



YOUR WEDDING AT THE OLD BRIDGE

Whether a classic, grand “white wedding” for a large number, or an intimate party for just close friends and family, The Old Bridge is an outstanding location for your party. On the banks of the river Great Ouse, this beautifully maintained Georgian townhouse provides the finest atmosphere, food, wine and service in the Cambridgeshire area.

The Riverside Rooms have been completely refurbished and now feature a beautiful bar and reception area, leading out onto the elegant Riverside patio. In the summer a barbecue area provides a great informal option for evening parties following on from a wedding.

Words are not really going to justify what we have to offer. Please ring and make an appointment to see the hotel and talk to us about your personal requirements.

We will of course be pleased to show you around, on a no-obligation basis.

Nina Beamond, General Manager.

THE OLD BRIDGE HOTEL, 1 HIGH ST, HUNTINGDON PE29 3TQ

Tel 01480 424300 / 451591 Fax 01480 411017

Email: oldbridge@huntsbridge.co.uk www.huntsbridge.com

The “wedding breakfast”

Food is perhaps the Old Bridge's key selling point. We only offer “restaurant” quality – we do not do “banqueting” like larger hotels: your meal will be cooked to order as for anyone else visiting the hotel for lunch or dinner.

Larger wedding breakfasts are served in The Terrace Restaurant – a room filled with light and colour. It will of course be privately yours for the lunchtime or afternoon of your wedding day. (We only ask that you leave the Terrace by 5.30pm). For parties of up to 60 our beautiful and traditional Dining Room is the best venue.

Assuming the appropriate number of guests for the size of the room, there is normally no “room hire” charge for the main meal itself. Children of 3-14 will normally be charged £19.50; babies are of course free of charge.

We can discuss with you seasonally appropriate menus specifically designed for your party, or do come and discuss any menu ideas you may have.

COLD BUFFET MENU

£37.50 per person.

A popular choice for large parties; providing a sit-down meal with an informal atmosphere and a style of food likely to please most guests. The buffet is carved by uniformed chefs. Served for a minimum of 40 people.

**To start, your choice of starter from the Set Menus on the following page;
or your choice of canapés, served with your drinks on arrival, see page after next.**

To follow, our buffet consisting of:

Poached salmon with tarragon mayonnaise

Honey roast ham and pickles

Warm sirloin of Aberdeenshire beef with horseradish cream

Roast corn-fed chicken legs with rosemary, sultanas and pistachio nuts

Warm spinach and ricotta tartlets

Fresh salads:

Tomatoes with fennel and coriander

Rocket and parmesan

Marinated Mediterranean vegetables with pesto

Caesar salad

Roast red peppers, goats' cheese and walnuts

Mixed leaves

Spiced chick pea salad

New potato salad

To finish, choose one of the sweets from the Set Menus on the following page

Cafetière coffee or tea with home made chocolates

SET MENUS

All at £36 per person. Please choose one dish per course. We can accommodate any individual dietary requirements, as long as we are notified in advance.

Salad of fresh Portland crab, avocado and tomato, with lemon and marjoram dressing

Ballotine of salmon with smoked salmon 'rilette', pickled cucumber, tapenade and herb oil

Mosaic terrine of chicken, foie gras and shiitake mushroom, with truffle mayonnaise and frissé salad

Nicoise salad – char-grilled tuna with mixed leaves, cherry tomato, new potato, egg, green beans and olives

Antipasti selection: marinated peppers, grilled aubergine, semi-dried tomatoes, buffalo mozzarella and pesto

Fillet of wild sea bass with saffron dauphinoise potato, swiss chard and white wine sauce

Roast fillets of sea bream with shellfish lasagne, fondue of leeks and lobster-cognac sauce

Poached and roast corn-fed chicken breast with fondant potato and a fricassé of summer vegetables (or, in winter: with roast root vegetables)

Roast sirloin of Aberdeenshire beef with roast potatoes, Yorkshire pudding, horseradish, carrot mash and traditional gravy

Roast rump of lamb with ratatouille, char-grilled aubergine, basil mash potato and tomato and tarragon sauce

Slow-braised pork with potato gnocchi, roast sweet potato, seasonal greens, chilli, sage and parmesan

To accompany your main course choose one of the following extra vegetables:

Green beans; sautéed courgettes; broccoli; glazed carrots; cauliflower cheese

If you require a second additional vegetable that would be £3 per person extra.

Glazed lemon tart with crème fraîche sorbet and seasonal fruit

Chocolate marquise with griottine cherries and cherry soup

Apple 'tarte tatin' with vanilla ice cream

Seasonal fruit crumble with custard and ice cream

Selection of three British cheeses with homemade biscuits and tomato chutney

Cafetière coffee or tea with home made chocolates

Alternatively we can discuss with you any preferences or offer further seasonal ideas.

Cheese as an extra course is priced at £6.95 per person.

Vegetarian main course alternatives: we will suggest a seasonally appropriate main course for vegetarians or any other dietary requests. Just let us know your requirements.

