Club, located in the village of Great Harrowden.

In the accompanying package, you will find a selection of menus and drinks options, which I hope you will find of interest. We do, of course, recognise that the day should be tailored to meet your precise needs, so all of the packages shown are only for guidance and can easily be amended to suit individual needs.

We strongly recommend that you visit us to view the 18<sup>th</sup> century building and magnificent gardens and grounds. We can then discuss any queries you may have with regards to the packages we have on offer.

Simpson Catering Ltd is a company who has had a long and successful period in providing high quality catering to many weddings, private functions and corporate clients at Harrowden Hall. Simpson Catering will deal with all wedding details, from initial enquiry, through to ensuring your special day runs completely smoothly from start to finish.

Please feel free to contact me if you would like to arrange a viewing or need any further assistance.

Kind Regards,

Louise Robinson  
Managing Director  
Simpson Catering Ltd

## Contents

- ❖ Introduction to Harrowden Hall
- ❖ Beverage and Canapé Selections
- ❖ Wedding Breakfast Menus
- ❖ Evening Buffet Menus
- ❖ Price Information
- ❖ Terms and conditions
- ❖ Booking Form
- ❖ Contact Details

## Introduction to Harrowden Hall

The history of Harrowden Hall dates back to early 15<sup>th</sup> century when its then owners played host to Henry VIII. The hall also played its part in the country's history when it harboured prominent conspirators of the Gunpowder plot in 1605.

The present building in its current form was completely rebuilt in 1719 following a major fire, the house has in recent years been restored but much of the house and gardens, paintings by Landscroon and garden sculptures by Van Noost still remain.

With its landscaped gardens and over 160 acres of beautiful rolling parkland views containing over 1500 mature trees, the grounds present an ideal location for weddings for whatever the size of the guest list. With it's quiet and tranquil location 2 miles north of Wellingborough just off the A509, just 3 miles south of Kettering's junction 8 on the A14.

Our dedicated team can ensure that the celebrations are arranged to meet your individual requirements and are carried out in a courteous and professional manner. As part of our commitment to ensuring that the day and evenings festivities are trouble-free, we ensure that adequate event management staff are monitoring the safety of our guests, thus ensuring that any potentially over-indulgence is avoided in a discreet and amicable manner between ourselves and the wedding organisers.

We have a variety of rooms that can accommodate a small informal wedding breakfast through to the ability to place a customised Marquee within the grounds that can seat and cater for up to 200 guests.

Please note that the Vaux room (our main dining room) can host a wedding breakfast up to 75 guests with up to another 100 additional guests for the evening function. We have also been granted a civil (wedding) licence by Wellingborough Council to enable us to host a civil ceremony for up to 75 guests within the Hall itself.

We offer a variety of flexible packages that are designed to meet all needs necessary to ensure that the happy day is a memorable one.

## Beverage & Canapé Selections for 2010

We have endeavoured to meet the needs of our customers by creating a selection of fine wines that we feel offer excellent value for both the reception and wedding breakfast.

An alternative of orange juice or mineral water will be available upon the day for those who prefer non-alcoholic drinks.

### Selection A

- A glass of chilled sherry on arrival
- An allowance of half a bottle of red or white wine with the meal
- A glass of Cava for the toast

### Selection B

- A glass of Bucks Fizz on arrival with a top up during the reception
- An allowance of half a bottle of red or white wine with the meal
- A glass of Cava for the toast

### Selection C

- Pimms No 1 Fruit Cup and a top up for guests
- An allowance of half a bottle of red or white wine with the meal
- A glass of Cava for the toast

### Luxury Package

- Kir Royal with top up for guests
- An allowance of half a bottle of red or white wine with the meal
- A glass of Champagne for the toast
- With the reception drinks luxury Scottish smoked salmon on granary bread will be served to your guests

### Wine Selection

We will promise to supply superior quality Red and White wines from our comprehensive wine lists, although if you prefer a specific wine, we can normally source your preferred choice.

### Additional Reception Drinks

In addition to the above selections, we can provide the following options served by the glass prior to the wedding breakfast.

