



the
Thurrock
HOTEL
★ ★ ★

*Weddings &
Special Occasions*



Congratulations

On your forthcoming wedding & we would like to take this opportunity to extend our best wishes for the future.

At the Thurrock Hotel your special day is as important to us as it is to you. We want you to enjoy the occasion & every special moment, so that you can treasure the memories for years to come.

Excellent food & drink, caring & attentive staff, a charming atmosphere and a fabulous setting will make your reception the occasion of a lifetime.



The Thurrock Hotel | One of the most popular wedding venues in Essex

All our Wedding Reception Menus are complete packages including everything except flowers, which we leave for you to match with the colour scheme you require, to make your special day a memorable one.

You can relax with your guests in the knowledge that our experienced staff will help and advise you from the initial enquiry, through all the planning stages to the table plan and final numbers. On the day you can sit back and enjoy the occasion, secure in the knowledge that every detail will have been taken care of exactly as agreed.



The wedding packages include:

- A reception drink of Red or White Wine or Fruit Punch on arrival
- Your chosen Wedding Breakfast Menu
- Red and White wine with the meal (1/2 bottle per person)
- A glass of Sparkling Wine for the toast
- White linen napkins and tablecloths
- Chaircovers & your choice of coloured sash
- Use of the Wedding Cake Stand and knife
- Hire of the Function Suite for the day and evening
- Master of ceremonies & evening DJ
- Your chosen Finger Buffet for the evening reception.
- Complimentary Bedroom & Breakfast for the Bride & Groom

Wedding Menus

Please choose one of menu A, B, C or the Carved Buffet as part of the wedding package.

MENU A

Chicken liver parfait with apple chutney and melba toast

or

Seasonal Melon with wild berry compote and mango coulis

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Roast breast of Chicken with tarragon stuffing
with a smoked bacon and mushroom sauce

or

Fillet of Salmon with lemon butter sauce

Served with seasonal vegetables and potatoes

* * * *

Fresh Fruit Salad with Chantilly Cream and shortbread

or

Profiteroles with Chocolate Sauce and cream

* * * *

Coffee, Tea and chocolate mints

MENU B

Poached Pear & Stilton Salad

or

Classic Prawn Cocktail with brown bread

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Traditional Roast sirloin of Beef with Yorkshire pudding

or

Pan fried fillet of Sea Bass with an orange butter sauce

Served with seasonal vegetables and potatoes

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White Chocolate and Raspberry Torte with dark chocolate sauce

or

Glazed Lemon Tart with berry coulis and cream

* * * *

Coffee or Teas with chocolate mints

Vegetarian and other dietary requirements are available.
Please request these when confirming your booking.

Children

Children ages under 12 years will be charged 50% of the adult price and will receive a child's portion of the adult meal. Any children requiring an adult sized portion will be charged at the adult price. Orange juice and fruit punch will be provided as children's drinks.

Evening Finger Buffet

The wedding package includes an evening finger buffet for the number of guests attending the main reception. If you are inviting additional guests for the evening they will be charged at the published tariff price.

Please choose **five** dishes from the list on the right to be served alongside the assorted sandwiches (*thereby providing a very comprehensive buffet*) to make up your buffet table.

Enhance Your Wedding Menu...

Upgrade from Sparkling wine to champagne and/or add an additional course of English Cheeses, celery, grape and biscuits for a small supplement. Prices are available on request.

MENU C

Scottish smoked Salmon with dill crème fraiche and seeded brown bread

or

Oriental Duck Salad – confit Duck leg with noodles, chilli, garlic, honey and coriander dressing

* * * *

Roast Rack of Lamb with Ratatouille, Rosemary & redcurrant jus

or

Baked Halibut Fillet with a herb crust and lemon butter sauce

Served with seasonal vegetables and potatoes

* * * *

Chocolate Mousse with Brandy snap and cream

or

Raspberry Pavlova with a berry coulis

* * * *

Coffee or Teas with chocolate mints

CARVED BUFFET

Chilled seasonal Melon with prawns & a lemon dressing

From the buffet table:

Cold cuts of Roast Sirloin of Beef, honey glazed Ham & Roast Turkey

Whole poached & dressed Salmon

Hot Savoury Pork meatballs in a tomato sauce

Hot Spinach and Ricotta strudel

Mushroom and Leek Stroganoff with rice

Served with:

Buttered baby new Potatoes

Seasonal salad leaves with cherry tomatoes, courgette ribbons

& a lemon & herb dressing

Homemade coleslaw

Tomato and Red Onion salad with Balsamic

Fusilli Pasta bows with roast peppers

* * * *

Summer Pudding with clotted cream

Profiteroles with Chocolate sauce and cream

* * * *

Coffee or Tea with chocolate mints

Cold Selection:

Assorted sandwiches: Cold Roast Beef, Honeyroast Ham, Egg Mayonnaise with Cress, Cheddar Cheese and Tuna Mayonnaise.

