

BOOKING AND PAYMENT FOR YOUR WEDDING CELEBRATIONS
AT ASTLEY BANK HOTEL 2008

Once you have decided upon the date you will need to make a provisional reservation. To confirm this date we require a £350.00 deposit and written confirmation. This guarantees your booking.

Six months prior to the event, we ask for a further deposit of £15.00 per person attending the wedding breakfast. At least six weeks prior to the event, we ask that you contact us to arrange an appointment to come into the hotel to discuss final arrangements for your wedding with the Manager. Following this (usually within 5 working days) you will receive through the post, A Function Sheet and a Pro Forma invoice.

The Function Sheet contains all the details pertaining to your wedding, and is what our staff will use during the course of preparation, service and arrangements for your day. Please check this thoroughly, and if there are any amendments advise us immediately. The Pro Forma invoice specifies the charges involved for your reception, any deposits paid, and any balance remaining. The Final Balance must be settled 14 days prior to the event.

Note: all deposits and final balances paid are non refundable in the event of cancellation.

WEDDING BREAKFAST/RECEPTIONS

Our restaurant is available for DAYTIME ONLY Wedding Breakfasts up to 6 pm for parties of 35 to 80 guests. We suggest that the meal be arranged for no later than 2 pm. For smaller parties we also have two delightful private dining rooms.

Should you require Astley Bank for DAYTIME and EVENING function, we can cater for evening functions up to a maximum of 120 guests, when in conjunction with a daytime event. Please note that for SATURDAY/ SUNDAY Wedding Receptions minimum numbers to cater for apply. (50 persons in the day and 100 persons in the evening). Our charges are based on a minimum 3 course meal with a wine package and an evening finger buffet.

For 2008 this is 50 x minimum meal @ £28.05 = £1402.50, 50 x wine package no. 1 @ £12.70 = £635.00, 100 x evening buffet @ £9.95 = £995.00, Total £3032.50.

Our prices include the following:- Exclusive use of our picturesque grounds for photographs, Room Hire, Candles, Bud Vases of seasonal flowers, Cake Stand and Knife, and for parties of 35 or over, complimentary use of the Bridal Suite on the night of your wedding day (**not transferable**).

Astley Bank is also available for sole and private use for a guaranteed minimum spend of £7,500.00 .This price includes charges for all 37 bedrooms and the balance to be made up on food and wine, except bar.

CIVIL WEDDING CEREMONIES

Astley Bank is registered to hold Civil wedding Ceremonies and has two rooms for this purpose. The maximum attendance is **70** persons standing or **50** persons seated and a set up charge of £200.00 is made for either room (please see separate guidelines for Civil Ceremony).

ACCOMMODATION

Astley Bank has 37 en suite and executive bedrooms and for guests attending the celebrations we offer a discount of £15.00 per room from our normal tariff.

Should you have any questions, or if there is any other way in which we can make your special day even more memorable, please do not hesitate to contact us.

Tariff

Accommodation Rates

MIDWEEK - Mon to Thurs	
Standard Single Room	£95.00
Standard Double/Twin Room	£115.00
Executive Double Room - Single Occupancy	£115.00
Executive Double Room - Double Occupancy	£135.00
Four Poster Room - Double Occupancy	£135.00
WEEKEND - Fri to Sun	
Standard Single Room	£85.00
Standard Double/Twin Room	£95.00
Executive Double Room - Single Occupancy	£105.00
Executive Double Room - Double Occupancy	£115.00
Four Poster - Double Occupancy	£135.00
Leisure Breaks - Fri to Sun	
Weekend Dinner, Bed & Breakfast at a rate of £64.00 per person per night. - Minimum of 2 nights stay, based on two persons sharing. Single Occupancy Supplement - £20.00 Executive upgrade - £20.00	
All Rates quoted, include - Full English Breakfast and VAT @ 17.5%	
Prices Valid until 31st December 2008	

Directions to Astley Bank Hotel & Conference Centre

From M60, Junction 15 (East or West bound)

Follow signs for Preston, M61; then Bolton, A666. Take A666. This is dual carriageway at first. (St. Peter's Way)

At the end of the dual carriageway, continue on the A666 towards Blackburn. The road goes through suburbs of Bolton, then becomes countryside before dropping into Darwen. Coming into Darwen, the speed restriction reduces to 30 mph, look out for Total petrol station on left. Shortly after this is the Little Elephant restaurant on the right.

