



## WEDDING PACKAGE DETAILS



**FOREST PINES**  
HOTEL, SPA & GOLF RESORT



## The Cedar Wedding Package

(based on 40 day and 80 evening guests)

- Dedicated wedding coordinator and hotel toastmaster
- Function suite for the Wedding Breakfast and evening reception
- Red carpet welcome
- A glass of bucks fizz per guest following the ceremony
- Set three course Wedding Breakfast with Tea and Coffee
- Complimentary menu tasting for the Bride & Groom \*
- A Glass of house wine per guest
- A Glass of sparkling wine per guest for the toast
- Cake stand and cake knife
- White chair covers with the choice of a coloured sash at the Wedding Breakfast
- White table linen and napkins
- Evening Buffet (Bacon/Sausage sandwich & rustic skin on chips)
- Black and white dance floor for the evening reception
- Double Superior Room for the Happy Couple on their Wedding Night

	2023	2024	2025	2026
<b>Jan, Feb, Nov</b>	£5495	£5695	£6295	£6695
<b>Mar, April, Oct</b>	£5995	£5995	£6495	£6995
<b>May - Sept, Dec</b>	£5995	£6495	£6995	£7495

### Additional Guests

- Day & Evening - £85.00 per guest
- Evening only - £20.00 per guest



## The Pines Wedding Package

(based on 40 day and 80 evening guests)

- Dedicated wedding coordinator and hotel toastmaster
- Function suite for the Wedding Breakfast and evening reception
- Red carpet welcome
- A glass of Champagne for the happy couple following the ceremony
- Drinks reception – A glass per person of a of a drink of your choice\*
- Set three course Wedding Breakfast with Tea and Coffee
- Complimentary menu tasting for the Bride & Groom \*
- A half bottle of house wine per guest
- A Glass of Prosecco per guest for the toast
- Cake stand and cake knife
- White chair covers with the choice of a coloured sash at the Wedding Breakfast
- White table linen and napkins
- Centre pieces for your Wedding breakfast tables
- Six-item evening finger buffet
- DJ with black & white dancefloor
- One bedroom Suite night prior for the Bride with continental breakfast up to 4 people served on the morning of your wedding
- One bedroom Suite for the Happy Couple on their Wedding Night
- 1<sup>st</sup> year Anniversary bed and breakfast stay voucher for the Happy Couple

	2023	2024	2025	2026
<b>Jan, Feb, Nov</b>	£5995	£6495	£6995	£7495
<b>Mar, April, Oct</b>	£6295	£6695	£7295	£7695
<b>May - Sept, Dec</b>	£6495	£6995	£7495	£7995

\*choose from the drinks reception menu

### Additional Guests

- Day & Evening - £99.00 per guest
- Evening only - £25.00 per guest



## The Oak Wedding Package

(based on 40 day and 80 evening guests)

- Dedicated wedding coordinator and hotel toastmaster
- Function suite for the Wedding Breakfast and evening reception
- Red carpet welcome
- A glass of Champagne for the happy couple following the ceremony
- A glass of Champagne per guest following the ceremony
- Canapes served during the drinks reception (4 per person)
- Four course Wedding Breakfast with Tea and Coffee
- Complimentary menu tasting for the six guests \*
- Gin bar for 40 guests
- A bottle of house wine per guest
- A Glass of Champagne per guest for the toast
- Cake stand and cake knife
- White chair covers with the choice of a coloured sash at the Wedding Breakfast
- White table linen and napkins
- Centre pieces for all tables
- Name place cards
- Table numbers
- Table plan to fit your theme
- 3 Tier wedding cake
- Black and white dance floor for the evening reception
- BBQ evening buffet
- DJ with black & white dancefloor
- Complimentary helicopter landing
- Suite night prior for the Bride with Champagne breakfast served on the morning of your wedding to your suite
- One bedroom Suite for the Happy Couple on their Wedding Night
- 2 Additional deluxe rooms for your bridal party for the night of the wedding
- Spa day for 4
- Round of Golf for 4
- 1 month Leisure/Gym membership for 2
- 1<sup>st</sup> year Anniversary dinner, bed & breakfast stay voucher for the Happy Couple

