



BEACHLANDS HOTEL & RESTAURANT

Weddings
2021–2023

BEACHLANDS: THE HOTEL



Thank you for your recent enquiry. Please find enclosed our Wedding Package.

Beachlands is licensed to hold Civil Wedding Ceremonies on the premises however, if you are having a Church or Registry Office Wedding, Beachlands is the ideal venue for the Reception afterwards.

- The Hotel can seat up to 90 people for a Wedding Reception
- Guests are welcome to relax in one of our comfortable, spacious lounges
- Our south facing private garden provides the perfect setting for photos
- Civil Ceremonies, ranging from 15 to 90 seated guests can be held in one of our reception rooms or in the garden gazebo
- We are currently one of the highest rated hotels in Weston and its surrounding villages

If you would like to come along and have a chat about your Wedding Reception before making any definite decisions, we would be delighted to see you. Just give us a call on 01934 621401 and we can arrange a mutually convenient time.



BEACHLANDS: THE TESTIMONIAL



Beachlands Hotel offers very good levels of hospitality & service, staff being very friendly and well presented'... **English Tourism Council**

'This privately owned Hotel goes from strength to strength'... **RAC**

'Hospitality is a strong feature, staffs are clearly committed to ensuring a convivial and friendly atmosphere is created'... **AA**

'Thank you for being so kind & ensuring that everything ran smoothly'...**Emma**

'Knowledgeable & good humored staff were on hand but unobtrusive, keen to see that our every wish was addressed'...**Mr & Mrs Griffen**

'It was perfect, thank you sooooo much!!'**Mark & Susie**

As owners of Beachlands Hotel for the past 30 years and having held our own wedding at Beachlands over 30 years ago! We are confident that with the knowledge we hold, together with listening to you and the ideas you have for your special day we will make a winning team.

We look forward to meeting you

Charles & Beverly



BEACHLANDS: THE CEREMONY ROOMS

Beachlands Hotel is an approved premises for the solemnisation of Marriages in pursuance of section 26(1)(bb) of the Marriage Act 1949.

White Room seating 60 guests.....£295.00 room hire

Green Room seating 40 guests.....£175.00 room hire

Private Lounge seating 15 guests.....£ 100.00 room hire

Additional capacity can be made with standing room

Garden Pavilion seating 110 guests....£295.00 hire



BEACHLANDS: THE MENUS

All Wedding Breakfast Menus include a glass of Red, White Wine or Fruit Juice on arrival

♥ The Wedding Menus are cooked by our team of Chefs using the freshest ingredients

♥ Local suppliers are used wherever possible.

♥ Menus shown are based on a minimum of 30 people attending

♥ 'Build your own Menu' available

♥ Children's Menu available

♥ We are more than happy to discuss any particular requirements you may have

♥ Allergy Notice:

Please be advised that food prepared at The Beachlands may contain allergens. Should you or any of your party suffer from an allergy please inform us prior to the wedding.



RESTAURANT





Menu A20

Homemade Roasted Tomato & Basil Soup with Croutons

Salad of Prawn, Cucumber, Rocket & Parmesan Shavings with a Balsamic Dressing

Supreme of Chicken served with a Tarragon Cream Sauce
garnished with Crispy Leeks & Mushrooms

Vegetarian Option;

Carrot & Cashew Nut Roast with Red Onion Sauce

Served with a selection of Seasonal Vegetables and
Duchesse Potatoes

Homemade Trio of Puddings including;

Mini Raspberry Pavlovas, Baby Apple Crumbles, Individual Chocolate Profiterole

Coffee or Tea with Mints

Reception Price inc vat @ 20%

Including a Glass of Red/White Wine or Fruit Juice per person after your ceremony

Or upgrade to a glass of Bucks Fizz (£1.50 supplement)

or Pimms Cocktail (£2.75 supplement)

£34.75 Per Person 1st October 2021—30th April 2022

£43.75 Per Person 1st May 2022—30th September 2022

£35.95 Per Person 1st October 2022—30th April 2023

£48.15 Per Person 1st May 2023— 30th September 2023

£39.55 Per Person 1st October-30th April 2024



Menu B20

Homemade Cream of Mushroom & Tarragon Soup with Croutons
Medley of flaked Scottish Salmon, Grapes & Cherry Tomatoes with a
Dill Mayonnaise
Chilled Pearls of Melon with Raspberry Sorbet

Leg of Lamb slow cooked with Red Wine, Oranges & Rosemary
Vegetarian Option; Individual Leek, Red Onion & Goats Cheese Tarts

Served with a Selection of Seasonal Vegetables
Lyonnais Potatoes

Choice of two Homemade Desserts
(from Dessert Menu)

