



ASTON HALL
HOTEL & RESTAURANT

Weddings
2023/24



BOOKING YOUR SPECIAL DAY

You can provisionally hold your special date for three weeks, after this time we require a deposit payment of £1000.00 (£1750.00 for Blissful Love package) which is non-refundable and non-transferable. Following the deposit payment, a contract terms and conditions will be issued which must be signed and returned within two weeks. Once we have received the deposit and signed contracts your Wedding will be confirmed.

You are more than welcome at any time to make an appointment to visit us, should you require any further assistance or information.

We will contact you eight to ten weeks prior to your Wedding to organise a final detail meeting where all areas will be covered. The final balance is due four weeks before your Wedding.

Please note, you are responsible for applying to the registrar to book your civil ceremony and all fees relating to this. Further information is available from the Rotherham Registry Office on 01709 823543. If you would prefer a church ceremony, Aston All Saints Church is just a stone's throw away. Please call 01142873780.

Please note we can accommodate more than one wedding per day. If you would like to enquire about exclusivity then please contact us.

ENTERTAINMENT

Our Resident DJ is available to hire at a cost of £300.00 if not included in your package.

OUTDOOR CEREMONIES

We are licenced for outdoor ceremonies in the beautiful Pagoda on the front lawns of the hotel. This is still booked through Rotherham Registrars and you will need to make them aware on booking that you wish to have your ceremony outside. The hire of the Pagoda is £200.00 extra. As we cannot control the weather there is a chance that your ceremony may take place inside. This decision is made by the registrars on the day.

Please note outdoor ceremonies are only available between 1st April and 30th September. Price is for up to 120 guests, extra guests may be accommodated and at an extra charge.

ACCOMMODATION

The hotel offers 52 bedrooms, all with en-suite facilities. A preferential accommodation rate is available for all your guests wishing to stay at the hotel.

Please note that we have a no confetti policy – should confetti be thrown or used in the grounds, a £150.00 clean up charge will be incurred and must be settled before departure.

Contact our Wedding & Events Coordinators

Tel: 01142 872309

Email: sales@astonhallhotel.co.uk

Visit: www.astonhallhotel.co.uk

A VENUE FOR ALL SEASONS

Your package includes:

- Function room hire
- 40 day guests for the wedding breakfast
- 70 guests for the evening reception
- Complimentary function room hire
(Civil ceremony room hire charge is an extra £200)
- Bucks fizz or bottle of beer on arrival/after ceremony
- Can add canapés on for £2.00 per person
- Wedding breakfast – afternoon tea or three course meal
with coffee & after dinner mints
- One glass of wine/fizz for toast

Evening buffet

- Superior bedroom for the wedding couple
(with early check in available from 12pm)

With our compliments:

- The service of one of the Wedding Coordinators
- Use of the hotel easel for table plans
- Master of ceremonies and dedicated staff to provide you
and your guests with the ultimate service experience.
- Red or white carpet for wedding arrival or civil ceremony
- Crisp white table linen, crockery and glassware,
small coloured sash for the chair covers x40
- Cake stand and knife
- Use of the picturesque grounds for wedding photographs
- Preferential accommodation rates for you and your guests

£3,495

Lagonda & Virage

Monday to Thursday (all year round)

Friday & Sunday in April | Sunday in October

Extra Day Guests - £50.00 per adult £25.00 per child

Extra Evening Guests - £15.50 per person

MENU

All Seasons and Winter Wonderland Package

Please choose one starter, one main and one dessert option for all your guests in your party. Coffee and chocolate mints are included. Add canapés on for £2.00 per canapé. We can cater for vegetarian/vegan/dietary requirements – please just ask.

