

Weddings at Bannatyne Hotel

At Bannatyne Hotel, Darlington we can create an elegant and romantic atmosphere for your wedding. Whether it be an intimate gathering or a celebration on a larger scale, we have an array of locations that would set the tone beautifully.

♥ The Pavilion

A unique backdrop to an outdoor ceremony, located in our beautiful gardens.

♥ Maxine's

Contemporary in style and design, with marble fire surrounds and large windows displaying views of the garden, making the ideal setting for an intimate and informal affair.

♥ The Wilbur Suite

A bright, elegant and spacious room, flooded with natural light from the Georgian windows. Suitable for conference, exhibition and banqueting use for up to 150, with direct access to the gardens and private bar.

♥ The Study

Overlooking the garden, offering space for up to 20 guests, The Study is enhanced by impressive original features and elegant decor.



All Inclusive Packages

| Package | Day Guests | Evening Guests | Price | Additional Guests | |
|----------|------------|----------------|--------|-------------------|---------|
| | | | | Day | Evening |
| Silver | 70 | 100 | £5,745 | £55 | £14 |
| Gold | 70 | 100 | £6,495 | £60 | £14 |
| Platinum | 70 | 100 | £8,495 | £80 | £18 |

Silver Package

- ♥ Ceremony room hire
- ♥ Wedding breakfast room hire
- ♥ 3 course wedding breakfast for 70 guests
(Choose from our all inclusive package menu)
- ♥ Bucks fizz welcome drink
- ♥ One glass of red, white or rose wine with your wedding breakfast
- ♥ Prosecco toast drink
- ♥ Evening buffet for 100 guests
- ♥ Evening reception room hire
- ♥ Bridal suite on the night of the wedding
- ♥ Services of a Wedding Host for the day
- ♥ Floral arrangements for your tables
- ♥ Wedding table plans and menus
- ♥ Table linen and napkins

Gold Package includes all of the above plus;

- ♥ Upgrade to two glasses of red, white or rose wine with your wedding breakfast
- ♥ In house DJ services

Platinum Package includes all of the above plus;

- ♥ Upgrade to two glasses of red, white or rose wine with your wedding breakfast
- ♥ In house DJ services
- ♥ Chair covers
- ♥ Upgrade to Champagne toast drink
- ♥ Bottle of Champagne in your room
- ♥ Four complimentary standard bedrooms for family/friends the night before and night of the wedding
- ♥ Welcome drink for evening guests
- ♥ Junior Suite night before wedding
- ♥ £100 dinner allowance prior to wedding

Valid until 31st December 2018

Your Bespoke Wedding Experience

To begin to plan your perfect day, we have detailed below our pricing structure for each wedding location.

♥ Civil Ceremony Room Hire

| | |
|------------------|---------------|
| The Pavilion | Complimentary |
| Maxine's | £500 |
| The Wilbur Suite | £600 |
| The Study | £300 |

♥ Wedding Breakfast Room Hire

| | |
|------------------|------|
| Maxine's | £500 |
| The Wilbur Suite | £600 |
| The Study | £300 |

♥ Evening Reception Room Hire

| | |
|------------------|------|
| The Wilbur Suite | £600 |
|------------------|------|

Maxine's Restaurant is also available for evening hire, offering your guests additional space to relax and enjoy the celebrations, at a rate of £1,000

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We are delighted to offer the following complimentary services for all of our weddings:

♥ A Wedding Co-ordinator

Who will be with you every step of the way from your initial enquiry; until your Wedding Day.

♥ A Red Carpet

For the arrival of your guests and the bridal party, adding that extra special touch.

♥ Complimentary Table Decorations

Including floral centrepieces, your table linen, napkins, cake stand and knife.

♥ Complimentary Wedding Stationery

Including your hotel seating plan and menus.

In addition, we are able to source and recommend entertainment providers and venue stylists.

♥ Services of a Wedding Host for the day

Your Wedding Breakfast

Please choose one starter, main course and dessert for all guests.

All of the following dishes are available for both bespoke and all-inclusive packages. Items marked with an asterisk are charged at a supplement for all-inclusive packages.

