



Dale Hill



Dale Hill

Wedding & Banquet Receptions

Dale Hill Hotel opened on 1st May 1991 and is situated within 350 acres of the beautiful High Weald district. This privately owned hotel has been designed with immense style, luxury and comfort to all our guests and boasts two Golf Courses, one being home to the Ian Woosnam designed Championship Golf Course.

Dale Hill prides itself on the delivery of friendly, professional service with award winning cuisine topped with attention to detail, to ensure your event is nothing less than perfect.

Our Dale Hill Suite with panoramic views across the Weald accommodates Weddings and Banquets up to 150 guests and a maximum of 200 guests for evening receptions. Alternatively, for smaller numbers, the Fairway Room is perfect for intimate dinners and Wedding Receptions up to 24 guests.

To reserve your choice of room for your special day, we would be pleased to hold a provisional booking for you and, upon confirmation in writing, a deposit of £500.00 would be required.

A room hire charge of £500.00 is applicable to all Wedding & Banquets as this ensures exclusivity to one party only.



Dale Hill

Hotel • Conference & Banqueting Centre • Golf Club

**Special Accommodation Rates for guests
Attending Weddings & Banquets
At Dale Hill Hotel**



Single	£ 70.00
Standard Double	£ 99.00
Course View	£ 120.00
Executive Rooms	£ 140.00
Suites/Family Rooms	£ 140.00

Above rates are Bed & Breakfast, include VAT and are per room, per night

Valid 1 January – 30 December 2010
(Not available or valid for 24, 25, 26, 27 and 31 December 2010)

Please telephone or email Reception to make a reservation
Telephone: 01580 200112
Email: info@dalehill.co.uk

Dale Hill Hotel
Ticehurst, Wadhurst, East Sussex TN5 7DQ
Phone: 01580 200112 Fax: 01580 201249
www.dalehill.co.uk

Dale Hill Hotel revives the Chimney Sweep



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The Chimney Sweep is a centuries-old tradition promising newlyweds good luck, health and happiness.

His magic is also believed to sweep hearth and home free of troublesome spirits along with the soot.

The Chimney's reputation was further enhanced in the 18th century when King George decreed all sweeps must be honoured after one saved him from a bolting horse.

The tradition of shaking hands with a sweep at any important event has grown over the years, and even been continued by our own Royal Family. The night before Prince Philip married the Queen in 1947, he remembers 'slipping out of my apartment to shake hands with a sweep who just happened to be passing!'

A wedding is not complete without a real chimney sweep and Dale Hill Hotel is pleased to provide this tradition complementary.



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Civil Marriages

Dale Hill Hotel has been approved for the solemnisation of Civil Marriages. This permits couples to have a Civil Marriage outside the district in which they live.

Dale Hill has two dedicated Marriage Ceremony Rooms being the 'Fairway Room', which seats up to 50 people and 'Dale Hill Suite', which seats up to 100 people both located on the first floor with views across the Weald.

A Fee of £250.00 for the use of the Ceremony room will be made.

How to arrange your Civil Wedding

- Contact Dale Hill to check availability of the preferred date of your wedding and make a provisional reservation.
- Contact The Register Office to arrange for a Superintendent Registrar and Registrar to attend, conduct and register your wedding.

The Register Office (Opening Hours 9.00am till 4.00pm)
Bohemia Road (Monday to Friday)
Hastings
East Sussex
TN34 1EX

Telephone Number: 01424 721722
Fax Number: 01424 465296

Please ask for a Leaflet on "Notes for Guidance to Couples Marrying at Approved Marriage Premises" from Dale Hill, which explains in great depth the procedures.



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Wedding & Banquet Procedure

Upon selecting Dale Hill Hotel, as the venue for your proposed Wedding or Banquet a written confirmation with a deposit of £500.00 will confirm the date requested.

An initial meeting at the hotel is suggested to guide you through information that will be required at the hotel in order to ensure the smooth running of the day.

Approximately eight weeks prior to the date we should meet up again to collate information you have acquired in a form of a resume for the day, giving you an estimated final costing. If you are at this stage undecided on certain aspects we still have ample time to sample menus, wines etc to ensure you are happy with your choices.

A final invoice of all costs will be prepared prior to your departure where full settlement, less all deposit received should be made.



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Wedding & Banquet Check List

In order to assist you in the organization of your Wedding or Banquet, with the least amount of worry, we have prepared some points that will be discussed at each meeting.