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STARTER

Homemade Soup

Please make your choice of one soup from the selection on page 10

Mini Fish & Chips

with mushy peas and 'chip shop' curry sauce

Goat's Cheese Arancini Ball

with rich tomato sauce

Yorkshire Ham Hock Terrine

with homemade chutney and toasted mini onion bread

MAINS

Eight Hour Feather Blade of Beef

*with creamy mashed potato, homemade Yorkshire pudding,
honey roast root vegetables and rich pan gravy*

Chicken & Mushroom Pie

with homemade chips or mashed potato and mushy peas

Roast Salmon

with chive mash, broccoli, white wine and prawn cream sauce

Vegetarian Option

Please make your choice of one soup from the selection on page 11

DESSERT

Chocolate & Mint Mousse

Chantilly cream and a chocolate chip cookie

Bakewell Pudding

with custard or vanilla ice cream

Baileys Cheesecake

with toffee sauce, chantilly cream

Aston Mess

crushed meringue, Chantilly cream and summer berries

EVENING BUFFET

- Selection of Homemade Sandwiches and Wraps
- Selection of Salads and Pastas
- Spicy Potato Wedges
- Breaded Chicken Goujons
- Homemade Sausage Rolls
- Selection of Pizzas

WINTER WONDERLAND

Your package includes:

- Function room hire
- 40 day guests for the wedding breakfast
- 70 guests for the evening reception
- Complimentary function room hire
(Civil ceremony room hire charge is an extra £200)
- Bucks fizz or bottle of beer on arrival/after ceremony
- Can add canapés on for £2.00 per person
- Wedding breakfast – afternoon tea or three course meal with coffee & after dinner mints
- One glass of wine/fizz for toast
- Evening buffet
- Superior bedroom for the wedding couple
(with early check in available from 12pm)

With our compliments:

- The service of one of the Wedding Coordinators
- Use of the hotel easel for table plans
- Master of ceremonies and dedicated staff to provide you and your guests with the ultimate service experience
- Red or white carpet for wedding arrival or civil ceremony
- Crisp white table linen, crockery and glassware, small coloured sash for the chair covers x40
- Cake stand and knife
- Use of the picturesque grounds for wedding photographs
- Preferential accommodation rates for you and your guests

£3,795

Friday, Saturday and Sunday - November to March
(£200.00 Saturday upgrade)

Both available in Lagonda & Virage
(December will vary due to Christmas events)

Extra Day Guests - £50.00 per adult £25.00 per child

Extra Evening Guests - £15.50 per person

BLISSFUL LOVE PACKAGE

Your package includes:

- Canapés on arrival (2x per person)
- Prosecco & strawberries or bottle of beer on arrival after the ceremony
- Wedding breakfast – three course meal with coffee & mints
- Two glasses of house wine per person – during the wedding breakfast
- One glass of Prosecco or Rose Prosecco per person to toast
- Evening buffet – choose from one of the buffets from page 14 onwards
(upgrade charges may apply)
- Function room hire – civil ceremony room hire charge is an extra £200.00
- The services of one of our Wedding Coordinators
- DJ for the evening reception
- Luxury bedroom for the wedding couple
with early check in available from 12pm on the day

With our compliments:

- The service of one of the Wedding Coordinators
- Use of the hotel easel for table plans
- Master of ceremonies and dedicated staff to provide you and your guests with the ultimate service experience
- Red or White carpet for wedding arrival or civil ceremony
- Crisp white table linen, crockery and glassware, small coloured sash for the chair covers
- Cake stand and knife
- Use of the picturesque grounds for wedding photographs
- Preferential accommodation rates for you and your guests

MAY TO OCTOBER
FRIDAYS

£7495.00

60 Day Guests
90 Evening Guests

MAY TO OCTOBER
SATURDAYS

£8795.00

70 Day Guests
120 Evening Guests

MAY TO SEPTEMBER
SUNDAYS **

£5995.00

40 Day Guests
70 Evening Guests

Extra Guests can be added to this package for
£65.50 per adult and £32.75 per child.

Extra Evening Guests charged at £19.95 per person.

* Also Saturdays in April ** Bank holiday Sundays are classed as Saturday prices



CANAPE SELECTION

Only the finest ingredients are used to produce our canapés, making them the perfect addition to complement your drinks reception.

