



FOXFIELDS COUNTRY HOTEL

EST 1988

Your Perfect Day

Dear Bride and Groom

Can I please take this opportunity to congratulate you on your engagement and thank you for your interest in the Foxfields Country Hotel as the venue for your special day.

The Foxfields Country Hotel is privately owned by a family who are well-experienced in running hotels and organising fantastic weddings.

With a choice of four private function rooms we can offer intimate wedding celebrations from around 10 guests to more grand celebrations of up to 200. Right from the off, our Wedding Co-ordinators, head chef and professional staff are dedicated to providing you with a celebration which is perfectly designed for you and your wishes.

Please take this opportunity to browse through our wedding brochure at all the fantastic packages we have to offer. Do You want something completely different? We are also willing to create bespoke packages to meet your own specific needs, just tell us your ideas and wishes for your special day!

For more information and to arrange a meeting with one of our wedding co-ordinators, please do not hesitate to call or email me on:

Tel: 01254822556 Email: gm@foxfieldshotel.co.uk

I really look forward to hearing from you soon.

Kind Regards

David Haigh

General Manager

Where It Begins

Here at the Foxfields Country Hotel, We understand that planning a Wedding may seem like a huge task, but don't worry, we are here to help every step of the way. To make things a little easier for you, we have put together three beautifully designed wedding packages, that allow us to help you plan every part of your Wedding Day.

All of our Packages Include

- | | |
|---|---|
| ◇ A Red Carpet Arrival | ◇ Arrival Drink |
| ◇ A Master of Ceremonies | ◇ Three Course Meal |
| ◇ White Table Cloths & Napkins | ◇ A Toast Drink |
| ◇ Cake Stand & Knife | ◇ Evening Buffet |
| ◇ Easel for table plan display | ◇ Private licensed bar until 01:00 |
| ◇ Chair Covers & Sash | ◇ Overnight accommodation in our luxurious Bridal Suite |
| ◇ Glass of Wine with your Wedding Breakfast | ◇ The Hire of the Pendle Room & Private Bar |

Civil Ceremony Room hire charged at £300

Woodland Package ceremony charged at £350

It is the responsibility of the Bride and Groom to contact the registrar to arrange their ceremony details and to provide legal notice of intent to marry. Please be aware that there is a charge by the Registrar which is payable direct to their offices for Civil Ceremonies.

As there are many options available to you for your wedding breakfast menu the decision is sometimes not easy, therefore you can arrange a menu tasting before your big day to sample your favourite dishes.

This can be provided for just £25.00 per person, please ask your wedding coordinator for details how to organise this.

A Non Refundable deposit of £600 is required to secure your chosen Wedding date. Please refer to our full terms and conditions for further details.

Bronze Package

Welcome drink of sparkling wine

(Orange juice will be provided for children and non drinkers)

Glass of house red, white or rose per person with your wedding breakfast

Toast drink of sparkling wine

Evening buffet of sausage and bacon tea cakes and chips

Wedding Breakfast

One choice from each of the following:

Starters

Platter of cantaloupe melon passion fruit syrup, raspberry sorbet

Choice of soup served with toasted croutons

Goats cheese red onion tart rocket salad aged balsamic (v)

Chicken liver pate, red onion marmalade, toasted Brioche

Main Courses

Oven roasted chicken, dauphinoise potatoes, mushroom and tarragon jus

Braised shoulder of lamb, hotpot potatoes, shallot puree and a lamb jus

Mushroom and garden pea risotto, freshly shaved parmesan and rocket salad.

Slow roast crispy pork belly, sage mash, black pudding fritter, pork jus

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Glazed lemon tart, raspberry sorbet

Chocolate fudge brownie with chocolate sauce

Raspberry and strawberry pavlova, vanilla Cream, fruit Coulis

Food Allergies & Intolerances

Should you have concerns about a food or drink allergy or intolerance, please speak to a member of staff before selecting your food and drink. Ingredients can occasionally be substituted or changed so please review with your wedding co-ordinator before ordering. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processed allergenic ingredients and does not have a specific allergen free zone. Allergen date is held on each of our dish ingredients, so please ask your wedding co-ordinator should you require more details. Please note that any bespoke orders requested cannot be guaranteed as initially allergen free and will be consumed at the guests own risk.

