



Wedding Pack

CONGRATULATIONS!



On behalf of The Jester, we would like to take this opportunity to congratulate you on your forthcoming marriage and extend our very best wishes for the future. You will want to have the perfect reception, organised down to the finest detail and be certain that you and your guests will be

cared for by our attentive and friendly staff. You should be equally confident that the services and facilities provided in your package price will cover all of your requirements and ensure a truly memorable day.



Tel: 01462 742011

Email:

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Website: www.thejesterhotel.co.uk

Address: 116 Station Road, Odsey, Near Baldock, Hertfordshire, SG7

Civil Ceremonies

The Jester is licensed to hold civil ceremonies making it the ideal venue to host your wedding from start to finish. We hold all of our civil ceremonies in the Odsey Suite which has a capacity of 40 guests. We are able to help and liaise with the local registrar to organise your wedding. The cost of this service is £150.



The Reception

For your wedding breakfast or/ and evening reception, you can be assured of our personal attention. We can cater for every budget, from a smaller informal gathering to a grand fairytale affair.

The 116 suite, fully air conditioned, with a capacity of 70 guests for formal reception or up to 120 guests for informal reception, offers you the ability to enjoy and celebrate your special day with your family and guests. With its own private bar and dance floor, the 116 suite is the perfect venue for an evening reception. We will be pleased to arrange your evening entertainment for you or you may make your own arrangements.



Accommodation

All of our beautifully appointed bedrooms are en-suite, have comfortable beds, quality bathrooms, flat screen televisions and tea/coffee making facilities.

We have 1 twin, 6 doubles and 1 four poster bedroom.

Bronze

£25.00 per person

Homemade Soup served with toasted ciabatta

*Melon, tomato and mozzarella salad
served with a fresh basil dressing*

*Chicken liver pâté served with caramelised
red onion chutney and toasted brioche*

*Smoked salmon salad with broad beans, new potatoes
and chives and French dressing*

*Supreme of chicken served with a white wine,
mushroom and tarragon cream sauce*

Roast loin of pork with crackling and cider and thyme gravy

*British roast topside of beef with homemade Yorkshire pudding, warm
horseradish and rich onion gravy*

Grilled salmon fillet with creamy, lemon and dill sauce

*All served with a selection of fresh seasonal vegetables,
roast and new potatoes*

Cream filled profiteroles with rich Belgian chocolate sauce

Fresh fruit salad

Homemade raspberry crème brûlée

Fruits of the forest cheesecake

Coffee and Mints

Silver

£30.00 per person

*Thyme breaded camembert with mixed leaves
and redcurrant jelly*

*Smoked salmon and prawn roulade served with rocket
and parmesan salad*

*Confit of duck and chicken terrine with tomato chutney
and toasted brioche*

*Duo of melon with pink grapefruit salad served with a
raspberry purée dressing*

*Slow roasted lamb shank with a red onion, wild berry
and port sauce*

*Chicken supreme stuffed with herbed spinach and
goats' cheese, wrapped in Parma ham
and served with a roasted red pepper sauce*

Venison steak with a wild mushroom and shallot cream sauce

Grilled skate wing topped with a lemon butter and caper sauce

*All served with a selection of fresh seasonal vegetables,
roast and new potatoes*

Double chocolate raspberry brownie trifle

Crème brûlée cheesecake

Lemon syllabub with forest fruit coulis served with a shortbread biscuit

Tarte tatin

Coffee and Mints

Gold

£35.00 per person

Canapés

*Traditional French fois gras served with fig marmalade
and toasted brioche*

*Salmon, halibut and lime fishcakes served with rocket and a lemon,
lime and dill mayonnaise*

*Honeyed goats' cheese tart filled with caramelised onions, cherry
tomatoes and served on a bed of mixed leaves*

Lobster bisque with grated Gruyère and croutons

*Marinated fillet of English beef served with a wild
mushroom and Guinness jus*

*Sautéed fillets of sea bass with a fresh asparagus and
citrus cream sauce*

Roasted orange glazed quail

*All served with a selection of fresh seasonal vegetables,
roast and new potatoes*

*Orchard fruits pudding: sweet pastry with compote of apple, rhubarb,
blackberries and blackcurrant, finished with frangipane*

Marbled white and dark chocolate mousse pyramid

*Jumbo cream filled profiteroles topped with chocolate sauce and
raspberry coulis*

Lemon syllabub soufflé

Coffee and petit fours

Vegetarian selection

Please choose one option

*Goats' cheese tart filled with roasted balsamic Mediterranean vegetables
on a bed of herbed rice and rich tomato sauce*

Wild mushroom stroganoff with herbed rice

Mediterranean vegetable pasta bake

Carrot and parsnip gratin

Presentation Buffet

£30.00 per person

Trio of melon with fruit coulis

Honey Glazed baked ham

Roast British topside of beef

Whole dressed salmon

Selection of quiche

Marinated coronation chicken

Mediterranean vegetable bake

A selection of salads to include:

*Mixed leaf, cucumber and tomato, coleslaw,
waldorf, pasta and couscous*

Minted new potatoes

White chocolate and raspberry cheesecake

Individual summer fruit puddings

Coffee and mints

Included in the cost of each menu price:

*Complimentary 4 Poster bedroom for the couple
(subject to availability)*

Drinks on arrival:

Bronze: Pimms

Silver: Bucks Fizz

Gold: Champagne

| *A cake knife engraved with the names of the couple and the date of
their wedding, courtesy of The Jester*

*The Manager or Deputy Manager will be responsible for your reception
throughout*

*Assistance with and supply of colour scheme/theme
for your wedding reception*

The use of a round or square cake stand

High chairs available on request

*Simply multiply the number of guests by your chosen menu package
price to arrive at your total food cost. You only have to add your drinks
to get your total, including VAT.*

Please note; we do not charge for the use of the 116 Suite

Special Notes

- ❖ *A booking will be confirmed by the hotel upon receipt of a non-refundable deposit of £ 300.00 for the 116 suite from the person making the reservation. Provisional bookings are held for 2 weeks prior to the deposit being received.*
- ❖ *Final numbers must be confirmed no later than 1 week prior to the function date. Once the final numbers have been agreed, minor increases can normally be catered for, however in the event of reduced numbers we regret that it will be necessary to charge for meals not taken.*
- ❖ *We request that one menu is chosen for the entire party, although vegetarian guests and anyone with any special dietary needs are catered for.
For any children under 12 we are pleased to offer an alternative menu.*
- ❖ *Please note that due to planning and licensing regulations we are required to keep all windows and doors shut whilst the music is in progress.*
- ❖ *Finger buffet available, please ask for more details.*
- ❖ *All prices are inclusive of VAT at the current rate.*