

The Wedding Venue

Why Hold your Wedding at The Close Hotel?

Welcome your family and friends to your own picturesque 16th Century Town House Hotel, complete with private chapel and beautiful walled garden.

Choose to celebrate with a champagne toast and mouthwatering meal, enjoy your first dance and later retire to your luxurious four-poster bridal suite.

Our professional team of staff will be on hand to help you before, during and after your wedding day, to make it one that both you and your guests will look back on and cherish for many years to come.

Menu A £33.95

Starters

Chef's Homemade Soup of the Day

(A few of our favourites: spicy bean and coriander, roast pepper and tomato, Mushroom and Garlic, Butternut Squash and Bacon, watercress, French onion)

Marinated Mediterranean Vegetables.

with thyme, garlic and balsamic dressing

Pork Liver and Mushroom Pate

served with red onion marmalade and Melba Toast

Tian of Smoked Salmon and Atlantic Prawns

with dill crème fraiche

Smoked Chicken Salad

Lightly smoked chicken with baby leafs and balsamic dressing

Main Course

Roast Gatcombe Park lamb

with garlic and rosemary and served with roast potatoes and a rich red wine jus

Baked Chicken and Smoked Bacon

On creamed leeks with baby roast potatoes

Baked Atlantic Salmon

Served on crushed new potatoes with plump prawns in a saffron beurre blanc

Goats Cheese and Asparagus Tart

In a butter puff pastry case with red onion compote and local asparagus with herb oil and balsamic reduction.

Roast British Beef

served traditionally with Yorkshire pudding, roasting jus and roast potatoes

Desserts

Crème Caramel.

A light egg custard Dessert with caramel sauce and whipped cream

Apple and Cinnamon Strudel.

Bramly apples baked in crisp pastry and served with crème Anglaise

Eton Mess

Meringue, strawberries and fruit coulis bound with cream

Grenadine Poached Oranges

Gently poached with pomegranate syrup and a little honey and served with stem ginger ice cream.

Sticky Toffee Pudding

A traditional Favourite served with crème Anglaise

Menu B £37.95

Starters

Smoked Mackerel Mousse

A lightly smoked mousse with a hint of lemon and horse radish.

Warm Artichoke And Sun blushed Tomato salad.

With balsamic dressing and a baby leaf salad

Roast Whole Sweet Pepper

With herb mascarpone, brioche and toasted pine nuts

Confit Chicken Liver Terrine

With brandied apple chutney and melba toast

Breaded Brie

Lightly deep fried and served with cranberry sauce.

Main Course

Wild Mushroom and Rocket Risotto

with steamed chestnuts and finished with white wine, cream and parmesan

Pave of Cod

Wrapped in pancetta and served on a borlotti cassolet with a sweet pepper coulis.

Roast Loin of Pork

Served traditionally with crackling, apple sauce, rich roasting gravy and roast potatoes.

Moroccan Lamb Tangine

Slowly braised and lightly spiced with cinnamon, cardamom, apricots and coriander served with aromatic cous
cous

Baked Chicken Supreme Saltimbocca.

Corn fed free-range chicken with Prosciutto Ham, fresh sage and served in white wine risotto

Desserts

Lemon and Lime Cheesecake.

A refreshing home made cheesecake with a quenelle of fresh cream and citrus syrup

Vanilla Pannacotta

with Mango and lime Salsa

Summer Fruit Pudding

With soft red fruits, berry coulis and clotted cream.

Pear and Almond Tart

Poached pears and almond frangipan baked in a crisp pastry with fresh cream

Chocolate Brownie,

A warm Belgian chocolate homemade brownie with pistachio ice cream

Menu C £40.95

Starters

Smoked Salmon Carpaccio

smoked salmon with shaved parmesan, cracked pepper and lemon dressing

Millefeuille of Forest Mushrooms,

Sautéed wild mushrooms with shallots, sweet sherry and finished with cream in a pastry case

Smoked Duck and Citrus Salad

Pink roasted breast of duck with citrus dressing on a rocket and red chard salad

Thai Crab Cake

Lightly fried with coriander, lemon grass and ginger

Goats Cheese Salad

Lightly grilled with honey and toasted walnuts.

Main Course

Gressingham Duck Breast

Roasted pink and served with griottine cherry jus and vanilla mashed potato

Braised and Roasted Pork Belly

With a Drambuie jus. roasted roots

Braised Lamb Shank

with wine, garlic, herbs and vegetables, served over rosemary mashed Potato

Fillet of British Beef

Wrapped in smoked pancetta and served on garlic and thyme roasted roots with a rich red wine jus.