Silver Package

Welcome drink of kir royale, bellini or bottled beer

(Orange juice will be provided for children and non drinkers)

2 canapes of your choice from our Canape Menu

Large glass of house red, white or rose per person with your wedding breakfast

Toast drink of sparkling wine. Use of our pendle suite up-lighting

Evening buffet of sausage and bacon tea cakes and chips

Personalised flutes for the Bride and Groom (courtesy of @TheHannCoopsDesigns)

Wedding Breakfast

Treat your guests with a choice menu with two choices from each of the following :
(Pre Orders Required)

Starters

Ham Hock & Apricot terrine, apple, crackling salad, piccalilli

Choice of soup served with toasted croutons

Crispy Duck Leg, Asian Salad, Pickled ginger, Soy and Lime Dressing

Goats Cheese Bon Bons, Red Onion Puree, Pickled Mushrooms, Rocket, Balsamic

Main Courses

Oven roasted chicken, Cheese and Pancetta Hash, Charred baby leeks. Cream Sauce

Seared Hake, White Beans, Sun blush tomato casserole, Roasted Pepper Puree

Beetroot and Red Onion Tarte Tatin, Beetroot Puree, Mixed Leaf, Aged balsamic

Carved Rump of Lamb, Wilted Kale, Polenta Chips, Lamb Jus, Mint Pesto

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Glazed Lemon Tart, Rhubarb, Rhubarb and custard ice cream

Warm Bakewell Tart, liqueur soaked cherries, Vanilla Ice Cream

Fresh Berry Vanilla Cheesecake, Fruit Coulis, Biscuit Crumb

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gm@foxfieldscountryhotel.co.uk. www.foxfieldshotel.co.uk

Gold Package

Welcome drink of prosecco or bottles of beer

3 canapes of your choice from our canape menu

Two glasses of red, white or rose wine per person with your wedding breakfast

Toast drink of prosecco.

Evening buffet of pulled pork sandwiches, house Fries, dips and relishes.

Use of our pendle suite Up-lighting . Light up 'LOVE' letters. Cream carpet aisle runner

Personalised flutes for the Bride, Groom, Best Man and Maid of Honour

(Courtesy of @TheHannCoopsDesigns)

Wedding Breakfast

Treat your guests with a choice menu with two choices from each of the following :
(Pre Orders Required)

Starters

Double baked cheese soufflé, beetroot puree, cheese sauce

Cheddar and red Onion tarte, slow roasted tomato compote, rocket

Wild mushroom and mozzarella risotto balls, aged balsamic,

Sticky slow roast pork belly, charred spring onion, chilli, crispy ginger

Main Courses

Roasted pink sirloin of beef, rosti, wild mushrooms, pepper Sauce

Pink carved duck breast, potato fondant, beetroot puree, heritage carrots, red wine jus

Pan fried sea bass, crushed new potatoes, samphire, asparagus, garlic Cream Sauce

Roasted Mediterranean vegetable roulade, mozzarella, pesto, balsamic

Desserts

Chocolate glazed peanut butter parfait, candied hazelnuts, salted caramel sauce

Strawberry and vanilla pannacotta, dipped Strawberries, Brandy Snap

White chocolate & passion fruit bavaois, passion fruit macaroon

Warm puff pastry apple tart, salted caramel Ice Cream

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Woodland Package

Here at the Foxfields Country Hotel, we have the privilege of being located in the heart of the Ribble Valley in Lancashire.

The renowned local landscape which surrounds the hotel offers the ideal environment for weddings to be held outside in our woodland gazebo.

Fully Licensed for Civil Ceremonies.

(Package Available between May and September)

(Weather Permitting. Ceremonies unable to be held outside due to weather conditions will be moved into our Pendle Suite. Woodland Ceremony fee applies)

On The Day

As your guests mingle amongst the woodland walk, arrive in style onto our red carpet before walking down the 'aisle' with a view like no other!

Say 'I DO' under our wooden Gazebo before enjoying your reception drinks al fresco . A Perfect time to take advantage of our pop up cocktail Bar. Sipping your very own personalised Wedding inspired cocktails with the Ribble valley as your backdrop.

Take the time to use our landscaped gardens to get the wedding photographs you have always dreamed of; before being whisked away for you first meal as Husband and Wife.

Its time for you to relax and experience our wonderful three course Wedding breakfast in our pendle suite. Cooked with Lancashire's finest ingredients

Get ready to Dance the night away as your evening entertainment arrives before enjoying your well deserved evening buffet

Please Choose from our Bronze, Silver or Gold Packages to create your perfect day

Canapes

Treat your guests to a little extra with our mouth watering selection of Canapes.

