

THE LION

LEINTWARDINE
BAR, RESTAURANT & ROOMS

Congratulations on your engagement and thank you for considering The Lion as the venue for your perfect wedding day, we would love to have the opportunity of a more in depth discussion to help us create the day of your dreams.

Set in stunning surroundings on the banks of the River Teme in the picturesque village of Leintwardine, this quiet country inn with bars, restaurant and rooms, is the perfect setting for a romantic wedding.

For smaller functions the stylish restaurant and function room are available, with the walled terrace outside the restaurant overlooking the river and beautiful views beyond for welcome drinks and canapés on a sunny summer day and the comfortable snug area with squishy leather sofas for guests to relax after the meal. Our restaurant can seat up to 32 people, depending on table layout and the function room will seat up to 20 people.

For larger events and evening wedding parties our beautiful brand new marquee and pagodas are available. This versatile option can seat from 40 to 140 people. With stylish champagne linings and forest green swags and drapes, window walls overlooking the river and views beyond, seating at either round or long banqueting tables dressed in white linen, chandelier and fairy light lighting it is a perfect place for both traditional wedding breakfasts and less formal evening parties with music and dancing.

An oak laminate dance floor can be positioned in the main marquee or in a separate area inside an adjoining pagoda to your preference.



The Lion, High Street, Leintwardine, Shropshire, SY7 0JZ

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VENUE OPTIONS AND PRICES: for functions during 2014/2015

The Lion:

Function Room:

The Tarlaton function room on the first floor may be hired for your Wedding breakfast or smaller function seating up to 20 guests. Or why not add this to your marquee hire, when it can be furnished with comfortable seating and low tables as a quiet place for guests to relax with a coffee after your meal while there is dancing in the marquee.

Restaurant:

The stylish restaurant may be hired for your Wedding breakfast seating up to 32 guests depending on table layout required.

Pagodas may be erected for disco and dance floor for evening functions if required.

Garden:

All of our marquee and pagoda prices include window walls, walkway, marquee linings and swags and drapes (standard colours) tables, chairs, table linen, bar, matting, dance floor, heating and lighting as required

One Pagoda:

Two Pagodas:

There are two pagodas which may be taken either separately or linked together, these are 6m x 6m and will seat approximately 32 guests each at round tables. The Pagodas have chandelier lighting and can be arranged with or without walls to take advantage of the garden and views in summer. These may also be used for a disco and dance floor for evening functions where the restaurant is used for the wedding breakfast.

Small Marquee 9m x 9m Only:

The smaller marquee is 9m x 9m and will seat up to 80 guests. This will usually be positioned by the river on the lawn nearest to the historic pack horse bridge, giving easy access to our walled terrace where welcome drinks may be served to your guests and allowing you private access to the lawn area in front of the marquee which gently slopes down to the river by the bridge.

The marquee can be taken on its own with a private bar set up in the marquee guests can use the Lion cloakrooms or retire after the meal to the quieter area of the snug. The Lion will be running normal service in the restaurant and bar and so there will be other guests of the Lion using the communal areas.

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Larger Marquee 9 x 15m Only:

The larger marquee is 9m x 15m and will seat up to 140 guests. This is positioned by the river just below the car park. Window walls overlook the river and the stunning views of the Marches behind. A covered walkway gives access to the rear of the Lion so that guests may use the cloakrooms or retire after the meal to the quieter seating area of the snug. The Lion will be running normal service in the restaurant and bar and so there will be other guests of the Lion using the communal areas.

Larger Marquee with Pagodas

The larger marquee seating 140 guests can be made even larger by connecting one or two of the pagodas to the end wall, this allows space for the disco or band and dance floor away from guests dining tables and gives more room for food service and a bar in the marquee.

Marquee and Function Room:

To the above option we could add the exclusive use of the small upstairs function room in the Lion for quiet relaxation for guests who may not want to listen to the band or disco – tables can be arranged café style with some more comfortable tub chairs arranged in clusters at one end to make a lounge style area where guests can retire for tea or coffee or quite drinks after the meal.

