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THE PLOUGH HOTEL
NORTHAMPTON

Wedding Brochure

Welcome

May we take this opportunity to congratulate you on your forthcoming wedding and extend our very best wishes for the future.

The staff at the Plough Hotel would like to offer you their expert guidance in assisting and organising your wedding reception celebration for you both and all of your guests.

We can assure you that from the moment you make your first enquiry until the close of the event itself, you will be cared for by friendly, efficient & professional members of staff.

The Plough hotel is conveniently located close to the centre of Northampton and has been welcoming visitors and guests for well over 100 years. It was originally built as a coaching inn in the 1879. The hotel now offers today's levels of comfort and hospitality and continues to extend its warm greeting to this day.

We have composed an excellent wedding package, which offers an all-inclusive price with a wide range of dishes to choose from for your special day.

We would also be delighted to discuss your own ideas, your budget and any particular requirements you have.

For friends and family who are travelling long distance they can take advantage of our discounted accommodation rates and enjoy a long weekend exploring Northampton.

Please contact us on 01604 638401 if you require any further information, or alternatively email us on ploughnorthants@aol.com.

Our Function Room

Our large exclusive use function room can hold approximately 100 people for a sit down 3 course meal and an additional 50 people for an evening buffet.

Our public bar area can also hold a further 150 people.

The function room has a large carpeted area along with a dance floor, stage area and a private bar with a wide selection of drinks.

We will help organise your wedding reception & offer wedding planning at no extra cost. Detail is our speciality & whether you wish for menu planning, floral arrangements, lighting, entertainment, wedding cakes or more; our creative team will help plan your wedding reception down to the final touches.

Menus

You will find enclosed copies of our menus for you to look through along with a selection of buffet menus. We will arrange menus for any guests with special dietary requirements or if you have any ideas of your own, we will of course be happy to help.

Children's Menus

Our children's menu is designed for children aged 12 and under please find enclosed the list of items which they can choose from.

Wines

A wedding drinks package menu is enclosed & a full wine list is available on request.

Alcoholic & Non-Alcoholic Drinks

We have a wide selection of alcoholic & non-alcoholic drinks available to purchase from our bars. If you require any specific drinks for your day you are welcome to let us know and we will be happy to order them in for you.

Entertainment

We can arrange your full evening entertainment from disco's to bands to magicians.

Floral Decorations

Our packages include flowers for the tables, and we are happy to help should you have any other requirements.

Bespoke Service

We have a creative team who will be delighted to discuss your ideas and suggest anything you may not have thought of throughout the wedding preparation meetings. Our aim is to do our best to provide you both with the day you have always imagined and will be remembered by all guests in years to come.

Accommodation

We have special accommodation rates for any of your guests wishing to stay overnight at The Plough.

These rates are inclusive of a full English breakfast & VAT

Please contact us for rates as they are dependent on the number of rooms that you require and the time of year.

The Organisation

We will help make your preparation for the wedding reception as simple as possible. Every couple is provided with a 'function sheet' which details all of the day's events. This document will be a reference point throughout every step of the wedding preparation, and is updated after every meeting with the couple & the wedding planner, ensuring that everything is well organised.

Pricing

All our packages are individually priced, however we do offer discounted rates during off peak season, please contact us for a quote.

Exclusive Use

Please contact us for our exclusive use of bar & function room package.



WEDDING PACKAGE ONE

Drink on Arrival

A glass of house wine or orange juice

Wedding Breakfast

A three course meal chosen from our extensive menu

Wine with the Meal

Two glasses of either house red or white wine

For the Toast

A glass of sparkling wine

Tea & Coffee

Master of Ceremonies

A Master of ceremonies will be provided to ease you through the day's formalities

Honeymoon Suite

For the Bride & Groom

Room Hire

Wedding Planner

£65 per person

WEDDING PACKAGE TWO

Drink on Arrival

A glass of house wine or orange juice

Wedding Breakfast

A three course meal chosen from our extensive menu

Wine with the Meal

Two glasses of either house red or white wine

For the Toast

A glass of champagne

Tea & Coffee

Cake Stand & Cake Knife

Master of Ceremonies

A Master of ceremonies will be provided to ease you through the day's formalities

