

THE
INN AT WHITEWELL
— Forest of Bowland —
NEAR CLITHEROE, LANCASHIRE.

WEDDINGS

Marquee



**THE
INN AT WHITEWELL**

— *Forest of Bowland* —

Near Clitheroe, Lancashire. BB7 3AT
Telephone: 01200 448222 Fax: 01200 448298
www.innatwhitewell.com

— *Weddings at the Inn at Whitewell* —

Dear Sir / Madam

Thank you for your interest in holding a wedding reception here at the Inn.
Enclosed are sample menus, wine list, and other information, which you may find useful.

We aim to produce seriously good food at every occasion, therefore the enclosed menu is not exhaustive but merely indicative. These are dishes that we know work for larger parties. We change elements throughout the seasons and are keen to source as much of our produce locally as we are able

The Inn has 23 guest bedrooms, all are non-smoking and all of which are very individual with good pictures and decent furniture. Some guests have difficulty choosing their favourite; again the best way to judge is to have a look round. We will happily give you a tour at any time but to have the greatest chance to view the most rooms, mornings after check out are recommended.

We do have a list of familiar suppliers whom we have had experience of, from pianists to florists, but you are free to book anyone of your choice.

We have our own wine merchants business, which enables us to offer an unusually extensive wine list, please ask our wedding team for details.

If you would like to find out more about us, please speak to one of the team, Emma or Andrea who handle all the big parties. To arrange a chat with one of them just phone ahead, their direct line is detailed below.

Yours sincerely

Yours Sincerely


Charles Bowman

Email - weddings@innatwhitewell.com

Direct Line: 01200 448733

Fact File

The following is designed to help you organise a party here at the Inn, it is not a good substitute for conversation and we will happily answer any questions you might have.

Booking

We require you to read and sign our Booking Conditions and pay a £500.00 deposit on confirming your chosen date. This is a non-refundable payment. We would also advise that a discussion with the wedding team prior to confirming is essential, at this stage you can roughly discuss numbers and generally get a feel for how you would like your wedding day to work. Then you can relax until four months before your wedding date, at this point you will need to meet with the team again to catch up, discuss food and drink options and table plans. One month prior to the wedding day you will need a final meeting to confirm numbers and dot I's and cross t's.

Price Increases

We have a small price increase each April relating to bedroom tariff, menu and wine list. We intend only to increase our prices modestly but please be aware current prices noted relating to the afore will be subject to annual increases.

Civil Ceremonies

We are licensed to hold civil ceremonies for up to 75 guests in our main dining room. The cost to the Inn is £360.00. You will need to contact Lancashire Registration Service directly to arrange for the Registrar to attend and sort out the legalities. As soon as the legislation changes we will apply for a license which allows marriages outside. The earliest civil ceremony in our main room is 4.00pm, this allows any previous lunch customers to leave in a relaxed fashion.

Marquee

We have for a number of years hired out our own marquee, it is the perfect space for a reception of 60 to 150 (with parties above guest numbers of 120 we do need to remove the dance floor), if you are wanting to formally seat more we can hire a pod to extend this further. Our planning restrictions have changed and we are now only able to keep the marquee up from May to September and there after, only when we have a party booked. The cost to hire the marquee in 2017 is £1,500 Sunday to Thursday, £1,800 Fridays and £2,000 Saturdays and bank holidays, this includes complimentary bedroom for Bride and Groom, all tabling, seating, white or cream linen and complete fairy lit ceiling.

Confetti

Please could you ask your friends to resist the temptation.

Times

The earliest your wedding party can arrive is 3.00pm, however the best time to begin a wedding at Whitewell is after 4.00pm this ensures we have cleared away our lunch time customers and allows your guests better access to parking and the rest of the Inn. We advise having between an hour to an hour and a half for your drinks reception to give you time to have pictures taken and enjoy some mingling time without your guests getting too hungry! The wedding breakfast itself takes approximately 2 hours based on having 3 courses. Remember to factor in time for speeches before deciding what time to invite evening guests. Our bars close at midnight but we are happy to serve residents a night cap once your other guests have departed. We are not intending to keep you up past 2.00am!

— *Fact File continued...* —

Food

We change our large party menu annually in April, this prevents us from stagnating. As with our other tariffs we endeavour to only increase the prices then but due to seasonal variations this may not always be possible, we will alert you as soon as we are able. Our meal prices start at £36.25 per person.

Evening Food

If it is your intention to supply food in the evening we would recommend you do so for all your guests, not just those who arrive later on.

Bedrooms

It is perfectly possible to reserve some or all of our bedrooms for your party, your wedding deposit will cover these and your guests are not required to pay any additional deposit. All we would ask is that you allow us a full two months to re-book any rooms you may not require. Should you not require all the bedrooms we do ask that you take the ones closest to your function room, for the marquee this would be rooms 1,2,3,5,6,7,8 and 11. By far the least confusing option is for you to allocate rooms to whom you please, just provide us with a full list of names, addresses and requirements. Please be aware our earliest check in time is 2.00pm and we would ask you to vacate the bedrooms by 11.00am. We can accommodate three early check ins at 12.30pm.

