

# *Weddings at The Croft*



***The Croft believes that some days in your life are special, none more so than your Wedding Day. We value your individuality and would be privileged to be part of your special day.***

Your personal Wedding Co-ordinator will be on hand at every step and can offer help and advice on every aspect from the organisation to the big day itself. We will ensure that your Wedding Day will be a relaxed and thoroughly enjoyable experience. You will have the confidence that not only our friendly and helpful staff will be on hand, but also the owners, Tony & Maya will be directly available.

Set in the leafy northern area of Ashford, the privately owned Croft has long been recognised as one of the finest small hotels in the region. We have 14 en-suite guest rooms with facilities including TV, Refreshments and Wi-Fi. Our beautiful landscaped gardens provide the perfect backdrop for your wedding photographs.

The Croft offers the whole package, Ceremony, Reception, Entertainment and Accommodation, all with a personal touch.

***When you choose to get married at the Croft our experience and attention to detail will ensure that your day is perfect in every way.***

# *The Ceremony*



We are the ideal venue for small and intimate ceremonies of up to 40 and are licensed to hold Civil Ceremonies, Renewal of Vows and Baby Naming Ceremonies, as well as Anniversary, Christening & Birthday Parties.

We are an approved venue for a Kentish Wedding Ceremony and the Kent Registration Service, once you have booked with us, will guarantee that your service will be held here on the day and time that you choose. The cost of hiring our ceremony room is just £100.00 Please note that the registrar will also charge for their services – 0845 678 5000.

Our Wedding co-ordinator will talk you through the process and will be on hand on the big day itself for reassurance and to liaise with the registrars.

Prior to the ceremony your guests will be welcome in our newly renovated bar or if the weather is kind the patio area and gardens will be available for you.

Set just off from the main building the ceremony room is modern, light and comfortable. It can comfortably seat 35 guests with a few spaces for standing room. It has an up to date sound system for your music needs.

After the ceremony your drinks reception will await you, and our beautiful gardens becoming the perfect backdrop for your wedding photographs.

# *The Reception*



For the Wedding Breakfast our Italian Restaurant “La Dolce Vita” can comfortably seat up to 55 guests. Our renowned chefs can prepare either a lavish banquet or buffets to suit your tastes. Menus can be tailor made to suit individual needs. The venue hire cost for our restaurant is dependant on numbers.

Larger parties can be catered for in a Marquee within the hotel grounds for up to 150 guests. Our wedding co-ordinator will explain the cost involved which normally include the structure, linings, lighting, flooring, tables, chairs, tablecloths, napkins and dance floor. The Croft will provide all the crockery, cutlery and glassware to make the marquee look stunning. We can discuss colour themes and help you to organise decorations from chair covers to balloons. We also have our preferred suppliers who we have used for many years so you will be safe in the knowledge that those final touches will make all the difference to your special day.

For your evening reception we have an extensive buffet menu available or there is always the alternative option of a Hog Roast which once again we can organise for you. We have a list of DJ’s and live bands to help you party in style, but of course are happy to accommodate your own choices.

# The Menu's



## **BANQUETING MENU SELECTOR**

### **Starters**

*Cream of Courgette Soup with Gorgonzola Cheese*  
*Smoked Salmon Mousse with Mascarpone Cheese*  
*Puff Pastry Parcel with a Vegetarian Filling*  
*Gratinated King Scallops in a Shell of Sweet Peppers*  
*Fried Mozzarella Cheese in Tomato and Anchovies Sauce*  
*Grilled Asparagus with Parma Ham and Mozzarella Cheese*  
*Baked Avocado with Prawns, Mushrooms and Cream Sauce*

### **Main Course**

*Grilled Large King Prawns with Spicy Tomato  
Marinade*  
*Baked Fillet of Sea Bass with White Onion Risotto and  
Lemon Oil*  
*Roast Lamb Rump with Caper, Rosemary and Garlic  
Crust with a Red Wine Sauce*  
*Breast of Chicken with Creamed Wild Mushrooms  
with Madeira Jus*  
*Breast of Duckling with Dry Prune and Sherry Sauce*  
*Braised Loin of Pork with Cranberries, Orange,  
Cinnamon and Herbs*  
*Fillet of Venison with Claret and Juniper Berries,  
with Celeriac Mousse*

