

# The Dam House

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Bar and Restaurant

# Wedding Package

2010 & 2011

May we take this opportunity of congratulating you on your forthcoming Wedding and extend our very best wishes to you both in the future.

At the Dam house we realise that your Wedding day is one of the most important days of your life, and assure you that we will treat it as such to ensure that your day will be an unforgettable occasion.

In choosing the Dam house, you can be confident of our first class service and expertise in meeting your specific requirements. To enable you to appreciate all that we have to offer, please arrange an appointment to visit us, and at which time we will be delighted to discuss with you the arrangements you have in mind and to show you our facilities.

Set in beautiful Crookes Valley Park with magnificent views of the lake and located in the heart of Sheffield, the site is a stones throw from many great hotels and lodges with easy access to all areas of the country.

The magnificent park, woods and lake provide a stunning backdrop throughout the year for photographs both formal and informal at this spectacular setting.

The Dam House itself offers all modern up-to-date conveniences having been recently renovated to a very high standard. This superior venue can be yours to host your wedding celebrations, and cast long, lasting memories of a life time for you, your family and friends.

## THE WEDDING PACKAGE

Our wedding package consists of the following

- \*All day exclusivity of the Dam house and Grounds from 12 noon until 2 am in the early hours
- \*Complementary menu tasting of the chosen Breakfast package for the couple one evening prior once the booking has been made
- \*Complementary Meal Gift Vouchers of £50 for the Bride and Groom to be used in the future.

### **The Wedding ceremony on the day**

- \*Red Carpet on arrival
- \*Free use of the Dam House as a civil ceremony venue
- \*Glass of Champagne for the couple
- \*Wedding cake stand and knife

### **The Afternoon Wedding Breakfast**

\*Table menus for the Wedding Breakfast

\*Table plans for the Wedding Breakfast

\*Unprinted place cards for each guest

\*glass of champagne for 50 guests for the toast (any more than 50 then £6 per glass)

\*Three course meal for 50 guests or BBQ buffet (any more than 50 then £30 per person or £10 per child under 10)

\*20 bottles of table wine (any more than 20 then £10 per bottle)

### **The Evening Wedding Reception**

\*200 canapés (more than 200, then £1 per canapé)

\* Buffet for 100 people, hot or cold (any more than 100 then £10 per person)

\*Disco and DJ in the function room



## **CEREMONIES AT THE DAM HOUSE**

We are able to allow civil ceremonies at the Dam House.

You may marry any day of the week at the Dam House, subject to availability. Only the Superintendent Registrar can permit a civil, non religious ceremony and also must agree all ceremony content in advance.

We are happy to play music for your guest whilst they await your arrival and during the ceremony, these along with any readings words or performance that forms any part of the ceremony must be secular.

The area normally used for the ceremony seats up to 80 guests. By reducing seated numbers you can increase the standing number to have a total of 100 guests.

**Booking:** You must book the registrar yourself, direct with the superintendent's office

Superintendent Registrar.  
The Register Office  
Surrey Place  
Sheffield  
S1 1YA.  
Telephone: 0114 2039420 or 0114 2039426

**What time to invite your guests:** The ceremony room will not be available until 30 minutes prior to the ceremony. For the comfort of your guests we strongly advise that they do not arrive before this time. The bar will be open for refreshments, but no food or drinks are permitted by law in the marriage room prior to, or during the marriage ceremony.

**Procedure for the Bride and Groom:** If you wish to see each other beforehand please arrive 15 minutes prior, allowing time to meet the registrar and take a short interview with them in a private area. If you would prefer not to see each other please ensure that the groom arrives 30 minutes prior and the bride arrives 15 minutes before the ceremony is due to begin again for the private interviews.



## **C ANAPÉS                      CHOICES £4                      FOR 4**

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Please choose 4 of the list below for all your guests on arrival

**Roast beef with Yorkshire pudding with horseradish**

**Pork pate on crusty cob**

**Chicken satay skewers**

**Goats cheese tart**

**Wensleydale and crackers**

**Chilli and lime salmon topped with crème fraiche and grated zest**

**Mini fish and chips served in a cone**

**Creamy wild mushrooms on toast**

**Brie and red onion tart**

## Mini lamb meatballs



### B U F F E T    £10   P E R    P E R S O N

Please choose a total of 12 items from the following selection including desserts for all your guests for your evening buffet.

