

Tying the knot

AT THE AZTEC HOTEL & SPA



Congratulations

ON YOUR ENGAGEMENT

We love to create truly memorable wedding days. From the moment you arrive to the time you leave as a newly married couple, we're devoted to making sure your special day is everything you want it to be.

We are delighted that you are considering having your wedding at our hotel and look forward to talking through your ideas.

Congratulations again,

IT'S THE *little things*

When it comes to crafting your special day there is no detail too small that it doesn't matter. Which is why you'll find our team are obsessive about the planning, working with you to bring your wedding ideas to life. If you've already got the vision, we'll be the blank canvas for you to work with or, if you're still designing your dream day, we can help and guide you along the way.

And because we know you'll want to remember your wedding day forever, you'll find some fabulous indoor and outdoor backdrops so you're guaranteed a beautiful photographic record you'll cherish for years to come.



PERSONAL

“ Fabulous venue, food and attention to detail.
Mr & Mrs Dunning ”

Exceptional STANDARDS

OUR PRIORITY IS YOUR
ENJOYMENT AND THE SMOOTH
RUNNING OF YOUR DAY

- A dedicated Wedding Coordinator, experienced and highly trained to help you from the planning stage, right through to the big day
- Offers worth up to £1500 with our preferred wedding partners
- Preferential accommodation rates and packages at our sister Hotels for your pre-wedding celebrations
- A menu tasting - to help you select the preferred meal for you and your guests
- A red carpet welcome and the services of an informal Wedding Host on the day
- Place cards and table plan
- Silver cake stand and knife for the presentation of your wedding cake
- A Premier Suite for the newlyweds, accompanied by a bottle of chilled Champagne and English breakfast the next morning
- Your first anniversary treat - a one night, bed and breakfast stay with our compliments
- Plus, every couple enjoys complimentary short term membership of our exclusive Spa - so you'll be the picture of health on your big day*

* Spa membership terms and conditions apply.



EVERY WEDDING IS A
UNIQUE CELEBRATION



FOR THE LOVE
of food

WE LOVE FOOD

It's As Simple As That

Our talented Chefs are obsessed with creating delicious menus that will complement your celebrations. We use fresh, seasonal ingredients and prepare them with pride on your wedding day. Refer to our menus for some food for thought, but if you have some specific ideas, talk to us about them.

PRE-WEDDING *celebrations*

GETTING PEOPLE TOGETHER BEFORE THE BIG DAY

Getting friends and family together before the event is all part of the fun, and you'll find we've lots of ways to help you do this. From a deluxe pamper day in the spa to Champagne breakfast on the big day, family suppers with big sharing platters to get everyone mixing and mingling or an elegant afternoon tea, we've got the spaces and places to meet the other half's nearest and dearest.



PREFERRED PARTNERS

We've worked with a lot of local suppliers, but there are some that in our opinion, stand out from the crowd. On booking your wedding with us you'll receive a wallet packed with vouchers - each with a personal introduction and exclusive offers.



THE *ceremony*

KEEPING EVERYTHING UNDER ONE ROOF HAS LOTS OF ADVANTAGES, NOT LEAST NO LOST GUESTS AND NO NEED TO WORRY ABOUT THE WEATHER OUTSIDE TOO

All our suites are licensed which means you can enjoy a seamless transition from ceremony to celebrations all in one place.

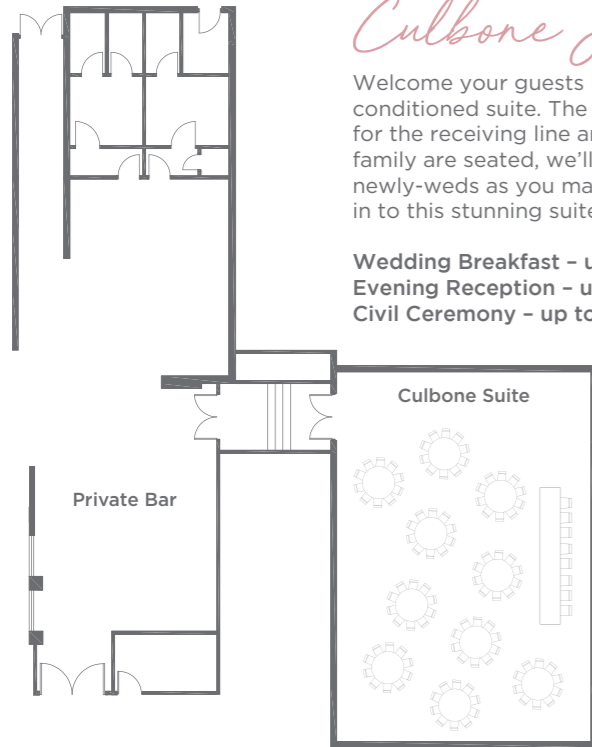
You will need to contact South Gloucestershire Register Office to check availability of the Superintendent registrar on your preferred date. Contact 01454 863140.

