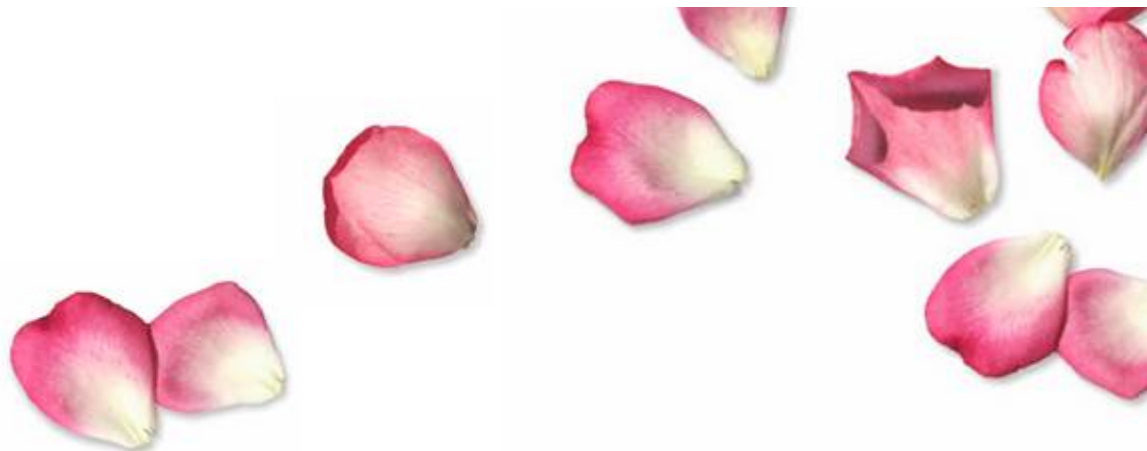


## Booking procedure



### *Booking procedure*

1. Firstly make an appointment with our wedding coordinator by either calling **01845 577286** or emailing us directly on **weddings@crabandlobster.co.uk**
2. Provisionally reserve a date with us, at this point we will also provisionally reserve all 17 hotel rooms and the restaurant for your wedding breakfast. We will hold this date for 7 days if a deposit and signed contract is not received at this point then the date will be freed up for alternative bookings.
3. Contact the registrar to reserve the date for your civil ceremony.
4. Once you have contacted the registrar then return the signed contract to us with your £1000 non-returnable deposit.
5. We will write to you to confirm your reservation and receipt of the signed contract and deposit.
6. Approximately 3 months before your wedding we will contact you to complete our bedroom allocation sheet.
7. Approximately 2 months before your wedding we will contact you to organise a meeting to discuss details, menus and numbers.
8. Approximately 1 month before your wedding we will organise your final meeting where we will need confirmation of menus and final numbers, at this point an invoice will be issued and full settle is due 2 weeks before the wedding date.

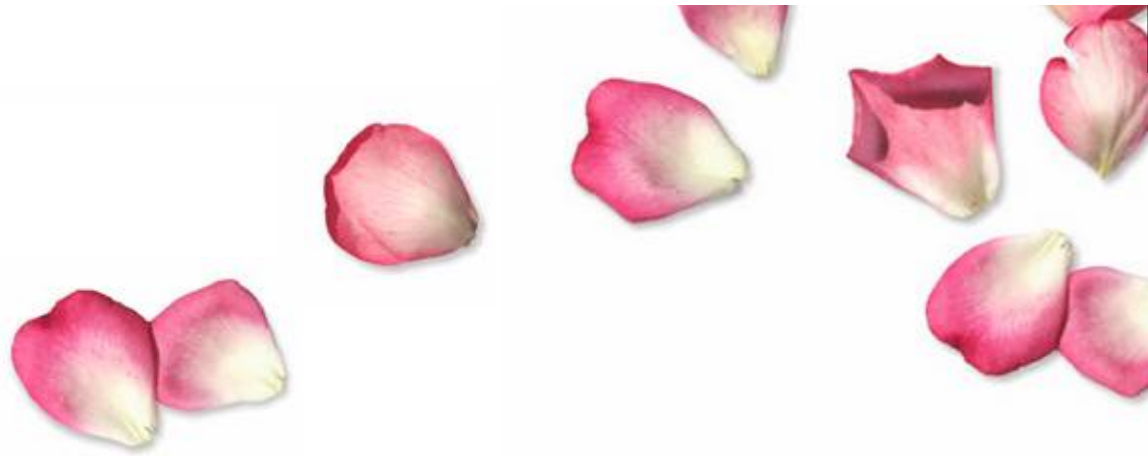
If at anytime you require any further information or would like to discuss anything with us then please do not hesitate in contacting our wedding coordinator.