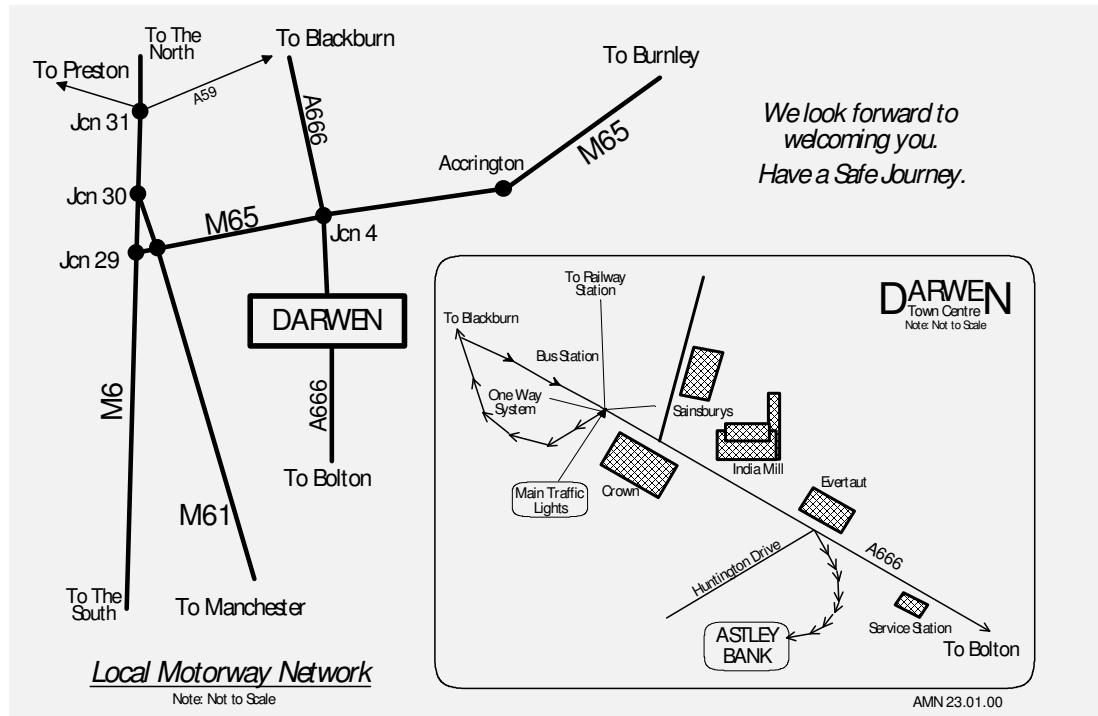
Directly Opposite the pub is Huntington Drive. Turn left into here, and immediately left again.

(i.e. a 180° turn) Follow this private drive to the top to Astley Bank.

(Mileage from the end of St Peter's Way to Astley Bank is eight miles)

From M65 Junction 4

At end of motorway slip road, follow signs for Darwen, Bolton, A666. Continue for 2 miles through Darwen town centre. Half a mile after the town centre is The Little Elephant restaurant on the left. Directly Opposite the pub is Huntington Drive. Turn right into here, and immediately left. Follow this private drive to the top to Astley Bank.



We look forward to welcoming you - Have a safe journey.

Astley Bank Hotel Menu Selector 2008

Our Chef takes great pride in preparing your Menu created with foods selected daily from the markets. We offer you the chance to create a unique menu of your choice with our Menu Selector. In order for us to deliver the first class service that Astley Bank is renowned for, we ask that you select the same menu for all your guests. We understand that you may have vegetarian guests, or people on special diets, and we will be happy to cater for them accordingly.

