

YOUR WEDDING OR CIVIL PARTNERSHIP CELEBRATION
AT THE BAYHOUSE HOTEL



The management of the Bayhouse hotel warmly congratulate you on your forthcoming ceremony and hope that you decide to use our facilities and professional standards on your special day.

Your day at the Bayhouse will be of the highest quality as we have many years of experience in this field.

We can tailor our packages to suit your requirements and budget to make your day the most memorable one.

We would be delighted to discuss any special additions that you may have, to make your day more personal to you, your partner and your guests.

Firstly please make an appointment by contacting the hotel on 01983 863180 to view our facilities and check availability. Then we can look at the packages we have to offer and discuss numbers for the date.

Following this meeting we will provide you with a formal quotation for your special day, with no obligations.

To confirm your booking after you have received the quotation we will require a deposit of £200.00. After the deposit has been paid you will have nothing more to pay until 30 working days prior to the fixed date when you will need to provide the Bayhouse with your final numbers, arrangements and room allocations if applicable.

After formally making the booking you can be assured that your day with us will be of the highest standard and the very best level of service.

About the Bayhouse Hotel

The Bayhouse Hotel is situated on the picturesque Keats Green overlooking Shanklin beach and the English Channel. The Hotel is ideally positioned for lovely cliff top and seaside walks, nearby woodland strolls and a short distance to the old village and main town.

The Hotel has been family run for over 30 years, so we have plenty of experience in providing you with a refreshing, English seaside holiday.

We have 22 letting rooms available including 2 premier suites with panoramic sea views.

Our restaurant and bar are on the same level and are both surrounded with the largest decking area in Shanklin, part of which is covered and heated.

The decks give a wonderful view of Sandown bay and uninterrupted vista over one of the busiest waterways in the U.K.

The Hotel's restaurant, Carter's has window side seating that gives the best Channel scenery all year round for you to dine and see clear blue sunny mornings across the sea, to off season weather with dramatic cloud formations and lively tides. We provide telescopic viewing for you to monitor the numerous shipping movements of cruise liners of which we provide an up to date timetable.

The bar is modern with air conditioning, wi-fi and wide screen TV'S. We hold a large range of beers, wines, spirits and liqueurs as well as fresh Italian coffees and teas. We provide live entertainment in high season showcasing some of the islands finest entertainers.

The en-suite bedrooms are well appointed with colour TV's, clock radios, hair dryers, tea and coffee facilities and many have sea views. We also have a selection of ground floor rooms for those not able to manage the 13 stairs to the first floor. Our premier suites also have free view DVD TV's and the best outlook to the bay and the horizon.

The room tariff is based on Bed and Breakfast. We serve breakfast from 8.00am to 10.00am in the restaurant. We offer a cold 'self serve' starter section which includes fruits, cereals, yogurts and juices then on to varied selection of hot mains and many other dishes including the famous Carter's 'big full English' breakfast brought to you by our professional waiting staff. All of this is accompanied with fresh tea or coffee and toast. Our evening A la Carte menu is extensive and varied with added daily specials. You may decide to book half board whereas you can dine from the three course Table d'hôte menu which is seasonal and chosen by our resident Head chef using local traders and ingredients wherever possible.

The Hotel has developed into a much sought after venue for social functions. We cater for weddings, conferences, dinner dances, christenings, parties, funeral wakes and general meetings, formal and

informal, from small gatherings to extensive residential events. We can seat up to 60 diners, offer flexible conference arrangements and buffets for up to 100.

We also provide:

- Meeting facilities
- Photo copying
- Phone, fax, audio, wi-fi and internet
- Digital projector and screen
- White board and flip chart
- Room hire options or delegate packages
- Buffet, dinner, lunch or breakfast services
- Discounted stopover rate
- Free car parking and safe road parking
- Perfectly positioned for beautiful fresh air walks



Wedding breakfast options

Firstly, please decide if you would prefer a sit down meal and how many courses you would like or if you would require a buffet spread by choosing an option below, prices are shown per person.

