



Chequers Hotel

Wedding Booking Information

Weddings, Civil Partnerships and Vow Renewals



The day you have always dreamt of is at Chequers Hotel





Chequers Hotel

Situated in Dalton-in-Furness (the Ancient Capital of Furness) and built as a Victorian School in 1872, Chequers Hotel is a unique and beautiful building that caters for Civil Ceremonies, Civil Partnerships, Vow Renewals and Wedding Receptions.

Each and every one of them is unique and we offer a personalised friendly approach allowing you to enjoy a totally stress free and memorable day.

Your wedding is extremely important to us and we pride ourselves in our meticulous planning, working closely with you to ensure that your special day is planned to perfection. With this in mind, Chequers Hotel will only ever book one wedding per day, so you can be assured of our totally undivided attention on your special day.

Our professional and friendly staff are available to discuss your requirements with you and should you not find the information you need or have ideas of your own please give us a call on 01229 462124

Whatever you are planning, whether it is a large wedding or a small intimate occasion you can be assured of a warm welcome and I look forward to having the opportunity to meet you at Chequers Hotel in the very near future.

Lyn Benn

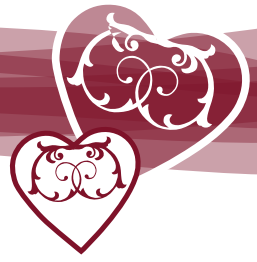
Events Manager

Here at Chequers Hotel our experienced Events Managers will spend time discussing your requirements with you, following which, you will receive formal written confirmation of your booking.

Using their experience and knowledge, the role of the Events Manager is to assist you in creating a unique and memorable day.

If you would like to book an appointment to view the hotel and its facilities please contact our Reception Team on 01229 462124.

Chequers



All you need to choose is your menu

Here at Chequers Hotel we aim to make your life as easy as possible. With this in mind the following services are included when you book your special day with us.

- Dedicated Events Manager to help prepare your special day.
- The Castle Suite for your reception
- Use of our music system for your chosen music during the reception
- Cabaret style tables (some long tables may be required for over 100+ guests)
- White table linen
- Napkins
- Cutlery, white china and long-stemmed glassware
- Cake table and knife
- Full private bar facility
- The services of the Events Manager as an informal toastmaster
- Microphone and pa system for speeches
- Our present to you—a complimentary Honeymoon Suite for the Bride and Groom including a bottle of Champagne
- Discounted/special accommodation rates for your guests
- Use of our garden for photographs

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Something Special

Little touches which make such a big difference

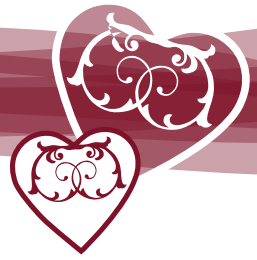
Our job is to help you achieve a wedding day to be cherished forever. You may prefer us to assist in those extra little touches that can make such a difference to your special day.

- Chair covers
- Mood lighting
- Fine wines and Champagnes from our extensive wine list
- Pew end flower arrangements
- Floral arrangements for the Pinfold Suite
- Top table arrangement
- Table centre arrangements
- Pedestal arrangements
- Decoration of cliff-face window
- Decoration of balcony
- Decorative fairy lights for use on balcony, cliff face window and/or top table
- Confetti of your choice
- Helium balloons
- Helium balloon arch
- Upgrade of Honeymoon Suite
- Disco
- Live music

Do you have anything else in mind? Just ask.

Alternatively, we are happy for you to decorate the room yourself or arrange for an outside company. We would ask you to bear in mind that access may not always be possible until the morning of the wedding.

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Civil Ceremonies

The Pinfold Suite

For that magical day that you will remember forever the Pinfold Suite provides a unique setting for your special day.

With traditional pews and vaulted ceiling decorated in Michelangelo style, the Pinfold Suite is the perfect venue for a romantic civil wedding, civil partnership ceremony or vow renewal.

We create a beautiful setting for your ceremony with background music, fresh flowers on the ceremony table, bay trees and decorated pew ends

Licensed for civil ceremonies, the Pinfold Suite can accommodate approximately 120 guests.