Before Your Meal

A Selection of Astley Bank Canapés **£1.80**

To Start

Trio of Melon <i>galia pearls, cantaloupe fan and watermelon hearts with raspberry sorbet and mango coulis</i>	£5.60
Grilled Seabass <i>with lemon and dill, on Caesar salad, with garlic croutons, soft boiled egg and Parmesan</i>	£6.65
Smoked Chicken Tower <i>served with avocado guacamole, tomato salsa, melba toast and tossed leaves</i>	£6.35
Grilled Asparagus <i>with sweet pepper, goats cheese, pine nut pesto and Mizuna leaf salad</i>	£6.60
Salmon and Chive Fishcakes <i>served with scorched cherry tomatoes and homemade tartare sauce</i>	£6.15
Charred Blackpudding <i>with Lancashire cheese rarebit, creamed potato, onion rings and thyme jus</i>	£6.15
Stuffed Flat Mushroom <i>with spinach and green lentils on foccacia bread croute with melting Mozzarella and choron sauce</i>	£5.80
Panfried Tiger Prawn Tails and Asparagus <i>spun over with chilli cranberry, balsamic and basil syrups</i>	£8.00
Aromatic Confit Duck Leg <i>on roasted brioche with onion marmalade and green peppercorn sauce</i>	£6.90
Forest Mushrooms Sautéed in Garlic <i>on a Ciabatta croute with lemon and herb oil and fresh parmesan</i>	£6.60
Salmon and Crab Cheesecake <i>with Greenland prawns a salted cracker base, parmesan wafer and tomato relish</i>	£7.45
Beef and Pancetta Salad <i>with parsnip crisps and blue cheese dressing</i>	£6.35
Panseared Scallops <i>on creamed potato, spinach and blackpudding stack, napped with a tomato and white wine cream sauce</i>	£8.00
Chicken and Smoked Bacon Terrine <i>studded with herbs and garlic served with a homemade pear and real ale chutney</i>	£6.05

Soups

Cappuccino Asparagus Soup <i>with parsnip crisps and basil oil</i>	£4.80
Minestrone Soup <i>with fresh basil and parmesan</i>	£4.80
Leek, Potato and Blue Cheese Soup <i>with garlic croutons</i>	£4.80
Roast Tomato and Red Pepper Soup <i>topped with a goats cheese fritters</i>	£4.80
Cold Gazpachio Soup <i>with plenty of basil and a drizzle of sweet chilli sauce</i>	£4.80
French Onion Soup <i>with a mature cheddar cheese croute</i>	£4.80
Cream of Mushroom Soup <i>topped with croutons and sautéed wild mushrooms</i>	£4.80
Haddock Chowder <i>with quails egg and coriander</i>	£4.80
Roasted Butternut Squash and Ginger Soup <i>drizzled with lemon oil</i>	£4.80

SORBETS

Mango Sorbet <i>with a kiwi twist</i>	£2.70
Orange Sorbet <i>with mint syrup</i>	£2.70
Raspberry Sorbet <i>with a dash of sparkling wine</i>	£2.70

Main Courses

Slow Cooked Shank of Lamb <i>in herbs and stock on creamed potato with a rosemary and garlic jus</i>	£17.25
Pot Roasted Cornfed Chicken <i>with lentils, chorizo and wine on a hassleback potato</i>	£15.25
Roast Turkey <i>served with thyme roasted fondant potatoes, chestnut stuffing, chipolata rolls and whole cranberry gravy</i>	£14.85
Roast Pork Loin Stuffed with Apricot Farce <i>on mashed potato with an au poivre sauce</i>	£15.15

Panfried Duck Breast <i>in soya and honey on a goats cheese potato cake with a Cumberland sauce</i>	£18.00
Guinea Fowl Breast <i>served with spinach and fondant potato with a white wine and grape sauce</i>	£15.95
Roast Rib of Beef with Yorkshire Pudding <i>rosemary roast potatoes and rich pan gravy</i>	£19.15
Breast of Chicken with Mozzarella <i>encased in pancetta with pesto mash and a tomato balsamic sauce</i>	£15.95
Fillet of Beef <i>on dauphinoise potato with a wild mushroom sauce and stilton parcel</i>	£23.00
Lamb Cannon <i>carved around hot pot potato, napped with a mint gravy and parsnip crisps</i>	£23.00

Fish Main Courses

Salmon and King Prawns <i>on roasted asparagus and new potatoes with a dill and lemon sauce</i>	£15.95
Cod Loin with a Basil Crust <i>on pancetta, thyme and brie new potatoes with a cherry vine tomato sauce</i>	£16.95
Grilled Seabass <i>with dauphinoise potatoes vegetable spaghetti and saffron sauce</i>	£16.95
Lemon Sole Rolled with Spinach <i>on rosti potato with a bacon and wild mushroom cream sauce</i>	£18.60

