Congratulations and Welcome To Best Western marks tey hotel

Best Western Marks Tey Hotel is the perfect setting for wedding receptions for up to 120 seated guests. With extensive grounds for stunning photographs and a great choice of function rooms, the hotel is the ideal setting for your wedding celebrations.

On your very special day relax and enjoy the occasion whilst our experienced and professional team ensure that you have the best possible start to your married life.

Within this Wedding Brochure we enclose some suggestions of how to make your Wedding with us extra special. Our dedicated service means we are flexible with your wedding options as we appreciate that you may have your own vision for you big day. We can provide various cuisine options such as Indian or Greek Buffets; we can set up the room in a Bond Theme, Vegas Theme, whatever you desire. We will endeavour to help with all your requests

The balkan Suite

The Balkan Suite is our largest event room and can accommodate up to 120 seated guests. What's more it has its own private bar, lounge area and is fully air-conditioned. A cloakroom is available for the convenience of your guests and so to is a wheelchair accessible lift.

The Claudius Suite

The Claudius Suite is very popular for our more intimate weddings of 70 or less. This room has plenty of character and is conveniently located on the ground floor. When candle lit the Claudius room is particularly stunning and creates a beautiful
Ambiance to compliment your special day

the Brasserie room & Claudius

Our Restaurant can comfortably hold 160 of your wedding guests. With fantastic natural daylight and quick access to our garden patio we are sure your guests will be delighted. If you are lucky you may even enjoy the sun with a BBQ on the patio!

Licensed for Weddings and Civil Partnerships

The Best Western Marks Tey Hotel is a fully licensed establishment for the Solemnisation of marriage and civil partnerships. You can have a choice of rooms in which to say your vows.

The advantages of having your Wedding at the same venue as your reception

- Tailored to your wedding requirements, making this special day personal to yourselves
- Convenience for guests who do not have to move from one location to another or wait for photographs
- Wonderful green setting to enjoy your photographs
- Can be booked up to one year in advance
- Avoids the cost of car hire

You must contact the Registrar's Office to arrange the provisional booking of your date. Contact can be made up to ONE year in advance.

Registrar's Office
Tel: 01206 572926

Twinkle package

For only £3,000

The Twinkle Package includes:

Dedicated Wedding Consultant

Dedicated Wedding Host

Room Hire for the Wedding Breakfast and Evening Reception

Mr & Mrs Cocktail arrival drink for all your guests

3 Course Wedding Breakfast from the 'Twinkle" Menu

12 Bottles of House Wine

Cake Stand

Cake Knife

Red Carpet Arrival

Complimentary Bridal Suite

Wedding Day Memory Box

Evening Buffet

Linen Table Cloths and Napkins

Price is inclusive of vat and is based on 50 and a total of 50 evening guests. Please ask should you need to adjust the number of guests joining you.

SPARKLE PACKAGE

FOR ONLY £4,000

The Sparkle Package includes:

Dedicated Wedding Consultant

Disco

Dedicated Wedding Host

Room Hire for the Wedding Breakfast and Evening Reception

Mr & Mrs Cocktail arrival drink for all your guests

4 Course Wedding Breakfast from the ‘Sparkle” Menu for

15 Bottles of House Wine

Champagne Toast

Cake Stand & Knife

Red Carpet Arrival

Complimentary Bridal Suite

Wedding Day Memory Box

Evening Buffet

Linen Table Cloths and Napkins

Price is inclusive of vat and is based on 70 and a total of 50 evening guests. Please ask should you need to adjust the number of guests joining you.

Diamond package

For £5,500

The Diamond Package includes:

Dedicated Wedding Consultant

Disco

Harpist

Dedicated Wedding Host

Room Hire for the Wedding Breakfast and Evening Reception

Mr & Mrs Cocktail arrival drink for all your guests

4 Course choice Wedding Breakfast from the Diamond Menu for

22 Bottles of House Wine

Champagne Toast

Cake Stand & Knife

Red Carpet Arrival

Complimentary Bridal Suite

Complimentary Room for “Best Wedding Helper!”

Wedding Day Memory Box

Evening Buffet

Linen Table Cloths and Napkins

Price is inclusive of vat and is based on 80 and a total of 40 evening guests. Please ask should you need to adjust the number of guests joining you.

Accommodation for your Guests

Overnight accommodation is available to your guests. Check-in times are from 2.00pm on the day of arrival and, as such, a 2 night stay is recommended.

Accommodation is subject to availability at your time of booking.
An allocation of bedrooms can be held on your behalf up to 4 weeks prior to your wedding date.

All prices include traditional breakfast the following morning served in our Restaurant, which allows you another opportunity to continue your celebrations.

Check out at 12 noon.

Uniquely For You

Silver Decoration Package

Colour Co-ordinated Table Runner
Chair Covers
Chair Bows
Vase candlelit centrepiece

£4.20 per person

Gold Decoration Package

Minimum numbers of 50 guests apply to Gold Decoration package
Colour Co-ordinated Table Runner
Chair Covers
Chair Bows
Candelabras
Colour co-ordinated ribbon napkin bows
Top table Dressage
Top Table led lit back drop

£ 6.00 per person

A Grand Honeymoon

Why not start your honeymoon in style with our Champagne Package in your room
Hand Made Chocolates
Bottle of Mercier Champagne
Fresh Fruit Platter

£40.00

Uniquely For You

Canapés on arrival

£6.10 per person

Midnight Snacks whilst the Carriage awaits…….