£2.00 per canapé for the All Seasons and Winter Wonderland package

Your package includes:

Please choose 2 from the selection below:

Mini Yorkshire Pudding with Pulled Braised Beef

Mini Fish & Chips

Mini Cheeseburger with Ketchup & American Mustard

Goat's Cheese, Tomato Jam & Pesto Bruschetta

Oriental Spring Rolls with Sweet Chilli Dip

Thai Fishcake with Chilli Jam

Selection of Mini Quiches
Cheese & Onion, Ham, Cheese & Tomato

Mini Cottage Pie Tartlet

Mini Double Chocolate Brownie

Macaroons

Chocolate Dipped Strawberries (seasonal)

Mini Scone with Strawberry Jam and Whipped Cream

LUXURY BRIDAL BITES

This package is designed for the Bride and her Bridesmaids to have a pre-wedding bite to eat. Delivered to the Bridal Suite on the day of your wedding at a time of your choice.

Includes the following:

A glass of Prosecco & Strawberries

A selection of sandwiches

A selection of sweet treats

Orange juice

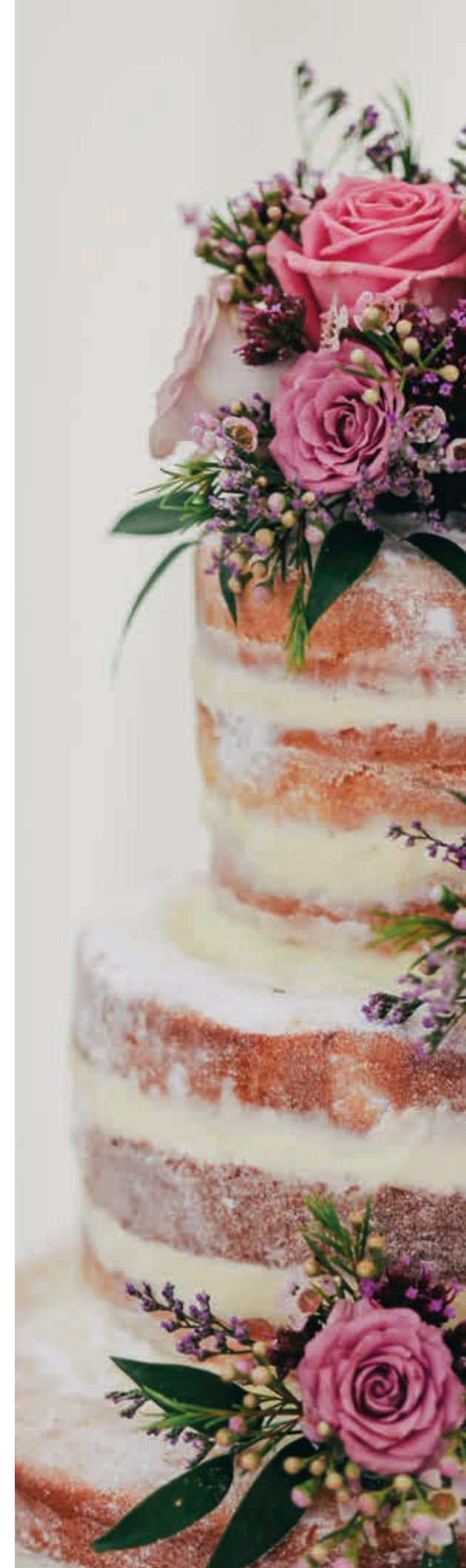
£11.95 per person

CHEESE CAKE

Whether in place of the traditional wedding cake; as an additional course for your wedding breakfast, or as part of an evening buffet, our cheese wedding cake never fails to impress!

A four tiered tower of Yorkshire Cheese served with Homemade Chutney, Grapes, Celery, Apple, Walnuts and Traditional Biscuits. Serves approximately 100 guests

£250.00





WEDDING BREAKFAST MENU

Please choose one meat/fish starter, one vegetarian starter, two meat/fish mains plus one vegetarian main, and two desserts from the list below. Send your selected choices out with your invites – all guests are required to pre order.