THE *perfect* SETTING

Culbone Suite

Welcome your guests in this stylish, air-conditioned suite. The private bar is perfect for the receiving line and, when friends and family are seated, we'll announce the newly-weds as you make your entrance in to this stunning suite.

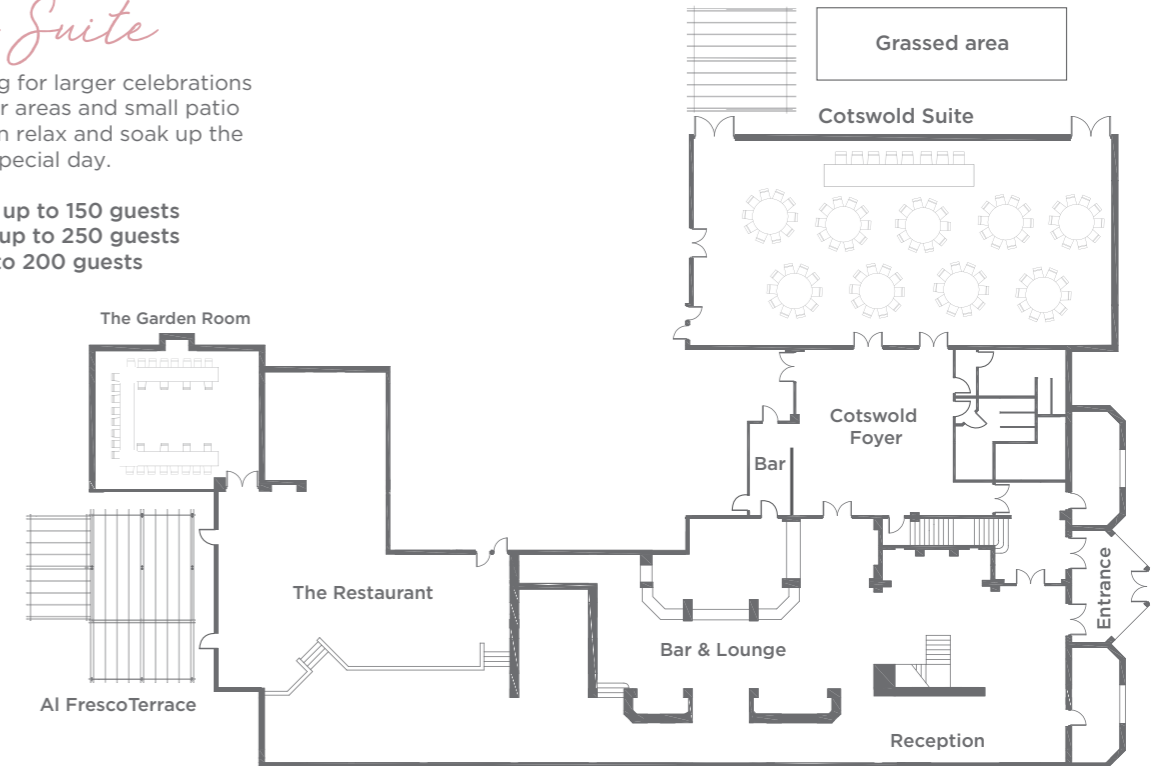
Wedding Breakfast - up to 72 guests
Evening Reception - up to 150 guests
Civil Ceremony - up to 80 guests



Cotswold Suite

A more private setting for larger celebrations with its own bar, foyer areas and small patio area where guests can relax and soak up the atmosphere of your special day.

Wedding Breakfast - up to 150 guests
Evening Reception - up to 250 guests
Civil Ceremony - up to 200 guests



The Garden Room

Overlooking the landscaped water feature, you can welcome your guests on the al fresco terrace before enjoying your wedding breakfast with family and friends in this intimate setting.

