











The Towers,

Botany Avenue, Mansfield, Notts. NG18 5NG. www.towersdirect.co.uk







CONGRATULATIONS

For your forthcoming Wedding and please accept all our best wishes for your future happiness.

The Towers Banqueting Services can offer you the very best in hospitality for your special day, ensuring that both of you, and your guests remember this happy and memorable occasion.

Beautifully furnished and well maintained, The Towers is the perfect environment for a perfect wedding day.

A highly qualified, experienced and professional management team, ensure that the quality of food and service you receive is of the highest standard, allowing you to relax and host the best day of your life.

Thank you for your interest

Our current prices may increase if your wedding is booked for several months ahead. Please speak to the wedding co-ordinator to determine the dates of likely increases.







THE WEDDING PACKAGE

Included in the price of your Wedding Reception and Evening Buffet

Bottle of Asti Spumanti on Arrival for the Bride and Groom Cake Base & Knife Napkins to Complement Your Colour Scheme White Linen Tablecloths Bar Until Midnight

Tariff

Room Hire and Hire of Disco £575.00 (Saturdays)

£475.00 (Other days)

A discount of £100.00 is available for late bookings within 12 weeks.

Use of external disco is not permitted

Live Bands and Singers are accepted subject to terms and conditions. (9.45pm finish)

"Outside Catering"

Is permitted on all days.

Outside Catering access is from 6:15pm to setup.

Early access on all Outside Catering functions is subject to a £50.00 fee.

Bookings

A non-refundable deposit of £300.00 is required to secure your booking.



Email: vickywest@towersdirect.co.uk or scotthiggins@towersdirect.co.uk
Tel. 01623 654759 Fax: 01623 636961



MENU OPTIONS

Wedding Meal Planning

Please choose a maximum of two starters, two main courses or two sweets from the following menu options.

A three-course meal, including coffee, is priced at £26.50.

Our wedding coordinator will assist you in the planning process.

Please note that children under 12 are charged at half price.

With all weddings, we require a full pre-order for your guests. The most efficient way to produce this is to prepare a table plan for your guests. Have one envelope for each table and insert your place settings for individuals on that table within the envelope. On the rear of each place setting write on them what each person is having. (i.e. "S" for Soup, "B" for Beef, "C" for Chicken etc.







STARTERS

Choice of Homemade Soup

Roasted Vegetable Tomato & Basil Broccoli & Stilton

With Croutons and Herb Garnish

Nest of Melon with a Compote of Sweet Minted Strawberries, Drizzled with a Fruity Sauce

Prawn Cocktail

Chef's Pate & Cumberland Sauce

Creamy Garlic Mushrooms

Deep Fried Crispy Brie Wedges, served with a Sweet Apple and Beetroot Relish

Fresh Orange or Tomato Juice







MAIN COURSES

Roast Topside of Beef & Yorkshire Pudding, with a Rich Velvet Gravy

Roasted Leg of Pork, served with Stuffing and Bacon Sausage Roll.

Roast Chicken Breast & Bacon Roll

Sage & Onion Stuffing

Slow Braised Beef Steak, served in a Rich Garlic, Brandy & Pepercorn Sauce

Posh Chicken Curry, served with Rice

Slow Braised Fillet of Salmon

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF FRESH SEASONAL VEGETABLES AND POTATOES







VEGETARIAN MAIN COURSES

Char-grilled & Slow Cooked Garlic and Herb Vegetable Kebabs Served on a Vegetable Golden Savoury Rice

Sweet Potato, Spinach and Butternut Squash Bake
Layered Sweet Potato and Butternut Squash with a Wilted Spinach Puree
and a Smoked Cheese Sauce

Wild Mushroom Risotto

Slow Cooked Wild Mushrooms, Onion and Garlic with Risotto Rice, Finished with a White Wine Vegetable Stock Dash of Cream and a Good Helping of Parmesan Cheese

Please Note - If you have a particular vegetarian dish that you require,

We will be happy to prepare this for you.







Sweets

Chefs Home Made Bread & Butter Pudding With a Hint of Whiskey and Velvet Custard

Apple Pie Rich Apple Filling with Custard

Chocolate Fudge Cake

Fruit Cheesecake

Brownie Stack
Rich Chocolate Brownie

Lemon Meringue Pie
Zesty Lemon with Lashings of Meringue

Fresh Fruit Salad

Cheese & Biscuits Course (£2.75 Per Person Extra)







Hot Roast Cobs

Pick two from the following.

Beef, Pork, Ham Sausage, Bacon, Hot Dogs

£4.95 per person.

MINI BUFFET

Assorted Bread Rolls
Selection of Beef, Ham,
Tuna Mayo, Egg Mayo, Cheese
Salad Bowl
Sausage Rolls
Crisps, Nuts and Dips

£5.50 per person

EVENING BUFFET

Assorted Bread Rolls
Selection of Beef, Ham,
Tuna Mayo, Egg Mayo, Cheese
Salad Bowl
Sausage Rolls
Marinated Chicken Wings
Indian Selection
Onion Rings
Breaded Mushrooms
Potato Wedges
Cocktail Sausages
Crisps, Nuts and Dips

£8.50 per person

Buffet including Assorted Gateau and Cream £10.50 per person





Email: vickywest@towersdirect.co.uk or scotthiggins@towersdirect.co.uk or <a href="mailto:scott



Hot Buffet Menu

Starters can be added to this menu at a Cost of £4.50 per person.

