

Happy ever after starts

at Box Hill Burford Bridge Hotel



It's wonderful being in love!

Congratulations on your engagement. Now comes the most exciting time of all: the months or weeks spent organising every little detail to make sure you both have the best day of your lives. And rest assured that we'll help you get it just right.

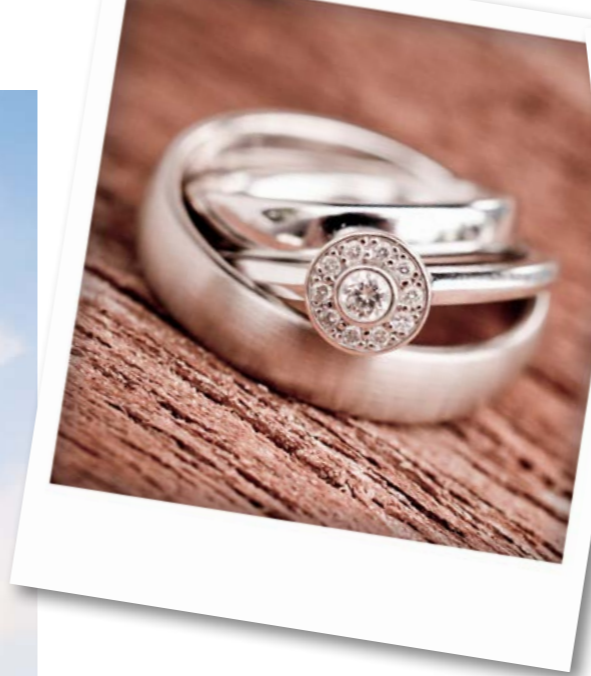
At Mercure Box Hill Burford Bridge Hotel we'll get to know you, your tastes, your wishes – and help make those dreams come true. We have the people, the spaces, the food and drink, and all the extra little touches to create your perfect celebration!



Weddings

at Box Hill
Burford Bridge Hotel

Congratulations on finding the person of your dreams – now it's time to choose the dream place to begin your life together: the venue for your special day, and at Mercure we can make it more special than you ever believed possible.



We pride ourselves on creating perfect wedding days – or, more accurately, the wedding day that's perfect for you. However you'd like it to happen, we'll plan it that way, and fill it with so many magical and memorable moments for you and your guests, and because we take care of everything, there'll be no hassle or worries for you.





Box Hill

Burford Bridge Hotel

Nestled at the foot of the glorious Box Hill, our hotel is the perfect year-round venue. Its breathtaking interiors combine with a picturesque setting to provide an idyllic backdrop for your dream wedding. Choose from our elegant Garden Room for parties of 30 to 55 guests; or be entranced by the beams and balcony of our imposing Tithe Barn which caters for up to 200.

Begin the process by getting in touch with our Wedding Planner, who will give you a tour of the hotel and find out about the kind of day you have in mind, covering every aspect from drinks to décor, food to favours, and any special touches or themes you'd like featured. We will also suggest ideas if you can't decide.

Most importantly we will take as much responsibility for your celebration as you like, ensuring everything runs smoothly and working hard to guarantee a day of magic and pure enjoyment for you and your partner.





At the foot of Box Hill, Dorking RH5 6BX, UK
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mercure.com

Civil ceremony prices

Mercure Box Hill Burford Bridge Hotel is licensed to hold civil marriages and partnership ceremonies in either its Tithe Barn or Garden Room.

Book the registrar

Mercure Box Hill Burford Bridge Hotel is licensed with Leatherhead Register Office. To book your ceremony, please contact the Register Office on 01372 832806. There is a charge for their service which is quoted for on application.

