



Weddings at
HELLIDON LAKES

*"In dreams and in love there are
no impossibilities."*

- János Arany

HELLIDON LAKES HOTEL
HELLIDON
DAVENTRY, NORTHAMPTONSHIRE
NN11 6GG

01327 265604 | EVENTS@HELLIDONLAKESHOTEL.CO.UK



At Hellidon Lakes we pride ourselves on providing the perfect venue for your wedding day; whether it is a small intimate gathering or a large celebration, we will ensure that everything runs smoothly and make your special day a dream come true.

"I would personally like to thank you for considering Hellidon Lakes for your wedding day and I am very much looking forward to meeting you, showing you around and helping you to arrange the most perfect day."

- Francesca Dove

Wedding Co-ordinator | 01327 265604

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The "To Have" Package

- Full drinks package for day guests (arrival drink, glass of house wine per person, glass of sparkling wine to toast)
- Three Course set wedding breakfast for day guests
- Evening buffet for day & evening guests
- DJ, disco & dance floor til' midnight
- Round mirror & tea lights for table
- Master of ceremonies
- Cake stand and knife
- Traditional white linen
- Complimentary suite for the married couple
- Dedicated wedding co-ordinator
- Room hire from one of our three wedding suites

Additional Guests

Additional guests can be added to the "To Have" package for the day & evening for £60.00 per person and evening only for £14.95 per person. Children can be included within the all-inclusive package number at no reduction in price, or added as extra guests - day & evening £19.95 per child, evening only £6.95 per child.

Add exclusive use of our bowling alley during your room turnaround time for £100.00.

2019

40/70 package - April - September - £3751.00
60/90 package - April - September - £4945.00
80/120 package - April - September - £6235.00

40/70 package - October - March - £3515.00
60/90 package - October - March - £4545.00
80/120 package - October - March - £5680.00

2020

40/70 package - April - September - £4086.00
60/90 package - April - September - £5439.00
80/120 package - April - September - £6858.50

40/70 package - October - March - £3866.50
60/90 package - October - March - £4994.40
80/120 package - October - March - £6248.00

The "To Hold" Package

- Full drinks package for day guests (arrival drink, glass of house wine per person, glass of sparkling wine to toast)
- Three Course set wedding breakfast for day guests
- Evening buffet for day & evening guests
- DJ, disco & dance floor til' midnight
- Round mirror & tea lights for table
- Master of ceremonies
- Cake stand and knife
- Traditional white linen
- Complimentary suite for the married couple
- Dedicated wedding co-ordinator
- Room hire from one of our three wedding suites
- Spandex chair cover & sash for the daytime guests
- Table runners
- Top table draping with skirt
- Cake table draping with skirt
- Wooden post box/wishing well

Additional Guests

Additional guests can be added to the "To Hold" package for the day & evening for £70.00 per person and evening only for £14.95 per person. Children can be included within the all-inclusive package number at no reduction in price, or added as extra guests - day & evening £24.95 per child, evening only £6.95 per child.

Add exclusive use of our bowling alley during your room turnaround time for £100.00.

2019

40/70 package - April - September - £4100.00
60/90 package - April - September - £5545.00
80/120 package - April - September - £7025.00

40/70 package - October - March - £3930.00
60/90 package - October - March - £5145.00
80/120 package - October - March - £6465.00

2020

40/70 package - April - September - £4510.00
60/90 package - April - September - £6099.50
80/120 package - April - September - £7727.50

40/70 package - October - March - £4323.00
60/90 package - October - March - £5659.50
80/120 package - October - March - £7111.50

The "To Cherish" Package

- Full drinks package for day guests (arrival drink, glass of house wine per person, glass of sparkling wine to toast)
- Canapés
- Three Course set wedding breakfast for day guests
- Evening buffet for day & evening guests
- DJ, disco & dance floor til' midnight
- Round mirror & tea lights for table
- Master of ceremonies
- Cake stand and knife
- Traditional white linen
- Complimentary suite for the married couple
- Dedicated wedding co-ordinator
- Room hire from one of our three wedding suites
- Spandex chair cover & sash for the daytime guests
- Table runners
- Top table draping with skirt
- Cake table draping with skirt
- Wooden post box/wishing well
- Top table starlit backdrop

Additional Guests

Additional guests can be added to the "To Cherish" package for the day & evening for £80.00 per person and evening only for £14.95 per person. Children can be included within the all-inclusive package number at no reduction in price, or added as extra guests - day & evening £31.95 per child, evening only £6.95 per child.

