

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

**WEDDINGS**

*Orangery*



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.

The Orangery overlooks the River Hodder and is perfect for those looking for a smaller, more intimate wedding. For the Orangery the maximum numbers of guests who may attend a civil ceremony and wedding breakfast is 24. The Orangery can be hired out for weddings Sunday through to Thursdays. The earliest we can hold a civil ceremony in the Orangery would be 4.00pm.

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 well for 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. It seems difficult for guests to decide which their favourite is; 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, 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, ask our wedding team for more details.

If you would like to find out more about us, it is by far the easiest to speak to Emma or Andrea in the wedding team. To arrange a chat with one of them just phone ahead, their direct line is detailed below.

Yours sincerely

Yours  


Charles Bowman

Email - [weddings@innatwhitewell.com](mailto: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 £200.00 deposit on confirming your chosen date. This is a non refundable payment. We would also advise that a discussion with one of the 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 4 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 only increase our bedroom and wedding tariff on April 1st. We intend to increase our prices modestly and as such any previous prices noted will be subject to the annual increase.

### ***Civil Ceremonies***

We are licensed to hold civil ceremonies in the Orangery. The cost to the Inn is £240.00. 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 is 4.00pm, this allows any previous lunch customers to leave in a relaxed fashion.

### ***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. 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!

### ***Food***

We change our 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. For parties of guest numbers between 8 and 16 guests we are able to offer a choice of 3 options for each course from the A La Carte menu, please ask for details. For guest numbers above 16 the menu would need to be set from the options enclosed.

## — *Fact File continued...* —

### ***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. 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, address 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 3 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.

### ***Deposits***

After confirming your interest and securing a date we would ask for 75% of the estimated final bill 1 month prior to the wedding day. 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, D.J'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](http://www.stbartschipping.org.uk)

St.Helens Church, Waddington

01200 423589

#### *Photographers & Videographers*

Kent Photography

[www.kent-photography.co.uk](http://www.kent-photography.co.uk)  
01200 441393

Abigail & Eye Photography

[www.abigailandeye.co.uk](http://www.abigailandeye.co.uk)  
07980 820283

James Jebson Photography

[www.jamesjebsonphotography.co.uk](http://www.jamesjebsonphotography.co.uk)  
07557 524874

Lisa Aldersley photography

[www.la-photography.co.uk](http://www.la-photography.co.uk)  
01204 407149

Malkin Photography

[www.malkinphotography.co.uk](http://www.malkinphotography.co.uk)  
01200 446722  
07733 010915

Tim Simpson Photography

[www.timsimpsonphotography.co.uk](http://www.timsimpsonphotography.co.uk)  
07790 787732

Moviart - Videographer

[www.moviartfilms.co.uk](http://www.moviartfilms.co.uk)  
01282 771115  
07783 517705

— *Suppliers list cont...* —

***Harpist***

Fiona – Katie Roberts

01535 642581

***Toastmaster***

Stephen Sanders

[www.toastmastermc.co.uk](http://www.toastmastermc.co.uk)  
[stephensanders@toastmastermc.co.uk](mailto:stephensanders@toastmastermc.co.uk)  
01942 879569

***Hairdressers & Makeup***

Kirsty Eaton

[www.kirstyeaton.co.uk](http://www.kirstyeaton.co.uk)  
07739 409892

Silhouette Skincare - contact: Gayle Edmondson  
(Beauty Treatments, Wedding Packages, Make Up)

01282 816 713

Becky Maguire  
Infinity Hair Design

01200 429039

NSJ  
Wedding Hair

01772 782 273

Emma Liberty  
Makeup

07864 912 017

Laura Coupland  
Makeup

01200 448 637  
07891 229 116

Elle Knowles  
Makeup

07577 78 4452

***Bespoke Chauffeur Service/Wedding Cars/Coach Companies***

G & K Prestige Travel  
Garry Cunliffe

01204 61108  
07740 707025

Get Me A Coach

[www.getmeacoach.com](http://www.getmeacoach.com)  
0845 619 3444

***Cakes***

Specialised Cakes –Joe & Janine Hargreaves

01282 700887

The Little House of Cupcakes

[www.thelittlehouseofcupcakes.co.uk](http://www.thelittlehouseofcupcakes.co.uk)  
07985283569  
01253 822151