	2023	2024	2025	2026
<b>Jan, Feb, Nov</b>	£13995	£14995	£16995	£18995
<b>Mar, April, Oct</b>	£14495	£15495	£17495	£19495
<b>May - Sept, Dec</b>	£14995	£16995	£18995	£20995

### Additional Guests

- Day & Evening - £175.00 per guest
- Evening only - £50.00 per guest



## THE QHOTELS COLLECTION

### Accommodation

Forest Pines Hotel Spa & Golf Resort has 188 spacious and luxurious bedrooms. All hotel residents receive complimentary use of our extensive leisure facilities including indoor heated swimming pool, sauna, steam room, Jacuzzi and gymnasium.

All deluxe and superior twin bedrooms feature two double beds, which are ideal for families and guests who would like to share accommodation (maximum occupancy two adults and two children). Our standard twin bedrooms feature two single beds.

All wedding guests receive a discounted rate on accommodation with bed and breakfast based on a maximum of 2 people sharing of 20% off of our Best Available Rate\*.

We will hold 10 rooms for your wedding guests to book on the above discount. If you require more rooms, we can look at increasing the number of rooms at this rate. The allocation of bedrooms will release 8 weeks prior to your wedding date and this rate will not be available from this point on.

\*Subject to availability at the time of booking, cannot be used in conjunction with any other offer.

### Upgrades

#### Deluxe Room

Fridge, 1 or 2 double beds, water, safe and toiletries.

**£20.00 supplement per room per night**

#### Superior Room

Fridge/mini bar, safe, Nespresso machine, bathrobes and upgraded toiletries.

**£60.00 supplement per room per night**

#### King Junior Suite

*Four-poster bed*, Fridge/mini bar, safe, Nespresso machine, bathrobes and upgraded toiletries.

**£90.00 supplement per room per night**

#### One Bedroom Suite

*Separate lounge area*, Fridge/mini bar, safe, Nespresso machine, bathrobes and upgraded toiletries.

**£120.00 supplement per room per night**



## Civil Ceremony

We are licensed to host your Civil Marriage or Civil Partnership in all three of our facilities. You will need to discuss your specific requirements with the local Registrar and this will need to be done prior to making a confirmed booking with the hotel.

<b>Tennyson Suite:</b>	<b>£495.00 Fee</b>
<b>Newton Suite:</b>	<b>£395.00 Fee</b>
<b>Forest Suite:</b>	<b>£395.00 Fee</b>

## Scunthorpe Registry Office

### Opening Hours:

Monday - Friday: 9am to 5pm

**Telephone: 01724 298555**

**Email: [registrars@northlincs.gov.uk](mailto:registrars@northlincs.gov.uk)**

**Ceremony times:** 11.15am, 1.00pm, 2.45pm, 4.30pm (alternative times available on request with the registrar)

Please note the Registrar fees are not included in the Civil Ceremony facility fee. In order to give your legal notice of marriage, you are required to contact the Register Office where you both reside and this will incur a statutory notice fee.

## Get in Touch

**Contact our Wedding Co-ordinators**

**Main Hotel – 01652 650770 Email: [events@forestpineshotel.co.uk](mailto:events@forestpineshotel.co.uk)**



## What happens next?

### Next

Provisionally hold your preferred date at the hotel for two weeks whilst you contact your Church or Registrar. You have to contact the registrar direct. Forest Pines are unable to get involved in the booking of the Church or Registrar.

### Then

Confirm your date with Forest Pines Hotel, Spa & Golf Resort by signing a contract and making a deposit payment which is 25% of your contracted amount, non-refundable and non-transferable. Once this is done your date is confirmed.

### Three Months Later

Contact your wedding coordinator to pay a further 50% of your wedding day balance based upon your original contract.

### Six Months Prior

Make your appointment to discuss details of your special day and book your menu tasting.

