

THE
INN AT WHITEWELL
— Forest of Bowland —
NEAR CLITHEROE, LANCASHIRE.

WEDDINGS

Marquee



THE
INN AT WHITEWELL

— *Forest of Bowland* —

Near Clitheroe, Lancashire. BB7 3AT
Telephone: 01200 448222 Fax: 01200 448298
www.innatwhitewell.com

— *Weddings at the Inn at Whitewell* —

Dear Sir / Madam

Thank you for your interest in holding a wedding reception here at the Inn.
Enclosed are sample menus, wine list, and other information, which you may find useful.

We aim to produce seriously good food at every occasion, therefore the enclosed menu is not exhaustive but merely indicative. These are dishes that we know work for larger parties. We change elements throughout the seasons and are keen to source as much of our produce locally as we are able.

The Inn has 23 guest bedrooms, all are non-smoking and all of which are very individual with good pictures and decent furniture. Some guests have difficulty choosing their favourite; again the best way to judge is to have a look round. We will happily give you a tour at any time but to have the greatest chance to view the most rooms, mornings after check out are recommended.

We are licensed to hold civil ceremonies here at the Inn. To book the Registrar you will need to call Lancashire Registration service on 0300 123 6705 or 01772 221 621. Also the church next door, St Michaels, is keen to accommodate blessings or services, the Church administrator Mrs Elsie Miller is always happy to discuss the options, her number is 01995 611 68. We have our own marquee perched on the banks of the River Hodder, which is a great venue for winter or summer receptions.

We do have a list of familiar suppliers whom we have had experience of, from pianists to florists, but you are free to book anyone of your choice.

We have our own wine merchants business, which enables us to offer an unusually extensive wine list, please ask Emma for details.

If you would like to find out more about us, please speak to one of the team, Emma, Andrea or Jo who handle all the big parties. To arrange a chat with one of them just phone ahead, their direct line is detailed below.

Yours sincerely

Yours Sincerely


Charles Bowman

Email - emma@innatwhitewell.com
Direct Line: 01200 448733

Fact File

The following is designed to help you organise a party here at the Inn, it is not a good substitute for conversation and we will happily answer any questions you might have.

Booking

We require you to read and sign our Booking Conditions and pay a £500.00 deposit on confirming your chosen date. This is a non refundable payment. We would also advise that a discussion with the wedding team prior to confirming is essential, at this stage you can roughly discuss numbers and generally get a feel for how you would like your wedding day to work. Then you can relax until 4 months before your wedding date, at this point you will need to meet with the team again to catch up, discuss food and drink options and table plans. One month prior to the wedding day you will need a final meeting to confirm numbers and dot I's and cross t's.

Price Increases

We only increase our bedroom and wedding tariff on April 1st. We intend to increase our prices modestly and as such any previous prices noted will be subject to the annual increase.

Civil Ceremonies

We are licensed to hold civil ceremonies for up to 75 guests in our main dining room. The cost to the Inn is £360.00. You will need to contact Lancashire Registration Service directly to arrange for the Registrar to attend and sort out the legalities. As soon as the legislation changes we will apply for a license which allows marriages outside. The earliest civil ceremony in our main room is 4.00pm, this allows any previous lunch customers to leave in a relaxed fashion.

Marquee

We have for a number of years hired out our own marquee, it is the perfect space for a reception of 60 to 150 (with parties above guest numbers of 120 we do need to remove the dancefloor), if you are wanting to formally seat more we can hire a pod to extend this further. Our planning restrictions have changed and we are now only able to keep the marquee up from May to September and there after, only when we have a party booked. The cost to hire the marquee in 2014 is £1,050.00 Sunday to Thursday, £1,250.00 Fridays and £1,450.00 Saturdays and Bank holidays, this includes all tabling, seats and our own white or cream linen.

Confetti

Please could you ask your friends to resist the temptation.

