

Your Old Lodge bespoke wedding prices 2012

Deposit to secure your Wedding date: £875.00. Please note that this deposit is non-refundable.

Fees for holding a Civil Ceremony at the Lodge, £675.00. This fee is reduced to £475 if you also hold your reception here.

Wedding breakfasts: From £31.45pp. Buffets start from £12.50 per person. Please see over for details.

Other available options:

Bouncy Castle £75 for half a day, £100 for full day

Canapés: £5pp– please see overleaf for details

Corkage: £12.50 per bottle of Champagne, and £10.50 per bottle of wine.

Chair covers £2.50 per person

Disco using our DJ £240.00 Room charge to hire your own disco £80

Early check-in (12midday instead of 3pm) £40.00 per room. Late check out (1pm instead of 11am) £20.00 per room

Exclusivity £550 Please see our terms and conditions for details of exclusivity

Fireworks: From £25. See over for details. (Please note that firework displays are weather dependant)

Hog roast (min 60) £32.50pp Includes roast pork, bread buns, apple sauce, stuffing, mixed salad, coleslaw & chips/new potatoes.

Marquee in our grounds: £350.00 without bar, £395 with a stocked and staffed bar.

Place cards, up to 50 guests, £35. Over 50 guests an additional charge of 50p per card

Solid silver 18" circular or square cake stand hire £25.

Snow machine- a fun choice for winter weddings- £25.00

Wedded bliss Champagne breakfast, served in your Honeymoon suite: £20 without Champagne, £45 with Champagne.

A bowl of fresh strawberries, with a sexy warm chocolate dip and a bottle of our award winning Champagne, followed by your choice of: Full English Breakfast, or Smoked Salmon and Scrambled eggs.

Your Old Lodge £2012 Wedding breakfast offer- £2012 for 2012!

Includes:

Services of our Wedding co-ordinator

Roast beef Wedding breakfast for 50 guests with choice of fruit crumble or strawberry meringue dessert

Use of our dining room, table settings and linen, uniformed serving staff and bud vases

Glass of bucksfizz to be enjoyed when you choose (either on arrival or after reception)

Evening buffet and use of our dining room at night

Sandwiches and chips in cones for 50 guests

Complimentary parking

You can 'top up' the offer by adding a starter, extra guests or a disco, for example.

This offer is not available Xmas, NY, Valentine's Day and Saturdays in July and August, and cannot be used in conjunction with any other offers, and does not include a reduction in the price of the bedrooms or the honeymoon suite.

Discounts are available for Weekday and Winter Weddings:

Imagine roaring log fires, Mulled wine and Hot Winter Pimm's! For 2012 we have a super offer of 10% discount from the total price of your Wedding, plus a free nights stay in our Honeymoon suite.

Applies 1st Jan to 30th April, and from 1st Oct to 30th Nov (excl Bank Holidays & 14th Feb)

Please note that discount does not apply to bedroom bookings, and is not available in conjunction with the £2012 Wedding offer.

Our suggestions for drinks packages:

Glass of bucksfizz only: £5.25pp

Crystal: £15.95 pp: Glass bucks fizz or orange juice o/a, Glass of any house wine with meal, Glass sparkling wine for your toast

Sapphire: £21.95 pp:

Glass bucks fizz, sparkling wine or orange juice o/a, ½ bottle house wine with meal, Glass Champagne for your toast

Diamond: £28.95 pp:

Glass Champagne/Bucks Fizz/Pimm's or orange juice o/a, plus top ups to the equivalent of a second glass per guest during photos ½ bottle house wine with meal plus a glass of Champagne for your toast

Non-alcoholic drinks package: £10.95 pp:

Glass of orange juice, or non-alcoholic fruit punch, or non-alcoholic sparkling 'wine' o/a,

Glass of non-alcoholic 'wine' with meal plus a glass of non-alcoholic sparkling 'wine' for your toast

Please note that we can only accommodate Wedding breakfasts from 3pm onwards.

Please see our website for current room descriptions and charges, and our current wine list at www.theoldlodgemalton.com

Please note that the price that you pay for your Wedding is calculated using the prices from the year in which your Wedding is held, and not the year in which you pay your deposit.

We would respectfully request that you refer to our terms and conditions prior to booking a wedding with us. Please note that these prices are fixed until 30th June, at which time they may be subject to review.

Canapés:

It's a great idea to offer your guests some canapés to nibble on with their first drink, to keep them entertained whilst you're having your photos, or to stimulate their appetites for your forthcoming Wedding breakfast meal!