Wedding Breakfast - up to 34 guests
Civil Ceremony - up to 34 guests

AZTEC
HOTEL & SPA



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Menu Selections



TO START

Homemade soup

choose from our selection of favourites

Galia melon

new season berry compote, citrus sorbet (v)

Pate of Farmhouse chicken and pork

spiced fruit chutney, herb toasts

MAINS

Seared fillet of Scottish salmon

parsley and lemon butter sauce

Porchetta-Slow cooked, herbed and rolled loin and belly of Gloucestershire pork

apple sauce and roast gravy

Supreme of chicken

tarragon and grain mustard cream sauce

- All served with fresh seasonal vegetables and roasted potatoes -

DESSERTS

Choux Pastry Profiterole

toasted almonds chocolate sauce

Eton mess

meringue and berries with home-baked shortbread

Crostata

lemon tart, with citrus mascarpone cream

Coffee with After Eight Mints

£40.00 per person

A

Please select one dish from each course



TO START

Homemade soup

choose from our selection of favourites

Prawn, avocado and smoked salmon cocktail, music bread

Pressed terrine of ham hock, pea puree, pickled onions and crostini

MAINS

Four hour braised blade of beef

caramelised shallots, red wine and thyme jus

Char grilled supreme of chicken

Yorkshire Pudding, pigs in blanket, chicken gravy

Roasted fillet of cod

vine tomato sauce, crispy pancetta

- All served with fresh seasonal vegetables and roasted potatoes -

DESSERTS

Chocolate and orange box

chocolate soil, orange syrup

Sticky toffee pudding

butterscotch sauce, vanilla ice cream

Mixed berry cheesecake

passion fruit pearls

Coffee with After Eight Mints

£40.00 per person

B

Please select one dish from each course



Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

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Please select one dish from each course

TO START

Heritage tomatoes with goats cheese pearls
basil shoots and aged balsamic

Roasted oak smoked salmon
dill pickled cucumber, capers, horseradish cream

Baked tart of spinach and parmesan
rocket and essence of beetroot (v)

MAINS

Fillet of Pork with 3 hour slow braised belly
spiced apple puree, cider jus

Herb roasted sirloin of British beef
Yorkshire pudding, shallots, beef gravy and horseradish cream

3hour slow braised shoulder of lamb
mini shepherd's pie, mint jus

Mixed fish grill - sea bass and salmon with crispy queenie scallops
white wine chive cream sauce

- all served with your choice of vegetables and potato, please choose from our list of house favourites -

DESSERTS

Warm Belgian chocolate fondant,
vanilla ice cream

Glazed vanilla crème brulee,
shortbread

Quenelles of apple, strawberry and passion fruit mousse
citrus sorbet

Coffee with After Eight Mints

£45.00 per person



Dining Options



FINGER FOOD

Platter of freshly made sandwiches and wraps

Stone baked cheesy garlic bread (v)

Warm spinach, tomato and pepperoni pizza

Tomato, chilli, and ricotta pizza (v)

Cajun chicken wings, BBQ sauce

Air dried Woodall's ham and salami
pickles, olives, roasted vegetables

Spicy potato wedges (v)
guacamole and lime

- All served with chopped house salad
and fresh homemade slaw -

EXTRAS £2.50 per item

Fritto misto of salt and pepper squid,
creel prawns and queenie scallops
with chilli, spring onions and spices

Classic Caesar salad
garlic croûtons, white anchovies, parmesan cheese

Asian duck spring rolls with hoi sin sauce

Vegetable spring rolls (v)

Cheshire cheese and red onion marmalade (v) or
bacon, mature cheddar, and spring onion tart

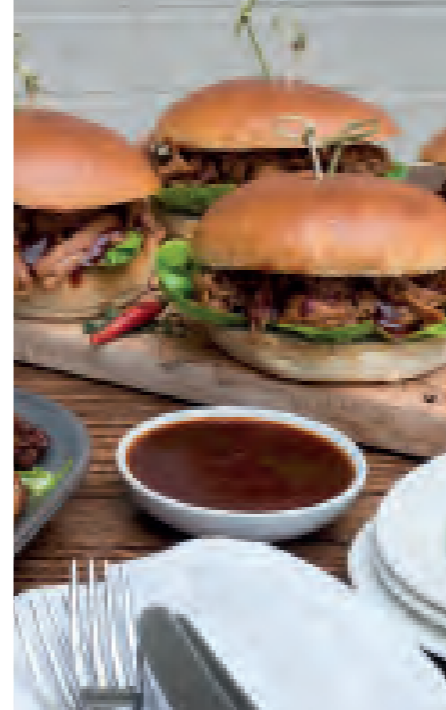
Honey and mustard roast mini sausages
creamy mash

