



Your Perfect Day



BROOK
Whipper-In Hotel
Oakham

A setting like no other, for a wedding like no other



Congratulations...

...on your engagement and thank you for considering the Brook Whipper-In Hotel, as a venue for your wedding celebrations.

Our charming hotel, provides a truly romantic setting to celebrate your special day. Steeped in history, character and a friendly atmosphere

Sitting in the center of the old market square in Oakham and just a short distance from the A1 and East Midlands Airport, making travel easy for your guests.

The Brook Whipper-In Hotel retains many original features such as real log fires, deep armchairs and original oak beams which create a warm and welcoming atmosphere.

We pride ourselves in attention to detail when we tailor make your special day. We have provided you with a selection of menus and food offering to trigger your imagination. We will together find the very best solutions to your wedding celebration in one of the loveliest wedding venues in Oakham.

Our private courtyard garden is a fabulous backdrop to any wedding album.

We have 24 individually furnished bedrooms, as well as exceptional and exciting cuisine.

An exquisite venue, for a day like no other.

Your Big Day...

Planning your wedding does not have to be a daunting task because we will assist you with all the celebration arrangements at our hotel...from menu planning, choice of wines, seating arrangements, local transport, to accommodation for yourselves and your guests. You can concentrate on the many other details surrounding your special day.

Our Wedding Package includes:

- Services of our dedicated Wedding Coordinator
- Bottle of champagne for the Bride and Groom in your complimentary "Four Poster" Deluxe Room.
- Master of Ceremonies
- White table linen and napkins, of course
- Printed menus, if you so wish
- Complimentary menu tasting for the happy couple
- Use of cake stand and knife
- Special rates on room rates for your guests
- 50% off your first-anniversary stay at any Brook Hotel
- VAT and all service charges

When you say 'i do'

Civil Partnerships

The Whipper-In is the perfect setting to celebrate your civil partnership. We offer event packages tailored to suit you and your partner's specific requirements and price range.

We recognise the importance of a civil partnership to those involved in your special day. Our experienced Event Coordinator is on hand to plan every aspect of your event, making sure that every last detail is just as you wish it to be.

Extra touches

We can also offer you a lovely alternative for 'Civil Partnerships' in cooperation with the renowned Lady Wood Estate in Rutland. Please ask us for more details for a special experience.

We are experts in what we do and you can therefore rest assured that every aspect of your big day is in good hands.

Ceremony Room	The George	Rutland Room
Max No. for Wedding Breakfast	45	40
Max No. for Reception	80	60

Whether traditional or contemporary, less complicated or extravagant, eclectic or completely coordinated, we will help to bring your vision to life.

Winter and Christmas Weddings

Christmas magic and cold crisp mornings make the Brook Whipper-In Hotel an ideal venue for winter weddings and civil partnerships.

Wedding Day Countdown

A quick guide to what needs doing when in the run-up to your big day and don't worry, we'll be here to help at every stage.



A year to go

- Set the date
- Book your ceremony and reception venue
- Contact your Registrar or Vicar
- Start writing your guest list

6-12 months before

- Take out wedding insurance
- Choose your wedding dress
- Hire your entertainment, photographer and transport
- Book your menu tasting
- Arrange your hen and stag parties
- Plan your honeymoon
- Finalise your guest list

3-6 months before

- Set up a gift list
- Send out invitations
- Choose your flowers
- Choose the bridesmaids' dresses
- Arrange the grooms and ushers attire
- Book your wedding day hair and make up



1-3 months before

- Order your wedding cake
- Choose your rings
- Create your order of service

1 month to go

- Have your final dress fitting
- Hold your hen and stag parties
- Have a hair and make-up trial
- Buy gifts for the wedding party
- Write the speeches

2-4 weeks to go

- Decide on seating plan
- Confirm your final numbers
- Relax and enjoy

FAQs

Who is the contact on the day?

The Wedding Coordinator will be on hand throughout to ensure everything runs smoothly.

What time does the bar close?

The bar will stay open until 1 am for non-residents. Music in the function rooms is to finish at 12:30 am.

Can we use the civil ceremony flowers for the top table?

