



A L L I N C L U S I V E P A C K A G E S

<i>Package</i>	<i>Day Guests</i>	<i>Evening Guests</i>	<i>Price</i>	<i>Additional Day Guests</i>	<i>Additional Evening Guests</i>
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 2 glasses of red, white or rose wine with your wedding breakfast
- ✧ In house DJ services

Platinum Package includes all of the above, plus:

- ✧ 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
- ✧ Executive Double night before wedding
- ✧ £100 dinner allowance prior to wedding

W E D D I N G S A T B A N N A T Y N E H O T E L

D A R L I N G T O N



Y O U R B E S P O K E W E D D I N G E X P E R I E N C E

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
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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.

*Indoor space must be hired in conjunction with this, to allow for changes due to any external factors such as poor weather

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 Stationary

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

W E D D I N G S A T B A N N A T Y N E H O T E L

D A R L I N G T O N



Y O U R W E D D I N G B R E A K F A S T

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 per person 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
- 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

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 2020

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D A R L I N G T O N



Y O U R W E D D I N G B R E A K F A S T

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All of the following dishes are available for both bespoke and all-inclusive packages. Items marked with an asterisk are charged at a supplement per person 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
 - 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 **£4 supplement per person*
 - 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 sirloin steak cooked medium, served with chunky chips and peppercorn sauce **£5 supplement per person*
- Chargrilled 7 oz fillet of beef cooked medium, served with chunky chips and peppercorn sauce **£7 supplement per person*

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
- Tarragon gnocchi, sauteed wild mushrooms and wild garlic broth, with warm focaccia

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
- Cheese and biscuits **£3 supplement*

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B E S P O K E D R I N K S P R I C E S

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

Bucks Fizz £5.00

Mulled Wine £6.00

Sparkling Wine £6.00

Kir Royale £6.50

Bottle of Lager £4.50

Raspberry Fizz £6.00

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

Maxine's Garden - Hendricks Gin, black raspberry liqueur, elderflower tonic, fresh cucumber and raspberries

Wedding Breakfast & Toast Drinks

Two glasses of house wine for your guests: Red, White or Rose £10.00

By the bottle from £19.00 *per bottle*

Sparkling Wine £6.00

House Champagne £9.00

Raspberry Fizz £6.00

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D A R L I N G T O N



Y O U R E V E N I N G B U F F E T

£14.95 per person

🌀 Selection of Sandwiches & 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 per person)
Chicken satay skewers
Barbecue belly pork
Balsamic and mint lamb chops (£4.95 supplement per person)

🌀 Fish (please choose one)

Mini fish bites
Fish cakes
Lime and coriander marinated salmon bites
Prawn and chorizo pil pil

🌀 Vegetarian (please choose one)

Mini baguette pizzette
Grilled flatbread 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 per person)
Fruits of the forest pavlova
Chocolate and marshmallows brownies
Strawberries and cream
Lemon drizzle cake

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Y O U R N E X T S T E P

Please make an appointment with our Events Manager for an informal chat and tour of the hotel and facilities.

If you would like to make a booking with us, your date will be secured following a deposit of 10% of the estimated spend being paid. 50% of the wedding balance is required 6 months prior to your wedding, and the final payment will be due 4 weeks before your wedding date, with final numbers. Please note, regrettably all payments are non-refundable and non-transferable.

Please see your Wedding Contract for full terms and conditions.

Our Events Manager will contact you to discuss your plans in more detail and shall confirm everything in writing. Meetings will then follow at regular intervals, keeping all information updated at every stage.

Please do not hesitate to contact us further:

Telephone: 01325 365858

Email: events.darlingtonhotel@bannatyne.co.uk

Twitter: @HotelDarlington

Facebook: Bannatyne Hotel Darlington

Instagram: @bannatynehoteldarlington

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D A R L I N G T O N