Leapark Hotel



A WEDDING TO REMEMBER

AT THE LEAPARK HOTEL

LET US MAKE IT A PERFECT DAY

A wedding is many things to many people. For the Bride and Groom it's the beginning of a journey. And for their family and friends it's a day of celebration. But above all it's a day to be happy - a day free of worries. That's why the moment the bridal party arrives at the Leapark Hotel we'll do more than just serve the food and drink.

We know the work the couple will have put into planning their big day. And from our years of experience we'll also be able to set their minds at rest on any aspect of the reception that might be worrying couples.

This brochure, which gives advice and tips on wedding receptions, is our contribution to helping newly-weds start off on the right foot.

We hope you'll find it helpful and informative. And when you decide on a hotel for your celebrations, rest assured that at the Leapark we treat each wedding as a special day.



Leapark Hotel

YOUR WEDDING CHECKLIST

There are a million and one things to do when arranging a marriage. But don't try to do everything yourself. Share out the tasks among your family and friends. Our wedding checklist is a starting point for you to plan your wedding, although different couples will have their own priorities. But the key is to put the task on the list and then make sure it is carried out.

TWO YEARS TO SIX MONTHS BEFORE:

- Choose the date, place and time. Arrange the wedding with the registrar.
- Book the Leapark Hotel and arrange to see the manager to discuss budget and type of wedding.
- Choose the best man and bridesmaid, page boys and attendants.
- Select your wedding cake, photographer, video cameraman, wedding cars and florist.
- Choose the wedding rings. Buy them now to allow for any alterations or engravings.
- Book the honeymoon.
- Order your wedding stationery.

TEN TO EIGHT WEEKS BEFORE:

- Discuss the Order of Service with the minister and order printed sheets.
- Post wedding invitations at least two months before and keep a record of who has accepted.
- Make an appointment to see your doctor and dentist for check-ups.
- Find out about inoculations you may need if you are going on holiday abroad.
- If you want to change the name on your passport for your honeymoon make sure you have sent it away in plenty of time.
- Organise your going-away outfit.
- Make a wedding present list.
- Order flowers for the wedding party.

SIX WEEKS BEFORE:

- Supply the florist with details of the colour scheme of the wedding and agree on a choice of flowers. Order buttonholes for the mother of the bride and the mother of the groom after checking what they are wearing.
- Choose the presents for the bridesmaids, other attendants and the best man.
- Check with the registrar about the marriage schedule.

FOUR WEEKS TO GO:

- Have a final fitting for wedding dress.
- Visit hairdressers and plan your hairstyle for the wedding.
- See clergyman and agree a date for rehearsal.
- Arrange for the marriage schedule to be completed and returned at least 15 days before the wedding

TWO WEEKS TO GO:

- Inform the Leapark of the final number of guests at least 14 days before.
- Check if there are any other big events taking place in the area to allow for extra time for the journey to the church.
- Make a final check on the wedding photographer, the cake, cars and flowers.
- Check overseas travel documents, traveller's cheques, international driving license, if necessary.

ONE WEEK TO GO:

- Wrap gifts for attendants.
- Remind groom to place correct fees for the minister and organist in marked envelopes and give to the best man.
- Pack honeymoon clothes and check honeymoon arrangements.
- Ensure that bride's mother or some other appropriate person is responsible for taking home the brides dress and accessories after the wedding. The best man should take charge of the groom's clothes and, if hired, return them.

THE DAY BEFORE:

- Arrange for your luggage to be taken to reception venue.
- Have an early night!

ON THE DAY:

- Sleep as late as you can without missing the ceremony!
- Have a leisurely bath and a good breakfast.
- Allow plenty of time to get dressed.

THE BIG DAY

From the moment the Bride and Groom step out of their car onto our red carpet at the Leapark, the reception and any worries that go with it become our responsibility. But many people are unsure of just what is involved. This step by step guide shows what to expect at our Hotel.

The bride's car arrives and the manager is there, waiting on the red carpet to welcome the happy couple. He will then guide the bridal party to where the official photographer is waiting. In good weather, it is likely the pictures will be taken in the Hotel's garden where there is an attractive bower, floral arch and Grecian urn to add to the photographic setting. If however, the weather is unkind, there are more locations inside the Hotel. But in either event the manager will be there keeping a careful eye on the clock to ensure the photo session does not over-run. The last shot is usually taken indoors as the Bride and Groom cut the cake "for the camera".