Chair Covers

White chair covers with a colour sash

Honeymoon Suite

For the Bride & Groom

Room Hire

Wedding Planner

£75 per person



WEDDING PACKAGE THREE

Drink on Arrival

A glass of champagne or orange juice

Wedding Breakfast

A three course meal chosen from our extensive menu

Wine with the Meal

Two glasses of either house red or white wine

For the Toast

A glass of champagne

Tea & Coffee

Cake Stand & Cake Knife

Master of Ceremonies

A Master of ceremonies will be provided to ease you through the day's formalities

Chair Covers

White chair covers with a colour sash

Flower Allocation

A posy of fresh flowers to match your colour scheme will be provided for each table

Honeymoon Suite

For the Bride & Groom

Room Hire

Wedding Planner

£85 per person

WEDDING PACKAGE FOUR

Drink on Arrival

Three glasses of champagne, Kir Royal, Pimm's & Lemonade, Beer or Fruit cocktail

Canapés

A selection of canapés on arrival

Wedding Breakfast

A three course meal chosen from our extensive menu

Wine with the Meal

Three glasses of either house red or white wine

For the Toast

A glass of champagne

Tea & Coffee

Cake Stand & Cake Knife

Master of Ceremonies

A Master of ceremonies will be provided to ease you through the day's formalities

Chair Covers

White chair covers with a colour sash

Flower Allocation

A posy of fresh flowers to match your colour scheme will be provided for each table

