

# CEREMONIES & CELEBRATIONS 2011 - 2013

## CONGRATULATIONS

On your forthcoming marriage from all the team at the Copthorne Hotel Merry Hill-Dudley.

Situated on the prestigious Waterfront complex, our four star hotel boasts an excellent reputation for hosting weddings and our dedicated and professional team will be on hand throughout the planning process to ensure that you have a day to remember.

With a choice of two function suites for your celebrations, we have the capacity for events from two to five hundred of your guests and with 138 luxury bedrooms, your guests can relax and enjoy your special day with us.

The Earls Suite is the largest event suite in the hotel seating up to 350 of your guests for a wedding breakfast and up to 500 for an evening reception. The Earls Suite can be subdivided to cater for smaller events and features neutral decoration, allowing you to theme the room in any way you desire.

The Caslon Suite caters for the smaller celebration and again, sub-divides into two rooms; The Hackett Suite and the Newbolt Suite, with each side seating up to 60 for your meal and with a total capacity of up to 180 for an evening event.

Faradays restaurant caters for the more intimate weddings, seating a maximum of 80 guests. The restaurant benefits from panoramic views over the picturesque waterfront marina.

## DESIGN YOUR DREAM WEDDING

Who says planning a wedding has to be difficult? Our friendly, experienced team is available to help you choose the perfect room for your celebration, while our simple process means designing your dream wedding is relaxing and stress-free.

We have created a choice of packages using our experience of events and weddings but we are able to cater for bespoke packages at your request.

## DREAM WEDDING PACKAGES

When taking one of our wedding packages you will receive the following:

- Menu and drink package
- Private use of an appropriately-sized room for your wedding breakfast and evening reception
- Private bar facilities
- Use of hotel lawn overlooking the canal marina for photography and drinks reception
- Master of Ceremonies
- Cake stand and silver cake knife
- White table linen and tableware
- Red carpet to welcome you and your guests
- Complimentary overnight accommodation in one of our suites for the Bride and Bridegroom
- 2 months free gym membership at le Club Health & Fitness for the Bride and Bridegroom
- 20% off treatments taken at Imagine Spa 14 days prior to your wedding
- Complimentary 1st anniversary meal in Faradays restaurant

## CIVIL CEREMONIES AND PARTNERSHIPS

The hotel is licensed to hold marriage ceremonies. Your room will be set in a theatre style with a red carpet acting as your aisle leading to the registrar's table. A fee of £250 will be applicable for all civil ceremonies at the hotel in addition to any fees due to the local registrar.

The Earls and Caslon Suites are both licensed to hold civil ceremonies:

Earls Suite maximum guests: 250

Caslon Suite maximum guests: 100

## THE SMALL, IMPORTANT PEOPLE AT YOUR WEDDING

Children are welcome in all areas of the hotel and separate menu selections are available should you require them. Infants under the age of 3 years are free of charge and children aged 3-12 years are half price.

# WEDDING PACKAGES



## DIAMOND PACKAGE

2011 - £41.00 2012 - £43.00 2013 - £45.00

### MENU

Creamy vegetable soup, chive crème fraiche  
Duo of melon, berry compôte, duo of coulis  
Chicken liver parfait, plum chutney, toasted bloomer bread



Seared supreme of chicken, red onion mash,  
red wine and sage reduction  
Glazed breast of turkey, roasted potatoes, cranberry jus  
Baked fillet of salmon, herb tossed new potatoes,  
white wine beurre blanc  
All served with seasonal vegetables



Chocolate brownie, chantilly cream, toffee sauce  
Citrus lemon tart, pistachio ice cream  
Classic apple pie, crème anglaise



Coffee and after dinner mints

### DRINKS

#### On arrival

A glass of sparkling wine or freshly squeezed orange juice

#### During your meal

A glass of house red or house white wine

#### For your toasts

A glass of sparkling wine

## PLATINUM PACKAGE

2011 - £44.00 2012 - £46.00 2013 - £48.00

### MENU

Roast tomato and basil soup, crème fraiche  
King prawn salad, rocket leaves, coriander lime, ginger dressing  
Cured Parma ham, marinated olives, herb dressed leaves,  
balsamic reduction



Traditional beef, Yorkshire pudding,  
roasted potatoes, pan gravy  
Chicken with a herb farce, fondant potatoes,  
wholegrain mustard honey cream  
Loin of pork, apricot and chestnut stuffing,  
red onion mash, roasting jus  
Oven baked cod, mixed herb crust, new potatoes,  
creamy dill sauce

All served with seasonal vegetables



Chocolate torte, Chantilly cream  
Raspberry charlotte, cinnamon cream, raspberry coulis  
Vanilla crème brûlée, buttered shortbread