Times

The earliest your wedding party can arrive is 3pm however the best time to begin a wedding at Whitewell is after 4.00pm this ensures we have cleared away our lunch time customers and allows your guests better access to parking and the rest of the Inn. We advise having between an hour to an hour and a half for your drinks reception to give you time to have pictures taken and enjoy some mingling time without your guests getting too hungry! The wedding breakfast itself takes approximately 2 hours based on having 3 courses. Remember to factor in time for speeches before deciding what time to invite evening guests. Our bars close at midnight but we are happy to serve residents a night cap once your other guests have departed. We are not intending to keep you up past 2.00am!

— *Fact File continued...* —

Food

We change our large party menu annually in April, this prevents us from stagnating. As with our other tariffs we endeavour to only increase the prices then but due to seasonal variations this may not always be possible, we will alert you as soon as we are able. Our meal prices start at £35.75 per person.

Evening Food

If it is your intention to supply food in the evening we would recommend you do so for all your guests, not just those who arrive later on.

Bedrooms

It is perfectly possible to reserve some or all of our bedrooms for your party, your wedding deposit will cover these and your guests are not required to pay any additional deposit. All we would ask is that you allow us a full two months to re-book any rooms you may not require. Should you not require all the bedrooms we do ask that you take the ones closest to your function room, for the marquee this would be rooms 1,2,3,5,6,7,8 and 11. By far the least confusing option is for you to allocate rooms to whom you please, just provide us with a full list of names, addresses and requirements. Please be aware our earliest check in time is 2.00pm and we would ask you to vacate the bedrooms by 11.00am. We can accommodate 3 early check ins at 12.30pm.

The Piggeries

The Piggeries is a holiday let within the Whitewell grounds. There is a minimum 3 night stay required for all bookings and we also ask for a separate £500 deposit if you wish to book. The full balance is payable 10 weeks before the start of the rental.

Extra Beds

Some rooms do have sofa beds, these are not designed for adults. We have three put up beds which are single and can be used for adults. Any extra beds are charged @ £35.00 per person inclusive of breakfast.

Wedding Cakes

Cake making and decorating is a very specialised field and one the Inn currently is not geared up for. We also live in total fear of one of these master pieces being damaged, please confirm with your cake maker that they only deliver on the day of the wedding. Alternatively you may wish to have something a little different with a Cheese Wedding Cake – which we are able to provide for you. Ask Emma for details!

Fireworks

Over the years we enjoyed many enthralling displays, sadly we were a little ignorant as to the damage and annoyance these were causing to our neighbours and their livestock. In the interests of good relations and importantly, better lamb and beef, we have stopped any further displays.

Top Tables

Our usual tables are round seating 8 to 10 people. We have an oval style top table if you prefer not to have a round and we can also accommodate a long top table depending on guest numbers.

Deposits

After confirming your interest and securing a date we would ask for a further £1500.00 six months prior to your wedding. One month prior to your actual wedding, we would ask for 75% of the estimated final bill inclusive of the £2000.00 already paid. Naturally an invoice and full reconciliation will be prepared on the wedding day, we do not expect this to be paid immediately but would ask if you could prioritise this on your return from your honeymoon.

— Suppliers list... —

Supplementary information for weddings and parties

The following information is intended to assist you in planning your function. Listed below are details of florists, photographers, D.J's etc, but you are free to book anyone of your own choice.

Vicars and Registrar

St. Michaels Church, Whitewell
Mrs Elsie Miller - Administrator

01995 61168

Registrar

Mrs. Elizabeth Bristol
(request Clitheroe/Accrington area)

0300 123 6705

01772 221 621

St.Helens Church, Waddington

01200 423589

Photographers & Videographers

Kent Photography

www.kent-photography.co.uk

01200 441393

Abigail & Eye Photography

www.abigailandeye.co.uk

07980 820283

Weddings by Michael

www.weddingsbymichael.co.uk

01282 617752

Jonathan Kenyon

www.jonathankenyon.co.uk/

07764461756

Severnsjones Photography

www.severnsjones.co.uk

01200 538028

Lisa Aldersley photography

www.la-photography.co.uk

01204 407149

Malkin Photography

www.malkinphotography.co.uk

01200 446722

07733 010915

Tim Simpson

www.timsimpsonphotography.co.uk

07790 787732

Alexander Duncan – Videographer

www.alexduncanweddings.co.uk

077533 97786

Paul Cryer – Videographer

www.freezeframeproductions.co.uk

01772 433907

Jim Whitham Photography

www.jimwhithamphotography.co.uk

07818 045390

0161 7282883

Memories Like This (Ian)

www.memorieslikethis.co.uk

07526 502718

Suppliers list cont...