Coffee or Tea with Mints

Reception Price inc vat @ 20%

including a glass of Red/White Wine or Fruit Juice per person after your ceremony

£40.95 Per Person 1st October 2021—30th April 2022
£46.50 Per Person 1st May 2022—30th September 2022
£42.25 Per Person 1st October 2022—30th April 2023
£51.15 Per Person 1st May 2023— 30th September 2023
£46.50 Per Person 1st October 2023— 30th April 2024



Menu C20

Homemade Harvest Vegetable Soup with Chive Croutons

Smoked Salmon & Prawn Parcels

Homemade Chicken Liver Pate served with Melba Toast & Berry Relish

Roasted Whole Field Mushrooms filled with Spinach, Cherry Tomatoes & Mozzarella

Roast Sirloin of Beef with Yorkshire Pudding, Horseradish Sauce & traditional Gravy

Vegetarian Option: Homemade Dill & Parmesan Pancakes filled with Asparagus Spears
served with a Béarnaise Sauce

Selection of Seasonal Vegetables & Roast Potatoes

Choice of three Homemade Desserts
(from Dessert Menu)

Coffee or Tea with Mints

Reception Price inc vat @ 20%

including a glass of Wine, or Fruit Juice per person after your ceremony

£43.75 Per Person 1st October 2021—30th April 2022

£52.75 Per Person 1st May 2022—30th September 2022

£45.25 Per Person 1st October 2022—30th April 2023

£58.00 Per person 1st May 2023-30th September 2024

£49.75 Per person 1st October—30th April 2024

Build your own.....

At Beachlands our main priority is for you to have the day you want with your choices, so maybe designing your own menu works better for you and its simple! Below are a selection of starters, main course and puds that have all work well for Wedding parties. Just choose the ones you like the look of—between one & five choices per course and fill out the Menu form attached, let us have a copy and we can cost it out for you. A couple of guidelines that maybe of help; The more Choices you have the more expensive the Menu tends to be, You will need to let us have individual choices for all courses from all your guests 7 days prior to the Wedding,

Starters

Homemade Soup—see separate list

Avocado, Orange & White Crab Meat Salad with a Dill Dressing

Homemade Ham Hock Terrine with Chef's Peach Chutney & Toast Brioche

Deep-fried Breaded Brie with a spicy Cranberry Salsa & Rocket Leaves

Strawberry, Cucumber & Melon Salad with Mint Dressing

Somerset Mushrooms in a White Wine, Cream & Garlic Sauce with Puff Pastry Crouton

Traditional Prawn Cocktail garnished with Whole Prawns

Salad of Watermelon & Shredded Duck served with a Sweet Plum Sauce

Homemade Chicken Liver Pate with Melba Toast & Apricot Compot

Chilled Melon with Parma Ham

Poached Pear , Blueberry & Stilton Salad

Main Courses

Roast Fillet of Beef with Yorkshire Pudding, traditional Gravy & Horseradish Sauce

Confit of Duck with a Parsnip Mash & Berry Masala Jus

Pan seared Chicken with a Red Wine, Shallot & Chorizo Sauce

Fillet of Seabass with a Shellfish & Lemon Veloute

Goats Cheese, Pesto & Plum Tomato En Croute

Burgundian Leg of Lamb cooked in Red Wine, Garlic & Oranges

Tempura Vegetables with Wasabi & Soy Sauce, Spinach Leaves, Noodles and Beanshoots

Fillet of Salmon with a Pistachio Crust, King Prawns and a Lime & Black Pepper Butter

Homemade Watercress Crepes filled with Asparagus Spears and Courgettes dressed with a mild Mustard Sauce

Breast of Chicken wrapped in Ham served with a Spinach & Shallot Sauce

Roast Loin of Pork with Apple Sauce, Peach Stuffing & traditional Gravy

Puddings

Please see separate list

Choice of Homemade Soups

Tomato & Basil with Croutons

Clear Chicken Consommé with Vegetable Julienne

Cream of Leek & Potato Soup

Somerset Mushroom & fresh Tarragon with Parmesan Crisps

Chilled Gazpachio Soup with Tomato Concasse

Cream of Stilton & Broccoli

Mediterranean Vegetable Soup with homemade Cheese Straws

Cream of Asparagus Soup with Chive Croutons

Carrot & Orange Soup with Croutons

Lobster Bisque with Cream & Parsley

| | | |
|-------------|---|-----------------------|
| Starters | 1 | |
| | 2 | |
| | 3 | |
| | 4 | |
| | 5 | |
| Main Course | 1 | |
| | 2 | |
| | 3 | |
| | 4 | |
| | 5 | |
| Pudding | 1 | |
| | 2 | |
| | 3 | |
| | 4 | |
| | 5 | |
| | | Coffee/Tea with Mints |