### **Dessert**

*Tiramisu*

*Lemon Tart with Raspberry Coulis*

*Tarte Tatin with Vanilla Ice Cream*

### ***Carre magique***

*White and Dark Chocolate Mousse with a Cherry Heart*

*Fruit Salad*

*Continental Cheese Platter*

*Strawberry and Mango Lasagne with Mascarpone*

*Cheese*

**£35.00 per person price includes VAT and service charge**

### **CHILDRENS MENU**

***Please select one set menu for the entire party  
of children***

#### ***Starters***

*Tomato Soup*

*Melon Boats*

*Corn on the Cob*

#### ***Main Course***

*Penne Pasta with Tomato Sauce and Cheese*

*Chicken in Breadcrumbs with Mash Potato and Carrot*

*Fried Cod with Chips and Peas*

#### ***Dessert***

*Ice Cream served with Fan Wafers, with Strawberry or*

*Chocolate Sauce*

*Fruit Salad*

*Chocolate Brownie with Vanilla Ice Cream*

*Banoffi Pie*

***Children are classed as under 14 Years***

***The above will be priced as follows:***

***Main Course & Dessert @ £7.00 per Child***

***Starter, Main Course & dessert @ £10.00 per Child***

## **BUFFET CHOICES**

### **Formal Buffet**

*Sautéed Mussels with Garlic  
Cheese Garlic Bread  
Mozzarella Skewers  
Bruschetta with Tomato  
Chicken Liver Crostini  
Sandwiches of White and Brown Bread With Various Fillings  
Crostini with Grilled Pickled Vegetables  
Puff Pastry Parcel with Vegetable Filling  
Crostini with Wild Mushroom Topping  
Rice Croquettes with Melted Cheese Centre  
Deep Fried Whitebait with Tartar Sauce*

***For 10 or more people  
£10.00 pp for up to 5 choices  
Extra choices £1.00 pp***

### **Cocktail Buffet**

*Cherry Tomatoes stuffed with Pesto  
Canapés of Cured or Smoked Meats with Stuffed Olive  
Smoked Eel Canapés with Pickled Cucumber  
Smoked Salmon Canapés with Ricotta Cheese and Asparagus Tips  
Canapés of Hardboiled Eggs and Caviar  
Small Puff Pastry Fancies with Various Fillings  
Cheese Cube Skewered with Slices of Salami, Gherkins, Small Cocktail  
Onions, Pickled Green Peppers and Grapes  
Canapés of Brown Bread with Cream Cheese, Sliced Tomato and Cucumber  
Topped With Salmon  
Canapés of Shrimps with Fresh Butter  
Small Slices of White Bread Topped with Sliced Tomato, Artichoke, Sliced  
Cheese and Sweet Peppers*

***For 20 People of more  
£15.00 pp for up to 5 choices  
Extra Choice £2.00 pp***

# *The Drinks*



Reception drinks can be held in our newly renovated bar area, in the lounge or weather permitting the gardens and patio area are available for your exclusive use.

*We can offer the following Reception Drinks for your guests  
2 glasses per person*

***Champagne*** £12.00 per person

***Bucks Fizz with Champagne*** £10.00 per person

***Sparkling Wine*** £5.00 per person

***Bucks Fizz*** £5.00 per person

***Pimms*** £5.00 per person

***Mulled Wine*** £5.00 per person

***Fruit Juice*** is available on request

## WHITE WINES

<b>La CORTE BIANCO</b>	13.00
<i>Crisp and Dry. Well balanced with soft supple flavours</i>	
<b>FRASCATI SUPERIORE</b>	14.50
<i>This easy drinking light golden wine is dry and fresh, yet pleasantly fresh and fruity with a smooth taste and subtle hint of nuttiness</i>	
<b>CHARDONNAY Monteforte</b>	15.50
<i>Clean and lively, pure varietal flavours with elegant aromas of Moss, aniseed and green apple on the palate, crisp and well balanced, unoaked</i>	
<b>PINOT GRIGIO Re Teodorico</b>	17.00
<i>A perfect example of Italy's best Pinot Grigio, full bouquet, refined and elegant taste with a dry aftertaste</i>	
<b>SAUVIGNON BLANC Antonutti</b>	19.00
<i>From one of the finest producers. Full varietal flavours medium dry with A classical hint gooseberry and green apple on the palate</i>	
<b>CORVO BIANCO</b>	17.50
<i>Very pleasant dry wine, medium bodied. This wine is clean fresh and fruity</i>	
<b>GAVI di GAVI Tacchino</b>	19.50
<i>From one of the best producers in Piemonte. Full bodied well balanced With a good length and intense fruity bouquet, hinting of peaches and almonds</i>	
<b>CONTE RUGGERO</b>	17.00
<i>A superb wine from Sicily, well balance, dry with a pleasant underlying Fruitiness, clean, elegant, superb with seafood or white meat</i>	
<b>INZOLIA CHARDONNAY</b>	17.00
<i>Gold medal winner, for two consecutive years in 2001 &amp; 2002 wines of Italy Excellent</i>	