Sweet and sour crispy vegetable tempura (v)

4ft home-made sausage roll
cider apple chutney £50.00

Dining after dark

Finger food - minimum numbers of 20
5 items £18.00 per person // 7 items £20.00 per person
Additional items charged at £2.50 per item, per person



EASY GOING, RELAXED STYLE OF FOOD SERVED ON PLATTERS PER TABLE OR BUFFET STYLE

Beefburger

Jack cheese, brioche bun, pickle, BBQ sauce

Gourmet hot dog

fried onions, French's mustard, ketchup

Pulled pork

apple mash, BBQ sauce on a brioche bap, mayo, pickle

Hot roast rump of beef baguette

rocket, creamed horseradish, onion confit

Salt roasted loin of pork baguette

apple sauce, sage and onion, crackling

Homemade freshly baked sausage roll

cider apple chutney

Buffalo mozzarella

sun dried tomato and basil flatbread (v) or with pepperoni

Warm goats cheese

roasted red pepper and pesto focaccia, rocket and
balsamic (v)

ALL SERVED WITH HOMEMADE HOUSE SLAW, RELISH,
SAUCES AND ACCOMPANIMENTS AND YOUR CHOICE
OF ONE SIDE ORDER DISH FROM THE FOLLOWING:

Sweet potato fries

Chopped house salad

rocket, cherry tomato, bell peppers, cucumber,
red onions

Spicy potato wedges

herbed crème fraiche

Caesar salad

baby gems, garlic croutons, white anchovies,
parmesan cheese

Sea salted thick cut chips

Salad of rocket

balsamic dressing, parmesan shavings

Rosemary and garlic roasted Tiny Tot potatoes

Street Food Inspired

£15.50 per person to include 1 main and a side
or £24.00 per person to include 3 mains
(served as half portions) and 2 sides

Big Sharing Pans

Please choose two dishes from the following £14.95 per person

BBQ Chicken

roasted Tiny Tot potatoes, corn on the cob

Tagine of spiced lamb

almonds, dried fruits, cous cous pearls

Texan beef chilli

savoury rice, tortilla, guacamole, sour cream

Cauliflower mac 'n' cheese

garlic bread, leaf salad (v)

Beef steak and Thwaites ale pie

puff pastry lid, thick cut chips, garden or mushy peas

Classic chicken stroganoff

savoury rice, garlic bread

Chilli sin carne

spicy vegetable chilli, rice, tortilla, guacamole, sour cream (v)

Chocolate and Praline Cream Profiteroles

Exotic Fruit Salad

cream

Old-fashioned Raspberry Sherry Trifle

New York Baked Cheesecake

crème fraiche, mixed berries

Seasonal Berry Pavlova

mango sauce

Lemon Mousse

red berries and homemade shortbread

Chocolate Fudge Cake

chocolate sauce

Glazed Lemon Tart

mixed berry compote

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Desserts

Please choose one or two dishes from the following £2.50 or £5.00 per person

Food For Thought

Nibbles and Appetisers

Choose from these tempting selection of nibbles or appetisers to enjoy with your reception drinks.

NIBBLES

Joe and Seph's savoury Cheddar cheese gourmet popcorn
Artisan olives (v)
Snaffling Pig pork scratchings
Root vegetable crisps
Spicy Asian rice crackers (v)
Baked Parmesan cheese straws
£3.50 per bowl

APPETISERS

Please select 3 for £7.95 per person, extra items are £3.00 per person, per item

Smoked salmon cream cheese and chive tart
Honey chicken teriyaki skewer
Crispy mango chilli prawns
Chilled gazpacho shot glass (v)
Crispy belly pork, hickory smoked BBQ sauce
Mini cone of chicken liver paté and cream cheese, garden herbs
Spinach gnocchi, red pepper salsa (v)
Goats cheese and cherry tomato crostini, basil pesto (v)
Yakitori pork, sesame, spring onions, Hoi Sin
Vegetable spring roll, Hoi sin sauce (v)
Crispy queenie scallop, lemon and herb mayonnaise

HOMEMADE SOUP SELECTION

Please feel free to ask if you have a personal favourite...