Cheese straws, breadsticks with homemade dips

Roasted Vegetable and Tarragon Tart with toasted goats cheese (V)

Smoked Salmon & Cream Cheese blini topped with lemon shreds

Hot Selection:

Vegetable Spring rolls

Oven baked Potato Wedges with sour cream and chives (V)

Warm Creamy Stilton and Mushroom Tartlets (V)

Chicken Dippers served warm with garlic mayonnaise

Deepfried Goujons of Plaice with Sauce Tartar

Beef, Mushroom and Pepper on skewers

Sausage rolls

Warm Strips of Chicken Tikka Marsala with minted yoghurt

Dessert Selection:

Mini White Chocolate Éclairs Filled with Dark Chocolate Cream

Mini Strawberry Pavlova

Countdown to a Wedding



We hope this countdown diary will help you with all the planning necessary to make your wedding a relaxed and happy occasion.

IMMEDIATELY

- Visit the minister or registrar and set the date
- Book your civil ceremony and /or reception at the Hotel and pay the deposit
- Compile the guest list
- Choose bridesmaids, best man & ushers
- Organise all the wedding clothes
- Book your honeymoon

13 MONTHS

- A further deposit of 15% to the Hotel for the reception

5 MONTHS

- Book wedding cars
- Book photographer/video company
- Have fittings for your dress and those for bridesmaids
- Shop for going away clothes, lingerie, etc
- Order wedding invitations

4 MONTHS

- Order your wedding cake
- Buy wedding ring(s)
- Order wedding stationary, for ceremony and reception
- Confirm all service details with your minister or the registrar

3 MONTHS

- Buy the presents for your attendants
- Organise all wedding flowers
- Confirm reception details
- Post wedding invitations

2 MONTHS

- Guests book accommodation to avoid disappointment
- A further deposit of 50% to the Hotel for the reception
- Make a list of acceptances and refusals as they come in
- Buy cake boxes for those unable to attend
- Arrange a seating plan for the reception
- Go to the hairdressers with your headwear & book final appointment
- Practice any new make-up
- Check all wedding clothes are near completion
- Prepare a newspaper announcement of your wedding if required

1 MONTH

- Send thank you letters for wedding presents as they arrive or this may be left until after the honeymoon

3 WEEKS

- Give final numbers of guests to the Hotel in writing 21 days before the day
- Balance of payment to Hotel for reception

1 WEEK

- Have a rehearsal of wedding ceremony
- Make final checks on catering cake transports flowers & photography
- Check all your wedding clothes
- Arrange to have going away clothes & suitcases taken to venue
- Have a Hen night and Stag night !
- Relax. You've made it. Now enjoy Yourself!!!!

Civil Ceremonies

The Library at the Thurrock Hotel is licensed for the provision of civil & partnership ceremonies and can hold up to 80 people. All civil ceremonies are conducted by the local Registry Office and you will need to confirm details directly with them. Please ask for a copy of our leaflet "Getting married at the Thurrock Hotel" for more details & costs.

Traditional Wedding Etiquette and Special Duties

ARRIVALS

If you employ a Master of Ceremonies he will announce the guests as they arrive and direct them to the receiving line. The bride's mother and father, the groom's mother and father, the bride and groom (and if you wish the attendants) form a line and greet the wedding guests. At less formal gatherings the bride and groom could receive guests on their own.

TOASTS AND SPEECHES

Speeches are an important part of every wedding. They should be brief, sincere and to the point. A good joke is worth a lot but the guests do not want to sit through a detailed history of the bride's childhood or an embarrassing account of the couple's romance leading to the aisle.

The toasts are usually made in the following manner:

- **The bride's father or an old family friend** proposes a toast to the health of the bride and groom.
- **The bridegroom** replies. He should thank the bride's parents for giving the wedding (if the bridegroom paid for all or part of the wedding he should thank the parents for their time and help). He then thanks the guests for their presents and rounds off by proposing a toast to the attendants.
- **The best man** replies on their behalf and may conclude by reading the Telemessages.

If you employ a toastmaster or master of ceremonies, he will announce the speeches and make sure that the cake cutting and departure of the bride and groom are heralded with all the aplomb they deserve.