## RED WINES

<b>La CORTE ROSSO</b>	13.00
<i>Pleasant drinking wine, dry fruity with a hint of spices</i>	
<b>CABERNET SAUVIGNON</b>	14.50
<i>Aromatic bouquet slightly herbaceous, soft, intense smooth with a good balance</i>	
<b>MERLOT</b>	15.00
<i>Ruby red with violet reflections, highly vinous, fine and persistent soft herbaceous genuine, well balanced structure</i>	
<b>SYRAH NERO d' AVOLA</b>	24.50
<i>Award winner, aged in Oak barrels for 12 months prior to bottling It is fruity and well structured with individual character. Rich colour and a mouth filling after taste</i>	
<b>VALPOLICELLA Classico</b>	17.00
<i>Grapey aromas are enhanced by whiffs of iris, violets and almonds fruity And velvety in the mouth with a touch of sour cherries. Light oak finish</i>	
<b>CHIANTI Classico LUIANO</b>	18.75
<i>The fruity Sangiovese, distinctly perceptible, perfectly blended in the bouquet Full in body, long finish</i>	
<b>BARBERA TACCHINO</b>	18.00
<i>Outstanding wine, full bodied with a flavour of ripe fruit, well structured and balanced flavours, superb with red meat or pasta</i>	
<b>AMARONE MONTEFORTE</b>	29.50
<i>Full bodied with great depth of flavour. Made from grapes that have been Partially dried before fermentation to give a rich yet soft flavour. Superb</i>	
<b>BAROLO Torchio</b>	30.50
<i>A world class wine, deep ruby red, full bodied, slightly tannic with a good Roundness matured in barrel for 3 years, 1 year in bottle</i>	

## ROSE WINE

**BARDOLINO Chiaretto** 16.50  
*A stylish and light salmon pink colour from the area of west Verona reaching from Lake Garda Fresh, fruity and well structured*

## CHAMPAGNE & SPARKLING

**Guy CHARBAUT Brut Non Vintage HOUSE SELECTION** 37.00  
*From and Old family house in Champagne Excellent quality and value*

**Quarter Bottles Guy CHARBAUT Brut 20cl (2 glass size)** 13.00  
*Ideal for an aperitif or an extra treat*

**Guy CHARBAUT ROSE Non Vintage** 38.50  
*A superb natural rose with a hint of Strawberry flavours*

**BOLLINGER Non Vintage** 58.00

**VEUVE CLICQUOT Non Vintage** 51.00

**DOM PERIGNON Vintage** 97.00

**1811 ACKERMAN LAURENCE Sparkling SAUMUR** 17.50  
*From the Loire Valley*

**ASTI SPUMANTE** 17.00  
*A light fully sparkling wine*

**PROSECCO SPAGA Mionetto** 19.50  
*Stylish light sparkling wine made from 100% Prosecco grapes. It has a finish of almonds and is well suited as an aperitif or to accompany all types of meals*

## WHITE BURGUNDY & LOIRE

**CHABLIS 2005** Domaine Pascal Bouchard 25.50  
*A crisp dry white with a typical flinty taste*

**MACON LUGNY 2005** Les Genievres Louis Latour 20.50  
*A medium dry white from the Maconaise, from a top producer*

**SANCERRE 2005** Domaine Hubert Brochard 26.00  
*A perfect Sancerre full of fruit with an excellent after taste*

**POUILLY BLANC FUME 2005** Domaine Hubert Brochard 23.00  
*A superb flowery white typical Fume*

## BEAUJOLAIS & RED BURGUNDY

**FLEURIE 2005** Les Garans Louis LATOUR 26.00  
*An excellent Beaujolais Village from a top grower*

**COTES de BEAUNE VILLAGES 1989** Pierre Ponnelle 28.00  
*A full powerful Burgundy*

## BORDEAUX RED

**Chateau BONFORT 2003** Montagne St EMILION 20.50  
*Easy drinking St Emilion*

**Chateau GRAND MONTEIL 2004** BORDEAUX SUPERIEUR 17.00  
*A full bodied red made by Rene Vanetelle the retired winemaker of Chateau Lascombes*