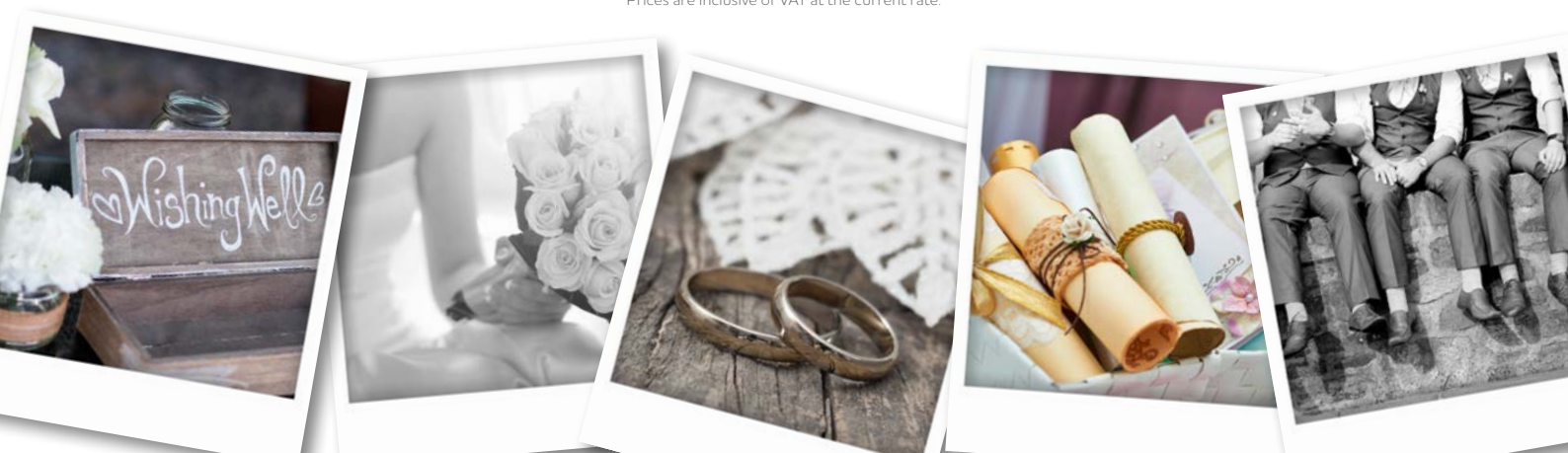
Civil ceremony room hire prices

Friday: £795.00

Saturday: £995.00

Sunday to Thursday: £595.00

Packages do not include the cost of the Registrar.
Prices are inclusive of VAT at the current rate.



Silver Package

Our Silver Package includes:

Reception drinks

Champagne welcome for the happy couple
Two glasses of sparkling wine per person on arrival

Three-course wedding breakfast with coffee

This package includes a choice of starter, main and dessert to enjoy with your friends and family

Wine with your meal

Your guests will be offered half a bottle of house wine per person

Water with your meal

One bottle of still and sparkling mineral water per table

Toast

A glass of Prosecco to toast the happy couple

Room hire

Room hire for the wedding breakfast and evening reception until late.
Please note that an additional charge is made for civil ceremony room hire

Our personal touches, with the compliments of our hotel:

- Experienced wedding planner to give you guidance
- Menu tasting for the happy couple
- Master of Ceremonies
- Red carpet arrival
- Cake stand and knife
- White chair covers and coloured sashes
- Bridal suite for the happy couple for the night of the wedding including a bottle of Prosecco
- Exclusive use of our 17th century Tithe Barn*
- Discounted accommodation rates for your guests

*Subject to minimum numbers

Packages do not include the cost of the Registrar. Please refer to our brochure for local Registrar contact details. Prices are inclusive of VAT at the current rate.



Gold Package

Our Gold Package includes:

Reception drinks

Champagne welcome for the happy couple
Two glasses of Pimm's or Prosecco per person on arrival

Canapés

Four freshly prepared canapés per person on arrival

Three-course wedding breakfast with coffee

This package includes a choice of starter, main and dessert to enjoy with your friends and family

