

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 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 £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

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

— Suppliers list cont... —

Harpist

Fiona – Katie Roberts

01535 642581

Toastmaster

Stephen Sanders

www.toastmastermc.co.uk
stephensanders@toastmastermc.co.uk
01942 879569

Hairdressers & Makeup

Kirsty Eaton

www.kirstyeaton.co.uk
07739 409892

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

01282816713

Becky Maguire
Infinity Hair Design

01200 429039

NSJ
Wedding Hair

01772 782 273

Emma Liberty
Makeup

07864 912 017

Laura Coupland
Makeup

01200 448637
07891 229 116

Elle Knowles
Makeup

07577 784452

Bespoke Chauffeur Service/Wedding Cars/Coach Companies

G & K Prestige Travel
Garry Cunliffe

01204 61108
07740 707025

Get Me A Coach

www.getmeacoach.com
0845 619 3444

Cakes

Specialised Cakes – Joe & Janine Hargreaves

01282 700887

The Little House of Cupcakes

www.thelittlehouseofcupcakes.co.uk
07985283569
01253 822151

Champagne Cakes

www.champagnecakes.co.uk
01772 784476

Love Sweet Things

www.lovesweetthings.co.uk
01282 852365

Pink Frosting Cake Company

www.pinkfrostingcakeco.co.uk
07990 068 276

— *Suppliers list cont...* —

Chair Covers & Coloured Table Linen

Creative Cover Hire www.creativecoverhire.co.uk
01772 614 461

Simply Bows and Chair Covers www.simplybowsandchaircovers.co.uk
07584 026 981

Florists

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

Flower Design www.flowerdesign.co.uk
01253 727 722

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 07919 186 848

Bridal Gowns, Bridesmaids

Amelias www.ameliasbrides.com
01200 442929

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

Orchid Design www.orchiddesignsuk.com
01200 428078

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

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

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 2018/19 —

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 & STARTERS

Plum tomato and basil oil (V) £6.50

Cream of butternut squash soup, toasted pine nuts and coriander (V)

£6.50 Pea and ham soup with crispy leeks £6.50

Cream of vegetable soup (V)

£6.50 Leek and potato (V) £6.50

Potato and roast garlic soup (V) £6.50

Whitewell fishcake, with home cured gravadlax, lemon mayonnaise £8.95

Smoked Goosnargh chicken breast and new potatoes bound together with a horseradish mayonnaise, salad leaves, beetroot puree £7.75

Home cured Gravadlax of Westor Ross salmon, pickled cucumber, sweet dill dressing £8.95

Bruschetta with tomato and basil compote and crumbled goats cheese, balsamic dressing (V)

£7.25

Baked goats cheese wrapped in filo pastry, tossed salad leaves, tomatoes, black olives and balsamic dressing (V)
£7.25

Whitewells chicken liver pâté and Cumberland sauce with toast
£6.95

Potted Cornish crab, avocado puree, pickled cucumber, toasted croutes £8.75

Rustic pork terrine wrapped with pancetta, tossed salad leaves, apple chutney and crusty bread £7.50

Smoked fillet of trout, potato and chive salad, tomato and horseradish relish £8.00

MAIN COURSES

Roast breast of Goosnargh chicken, smoked bacon potato cake, caramelised onions, parsnip puree and red wine jus £20.00

Confit shoulder of local lamb, champ potatoes, soft onions, pea puree and rosemary jus £22.00

Roast sirloin of local beef, served pink with a Yorkshire pudding and caramelised onion sauce £25.50

Roast breast of Goosnargh chicken, sweet potato puree, braised chicory, smoked bacon and shallot jus £20.00

Grilled fillet of seabass, topped with Morecombe Bay potted shrimps, potato puree and watercress sauce £23.50

Roast saddle of local lamb, apricot and smoked bacon stuffing, red wine jus £25.50

Chargrilled fillet steak, served pink with horseradish mash, stuffed tomato, tarragon butter £30.00

Homemade Lancashire cheese & onion pie, topped with champ potato and brown sauce (V) £17.50

Butternut squash and ricotta ravioli, rocket and tomato salad (V) £17.50

Children's Menu: Chicken goujons and chips, bangers and mash or vegetarian pasta followed by ice cream dessert £14.00

PUDDINGS

@ £7.00 per head

Sticky toffee pudding with toffee sauce and pouring cream

Chocolate and orange crème brulee with white chocolate biscuits

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

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

Passionfruit posset topped with blackcurrant compote and coconut shortbread

Dark chocolate and peanut butter tart with caramel sauce and vanilla mascarpone cream

Raspberry and Drambuie crème brulee, with all butter shortbread

Tiramisu cheesecake with dark chocolate sauce and apple puree

White chocolate torte with mixed berry compote and fruit coulis

Trio of desserts – vanilla crème brulee, lemon posset cheesecake and chocolate and salted caramel 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 £30 p/tbl

Whitewell's own blend of Arabica Coffee £2.75

served with homemade shortbread £3.30

All prices are subject to confirmation due to seasonal availability.

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)	£5.50 per glass
Kir Royale (with champagne)	£7.50 per glass
Peach Bellini's (with sparkling wine)	£5.50 per glass
Peach Bellini's (with champagne)	£7.50 per glass
Pimms	£5.00 per glass
Alcoholic Fruit Punch	£5.00 per glass
Non-Alcoholic Fruit Punch	£2.00 per glass
Winter Pimms	£5.50 per glass
Mulled Wine	£4.00 per glass
Mulled Cider	£3.00 per glass
Bottles of Peroni	£4.20 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 £28.50

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 £28.50

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 Tallero Prosecco Spumante DOC Treviso Extra Dry £27.50

Delightfully fresh sparkling wine from Northern Italy. Crisp and fresh with lovely citrus and apple characters, it has a mouth filling roundness which is delightful.