You must choose 6 cold items, 4 hot items and 2 dessert items)

#### C O L D            I T E M S

**Sausage rolls**  
**Onion bhajees**  
**Coleslaw**  
**Pizza**  
**Chicken goujons**  
**Fish goujons**  
**Potato wedges**  
**Crusty cob with pate**  
**Filled vole vonts**  
**Mixed salad**  
**Greek salad**  
**Tomato and red onion salad**  
**Rice salad**  
**Potato salad**

**Filled bread cakes** – egg and cress, tuna mayo and red onion, ham and mustard mayo, and cheese and pickle

**Bloomer sandwich selection** – egg and cress, tuna mayo and red onion, ham and mustard mayo, and cheese and pickle

H O T I T E M S

**Vegetable kebab**  
**Chicken kebab**  
**6oz burgers**  
**bacon buttys**  
**chicken curry**  
**chilli con carne**  
**mushroom stroganoff**  
**spicy meatballs in Provencal sauce**

D E S S E R T      S P E C I A L I T I E S      All served with cream.

<b>Gateaux slice</b>	<b>Strawberries</b>
<b>Fresh fruit salad</b>	<b>Apple pie slice</b>
<b>Chocolate fudge cake slice</b>	<b>Cream scone and jam</b>



W E D D I N G      B R E A K F A S T      B B Q      B U F F E T

£30      P E R      P E R S O N

Our Barbeque Buffet with a maximum of 12 items.

This will be held outside on our terrace area overlooking the Dam. In extreme weather conditions, it will be cooked on our char grill in our kitchen and brought out on platters to your party in the restaurant or bar as the dishes are cooked.

Please choose a maximum of 6 dishes from the meat course and 6 or more dishes from the vegetarian course, to make a maximum of 12 dishes, for all your guests on your day.

B A R B E Q U E D      M E A T S      C O U R S E

<b>Barnsley chops</b>	<b>BBQ ribs</b>
<b>Yorkshire made sausages</b>	<b>Lamb kebab</b>
<b>Tuna steak</b>	<b>BBQ chicken pieces</b>
<b>Cheese burger in a bun</b>	<b>Hot dogs and onions in a bun</b>
<b>Rib eye steak</b>	<b>Chicken kebab</b>
<b>Bacon butty</b>	<b>Shell on prawns in garlic butter and wine</b>

B A R B E Q U E D      V E G E T A R I A N      C O U R S E

<b>Corn on the cob</b>	<b>Potato salad</b>
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<b>Vegetable kebab</b>	<b>Jacket potato in foil with butter</b>
<b>Veggie burgers</b>	<b>Bread cakes with butter</b>
<b>Veggie sausage</b>	<b>Garlic bread in foil</b>
<b>Coleslaw</b>	<b>Cherry tomatoes and rocket salad bowl</b>
<b>Mixed salad</b>	<b>Rice and peas</b>

**T H E   W E D D I N G   B R E A K F A S T**   £30   P E R  
PERSON

Please choose a choice of 1 starter, 1 main meal and 1 desert for your guests to choose from.

**STARTERS**

**Roasted butternut squash soup (vegetarian)**

with warm bread and topped with parsley crème fraiche.

**Goat's cheese and toasted pine nut salad (vegetarian)**

with balsamic glazed beetroot

**Homemade chicken liver parfait**

served with fruit chutney and Melba toast.

**Garlic and parmesan mushrooms (vegetarian)**

topped with garlic and herb breadcrumbs served with dressed rocket and aged balsamic.

**Brie, red onion and spinach tartlet (vegetarian)**

served with roast tomato dressing and seasonal leaves.

**Atlantic prawn cocktail**

wrapped in smoked salmon with Marie rose sauce and lemon.

**Homemade seafood terrine**

a selection of fish poached and layered wrapped in Scottish smoked salmon served with mixed cress leaves and a lemon dressing.

**Tian of chicken and chorizo**

with aged balsamic syrup and dressed rocket.

**Goats cheese and roast vegetable tartlet (vegetarian)**

served with seasonal leaves and pesto dressing.

**MAINS**

**Roasted belly pork**

with sage and onion stuffing, mustard mash and a red wine sauce.

**Baked supreme of salmon**

on celeriac puree with vine tomatoes and a chive and lemon dressing

**Pan-fried chicken supreme**

with a fondant potato and thyme jus.

**Roast rib of beef**

with a Yorkshire pudding, mashed potatoes and delicious homemade gravy.

**Herb crusted cod**

with stir fried vegetables and wilted spinach.

**Pan fried lamb rump**

with lyonnaise potatoes and a redcurrant sauce.

**Stuffed chicken supreme**

with mushrooms wrapped in pancetta with rosti potatoes and a red wine sauce.

**Pan fried sea bass**

with wild mushrooms and spinach and a fresh tomato sauce.

**Roast pork loin**

with thyme, garlic served with mustard mash, glazed apples and a cider sauce.

**Tomato and basil risotto (vegetarian)**

with crispy shallots and parmesan flakes.