While the photographs are being taken the guests are not forgotten. They will be looked after by the hotel staff who will take the opportunity of making them aware of the seating and table plans. Then it's time for the new Bride and Groom to meet their guests. The hotel staff will ensure that the bridal party is in the correct order to receive their family and friends and the head waiter will announce each guest in turn. It's up to the individual couple to decide whether they want to offer their guests a drink at this point before the meal.

The most important table of course is the top table. The seating arrangement is Bride and Groom, best man and bridesmaid, both sets of parents and the clergyman. Any further additions make the table unduly cluttered.

Table 1 and 2 are normally reserved for the close relatives of both families. Other relatives and friends are then seated at the remaining tables. A marriage is a uniting of two families and with this in mind we try to integrate the two groups for the meal. This helps to break the ice and can encourage new friendships.





TOP TABLE SEATING ARRANGEMENT



BRIDE'S FATHER | GROOM'S MOTHER | BRIDESMAID | MINISTER | BRIDE | BRIDEGROOM | BEST MAN | GROOM'S FATHER | BRIDE'S MOTHER

THE BIG DAY CONTINUED

At the meal the clergyman is usually asked to say grace. If he cannot be present its up to the best man. The meal usually takes about 90 minutes depending on the menu. Afterwards the cake is distributed along with the coffee and then it's time for toasts and speeches. Normally the hotel staff will have checked with the best man or the clergyman to make sure that everyone at the top table knows what's expected and the order of the toasts.

At the Leapark we have no set rules about who acts as the Master of Ceremonies during this part of the reception. It can either be the best man or the clergyman who calls up the speakers. The first to speak is the clergyman or bride's father, or a close friend of the couple and his toast is "The Happy Couple". It is customary for this speech to contain compliments about the Bride and Groom, some words of wisdom on marriage and amusing anecdotes about the couple. The bridegroom then replies on behalf of himself and his new wife and his toast includes thanking the first speaker and the guests, perhaps mentioning by name any who have travelled from far away. The groom should also thank his new parents-in-law for the wedding, and of course, for their daughter and his own parents. Finally he should thank the Bridesmaids and ushers and propose a toast to "The Bridesmaids".

Then it is the turn of the best man who replies on behalf of the bridesmaids. There are various options here over what he should say but one nice gesture would be to propose a toast to the parents of the Bride and Groom. The best man remains standing to read the cards and greetings messages which have been received at the Hotel. After that it is generally open to any of the guests to say a few words, with perhaps the bride's father speaking at this point, if he has not already done so.

The tables are cleared and the dancing begins. The band at the Leapark will announce your choice of music with prior warning and the Bride and Groom will be invited to lead the dancing. The leader of the band will then invite the best man and the bridesmaid to follow and gradually all the guests will join the party on the dance floor. Later in the evening more guests can often be expected to arrive to celebrate the wedding. A glass of wine or drink can be offered on their arrival.

It's then up to the party to enjoy their wedding reception and later on to make sure the Bride and Groom receives a good send off from the Hotel. During the dancing a light buffet can be arranged when more wedding cake will be served for the newly arrived guests. The remainder of the cake will be re-boxed and given to the bride's parents who may wish to distribute it to absent friends and relations.





There is no legal rule that a religious marriage must take place in a church. You may wish to take advantage of using the Hotel to hold the wedding ceremony and reception in one location. This would allow your congregation to relax and enjoy your special day, taking advantage of our preferential accommodation rates for wedding guests.

WEDDINGS, TAILOR MADE AND UNIQUE

The Leapark Hotel stages over 120 wedding receptions each year and has a reputation which is the envy of many. On numerous occasions family members of the Bride and Groom have chosen to return at later dates for their own weddings. Seeing is believing!

Every detail will be covered with you in the planning of the occasion. Our unrivalled experience of over 40 years is vital to creating a wonderful event for all to enjoy in total relaxation.

