

YOUR WEDDING DAY

We are delighted that you are considering holding your special day with us at the Swan Hotel in Wells.

We are here to make sure your day is as perfect and relaxing as possible. We have a unique charm that we would like to share with you. Please do not hesitate to contact our wedding co-ordinator Zoe, who would be delighted to show you around the hotel, so that you may see for yourself what an ideal venue the hotel would make for your celebration. Zoe can be contacted on 01749 836300.

The Ivory Suite

The Ivory Suite is situated on the ground floor and boasts its own reception and bar together with a large seating area. Up to 90 guests may be seated for your wedding breakfast- including a top table. The Ivory Suite can be swiftly changed around for the evening reception where the buffet will be served for up to 150. For the benefit of our other guests, we request that music is kept to an acceptable level and finishes when the bar closes at 11.30pm. Before booking any entertainment, please discuss your requirements with us first. If you would like to have a band, we have a curfew of 9.30pm then disco entertainment to follow until 11.30pm.

The Garden Room

The Garden Room opens out onto our Walled Garden and adjoins the Ivory Suite. This light and airy room is where your Civil Ceremony will be held, should you wish to have that with us. It has the added benefit of being beautifully light, all year round. The Garden Room is also where your disco takes place for the evening reception. For smaller weddings (with no evening reception) up to 50 people can be accommodated in the Garden Room for a wedding breakfast following the ceremony.

Room Hire

Room hire prices

Garden Room for Civil Ceremony only - £895.00

Garden Room for Civil Ceremony, Wedding Breakfast and Evening Buffet - £495.00

Garden Room & Ivory Suite - £990.00

(Civil Ceremony in Garden Room, Wedding Breakfast in Ivory Suite and Evening Buffet in both rooms)

Accommodation

On Saturdays and Bank Holidays, a maximum of 5 bedrooms (located above the Ivory Suite), may be booked for one night at a discount of 10%. There are no restrictions on other days of the week.

Corkage

You can provide your own wine and Champagne. Prices for corkage are as follows: £10.00 per 750ml bottle of still wine, £13.00 per 750ml bottle of sparkling wine and £18.00 per 750ml bottle of Champagne.

General Information

Please be aware that car parking at our hotel is strictly for residents only. Wells offers plenty of places to park and we are happy to provide you with a map detailing other spaces.

Bookings

To place your booking we require written confirmation together with a non-refundable deposit of £1000.00.

We then require 50% of the balance to be paid 3 months before your special day, then the final balance one month before your event when final numbers and menu choices are confirmed.

Any extra costs must be settled on departure.

DRINKS SELECTION

Pre-Drinks

Sparkling Wine	£5.00 per glass
Champagne	£9.75 per glass
Bucks Fizz (with Sparkling Wine)	£5.00 per glass
Kir Royal	£9.00 per glass
Pimms	£4.50 per glass
Orange Juice	£1.60 per glass
Mineral Water (1 litre)	£4.50 per bottle

White Wine:

Chardonnay, Rue Des Amis France	£18.95
Sauvignon Blanc, Santa Helena Chile	£18.95
Chenin Blanc, Goldcoast South Africa	£22.50
Garganega-Pinot Grigio, Intorno Italy	£18.95
Riesling, The Naked Grape Germany	£29.50

Red Wines:

Shiraz, Alta Baliza Chile	£18.95
Malbec, Tamari Argentina	£26.50
Pinot Noir, Cosmina Romania	£18.95
Ermita de San Felices Rioja Seleccion Bodegas Santalba, Spain	£29.00
Merlot, Rue Des Amis France	£18.95

Rosé Wine:

Cabernet Sauvignon Rosé, Alta Baliza Chile	£18.95
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Sparkling Wine:

House Sparkling Wine	£24.00
El Miracle Cava Rosé Brut, Spain	£28.50

Champagne:

Paul Herald Blanc de Noirs Brut, France	£49.50
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OUR FULL WINE LIST IS AVAILABLE ON REQUEST. (Vintages are subject to change)

WEDDING BREAKFAST MENU

STARTERS

Leek & Sweet Potato Soup
Oven Roasted Tomato & Basil Soup
Caramelised Carrot & Coriander Soup
Pressed Ham Hock & Parsley Terrine, Piccalilli
Warm Smoked Haddock Fishcake, Tartare Sauce
Red Onion & Blue Cheese Tart, Seasonal Fruit Chutney
Smooth Chicken Liver & Brandy Pate, Onion Marmalade
Sugar Cured Salmon, Cucumber Salad, Horseradish Cream

