

WEDDINGS AT The Crown Hotel

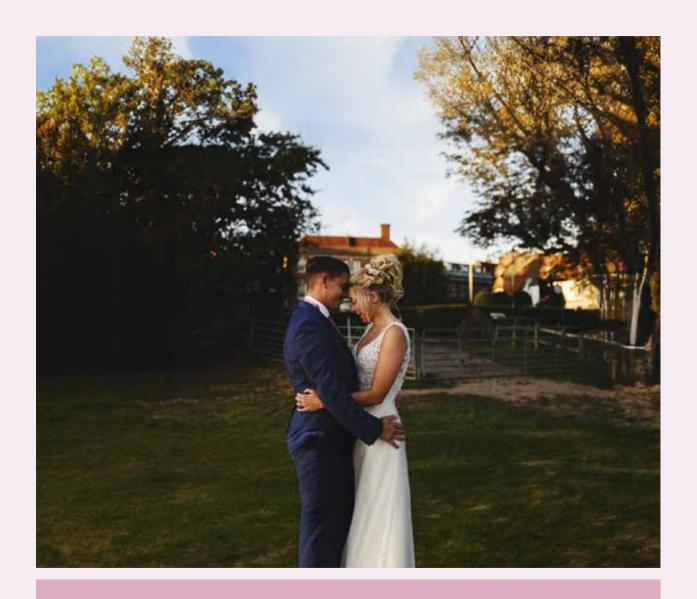
### WELCOME TO THE CROWN HOTEL...

YOUR UNIQUE JOURNEY STARTS WHEN YOU FIRST STEP INTO THE CROWN HOTEL, WHERE A WARM WELCOME AWAITS YOU.





The Crown Hotel is situated in the market town of Blandford Forum and is easily accessible from Bournemouth, Poole, Shaftesbury and the West Country. For centuries the Crown Hotel has provided a haven for brides and grooms wishing to celebrate the most important day of their lives with friends and family.



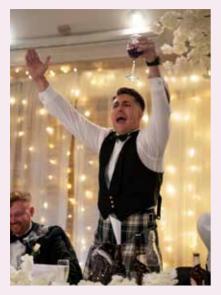
### YOU AND YOUR WEDDING...

The Crown Hotel has one dedicated function suite; the Sealy Suite, which boasts a private garden, bar and facilities for your wedding. Furthermore, The Crown Hotel holds a licence to conduct ceremonies, allowing you to host your whole wedding day with us for an additional fee.

A key component of the service we are delighted to provide is a dedicated Wedding Co-ordinator who will look after you from your first meeting up to the wedding day. They will be involved as much or as little as you require in the planning of your day, and can help with local suppliers and any personal touches to make your day extra special. On the big day itself, an Event Manager will be there to ensure that everything runs smoothly, leaving you to relax and enjoy your day.











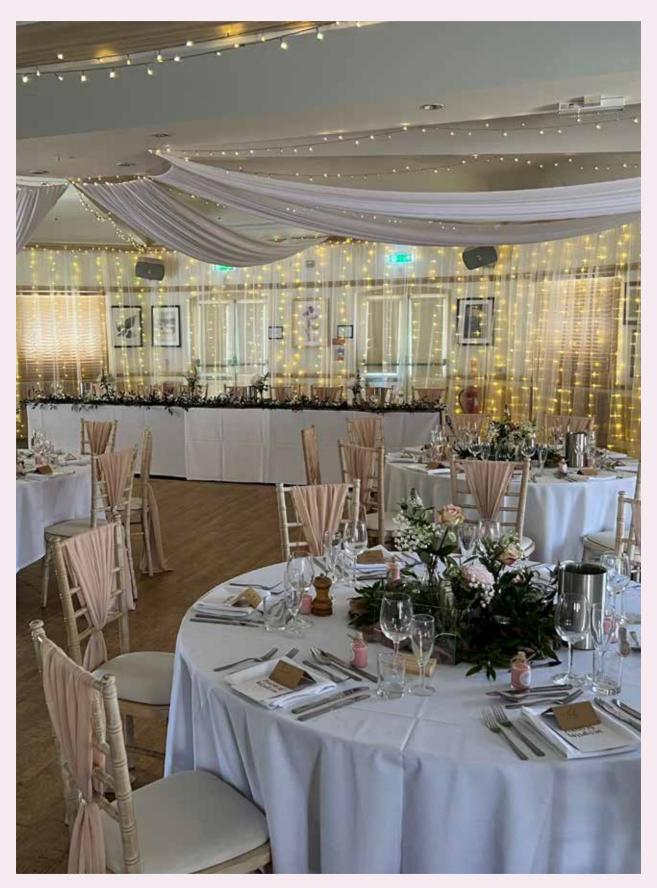
### PICTURE PERFECT...