Civil Ceremony

Sunday to Friday	Price A
Saturday & Bank Holiday	Price B

If you wish to marry at our hotel, please contact:

The Superintendent Registrar
The Register Office
Nan Tait Centre, Abbey Road
Barrow-in-Furness LA14 1LG

Tel: 01229 407511

Email: barrow.registeroffice@cumbriacc.gov.uk

Please consult the Superintendent Registrar for prices

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Function Suites

The Castle Suite

Named after the 14th-century pele tower, known as Dalton Castle, the Castle Suite is the perfect location for your reception. The room is sympathetically designed to complement the Victorian building and its surroundings.

Situated under the Castle's natural defence wall, the large vaulted room with its balcony, large picture window and private bar is a beautiful setting for your reception.

A maximum of 170 guests can be accommodated for a reception dependent on room layout.

Dance the night away...

As everyone starts to relax and the day becomes more informal, the lights are turned down low and the entertainment begins. The Castle Suite has its own in-house disco, lighting system and private bar.

A maximum of 225 guests can be accommodated using both the Castle Suite and the Pinfold Suite

The Pinfold Room

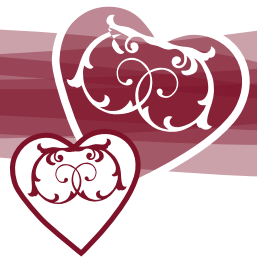
Perfect for a smaller wedding or Vow Renewal, the Pinfold Room can offer a more intimate reception venue. The traditional pews can be removed and replaced with a selection of tables, chairs and comfy seating. This room can also accommodate a small dance area.

A maximum of 45 guests can be accommodated for a Reception.

The Poaka Beck Restaurant

Suitable for a more relaxed reception, the Poaka Beck restaurant with its comfortable surroundings offers couples the ideal venue for a smaller reception.

A maximum of 30 guests can be accommodated in the Poaka Beck Restaurant



Canapés

Please choose five, allowing three canapés per person

Wild Mushrooms

King Prawn in Lemon and Ginger Mayonnaise

Ham with Wholegrain Mustard

Crab and Avocado

King Prawns wrapped in Filo Pastry with Sweet Chilli Dip

Smoked Salmon and Crème Cheese Roulade with Fresh Chives

Chicken Liver Paté on crispy Baguette Slice with Cranberry Relish

Sun-dried Tomato and Parmesan Scone filled with Crème Cheese (v)

Thai Fish Cake with Sweet Chilli Dipping Sauce

Scotch Eggs

Duck Spring Rolls with Hoi Sin Sauce

Reception

Soups and Desserts

Homemade Soup

Choose one the following for your reception menu

Creamy Vegetable Carrot and Coriander
Tomato and Basil
Pea and Ham
Leek and Potato
Cream of Mushroom

Desserts

Choose two from the following for your reception menu

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Homemade Tiramisu served with a duo of Chocolate and Vanilla Sauces

Vanilla Crème Brûlée with Shortbread Biscuit and Raspberry Coulis

Profiteroles filled with fresh Cream and coated in a Chocolate Fudge Sauce

Baked Vanilla Cheesecake with Whipped Cream and Forest Fruit

Chocolate Fudge Cake

Lemon and Mascarpone Cheesecake

Strawberry and Cream Gateaux

Trio of Ice Creams
Raspberry Ripple ~ Thunder and Lightning ~ Vanilla



Reception

Menu Choice A

Starters

Homemade Soup served with a crusty Roll

Nest of Melon filled with fresh Fruits, Lemon Sorbet and Raspberry Coulis

Smoked Salmon and Prawn Cocktail with crispy Salad Leaves and Lemon Mayonnaise

Main Courses

Roasted Topside of English Beef with roasted Potatoes, Yorkshire Pudding, Gravy and seasonal Vegetables

Pan-fried Chicken Breast stuffed with Mozzarella Cheese and sun-dried Tomatoes wrapped in air-dried Ham, served with a Garlic and White Wine Sauce

Baked fillet of Salmon served with a confit of mixed Peppers and Basil Cream Sauce

Wild Mushroom Risotto with fresh Parmesan Cheese

Reception

Menu Choice B

Starters

Homemade Soup with freshly baked Bread

Chicken Liver and Brandy Parfait with Red Onion Marmalade, Cumberland Sauce and Melba Toast