The Piggeries

The Piggeries is a holiday let within the Whitewell grounds. There is a minimum 3 night stay required for all bookings and we also ask for a separate £500 deposit if you wish to book. The full balance is payable 10 weeks before the start of the rental.

Extra Beds

Some rooms do have sofa beds, these are not designed for adults. We have three put up beds which are single and can be used for adults. Any extra beds are charged @ £35.00 per person inclusive of breakfast.

Wedding Cakes

Cake making and decorating is a very specialised field and one the Inn currently is not geared up for. We also live in total fear of one of these master pieces being damaged, please confirm with your cake maker that they only deliver on the day of the wedding. Alternatively you may wish to have something a little different with a Cheese Wedding Cake – which we are able to provide for you. Ask the team for details!

Fireworks

Over the years we enjoyed many enthralling displays, sadly we were a little ignorant as to the damage and annoyance these were causing to our neighbours and their livestock. In the interests of good relations and importantly, better lamb and beef, we have stopped any further displays.

Top Tables

Our usual tables are round seating 8 to 10 people. We have an oval style top table if you prefer not to have a round and we can also accommodate a long top table depending on guest numbers.

Deposits

After confirming your interest and securing a date we would ask for a further £1500.00 six months prior to your wedding. One month prior to your actual wedding, we would ask for 75% of the estimated final bill inclusive of the £2000.00 already paid. Naturally an invoice and full reconciliation will be prepared on the wedding day, we do not expect this to be paid immediately but would ask if you could prioritise this on your return from your honeymoon.

— Suppliers list... —

Supplementary information for weddings and parties

The following information is intended to assist you in planning your function.

Listed below are details of florists, photographers, DJ's etc, but you are free to book anyone of your own choice.

Vicars and Registrar

St. Michaels Church, Whitewell
(Contact: Canon Roger Smith)

01254 386811
rsmith9456@aol.com

Registrar

Lancashire Registration Service
(request Clitheroe/Accrington area)

0300 123 6705

St Bartholomew, Chipping

www.stbartschipping.org.uk

St Helens Church, Waddington

01200 423589

Photographers & Videographers

Kent Photography

www.kent-photography.co.uk
01200 441393

Abigail & Eye Photography

www.abigailandeye.co.uk
07980 820283

James Jebson Photography

www.jamesjebsonphotography.co.uk
07557 524874

Lisa Aldersley Photography

www.la-photography.co.uk
01204 407149

Malkin Photography

www.malkinphotography.co.uk
01200 446722
07733 010915

Tim Simpson Photography

www.timsimpsonphotography.co.uk
07790 787732

Moviart - Videographer

www.moviartfilms.co.uk
01282 771115
07783 517705

Honeymoon Consultants and Gift Registry

Travel Counsellors: Jakki Hatton

jakki.hatton@travelcounsellors.com

Honeymoon & Gift Registry

0845 058 8044

Dreamcatcher Travel: Andy Schofield

www.dreamcatchertravel.co.uk
01200 442147
07545 493902

Chair Covers & Coloured Table Linen

Add a Little Sparkle

mel@addalittlesparkle.com
0771 8646913

— *Suppliers list cont...* —

Creative Cover Hire www.creativecoverhire.co.uk
01772 614461

Simply Bows and Chair Covers www.simplybowsandchaircovers.co.uk
07584 026981

Florists

The Flower Shop www.theflower-shop.co.uk
01200 422435

Flower Design www.flowerdesign.co.uk
01253 727722

Margaret Mason www.margaretmason.co.uk
01772 253858

Flowers With Passion www.flowerswithpassion.co.uk
01772 866171

Wedding Stationery & Seating Plans

Brides Little Helper info@brideslittlehelper.co.uk
07899 937822

Etched (Bespoke Stationery) - contact: Claire 0791 9186848

Bridal Gowns, Bridesmaids

Orchid Design www.orchiddesignsuk.com
01200 428078

Amelia's www.ameliabrides.com
01200 442929

Especially For You www.especiallyforyoubridal.co.uk
Contact: Carol Hart 01772 785334

Vocalists

Paul Guard www.paulguard.com
07740 080809

Howard Wing www.howardwing.co.uk
(Also Master of Ceremonies) 0785 5420806

Rebecca Joy www.rebeccajoy.co.uk
0783 3210789

Wayne Farrow www.waynefarrow.co.uk
0781 8088865

Matt James www.mattjamesonline.co.uk
0753 9386564

Belle Voci - Opera and classical music duo www.belle-voci.com
Contact: Sophie 0773 7816414