Vegetarian Main courses

These dishes will be priced equivalent to your Main Course Selection

Asparagus and Wild Mushroom Fricasse <i>served with rosti potato and blue cheese filo parcel</i>
Vine Tomato, Basil and Mozzarella Galette <i>topped with pesto and parmesan dressed leaves</i>
Risotto Rice Balls Flecked with Herbs <i>served on a roasted Mediterranean vegetable sauce</i>
Wild Garlic Mushroom Linguine <i>tossed with white wine cream sauce, pine nut pesto and pecorino shavings</i>

Desserts

Orange and Ginger Pannacotta <i>topped with Chantilly cream, praline crumble and citrus anglaise sauce</i>	£6.10
Flapjack Topped Apple Crumble <i>with rum and raisin ice-cream and butterscotch sauce</i>	£6.10
Bread and Butter Pudding <i>with apricot glaze vanilla pod ice-cream and custard</i>	£6.10
Lemon Shortbread Hearts <i>layered with strawberry ice-cream, summer berries and fruit coulis</i>	£6.10
Honeycomb and Chocolate Parfait <i>served with baileys sauce and ginger snap cigars</i>	£6.10
Sticky Toffee Sponge Pudding <i>served with honey custard and tuile wafer</i>	£6.10
Lemon Meringue Cheesecake <i>topped with mini meringue and an array of fruit sauce</i>	£6.10
Brandy Snap Basket Filled <i>with a trio of refreshing summer sorbets and exotic fruits</i>	£6.10
Astley Bank Chocolate Plate <i>white chocolate ice-cream, orange chocolate mousse, double chocolate muffin and brownie thins</i>	£8.70
Assiette of Astley Bank Seasonal Miniature Desserts	£9.55

Cheeses

Local Lancashire Farmhouse Cheeses <i>served with biscuits, grapes and chutney</i>	£5.65
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Beverages

We will offer your guests a choice of Kenyan Coffee or Decaffeinated Coffee.

<i>Freshly Ground Coffee, or Freshly Brewed Tea with mints</i>	£2.30
<i>Freshly Ground Coffee, or Freshly Brewed Tea with home-made petit fours</i>	£2.45
<i>Freshly Ground Coffee, or Freshly Brewed Tea with chocolate strawberries</i>	£3.30

Additionally our Tea selection includes

Earl Grey, English Breakfast, Assam, Ceylon, Darjeeling, Fine Kenya and an assortment of Fruit Teas.

If you would like any assistance with your menu selection, our Head Chef, James Andrew, will be delighted to discuss your requirements with you.

All prices include VAT @ 17½% and are valid until 31st December 2008

Fork Buffet

Homemade Bread of the Day

Choose one Starter from below

Smoked Chicken Tower *edged with vine tomato salsa, Melba toast and pesto dressed leaves,*

Assiette of Melon *served with orange sorbet and mango yoghurt sauce*

Asparagus Soup *with basil oil and parsnip crisps*

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Choose two Meat or Fish and one Vegetarian dish from below

Blackened Sugar Baked Ham

Fish Pie *salmon, cod and prawn's in cream herb sauce with mashed potato crust*

Chicken with Mushrooms *in red wine sauce*

Beef Stroganoff *with rice*

Lamb Rogan Josh *with rice, popadoms and dips*

Tray Baked Salmon *with mushrooms, asparagus and new potatoes*

Steak and Ale Pie *with a puff pastry crust*

Shepherds Pie *with a cheese potato crust*

Chicken Chow Mein *with prawn crackers*

Chilli Con Carne *rice and jacket potatoes*

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Vegetarian Options

Stuffed Mushrooms on Croute *with spinach and goats cheese*

Sundried Tomato, Feta and Basil Quiche

Roast Vegetable and Tomato Lasagne

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Salads

Tomato, olive and basil salad

Coleslaw with spring onion

Smoked chicken and bacon Caesar

Dressed seasonal leaves

Pasta and roast vegetable salad

Medley of vegetables

Lyonnais style new potatoes

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Tea or Coffee with Mints

£20.20

Add a homemade dessert from the choice below for £4.30 per person

Orange and Ginger Syrup Sponge *and custard*

Tiramisu laced with Rum and Chocolate Shavings

Pavalova *filled with vanilla cream and raspberries*

Strawberry and Mango Cheesecake

Exotic Fruit Salad *served in a watermelon half*

Local Lancashire Cheese Platter *with a selection of breads, biscuits and chutney*

