

THE
Abbey HOTEL

FROM THIS DAY

forward



YOUR *Wedding*

Here at The Abbey Hotel we take great pride in all of our weddings, whether they're a big celebration or an intimate get together with your loved ones.

Our Wedding Coordinator will listen, offer guidance and be a friendly ear during every stage of your planning to ensure you get the wedding day you have always dreamt of.

We look forward to welcoming you, your friends & family to The Abbey Hotel.

Rachel Danks

SALES OFFICE MANAGER



CRYSTAL *Package*

Our Crystal Wedding Package is perfect for couples that don't want too much fuss...

PACKAGE INCLUDES

- Reception drinks
- Glass of wine with the wedding breakfast
- 3 course wedding breakfast
- Toast drinks
- 5 item evening buffet
- Red carpet on arrival
- White carpet for aisle
- Chair covers and sashes
- Tablecloths, cutlery and crockery
- Cake stand and knife
- Wedding coordinator
- Executive suite the night of the wedding
- Tasting of chosen wedding breakfast

Terms & Conditions apply

MENU

Roasted tomato and basil soup (v)

served with rustic bread

Chicken and apricot terrine

served with chutney and ciabatta croute

Goats cheese and beetroot salad (v)

served with balsamic reduction and Sourdough

Corn-fed chicken breast

with mashed potato, savoy cabbage and mushroom sauce

Braised feather blade of beef

served with dauphinoise potato, green beans and red wine jus

Roasted fillet of salmon

served with herbed new potato cake, broccoli and white wine sauce

Cauliflower and lentil pie (v)

served with roasted vegetables

Vanilla cheesecake

served with strawberry ice cream and strawberry sauce

Chocolate brownie

served with vanilla bean ice cream

Sticky toffee pudding

served with butterscotch sauce and toffee fudge ice cream

Freshly brewed coffee

ADDITIONAL EVENING GUESTS

2023	£85.00 per person £45.00 per child (12 years and under)	£20.00 per person
2024	£93.00 per person £49.00 per child (12 years and under)	£22.00 per person
2025	£102.00 per person £53.00 per child (12 years and under)	£24.00 per person





PEARL *Package*

A traditional wedding package, that allows you to personalise your special day.

PACKAGE INCLUDES

Reception drinks
½ bottle of house wine with wedding breakfast
3 course wedding breakfast
Toast drinks
6 item evening buffet
Red carpet on arrival
White carpet for aisle
Chair covers and sashes
Tablecloths, cutlery and crockery
Cake stand and knife
Wedding coordinator
Executive suite the night of the wedding
Tasting of chosen wedding breakfast

Terms & Conditions apply

MENU

Roasted butternut soup (v)

served with truffle honey granola and sour cream

Chicken liver parfait

served with toasted brioche and caramelised red onion chutney

Smoked salmon tian

served with pickled cucumber, buttermilk dressing and toasted sourdough

Slow cooked pork belly

served with braised hispi cabbage, duchess potato, baked apple puree and apple cider jus

Roasted rump of lamb

served with charred gem lettuce, roasted cauliflower, mange tout and lamb sauce

Grilled seabass

served with herbed new potatoes, green beans and white wine sauce

Wild mushroom risotto (v)

served with parmesan and rocket salad

Baked lemon tart

served with raspberry sorbet

Toffee and honeycomb cheesecake

served with chocolate sauce

Treacle tart

served with whipped mascarpone

Freshly brewed coffee

ADDITIONAL EVENING GUESTS

2023	£100.00 per person £50.00 per child (12 years and under)	£20.00 per person
2024	£110.00 per person £55.00 per child (12 years and under)	£22.00 per person
2025	£121.00 per person £60.00 per child (12 years and under)	£24.00 per person



DIAMOND Package

Everything you need for your special day,
so you can sit back and enjoy the planning experience.

