

THE DOLPHIN HOTEL

ST IVES

YOUR WEDDING DAY

The Dolphin Hotel is probably the most popular venue for wedding receptions in the area. Its main room is the self-contained Meadow Suite with panoramic views of the River Ouse and surrounding meadows.

If the Meadow Suite is unavailable, we use the Waterside Restaurant which overlooks the river and is a very attractive alternative. Each room can cater for receptions in excess of 100 and has access to lawns leading down to the river: Those who celebrate their wedding at the Dolphin Hotel enjoy the following benefits:

❖ Complimentary accommodation for the bride and groom on their wedding night.

❖ Free use of our cake stand and knife.

❖ Specially reduced overnight bed and breakfast rates for guests attending the reception.


Other sheets in our conference and banqueting pack contain details of menus, drinks packages and prices.


Remember, it's your big day and our objective is to ensure it's never forgotten - so read on!



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COUNTDOWN TO YOUR BIG DAY

12 months  First, set the date. Check availability with the Dolphin and then speak to your vicar. Bear in mind such factors as the season and how far some of your guests may have to travel. Once a date has been fixed think about the type of wedding you would like, the format of the reception and, probably most important your budget. Make a provisional list of your guests to get an idea of numbers and then book the reception.


9 months  Select your bridesmaids, page boys (if required), best man and ushers. Ask them early so they can make sure they are free. Start looking for a dress, the bridesmaids dresses, and plan what the men will wear. Ask both sets of parents, and perhaps the grandparents, for their views.

Decide if your wedding is to be 'top hat and tails'. Quite often it is cheaper to hire rather than buy the outfits - morning suits certainly help to make the day special. You may wish to 'theme' your wedding with the same colours running through dresses, suits, flowers, stationery and the reception.

Draw up a guest list, order the wedding cake, reserve the cars and book a photographer. Some like to record the day on video - the photographer can usually help with this. Order wedding stationery which may have a common theme for invitations, the order of service, menu, place cards, cake boxes, napkins etc. Start thinking about the honeymoon and your going away outfits.

6 months  Buy your going away outfits and book the honeymoon.


Choose a florist and discuss your colour scheme and ideas for floral decoration, bouquets, posies etc. Finalise the outfits for all our attendants. Book hairdressers, choose the ring(s) and organise any engraving if necessary.

3 months  Post the wedding invitations - give the Dolphin an idea of the number you expect to attend. Make a list of acceptances and refusals as they arrive. If you receive any presents before the reception send out 'thank you' letters as they arrive.

Liaise with the Dolphin about table layout, menu and wines for the reception.


If you are having an evening party book the entertainment. Remember to inform your guests from further afield of the specially reduced bedroom rates available to those attending wedding receptions.

Buy presents for your attendants.
Confirm reception details.

3 months  If your honeymoon is overseas arrange any inoculations you may need.

Take your head-dress to the hairdresser and finalise the hair-dos.

Check your passports are valid. You will need to take your marriage certificate away with you to prove the brides new name at the airport.

1 month  Speak to the Dolphin - make all the final arrangements including storage of the cake, table plan and place cards if necessary, arrange the seating plan.

Choose the flowers and order button holes.

Check clothes are going to be ready.


Prepare your newspaper announcement.

Confirm all the bedroom bookings with the Dolphin and check the honeymoon arrangements.

2 weeks  Collect all the outfits.


Have a trial run with the hairdresser:

Confirm exact numbers for the reception.

1 weeks  Wedding ceremony rehearsal at the church. Send your wedding report to the newspapers (make sure you mention that your reception was at the Dolphin!)

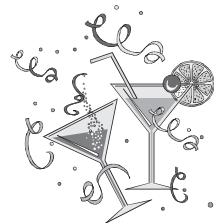
Wrap attendants' presents.

Check fees are ready for the church, organist, choir and bell ringers - give them to the best man to distribute. Enjoy your hen party/stag night.

1 Day  One last check of everything: flowers, catering, cake, photographer, video, attendants, transport, church, outfits, hairdresser, make up etc, and delegate whenever you can!

On the day  Relax, you've made it!

All will go brilliantly - the Dolphin will ensure the reception lives up to your expectations. Have a great day and best wishes for the future.



...continued..

SPECIAL DUTIES

The Bride...

