



THE CONSORT HOTEL

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YOUR WEDDING DAY

THE CONSORT HOTEL

Welcome to THE CONSORT HOTEL

Your wedding day is one of the most important days of your life and at The Consort Hotel we would like to help make this wonderful occasion as special as possible for you and your guests.

Your wedding day is all about you, your wedding, your style, your say and for the one day in your life where you matter more than anyone, you can be assured that The Consort Hotel will assist you every step of the way.

Our highly trained and experienced team will take you through each stage of your wedding day, ensuring it runs smoothly without you having anything to worry about.

From the beginning to the end, you tell us what you would like and how you would like it and with a passion for perfection in every last detail, we'll make it a day you look back on with nothing but great memories.

It's a special day... doesn't it deserve a special venue?



THE CONSORT SUITE

The Consort Hotel offers stylish interior design and furnishings in a relaxed environment.

Our elegant function rooms form the perfect backdrop for your ceremony and celebrations and will give you all the style and sophistication you require to make your day perfect.

Our enthusiastic and experienced team enjoy creating your magical day and are always more than happy to discuss any ideas, suggestions, queries or changes you wish to make to create your own bespoke wedding package.

THE CONSORT BANQUETING SUITE CAN ACCOMMODATE FROM 60 TO 300 GUESTS.



THE CROWN RESTAURANT

This stylish and low key room will deliver as much glamour as our other function room, however is great for those wishing to spend their day with a smaller intimate group of guests.

The hotel may also be booked exclusively please speak to our Events Team to discuss.

THE CROWN RESTAURANT CAN ACCOMMODATE UP TO 60 DAY GUESTS AND UP TO 100 EVENING GUESTS.



CIVIL MARRIAGE CEREMONIES

We hold a full civil license for civil weddings. Dependent on the size of your party, your civil ceremony may be held in the Morthen Room, Brampton Room or Consort Suite.

THE MORTHEN ROOM UP	TO 35 GUESTS £150.00
THE BRAMPTON ROOM	UP TO 50 GUESTS £250.00
THE CONSORT SUITE	UP TO 300 GUESTS £350.00

Midweek discounts may be available.
Numbers are inclusive of 2 registrars.

There is no better way than to spend your wedding day than in one place, without the concerns of getting to and from each venue.

We'd love you to spend the whole day with us and we will assist you every step of the way from morning until night. If you wish to get married at The Consort Hotel you will need to contact Rotherham Registry Office on 01709 823542, we are unable to do this for you.

OUR ROOMS

Why not enjoy your first night of married life at The Consort Hotel?



Eat, drink and be merry

OUR MENUS

Our professional kitchen team understand the importance of dining on your wedding day and have assembled a selection of varied menus to suit all tastes and budgets. The Consort Hotel takes pride in its food, which is all locally sourced where possible. Catering for all of your special dietary requirements.

Of course we understand that tastes vary so please feel free to meet our team to discuss your dream wedding menu in person, our set menus are solely a starting point. Whether you are looking for a formal sit down meal, relaxed buffet or the full works with canapes on arrival, we are happy to prepare a feast that suits you and your guests. On select dates we are able to offer 2 course menus.

THE DRINKS

We are delighted to offer drink upgrades, please speak to our wedding coordinator to discuss options, you may also decide on additional bottles of wine, bottles of sparkling and still water or jugs of juices to go on your tables for your guests.



The Sweet Pea Collection £1,250

IN THE CROWN RESTAURANT

DESIGNED FOR 20 DAY AND 55 EVENING GUESTS

MIDWEEK PRICES FROM £1,050

Wedding Co-ordinator to help you organise your day

Master of Ceremonies to guide you through your event

Complimentary Hire of our Cake Stand and Knife

3 Course Meal for 50 Guests

1 Drink - Choose from Bucks Fizz, Glass of Wine or Sparkling wine for a Toast

5 item Finger Buffet for 55 guests from our Buffet Selector

Resident DJ from 7.30 - 12.00am

Extra Guests can be added at £20.00 per person

Evening Guests £8.95 per person

Children's menu available

Upgrade to a choice of menu on the day £2.00 per person

THE WEDDING BREAKFAST

Please choose one item from each course:

CHEF'S SOUP served with a crusty bread roll

CHICKEN LIVER PÂTÉ with caramelised onion chutney and ciabatta wedge

TRADITIONAL ROAST CHICKEN with bacon, stuffing and traditional gravy

ROAST LOIN OF PORK with a cider and apple jus

VEGETARIAN OPTION AVAILABLE

Served with a selection of vegetables and potatoes

CHEF'S CHEESECAKE

CHOCOLATE FUDGE CAKE

TEA OR COFFEE with shortbread love hearts

EVENING BUFFET

Please choose 5 items from our menu selector

Why not add a hot dish for an extra £2.15 per person



The Lilly Collection £1,999

IN THE CROWN RESTAURANT

DESIGNED FOR 40 DAY AND 70 EVENING GUESTS

MIDWEEK PRICES FROM £1,799

Wedding Co-ordinator to help you organise your Day

Master of Ceremonies to guide you through your Event

Complimentary Hire of our Cake Stand and Knife

3 Course Meal for 40 Guests

2 Drinks - Choose from Bucks Fizz, Glass of Wine or Sparkling Wine for a Toast

6 item Finger Buffet for 70 Guests from our Buffet Selector

Resident DJ from 7.30 - 12.00am

Complimentary Double Room for the Happy Couple

Extra Guests can be added at £25.00 per person

Evening Guests £10.00 per person

Children's menu available

Upgrade to a choice of menu on the day £2.00 per person

THE WEDDING BREAKFAST

Please choose one item from each course:

CHEF'S SOUP served with a crusty bread roll

FAN OF MELON served with fresh fruits and a fruit coulis

TRADITIONAL ROAST CHICKEN with bacon, stuffing and traditional gravy

SALMON with a creamy dill sauce

VEGETARIAN OPTION AVAILABLE

Served with a selection of vegetables and potatoes

PROFITEROLES with a chocolate sauce

TREACLE SPONGE AND CUSTARD

TEA OR COFFEE with shortbread love hearts

EVENING BUFFET

Please choose 6 items from our menu selector

Why not add a hot dish for an extra £2.15 per person



The Rose Collection £2,999

IN THE CONSORT BANQUETING SUITE

DESIGNED FOR 60 DAY AND 85 EVENING GUESTS

MIDWEEK PRICES FROM £2,750

Wedding Co-ordinator to help you organise your Day

Master of Ceremonies to guide you through your Event

Complimentary Hire of our Cake Stand and Knife

3 Course Meal for 60 Guests

3 Drinks Package - Bucks Fizz, Glass of Wine during the Meal and a glass of Sparkling Wine for the Toast

7 item Finger Buffet for 85 Guests

Resident DJ from 7.30 - 12.30am

Chair Covers for the Wedding Breakfast with your choice of Coloured Sash

Complimentary Room overnight for the Happy Couple

Extra Guests can be added at £29.00 per person. Evening Guests £11.50 per person.

Children's Menu available

Upgrade to a choice of Menu on the Day for £2.00 per person

THE WEDDING BREAKFAST

Please choose one item from each course:

CHEF'S SOUP served with a crusty bread roll

CLASSIC PRAWN COCKTAIL

CHICKEN LIVER PÂTÉ with caramelised onion chutney and ciabatta wedge

TRADITIONAL ROAST CHICKEN with bacon, stuffing and gravy

ROAST LOIN OF PORK with a cider and apple jus

SALMON in a creamy dill sauce

VEGETARIAN OPTION AVAILABLE

Served with a selection of vegetables and potatoes

CHEF'S CHEESECAKE

CHOCOLATE FUDGE CAKE

TEA OR COFFEE with shortbread love hearts

EVENING BUFFET

Please choose 5 items from our menu selector

Why not add a hot dish for an extra £2.95 per person



The Orchid Collection £3,999

IN THE CONSORT BANQUETING SUITE

DESIGNED FOR 90 DAY & 125 EVENING GUESTS

MIDWEEK PRICES FROM £3,650

Wedding Co-ordinator to help you organise your Day

Master of Ceremonies to guide you through your Event

Complimentary Hire of our Cake Stand and Knife

3 Course Meal for 90 Guests

3 Drinks Package - Alcoholic Fruit Punch, Glass of Wine with your Meal and Sparkling Wine for the Toast

8 item Finger Buffet for 125 Guests

Resident DJ from 7.30 - 12.30am

Chair Covers for the Wedding Breakfast with your choice of Coloured Sash

Complimentary Suite on the night of the Wedding

Extra Guests can be added at £36.00 per person. Evening Guests £12.50 per person.

