

# *Finer Details*

FOR YOUR DREAM WEDDING



THE BULL, GERRARDS CROSS

HERE IS WHERE YOU  
START DESIGNING YOUR  
*dream wedding*

At The Bull, whichever option you select for your day, you get the best of both worlds: a superb value wedding package, and one which can be tailor-made to your desires.

Our Chef's award-winning cuisine combines the best seasonal produce from Buckinghamshire farms with a creative twist. A complimentary tasting for two will help you choose from a myriad of mouth-watering menu options.

Then there are those little extras that really make the big day. Flowers and photos, live bands, garden games and vintage cars... This is where your imagination can really soar.

All this, and the confidence that the setting and service on your wedding day will be supreme. If your guests want to stay – which some surely will – we offer special accommodation rates.

From your dedicated wedding planner to the waiter who uncorks your Champagne, our staff are warm and professional. And most importantly, passionate about making the dream wedding you've designed come true.





# BUILD YOUR *perfect package* IN 3 SIMPLE STEPS

At The Bull, we believe your wedding should be built around you. Planning your dream day with us couldn't be easier...



## STEP 1: YOUR CEREMONY

Begin by choosing your ceremony venue. You can choose one of the beautiful churches nearby in Gerrards Cross, wed at Beaconsfield Old Town Registry Office, or opt to say your vows in one of our licensed suites.

Should you choose to hold your ceremony at The Bull, a hire fee of £350 will apply if you prefer to have a different suite to your wedding breakfast. To hold your civil ceremony in the same suite, there is a hire fee of £500.



## STEP 2: YOUR PACKAGE

Once you have decided on your ceremony plans, you can choose the perfect package for your big day. We have three wedding packages to choose from; The Corsage, The Posey or The Bouquet. If you are dreaming of something a little different, our dedicated Wedding team can arrange a bespoke package.



## STEP 3: YOUR EVENING

Your package includes every little detail for your day time guests, and we require you to cater for 75% of your evening guests as well. We have various evening buffet options available for you to choose from (see page 10).

## STEP 2: YOUR PACKAGE

## THE CORSAGE

Available for weddings of 20 to 30 guests.  
Based on a 4 hour function suite hire..

£95 per adult  
£50 per child (4 - 17 years)  
Children under 4 are complimentary.

Don't let the celebrations stop there!  
Book one of our larger function suites for an evening reception and party on with all your loved ones. Includes evening buffet, DJ and disco, based on a minimum spend of £2,500.

- One arrival drink per person
- Three canapés per person
- Three course wedding breakfast with tea and coffee
- Half a bottle of red or white wine per person
- Glass of sparkling wine per person for the toast
- Chair covers with choice of coloured sash or Chiavari chairs
- Cake stand and knife
- Function suite decorated with white linen and napkins
- One night accommodation in a Grand room for the wedding couple, including breakfast
- Special accommodation rates for wedding guests
- Dedicated wedding specialist and event manager on the day
- Menu tasting for two



## THE POSEY

Available for weddings of 50 guests & more.

Fridays & Sundays: £5,000  
Saturdays: £5,500

Additional guests:  
£90 per adult  
£45 per child (4 - 17 years)  
Children under 4 are complimentary.

- One arrival drink per person
- Three course wedding breakfast with tea and coffee
- Half a bottle of red or white wine per person
- Jugs of iced water
- Glass of Sparkling Wine or non-alcoholic replacement for your toasts
- Function suite decorated with white linen and napkins
- Cake stand and knife
- Use of hotel dancefloor
- One night accommodation in a Grand room for the wedding couple, including breakfast

- A bottle of Prosecco in your bedroom
- Special accommodation rates for wedding guests
- Five complimentary early check ins for your guests in classic bedrooms\*
- Dedicated wedding specialist and event manager on the day
- Menu tasting for two

*\*Subject to availability*



## THE BOUQUET

Available for weddings of 50 guests & more.

Fridays & Sundays: £7,000  
Saturdays: £7,500

Additional guests:  
£140 per adult  
£70 per child (4 - 17 years)  
Children under 4 are complimentary.

- Two arrival drinks per person
- Three canapés per person
- Four course wedding breakfast with tea and coffee
- Half a bottle of red or white wine per person
- Jugs of iced water
- Glass of Sparkling Wine or non-alcoholic replacement for your toasts
- Chair covers with choice of coloured sash or Chiavari chairs\*\*
- Function suite decorated with white linen and napkins
- Cake stand and knife
- Use of hotel dancefloor

- DJ and disco
- One night accommodation in a Grand room for the wedding couple, including breakfast
- A bottle of prosecco in your bedroom
- Special accommodation rates for wedding guests
- Five complimentary early check ins for your guests in classic bedrooms\*
- Dedicated wedding specialist and event manager on the day
- Menu tasting for two

*\*Subject to availability*

*\*\*Your chair covers or Chiavari chairs will be booked by us with Seventh Heaven*





# WEDDING BREAKFAST MENU

Three course meal is included in The Corsage and The Posey.  
Four course meal is included in The Bouquet.  
Three course meal is £40 per person for tailor made weddings.