Starters

♥ Soups - all served with a crusty roll and butter

| | |
|---|---------|
| Honey roasted root vegetable (v) | £5.95 |
| Roasted Mediterranean vegetable (v) | £5.95 |
| Plum tomato soup, Cheddar croutons (v) | £5.95 |
| Chicken broth served with a mini club sandwich | £9.95* |
| Carrot and coriander, coriander oil dressing (v) | £5.95 |
| Chilled tomato and gin, with balsamic caviar (v) | £9.95* |
| Beef consomme royale | £11.95* |
| Vichyssoise: leek and potato with honey and mint dressing (v) | £5.95 |

♥ Hot starters

| | |
|--|-------|
| Smoked mozzarella and potato croquette, tomato chutney(v) | £6.95 |
| Roasted red pepper and onion tart tatin, balsamic dressing, glazed cheese and dressed rocket (v) | £6.95 |
| Garlic mushrooms on toast (v) | £6.95 |
| Handmade fishcakes served with Thai green sauce | £6.95 |
| Deep fried trio of cheeses, cranberry salsa, frisse salad (v) | £6.95 |
| Wild mushroom and smoked brie ravioli, pesto dressing (v) | £5.95 |

♥ Cold starters

| | |
|---|--------|
| Seafood cocktail with Bloody Mary dressing | £6.95 |
| Chicken and hazelnut terrine, orange and beetroot salad | £6.95 |
| Smoked mackerel on toast, pickled vegetables and fresh horseradish | £6.95 |
| Smoked salmon gateaux, watercress salad and ciabatta wafers | £7.95* |
| Ham hock terrine, pea salad and black pudding bread | £6.95 |
| Heritage carrot and walnut salad (v and vegan) | £6.95 |
| Goat's cheese panna cotta, texture of beetroot and Parma ham crisp | £7.95* |
| Parma ham, compressed watermelon, crackling and mint liqueur dressing | £6.95 |

♥ **Sorbet** (this can be added as an extra course to any package, at £2.95 per person, or £3.95 per person for Mojito or Bloody Mary sorbet)

| | |
|----------------------|----------------------|
| Pineapple and ginger | Mojito* |
| Orange | Fruits of the forest |
| Bloody Mary* | Beetroot |

Specific allergens information is held centrally on all our menu products and can be provided on request from our trained staff.

Valid until 31st December 2018

Your Wedding Breakfast

Please choose one starter; main course and dessert for all guests.

All of the following dishes are available for both bespoke and all-inclusive packages. Items marked with an asterisk are charged at a supplement for all-inclusive packages.

♥ Main courses all £21.95

Pan fried chicken supreme, smoked bacon and creamed cabbage, crushed new potatoes, seasonal vegetables and chicken jus

Roast chicken ballotine, mozzarella, sundried tomato and basil stuffing, tomato fondue

Grilled Yorkshire pork steak, bourbon jus, caramelised apples, Chef's seasonal vegetables and potato

Pan fried pork loin, faggot, slow cooked belly pork, cider jus, Chef's seasonal vegetables and potato

Slow cooked brisket of beef, Newcastle Brown Ale jus, Chef's seasonal vegetables and potato

Roast Irish premium striploin, served with Yorkshire pudding and pan gravy

Roast leg of lamb, served with Yorkshire pudding and minted gravy

Rack of lamb with a feta and chorizo crust, rosemary jus, Chef's seasonal vegetables and potato *£3.95 supplement

Pan fried fillet of salmon, caper and butter dressing, Chef's seasonal vegetables and potato

Roasted cod loin, herb crust, creamy mussel broth, Chef's seasonal vegetables and potato

Chargrilled 8 oz rump steak cooked medium, served with chunky chips and peppercorn sauce *£3 supplement

Chargrilled 8 oz sirloin steak cooked medium, served with chunky chips and peppercorn sauce *£5 supplement

Chargrilled 7 oz fillet of beef cooked medium, served with chunky chips and peppercorn sauce *£7 supplement

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♥ Vegetarian courses all £18.95

Wild mushroom and blue cheese risotto

Mediterranean rice, stuffed courgette and tomato fondue

Chickpea and potato masala served with braised rice and naan bread

Vegetable pasta gratin, with pesto dressing

♥ Desserts all £7.95

Sticky toffee pudding, butterscotch sauce and vanilla ice cream

Double chocolate and marshmallow brownie, vanilla ice cream

Lemon tart, fruits of the forest sorbet

Banoffee tart

Maxine's tropical fruit Eton mess

Fruits of the forest cheesecake, berry compote

Passion fruit cheesecake, orange sorbet

Citrus cheesecake with a lime granita

Chocolate delicie, rum and raisin ice cream *£2 supplement

Cheese and biscuits *£3 supplement

For something extra special, we can arrange a personalised tasting menu, sharing platter menu, fine dining and rustic dishes, as well themes such as Indian, Italian, French or whatever your favourite cuisine might be.