Coffee and after dinner mints

### DRINKS

#### On arrival

A glass of sparkling wine or freshly squeezed orange juice

#### During your meal

Two glasses of house white, house red or rose wine per person

#### For your toasts

A glass of house champagne

## VEGETARIAN MAIN COURSE OPTIONS

Caramelised red onion and goats cheese tartlets  
Asparagus and wild mushroom risotto, parmesan shaving  
Mediterranean vegetable gnocchi, sweet cherry tomatoes, tomato salsa

# ADD SOME FLAIR



For that extra special touch, why not add one of the following to your wedding package (price per person)

## CANAPÉS

**A selection of hot and cold canapés served on arrival**

Salmon & dill crostini, tempura prawns, brie & apple tartlet

Chicken parfait with house chutney, hoi sin duck or vegetable spring roll

Ribeye steak en crouete with béarnaise sauce

Choose 3 **£4.95** Choose 5 **£5.95**

## SORBET

Usually served between starter and main to refresh your palette and can be almost any flavour from lemon, champagne or vodka and lime **£2.65**

## SELECTION OF CHEESES

From across the West Midlands and Europe, served with home made plum chutney, breads and crackers

Can be served individually, or on a board for the table to share **£7.95**

## CHOCOLATE TRUFFLES

Add a selection of chocolate truffles to the end of your meal **£2.25**



## EVENING CELEBRATIONS

Following your first meal together enjoy a fantastic evening of entertainment with our complimentary DJ\* and our specially selected evening buffets

### FINGER BUFFET MENU

Selection of closed and open sandwiches  
 Mexican nachos with salsa and sour cream  
 Sweet chilli chicken wings  
 Selection of deep pan pizza slices  
 Mini fishcakes  
 Mini sausage rolls  
 Mini quiche selection  
 Indian selection with masala dip  
 Seasoned wedges with dips  
 Selection of seasonal salads  
 Chicken teriyaki strips  
 Honey & mustard glazed sausages  
 Ham and mozzarella brochette  
 Profiteroles with chocolate and toffee sauce  
 Selection of mini sweets and desserts

#### 6 items

2011 - £13.95 per person  
 2012 - £14.50 per person  
 2013 - £15.00 per person

#### 8 items

2011 - £17.95 per person  
 2012 - £18.50 per person  
 2013 - £19.00 per person

### THE COPTHORNE PORK ROAST

Our pork roast joints are all cooked on site and carved by your own personal chef

Roast glazed pork  
 Vegetarian lasagne  
 Roast potatoes  
 Homemade stuffing  
 Selection of rustic bread  
 Roast gravy

A selection of four seasonal salads or chefs selection of vegetables

Choice of one dessert from:

Profiteroles with chocolate and toffee sauce  
 New York vanilla cheesecake,  
 butterscotch cream  
 Chocolate brownie tower with dipping sauces

2011 - £19.95 per person  
 2012 - £20.95 per person  
 2013 - £21.95 per person

\*DJ complimentary when full wedding package with evening reception of above 150 people booked.



## EVENING RECEPTION

### HOT FORK BUFFET

2011 - £23.95 per person  
 2012 - £24.95 per person  
 2013 - £25.95 per person

Select three items below to create your perfect hot fork buffet

#### MAIN COURSES

- Classic chicken chasseur
- Beef in red wine and herbs with puff pastry
- Chicken tikka, basmati rice
- Pork with caramelised apples
- Beef lasagne, garlic bread
- Baked salmon with dill sauce
- Tomato & black olive pasta with basil dressing, toasted baguette



- Choice of roast potatoes or new potatoes
- Seasonal vegetables



- Selection of salads

#### DESSERTS

- Please select one of the following desserts:**
- Crème brûlée, mixed berries, buttered short bread
  - Chocolate cheesecake, caramelised orange, vanilla cream
  - Bakewell tart, strawberry and clotted cream ice cream

### EVENING DRINKS PACKAGE

#### DIAMOND PACKAGE

##### On arrival

A glass of sparkling wine or freshly squeezed orange juice

##### During your meal

A glass of house red or house white wine

##### For your toasts

A glass of sparkling wine

2011 - £13.50    2012 - £14.50    2013 - £15.50

#### PLATINUM PACKAGE

##### On arrival

A glass of sparkling wine or freshly squeezed orange juice

##### During your meal

Two glasses of house red, house white or rose wine

##### For your toasts

A glass of house champagne

2011 - £21.00    2012 - £22.00    2013 - £23.00



## ACCOMMODATION

The hotel has 138 luxury rooms and suites all finished to the highest possible standards, with on site leisure club including indoor pool, gymnasium, sauna and spa facilities.

With all full wedding packages booked, the happy couple will receive a complimentary stay with bed, breakfast and champagne in one of our suites.

All guests of the party are invited to enjoy the evening celebration by reserving one of our bedrooms for the night of the event from just **£59.00** per room per night.

## imagine Spa

Enjoy a day of relaxation together in Imagine Spa.