Please contact us should you have any questions, our Wedding Co-ordinator will be happy to assist you:

Leapark Hotel
130 Bo'ness Road, Grangemouth FK3 9BX
Telephone 01324 486733
Fax 01324 665412
E-mail reception@leapark.com for any wedding enquiries.
Please visit our website www.leapark.com

DIRECTIONS

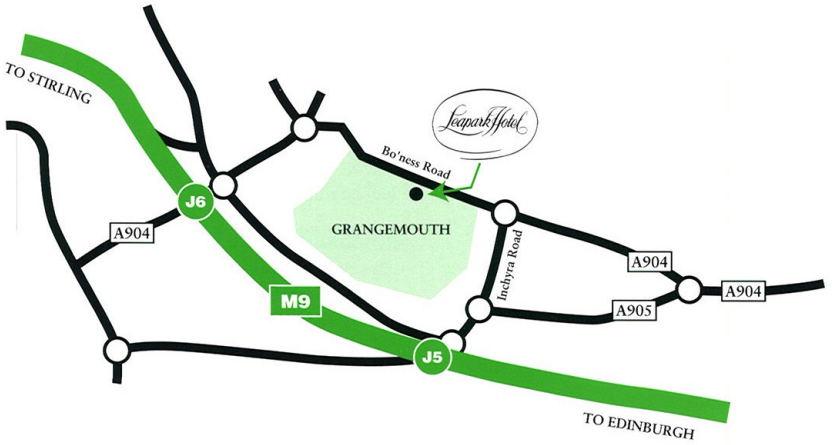
The Leapark Hotel is situated in the historical port of Grangemouth, in the heart of Scotland. A ten minute drive along the motorway will find you in "Braveheart" country in Stirling and half an hour will take you to Glasgow and Edinburgh.

FROM STIRLING AND GLASGOW (M9)

Take exit 5 (signposted "Grangemouth") and at the junction turn left on Beancross Road towards mini roundabout.
Turn right on Abbots Road and go straight along to the T-junction (to the 2nd set of traffic lights) turn right onto Bo'ness Road and the Leapark Hotel is 200 yards on the right hand side.

FROM EDINBURGH (M9)

Take exit 5 (signposted "Grangemouth") down to the roundabout and take the 3rd exit onto Beancross Road through the traffic lights along to the mini roundabout, turn right onto Abbots Road and go straight along to the T-junction (to the 2nd set of traffic lights) turn right on to Bo'ness Road and the Leapark Hotel is 200 yards on the right hand side



Leapark Hotel

FUNCTION/WEDDING RECEPTION TERMS AND CONDITIONS

PRICES

All prices quoted or in our wedding brochure for dinner and buffet are current. Any changes will be advised on finalisation of wedding reception or function, which should be made approximately six weeks prior to the date of the reservation.

ROOM HIRE CHARGES

Reception - no room hire charge will be made providing minimum numbers for Garden Suite are 80 (Applicable Friday/Saturday only).

PAYMENT

A non-refundable deposit of £500 is required for the Garden Suite and £250 for the Green Room and Patio.
Deposits are required within 14 days of booking to secure the reservation. The final account for the function/reception will be sent out the day after the event and should be paid within 7 days.
Payments can be made using any debit or credit card, cheque, bankers draft or cash.
A 2% surcharge per month will be added to any outstanding monies.

CANCELLATION POLICY

The hotel reserves the right to make the following charges in the event of a reservation cancellation:

The initial deposit paid is NON-REFUNDABLE.

Cancellation 3-12 months prior to date of booking incurs a charge of 50% of anticipated cost.

Cancellation 3 months prior to date of booking incurs a charge of 75% of anticipated cost.

No charges except for the NON-REFUNDABLE DEPOSIT will be made if the hotel is able to re-sell.

ACCOMMODATION

Overnight accommodation is available for any of the guests, subject to availability, at preferential rates.

The Leapark has the quality and range of accommodation you would expect of a hotel which has a three star award. There are 52 well-appointed rooms, with a variety to suit all guest requirements. An attractive selection of double/twin and single bedrooms are available - all 'en suite' and furnished with cable colour television, direct dial telephone, trouser press and tea-making facilities.

Special function rates - £10 non-refundable deposit is required to reserve rooms.

Double/twin	£ 73per night, bed and breakfast
Single	£ 50per night, bed and breakfast

Check in time is 3pm and check out time is 11am. Early check in cannot be guaranteed although we shall endeavour to accommodate any guests requiring this facility.