Warm Mushroom and Leek Tartlet with Garlic and Herb Cream

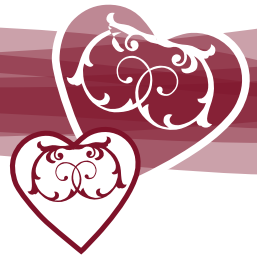
Main Courses

Boned roasted Leg of Lamb stuffed with Spinach and fresh Mint served with 'hot-pot' Vegetables and minted Lamb Gravy

Pan-fried Supreme of Chicken presented with a creamy Wild Mushroom and Pearl Barley Risotto and a Thyme, Mustard and Honey Sauce

Grilled fillet of Sea Bass set on a Ratatouille with Tomato Compote, deep-fried Leeks and a Vermouth Butter Sauce

Roasted Mediterranean Vegetable Tart with melted Cheddar Cheese served with Basil Pesto



Reception

Menu Choice C

Starters

Homemade Soup with
crusty Bread

Nest of Melon with
summer Berries and
Blackcurrant Sorbet

Pressed Ham Terrine with a
spicy Red Pepper, Tomato
and Chilli Chutney

Oak-smoked Salmon
served with a Chive
Mascarpone and light
Vinaigrette

Main Courses

Roasted Sirloin of Beef
cooked medium with
roasted Potatoes, Yorkshire
Pudding and Beef Gravy

Fillet of Pork wrapped in
a Vegetable Mousseline
and Smoked Bacon with
a Cumberland Mustard
Sauce flavoured with
Peppercorns

Basil and Parmesan
Roulade with Ricotta
Cheese and sun-blushed
Tomatoes, served with
Compote of Cherry
Tomatoes

Fillet of Salmon served
on a Potato Pancake with
Spinach and Asparagus
and a light Tomato Coulis

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Reception

Menu Choice D

Carved Buffet

Selection of open Sandwiches on Ciabatta, Crusty and Granary Breads including;

- Honey-glazed Ham, Beef and Horseradish
- Cheese Savoury (v)
- Egg Mayonnaise with Cress (v)
- Tuna Mayonnaise with Red Onion and Lemon

Whole decorated Poached fillet of Salmon with King Prawns and Smoked Salmon

Carved Honey and Mustard glazed Ham
Roasted Topside of English Beef

Piri Piri King Prawns

Spicy Potato Wedges with melted Cheese

Vol-au-vents filled with Ham and Chicken
Mayonnaise or Prawn Marie Rose

Cumberland Pork Pies

Roasted Chicken Drumsticks (Tandoori, Honey and Mustard)

Selection of quiches including:

- Mediterranean (v)
- Red Onion and Feta Cheese (v)
- Bacon and Onion

Rosemary and Garlic roasted New Potatoes (v)

Buffet Sausage Rolls

Potato and fresh Chive Salad (v)

Greek Salad (Tomato, Red Onion, mixed Olives and Feta Cheese) (v)

Coleslaw Salad with Sultanas and Raisins (v)

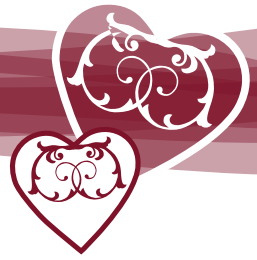
Selection of homemade Dips (v)

Basket of assorted crusty Bread Rolls (v)

Basket of mixed Fruit (v)

Choice of homemade Sweets

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Reception

Drinks Package

Price A per person
Please choose ONE from
any section plus soft
drinks

Price B per person
Please choose TWO from
any section plus soft
drinks

Arrival Drinks

Fruit Punch
Buck's Fizz
Pimm's Fruit Cup
Sangria
Mulled Wine

Wine with the Meal

Poaka Beck Red Cabernet Sauvignon
Poaka Beck White Chardonnay
Liebfraumilch
Echo Falls Zinfandel

Toast Drinks

Cava
Marquis de la Cour Rosé sparkling Wine

Soft Drinks

Pepsi
Diet Pepsi
Lemonade
Diet Lemonade
Orange Cordial
Blackcurrant Cordial
Lime Cordial

