

Packages Include

- Dedicated wedding planner to assist and advise you every step of the way
- Menu tasting and consultation – meet with our chef to personalise your menu and ensure it's perfect for your special day
- Your personal wedding host, who will be there to assist you every minute of your special day
- Base or stand for your wedding cake
- Cake knife for that all important cake cutting
- Red carpet for your arrival
- Table plan, menu & place cards
- White table linen and napkins
- Use of our buggy for photography at the carousel & lake
- Assistance and guidance with preferred suppliers
- Preferred accommodation rates

And our gift to you – Wedding night accommodation for the Bride & Groom and a first anniversary dinner for two in the Parklands Brasserie or The Grill Inn*

*Accommodation is offered in our spacious executive rooms.
Please speak with your Wedding Co-ordinator should you wish to upgrade to a Deluxe or Presidential room.

Please turn over for package prices



Packages Prices

PEARL PACKAGE

Park View Suite £3010

(based on 60 day guests and 100 evening guests)

Hamilton Suite £3460

(based on 70 day guests and 110 evening guests)

Tower Suite £4825

(based on 100 day guests and 150 evening guests)

Pearl additional guests charged at £47.00 per person for full day guests plus £10.00 per person for just evening guests

RUBY PACKAGE

Park View Suite £3800

(based on 60 day guests and 100 evening guests)

Hamilton Suite £4365

(based on 70 day guests and 110 evening guests)

Tower Suite £6075

(based on 100 day guests and 150 evening guests)

Ruby additional guests charged at £58.00 per person for full day guests plus £14.00 per person for just evening guests

DIAMOND PACKAGE

Park View Suite £4800

(based on 60 day guests and 100 evening guests)

Hamilton Suite £5515

(based on 70 day guests and 110 evening guests)

Tower Suite £7690

(based on 100 day guests and 150 evening guests)

Diamond additional guests charged at £77.00 per person for full day guests plus £16.50 per person for just evening guests

MAXIMUM NUMBERS

Park View Suite - 120 day guests / 150 evening guests

Hamilton Suite - 150 day guests / 150 evening guests

Tower Suite - 250 day guests / 300 evening guests

ACCOMMODATION RATES

Weddings are a wonderful opportunity for friends and family to get together, so why not seize the opportunity to and extend your celebrations into the next day over a sumptuous breakfast here at Drayton Manor Hotel.

We are delighted to offer all wedding couples preferential rates for their guests, which includes our fantastic hearty breakfast in the Parklands Restaurant.

Your wedding co-ordinator will be pleased to discuss rates with you for your selected dates.

What better way to extend your celebrations further than a family visit the day after your wedding to Drayton Manor Theme Park? Your wedding co-ordinator will be pleased to arrange tickets at a preferential rate for your guests for the day following your wedding.

Pearl Package

WEDDING BREAKFAST

(TOWER & HAMILTON SUITES)

Cream of tomato soup with a basil & herb crouton

~

Oven roast chicken breast, served with sage & onion, chipolata, bacon roll, bread sauce and gravy

Seasonal vegetables and potatoes

~

Cream filled profiteroles served with a warm chocolate sauce

~

Coffee & mints

PEARL EVENING BUFFET

(TOWER & HAMILTON SUITES)

Your choice of any 5 items from the below:

Cold

- A) Selection of sandwiches
- B) Cheese & pineapple /grapes
- C) Crostini - filled pastry cases (mushroom, ham & cheese, salmon)
- D) Mini Pizza selection
- E) Crudities, carrot, pepper, celery & cucumber sticks with a mayonnaise & chive dip
- F) Cocktail sausages
- G) Fresh cut fruit platter
- H) Chicken satay skewers
- I) Mini vegetarian quiches
- J) Honey glazed chicken drumsticks

Hot

- A) Chicken nuggets with barabeque sauce
- B) Mini vegetarian spring rolls
- C) Breadcrumbed scampi with tartare sauce
- D) Battered onion rings
- E) Potato wedges with garlic mayonnaise

PEARL DRINKS PACKAGE

Glass of house wine on arrival

Glass of house wine with meal

Glass of sparkling wine to toast the Bride & Groom

WEDDING BREAKFAST (PARK VIEW SUITE)

Carrot & coriander soup, flavoured with a hint of orange

~

Lemon and herb marinated chicken, served with house gravy
Seasonal vegetable and potatoes

~

Warm French apple flan, served with warm apple custard

~

Coffee & mints

PEARL EVENING BUFFET (PARK VIEW SUITE)

Your choice of any 5 items from the below:

Cold

- A) Selection of sandwiches
- B) Selection of tortilla wraps
- C) Selection of filled subs
- D) Mini pork pies

Hot

- A) Barbecue chicken drumsticks
- B) Teriyaki glazed chicken wings
- C) Puff pastry sausage rolls
- D) Cocktail sausages with a Dijon mustard dip
- E) Potato wedges with sour cream
- F) Ciabatta pizza pieces
- G) Goujons of plaice with tartar sauce
- H) Salmon kebabs
- I) Lamb Kofta kebabs

ENTERTAINMENT

Disco 'till late



Ruby Package

WEDDING BREAKFAST

(TOWER & HAMILTON SUITES)

Chicken Caesar salad

~

Roasted loin of pork served with an apple and pear cider sauce on a bed of braised red cabbage.