Chooses the date and type of wedding ceremony.
Selects page boys (if required) and bridesmaids,
Chooses dresses for the bridesmaids and herself.
Arrives about 5 minutes before the ceremony.
With the groom greets the guests at the reception.
Looks lovely all day.

The Groom...

Arranges the ceremony.
Buys ring(s) and pays church fees.
Chooses best man and ushers.
Selects outfits for the men.
Orders button holes for him and his best man,
and flowers for the bride, bridesmaids and
mothers.
Arranges the honeymoon.
Arranges and pays for cars to and from the church.
Prepares a reply to 'the bride and groom' toast and
proposes a toast to 'the bridesmaids'.
Buys gifts for the bridesmaids, best man and
ushers.
Avoids the pub and arrives about 20 minutes
before the ceremony.

Best Man...

Liaises with the bride's family to keep up to date.
Looks after the ring(s).
Drives/gets the groom to the church 20 minutes early
avoiding alcohol on the way.
Pays church fees on behalf of the groom.
Checks transport and ensures all get from the church
to the reception, and makes sure the bride and
groom have transport for the 'going away'.
Prepares a response to 'the bridesmaids' toast and
proposes a toast to 'the parents'.
Reads congratulatory telemessages and any cards
from absent guests.
Ensures the groom's 'going away' outfit is at the
reception.
Announces the bride and groom's departure.
Returns the morning suits.

Bridesmaids...

Help the bride choose dresses and assist her
dressing on the day.
The chief bridesmaid takes charge of the bride's
bouquet and organises the other bridesmaids.

Bride's Parents...

Arrange printing and send out the invitations.
Order the cake, reception, morning dress, wines, hire
cars/taxis, florist, photographer and video.
Contact the local newspaper(s) for the
announcement(s).
Take charge of the wedding presents.
Are the first to greet the guests at the reception.

Bride's Father...

Travels to the ceremony with the bride and gives
her away.
Pays for the wedding dress, bridesmaids' dresses,
cars (except the groom's),
photographs, video, reception, flowers,
invitations and press announcements.
Makes the first speech at the reception (this may
be delegated to a male friend of the
family).

Bride's Mother...

Is traditionally in charge of everything.
Decides on the guest list and the venue for the
reception.
Handles catering arrangements and generally sees
that nothing is overlooked.

Ushers...

Arrive at the church about 45 minutes early.
Hand out service sheets.
Show guests to their seats in church (bride's
family and friends on the left, groom's on the right).

THE WEDDING RECEPTION

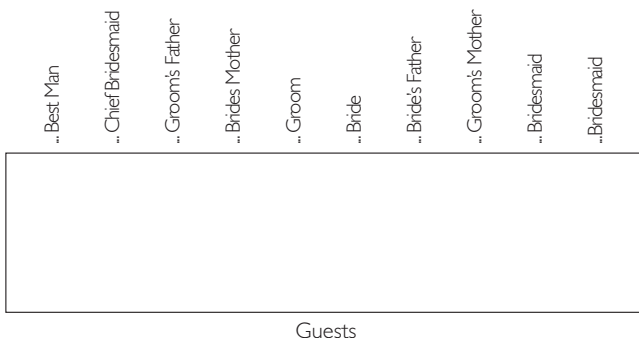
The Welcome

The line-up waiting to greet the guests is usually as follows:-

- ◆ the bride's parents
- ◆ the groom's parents
- ◆ the bride and groom
- ◆ bridesmaids
- ◆ best man

Sometimes the welcome party is reduced by the omission of the bridesmaids and best man. Conversation should be kept to a polite minimum as the queue tends to take a long time and delays may result.

THE TOP TABLE



Guests

Toasts and Speeches

These are normally at the end of the meal and accompany the cutting and distribution of the cake. They should be kept reasonably brief and coarse humour will almost certainly offend.

1. The bride and groom cut the cake.
2. The cake is then distributed, along with the champagne or sparkling wine for the toasts.
3. The bride's father (or a male friend of the family) makes a speech and proposes a toast to 'the bride and groom'.
4. The groom makes a speech in response and proposes a toast to 'the bridesmaids'.
5. The best man replies on behalf of the bridesmaids and reads out any cards or telemessages from those unable to attend.

Accommodation at The Dolphin Hotel

We are pleased to offer specially reduced rates to guests attending a wedding reception at the hotel.