Wine with your meal

Your guests will be offered half a bottle of upgraded wine per person

Water with your meal

One bottle of still and sparkling mineral water per table

Toast

A glass of Champagne to toast the happy couple

Toastmaster

A professional Toastmaster is included to carry out all your announcements

Room hire

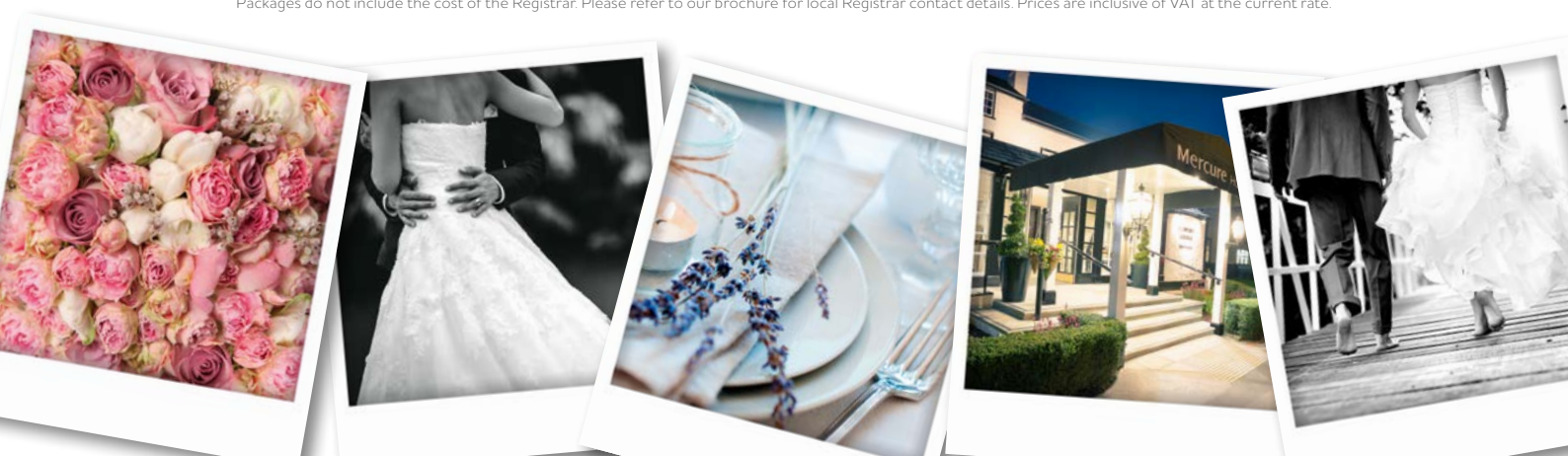
Room hire for the wedding breakfast and evening reception until late.
Please note that an additional charge is made for civil ceremony room hire

Our personal touches, with the compliments of our hotel:

- Experienced wedding planner to give you guidance
- Menu tasting for the happy couple
- Red carpet arrival
- Cake stand and knife
- White chair covers and coloured sashes
- Bridal suite for the happy couple for the night of the wedding including a bottle of Prosecco
- Exclusive use of our 17th century Tithe Barn*
- Discounted accommodation rates for your guests

*Subject to minimum numbers

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Platinum Package

Our Platinum Package includes:

Reception drinks

Champagne welcome for the happy couple
Two glasses of Champagne or Champagne cocktail per person on arrival

Canapés

Six freshly prepared canapés per person on arrival (including luxury canapés)

Four-course wedding breakfast with coffee

This package includes a choice of starter, sorbet, main and dessert to enjoy with your friends and family

Wine with your meal

Your guests will be offered unlimited upgraded wine during the meal

Water with your meal

Two bottles of still and sparkling mineral water per table

Toast

A glass of rosé Champagne to toast the happy couple

Toastmaster

A professional Toastmaster is included to carry out all your announcements

Room hire

Room hire for the wedding breakfast and evening reception until late. Please note that an additional charge is made for civil ceremony room hire