Imagine Spa, Merry Hill is staffed by a team of professional therapists trained to the highest standards to provide specialist face, massage and hand/nail treatments. Our treatments incorporate the finest products, expect to find products from Babor and Jessica Nails. We offer the finest treatments and legendary customer service in a relaxing, stress free environment.

Please call 01384 473101 or visit [imaginespa.co.uk/merryhill](http://imaginespa.co.uk/merryhill) for further details

## ADDITIONAL INFORMATION

- Please contact our wedding events planner on **01384 482882** to arrange your personal viewing of the hotel and to discuss your requirements in person
- A no-obligation provisional booking can be held for 14 days
- Confirmation of your booking should be made in writing with a non-refundable deposit of £500
- 50% of the final estimated invoice will be due six months in advance with the remaining balance and final minimum numbers required four weeks prior to your event
- A contract will be prepared on confirmation of your booking giving full details of the event and payment terms and conditions
- You will be invited to up to 3 meetings with our wedding events planner at mutually convenient times
- All prices are applicable for each year as listed and expire **31st December** each year
- Prices listed are based on minimum numbers for function rooms and on the basis of full daytime and evening packages being taken, should this differ, the hotel can create a bespoke package for your event
- A full copy of our terms and conditions are available on request



## COPTHORNE HOTEL

MERRY HILL-DUDLEY

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## Get married with us for £2999.00

### Wedding Breakfast Package:

- Three course meal for 40 guests
  - Drinks package
- Evening finger buffet for 100 guests
  - Master of ceremonies
  - Use of cake knife & stand
  - Top table flowers
  - Floating candle centre pieces
  - White chair covers & linen
    - Complimentary DJ
- Complimentary suite with Champagne
  - Room service breakfast

Please Call Claire Wood to book your appointment 01384 482 882

Please note: This offer does not include your ceremony. Package is available on selected dates. Terms and Conditions apply.  
Yearly price increase applies.

# Get married with us for £2999.00

## MENU

Vegetable soup, cut chives, rustic petit pain (v)  
Roast tomato and bell pepper soup, crème fraîche, warm bread (v)  
Galia melon, mixed berry compôte, duo of coulis (v)



Honey roast gammon, wholegrain mustard jus  
Crown of turkey, sage farce, cranberry and cabernet reduction  
Pan seared chicken breast, sauvignon blanc and tarragon cream  
Three cheese tartlet, spiced tomato sauce (v)  
All served with chef's selection of seasonal  
vegetables and potatoes



Profiteroles, Belgian chocolate sauce  
Baked vanilla cheesecake, butterscotch cream  
Chocolate fudge cake, crème anglais



Coffee and after dinner mints

## DRINKS INCLUDED:

### On arrival

A glass of bucks fizz

### During your meal

A glass of house red or white wine

### For your toasts

A glass of sparkling wine

## EVENING FINGER BUFFET MENU

Select 5 items below to create your perfect evening buffet

Selection of closed and open sandwiches  
Mexican nachos with salsa and sour cream  
Seasoned wedges with dips  
Selection of seasonal salads  
Deep pan pizza slices  
Mini quiche selection  
Mini sausage rolls  
Hot and spicy chicken wings  
Selection of mini sweets and desserts



## Get married with us for £1990.00 in Faradays Restaurant

*For more intimate weddings Faradays restaurant offers the perfect setting*

- Three course meal for 30 guests
  - Drinks package
- Evening finger buffet for 60 guests
  - Master of ceremonies
  - Use of cake knife
  - Top table flowers
  - White table linen
  - Resident DJ
- Bedroom suite with Champagne
  - Room service breakfast

Please Call Claire Wood to book your appointment 01384 482 882

Please note: This offer does not include your ceremony. Package is available on selected dates only.  
Terms and Conditions apply. Yearly price increase applies.

# Get married with us in Faradays Restaurant

## MENU

Potato and leek soup, cut chives, petit pain (v)  
Carrot and coriander soup with a hint of spice, petit pain (v)  
Chicken liver parfait, tomato chutney with sour dough bread



Roast pork, apple and honey jus  
Crown of turkey, sage farce, cranberry and cabernet reduction  
Pan seared chicken breast in a mushroom sauce  
Penne pasta with Mediterranean vegetables in a spicy tomato sauce (v)

All served with chef's selection of seasonal vegetables and potatoes



Profiteroles, Belgian chocolate sauce  
Lemon tart, raspberry sorbet  
Orange drizzle cheesecake



Coffee and after dinner mints

## DRINKS INCLUDED:

### On arrival

A glass of bucks fizz

### For your toasts

A glass of sparkling wine

## EVENING FINGER BUFFET MENU

Select 5 items below to create your perfect evening buffet

Selection of closed and open sandwiches  
Mexican nachos with salsa and sour cream  
Seasoned wedges with dips  
Selection of seasonal salads  
Deep pan pizza slices  
Mini quiche selection  
Mini sausage rolls  
Hot and spicy chicken wings  
Selection of mini sweets and desserts

Yearly price increase applies.