Seafood Nage

Scallops, king prawns, mussels, Monkfish and salmon in a light saffron cream with crushed new potatoes and asparagus spears

Desserts

Crème Brullee

A vanilla cream Lightly caramelized and served with almond biscotti.

Tiramisu

A light Italian coffee and mascarpone dessert

Valrhona Chocolate Mousse

Rich dark chocolate mousse with fruit coulis

Strawberry Shortbread,

Layers of crisp homemade shortbread with strawberries and whipped cream

French Apple Tart

with vanilla bean ice cream

Buffet Menu A

Finger Buffet Menu

£11.95pp

As stated, below is only a suggestion.
Buffets can be as elaborate or as simple as you like priced accordingly.

Selection of Freshly Cut Sandwiches

Spicy Potato Wedges with Tomato Salsa and Sour Cream

Sausage Rolls

Nachos with a Selection of Dips

Plus any three of the following

Vegetarian Quiche

Mini Pasties

Fish Goujons with Sweet Chilli Sauce

Bite Size Pizza

Baby Baked Potatoes with Sour Cream & Bacon

Chicken Drumsticks

Baby Coriander & Chilli Burgers

Desserts can be added accordingly
Just ask for a quote

Buffet Menu B

Hot and Cold Buffet

£14.95pp

Freshly Baked Bread

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Selection of Cold Roast Meats

With Pickles and Chutneys

Dressed Leaf Salad

Tomato and Cucumber Salad

With fresh dill

Hot buttered new potatoes

Cous Cous, Chickpea and Mint Salad

And Either

Greek salad Or Carrot and Ginger Salad Or Caesar Salad

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Roast Vegetable and Pesto Fettuccini

And

Lamb Rogan Josh with Steamed Rice Or Chicken Cacciatore

And

Chilli and Coriander Battered Fish Goujons Or Tempura Battered Vegetables

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**Buffet Menu C**

**Hot and Cold Buffet**

**£19.95pp**

Freshly Baked Bread

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Selection of Cold Roast Meats