Served with seasonal potatoes and vegetables

~

White chocolate & raspberry crème brulee cheesecake

~

Coffee & mints

RUBY EVENING BUFFET

(TOWER & HAMILTON SUITES)

Your choice of any 7 items from the below:

Cold

- A) Selection of sandwiches
- B) Cheese & pineapple /grapes
- C) Crostines - filled pastry cases (mushroom, ham & cheese, salmon)
- D) Mini pizza selection
- E) Crudities, carrot, pepper, celery & cucumber sticks with a mayonnaise & chive dip
- F) Cocktail sausages
- G) Fresh cut fruit platter
- H) Chicken satay skewers
- I) Mini vegetarian quiches
- J) Honey glazed chicken drumsticks

Hot

- A) Chicken nuggets with barabeque sauce
- B) Mini vegetarian spring rolls
- C) Breadcrumbed scampi with tartare sauce
- D) Battered onion rings
- E) Potato wedges with garlic mayonnaise

RUBY DRINKS PACKAGE

Glass of Pimms & Lemonade on arrival

½ bottle of house wine per person with meal

WEDDING BREAKFAST (PARK VIEW SUITE)

Tomato & mozzarella Salad, served on a crisp leaf salad with balsamic and green pesto dressing

~

Traditional roast sirloin of beef, served with a Yorkshire pudding and rich gravy.

Seasonal vegetables and potatoes

~

Vanilla cheesecake with a bitter chocolate sauce

~

Coffee & mints

RUBY EVENING BUFFET (PARK VIEW SUITE)

Your choice of any 7 items from the below:

Cold

- A) Selection of sandwiches
- B) Selection of tortilla wraps
- C) Selection of filled subs
- D) Mini pork pies

Hot

- A) Barbecue chicken drumsticks
- B) Teriyaki glazed chicken wings
- C) Puff pastry sausage rolls
- D) Cocktail sausages with a Dijon mustard dip
- E) Potato wedges with sour cream
- F) Ciabatta pizza pieces
- G) Goujons of plaice with tartar sauce
- H) Salmon kebabs
- I) Lamb Kofta kebabs

Glass of sparkling wine to toast the Bride & Groom

ENTERTAINMENT

Disco 'till late



Diamond Package

WEDDING BREAKFAST

(TOWER & HAMILTON SUITES)

Pear, walnut & Stilton cheese served on a bed of rocket & watercress

~

Contre fillet of beef foriestiere served with a bacon, mushroom and red wine sauce, Seasonal vegetables and potatoes

~

Caramel centred chocolate box

~

Coffee & petit fours

DIAMOND EVENING BUFFET

(TOWER & HAMILTON SUITES)

Your choice of any 9 items from the below:

Cold

- A) Selection of sandwiches
- B) Cheese & pineapple /grapes
- C) Crolines - filled pastry cases (mushroom, ham & cheese, salmon)
- D) Mini pizza selection
- E) Crudities, carrot, pepper, celery & cucumber sticks with a mayonnaise & chive dip
- F) Cocktail sausages
- G) Fresh cut fruit platter
- H) Chicken satay skewers
- I) Mini vegetarian quiches
- J) Honey glazed chicken drumsticks

Hot

- A) Chicken nuggets with barabeque sauce
- B) Mini vegetarian spring rolls
- C) Breadcrumbed scampi with tartare sauce
- D) Battered onion rings
- E) Potato wedges with garlic mayonnaise

DIAMOND DRINKS PACKAGE

Glass of Pimms & Lemonade or Prosecco on arrival

½ bottle of house wine per person with meal

Glass of Champagne to toast the Bride & Groom

WEDDING BREAKFAST (PARK VIEW SUITE)

Grilled goats cheese with a wild rocket salad and roasted peppers

~

Braised rump of lamb with a rosemary and red wine jus
Seasonal vegetables and potatoes

~

Sticky toffee pudding, with toffee sauce

~

Coffee & petit fours

DIAMOND EVENING BUFFET

(PARK VIEW SUITE)

Your choice of any 9 items from the below:

Cold

- A) Selection of sandwiches
- B) Selection of tortilla wraps
- C) Selection of filled subs
- D) Mini pork pies

Hot

- A) Barbecue chicken drumsticks
- B) Teriyaki glazed chicken wings
- C) Puff pastry sausage rolls
- D) Cocktail sausages with a Dijon mustard dip
- E) Potato wedges with sour cream
- F) Ciabatta pizza pieces
- G) Goujons of plaice with tartar sauce
- H) Salmon kebabs
- I) Lamb Kofta kebabs

Chair covers for Wedding Breakfast

Upgrade to Deluxe Room for Bride & Groom

ENTERTAINMENT

Disco 'till late



Alternative Menu Options

PEARL PACKAGE

This is a fixed menu only. Should you require a more flexible menu please see our Ruby & Diamond packages.

