

Weddings at the Queens Head

Bar – Restaurant – Rooms

Thank you for your recent enquiry about weddings/civil ceremonies/civil partnerships at The Queen's Head – and congratulations on your engagement! I am delighted to introduce The Queen's Head, a four star restaurant with rooms in the pretty village of Belton. The relaxed and contemporary atmosphere, combined with excellent cuisine and service will ensure a truly memorable wedding day. The Queen's Head is part of the Maverick group: Maverick Venue Management, Maverick Hotels & Inns, and Maverick Outside. Throughout the Maverick group, we strive for perfection in our food, drinks and service. We are exclusive caterers for some of Leicestershire's and Nottinghamshire's most outstanding wedding and conference venues: Prestwold Hall, Sutton Bonington Hall, Noseley Hall and Norwood Park. Maverick Outside is also available to cater at your choice of location for parties, meetings and events of any size.

Receptions at the Queen's Head

If you are looking for a venue for a small and intimate celebration our Private Dining Room is ideal. Parties of between 10 and 40 guests can comfortably be accommodated for the wedding breakfast. In summer we offer al-fresco dining on our covered deck. Drinks receptions take place in the garden and/or on the deck if the weather permits.

If however you are looking for a larger celebration, up to 110 guests can be seated using both the restaurant and bistro.

Our head chef, David Ferguson, is winning rave reviews for his Modern British cuisine. The restaurant has been awarded its second AA Red Rosette – please find enclosed sample menus.

Civil Ceremonies and Civil Partnerships

The Queen's Head is registered to hold ceremonies for up to 60 guests in our private room. For information on availability of registrars, please call the Leicestershire Registration Service on 0116 265 6565.

Boutique Bedrooms

The Queen's Head can offer 6 comfortable en-suite bedrooms; prices are from £65 (single occupancy) to £100 (double or twin occupancy). We can help to arrange additional accommodation at, and transport to, many local hotels.

Please do contact myself on, 01530 222 359, to arrange a time to view the Queen's Head and discuss your exact requirements; I would be delighted to meet with you.

Yours sincerely,

Helen Dott

Helen Dott, General Manager

Sample Menus for 2009

Canapés

Seared scallops with a pea and mint purée, smoked bacon

Carpaccio of beef, red onion and thyme

Smoked salmon Blinis with sour cream and dill

Cherry tomato and mozzarella on a parmesan biscuit (v)

Caramelised stilton and onion tart (v)

Smoked haddock fishcake with garlic aioli

Crab tart

£8.50 per person

Please Note:

1. All prices include VAT at the prevailing rate (15%); we review all our menus and prices every January.
2. Children's Meals are charged at half price, please ask for options.
3. To the very best of our knowledge, there are absolutely no GM ingredients on our menus!

Sample Menus for 2009

Main Menus

All menus are served with bread from the King's Road Bakery, the best vegetables that the season has to offer, and include coffee and chocolates

Please feel free to 'mix and match' across different menus!

Menu 1

Seasonal soup

Seared filet of salmon with herb roasted new potatoes and shrimp butter

Strawberries and cream shortbread

£30.50

Menu 2

Salad of roasted red pepper, olive and feta

Chicken wrapped in prosciutto with mozzarella and crushed new potatoes

Warm chocolate fondant with an orange ice cream

£32.00

Menu 3

Oak smoked Scottish salmon with a dill mustard dressing, rye bread

Roasted breast of Gressingham duck, fondant potato, port jus

Lemon meringue roulade with warm cherry compote

£35.00

Menu 4

Pan-fried garlic king prawns with a citrus salad

Roasted breast of guinea fowl, dauphinoise potatoes and thyme sauce

White and dark chocolate torte

£39.00

Menu 5

Chicken and wild mushroom terrine, hazelnut dressing

Baked fillet of halibut with a pinenut crust, warm potato and cherry tomato salad