Please sign and return to the hotel on payment of deposit and confirmation of booking. We have read and agree to the booking terms and conditions:

Name.....

Address.....

Function Date ..... Signature ..... Date .....

Leapark Hotel

SAMPLE MENUS

£21.50

SAMPLE DINNER MENU 1

MELON AND PINEAPPLE COCKTAIL
Diced honeydew melon and pineapple marinated in mint syrup

FARMHOUSE SCOTCH BROTH
Traditional homemade broth
ICED FRUIT SORBET
Frozen water ice to cleanse the pallet

HOMEMADE BEEF STEAK PIE
Tender pieces of beef steak in rich gravy topped with puff pastry
VEGETARIAN LASAGNE
Layers of pasta with vegetables in tomato sauce
COLD HOMEBAKED GAMMON AND PEACH SALAD
Cold home baked gammon with seasonal salad

CHEF'S SELECTION OF FRESH VEGETABLES AND POTATOES

PEAR MELBA
Pears and vanilla ice cream topped with melba sauce and fresh cream
CHOCOLATE GATEAU
Chocolate gateau served with fresh cream

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

£23.00

SAMPLE DINNER MENU 2

EGG NORWEGIAN
Hardboiled egg on a nest of creamy coleslaw topped with mayonnaise and served with tossed salad

MINESTRONE ITALIENNE
Traditional Italian vegetable soup served with Parmesan cheese
CREME PRINCESS
Cream of leek and potato soup with fresh cream and parsley

SUPREME OF CHICKEN CHASSEUR
Breast of chicken cooked in a red wine, mushroom, tomato and onion sauce
VEGETARIAN PASTA CAFE DU PARIS
Pasta & vegetables served in a garlic, herb and white wine cream sauce
SMOKED TROUT FILLET SALAD
Smoked trout served with a raspberry vinaigrette and seasonal salad

CHEF'S SELECTION OF FRESH VEGETABLES AND POTATOES

SCOTCH TRIFLE
Sponge and fruit marinated in sherry, masked with custard and topped with whipped cream
PEACH MILADY
Toffee fudge ice-cream and peaches drizzled with butterscotch sauce with a swirl of fresh cream

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

£24.00

SAMPLE DINNER MENU 3

SEAFOOD COCKTAIL
A melody of seafood bound in a lemon and lime mayonnaise served on a chifonnade of lettuce garnished with a wedge of lime
MELON GONDOLA
A melon boat with orange and cherry sail accompanied with ginger

CREME LOIRE
Cream of chicken and asparagus soup laced with champagne
MEDITERRANEAN BROTH
Traditional vegetable broth made with Mediterranean vegetables and sun dried tomatoes

ROAST LEG OF PORK AND APPLE SAUCE
Roast leg of pork in traditional gravy and apple fritter
SUPREME OF CHICKEN CAROLINE
Breast of chicken cooked in a white wine, sweetcorn and mushroom sauce
VEGETARIAN CARBONARA
Stir fried vegetables and pasta cooked in a garlic and cheese cream sauce
ASSORTED COLD MEAT SALAD
Chef's selection of cold meat and seasonal salad

CHEF'S SELECTION OF FRESH VEGETABLES AND POTATOES

CREME BRULEE
A hot baked egg custard with a sugar topping
CHOCOLATE EXTRAVAGANZA
Vanilla chocolate cookie ice cream, Cadbury Fruit and Nut ice cream, crushed cookies and chocolate sauce topped with cream

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

£24.50

SAMPLE DINNER MENU 4

SCOTCH SMOKED TROUT SALAD
Smoked trout fillet with a raspberry vinaigrette and tossed salad
MELON COCKTAIL VERONIQUE
A melody of seasonal melons and grape cocktail

CELERY AND BEEF SOUP
Celery and vegetables in a beef stock
CREME PORTUGESE
Sun dried tomato and basil soup

ROAST LEG OF LAMB AND MINTED PEAR
Roast lamb with traditional lamb gravy and minted pear
SUPREME OF CHICKEN TRAEMAR
Breast of chicken cooked in a leek and white wine sauce and crispy bacon
BROCCOLI AND PASTA BAKE
Broccoli and pasta in a cheese sauce with a crispy topping
COLD HOME BAKED GAMMON AND TORTILLA WRAP
Floured tortilla wrap filled with gammon, mayonnaise and seasonal salad with a tossed salad