Country vegetable, spinach muffin (v)
Roasted vine tomato and basil, cheddar straws (v)
Leek, watercress and potato, cheese twist (v)
Woodland mushroom white port, garlic dough ball (v)
Cream of cauliflower, savoury cheddar cheese muffin (v)
Classic Minestrone, garlic bread, parmesan cheese
Carrot and coriander, crème fraiche, chive crostini (v)
Roasted parsnip, onion bhaji, curry oil (v)
£6.00 per person as a starter or
£3.50 as a taster served in a demi tasse cup

INTERMEDIATE COURSES

Selection of sorbets served in a shot glass
lemon, mango, passion fruit, pink Champagne, raspberry
Or please ask for your own particular flavour
£3.50 per person

DESSERT & CHEESE TABLE

Add your very own dessert and cheese table to your event.

Choux pastry profiteroles, toasted almonds, chocolate sauce
Fresh fruit salad and berries vanilla cream
Raspberry and hazelnut meringue
Farmhouse cheeseboard – mature Cheddar, brie, blue, celery and grapes with crackers and biscuits
Serves 10 people £56 per table

*Soup, Intermediate,
Dessert and Cheese*

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V.I. little P's

**Choices for younger guests.
Please select one dish from each course.
Suitable for children aged 2-12,
unders 5's complimentary.**

TO START

Soup as per grown ups menu or Heinz Tomato Soup with croûtons

Melon, fresh fruit sorbet

MAINS

Grilled fresh salmon, peas, new potatoes

Sausage hot dog, tomato ketchup, mixed leaf salad, chips

Italian pasta, peas, sweetcorn, fresh tomato sauce (v)

Beefburger in a bun, fries and salad

DESSERTS

Fresh fruit yoghurt with berries

Cookie crumbs, ice cream, raspberry sauce

Fresh fruit salad, cream, yoghurt or ice cream

£11.50 per person

House Accompaniments

House Vegetable selection

PLEASE CHOOSE 2 OF THE FOLLOWING HOUSE VEGETABLES
TO ACCOMPANY ALL DISHES

Panache mix - fine beans, sugar snaps, baby carrots
(family served to your table)

Cauliflower cheese

Mixed greens - peas, mangetout, savoy cabbage, broccoli
(family served to your table)

Honey-roasted Chantenay carrots

Clapshot - mashed carrot and swede

Honey-roasted root vegetables (carrot, swede and parsnip)

Carrots and garden peas (family served to your table)

House Potato selection

PLEASE CHOOSE 1 OF THE FOLLOWING HOUSE POTATOES
TO ACCOMPANY ALL DISHES

Parsley and chive buttered new potatoes
(family served to your table)

Gratin dauphinoise - baked with garlic, cream and cheese

Creamy mash

Duck fat roasted potatoes

Rosemary and garlic roasted Tiny Tot potatoes

Sea salted thick-cut chips
(family served to your table)

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Afternoon Tea



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Afternoon Teas

Please choose one for everyone

TRADITIONAL AFTERNOON TEAS

Selection of freshly made finger sandwiches with traditional fillings

Freshly baked Hobbs House fruit and plain scones

with clotted cream and strawberry jam

Selection of cakes and artisan macaroons

Choice of teas, herbal infusions or coffee

Taylors of Harrogate Tea

English Breakfast, Darjeeling, Earl Grey, Peppermint, Sweet Rhubarb, Pure Green or Decaffeinated Breakfast or Prestigioso speciality coffee

£23.00 per person

CELEBRATION TEAS

Traditional afternoon tea

served with a glass of Prosecco 125ml

£27.00 per person

Traditional afternoon tea

served with a glass of Ayala Brut Champagne 125ml

£31.00 per person

CREAM TEA

Freshly baked Hobbs House fruit or plain scone with clotted cream and strawberry jam

Choice of teas, herbal infusions or coffee

Taylors of Harrogate Tea

English Breakfast, Darjeeling, Earl Grey, Peppermint, Sweet Rhubarb, Pure Green or Decaffeinated Breakfast or Prestigioso speciality coffee

£10.00 per person

Complete Package

Your complete wedding package includes:

Dedicated Wedding Coordinator

Voucher booklet – offers worth up to £1500 to be used with our preferred partners

Complimentary food tasting to help choose your menu

Red carpet welcome

Dedicated informal Wedding Host

Civil Ceremony room hire

Wedding couple included, with our compliments

Arrival/post ceremony drinks – Choose from house wine, mini cocktails or bottled beer

Wedding Breakfast room hire

Glass mirrors, tea lights and flowers for each table during your Wedding Breakfast