Specific allergens information is held centrally on all our menu products and can be provided on request from our trained staff.

For children under the age of 12, half sized portions are available on some dishes. Alternatively, a children's menu can be served.



Bespoke Drinks Prices

For your drinks package why not choose a welcome drink, wine for your table and sparkling wine or Champagne for your toast:

♥ Welcome Drinks

| | | | |
|-------------------|-------|----------------|------------|
| Pimm's & Lemonade | £5.00 | Raspberry Fizz | £6.00 |
| Bucks Fizz | £5.00 | Champagne | £9.00 |
| Mulled Wine | £6.00 | White Wine | from £5.00 |
| Sparkling Wine | £6.00 | Red Wine | from £5.00 |
| Kir Royale | £6.50 | Rose Wine | from £5.00 |
| Bottle of Lager | £4.50 | | |

♥ Cocktails all priced at £6.95

Blushing Bride - Bourbon, fresh grapefruit juice and sugar syrup, shaken with ice and garnished with grapefruit

Cuba Libre - Dark rum, freshly squeezed lime and Coca Cola, served on ice

Moscow Mule - Vodka and freshly squeezed lime, topped with chilled ginger beer

Cosmopolitan - Vodka, cointreau and cranberry juice, shaken with ice and garnished with an orange twist

Caribbean Bellini - Champagne and Malibu, topped with pineapple juice

♥ Wedding Breakfast & Toast Drinks

Two glasses of house wine for your guests: Red, White or Rose £9

By the bottle from £17.00 per bottle.

Sparkling Wine £6.00

House Champagne £9.00

For a larger range of wines, please see our current wine list.

Valid until 31st December 2018



Your Evening Buffet

£14.95 per person

♥ Sandwiches (please choose one)

Tomato and red onion bruschetta

Ham and tomato sandwiches

Savoury cheese sandwiches

Tuna and sweetcorn wraps

♥ Meat (please choose one)

Mini beef sliders

Mini southern fried chicken burgers

Tandoori chicken drumsticks

Cajun spiced chicken thighs

Lamb koftas (£2.95 supplement)

Chicken satay skewers

Barbecue belly pork

Balsamic and mint lamb chops (£4.95 supplement)

♥ Fish (please choose one)

Mini fish bites

Fish cakes

Lime and coriander marinated salmon bites

Prawn and chorizo pil pil

Mini fish burgers (£1.95 supplement)

♥ Vegetarian (please choose one)

Mini baguette pizzette

Grilled flat bread with mozzarella and pesto

Cheddar stuffed flat mushrooms

Red onion and feta tart

♥ Salads (please choose two)

"Posh" coleslaw

Tomato and red onion salad

Mediterranean pasta salad, green pesto

Spiced cous cous salad

Caesar salad

♥ Potato (please choose one)

Spiced wedges

Hand cut chips

Garlic and rosemary roasted new potatoes

♥ Desserts (please choose one)

Cheese and biscuits (£6.95 supplement)

Fruits of the forest pavlova

Chocolate and marshmallows brownies, strawberries and cream

Selection of Chef's desserts

Lemon drizzle cake

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Your Next Step

Please make an appointment with our Wedding Co-ordinator for an informal chat and tour of the hotel and facilities.

If you would then like to make a provisional reservation we can hold a date for up to 10 days, following which we would require a deposit of £500 to confirm your booking. Please note that this deposit is non-refundable.

50% of the wedding balance is required 6 months prior to your wedding, with the final payment being required 4 weeks before your wedding date, with final numbers.

Our Wedding Co-ordinator will contact you to discuss your plans in more detail and shall confirm everything in writing. Meetings will then follow as often as you like keeping all information updated at every stage.

Please do not hesitate to contact us further:

Telephone **01325 365858**

Email **enquiries.darlingtonhotel@bannatyne.co.uk**

Twitter **[@HotelDarlington](https://twitter.com/HotelDarlington)**

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