

Your Wedding or Function at the *Expanse Hotel*

I would like to introduce you to the Seymours & to the Expanse

the Seymours, is a stylish room which has unrivalled sea views over Bridlington Bay and Flamborough Head and has been specifically designed for Weddings and Functions. It has rapidly established itself as the premier venue on the East Coast.

the Seymours can accommodate up to 140 people for a formal meal and 200 for a buffet. It has its own bar together with a dance floor and boasts an impressive stained-glass centre light.

At **the Expanse** we never forget that your Wedding or Function is a very important day for you and we will do everything to ensure that you can look back on it with pride. **The Expanse** is privately owned and has been owned and run by us since it was built in 1937. We have more than 70 years experience in organising events.

If you are thinking of having your event at the Expanse, you will find that we pride ourselves on the professional and friendly service of our dedicated Functions Team. They are invaluable in taking care of everything so that you can relax and enjoy Your Day.

Regards

Neil M Wilks
Director

Booklet Layout

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Menu

You can select your ideal menu from our wide range of dishes in a combination of your choice.

You can select from two options, whichever is the best for you.

You can select a multi-choice menu, for which we will need individual pre-orders (we provide the form), or you can select a single choice menu. The choice is yours.

Children

Children under 2 are free of charge. Children between 2 & 11 years of age will be charged at half price. If the children in your party would prefer to select from the Children’s Menu we have an extensive choice that can be pre-ordered at individual prices. Please note you can only select one starter, one main course and one sweet which we will serve as the choice for all the children.

Accommodation

If you require accommodation, we have 47 ensuite rooms, many of which have fantastic views across the sea and towards Flamborough Head. Please contact us as soon as you are able and we will happily reserve rooms on your behalf. During the off peak season any accommodation required for relatives and friends will be offered at a discount of 30% for a **2 night stay** and 15% for a **1 night stay**. This applies to a limited number of rooms. There are also offers for two nights during the Season.

Selecting Your Menu

When thinking about your special day we offer three types of menu for you to consider :

A multi-choice menu

A single choice menu

The 2012 Deal

A multi-choice menu

This menu format allows you to offer the widest choice to all of your guests.

If this is your choice you will have a wide range of dishes that will appeal to your guests. There is no additional cost, each dish is priced individually and our charges will be per dish ordered.

You select two Starters, one Intermediate if you wish, two Mains and a Vegetarian dish and up to four Sweets. This will form your unique menu from which your guests will pre-order.

A single choice menu

Here again the menu consist of your selection from the wide range of dishes available, however in this case there is only one selection per course and no pre-ordering is required, except that we will need to know about any guests who are Vegetarian or who have special dietary requirements.

The 2012 Deal

We guarantee our prices until January 2013.

If you have held your dinner or function with us in the recent past, then we will reward your loyalty by reducing our already competitive prices by 20 % (not applicable to finger buffets).

If you choose a single choice menu we will reduce our prices by 5 %. Loyalty and Single Choice discounts can be combined.

To Start

A Melon Fan served with Fresh Fruits and a Pineapple Chutney
and Stem Ginger Syrup (V)

£4.75

Homemade Chicken Liver and Champagne Pate served with a
Grape Chutney and a toasted Brioche £4.95

Melon Fan draped with Parma Ham and topped with a Fig
£5.50

Traditional Prawn Cocktail served on a bed of Crisp Lettuce with
Marie Rose Sauce and served with brown bread £5.95

Grilled local Lowna Dairy Goats Cheese with Beetroot salad and
Balsamic dressing served on a Garlic and Herb Crostini £6.25

Bridlington Field Mushrooms in a creamy Garlic Sauce with
lardons of Smoked Bacon and gratinated with Stilton Cheese
£6.25

Homemade Salmon, Smoked Haddock And Prawn Fishcake
deep fried and served with a Pickled Onion Tartare Sauce £6.50

Horseradish marinated Salmon drizzled with a Balsamic and
Dijon Mustard dressing served on shredded little gem Lettuce
£6.95

Soup

£4.95 to Start, or
£3.95 as an Intermediate Course

Homemade Tomato Soup drizzled with Basil oil (V) £4.95

Mushroom and Thyme Soup (V)

Roasted Sweet Potato and Butternut Squash Soup (V)

Leek, Potato and Chive Soup (V)

Carrot, Orange and Corriander Soup(V)

Broccoli and Stilton Soup with toasted flaked almonds (V)

Roasted Tomato Soup with Rosemary, Garlic and Chili oil (V)

Intermediate

Refreshing Sorbet £2.35

Pink Champagne Sorbet

Lemon and Lime

Raspberry

Mango

Fish as the main attraction

(also available as an Intermediate Course at two thirds of the price)