(Prices displayed are the price per guest)

Bronze Package	3 Choices £4.95	4 Choices £5.50	5 Choices £6.00
Silver Package	3 Choices £2.95	4 Choices £3.50	5 Choices £4.00
Gold Package	3 Choices INC	4 Choices £2.95	5 Choices £3.50

- ◇ Mini deep-fried cod in beer batter and tartar sauce
- ◇ Mini Roast Beef, Yorkshire pudding & Horseradish sauce
- ◇ Duck & Sesame Spring Rolls, Hoy Sin Dipping Sauce
- ◇ Melon, Feta, Black Olive & Parma Ham Skewers
- ◇ Mini Lamb Kofta, Yoghurts & Mint Dip
- ◇ Mini Chicken Satay Skewers, Peanut & Lime Dressing
- ◇ Tempura King Prawns, Sweet Chilli Dipping Sauce
- ◇ Mini Shepard's Pie, topped with Cheesy Mash
- ◇ Smoked Salmon Bellini's with Crème Fraiche
- ◇ Mini Bangers & Mash with Confit Shallots
- ◇ Mini Beef Burgers
- ◇ Vegetable Samosas with Mango Chutney

The Little Touches

Resident Photographer - £750

Full day coverage right from your ceremony through until your first Dance

Personalised Glass flutes for the Bride and Groom by @TheHannCoopsDesigns

Prices start from £20 for a set of two flutes

Light up Backdrop Curtain - £150

Make a statement with our large backdrop curtain (6m x 3m) Perfect for behind your top table

(Please contact: thehanncoops@gmail.com for booking information)

Light up Letter Signs - £100

The first impression sets the feeling for any wedding or event and our light up 'LOVE' letters certainly put a smile on everyone's face

Disco

Our resident DJ can be hired at £300.00 to get your guests dancing until the early hours.

Pop Up Cocktail Bar

Create you own bespoke cocktails with the help of our mixologist to truly celebrate in style.

(Also available the night before you wedding—ask your co-ordinator for details)

Midnight Grazing Table

A mouth watering selection of sausage rolls, finger sandwiches, cured meats, cheeses, crisps, nuts, dips and chutneys. £7.00pp

Hot Chocolate and Marshmallows

Served alfresco (weather dependent) along side our warming fire pit. £5pp

Evening Buffet (Upgrades)

Finger Buffet 1

Chicken Goujons
Fish Goujons with Tartare Sauce
Selection of Pizzas
Homemade Sausage Rolls
Selection of Homemade Sandwiches
Dressed Mixed Salad
Homemade Coleslaw
Hand Cut Chunky Chips

Carved Buffet

Platter of Glazed Ham
Peppered Sirloin of Beef with Horseradish
Scottish Salmon with dill mayonnaise
Roast Turkey with Cranberry Sauce
Cascade of King Prawns in Marie Rose
Buttered Asparagus
Dressed Mixed Salad
Tomato, Basil and Pesto Salad
Mediterranean Pasta Salad
Hot New Potatoes
Homemade Coleslaw
1 Dessert from our dessert Menu

Finger Buffet 2

Honey Glazed Ham
Marinated Chicken Drumsticks
Fish Goujons with dill mayonnaise
Home Made Quiche
Hot New Potatoes
Honey Glazed Chipolatas
Tortilla Chips, salsa, Guacamole
Tomato and Mozzarella Salad
Homemade Coleslaw
Dressed Mixed Salad
Garlic Bread with Cheese

Hot Buffet

(Two of the following - All Served with Chips and Salad)

Beef Bourguignon. Steamed Rice
Chicken Chasseur. Garlic Ciabatta
Thai Chicken Curry. Naan Bread.
Vegetable/Beef Lasagne. Garlic Ciabatta
Lancashire Hot Pot. Pickled Cabbage
Meat and Potato Pie. Mushy Peas
Cheese and Onion Pie. Baked Beans

Desserts

Sticky Toffee Pudding, Butterscotch Sauce - Apple and Blackberry Crumble - Glazed Lemon Tart, Fruit Puree - Fresh Fruit Salad with Cream - Strawberry Pavlova with vanilla cream - Chocolate Orange Cheesecake, Pistachio Crumb - Cheese and Biscuits (£1.50pp supplement)

Accommodation

Situated in the heart of the Ribble Valley, Lancashire, Foxfields Country Hotel is dedicated to ensuring that guests have a welcoming and relaxed visit to the area.