Chair Covers & Coloured Table Linen

Creative Cover Hire	www.creativecoverhire.co.uk 01772 614 461
Simply Bows and Chair Covers	www.simplybowsandchaircovers.co.uk 07584 026 981

Florists

The Flower Shop	www.theflower-shop.co.uk 01200 422435
Flower Design	www.flowerdesign.co.uk 01253 727 722
Margaret Mason	www.margaretmason.co.uk 01772 253858
Beautiful Brides Bouquets - contact: Sonje Jones	01253 749858 01253 829931
Flowers With Passion	www.flowerswithpassion.co.uk 01772 866171

Wedding Stationery & Seating Plans

Etched (Bespoke Stationery) - contact: Claire	07919 186 848
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Bridal Gowns, Bridemaids

Especially For You - contact: Carol Hart	www.especiallyforyoubridal.co.uk 01772 785334
Orchid Design	www.orchiddesignsuk.com 01200 428078

Vocalists

Howard Wing (Also Master of Ceremonies)	www.howardwing.co.uk 07855 420806
Rebecca Joy	www.rebeccajoy.co.uk 07833 210789
Richard Cropper (Singer and DJ)	www.richardcropper.co.uk 07969 882090
Wayne Farrow	www.waynefarrow.co.uk 07818 088 865

— *Suppliers list cont...* —

Pianists

Dave Price www.davepricemusic.com
07969 850601

Eric Ainsworth 01200 423166

Modern Jazz Trio

The Palm Trio Justin 07789 740191
Simon 07979 556243

String Quartets

Ruth Dyer 01772 616124
01772 873480

Bridgewater Alison Williams
07754522595

The Leighton Jones String Quartet 01925 759672

Harpist

Fiona – Katie Roberts 01535 642581

Flautist

Laura Seddon www.weddingflautist.com
0789431 2009

Magician

David Lancaster www.davidlancaster.co.uk
01524 66913
07803 040897

Ricky Reid contact@rickyreidy.com
07951 936 036

Colin Green www.colingreensmagic.com
07809 428 411

D.J.s & Master of Ceremonies

P C Roadshows www.pcrowadshows.com 01254 660231
phil@pcroadshows.com 07881 912303

Dance Floor Couture www.dancefloorcouture.co.uk 08001182896
robin@dancefloorcouture.co.uk 07827 911854

C & C DJ Factory www.ccdj.co.uk
07917 102751
07595 726953

Gary Mills www.djgarymills.co.uk 01253 893814
djgarymills@talktalk.net 07920 102370

Toastmaster

Stephen Sanders

www.toastmastermc.co.uk
stephensanders@toastmastermc.co.uk
01942 879569

Opera

The Singing Servers

www.occasion.org.uk
01462435728

Live Bands

Ips0 Facto

www.ipso-facto.co.uk
07900 828754

The Deadbeats

www.deadbeatsband.co.uk
07710 971622

Flaxmere Ceilidh Band

www.flaxmere.co.uk
01606 888551

Union St Ceilidh Band

www.unionstreetband.co.uk
07745 493135

Other Entertainment

C J Tazz Entertainments
Casino Tables, Comedians etc

www.cjtazz.co.uk
01253 395540
07939 126717

Hairdressers & Makeup

Kirsty Eaton

www.kirstyeaton.co.uk
07739 409892

Silhouette Skincare - contact: Gayle Edmondson
(Beauty Treatments, Wedding Packages, Make Up)