- Chilled sherry           £2.25 per glass
- Bucks Fizz               £2.25 per glass
- Pimms No1 Cup         £3.25 per glass
- Kir Royal                 £3.25 per glass

### Canapé Selections

Our staff can serve the following selections of Canapés during with the reception prior to the wedding breakfast.

#### Selection A

Assorted filled mini pastry tartlets  
Hot honey & wholegrain mustard sausages  
Tempura battered vegetables with sour cream & chive dip  
Miniature smoked salmon & cream cheese sandwiches

#### Selection B

Goujons of marinated chicken breast with Dijon dip  
Assorted filled barquettes  
Assorted handmade Crostini  
Assorted smoked salmon canapés  
Rare roast beef & creamed horseradish pinwheels

## Wedding Breakfast

Louise Robinson, the proprietor of Simpson Catering, has selected the following menus for 2010 that we hope meet with your approval; however should you prefer a certain starter or dessert from other menus shown below, we are more than happy to accommodate this.

### Menu A

- An assortment of Italian hors d'oeuvres to incorporate Parma ham, salami, mozzarella, black & green olives, mixed salad and basil & olive oil marinated cherry tomatoes  
Served with a rustic bread selection  
\*\*\*\*\*
- Supreme of finest Scottish salmon laid on a lake of watercress & Chardonnay cream reduction  
Fresh market vegetables and potato dish  
\*\*\*\*\*
- Baked French apple tart with caramel sauce and butter toffee ice cream  
\*\*\*\*\*
- Coffee & mint chocolates

### Menu B

- Fanned Galia melon with a mixed fresh fruit compote and berry coulis  
\*\*\*\*\*
- Breast of chicken filled with bacon, cream cheese & leeks served with a delicate white wine cream sauce  
Fresh market vegetables and potato dish  
\*\*\*\*\*
- Cream filled choux pastry puffs served with a warm chocolate sauce and poached pear compote  
\*\*\*\*\*
- Coffee & mint Chocolates

### Menu C

- Chicken liver and pink peppercorn pate served with French bread toasts  
\*\*\*\*\*
- Tender rosemary roasted lamb cutlets with a port & redcurrant sauce  
Fresh market vegetables and potato dish  
\*\*\*\*\*
- Crisp handmade meringue served with cream and marinated mixed berry fruits, drizzled with a duo of Coulis  
\*\*\*\*\*
- Coffee & mint chocolates

## Wedding Breakfast cont'd

### Menu D

- Fanned tiger prawns on a bed of crisp finely shredded Iceberg lettuce with a tangy tomato & paprika lemon mayonnaise  
\*\*\*\*\*
- Traditional fillet of beef Wellington served simply with a rich burgundy jus  
Fresh market vegetables and potato dish  
\*\*\*\*\*
- Apricot crème brulee  
\*\*\*\*\*
- Coffee & mint chocolates

### Menu E

#### De Luxe cold carved buffet

- Hand segmented pink grapefruit, orange, grapefruit & pineapple with a grand marnier glaze served with a citrus ice  
\*\*\*\*\*
- Mustard roasted sirloin of beef
- Honey & brown sugar roasted whole ham
- Breast of chicken with a lemon, dill & crème fraiche dressing
- Decorated whole poached Scottish salmon
- Finest Greenland prawns bound in a tomato & paprika mayonnaise
- Spinach & cream cheese filo parcels (vegetarian option)
- Asparagus & Swiss cheese quiche
- Hot buttered new potatoes
- Mixed continental salad
- Couscous salad
- Crunchy Thai salad
- Tomato, spring onion & basil with mozzarella
- Turmeric rice salad  
\*\*\*\*\*
- Dark chocolate tulip filled with a rich chocolate & brandy truffle mousse  
\*\*\*\*\*
- Coffee & mint chocolates

**Please note that we can provide various vegetarian options upon request to compliment whichever menu choice.**

## Evening Buffets

### Menu A

#### Cheese Ploughmans

- An assortment of English & Continental Cheeses
- Smooth chicken liver pate
- Course farmhouse pate
- Celery sticks
- Cherry tomatoes
- Red & green grapes
- Sweet pickle & pickled onions
- Cheese biscuits & rustic breads