The experienced team at the Crown Hotel includes an experienced kitchen team committed to excellent wedding food, an enthusiastic Wedding Co-ordinator and a food manager who cut his teeth in 5 star hotels, all dedicated to ensuring your wedding day runs smoothly and reflects your individual tastes and requirements.















### ACCOMMODATION...

We have 27 spacious and comfortable guest rooms at the Crown Hotel, each one designed with our valued guests in mind.

In a world where many hotel rooms closely resemble one another, The Crown Hotel retains an authentic, timeless charm that will make your wedding day even more memorable for your guests.

A team of front desk staff are available to help with any queries or requirements you may have during your stay.

The following is a selection of the in-room amenities that guests at the Crown Hotel can enjoy:

- Ensuite bathroom
- Room Service
- Tea/Coffee making

### GARDENS AND GROUNDS

The Crown Hotel offers beautiful gardens for you to relax in and enjoy on your special day, with direct access to the Sealy Suite.

Our ornamental gardens provide the perfect setting for romantic, relaxed photographs that can be treasured for a lifetime.

For lovely sunny days, we have ample seating and umbrellas in our garden, where waiting staff will serve you welcome drinks and canapés prior to your wedding breakfast.

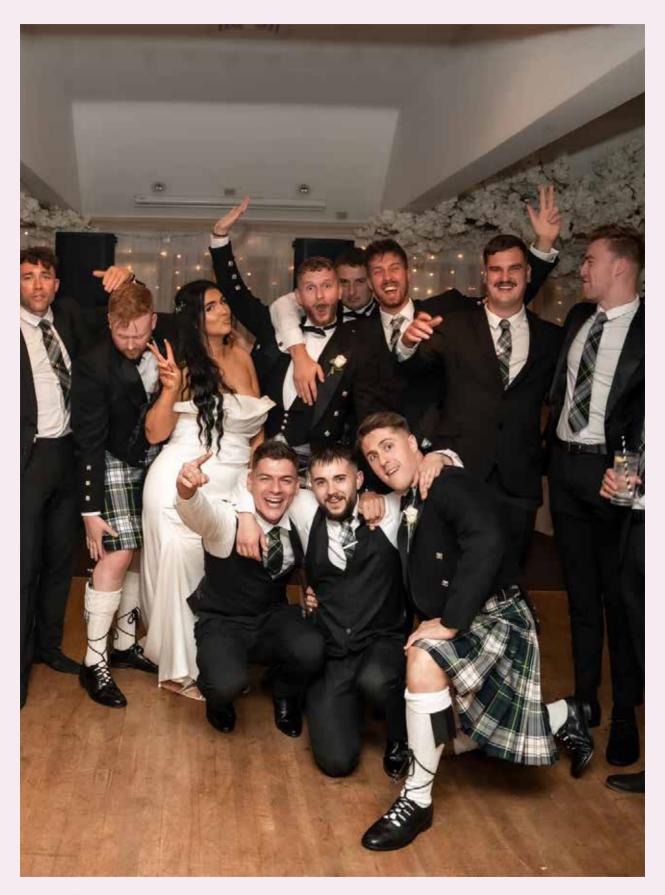
Why not book an appointment with our Wedding Co-ordinator who will be happy to show you around the hotel and grounds.

