PACKAGE INCLUDES

Reception drinks
Selection of 3 canapes
½ bottle of house wine with wedding breakfast
Toast drinks
8 item evening buffet
Red carpet on arrival
White carpet for aisle
Cake stand and knife
Chair covers and sashes
4 course wedding breakfast
Tablecloths, cutlery and crockery
LED backdrop or flower wall
Menus
Table plans
Centrepieces
Wedding Coordinator
Executive suite for the night of the wedding
Tasting of chosen wedding breakfast

Terms & Conditions apply

MENU

Whisky cured salmon

Served with wasabi emulsion, pickled mooli and puffed wild rice

Smoked beef carpaccio

Served with pickled mushrooms, onion emulsion, truffle and caper dressing

Heirloom tomato salad (v)

Served with whipped goats curd, chive and parmesan crisp

Salsa verde marinated pork fillet

Served with wholegrain mustard mash, pickled red cabbage and roasted tender stem broccoli

Roasted pave of sirloin beef

Served with potato terrine, celeriac fondant, heritage carrot and bordelaise sauce

Roasted shetland cod

Served with cauliflower puree, spiced roasted cauliflower, pickled grapes and lemon beurre blanc

Sundried tomato and olive arancini (v)

Trio of chocolate truffle

Served with salted caramel ice cream

White chocolate and strawberry cheesecake

Served with champagne sorbet

Raspberry and almond frangipane tart

Served with clotted cream ice cream

Coffee and petits four

ADDITIONAL EVENING GUESTS

2023	£135.00 per person £60.00 per child (12 years and under)	£25.00 per person
2024	£148.00 per person £66.00 per child (12 years and under)	£27.50 per person
2025	£162.00 per person £72.00 per child (12 years and under)	£30.00 per person





CHILDREN MENU

Houmous and crudites

Tomato soup

Cheesy garlic bread

Pork sausages

With mashed potatoes and peas

Mac and cheese

Mini fish and chips

With chips and peas

Roast chicken and chips

With baked beans

Warm chocolate brownie

With vanilla ice cream

Fruit salad

2 Scoops ice-cream

Ask for today's flavours

EVENING BUFFET MENU

HOT SELECTION

Thai fish cake with siracha mayonnaise

Crispy chicken tenders

The abbey slider

Bbq glazed chicken wings with spring onion and sesame

Crispy sweet chilli prawns, onion bhaji (v)

Vegetable spring rolls (v)

Halloumi and roasted vegetable skewers (v)

COLD SELECTION

Selection of traditional finger

Sandwiches

Selection of soft white rolls

Assorted wraps

Pork pie and piccalilli

Sausage roll with wholegrain mustard mayonnaise

Goats cheese and red onion tart (v)

Leek and westcombe cheddar quiche (v)

Feta and sundried tomato vol-au-vent (v)

5, 6 or 8 items depending on package

Additional items at £3.50 per person





BBQ BUFFET MENU

(Minimum 50 covers)

Pure 100% ground beef burgers and fried onions

Jumbo hot dog

Bbq chicken thigh

Vegetable skewers

2 Bone bbq ribs

Mini corn on the cob

Jacket potato, sour cream and chives

Flour baps

Mixed salad platter

Coleslaw and potato salad

Assorted dressings

£7.50 supplement per person on Crystal and Pearl Packages

Additional guests £25.00 per person

HOG ROAST MENU

(Minimum 80 covers)

Hog roast

Apple sauce and sage seasoning

Selection of floury baps and bread

Mixed salad, tomato, cucumber, mixed pepper, red onion and lettuce

Coleslaw

Supplement of £10.00 per person on Crystal and Pearl Packages

Additional guests £25.00 per person





CANAPES

HOT SELECTION

- Goats cheese and beetroot tartlet (v)
- Smoked salmon and dill cream cheese blini
- Heirloom tomato and feta bruschetta (v)
- Garlic and herb pinwheels (v)
- Cherry tomato and bocconcini pesto skewers
- Chicken liver parfait and red onion marmalade
- Mushroom vol-au-vent

COLD SELECTION

- Truffle arancini (v)
- Braised pork belly and apple sauce
- Tikka chicken on mini poppadum
- Mini leek and cheddar quiche
- Mini yorkshire pudding, roast beef and horseradish
- Mini fishcake and tartare sauce
- Tempura prawns and sweet chilli sauce

