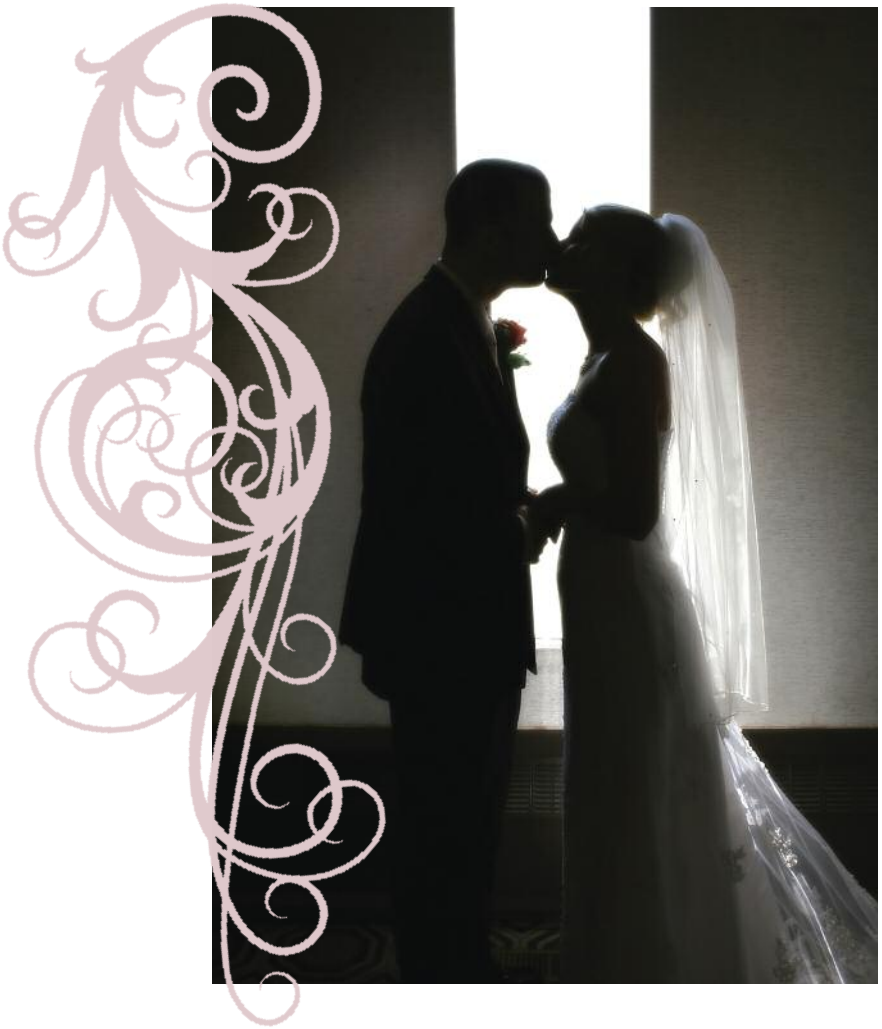

Perfect Weddings

RAMADA CROMWELL
Stevenage

01438 775 859

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www.ramadacromwellstevenage.co.uk

Weddings at Ramada Cromwell Stevenage

The Ramada Cromwell Stevenage is the perfect venue for your wedding, set in Old Town Stevenage, most of the building dates back to the 16th century.

From full Civil Service to Wedding Breakfast to Evening Reception, we're sure that we will be able to offer something to suit your needs. Just talk to our dedicated Wedding Co-ordinator. We understand that just as every couple is unique, so is every ceremony.

Within this brochure you will find details on what The Ramada Cromwell Stevenage has to offer you to help you make your day special.

Hosting your Day

We have four individually styled rooms to choose from for your ceremony (additional charges apply), wedding breakfast and evening reception.

THE CROMWELL SUITE

Our largest room which is a light airy room, with air conditioning, permanent dance floor and private entrance doors overlooking the garden terrace and patio.

OLIVER'S RESTAURANT

Is also licensed for ceremonies up to 60 guests and is ideal for daytime wedding breakfasts for up to 45 guests.

THE MILLENNIUM ROOM AND THE BOARDROOM

We can offer something unique and special with a beautiful elegant setting and that extra personal touch to create an intimate atmosphere in one of our smaller private rooms. We can offer an à la carte menu choice for these special occasions. Again, they are both licensed for smaller civil ceremonies and wedding breakfasts.