Sit down meal

Option 1	Starter, main and dessert	£18.00	3 Courses
Option 2	Starter, main, dessert, coffee or tea / soup course	£20.00	4 Courses
Option 3	Starter, soup course, main, dessert and coffee or tea	£25.00	5 Course
Extra fish course		£6.00	
Extra cheese course		£3.50	

Buffet

Finger buffet option 1	£12.50
Finger buffet option 2	£14.50
Finger buffet option 3	£16.50
Served and seated standard	£20.00
Served and seated deluxe	£25.00
Served and seated superior	£29.00
Canapés per piece minimum of 80	£1.00
Afternoon tea or English quick bite	£7.50
Glass of house wine: white, red or rose	£3.00
Glass of cava	£4.00
Glass of cava with ice and strawberries	£5.00
Glass of champagne (standard)	£7.50
Glass of champagne (mid price range)	£9.00
Glass of champagne (premium)	£10.50

The wine prices above can be applied to the wedding toast. Wines with you meal can be selected from our extensive wine list and running bar tabs can be discussed at the time of booking.

Table format

Option A	Standard place setting	£0.00	Please select either of the two options
Option B	White linen cloths and napkins	£1.00	

Traditional finger Buffet

All prices are per person with a minimum of 30 people

Selection 1

Crudités with a blue cheese dip
Vegetarian quiche slices
Vegetarian spring rolls with sweet chilli dip
Selection of sandwiches and tortilla chips
Pizza strips
Mini vegetable puff pastries
Chicken goujons with BBQ sauce
Cocktail sausages
Mini scotch eggs
Potato wedges with mayonnaise

Selection 2

Crudités with a blue cheese dip
Vegetarian quiche slices
Selection of sandwiches and tortilla chips
Vegetarian spring rolls with sweet chilli dip
Onion bhajis
Mini bruschetta's
Pork pies
Chicken goujons with BBQ sauce
Cocktail sausages
Potato salad with chives and mayonnaise
Pasta, tuna and sweetcorn salad

Selection 3

Crudités with humus dip
Mini vegetable samosas
Vegetarian spring rolls with sweet chilli dip
Mini scotch eggs
Selection of sandwiches and tortilla chips
Mini Yorkshire puddings with turkey and cranberry sauce
Breaded goujons of chicken
Cocktail sausages
Potato salad with chives and mayonnaise
Breaded king prawns
Tortilla chips
Fresh fruit platter

A majority of the Buffet is home made and we use Island produce where ever possible

Other additional options

Bowl of crisps, nuts, olives and snacks	£1.00 per bowl
Chef's selection of canapés (per piece, minimum of 80)	£1.00
Large vases of Flowers	Market price
DJ's or live music	Price subject to availability
Marquee covered main deck	Approx £500.00 - £1000.00

Preferred suppliers

The Bayhouse can recommend florists, cake makers, horse drawn carriages, taxi and car hire.

Entertainment

Throughout the year the Hotel uses a variety of live entertainment, we can recommend entertainers who we feel may be suitable for your day and can let you know when they are performing on or off site so you can draw your own conclusions.

However the best acts always get booked early so if you have a certain performer in mind it is crucial to book well in advance.

The same goes with DJ's, please do not leave this to the last minute.

The Hotel function area is licensed for up to 100 people. All live music must cease at 11.00pm and discos by 12 midnight.

You may use our audio system afterwards but at a reduced volume. Last orders for drinks are at 0045, bar closes at 0100.

Decorations

The Hotel can arrange for decorations to be delivered on the day or you are very welcome to bring you own.

Sorry please do not include party poppers as the 'popper' paper stains the table linen and carpets once wet. Please do not attach ribbons or garlands etc to the wall with drawing pins or any other sharp objects.

The hotel management can advise you on this subject further.