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Presentation Carvery Buffet

In addition to our fork buffet menu

Scottish poached and hot house smoked salmon and prawn platter

Roast Rib of Beef and Yorkshire pudding

Thyme and Garlic Roasted Turkey *with chipolata bacon rolls*

A Selection of Home-Made Desserts

Local Lancashire Cheese Platter *with a selection of breads, biscuits and chutney*

Coffee, or Tea *with home-made petit fours*

£35.00

Astley Bank Special Occasion Menus

Evening Buffet Menu – A

Selection of Sandwiches
Mini vegetable spring rolls with hoi sin dip

Chipolata bacon rolls
Tomato, basil and mozzarella foccacia pizzas

Sweet chilli chicken pieces and mango chutney
*Rosemary baked new Potatoes with herb cream
cheese*

Bite size salmon fishcakes with tartare mayonnaise
*Cherry tomato and cheese tortellini with pesto
dressing*

£9.95

Evening Buffet Menu – B

Selection of Sandwiches
Sausage rolls with apricot and thyme

King prawn and pineapple skewers
Vegetable Samosas with mango chutney

Chicken pieces in lemon and tarragon
New Potatoes In smoked Pancetta

Smoked chicken, tomato and cheese skewers
*Bite size salmon fishcakes with tartare
mayonnaise*

Cheddar and pineapple sticks
Roast pepper and mozzarella foccacia pizzas

Crudités Crisps and Dips

£12.45

Evening Canapé Buffet Menu – C

Mini bruschetta Sandwiches
Asparagus and mozzarella bite size pizzas
Melon and Parma ham skewers
Smoked Salmon and herb cheese roulade
Bite size cottage pies
Pate and cranberry on croute
King prawn and mango sweet chilli skewers
Hoi sin duck tortillas
New potatoes with salsa and parmesan
Monkfish wrapped in pancetta
Mini Indian vegetable savouries
£15.05

Add a homemade dessert from below for £2.70 per person for any of the above buffets

Banana, rum and almond trifle
Apricot glazed bread and butter pudding
Flapjack apple crumble and custard
Chocolate orange cheesecake on ginger nut base
Seasonal fruit salad and Chantilly cream
Local Lancashire cheese platter with a selection of breads, biscuits and chutney

Please note: Evening Buffet Menus are only available for Evening Wedding receptions that follow a day time Wedding Breakfast.

We do not hold Evening Receptions on their own.

All Prices include VAT @ 17½% and are valid until 31st Dec 2008

Wine Packages

Package 1

*1 Glass of Sherry on Arrival
2 Glasses of House Wine
1 Glass of Veuve Valmante – Brut*

£12.70 per person

Package 2

*1 Glass of Bucks Fizz on Arrival
2 Glasses of House Wine
1 Glass of Veuve Valmante – Brut*

£13.70 per person

Package 3

*1 Glass of Bucks Fizz on Arrival
2 Glasses of Beaujolais Villages AC or
Macon Blanc Villages AC
1 Glass of Veuve Valmante – Brut*

£14.40 per person

Package 4

*1 Glass of Hot Rum Punch on Arrival
2 Glasses of Villa Rosa Sauvignon Blanc
or Cabernet Sauvignon
Or Villa Rosa – Cabernet Sauvignon
1 Glass of Mercier Rose Champagne*

£17.45 per person

Package 5

*1 Glass of Chilled Wine Punch on Arrival
2 Glasses of Brown
Brothers ‘Patricia’ Chardonnay
or Shiraz
1 Glass of Brown Brothers Sparkling
Pinot Chardonnay*

£20.10 per person

Package 6

*1 Glass of Astley Bank Champagne
Cocktail on Arrival
2 Glasses of Chablis AC – ‘Domaine
Daniel Seguinot’
or Rioja Gran Reserva ‘Azabache’
1 Glass of House Champagne*