Anniversaries to Celebrate

First	Paper	Thirteenth	Lace
Second	Cotton	Fourteenth	Ivory
Third	Leather	Fifteenth	Crystal
Fourth	Fruit, flowers	Twentieth	China
Fifth	Wooden	Twenty-fifth	Silver
Sixth	Candy	Thirtieth	Pearl
Seventh	Wool, copper	Thirty-fifth	Coral
Eighth	Bronze, pottery	Fortieth	Ruby
Ninth	Pottery, willow	Forty-fifth	Sapphire
Tenth	Tin	Fiftieth	Golden
Eleventh	Steel	Fifty-fifth	Emerald
Twelfth	Silk, linen	Sixtieth	Diamond

THE DOLPHIN HOTEL

ST IVES

BANQUETING MENUS

The following menus are designed to complement most occasions and are available for a minimum of twenty people. They are intended as suggestions but if you have any special requests or would like to compile a menu consisting of dishes from various choices please ask and we will be pleased to discuss your requirements.

Please see our banqueting wine list and details of drinks packages on the separate sheet.

WEDDING RECEPTIONS

The Meadow Suite is probably the most popular venue in the area for wedding receptions but should it be unavailable our Waterside Restaurant is a very attractive alternative. We can help with all your arrangements including photography, cakes, car hire and flowers. In addition, we offer the following benefits to those holding their reception at The Dolphin:

- ◆ Complimentary double accommodation for the bride and groom on their wedding night
- ◆ Free use of our cake stand and knife
- ◆ Specially reduced overnight bed and breakfast rates for guests attending the wedding reception



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FINGER BUFFET SELECTOR MENU

Please note this menu is not available for weddings except when used for Evening Parties following the Main Reception

- ⓪ Cheese and Sun-dried Tomato Straws
- ⓪ Cheese and Pineapple on Sticks
- ⓪ Ⓜ Potato Wedges with a Salsa Dip
- Ⓜ Honey Glazed Cocktail Sausages on Sticks
- Ⓜ Breaded Chicken Goujons
- Smoked Salmon and Cucumber Roulades
- Assorted Sandwiches and Wraps
- ⓪ Ⓜ Vegetable Spring Rolls
- Ⓜ Deep Fried Breaded Scampi with Tartar Sauce
- ⓪ Ⓜ Fig and Goats Cheese Parcel
- ⓪ Ⓜ Mini Cheese and Asparagus Quiche
- ⓪ Melon sticks wrapped in Parma Ham
- Chicory Leaves filled with Coronation Chicken
- ⓪ Nachos and Guacamole
- Ⓜ Cocktail Sausage Rolls

5 Selections @ £12.00 per person

7 Selections @ £14.00 per person

⓪ Denotes suitable for vegetarians Ⓜ Denotes item is served hot

HOT CARVERY

Choose two of the following Hot Roasts

- Roast Fore-rib of Beef
- Roast Norfolk Turkey
- Roast Lamb
- Roast Loin of Pork
- Honey Baked Ham
- Roast Chicken with Tarragon

Served with a Selection of Seasonal Vegetables

Dessert Table

Coffee and Mint Chocolates

**Main Course, Sweet and Coffee
@ £30.00 per person**

To acquire a price for a 3 course Carvery,
Add on the price of your chosen Starter from the
Starter selection Menu

COLD CARVED BUFFET 1

Fanned Melon drizzled with a Forest Berry Coulis

- Roast Fore-rib of Beef
- Honey Roast Ham
- Poached Salmon Fillets

Various Salads

Hot Minted New Potatoes

Dessert Table

Coffee and Mint Chocolates

£33.00 per person

COLD CARVED BUFFET 2

Warm Brie with Parma Ham
Served with a Cranberry compote

- Roast Sirlion of Beef
- Coronation Chicken
- Honey Roast Ham
- Whole Dressed Salmon

Various Salads

Hot Minted New Potatoes

Dessert Table

Coffee and Mint Chocolates

£36.50 per person

MENU SELECTOR

Please select a three course meal, to suit your budget and the occasion, from the following. In order to provide the highest standards of food and service, we recommend a set menu be selected for your entire party.