Passion fruit pannacotta with tropical fruit salsa

£39.00

Menu 6

Warm Cropwell Goats cheese, roasted beetroot salad

Duo of pork, Dijon mash, garlic and thyme jus

Chocolate mascarpone cheesecake

£40.00

Menu 7

Parma ham, mozzarella and tomato tart

Roasted loin of lamb scented with rosemary, red wine jus, dauphinoise potatoes

Stem ginger crème brulée with biscotti

£40.00

Menu 8

Warm tart of salmon, pea and mascarpone

Roasted fillet of beef with a wild mushroom gratin, roasted garlic potatoes

Tarte au citron

£45.00

Vegetarian Options

Starters

Tomato & Mozzarella Salad with Herb Leaves

Leek & Gruyère Gratin

Wild Mushroom on Toasted Brioche with Parmesan Shavings

Waldorf Salad

Poached Pear & Gorgonzola on Toasted Brioche, Red Wine & Walnut Vinaigrette

Timbale of Courgette & Pea

Main Courses

Warm Mediterranean Vegetable & Brie Tart

Spicy Chickpea & Vegetable Fritters, Carrot & Coriander Purée

Wild Mushroom & Ricotta Filo with Creamed Leeks

Feta, Pea & Broad Bean Risotto

Potato Gnocchi with Spinach & Parmesan

Roast Vegetable & Wild Rice Torte with a Red Pepper Coulis

Alternative Desserts

Vanilla Cheesecake with Glazed Fruits

Classic Custard Tart with Red Berries

Iced Coconut Parfait

Sticky Pecan Toffee Pudding

Assiette of Ice Creams

Soups

Lobster bisque with brandy cream

Garden pea with crispy pancetta

Roast butternut squash and cumin with curry sabayon

Wild mushroom with brie crostini

Broccoli with a stilton rarebit

Carrot and coriander with root vegetable crisps

Sweet potato with a red pepper coulis

Roast plum tomato and basil

Leek and potato with a cheddar scone

Asparagus and smoked chicken

Smoked haddock and potato

Watercress and crème fraiche

Please Note:

1. All prices include VAT at the prevailing rate (15%); we review all our menus and prices every January.
2. Children's Meals are charged at half price, please ask for options.

3. To the very best of our knowledge, there are absolutely no GM ingredients on our menus!
4. It is a requirement that the catering for the wedding should be a minimum of £30.50 per head

Evening Buffets for wedding receptions

The following menus are designed for wedding receptions, where one of the previous main menus has been served earlier in the day.

It is a requirement that you should cater for all of your 'additional' evening guests, and an agreed proportion of not less than 50% of your daytime guests.

Evening Tapas Menu

Onion Bhajjis, mint and cucumber raita
Chicken satay with peanut dipping sauce
Aromatic Thai fishcakes
Mixed Pita Bread and Hummus
Marinated black olives and sunblushed tomatoes
Rosemary foccacia with garlic aioli
Crisp tortilla chips with spicy tomato salsa

£16 per head

Evening Carvery Menu

Please choose two of the following selection:

Roast crown of Leicestershire turkey, cranberry sauce
Roast loin of pork with crackling, apple sauce
Roast rump of dry-aged beef, horseradish
Warm honey roasted ham, grain mustard dressing

Served with:

Mini Welsh rarebits (v)
Vegetarian Quiches (v)
Kings Road bakery "cobs"
Sage and onion stuffing
Potato wedges with sour cream and salsa
Mixed salads (v)

Mini trifle in a shot glass
Mini chocolate brownies

£21.00

Selection of cheeses with bread and crackers
Add £2.00 per person

Buffet Menu

Roast beef with Yorkshire pudding
Poached salmon with pickled cucumber
Honey, mustard and cider roasted gammon
Lobster and crayfish open sandwich
Golden cross Goats cheese and watercress tart
Roasted thyme and garlic new potatoes
Mixed fruit cous-cous
Tomato and mozzarella salad with pesto
Waldorf salad