CHEF'S SELECTION OF FRESH VEGETABLES AND POTATOES

CREME CARAMEL
Baked cold egg custard with a caramel sauce topping
COUPE ALEXANDER
Fresh fruit salad marinated in Kirsh served with strawberry ice cream and cream

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

SAMPLE MENUS

£26.00

SAMPLE DINNER MENU 5

TUNA MAYONNAISE SALAD
Flaked tuna bound in mayonnaise served with sliced tomato and crisp salad leaves
CELEBRATION MELON COCKTAIL
Diced fresh honeydew melon topped with champagne sorbet

CREAM OF POLISH LEMON AND CHICKEN SOUP
Chicken veloute flavoured with lemon balm and cream
FRENCH ONION AND PARMESAN
Traditional brown French onion soup served with croutons and parmesan

ROAST SCOTCH BEEF AU JUS
Prime Scotch roast beef served with traditional gravy and horseradish tartlets
SUPREME OF CHICKEN PRINCESS
Succulent breast of chicken in asparagus, mushroom and cream sauce
VEGETARIAN DELIGHT
Stir-fried vegetables in a sweet and sour sauce served with creamed pasta and rice
FRESH PINEAPPLE AND PRAWN SALAD
Pineapple and prawn Marie Rose served with seasonal tossed salad

CHEF'S SELECTION OF FRESH VEGETABLES AND POTATOES

DUTCH APPLE AND CINNAMON PIE
Served with fresh cream
MERINGUE GLACE
Vanilla ice-cream nestled between meringue shells served on mango coulis topped with whipped cream and maraschino cherry

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

£27.00

SAMPLE DINNER MENU 6

MELON PEARL COCKTAIL NORMANDY
Pearls of honeydew melon drizzled with apple sour and ginger syrup
SOUSED HERRING AND PRAWN SALAD
Cold Scottish herring with prawns in a light tomato and herb sauce

CREME ALEXANDER
Cream of lentil soup made with a ham and vegetable stock
LEEK AND POTATO SOUP
Traditional onion, leek and potato soup finished with chopped parsley

ROAST SCOTCH BEEF BALMORAL
Prime roast beef with an onion, mushroom and whisky sauce
SUPREME OF CHICKEN PRINCE CHARLES EDWARD STEWART
Breast of chicken cooked in a Drambuie and cream sauce served with tomato stuffed with traditional haggis
VEGETABLE TARTLET
Tartlet filled with seasonal vegetables in a tomato sauce topped with mozzarella cheese
SALAD NICOISE
Crisp salad leaves, diced potato, green beans, flaked tuna, diced egg, tomato and anchovies drizzled with French dressing and black olives

CHEF'S SELECTION OF FRESH VEGETABLES AND POTATOES

CHERRY JUBILEE
Vanilla ice cream topped with hot black cherries flavoured with cherry brandy
PROFITEROLES AND CHOCOLATE SAUCE
Choux buns filled with fresh cream served on a puddle of chocolate sauce

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

£28.00

SAMPLE DINNER MENU 7

SMOKED DUCK BREAST AND REDCURRANT JELLY
Cold sliced smoked duck breast, redcurrant jelly and seasonal salad
AVOCADO SICILIAN COCKTAIL
Avocado, melon, orange and grapefruit segments bound in natural yoghurt

POTAGE CULTIVATEUR
Seasonal vegetable broth
CREAM OF BERMUDA SOUP
Cream of onion and ham soup finished with chopped herbs

FILLET OF LAMB EN CROUTE
Lamb fillet and haggis wrapped in puff pastry served with piquant sauce
POACHED DARNE OF SALMON KEYWEST
Darne of salmon served with a lime Hollandaise sauce
VEGETARIAN FAJITAS
Stir-fried vegetables wrapped in a flour tortilla served on a bed of rice with a spicy tomato sauce
COLD HOMEBAKED GAMMON AMERICAN
Home baked gammon cornet filled with a cream cheese and pineapple and tossed seasonal salad

CHEF'S SELECTION OF FRESH VEGETABLES AND POTATOES

SWAN LAKE
Choux pastry swan filled with cream served on a puddle of chocolate sauce
COUPE BANOFFI
Toffee and vanilla ice with sliced bananas topped with banoffi sauce, cream and crushed brandy snaps