The hotel has a total of 44 rooms, and a variety of options for guests to choose from to ensure their stay is as comfortable and well-suited to their needs.

The hotel has leisure club facilities, including a heated swimming pool, a sauna, a steam room and a small gym.

Available to guests between 7am and 10pm.

All rooms have en-suite facilities with a bath and shower, a flat screen TV, hair dryer and a tea and coffee tray.

Free Wi-Fi throughout the Hotel.

(Ground floor rooms available upon request)

Accommodation

(Prices based on two Guests including breakfast)

	2020	2021	2022
Superior Room	£117	£122	£127
Club Room	£105	£110	£115
Bridal Sitting Room	£215	£215	£220

2020 Price List

Bronze Package

January-April

Sunday-Thursday-£53.00per person

Friday-Saturday-£58.00per person

May-September

Sunday-Thursday-£73.00 per person

Friday-Saturday £83.00per person

October-December

Sunday-Thursday-£58.00per person

Friday-Saturday-£68.00per person

Silver Package

January-April

Sunday-Thursday-£63.00per person

Friday-Saturday-£68.00per person

May-September

Sunday-Thursday-£83.00 per person

Friday-Saturday £93.00per person

October-December

Sunday-Thursday-£68.00per person

Friday-Saturday-£78.00per person

Gold Package

January-April

Sunday-Thursday-£73.00per person

Friday-Saturday-£78.00per person

May-September

Sunday-Thursday-£93.00 per person

Friday-Saturday £103.00per person

October-December

Sunday-Thursday-£78.00per person

Friday-Saturday-£88.00per person

Evening Guests

Bronze Package - £11 per person

Silver Package - £11 per person

Gold Package - £13.50 per person

Evening Buffet upgrades

Finger Buffet 1 -

Finger Buffet 2 -

Carved Buffet -

Hot Buffet -

Day Guests	Evening Guests
£6.00	£16.00
£11.00	£18.00
£21.00	£29.00
£11.00	£20.00

2021 Price List

Bronze Package

January-April

Sunday-Thursday-£58.00per person

Friday-Saturday-£62.00per person

May-September

Sunday-Thursday-£80.00 per person

Friday-Saturday £90.00per person

October-December

Sunday-Thursday-£64.00per person

Friday-Saturday-£74.00per person

Silver Package

January-April

Sunday-Thursday-£68.00per person

Friday-Saturday-£72.00per person

May-September

Sunday-Thursday-£91.00 per person

Friday-Saturday £101.00per person

October-December

Sunday-Thursday-£74.00per person

Friday-Saturday-£84.00per person

Gold Package

January-April

Sunday-Thursday-£80.00per person

Friday-Saturday-£85.00per person

May-September

Sunday-Thursday-£102.00 per person

Friday-Saturday £112.00per person

October-December

Sunday-Thursday-£84.00per person

Friday-Saturday-£94.00per person

Evening Guests

Bronze Package - £11 per person

Silver Package - £11 per person

Gold Package - £13.50 per person

Evening Buffet upgrades

Finger Buffet 1 -

Finger Buffet 2 -

Carved Buffet -

Hot Buffet -

Day Guests	Evening Guests
£7.00	£17.00
£12.00	£19.00
£22.00	£30.00
£12.00	£21.00

2022 Price List

Bronze Package

January-April

Sunday-Thursday-£60.00per person

Friday-Saturday-£64.00per person

May- September

Sunday-Thursday-£82.00 per person

Friday-Saturday £92.00per person

October-December

Sunday-Thursday-£66.00per person

Friday-Saturday-£76.00per person

Silver Package

January-April

Sunday-Thursday-£70.00per person

Friday-Saturday-£74.00per person

May -September

Sunday-Thursday-£93.00 per person

Friday-Saturday £103.00per person

October-December

Sunday-Thursday-£76.00per person

Friday-Saturday-£86.00per person

Gold Package

January-April

Sunday-Thursday-£82.00per person

Friday-Saturday-£87.00per person

May-September

Sunday-Thursday-£104.00 per person

Friday-Saturday £114.00per person

October-December

Sunday-Thursday-£86.00per person

Friday-Saturday-£96.00per person

Evening Guests

Bronze Package - £12 per person

Silver Package - £12 per person

Gold Package - £14.50 per person

Evening Buffet upgrades

	Day Guests	Evening Guests
Finger Buffet 1 -	£8.00	£16.00
Finger Buffet 2 -	£13.00	£18.00
Carved Buffet -	£23.00	£31.00
Hot Buffet -	£13.00	£22.00