Pianists

Guy Porteous www.guyporteous.co.uk
07966 196572

Dave Price www.davepricemusic.com
0796 9850601

Eric Ainsworth 01200 423166

— *Suppliers list cont...* —

String Quartets

Bridgewater

Alison Williams

0775 4522595

The Leighton Jones String Quartet

01925 759672

The Solo Players

www.soloplayers.co.uk

Contact: Jayne

0777 5756015

Harpist

Fiona – Katie Roberts

01535 642581

Magician

David Lancaster

www.davidlancaster.co.uk

01524 66913

0780 3040897

Ricky Reid

contact@rickyreidy.com

0795 1936036

Colin Green

www.colingreensmagic.com

0780 9428411

Darren Brand

www.darrenbrandmagic.co.uk

0787 0927418

DJ's & Master of Ceremonies

P C Roadshows

www.pcrowdshows.com

01254 660231

phil@pcrowdshows.com

0788 1912303

Dance Floor Couture

www.dancefloorcouture.co.uk

0800 1182896

robin@dancefloorcouture.co.uk

07827911854

C & C DJ Factory

www.ccdj.co.uk

0791 7102751

0759 5726953

Gary Mills

www.djgarymills.co.uk

01253 893814

djgarymills@talktalk.net

0792 0102370

Wedding Jam

www.weddingjam.co.uk

0151 3290899

0780 7006708

Toastmaster

Stephen Sanders

www.toastmastermc.co.uk

stephensanders@toastmastermc.co.uk

01942 879 569

— *Suppliers list cont...* —

Live Bands

Six15am - Artist Management	www.six15events.com bookings@six15events.com
The Deadbeats	www.deadbeatsband.co.uk 0771 0971622
Alex Birtwell	www.alexbirtwell.co.uk
High Frequency	www.highfrequencyband.com 07833 703728
Warningtones	www.warningtones.co.uk 07817 536743
Wedding Jam	www.weddingjam.co.uk 0151 3290 899 07807 006708
Union St Ceilidh Band	www.unionstreetband.co.uk 07745 493135
Agent Smith	www.functioncentral.co.uk/agentsmith agentsmith@functioncentral.co.uk 0845 643 2160
Groovy Revolution	www.groovyrevolution.com 0783 0196118
Bloomsbury Music Ltd - The Complete Event Music Agency	www.bloomsburymusic.com info@bloomsburymusic.com 0161 964 1579 07766 583 737

Other Entertainment

C J Tazz Entertainments Casino Tables, Comedians etc	www.cjtazz.co.uk 01253 395 540 07939 126717
Signage - Illuminated Letters: Typical Type	www.typicaltype.co.uk
Photo Booth	www.maddogentertainment.co.uk info@maddogentertainment.co.uk 0785 1414073
Letters in Lights	lettersinlights@hotmail.com

Balloons

Premier Balloon Decor Contact: Neil	www.premierballoondecor.co.uk 0789 4529200
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Ice Cream Carts

Uncle Bob's Ice Cream	www.unclebobsicecream.co.uk 01995 61515 0776 1244230
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— *Suppliers list cont...* —

Tailoring

Stitched Up Tailoring Contact: Alexandria Mauritzen	alexandriamauritzen@gmail.com 0785 5955494
Ann Dewhurst Tailoring	www.anndewhursttailoring.co.uk info@anndewhursttailoring.co.uk 01772 782779

Hairdressers & Makeup

Kirsty Eaton	www.kirstyeaton.co.uk 07739 409892
Silhouette Skincare - contact: Gayle Edmondson (Beauty Treatments, Wedding Packages, Make Up)	01282 816713
Becky Maguire Infinity Hair Design	01200 429039
NSJ Wedding Hair	01772 782273
Emma Liberty Makeup	07864 912017
Laura Coupland Makeup	01200 448637 07891 229116
Elle Knowles Makeup	07577 784452

Bespoke Chauffeur Service/Wedding Cars/Coach Companies

Get Me A Coach	www.getmeacoach.com 0845 6193444
Malvern Wedding Cars	www.malvernweddingcars.co.uk 01257 471755

Cakes

Specialised Cakes –Joe & Janine Hargreaves	01282 700887
The Little House of Cupcakes	www.thelittlehouseofcupcakes.co.uk 01253 822151
Champagne Cakes	www.champagnecakes.co.uk 01772 784476
Lisa Marie Cakes	lisa@lisamariecakes.co.uk 01772 782606
Love Sweet Things	www.lovesweetthings.co.uk 01282 852365
Cakes By Vanilla	www.cakesbyvanilla.co.uk 01200 538060 info@cakesbyvanilla.co.uk
Pink Frosting Cake Company	www.pinkfrostingcakeco.co.uk 07990 068 276

Inhouse Massage and Facials at Skinsense

— by Kay Partington —

Advanced Japanese Face Massage

The ultimate anti-ageing treatment, this dynamic, yet deeply relaxing facial massage uses a variety of different pressures and reflexology techniques designed to lift the facial tissues and sculpt the face. The treatment includes a face mask tailored to your own individual skin type and a soothing massage of the neck, shoulders and scalp.

75 minutes / £55

Skinsense Facial with Japanese Face Massage

Elements that were once mutually exclusive can now be enjoyed in one single luxurious treatment. Lift, renew, restore and beautify all in one...a complete sensory and holistic experience to bring harmony between mind and body, radiance to the face and nourishment to the soul.

90 minutes / £75

Skinsense Facial

Using the power of plant based yet highly effective skincare, this exclusive treatment has been designed by us to rejuvenate, hydrate and restore radiance to the skin whilst enabling you to enjoy a sensory journey guaranteed to soothe your mind and body. A deeply relaxing face and scalp massage are included to complete the treatment.