Buffet Menu 20A

Homemade Mediterranean Vegetable Soup with Croutons

Traditional Prawn Cocktail

(served at your table)

Carved & Served from the Buffet

Roast Turkey, Sugar Baked Ham

Selection of homebaked Quiches

Tuna & Sweetcorn Pasta Salad with a French Dressing

Mixed Green Salad

Coleslaw

Tomato Salad

Egg Mayonnaise

Jacket Potatoes

French Bread & Butter

Homemade Chocolate Profiteroles filled with Cream

Homemade Individual Raspberry Pavlova

Coffee or Tea with Mints

Reception Price inc vat @ 20%

including a glass of Wine or Fruit Juice per person after your ceremony

£37.95 Per Person 1st October 2021—30th April 2022

£44.95 Per Person 1st May 2022—30th September 2022

£39.25 Per Person 1st October 2022—30th April 2023

£49.45 Per Person 1st May 2023- 130th September 2023

£43.15 Per person 1st October 2023– 30th April 2024



Buffet Menu 20B

Homemade Smoked Salmon Pate with Melba Toast, Rocket & Cucumber Salad

Chilled Pearls of Melon with Citrus Sorbet

(served at your table)

Carved and served from the Buffet Table

Roast Beef, Roast Turkey, Sugar Baked Ham

Whole Dressed Salmon

Selection of Homebaked Quiches

Prawn Salad

Mixed Green Salad

Caesar Salad with Chicken

Mimosa Salad served in Whole Pineapple Cases

Waldorf Salad , Eggs Harlequin

Cherry Tomato Salad

Asparagus, Feta Cheese & Black Olive Salad

Midi Potatoes , French Bread & Butter

Selection of three Home-made Desserts

(from Dessert menu)

Coffee or Tea and Mints

Reception price inc vat @ 20%

including a glass of Wine or Fruit Juice per person after your ceremony

£47.50 Per Person 1st October 2021—30th April 2022

£52.95 Per Person 1st May 2022—30th September 2022

£48.95 Per Person 1st October 2022—30th April 2023

£58.25 Per Person 1st May 2023- 30th September 2023

£53.85 Per Person 1st October 2023—30th April 2024

Dessert Menu

all the following puddings are homemade

Individual Raspberry Meringue Basket with Fresh Cream

Apple & Berry Shortcake with whipped Cream

Fresh Cheddar Strawberries and Cream
(only available in Season)

Black Cherry Cheesecake with Clotted Cream

Individual Crème Brulee

Warm Apple Pie with Cream, Ice Cream or Custard

Profiteroles filled with Bananas & Cream
and served with a warm Chocolate Fudge Sauce

Caramelised Pear Tart with Whipped Cream

Lemon Syllabub with Fresh Mango & Florentine Biscuit

Fresh Fruit Salad served in an Orange Basket with Citrus Sorbet

Wafer-thin Pancakes filled with Maltesers & Vanilla Ice Cream drizzled with
White Chocolate Sauce, Cream & Fresh Strawberry Puree

Selection of Cheese & Biscuits

Trio of Chocolate

(Dark Chocolate Mousse, Mocha Chocolate Profiterole, warm Chocolate Brownie)

Banoffee Pie with Strawberries & whipped Cream

Rhubarb Crumble Pie with Ice Cream





Evening Reception Menus

1st May 2021—30th April 2023

Based on a minimum of 60 guests attending (Maximum Evening Capacity: 160 guests)

All prices shown are per person & inc vat @ 20%

Menu N1

Home baked Quiches, Selection of Cold Ham or Turkey, Green Salad , French Fries, Coleslaw, Tomato & Onion Salad, French Bread & Butter.....

£17.50 Jan-Dec 2021

£18.00 Jan-Dec 2022

£18.50 Jan-Dec 2023

Menu N2

Oven Baked Crispy Southern Chicken , Assorted Filled Rolls, Onion Bhajis , Crispy Mushrooms
Green Salad, Selection of Mini Wraps including the following fillings;
Tandoori Chicken, Tuna &c Sweetcorn, Cream Cheese, Celery & Apple.