THE BRIDE

- The bride selects the type of service.
- She decides on her dress and the bridesmaids attire.

THE BRIDEGROOM

- The bridegroom selects the best man and ushers (if any).
- He buys the rings and pays the church fees.
- He can also buy presents for the bridesmaids, best man and ushers as a gesture of gratitude for their help.
- He buys flowers for his bride, bride's mother, his own mother, bridesmaids, and buttonholes for himself and the best man.
- He arranges and pays for transport for himself and the best man and for the bride and himself after the wedding.

BEST MAN

- The best man is the bridegroom's right hand man.
- He keeps the ring and ensures the bridegroom gets to the church on time.
- He pays the church fees on behalf of the bridegroom.
- He checks and ensures transport for all guests to the reception and that any travel arrangements for the honeymoon are in order.
- At the reception it is the best man's honour to read any congratulatory messages.

CHIEF BRIDESMAID

- She assists the bride to dress, holds the bouquet during the ceremony and organises other bridesmaids.

BRIDE'S FATHER

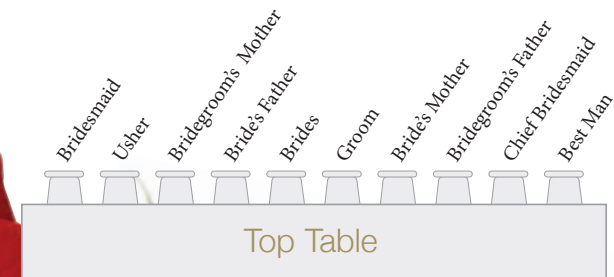
- The father gives the bride away. He receives guests at the reception. He pays for the wedding dress, bridesmaids dresses, cars (except bridegroom's), photographs, church and reception flowers, invitations and press announcements (if any).

BRIDE'S MOTHER

- The bride's mother is traditionally in charge of all the proceedings.
- She decides on the guest list together with the bridegroom's mother and the venue for the reception. After the wedding ceremony, the bride's mother and father, together with the bride and bridegroom and his parents, greet the guests at the reception.

SEATING PLANS

If there is to be a sit down meal it is usual to have a top table for the Bridal party. It is not essential to have a full seating plan for all of the guests but the top table is usually planned as the diagram shows. At an informal reception, the bride and groom may circulate and only move to the table for the cake cutting ceremony.



the **Thurrock** HOTEL ★★★

The Thurrock Hotel is the perfect venue for special events and private functions in South Essex.

The Thurrock Hotel offers a choice of 3 well appointed suites eminently suitable for any event. The largest Thurrock Suite on the first floor with a separate & private bar can cater for up to 200 guests for a sit down meal and up to 300 for a buffet reception. The Garden Suite, with French doors opening onto the courtyard patio, can cater for up to 120 for a sit down meal and up to 200 for a buffet. The Belmont Suite, has a private outside deck area covered with awnings and can cater for up to 90 people for a sit down meal and up to 150 for a buffet.

You can choose from our list of Chef recommended set menus or create your own menu by using our banqueting selector. Alternatively if you think a buffet is more suitable we have a choice of 3 for you to choose from and for an

event which requires a lighter touch you can choose the finger buffet selector.

Full details of our menus are on the following pages and please do not hesitate to ask for any advice or assistance from our Events Manager, after all that's what we are here for. Once you have booked your event you can be assured that our experienced staff will help and advise you from the initial enquiry, through the planning, and then on the day, you will be able to relax with your guests in the knowledge that every detail will be taken care of exactly as agreed.

We will also be delighted to recommend other service providers which you may require for you event including Toast Masters, Entertainment, Florists & Photographers.

The hotel also features 70 comfortable bedrooms and plenty of free car parking so if your guests are travelling from afar, or simply want a night away, we can provide a complete solution. As a popular and sought after venue we recommend that you make your enquiry as soon as possible by telephoning our Events Manager on 01708 860222.



- **Private Functions**
- **Annual Dinners**
- **Dinner Dances**
- **Corporate Functions**
- **Masonic Dinners**
- **Christmas & New Year Parties**
- **Engagement Parties**
- **Christening Celebrations**
- **Birthday Celebrations**
- **Wedding Anniversaries**
- **Funeral Teas**

Chefs recommended set menus Suitable for most occasions

MENU 1

£24.50 pp

Roast Tomato & Basil Soup with herb croutons

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Supreme of Chicken filled with cream Leeks with a smoked bacon and red wine sauce, chantenay carrots, cocotte potatoes

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Lemon Meringue pie with pouring cream

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Coffee and chocolate mints

MENU 2

£26.50 pp

Seasonal Melon with wildberry compote and mango sorbet

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Oven baked fillet of Salmon with herb crust, lemon butter sauce, baby potatoes & green beans.