60 minutes / £55

Express Facial

Perfect for a quick boost of radiance before that special meal or party, this mini facial combines hot towel deep cleansing, a pore refining mask and an intensive massage to visibly boost the complexion in just 30 minutes.

30 minutes / £35

Teen Facial

We provide a range of bespoke facials to cleanse and refresh all types of young skin, from the very sensitive to those experiencing breakouts and blemishes. All treatments include a facial massage and a soothing massage of the scalp, neck and shoulders.

30 minutes / £35

Energise Facial for Men

Bring health and vitality to the skin with this deep cleansing and brightening facial including hot towel cleansing, exfoliation, face mask and deep facial massage.

60 minutes / £55

Essential Face and Body for Men

A luxurious combination for the back and face. Enjoy a back cleanse, exfoliation and massage followed by a bespoke facial to thoroughly cleanse, refine and refresh the skin including a relaxing face and scalp massage.

90 minutes / £75

Find us on the top floor opposite Room 9

T: 01200 422640 M: 07845 611813 E: kay@skinsensemassage.com

W: innatwhitewell.com/spa-treatments

Inhouse Massage and Facials at Skinsense *— by Kay Partington —*

Swedish Massage

This special massage combines the classic techniques of Swedish Massage with the power of human touch to transport you into a world of total relaxation and well-being. Eases muscular tension, releases mental stress and stimulates blood circulation. Each massage can be tailored to your own individual needs.

Relax and enjoy!

Full body 60 minutes / £50 | With face and scalp 90 minutes / £70

Warm Bamboo Massage

Ideal for those who prefer a deeper, firmer massage. Harnessing the natural properties of smooth, natural bamboo, this treatment is designed to relax the body at its deepest level. The heated bamboo sticks glide across the body quickly penetrating the muscles to melt away even the most deep seated tension, bringing relief to tired, aching muscles. Combined with hands and hands free massage for a complete sensory experience.

Full body 80 minutes / £65

Aroma Plus Massage

Using a blend of pure, natural, aromatherapy oils, choose the perfect one to suit your mood -

Relax - lavender, frankincense and sandalwood.

Energise - bergamot, eucalyptus, wild thyme and lavender.

Detox - juniper berry, patchouli, orange and grapefruit.

Muscle Rub - warming black pepper and stimulating rosemary.

With Swedish Massage 60 minutes / £55 | 90 minutes / £75

With Warm Bamboo Massage 80 minutes / £70

Bespoke Massage Treatments

Choose your favourite combination - back, neck and shoulders, face and scalp, legs and feet, or arms, hands and shoulders. Combine a 30 minute massage with another treatment for £25.

30 minutes / £35 | 60 minutes / £50

Pregnancy Massage

This full body massage will help to relieve muscular stress and tension whilst promoting a total sense of relaxation and well-being. Pure and natural plant based oils help to maintain the skin's suppleness and elasticity, circulation is improved and lymphatic drainage stimulated. Feel balanced, uplifted and rested.

(From 14 weeks onwards)

60 minutes / £50

Find us on the top floor opposite Room 9

T: 01200 422640 M: 07845 611813 E: kay@skinsensemassage.com

W: innatwhitewell.com/spa-treatments

Hotels

The Gibbon Bridge
Chipping
PR3 2TQ
01995 61456

Mitton Hall
Mitton Road
BB7 9PQ
01254 826544

Northcote Manor
Northcote Road
Old Langho
BB6 8BE
01254 240555

Ferraris Country House
Chipping Road
PR3 2TB
01772 783148

Pubs with Rooms

The Parkers Arms
Newton in Bowland
Nr Clitheroe
BB7 3DY
01200 446236

The Hark To Bounty
Slaidburn
Nr Clitheroe
BB7 3EP
01200 446246

The Waddington Arms
Waddington
BB7 3HP
01200 423262

The Red Pump Inn
Bashall Eaves
Near Clitheroe
BB7 3DA
01254 826227

The Derby Arms
Chipping Road
Longridge
PR7 2NB
01772 782370

The Inn at the Station
King Street, Clitheroe
BB7 2EU
01200 425464

The Higher Buck
Waddington
BB7 3HZ
01200 423226

Bed & Breakfast Establishments

Rakefoot Farm
Chaigley
Nr Chipping
BB7 3LY
01995 61332

Woodend Farm
Dunsop Bridge
Near Clitheroe
BB7 3BE
01200 448223

Clerk Laithe Lodge
Slaidburn Road
Newton
BB7 3DY
01200 446989

Self Catering Cottages

Wolfen Mill
Chipping
PR3 2G
01995 61574

Pale Farm Cottage
Chipping
PR3 2TR
01772 783082

Deer Cottage
Cow Ark
Nr Clitheroe
BB7 3DG
01995 61865

Crimpton Cottages
Easington Road
Cow Ark
Near Clitheroe
BB7 3DH
01200 448278

Alison Sheldon
Waddington Village
1 bed apartment
07709 086937
alisheldon@hotmail.com

Bleasdale Cottages
Bleasdale
Near Chipping
PR3 1UY
01995 61343

Root Farm Cottage
Dunsop Bridge
Near Clitheroe
01200 448214
01995 61343

Lower Barn Farm
Ribchester
07988 352 056 / 07886 777350
lbarn@hotmail.co.uk
Sleeps 12.
6 bedrooms & 3 bathrooms

— Wedding & Party Menu 2017/18 —

We endeavour to use only the best and freshest ingredients in all our recipes. The following menu is by no means exhaustive but is indicative as to the types of dishes that are successful for larger parties. Due to the increased costs associated with our marquee our meal prices start at £36.25. Please choose one option from each course and a vegetarian option..