#### *Menu Tasting*

\*You and your partner are invited to taste a maximum of 2 starters, 2 mains and 2 deserts. We recommend reserving your table a month prior to your request date as menu choices are required 2 weeks prior to the tasting.

*Struggling to narrow the menu options? Why not invite your family or friends to join for an additional £35.00 per person allowing another choice to be tasted (maximum 3 choices per menu tasting). Please call your wedding coordinator to arrange.*

### Three Months Prior

Contact your wedding coordinator to pay your final balance of your wedding day balance based upon your original contract.

### 6 Weeks Prior

Arrange your final details appointment with your wedding coordinator to finalise your details and number of guests for your special day. Once we have the details, we can then arrange for your final balance to be paid if there are any extras added.

### The Week Before Your Wedding

At your 1-month, final details meeting you will have arranged with your wedding coordinator a day and time suitable for your handover meeting. This is when you will bring any gifts, favours, or decorations for the big day. You will also meet with your wedding event manager and have a final run through of your special day.

### Wedding Day

Relax and enjoy making many happy memories. Remember to take it all in... the day goes so fast.



## Wedding Breakfast Menus

### Canapés

#### Cold

Chicken pate with an oat cake & orange rocket  
Pea & mint tart with a ham hock mousse  
Smoked salmon crute and chives cream  
Goats cheese, sun blush tomato & vodka (V)  
Smoked trout with pickled beetroot & wasabi  
Grimsby crab with avocado & pimento  
Beef Carpaccio with a celeriac slaw  
Barbary duck sesame with soused cucumber

#### Hot

Mini Yorkshire puddings with beef & horseradish  
Black sticks blue & red onion tart (V)  
Choice of Four Canapés  
£7.95 Per Person

### Starters

Chicken liver pate with a mango jelly & red onion chutney  
Terrine of ham hock & smoked chicken with a pineapple sweet n sour dressing  
Roquefort cheese & red onion tart with tomato, endive & balsamic (V)  
Salad of heritage tomatoes with baby buffalo mozzarella & basil (V)  
Galia & cantaloupe melon, pink grapefruit, crystallised mint with a Lavender dressing (V)  
(VE)  
Terrine of marinated vegetables, olive puree & grilled halloumi cheese (V)

### Soups

Leek & potato (V) (GF)  
Parsnip veloute with maple syrup (V) (VE)  
Butternut squash with sage & truffle (V) (VE) (GF)  
Vine tomato & basil (V) (VE) (GF)  
Chestnut, mushroom & tarragon (V) (VE) (GF)  
Broccoli & stilton (V)(VE) (GF)  
Carrot & coriander (V) (VE) (GF)

### Sorbets

Lemon	£3.50 Per Guest
Raspberry	£3.50 Per Guest
Passion fruit	£3.50 Per Guest





## THE QHOTELS COLLECTION

### Mains

12 hour slow braised shin of beef with a carrot puree & bourguignon garnish (GF)

Corn fed Breast of chicken with a wild mushroom & cherry vinegar sauce (GF)

Ballontine of Chicken with Lincolnshire sausage with a red onion & balsamic jus (GF A)

Ballontine of Chicken with Basil, mozzarella & sun blush tomato jus (GF)

Fillet of Cod, gremolata crust with a lilliput caper, leek & martini cream (GF A)

Escalope of Scottish salmon with an orange & fennel butter sauce (GF) (V)

Roast loin of pork with a sage & mustard crust served with cider café au lait (GF A)

Filet of pork with prune stuffing served with a colcannon & Armagnac sauce (GF)

Rump of lamb with a pea puree & stilton cream port reduction (GF)

**(Supplement of £5.00pp)**

Breast of duck with pak choi, squash puree & puy lentil jus (GF)

**(Supplement of £4.00pp)**

12 hour braised shank of lamb, squash mash served with sloe gin & rosemary glaze (GF)

**(Supplement of £5.50pp)**

Roast sirloin beef with roast potatoes, mash, root vegetables, green beans and yorkshire pudding served with gravy (GF A)