Add exclusive use of our bowling alley during your room turnaround time for £100.00.

2019

40/70 package - April - September - £4840.00
60/90 package - April - September - £6565.00
80/120 package - April - September - £8250.00

40/70 package - October - March - £4710.00
60/90 package - October - March - £6310.00
80/120 package - October - March - £8168.00

2020

40/70 package - April - September - £5330.00
60/90 package - April - September - £6875.00
80/120 package - April - September - £8620.50

40/70 package - October - March - £4945.00
60/90 package - October - March - £6941.00
80/120 package - October - March - £8985.00

The Wedding Breakfast

Starters

Ardennes Pâté

plum sauce & apple thyme chutney, sour dough crust

Smoked chicken and squash salad

with tossed pine nuts & raspberry vinaigrette - £1.00 supplement per person

Seared mackerel

with potato & chive salad, and pickled vegetables

Rosetti of melon

with honey & ginger syrup, and fresh mint (V)

Goat's cheese tart

with red onion & marmalade (V)

Pressed artichoke, asparagus & parsnip terrine

with onion butter & toasted croute (V) - £1.00 supplement per person

Cajun spiced chicken Caesar salad

with soft boiled egg

Mozzarella and beef tomato salad

topped with pesto, basil & watercress (v)

The Wedding Breakfast

Main

Braised feather blade beef

with whole grain mustard mash, snow peas and shallots with thyme glazed carrots

Slow cooked shoulder of lamb

thyme crushed potatoes, celeriac puree, buttery kale finished with blackberry sauce

Pan seared lamb noisettes

sitting on a buttery minted crusted potato cake with braised onions and roots - £3.00 supplement per person

Slow cooked belly of pork

kale mash and braised red cabbage apple compote pan jus

French trimmed pork cutlet

sitting on a colcannon mash served with pods and shallots topped with quince jelly - £2.00 supplement per person

Confit duck leg

with herby potato cakes carrot orange puree, baby broccoli and citrus reduction - £2.00 supplement per person

Pan fried chicken with pancetta

diced potatoes, tender stem broccoli finished with pan jus

Hake supreme

resting on spring onions duchess stuffed concasse sauce vierge

Pan seared sea bream

resting on a spinach rosti, soya bean red pepper medley with mussel veloute

Celeriac chard steak

with grilled chicory courgette with red pepper coulis topped with crispy sage (v)

Mediterranean risotto

topped with grilled goats cheese, tomato tapenade (v)

Gnocchi with bell peppers

oyster mushrooms and baby spinach in a saffron sauce (v)

Sweet potato and chickpea tagine

sat in a roasted aubergine with a warm quinoa salad (v)

The Wedding Breakfast

Dessert

Chocolate and Bailey's crème brulee

Eton Mess

Raspberry and white chocolate torte - £1.00 supplement per person

Cookies and cream cheesecake

Apple, rhubarb and elderflower crumble, gingerbread ice cream

Chocolate and caramel truffle - £1.00 supplement per person

Strawberry Pannacotta with blueberry compote

Add a little extra

Soup

Pesto greens and garlic soup

Pea and mint with shredded hock soup

Tomato and crème fraiche soup

Parsnip and apple soup

Soups are included when taken as a starter or £3.75pp when taken as an intermediate

Sorbet

Champagne

Raspberry & mint

Spiced apple

Passion fruit and mango

Limoncello

£3.00 pp as an intermediate course

Petit fours served with coffee (£3.00 per person)

Luxury cheese platter (selection of 4) (£75.00 per table)

Hellidon Lakes cheese platter (selection of 3) (£55.00 per table)

The Wedding Breakfast

Children's Menu

Starters

Homemade tomato soup with chunky bread

Fruity melon, strawberries & kiwi

Baked potato skins filled with cheddar cheese

Vegetable sticks & dips

Mains

Tasty chicken fillets, vegetables and potatoes

Fabulous fish cakes with sweet chilli sauce, new potatoes, seasonal vegetables

*Juicy steak burger in a seeded bun with tomato, lettuce and mayonnaise served with
fries*

Pork sausages with creamy mash, baked beans or gravy

Desserts

Warm chocolate brownie, vanilla ice cream

Fresh seasonal fruits, warm chocolate dipping sauce

Sticky toffee pudding, fudge sauce

Gooey stewed apples and custard

Evening Buffet

Wraps & speciality breads (choose one)