Canapes

Selection of 3 @ £8.00 per head

Homemade sausage and apple roll
Baked queenie scallops
Red onion and goats cheese crostini (V)
Mini burger
Pâté en croute
Smoked salmon on brown bread
Tomato and mozzarella tartlet (V)
Thai king prawn skewer, sweet chilli
Farnsworths chipolatas and pancetta, mustard dip

Soups

@ £6.50 per head

Plum tomato and basil oil (V)
Cream of butternut squash soup,
toasted pine nuts and coriander (V)
Pea and ham soup with crispy leeks
Cream of mushroom soup (V)
Leek and potato (V)
Cream of fennel soup (V)

Starters

Salmon and haddock fishcakes, tossed salad leaves and lemon mayonnaise	£8.95
Smoked Goosnargh chicken breast and new potatoes bound together with a horseradish mayonnaise, salad leaves, beetroot purée	£7.75
Home cured Gravadlax of Westor Ross salmon, pickled cucumber, sweet dill dressing	£8.95
Bresola, rocket and parmesan shavings	£8.50
Baked goats cheese wrapped in filo pastry, tossed salad leaves, tomatoes, black olives and balsamic dressing (V)	£7.25
Ballymaloe chicken liver pâté and Cumberland sauce with warm toast	£6.95
Potted Cornish crab, avocado purée, pickled cucumber, toasted croutes	£8.25
Confit Goosnargh duck leg, smoked bacon, spinach and caramelised onion mash, red wine jus	£7.95
Pan fried gnocchi, spinach, vine tomatoes and roast red onions, parmesan shavings, garlic croute (V)	£7.75

Main Courses

Roast breast of Goosnargh chicken, smoked bacon potato cake, caramelised onions, parsnip purée and red wine jus	£20.00
Confit shoulder of local lamb, champ potatoes, soft onions, pea purée and rosemary jus	£21.50
Roast sirloin of local beef, served pink with a Yorkshire pudding and caramelised onion sauce	£25.50
Roast breast of Goosnargh chicken, basil and olive mash, ratatouille and aubergine purée, basil pesto	£20.00
Grilled fillet of seabass, topped with Morecombe Bay potted shrimps, potato purée and watercress sauce	£23.50
Roast saddle of local lamb, apricot and smoked bacon stuffing, red wine jus	£25.50
Grilled pork loin chop, bubble and squeak potato cake, bramby apple purée, cider jus	£20.50
Homemade Lancashire cheese & onion pie, topped with champ potato and brown sauce (V)	£17.50
Baked vegetable strudel with a roast tomato coulis (V)	£17.50

— Wedding & Party Menu 2017/18 —

Puddings

Puddings @ £7.00 per head

Sticky toffee pudding with toffee sauce and pouring cream

Lemon tart glazed with brown sugar, berry compote, raspberry coulis

Apple, cinnamon and sultana crumble tart, vanilla cream and cinnamon custard sauce

Raspberry and pistachio Bakewell tart, with vanilla cream and crème anglaise

Chocolate and orange mousse with hazelnut biscotti

Salted caramel pannacotta with caramelised pears

Cranberry and white chocolate blondie with raspberry coulis and whipped cream

Baked toffee cheesecake with apple compote and chocolate sauce

Passion fruit posset topped with blackcurrant compote and coconut shortbread

Sweet muscovado cream with crushed ginger biscuits and sour plums

Chocolate and ale cake with whipped cream and chocolate sauce

Raspberry and Drambuie crème brûlée, with all butter shortbread

Tiramisu cheesecake with dark chocolate sauce and apple puree

Trio of desserts – vanilla crème brûlée, chocolate and hazelnut brownie, Bakewell tart (*extra £2.00 supplement*)

Cheese Board - Butlers Blacksticks Blue and Grandma Singletons Lancashire
with our own homemade chutney, grapes and biscuits

£8.00pp or

£30p/tbl

Whitewell's own blend of Arabica Coffee

£2.75

served with homemade shortbread

£3.30

Children's Menu

Chicken goujons and chips, bangers and mash or vegetarian pasta followed by ice cream dessert

£14.00

Evening Supper

Bacon barms

£4.25

Sausage barms

£4.25

Roast pork loin barms with apple sauce

£5.00

Large bowls of chips

£6.00

Large bowls of wedges

£8.00

Hot buffet of fish pie & lasagne, tossed salad and new potatoes

£14.95

All prices are subject to confirmation due to seasonal availability.