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

£29.00

SAMPLE DINNER MENU 8

NORWEGIAN PRAWN COCKTAIL MARIE ROSE
Succulent prawns bound in Marie Rose sauce served on a chiffonade of lettuce
TOMATO WALDERSEE
Vandyke tomato stuffed with a homemade pate served with tossed salad

CREAM OF BROCCOLI AND STILTON SOUP
Homemade broccoli, blue cheese and cream soup
TRADITIONAL CHICKEN BROTH
Vegetable, chicken and rice soup

POACHED SALMON FILLET CHAMPIGNON
Scotch fillet of salmon poached in court-bouillon served with mushroom, onion and cream sauce
ROAST BREAST OF DUCKLING BIGARDE
Breast of duck served with an orange sauce garnished with orange segments and cherries
VEGETABLE MOUSSAKA
Spicy quorn mince between layers of tomato, aubergines and potato topped with a rich cheese sauce
COLD ROAST SCOTCH BEEF SALAD
Roast Scotch beef served with seasonal salad

CHEF'S SELECTION OF FRESH VEGETABLES AND POTATOES

STRAWBERRY ROMANOFF
Crushed meringue, fresh strawberries, strawberry ice cream, strawberry sauce topped with whipped cream
FRESH FRUIT BRANDY BASKET
Large brandy basket filled with fresh fruit topped with a swirl of cream served on creme Anglaise

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

SAMPLE MENUS (CONTINUED)

£30.00

SAMPLE DINNER MENU 9

PATE LEAPARK
Chef's homemade chicken liver pate served with crisp bread & seasonal salad
ANTIPASTO SALAD
A selection of Italian meat comprising crudo, coppa di parma & salami milano

CULLEN SKINK
A creamy smoked haddock, onion and potato soup
CREAM OF TOMATO AND MINT SOUP
Homemade cream of tomato soup finished with a hint of mint and a swirl of fresh cream

ROAST HAUNCH OF VENISON BUNNAHABHAIN
Roast haunch of highland venison in a redcurrant, coriander and claret sauce
ESCALOPE OF PORK PRIMEURS
Pork medallions in a mixed pepper, white wine and cream sauce
PENNE PASTA FLORENTINE
Penne pasta entwined with cheese and wild grain mustard in a cream sauce speckled with basil leaves and shaved parmesan
COLD CALYPSO SALAD
Julienne of homebaked gammon, orange slices & raisins with a seasonal salad

CHEF'S SELECTION OF FRESH VEGETABLES AND POTATOES

LEMON MERINGUE PIE
Lemon meringue pie served with fresh cream
ULTIMATE INDULGENCE
Toffee fudge and ferrero ice cream laced with Bailey's Irish cream topped with Ferrero Rocher and whipped cream

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

£30.50

SAMPLE DINNER MENU 10

SCOTCH SMOKED FISH PLATTER
Flaked mackerel, trout and smoked salmon on a bed of mixed salad leaves and cherry tomatoes, drizzled with vinaigrette

HAGGIS BEN LOMOND
(PIPING ADDRESSED - EXTRA)
Haggis with a Drambuie and cream sauce

COCK A LEEKIE SOUP
Traditional onion, leek, potato, chicken and prune soup

ROAST HAUNCH OF VENISON BUNNAHABHAIN
Roast haunch of highland venison in a redcurrant, coriander and claret sauce
SUPREME OF CHICKEN CRANNACHAN STYLE
Breast of chicken in a white wine sauce with toasted oats and honey
VEGETARIAN GLENGARRY
Pastry case filled with seasonal vegetables and a vegetarian red wine sauce
COLD PRIME SCOTCH ROAST BEEF AND SEASONAL SALAD

CHEF'S SELECTION OF FRESH VEGETABLES AND POTATOES

FLORA'S DELIGHT
Layers of crushed shortbread and strawberries with a Glayva flavoured cream
COUPE DUNDEE
Vanilla ice, orange segments and sultanas smothered with an orange sauce

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

£31.00

SAMPLE DINNER MENU 11

SMOKED SALMON AND PRAWN PARCELS
Succulent prawns in a rich Marie Rose sauce encased in sliced smoked salmon garnished with salad leaves and cherry tomatoes
CROWN OF OGEN MELON MIDORI
Crown of melon filled with soft fruits drizzled with a midori syrup