Hot buffet Package – all hot dishes are served with accompaniments, hot new potatoes, salad, rice, garlic bread and bread rolls. Please select a maximum of two choices.

£12.50 per person

- Chilli Con Carne
- Lasagne
- Tomato Pasta Bake (V)
- Chicken Curry
- Shepherd's Pie
- Fish Pie
- Cajun Chicken
- Sweet & Sour Pork
- Stilton Creamy Mushrooms (V)

ADDITIONAL OPTIONS

Chips or wedges £1.50 per person

Include Mediterranean Selection £0.75 per item per person

HOT PIZZA, GARLIC BREAD, MEDITERRANEAN SALAD, PASTA & RICE SALAD

Speciality Dessert selection £3.75 per person



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Canapé Menu

Choose any four for £5.95, six for £7.95 and eight for £9.95 per guest.

- Avocado Cheese Pate
- Stuffed Eggs
- Mini Greek Kebabs
- Maryland Crab Cakes
- Sweet Onion Tartlets
- Spinach & Salmon Roulade
- Smoked Salmon & Cream Cheese
- Chicken & Brandy Pate
- Thai Battered Prawns
- Cheesy Bacon Bites
- Stilton Mushroom Ciabata
- Spinach & Chick Pea Bites
- Mini Burger
- Mini Meat Balls
- Cream Cheese & Pineapple Bites

Additional Options

Speciality Dessert selection (Enquire for details)







The following Drinks Packages have been designed to offer you the best choice and value.

A) £7.95 per person Bucks Fizz On Arrival

One Glass of Red, Rose or White House Wine

Sparkling Wine For The Toast

B) £8.50 per person Bucks Fizz On Arrival

Two Glasses of Red, Rose or White House Wine

Sparkling Wine For The Toast

<u>Wine</u> A selection of quality red, rose and white wines are available from our wine menu.

<u>Chair Covers</u> are available at £2.00 per chair and include the colour sash.

<u>Balloons</u> can be provided at £5.99 per bunch. This includes three balloons weights and strings. All to match your colour scheme.







FUNCTION COST PLANNER

<u>Item</u>	Description	Quantity	Cost per Item	<u>Total</u>
1	Room Hire			
2	Disco			
3	Adult Meals			
4	Child Meals			
5	Drinks Package			
6	Chair Covers		£2.00 per	
			chair	
7	Balloons		£5.99 per	
			bunch	
8	Evening Buffet			
9				
10				
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				
TOTAL				

<u>Notes</u>		
Menu Choice		
Starters, 1	, 2	
Mains, 1		
Sweets, 1	, 2	







Notes







BOOKING FORM

Date of Function :- / / 20				
Room:- Upper / Lower				
Type of Function: - Wedding / Birthday / Christening / Other				
Number of Guests : Daytime				
Evening				
Disco Required:- Yes / No				
Food Requirements :-				
Customer Details				
<u>Name</u> : Signed				
Address: Dated				
Telephone:Daytime				
Telephone :				
Own Caters I fully accept responsibility for the food that I serve at my function. I				

Deposit Paid	£	//20
Additional Money Paid	£	- / /20
-	£	//20
	£	- / /20
Total Paid	£	//20
Signed Customer		





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Standard Terms and Conditions

All bookings must be made either in person or by a telephone call.

Confirmation is required within fourteen days with a non-refundable deposit payment of £300.00 or full amount due.

Payment terms & cancellations.

For all bookings full payment is required 8 weeks prior to event.

Should full payment not be made by that time then The Towers reserve the right to cancel the booking and retain the deposit payment.

In addition should customers wish to cancel their bookings then cancellation charges may apply as follow:

2 months or over from date of function/meal loss of deposit
Up to 2 months from the date of function/meal
Up to 1 month from the date of function/meal
Up to 1 week from the date of function/meal
100% of the sale price.

Cancellation will only be accepted if proved in writing The Towers reserve the right to cancel any booking without notice at any time.

To change a booking a £25.00 fee is charged.

Refusal of admission/customer conduct/damages.

Whilst on the premises, customers must conduct themselves in a satisfactory manner at all times. The Towers reserve the right to ask customers to leave the premises at any time should they appear to be unfit to be on the premises, for example under the influence of alcohol or drugs. Any damage to The Towers premises and/or fixtures and fittings will be deemed the responsibility of the customer & payment will be required for replacement/repair.

The Towers does not allow any drinks (alcoholic or otherwise) not purchased from our bars to be consumed on our premises.

LIVE BANDS AND SINGERS

Full PAT testing certificates must be provided for all equipment used at the venue. A comprehensive Third Party Liability insurance policy must be provided prior to the event.

All entertainment of this nature must be put through our sound monitoring equipment. In all instances the entertainment of this nature should finish at 9:45 pm.

Outside Catering

All outside caterers must provide a comprehensive Third Party Liability insurance policy prior to the event. A sign must be placed on the food area to clearly indicate that the food is not provided by The Towers. All food must be placed out no more than 1 hour prior to serving. No equipment, plates cutlery or storage will be provided for outside catering and any dishes or equipment left after the event will be disposed of and the relevant cost passed on. If electricity is required for any equipment a full PAT testing certificates must be provided prior to the event. A small electricity levy will be charged. A disclaimer must be signed accepting full responsibility for all food provided for your guests and must be clearly displayed for your guests to see.

The Towers does not allow anything to be stuck to our walls or other surfaces. No candles or naked flames are allowed.

Price Increases

If your function is several months ahead, The Towers reserves the right to increase the cost of the function to reflect rising supplier costs.



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