## RHONE

**CROZES HERMITAGE 2005** La Touviere 20.50  
*A full bodied and powerful Rhone EXCELLENT*

## SPANISH

**COTO IMAZ RESERVA RIOJA 2000** 20.00  
*An excellent value Full bodied Rioja, typical Spanish*

## CHILEAN RED & WHITE

**CABERNET SAUVIGNON 2004 RESERVA** 17.50  
*Vina Silva is one of the Top producers in Chile, full berry flavour*

**SAUVIGNON BLANC 2006 RESERVA** 17.50  
*Medium dry white with full flavour*

## AUSTRALIAN RED & WHITE

**SHIRAZ / CABERNET 2005** Casella Painters Cove 16.00  
*A blend of two grape varieties from Rivern Valley New South Wales Excellent*

**SEMILLON / CHARDONNAY 2006** Casella Painters Cove 16.00  
*A blend of two grape varieties giving a medium dry with full flavour*

## THE DINERS SPECIAL WINE LIST

### RED

**ALOXE CORTON PREMIER CRU** Les Chaillots 2003 LOUIS LATOUR 47.50  
*A superb Burgundy with hidden flavours*

**NUITS St GEORGE 2003 PIERRE PONNELLE** 49.00  
*A full bodied wine with an excellent finish*

**Chateau LEYDET FIGEAC 2002 GRAND CRU ST EMILION** 31.00  
*A top quality St Emilion full bodied, typical Grand Cru Classe*

**FIFES LAGRANGE St JULIEN 2004** 2<sup>nd</sup> wine Chateau Lagrange 42.00  
*Typical St Julien soft, easy and fruity*

**SPANISH COTO REAL RESERVA RIOJA 2000** 37.00  
*Made from very old vines aged in oak casks 18 months LIMITED PRODUCTION*

**SALICE SALENTINO Selvarossa** 41.00  
*Very limited number of bottle available. Gold medal winner Superb, unique, fabulous*

**CHIANTI CLASSICO La Mole** 31.00  
*Winner of various awards Chianti's at its best one of the best in Tuscany*

### WHITE

**PUILIGNY MONTRACHET 2004** Louis LATOUR 67.00  
*One of the best white Burgundies*

**POUILLY FUISSE 2001** Louis LATOUR 34.00  
*Crisp full flavour Pouilly*

**MONTAGNY 2005 PREMIER CRU** a Grand Roche Louis LATOUR 31.00

The above wines all subject to availability

# *The Accommodation*



The Croft has 14 en suite rooms, 4 twins, 5 singles and 5 doubles. All rooms have central heating. There is ample off road parking for our staying guests.

The rooms are fully equipped with:

Television  
Radio  
Wi-Fi (free)  
Tea and coffee making facilities  
Soaps & Shampoos  
Towels

## **Rates – Bed & Breakfast**

Twin – £68.00  
Double - £68.00  
Single - £50.00

Breakfast is served from 7.30am - 10.00am Mon-Fri  
8.00am – 10.00am Sat/Sun & Bank Holidays

There is a full continental selection available along with the traditional Full English Breakfast.

A free complimentary room is available for the wedding couple.

# *The Extras and the Small Print*



Our Wedding co-ordinator will happily assist you to find the ideal supplier for the finer details to make your day perfect. These include:

Florists	Crèche Facilities	Transport
Discos/Live Music	Toastmaster	Speeches
Balloons	Wedding Dresses	Hair & Beauty
Photographers	Stationery	Wedding Cakes

We are pleased to make the following recommendations to ensure that your day is a special one to remember.

## **Photographers**

**David Hebditch** 01303 226400 [www.portlandstudios.co.uk](http://www.portlandstudios.co.uk)

**J D Lynch Photography** 01233 335173 [www.jdlynchphotography.com](http://www.jdlynchphotography.com)

## **Wedding Cakes**

**Maxine Kingston** 01580 291057 [www.maxinekingstonweddingcakes.co.uk](http://www.maxinekingstonweddingcakes.co.uk)

## **Florists**

**Linda's Florist** 01233 612392 [www.lindas-florist.co.uk](http://www.lindas-florist.co.uk)

**The Floral Madam** 0800 1313988 [www.thefloralmadam.com](http://www.thefloralmadam.com)

## **Videography**

**Padgham Productions** 01233 612851 [www.padghamproductions.co.uk](http://www.padghamproductions.co.uk)

### **Beauty Treatment**

**Tanya Wright** 07940 571207 [www.tanyawright.com](http://www.tanyawright.com)  
**Belle de Jour Beauty** 01233 813133

### **Crèche Facilities**

**SE Childcare Mobile Creche** 01342 322422 [www.southeastchildcare.co.uk](http://www.southeastchildcare.co.uk)  
**The Party Crew** 0844 4150907 [www.partycrew.co.uk](http://www.partycrew.co.uk)