01282 816 713

Becky Maguire
Wedding Hair

07783 376 830

NSJ
Wedding Hair

01772 782 273

Emma Liberty
Makeup

07864 912 017

Laura Coupland
Makeup

01200 448 637
07891 229116

Elle Knowles
Makeup

07577 784452

Bespoke Chauffeur Service/Wedding Cars/Coach Companies

G & K Prestige Travel	01204 61108
Garry Cunliffe	07740 707025
Get Me A Coach	www.getmeacoach.com 0845 619 3444
Malvern Wedding Cars	www.malvernweddingcars.co.uk 01257 471 755

Cakes

Specialised Cakes –Joe & Janine Hargreaves	01282 700887
The Little House of Cupcakes	www.thelittlehouseofcupcakes.co.uk 07985283569 01253 822151
Champagne Cakes	www.champagnecakes.co.uk 01772 784476
Love Sweet Things	www.lovesweetthings.co.uk 01282 852365

Ice Cream Carts

Uncle Bob's Ice Cream	www.unclebobsicecream.co.uk 01995 61515 07761244230
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Balloons

Dewhurst's Celebration Balloons & Centre Pieces Malcolm & Vivien	www.celebration-balloons.co.uk 01772 861190
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Honeymoon Consultants and Gift Registry

Travel Counsellors: Jakki Hatton	jakki.hatton@travelcounsellors.com
Honeymoon & Gift Registry	0845 058 8044
Dreamcatcher Travel: Andy Schofield	www.dreamcatchertravel.co.uk 01200 442147 07545 493902

Bed And Breakfast Establishments

Chapel Cottages
Bashall Eaves
Near Clitheroe
BB7 3DA
01254 826084

Hodder House Farm
Mitton Road
Bashall Eaves
B7 3LZ
01254 826328

Rakefoot Farm
Chaigley
Nr Chipping
BB7 3LY
01995 61332

Mrs D Whittaker
Wood End Farm
Dunsop Bridge
Clitheroe
BB7 3BE
01200 448223

Self Catering Cottages

Wolfen Mill
Chipping
PR3 2G
01995 61574

Deer Cottage
Cow Ark
Nr Clitheroe
BB7 3DG
01995 61865

Mrs Lyn Ollerton
Pale Farm Cottage
Moss Lane
Chipping
PR3 2TR
Tel:01772 783082

Bleasdale Cottages
Bleasdale
Nr Chipping
PR3 1UY
01995 61343

Hotels

The Gibbon Bridge
Chipping
Preston
01995 61456

Northcote Manor
Northcote Road
Blackburn
Lancs
01254 240555

Mitton Hall
Mitton Road
Clitheroe
BB7 9PQ
01254 826544

Ferraris Country House
Chipping Road
Thornley
Longridge
01772 783148

The Preston Marriott Hotel
Group Bookings
Garstang Road
Broughton
Preston
PR3 5JB
01772 864087
(Competitive Rate Given
For Group Bookings)

Pubs with Rooms

The Parkers Arms
Newton in Bowland
Nr Clitheroe
BB7 3DY
01200 446236

The Hark To Bounty
Slaidburn
Nr Clitheroe
BB7 3EP
01200 446246

— 2014 / 15 Menu —

We endeavour to use only the best and freshest ingredients in all our recipes. The following menu is by no means exhaustive but is indicative as to the types of dishes that are successful for larger parties. We have deliberately excluded reference to cold buffets, as we are dubious of their value for bigger parties. Due to the increased costs associated with our marquee our meal prices start at £35.75. Please choose one option from each course and a vegetarian option.

Canapes

Selection of 3 @ £7.95 per head

Red onion and goats cheese crostini
Pâté en croute
Smoked salmon on brown bread
Homemade sausage and apple roll
Spinach and quail egg tartlet
Farnsworths chipolatas and pancetta, mustard dip
Mini beef burger, caramelised onion
Tartar of tuna, mango, ginger and soy
Garden pea shooter, poppy seed straw

Soups & Starters

@ £6.25 per head

Plum tomato and basil oil
Pea and ham soup with crispy leeks
Butternut squash with fresh coriander and toasted pinenuts
Leek and potato
Cream of mushroom with herb croutons
Cream of courgette and rosemary
Cream of sweet potato, sour cream and chive
Cream of fennel and white onion