With Pickles and Chutneys

Dressed Leaf Salad

Tomato and Cucumber Salad

With fresh dill

Hot buttered new potatoes

Cous Cous, Chickpea and Mint Salad

And Either

Greek salad Or Carrot and Ginger Salad Or Caesar Salad

~~~~~

Roast Vegetable and Pesto Fettuccini

And

Fillet of Beef Stroganoff Or Chicken Tikka Marsala with steamed rice

And

Chilli and Coriander Battered Fish Goujons Or Tempura Battered Vegetables

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Fresh Fruit Salad

Lemon and Lime Cheesecake

Eton Mess

Served with fresh cream

BBQ Menu

14.95pp

Freshly Baked Breads

A selection of freshly baked breads to compliment your BBQ selection

Salads

Coleslaw

Potato Salad (with grain mustard onion and bacon)

Cous Cous (with roast vegetables, garlic and thyme)

Mixed Leaves

Cucumber and Dill

Tomato and Spring Onion

Dressings, dips and accompaniments

From the Grill

Lincolnshire Sausages

Beef Burgers

Beef or Vegetable Kebabs (beef, sweet pepper, red and white onion Kebabs)

Extras

BBQ Spare Ribs (in a sticky BBQ Sauce) £4.45 p.p.

Lemon Pepper Chicken (Chicken pieces marinated with a Caribbean lemon pepper sauce) £4.95 p.p.

Vegetable Kebabs (Courgette, sweet pepper, red and white onion, mushrooms Kebabs) £4.45 p.p.

Minted Lamb Chops £5.45 p.p.

Char grilled Vegetables (Eggplant, courgette and Sweet Peppers) £4.45 p.p.

Rib Eye Steak (4oz aged Angus Rib eye steak) £5.95 p.p.

King Prawn Skewer (6 whole king prawns marinated in chilli, lime and coriander) £5.95 p.p.

Salmon Parcel (individual steamed fillet of salmon with fresh dill and lemon) £5.45 p.p.

Canapé Menu

Mini Yorkshire Puddings with Rare Roast Beef £1.25

Quenelles of Chicken Liver and Mushroom Pate £1.00

on mini melba toasts

Mini Grilled Goats Cheese Tartlet £1.00

with red onion marmalade

Banquette of Smoked Mackerel Mousse £1.00

Smoked Salmon and Cream Cheese Tartlet £1.25

Crab, Tomato and Crème Fraiche Tartlet £1.25

Duck and Port Mousse £1.00

on mini melba toasts

Crostini £1.00

Tomato, red onion and basil marinated with balsamic vinegar on sliced toasted baguette

Marinated Artichoke £1.25

With olive oil and thyme

Mini Fish and Chip Cones £2.25

Beer battered cod goujons and chips served in a news paper cone with a slice of lemon

Your selection of canapés will be presented with

marinated olives and home made crisps

Drinks Packages

Package A

£16.00 pp

Reception Drink – A choice of one glass of Bucks Fizz (175ml)

or Fruit Juice

Meal Drinks – Two glasses of Red or White House Wine (175 ml)

Toast – One glass of Sparkling Wine (125 ml)

Package B

£21.00 pp

Reception Drink – A choice of one glass of Bucks Fizz (125 ml) or Pimms or Fruit Juice

Meal Drinks – Two glasses of Red or White House Wine (175 ml)

Toast – One glass of Sparkling Wine (125 ml)

Package C

£23.00 pp

Reception Drink – A choice of one glass of Bucks Fizz (125 ml) or Pimms or Fruit Juice

Meal Drinks – Two glasses of Wine specially selected by our Restaurant Manager to compliment your meal

Toast – One glass of Champagne (125 ml)

PACKAGE D

£25.00 pp

Reception Drink – One glass of Champagne (125 ml) or Pimms or Fruit Juice

Meal Drinks – Two glasses of Wine specially selected by our Restaurant Manager to compliment your meal

Toast – One glass of Champagne (125 ml)

Corkage

We charge £20.00 per wine bottle and £25.00 per champagne bottle

Toasts and Speeches

There is a traditional order for speeches and these usually start with:

The Best Man

Announces - The Bride and Groom will now cut the cake.

The Bride's Father

He welcomes all his guests

He may then propose a toast to the 'Bride and Groom' or a close relative or the Best Man may make this.

The Bridegroom

Then replies making sure that:

He thanks everyone (including his in-laws for making the Wedding possible and allowing him to take care of their lovely daughter)

The Guests (for their super presents)

The Best Man (for not losing the rings)

The Bridesmaids (for looking so pretty)

He can then give them their presents.

Propose a toast to 'The Bridesmaids'

The Best Man

Replies to the toast on behalf of the Bridesmaids

Reads out any cards or messages

Proposes toast to 'The Parents'

Accommodation & Room Hire Packages

Exclusivity Packages

Exclusive Use of Hotel & Chapel

On a weekday - £1500

On a weekend or Bank Holiday weekend - £2500

Hold your Ceremony at The Close - £500

Standard bedrooms (x12) charged at £115 per room

(These must be taken if under exclusive use)

Superior Bedrooms (x2) charged at £160 per room

(These must be taken if under exclusive use)

Bridal Suite compliments of The Close

A minimum 2 night stay applies to all rooms for weddings taking place over Bank Holiday weekends.

Non-Exclusive Room Hire Packages

Hold your Ceremony at The Close - £500

Hire of the Chapel (Licensed for Ceremonies) - £500

Hire of the Garden Room (Licensed for Ceremonies) on a weekday - £500

Hire of the Garden Room (Licensed for Ceremonies) on a weekend or Bank Holiday - £750

