













The perfect backdrop to your Shropshire wedding day















The Punchbowl Inn, one of Shropshire's most famous Country Pubs is located in the heart of the Shropshire Countryside just outside the picturesque market-town of Bridgnorth. Featuring the UK's first AGA Carvery serving direct from the hot-plate to your plate.

The Punch Bowl Inn is one of the regions most sought after wedding venues and has been catering for many types of private and corporate functions for more than 50 years since the Ludlow Suite was first built, originally for Weddings. We acquired The Punchbowl Inn in 2005 and we have since undergone a complete refurbishment programme giving The Punchbowl Inn a new lease of life, including stunning dual lake, Japanese style bridge, gazebo and private verandah with stunning views of the Shropshire Hills beyond – the perfect backdrop to your wedding day.

Today we have developed a strong reputation in the Midlands for our innovation, excellent cuisine and professional staff, achieving Wedding Venue Of The Year* in 2016.

We are passionate about our fresh food and presentation, we believe the success of a wedding is in the planning and we will design you a fabulous wedding package that will have style of every element!

"The perfect backdrop to your Shropshire wedding day"

'Weds to be' tend to plan their whole day around their dream wedding location, while others start with a blank page. Either way, choosing your wedding venue is one of the most important wedding planning decisions you'll make. If you choose us, we want to ensure that you are reassured throughout. There are a vast amount of wedding venues that all offer something unique and we take pride in having the ability to cater for any type of wedding at all levels. Professional planning of your wedding and developing your bespoke programme is supported by our team. Being a family run business we will help you every step of the way to plan your wedding with us, or indeed host your Civil Cermony ourselves.

The first thing to take into account when choosing a wedding location is that there are likely to be two parts of your wedding to organise - the wedding ceremony and the wedding reception. The reception must be planned around the ceremony location and we can help advise on local churches and other suitable venues for your ceremony.

May we take this opportunity to thank you for taking the time to view our wedding package, and we would be more than happy to show you our venue, testimonials, photography album and most importantly introduce ourselves.

We hope we exceed your expectations!

Kind regards.

Adam, Charlotte and Chris

Events Management

* 'Wedding Venue Of The Year Midlands 2016' awarded by Yourolineweddingplanner.co.uk.





WEDDING VENUE OF THE YEAR 2016

Nominated Wedding Venue of the year 2017 & 2018



Wedding Breakfasts

Should you decide to choose Ye Olde Punchbowl Inn for your wedding, we offer the following special touches as standard with any breakfast package:

- Professional Advice that includes a full consultation meeting to discuss the programme of the day.
- Elegantly appointed reception suite from 40 to 150 guests.
- Circular floodlit Dance floor to host fabulous entertainment.
- Exclusive use of the entire premises to hold a drinks reception on arrival in the front Lounge area between 3.00-6.00pm.
- Panoramic Views of The Brown Clee Hills behind the gardens for memorable photographs.
- Private Garden area exclusively for the wedding reception suite.
- Circular Silver cake stand and knife.
- White Linen table cloths.
- Licence extensions where applicable.
- Extensive car parking.

We have a wedding breakfast option to suit your requirements which includes a standard bronze drinks package. This can be upgraded again, to suit your requirements.

Please refer to the current drinks packages available.

Allergies & Intolerances

Our kitchens handle the following potential allergen ingredients: Soya, Eggs, Celery, Milk, Fish, Crustaceans, Sesame, Peanuts, Mustard, Treenuts, Sulphites, Lupins, Molluscs, and cereals that contain gluten. Please speak to our staff about individual ingredients in your meal when ordering so we can advise you on content and adjust accordingly. Please ask upon making your booking.