**(Supplement of £4.00pp)**

All main courses are served with Chef's selection of potatoes and seasonal vegetables

### Vegetarian Mains

Ravioli of spinach & ricotta served with a vine tomato, mascarpone, sage & pine nuts (V)

Potato Gnocchi with a Dolcelatte cream & rocket salad (V)

Leek & wild mushroom pie served with seasonal vegetables

Moroccan Style Cauliflower Roulade with Chickpea Chutney, with a lightly spiced tomato sauce. (VE,GF)

Carrot wellington spiced marmalade served with seasonal vegetables and potatoes (VE)

Butternut squash and Emmental roulade (V)



## THE QHOTELS COLLECTION

### Desserts

- Chocolate fudge cake with chocolate sauce (VE)
- Apple tarte-Tatin served with vanilla ice cream (V)
- Mango and coconut panna cotta with fresh berries and short bread (GF A)
- Granola based vanilla baked cheesecake (GF) (V)
- Lemon & lime tart served with a lemon sorbet (V) (GF A)
- Vanilla Crème Brûlée with shortbread (V) (GF A)
- Cheesecake with fruits of forest and bitter chocolate puree (V)
- Chocolate tart with blood orange sorbet (V)
- Mango Charlotte served with coconut ice cream (V)
- Sticky toffee pudding served with salted caramel ice cream butterscotch sauce (GF) (V)
- Apple crumble and custard (V)

### Cheesetable Platters

- Served with a selection of water biscuits, grapes, celery & fruit chutney
- Cheese platter includes Stilton, Brie and Cheddar with assorted breads
- £60 (Based on Table of 10)**
- Bespoke cheese platters are available on request.

### Key

- V- Vegetarian
- VE- Vegan
- GF- Gluten Free
- GF A- Gluten Free available



## THE QHOTELS COLLECTION

### Evening Menu

#### Buffet Menu

Selection of sandwiches with assorted fillings  
Cajun chicken kebabs  
Gourmet pizza slices  
Mini pork pies  
Spiced potato wedges with a sour dip (V)  
Mini sausage rolls  
Quiche Lorraine  
Freshly baked garlic bread (V)  
Tortilla chips & dips (V)  
Duck spring rolls with a sweet chilli sauce  
Spicy meatball kebab with tomato relish  
Cod fish cakes

Choose 6 Items,

**Additional Items are £3.50pp (Must cater for 90% of guests)**

#### BBQ Buffet Menu

Beef burger, brioche bun  
Pork sausages  
Lemon chicken breasts  
Vegetarian burger available on request (V)  
Spiced potato wedges  
Warm buttered corncobs  
Caramelised onions / tomato relish / grated cheddar  
Rocket & mixed leaf  
Seasonal slaw  
Pasta, grilled vegetables, olive oil  
Cherry tomato & basil  
Mini ice creams tubs  
Toasted marshmallow  
Strawberry Eton mess

**Upgrade to our evening BBQ Buffet Menu for an extra £10.00 pp**

**\*\*Suckling pig option is available on request, please ask your wedding coordinator for details\*\***



## THE QHOTELS COLLECTION

### Children's Package

Chair cover and coloured sash  
Drinks package includes a non-alcoholic arrival drink  
Set menu from the choices below  
Jugs of squash on the tables  
Non-alcoholic toast drink

#### Starters

Homemade tomato soup with bread  
Fruity melon with strawberries  
Vegetable sticks and dips  
Cheesy garlic bread and dipping sauce

#### Main Course

One of option of each selection below

Main	Potato	Side
Battered Fish goujons	French fries	Baked beans
Breaded chicken fillets	Creamy mash	Gravy
Pork Sausages	New potatoes	Garden peas
Beef Burger		Corn on the cob

#### Desserts

Chocolate brownie and vanilla ice cream  
Fruits with warm chocolate dipping sauce  
Sticky toffee pudding with fudge sauce  
Jam roly poly and custard

### Children's package - £25.00 per child

(If older children would prefer the adult menu they can receive an adult meal at 50% of the adult package price)