Starters

Ballymaloe chicken liver pâté and Cumberland sauce with warm toast	£6.80
Smoked salmon, smoked for 24hrs by Giles our fishmonger, using a blend of oak and alder chippings	£8.95
Home cured gravadlax of salmon, sweet dill mustard dressing, pickled cucumber and shallots, salad leaves	£8.95
Potted Cornish crab, avocado puree, pickled cucumber, toasted croutes	£8.25
Confit Goosnargh duck leg, basil and olive mash, warm tomato and broad bean dressing	£7.75
Thai chicken salad with beansprouts, snow peas and carrot, spicy peanut sauce, crispy onions, sweet chilli	£7.75
Baked goats cheese salad, topped with a red onion marmalade and wrapped in filo pastry, crushed tomatoes	£7.25
Whitewell fishcakes with lemon mayonnaise	£8.00
Fresh Mozzarella, plum tomato and basil salad, garlic and herb croute and balsamic vinegar	£7.25

Main courses

Roast saddle of Burholme lamb, apricot and smoked bacon stuffing, red wine jus	£25.50
Roast sirloin of Burholme beef, served pink with a Yorkshire pudding and caramelised onion sauce	£25.50
Roast breast of Goosnargh chicken, leek, sage and onion potato cake, mushroom duxelle, parsnip puree and red wine jus	£19.50
Confit Shoulder of Burholme Lamb, champ potatoes, soft onions, pea puree and rosemary jus	£21.00
Baked fillet of salmon, topped with a fine ratatouille of vegetables and wrapped with filo, roast tomato and pepper coulis	£20.50
Roast breast of Goosnargh Chicken, anna potatoes, caramelised onions, fennel puree & red wine jus	£19.50
Homemade Lancashire cheese & onion pie, topped with champ potato and brown sauce	£17.50
A stroganoff of button mushrooms and sweet peppers, cooked in a creamy sauce, flavoured with paprika and brandy, braised rice	£17.50

Puddings

@ £7.00 per head

Sticky toffee pudding with toffee sauce and pouring cream	
Lemon tart, glazed with brown sugar, berry compote, raspberry coulis	
Vanilla crème brulee with homemade cookies	
Lemon meringue cheesecake with blackcurrant compote	
Apple, cinnamon and sultana crumble tart, vanilla cream and crème Anglaise	
Millionaires torte, shortbread biscuit base, toffee mousse, chocolate jelly, milk chocolate sauce	
Chocolate brownie, with vanilla cream and dark chocolate sauce	
Plum and almond Bakewell tart, served with vanilla cream sauce	
Raspberry, white chocolate and Amaretto trifle, homemade Lancashire toset cakes	
Cheese Board - Butlers blacksticks blue and grandma Singletons Lancashire with our own homemade chutney, grapes and biscuits	£8.00pp or £30p/tb
Whitewell's own blend of Arabica Coffee served with homemade shortbread	£3.00

Evening Supper

Selection of Handmade Pies, pickled red cabbage	£7.00
Bangers and Champ with Onion Gravy	£8.00
Roast Pork Loin Barms with Apple Sauce	£5.00
Bacon & Sausage Barms	£4.25
Large Bowls of Chips	£6.00
Large Bowls of Wedges	£8.00

All prices are subject to confirmation due to seasonal availability.

— Wedding Wine List —

A full list of all the Inn's wines is also available should you be unable to find anything suitable on this list. Please note we keep the vintages as accurate as possible but they are liable to change.

Champagne

113 GALLIMARD, Cuvée Reserve, Brut N.V. £39.50

A modern hand-made Champagne made from 100% Pinot Noir, grown by the Gallimard family themselves. This allows them to control the quality and price of the fruit which few other producers are able to do. Clean and fresh made in the rounded Gallimard style with a soft, elegant finish.

114 GALLIMARD ROSE, Brut N.V. £47.00

100% Pinot Noir from fruit grown in the Gallimard vineyards. Bright partridge-eyed rosé in colour with soft red fruit aromas with a gentle mousse and a fleshy finish. A fine aperitif but with enough body and character to accompany sea-fish and poultry.