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HOMEMADE SOUPS

All served with herb croutons

Vine Ripened Tomato with a drizzle of Basil Oil

Roast Sweet Potato & Butternut Squash

Cream of Country Vegetable

Pea & Ham Hock with English Garden Mint infused Crème Fraiche

Carrot & Fresh Coriander

Traditional Leek & Potato

STARTERS

Ham Hock & Smoked Applewood Terrine

with watercress salad, homemade chutney and toasted onion bread

Atlantic Prawn & Smoked Salmon Cocktail

with sundried tomatoes, cucumber salsa, baby gem lettuce and Marie Rose sauce

Chargrilled Lamb Chop

with warm style Greek salad

Italian Caprese Salad

buffalo mozzarella & cherry tomatoes with rocket and basil oil

Salmon Fishcake

with buttered spinach and a lemon & chive butter

Chicken Caesar Salad & Crispy Bacon

with anchovies, romaine lettuce, homemade croutons and Caesar dressing

Sautéed Garlic Mushrooms

on toasted ciabatta

Crispy Hosin Duck

with spring onion, cucumber and leek salad

Oak Smoked Salmon Bruschetta

with garlic cream cheese & sundried tomatoes

Trio of Melon

honeydew, galia and watermelon, served with mojito syrup and lemon sorbet

MAINS

Eight Hour Braised Feather Blade of Beef

with homemade Yorkshire pudding, thyme roast potatoes and rich pan gravy

Seasonal Herb Roast Chicken Breast

with sage & onion stuffing, homemade Yorkshire pudding, fondant potato and sage gravy

Derbyshire Pork Loin

with mustard & chive mash, Yorkshire pudding, cider & apple gravy

Slow Cooked Lamb Shank

with rosemary mash and lamb jus

Roasted Line Caught Seabass

with saffron crushed new potatoes and seafood cream sauce

Garlic & Rosemary Marinated Lamb Rump

with dauphinoise potatoes and mint jus

Roast Salmon

with chive mash, prawn & champagne chervil velouté

Trio of Sausages

with colcannon mash and red onion gravy

Homemade Pie – please choose one from the selection below

all served with chips, mushy peas & gravy

Chicken & Leek | Steak & Ale | Lamb & Mint

VEGETARIAN MAIN COURSES

Vegan Cornish Pasty

with mash, wild mushrooms, caramelised onion and gravy

Sweet Potato, Wensleydale and Cranberry Pie

with Lyonnaise new potatoes, wholegrain mustard sauce

Wild Mushroom Carbonara

with homemade garlic bread

Roast Vegetable & Brie Puff Pastry Tart

with house salad, balsamic glaze and basil oil

Please choose two side dishes to accompany your main course

Honey Roasted Root Vegetables

Creamed Cabbage & Bacon

Buttered Cauliflower & Broccoli

Cauliflower Cheese





HOMEMADE DESSERTS

Zesty Citrus Tart

with raspberry sorbet and raspberry coulis

Sticky Toffee Pudding

with butterscotch sauce and vanilla pod ice cream

Bakewell Tart

with toasted almonds, crème anglaise and raspberry ripple ice cream

Double Chocolate Brownie

with white chocolate and vanilla ice cream and hot chocolate sauce

Banoffee Pie

biscuit base, toffee sauce, fresh banana, whipped cream and toffee pieces

'Aston Mess'

crushed meringue, Chantilly cream and summer berries

Baked New York Cheesecake

with blueberry compote and blueberry syrup

Classic Tiramisu

layers of fresh sponge with fresh cream, topped with coffee beans and coffee syrup

Classic Vanilla Crème Brulee

with shortbread biscuits and fresh fruit

Chocolate & Mint Mousse

Chantilly cream and double chocolate chip cookie

HOT BEVERAGES

Coffee, Tea & After Dinner Mints

Homemade fudge (supplement - £2.00 per person)

TRADITIONAL AFTERNOON TEA WEDDING BREAKFAST

For an alternative option to the classic three course wedding breakfast, why not try our vintage inspired afternoon tea wedding breakfast?

This consists of the following...