Chair covers – choice of white, ivory or black**

3-course meal with coffee

Glass of red or white house wine with the meal

Glass of chilled sparkling wine for the toast

Use of cake stand & knife

Evening buffet - Choose from finger food or a BBQ

Disco & resident DJ

Suite for wedding couple, with bottle of Champagne & breakfast

Two complimentary Signature rooms, with breakfast

Preferential accommodation rates for your guests

Six months complimentary spa membership for wedding couple

Complimentary car parking for your guests

1st year anniversary stay – bed & breakfast

****Option to add organza sashes available in a range of different colours for an extra
£2.50 per chair – ask us for details****

Package based on 62 day guests, 102 evening guests (includes wedding couple) £6500.00

Additional Day Guests £42.00 per person (includes food & drink)

Additional Evening Guests £16.00 per person (includes buffet only)

Your Bespoke Wedding

If you'd rather have your wedding your way, the Bespoke Wedding package is the perfect choice. Please choose from the items below. Other items such as bespoke or themed menus and upgrades are available on request, please ask.

ROOM HIRE

Full Day Hire from Includes ceremony room hire	£500.00	Evening Only Room Hire	£150.00
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DRINK SELECTIONS

The All-Inclusive Drinks Package **Includes an arrival/post ceremony drink, half a bottle of house wine with the meal and a glass of sparkling wine to toast	£20.00
Arrival/Post Ceremony Drinks from	£6.00
Glass of House Wine	£6.00
Glass of Chilled Sparkling Wine to Toast	£8.00
Bucket of Beer from	£35.00
Bucket of Wine from	£80.00

MENU SELECTIONS

Children's Meals from	£11.50
Cream Tea from	£13.00
Big Pan Dishes from	£14.95
Street Food from	£15.50
Finger Food from	£18.00
BBQ from	£11.50
3 Course Banquet from	£40.00

EXTRAS

Nibbles from	£3.50
Appetizers from	£7.95
Intermediate Course from	£3.50
Cheese Board from	£5.60

YOUR BESPOKE WEDDING INCLUDES THE FOLLOWING ITEMS:

- Dedicated Wedding Coordinator
- Red carpet welcome
- Dedicated informal wedding host
- Glass mirrors and tea lights for each table
- Suite for the wedding couple with breakfast
- Preferential accommodation rates for your guests
- Complimentary car parking for your guests

**Prices are per person or per item and available day and evening

Add extra sparkle to your day...

Sweet Cart

Our sweet cart hire includes stylish bunting decoration and lighting and a stunning display of sweet jars and glassware filled with a selection of delicious sweet treats.

£160.00 to cater for 100 guests (180g sweets per person)
or Hire only **£75.00** (includes bunting).

Flower Wall

A stunning feature for any wedding, available in Ivory or Pink. Perfect as a backdrop for your ceremony or behind the top table.

£245.00

Twinkle Star Cloth

LED Backdrop Starlit Curtain, available in white or black, is a perfect backdrop to any wedding top table or standalone by the dancefloor. It is beautifully elegant, giving the ultimate fairy tale look.

£75.00 hire

Love Letters

Giant 4ft LED L.O.V.E letters look great behind the top table as a new contemporary look or on the stage, dancefloor or even as an entrance piece and fit anywhere adding a touch of class.

£175.00 hire

Post Box

The perfect finishing touch - our white and gold Royal Mail post box with a personalised front panel offers a fun and secure way to receive precious wedding cards or gift vouchers.

£45.00 hire

Chair Covers

£4.50 per chair including white or ivory chair cover and sash, available in a range of colours to match your theme.

Flowers

Flowers from our preferred florist are available:

Table Centerpieces - choose from a classic tall vase, vintage bird cage or fish bowl with your choice of flower or preferred colour.

from £10.50 per table

Long and Low - the perfect centerpiece for your top table.

£25.00

Church Candles

Large pedestal arrangement with your choice of flower, traditionally located either side of your ceremony aisle, but can be moved to compliment your top table.

From £20.00 each

Blossom Trees

Bring the outside in. A blossom tree looks stunning lining your wedding aisle, complete with tiny fairy lights they also add that little magic to your evening celebration too.

£125.00 hire for two

Lanterns

Choose from silver or white to enhance your wedding.

£50.00 hire for four

Sparkling Extras Wedding Package

The finishing touches..... hire all three of our most popular 'sparkles' - LOVE letters, 2 x blossom trees and 4 x silver or white lanterns for £325.00 hire.