Mixed berry Eaton mess
Warm soft chocolate cake with mascarpone

Stilton, grapes, celery and crackers

£34.00

Extras

Sorbet Course - £3.35 per head

Cheese Course - £5.00 per head

Bacon Rolls - £4.60 per head

Duo of boxed chocolates - £3.00 per head

Strawberries dipped in dark chocolate - £2.00 per head

Reception Drinks

Per Glass

Pimms (half pint)

£4.30

Winter Pimms (half pint)

£4.30

Bucks Fizz

£4.30

Kir Royale

£4.70

Mulled Wine (half pint)

£4.30

The Queen's Head Purified water (0.75cl)

£1.00

Sparkling Elderflower (0.75 litre)

£4.25

Fruit Juice

£2.00

Notes

1. Although we charge no hire fee for the use of the Queen's Head we do, however, require a minimum spend of £30.50 per head during the wedding breakfast.
2. To utilise the private room for the civil ceremony or civil partnership there is a cost of £300 payable to the Queen's Head.
3. The Queen's Head is not an exclusive venue. The public bar is always open; however, the private room, restaurant and bistro will remain private for the use of the wedding party, dependant on the size of the party.
4. Bookings are secured upon the receipt of a £400 deposit and signed contract. A further 50% of the quoted cost of the wedding reception is due 14 days prior to the date. The balance should be paid in full upon receipt of the final invoice.
5. The Queen's Head is licensed to have discos and live music as part of your wedding day. It is however a requirement that you book all of the bedrooms to be able to have a disco in order not to disturb guests who may not be part of the wedding party.
6. The bar is licensed to serve until 1am, please speak to the Manager to arrange an extension.
7. Solely food or drink sold at the Queen's Head may be consumed on the premises.

8. Children are priced at half price.

Booking Form / Contract for The Queen's Head *(See Enclosed Terms and Conditions)*

<i>Names: -</i>
Company: -
Address: -
Telephone Number: -
Email Address: -
Date of Function:
Type of Function: -
Anticipated Numbers: -
<i>Minimum Numbers: -(Charged if numbers fall below)</i>
<i>Deposit Requested: -</i>
<i>I/We confirm that I/We have read and understand the terms and conditions attached to this</i>

booking form and that I/We agree to be bound by them

Signed (Client):

Signed (Manager):

Date Signed:

The Queen's Head Terms and Conditions

1 Definitions

1.1 "**the Pub**" means that part of The Queen's Head, Belton, Loughborough, Leicestershire LE12 which it has been agreed between the Proprietor and the Client should be made available to the Client for the purposes of the Event or Events and which is the property referred to in these Terms & Conditions.

1.3 "**the Proprietor**" means Alexandra Louise Weldon and Henry Edward Weldon who shall be responsible for the performance of these Terms & Conditions.

1.4 "**the Client**" means the individual organiser or organising body responsible for the commissioning of and payment for the Event (as hereinafter defined) in accordance with the Terms & Conditions below.

1.5 "**the Contract**" means the booking form which constitutes an agreement between the Proprietor and the Client for a specific booking or series of bookings of which these Terms & Conditions together with any other items stated in the Contract shall form part.

1.6 "**the Event**" or "**the Events**" means the specific booking or series of bookings confirmed or to be confirmed by the Client which form the subject of these Terms and Conditions.

2 Confirmation by the Client

2.1 All bookings shall be considered as provisional until the Contract is signed by both the Client and the Proprietor. Once the Contract is signed by both parties, all such facilities, services, food and beverages reserved on the Client's behalf will be subject to these Terms and Conditions.

2.2 The signed Contract must be received by the Proprietor within 7 working days of the date of issue. If a signed contract is not received by the Proprietor within that period, the Proprietor reserves the right to release the provisional booking and take a booking from another party.

2.3 The Client shall advise the Proprietor of the number of attendees expected at the Event on confirmation of his booking and shall confirm to the Proprietor at least 7 days prior to the Event numbers, final timings, menus and any other special requests.

3 Charges and Payments

3.1 On receipt of an invoice, full payment should be made to the Proprietor within 14 days of the date of the invoice, such payment to be made in pounds sterling payable as indicated by the Proprietor.