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

White Wines

- 711 ALOE TREE Chenin Blanc 2016, (South Africa) £18.50**
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) £19.50**
Wonderfully crisp with a zingy palate of tropical fruits. Grassy and fresh, this wine offers more than many may expect from Chilean Sauvignon.
- 326 Viamora Pinot Grigio 2016 Venetie, IGT Italy 19.50**
We sell buckets of this lovely modern Pinot Grigio from Venice. Fresh and crisp, it has gorgeous aromas of pears and apples and a full flavour and pronounced fruit.
- 690 Salmon Run Sauvignon Blanc 2016, Marlborough (NZ) 24.50**
Wonderfully fruity 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.
- 718 Pacifico Sur Reserva Chardonnay 2017, Casablanca Valley (Chile) 24.50**
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 real elegance.
- 212 Domaine de la Denante Macon Davaye 2016, Burgundy 32.50**
Elegant and fresh, this wine from Davaye one of the best villages is very pleasing. Fruit driven with no oak, but the lees is stirred giving extra complexity.
A real crowd pleaser which is great value.

Rosé Wines

- 497 CASTILLO DEL MORO Tempranillo Shiraz Rose 2016 - Castillon (Spain) £18.50**
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 £25.00**
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) £18.50**
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) £19.50**
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) £22.50**
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 Roc de Segur 2016, Bordeaux (Fr.) £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) £26.50**
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 2018 to 31st March 2019

<i>Room No.</i>		<i>Double</i>	<i>Single</i>
1	Front of House Double-bedded	£173.00	£131.00
2	Small Front Double-bedded	£137.00	£99.00
3	Riverside Double-bedded	£208.00	£155.00
4	Front of House Double-bedded	£173.00	£131.00
5	Riverside Double or Twin	£208.00	£155.00
6	Riverside (Suite) Double-bedded	£235.00	£185.00
7	Riverside Double-bedded	£208.00	£155.00
8	Front of House Double-bedded	£173.00	£131.00
9	Gable End Double-bedded	£153.00	£113.00
10	Front of House Double or Twin	£173.00	£131.00
11	Riverside Double-bedded	£208.00	£155.00
12	Front of House Double-bedded	£208.00	£155.00
14	Front of House Double-bedded	£208.00	£155.00
15	Riverside Double-bedded	£208.00	£155.00

—Room Rates cont...—

Sunday - Thursday from 1st April 2018 to 31st March 2019

<i>Room No.</i>	<i>Double</i>	<i>Single</i>
16 Riverside Double-bedded	£208.00	£155.00
17 Riverside Double-bedded	£208.00	£155.00
18 Riverside Double-bedded	£208.00	£155.00
19 Riverside Double-bedded	£208.00	£155.00
20 Riverside Double-bedded	£208.00	£155.00
CH21 Coach-house Double or Twin	£208.00	£155.00
CH22 Coach-house Double or Twin	£208.00	£155.00
CH23 Coach-house Double or Twin	£208.00	£155.00
CH24 Coach-house Double-bedded	£208.00	£155.00

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.

The Management reserves the right to alter any charges due to changing conditions.

—Room Rates—

Friday, Saturday & Bank Holidays from 1st April 2018 to 31st March 2019

<i>Room No.</i>	<i>Double</i>	<i>Single</i>
1 Front of House Double-bedded	£208.00	£166.00
2 Front of House Double-bedded	£166.00	£129.00
3 Riverside Double-bedded	£242.00	£189.00
4 Front of House Double-bedded	£208.00	£166.00
5 Riverside Double or Twin	£242.00	£189.00
6 Riverside (Suite) Double-bedded	£270.00	£218.00
7 Riverside Double-bedded	£242.00	£189.00
8 Front of House Double-bedded	£208.00	£166.00
9 Gable End Double-bedded	£186.00	£146.00
10 Front of House Double or Twin	£208.00	£166.00
11 Riverside Double-bedded	£242.00	£189.00
12 Front of House Double-bedded	£242.00	£189.00
14 Front of House Double-bedded	£242.00	£189.00
15 Riverside Double-bedded	£242.00	£189.00

— Room Rates cont... —

Friday, Saturday & Bank Holidays from 1st April 2018 to 31st March 2019

Room No.	Double	Single
16 Riverside Double-bedded	£242.00	£189.00
17 Riverside Double-bedded	£242.00	£189.00
18 Riverside Double-bedded	£242.00	£189.00
19 Riverside Double-bedded	£242.00	£189.00
20 Riverside Double-bedded	£242.00	£189.00
CH21 Coach-house Double or Twin	£242.00	£189.00
CH22 Coach-house Double or Twin	£242.00	£189.00
CH23 Coach-house Double or Twin	£242.00	£189.00
CH24 Coach-house Double-bedded	£242.00	£189.00

*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. The

Management reserves the right to alter any charges due to changing conditions

— 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

Bedroom Template

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

Room 1
Name: _____
Address:

Postcode: _____

Room 2
Name: _____
Address:

Postcode: _____

Room 3
Name: _____
Address:

Postcode: _____

Room 4
Name: _____
Address:

Postcode: _____

Room 5
Name: _____
Address:

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:

Postcode: _____

Room 12
Name: _____
Address:

Postcode: _____

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: _____