### Menu B

#### Finger Buffet B

- Assorted Filled Finger rolls
- Honey & Wholegrain mustard Cocktail Sausages
- Assorted Filled Pastry cases
- Tiger prawns with a tomato & Paprika Mayonnaise
- Scotch Eggs
- Paupiettes of Parma Ham & Brie
- Smoked Salmon & Cream Cheese Triangles
- Chicken Tikka Bites
- Mini Cakes & Pastries

### Menu C

#### Finger Buffet C

- Filled Mini Rolls
- Baguette slices with assorted pates
- Brie & Black Grape Skewers
- Cheese & Onion lattice slice
- Assorted dim sum & mini spring rolls
- Smoked Salmon, Cream Cheese & Prawn Tortilla Wraps
- Marinated Chicken Strips
- Crudities & Dips
- Tortilla Chips & Dips
- Fresh fruit Kebabs

### Menu D

#### Fork Buffet

- Coronation chicken
- Paupiettes of gammon ham
- Vegetarian quiche
- New potato, pepper & sweetcorn salad
- Caribbean rice salad
- Mixed tossed salad with a cherry tomato vinaigrette
- Assorted rustic bread basket

Please note that when estimating the number of buffet's required, we recommend that you allow for 80% of the total number of guests.

### Summer Alternative

### Menu E

BBQ - variations to this can be supplied on request

- 4oz 100% Beefburger
- Butchers Pork Sausage
- Barbecue Chicken Breast
- French Bread
- Jacket Potatoes
- 3 Salads

The BBQ's are Served on the patio and offered during the months of May until September. Please note that this option would be for the total number of guests, as we could not provide for 80% of the total attendees, as we do for a buffet.

## 2010 Price List

All prices shown are per head and inclusive of VAT.

A reduction of 25% is applicable from all adult food prices for children under 12 years of age, alternatively a children's meal of Chicken Nuggets and Chips can be supplied if required and children under 2 are free of charge.

We can also provide specific children's menus, i.e. chicken nuggets and chips etc. if required.

### Beverage Selection

Selection A	£15.75
Selection B	£16.75
Selection C	£17.75
Luxury	£24.25

### Selection of Canapés

Selection A	£5.95
Selection B	£7.50

### Wedding Breakfast

Menu A	£35.50
Menu B	£36.50
Menu C	£37.50
Menu D	£41.00
Menu E	£39.50

Please note a surcharge of £4.50 per person will apply to the above menu charges for meals served in the marquee.

### Evening Buffet

Menu A - Cheese Ploughmans	£11.95
Menu B - Finger Buffet	£13.00
Menu C - Finger Buffet	£13.75
Menu D - Fork Buffet	£13.95
Menu E - BBQ	£14.75

During the summer months, a BBQ can be arranged at a price from £14.75 per person, dependant upon the food provided.

Please note that upon request, all of the above food and beverage selections can be altered to suit and will be priced on an individual basis.

## 2010 Price List Continued

### Hire of Harrowden Hall

Hire of Harrowden Hall All Day, to include Ceremony, Day & Evening	£1,500.00
Hire of Harrowden Hall for Ceremony & Day only	£1,250.00
Hire of Harrowden Hall for Day & Evening only	£1,250.00
Hire of Harrowden Hall for Wedding breakfast only	£1150.00
Hire of Marquee during 2009 (subject to confirmation)	£ on request

### **Notes**

- Please see cost estimate for payment schedule of deposit and stage payments. We regret that without a deposit payment we are unable to hold any specific dates.
- Please ensure that you contact the Wellingborough Registry Office on 01933 231549 to book a specific date and time for the wedding ceremony if held at Harrowden Hall.
- All prices include VAT.