	Ceremony Charge	Ceremony Maximum Numbers	Sit Down Maximum Numbers	Evening Buffet Maximum Numbers
Cromwell Suite	**£375.00**	150	150	200
Oliver's Restaurant	**£300.00**	60	45	0
Millennium Room	**£200.00**	40	30	0
1667 Boardroom	**£200.00**	12	12	0

Please contact the Registrars office direct on **01438 316579** for more information.

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All information thought to be correct at time of printing.

Wedding Packages

WEDDING PACKAGE £2850.00

50 ADULTS - FULL DAY GUESTS inclusive of:

- 3 course menu with coffee*
- Evening buffet (see over for choice)
- One arrival drink of Buck's Fizz or a glass of House Red or White Wine
- One glass of house wine with meal
- One glass of French Sparkling Wine for the toast
- Additional 30 Evening Guests
- Evening Buffet – includes a selection of sandwiches and a choice of five items from the evening buffet list
- Complimentary Bridal Suite for your Wedding Night

SUPPLEMENTARY PACKAGES

- Extra glass of house red or white wine with the meal — from **£200.00**
- Arrival drink of Champagne, extra glass of red or white wine with the meal & Champagne toast — from **£625.00**
- Disco - Price on Application

ADDITIONAL GUESTS (WEDDING PACKAGE)

- Adult – full day guest — **£45.00**
- Adult – evening only guest — **£14.00**
- Extra glass of wine with the meal — **£3.75** per person
- Arrival drink of Champagne, extra glass of red or white wine with the meal & Champagne toast — **£14.00** per person

CHILDREN

- CHILDREN UNDER 5 — **FREE**

  Soft drink on arrival
  Chicken nuggets / sausage, chips & beans
  Ice cream
  Soft drink

- CHILDREN 5 - 14 — **£12.50**

  Soft drink on arrival
  Half portion of the main meal
  Dessert *(as per Adult menu, half portion)*
  Soft drink

* One choice for all guests to be chosen from the 'It's your Choice' menu. Except special dietary needs.

We cannot guarantee that items on this menu do not contain nuts or nut derivatives. If any member of your party has a food allergy or a particular dietary requirement, details must be given in writing.

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Additional packages are available for guests of 100/150 and 150/200 respectively – ask our Wedding Co-ordinator for more details.

Evening Packages

EVENING RECEPTION ONLY* £999.00

- 75 guests
- Room hire
- Evening buffet – includes a selection of sandwiches and a choice of five items from the list opposite

Supplementary Packages

- Evening Disco - price on application
- Arrival drinks packages from £290.00
- Additional evening guests - £12.50 per person

EVENING BUFFET

- Selection of sandwiches, crudites and dips

Please choose 5 items from the following list:

- Mustard roasted cocktail sausages
- Thai Chicken Selection
- Hot sausage & savoury rolls
- Vegetable satay kebabs (V)
- Indian savoury selection (V)
- BBQ mini spare ribs
- Baked potato wedges (V)
- Mini pizza
- Nachos with cheese (V)
- Mixed puff pastry selection

*Evening Package is not available on Saturdays throughout June, July or August

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Additional packages are available for guests of 150 and 200 respectively – ask our Wedding Co-ordinator for more details.

Individually Yours

For those who want something unique and special with a beautiful elegant setting with that extra personal touch to create an intimate atmosphere, why not choose one of our smaller private rooms?

Our chefs have designed the following menus to offer you a varied choice of dishes. However, if there is something in particular that you require, our staff will be more than happy to discuss this with you. We can also cater for children, vegetarians and any guest that has a special dietary requirement. Some of our dishes on the menus may contain nut products or food substances to which you may be allergic. Please ask our staff for more information when selecting.

For your convenience, please choose one starter, main course and dessert for all your guests (except for special dietary requirements).