🍷 denotes dishes suitable for vegetarians

STARTERS

All of our starters are served with a Freshly baked bread roll

Cold Selection

- | | |
|---|-------|
| 🍷 Broad Bean and Mint Salad drizzled with a Lemon and Lime Dressing | £6.75 |
| 🍷 Fanned Honeydew Melon with a Forest Berry Coulis | £6.95 |
| Smoked Chicken and Bacon Salad topped with a BBQ Mayonnaise | £7.25 |
| Fanned Avocado and Tiger Prawn Salad with a Crab Mayonnaise | £7.75 |

Hot Selection

- | | |
|---|-------|
| 🍷 Tomato, Basil and Ricotta Bruschetta | £7.50 |
| 🍷 Asparagus and Goats Cheese Tartlet with a Balsamic Dressing | £6.95 |
| Smoked Salmon and Dill Fishcake served with a Sweet Chilli Dressing | £7.65 |
| Chicken and Mushroom Vol-au-vent with a White Wine, Cream Sauce | £6.50 |

Soups (all freshly prepared)

- | | |
|---------------------------|-------|
| 🍷 Tomato | £5.50 |
| 🍷 Farmhouse Vegetable | £5.50 |
| French Onion | £5.50 |
| Smoked Haddock and Fennel | £5.75 |

MAIN COURSES

Rump of Lamb topped with a Dijon Mustard and Chive Crust with a Red Wine Sauce	£19.75
Pork Tenderloin with an Apple, Cider and Sage Sauce	£18.50
Roasted Chicken Supreme in a Smoked Bacon and Red Wine Sauce	£18.00
Individual Beef Wellington with a Madeira Sauce	£22.50
Breast of Duck filled with a Leek Seasoning served with a Port Jus	£19.25
Fillet of Salmon on a Bed of Vegetables with a Paprika infused Tomato Sauce	£18.50
Smoked Haddock and Spring Onion Mash, Topped with a Poached Egg and a Wholegrain Mustard Sauce	£18.95

Vegetarian

Wild Mushroom and Cashew nut Crepe served with a Stilton Cream Sauce	£15.75
Cream Cheese and Leek Pudding served with a Vegetable Jus	£15.75
Yorkshire pudding filled with Wholegrain Mustard Mash and Roasted Vegetables	£15.75

All the above main courses are served with Chefs selection of fresh vegetables.

SWEETS *all served with fresh cream*

£6.75

Chocolate and Orange Gateau
Fresh Fruit Salad
Passionfruit Cheesecake
Individual Sherry Trifle
Profiteroles with Chocolate Sauce
Summer Pudding
Meringue Nest filled with a Forest berry Compote and Whipped Cream
Cheese and Biscuits

Or

The Sweet Table	
A selection of Desserts chosen by Our Chef, including Cheese and Biscuits	£6.95
Freshly Brewed Coffee and Mint Chocolates	£2.95

THE DOLPHIN HOTEL

ST IVES

DRINKS PACKAGES

A

A glass of Pimms on arrival
A glass of House Red or White Wine with your meal
A glass of Medium Sparkling Wine for the toast
£9.75

B

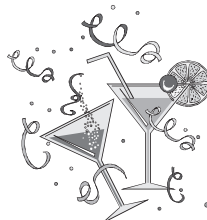
A glass of Prosecco on arrival
Two glasses of House Red or White Wine with your meal
A glass of Prosecco for the toast
£13.50

C

A glass of Bucks Fizz on arrival
Two Glasses of House Red or White Wine with your meal
A glass of Champagne for the toast
£18.25

A small percentage of Orange juice will be provided as an alternative on each package for children and non-drinkers. Extra soft drinks served over and above the original quota will be charged accordingly

Please see our banqueting wine list on the reverse.



BANQUETING WINE LIST

The following is a selection of the more popular wines from our full list.

HOUSE WINES

£ Bottle

- | | | |
|----|---|-------|
| 1 | LOUIS ESCHENAUER CHARDONNAY, Vin de Pays 2011/12 (France) | 14.50 |
| | <i>Excellent French varietal with lots of fruit. Dry but full bodied.</i> | |
| 2 | MOULIN D'ARVIE, Vin de Pays Medium NV (France) | 14.50 |
| | <i>Another good quality quaffing wine with good fruit. Medium in style.</i> | |
| 34 | LOUIS ESCHENAUER CABERNET SAUVIGNON, Vin de Pays 2009/11 (France) | 14.50 |
| | <i>Excellent value for money. Good fruit with a hint of tannin to give strength of flavour.</i> | |
| 99 | WESTERN CELLARS ROSE (California) | 14.50 |
| | <i>A soft fruity rose wine with hints of strawberries and raspberries</i> | |