Bridal suite

Our Bridal suite can be reserved for your special occasion. Our wedding night special includes Champagne on ice and continental breakfast served in your room at a time suitable for you or a full English breakfast in the Restaurant. The room has superb sea views, TV with DVD player and free view and midday check out.

The price will be £130.00 per night.

Accommodation

The Hotel has 21 letting rooms; the configuration is 14 doubles, 3 twins, 1 treble, 2 singles and 1 family room and we hold roughly 40 people. These rooms are available at a discounted price for your guests. However at certain times of the year the accommodation can be limited so we recommend that you reserve rooms as early as possible. We can supply you with booking details for the Hotel so you can distribute them to your guests.

We can also offer discounted ferries from any port and can arrange for the tickets to be forwarded to the home address' of your guests.

Exclusive use of the Bayhouse

You may wish to have sole use of the hotel. This would mean that we would be closed to any other guests and diners.

This booking must be for a minimum of two nights and be made well in advance.

Low season	£1200.00 per night
Mid season	£1400.00 per night
High season (not July/Aug)	£1600.00 per night

The price is for the whole Hotel on a bed and breakfast basis and is an extra charge to your wedding package.

Please fill in the Function reservation form on the following page and post to

The Bayhouse Hotel
8 Cine Avenue
Shanklin
Isle of Wight
PO37 6AG

Contact: 01983 863180
E-mail: info@bayhouse-hotel.co.uk

Reservation form for Function

Name	
Address	
Contact telephone no.	
E-mail	
Function title or name	
Date of function	
Total amount of rooms needed	
No. of twins	
No. of doubles	
No. of singles	
No. of family rooms	
No. of trebles	
No. of children	
Any cots required	
How many nights	
Date of arrival	

Function terms and conditions

In order to confirm your booking, we require a signed copy of our terms and conditions as well as a non refundable deposit of £200.00.

In the event of a cancellation the Bayhouse has the right to administer the following charges:

120 days and over	No charge
119 days to 60 days	25% of total booking
59 days to 31 days	50% of total booking
Under 30 days	100% of total booking

Please inform the Hotel no later than 30 days prior to your event with your final numbers whereas the minimum balance must be paid in full.

Your responsibilities

Please be aware that you are responsible for the behaviour of your guests on the day, children are very welcome but must be monitored at all times. Please do not allow children to wander the Hotel unattended, indoors and outdoors.

You may be liable to pay for damages should they occur.

We have the right to refuse entry and we will not serve alcohol to under 18's.

The Hotel operates a strict no smoking policy in line with Government law, we have plenty of outside areas to smoke, please do not smoke indoors.

Please complete and return this form with your deposit to Bayhouse Hotel, 8 Chine Avenue, Shanklin, I.O.W. PO37 6AG.

I have read the terms and conditions and I agree to abide by them. I enclose a non refundable deposit payment of £200.00

If paying by card please fill in the card details below and we will debit the amount from your bank.

Card no.....

Start date...../...../...../

Expiry date...../...../...../

Security code.....

Name as it appears on the card.....

Billing address if different to home address.....

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If sending a cheque please make it payable to Bayhouse Hotel Ltd

Signature.....

Date.....

As soon as we have received a deposit we will send you a receipt and confirmation.

Sit down Meals; please choose four from each group 1, 2 and 3

Starters 1

Prawns Marie Rose
Chilled melon fan with mixed berry coulis (v)
Chicken liver pate with toasted ciabatta
Bruschetta with sun dried tomatoes, garlic and basil (v)
Soup of the day (please state if you would prefer meat free soup)
Mushrooms with pancetta and cream
Smoked salmon with pink peppercorns
Mediterranean roasted vegetables with goat's cheese in a parmesan basket (v)

Mains 2

Roast beef with Yorkshire pudding
Peppercorn chicken fillet
Grilled salmon with béarnaise sauce
Mushroom gratin with breadcrumbs, herbs and mozzarella (v)
Pork escalope cooked in cider and Bramleys
Port and Guinness braised beef steak
Baked cod with butter and lemon
Penne with tomato and basil (v)