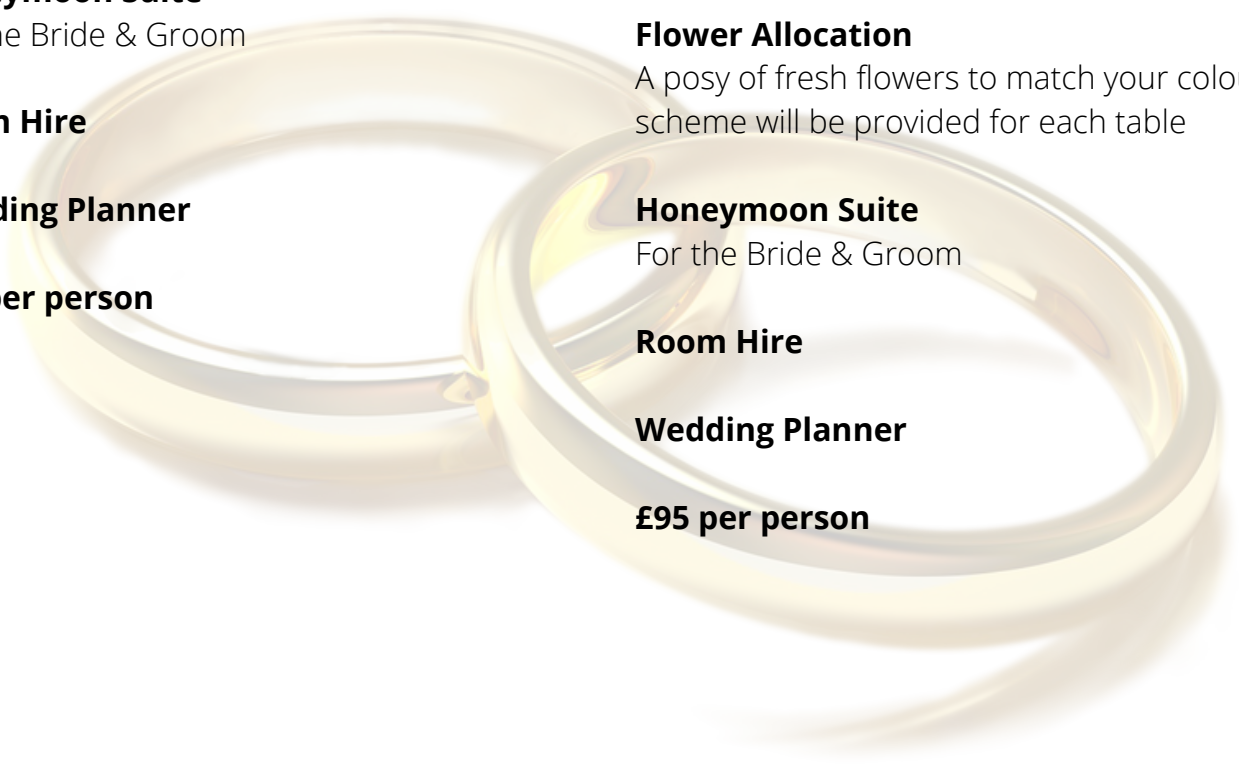
Honeymoon Suite

For the Bride & Groom

Room Hire

Wedding Planner

£95 per person



WEDDING PACKAGE FIVE

Drink on Arrival

Three glasses of champagne, Kir Royal, Pimms & Lemonade, Beer or Fruit cocktail

Canapés

A selection of canapés on arrival

Wedding Breakfast

A four course meal chosen from our extensive menu

Wine with the Meal

Three glasses of either house red or white wine

For the Toast

A glass of Champagne

Tea & Coffee

Cake Stand & Cake Knife

Master of Ceremonies

A Master of ceremonies will be provided to ease you through the day's formalities

Chair Covers

White chair covers with a colour sash

Flower Allocation

A posy of fresh flowers to match your colour scheme will be provided for each table

DJ

Honeymoon Suite

For the Bride & Groom

Room Hire

Wedding Planner

£115 per person



WEDDING MENU SELECTIONS

STARTERS

- House-cured salmon with caper and red onion marmalade
- Poached Scottish Salmon and prawns with baby cress, tomato and cucumber salsa
- Atlantic prawns and chorizo cocktail with buttered brown bread
- Smooth chicken liver pate with melba toast and plum chutney
- Pressed ham-hock terrine with toasted rustic bread and piccalilli
- Tian of roasted Italian vegetables with orange balsamic reductions
- Plum tomato and mozzarella stack with micro herbs and pesto sauce (V)
- Olive and sun-dried tomato bruschetta with parmesan cheese and pesto sauce (V)

SOUPS

- Creamy chicken and sweet corn with garlic croutons
- Smoked haddock and leek soup with herb croutons
- Roasted red pepper and plum tomato soup (V)
- Spicy chorizo and white bean soup
- Creamy carrot and coriander soup (V)
- Cream of woodland mushroom soup with truffle oil (V)

MAINS

- Roasted breast of free-range chicken with bacon scrolls and a thyme and red wine sauce
- Pan-fried breast of free-range chicken stuffed with spinach and mozzarella mousse, white whole grain mustard sauce
- Roasted sirloin of English beef with Yorkshire puddings and red wine jus
- Herb crusted loin of pork with caramelised apple and rosemary sauce
- Roasted leg of English lamb studded with rosemary and garlic, redcurrant jus
- Pan-fried Scottish salmon supreme with creamy leek and chive sauce
- Grilled cod loin steak with cream cabbage and smoked bacon
- Wild mushrooms and rocket risotto with parmesan crisp (V)
- Baked vegetable wellington with spinach and chestnut cream (V)
- Spinach and Gorgonzola cheese cannelloni with beetroot crisp (V)
- Baked Brie and red onion parcel with Cumberland sauce (V)

All main courses are served with thyme roasted potatoes or boiled new potatoes and steamed seasonal vegetables

DESSERTS

- Raspberry and champagne mousse with citrus confit
- Dark chocolate and whisky torte with forest berry compote
- Glazed lemon cheese cake with zesty vanilla sauce and praline crumble
- Warm chocolate bread and butter pudding with vanilla pod ice-cream
- Selection of English cheese and biscuits
- Fresh tropical fruit salad with lemon sorbet
- Cream filled profiterole's with hot brandy sauce

If you have any special dietary requirements, please let us know and we will be happy to adapt our menu to suit.

CHILDREN'S MENU

Our children's menu has been specially designed for children 12 years and under. The price per child will be 50% off the adult price, this also includes soft drinks; on arrival, during meal & for the toast.