You can download a copy of our wedding contract from our website [www.crabandlobster.co.uk](http://www.crabandlobster.co.uk)

*For a wedding that will never be forgotten*



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.*



*For a wedding that will never be forgotten*

Menus | Wedding breakfast barbeque | Evening barbeque | Evening buffet



### *Wedding breakfast barbeque*

Sirloin Steak, Swordfish Loin, Lemon and Garlic Herb Chicken Fillet

Served with a good selection of hot and cold salads, Potatoes, Breads and Relishes & Dressings

Our Wedding Breakfast Barbeque also includes a starter, dessert, and coffee served with home made chocolate truffles.

### *Evening barbeque*

You and your guests can enjoy an Evening Barbeque in addition to your main Wedding Breakfast.

Evening Barbeque consists of Prime Homemade Beef Burger, Jumbo Sausage, Lemon and Garlic Herb Chicken Fillet,

Served with a good selection of Salads and Bread, Relishes and Dressings.



### *Evening food*

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

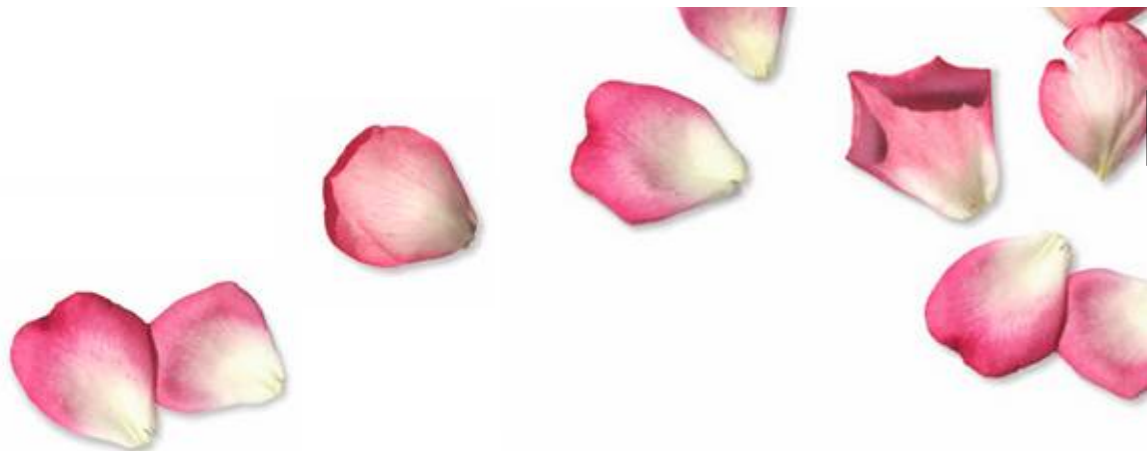
Steak & Onion Baguette with Fries

Bacon Baps with Cheesy Potato Wedges



*For a wedding that will never be forgotten*

Menus | Dressed buffet



## *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

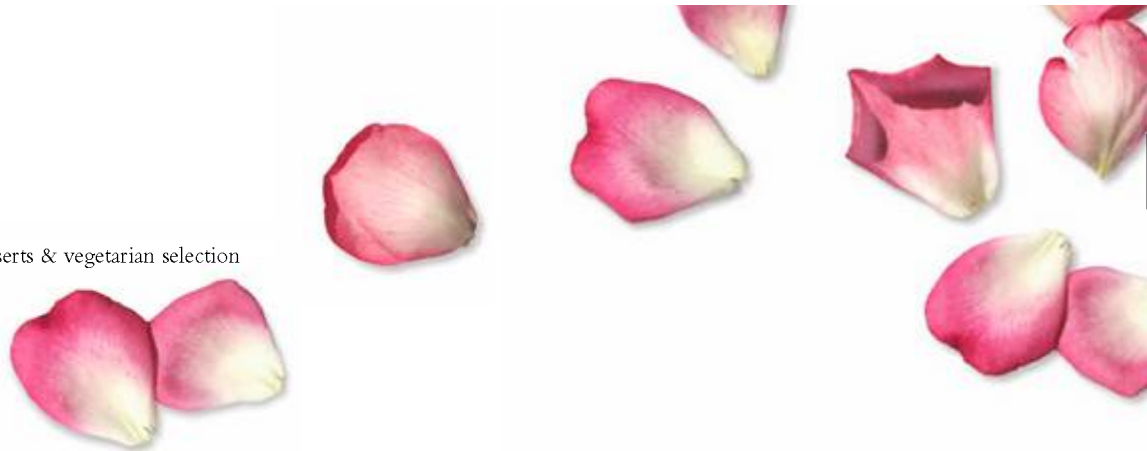


Coffee and Home Made Chocolate Truffles



*For a wedding that will never be forgotten*

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



*For a wedding that will never be forgotten*

Menus | Wedding breakfast starters & main courses