Desserts 3

Fresh fruit salad
Lemon cheesecake
Apple pie
Raspberry pavlova
Crème caramel
Chocolate fudge cake
Red cherry gateau
Ice cream sundae
A selection of English and imported cheeses with savoury biscuits

Extra fish course

Poached plaice mornay
Gravadlax with dill mayonnaise
Mediterranean prawns (3) with garlic butter
Pan fried red mullet fillets with olives, capers and sun dried tomatoes
Crab thermidor

Canapés selection

Baby crayfish tails on a bed of avocado and soft goats cheese
Dolcellate and sweet grape
Red pepper hummus topped with black olive tapenade
Smoked salmon tartare on cream cheese garnished with black lump fish roe
Soft goat's cheese on onion marmalade topped with finely chopped sundried tomato
Ventnor crab with lime, ginger and corriander
Tomato, shallot, garlic and basil mini bruschetta
Wild mushroom mini bruschetta
Canapés price at £1.00 per piece choose any 4, minimum of 80

Standard seated and served buffet minimum of 30 covers

Pasta and Salad

Penne Provencale – pasta with sundried tomato, olives, celery, white wine, garlic, oregano, fresh chives and parmesan cheese
Mixed leaf salad
Summer potato salad – green onion, chopped egg, celery, red peppers, red onion, mayonnaise and grainy Dijon mustard

Dips and dressings

Balsamic dressing
Vinaigrette
Yoghurt and cucumber dip

Vegetable and meat dishes

Goat's cheese, cherry tomato and basil filo tarts
Tandoori Chicken
Roasted topside of beef

Fish dishes

Smoked Salmon with lemon, dill and pink pepper corns

Breads

Mixed basket of freshly baked bread

Dessert

Fresh fruit salad
Chocolate fudge cake
Filter coffee or tea

The seated and served options will be hand served at the buffet table and the dishes listed wherever possible are all freshly made from local Island produce.

Deluxe seated and served buffet minimum of 30 covers

Pasta and Salad

Penne Provencale – pasta with sundried tomato, olives, white wine, celery, oregano, fresh chives and parmesan cheese.

Pear, stilton and walnut salad

Mixed leaf salad

Summer potato salad – green onion, chopped egg, celery, red peppers, red onion, mayonnaise and grainy Dijon mustard

Dips and dressings

Balsamic dressing

Vinaigrette

Yogurt and cucumber dip

Vegetable and meat dishes

Goat's Cheese, cherry tomato and basil filo tartlets

Tandoori Chicken

Roasted topside of beef

Fish dishes

Smoked Salmon with lemon dill and pink pepper corns

Large Mediterranean prawns

Breads

Mixed basket of freshly baked bread

Dessert

Fresh fruit salad

Lemon cheese cake

Chocolate mousse

Cream

Filter coffee or tea

The seated and served options will be hand served at the buffet table and the dishes listed wherever possible are all freshly made from local Island produce.

Superior seated and served buffet minimum of 30 covers

Pasta and Salad

Penne Provencale – sundried tomato, olives celery, white wine, garlic, oregano, fresh chives, parmesan cheese
Pear stilton and walnut salad
Mixed leaf salad
Summer potato salad – green onion, chopped egg, celery, red peppers, red onion, mayonnaise and grainy Dijon mustard

Dips and dressings

Balsamic dressing
Vinaigrette
Yoghurt and cucumber dip
Blue cheese mayonnaise

Vegetable and meat dishes

Goat's Cheese, cherry tomato and basil filo tartlets
Tandoori Chicken
Roasted topside of beef
Honey roasted ham

Fish dishes

Smoked Salmon with lemon dill and pink pepper corns

Breads

Mixed basket of freshly baked bread

Dessert

Fresh fruit salad
Lemon cheese cake
Chocolate Mousse
Cheese Platter
Filter coffee or tea

The seated and served options will be hand served at the buffet table and the dishes listed wherever possible are all freshly made from local Island produce.