## THE FULL PACKAGE...

Whether helping to arrange your ceremony or hosting your reception, at The Crown Hotel we will approach your wedding preparations with an experienced, friendly and professional manner. We are pleased to assist you with all aspects of your day, from menu choices to recommending photographers, wedding car hire, cake makers and florists.

Plan a wedding with us and you will enjoy the following:

- A complimentary bedroom for the Bride and Groom on your wedding night.
- Wedding breakfast prepared by our chefs.
- Use of our grounds and gardens for your photographs.
- Red carpet for you and your guests.

### HOW TO FIND US



From the M27: Follow the M27 WEST. Join the A31 and continue past Ringwood. Follow signs for A31 to Poole (do not branch off towards Bournemouth). After a series of roundabouts, follow signs to A350 Blandford. Continue through a few villages, beware of speed cameras! When you reach the Tesco store in Blandford, continue past the Brewery, and then turn right over the river. The Crown Hotel is situated in front of you.

From Salisbury: If coming from A303 (Newbury/ Andover area), follow signs to Salisbury. Go through Salisbury, following signs for A354, Blandford. Follow the A354 past Sixpenny Handley and Tarrant Hinton. After Pimperne, turn left at the next roundabout,

following signs to the Brewery Visitor Centre and Blandford. Go over the bypass, and straight on at the next roundabout. Turn right at the Tesco roundabout, following signs to the Brewery Visitor Centre. Continue past the Brewery, and turn right over the river. The Crown Hotel is situated in front of you.

From West: Follow A35 past Bridport and Dorchester. Take the A354 to Blandford. Go through villages including Milborne St Andrew and Winterborne Whitechurch. At the Tesco roundabout, turn left, following signs to Brewery Visitor Centre. Continue past the Brewery, and then turn right over the river. The Crown Hotel is situated in front of you.

RED WINES	Silver Package	Gold Package	Platinum Package
Garnacha Spain – Very easy drinking with juicy bramble, cherry and redcurrent. flavours.	•	•	•
Merlot Chile — Smooth and juicy with hints of ripe plums and mocha.		•	•
Malbec, Nieto Argentina — dark and powerful with a great concentration of berry fruit, plums and figs, together with a smoky vanilla character and hints of liquorice.			*
WHITE WINES			
Macabeo Spain — Ripe, refreshing and fruity with nutty stone fruit flavours and a dash of minerals.	•	•	•
Pinot Grigio Italy — Delicate with lightly honeyed fruit and lemony freshness.		•	•
Sauvignon Blanc, The Myth Of Motu Nui Chile — Bright, fragrant and crisply textural. A delightfully aromatic wine.			•
ROSÉS			
White Zinfandel Rosé  USA – A medium to sweet blush rosé with luscious wild strawberry.	•	•	•
Pinot Grigio Rosé Italy — Pale, dry, fresh and fruity with delicate aromas of red berries and a palate of lush summer fruits.		•	•
BUBBLES			
Cava, Brut Spain — A classic blend of Cava grapes. Delicate fine bubbles give way to a long finish and a savoury twist.	•	•	•
Prosecco Italy — Lightly aromatic with hints of crusty bread, apples and peaches and a creamy, lemon-tanged flavour.	٧	•	٧
Langham Classic Cuvée England — Aromas of red apple and brioche, giving way to flavours reminiscent of honeydew melon and poached pear.		•	•
Joseph Perrier Cuvée Royale NV France – Aromas of citrus fruit peel, reinette applesand vineyard peaches, with hints of vanilla and cinnamon.		•	٧