**Stuffed field mushrooms(vegetarian)**

with ratatouille topped with a parmesan gratin with dressed rocket and pesto dressing.

**Butternut squash and brie strudel (vegetarian)**

with green beans and a Provencal sauce

**Leek and potato tart (vegetarian)**

with wilted greens and balsamic syrup.

*All mains are served with chef's selection of buttered vegetables.*

**DESSERTS****Homemade tiramisu**

made with the best coffee and amaretto.

**Classic lemon tart**

served with berry compote

**Vanilla cheesecake**

served with raspberry coulis

**Sticky toffee pudding**

served with warm homemade custard.

**Chocolate torte**

with crème Chantilly and raspberry coulis.

**Lemon and lime pannacota**

served with mixed fruits.

**Homemade chocolate truffle**

with raspberry coulis and white chocolate swirls.

**Fresh fruit flan**

served with clotted cream and apricot syrup.

**Bread and butter pudding**

served with warm custard.

**C H I L D R E N ' S W E D D I N G B R E A K F A S T**

Please choose one dish from each course for all your little guests who are the age of 10 or below on your day.

**S T A R T E R S**

**Tomato Soup (vegetarian)**– with bread to complement

**Children's Crayfish Cocktail** – on a bed of mixed leaves and Marie sauce

**M A I N S**

**Chicken Nuggets** – with chips and beans

**Fish Fingers** - with chips and beans

**Tomato Pasta (vegetarian)**– with side of bread

**D E S S E R T**

**Ice Cream** – Vanilla, Chocolate or Strawberry choice

**Strawberries** – sugared, and with cream

**D R I N K S I N C L U S I V E**

Please select one of the following

**Fruit Juice** – Orange, Apple or Pineapple choice

**Fruit Cordial** – Orange

**Milk Shake** – made from fresh strawberries and ice cream

## ADDITIONS TO THE PACKAGES

We can add the following to any package if you require

**Cheese Course** – English cheeses, crackers, grapes and celery **£5 per head**

**Trio of Sorbets Course** – to complement your meal **£4 per head**

**Coffee and Biscotti** – fresh filter and with Italian biscuits **£5 per head**

**Jugs of Cordial**– orange with ice **£2 each**

**Jugs of Fruit Juice** – orange, pineapple or apple with ice **£5 each**

**Table Balloon Arrangements** – start from **£10 per table**

**Room Balloon Arrangements** – start from **£50 per room**

**Disposable Cameras** – start from **£5 each**

**Table Candles** – start from **£2 per table**

**Table Flower Arrangements**– start from **£5 per table**

**Room Flower Arrangements**– start from **£25 per room**

**Sugared Almonds or Boxes of Chocolates** – start from **£5 per person**

If you have your own flower arranger, DJ, table decorations, you want to put up photos etc, we allow you to use these at no extra surcharge.



Date of Function.....  
 Function.....  
 Name.....  
 Address.....  
 .....  
 Post Code.....  
 Home Telephone Number.....

Approximate Numbers at Wedding Breakfast..... (Minimum 50 maximum 100)  
 Approximate Numbers at the Buffet..... (Minimum 100 maximum 300 for buffet)

To secure the reservation I/we enclose a deposit of **£500**. This £500 will be deducted from your final payment.

I/we understand that should I/we cancel the reservation less than four months prior to the date; a cancellation charge will be made based on estimated requirements as follows:

<b>PERIOD OF NOTICE</b>	<b>CHARGE</b>
Over four months	deposit only
Within four Months	20%
Within three Months	30%
Within two Months	40%
Within one Month	100%

**VENUE HIRE AND MINIMUM SPEND**

We do not usually facilitate weddings in December, New Years Day or Valentines day, although these dates can be agreed but other fees may apply due to the popularity of these dates for our restaurant guests.

## VENUE          HIRE

	January – March	April - September	October - November
Mon - Thu	<b>5000</b>	<b>5000</b>	<b>5000</b>
Fri	<b>5500</b>	<b>6000</b>	<b>5500</b>
Sat & Sun	<b>6000</b>	<b>6000</b>	<b>6000</b>

Please note costs if you wish to hire the Dam House without packages.

<b>VENUE FEE WITH NO PACKAGES</b>	<b>CHARGE</b>
<b>FUNCTION ROOM ONLY (hours between 12PM and 530pm (6PM AND 1AM)</b>	
	<b>£50 PER HOUR</b>
<b>DAM HOUSE AND GROUNDS EXCLUSIVE (hours between 12 noon and midnight charged)</b>	
	<b>£500 PER HOUR</b>

We can organise a Marquee hire over the patio area – the price is dependant on size

### **Terms and Conditions**

#### Introduction

- 1.1 In order to avoid misunderstanding regarding bookings the following are our terms and conditions to which all bookings are subject. Written confirmation of the booking from the client and or copy of these terms and conditions signed by the client implies acceptance to these terms and conditions.
- 1.2 In these terms and conditions the expression “restaurant” means Dam house and the expression “client” means the person or company booking the restaurant.