Yes. This is the kind of detail you can discuss at your final meeting with the Wedding Coordinator, to make sure everything's just as you want it.

Can we provide our own flowers, entertainment, beverages...?

We are more than happy for you to arrange your own flowers and entertainment. All food and drink will be provided by us as part of your wedding package.

What is a wedding breakfast?

It's the first meal that you share together as husband and wife – and by tradition it's called 'breakfast' whatever time of day it is

How many people should we cater for in the evening?

The hotel requests that 100% of your evening guests are catered for the evening buffet.

What is the etiquette for the receiving line, top table, speeches?

How you choose to run your day is entirely up to you. Traditionally, the receiving line and top table includes the Bride and Groom, both sets of parents, the Maid of Honour and the Best Man. Speeches are generally expected from the Father of the Bride, the Groom and, of course, the Best Man.

How do we make a booking?

To book the hotel for your wedding please contact the Wedding Coordinator on 01572 756 971.

When do we pay?

We will ask for a £800 deposit to confirm your booking, then 40% of the total cost six months prior to your wedding, with the balance due 28 days before the big day itself.

Will ours be the only wedding on the day?

Yes. This is something we offer as standard.



Wedding Planner...our rooms

Evening Reception Room Hire

A room hire charge for the evening reception only applies if no ceremony room has been booked. (Prices available upon request).

Name of Room	Room Hire Catered
The George	£250
Rutland Room	£200

Accommodation

Wedding night accommodation for the Bride and Groom is included in the wedding package. An allocation of bedrooms will be reserved for your wedding guests, upgrades are available for Executive bedrooms.

Please contact your Wedding Coordinator regarding accommodation rates. We will offer discounted rate for your wedding guests from the day you book until 28 days prior to your wedding date. Guests can book these directly with the hotel, and they will be issued on a first come first served basis.

*This price is based on the Bride and Groom using outside caterers and includes of the marquee kitchen

**This price is based on the Bride and Groom using one of food and beverage packages available from the hotel. Not inclusive of the price of these packages.



Bon Appétit

At the Brook Whipper-In Hotel, enjoying food and drink is something we take very seriously.

As any of our Chefs will attest, the basis of all good food is good ingredients, so we always buy fresh, and we buy local wherever possible. Whether you are looking for a buffet or a banquet, our Chef's selected menus offer you a superb choice of dishes, ranging from English and Continental classics to innovations from the frontiers of contemporary cuisine. We can also propose special dishes for children if you prefer. Our Chef is happy to create a bespoke menu for you, which may involve an additional charge, if you have particular favourites, requests or dietary requirements. For complete flexibility, you can also make individual choices from our buffet and canapé menus, all prepared with skill and artistry and served by our discreet but attentive waiting team. Our food will be one of the highlights of your wedding... that is a promise!

Wedding breakfast

Wedding Selector

To begin

Chicken liver and cognac pâté with frisse leaf
£8.50

Ham hock terrine with piccalilli and toasted brioche
£9.50

Confit belly of pork with apple and ginger compote garnished with parsnip crisps and balsamic glaze
£9.50

Prosciutto ham with ripe cantaloupe melon, baby leaf, honey and mustard dressing
£9.50

Smoked chicken with avocado and bacon salad with honey and rosemary dressing
£9.50

Butter poached haddock served on pea jelly with mint and red onion dressing
£9.50

Home cured gravadlax salmon served on panache of spring vegetables with sour cream dressing
£10.00

Caramelised red onion and goat cheese tart with spiced green leaf and toasted walnut salad (v)
£10.00

Pressed duck and chicken terrine with spiced plum chutney and melba toast
£11.50

Soups

Roast tomato and basil (v)
£7.00

Broccoli and almond (v)
£7.00

Leek and potato (v)
£7.50

Roasted butternut squash (v)
£7.50

Mains

Supreme of free range chicken breast with crispy bacon, woodland mushroom and light tarragon sauce
£24.00

Roasted loin of pork with apricot stuffing, sage and apple jus with fondant potatoes
£23.00

Slow roasted prime rib of beef with honey glazed parsnip, yorkshire pudding and rich burgundy sauce with roasted potatoes
£29.00