PLEASE NOTE THAT FOR FUNCTIONS WHERE MORE THAN 150 GUESTS ARE INVITED YOU WILL BE REQUIRED TO TAKE EXCLUSIVE USE OF THE LION AND MARQUEE

Exclusive Use of the Lion and Marquee (price includes all 8 bedrooms) :

Exclusive use of the Lion, restaurant, lounge bar, function room and snugs as well as marquee and one or two pagodas as required from 4pm on the day of the wedding until 11 am on the Sunday morning. This would ensure your guests have the enjoyment of all the areas completely to themselves. You might like to welcome your guests as they arrive in the snug or restaurant and then move through to the marquee when you are ready to eat, and your guests who prefer a quieter place to chat can retire to the snug or bar after dinner. The cost of this option includes all eight bedrooms and breakfast for all residents in the morning.

BANK HOLIDAY WEEKENDS:

Bookings made for bank holiday weekends will carry a £1000 supplement for all venue costs.

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FURNITURE AND FINISHING

The Lion marquee has 10 round tables seating up to 10 people and 12 six foot tressle tables seating up to four people.

Chairs are white limed chivari banqueting chairs with forest green seat pads. There are 100 of the banqueting chairs and 25-30 Forest Green or Gold Dining Chairs for the top table.

Should you require more/different tables and chairs or different coloured seating pads these can be arranged for a hire charge from our furniture suppliers – the cost of this will be passed on to you. We are happy to provide quotations for you.

Lighting is supplied by chandeliers in the marquee and pagodas, there are also some fairy lights available if required.

Linings, swags and drapes: Linings for both the marquee and the pagodas are champagne coloured and drapes and swags are forest green. Should you require different coloured swags or drapes these can be hired at a cost which will be passed on to you.

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GUEST BEDROOM PRICES:

Individual guest bedrooms:

Five double bedrooms available – price per night bed and breakfast One twin bedroom available – price per night bed and breakfast)

One small double bedroom available – price per night

One single bedroom available – price per night

A roll-away camp bed for a child can be put in the twin room for a surcharge of £30. Cots for babies are available free of charge.

Exclusive use of the Lion – accommodation package:

Please note that if you choose to take exclusive use of the Lion all eight bedrooms are included in the venue price.

Breakfast

Breakfast is served between 8 am and 10 am in the Tarlaton function room, seating can be arranged at one family table or individual tables to choice. These timings can be extended by prior arrangement.

Check in/out:

Check In Time: 2pm

Check Out Time: 10 am

Guestrooms for the Bride and Groom and attendants can be made available from 11 am by prior arrangement.

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CATERING

The following suggestions are made as a guide to help you plan your wedding, all menus are devised using only the best local seasonal ingredients and can be tailored to your taste.

Traditional Three Course Wedding Breakfast

Our traditional wedding breakfast options are served to your seated guests. These are sample menus which will vary depending on the time of year and available seasonal ingredients.

One choice from each course

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Tomato and basil soup – herb oil – warm breads
Pressed ham hock terrine – piccalilli puree – rocket and baby leaf salad
Locally smoked salmon – caper berry – dill salad – lemon vinaigrette

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Roast sirloin of Ludlow beef – crispy roast potatoes – Yorkshire pudding – red wine gravy
Poached fillet of sea bass – herb crushed new potatoes – white wine and crayfish beurre blanc
Asparagus and Ludlow Blue risotto – red pepper coulis – chive mascarpone

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Eton Mess
Summer fruit pudding – clotted cream
Chocolate and Cointreau mousse

One choice from each course

Asparagus and Shropshire Blue soup – wild garlic – homemade breads
Confit leg of Gressingham duck – button onion chutney – port syrup – thyme crostinis
Steamed mussels – tomato and chilli broth – crusty breads

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Pot roasted guinea fowl – buttered curly kale & chestnut mushrooms – roast herb potatoes – rich pot
gravy