(Free pour until 6pm for children 12 years old and under)

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Evening

Please choose a maximum of TWO for your evening reception

Homemade Pies

Meat and Potato
OR
Cheese, Onion and Potato
both accompanied with
Mushy Peas, Pickles,
Beetroot, Silverskin Onions
and Red Cabbage

Steak and Ale Casserole
with Bacon and Butter
Mushrooms served with
Roasted and New Potatoes

Lakeland Lamb Hotpot
served with Pickles and
Mushy Peas

Strips of Chicken in a
Tomato, Garlic and Chilli
Sauce with Basmati Rice

Beef or Vegetable Lasagne
Layers of Vegetables,
Mozzarella Cheese,

Tomato Sauce and Pasta
served with Garlic Bread
Chicken or Vegetable
Korma served with Basmati
Rice and Naan Bread

Bacon Baps served with
hand-cut chipped Potatoes

Jacket Potatoes with a
choice of any two fillings:

- Beef Bolognese
(Vegetarian option
available using Soya
Mince)
- Creamy Chicken and
Ham
- Chilli Con Carne
(Vegetarian option
available using Soya
Mince)
- Beef Vindaloo
- Thai Red Curry
(Vegetarian option
available)
- Chicken Tikka Masala

Evening Buffet

Classic Buffet

Selection of open
Sandwiches on Ciabatta,
Crusty and Granary Breads
including;

- Honey-glazed Ham
- Beef and Horseradish
- Cheese Savoury (v)
- Egg Mayonnaise with
Cress (v)
- Tuna Mayonnaise with
Red Onion and Lemon

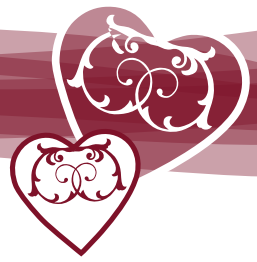
Selection of freshly cut
meats Honey-roasted Ham
Roasted Topside of Beef

Spicy Potato Wedges with
melted Cheese

Vol-au-vents filled with
Ham and Chicken
Mayonnaise or Prawn
Marie Rose

Continued over

Cheque



Evening Buffet

Classic Buffet

Continued

Roasted Chicken Drumsticks (Tandoori, Honey and Mustard)

Selection of Quiches including:

- Mediterranean (v)
- Red Onion and Feta Cheese (v)
- Bacon and Onion

Rosemary and Garlic roasted New Potatoes (v)

Buffet Sausage Rolls

Potato and Fresh Chive Salad (v)

Greek Salad (Tomato, Red Onion, mixed Olives and Feta Cheese) (v)

Coleslaw Salad with Sultanas and Raisins (v)

Selection of homemade Dips (v)

Basket of assorted crusty Bread Rolls (v)

Basket of mixed Fruit (v)

Choice of homemade Sweets - *Please see separate list.*

Evening Buffet

Finger Buffet

Assorted Rustic and Granary Open Rolls please choose three of the following fillings:

- Roast Beef Topside
- Home Cooked Ham
- Cheese Savoury (v)
- Tuna, Mayonnaise and Red Onion
- Egg, Cress and Mayonnaise (v)
- Roast Chicken
- Tomato and Mozzarella (v)

Assorted Thin Crust Pizza Slices (v)

BBQ Spare Ribs

Hot and Kickin Oven Roasted Chicken Wings

Oriental Won Tons with assorted fillings including:

- Seafood
- Meat
- Vegetarian options

Chicken Breast Dippers

Chicken Pakoras

Spicy Potato Curls (v)

Assorted Samosas (v)

Onion Bhajjis (v)

Fish Goujons



Terms and Conditions

This is the essential, legal information. We do not want to have any misunderstandings that could spoil your Wedding celebrations, so please read our terms and conditions carefully.