118 POL ROGER, White Foil, Brut N.V. £65.00

This was Sir Winston Churchill's favourite due to the greater use of reserve wines in the final blend, which is made from equal amounts of each of the three Champagne grapes. An exquisite wine which exhibits slight Burgundian mealy notes, with a cleansing silky finish.

Sparkling wine

106 CHARLES PELLETIER GRAND RESERVE, BLANC DE BLANCS £24.50

Méthode Traditional, France. Made by the Champagne method, this very decent sparkling wine is ideal as an aperitif. It is fun, fresh and elegant.

211 CHARLES PELLETIER GRAND RESERVE, ROSE £25.50

Méthode Traditional, France. Made using Pinot Noir. Fresh and with enough weight and fruit to be enjoyed with or without food.

109 PROSECCO SPUMANTE, DONNA TREVIGIANA £27.50

Delightfully fresh sparkling wine from the Northern Italian region of Veneto. Crisp and fresh with lovely citrus characters.

White wine

711 ALOE TREE Chenin Blanc 2013, South Africa £16.20

Crisp and fresh with a decently long finish. Chenin Blanc is S. Africa's leading white grape, and this particular one is ideal with or without food.

770 VILLARRICA Sauvignon Blanc 2013, Maule Valley (Chile) £17.90

Wonderfully crisp with a zingy palate of tropical fruits. Grassy and fresh, this wine offers more than many may expect from Chilean Sauvignon.

759 PACIFICO SUR Chardonnay 2013, Curico Valley (Chile) £18.50

Delightfully easy to drink, this Chardonnay from Chile is unoaked, so the fruit does the talking with aromas of melons and white peaches and a long finish.

- 355 LA CASADA Pinot Grigio 2013 Pavia, IGT Italy** **£18.50**
 We sell buckets of this lovely modern Pinot Grigio from Veneto. Fresh and crisp, it has gorgeous aromas of pears and apples and a full flavour and pronounced fruit.
- 603 APPLE TREE Chardonnay 2011 – NSW, (Australia)** **£24.50**
 Very tasty Chardy from the cool climate region of Orange in NSW. Unoaked, it reveals delightful flavours of peach, grapefruit and fig. Fresh, with good acidity, it is a great glass of wine.
- 680 FAIRHALL DOWNS Sauvignon Blanc 2013 - Marlborough (NZ)** **£28.50**
 This is Marlborough Sauvignon at its best. Wonderfully complex and powerful on the nose this is an intense wine with bags of tropical fruit and great concentration of flavour. One of the best wines on the list, this is quite stunning.

Rose wine

- 497 CASTILLO DEL MORO Tempranillo Shiraz Rose 2013 - Castillon (Spain)** **£16.20**
 Fresh with good acidity. Tasty flavours of summer berries, it is a pleasure to knock back, morning, noon and night! Top value too.
- 368 Ch. MONTAUD 2012 – Provence** **£24.00**
 Classic Provence rose (even down to the fancy bottle!). With a charming peachy orange colour and with aromas of summer fruits, it is pure elegance in a glass. Despite its' very pale hue it has good weight and goes amazingly well with many foods.