Hire of Restaurant (Including Garden Room) on a weekday - £1000

Hire of Restaurant (Including Garden Room) on a weekend or Bank Holiday - £1500

Standard bedrooms (x12) can be booked at £115 per room

Superior Bedrooms (x3) can be booked at £160 per room

Vital Statistics

Postal Address:	Long Street, Tetbury, Gloucestershire, GL8 8AQ
Location:	Town Centre with private car park off Close Gardens.
Nearest Train Station:	Kemble, approx 5 miles
Nearest Airport:	Bristol 25miles, Heathrow/Gatwick 100 miles Kemble (Private Airfield) 5 miles
Nearest Motorway:	M6 & M5 approx 10 miles
Number of bedrooms:	15 x Doubles & Twins (including 3 feature rooms)
Bedroom facilities:	TV, radio, direct dial international phones, tea & coffee, baths and/or shower.
Gardens:	Walled, very secluded with pond and fountain

• Breakfast	Mon-Fri 07.30-09.30 Sat, Sun and Bank Holidays 08.00-10.00
• Lunch	Mon-Sat 12.00-14.30 Sun 12.00-14.30
• Dinner	Mon-Thu 18.30-21.00 Fri-Sat 18.30-21.30 Sun and Bank Holidays 18.30-20.30

Function rooms and maximum capacities:

The Overbury Suite	75
Restaurant & Garden Room	75

TERMS & CONDITIONS

1. All bookings must be confirmed in writing to The Close Hotel within 14 days of the booking being made. The Close Hotel has the right to cancel/release any booking not confirmed with a deposit.
2. The customer will be required to pay a non ~ returnable deposit of £500 or 10% of the Pro~Forma account, whichever is the greater, upon confirmation of the booking. In the event of non payment of the deposit within the time specified, the hotel may cancel/release the booking.
3. **Full “Pro-Forma” payment is required four weeks prior to booking commencement unless otherwise agreed.**
4. Any confirmed booking cancelled within six weeks of the date of the function, will be liable to the full pro-forma charge but not greater than the total anticipated loss of revenue to the hotel.
5. Guests with confirmed bedroom reservations who are not resident on all the nights booked will be charged as non-arrivals and liable for the full applicable bedroom rate.
6. **All final accounts must be settled prior to departure.**
7. Final numbers of guests must be notified in writing to the Hotel no later than 7 days prior to the function.
8. The Hotel will charge for the confirmed number of guests, whichever shall be the greater, at the agreed rates.
9. The Hotel will use its best endeavours to provide for any increase in guest numbers, however where such increases have not been notified in accordance with point 7 above, the Hotel can not be held responsible for any failure whatsoever to provide for such increases in numbers.
10. The Hotel reserves the right without prior notice to change the customers assigned function room for one of equal or greater suitability.
11. The hotel cannot accept liability or responsibility for any failure to provide the services contracted, due to circumstances beyond its control, including industrial action, postal communications, electronic communications, plant failures, supply of gas, electricity and water and fire or security alarm evacuation, weather or acts of God.
12. The booking shall terminate at the designated time and in the event of it continuing after the specified time the Hotel has the right to make an additional charge.
13. Guests staying at the Hotel will be able to check into their bedrooms from 3pm on the day of arrival. The Hotel will endeavour to accommodate early arrivals wherever possible.
14. Guests must vacate their bedrooms by 11 am on the day of departure. Luggage storage will be made available if required.
15. The Hotel cannot accept responsibility for the property of its customers whilst on the premises. Small sealed packages may be kept in the Hotel safe by prior arrangement.

the close tetbury

16. The customer is legally bound by all reasonable instructions of authorised representatives of the Hotel/company in relation to the conduct of the function and shall ensure that any of their attendees/guests shall similarly follow instructions.
17. Any damage caused to the Hotel or it's property by the customer or attendees/guests shall be made good at the expense of the customer. The Hotel has the right to put work in hand and render an account to the customer who shall be responsible for its total settlement in total.
18. No wines, spirits, liquor or food may be brought into the Hotel or its grounds by customers or guests for consumption on the premises unless the prior consent of the Hotel has been obtained and for which a charge will be made.
19. Police will be notified in the event of any wilful damage caused or theft of Hotel/company/guest property.
20. Prior consent must be obtained from the Hotel before any entertainment, services or displays are brought on to the premises, the Hotel has the right to stop any entertainment deemed unsuitable.
21. Confetti is not allowed anywhere inside the Hotel, but use of confetti in the grounds or gardens is allowed