Plain or Fruit Scone | Cheese Scone
Clotted & Whipped Cream | Strawberry Jam

Selection of Sandwiches

*Ham | Cheese Savoury | Smoked Salmon & Cream Cheese |
Cucumber | Tuna & Sweetcorn | Egg Mayonnaise*

Homemade Quiches | Sausage Rolls | Selection of Desserts
Selection of Tea & Coffee | Fresh Juices

CHILDREN'S MENU

We can offer the below menu, or half portions of the wedding breakfast for children, 12 years old and under. Please choose either one starter, one main and one dessert for all children in your party, or the children's picnic.

STARTER

(CHOOSE 1)

Tomato Soup

Seasonal Melon with Mini Strawberry Smoothie

Three Cheese Garlic Bread

Homemade Yorkshire Pudding & Gravy

MAIN COURSE

(CHOOSE 1)

Vegetable Pasta with homemade Tomato & Basil Sauce

Battered Fish Goujons, Fries & Garden Peas

Breaded Chicken Goujons, Fries & Beans

Sausage, Mash & Gravy

DESSERT

(CHOOSE 1)

Coca-Cola Jelly, Vanilla Ice Cream and Cola Bottles

Selection of Ice Cream with Flakes and Wafers

Chocolate Fudge Cake with Vanilla Ice Cream

Homemade Smartie Cookie Ice Cream Sandwich





EVENING BUFFETS

We strongly advise that you cater for 100% of your evening guests, however if you wish you can cater for a minimum of 80%. Please note that we are unable to provide more food on the evening if this runs out.

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FINGER BUFFET

Please choose 3 hot options:

Salt & Chilli Chicken Wings	Garlic King Prawns
Homemade Sausage Rolls	Breaded Fish Goujons
Lamb Koftas & Kebabs	Selection of Stone Baked Pizzas
Southern Fried Chicken	Vegetarian & Duck Spring Rolls
Hickory BBQ Ribs	Tomato & Red Onion Bruschettas
Mini Burgers	Selection of Vegetarian Tarts

Please choose two cold options:

Chicken Caesar Salad	Cold Meats & Cheese Platter
Selection of Sandwiches & Wraps	Greek Salad
Tortilla Chips with Salsa, Sour Cream & Guacamole	Homemade Coleslaw
Tomato & Mozzarella Salad	Smoked Salmon Salad

Please choose one side option:

Onion Rings	Rosemary Salted New Potatoes
Skinny Fries	Sweet Potato Fries
Spicy Potato Wedges	Jacket Potatoes

*Included in the Blissful Love Package.
£4.50 supplement for the All Seasons and Winter Wonderland Package*



BARBEQUE BUFFET

Please choose 4 options:

Aston Cheeseburger	Cumberland Sausages
Cajun Chicken Fillet	Pork Loin with Chinese Five Spice
Garlic King Prawns	4oz Sirloin Steak
Vegetable Kebabs	Lamb Cutlet
Lamb Kebabs	Grilled Halloumi

The following sides are included:

Jacket Potatoes | Corn on the Cob
Selection of Salads and Pastas | Bread Buns | Selection of Dips

*£3.00 supplement for the Blissful Love Package
£7.45 supplement for the All Seasons and Winter Wonderland Package*



HOG ROAST BUFFET

Full Hog Roast	House Salad
Bread Cakes	Roast Potatoes or Wedges
Stuffing	Homemade Coleslaw
Apple Sauce	Potato Salad

*Included in the Blissful Love Package
£4.45 supplement for the All Seasons and Winter Wonderland Package*

BUFFETS FROM AROUND THE WORLD

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Choose your destination, 1x of the buffets below:

YORKSHIRE

Selection of Yorkshire Cheeses, with fruit, Chutney, Celery & Crackers
Homemade Sausage Rolls, Pork Pies and Scotch Eggs
Selection of Cured Meats, Ham, Beef & Chicken

MEXICAN

Refried Beans | BBQ Torn Chicken | Spiced Rice | Soft Tortillas
Cajun Peppers & Onions | Sour Cream, Salsa & Guacamole