RED

- | | | |
|----|---|-------|
| 36 | ST EMILION Calvet 2008/10 (France) | 19.35 |
| | <i>A blend of Merlot and Cabernet. Soft, ripe and ready for drinking.</i> | |
| 37 | CHEVALIER D'ARGENT A.C BORDEAUX 2010/12 | 16.70 |
| | <i>Top quality Bordeaux. Blended for softness and elegance</i> | |
| 41 | BEAUJOLAIS VILLAGES Henry Fessy 2008/11 (France) | 18.15 |
| | <i>Appealing, fruity wine with a deliciously perfumed Gamay rose. Try it chilled during the summer.</i> | |
| 43 | COTE DE BROUILLY Henry Fessy 2008/11 (France) | 19.80 |
| | <i>Attractive wine showing cherries and cream on the nose and a rich, long flavour.</i> | |
| 50 | VALPOLICELLA D.O.C. Botter 2008/11 (Italy) | 15.90 |
| | <i>Dry wine, lightly tannic with a delicate bouquet reminiscent of violets.</i> | |
| 59 | WILLOWGLEN SHIRAZ/CABERNET De Bortoli 2008/12 (Australia) | 15.50 |
| | <i>Rich and spicy with soft fruit and a hint of pepper.</i> | |
| 63 | CAPE SPRINGS PINOTAGE 2009/10 (South Africa) | 14.65 |
| | <i>Full bodied, dry and smooth with a rich spicy flavour.</i> | |
| 66 | ANDES PEAK MERLOT 2012/13 (Chile) | 14.65 |
| | <i>Soft and fruity with a lingering aftertaste of soft tannins</i> | |

WHITE

- | | | |
|----|--|-------|
| 4 | CHEVALIER D'ARGENT AC BORDEAUX 2011/12 (France) | 16.70 |
| | <i>Classic Bordeaux Sauvignon. Dry and elegant. Excellent with seafood.</i> | |
| 7 | CHABLIS Moreau 2009/12 (France) | 26.30 |
| | <i>A full bodied, dry white with a crisp, flinty freshness.</i> | |
| 10 | MUSCADET SEVRE ET MAINE SUR LIE Goulaine 2007/12 (France) | 15.75 |
| | <i>A dry wine with a crisp citrus tone and balanced acidity. Ideal with shellfish</i> | |
| 15 | LIEBFRAUMILCH (Germany) | 12.50 |
| | <i>The ever popular light and fruity medium style wine.</i> | |
| 16 | NIERSTEINER GUTES DOMTAL (Germany) | 12.95 |
| | <i>Similar to the above but with a little more depth of character.</i> | |
| 18 | PIESPORTER MICHELSBERG (Germany) | 13.90 |
| | <i>Firm favourite from the Moselle. Light and refreshing with a fruity tang.</i> | |
| 20 | PINOT GRIGIO ITALIA 2010/13 (Italy) | 14.85 |
| | <i>Popular white which compliments almost any food.</i> | |
| 26 | WILLOWGLEN SEMILLON/CHARDONNAY De Bortoli 2008/10 (Australia) | 14.75 |
| | <i>Lightly oaked with a rich and mellow style. Goes well with any white meats or fish.</i> | |

ROSE

- | | | |
|----|--|-------|
| 72 | PINOT GRIGIO ROSE ITALIA 2011/13 | 14.85 |
| | <i>Popular Rose not too Sweet, or Dry.</i> | |

SPARKLING WINE

- | | | |
|----|--|-------|
| 73 | BARON D'ARIGNAC DEMI SEC (France) | 13.95 |
| | <i>Medium, sweet, fresh and elegant.</i> | |
| 77 | PROSECCO DOLCI COLLINE (Italy) | 17.95 |
| | <i>Popular Italian sparkling wine</i> | |

TERMS & CONDITIONS OF BOOKING

PRICES

All prices include VAT @ 20% and may change without prior notification.

Prices quoted for banqueting menus, delegate rates, room hire, wines and drinks packages will be held for 6 months from the date of issue.

Should the rate of VAT change, our prices will be adjusted accordingly.

BOOKING CONFIRMATION

After provisionally booking your event at The Dolphin Hotel, the following conditions apply:

- For Wedding Receptions, private parties and other similar events, we require within 4 weeks of making the booking, all of the following:

Written confirmation and a signed "Terms and Conditions".