— *Sample Wedding Wine List* —

A full list of all the Inn's wines is also available should you be unable to find anything suitable on this list. Please note we keep the vintages as accurate as possible but they are liable to change.

Champagne

113 GALLIMARD CUVÉE RESERVE, Brut N.V. £44.00

A modern hand-made Champagne made from 100% Pinot Noir, grown by the Gallimard family themselves. This allows them to control the quality and price of the fruit which few other producers are able to do. Clean and fresh made in the rounded Gallimard style with a soft, elegant finish.

114 GALLIMARD ROSE, Brut N.V. £48.50

100% Pinot Noir from fruit grown in the Gallimard vineyards. Bright partridge-eyed rosé in colour with soft red fruit aromas with a gentle mousse and a fleshy finish. A fine aperitif but with enough body and character to accompany sea-fish and poultry.

118 POL ROGER White Foil, Brut N.V. £76.00

This was Sir Winston Churchill's favourite due to the greater use of reserve wines in the final blend, which is made from equal amounts of each of the three Champagne grapes.

An exquisite wine which exhibits slight Burgundian mealy notes, with a cleansing silky finish.

Sparkling wine

106 CHARLES PELLETIER Grand Reserve, Blanc de Blancs £27.50

Méthode Traditional, France

Made by the Champagne method, this very decent sparkling wine is ideal as an aperitif.

It is fun, fresh and elegant.

211 CHARLES PELLETIER Grand Reserve, Rosé £27.50

Méthode Traditional, France

Made using Pinot Noir. A very attractive colour, fresh and with enough weight and fruit to be enjoyed with or without food.

218 MIONETTO PROSECCO SPUMANTE 'Cuvee Prestige', Veneto £27.50

Delightfully fresh sparkling wine from the Northern Italian region of Veneto.

Crisp and fresh with lovely citrus and apple characters.

— *Sample Wedding Wine List cont...* —

White Wines

- 634 PEZ DE RIO Macabeo/Sauvignon 2016, Carinena (Spain) £17.50**
An aromatic and fresh blend from Northern Spain with a very pleasing finish. A good wine for serving with foods like salads and seafood, and it makes a charming aperitif also.
- 711 ALOE TREE Chenin Blanc 2016, (South Africa) £17.50**
Crisp and fresh with a decently long finish. Chenin Blanc is S. Africa's leading white grape, and this particular one is ideal with or without food.
- 770 VILLARICCA Sauvignon Blanc 2016, Maule Valley (Chile) £18.50**
Wonderfully crisp with a zingy palate of tropical fruits. Grassy and fresh, this wine offers more than many may expect from Chilean Sauvignon.
- 926 SIMONSVLEI Chardonnay 2015, Paarl Valley, (S. Africa) £19.00**
Elegant, slightly wooded Chardonnay with mouth watering citrus aromas and a lovely taste of peaches and hints of lime. Great value for money.
- 355 LA CASADA Pinot Grigio 2016 Pavia, IGT (Italy) £19.50**
We sell buckets of this lovely modern Pinot Grigio from Veneto. Fresh and crisp, it has gorgeous aromas of pears and apples and a full flavour and pronounced fruit.
- 744 NOSTROS GRAN RESERVA Chardonnay 2015 – Casablanca, (Chile) £25.00**
If anybody is still dragging their feet when it comes to getting back onto the Chardonnay bandwagon, just point them at this little gem. Winds off the Pacific keep the vineyards cool thereby slowing ripening. The result is a Chardonnay of elegance. Barrel fermented for extra complexity, it is exceptionally pleasing.
- 038 FAIRHALL DOWNS Sauvignon Blanc 2015, Marlborough (NZ) £29.50**
This is Marlborough Sauvignon at its best. Wonderfully complex and powerful on the nose this is an intense wine with bags of zesty gooseberry passion fruit and citrus fruit and great concentration of flavour.
- 248 DOMAINE MALANDES Chablis 2016, Burgundy £36.00**
This is a superb, traditional style Chablis with the typical flinty, mineral characteristics. Quite light in style, this does not pretend to be a big, buttery Côte d'Or wine. The company is a firm believer in not using oak in order to give full purity of fruit and expression of terroir.

Rosé Wines

- 497 CASTILLO DEL MORO Tempranillo Shiraz Rose 2016 - Castillon (Spain) £17.50**
Fresh with good acidity. Tasty flavours of summer berries, it is a pleasure to knock back, morning, noon and night! Top value too.
- 368 CH. MONTAUD 2016 – Provence £24.00**
Classic Provence rose (even down to the fancy bottle!) With a charming peachy orange colour and with aromas of summer fruits, it is pure elegance in a glass. Despite its very pale hue it has good weight and goes amazingly well with many foods.