MAIN COURSES

Roast Breast of Somerset Chicken
Please select your sauce from the following options (one sauce for entire event)
Oven Roasted Tomato Provencal Sauce, Mushroom Cream or Thyme Jus
Roast Topside of Marshall's Elm Farm Beef, Yorkshire Pudding, Gravy
Slow Roast Shoulder of Somerset Pork, Cider & Sage Jus
Baked Salmon Fillet, White Wine & Herb Cream Sauce
Seasonal Vegetarian Risotto, Parmesan & Rocket
Braised Breast of Lamb, Garlic & Rosemary Gravy
Roast Fillet of Sea Bass, Tarragon Cream Sauce
Bread Crumbed Bubble & Squeak Cake, Grain Mustard Sauce

ALTERNATIVE BUFFET MAIN COURSE

Carved Honey & Mustard Glazed Ham & Rare Roast Beef
Poached Salmon, Buttered New Potatoes
Selection of Vegetarian Quiches
Mixed Leaf Salad, Tomato & Mozzarella, Waldorf Salad, Cucumber & Feta, Roasted Pepper Cous Cous,
Turmeric Spiced Rice with Sultanas, Beetroot & Goats Cheese, Coleslaw, Carrot, Red Onion & Beansprout

DESSERTS

Glazed Lemon Tart, Seasonal Fruit Purée
Warm Chocolate Brownie, Fudge Sauce
Iced Raspberry Parfait, Lemon Salad
Baked Vanilla Cheesecake, Seasonal Fruit Compôte
Sticky Toffee Pudding, Butterscotch Sauce
Strawberry Delice, Lemon Sorbet
Green Tea Panna Cotta, Gingerbread
Warm Treacle Tart, Vanilla Ice Cream

3 Courses - £40.00 per person

Includes Coffee and Mints

Please select one starter, one main course and one dessert for the whole party. Alternatively, for a supplement of £5 per person, you may have a choice of 3 dishes for each course, provided a table plan & guests choices are supplied 21 days in advance. Place cards with guests choices on the reverse side must be provided on the day of the event. Special dietary requirements are catered for separately.

EVENING RECEPTION BUFFET MENUS

FINGER BUFFET MENU A - £9.50 (minimum of 10)

Selection of Sandwiches
Vegetable Crudités with Dips
Selection of Vegetarian Quiches
Chicken Goujons
Honey & Mustard Glazed Chipolatas
Nuts & Crisps

FINGER BUFFET MENU B - £13.50 (minimum of 10)

Our finger buffet A Option plus the following
Duck Spring Rolls
Vegetable Samosas
Breaded Plaice Fillets
Traditional Pork Sausage Rolls

SOMERSET FORK BUFFET MENU - £17.50 (minimum of 20)

Traditional Pork Pies, Sweet Pickle
Cheddar Stuffed Mushrooms
Ham Hock Terrine, Piccalilli
Selection of Vegetarian Quiches
Scotch Eggs
Selection of West Country Cheeses, Chutney, Crusty Bread
Chicken Liver & Brandy Pate, Red Onion Marmalade
Smoked Salmon, Caper Berries
Mixed Leaves
Burts Crisps with Dips

EVENING BARBECUE MENU - £15.00 (minimum of 20)

Burgers, Sausages, Fried Onions & Baps, Baked Potatoes, Mixed Leaf Salad Leaves,
Coleslaw, Selection of Sauces, Grated Cheddar Cheese
Full numbers in attendance must be catered for

ADDITIONAL CHOICES:

CHEESE PLATTER - £7.50 per person

Cave Aged Cheddar, Somerset Brie, Dorset Blue Vinny,
Home-made Apple Chutney, Grapes, Celery, Crusty Bread

SORBET COURSE - £4.95 per person

INTERMEDIATE FISH COURSE - £6.50 per person Smoked Mackerel & Horseradish Bruschetta

CANAPE MENU - £7.50 (Please select 5 canapés from the menu)

Chicken Liver Parfait, Onion Marmalade on Toast
Vol au Vent of Crayfish Tails & Bloody Marie Rose
Cheddar Stuffed Mushrooms
Rare Roast Beef & Horseradish
Parma Ham & Mozzarella Wraps
Beetroot & Goats Cheese Blinis
Smoked Salmon & Cream Cheese Rye Toasts
Mozzarella, Cherry Tomato & Basil
Mini Salmon & Caper Fishcakes
Vegetable Samosas

PRICES ARE PER PERSON