1 Bookings and Deposits

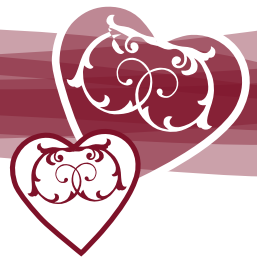
- 1.1 Bookings will be treated as provisional until a completed Booking Form together with a non-refundable deposit of £500 is received from the client. This should be within 14 days of the original booking. The booking is NOT confirmed until Chequers Hotel has sent written acknowledgement. You will be allocated a unique reservation number that MUST be quoted in all written or telephone contact regarding alterations and/or cancellations of your wedding. The deposit secures the sole use of the Pinfold and Castle Suite on the date booked.
- 1.2 In the event of deposits not being received by the dates given we reserve the right to cancel the booking.
- 1.3 Final numbers should be notified 21 days prior to the event. This number, or actual number attending, whichever is greater, is the number charged for.
- 1.4 Clients are able to block book rooms for a function. All bookings must be confirmed eight weeks prior to the function, at which stage any accommodation left will be released to the general public.

2 Prices

- 2.1 Chequers Hotel reserves the right to amend prices and details should circumstances so demand. Any changes made by HMRC to the VAT rate will be passed on to you. Notification will be sent should this occur.
- 2.2 All prices include the full service of an Events Manager

3 Payments

- 3.1 Following receipt of your deposit a payment schedule will be issued showing the following:
 - 1st Interim Payment**
An initial payment of £1000 must be received 24 weeks prior to your wedding date. This payment is non-refundable.
 - 2nd Interim Payment**
A 2nd payment of 50% of the remaining bill must be received 12 weeks prior to your wedding date. This payment is non-refundable.
 - Final Payment**
A Pro Forma Invoice will be issued three weeks prior to the event and full payment is due no later than 14 days prior to the event.
 - Late Bookings**
For any functions booked with less than 24 weeks notice a payment schedule will be issued at the discretion of the management following discussions with the clients.
- 3.2 At the final meeting a nominated credit card must be given to cover any further expenses incurred on the date of the wedding. Any other charges incurred by you or your guests during the event will be charged to your nominated credit card and a full statement of these charges will be sent onto you by post
- 3.3 In the event of unsettled amounts a 10% surcharge will be added for each outstanding day, unless the Event Manager has given prior signed authorisation.



4 Cancellations

- 4.1 For the purpose of cancellation a day shall mean Monday to Friday between the hours of 9.00am and 5.00pm. Any cancellation made out of these hours will be deemed to be made the next working day.
- 4.2 In the event of a cancellation deposits/ payments MAY be transferable at the discretion of the management.
- 4.3 In the event of cancellation the following maximum charges will apply. The percentages will be calculated on our estimate of food and liquor consumption at selling price.
 - Deposit No refund
 - 1st Interim Payment . . . No refund
 - 2nd Interim Payment. . . No refund
 - 5-10 Week's notice 50% of outstanding charge will be applied
 - 1-4 Week's notice 100% of outstanding charge will be applied
- 4.4 Our cancellation policy for accommodation is 2.00pm, 24 hours prior to the date of arrival.
- 4.5 In the unlikely event of the cancellation of your wedding, it is recommended that you take out an insurance policy to cover all expenses as all payments to Chequers Hotel are non-refundable. Information on wedding insurance is available on request.

5 Damage to Property, Fixtures and Fittings

- 5.1 The client shall be responsible for all damage caused to the allocated function rooms, conveniences or the fitting and

furnishings, utensils and equipment therein or to Chequers Hotel generally, caused whether directly or indirectly by an act, default or neglect of the client, subcontractor, employee or guest of the clients and shall pay to Chequers Hotel the amount required to make good or remedy such damage. The client shall pay the amount of such damage within seven days of demand.

6 Alcohol

- 6.1 In accordance with licensing laws, guests who appear to be under 21 could be asked for ID. Failure to provide such will result in non-service of alcoholic beverages. Chequers Hotel staff have the right to withdraw the bar facility, if necessary.
- 6.2 The client will be responsible for the orderly conduct of your guests and shall ensure that their behaviour in no way jeopardises the Hotel and any liquor licence in force during the time of your wedding.

7 And Finally

- 7.1 Chequers Hotel shall not be liable to the client for any loss due to breakdown of machinery, failure of gas or electricity supply, leakage of water, fire, Government restriction or Act of God, which may cause Chequers Hotel to be temporarily closed or the function to be interrupted or cancelled. Care will be taken that no maintenance will be carried out for the duration of your function except in cases of extreme emergency.



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