If you have any queries regarding these details, do not worry. We do understand that some points are either not applicable to your event or cannot be answered until nearer the date of your event. We would ask that you bring and have as much information as you can when you attend the final details meeting.

Guest Numbers

We require to know approximately how many guests including children that will be attending your event, for the day and then again in the evening (where applicable)

Timings

We will ask you a number of questions about the running order of the day, for example expected arrival time at Dale Hill

Bridal Party Details

We will require full names of sponsors, Best Man/Men, Father of the bride (where applicable) and the preferred order of the speeches. If you are not sure, we will be happy to advise.

Table Plan

We will arrange and discuss with you your seating arrangements, such as how many tables you require and whether you will want a long or round top table.

Cake

The details required regarding your cake will include, how many tiers? Who is providing the cake and when? Whether you wish to save a tier to forward to absent guests etc. This is just to ensure we are well prepared for your special day as much as possible.

Supplier's details

We will require full name and contact numbers for all external suppliers due at Dale Hill and when. These will include Photographer, musicians/DJ, videographer, Florist etc.

Drinks – Reception, Wine and Toast

Please consider what reception drink, wine with the meal and Toasting wine with the speeches that you will require.

Receiving Line

We will ask you whether you wish to have a line up prior to the meal and who will this consist.

Bar

We will ask if you have any specific requests for the bar for your event such as an account or cash bar.

Menu Choice

Please select one set meal for all your guests. Should there be other dietary request we can discuss their requirements when you have this information. Providing either a half portion or a Child's menu can cater for children.



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Reception Drinks

Upon arrival at Dale Hill our friendly and professional staff will welcome all your guests with a drink of your choice.

Here is a selection of some popular suggestions:

Pimms Cocktail (Pimms No 1 & Lemonade)	£4.00 per glass
Bucks Fizz (Sparkling Wine & Orange Juice)	£4.75 per glass
Bucks Fizz (Champagne & Orange Juice)	£5.50 per glass
Kir (White Wine & Crème de Cassis)	£4.00 per glass
Kir Royale (Champagne & Crème de Cassis)	£6.50 per glass
Non Alcoholic Fruit Punch (A blend of natural juices and Grenadine)	£2.50 per glass
White Wine Fruit Punch (A blend of White Wine, natural juices and Grenadine)	£4.00 per glass
Mulled Wine (Red Wine Infused with Cloves, Cinnamon, Spices and Brandy)	£4.00 per glass
Chilled Orange Juice	£6.95 per Litre Jug
Mineral Water (Still & Sparkling)	£3.90 per Bottle

Should you have any other Reception Drink requirements, we will be happy to discuss them with you.



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Wedding & Banquet Menus

**Our 2010 Menu has been created for parties
Between 12 and 150.**

**We ask you to select the same menu for all of your guests,
Choosing one dish for each course.**

Special dietary requirements should be indicated as soon as possible.

Menu from £36.00per person

To the best of our knowledge none of our dishes contain GM produce.

Due to the methods of preparation we cannot guarantee that
One or all of our dishes do not contain any nut traces.

Chef de Cuisine:
Food & Beverage Manager:

Mark Carter
James McTrusty

Canapés

Cold Canapés

Smoked Salmon on crouté bread
Chicken Liver Parfait in savoury tartlets
Asparagus & Pancetta Bruschetta
Mini Yorkies
Vodka Cherry Tomatoes

Hot Canapés

Fish & Chips
Cheese Beignets
Lamb Koftas
Queen Scallops wrapped in Pancetta Bacon
Mini Chipolata and Mash

Please choose up to five from the above selection
£6.00 per person

Starters

Roast Plum Tomato Tart

Pesto Dressing and Herb Salad

Martini of Summer Fruits

Coriander and Mint Syrup and Plantain Crisps

Traditional Smoked Salmon

Capers, Shallots, Egg and Lemon

Roast Chicken, Spinach Foie Gras Terrine

Caramelised Apple Jelly and Parsnip Crisp

Carpaccio of Beetroot and Cured Salmon

Cucumber Salsa and Tapenade Oil Dressing

Braised Shoulder of Lamb Verrine

Cassoulet of Puy Lentils, Pea Puree and Garlic Foam

Smoked Mackerel and Trout

Saffron and Chive Potatoes, Horseradish Chantilly

Tempura of Tiger Prawn

Served with Oriental Chicken Consommé

Plum Tomato Soup

Roasted Pepper Fresh Tomato Salsa

Main Courses

In order to balance each of our main course dishes, Vegetables and Potatoes has been selected to best compliment both taste texture and presentation

