



The wedding package | Arranging your wedding reception

The wedding package

Our weddings include the following facilities for you and your guests to enjoy:

- Civil ceremonies (*we also offer civil partnerships and baby naming services*)
- A red carpet arrival for you and your guests
- The use of idyllic grounds for your photography
- The service of our Toastmaster
- Use of the Restaurant or Pavilion for your Wedding Breakfast
- White or lemon linen
- A late bar until midnight, with a music licence until 11.30pm
- Free parking

Arranging your wedding reception

Once you have decided on your wedding date, please contact us to ensure that it is available. A provisional booking will then be made, after which we will require a deposit and written confirmation of your booking details.

We have the following choice of rooms available (*for a maximum of 130 guests*):

- Restaurant - up to 50 guests
- Pavilion - up to 55 guests
- Pavilion and Restaurant - up to 105 guests
- Large Seafood Room - up to 15 guests
- Small Seafood Room - up to 10 guests
- Garden Barbeque - up to 130 guests

For a wedding that will never be forgotten



Civil ceremonies

Civil ceremonies

At Crab Manor we hold a licence to conduct civil ceremonies (including civil partnerships). Having confirmed your wedding date with us, you should contact the local Registrar's Office, the details of which are:

**The Registrar
The Registry Office
County Hall
Northallerton
DL7 8XE
Tel: 01609 780780 Ext: 2602**

Hours of Opening: Monday to Friday (9am – 4.30pm)

Couples must confirm that the Registrar is available to conduct the ceremony on the day and time in question. This can be arranged up to 12 months in advance of the marriage and should be done as soon as possible.



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Menus

The following menus indicate the wide selection of dishes that we have available, however we would be happy to discuss any personal menu preferences you may have. For your Wedding Breakfast, please select one starter, one main course and one dessert for all of your guests. Alternatively, there is the option of a full Dressed Buffet.

Starters

- Crisp Leg of Preserved Duck, Warm Spring Onion & Potato Salad, Tarragon Dressing
- Black Pudding, Buttered Trout, Prawn & Dill with a Mustard & Watercress Sauce
- Twice Baked Cheese Souffle, Honey & Pinenut Salad
- Pressed Terrine of Ham Hock, Foie Gras & Green Lentils, Toasted Brioche, Apple Chutney
- Oriental Chicken & Stir Fry Vegetable Spring Rolls, Mango & Coriander Noodle Salad
- Smoked Haddock & Cod Fishcakes, Minted Creamed Spinach, Lemon Buerre Blanc
- Galia Melon with Parma Ham, Griddled Asparagus, Cracked Pepper
- Seared Yellow Fin Tuna, Greek Salad, Balsamic Reduction
- Oak Roast Salmon with a Beetroot & Lemon Risotto
- The Crab's Smoked Chicken Breast with a Caesar Salad

Main courses

- Slowly Braised Lamb Shank, Pearl Barley & Root Vegetables
- Roast Breast of Duck, Confit & Onion Mash, Apricot Stuffing, Sage Gravy
- Medallion of Beef, Fondant Potato, Sauce Chasseur
- Roast Monkfish Tail in Parma Ham, Caramelised Leeks, Grain Mustard Sauce
- Crab & Coriander Crusted Halibut, Buttered Greens, Shellfish Bisque
- Breast of Chicken with Goats' Cheese & Basil wrapped in Bacon, Parsley Potatoes, Mushroom Cream
- Roast Sirloin of Beef, Yorkshire Puddings, Sweet Onions, Horseradish Cream
- Braised Beef en Daube, Honey Roast Carrots, Parsnip Mash
- Seared Fillet of Wild Sea Bass, Lyonnaise Potatoes, Truffled Mushroom Gravy
- Herb Crusted Loin of Lamb, Warm Salad of Fine Beans, Cherry Tomatoes, Olives & Basil

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Menus | Wedding breakfast desserts & vegetarian selection



Desserts

Warm Bitter Chocolate Tart, Mango & Orange Salad,
Chilled White Chocolate Anglaise