Bacon Rolls to Go £3.90

Tray of Selection of Sandwiches £20.00

Soup to Go £ 1.80

Homemade Lasagne to Go £4.95

Just For Fun……

Bouncy Castle £150

Chocolate Fountain £200

Bubble Machine £100

Caricaturist £200

Ice Cream Van £500

Diamond Menu

£62.00

Please select any of the menu items below. Please note that choice menu items must be pre-ordered 2 weeks prior to your wedding date.

Starters

Thai marinated chicken salad with pickled chillies and sweet chilli sauce

A hearty soup of your choice

Traditional Scottish smoked salmon with a caper and shallot dressing

Herb, chilli goats' cheese and three tomato salad (v)

Citrus Sorbet

Main Courses

Chicken breast stuffed with creamy leeks wrapped with Parma ham, wild mushroom sauce

Traditional roast Sirloin of beef with Yorkshire pudding and horseradish cream

Or

If you choose to upgrade then for just an additional £2.00 your guests will enjoy our Chef's Specially Prepared Fillet of Beef

Lemon herb crusted salmon escalope with buttered fine beans and red pepper coulis

Roasted rump of lamb marinated with fresh oregano & lemon served with Dauphinoise potatoes, braised cabbage, roasted carrots

Grilled vegetable caponata on a garlic and herb semolina cake (v)

Desserts

Strawberry sable heart with fresh strawberry compote

Fresh fruit salad with summer fruit jewels

Mango panacotta with summer berries

Chocolate truffle torte with black herry compote

Cheese Platter

(1 cheese platter for up to 10 persons to share per table)

Coffee and After Eight Mints

All main courses include one serving of vegetables and potatoes.
All dishes marked (v) are suitable for vegetarians. We cannot guarantee that any product on this menu is totally free from nuts or nut derivatives.

Sparkle Menu

£55.00

Please select one choice from each of the courses plus the Vegetarian alternative if required.

Starters

Broccoli and stilton soup (v)

Melon and prosciutto ham with a raspberry dressing

Honey and mustard marinated salmon on a citrus French bean and almond salad

Baby asparagus and orange salad (v)

Main Courses

Braised fillet of salmon, asparagus and a lobster cream

Herb crusted lamb rump with roasted vegetable ratatouille

Honey roasted breast of duck, caramelized plums and a spiced plum sauce

Roast breast of chicken with a smoked bacon, mushroom, sun-blushed tomato and red wine sauce

Goats' cheese, rocket and watercress tart (v)

Desserts

Traditional summer pudding

Vanilla panacotta with fresh strawberries

Chocolate torte with chocolate sauce

Fresh fruit salad

Cheese Platter

(1 cheese platter for up to 10 persons to share per table)

Coffee & After Eight Mints

All main courses include one serving of vegetables and potatoes.
All dishes marked (v) are suitable for vegetarians. We cannot guarantee that any product on this menu is totally free from nuts or nut derivatives.

Twinkle Menu
£46.00

Please select one choice from each of the courses plus the Vegetarian alternative if required.

Starters

Tomato and fresh sweet basil soup (vegan)

Crayfish and prawn 'cocktail'

Chilled melon and citrus fruit with a mint dressing (vegan)

Duck terrine served with a herb salad and red onion marmalade

Main Courses

Pan fried chicken, cherry tomatoes and courgettes with a tomato and basil sauce

Traditional roast leg of lamb, redcurrant jelly and mint sauce

Pan-fried pork steak, topped with tomato chutney and melting cheese

Roulade of plaice stuffed with crab and prawn and served with an asparagus cream

Spinach and ricotta pancakes with a cheese sauce (v)

Desserts

Profiteroles flavored with Baileys and served with a chocolate sauce

French apple flan, caramel sauce and vanilla ice cream

'Peach Melba' cheesecake

Fresh fruit salad

Coffee and after eight mints

All main courses include one serving of vegetables and potatoes.
All dishes marked (v) are suitable for vegetarians. We cannot guarantee that any product on this menu is totally free from nuts or nut derivatives.

A Grand Finale

Finger Buffet Menu

Our finger buffet selector has been designed to allow you the flexibility to build your own menu for your guest at an evening event. We start by including a selection of sandwiches (tuna and cucumber, ham lettuce and whole grain mustard, cheese and tomato, egg and cress and turkey and cranberry**)**

You can then choose any 7 items below for £14.50pp

Pressed ciabatta with salmon, rocket, crème fraîche and black pepper
Griddled chicken Caesar wrap
Mini traditional Cornish pasties
Margherita pizza fingers (v)
Chicken drumsticks (roasted, breaded or Tandoori)
Honey grain mustard chipolatas
Mini pork pies with a 'Branston' pickle dip
Chicken satay skewers
Nachos with salsa, sour cream and guacamole (v)
Griddled chicken fajita wrap
Brie, apple, grape and celery wrap (v)
French onion tart (v)
Vegetable crudités (v)
Chorizo bites
Roasted vegetable salsa tart (v)
Tuna niçoise wrap
Tandoori chicken wrap
Thai red curry chicken skewers
Vegetable strudel (v)
Goats' cheese, tomato and rocket ciabatta (v)
Bacon lettuce and tomato focaccia
Bread sticks, olives, stuffed cherry bell peppers and dips (v)
Spiced potato wedges and dips (v)
Filo wrapped prawns with sweet chilli dip
Selection of crisps, nuts and rice crackers
Buffalo chicken wings with a sour cream dip
Onion bhaji with mint yoghurt dip (v)
Vegetarian spring rolls with plum sauce (v)
Thai fishcakes with sweet chilli dip
Blackened salmon with sour cream
Mozzarella glazed garlic bread (v)

Fresh fruit platter
Bitter chocolate tart
Lemon tart

Should you want more than 7 items, any additional item maybe purchased for an extra £2.00 per person