Vegetable Samosas, Feta, Cucumber & Cherry Tomato Skewers. **£18.25 Jan-Dec 2021**

£18.75 Jan-Dec 2022

£19.35 Jan-Dec 2023

Menu N3

Homemade Beef Lasagne , Homemade Chicken Curry

Green Salad, Poached Rice & French Fries.....**£18.75 Jan-Dec 2021**

£19.35 Jan-Dec 2022

£19.95 Jan-Dec 2023

Menu N4

Sausage, Beans and Mashed Potato**£13.00 Jan-Dec 2021**

£13.50 Jan-Dec 2022

£13.95 Jan-Dec 2023

Menu N5

Bar B Que

Beef Burgers, Haloumi, Courgette & Red Pepper Kebabs, Fried Onions, Rolls, Relish, Green Salad, Chicken Drumsticks, Sliced Cheese, Sausages, Tomato Sauce, Corn on the Cob, Sliced Tomatoes..

£19.00 Jan-Dec 2021

£19.50 Jan-Dec 2022

£20.25 Jan-Dec 2023

The above menus are only available to follow on from an afternoon reception & include Room Hire.

Those wishing to have an evening reception without food will be charged a room hire fee of £700.00 on the condition that the main reception was held with us.

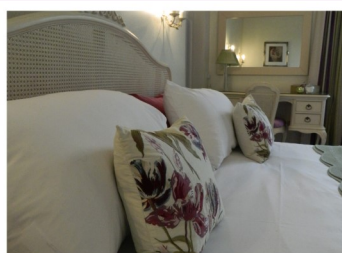
NB If numbers are less than 60 for the evening reception there will be a minimum charge of £1600.00 which would inc. hire of the Restaurant and any Menu from the above.

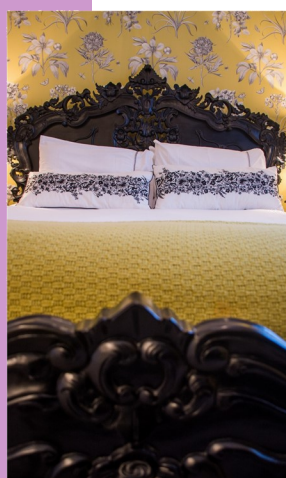
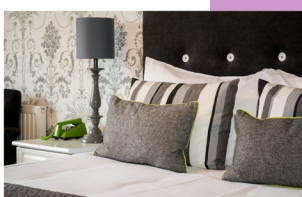
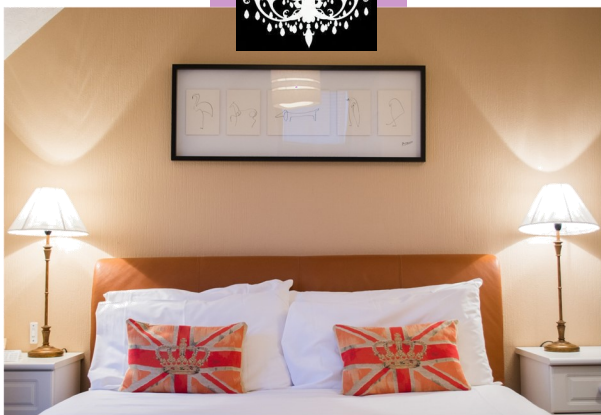
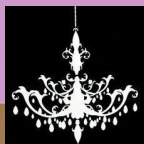
Beachlands: The Bridal Package

Brides, to make your day even more special, why not treat yourself to the following luxury package of pampering and spoiling to help ease away the strains and stresses of the weeks building up to this important day.

- ♥ Arrive at Beachlands the day before your Wedding. Check into our Bridal Room where complimentary 'Bubbly', Basket of Fruit and Chocolates await.
- ♥ Enjoy a relaxing Swim in our Indoor Pool and unwind in the Sauna. You are welcome to ask friend to join you
- ♥ The afternoon is completely free to relax or make that last minute visit to the Hairdressers.
- ♥ In the evening enjoy a wonderful meal in our Restaurant with your friend (if you wish to have more friends that is no problem we can charge them accordingly)
- ♥ Having said goodnight to friends, you can then retire to your room for a peaceful nights sleep.....
- ♥ In the morning we will serve breakfast in bed with fresh flowers & a chilled glass of Bucks Fizz on the tray - a perfect start to what we are sure will be a perfect day.
- ♥ We are more than happy for any stylists to come to the Hotel during the morning.
- ♥ The room will then be available to bride & groom throughout their Wedding Day and booked again for the night of their Wedding.
- ♥ The next morning Breakfast can be served to the two of you, either in your room or in the Restaurant.
- ♥ The price for the above including 2 nights accommodation & Breakfast, Swimming for 2 and Dinner for 2 is; £375.00 (2021) / £388.00 (2022) / £395.00 (2023)

including vat @ 20%





Beachlands: The Children

For younger guests we are happy to provide high chairs and children's meals to make their day more enjoyable as well. Please let us know in advance if any of these items are required.