SPRING/SUMMER MENU

MENU A — from **£37.50 per person**

- Homemade soup of your choice
- Roasted spring lamb medallions with apricot and leek stuffing on savoy cabbage & potato Colcannon and minted jus
- Mango and passion fruit bavarois

MENU B — from **£35.50 per person**

- Melon with strawberries & sorbet (v)
- Sauté breast of chicken stuffed with chicken liver parfait wrapped in bacon served with a woodland mushroom sauce
- Eton mess finished with strawberry ice cream

AUTUMN/WINTER MENU

MENU A — from **£35.50 per person**

- Homemade soup of your choice
- Envelope of turkey breast steak, sun dried tomatoes & baby spinach & pesto with a port & redcurrant sauce
- Profiteroles with chocolate sauce

MENU B — from **£37.50 per person**

- Smoked chicken, bacon & apricot terrine with a sage & apple jelly
- Roast loin of pork with a thyme & grain mustard sauce
- Sticky toffee pudding served with custard

All main courses are served with a selection of potatoes and fresh vegetables. Coffee and mints will accompany the dessert. Please choose one set menu for all your guests.

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ROOM HIRE CHARGES FOR WEDDING AND/OR EVENING RECEPTION

The Cromwell Suite	Oliver's Restaurant	Boardroom / Millennium Room
£600.00	**£350.00**	**£150.00**

It's your Choice

Menus are priced at £35.50
per person (excluding supplements)

STARTERS

SOUPS

- Homemade soup of your choice

COLD

- Chicken & liver pâté with toasted brioche accompanied by sage & apple jelly
- Smoked duck with cherry tomatoes & a sun dried tomato dressing**
- Smoked salmon & prawns with a cucumber salsa**
- Duo of melon & paw paw with a wild berry compote (v)
- Rocket & dolcelatte salad with a balsamic & olive oil dressing (v)

WARM

- Grilled mushrooms with bacon & Stilton served with a pesto dressing
- Goats cheese & basil filo wrap (v)
- Chicken yokataki with minted yoghurt

** These items carry a £1.50 supplement per person

† These items carry a £2.00 supplement per person

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CHILDREN'S MENU

A children's menu is available – please ask our Wedding Co-ordinator for further details.

MAIN COURSE

- Roast Sirloin of beef & Yorkshire pudding
  with a choice of one of the following
  Rich red wine sauce · A wild mushroom sauce
  Pink & green peppercorn sauce · Port & Stilton sauce
- Supreme of chicken
  with a choice of one of the following
  A rich jus · A Chasseur sauce · A blue cheese sauce
  Mixed herb sauce · Creamy white wine & mushroom sauce
- Roast turkey with all the trimmings drizzled with a redcurrant jus
- Poached salmon fillet
  with a choice of one of the following
  A herb crust · A white wine sauce · A citrus sauce · Asparagus sauce
- Grilled tuna steak†
  served with one of the following
  Lemon and lime butter · Peppercorn sauce · Tomato salsa
  Balsamic dressing

VEGETARIAN

- Roasted red pepper, cherry tomato and goats cheese tart (v)
- Wild woodland mushroom risotto with asparagus finished with parmesan cheese (v)
- Ratatouille vegetables baked in a tortilla basket with a spinach & tomato sauce (v)
- Roasted baby vegetables, spinach & mascarpone lasagne with garlic bread (v)
- Baked Mediterranean cous cous with rocket & black olive cream sauce (v)

DESSERTS

- Truffle au chocolate
- Mango & passion fruit bavarois
- New York style deep baked cheesecake
- Fresh fruit salad in a brandy snap basket
- Trio of chocolate
- Raspberry pavlova
- Caramel orange cheesecake
- Lemon & lime cheesecake
- Profiteroles with chocolate sauce

Up Close & Personal

SMALL & INTIMATE

2 course – £39.50 per person
3 course – £42.00 per person

A selection of two or three choices from each course

STARTERS

- Sautéed chicken livers with beetroot, bacon & balsamic dressing
- Red mullet with a warm potato & olive salad
- Warm chorizo, baby spinach & cherry tomato salad
- Goats cheese, rocket & red onion tart (v)
- Brie & avocado salad with raspberry vinaigrette (v)
- Pink grapefruit, rocket, grape & pear salad (v)
- Smoked salmon & halibut with an orange, lime & fennel salad
- Chicken Caesar salad

MAIN COURSE

- Chicken, dolcelatte & Parma ham
- Breast of duck on new potatoes with wilted spinach
- Chump of lamb on Colcannon mash with Port & cranberry sauce
- Roast rib eye of beef with pancetta sauce
- Medallions of pork on honey roast celeriac & parsnip with a sage & thyme jus
- Pan fried sea bass with herb cous cous & a red pepper dressing
- Roasted salmon supreme with a beetroot & horseradish dressing
- Pan fried red mullet with a peach salsa & wild rice

DESSERT

Please see the dessert menu

Please note: This is for a maximum of 40 guests.
As with all menus a pre-order will be necessary.