We can offer canapés at £5.00pp per 3 canapés or £6.50pp for 4 canapés.

You can choose from a fishy selection, a meaty selection or a veggie selection, or a mixture of all of them. Our canapés are about 2 bites big, and are really tasty!

Proper chips and potato wedges in cones are also available at £2.50 per cone

Sweet canapés, such as fruit skewers or mini chocolate tarts are available on request

Fireworks: *Start your married life off with a bang with a firework displays!*

Monster sparklers: Gives almost 2 minutes of gold and silver sparks

30cm long. Outdoor use only. Use at your own risk!

Costs £1.50 per pack of 4

Love heart rocket: Show someone you love them with this massive red heart effect firework!

A beautiful love heart erupts from this huge rocket– the ultimate way to express your love!

Costs £25.00

First Dance: A short but impressive display that will put a smile on everyone's face.

Lasts approx 5–7 mins, 550 shots, 12 fireworks, Noise rating 8/10

Costs £425.00

Band of Gold: A great selection of fireworks that is certain to sweep everyone off their feet

Lasts approx 5–10 mins, 850 shots, 14 fireworks, Noise rating 8/10,

Costs £595

Diamonds: This jaw-dropping display will truly make your perfect wedding day one to remember.

Lasts approx 10–15 mins, 2850 shots, 77 fireworks, Noise rating 8/10

Costs £1250.00

Please note that fireworks are weather permitting. It is at the discretion of the Old Lodge as to whether fireworks will be permitted. If your display cannot go ahead, you will be refunded the cost of any fireworks that you have purchased. Please note that as we're in a farming region we do not permit sky lanterns at the Lodge.

Please note that firework prices are correct at time of printing, but the prices are set by our supplier, so please check that the prices shown are still current to booking. Thank you.

Wedding Breakfasts 2012: (the price stated includes your Starters, Main Course, Sweets & Coffees)

Starters: Choice of any two from the following list:

Really home made soup served with fresh bread. If you would like a particular type of soup, please request in advance. Popular flavours include: Vegetable, tomato and basil, leek and potato, cauliflower and chive, broccoli and stilton, mushroom and minestrone.

Coarse pork, apple and sage terrine served with a little salad and home-made chutney

Fan of melon with fresh fruit slices and a fruity raspberry coulis. Light, refreshing and popular with just about everyone.

Traditional prawn cocktail with brown bread and butter. The original and still the best.

Smoked mackerel mousse with lemon crème fraiche and brown toast– a light and lemony starter that's full of flavour.

Thai style salmon fishcakes with a coconut and chilli sauce. A super starter that really gets the taste buds going!

Mediterranean style salad with red onions, olives and roasted red peppers. Great Mediterranean flavours shine through in this salad starter.

Smoked chicken breast served with salad and home-made chunky piccalilli. Succulent chicken slices are complemented by the sweet tangy pickle.

Main Courses: Choice of any two from the following list:

Slow cooked lamb shank minty mash and baby onion and rosemary gravy, £35.95

So tender that the meat literally falls from the bone, with a tasty gravy and minty mash this is a fabulous choice for your big day!

Breast of chicken served on bubble and squeak with a tarragon cream sauce, £33.95 (For free range chicken, add £1.50)

Chicken is a popular choice for many people, and the tasty bubble and squeak is certain to please.

Roast Sirloin of Beef served with home made Yorkshire Pudding, roast potatoes and a rich meaty onion gravy, £36.95

By far the most popular choice for Wedding breakfasts, our beef is tender and very tasty, and comes with horseradish sauce served separately

Escalope of pork with sautéed apple slices and Calvados cream, served with baby roast potatoes, £33.95

The tender pork goes wonderfully well with the sautéed apple and the dash of alcohol in the sauce is an exciting addition.

Cod steak with fresh parsley sauce and new potatoes, £34.95

Delicious firm fleshed white fish goes wonderfully with the tasty home-made parsley sauce in this classic flavour combination.

Baked salmon fillet with hollandaise sauce and fresh asparagus spears and new potatoes, £34.45

Delicately flavoured salmon is cooked to perfection and the fresh asparagus and hollandaise make a perfect combination.

Brie and redcurrant tartlets with new potatoes, £31.45

Two hand-filled tartlets, crammed with tasty Brie and zingy redcurrants. Served warm.