### PACKAGES...

PACKAGE CONTENTS	Silver Package 2024 £85 Per Person 2025 £90 Per Person (Excluding Ceremony)		Platinum Package 2024 £125 Per Person 2025 £130 Per Person (Excluding Ceremony)
Dedicated Wedding Co-ordinator	•	•	•
Event Manager to oversee your wedding	•	•	•
Optional Red carpet on arrival	•	•	•
Silver or white cake stand and knife	•	•	•
Full hire of the Sealy Suite and walled garden	•	•	•
One night accommodation for Bride and Groom in our Bridal Suite	•	•	•
Chair covers with colour co-ordinated sash	•	•	•
Welcome drink of Buck's Fizz, Pimms or Prosecco	♥ (1 Glass)	♥ (1 Glass)	♥ (2 Glasses)
Wedding breakfast	(3 Courses)	♥ (3 Courses)	(4 Courses)
A glass of bubbly per guest for the toasts	•	•	•
Two glasses (175ml) of House Wine per guest with the wedding meal	•	•	
Choice of three canapés		•	•
Two bottles of mineral water per table		•	•
Three glasses (175ml) of House Wine per guest with the wedding meal			•

**Ceremony Fee:** 2024 £260 / 2025 £265.

Children's price across all packages: 2024 £35 per child. 2025 £38 per child. (Under 12-years old)

Minimum number of 60 adults applies for weddings taking place on a Saturday or a Bank Holiday, May to September.

\*Champagne, wines, and menus are subject to change, supplement charges may apply.

<sup>\*</sup>Bar open until I Ipm, late bar available for an additional fee.

STARTERS	Silver Package	Gold Package	Platinum Package
Roasted Butternut Squash Soup With truffle oil, and mature cheddar on toast (v) (gfma)	•	•	•
Smoked Mackerel Pâté On toast with miso dressing, apple, and pickled radish	•	•	•
King Prawn Cocktail With shredded lettuce, tomato, cocktail sauce, and fresh lemon	•	•	•
Charcuterie Prosciutto, coppa and salami Milano, celeriac remoulade, and fresh fig	•	•	•
<b>Crab Risotto</b> White and brown meat, samphire, lemon, mint and Italian cheese		•	•
Potted Confit Duck Onion relish, toasted sourdough and pickled cucumber		•	•
Braised Beef Croquettes English mustard aioli and onion chutney		•	*
Asparagus and English Pea Tart Dressed peas, broad beans, asparagus and roast garlic labneh (vg) (v)		•	•
Roasted Beetroot and Whipped Goats Cheese Fresh pear, dressed leaves, toasted walnut (v)		•	•
Salmon Tartare Of fresh and smoked salmon, dill, capers, cucumber, tomato and lemon		•	•
MAIN COURSES			
Woodland Chicken Crushed new potatoes, French beans, forest mushroom and tarragon cream sauce	•	•	•
Chicken and Ham Hock Pie Buttery mash, chicken gravy, savoy cabbage, peas and bacon	•	•	•
Pan Roast Salmon Crushed new potato cake, tenderstem broccoli, samphire, tomato concasse and a lightly spiced velouté	<b>v</b>	<b>v</b>	•
Steak and Tangle Foot Pie Buttery mash, Badger beer gravy, and braised red cabbage	•	•	•
Cauliflower, Coconut and Chickpea Tart Mango salad and coconut yoghurt (vg) (v)	•	•	•
Nduja Chicken Supreme Nduja butter, house salad and smashed garlicky new potatoes		•	•
Roasted Duck Breast Fondant potato, confit garlic, beetroot puree, cabbage, bacon and thyme jus		•	•
Dorset Lamb Chops Cooked on the rack, crushed potatoes, capers, minted crushed peas and grilled asparagus (gfma)		•	•

peas and grilled asparagus (gfma)