2023 Price List

Bronze Package

January - April

Sunday-Thursday-£65.00per person

Friday-Saturday-£69.00per person

May-September

Sunday-Thursday-£88.00 per person

Friday-Saturday £97.00per person

October-December

Sunday-Thursday-£73.00per person

Friday-Saturday-£83.00per person

Silver Package

January-April

Sunday-Thursday-£75.00 per person

Friday-Saturday-£79.00 per person

May-September

Sunday-Thursday-£98.00 per person

Friday-Saturday £107.00per person

October-December

Sunday-Thursday-£83.00 per person

Friday-Saturday-£93.00 per person

Gold Package

January-April

Sunday-Thursday-£85.00per person

Friday-Saturday-£89.00per person

May-September

Sunday-Thursday-£108.00 per person

Friday-Saturday £117.00per person

October-December

Sunday-Thursday-£93.00per person

Friday-Saturday-£103.00per person

Evening Guests

Bronze Package - £10 per person

Silver Package - £10 per person

Gold Package - £12.50 per person

Evening Buffet upgrades

Finger Buffet 1 -

Finger Buffet 2 -

Carved Buffet -

Hot Buffet -

Day Guests	Evening Guests
£5.00	£15.00
£10.00	£17.00
£20.00	£28.00
£10.00	£19.00

Help your Day Run Smoothly with our wedding checklist!

- ◇ Announce engagement.
- ◇ Select the date.
- ◇ Determine budget.
- ◇ Decide religious or civil wedding.
- ◇ Contact religious minister and/or registrar to discuss ceremony and steps to take.
- ◇ Give Notice to Marry if necessary
- ◇ Select Wedding Party members.
- ◇ Draw up guest list
- ◇ Identify preferred style, theme, colour scheme
- ◇ Stationery (particularly if sending save the date cards).
- ◇ Photographer.
- ◇ Dress.
- ◇ Florist.
- ◇ Cake.
- ◇ Videographer.
- ◇ Musicians for ceremony and reception.
- ◇ Transportation.
- ◇ Entertainment.
- ◇ Guest accommodation.
- ◇ Gift list.
- ◇ Hen/Stag events.
- ◇ Wedding insurance.
- ◇ Guest travel options.
- ◇ Guest full names and addresses.
- ◇ Send Save the date cards.
- ◇ Honeymoon.
- ◇ Dress fitting.
- ◇ Bridal accessories.
- ◇ Grooms attire and accessories.
- ◇ Wedding Party attire.
- ◇ Hair & makeup artist.
- ◇ Hotel accommodation
- ◇ Wedding rings.
- ◇ Design and décor options.
- ◇ First dance song.
- ◇ Reconfirm all bookings.
- ◇ Finalise décor
- ◇ Finalise guest information.
- ◇ Select favours.
- ◇ Dress fitting
- ◇ Buy gifts for wedding party .
- ◇ Compile list of photographic shots and advise Photographer.
- ◇ Hair and makeup trials.
- ◇ Finalise schedule for the day.
- ◇ Send invitations
- ◇ Finalise stationery including: order of service, menu, seating chart, place names etc.
- ◇ Collect wedding rings and clean engagement ring.
- ◇ Finalise schedule for the day.
- ◇ Organise seating arrangements.
- ◇ Buy the guest book.
- ◇ Buy partners a gift to give on the day.
- ◇ Compile music list for DJ/ band.
- ◇ Wear in wedding shoes.
- ◇ Confirm Wedding Party duties.
- ◇ Chase outstanding RSVPs.
- ◇ Finalise guest numbers
- ◇ Final reconfirmation with suppliers.
- ◇ Final dress fitting & collect dress.
- ◇ Collect and check wedding party hired attire.
- ◇ Finalise seating arrangements.
- ◇ Write speeches.
- ◇ Pack for day(s) after wedding.
- ◇ Pack for honeymoon.

Provisional Quote

Date:

	Number	Bronze	Silver	Gold
Item				
Civil Ceremony room hire				
Adult day Guests				
Children Day Guests (Kids Menu)				
Evening Guests				
Buffet Upgrades				
Resident DJ				
Grand Total				