Roast Sirloin of Scottish Beef

Yorkshire Pudding, Haricot Vert Bundles, Chateau Potatoes, Cocotte Carrots and Port Wine Jus
(Supplement - £2.00)

Roast Rack of Lamb

Parsley Crust, Tian of Provincial Vegetables, Aubergine Mash and Thyme Jus

Fillet of Pork Wrapped in Parma Ham

Garlic and Butternut Squash, Confit of Red Onion with Sage and Onion Cream

Roast Lion of Pork

Sweet Potato and Pea Fondant Mage Tout and Apple Brandy Jus

Roast Breast of Duck

Honey Spice Glaze, Potato Dauphinoise, Celeriac Puree, Braised Baby Onions and Orange Sauce

Grilled Fillet of Salmon

Pesto Crust, Pressing of Ratatouille Vegetables, Crushed Potatoes, Red Pepper Oil and Tapenade Oil

Supreme of Chicken Stuffed with Truffled Mushrooms

Parisian Potatoes, Braised Red Cabbage and Creamed Marsala

Supreme of Free Range Chicken Wrapped in Pancetta

Sardalaise Potatoes, Leek Puree and Bordelaise Sauce

Desserts

White Chocolate Crème Brule

Walnut Ice Cream and Sticky Chocolate Biscuit

Strawberry Cheesecake

Lemon Biscotti and Lemon Sorbet

Delice of Milk Chocolate and Orange

Orange Shortcake and Chocolate Bourbon Sorbet

Cappuccino Coffee Parfait

Latte Ice Cream and Amoretti Biscuit

Warm Dark Chocolate Fondant

Rum and Raisin Ice Cream and Vanilla Granola

Poached Pear and Almond Tart

Apple and Pecan Sorbet, Poire William Cream

Vanilla and Raspberry Bavaois

Shot of Raspberry Jelly and White Chocolate Sorbet

Nougat Semifredo Rolled In Glazed Almonds

Pistachio Panacotta and Honey Ice Cream

Coffee and Mints

£ 1.00

Coffee and Petit fours

£ 1.50

*Should a preferred dish of your choice not be listed above, please do
Not hesitate in discussing the dish with us.*

Finger Buffet Menus

Mini Beef Yorkies
Chicken Caesar Wraps
Mexican Chicken Fajita
Ham & Pineapple Mini Pizza
Goats Cheese & Sunblushed Tomato Pizza
Cocktail Sandwiches
Breaded Chicken Drumsticks
Stuffed Jalapeno with Cream Cheese
Mini Vegetable Quiches
Deep Fried Crispy Duck Rolls
Oriental King Prawn Rolls
Buffalo Hot Chicken Wings
B.B.Q Baby Ribs
Lamb Balti & Chicken Biriani Samosa
Balti Vegetable Spring Rolls
Artichoke, Feta Cheese and Roasted Pepper Bruchetta
Sesame Prawn Toast
Vegetable Satay en Croute
Fresh Fruit Kebabs
Banana Bread
Carrot Cake
Strawberry Meringues

Vegetable Crudities & Dips (Supplement £15.00)

Fruit Platter (Supplement £25.00)

Cheese board (Supplement £30.00)

Your selection of 6 items - £14.00 per person

Your selection of 8 items - £16.00 per person

Your selection of 10 items - £18.00 per person



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WINE LIST

Each wine on this list has been chosen with great care to ensure that you will derive the greatest possible pleasure.

This list has been grouped in such a manner as to facilitate your selection, whether it be for choosing a wine to accompany cuisine or just for drinking on it's own.

Over the past decade many talented new winemakers have risen to the forefront of quality. The producers we have chosen are a mixture of established growers and new talents, but the number one consideration has been the quality of the wines chosen for your enjoyment.

On occasion wines and vintages may change.