MAIN COURSES CONTINUED	Silver Package	Gold Package	Platinum Package
Beef Wellington Baby spinach, truffle mash, fine beans and shallots, port sauce (served pink)		•	•
Roasted Hake Couscous, sultanas, pine nuts, cumin, pomegranate molasses, coconut yoghurt and coriander		•	•
Parsnip and Cranberry Nut Roast Seasonal vegetables, roast potatoes, Yorkshire pudding and vegetarian gravy (v)		•	•
Beef Wellington Fillet of Beef Wellington, seasonal vegetables, chef's choice of potatoes, red wine sauce		•	•
Roasted Sea Bream Grilled scallop, tomato and dill crushed potatoes, lobster sauce and fennel salad		•	•
PUDDINGS			
Mini Chocolate Brownie	•	•	•
Mini Sticky Toffee Pudding (v)	•	•	•
Raspberry and Frangipane Tart Fresh raspberries, coconut, raspberry coulis and honeycomb (vg) (v)	•	•	•
Caramel Cheesecake With homemade honeycomb (vg) (v)	•	•	•
Cranborne Poacher Chocolate Tart Vanilla cream, caramelised smoked almonds (v)		•	•
Maple Roasted Pineapple Pistachios, lime, mint, coconut, and Jude's vegan vanilla ice cream (vg) (v)		•	•
Chocolate and Orange Torte Jude's vegan salted caramel ice cream, honeycomb, pomegranate molasses (vg) (v)		•	•
Banoffee Pie Buttery biscuit base, toffee sauce, banana (v)		•	•
Summer Pudding Fresh berries and Jude's vegan vanilla ice cream (vg) (v)		•	•
Classic Homemade Lemon Tart With meringue and raspberries (v)		•	•
FOURTH COURSE			
West Country Cheese Plate Cornish Yarg, Dorset Blue Vinny, Somerset Capricom goats' cheese, water biscuits, grapes, onion relish and quince jelly (gfma) (v)			•

#### CANAPÉS

#### Option of 3 or 5 canapés per person

Mackerel Pâté Toasts Cured Ham and Fig Ratatouille Toast (v) (vg) Rosary Goats Cheese Toast (v) Salmon Tartare Tartlets Coronation Chicken Tartlet Mini Yorkshire and Roast Beef Prawn Cocktail Shots

Chicken Caesar Shot Welsh Rarehit Mini Whitehait Cone Mini Cones of Fish and Chips Finger Of Brownie, Cream and Raspberry (v) (vg) Milk Chocolate Dipped Strawberry (v) (vg) White Chocolate Dipped Strawberries (v) Bite Sized Scone, Strawberry lam and Clotted Cream

### BUFFET OPTIONS

### **EVENING FINGER BUFFET** Priced per person.

Selection of freshly made sandwiches on white and wholemeal bread. Gluten free bread available on request.

#### And your choice from below:

Homemade Scotch Egg, double mustard mayo

Lamb Kofte, coconut tzatziki, pomegranate and chilli

Glazed BBO Chicken Wings (gfma)

H&W Fried Chicken, garlic mayo

Confit Duck and Mushroom Tart

Pigs in Blankets with cranberry sauce

Homemade Sausage Roll

Homemade Mushroom Sausage Roll (vg) (v)

Hummus and Flatbread (vg) (v)

Garlic Flatbread (v)

Garlic Flatbread with cheese (v)

Warm Leek, Onion and Tomato Egg Tart (v)

Cranborne Poacher Rarebit on sourdough, with parsley

Crispy Pumpkin Mac and Cheese Bites, sriracha mayo (v)

Battered Cauliflower 'Wings', sriracha mayo (vg) (v)

(vg) = vegan

(v) = vegetarian

(gfma) = gluten free modifiable

Butternut Squash Fritters carrot, coriander mayo (vg) (v)

Breaded Mushrooms, garlic mayo (v)

Mozzarella Stix, BBQ sauce (v)

Deep Fried Calamari, paprika mayonnaise

Panko Fried Prawns, marie rose sauce

Breaded Blanch bait

Prosciutto Flatbread, flat mushroom, mozzarella and rocket

Goats' Cheese Flatbread, almond pesto, tomatoes and

rocket (v)

Southern Fried Chicken Flatbread, garlic mayo, mature

cheddar cheese, pickles, lettuce, rocket

Hummus Flatbread, tenderstem broccoli, red onion.

almond pesto, chilli, rocket (vg) (v)

Blueberry Muffin (v)

Chocolate Muffin (v)

Scone Jam and Cream (v)