Baked fillet of plaice – sauté garden peas, clams and pancetta – buttered herb potato rosti
Spinach and feta strudel – bulgar wheat and mixed lentil salad – cherry tomato sauce

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Crème brulee – tuile biscuit
Chocolate and pistachio cheesecake – mango coulis
Selection of cheese and biscuits

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One choice from each course

Rich tomato seafood broth – tarragon beignet – fennel seed cream
Pan-fried wood pigeon breast – black pudding and bacon mash – mustard and madeira sauce
Twice baked oak smoked applewood cheese soufflé – basil cream fraiche – toasted pinenuts

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Fillet of Herefordshire beef – fondant potato – Asparagus and parma ham – oxtail sauce
Whole grilled lemon sole – caper and saffron butter – crab stuffing – sweet potato chips
Chestnut mushroom and butternut squash tartlet – buttered new potatoes – salsa Verdi

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Selection of local cheeses
Warm chocolate fondant pudding – homemade raspberry ice cream – bitter chocolate syrup
Edlerflower and lemon cheesecake – chilli sorbet

Wedding High Tea

Wedding High Tea, Options one and two are served as a standing buffet, if you would like these served as a seated buffet there will be an additional charge of £3.00 per head.

Option One:

Selection of sandwiches or bridge rolls using white and brown bread:

Smoked salmon & cucumber

Roast beef and horseradish

Mature cheddar and spring onion

Mini cake selection

Open scones served with home-made jam and clotted cream

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Tea and Coffee

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Option Two

Selection of sandwiches or bridge rolls using white and brown bread:

Smoked salmon & cucumber
Roast beef and horseradish
Mature cheddar and spring onion
Pastrami and mustard mayonnaise

New potato salad, home-made coleslaw, Mediterranean roasted vegetable couscous.

Mini cake selection

Open scones served with home-made jam and clotted cream

Fresh local strawberries and cream.

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Tea and Coffee:

Option Three: *Served as a seated buffet*

Dressed Salmon or Honey Roast Ham

New potato salad, home-made coleslaw, Mediterranean roasted vegetable couscous.

Selection of sandwiches or bridge rolls using white and brown bread:

Smoked salmon & cucumber
Roast beef and horseradish
Mature cheddar and spring onion
Pastrami and mustard mayonnaise

Mini cake selection

Cupcake Tower

Open scones served with home-made jam and clotted cream

Summer fruit Trifle or summer berries Pavlova

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Evening Supper suggestions:

One choice from the following:

Bacon sandwiches and fries

Mini fish and chips served in newspaper cones

Chilli con carne with nachos and guacamole

Cheese and biscuit platter

Hot pulled pork baps

Paella - chicken and chorizo – mixed Mediterranean vegetable

The above served with accompanying buffet salads and sauces

MENU CHOICES – our chef is happy to discuss your requirements and devise a menu to your requirements.

PLEASE BE AWARE –

Only food prepared by our staff on our premises may be served and consumed at the Lion, with exception of the wedding cake.

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Optional Extras:

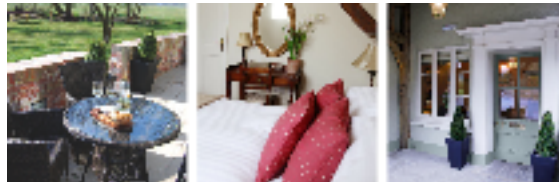
Canapes on arrival with welcome drinks:

Acacia honey & grain mustard chipolatas (H)
Smoked salmon, Cream cheese & caper pin wheel (C)
French goats cheese & blue potato bon bon (H)
Pressing of smoked ham, chicken & chorizo – piccalilli puree (C)
Tomato, basil & parmesan bruschetta – with or without Parma ham (C)
Crab and Ginger Beignet (H)
Chorizo & pecorino Risotto balls (H)
Manzanilla olives

(H denotes hot canapes C denotes cold canapes)

Coffee and Tea:

Coffee and Tea after wedding breakfast or evening function: (served in cafetieres and tea pots on the table)



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Drinks Packages:

We have proposed three options for your afternoon guests which include one to two welcome drinks per person, two glasses of wine per person, and one glass of bubbly for toasts.