Mexican Flour Wraps with Assorted Fillings
Ciabatta and Focaccia Breads with Assorted Fillings
Baguettes with Assorted Fillings
Traditional sandwiches with Assorted Fillings

Hot dishes (choose two)

Pizza's with Various Toppings
Mini Spring Rolls
-Mini Sausage Rolls
Mature Cheddar and Leek Tart
Smoked Salmon Pastry Bites
Vegetable Pakoras

Lighter choices (choose one)

Vegetable Crudités with Salsa Dip
Mixed Vegetables and Tofu Kebabs
Thai Salmon Skewer
Seasonal Wedges

Specialities (choose one)

Lamb Koftas with Mint and Yogurt Dip
Vegetable Spring Rolls with Sweet Chilli Dip
Chicken Satay with Spicy Dip
Cajun Spiced Chicken Drumsticks
Plaice Goujons with Tartare Sauce
Salmon and Prawn Tartlets

Desserts (choose two)

Seasonal Fresh Fruit Platter
Mandarin Slice
Tangy Lemon Curd Meringues
Chocolate Éclairs
Tiramisu Slice

Mini blueberry and lemon cheesecakes

Additional selections can be made at a supplement of £1.50 per item per person

Canapés

Why not add that extra touch to your special day with our exquisite selection of canapés?

£6.00
per person

*Cold water prawn cocktail - spiced Marie rose - crisp baby gem
Rosemary sable - creamed goat's cheese - air dried cherry tomato basil pesto
Chicken liver parfait - prune & bergamot puree - croute
Smoked trout & horseradish mousse - pumpernickel bread
A shot of celeriac & apple veloute
Caramelised honey & grain mustard glazed Cumberland chipolatas sausages*

£12.00
per person

*Thai style chicken sesame balls
Smoked salmon blinis - crème fraiche - lemon fluid gel
Saffron poached pear - blue cheese - candied walnut tart
Duck liver parfait - toasted brioche - madeira jelly
Mini beer battered fish & chips
A spoon of saag aloo - mango chutney*

£18.00
per person

*Cured foie gras - toasted brioche - rhubarb & lime gel
Wild mushroom & tarragon duxelle - quail egg - lemon sabayon
A spoon of lobster meat - mango - chilli - micro coriander
Carpaccio of herb crusted beef - Asian slaw - Thai vinigeratte
A shot of Jerusalem artichoke veloute - black Perigord truffle
Tempura of King prawn - soy & ginger dipping sauce*

Wedding Accommodation

When your wedding is confirmed we will set up an allocation of 10 rooms for your guests to book from. Reservations can be made by calling us on 07327 262550. Please note all bedrooms will need to be fully prepaid at the time of booking, payments are non-transferable and non-refundable. These rooms will have an 8 week release date prior to your wedding, any rooms after this date will be subject to our availability and the preferential rate will no longer be applicable.

Your friends and family will receive the following preferential rates:

October – March:

Bed and breakfast – double occupancy £80.00

Bed and breakfast – single occupancy £70.00

April – September:

Bed and breakfast – double occupancy £90.00

Bed and breakfast – single occupancy £80.00

These rates are subject to availability at the time of booking and are available up to 8 weeks prior to the wedding date. After this time we only offer the best rates available.

These rates include a full English breakfast, use of the hotels extensive leisure facilities (excluding spa treatments) and VAT at the prevailing rate.

Civil Ceremonies

Here at Hellidon Lakes we are fully licensed to host your Civil Ceremony in our Holywell Suite.

The cost to hire the Holywell Suite is: £300.00.

You will need to discuss your specific requirements with the local registrar before the ceremony and this should be done prior to making a confirmed booking here Hellidon Lakes.

To help you plan your civil ceremony, you may find the following information useful:

Daventry registry office – 0300 126 1000

Once you have booked the superintendent registrar and secured your booking at Hellidon Lakes you will then need to contact the registry office where you both reside to arrange to give your legal notice of marriage.

The Planning Process

Once you have confirmed your wedding here at Hellidon Lakes, our wedding co-ordinator will be in touch with you roughly every two months (depending on how close the wedding date is). However, you will always be able to contact them either by email or telephone.

Roughly three months before the wedding, you will be invited in for your complimentary menu tasting, to help to prepare your menu requirements.

Roughly four – six weeks before the wedding you will be invited in to the hotel for your final details appointment, in which the wedding co-ordinator and yourselves will start to finalise the wedding details.

Additional appointments are available should you wish to meet with the wedding co-ordinator at any time other than those listed above.