A deposit of £5.00 per person, based on the expected number of guests.

If the above confirmation details are not received within the above timescale, the Hotel reserves the right to release the booking.

DEPOSITS - All deposits are strictly non-refundable.

BALANCES AND FINAL PAYMENT

A further deposit of per person to be paid 2 months prior to the event.

A balance of charges is payable upon presentation of an invoice 14 days prior to your event. Any other charges over and above the balance will be invoiced after the event, payable within 14 days.

Any payments not received within the above timescale may result in the event being cancelled.

FINAL NUMBERS

For wedding receptions, private parties and other similar events including conferences we require an idea of your final numbers at least 30 days prior to the event. We then require your actual final number at least 7 days before the event. We will cater and charge for this number, or the actual number attending, whichever is the greater.

CANCELLATION FEES FOR ALL BOOKINGS

In the event of a cancellation of a booking by the client for whatever reason, The Dolphin Hotel will make a cancellation charge for the total anticipated loss of revenue to the Hotel on the following basis:

Between 3 and 6 months prior to the event taking place, 25% of the total value of the booking.

Between 1 and 3 months prior to the event taking place, 50% of the total value of the booking.

Less than 1 month prior to the event taking place, 100% of the total value of the booking.

In the event of the Hotel re-letting the booked facilities, the cancellation charge shall be reduced by the amount of the revenue relieved by the Hotel from such re-letting.

Notice of cancellation must be given in writing.

MEADOW SUITE & THE WATERSIDE RESTAURANT

(Private functions refer to [over page for applicable room hire charges](#))

On Friday and Saturdays throughout the year and each evening during December, our Meadow Suite and Waterside Restaurant are only available for a minimum of 80 people. Should the number attending be less than 80 we will make a charge of £10.00 multiplied by the shortfall and the actual number attending.

GENERAL

A. The Dolphin Hotel reserves the right to cancel any bookings forthwith and without any liability on its part in the event of any damage or destruction of the Hotel by fire or any other cause, any shortage of labour or food supplies, or industrial action, or any cause beyond the control of the Hotel which shall prevent it from performing its obligations in connection with any booking.

B. If in the opinion of the Hotel, either client or any of its servants, invitees, guests or representatives act in a manner considered to be prejudicial to the good name of the Dolphin Hotel, the Hotel shall be at liberty to terminate the contract or event forthwith without being liable for a refund or any compensation for the client.

C. The Hotel require to know of any proposed third party contracts for entertainment or services for a function and reserves the right to prohibit the same. The Hotel also reserves the right to determine the level of noise at a wedding/private function or similar event, and the clients are obliged to adjust to this level.

D. The Client shall be responsible for any losses or damages sustained by the Hotel in respect of the premises, furnishing, utensils or equipment, whether the same be caused wilfully or by negligence or default and may be liable for the cost of replacement or repair plus compensation for loss of business caused thereby.

E. No Sales, Auction or business shall be transacted at The Dolphin Hotel save with the express prior written consent of the Hotel.

F. The customer agrees to be bound by all reasonable instructions of duly authorised representatives of The Dolphin Hotel, in respect of the conduct of the function and shall further ensure those attending shall similarly comply. No food or beverage may be bought from outside onto the premises.

G. Any written information made available to the client by The Dolphin Hotel shall be deemed to be incorporated herein and in the event of a dispute these Terms and Conditions shall prevail.

H. No modification to these Terms and Conditions shall be binding upon the The Dolphin Hotel unless the same be in writing and duly signed by a properly authorised Manager at The Dolphin Hotel.

I. The Dolphin Hotel reserves the right to vary the menu or wines specified in the confirmation letter in the event of unavailability of any items.

DRESS CODE

We have no formal dress code but we do request all guests to be reasonably smart in the restaurant, lounge and meadow suite.

THE DOLPHIN HOTEL

ST IVES

TARIFF

CONFERENCES

Daily Delegate Rate £32.00
to include room hire, morning coffee, buffet lunch and afternoon tea

24 Hour Delegate Rate £130.00
to include the Daily Delegate Rate as above, plus 3 course Buttery Dinner served in our restaurant, single overnight standard accommodation and full English breakfast.

MEADOW SUITE ROOM HIRE

Per Day Half Day

Conferences £250.00 £185.00

Civil Wedding and Reception £250.00

Wedding Reception (Only) £200.00

All the above prices are inclusive of VAT