Evening Banquets

Evening banquets are very popular and they are a great way to cater for your day and evening guests making the evening more informal to party the night away. You may be planning to get married overseas and want a celebration on your safe return from your fabulous Honeymoon, hosting your wedding party on the evening couldn't be better at Ye Olde Punchbowl Inn. Should you decide to choose a buffet, we offer the following special touches as standard with an evening buffet:

- · Professional advice that includes a basic consultation to discuss the programme of the evening.
- Circular floodlit Dance floor to host fabulous entertainment, you may want to use our resident Disc Jockey, please ask for further details and current entertainment prices.
- Licence extensions where applicable.
- Private Garden area exclusively for the reception suite.
- The Ludlow suite catering for 100 guests to 150 guests.
- Panoramic Views of The Clee Hills behind the gardens for memorable photographs.
- Extensive car parking.

Please note that evening buffet packages do not include any type of drink package.





The Perfect Reception

Generally most people still prefer to follow the traditional etiquette regarding their Reception and the order of proceedings normally expected. However, we do understand that some couples prefer a less formal arrangement and we will tailor your day exactly as you wish. On your arrival you proceed to the front of the premises for a drinks reception in our Lounge and the line-up provides an opportunity for you to welcome all of your guests as they enter the Ludlow Suite.

The line-up normally consists of the following:

• Bride's Parents • Bridegroom's Parents • Bride and Bridegroom • Bridesmaids and Best Man

This is the traditional guide if you prefer the formalities to be kept to a minimum; the line-up could consist of the Bride and Bridegroom. Reception Drinks are generally served before the line-up in our Lounge this will allow the Bride & Bridegroom to view the Ludlow suite before their guests and for any additional photo shoots. When the photographs are complete, the Bride, Bridegroom and guests are shown to the Ludlow Suite where the Wedding Breakfast is served.

Top Table Seating Plan

The Top Table Seating Plan is traditionally as follows: Best Man, Chief Bridesmaid, Groom's Father, Bride's Mother, Groom, Bride, Bride's Father, Groom's Mother, Bridesmaid

Toasts & Speeches

These will traditionally take place toward the end of the meal and will accompany the cutting of the Wedding Cake. The usual order of proceedings is as follows:

- 1. The Bride and Bridegroom cut the cake.
- 2. Toast to "The Bride and Bridegroom". This is normally proposed by the Bride's Father or close relative or friend of the family.
- 3. Toast to "The Bridesmaids". This is always proposed by the Bridegroom following his response to the first Toast.
- 4. The Best Man would then respond to the Bridegroom's speech on behalf of the Bridesmaids. He would also read any special greeting cards.

Whatever order of the day you decide upon; you can be assured that we shall be with you every step of the way.

Getting married on our premises

Firstly, congratulations to you and your partner, this is a very exciting time planning your wedding, and there are many approved venues you can decide to get married at. We are lucky enough to be an approved venue so if you are looking to have your special day all under 'one roof' then we can accommodate your requirements.

The first stage towards choosing your venue and making an initial reservation with the registrar

Booking early and planning your day with specific time frames will depend on the registrar and their bookings, the earlier the reservation the better chance of a preferred time slot you may have with your partner.

The registrar will ask you to provisionally book your chosen approved venue and make a reservation, we will hold a date without a deposit for seven days, unless agreed otherwise. You then you will need to agree the time and date with the registrar. Once the registrar is satisfied with proposed times and dates you will be required to pay a deposit with ourselves to secure your booking, this can be agreed with an events manager.

Please note all fees and associated costs with the registrar are between you and the registrar, we are an approved venue and do not consult with the registrar on fees, date changes or timings, we are advised a time on the proposed said date.

For a wealth of information and to get into contact with the registrar please follow this link

www.shropshire.gov.uk/birthsand-marriages/ceremonies-inshropshire/getting-married/



Options for getting married on our premises

There are three designated areas which you can get married at our venue, these are listed in the most favourable order.

The outside garden and Gazebo (Weather permitting)

The garden gazebo is the most favourable choice and has stunning countryside views and a seating capacity up to 80 people seated, (more guests are welcome to the ceremony but might have to stand at the back with full view of ceremony taking place). Once the ceremony has taken place guests proceed up to the terrace and take full advantage of the views overlooking the garden with the backdrop and generally the reception drinks takes place on terrace.