Choose one set menu for all guests. We will be able to provide one V/VE alternative and cater to any dietary requirements.

For The Bouquet choose either a sorbet course after the starter or a cheese board after dessert.

Should you wish for a choice menu, a £5 supplement per person will apply and you can choose 3 options per course. One must be a V/VE dish.

Pre-orders are required 4 weeks before your wedding date or guests will be given Chef's choice.

## STARTERS

- Roast tomato and basil soup, crème fraîche (V, GF)
- Courgette and mint soup (V, GF, VE)
- Chicken liver pâté, onion chutney, crisp bread
- Plum tomato tart, rocket salad (V, VE)
- Beetroot gravlax, pickled cucumber, crème fraîche, Keta caviar (GF)
- Pressed ham hock terrine, farmhouse piccalilli, toasted ciabatta
- Grilled vegetable terrine, spiced tomato chutney, toasted brioche (V)
- Classic prawn cocktail, Melba toast
- Cajun marinated lamb, avocado mousse, onion purée, crispy bread £3.50\*
- Confit duck terrine and fig chutney, toasted brioche £3.50\*
- Cold marinated red mullet, barigoule of vegetables, parmesan crisp (GF) £3.50\*

## INTERMEDIATE

- Lemon sorbet (V, VE, GF)
- Mango sorbet (V, VE, GF)

## MAINS

- Seared chicken breast, fondant potato, savoy cabbage, confit garlic, thyme jus
- Pork belly, spring onion mash, braised red cabbage, apple jus (GF)
- Chicken breast marinated in honey and orange, roast potato, seasonal vegetables, sauce café au lait (GF)
- Beef feather blade, mashed potato, green beans, carrots and thyme jus
- Pan roasted seabass, roasted new potato, tender stem broccoli, tomato beurre blanc (GF)
- White bean cassoulet, wild mushroom, courgettes, carrots, celery, butternut squash in rich tomato sauce, crusty bread (V, VE)
- Wild mushroom raviolini, tarragon cream sauce (V)
- Carrot and cashew wellington with sun blush tomato sauce (V, VE)
- Spiced couscous, cauliflower steak, pickled sweet corn, balsamic glazed red onion (V, VE)
- Seared salmon, bubble and squeak, sauté spinach, lemon butter sauce (GF)
- Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables and gravy £7.50\*
- Fillet of beef, pommes Anna, baby courgettes, garlic spinach (GF) £8.00\*
- Seared sword fish, fondant potato, mussels, sprouting broccoli (GF) £6.50\*
- Herb crusted lamb fillet, mash potato, roasted butternut squash, baby leeks, rosemary jus £7.50\*

## DESSERTS

- Vanilla cheesecake, raspberry sorbet (V)
- Passion fruit and chocolate tart, lemon sorbet (V, VE)
- Flourless chocolate cake, coconut ice cream (V, VE, GF)
- Bakewell tart, vanilla ice cream (V)
- Profiteroles, chocolate sauce (V)
- White chocolate and Champagne bomb, whipped cream (V)
- Selection of ice creams, chocolate sauce, berries (V, GF)
- Baby pear and frangipani tart, clotted cream (V)
- Lemon posset, shortbread (V)
- Blueberry panacotta, berry coulis (V, GF)
- Cheese board: mature cheddar, goat's cheese, bishop blue stilton, Cornish brie, a biscuit selection, quince jelly, celery, grapes £5.00\* per plate £45.00\* per table (serves 10)



\* supplement per person. Does not apply to Bouquet Package.  
(V) denotes suitable for vegetarians. (VE) denotes suitable for vegans. (GF) denotes gluten free. Should you or any of your guests have a food allergy of any kind, please advise your wedding coordinator. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes will be free of any traces of allergens, including peanuts.





# YOUR NEXT *steps*

Our dedicated wedding team are on hand to guide you through every step of booking and planning your dream wedding at The Bull.

Upon confirmation of your booking, the wedding agreement will be issued for your signature and should be returned along with the deposit amount of £1,000. Once this is done, your wedding day is confirmed and you will be given a dedicated wedding coordinator to help plan and prepare for your big day at The Bull. 40% of your wedding balance will be due six months before your wedding, and the final balance is due following your final details meeting one month prior the big day.

Approximately six months before your wedding, we invite you to The Bull for your menu tasting. After this, your wedding coordinator will be in touch one month before to arrange your final details. At this stage, all your wedding details will be finalised including timings, final numbers, table plans, menu choices and dietary requirements.



# FREQUENTLY ASKED *Questions*

## **Do we have to book our registrar separately?**

Yes, it is a legal requirement that you contact the Beaconsfield Registrars and check they are available to conduct a civil ceremony on your chosen date. You can book your ceremony at the hotel from 1pm.