DJ*

Our resident DJ is included within the Platinum Package

Accommodation

Two bedrooms with breakfast included for the night of the wedding

Anniversary

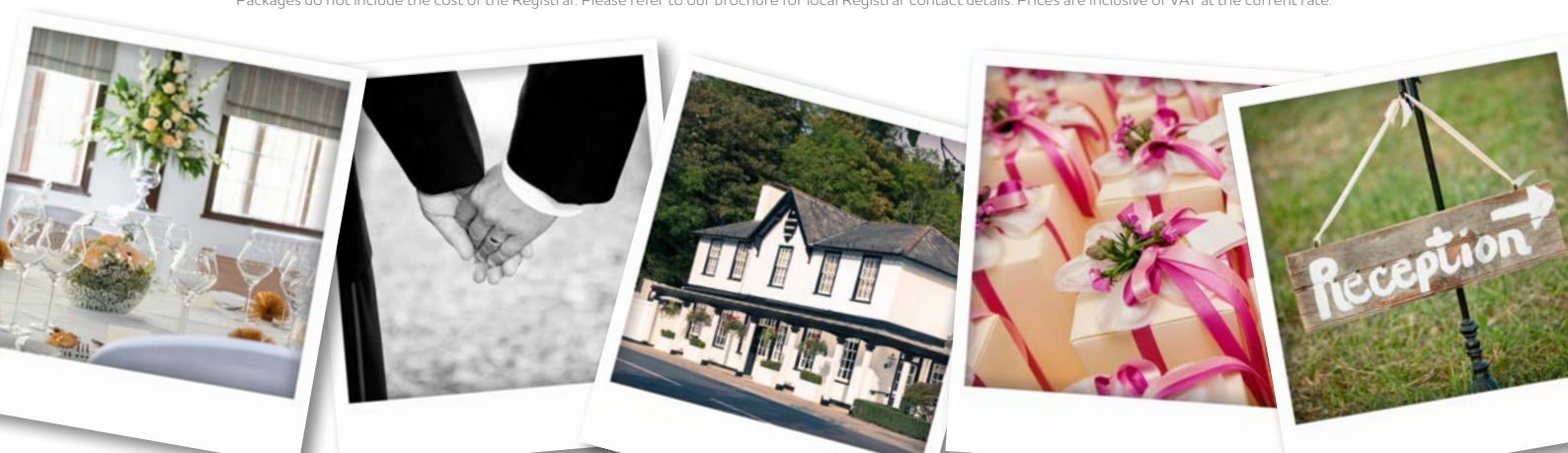
First anniversary dinner and overnight accommodation with breakfast

Our personal touches, with the compliments of our hotel:

- Experienced wedding planner to give you guidance
- Menu tasting for the happy couple
- Red carpet arrival
- Cake stand and knife
- White chair covers and coloured sashes
- Bridal suite for the happy couple for the night of the wedding including a bottle of Champagne upon arrival
- Exclusive use of our 17th century Tithe Barn*
- Discounted accommodation rates for your guests

*Subject to minimum numbers

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Package Prices

2016 Silver Package Prices

	April to September	March, October and December	January, February and November
Friday	£95.00	£89.00	£79.00
Saturday	£105.00	£95.00	£85.00
Sunday to Thursday*	£89.00	£85.00	£75.00

2017 Silver Package Prices

	April to September	March, October and December	January, February and November
Friday	£99.00	£93.00	£83.00
Saturday	£109.00	£99.00	£89.00
Sunday to Thursday*	£89.00	£85.00	£75.00

2016/2017 Gold Package Prices

£20.00 supplement on the Silver Package prices

2016/2017 Platinum Package Prices

£35.00 supplement on the Silver Package prices

Young person prices

0-5 years: £15.00 per child 6-12 years: £25.00 per child

Inclusive of the following:

Welcome reception drink of one glass of fruit punch • Three-course set child's menu
Unlimited squash during the wedding breakfast • Glass of Appletiser for the toast
White chair covers and coloured sashes

*Bank holiday Sundays are charged at Saturday rates

Packages do not include the cost of the Registrar. Please refer to our brochure for local Registrar contact details. Prices are inclusive of VAT at the current rate.