4.2 In the event of circumstances beyond the Proprietor's control (including, but not limited to increases in the standard rate of VAT), the Proprietor reserves the right to vary the prices and menus to an extent which reflects such circumstances.

4. Amendments by the Clients

4.1 All amendments to either guest numbers and / or arrangements must be confirmed in writing to the Proprietor not less than 7 days prior to the Event.

4.2 The Client shall not be charged for any reductions of less than 10% in the number of guests notified to the Proprietor in accordance with clause 2.3 above, provided that written confirmation of such amendment is received by the Proprietor at least 7 days prior to the Event.

4.3 If there is a reduction of more than 10% in the number of guests notified to the Proprietor in accordance with clause 2.3 above or notification of any amendment pursuant to clause 4.2 is received by the Proprietor less than 7 days prior to the Event the Proprietor may either:

- (a.) cancel the Event and apply the provisions outlined in clause 5.3 below; or
- (b.) allow the Event to take place but charge the Client on the basis of the numbers attending as notified under clause 2.3 above less 10%.

5 Cancellation by the Client

5.1 All cancellations must be made in writing to the Proprietor.

5.2 If written cancellation is received by the Proprietor less than 30 clear days, and more than 7 clear days, prior to the Event, the following amount shall be forfeited by the Client:

an amount constituting 50% of the total balance of the charges and payments which would have become due and payable by the Client in accordance with clause 3.1 had the Event taken place.

5.3 If written cancellation is received by the Proprietor less than 7 clear days prior to the Event, the following amount shall be forfeited by the Client:

an amount constituting 100% of the total balance of the charges and payments which would have become due and payable by the Client in accordance with clause 3.1 had the Event taken place.

6 Cancellation by the Proprietor

- 6.1 In the event of a Force Majeure (as defined in clause 6.3) the Proprietor shall be entitled to cancel the booking and in so doing shall endeavour to notify the Client as soon as reasonably practicable.
- 6.2 In the event of a cancellation in accordance with clause 6.1, all sums paid by the Client shall be returned to the Client and the Proprietor shall not be liable to the Client for any losses including (without limitation) indirect or consequential losses suffered.
- 6.3 For the purposes of this clause 6 "Force Majeure" means any circumstances beyond the reasonable control of the party affected which prevent the Proprietor from performing the Contract at such times and in such manner as is provided for in these Terms & Conditions.
- 6.4 Nothing in these Terms and Conditions and the Contract shall exclude the Proprietor's liability for death or personal injury arising out of the negligence of the Proprietor.

7 Catering

- 7.1 No wines, spirits or food may be brought into the Pub by the Client or any of his guests. The Proprietor shall provide the sole catering facilities for the Event.
- 7.2 The Proprietor is obliged to comply with certain licensing and statutory regulations and the Client shall ensure that both himself and his guests comply with such obligations.

8 General

- 8.1 The Client and his guests agree to treat the Pub, the grounds of the Pub and the contents of the Pub with care and to respect the privacy of its residents and shall not interfere with or gain access to or attempt to gain access to those parts of the Pub for which public use or access are indicated in any way to be unauthorised by the Proprietor.
- 8.2 During the course of the Event, should the Client or any of his guests be unable to correct any aspect of poor behaviour or activities unacceptable to the Proprietor, the Proprietor reserves the right to either :
- (a.) require that person to leave the Pub and the Pub grounds immediately; and / or
 - (b.) terminate the Contract immediately.

In the event of such termination of the Contract no monies will be refunded and the full amount of payments and charges due under clause 3 shall be payable by the Client. The Proprietor's decision shall be final.

- 8.3 The Proprietor accepts no responsibility for any loss of or damage to the personal property and vehicles of the Client or any of his guests who are advised to pay attention to the security of their belongings.

8.4 The Client shall not affix anything to, attach or otherwise decorate any part or the whole of the Pub without the prior approval of the Proprietor.