Children up to 10 – simply cooked chicken or fish & chips, with ice cream to follow - £7.95

Children up to 14 – smaller portions of your set menu choice – charge reduces to £19.50

ARRIVAL DRINKS AND NIBBLES

For any party of 20 or more we ask you to pre-order your arrival drinks to avoid any delays at the bar. Drinks are normally in the Riverside Bar and Patio, but can be in the private Dining Room if preferred for smaller parties.

We suggest you allow for 2 drinks per person on arrival.

Wine and Champagne – see the comments on our wine list below. You can come in and taste before you decide.

Alternatively Pimms, Kir Royale or seasonal fruit Bellinis are our most popular choices, but we can easily provide any one particular cocktail of your choice.

CANAPÉS

Just £5.95 per person - simply choose any 4 of the following:

Smoked salmon rilette on granary toast with chive and lemon crème fraîche
Colchester rock oysters with bloody mary dressing (or shallot and vinegar dressing)
Tiger prawn brochette with garlic butter
Smoked haddock fish cake with aioli
Aubergine and pesto cannelloni
Watermelon with feta cheese
Lamb koftas
Venison carpaccio with horseradish and rocket

Or , for £7.95 per person, choose 2 of the above and 2 of the following options:

Mini fish and chips with tartare sauce
Crab, chilli, lemon and thyme boudin
Beef tartare with quail's egg
Ballotine of foie gras
Prime mini burgers with truffle mayo

Simple nibbles

Alternatively just have bowls of olives, nuts and homemade crisps to accompany your drinks - priced per bowl.

WINES WITH THE MEAL

Our wine list has been judged by the AA to be the country's best (in their 2010 guide) – so please choose with confidence. One of the most enjoyable parts of the planning process may be tasting a range of options, to be sure of your choice. We normally do this with you when you come in to go through final details 12 weeks before the event.

EVENING BAR

We can also assure you that prices in the RIVERSIDE BAR for evening functions are the same as those in the main hotel bar. The Riverside Bar serves draught Adnams Best Bitter, Guinness and Bitburger, as well as all normal drinks and house wine by the glass. We do insist that wedding guests stay in the Riverside bar and do not use the main hotel bar. (If there is any product specifically required from the main bar we can of course get it for you).

EVENING PARTIES

The Riverside Rooms, which adjoin the hotel, are an ideal venue for evening functions. Please come and look round – it has been recently completely refurbished. A private bar (serving draught real ale as well as all the normal drinks) leads into the other rooms, with discos / live bands in the Kingfisher Room. All rooms lead to the lovely riverside patio.

For exclusive use of the Riverside Rooms there is a charge of £500.00 on Saturday, £350 Friday or Sunday. Assuming you have a disco or live band then we also ask that members of the party are accommodated in the 4 bedrooms above the Riverside Rooms (or a charge will have to be made). We also ask you to see terms and conditions regarding behaviour!

We have several options for feeding your guests in the evening. **We must point out that none of them constitute a formal meal.** In all cases service staff will be on hand, and for the barbecues we provide a uniformed Chef in the riverside garden. But there is only seating for a limited number, inside or out; tables are not 'laid'; drinks are normally served from the bar rather than at the table. These are informal events, ideal for guests to circulate.

BARBECUE MENU A - £13.75 per person

Home-made Aberdeenshire beefburgers

Pork and leek sausages (from a local Farm)

Free-range chicken drumsticks

Mediterranean vegetable kebabs

Served with bread rolls, fried onions, mixed salad and choice of sauces.

This is very much a 'snack' menu, rather than a proper meal. Minimum 30 guests

BARBECUE MENU B - £19.75 per person

6oz Aberdeenshire rump steaks

Spiced pork brochettes; Or: Marinated lamb kebabs

Whole sardines marinated in garlic and chilli

Mediterranean vegetable kebabs

Served with garlic bread, choice of sauces and four salads. Minimum 30 guests

A more substantial informal meal. Minimum 30 guests

FINGER BUFFET MENU - £15 per person

Mixed round of mini sandwiches

Merguez Sausage rolls

Chicken drumsticks with thyme, lemon & garlic

Thai spiced fishcake with lime mayonnaise

Fresh fruit kebabs

Spinach and goat's cheese quiche-

Goujons of plaice with tartare sauce

Endive with Waldorf salad & Dijon dressing

Homemade crisps

FORK BUFFET MENUS – from £17.50 per person

We can create a 'fork buffet' in discussion with you. We offer a choice of two main dishes (the most popular options are beef stroganoff and salmon 'Wellington'), with appropriate vegetables and salad. The base price for just a main course is £17.50 and we can add puddings, coffee or nibbles as you wish,

We can also prepare with any menu a selection of the following for £5 per person:

Lemon tart; Pear and almond tart; Chocolate tart; all served with crème fraîche

Something else to consider is a round of bacon sandwiches at midnight after an

evening's party – just £4.95 per person.