E&O.E. November 2009
Valid From November 2009

Champagne & Sparkling Wine

Italy	1	Perosecco, Spago NV	£22.50
Spain	2	Cava Jeroboams Brut NV	£24.00
Italy	3	Perosecco Rose, Spago Spumante	£24.50
Reims	4	Laytons Champagne Brute Reserve NV	£37.50

White Wines

Hungary	7	Corvinus, Chardonnay 2008	£16.00
France	8	Les Calades Blanc, Colomobard Blend 2008	£17.00
South Africa	9	Klippenkop Estate, Chenin Blanc 2009 Costal Region	£18.50
Hungary	10	Via Fordulo, Pinot Grigio 2008 Neszmely	£19.50
S Australia	11	Karoola Ridge, Semillion / Chardonnay 2008	£19.50
Loire	12	Domaine de Marce, Touraine Sauvigon Blanc 2008	£23.00
Chile	13	Alameda, Sauvignon Blanc 2009 Central Valley	£18.00
S Australia	15	Devlins Mount, Unoaked Chardonnay 2008	£19.50
Burgundy	16	'Les Floriers' Macon Villages 2007	£24.00
Chile	18	Pionero, Chardonnay 2008 Vina Morande, Curico	£17.00
New Zealand	19	Stoneburn, Sauvignon Blanc 2008 Marlborough	£25.00
Chile	22	Terrarum Reserva, Gewurztraminer 2008 Vina Morande	£22.50

Rose Wine

France	25	Les Calades, Rose 2008 Vin De Pays De L'Herault	£18.00
Chilie	26	Pionero Rose, Syrah / Cabernet 2008 Central Valley, Vina Morande	£21.00
Hungary	27	Via Fordulo, Pinot Grigio Rose 2008	£20.00

Red Wine

Spain	28	Cuvee del Molino, Tempranillo 2008 La Mancha	£16.00
France	29	Peyrasse, Merlot / Grenache 2008 Vin De Pays D'oc	£17.00
Italy	30	D'Abruzzo, Montepulciano 2008 Ca De Mori, Carlo Botter	£18.50
S Australia	31	Karoola Ridge, Cabernet / Shiraz 2008	£24.00
Spain	32	Rioja Tinto Joven 2008 Bodergas Marques De Reinos	£21.00
Bordeaux	33	Chateau Bernot 2007	£21.00
Chile	35	Alameda, Merlot 2008 Maipo Valley	£18.00
Chile	37	Pionero Vina Morande, Pinot Noir 2008 Casablanca Valley	£19.00
Rhone	41	Cotes Du Rhone Rouge 2007 Cuvee des Templier	£21.50
Chile	43	Pionero, Cabernet / Sauvignon 2007 Vina Morande, Maipo Valley	£19.00
S Australia	44	Craswick Estate, Shriaz 2008	£25.50

Port

	50	Smith Woodhouse Ruby Port	£28.00
	51	Smith Woodhouse LBV 2003	£33.50

WEDDING/BANQUETING AND CONFERENCE TERMS AND CONDITIONS

The following Terms and Conditions shall apply to the booking of Weddings, Banquets and Conferences:

1. Interpretation – In these conditions 'The Hotel' means Leaderboard and Dale Hill. 'The Customer' means the person or person's whose names(s) appear(s) on the written quotation of the Hotel as set out overleaf. 'The Contract' means the contract for the sale and purchase of the goods, services and facilities ordered by the Customer and accepted by the Hotel pursuant to such quotation. 'The Function' means The Wedding, Banquet, Conference or any other Function specified in the contract and 'The Function Date' means the first date of the Function

2. Payment – Payment shall be made by cash, cheque, bankers draft or such debit / credit cards recognised by the Hotel. All charges made in accordance with these terms and conditions will be invoiced and become payable on presentation. Any query regarding this agreement shall not affect immediate payment of all outstanding balances. The Hotel reserves the right to charge a rate of 4% for each 28 day period or part thereof on any outstanding balances.

3. Licensing and Statutory Regulations – Functions held within the Hotel are subject to statutory regulations, including those relating to fire precautions and entertainment. All such regulations must be strictly observed, copies are available from the Banqueting Department. The provisions of the licensing act 2003 and any amendment of it must also be observed.

4. Liability –

- Except in respect of death or personal injury caused by the Hotel's negligence, the Hotel shall not be liable for any loss or damage suffered by the customer, whether such persons are within the allocated rooms or in any other parts of the Hotel
- Persons employed by the customer during the period of hire, whether such persons are within the allocated rooms or in any other parts of the Hotel.
- The Hotel does not accept responsibility for the property of the customer or their guests. Insurers can be recommended by the Hotel to cover any Function.
- The Hotel will assist customers, where reasonably possible, with the storage of equipment etc. The Hotel does not accept any liability for loss or damage to any item of equipment, furniture, stock or the like.