# CHECKLIST...

12-16 Months	6 Months
Compile your guest list	Compile your wedding gift list
Book church / registrar	Send out wedding invites (remember to ask
Book venue and bedrooms	about dietary requirements)
Send 'Save the Date' cards	Select your wedding rings
Choose your bridesmaids / ushers / best man	Shopping for mother of the bride and mother of the groom outfits
Find your perfect bridal gown	Plan hen and stag parties
Book photographer	<u> </u>
Book entertainment for drinks reception and evening reception	3 Months
Book wedding car(s)	Your wedding planner will be in contact to arrange a 'final details' appointment
Start planning your honeymoon	Look at wedding menus and make your selections
6-12 Months	Send out evening invites
Select bridesmaid dresses	Finalise all other stationery
Arrange suit hire for groomsman	Choose presents for bridesmaids and best man
Order the wedding cake	Hold hen and stag parties
Order stationery, including invitations	Apply for new passport in married name
Meet with hotel florist to discuss table flowers / arrangements	6 Weeks
Order favours	
Book chair covers / room dressing	Ensure all RSVPs are back and you have final numbers
Book hairdresser and make-up artist	Plan your table layout
	Final detail appointment with your wedding planner to discuss arrangements for the big day!

CHECKLIST	Notes
GITE GICETO I	
4 Weeks	
Finalise table plan details and send to your	
wedding planner	
Final dress fittings	
Wear-in your wedding shoes	
Make final payment	
10 Days	
Organise all stationery, favours, table decorations	
and presents into boxes / bags per table, ready to	
drop off at your wedding venue	
Organise an emergency wedding kit, containing make-up and a repair kit, so you can be ready for	
any minor hiccups on the day	
The Day Before	
Deliver cake, table plan, place cards, favours etc.	
to the venue	
Speak to your wedding planner regarding any last minute changes or queries	
Take the day off, check into your room, relax	
and try to get a good night's sleep!	
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### TRADITIONS

### WEDDING CUSTOMS AND SUPERSTITIONS

# Something Old, Something New, Something Borrowed, Something Blue and a Silver Sixpence in her Shoe

This rhyme originated in Victorian times. 'Something Old' signifies that the couple's friends will stay with them. In one version of the tradition the 'Something Old' was an old garter which was given to the bride by a happily married woman so that the new bride would also enjoy a happy marriage. 'Something New' looks to the future for health, happiness and success.

'Something Borrowed' is an opportunity for the Bride's family to give her something as a token of their love (it must be returned to ensure good luck), and 'Something Blue' is thought lucky because blue represents fidelity and constancy. The custom began in ancient Israel where brides wore a blue ribbon in their hair to symbolise their fidelity. A sixpence was placed in the shoe to bring the couple wealth in their married life. Some brides still place a penny in their shoe during the marriage ceremony.

#### Flower Power

Flowers have always featured strongly at weddings. The Groom is supposed to wear a flower that appears in the Bridal Bouquet in his button-hole. This stems from the Medieval tradition of a Knight wearing his Lady's colours, as a declaration of his love.

Each flower has its own meaning and can display a special message. Orange Blossom, for instance, signifies chastity, purity and loveliness, while red chrysanthemums mean 'I love you'.

#### The Bouquet Toss

The Bouquet toss is rumoured to date back to the 14th Century. Guests desired to take home some of the bride's luck so they would attempt to tear the dress. Naturally the brides did not welcome this and the bouquet toss created an inviting distraction.

#### Dressing Up

Many brides today choose to marry in white, which symbolises maidenhood. This tradition was started by rich families in the 16th Century and was given a boost by Queen Victoria who chose to marry in white, rather than silver, which was the traditional colour of Royal brides. Prior to this time, brides simply wore their best dress and the colour was a matter of preference.

#### The Veil

Historically, brides have been thought of as particularly vulnerable to evil spirits and many of the customs and traditions associated with weddings are to provide protection. The veil was originally worn by Roman brides. It was thought that it would disguise the bride and therefore outwit malevolent spirits.

The veil became popular in Britain in the 19th Century. In this country it is associated with modesty and chastity.