Poached North Sea Haddock wrapped around a Spinach Mousse and napped with a Pink Prawn and Champagne Sauce £12.50

Whitby landed Salmon roasted and masked with Hollandaise Sauce and Asparagus £12.75

Roasted Whitby landed Salmon with Lardons of Smoked Bacon, Mushrooms and Button Onions and drizzled with Lemon and Parsley Butter £12.95

East Coast landed Cod baked with a fresh Herb Crust and served on a citrus Cream Sauce £13.50

Baked East Coast landed Cod with a Tomato Coulis and a hint of Mint. £13.50

Pan Fried Whitby Salmon with Cherry Tomatoes, Black Olives, Pesto, White Wine and Balsamic Vinegar £13.50

Pan fried locally caught Sea Bass with a Fennel and Pernod Sauce £14.50

Halibut grilled and simply served with Prawns, Capers and segments of Lime with Chervil £16.95

All Mains are served with a selection of
Vegetables and Potatoes

Vegetarian as the main attraction

Asparagus, Pea and Wild Mushroom Risotto with Parmesan shavings £12.50

Baked and stuffed Butternut Squash with a medley of vegetables in a Tomato and Herb Sauce £12.75

Roasted Aubergine with wild Mushrooms and Ribbons of Courgette served on Sweet and Sour noodles £13.00

Mediterranean Vegetables with Cherry Tomatoes and Rosemary, topped with Pine Kernels and Feta Cheese £13.50

Mushroom and Nut Wellington, Chestnut Mushrooms, Cashew Nuts and Almonds herbed and lightly spiced, wrapped in Puff Pastry and gently baked, served with a creamy Mushroom and Chive Sauce £14.50

All Mains are served with a selection of
Vegetables and Potatoes

Meat and Poultry as the main attraction

Driffield reared Chicken Supreme accompanied by any one of the following :

Lemon and Spring Onion Sauce

Green Pesto Mousse

Sweet Pepper and Cashew Nut Sauce

Thyme and Parsley Stuffing and traditional Gravy

£12.50

Driffield reared Chicken Supreme stuffed with Mozzarella and wrapped in Pancetta served with a Mushroom and Tarragon Sauce £12.75

Roast Loin of Withernsea Pork
served with Sage , Onion and Apricot Stuffing ,
an Apple and Calvados Sauce and Pan Gravy £12.75

Roast Leg of Pocklington Lamb studded with fresh Garlic and Rosemary served with a Lamb and Mint Jus £13.25

Braised Pocklington Lamb Shank in a Red Wine, Redcurrant and Juniper Sauce £14.50

Baked Breast of Gressingham Duck served with Plum and Cassis Sauce £14.50

Baked Breast of Gressingham Duck served with a Caramelised Orange and Brandy Sauce £14.50

Roast Sirloin of Beef served with Yorkshire Pudding, Creamed Horseradish and Pan Gravy £14.95

Oven roasted Rack of Pocklington Lamb with a Port Wine and Redcurrant Jus £15.95

Seared Tournedos of Beef
topped with Wensleydale Blue Melt
on an Onion and Thyme Rosti Potato
and served with a rich Red Wine and Black Pepper Jus £17.95

Individual Beef Wellington,
Fillet of prime Beef topped with a Mushroom Duxelle, wrapped in Puff Pastry and gently baked, served with either a Cream and Mushroom Sauce or with Madiera Jus £17.95

All Mains are served with a selection of
Vegetables and Potatoes

To Conclude

Sticky Toffee Pudding served with a Vanilla Sauce

Syrup and Walnut Sponge served with Custard

Chocolate and Ginger baked Cheesecake served with Ginger
Crème Fraiche

Fig Frangipane Tart drizzled with Lavender flavoured Honey

Hazelnut Meringue Tower with a Chocolate Cream Mousse

Lemon and Lime Posset

Blackforest Trifle

Fruits of the Forest Cheesecake

Strawberry and White Chocolate Gateau

Irish Chocolate Pots with White Chocolate Cream

Orange Scented Crème Brulee

Expanse Charlotte Russe

All sweets £5.00

Cheese and biscuits (instead of a sweet) £6.50

A Cheese Platter

A Platter for each table of a Selection of Wensleydale Cheese,
Swaledale Cheese, Yorkshire Brie and Blue Stilton Cheese served
with Biscuits, Celery, Grapes and Home made Chutney
serves 8-12 People £30

In Conclusion

Coffee and chocolate £1.75

When making your Selection

Multi Choice menus are available throughout the year and
must consist of three or more courses on Saturdays and a
minimum of two courses (excluding Intermediates)
Sunday to Friday