Red wine

- 472 CASTILLO DEL MORO Tempranillo Shiraz 2012 - Castillon (Spain)** **£16.20**
 Plenty of lovely summer berry fruit flavours from the Tempranillo, backed up with a hint of spice from the Shiraz. Easy drinking and ever so gluggable, it never fails to hit the mark.
- 774 VILLARRICA 2012 Merlot, Maule Valley (Chile)** **£17.90**
 A no nonsense wine, precisely what you should expect from a Chilean Merlot. Full of plums and red fruits with mild tannins and light to medium body, an ideal red for any occasion.
- 356 TERRES D'ORB 2012, Languedoc** **£19.50**
 Gorgeous blend of Cabernet Sauvignon, Merlot, Carignan and Grenache from Southern France. Full of dark fruit flavours together with some classic Languedoc savoury character. Awesome value too!
- 144 CHATEAU TERREFORT LESCALLE 2011, Bordeaux** **£23.90**
 Merlot dominant (65%) Bordeaux with generous plummy flavours on the palate, and hints of blackcurrants and a touch of spicy earth. Easy drinking with good weight, it suits fowl, red meat and game equally well.
- 620 APPLE TREE FLAT Shiraz 2011, NSW (Australia)** **£24.50**
 Extremely tasty cool climate Shiraz from the Orange region of country New South Wales. With beautiful plum, blackcurrant and a hint of violets on the nose, it smells gorgeous and palate is as tasty with dark berry fruit and a touch of spice and black pepper. Classic Shiraz really.
- 679 BANDA AZUL Crianza 2009, Rioja (Spain)** **£25.00**
 All the grace and silkiness you could want from a young Rioja. Lots of cherry, plum and spicy flavours combined with hints of vanilla from aging in American oak. Top value Crianza.

Beverage Options

Reception Drinks

Kir Royale (with sparkling wine)	£5.00 per glass
Kir Royale (with champagne)	£7.50 per glass
Peach Bellini's (with sparkling wine)	£5.00 per glass
Peach Bellini's (with champagne)	£7.50 per glass
Pimms	£4.90 per glass
Alcoholic Fruit Punch	£4.70 per glass
Non-Alcoholic Fruit Punch	£1.75 per glass
Winter Pimms	£5.50 per glass
Mulled Wine	£4.00 per glass
Mulled Cider	£3.00 per glass
Bottles of Peroni	£4.00 per bottle
Jugs of Orange Juice	£7.50

If you would like a glass of fizz for each guest (please see wine list) we can get 6 glasses out of a bottle.

Wine

Please see wine list. We advise that half a bottle per person is an ample amount but feel free to allocate more... or less!

Toast Drink

Please see wine list and choose which fizz you would like, divide your number of guests by 6 to work out how many bottles you will require. For example for 90 guests 15 bottles of your chosen fizz will be required.

Room Rates

Sunday - Thursday from 1st April 2014

<i>Room No.</i>	<i>Double</i>	<i>Single</i>
1 Front of House Double-bedded	£160	£120
2 Small Front Double-bedded	£125	£90
3 Riverside Double-bedded	£190	£142
4 Front of House Double-bedded	£160	£120
5 Riverside Double or Twin	£190	£142
6 Riverside (Suite) Double-bedded	£215	£170
7 Riverside Double-bedded	£190	£142
8 Front of House Double-bedded	£160	£120
9 Gable End Double-bedded	£140	£104
10 Front of House Double or Twin	£160	£120
11 Riverside Double-bedded	£190	£142
12 Front of House Double-bedded	£190	£142
14 Front of House Double-bedded	£190	£142
15 Riverside Double-bedded	£190	£142

<i>Room No.</i>	<i>Double</i>	<i>Single</i>
16 Riverside Double-bedded	£190	£142
17 Riverside Double-bedded	£190	£142
18 Riverside Double-bedded	£190	£142
19 Riverside Double-bedded	£190	£142
20 Riverside Double-bedded	£190	£142
CH21 Coach-house Double or Twin	£190	£142
CH22 Coach-house Double or Twin	£190	£142
CH23 Coach-house Double or Twin	£190	£142
CH24 Coach-house Double-bedded	£190	£142

Double sofa beds available in rooms 5, 6, 7, 8, 10, 11, 12, CH21, 24, 23
 Children up to 12 years sharing a room on a sofa bed - £35.00 per head.
 Travel cots up to 2 years old £6.00.

All room rates include full English breakfast and VAT @ 20%

Peat Fires available in rooms - 3, 5, 6, 8, 11, 12 & 14 at an extra charge of £6.00

The Management reserves the right to alter any charges due to changing conditions.