Champagne Cakes

[www.champagnecakes.co.uk](http://www.champagnecakes.co.uk)  
01772 784476

Love Sweet Things

[www.lovesweetthings.co.uk](http://www.lovesweetthings.co.uk)  
01282 852365

Pink Frosting Cake Company

[www.pinkfrostingcakeco.co.uk](http://www.pinkfrostingcakeco.co.uk)  
07990 068 276

— *Suppliers list cont...* —

***Chair Covers & Coloured Table Linen***

Creative Cover Hire [www.creativecoverhire.co.uk](http://www.creativecoverhire.co.uk)  
01772 614 461

Simply Bows and Chair Covers [www.simplybowsandchaircovers.co.uk](http://www.simplybowsandchaircovers.co.uk)  
07584 026 981

***Florists***

The Flower Shop [www.theflower-shop.co.uk](http://www.theflower-shop.co.uk)  
01200 422435

Flower Design [www.flowerdesign.co.uk](http://www.flowerdesign.co.uk)  
01253 727 722

Margaret Mason [www.margaretmason.co.uk](http://www.margaretmason.co.uk)  
01772 253858

Flowers With Passion [www.flowerswithpassion.co.uk](http://www.flowerswithpassion.co.uk)  
01772 866171

***Wedding Stationery & Seating Plans***

Brides Little Helper [info@brideslittlehelper.co.uk](mailto:info@brideslittlehelper.co.uk)  
07899 937822

Etched (Bespoke Stationery) - contact: Claire 07919 186 848

***Bridal Gowns, Bridesmaids***

Amelias [www.ameliasbrides.com](http://www.ameliasbrides.com)  
01200 442929

Especially For You - contact: Carol Hart [www.especiallyforyoubridal.co.uk](http://www.especiallyforyoubridal.co.uk)  
01772 785334

Orchid Design [www.orchiddesignsuk.com](http://www.orchiddesignsuk.com)  
01200 428078

***Honeymoon Consultants and Gift Registry***

Travel Counsellors: Jakki Hatton [jakki.hatton@travelcounsellors.com](mailto:jakki.hatton@travelcounsellors.com)  
Honeymoon & Gift Registry 0845 058 8044

Dreamcatcher Travel: Andy Schofield [www.dreamcatchertravel.co.uk](http://www.dreamcatchertravel.co.uk)  
01200 442147  
07545 493902



# *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

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T: 01200 422640 M: 07845 611813 E: [kay@skinsensemassage.com](mailto:kay@skinsensemassage.com)

W: [innatwhitewell.com/spa-treatments](http://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

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T: 01200 422640 M: 07845 611813 E: [kay@skinsensemassage.com](mailto:kay@skinsensemassage.com)

W: [innatwhitewell.com/spa-treatments](http://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. 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 £8.00pp or  
with our own homemade chutney, grapes and biscuits £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

All prices are subject to confirmation due to seasonal availability.

# — 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.

## — *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

### *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>
<b>1 Front of House</b> Double-bedded	<b>£170.00</b>	<b>£128.00</b>
<b>2 Small Front</b> Double-bedded	<b>£134.00</b>	<b>£97.00</b>
<b>3 Riverside</b> Double-bedded	<b>£204.00</b>	<b>£152.00</b>
<b>4 Front of House</b> Double-bedded	<b>£170.00</b>	<b>£128.00</b>
<b>5 Riverside</b> Double or Twin	<b>£204.00</b>	<b>£152.00</b>
<b>6 Riverside (Suite)</b> Double-bedded	<b>£230.00</b>	<b>£181.00</b>
<b>7 Riverside</b> Double-bedded	<b>£204.00</b>	<b>£152.00</b>
<b>8 Front of House</b> Double-bedded	<b>£170.00</b>	<b>£128.00</b>
<b>9 Gable End</b> Double-bedded	<b>£150.00</b>	<b>£111.00</b>
<b>10 Front of House</b> Double or Twin	<b>£170.00</b>	<b>£128.00</b>
<b>11 Riverside</b> Double-bedded	<b>£204.00</b>	<b>£152.00</b>
<b>12 Front of House</b> Double-bedded	<b>£204.00</b>	<b>£152.00</b>
<b>14 Front of House</b> Double-bedded	<b>£204.00</b>	<b>£152.00</b>
<b>15 Riverside</b> Double-bedded	<b>£204.00</b>	<b>£152.00</b>