Canapés on arrival

Costs for a set number of canapés:

4 canapés per person – £8.00

Each additional canapé charged at £1.75 per canapé per person

Cold canapés:

Soy marinated salmon and cucumber tartare in a sesame cone

Chicken with apricot and tarragon mayonnaise

Goat's cheese and balsamic profiterole (v)

Pea, mint and feta mousse bruschetta (v)

Watermelon and ginger gazpacho (v) (gf)

Chorizo, roast pepper and cream cheese croustade

Hot canapés:

Mini Cumberland sausage and mash

Pulled lamb shoulder, hummus and pine nuts

Tempura-coated king prawns, wasabi mayonnaise

Cheese and caramelised onion palmier (v)

Vegetable pakora, mint yoghurt (v)

Sweet potato and feta cheese tortilla, sumac yoghurt (v) (gf)

Luxury canapés:

Supplement of £1.50 per canapé per person*

*Included in the Platinum Package

Venison tartare, sweet and sour pineapple chutney

Foie gras and Pedro Ximénez parfait cone

Oak-smoked salmon blini, caviar and crème fraîche

Crab, saffron and leek tart

Parmesan and rosemary shortbread, truffled goat's cheese (v)

Wild mushroom, truffle and mascarpone velouté (v) (gf)



Wedding breakfast

Starters

Ale-braised shallot and Tunworth cheese tart, walnut mayonnaise and pickled walnut salad (v)

Corn-fed chicken and guinea fowl terrine, Parma ham, celeriac remoulade and burnt apple purée (gf)

Honey-cured salmon, macerated and creamed fennel, toasted oats (gf)

Prawn and crayfish cocktail, variations of cucumber and caviar (gf)

Smoked haddock, leek and mature Cheddar cheese tart, curry mayonnaise and baby herb salad

Ham hock, apricot and pistachio pressé, apricot gel, smoked aubergine and spiced ciabatta

Minted pea velouté, chive crème fraîche (v) (gf)

Fennel and pear soup, blue cheese crostini (v)

Roast butternut squash, Yorkshire Blue and hazelnut tart, dressed frisée salad (v)

Sorbets*

Choose from:

Pink Champagne sorbet (gf)

Mango sorbet (gf)

Gin and cucumber sorbet (gf)

Mojito sorbet (gf)

Strawberry and mint sorbet (gf)

'Your own special favourite'

v Suitable for vegetarians. * included in the Platinum Package. Add a sorbet course for £4.00 per guest
EU food allergen information contained within menu items is available on request



Wedding breakfast

Mains

Confit belly pork, roasted garlic mashed potato, creamed Savoy and pancetta, apple purée and cider jus (gf)

Slow-cooked rump of West Country lamb, honey-roast root vegetables, tenderstem broccoli and red wine jus (gf)

Roasted chicken breast, confit leg fondant, creamed leeks, wild mushrooms and pancetta, thyme jus (gf)

Roast sirloin of beef, duck fat roast potatoes, Yorkshire pudding, your choice of three family served vegetables and red wine jus

Pan-roast salmon supreme, confit lemon-crushed potatoes, charred spring onions, chive butter sauce (gf)

Baked supreme of cod, parsley, Parmesan and almond crust, pumpkin and spinach fricassee

Tagliatelle with wild mushrooms and spinach, Parmesan cheese and truffle cream (v)

Leek and Yorkshire Blue cheese risotto, charred Grelot onions (v) (gf)

Basil-infused spätzle, cherry tomatoes, Kalamata olives, roasted red peppers, feta cheese (v)

Desserts

Peanut cheesecake, caramel ice cream

Chocolate mousse, kirsch cherries, cherry ice cream

Passion fruit and raspberry bavaois, Chantilly cream and raspberries

Chai tea panna cotta, apricots and pistachio

Lemon and raspberry tart, raspberry cream, elderflower gel

Toffee apple crumble tart, clotted cream ice cream

'Eton Mess' cheesecake, strawberry compote and vanilla cream

Treacle tart, marmalade ice cream, ginger syrup

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

To enhance

A selection of the best of British and French cheeses, crackers, fruits and chutney