OTHER IMPORTANT DETAILS

Civil Ceremonies / Civil Partnerships held at The Old Bridge

We are licensed to hold weddings in the hotel in the following rooms.

Swan – up to 20 guests – £100 room hire charge

Kingfisher – up to 50 guests – £250 room hire charge

We ask that you book and pay for the Registrar directly yourselves.

Photographer

We can recommend a professional local photographer, or you can arrange for your own.

Bedrooms

Our beautifully appointed, individually decorated bedrooms are of course available for your guests. We can allocate specific rooms in advance but please confirm these as early as possible before they are booked by other guests. Please note that all our bedrooms are no-smoking.

Changing room

We can organize a small room for changing on the day – please advise us if required.

Flowers

We can recommend some excellent local florists, or you can make your own arrangements.

Linen

Crisp white linen is available free of charge.

Table plans / Menu cards

We can provide professionally produced table plans and menu cards free of charge.

Place cards can be provided by you, or by us at a cost of £25.

Wedding cakes

We can recommend specialists. We have cake stands available free of charge.

A “toastmaster” can be provided free of charge to announce speeches, the toast etc.

A personal service

Once you have made an initial enquiry, one of our senior managers will be assigned to look after you. They will contact you at all stages of the planning process and talk you through every detail of the wedding party. We hope that you will enjoy coming into the hotel to discuss this detail – and to personally taste and choose wines for your meal and to look at our very individual bedrooms.

Guests are asked to go out to the Riverside garden when having a cigarette.

THE OLD BRIDGE TERMS AND CONDITIONS FOR BOOKINGS

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BEDROOMS

We take a 25% non-refundable deposit as confirmation for all bookings. In the event of cancellation of the booking (assuming more than 24 hours in advance), we can transfer this deposit to a booking made at the hotel for arrival within the subsequent 4 weeks.

Individual bookings Monday to Thursday: a cancellation charge amounting to the full accommodation cost will be made for any cancellation received within 24 hours prior to 12 noon on the arrival date.

Individual bookings Friday, Saturday, Sunday: a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after one week prior to arrival.

Group bookings (3 or more rooms): a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after two working weeks prior to arrival.

Group bookings (8 or more rooms): a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after two calendar months prior to arrival

All our rooms are non-smoking. Any evidence of smoke in the room will automatically incur an extra night's charge.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities.

BOOKING AGENCIES - We will only pay commission if the agency identifies itself when first making the enquiry as to availability; and if the agency takes responsibility for payment, including for cancellation charges. Failure to pay cancellation charges will inevitably result in legal proceedings.

BUSINESS CENTRE

A credit card number is required to confirm all reservations. A cancellation charge amounting to the full value of all pre-booked facilities will be made for any cancellation received within two working weeks of the arrival date. This will also apply to any bedrooms booked at the same time and 50% of the value of all meals booked.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities. We do not pay commission to agencies for meeting room bookings.

(TERMS AND CONDITIONS CONTINUED....)

MEALS FOR GROUPS OF 10 +

We require a credit card number to confirm your reservation. In the event of cancellation within a month of the booking, we will charge the credit card the room hire charge plus £20 per person booked

We need to know final numbers 2 weeks prior to arrival. Any drop in numbers from that time will be billed at the full menu price.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities.

WEDDINGS OR OTHER PARTIES OF 30 OR MORE

For all weddings or large parties, we require

a) A deposit of £500 to confirm your reservation. Your booking is only confirmed once we have advised you in writing that we have received your deposit. That deposit is not returnable within 12 months of the event.

b) We will meet with you 10-12 weeks prior to the function, to go through final details. We will then give you a pro forma invoice for 50% of the total food, wine and room hire invoice, to be paid eight weeks prior. At this point any related bedroom reservations are also considered to be finally confirmed and cancellations would be chargeable.

c) Two weeks prior we will need to take a 'pre-authorization' on your credit card for the estimated total invoice (including drinks). We will not process this payment until the day, it is simply to ensure that the relevant funds are available. Sadly we have been 'let down' on several occasions and so do need to check all those holding a party with us.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities for weddings or private parties.

Our prices are revised twice a year. We reserve the right to alter prices at any time, but not within 8 weeks of the event.

GENERAL

Only food or drink supplied by The Old Bridge Hotel is permitted for consumption on the premises. We also reserve the right to object to the employment of any photographer, toastmaster, band or any entertainer in connection with any function. We will of course be pleased to give advice or recommendations.

Very occasionally, certain ingredients or wines may become unavailable at the last minute. In the event we would contact you to propose an alternative for your consideration.

Damage and behaviour: we reserve the right to charge in full for anything removed from any room and for any damage sustained to any room or furnishings. We also reserve the right to charge for labour involved in cleaning or clearing of any debris or mess that we may consider excessive. For evening functions we do insist that all guests stay in the Function area and do not use the main hotel. Although high spirits are to be expected, we will react quickly to stop offensive language or behaviour.