#### The Wedding Cake

Cutting the wedding cake is now a traditional part of the wedding celebrations. The couple make the first cut together to symbolise their shared future.

In Britain, early cakes were flat and round and contained fruit and nuts which symbolise fertility.

An old English custom was to place a ring in the wedding cake. The guest who found the ring in his or her piece of cake would be ensured happiness for the next year:

The top tier of the cake is often kept by couples for the christening of their first child.

### DUTIES

#### Best Man's Duties

Arrange a stag night.

Assist with clothing hire and arrange collection and return.

Liaise with the ushers, ensure they know about any clothing they need to provide.

Attend the wedding rehearsal.

Organise, oversee and brief the ushers.

Stay with the groom on the eve of the wedding.

Organise umbrellas in wet weather.

Accompany the groom to the ceremony at least 45 minutes before it is due to start.

Look after the wedding ring(s).

Escort the chief bridesmaid to the reception.

Join the reception receiving line to welcome guests (if he is family).

Take charge of the gift display and arrange delivery following the wedding.

Act as Master of Ceremonies if there is no official Toastmaster.

Make a speech and read telegrams, emails and cards.

#### Chief Bridesmaid's Duties

Attend wedding dress fittings and know how to assist the bride with her dress on the day.

Help choose the bridesmaids' outfits and ensure they know about anything they need to organise / purchase themselves.

Rally the adult bridesmaids and keep them informed of their duties.

Organise a fabulous hen party.

Collect any hired outfits and accessories and return after the wedding.

Attend the rehearsal.

Be with the bride on the morning of the wedding and help her dress.

Meet the bride at the ceremony and arrange her dress and veil.

Oversee the bridesmaids, flower girls and pageboys.

Take the bride's bouquet during the ceremony.

loin the reception receiving line to welcome guests (if she is family).

Take to the dance floor at the earliest possible opportunity!

#### Ushers' Duties

Help best man organise the stag night.

Ensure correct clothing on the day (including anything you are providing yourself).

Collect hire suit (liaise with best man).

Agree where you are returning it to and when.

Arrive at the ceremony at least 45 minutes before it is due to start for photographs and briefing.

Understand your duties in seating guests.

Have an umbrella at hand if raining.

Distribute buttonholes, corsages and orders of service.

Ensure guests all have transport and directions to the reception.

Clear away orders of service after the ceremony.

Check for items left behind at the ceremony and take to the reception venue.

Escort bridesmaids to the reception.

Take gifts from guests and place in designated gift area.

Hit the dance floor with enthusiasm and invite singletons to dance.

### RECOMMENDED SUPPLIERS...

FL ORISTS

Sweetpea

www.sweetpeablandford.co.uk

Florabunda

Tel: 01258 451824

**PHOTOGRAPHERS** 

Lionel Mumford

www.lionelmumford.com

Louise Emily Photography

www.louiseemilyphotography.com

Pictures of You

www.pictures-of-you.co.uk

**DRESSES AND SUITS** 

Courtyard Bridal

Tel: 01202 625494

www.courtyardbridal.co.uk

Ragtags

Tel: 01258 455707

www.ragtags.co.uk

**CAKES** 

Bethellbridge Bakery

www.bethellbridge.co.uk

**ENTERTAINMENT** 

Whaley Entertainment Ltd

www.whaleyents.com

Pegasus Discos

www.pegasusdisco.co.uk

**RFALITY** 

Blandford Health and Beauty

Tel: 01258 450545

www.blandfordbeauty.co.uk

Beauty Workshop (includes hair)

Tel: 01258 480319

www.thebeautyworkshop.co.uk

**JEWELLERY** 

Horrocks and Webb – lewellery

Tel: 01258 452618

www.horrocksandwebb.co.uk

**VENUE DECORATION** 

**Novia Events** 

Tel: 07811 789125

noviaevents@gmail.com

Love By Design

www.ovebydesignweddings.co.uk

**TRANSPORT** 

Dorset Dub Hire

Tel: 01202 848857

www.dorsetdubhire.com



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