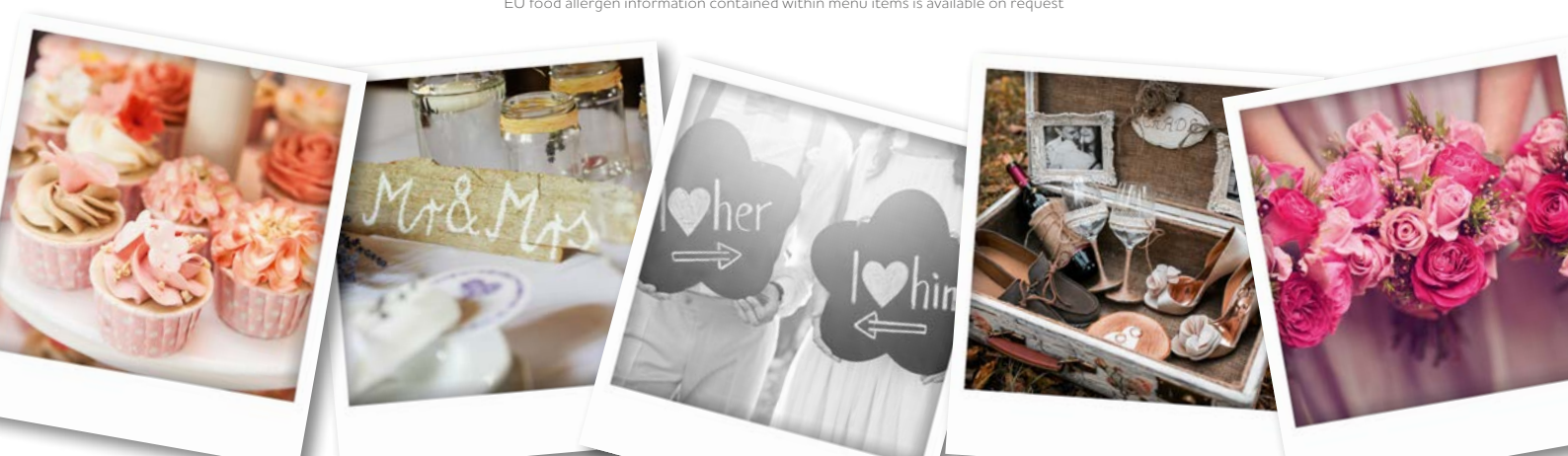
Cheese can be taken as an extra course or instead of dessert

Extra course – £9.00 supplement per guest

As a dessert – £4.00 supplement per guest

v Suitable for vegetarians

EU food allergen information contained within menu items is available on request



Evening Buffet

Evening finger buffet – £19.50 per person

Please select 8 items from the following menu

We do advise that you cater for 75% of your total evening guests

Hot

Mini shepherd's pie,
Cheddar cheese crust

Pulled pork sliders

Chilli beef nachos, guacamole
and sour cream

Lamb kofta kebabs, cucumber
and mint raita (gf)

Spicy Indian samosas,
curry mayonnaise (v)

Chicken satay, peanut sauce (gf)

Honey, mustard and thyme sausage rolls

Clonakilty black pudding sausage rolls

Spicy potato wedges, sour cream
and sweet chilli (v) (gf)

Vegetable spring rolls, hoisin sauce (v)

Spicy mini chorizo sausages, citrus
crème fraîche (gf)

Spicy poppadum-coated chicken
goujons, mint yoghurt

Anchovy and black olive pizzas (v)

Cheese and onion puff pastry roll (v)

Warm

Smoked haddock, leek and Old
Winchester Cheddar tart

Cheese straws, sour cream and
chive dip (v)

Stilton, pear and walnut tarts (v)

Parma ham and Parmesan palmiers

Lancashire Bomb cheese, pea and
mint tarts (v)

Cold

Selection of artisan rolls and wraps

Mini poppadums with Indian
condiments (v)

Hummus, chickpea and tomato
salsa, grilled flatbreads (v)

Roast beef, horseradish
crème fraîche Yorkies

Sweet

Selection of mini desserts

Alternative evening buffet options

Barbecue available from £24.95 per person

For the following options we advise that you cater for 100% of your total evening numbers