Beaconsfield Registry Office 01494 275092

## **How many guests can attend our wedding breakfast?**

We can host a wedding breakfast for up to 120 guests.

## **Can The Bull cater for special dietary requirements?**

Yes. All of our menus list vegetarian, vegan and gluten free options. If you or your guests have a food allergy of any kind, or any other dietary requirements, please let us know. A full allergens menu is available on request.

## **What time can our wedding finish?**

Your wedding guests can party on until midnight on Fridays, Saturdays and Sundays. If you wish to keep the celebrations going for longer, you can pay an extension fee of £350 to continue your wedding until 1am. Available on Fridays and Saturdays only.

## **Will there be other events taking place on the same day?**

It is possible that other events will be taking place within the venue on the same day; however, we do everything we can to keep events separated. Some of our event suites offer private bars and their own dedicated entrances, so there is no need to leave your own private area.

## **Are prices inclusive of VAT?**

Yes, all of our wedding pricing is inclusive of VAT.



## **How will our tables be dressed as part of our package?**

Your tables will be laid with white linen, to include napkins, glassware, cutlery and crockery. All decoration & favours will need to be organised by yourselves separately and set up independently on the day.

## **What time can we/our suppliers access the function suite?**

From 8am on the morning of your wedding when booking one of our packages, or from 3pm if you are holding an evening reception only. Please liaise with your wedding coordinator about early access, this will be subject to availability however you are welcome to store items up to 48 hours prior to your wedding date.

## **How many guests can attend my evening reception?**

Dependant on the function suite you have booked, you can have up to 200 evening guests. Should your numbers increase over 150 guests however, we would require security to be present at a cost to you of £300.00 inc VAT, payable to The Bull Hotel.



# ACCOMMODATION

To make it easy for you and your guests, we offer special accommodation rates on both the wedding night plus the evenings before and after your wedding. Your guests are able to book their discounted accommodation online with your special wedding code. The code will be active and available from 12 months before your wedding. Alternatively, guests can call our team and book on the phone quoting the same discount code 12 months prior.

You will be given discounted rates for single occupancy, double occupancy and bedrooms with children. All bookings include breakfast in the Beeches Restaurant; a £4.00 tray charge applies to all bedrooms with room service breakfast. Guests aged 13 and above are considered adults, sofa beds and extra beds are not supplied for adults, we recommend reserving an additional room when booking accommodation for more than two adults, we can offer interconnecting bedrooms for you.

If you are staying with children under the age of 12, your available bedroom categories will be shown to you when booking online or advised on the phone at the time of calling.

Check in is from 3pm and check out is at 11am. Speak to your Wedding Co-ordinator about the 5 complimentary early accessible bedrooms you can book as part of your Wedding Package. Please note, these 5 bedrooms need to be named a minimum of 4 weeks prior your wedding date.



# LOCAL SUPPLIERS

## DECORATIONS

**Seventh Heaven**  
01753 546555  
info@seventh-heaven-events.co.uk  
www.seventh-heaven-events.co.uk

**The Sparkle Shed**  
07710 581208  
lisa@thesparkleshed.co.uk  
www.thesparkleshed.co.uk

**Hire Heaven**  
07922397489  
info@hire-heaven.co.uk  
www.hireheaven.co.uk

## CAKES AND SWEETS

**Helen's Cakes**  
0208 422 4447  
07870 951518  
enquiries@helens-cakes.com  
www.helens-cakes.com

**Le Papillon Cakes**  
01483 389720  
https://lepapilloncakes.square.site

**Opal Passions**  
07876 195600  
info@opalpassions.co.uk  
www.opalpassions.co.uk

## HAIR AND MAKE UP

**Hayley Edwards Hair**  
07792990216  
hayleyjedw@aol.com

**Makeup by Sarah O**  
07516730157  
sarah\_oborne@hotmail.com

## PHOTOBOOTH

**Sparkle Me Photobooths**  
07702 718702  
info@sparklemebooths.co.uk  
www.sparklemebooths.co.uk

**Emerald Lions**  
01344 289145  
info@emeraldionphotobooths.co.uk  
www.emeraldionphotobooths.co.uk

## ENTERTAINMENT AND AV EXTRAS

**LD Entertainment**  
01234 851166  
phil@ldents.co.uk  
www.ldents.co.uk

**Chess Taylor - Singer**  
07729182242  
chesstaylor92@gmail.com

## PHOTOGRAPHY AND VIDEOGRAPHY

**Shell Sperling**  
07979338153  
photo@shellsperling.co.uk  
www.shellsperling.co.uk/home

**Active Photography**  
0800 781 2412  
chris@activephotography.co.uk  
www.activephotography.co.uk

**Louie Donovan**  
07970 714660  
louie@louiedonovanphotography.co.uk  
www.louiedonovanphotography.co.uk

**Dan Jones Videography**  
07766715636  
djjones89@hotmail.co.uk  
www.ckspromotions.co.uk







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