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Profiteroles with chocolate sauce and cream

* * * *

Coffee and chocolate mints

MENU 3

£28.50 pp

Traditional Prawn Cocktail with seeded brown bread

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Roast Sirloin of English Beef, Yorkshire pudding, Roast Potatoes & seasonal vegetables

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Raspberry & white Chocolate Torte with bitter Chocolate sauce

* * * *

Coffee and Petit Fours

MENU 4

£30.00 pp

Asparagus & wild Mushroom tart with balsamic glaze

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Grilled Fillets of Sea Bass, creamed mash, roast fennel and tomato salsa

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Brandy Snap basket, wild berries, mango coulis & cream

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Coffee and Petit Fours

To further enhance your meal, a delicious platter of English Cheeses, Celery, Grapes, chutney & Biscuits can be provided at £28.00 per table. We can cater for most diets so please discuss any requirements with our Events Manager. Menus may contain nuts. Please advise if anyone has a nut allergy. All menus are based on a minimum number of 80 guests in the Garden Suite & 100 in the Thurrock Suite.

Banqueting Selector

Our banqueting selector allows you to create a menu of your choice. We recommend that for evening functions a minimum of three courses plus coffee is chosen. Please choose one starter, one main course & one dessert. Cheese can be chosen as an extra course.

Starters

Crab & Salmon Fishcakes, sweet chilli and coriander salsa	£6.95
Red Onion & Goats Cheese Tartlet, roast baby beetroot herb salad, balsamic dressing	£6.25
Classic Prawn Cocktail with brown bread	£6.25
Chicken liver parfait, apple chutney, toasted brioche	£5.75
Asparagus and wild mushroom tart, balsamic glaze	£6.50
Poached Pear, Stilton, Walnuts and salad leaves	£5.75
Seasonal Melon, berry compote, mango sorbet	£5.95
Wild mushroom Bruschetta with tarragon cream & parsley	£5.95
Scottish smoked Salmon, dill crème fraiche	£7.50
French Onion Soup, parmesan croutons	£4.95
Roast Tomato & Basil Soup, herb croutons	£4.95
Leek & Potato Soup with crispy Leek julienne, croutons	£4.95

Main Courses

Chicken breast, creamed Leeks, bacon & red wine sauce, chantenay carrots, cocotte potatoes	£14.95
Traditional Roast Turkey, Bacon roll, stuffing, sage jus, roast potatoes, carrots, broccoli	£13.50
Roast Sirloin of English Beef, Yorkshire pudding, roast potatoes, carrots, broccoli	£16.50
Medallions of English Beef Fillet, mushroom & red wine sauce, chantenay carrots, garlic mash	£19.50
Roast Rack of Lamb, rosemary & redcurrant jus, Ratatouille, Chateau Potatoes	£19.50
Slow cooked Lamb shank, redcurrant jus, garlic mash, sugar snap peas	£16.00
Slow roast belly of Pork, caramelised apple, green beans, fondant potato	£15.50
Honey roast Duck breast, stir fired vegetables, noodles, plum sauce	£15.95
Baked Halibut Fillet, garlic butter sauce, wilted spinach, cocotte potatoes	£17.00
Oven baked fillet of Salmon, herb crust, lemon butter sauce, baby potatoes, green beans	£15.00
Fillets of Sea Bass, creamed mash, roast fennel, tomato salsa	£16.50

Additional Potatoes

£1.25 per person
Roast Potatoes
Garlic Mash
Cocotte Potatoes
Dauphinoise
Baby Potatoes

Additional vegetables

£1.50 per person
Broccoli florets
Cauliflower & Cheese sauce
Sugar Snap Peas
Fine Green Beans
Wilted spinach

Chantenay Carrots
Braised Leeks
Red Cabbage
Roast Parsnips
Mashed Swede

Vegetarian Main Courses

Roast Mediterranean Vegetable Strudel, Tomato & Basil Sauce	
Wild Mushroom, Spinach & Ricotta Canneloni in Cheese sauce	
Vegetable skewers, citrus cous cous, plum & sweet chilli sauce	
Red Pepper, Aubergine & Tomato Lasagne	
Goats Cheese & red onion tart with herb salad	