STARTERS

- Tomato soup with croutons
- Garlic bread

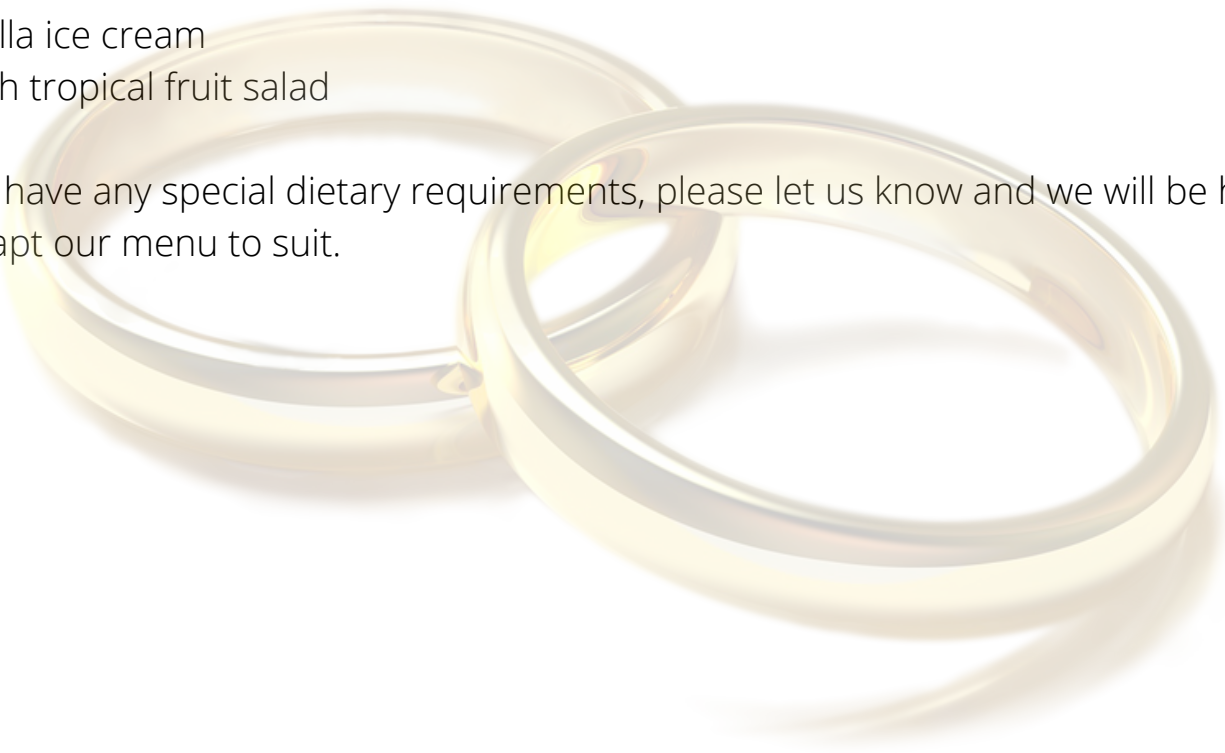
MAINS

- Chicken nuggets, chips, beans & tomato sauce
- Sausage, mash potatoes, peas & gravy

DESSERTS

- Vanilla ice cream
- Fresh tropical fruit salad

If you have any special dietary requirements, please let us know and we will be happy to adapt our menu to suit.



EXTRAS

EXTRA FISH COURSE £6.95

- Pan-fried sea bass fillet with spinach and sweet potato curry with a minted yoghurt dressing
- Grilled Swordfish Steak with a lemon infused roasted vegetables and a pesto sauce
- Poached Salmon with asparagus and hollandaise sauce

EXTRA POTATOES £2.95

- Dauphinoise Potatoes
- Spring onion mash
- Garlic roasted new potatoes
- Root vegetable dauphinoise

EXTRA SORBET COURSE £2.95

- Raspberry and Blueberry
- Lemon and Mango
- Orange and Strawberry
- Grapefruit and Champagne