5. Professional bodies and Performing Rights – The Hotel reserves the right to object to the employment by Customers and guests of any photographer, toastmaster, band, musician or other persons in connection with the Function. It shall be the responsibility of the Customer to ensure that, where applicable, performing right society forms are completed by any band or musicians employed by the Customer.

6. Corkage – Corkage is allowed with the prior consent of the Hotel and the fee agreed at the time of booking.

7. Finishing Times – Functions are required to finish at the time agreed when the booking is made.

8. Confirmation of Booking and Initial Deposit - All bookings are provisional until a non-refundable deposit of £500.00 has been received and confirmed in writing by Dale Hill Hotel and Golf Ltd. The client must also confirm all bookings in writing.

- Accommodation - A Bridal room is booked complimentary as part of the wedding package. A Block of rooms can also be booked at a discounted rates, any rooms not confirmed or a deposit of £50.00 has not been received 8 weeks prior to the wedding date will be released.

9. Re-Confirmation -The Customer shall notify to the Hotel not less than 7 days prior to the Function date, the anticipated number of the guests attending. This figure will be the minimum number chargeable to the Function account. You may notify us of number changes up to 48 hours in advance, however the amount payable by the Customer shall be calculated on the final number given 7 days prior or the number actually attending, whichever is the greater. The size of the Function space allotted is based on the expected number of attendees, and in the case of more than a 10% reduction, the Hotel reserves the right to change the allotted function space or levy a room hire charge. We reserve the right to increase menu and beverage costs without prior notice.

10. Cancellations –

- No order which has been accepted by the Hotel may be cancelled in part or in whole by the Customer unless by notice in writing is received by the Hotel.
- If the Client cancels a Function the following cancellation fees will apply:

• 12 Months +	Loss of the initial deposit
• 6-12 Months prior to the Function	25% of the estimated total of the Function
• 0-6 Months prior to the Function	100% of the estimated total of the Function
- The Hotel will endeavour to re-let the allocated Function Space and a reduction of the cancellation charge will be made (at the Hotel's discretion) if the Hotel is successful in re-letting part or all of the allocated space.
- Deposits paid to the Hotel are to be set against monies due from a Customer in respect of accommodation or Functions booked. Deposits are not returnable by the Hotel under any circumstances in the event of cancellation by the Customer.
- Bedrooms reserved in conjunction with a Function and subsequently cancelled or not taken up will be subject to the cancellation policy set out above.

11. Force Majeure –

The Hotel shall not be held liable for direct or consequential loss occasioned by the Customer due to:

- Industrial action by the Hotel's employees;
- Industrial action by the staff or a major supplier;
- Fire, fighting, war, aircraft impact, explosion, riot and civil commotion, malicious damages, storm, tempest, flood, burst pipes, earthquake and impact;
- Postal bookings which do not reach the Hotel; or
- Breakdown of plant, or any failure to supply to Hotel gas, electricity, water services etc
- Without prejudice to the foregoing and without incurring any liability against them the Hotel undertake to take all reasonable action to alleviate any such inconvenience.

12. Damage – The Customer shall be responsible for any damage caused to the Hotel or its furnishings, utensils and equipment therein by any act, default or neglect of the Customer, subcontractor or guests of the Customer and shall pay to the Hotel on demand the amount required to make good or remedy any such damage

13. Advertising – A booking for any part of the Hotel's accommodation or grounds does not confer on a Customer or their agent any right to use the Hotel's name or the Hotel for advertising purposes without the Hotel's prior written consent on such terms as the Hotel considers appropriate.

14. This agreement does not affect any rights which the Hotel may have under the Hotel Proprietors Act 1956 where the act applies.

15. Assignment – These terms and conditions shall not be assignable

16. Entire Agreement – This agreement contains the entire understanding between the parties and may not be varied orally.

17. Partial Unenforceability – If any provision of this agreement shall be found by any court or administrative body of competent jurisdiction to be invalid or unenforceable, such invalidity or unenforceability shall not affect the other provisions of this agreement which shall remain in full force and effect.

18. Jurisdiction – This agreement shall be governed by the laws of England and the parties submit to the exclusive jurisdiction of the courts of England.

19. Third Party Rights - No term of this agreement shall be enforceable pursuant to the contract's (right of third parties) Act 1999 by any persons who is not party in it.