Priced as per Main Course

Desserts & Cheese

All £6.25

Raspberry & white Chocolate Torte with bitter Chocolate sauce	
Brandy Snap basket, wild berries, mango coulis & cream	
Warm Pecan Pie, vanilla ice cream, butterscotch sauce	
Meringue nest, strawberries & cream	
Lemon Meringue pie with pouring cream	
Profiteroles with chocolate sauce & cream	
Fresh Fruit Salad, Cointreau Syrup shortbread biscuit	
Apple & Blackberry Crumble with custard	
Raspberry & Passion fruit delice, raspberry compote & coulis	
Dark Chocolate Tart, Blackcurrant sorbet, white chocolate sauce	
Summer Pudding, clotted cream	
Table Plate of Mature Cheddar, English Stilton, French Brie & Goats cheese, biscuits, grapes, celery & chutney	£34.00
Filter Coffee or Tea with chocolate mints	£1.95
Filter Coffee or Tea with Petit Fours	£2.95

Children up to 10 years old – all £9.95

Chicken Nuggets or Goujons & Chips
Penne Pasta in Tomato sauce
Pork Sausages, Chips or Mash
Fish Fingers & Chips
<i>All served with baked beans or peas.</i>
Ice cream with chocolate sauce

We can cater for most dietary requirements – please discuss this with our events manager.
Any vegetarian dish chosen will be charged at the same price as the main course.

FORK AND DRESSED BUFFET

Our Buffet Menus are designed to allow you to choose the one most suitable for the formality of your event. Please discuss the service styles with our Event Manager who will be delighted to assist you

Carved Buffet £28.00 pp (minimum of 30 people)

Chilled seasonal Melon with prawns
& a lemon dressing

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From the buffet table:

Cold cuts of Roast Sirloin of Beef, honey
glazed Ham & Roast Turkey
Whole poached & dressed Salmon
Hot Savoury Pork meatballs in a tomato sauce
Hot Spinach and Ricotta strudel
Mushroom and Leek Stroganoff with rice

Served with:

Buttered baby new Potatoes
Seasonal salad leaves with cherry tomatoes,
courgette ribbons & a lemon & herb dressing
Homemade coleslaw
Tomato and Red Onion salad with Balsamic
Fusilli Pasta bows with roast peppers

* * * *

Summer Pudding with clotted cream
Profiteroles with Chocolate sauce and cream

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Coffee, Tea and chocolate mints

Hot Fork Buffet £24.50 pp (minimum 30 people)

Paella of Saffron Rice, King Prawns,
Chicken, Onions, Peppers & Garlic

Fricassée of Mushrooms & Leeks Cooked in
Garlic, Blue Cheese & Oregano Cream

Honey & Mustard Glazed Chicken Fillets

Mini Jacket & Buttered Baby Potatoes

Chefs Selection of Four Fresh Salads

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Individual Raspberry Meringues
with cream & coulis

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Coffee & Chocolate Mints

FINGER BUFFET SELECTOR

For the more relaxed occasion, the Finger Buffet Selector is an ideal choice. Please select a minimum of seven items (6 from the list to be served with the sandwiches) for your buffet for £15.00 per person. Additional items are £1.50 per person. There is no limit to the number of items you can choose and we recommend you pick a selection of hot & cold items and a dessert.

Assorted sandwiches: Cold roast Beef, Honey roast Ham, Cheddar Cheese, Egg Mayonnaise with cress (V), Tuna Mayonnaise

Please choose at least 6 items from:

Cold:

Cheese straws, breadsticks with homemade dips (V)
Roasted Vegetable and Tarragon Tart with toasted goats cheese (V)
Smoked Salmon & Cream Cheese blini topped with lemon shreds

Hot:

Vegetable Spring Rolls (V)
Oven baked Potato Wedges with sour cream & chives (V)
Warm Creamy Stilton and Mushroom Tartlets (V)
Chicken Dippers served warm with garlic mayonnaise
Deep fried Goujons of Plaice with Sauce Tartar
Beef, Mushroom, Onion & Pepper skewers
Sausage rolls
Warm Strips of Chicken Tikka Marsala with minted yoghurt

Desserts:

Mini White Chocolate Éclairs Filled with Dark Chocolate Cream.
Mini Strawberry Pavlova

Terms and Conditions: At the time of making an enquiry please ask the events manager for a copy of our current terms and conditions. To confirm a booking we will require the terms and conditions to be fully completed and returned with the required deposit. The contents of this brochure are correct at the time of printing however they may be subject to change without notice.



the
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HOTEL ★★ ★



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