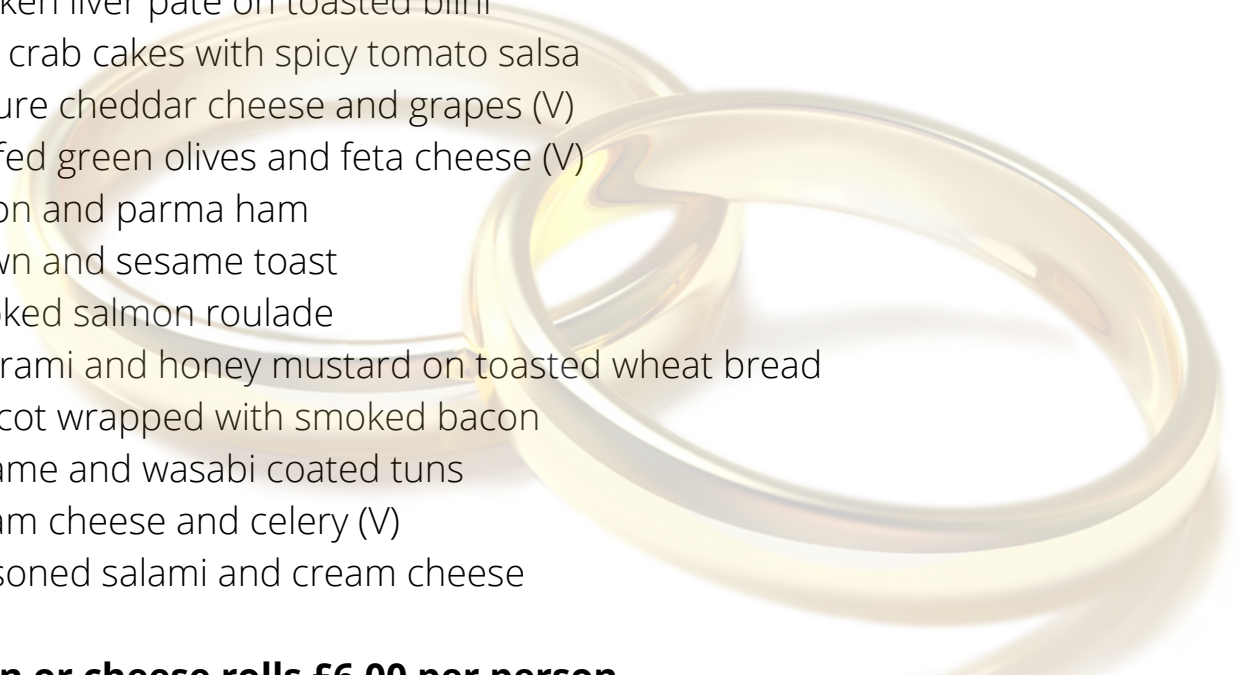
Wedding Canapés £6.95

Choose any 6 canapés from the list below

add extra canapés for £1.25 per person

- Smoked salmon and asparagus
- Marinated cherry tomato and mozzarella (V)
- Chicken liver pate on toasted blini
- Mini crab cakes with spicy tomato salsa
- Mature cheddar cheese and grapes (V)
- Stuffed green olives and feta cheese (V)
- Melon and parma ham
- Prawn and sesame toast
- Smoked salmon roulade
- Pastrami and honey mustard on toasted wheat bread
- Apricot wrapped with smoked bacon
- Sesame and wasabi coated tuns
- Cream cheese and celery (V)
- Seasoned salami and cream cheese

Bacon or cheese rolls £6.00 per person



GALA BUFFET

- Chef soup of the day
- Freshly baked bread rolls

COLD BUFFET

- Selection of cold salads
- Decorated meat platter
- Mixed seafood platter

MAINS

- Carved roast English beef with Yorkshire pudding and red wine sauce
- Honey mustard glazed gammon ham with pineapple sauce
- Spinach, mushroom and blue cheese lasagne
- Roast potatoes with sautéed sweet onions
- Glazed Carrots and fine beans

DESSERTS

- Dark chocolate torte
- Selection of cheese cake
- Selection of English cheese & biscuits

£45 per person

Based on a minimum of 50 people

EVENING BUFFET

- Decorated cold meat platter
- Selection of freshly baked bread rolls
- Selection of cocktail sandwiches and wraps with various fillings
- Sliced fresh fruit

CHOOSE ANY 4 TO GO WITH THE ABOVE SELECTION

- Mini Vegetable spring rolls
- Marinated chicken kebabs
- Smoked haddock and salmon fish cake
- Selection of mini quiche
- Homemade sausage rolls
- Crispy potato croquettes with chive and cream cheese dip
- Spicy potato wedges
- Mini lamb samosa
- Mini vegetable samosa
- Marinated vegetable kebabs
- Selection of pizzas

£11.95 per person

For each additional items add £1.50 per person

If you have any special dietary requirements, please let us know and we will be happy to adapt our menu to suit.