Children's Menu available

THE WEDDING BREAKFAST

Please choose one item from each course:

CHEF'S SOUP served with a crusty bread roll

PRAWN & CRAYFISH COCKTAIL

CHICKEN CAESAR SALAD

ROAST SIRLOIN OF BEEF served with Yorkshire pudding

BREAST OF CHICKEN with a creamy chorizo sauce and pan gravy

SALMON with a creamy white wine and chorizo sauce

VEGETARIAN OPTION AVAILABLE

Served with a selection of vegetables and potatoes

STICKY TOFFEE PUDDING

CHOCOLATE TRUFFLE TORTE

PAVLOVA with fresh cream & raspberries

TEA & COFFEE with shortbread love hearts

EVENING BUFFET

Please choose 8 items from our menu selector

Why not add a hot dish for an extra £2.95 per person



THE BUFFET MENU SELECTOR

CHOOSE THE NUMBER OF ITEMS INCLUDED IN YOUR PACKAGE

Open and Closed Sandwiches • Sausage Rolls • Pizza Slices • Pork Pie and Pickle • Onion Bhaji and Minted Yoghurt
BBQ Chicken Drumsticks • Spring Rolls • Pakoras • Quiche Selection • Potato Wedges and Dips Bruchetta's • Filled Potato Skins

Additional items may be charged at £1.65 per item per person

OR CHOOSE: HOT ROAST PORK SANDWICHES

with stuffing, crackling, apple sauce and seasoned potatoes

ADD A HOT DISH FOR £2.95 PER PERSON *(minimum numbers apply)*

Chicken Curry and Rice • Chilli and Rice • Lasagne *(Vegetarian option available)*

following your day reception. This can be an option for evening receptions only, prices to be discussed with your wedding coordinator

Why Not Add Sharing Platters

(based on 10 persons sharing)

PLOUGHMAN'S PLATTER £25.00

mature Cheddar, sweet pickled onions, apples, crusty rolls, pork pie, pickle and chutney

SEAFOOD PLATTERS £30.00

Assorted seafood to include prawns, crayfish, salmon with sauce Marie Rose and tartar dipping sauces with crusty brown bread and butter

INDIAN PLATTERS £24.00

onion bhaji, vegetable samosa, pakoras, mini popadums with mango and riatra dipping sauces

CHINESE PLATTER £24.00

prawn toast, spring rolls, dim sums, prawn crackers with sweet chilli and plum dipping sauces

BURGER PLATTER £24.00

with onion rings

A LITTLE EXTRA PLATTERS

BOWLS OF CHIPS WITH SIDE CONDIMENTS (malt vinegar, ketchup and brown sauce) **£10.00**

MINI PIES AND HENDERSON'S RELISH **£15.00**

BOWL OF GARLIC AND ROSEMARY POTATOES **£8.50**

DESSERT SELECTION

Assortment of Cakes and Desserts from £3.00 per person

Fresh Fruit Platters from £2.50 per person

CHILDREN'S / JUNIOR MENUS

Junior Menus are half portion of the Main Meal.

Children's Menu more suited to the smaller children.

Chicken Nuggets • Sausages and Mash • Pizza and Chips

We would be happy to discuss any menu ideas of your own.

MULTI CULTURAL WEDDINGS

In addition to our Wedding packages we offer tailor made wedding receptions, enabling you to arrange your own catering for your special event.

We offer use of our kitchen, complimentary prayer room.

Options of cutlery, crockery and glass hire from 100 to 300 guests.

Prices available on request (terms and conditions apply).

LATE CIVIL RECEPTION & EVENING WEDDING CELEBRATIONS

Civil ceremony room hire, a glass of bucks fizz after the ceremony, evening hot and cold buffet.

Perhaps a glass of Chilled Prosecco and a few Canapes to mingle with your guests followed by an evening buffet and Disco.

Complimentary double room for the happy couple.

EVENING RECEPTIONS ONLY

THE CONSORT SUITE 100 - 300 GUESTS

The room will be available for evening receptions from 7.30pm inclusive of room hire, finger buffet for 80 people, resident DJ and Disco.

THE CROWN RESTAURANT FROM 50 GUESTS

The Crown Restaurant is the ideal venue for evening receptions only from 7.30pm accommodating from 40 - 80 guests. With dance floor area, Bar with Lounge Seating.

Prices available on request.



The Consort Hotel makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Every effort is made to educate our food production staff on the severity of food allergies. Because of the number of different meals served throughout each week and month, as well as the number of ingredients used each day, it cannot be guaranteed that every allergen in the food served will be identified and/or labelled. Consumers that are concerned with food allergies need to be aware of this risk and speak to a team member.