Sticky Toffee Pudding, Butterscotch Sauce,
Vanilla Ice Cream

Glazed Lemon Tart, Fresh Raspberries, Strawberry Sauce

White & Dark Chocolate Brioche Bread Pudding,
Custard Sauce, Cherry Ice Cream

Millifuellie of Shortbreads with Vanilla Cream,
Raspberries & Strawberries

Spiced Crème Brulee, Pear Ice Cream & Flapjack

Slow Baked Meringue Pavlova, Mint Strawberry Cream,
Summer Berry Compote

Baked Banana & Praline Cheesecake with Roast
Bananas & Butterscotch Ice Cream

Warm Apple & Raspberry Crumble Tart with
Clotted Cream



Coffee and Home Made Chocolate Truffles

Vegetarian selection ~ Starters

Risotto of Green Vegetables & Pesto, Crispy Leeks

Tian of Avocado, Seared Aubergine & Sweet Potato,
'Bloody Mary' Vinaigrette

Leek & Potato Soup, Cheese Crostini

Twice Baked Cheese Souffled, with Sweet & Sour
Cherry Tomatoes

Vegetarian selection ~ Main Courses

Mushroom Pave wrapped in Lettuce & baked
in Puff Pastry, Tarragon Cream Sauce

Fresh Egg Pasta with Chargrilled Italian Vegetables,
Tomato Basil

Goats' Cheese & Roast Onion Tart Tartin, Rocket,
Honey & Pine Nut Salad

Carrot & Cougette Roulade, Creamed Leeks



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Dressed buffet

Please select one starter and one dessert for your party
(*minimum of 30 guests*):

Smoked Haddock & Cod Fishcakes, Minted Creamed Spinach, Lemon Buerre Blanc

Oriental Chicken & Stir Fry Vegetable Spring Roll

Mango & Coriander Noodle Salad

Crisp Leg of Preserved Duck, Warm Spring Roll & Potato Salad, Tarragon Dressing

Galia Melon with Parma Ham, Grilled Asparagus, Cracked Pepper



Asparagus, Red Onion & Goats' Cheese Tart

Risotto of Leeks, Mushrooms & Fennel

Cold Poached Salmon with Prawns & Cucumber

Horseradish Crusted Ribs of Beef

Roast Turkey, Apricot & Cranberry Stuffing

Sugar Baked Ham, Honey & Mustard Glaze

Caesar Salad with Bacon, Tomato & Red Onion Salad

Oriental Coleslaw, Seafood Paella, Chargrilled Vegetables

Minted New Potatoes, Garlic & Herbed Mushrooms



Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Glazed Lemon Tart, Fresh Raspberries, Strawberry Sauce

Slow Baked Meringue Pavlova, Mint Strawberry Cream, Summer Berry Compote

Spiced Crème Brulee, Pear Ice Cream & Flapjack



Coffee and Home Made Chocolate Truffles



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Menus | Wedding breakfast barbeque | Evening barbeque | Evening buffet



Wedding breakfast barbeque

Rib Eye Steak, Swordfish/Tuna Loin,
Lemon & Garlic Chicken

Served with a good selection of Salads, Potatoes,
Breads, Relishes & Dressings

If chosen as your main Wedding Breakfast, our Wedding
Breakfast Barbeque would also include a starter, dessert,
and coffee and home made chocolate truffles.



Evening barbeque

Alternatively you and your guests can enjoy an Evening
Barbeque, in addition to your main Wedding Breakfast
*(this does not include starters, desserts and coffee and home
made truffles).*

Evening buffet

Please select from the following dishes:

Crispy Sweet & Sour Pork with Savoury Rice

Chilli Con Carne with Rice, Garlic & Cheese Bread

Hot Pot of Lamb, Baked Potato & Pickles, Red Cabbage

Chicken Jalfrazi, Coriander Rice, Naan Bread
& Mango Chutney

Cheeseburger, Hot Dog, Potato Wedges, Salad Selection

Steak & Onion Baguette with Fries

Bacon Baps with Cheesy Potato Wedges



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Drinks packages



Drinks packages

Package A

- Glass of Cava after the Civil Service
- Two Glasses of House Wine during the Meal
- Glass of Cava for the Toast

Package B

- Glass of House Champagne
- Two Glasses of House Chilean Wines during the Meal
- Glass of Champagne for the Toast

Package C

- Glass of Champagne or Pimms
- Glass of French Chardonnay with the Starter
- Glass of French Cabernet Sauvignon with the Main Course
- Glass of House Champagne for the Toast

Package D

- On arrival Glass of Pre Ceremony Pimms
- Glass of Post Ceremony Champagne
- Glass of Sancerre and Glass of Australian Red
- Glass of Champagne for the Toast

Alternative packages can be tailored to your individual requirements.