£22.70 per person

Package 7

*1 Glass of Kir Royal on Arrival
2 Glasses of Puligny Montrachet ‘Emile Chandesais’ or Chateauneuf-du-Pape AC ‘La Pigna’
1 Glass of Veuve Clicquot – Viltage Reserve*

£30.90 per person

Children’s Drinks Package

*1 Glass of Fresh Orange Juice on arrival
2 Glasses of fresh orange juice with meal
1 Glass of Appletize – for Toasts*

£5.40 per person

***Wines may be subject to change depending on availability from suppliers.
In which case a suitable replacement will be offered.***

All Prices include VAT @ 17 ½% and are valid until 31st Dec 2008

Guidance on Planning Your Perfect Day

The tradition and conventions of wedding etiquette will not suit everyone but it is important to be aware of them. This explanation of who does what in the preparations and ceremony aims to enable you to make an informed decision on the best way to run your wedding day.

THE BRIDE

The bride traditionally selects the type of service. She oversees all the preparations, which include choosing the date and the church, who her attendants will be, her own dress and accessories, as well as those of the bridesmaids. She will choose the flowers, help with the guest list and seating arrangements, and attend to the many small details which will contribute to her perfect day.

THE GROOM

The groom has to arrange transport for himself, the bride and the wedding party, as well as hiring the church and booking the honeymoon. The groom chooses his best man and ushers, of which it is traditional to have three, and is conventionally given responsibility for little else! However, in reality the bride and groom discuss most aspects of the day as it is, after all, 'their' wedding. At the reception, the groom will reply to the bride's father's speech, thanking the bride's parents and guests, and proposing a toast to the bridesmaids.

THE BEST MAN

Traditionally, the best man is responsible for his own dress and that of the groom. He sees that transport to the church for them both is arranged, and also organises the 'Stag Night'.

On the day, the best man has to ensure that the whole day runs smoothly primarily ensuring safe keeping of the rings. After the ceremony, he is responsible for transportation of all the guests to the reception. The best man will speak at the reception, replying to the groom's toast to the bridesmaids, and will read out a few cards and telegrams from guests unable to attend. His final responsibility for the day is to ensure that the bride & groom leave the reception in good time, and that their transport is arranged.

THE CHIEF BRIDESMAID

The chief bridesmaid is chosen by the bride to assist her during the preparations. On the day itself, it is her job to make sure that all the other attendants are in their places. She will arrange the bride's dress and veil when she arrives, ready for her entry into the church. During the service, she holds the bride's bouquet. The chief bridesmaid also signs the register, along with the best man. She is then escorted by the best man, and will be on hand all day to assist the bride.

THE USHERS

The ushers greet the guests as they arrive at the church. They will distribute the service sheets and show people to their seats. If it is raining they will help escort the guests and bridal party from their cars to the church under umbrellas.

THE BRIDE'S FATHER

Much of the bride's father's responsibility lies with the financial aspect of the event, as traditionally he pays for the bulk of the costs. Nowadays, though, it is likely that the bride and groom will meet some of the expenses themselves. On the day, the bride will be accompanied to the church by her father, who will escort her up the aisle and give her away during the ceremony. The bride's father will sit next to the bride on the top table during the wedding breakfast, and will make the first speech, in which he proposes a toast to the bride and groom.

THE BRIDE'S MOTHER

The bride's mother will help her daughter with the wedding arrangements. She will help compile the guest list, in consultation with the groom and his parents.

The bride's mother will not only stand proudly watching her daughter on this special day, but is there to oversee all the arrangements, as well as to stand in line to greet the guests, along with her husband.

THE GROOM'S PARENTS

There is no specific traditional role for the groom's parents, but it is important that they do not feel neglected. Today, it is not unusual for the groom's parents to make a considerable contribution to organisation and payment.

It is only good manners on the part of the bride, to ask their advice and approval and ensure that they involve them as much as possible in the preparations.

FIRST STEPS

The first thing you will plan for your wedding is the budget.

Talk between yourselves and your respective parents about the kind of service you would like. You will find that your parents will be of enormous help to you in discussing the budget. On your very special day you will want the best of everything, so plan carefully the style and tone of the day.