Beachlands: The Bedrooms

Should any of your guests wish to stay overnight we are pleased to offer the following special Bed & Breakfast rates;

May—September 2022

Minimum of 2 nights only. £142.90 per night

October 2022—April 2023

1 night £139. 00

2 nights £116. 90 (Per night)

May —September 2023

Minimum of 2 nights only. £149.35 per night.

October 2023—April 2024

1 night £152.90

2 nights £128.60 (Per night)

All rates shown are based on a double or twin room occupied by 2 people

Prices include VAT at 20%, full English Breakfast and use of the Indoor Pool & Sauna.

All rooms are subject to availability.

Reservations need to be confirmed in writing with a £50 deposit per room.

NB Check In is from 3.00pm on the day of arrival and cannot be guaranteed any earlier than this time.

Family and single rooms are also available please contact Reception on 01934 621401 for prices

Beachlands: The terms & conditions

- We reserve the right to charge a surcharge for certain dates under certain conditions which will be explained at your first meeting & prior to confirmation.
- Our Music License runs until midnight
- We are happy to give you ideas, names & contact numbers for discos etc. should you require them.
- A non-redeemable deposit of £10.00 per anticipated guest is due at the time of confirmation.
- Full payment of agreed foreseeable expenses are requested no later than 7 days prior to the Wedding Day.
- Final settlement of extras is to be made no later than 24 hours after the Wedding Day.
- Weddings held on a Friday or Saturday in December or over a bank holiday weekend carry a Hotel Hire charge of £750.00. Please ask for further details if this may apply to the dates you are looking at.
- Please note that you will be responsible for any damage caused by any member of the Wedding party guests, accidental or not and therefore liable to pay compensation.
- Smoking Policy - The only area in the Hotel in which smoking is permitted is on the lawned area at the rear of the Hotel.

Access statement - Please see our website - www.beachlandshotel.com.

Cancellation Policy

Up until a deposit is received, Beachlands has the right to change the published prices shown in this Brochure at anytime.

Cancellation Policy - If you cancel your Wedding Reception at any stage after confirmation, your deposit is non-refundable. Should you cancel your Wedding within the following time scale then the percentages of the agreed food, beverage & accommodation costs in your letter of confirmation will apply;

8 weeks prior to Wedding date - 50% of the anticipated amount

2 weeks prior to Wedding date - 100% of the anticipated amount.

Should you wish to change your Wedding date your deposit will only be transferred as long as a minimum of 9 months notice is given prior to the original date booked.

We recommend all our bridal couples look into Insurance cover for their Wedding reception to cover costs should you have to cancel in the event of any unforeseen circumstances.

Beachlands Hotel will apply its cancellation policy charges to all cancelled Wedding Receptions & Parties.

For marketing purposes only, our team may take photos of your wedding including yourselves, guests and decorations. If you are happy for this to happen, please inform us prior to the wedding day.

Please note— We will not post any photos until after your wedding day.

Example Wedding Day costs for Summer 2023

based on 60 Daytime and 60 Evening Guests

Bridal Package

Which includes 2 nights bed & breakfast in the Bridal suite,
3 course Dinner for 2 people and use of the indoor swimming
pool & sauna (See wedding pack for full details) £395.00

Garden Ceremony

Wedding ceremony will be held under the Pavilion with seating for your guests £295.00

Wedding Breakfast

3 Course Meal (Menu A20 @ £48.15 per person) £2889.00

Menu A20

Homemade Roasted Tomato & Basil Soup with Croutons

Salad of Prawn, Cucumber, Rocket & Parmesan Shavings with a Balsamic Dressing

Supreme of Chicken served with a Tarragon Cream Sauce
garnished with Crispy Leeks & Mushrooms

Vegetarian Option;

Carrot & Cashew Nut Roast with Red Onion Sauce

Served with a selection of Seasonal Vegetables and
Duchesse Potatoes

Homemade Trio of Puddings including;

Mini Raspberry Pavlovas, Baby Apple Crumbles, Individual Chocolate Profiterole

Coffee or Tea with Mints

Reception Price inc vat @ 20%

Including a Glass of Red/White Wine or Fruit Juice per person after your ceremony

Wine Two glasses of House Red or White wine per guest

One glass after your ceremony (inc in the food cost) and one with the Meal £262.50

Bubbly for Toast

10 bottles of Prosecco @ £26.50 per bottle £265.00

Evening Reception

Menu N1 @ £18.50 per person £1100.00

Total cost £5206.50