



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**



For a wedding that will never be forgotten



Room hire

Hire of Crab Manor Hotel Conservatory or Lounge £350.00

Evening Entertainment – Resident DJ or Jukebox £325.00

Pavilion Room Hire under 30 Guests £500.00

Large Seafood Room maximum of 16 Guests Free of Charge

Menus

Canapés £7.50 per person

Wedding Breakfast £58.00 per person

Dressed Buffet £58.00 per person

Wedding Breakfast Barbeque £58.00 per person
(booked as Wedding Breakfast)

Children's Meal £15.00 per child

Evening Barbeque £17.50 per person
(in addition to Wedding Breakfast)

Evening Food £14.50 per person

Bacon Baps £9.95 per person
(with relishes and spicy potato wedges)

Drinks packages

Package A £27.50 per person

Package B £32.00 per person

Package C £34.00 per person

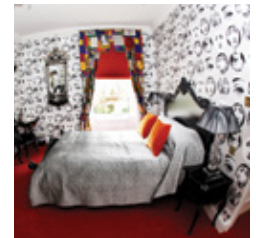
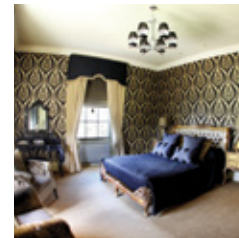
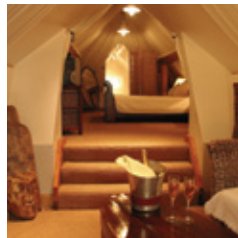
Package D £39.50 per person

Crab Manor Hotel rooms

£165.00 **per room for rooms in the main house**

£265.00 **per room for luxury suites**

£30.00 *for additional occupant (max one person, only available in a limited selection of bedrooms).*



*A 10% service charge is applied to Wedding Breakfast food costs
Price applicable for all weddings booked from 1st November 2015. Please note we no longer accept cheques
Offer is subject to change at any time.*



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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.



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



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 Soufflé 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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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.

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**

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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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
- 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):

- Pavilion - up to 55 guests
- Pavilion and Restaurant - up to 105 guests
- Large Seafood Room - up to 16 guests
- Barbeque - up to 105 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.



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