When you have decided, visit your Vicar/Priest or Registrar and make arrangements for your marriage ceremony. They will be of great help to you both, and explain everything you will need to know about walking up the aisle and saying 'I do'. If you wish a rehearsal can be arranged to set your minds at ease and to assure you that it will all be perfect on your wedding day. Take this opportunity to apply for a marriage licence if necessary. Now might also be the ideal time to decide on who you will ask to be 'Chief Bridesmaid' and 'Best Man'.

The Wedding Countdown

18 MONTHS

Once you have decided the date and place of your wedding, it is important to remember the following points. In descending order your family and friends will generally remember the following:

1. How beautiful the bride looked
2. How wonderful the ceremony was
3. The reception.

Think about it. Now is certainly the time to be choosing carefully both your reception venue and your wedding dress.

Other important things to be arranged now are as follows:

1. Book the photographer and videographer
2. Book the transport
3. Book the toastmaster if required
4. Decide on the number of guests and make a list
5. Order the invitations
6. Book the honeymoon and apply for passports
7. Decide on the bridesmaids and ushers
8. Order the wedding cake

You have now put in place an excellent framework for the build up to your big day. Hopefully, you now have a team of professionals all working towards making sure it is a day to remember, and for all the right reasons.

6 MONTHS

Time for some fun! Lets organise a wedding present list. (Don't forget that a lot of stores will now help you with this.) Having already organised your dress you will probably have a colour scheme in mind for the bridesmaid's dresses. Now is the time to be co-ordinating these as well.

Once the colour scheme is decided it is probably time to start ordering the flowers for bouquets, church, and the reception, if required. Other items to arrange now are:

1. Hire of the suits for the bridegroom, best man, fathers and ushers.
2. Initial Fitting of the dress
3. Choosing the Wedding Rings

While you're on the phone, now might be the ideal time to organise appointments with your hairdresser and beauty salon, to make sure you look at your most beautiful on the big day.

MONTHS

Now is the time to be sending out the wedding invitations. This would also be the ideal time to be escorting the 'mums' into town to organise their outfits. (Don't forget the hats!)

- Also:-
1. Choose the hymns and choice of music
 2. Arrange for the 'Order of Service' sheets to be printed.

4 WEEKS

The pace is starting to hot up now. It's time to see whether everyone else has been as organised as you.

1. Confirm the numbers attending the reception with the venue.
2. Confirm details with the photographer.
3. Confirm the wedding cars
4. Confirm details with the florist and give final numbers for buttonholes
5. Confirm travel and hotel bookings for the honeymoon.
(N.B Check passport)

10 – 7 DAYS

If you haven't organised a rehearsal of the ceremony now might be a good time to meet with the best man, bridesmaids and ushers to finalise arrangements and responsibilities.

1. Practice your make-up
2. Take the headdress to your hairdresser
3. Give the 'Order of Service' sheets to the vicar

and perhaps most importantly of all**START PACKING FOR THE HONEYMOON!**

ONE DAY TO GO

Try and delegate as much work as possible. Have your beauty treatment, finish off any packing that still remains to be done to the honeymoon, lay out your wedding and going away ensemble, relax and put your feet up.

THE WEDDING DAY

Assuming a 2 pm Wedding, the bride's timetable will run something like this:-

- 8.00 Have a shower or relaxing bath. Have a good breakfast.
- 8.30 Polish your nails
- 9.30 Hairdressers
- 11.00 Best man arrives to collect the luggage/greetings cards/telegrams
- 11.30 The bridesmaids/pageboys arrive
- 12.00 Make-up
- 12.30 The bride and bridesmaids dress
- 1.00 The photographer arrives.
- 1.30 The first car takes the mother and the bridesmaids to the church. The bridesmaids then wait in the church entrance.
- 1.45 The second car takes the bride and her father to the church.
- 1.58 Wait in church entrance and line bridesmaids up behind you. The verger will greet you.
- 2.00 The Ceremony
- 2.45 Ceremony finished. Church photographs
- 3.15 Leave for reception/venue
- 3.45 Arrive at reception/Venue. Time for additional shots with photographer. Offer guests their reception drinks.
- 4.30 Greet the guests. Have your Toastmaster/M.C announce the bridal reception.
- 4.45 Toastmaster/M.C announces the Newlyweds to the guests.
- 5.00 The Wedding Breakfast

SIT BACK AND ENJOY YOUR DAY!