— *Sample Wedding Wine List cont...* —

Red Wines

- 488 PEZ DE RIO Tempranillo Merlot 2015 - Carinena (Spain) £17.50**
Plenty of lovely summer berry fruit flavours from the Tempranillo, backed up with a hint of plum from the Merlot. Easy drinking and ever so tasty, it never fails to hit the mark.
- 774 VILLARRICA 2015 Merlot, Maule Valley (Chile) £18.50**
A no nonsense wine, precisely what you should expect from a Chilean Merlot. Full of plums and red fruits with mild tannins and light to medium body, an ideal red for any occasion.
- 356 TERRES D'ORB 2014, Languedoc (France) £20.00**
Gorgeous blend of Cabernet Sauvignon, Merlot, Carignan and Grenache from Southern France. Full of dark fruit flavours together with some classic Languedoc savoury character. Awesome value too!
- 144 CHATEAU TERREFORT LESCALLE 2013, Bordeaux (France) £24.50**
Merlot dominant (65%) Bordeaux with generous plummy flavours on the palate, and hints of blackcurrants and a touch of spicy earth. Easy drinking with good weight, it suits fowl, red meat and game equally well.
- 679 BANDA AZUL CRIANZA 2014, Rioja (Spain) £25.00**
All the grace and silkiness you could want from a young Rioja. Lots of cherry, plum and spicy flavours combined with hints of vanilla from aging in American oak. Top value Crianza.
- 787 INACAYAL MALBEC 2015, Mendoza (Argentina) £28.50**
Vibrant purple in the glass, with intense aromas of plums and dried figs. The palate is smooth, with flavours of dark cherries and chocolate. Yes, it's strong, but there is definitely a warming charm to this wine.

We would like to advise that vintages within this list could be liable to change without prior notice

— Reception Drinks —

Kir Royale (with sparkling wine)	£5.00 per glass
Kir Royale (with champagne)	£7.50 per glass
Peach Bellini's (with sparkling wine)	£5.00 per glass
Peach Bellini's (with champagne)	£7.50 per glass
Pimms	£4.90 per glass
Alcoholic Fruit Punch	£4.70 per glass
Non-Alcoholic Fruit Punch	£1.75 per glass
Winter Pimms	£5.50 per glass
Mulled Wine	£4.00 per glass
Mulled Cider	£3.00 per glass
Bottles of Peroni	£4.00 per bottle
Jugs of Orange Juice	£7.50

If you would like a glass of fizz for each guest (please see wine list) we can get 6 glasses out of a bottle.

Wine

Please see wine list. We advise that half a bottle per person is an ample amount but feel free to allocate more... or less!

Toast Drink

Please see wine list and choose which fizz you would like, divide your number of guests by 6 to work out how many bottles you will require. For example for 90 guests 15 bottles of your chosen fizz will be required.

— Room Rates —

Sunday - Thursday from 1st April 2017 to 31st March 2018

<i>Room No.</i>	<i>Double</i>	<i>Single</i>
1 Front of House Double-bedded	£170.00	£128.00
2 Small Front Double-bedded	£134.00	£97.00
3 Riverside Double-bedded	£204.00	£152.00
4 Front of House Double-bedded	£170.00	£128.00
5 Riverside Double or Twin	£204.00	£152.00
6 Riverside (Suite) Double-bedded	£230.00	£181.00
7 Riverside Double-bedded	£204.00	£152.00
8 Front of House Double-bedded	£170.00	£128.00
9 Gable End Double-bedded	£150.00	£111.00
10 Front of House Double or Twin	£170.00	£128.00
11 Riverside Double-bedded	£204.00	£152.00
12 Front of House Double-bedded	£204.00	£152.00
14 Front of House Double-bedded	£204.00	£152.00
15 Riverside Double-bedded	£204.00	£152.00

— *Room Rates cont...* —

Sunday - Thursday from 1st April 2017 to 31st March 2018

<i>Room No.</i>	<i>Double</i>	<i>Single</i>
16 Riverside Double-bedded	£204.00	£152.00
17 Riverside Double-bedded	£204.00	£152.00
18 Riverside Double-bedded	£204.00	£152.00
19 Riverside Double-bedded	£204.00	£152.00
20 Riverside Double-bedded	£204.00	£152.00
CH21 Coach-house Double or Twin	£204.00	£152.00
CH22 Coach-house Double or Twin	£204.00	£152.00
CH23 Coach-house Double or Twin	£204.00	£152.00
CH24 Coach-house Double-bedded	£204.00	£152.00

Double sofa beds available in rooms 5, 6, 7, 8, 10, 11, 12, CH, 24, 23.

Children up to 12 years sharing a room on a sofa bed - £35.00 per head.

Travel cots up to 2 years old £6.00.

All room rates include full English breakfast and VAT @ 20%.

Peat Fires available in rooms - 3, 5, 6, 8, 11, 12 & 14 at an extra charge of £6.00.

— Room Rates —

Friday, Saturday & Bank Holidays from 1st April 2017 to 31st March 2018

<i>Room No.</i>	<i>Double</i>	<i>Single</i>
1 Front of House Double-bedded	£204.00	£163.00
2 Front of House Double-bedded	£163.00	£126.00
3 Riverside Double-bedded	£237.00	£185.00
4 Front of House Double-bedded	£204.00	£163.00
5 Riverside Double or Twin	£237.00	£185.00
6 Riverside (Suite) Double-bedded	£265.00	£214.00
7 Riverside Double-bedded	£237.00	£185.00
8 Front of House Double-bedded	£204.00	£163.00
9 Gable End Double-bedded	£182.00	£143.00
10 Front of House Double or Twin	£204.00	£163.00
11 Riverside Double-bedded	£237.00	£185.00
12 Front of House Double-bedded	£237.00	£185.00
14 Front of House Double-bedded	£237.00	£185.00
15 Riverside Double-bedded	£237.00	£185.00

Room Rates cont...