AMERICAN

Burgers | Louisiana Hot Wings | Fries
Hot Dogs with Caramelised Onions & American Mustard
Mac & Cheese | Baby Back Ribs

CHIPPY

Fish Goujons | Chips | Mushy Peas | Curry Sauce
Battered Sausages | Bread & Butter

*All the above buffets included in the Blissful Love Package.
£4.50 per person upgrade for the All Seasons
and Winter Wonderland Package*

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LATE NIGHT SNACKS

Why not add a little bit of something later in the evening for your guests to nibble on? Our late night snacks are a great way of soaking up the drinks, keeping you and your guests happy while you dance the night away! Served until 11.30pm at a time of your choice. Based on a minimum of 40 guests

Choose one option from the below:

Sausage or Bacon Sarnies - £5.00 per person
Nachos - £5.00 per person | Dirty Fries - £5.00 per person
Mixed Kebabs - £5.00 per person

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OPTIONAL DESSERTS

Why not have a selection of homemade desserts to complement your evening buffet?

£3.50 per person, based on a minimum of 50 guests

DRINKS UPGRADES

*Please choose from any of our drinks upgrades. Purple prices are the upgrade costs for the All Seasons and Winter Wonderland Package and the pink prices are the upgrades for the Blissful Love Package.
All prices are per person.*

DRINKS ON ARRIVAL

Bucks Fizz	£2.75 / Included
Bottles of Carlsberg Export or Corona	£1.50 / Included
Bottles of Peroni	£2.00 / Included
Bottles of Kopperberg	£2.75 / £1.25
Prosecco & Strawberries	£2.25 / Included
Rose Prosecco	£2.50 / Included
Bellinis (Various Flavours)	£3.25 / £1.50
House Champagne	£7.25 / £4.50
Gordon's & Fever Tree Tonic	£3.25 / £1.50
Gordon's Pink & Lemonade	£3.25 / £1.50
Hendrick's & Elderflower Tonic	£4.25 / £2.50
Mojitos	£5.50 / £3.25
Kir Royal	£5.50 / £3.25

TOAST DRINKS

Sparkling Wine	£5.25 / Included
Prosecco (upgrade from sparkling)	£1.25 / Included
Rose Prosecco (upgrade from sparkling)	£1.75 / Included
House Champagne (upgrade from sparkling)	£4.00 / £3.00

EXTRAS

Kids Drinks Package	£5.75 / £2.25
<i>Includes fruit shoot or J20 for arrival, fruit shoot or J20 during the meal and appletiser for toast drink</i>	
Tea & Coffee with evening buffet	£1.95 / £1.95
Prosecco & Strawberries	£5.50 / £5.50
<i>Served just before the Bride & Grooms first dance</i>	

WINE

1 glass of house wine	£4.00 / Included
2 glasses of house wine	£7.50 / Included
Upgrade to 2 glasses of Pinot Grigio	£4.25 / £2.50
Upgrade to 2 glasses of Sauvignon Blanc	£4.25 / £2.50
Upgrade to 2 glasses of Merlot	£4.25 / £2.50
Upgrade to 2 glasses of Rioja	£4.25 / £2.50
Upgrade to Zinfandel Rose	£4.25 / £2.50

BRIDAL CHECKLIST

12 – 18 MONTHS TO GO

- ☐ Decide on a date for the wedding
- ☐ Make a provisional booking with the hotel
- ☐ Book a church or civil ceremony with Rotherham registrars
- ☐ Confirm your venue by paying the deposit
- ☐ Decide on Bridesmaids, the best man and ushers to help plan your special day
- ☐ Choose your wedding dress
- ☐ Order invitations and stationary
- ☐ Book your photographer/videographer
- ☐ Send out 'save the dates'
- ☐ Book your hairdresser and make up artist
- ☐ Decide on the colour theme for your wedding
- ☐ Choose the centrepieces and book a venue dresser

6 MONTHS TO GO

- ☐ Book the cars and any other transport
- ☐ Order your wedding cake
- ☐ Choose your bridal accessories such as shoes and jewellery
- ☐ Choose the grooms outfit
- ☐ Choose your bridesmaids dresses
- ☐ Arrange suit hire for the best man, ushers and the father of the Bride
- ☐ Choose your wedding rings
- ☐ Book your florist

2 TO 4 MONTHS

- ☐ Send out your invitations
- ☐ Make a final details appointment with the hotel to confirm details such as menus, table plans and final numbers etc...