Three bone herb crusted rack of lamb with rich port sauce, garnish of fresh redcurrants, rosemary and chateau potatoes
£32.00

Duo of salmon and cod with grilled asparagus, dill hollandaise sauce and fondant potatoes
£23.00

Pan fried seabass on wilted greens with ginger, spring onion butter, garnished with toasted sesame seeds and fondant potatoes
£25.00

Vegetarian Options

Wild mushroom and spinach risotto
£23.00

Goat cheese and butternut squash tatin
£24.00

Wellington of tofu, aubergine and ricotta roast red pepper sauce
£24.00

Desserts

White chocolate and raspberry crème brûlée with homemade shortbread
£7.50

Glazed lemon tart with vanilla ice cream
£7.50

Champagne pannacotta with strawberry jelly and piped shortbread
£7.50

Blood orange cheesecake with mango syrup
£7.50

Warm chocolate brownie with clotted cream and strawberry compote
£7.50

Bramley apple delice with sultanas ice cream and tuile biscuit
£7.50

Platter of Cheese

Selection of British cheeses with celery, grapes and apple chutney

£75.00 per table of 8

Your meal includes tea and coffee and petit fours



Canapés

HOT

Middle eastern falafel with tomato confit and tzatziki (v)

Mini crab cake with lemon creole mustard

Mini quiche with shallots and spinach (v)

Vegetarian samosa with tamarind and coriander sauce (v)

Jerk chicken brochette with lime, coconut and mango sauce

Duck spring rolls with hoisin sauce

Mini yorkshire pudding filled with rare roast beef and horseradish cream

Chicken tikka skewers with cucumber ribbons

COLD

Mini baguette with peppered beef, rocket and roasted garlic aioli

Smoked salmon blini

Savoury bread and butter pudding with wild mushrooms (v)

Herbed goats' cheese beggar's purse(v)

Wholemeal toast, smooth chicken liver and madeira pate, fig jam

Goats' cheese, cherry tomato and basil quiche (v)

Ham hock and parsley with cauliflower pickle

Beef carpaccio on a chive blini with truffle oil and parmesan

Smoked salmon and cream cheese blinis

A selection of any four items £5.95 per person
Each additional item at £1.50 per person

Evening Reception

Buffets

Finger Buffet

Open face sandwiches on white or brown bread with traditional fillings:

Ham salad, cheese and tomato, tuna and cucumber, egg mayonnaise and rocket, smoked salmon

Californian wraps:

Vegetarian, chicken, hummus and salad, spring rolls with a plum sauce (v)

BBQ mini pork ribs

Fish goujons with tartare sauce

Deep-fried brie with a cranberry dip (v)

Vegetable kebabs (v)

Lamb kebab and yoghurt dip

Gourmet pizza:

margarita, pepperoni, firecracker

Peppered beef, rocket, parmesan, roasted garlic

Honey glazed lamb chops

(£2.50 supplement)

Lemon and coriander chicken, chutney and raita

Chicken satay with peanut dip

Skewers of parma ham and melon

Homemade sausage rolls

Smoked salmon blini, sour cream and chives

Fish and chips in a cone

Gravadlax on rye bread

Petit fish cakes with wilted leeks

Indian Selection

Onion bhaji, vegetable samosa, pakoras, lemon and coriander chicken skewer, assorted kebabs with raita and chutney.

Menu Selector, 6 items for £15.95 per person.

Extra items at £2.50 each

Antipasto Bar

A selection of grilled and marinated vegetables, bocconcini with tomatoes, prosciutto, salami, grilled calamari with lemon and capers, traditional Italian crusty breads.