Friday, Saturday & Bank Holidays from 1st April 2017 to 31st March 2018

<i>Room No.</i>	<i>Double</i>	<i>Single</i>
16 Riverside Double-bedded	£237.00	£185.00
17 Riverside Double-bedded	£237.00	£185.00
18 Riverside Double-bedded	£237.00	£185.00
19 Riverside Double-bedded	£237.00	£185.00
20 Riverside Double-bedded	£237.00	£185.00
CH21 Coach-house Double or Twin	£237.00	£185.00
CH22 Coach-house Double or Twin	£237.00	£185.00
CH23 Coach-house Double or Twin	£237.00	£185.00
CH24 Coach-house Double-bedded	£237.00	£185.00

*This tariff applies to Fridays and Saturdays, Christmas Eve, Christmas Day, Boxing Day, New Years Eve and all Sundays preceding a Bank Holiday.

Double sofa beds available in rooms 5, 6, 7, 8, 10, 11, 12, CH, 24, 23.

Children up to 12 years sharing a room on a sofa bed - £35.00 per head.

Travel cots up to 2 years old £6.00.

All room rates include full English breakfast and VAT @ 20%.

Peat Fires available in rooms - 3, 5, 6, 8, 11, 12 & 14 at an extra charge of £6.00.

Bedroom Template

Name of Wedding Reception: _____

Date of Wedding Reception: ___/___/___ Date Form Returned to the Inn: ___/___/___

Bedrooms marquee side are: 1,2,3,4,5,6,7,8,11

Room No.	Room Type	Name	Special Instructions*
1	Double		
2	Double		
3	Double		
4	Double		
5	Double/Twin		
6	Double		
7	Double		
8	Double		
9	Double		
10	Double/Twin		
11	Double		
12	Double		
14	Double		
15	Double		
16	Double		
17	Double		
18	Double		
19	Double		
20	Double		
CH21	Double/Twin		
CH22	Double/Twin		
CH23	Double/Twin		
CH24	Double		

*Please note sofa beds only to be used for children up to 12 years old. Check-in at 2.00pm, Check-out at 11.00am. If you would like this template emailing to you please email reception@innatwhitewell.com

Bedroom Template

If you would like this template emailing to you please email reception@innawhitewell.com.

<p>Room 1</p> <p>Name: _____</p> <p>Address:</p> <p>_____</p> <p>_____</p> <p>Postcode: _____</p>
--

<p>Room 2</p> <p>Name: _____</p> <p>Address:</p> <p>_____</p> <p>_____</p> <p>Postcode: _____</p>
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<p>Room 3</p> <p>Name: _____</p> <p>Address:</p> <p>_____</p> <p>_____</p> <p>Postcode: _____</p>
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<p>Room 4</p> <p>Name: _____</p> <p>Address:</p> <p>_____</p> <p>_____</p> <p>Postcode: _____</p>
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<p>Room 5</p> <p>Name: _____</p> <p>Address:</p> <p>_____</p> <p>_____</p> <p>Postcode: _____</p>
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<p>Room 6</p> <p>Name: _____</p> <p>Address:</p> <p>_____</p> <p>_____</p> <p>Postcode: _____</p>
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<p>Room 7</p> <p>Name: _____</p> <p>Address:</p> <p>_____</p> <p>_____</p> <p>Postcode: _____</p>
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<p>Room 8</p> <p>Name: _____</p> <p>Address:</p> <p>_____</p> <p>_____</p> <p>Postcode: _____</p>
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<p>Room 9</p> <p>Name: _____</p> <p>Address:</p> <p>_____</p> <p>_____</p> <p>Postcode: _____</p>
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<p>Room 10</p> <p>Name: _____</p> <p>Address:</p> <p>_____</p> <p>_____</p> <p>Postcode: _____</p>

<p>Room 11</p> <p>Name: _____</p> <p>Address:</p> <p>_____</p> <p>_____</p> <p>Postcode: _____</p>

<p>Room 12</p> <p>Name: _____</p> <p>Address:</p> <p>_____</p> <p>_____</p> <p>Postcode: _____</p>

Room 14

Name: _____

Address:

Postcode: _____

Room 15

Name: _____

Address:

Postcode: _____

Room 16

Name: _____

Address:

Postcode: _____

Room 17

Name: _____

Address:

Postcode: _____

Room 18

Name: _____

Address:

Postcode: _____

Room 19

Name: _____

Address:

Postcode: _____

Room 20

Name: _____

Address:

Postcode: _____

CH 21

Name: _____

Address:

Postcode: _____

CH 22

Name: _____

Address:

Postcode: _____

CH 23

Name: _____

Address:

Postcode: _____

CH 24

Name: _____

Address:

Postcode: _____