CREME ROYALE
Cream of vegetable soup served with chopped herbs and cream
LENTIL AND TARRAGON BROTH
Homemade lentil broth flavoured with fresh chopped tarragon

SCOTCH SIRLOIN STEAK CAFE DU PARIS
Sirloin steak in an onion, tomato and cream sauce
SUPREME OF CHICKEN A LA ROMANA
Breast of chicken cooked in a sage, onion and Marsala wine sauce garnished with julienne of Parma ham
VEGETABLE STROGANOFF
A melody of vegetables in a paprika, mustard and red wine sauce finished with brandy and cream served with rice
COLD ROAST TURKEY BREAST AND WALDORF SALAD
Prime breast of turkey with walnut, apple and celery salad

CHEF'S SELECTION OF FRESH VEGETABLES AND POTATOES

CHOCOLATE ON CHOCOLATE MOUSSE
A light chocolate mousse with white chocolate sauce topped with cream
HONEYCOMB SENSATION
Honeycomb toffee and fudge ice-cream smothered in butterscotch sauce with chunks of honeycomb and fudge topped with a swirl of cream

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

£32.00

SAMPLE DINNER MENU 12

SELECTION OF HORS D'OEUVRES
Chef's selection of most popular cold starters - prawns, pate, herring, salmon, melon etc

CREME DUBARRY
Homemade cream of cauliflower soup swirled with cream & chopped parsley
GAME BROTH
Traditional game and vegetable soup

FILLET STEAK DIANE
Tenderised Scotch fillet steak in an onion, mushroom, French mustard, tomato, capers and red wine finished with cognac and fresh cream
SUPREME OF CHICKEN CHIMAY
Breast of chicken cooked in a smoked ham, mushroom and white wine sauce
STUFFED ITALIAN PEPPERS
Peppers stuffed with vegetables and rice topped with a cheese sauce
COLD TAY SALMON FILLET MAYONNAISE
Cold salmon fillet with piped mayonnaise served with a seasonal salad

CHEF'S SELECTION OF FRESH VEGETABLES AND POTATOES

BAKED ALASKA
Sponge, fruit and ice cream marinated in cognac topped with soft meringue baked in a hot oven
BISCUITS AND CHEESE
Savoury biscuits and chef's selection of cheese

CONA COFFEE SERVED WITH FRESH CREAM AND AFTER DINNER MINTS

Leapark Hotel

SAMPLE BUFFETS

£7.25

SAMPLE BUFFET 1

Selection Of Assorted Sandwiches (Including Vegetarian)
Sausage Rolls
Lattice Cheese Fingers
Bowls of Tortilla Chips And Nuts

Tea and Coffee with Shortbread
and of course Wedding Cake for your evening guests

£8.25

SAMPLE BUFFET 2

Selection of Assorted Sandwiches (Including Vegetarian)
Sausage Rolls
Lattice Cheese Fingers
Filled Tortilla Wraps
Homemade Cocktail Mince Pies
Bowls of Tortilla Chips And Nuts

Tea and Coffee with Shortbread
and of course Wedding Cake for your evening guests

Feel free to make a suggestion!

£9.25

SAMPLE BUFFET 3

Selection of Assorted Sandwiches (Including Vegetarian)
Sausage Rolls
Homemade Cheese and Onion Quiche
Lattice Cheese Fingers
Selection of Tortilla Wraps
Homemade Cocktail Mince Pies
Barbeque Chicken Wings
Bowls of Tortilla Chips And Nuts

Tea and Coffee with Shortbread
and of course Wedding Cake for your evening guests

£10.25

SAMPLE BUFFET 4

Selection of Assorted Sandwiches (Including Vegetarian)
Sausage Rolls
Finger Rolls
Tortilla Wraps
Homemade Cheese and Onion Quiche
Lattice Cheese Fingers
Homemade Cocktail Mince Pies
Southern Fried Chicken Drumsticks
Selection of Pizza Wedges
Bowls of Tortilla Chips and Nuts

Tea and Coffee with Shortbread
and of course Wedding Cake for your evening guests