Wild mushroom risotto with Chinese five spice and asparagus tips, £31.45

A fabulous flavour packed medley of fresh wild mushrooms makes this classic risotto one of our most popular meat free dishes.

£16.95 Children under 10 can choose a smaller portion of the adult choice, or please chat with your Wedding co-ordinator for other options.

Sweets: Choice of any two from the following list:

Dark chocolate and fresh mint mousse with white chocolate sauce

The use of fresh mint makes this a light and fresh tasting dessert with a decadent edge to it!

Eton mess

A classic dessert made of raspberries, cream and muddled meringue chunks.

Cheesecake– the choice is endless– you choose it, we'll make it!

Our suggestions include raspberry, choc-chip, strawberry, lemon, toffee and Bailey's.

Pecan, fudge chunk and maple syrup meringue tower,

Layers of delicious meringue, freshly whipped cream, nuts and fudge pieces make this dessert look as good as it tastes!

Warm syrup sponge with vanilla custard

Comfort food at its best, this is a great choice for any time of year.

Fruit crumble with vanilla custard

A popular choice for a hot pudding, we will make the crumble with your choice of fruit.

Fresh fruit salad,

Served in a brandy snap basket with a little freshly whipped cream. A fresh and light dessert that's popular with everyone.

Elephants foot,

A large choux bun filled with vanilla pod cream and topped with a silky chocolate sauce.

Please note that it will be necessary for you to provide us with a table plan showing which guest is having which starter and which main course, so that we can serve your meals in an appropriately speedy manner. The table plan is for the kitchen, and does not need to be professionally done.

Vegetarians, children and special diets can all be catered for, and if you don't see anything that you really want, please remember that we can tailor make your wedding breakfast and/or buffet– just discuss your requirements with your wedding co-ordinator!

Buffet Menus 2012: Wedding Evening Buffet Selector

Build your own buffet:

Start with our basic popular buffet choices and then choose what to add

Basic buffet includes:

A selection of open and closed sandwiches, which includes some vegetarian options

Sticky wings. Finger lickin' good, these are chicken wings coated in a tasty sauce

Proper chips with dips (dips include Heinz ketchup, Hellman's mayonnaise and HP sauce if you wish)

Now the fun part! Here is where you tailor make your buffet to your own specifications!

Add any 3 of the following, £16.50 a head

Add any 4 of the following, £18.50 a head

Add any 5 of the following, £20.00 a head

Savoury tartlets (can include vegetarian choices if requested)

Dim sum with sweet and sour sauce (can include vegetarian choices if requested)

Chicken satay skewers with peanut dip

Spicy chicken wings

BBQ spare ribs (nice and meaty, with a tasty BBQ marinade)

Lamb Samosas with minty yoghurt dip

Mini Yorkshire puddings with spicy sausage

Breaded Whitby scampi with home-made tartare sauce

Home-made smoked haddock and dill fishcakes with chive hollandaise

Butterfly breaded prawns

Prawn sesame toasts

Garlic and herb salmon goujons with lemon mayonnaise for dipping

Smoked salmon, cream cheese and dill pate crostini

Vegetable spring rolls

Vegetable Samosas with minty yoghurt dip

Cheese and chive loaded potato skins

Onion bhajis with raita dip (great for beer hunger!)

Jalapeno peppers with sour cream and chive dip

Mozzarella and roast pepper and basil crostini

Mini corn cobs with melted butter

Mini jam and cream scones

Selection of mini Danish pastries

Chocolate coated profiteroles

Mini croissant selection

Fresh fruit mini skewers

Buttylicious buffet option, £12.95 a head:

Bacon sandwiches

Sausage sandwiches

HP sauce and Heinz ketchup for the above

Proper chips with mayo or Heinz ketchup

Chilli with rice, chips or jacket potatoes £12.50 a head

Boeuf Bourginon with rice, £12.50 a head

Individual pork pie, served warm with mushy peas and mint sauce, £12.50 a head

Chicken curry with chips, rice or jacket potatoes £12.50 a head

The above dishes are all super tasty options that will be served at a pre-arranged time and then after that your guests can simply dig in and help themselves!

Add a dressed salmon to your buffet:

A dressed salmon makes a stunning addition to any buffet, is popular and really gives a little bit of 'wow' factor. Cost £2pp

Add cheese and biscuits to your buffet:

A selection of biscuits, grapes and celery, with Cheddar, Brie, Stilton and Wensleydale.

Another one that really hits the spot after a few drinks! Cost- £5.75 per person.