10 TO 12 WEEKS TO GO

- ☐ Amend your guest list using invitation replies
- ☐ Have the final details appointment with the hotel
- ☐ Confirm all travel arrangements and overnight accommodation

4 WEEKS TO GO

- ☐ Make the hotel aware of any final amendments such as additional guests or guests that have dropped out
- ☐ Give the hotel the final table plan
- ☐ Give the florist final numbers for things such as buttonholes and bouquets etc
- ☐ Confirm all the final details with your photographers/transport etc
- ☐ Write 'Thank You' notes and keep a list of 'who sent what'
- ☐ Final wedding dress fitting
- ☐ Final balance to be paid by the hotel
- ☐ Hair and makeup trial
- ☐ Choose any gifts for the bridesmaids and other guests who have helped out, plus favours for the tables
- ☐ Don't forget the Hen night and Stag night

1 WEEK TO GO

- ☐ Pamper yourself – get your nails done, spray tan etc..
- ☐ Meet with your Bridesmaids, Best Men and Ushers to finalise arrangements

*Then relax and enjoy your special day
with family & friends...*

TERMS & CONDITIONS

THE CONTRACT

All enquiries are dealt with and thereafter processed by the hotel completing a Contract Form, a copy of which will be sent to the client(s) within 5 working days of the date of intimation by the client(s) of confirmation of the booking. The client(s) shall be obliged to respond in writing by signing and returning the contract within 5 working days of the receipt. The date of receipt shall be deemed to be 48 hours after the Postmark.

PAYMENT

Payment is due in full 28 days before the date of the event/wedding. The invoice will reflect the total indebtedness then known and due to the Hotel, but subject however to the continuing liability of the client(s) to make Payment for any items which may then not (or the value of which) may not be known to the Hotel and which relate to the contract.

Payment terms may be varied only by agreement with the Hotel in writing. Failure to pay on time will result in interest running at the rate of 4% per annum above Bank of England base ending rate from the due date.

Any queries on any invoice must be raised within 5 working days of the date of the invoice. Should any such queries remain unresolved within 3 working days thereafter it will be the obligation of the client(s) to make immediate payment of the undisputed amount as provided for in (a) above.

The Hotel reserves the right to withdraw credit facilities, which may be in existence without explanation.

If payment is made in cash the hotel requires a credit card to pre-authorise for 50% of the full value of the event or a cash deposit of that amount to cover for possible damage to property, vandalism or drug abuse

VARIATION OF TERMS AND CONDITIONS AS CONTAINED IN THE CONTRACT FORM

Changes in numbers: It is the obligation of the client(s) to provide details of final numbers attending the event when requested to do so by the Hotel and, in any case, not less than 3 working days before the event. Should the client(s) desire to increase the previously agreed numbers it will solely at the discretion of the Hotel as to whether any increase will be permitted.

Should there be any decrease in numbers from those intimated as provided for in "3a" above, the Hotel reserves the right to charge in full in respect of the total numbers as intimated and thus contracted.

CANCELLATION OF EVENTS:

By the Hotel:

The event may be cancelled should any of the following circumstances occur: The Hotel, or any part of it, is closed due to circumstances outside the control of the Hotel.

The insolvency of the client(s)
Where a deposit and instalment payments are being made to account for any future event, then should there be arrears outstanding for more than 14 days the Hotel reserved the right to cancel the contract.

Any other circumstances which the sole opinion of the Hotel would lead to either the reputation of the Hotel being damaged, or damage being caused to the property of the Hotel.

As a direct result of any of the above consequences occurring, the Hotel will refund any advance payments made, subject to any cost involved and absolves itself from any further liability.

By the Client(s)

Should the client(s) cancel a confirmed booking less than 6 months in advance, the Hotel reserves the right to impose the following charges:

The cancellation less than 28 days in advance – 100% of the Total contract charges.