Option One:

Welcome drink: Pimms

White Wine: San Abello Sauvignon Blanc, Chile

Red Wine: San Abello Merlot, Chile

Sparkling wine for toast: Marquis de la Tour Brut, France

Option Two : Welcome drink : Pimms or Kir (125ml sauvignon, 10ml shot cassis)

White wine: La Croix Verminto, Sauvignon Blanc, Southern France

Red wine : La Croix Grenache/Merlot, Southern France

Sparkling wine for toast : Graham Beck Brut, South Africa

Option Three: Welcome drink: Champagne Veuve Delaroy Brut, Epernay

White wine: Pinot Grigio La Maglia Rosa, Italy

Red wine: Pez de Rio Tempranillo/Cabernet Sauvignon, Spain

Champagne for Toast: Veuve Delaroy Brut, Epernay

Corkage charges:

For couples wishing to supply their own wine and champagne the following corkage charges will apply:

Wine: £10.00 per bottle, Sparkling wine/champagne: £15.00 per bottle

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Other Information:

Name Cards, Menus and Table Plans:

These can be organised if required or you may like to provide your own place cards and table plan. Once we have agreed the marquee layout with you we can provide a blank diagram showing the table placement to help you with your table plan, we will supply an easel for the table plan which can be situated at the entrance to the marquee or in the hotel reception area whichever you choose.

Flowers and Table decorations:

These can be delivered to the Lion prior to the event, stored safely in our cellar overnight and placed on the tables for you. Alternatively, if you wish to decorate your own tables access to the marquee will be available from 11.30 am. Please advise us if you will be taking up this option so that we can fully support your requirements.

Cake Stand:

A cake stand is available if required.

Disco:

A disco can be booked for you, or you are welcome to arrange your own entertainment. As a rough guide the cost of a local disco and DJ would be approximately £375 per evening. Price will be confirmed on booking.

Insurance:

We strongly recommend you take out wedding insurance.

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Terms and Conditions:

Bookings:

Bookings are provisional until a deposit has been received – provisional bookings will be held for two weeks only. 10% deposit is due after two weeks to confirm the booking. 50% is due six months prior to the wedding and 30% is due one month prior to the wedding. Final balance payment is due immediately after the wedding.

Pricing:

Prices quoted in this brochure cover functions during 2014 and 2015. Please note there are supplements for weddings during a bank holiday weekend.

Provision of Food:

Please note that only food and drink prepared and served by the Lion staff on our premises may be consumed at functions at the Lion. The one and only exception to this rule is of course the wedding cake.

Cancellation Charges:

Cancellation 7 months or more before the event: no charge

Cancellation 6 – 3 months before the event: 50%

Cancellation 3 months before the event: full estimated cost

Should the wedding space and accommodation be rebooked the appropriate cancellation charge will be refunded in full.

Damages:

The Hirer will pay for any loss or damage to any part of the premises or fixtures, fittings, equipment caused by the hirer or guests or paid servants of the hirer. The Lion is not responsible for any property brought onto the premises.

Licensing Act:

Hirer and all persons attending the wedding must comply with the requirements of the Licensing Act 1964 together with all statutory instruments since enacted.

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Force Majeure:

The Lion is not responsible for any failure to provide facilities contracted for, in the event of it being prevented from doing so as a result of Force Majeure for any cases beyond its control.

Confirmation of numbers/menu:

Final numbers and menu choices are required 30 days prior to the wedding. Any changes made after this date may result in extra charges. All prices include VAT at the present rate of 20%.

Smoking:

The Lion operates a no smoking policy in all public areas and hotel bedrooms. The following charges will be added to your event invoice should this policy be ignored.

Hotel Bedroom: £100

Lounge/Restaurant/Snug: £200

Marquee: £500