RUBY PACKAGE

Park View alternative options

Leek & potato soup, topped with croutons and snipped chives

~

Traditional roast breast of Turkey with sage & onion stuffing, chipolata sausage and roast gravy

Seasonal vegetables and potatoes

~

Individual fruit crumble, served with either custard or vanilla ice cream

Coffee & Mints

Tower / Hamilton alternative options

Roasted red pepper & tomato soup with oregano & garlic croutons

~

Roast Staffordshire turkey, served with apricot stuffing, chipolata & bacon roll, cranberry sauce and gravy

Seasonal vegetables and potatoes

~

Eton Mess

DIAMOND PACKAGE

Park View alternative options

Tomato, roasted red pepper and basil soup sprinkled with red pesto croutons

~

Oven roasted breast of corn fed chicken with a grain mustard café de Paris sauce

Seasonal vegetables and potatoes

~

Strawberry Romanoff, marinated in Cointreau folded in whipped cream and served in a brandy snap basket

~

Coffee & Mints

Tower / Hamilton alternative options

Wild boar pate served with an apple chutney sauce & melba toast

~

Saddle of lamb served with apricot & Madeira sauce with seasonal potatoes and vegetables

~

Apple pie served with custard sauce

VEGETARIAN OPTIONS

Park View options all packages

Sautéed wild mushroom tagliatelle

Pan-fried haloumi cheese set on chargrilled Mediterranean vegetables

Goats' cheese and red onion tart set on sweet red pepper puree served with a chopped salad

Tower/Hamilton option all packages

Stuffed baked peppers served with sautéed Mediterranean vegetables

Deep filled onion, mushroom and mild chilli flan served with a mature cheddar cheese sauce

Vegetable and tomato pasta bake

Terms & Conditions

Having discussed your requirements and date all you have to do is place a provisional booking with Drayton Manor events team. Within 28 days of placing the provisional booking we will require a deposit of £500 and written confirmation.

We will reply, confirming details of your booking enclosing your receipt for the deposit paid. Should we not receive a deposit within 28 days we would be obliged to release the provisional booking. Approximately six months before the function date, prices will be confirmed you and dishes agreed.

Prices are correct at time of printing but may be subject to change. All prices are inclusive of current rate of VAT, and the time of going to print August 2011.

6 weeks before the function date 95% of the balance of the account is payable based on expected numbers.

72 hours before your function, final numbers of guests attending are required. If the final number of guests varies from the estimated numbers and adjustment will be made at this time.

No room hire charge will be made for a wedding as long as the number of guests on the day equals the minimum required i.e. Park View 60 day guests/100 evening guests Hamilton Suite 80 day guests / 110 evening guests Tower Suite 110 day guests / 150 evening guests.

If the number of guests on the day is less than the minimum agreed for the room chosen, we reserve the right to charge for each person short of the minimum numbers.

If you unfortunately have to cancel your function, Drayton Manor Park & Hotel require the amount shown below in lieu of cancellation if we are unable to sell the date:

- 35% of the expected bill if Drayton Manor Park Hotel Ltd is given less than 6 months' notice and more than 2 months' notice.

- 75% of the expected bill if Drayton Manor Park Hotel Ltd is given less than 2 months' notice.

However if you rebook the function for the same terms at a later date we will make every effort to waive cancellation charges.

50% of the deposit is non-refundable in all circumstances and the remaining 50% is only refundable if the date is resold.

Drayton Manor Park Hotel Ltd shall not be liable for any failure or delay in performing any of its obligations under the agreement or liable to an attendee or guests for any loss or damage to property if the failure or delay was due to any cause beyond its reasonable control. Including (without limitation) terrorist activity or serious potential for terrorist activity whether within the proximity of the Hotel & Park or in the UK or worldwide and directly or indirectly affecting the UK, war or threat of war, civil or political action or disturbance, riot, natural disaster, fire, epidemic, bad weather, terrorist activity (threatened or actual), military activity, government or regulatory action, industrial dispute, act of God, failure of power or machinery, failure of or interruption in externally provided services and utilities, and all similar events outside the Hotel & Parks control.

I hereby acknowledge and agree to these terms and conditions and the contracted numbers on the attached event/agreement booking order

Signed: _____

Date: _____

Event date: _____

Drayton Manor Hotel is owned by Drayton Manor Park Hotels Ltd with registered offices at Drayton Manor Park Ltd, Staffordshire, B78 3TW. Registered number 7140058 and is managed by Chardon Management Ltd. VAT No 986248469