#### Confirmation by the Client

- 2.1 Any booking is provisional until the restaurant receives a signed copy of terms and conditions or written confirmation from the client. Before receiving such signed terms and holding deposit as specified on the booking form, the restaurant may consider booking for the same date but will give the client who has made the provisional booking the first option to confirm their booking

#### Numbers and special instructions

- 3.1 If the client gives less than 7 days notice of a lesser number of guests attending than previously notified by the client, then the restaurant reserves the right to charge the client the full per head charge for each guest not attending.

#### Cancellation and amendment

- 4.1 Cancellation, postponements or amendments will result in the charges in clause 4 becoming due for payment by the client. The percentage charges applies to the estimated total cost to the client of the booking based on the guest numbers and requirements notified to the restaurant at the time of confirmation of the booking.
- 4.2 The restaurant will try mitigate its loss by re-letting the facilities and taking reasonable steps in its sole discretion to mitigate the clients liability
- 4.3 In addition to the charges payable under clause 4 the client agrees to reimburse the restaurant for any costs incurred arising from the consequential cancellation of the restaurants arrangements with third parties.
- 4.4 Advanced notice of cancellation given, this is specified on the relevant booking form.

#### Facility charge

- 5.1 A facility charge will be made for exclusive use of the restaurant, this is specified on the relevant booking form

#### Cancellation by the restaurant

- 6.1 The restaurant may cancel the booking at any time and without liability to the client if
- i) Any part of the restaurant is closed due to fire, lightning, aircraft impact, flood, tempest, storm; burst pipes earth quakes or any impact resulting in the restaurant being unable to provide the booked facilities.
  - ii) There is a failure to supply the restaurant with gas electricity or water.
  - iii) The restaurant is unable to fulfil the booking due to industrial action from one of its suppliers.

#### Deposits

- 7.1 The restaurant reserves the right to require payment of a deposit at any time prior to arrival, the amount being determined by the restaurant. In all cases if cancellation if the client fails to pay the deposit within 10 days of being requested to do so then the restaurant may treat that booking as cancelled.
- 7.2 In the event of cancellation any deposit will be set against cancellation charges

#### Prices and payments

- 8.1 The prices quoted are subjected to variation due to changes in value added tax or other reasons outside the Restaurants control.
- 8.2 The client agrees to pay the restaurant charges for any extra goods or services provided at the request of the client or persons agreed the have requisite authority. All sums payable under this agreement are due for payment on presentation of service. In the event of any query relating to the invoice, the client must notify the restaurant within 14 days of the invoice.
- 8.3 Full payment must be received at least 7 day before the event

#### Corkage

- 9.1 No wine, spirits beers or food may be brought into the restaurant by the clients or guests for consumption or sale on the premises without the express prior consent of the restaurant.
- 9.2 We currently charge £10 per 75cl Bottle of wine and £15 per 75cl bottle of champagne if allowance is given for guests to bring own wine.

Licensing and statutory controls

- 10.1 The restaurant and the parties, groups and functions it hosts are subject to statutory controls including those relating to fire, licensing and entertainment and must be strictly observed by the client and their guests and representatives at all times.

Etiquette

- 11.1 The Dam House reserves the right to judge the acceptable levels of noise and behaviour of clients, and their guests. The client must take all steps necessary for corrective action in the event of failure to comply with the restaurant manager's requests. The Dam House reserves the right to terminate the contract or stop the event without being liable for any refund or compensation.

Outside services

- 12.1 Prior consent of the restaurant must be received for any entertainment or services contracted by the client.

Client Liability

- 13.1 The client, if employing the services of an outside entertainer, will indemnify the restaurant against any loss of or damage to property or death or illness of or injury to any persons and against all claims demands, proceeding and damages arising as a result.
- 13.2 Other than for death or personal injury caused by negligence of the restaurant, its staff , the restaurant and staff will not be liable for any loss damage or expense to any person or thing however caused
- 13.3 The client is responsible for any damage caused to the allocated rooms, furnishings, utensils and equipment in them by any act, default or neglect of the client or guests and shall pay the restaurant on demand the amount required to make good any such damage.

General

- 14.1 The contract will be constructed in accordance with English law and the restaurant and client submit to the non-exclusive jurisdiction of English courts

I have read, understood & accept the terms and conditions associated with this booking.

Signature(s).....

Date ..... /..... /.....