Single Choice menus are available throughout the year and
must consist of three or more courses on Saturdays and a
minimum of two courses (excluding Intermediates)
Sunday to Friday

2012 Wedding @ £2300 package (based on 40 guests)

Available for Weddings taking place in 2012 only

Includes:-

- ~ Room hire
- ~ Glass of Sparkling Wine on Arrival
- ~ 4 Course Wedding Breakfast
- ~ Glass of Red/White Wine with Meal
- ~ Glass of Sparkling Wine for Toast
- ~ Table Linen, Napkins and White Chair Covers
- ~ Bud Vases for Tables
- ~ Table Plan, Menu Place Cards, Silver Cake Stand and Knife
- ~ Evening Room Hire until 1am & Buffet for 40 guests
- ~ Sea View Double Room for Bride and Groom

Children's Menu

2012

Please select 1 Starter, 1 Main and 1 Sweet which we will serve as the choice for ALL your child guests

Soup of the Day
Honeydew Melon

£2.75

Oooooo

Goujons of Fish
Cheeseburger
Pizza
Sausage

All served with Chips, Peas or Beans

£4.80

Oooooo

Hot Sweet of the day
Various Cold Sweets
Various Dairy Ices

£3.25

Our Selection of Buffets

(Price effective January 2012 – January 2013)

Main Meal Buffets

Hot Buffet

(for a minimum of 30 people)

please choose 4 dishes from the following list

£19.95

Pork with Peppers and Mushrooms
Chicken A La King
Chicken Korma
Fish Pie with a Cheesy Potato Topping
Beef Stroganoff
Lasagne with Roasted Vegetables (v)
Navarin of Lamb with minted Vegetables
Beef Bourignonne
Lamb Rogan Josh
Chilli Con Carne
Vegetable Curry (v)
Feta Cheese & Spinach Goujons (v)
Pasta in a Tomato and Olive Sauce (v)
Tagliatelle al Ragu

All served with Rice
Jacket Potato and Salad

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Chef's Selection of Sweets

“v” indicates dishes suitable for vegetarians

Carved Buffet Two Courses

£19.95

Carved Honey Roast Ham
Carved Roast Sirloin of Beef
Carved Roast Norfolk Turkey
Home Made Quiche Lorraine

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Home Made Salads
Jacket Potatoes

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A Selection of Cold Sweets
Chef's Hot Sweet of the Day

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Coffee or Tea

Carved Buffet Three Courses

£22.50

*As Carved Buffet Two Course above, but with the addition
of the following starters*

Cream of Chicken and Watercress Soup
Chilled Melon and Orange Cocktail

Royal Carving Buffet

(Price effective January 2012 – January 2013)

(a decorated buffet carved for you by our Chefs)

£29.95

Platter of Prawns & Pineapple with a
Piquant Seafood Dressing

or

Chilled Ogen Melon filled with
Refreshing Passion Fruit Sorbet

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Home Made Soup

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Fresh Scottish Salmon

Norfolk Turkey

Aberdeen Angus Sirloin of Beef

York Ham

*(All of the above are decorated in Chaudfroid
& Aspic & Carved by our Chef to Order)*

presented with warm New Potatoes
Chunky Chopped Salad, Pasta Salad, Prawn & Coleslaw Salad,
Waldorf Salad, Tuna & Butter Bean Salad, Mixed Pepper Salad

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Chianti Poached Pears served with a Chocolate and Brandy Sauce
Chocolate Profiteroles with Hot Chocolate Sauce
Expanse Charlotte Russe

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Coffee and Chocolate

Yorkshire Tapas

£12.95

(Price effective January 2012– January 2013)

(for a minimum of 30 people)

please choose 4 dishes from the following list

Yorkshire Chipolata's cooked in Honey & Sesame Seed

Mini Pork Meat Balls in a Chunky Tomato Sauce with Chorizo

Small Yorkshire Puddings with Horseradish & Chilli Mince

Yorkshire Rarebit with Wensleydale Cheese served with Apple Chutney
or Wensleydale Cheese Pizza served with Apple Chutney

Small Spicy Fish Cakes with Chilli Dip

all served with Jacket Potatoes or Fat Chips – Rice – Salad

Sweet Choice with Yorkshire Tapas

£5.00 extra

Yorkshire Curd Tart

Baileys Bread & Butter Pudding

Treacle Tart served with Mr Moos Ticklee Toffee Ice Cream

Lighter Buffets

(Price effective January 2012– January 2013)

Afternoon Tea Buffet

£9.95

A selection of
Assorted Sandwiches

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Buttered Scones

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A selection of Cakes & Slices