## Terms and Conditions for Weddings

Revision August 2008

### 1. Definitions

In these terms and conditions, the following expressions shall have the following meanings, namely:

- a) The booking means the Hire of the Premises as set out overleaf
- b) SCL means Simpson Catering Limited
- c) WGC means Wellingborough Golf Club
- d) The hirer means the party hiring the premises as set out below
- e) The premises means the areas of the Golf Club to be included in the Booking
- f) The booking fee/ deposit means the price given by SCL in respect of the Booking

### 2. General

- a) These terms and conditions apply to all Bookings accepted by SCL and supersede all other terms and conditions, representatives or undertakings made by the Hirer in respect to WGC. Nothing said or written during the course of negotiations between the Hirer and SCL shall have any contractual or other legal effect unless incorporated in this document.
- b) No Agreement shall be effective to vary the Booking unless agreed upon in writing and signed by a representative of SCL duly authorized in writing

### 3. Description of Premises

- a) SCL and WGC reserves the right to make, without notice to the Hirer, any improvement or alteration in the material, specification, dimensions or design of the Premises which it thinks reasonable or desirable or which it is required to make by law and such improvement or alteration shall not affect the validity of the booking.
- b) Illustrations, photographs, descriptions and general literature relating to the Premises are intended as a general guide only and the Premises will not necessarily correspond in all aspects with images in such illustrations and photographs or described in the general literature.

### 4. Booking

- a) Completion of a booking form shall constitute a binding booking between SCL on behalf of WGC and the hirer and any agreed variation made at the request of the Hirer shall be subjected to an adjustment of Booking Fee/ Deposit. The hirer placing any booking shall be deemed to be satisfied as to the contents and provisions of any specification relating to the Premises. Acceptance of SCL/ WGC Terms and Conditions shall be deemed to have been given on by SCL acknowledging the deposit paid by the hirer.
- b) No booking shall thereafter be cancelled, altered or superseded either in whole or part without the written consent of SCL.
- c) All bookings shall be accompanied by a deposit of 25% (Plus signed Terms and Conditions) of the estimated charge, plus a further 50% payment at 3 months prior to the event and the remainder at 7 days prior to the event.
- d) Any additional costs incurred during the day will be due on the day of the event.
- e) A final number of attendees should be confirmed to SCL no later than 7 days from event; this number will be the minimum charged for.
- f) Children under 12 years of age will be charged at 75% of the adults prices quoted.

### 5. Price

- a) All prices of bookings quoted to the Hirer are those prevailing at the time of the booking. It is understood and agreed between SCL and the hirer that such prices are subject to variations and increase without notice to the Hirer and that the actual price payable for the booking shall be recalculated and invoiced and the Hirer shall be liable to make due payment in accordance with the current prices and costs prevailing at the time of delivery together with value added tax where applicable. SCL reserves the right to correct any arithmetical error or omissions in any price.

### 6. Payment

- a) Unless otherwise agreed payment in full shall be due and owing by the Hirer, WGC. The agreed forms of payment must be strictly observed. If any sum due here under is not paid in full by the date specified if before such date the hirer is unable or unwilling to make such payment in full then SCL or WGC shall have the right to terminate the contract forthwith by notice in writing whereupon Clause 9 shall apply.

### 7. Licence To Enter

Upon payment of the Booking Fee / Deposit the hirer shall have the right to enter the Premises and the right for himself and his agents and visitors to use the premises subject

- a) The hirer is responsible for the preservation of good order during the booking.
- b) WGC hold a zero tolerance policy of anyone found with or taking illegal substances on the premises.

8. Hirer's Obligations

- a) Premises and for any damage that may be done to the Premises in consequence of the booking, which would not have, taken place had the booking not taken place. In event of any such damage, SCL or WGC may make it good and the Hirer by acceptance of these terms and conditions will thereby be deemed to have undertaken to pay the cost of such work.
- b) The Hirer will be responsible for complying with all or any licensing requirements, bylaws, regulations or other rules governing the Premises
- c) The Hirer will be responsible for ensuring that all members of the party comply with the Club's Dress code, i.e. jeans, tee shirts and training shoes are not permitted. The use of mobile phones is also not permitted within the clubhouse.

9. Termination

- a) The contract shall automatically terminate if the Hirer (being an individual or in the case of a firm, any member thereof) commits any act of bankruptcy or has a receiving order made against him or has any process of distress or execution levied upon his goods or makes any arrangement with his creditors, before the Booking has been paid for; or if the Hirer (being a limited company) has a receiver appointed of its assets or goes into liquidation whether compulsory or voluntary or ceases to carry on business. If SCL or WGC reasonably considers that any of the said events is about to occur before the Booking has been paid for, then SCL or WGC may terminate forthwith by notice in writing.
- b) In the event of termination under this clause or under Clause 9 or under sub-clause (a) above the hirer shall cease to have any interest or right to possession of the Premises and SCL or WGC.
- c) Termination under this Clause or under Clauses 6 and 9 hereof shall be without prejudice to SCL or WGC's right to recover damages for any breach by the Hirer.
- d) Should the Hirer wish to cancel the Booking, any deposits paid are non refundable.