Cancellation between 28 days and 12 weeks in advance – 75% of the contract charges.

Cancellation between 12 and 26 weeks in advance – 50% of the contract charges.

Please note that all deposits paid are non-refundable and non-transferrable. The hotel recommends that you purchase Wedding Insurance.

CLIENT(S)/GUESTS USE OF THE HOTEL

The Hotel has statutory obligations, and without prejudice to that generality such as those incumbent upon the Hotel related to liquor licensing, Fire Regulations, Health, Safety and Hygiene and others. It is therefore the obligation of clients and their guests to comply with these requirements as may be directed and enforced by staff at the Hotel.

Consumables must be as supplied only by the Hotel or its authorised agents and without prejudice to the foregoing generality also excludes the consumption of prizes won at any event.

Clients and their guests shall not act in an improper or disorderly manner. They shall also leave promptly at the appointed time and comply with reasonable demands of the hotel personnel.

GENERAL

The client(s) shall be liable for any losses or damage caused either to the property of the Hotel, its patrons, or any item within the curtilage of the Hotel whether in the ownership of the Hotel or not. No confetti is allowed on hotel premises and if confetti is used or thrown a £150.00 clean up charge will be incurred.

The Hotel will take reasonable steps to fulfil its obligations in respect of any event to the best of its ability, and in accordance with the details provided, but it reserved the right to provide alternative services of at least an equivalent standard at no extra cost to the client(s).

Notwithstanding the above terms and conditions, the Hotel will not be liable for any failure to perform its obligation to the client(s) in whole or in part as a result of any of the following circumstances: i) Strikes or industrial action. ii) Fire. iii) Flood. iv) Civil Commotion. v) Act of God. vi) Failure of Services. vii) Planning or regulatory constraints.

Prices quoted are subject to annual review to be effective from January 1st and the Hotel reserved the right to alter the prices without notice. This is also applicable to confirmed bookings. Price increases, which will be in line with economic circumstances, will not result in client(s) being entitled to resign from contracts.

The Hotel also reserves the right to add any new or additional tax/levy imposed by lawful authority, which was not known at the time of the contract, was made. The attention of clients is drawn to the notices relative to the Hotel proprietors Act and others displayed in the Hotel and also Car Park with regard to the exclusion of liability by the hotel.

The hotel reserves the right to facilitate more than one event at anyone time within the confines of its property. This includes but is not limited to weddings, conferences, meetings, dinners, balls and team building events.

Please be advised that we require all children under the age of 16 to be supervised at all times by a suitable adult.

If providing own entertainment, we require copies of PAT certs and valid Public Liability Insurance documents on file and the minimum level of cover has to be £5 million.

When booking the Pagoda for a wedding ceremony, we will always ensure there is a function room available inside the hotel in case of bad weather. The final decision of moving the ceremony to the room inside the hotel lies with the registrar.

All decorations & hired in equipment is to be collected by 11am on the morning after the Wedding by the company/guest that has provided this. This is the Bride & Grooms responsibility to inform all companies/guests of this policy.

Alcohol is not allowed to be brought onto the premises. This includes alcoholic wedding favours, Gin/Prosecco vans etc.

The hotel does not permit equipment such as bouncy castles, inflatable items including play areas, bucking broncos etc. to be brought onto or used on the premises. If these are brought on the premises the customer will be asked to remove them. If the items are not removed the event will be liable to cancellation without compensation.

The hotel must be advised in advance and in writing of any additional items of equipment of any kind which the customer proposes to use for an event, together with the supplier public liability insurance, any risk assessment documentation and electrical compliance and testing certificates as appropriate. The hotel will assess items and advise whether their use will be permitted. The hotel is likely to refuse to allow the use of such equipment if prior authorisation has not been sought.

THE HOTEL RESERVES THE RIGHT TO VARY THE TERMS AND CONDITIONS FROM TIME TO TIME AS DEEMED NECESSARY.



ASTON HALL
HOTEL & RESTAURANT

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