### **Toastmaster**

**The Tilmanstone Toastmasters** 01304 617932  
Email [Tilmanstone-Toastmasters@bigfoot.com](mailto:Tilmanstone-Toastmasters@bigfoot.com)

### **Decorations**

**Celebrations** 0845 2008251 [www.celebrations-balloons.co.uk](http://www.celebrations-balloons.co.uk)  
**Up Market Balloons** 01233 665095 [www.upmarketcelebrations.co.uk](http://www.upmarketcelebrations.co.uk)

### **Wedding Dresses**

**Signature Brides** 01303 260777 [www.signature-brides.com](http://www.signature-brides.com)  
**Tiara & Tails** 01233 501995 [www.tiaraandtails.co.uk](http://www.tiaraandtails.co.uk)

### **Wedding Stationery**

**Flutterby's** 01580 763546 [www.flutterbysweddingstationery.co.uk](http://www.flutterbysweddingstationery.co.uk)  
**Hayward Design** 01227 721864 [www.hayward-design.co.uk](http://www.hayward-design.co.uk)

### **Themed Events**

**Theme Traders** 0208 4528518 Email [events@themetraders.com](mailto:events@themetraders.com)  
[www.themetraders.com](http://www.themetraders.com)  
**The Roving Artist** Silhouette Cutting 01189 476637  
[www.roving-artist.com](http://www.roving-artist.com)  
**Etienne Pradier** Close-up magic 01227 785011 Email  
[events@jumpingfrogs.com](mailto:events@jumpingfrogs.com)

### **Transport**

**Exclusive Carriages** 01732 824384 [www.exclusivecarriages.co.uk](http://www.exclusivecarriages.co.uk)  
**Peter Pressland** Vintage Wedding Cars 01227 831978  
**JRS Executive Car Hire** 01303 251463

### **Speeches**

**Wedding Speech Writer** Lee Fowler 07813 019161

### **Discos**

**Shades Disco** 01732 363675 [www.shadesevents.co.uk](http://www.shadesevents.co.uk)  
**Starsounds Disco** 07725 027901 Email: [starsoundsuk@btinternet.com](mailto:starsoundsuk@btinternet.com)  
**Bee Jay Entertainments** 01634 243262  
**LA Nitelite Disco** Lady DJ 01233 500576

## Live Music

**Baby Go Boom** Four piece band with wide variety of music

[www.babygoboom.do.uk](http://www.babygoboom.do.uk)

**Bootie:** Two or Four Piece Band 07951791303 or 07970370560

**The Counterfeit Notes** 01303 253347 or 07949380081

**The Counterfeit Beatles** [www.counterfeitbeatles.com](http://www.counterfeitbeatles.com)

**Paul Hurst Barn Dance to Banquet** Free Phone 0800 195 4442

Email [paul@barndance.co.uk](mailto:paul@barndance.co.uk) Services include: Barn dance & Ceilidh Bands. Pipers (Scottish, Irish, English, Cornish & French) Minstrels, Jugglers & Fire-eaters.

**Elvis Tribute Singer** Gary King 0208 3036304 Email [gary.king@popstar.com](mailto:gary.king@popstar.com)

**Helen Evans** Vivartis String Quartet 020 8302 1766

[www.vivartisstringquartet.com](http://www.vivartisstringquartet.com)

**Mary Morley** Harpist 01227 712823

**Ellen Smith** Harpist 01634 721063

**Bob Drury** Guitarist 01303 267509

### **Booking Terms & Conditions**

Once you have decided that the Croft Hotel is your choice of venue and are happy with our quotes a letter of confirmation will be sent to you to sign and return with a non-refundable deposit of £500.00 to secure the booking.

Confirmation should be received within 14 days of your booking.

Final numbers should be confirmed to us a minimum of four weeks before the wedding day when you will be invoiced on the basis of those numbers. Balance of payment is then required four weeks in advance of the wedding.

Any extra charges (bar bills etc) must be settled before departure.

### **Cancellation and Terms and Conditions**

In the unfortunate event of you having to cancel your booking please note that all deposits are non-refundable.

We recommend that you take out Wedding Insurance to cover yourselves for any costs incurred should you have to cancel.