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Coffee or Tea

Light Lunch Buffet

£16.95

Hot Roasted Vegetable Quiche

Hot Salmon, Broccoli & Tomato Quiche

Home Roast York Ham Sandwiches

Coronation Chicken Sandwiches

Potato Wedges with Dips

Mixed Salad with French Dressing

Beetroot Coleslaw

French Bread

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Fresh Fruit Salad served with Cream

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Coffee or Tea

Royal Finger Buffet

£21.00

Various Hot and Cold Canapes

Asparagus Rolled in Parma Ham

Smoked Salmon Cornets

Deep Fried King Prawns with a
Sweet and Sour Dip

Club Sandwiches

Goujons of Lemon Sole

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A selection of Slices and Fresh Cream Cakes

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Coffee or Tea

Your Personal Finger Buffet*

(for a minimum of 50 people)
(Price effective January 2012– January 2013)

- If you want to compose an Evening Wedding Buffet that is likely to be unique to you, please select your choices from the tasty items below.

To assist you, we offer three suggested combinations, but would stress that these are suggestions only, the choice is yours !

Wansford

£14.95

please select eight items

Meatballs with Tomato, or Curry Sauce
Coconut Prawns Barbeque Spare Ribs
Mini Indian Savouries Vegetable Dim Sum
Chicken Satay with Peanut Dip
Crab Cakes with Sweet Chilli Dip
Roasted Mediterranean Vegetable Quiche
Sesame Prawn Toast Savoury Petit Crolines
Vegetable and Spinach Pakora
Mozzarella Melts Chicken Yakitori
Hummus & Olive Crostini

Weaverthorpe

£12.95

please select eight items

Pork Satay with Sweet & Sour Dip
Prawn Vol Au Vents
Southern Fried Bites Potato Wedges served with Dips
Tomato & Rosemary Chicken Drumsticks
Savoury Petit Crolines
Herbed Sausage Coronation Chicken Sandwiches
Vegetable Spring Rolls
Home Roast York Ham Sandwiches
Pesto & grilled Goats Cheese Crostini
Potato Wedges with Garlic Mayonnaise

Wold Newton

£10.95

please select eight items

Mushroom and Tomato Crostini Garlic Bread Quiche Lorraine
Pork Pie Chicken & Sweetcorn Vol Au Vents Cheese Straws
Cheese & Onion Sandwiches Cheese, Tomato and Basil Pizza
Vegetable Nuggets Vegetable Samosas Cocktail Sausages
Chicken Wings Creole Style Scotch Eggs Roast Turkey & Cranberry Sandwiches
Potato Wedges with spicy Tomato Dip

Crispy Salad 60p per person extra

Drinks Packages

(Price effective January 2012 – January 2013)

Prices are per person

Sewerby

White Wine, Red Wine or Fruit Juice on arrival

A glass of Red or White Wine during the meal

A glass of Sparkling Wine for the toast

£9.75

Sledmere

White Wine, Red Wine or Fruit Juice on arrival

A glass of red or white wine during the meal plus 1 top up

A glass of sparkling wine for the toast

£12.25

Burton Agnes

White Wine, Red Wine or Fruit Juice on arrival

A glass of Red or White Wine during the meal plus 1 top up

A glass of House Champagne for the toast

£15.75

Castle Howard

Sherry, white wine or fruit juice on arrival

A glass of red or white wine during the meal plus 1 top up

A glass of Moet & Chandon for the toast

£17.95

Supplements to these packages

(Instead of wine on arrival)

Bucks Fizz

£1.00

Mulled Wine

£1.00

Kir

£1.60

Fruit Punch

£1.60

Terms & Conditions of Business for Weddings

The following terms & conditions apply to all
Weddings Bookings:

1. We are happy to provisionally reserve a date for you for up to 14 Days. **IF** the booking has not been confirmed within the time, the provisional booking will be cancelled.
2. To secure your booking a deposit of £500.00 is required within the 14 days after the initial reservation is made. This deposit is non-returnable in the event of cancellation.
3. 6 Months prior to the Wedding/Function Date, we require 25% of the estimated bill. Again this is non-refundable.
4. Prices charged for Weddings booked and confirmed by deposit in 2011 will be those in this booklet. Where the Wedding is to take place in 2012, or later, then the prices will be those agreed.
5. 2 weeks prior to the date we require the full balance of the estimated bill (less the deposits already paid). We also require your final numbers, seating plan, table cards and pre-orders. Your final account will be based on that number and no refund or reduction will be given if lesser numbers attend.
6. If the Wedding Breakfast/ Function numbers increase then you will pay the remaining balance no later than two weeks after the function. However if numbers decrease there will still be a charge for the numbers advised in '5' above.
7. The only food and drink (except Wedding Cake and Favours) will be supplied by the hotel. No guests may bring their own food or beverages.
8. Gratuities are not included in our prices,
We leave these to the discretion of the organiser.