## 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

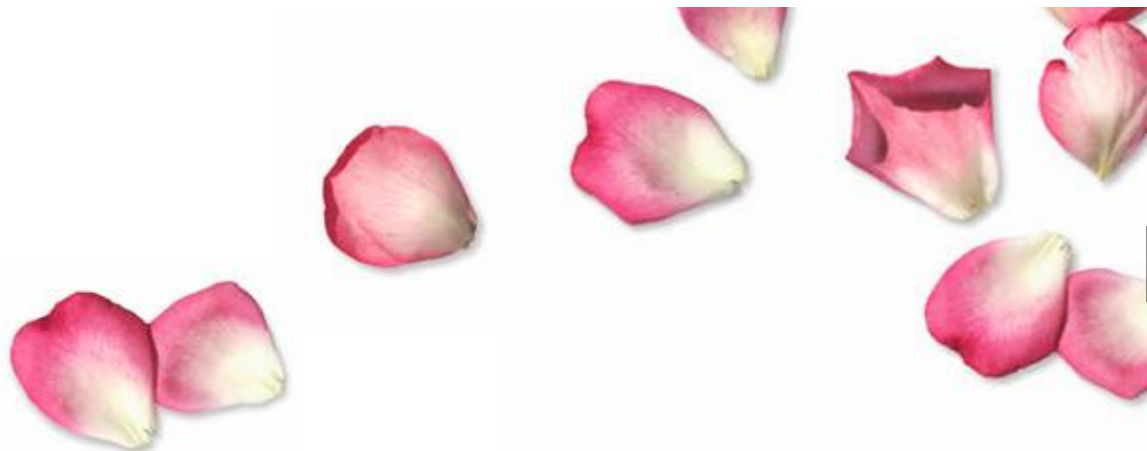
Seared Fillet of Wild Sea Bass, Lyonnaise Potatoes, Truffled Mushroom Gravy

Herb Crusted Loin of Lamb, Warm Salad of Fine Beans, Cherry Tomatoes, Olives & Basil

*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**

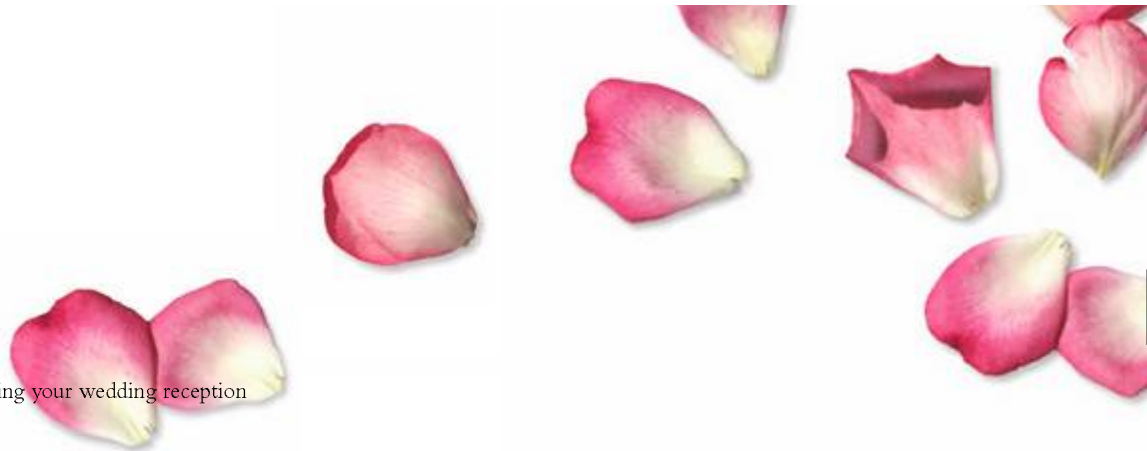
*Hours of Opening: Monday to Friday (9am – 4.30pm)*

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.



*For a wedding that will never be forgotten*





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*





Special Winter Wedding Package

## *Special Winter Wedding Package*

Celebrate your special day with a fairytale wedding with us at the Crab and Lobster. Our magical Venue is the perfect setting for your wedding.

**Our special winter wedding packages includes the following:**

- ❁ Complimentary Bridal Suite
- ❁ Complimentary Breakfast for the Bride and Groom
- ❁ No Charge for the Civil Ceremony Room
- ❁ Complimentary Bottle of Champagne for the Bride and Groom served in the Bridal Suite
- ❁ Complimentary Bouquet of Flowers for the Bride presented in the Bridal Suite
- ❁ Complimentary Red carpet entrance for the Wedding guests
- ❁ Complimentary return visit at Crab Manor for the Bride and Groom\*

*\*A voucher for a complimentary overnight stay including breakfast for one of our themed Manor rooms will be issued after your Wedding day.*

Offer valid for October / November / January / February / March (Excluding Easter Bank Holiday Weekend) for parties with 30 or more guests.

*For a wedding that will never be forgotten*