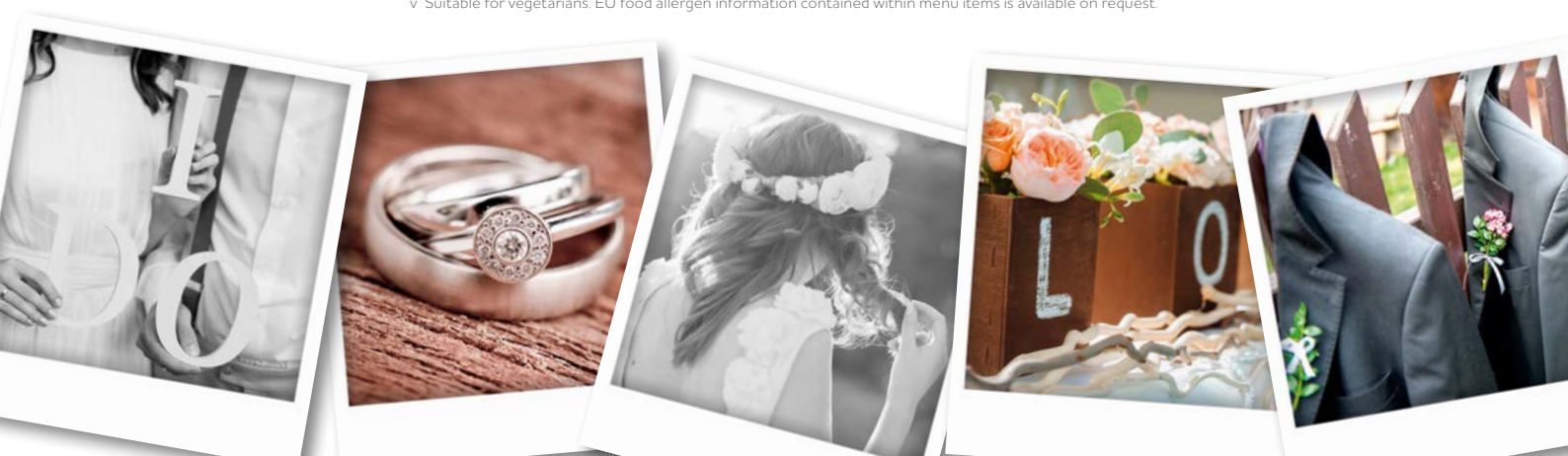
Bacon, sausage or egg rolls with wedges – £10.50 per person

Best of British and French artisan cheeses with crackers, fruits and chutney – £12.00 per person

BBQ pulled pork baps and chips – £14.95 per person

We are also happy to design an evening buffet that suits you and your guests.

v Suitable for vegetarians. EU food allergen information contained within menu items is available on request.



Packages overview

	Silver	Gold	Platinum
Champagne welcome for the happy couple	♥	♥	♥
Two glasses of sparkling wine per person on arrival	♥		
Two glasses of Pimm's or Prosecco per person on arrival		♥	
Two glasses of Champagne per person on arrival			♥
Four freshly prepared canapés per person on arrival		♥	
Six freshly prepared canapés per person on arrival (including luxury canapés)			♥
Three-course wedding breakfast with coffee	♥	♥	
Four-course wedding breakfast with coffee			♥
Half a bottle of house wine per person	♥		
Half a bottle of upgraded wine per person		♥	
Unlimited wine during your meal			♥
One bottle of still and sparkling mineral water per table	♥	♥	
Two bottles of still and sparkling mineral water per table			♥
A glass of Prosecco to toast	♥		
A glass of Champagne to toast		♥	
A glass of rosé Champagne to toast			♥
Room hire for the wedding breakfast and evening reception until late	♥	♥	♥
Experienced wedding planner	♥	♥	♥
Menu tasting for the happy couple	♥	♥	♥
Master of Ceremonies	♥		
Professional Toastmaster*		♥	♥
Red carpet arrival	♥	♥	♥
Cake stand and knife	♥	♥	♥
White chair covers and coloured sashes	♥	♥	♥
DJ*			♥
Bridal suite for the happy couple for the wedding night including a bottle of Prosecco	♥	♥	
Bridal suite for the happy couple for the wedding night including Champagne			♥
Two additional bedrooms with breakfast included for the night of the wedding			♥
Exclusive use of our 17th century Tithe Barn*	♥	♥	♥
Discounted accommodation rates for guests	♥	♥	♥
First anniversary dinner and overnight accommodation with breakfast			♥

*Subject to minimum numbers