Room Rates

Friday, Saturday & Bank Holidays from 1st April 2014

<i>Room No.</i>		<i>Double</i>	<i>Single</i>
1	Front of House Double-bedded	£191	£154
2	Small Front Double-bedded	£152	£119
3	Riverside Double-bedded	£222	£174
4	Front of House Double-bedded	£191	£154
5	Riverside Double or Twin	£222	£174
6	Riverside (Suite) Double-bedded	£248	£200
7	Riverside Double-bedded	£222	£174
8	Front of House Double-bedded	£191	£154
9	Gable End Double-bedded	£171	£133
10	Front of House Double or Twin	£191	£154
11	Riverside Double-bedded	£222	£174
12	Front of House Double-bedded	£222	£174
14	Front of House Double-bedded	£222	£174
15	Riverside Double-bedded	£222	£174

<i>Room No.</i>	<i>Double</i>	<i>Single</i>
16 Riverside Double-bedded	£222	£174
17 Riverside Double-bedded	£222	£174
18 Riverside Double-bedded	£222	£174
19 Riverside Double-bedded	£222	£174
20 Riverside Double-bedded	£222	£174
CH21 Coach-house Double or Twin	£222	£174
CH22 Coach-house Double or Twin	£222	£174
CH23 Coach-house Double or Twin	£222	£174
CH24 Coach-house Double-bedded	£222	£174

*This tariff applies to Fridays and Saturdays, Christmas Eve, Christmas Day, Boxing Day, New Years Eve and all Sundays preceding a Bank Holiday

Double sofa beds available in rooms 5, 6, 7, 8, 10, 11, 12, CH, 24, 23
 Children up to 12 years sharing a room on a sofa bed - £35.00 per head.
 Travel cots up to 2 years old £6.00.

All room rates include full English breakfast and VAT @ 20%

Peat Fires available in rooms - 3, 5, 6, 8, 11, 12 & 14 at an extra charge of £6.00

The Management reserves the right to alter any charges due to changing conditions.

Bedroom Template

Name of Wedding Reception: _____

Date of Wedding Reception: ___/___/___ Date Form Returned to the Inn: ___/___/___

Bedrooms marquee side are: 1,2,3,4,5,6,7,8,11

Room No.	Room Type	Name	Special Instructions*
1	Double		
2	Double		
3	Double		
4	Double		
5	Double/Twin		
6	Double		
7	Double		
8	Double		
9	Double		
10	Double/Twin		
11	Double		
12	Double		
14	Double		
15	Double		
16	Double		
17	Double		
18	Double		
19	Double		
20	Double		
CH21	Double/Twin		
CH22	Double/Twin		
CH23	Double/Twin		
CH24	Double		

*Please note sofa beds only to be used for children up to 12 years old. Check-in at 2.00pm, Check-out at 11.00am. If you would like this template emailing to you please email reception@innatwhitewell.com

Bedroom Template

If you would like this template emailing to you please email reception@innawhitewell.com.

Room 1

Name: _____

Address:

Postcode: _____

Room 2

Name: _____

Address:

Postcode: _____

Room 3

Name: _____

Address:

Postcode: _____

Room 4

Name: _____

Address:

Postcode: _____

Room 5

Name: _____

Address:

Postcode: _____

Room 6

Name: _____

Address:

Postcode: _____

Room 7

Name: _____

Address:

Postcode: _____

Room 8

Name: _____

Address:

Postcode: _____

Room 9

Name: _____

Address:

Postcode: _____

Room 10

Name: _____

Address:

Postcode: _____

Room 11

Name: _____

Address:

Postcode: _____

Room 12

Name: _____

Address:

Postcode: _____

Room 14

Name: _____

Address:

Postcode: _____

Room 15

Name: _____

Address:

Postcode: _____

Room 16

Name: _____

Address:

Postcode: _____

Room 17

Name: _____

Address:

Postcode: _____

Room 18

Name: _____

Address:

Postcode: _____

Room 19

Name: _____

Address:

Postcode: _____

Room 20

Name: _____

Address:

Postcode: _____

CH 21

Name: _____

Address:

Postcode: _____

CH 22

Name: _____

Address:

Postcode: _____

CH 23

Name: _____

Address:

Postcode: _____

CH 24

Name: _____

Address:

Postcode: _____