22. For Exclusive use of The Close on the main day of your event, the charges added to your account will be as follows
£1500.00 on a weekday
£2500.00 on a weekend or Bank Holiday weekend
Exclusive use includes the Chapel, Lounge, Garden Room, Restaurant, Bar, Garden and Private Car Park.
Your party must book all bedrooms; these are charged in addition to the Exclusivity Package.

Please complete, sign and return with deposit

Print
Name.....Sign.....
.....

Date/s of Function.....Contact
Phone/Email.....

Contact
Address.....
.....

Deposit Paid.....Today's
Date.....

The Close Hotel, Long Street, Tetbury, Gloucestershire, GL8 8AQ

Telephone: 01666 502272 Facsimile: 01666 504401

E-Mail: info@theclose-hotel.com Web Site: www.theclose-hotel.com

Accommodation

The far side of the building,

Troopers is above reception, with views of the garden.

Priory is our only ground floor room.

Deco is on the first floor alongside the cluster of rooms Gallery Court and Spire.

Turret is on its own on the second floor.

The main part of the building,

First Floor

Banks, Long and Counts are street facing

Rose, Tower and Doves face the garden

Second Floor

Estcourt and Elizabethan are on the second floor and face the garden.

Our top rooms in my opinion,

Doves- is usually the one we suggest as the Bridal Suite, it has views over the garden, an antique four poster bed, roll top bath and walk in shower, with plenty of room for the brides preparations.

Rose - is a superior room with views over the garden and boasts both a bath and walk in shower, this is pictured on our website and is in The Close Hotel leaflet. I tend to put this room forward as the best alternative bridal suite for those who would prefer to have a room without a four poster bed.

Tower - is the four poster bedroom pictured on our website and in The Close Hotel leaflet.

Elizabethan - This room has just been redecorated and boasts exposed beams.

Estcourt - This room has just been redecorated and boasts exposed beams.

Deco - This is a large room decorated in deco style and has a view over the garden.

Room Information

Name	Room Type	Config	Zbed	Ensuite
Counts	Standard	DBL	0	Shower over Bath
Long	Standard	DBL	0	Shower Only
Banks	Standard	DBL/Twin	1	Shower and Bath
Rose	Superior	SLADE	2	Shower and Bath
Doves	Feature	4 Poster	1	Bath & Wet Room
Tower	Feature	4 Poster	2	Shower Over Bath
Estcourt	Standard	DBL	0	Shower and Bath
Elizabethan	Standard	DBL	2	Shower and Bath
Priory	Standard	DBL/Twin	1	Shower Over Bath
Troopers	Standard	DBL	0	Shower Over bath
Gallery	Standard	DBL/Twin	2	Shower Over Bath
Court	Standard	DBL/Twin	0	Shower Over Bath
Deco	Standard	DBL/Twin	2	Shower over Bath
Spire	Standard	DBL	0	Shower Only
Turret	Standard	DBL	0	Shower Only

Your Rooming List

Room Name	Room Type	Config	Zbeds	Guest Name
Counts	Standard			
Long	Standard			
Banks	Standard			
Rose	Superior			
Doves	Feature			
Tower	Feature			
Estcourt	Standard			
Elizabethan	Standard			
Priory	Standard			
Troopers	Standard			
Gallery	Standard			
Court	Standard			
Deco	Standard			
Spire	Standard			
Turret	Standard			

Contact Details You May Find Helpful

Cirencester Register Office

Cirencester Register Office
Old Memorial Hospital
Sheep Street
Cirencester
Gloucestershire
GL7 1QW

Tel: 01285 650455 / 652893

Fax: 01285 64025

Email: cirencester.ro@gloucestershire.gov.uk

Opening times: Monday, Wednesday & Friday 9.15am-12.30pm & 1.30pm-3.30pm Tuesday 9.15am - 12.30pm
Closed all day Thursday

Chocolate Fountain

Chocolate Nirvana

0117 950 3825

07800 811431

chocolate-nirvana@blueyonder.co.uk

DJ/Discos

Andrew Kent

01666 880332

07702905509

andrewk@globalnet.co.uk

Dizzy Feet Disco

Neil Carter

01453 753366

07973 320666

neil@dizzyfeet.co.uk

Mike Stenhouse Entertainments

07866 997253

mike.stenhouse@virgin.net

Musicians

Flutes You

Hannah Talbot-Cooper BA(Hons)

01386 882910

hannah@flutes-you.co.uk

Harpist

Christine Hinder M.A. B.Ed

01793 887803

07979 735517

Pianist

Mel Lewis

01452 380656

07847 214557

The Avanti Quartet

booking@avanti-quartet.co.uk

Florists

Flower Cube

01453 758585

info@flowercube.co.uk

Jacaranda Flowers

01453 836714

info@jacarandanailsworth.co.uk

Scentiments

01666 503 195

Hairdressers

Creative Hairdressing

01666 502949

www.creativehairdressing.co.uk

Make-up Artists

Kate Kelvin

01666 880 368

0781 326 4066

katekelvin@msn.com

Nanny

Nanny On Call

07973 631427

01242 574818

tracemurph30@aol.com

Photographers

Bristow Photography

01666 504411

info@bristowphotography.co.uk

Maria Stengard-Green

07974 837 131

maria@stengard-green.com

Kay Adkins

01666 390395

07971688302

kayadkins@longfurlong.co.uk

Taxi Firms

Express Taxis

07858 450098

richard@expresstaxi.co.uk

L.A.C Executive Private Hire

01666 503766

info@lacexecutivechauffeurs.co.uk

Parkers Cirencester

01285 655999

www.parkers-cirencester.co.uk

Tetbury Minibus

01666 503688

tetbury.transport@virgin.net

The Pink Cab

079 6003 6003

enquiries@thepinkcab.co.uk