£15.00 per person

Hot Food - Fork buffet

Home prepared chicken curry with basmati rice

Lancashire hot pot and red cabbage

Penne arrabbiata (v)

Salads

Coleslaw Salad (v)

New potato and spring onion with dijon mustard (v)

Couscous and roast vegetable (v)

Thai spiced noodles (v)

Tomato, red onion and basil (v)

Tossed salad (v)

Desserts

Selection of desserts

£19.95 per person

Buffets

Barbeque Menus

Menu One

Corn on the cob with black pepper butter (v)
Beef burger with chilli sauce
Oriental style marinated chicken with soya dressing
Pork sausages with braised onions
Skewered halloumi and mediterranean vegetables in a chilli sauce (v)
Crispy coleslaw with sultanas (v)
Vegetable pilaf rice tossed garden salad with spring onions (v)
Tomato and red onion (v)
Pasta and roast vegetables (v)
Tuna niçoise
English strawberries with cream

£30 per person

Menu Two

Vegetable kebab marinated in chilli sauce (v)
Minute steak with peppercorn dressing
Cumberland sausages
Baked potatoes (v)
Pork ribs with garlic marinade
Smoked haddock croquettes with blue cheese sauce
Crispy coleslaw with sultanas
Tossed garden salad with spring onions
Plum tomato and red onion pasta and roasted vegetables
Chocolate and amaretto brownie
Fruit tarts

£35 per person

Menu Three

Marinated lamb kebab with pitta bread
Corn on the cob with black pepper butter (v)
King prawn kebab
Chicken satay with peanut dressing
Petit steak burger
Skewered halloumi and mediterranean vegetables in a chilli sauce (v)
Coleslaw (v)
Tossed garden salad with spring onions (v)
Plum tomato and pesto (v)
Pasta and seafood couscous (v)
Minted new potatoes (v)
Pear and almond tart
Chocolate and cherry tartlet

£55 per person

Midnight Snacks

Tortilla crisps with red pepper salsa and sour cream (v)
£2.50

Spiced wedges and dips (v)
£2.50

Hot bacon rolls
£5.95

Hot sausage rolls
£5.95

Sundried tomato and mozzarella ciabatta (v)
£5.95

(v) Suitable for Vegetarians.

Barbecue available throughout May, June, July, August and September.

Garlic bread (v)
£2.50

Alternative indoor arrangements will be made in the case of poor weather.



Wedding Drinks

At the Brook Whipper-In Hotel, you'll find the same care, imagination and expertise has gone into the selection of wines and drinks as in our menus. We have put together three selections to choose from depending on your preference, to help celebrate your wedding day. Of course, we do not insist on these selections and can suggest alternatives if you so wish. The 3 packages include an arrival drink, half a bottle of red or white wine and a drink for the toast per person.

Silver Package

Reception Drink

Glass of bucks fizz made with sparkling wine on arrival

Wine

Half a bottle of white, red or rose

Toast

Glass of sparkling wine to toast the happy couple

£15.95 per person

Gold Package

Reception Drink

Glass of pimm's no. 1 and lemonade with strawberries, cucumber and mint

Wine

Half a bottle of white wine, red wine, rose

Toast

Glass of sparkling prosecco to toast the happy couple

£19.95 per person

Platinum Package

Reception Drink

Glass of sparkling rose on arrival

Wine

Half a bottle of white wine, red wine, rose

Toast

Glass of champagne to toast the happy couple

£22.95 per person

Terms & Conditions

Booking Terms

We are happy to provisionally hold a date for 14 days with no obligation, following this time a non-refundable deposit of £800.00 to secure the date is required.

A contract and wedding policy is then issued outlining an itinerary of the day. Six months prior to the wedding, 40% of the total anticipated amount is due with full pre-payment being settled at least 28 days prior to the wedding date.

Credit card details must be provided at least 14 days prior to the wedding date to cover any additional costs on the day itself.

Civil Ceremonies

If you are having a Civil Ceremony, we recommend you contact the local Registrar prior to confirming your booking with the hotel to ensure the date and times tie in.

Accommodation

Any provisionally booked wedding bedrooms not confirmed 4 weeks prior to the wedding will be released. Your guests may see special offers available at the Hotel on the internet - these rates are based on hotel occupancy and will vary from day to day, your guests are welcome to book these bedrooms.

Evening Buffet

100% of the evening function guests should be catered for.

We recommend that you take out Wedding Insurance.

Please ask for full details of our wedding policy and terms and conditions.

Contact Us

To book or enquire about organising your perfect wedding day, call the Wedding Coordinator on **01572 756 971** or email **robert.fadel@brook-hotels.co.uk**

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