GALA BUFFET

£41.00 per person

STARTERS

- Choice of either – homemade soup of your choice or melon platter

MAIN DISHES

- Honey glazed baked ham
- Roast Sirloin of beef
- Roast breast of turkey
- Breast of cajun chicken
- Vegetarian pasta & wild mushroom bake (v)
- Chicken a la king
- Beef goulash
- Deep fried goujons of fish
- Selection of salads (v)

DESSERTS

- Profiteroles with toffee sauce
- Fresh exotic fruit mirror
- Selection of gateaux

COFFEE

- Coffee served with mints

Please note: This is for a minimum of 50 guests.

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Evening Buffet Menus

MENU 1
£16.00 per person

- Selection of sandwiches, open ciabattas and filled wraps
- Crudités and assorted dips
- Mustard roasted cocktail sausages
- Thai chicken selection
- Mixed puff pastries with savoury fillings
- Baked potato wedges with sour cream and red onion marmalade (V)
- Roasted vegetable and salsa quiche (V)
- Mini chocolate éclairs

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MENU 2
£17.50 per person

- Selection of sandwiches, open ciabattas and filled wraps
- Crudités and assorted dips
- Mustard roasted cocktail sausages
- Thai chicken selection
- Mixed puff pastries with savoury fillings
- Baked potato wedges with sour cream and red onion marmalade (V)
- Roasted vegetable and salsa quiche (V)
- Pork pies
- Nachos with cheese (V)
- Mini pastry selection
- Fresh sliced fruit platter

MENU 3
£19.50 per person

- Selection of sandwiches, open ciabattas and filled wraps
- Crudités and assorted dips
- Thai chicken selection
- Roasted vegetable and salsa quiche (V)
- Nachos with cheese (V)
- Oriental Imperial Dim Sum
- Mini pizza on ciabatta dough (V)
- BBQ mini spare ribs
- Mixed mini puff pastries with savoury fillings
- Japanese style tempura king prawns
- Salmon bruchettas with tomato aioli dip
- Baked potato wedges with sour cream and red onion marmalade (V)
- Mini cheesecake selection
- Buffet mini patisserie selection
- Fresh sliced fruit platter

Drinks Packages

SILVER PACKAGE **£14.50** PER PERSON

- A welcome drink of Buck's Fizz
- One glass of red or white wine with your meal
- One glass of French sparkling wine for your toast

GOLD PACKAGE **£16.00** PER PERSON

- A welcome drink of Buck's Fizz
- One glass of red or white wine plus a top up with your meal
- One glass of French sparkling wine for your toast

PLATINUM PACKAGE **£19.50** PER PERSON

- A welcome drink of Buck's Fizz
- Two glasses of red or white wine with your meal
- One glass of house Champagne for your toast

Why not upgrade your Platinum Package and offer your guests a glass of Champagne on arrival? ***£4.00*** *supplement*

INDIVIDUAL DRINKS Prices from

- Buck's Fizz **£4.95** per glass
- Pimms and lemonade **£4.95** per glass
- House sparkling wine **£4.95** per glass
- House Champagne **£9.00** per glass
- Mineral water **£3.95** per bottle (1L)
- Orange juice **£5.00** per jug
- Orange squash **£3.50** per jug

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Accommodation & Small Print

ACCOMMODATION

At the Ramada Cromwell Stevenage, we combine the timeless elegance of the 16th Century with all the conveniences of the modern hotel.

Relax at the end of your special day in our Bridal Suite, complete with a fully draped four posted bed – with our compliments.*
(*Complimentary rooms are discretionary.)

We also have a variety of rooms to accommodate your guests. Special rates are available for two or more nights stay.

Why not start married life off with a sparkle by having either a ***Champagne Breakfast*** the following day or a ***Sunday Lunch*** with your friends and family in our restaurant? We would be delighted to make the necessary arrangements for you.

THE SMALL PRINT

A full set of our terms and conditions are available on our website but we thought you would like to know some of the main points when considering your booking:

- For Weddings or private functions, a minimum non-refundable deposit of £500 or 20% or the total booking value – whichever is the greater will be required.
- Full payment of the balance is then due one calendar month before the event.
- Should you wish to hire your own disco we would require a copy of their Public Liability Insurance for our records.