£11.25

SAMPLE BUFFET 5

BBQ Spare Ribs
Pizza Wedges
Double Decker Sandwiches (Including Vegetarian)
Finger Rolls
Sausage Rolls
Homemade Cheese and Onion Quiche
Homemade Cocktail Mince Pies
Deep Fried Prawn Fritters
Tortilla Wraps
Assorted Canapes
Deep Fried Spicy Mozzarella Fingers
Danish Pastries
Bowls of Tortilla Chips and Nuts

Tea and Coffee with Shortbread
and of course Wedding Cake for your evening guests

OPTIONAL EXTRAS

Tiger Tail Prawns and Marie Rose Dip
Mini Pork Pies
Grosvenor Pie
Half Tomato Canape Selection
Scotch Eggs
Various Filled Tartlets
Chicken Quick Fries
Turkey Nuggets
Satay Fingers
Deep Fried Calimari
Deep Fried Seafood Selection
Mons Megs (Deep Fried Haggis and Blackpudding Balls)
Chinese Spring Rolls
Mozzarella Melts

Leapark Hotel

WEDDING DRINKS PACKAGES

As your guests arrive at the hotel, why not give them a welcolming drink while they wait on your arrival?
While enjoying the delicious menu of your choice, offer your guests a glass of wine with their meal.
Don't forget to give them a drink to toast your health and happiness!!

DRINKS PACKAGE ONE

£10.15 PER PERSON

RECEPTION DRINK

Spirit with mixer

or

Glass of Sparkling Wine

WINE WITH MEAL

One glass of house wine
per person

TOAST DRINK

Choice of drink

DRINKS PACKAGE TWO

£11.25 PER PERSON

RECEPTION DRINK

Wine punch/Sangria

or

Mulled Wine/Mulled Cider

WINE WITH MEAL

One glass of house wine
plus top up per person

TOAST DRINK

Choice of drink

or

Glass of sparkling wine

DRINKS PACKAGE THREE

£16.75 PER PERSON

RECEPTION DRINK

Champagne Fountain

or

Champagne Cocktail

WINE WITH MEAL

Two glasses of house wine
per person

TOAST DRINK

Choice of drink

or

Glass of champagne

DRINKS PACKAGE FOUR

£25.80 PER PERSON

RECEPTION DRINK

200ml bottle
of Moet & Chandon
per person

WINE WITH MEAL

Bottle of house wine
for every two persons

TOAST DRINK

Glass of champagne

Leapark Hotel

RECEPTION DRINKS

Choice of spirit with mixer

£3.05 per person

Sparkling Wine

£18.65 per bottle ~ 6 glasses per bottle

Glass of wine (175ml)

£15.35 per carafe ~ 6 glasses per carafe

Glass of mulled wine/cider

£3.10 per person

Wine punch (in a variety of colours)

£3.65 per person

Sangria

£3.55 per person

Non alcoholic fruit punch

£2.70 per person

Sparkling wine fountain

£18.65 per bottle ~ 6 glasses per bottle

Champagne fountain

£36.25 per bottle ~ 6 glasses per bottle

Champagne cocktail

(made with sparkling wine in a variety of colours)

£4.85 per person

200ml bottle of champagne with straw

£14.25 per person

WINE WITH MEAL

Our staff will be pleased to pour wine for your guests.
This saves placing bottles or carafes on the tables
and it ensures everyone receives their choice of red or white.

You can choose how much wine we serve to your guests,
one glass per person, one glass plus a top up,
two glasses, the choice is yours!

You can also choose whether you want to serve
bottles or carafes of house wine
or make your own choice from our wine list.

Bottle of house wine

£12.60 ~ 4 glasses per bottle

One litre carafe of house wine

£15.35 ~ 6 glasses per carafe

House sparkling wine

£18.65 ~ 6 glasses per bottle

House champagne

£36.25 ~ 6 glasses per bottle

Individual bottles of wine 187ml

£4.35

Choice of wines from our wine list
will receive 10% discount from normal prices

TOAST DRINKS

Choice of drink

£3.55

Glass sparkling wine per person

£18.65 per bottle ~ 6 glasses per bottle

Glass champagne per person

£36.25 per bottle ~ 6 glasses per bottle

Top up of house wine

£12.60 per bottle ~ 4 glasses per bottle

£15.35 per carafe ~ 6 glasses per carafe