10. Liability of the Golf Club

- a) SCL or WGC shall not be liable if delivery is prevented, hindered or delayed by reason of strikes, sit-in, or by difficulty in obtaining labour, plant materials or bought-in components, or by breakdown of plant or machinery (including transport) or by interruption of power supplies, or by the fire or legal action of a third party (whether or not any of the aforesaid are caused by the negligence of either SCL or WGC or its servants or agents) or by any reason of any circumstances outside SCL or WGC's control which shall include but not be limited to war, civil riot, intervention by government, and in all other cases of force majeure.
- b) SCL or WGC shall not be liable for any loss or damage suffered by the Hirer and his agents and visitors save where such exclusion conflicts with Statute.

11. Notices

- a) Any notice may be served by either party on the other by leaving it at or sending by post, cable, fax, telegram or telex to the address of that party contained in the contract. Such notice shall be deemed to be served when it would be received by either party in the normal course of transmission of post or otherwise.

12. Jurisdiction

The law governing the Contract shall be the law of England

**Signed by the Hirer** \_\_\_\_\_

**Date** \_\_\_\_\_

**Name in full** \_\_\_\_\_

**Relationship to Wedding Party** \_\_\_\_\_

## Wedding Booking Form

**Names of Groom and Bride**

\_\_\_\_\_

**Address**

\_\_\_\_\_

\_\_\_\_\_

**Post Code** \_\_\_\_\_ **Date of Application** \_\_\_\_\_

**Contact Name** \_\_\_\_\_ **Tel No (Home)** \_\_\_\_\_

**Mobile** \_\_\_\_\_

**E mail** \_\_\_\_\_

**Date of Wedding** \_\_\_\_\_ **Estimated arrival time** \_\_\_\_\_

**Ceremony to be held on the premises** Yes/No \_\_\_\_\_ **If yes, approx time** \_\_\_\_\_

**Estimated total number of guests** \_\_\_\_\_ **Wedding Breakfast** \_\_\_\_\_ **Evening** \_\_\_\_\_

**Marquee booking (June only)** Yes/No \_\_\_\_\_

**Wheelchair access required** Yes/No \_\_\_\_\_

**Catering Requirements**

<b>Beverages</b>	<b>Qty</b>	<b>Wedding Breakfast</b>	<b>Qty</b>	<b>Evening Buffet (80% of Total Number)</b>	<b>Qty</b>
<b>Selection A</b>		<b>Menu A</b>		<b>Option A</b>	
<b>Selection B</b>		<b>Menu B</b>		<b>Option B</b>	
<b>Selection C</b>		<b>Menu C</b>		<b>Option C</b>	
<b>Luxury</b>		<b>Menu D</b>			
		<b>Menu E</b>		<b>Summer option</b>	
<b>Canapé, A</b>				<b>BBQ</b>	
<b>Canapé, B</b>		<b>Vegetarian</b>			
		<b>Under 12's</b>			
		<b>Child's Meal</b>			

**Please state below if any of your party has any specific food requirements, i.e. Nut allergies, menu changes etc.**

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

## Contact details

Should you need any further information from us please feel free to contact us.

### **Simpson Catering**

c/o Wellingborough Golf Club  
Harrowden Hall  
Great Harrowden  
Wellingborough NN9 5AD

Louise Robinson  
Simon Reavley  
Lisa Fenn

Tel. 01933 402612  
E-mail: [info@simpsoncatering.co.uk](mailto:info@simpsoncatering.co.uk)

### Other Useful Numbers:

**Wellingborough Registry Office**

Tel No. 01933 231549

**Wedding Insurance can be arranged via a local agent,**

Bowerock Insurance and Financial Services

78 High Street

Raunds

Northants

NN9 6HT

Contact Mr J Stimpson

Tel No. 01933 623859