£7.50 supplement per person on Crystal and Pearl Packages for a selection of 3 canapes
(included in Diamond Package)

Additional guests £7.50 per person

EVENING ONLY ROOM HIRE CHARGES

	FRIDAY	SATURDAY	SUNDAY
2023	£750.00	£1000.00	£750.00
2024	£1000.00	£1250.00	£1000.00
2025	£1250.00	£1500.00	£1250.00





OPTIONAL ADDED EXTRAS

Civil ceremony onsite	From £300.00
Canapes	From £7.50 per person
Upgrade to champagne toast	From £5.00 per person
Additional buffet items	From £3.50 per item per person
Upgrade to bbq	From £7.50 per person
Wine with the meal	From £4.50 per person per glass
Upgrade to hog roast	From £10.00 per person
Resident dj	From £375.00
Cheese board	From £75.00 Per table of 8 - 10 - 12
Cocktails for reception drinks	From £4.00 Per person
Love letters	From £250.00
Initials	From £150.00
Photobooth	From £400.00 (3 hour, staffed, unlimited instant prints)
Flower wall	From £250.00
White led backdrop	From £250.00
Candy cart	From £130.00
Centrepieces	From £15.00 per table
Live pianist	From £200.00 per person
Live singer	From £200.00 per person

T&C's

Prices may change based on supplier charges

TERMS & CONDITIONS

HOW TO BOOK

You are most welcome to visit the hotel and discuss your personal requirements with a member of the sales team. A provisional booking can be made and will be held for 7 days, pending payment of the appropriate booking fee.

BOOKING FEE & PAYMENT

All booking fees/administration charges are non refundable or exchangeable and will be deducted from the final balance.

A booking fee/administration charge of £1000.00 is payable within seven days of your booking. A further £1000.00 payment is required at your six month appointment.

Final payment is due six weeks prior to your wedding date. Failure to pay a booking fee/prepayment may result in The Abbey Hotel cancelling your booking.

CANCELLATION TERMS

If you cancel a booking, we may have difficulty rebooking the space. Therefore, if you cancel your wedding reception, we will keep all of the booking fee/administration charge/pre payment paid in relation to costs incurred. We will endeavour to re sell any cancelled space thus reducing the cancellation fee applicable less any costs incurred by The Abbey Hotel. Booking date until 1 month prior to your wedding day: Forfeit any booking fee/administration charges/pre payment made.

Less than 1 month prior to your wedding day: 100% of the total booking value, based on contracted minimum numbers.

All cancellations must be made in writing and signed by both parties in the couple.

MINIMUM NUMBERS

Crystal Package Minimum of 40 adult guests
Pearl Package Minimum of 40 adult guests
Diamond Package Minimum of 50 adult guests

APPOINTMENT PROCEDURE

You will be required to liaise with a designated member of our team to arrange suitable appointments.

CONFIRMATION OF FINAL DETAILS AND PAYMENT

Final numbers and details must be confirmed at least one month prior to your wedding date, at this point the final account will be presented for payment.

WRITTEN QUOTATIONS ARE AVAILABLE ON REQUEST.

PRICES QUOTED ARE FOR 1 CALENDAR MONTH FROM THE DATE OF ISSUE AND INCLUDE VAT AT THE CURRENT RATE. THE HOTEL RESERVES THE RIGHT TO CHANGE ANY PRICE DUE TO CIRCUMSTANCES OUTSIDE ITS CONTROL.

A 30 day notice of this price increase will be given in writing.

CHILD AGES

Children under 2, free of charge. Children aged 2-12, charged at child prices. Children over 12 will be charged as adults but alcoholic drinks will be replaced with fruit juice alternative.



THE
Abbey HOTEL

“
Start creating your perfect wedding
day to treasure forever... ”

For more information on our packages,
please contact our dedicated Wedding Co-ordinator
01527 406600
events@theabbeyhotel.co.uk

theabbeyhotel.co.uk
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