*— Room Rates cont... —*

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

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

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>
<b>1 Front of House</b> Double-bedded	<b>£204.00</b>	<b>£163.00</b>
<b>2 Front of House</b> Double-bedded	<b>£163.00</b>	<b>£126.00</b>
<b>3 Riverside</b> Double-bedded	<b>£237.00</b>	<b>£185.00</b>
<b>4 Front of House</b> Double-bedded	<b>£204.00</b>	<b>£163.00</b>
<b>5 Riverside</b> Double or Twin	<b>£237.00</b>	<b>£185.00</b>
<b>6 Riverside (Suite)</b> Double-bedded	<b>£265.00</b>	<b>£214.00</b>
<b>7 Riverside</b> Double-bedded	<b>£237.00</b>	<b>£185.00</b>
<b>8 Front of House</b> Double-bedded	<b>£204.00</b>	<b>£163.00</b>
<b>9 Gable End</b> Double-bedded	<b>£182.00</b>	<b>£143.00</b>
<b>10 Front of House</b> Double or Twin	<b>£204.00</b>	<b>£163.00</b>
<b>11 Riverside</b> Double-bedded	<b>£237.00</b>	<b>£185.00</b>
<b>12 Front of House</b> Double-bedded	<b>£237.00</b>	<b>£185.00</b>
<b>14 Front of House</b> Double-bedded	<b>£237.00</b>	<b>£185.00</b>
<b>15 Riverside</b> Double-bedded	<b>£237.00</b>	<b>£185.00</b>

*— 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>
<b>16 Riverside</b> Double-bedded	<b>£237.00</b>	<b>£185.00</b>
<b>17 Riverside</b> Double-bedded	<b>£237.00</b>	<b>£185.00</b>
<b>18 Riverside</b> Double-bedded	<b>£237.00</b>	<b>£185.00</b>
<b>19 Riverside</b> Double-bedded	<b>£237.00</b>	<b>£185.00</b>
<b>20 Riverside</b> Double-bedded	<b>£237.00</b>	<b>£185.00</b>
<b>CH21 Coach-house</b> Double or Twin	<b>£237.00</b>	<b>£185.00</b>
<b>CH22 Coach-house</b> Double or Twin	<b>£237.00</b>	<b>£185.00</b>
<b>CH23 Coach-house</b> Double or Twin	<b>£237.00</b>	<b>£185.00</b>
<b>CH24 Coach-house</b> Double-bedded	<b>£237.00</b>	<b>£185.00</b>

\*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: \_\_\_\_/\_\_\_\_/\_\_\_\_

We do require you to reserve 18 bedrooms when booking the main dining room.

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](mailto:reception@innatwhitewell.com)

## *Bedroom Template*

If you would like this template emailing to you please email [reception@innawhitewell.com](mailto:reception@innawhitewell.com).

### **Room 1**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

### **Room 2**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

### **Room 3**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

### **Room 4**

Name: \_\_\_\_\_

Address:

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\_\_\_\_\_

Postcode: \_\_\_\_\_

### **Room 5**

Name: \_\_\_\_\_

Address:

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\_\_\_\_\_

Postcode: \_\_\_\_\_

### **Room 6**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

### **Room 7**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

### **Room 8**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

### **Room 9**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

### **Room 10**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

### **Room 11**

Name: \_\_\_\_\_

Address:

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Postcode: \_\_\_\_\_

### **Room 12**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
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Postcode: \_\_\_\_\_

**Room 14**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
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Postcode: \_\_\_\_\_

**Room 15**

Name: \_\_\_\_\_

Address:

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Postcode: \_\_\_\_\_

**Room 16**

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Postcode: \_\_\_\_\_

**Room 17**

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Postcode: \_\_\_\_\_

**Room 18**

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Postcode: \_\_\_\_\_

**Room 19**

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Postcode: \_\_\_\_\_

**Room 20**

Name: \_\_\_\_\_

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\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

**CH 21**

Name: \_\_\_\_\_

Address:

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\_\_\_\_\_

Postcode: \_\_\_\_\_

**CH 22**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

**CH 23**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

**CH 24**

Name: \_\_\_\_\_

Address:

\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_