Terms & Conditions of Business for Dinners, Celebrations & Functions (the small print)

The following terms & conditions apply to all
Celebration, Dinner & Function Bookings:

1. We are happy to provisionally reserve a date for you for up to 14 Days. **IF** the booking has not been confirmed within the time, the provisional booking will be cancelled.
2. To secure your booking a deposit of is required within the 14 days following your initial provisional booking :
 - a/ if your event is for less than 40 people £200.00
 - b/ if your event is for more than 40 people £500.00*
 - c*/where your organisation holds its Dinner or Function with us on a regular annual or bi-annual basis then there will be a reduced initial non-returnable deposit of £100.00.These deposits are non-returnable in the event of cancellation.
3. Prices charged for Dinners, Celebrations and Functions booked and confirmed by deposit in 2011 will be those in this booklet. Where that event is to take place in 2012, or later, then the prices will be those agreed.

- 4 2 weeks prior to the date we require the full balance of the estimated bill(less the deposits already paid). We also require your final numbers, seating plan, table cards and pre-orders (where applicable). Your final account will be based on that number and no refund or reduction will be given if lesser numbers attend.

*where your organisation holds its Dinner with us on a regular annual or bi-annual basis then a deposit of £10.00 per person booked, less the initial confirmation deposit is payable two weeks prior to the date of the Dinner or Function. This deposit is non-returnable and can not be offset against other charges.

At this time we also require your final numbers, seating plan, table cards and pre-orders (where applicable).

Your final account, which is payable 7 days prior to your Dinner or Function will be based on the numbers advised at that time and no refund or reduction will be given if lesser numbers attend.

5. If the Dinner, Celebration or Function numbers increase then you will pay the remaining balance no later than two weeks after the function. However if numbers decrease there will still be a charge for the numbers advised in '4' above.
6. The only food and drink will be supplied by the hotel. No guests may bring their own food or beverages.
7. Gratuities are not included in our prices, We leave these to the discretion of the organiser.

Guidance about Civil Marriage Ceremonies, Naming Ceremonies, Renewals of Vows etc. at the Expanse Hotel

We can offer three sea-facing rooms which each provide an ideal and memorable location for your Ceremony.

As soon as a couple have made provisional arrangements for their wedding, naming ceremony, renewal of vows to be held on approved premises at the Expanse they should contact the superintendent registrar who is to perform the ceremony. **Without the presence of the superintendent registrar there can be no marriage or civil ceremony and any arrangements for the use of the premises depend entirely on their availability.**

It is therefore essential that the couple make an advanced booking with the superintendent registrar for his or her attendance as soon as booking can be accepted. **A fee for this attendance will be payable before the ceremony – please see below for the table of costs for the registrar to be present at the Expanse.**

The couple must also give a notice of marriage to the superintendent registrar(s) of the district(s) in which they live. This notice must be given in person by one of the couple and is **valid for 12 months**. Therefore, one of the couple should attend the registrar office where they live as soon as possible after the notice has been given.

The couple should be warned that any arrangements made for a marriage to take place on approved premises are dependent on the attendance of the superintendent registrar and a registrar who will perform the ceremony, as well as the issue of the authority for marriage by the superintendent registrar to whom the notice or marriage was given.

When notice is given in a different registrational district from the one in which the marriage will take place, the couple will have to collect the authority before the ceremony and ensure that it is delivered to the registrar who is conducting the ceremony.

The couple should be advised that only a civil, no – religious ceremony can be permitted by the superintendent registrar. **Any music, reading or words which form any part of the ceremony must be secular.** The content of the ceremony must be agreed in advance with the superintendent registrar who will be attending the ceremony.

Any rights of copyright for music or reading permitted at the ceremony are a matter for the couple and the holder of the approval.

The following costs are to hold the CIVIL SERVICE at the Expanse Hotel:

Day of Ceremony	Fee for the Registrar	Fee for the Expanse Hotel
Monday to Thursday	£230.00*	£200.00*
Friday	£260.00*	£200.00*
Saturday	£360.00*	£300.00*
Sunday or Bank Holiday	£400.00*	£200.00*

01/04/12

* Registrar fees affective from 1 April 2012. Please contact the registrar office on (01482) 393570

RENEWAL OF VOWS - Fee for the Registrar the same as Wedding Ceremony
Fee for the Expanse Hotel £50.00