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Room hire

**Hire of Crab Manor Hotel
Conservatory or Lounge**
£325.00

Menus

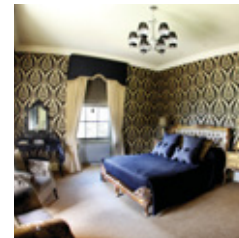
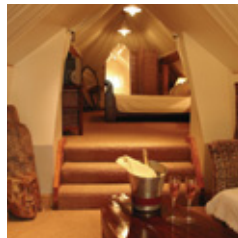
Canapés	£6.00 per person
Wedding Breakfast	£49.50 per person
Dressed Buffet	£49.50 per person
Wedding Breakfast Barbeque <i>(booked as Wedding Breakfast)</i>	£49.50 per person
Children's Meal	£12.50 per child
Evening Barbeque <i>(in addition to Wedding Breakfast)</i>	£16.50 per person
Evening Buffet	£13.50 per person
Bacon Baps <i>(with relishes and spicy potato wedges)</i>	£11.50 per person

Drinks packages

- Package A** £26.00 per person
- Package B** £29.00 per person
- Package C** £32.00 per person
- Package D** £34.00 per person

Crab Manor Hotel rooms

- £160.00 **per room for rooms in the main house**
- £170.00 **per room for Sharrow Bay / Burg Al Arab**
- £240.00 **per room for luxury suites**
- £30.00 **for additional occupant (max one person).**



A 10% service charge is applied to Wedding Breakfast food costs



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Booking conditions

1. Agreement

Unless otherwise agreed in writing by the Directors of Vimac Trading Limited (*sole arbitrators of Crab Manor Hotel, including Crab & Lobster Restaurant*), no variations to the booking conditions will be effective.

2. Provisional booking

Once you have decided on the date of your wedding and your wedding requirements, we will make a provisional booking based on the anticipated number of guests. At this point we recommend that you reserve any rooms that will be required in Crab Manor Hotel.

3. Booking confirmation

In order to secure your booking we will need written confirmation of your requirements and a (*non-refundable*) deposit for £1,000. Please note that a booking is provisional until your deposit has been received. Should another guest subsequently wish to book and confirm the same dates as your provisional booking, you will be requested to confirm your reservation immediately.

4. Balance of payment

One month before your wedding day we will require confirmation in writing of the total number of guests in your wedding party. At this point the balance of the total cost must be settled in full. The amount payable will be based upon the number of guests stated in your confirmation.

You will be liable to pay all extra charges incurred (*any goods or services provided by Crab Manor Hotel and Crab & Lobster Restaurant*) on the day.

5. Lost property

Vimac Trading Limited shall not be liable for any loss or damage to property owned by, or in the custody of, you or your wedding party. You are advised to arrange adequate insurance cover.

6. Force majeure

Vimac Trading Limited will not be liable for any failure to comply with any contractual booking conditions to the extent that such compliance is prevented, hindered or delayed by any cause beyond its control, including but not limited to fire, storm, explosion, flood, Act of God, action of any government or governmental agency.

7. Client's liability for damage

You shall be held liable for any damage or loss (*including any costs or expenses arising thereby*) suffered by Crab Manor Hotel and Crab & Lobster Restaurant as a result of the event.

8. Cancellation fees

If your reservation at Crab Manor Hotel has been confirmed in writing, and is then cancelled or postponed, the following charges will apply:

Up to one month's notice: the deposit will be retained and the full cost of any bedrooms cancelled must be paid.

Less than one month's notice: 100% of the confirmed bill and the full cost of any bedrooms cancelled must be paid.

All cancellations or changes in numbers must be confirmed in writing to Crab Manor Hotel, which in turn will be acknowledged in writing. (*You are advised to consider insuring against potential cost of cancellation of the booking.*)

9. Use of Crab Manor Hotel

If you would like to bring electrical or any other equipment into Crab Manor Hotel, e.g. amplification, lighting etc. or anything that may be considered dangerous, please discuss this with us. Crab Manor Hotel will endeavour to meet any special requests indicated prior to the booking confirmation.

10. Noise

Please be aware we are part of a residential area and would ask guests to be mindful of this.

11. Entertainment policy

Please note that we do not allow fireworks in the grounds of Crab Manor Hotel. Live bands or discos are at the discretion of the management.

12. Non-smoking policy

Crab Manor Hotel and Crab & Lobster Restaurant now enforce a strict non-smoking policy throughout the whole of the building.

13. Prices

All prices quoted in this brochure are correct at time of going to press, but may be subject to change.



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