Ceremony to take place in Ludlow suite (where wedding breakfast takes place)

This is the second option for winter weddings and unfortunate days when the weather is not so good* and is idea for smaller receptions 30/40 guests on a wedding breakfast. The initial ceremony will take place at the bottom end of the room by the bar (which is screened off). Please note the Ludlow suite will be dressed for your event if you opt for this package, we cannot dress the room immediately after your wedding and the turnaround would take too long. Once the ceremony has taken place guests will be asked to proceed into the restaurant/bar area for reception drinks to take place before been reintroduced back into the Ludlow suite for the wedding breakfast to take place. We recommend a 2pm ceremony time for this package to avoid any diners in our restaurant and take full advantage of exclusivity of the premises between 3-5.30pm

3. Ceremony to take place in the historic restaurant area and exclusivity from 11am-5.30pm)

This package is favourable for couples that want total exclusivity, peace of mind if the weather is non-permitting and is more manageable for larger ceremonies inside. The initial ceremony will take place in the front area of the restaurant with a seating plan 50 (more guests are welcome to the ceremony but might have to stand at the back with full view of ceremony taking place). We shall close the venue on the lunchtime service to the public on the day of your wedding. The bars are screened off during the ceremony in the area. Once the ceremony has taken place guests will be asked to proceed into the Ludlow suite bar area for reception drinks to take place, your guests will be able to view the wedding breakfast room but there is only immediate access to the bar area as all tables will be roped off, so guests only use the bar and don't proceed to the tables.

This option is only available with a minimum of six months' notice and no refunds are given if the weather is good and you prefer to choose the outside option on the morning of the wedding. This option is also subject to availability and management confirmation and approval. You will be asked to email confirmation of this option, and once agreed will be chargeable.

Fees for civil ceremonies on the premises agreed 2018-2020

All weddings are subject to hire fee of the Ludlow suite and use of the gardens even if you are not getting married on the premises.

Civil ceremony on premises are also subject to hire fee (Not applicable if getting married at another venue)

This covers the planning and this fee is applicable to all the above options

Total exclusivity 11-5.50pm **a further £800.00** (Total exclusivity is when we close our restaurant down on a lunchtime service on the proposed date for your wedding day, for the ceremony to take place in an alternative area. The fee does not include evening exclusivity. This is optional if the bride and groom want to get married inside but not the in main Ludlow Suite.)

From 11.30am-5.30pm (option 3)

*Every effort will be made to host your civil ceremony in the outside gazebo if this is your chosen option, if the weather is bad (I.e. heavy rain, very wet and slippery flooring) as appointed the responsible person (Events manager on duty) exercises the right to move the ceremony inside for health & safety reasons as well as protecting the registration book on behalf of the registrar. If the forecasts if guaranteed bad, we may be advised by the registrar direct, however our choice will be generally on the morning with some forward planning on the forecast of the weather. Mild weather is considered as acceptable but be mindful of your guests, as they will be exposed to the elements of the weather.





Wedding & Banqueting Menu Option One: The AGA Carvery experience

Reception Drink on arrival (Refer to Bronze Drinks Package)

Starters

(PLEASE CHOOSE TWO STARTERS FROM THE CHOICES PROVIDED)

Homemade Soup of the moment served with Crusty Bread

Fantail of Seasonal Melon with Raspberry Coulis (v)

Homemade chicken liver pate served with warm toast

Salmon Roulade topped with a prawn salad and lemon mayonnaise

Bridgnorth Mushrooms laced in madeira sauce with a hint of chill served on granary toast

Salmon Fish cake complimented with a Thai sweet chilli mayonnaise

For the lighter appetite Chilled Fruit Juice (v)

Main course options

Carvery with guest meats: Scottish Aberdeen Angus Beef, Scottish leg of Pork, Rosemary & Garlic loaded Scottish Lamb, local Turkey, Far Forest Venison and finally prime Danish Ham.

These prime joints are served with a host of Fresh Vegetables, homemade Cauliflower

Cheese, Garlic Potatoes finally complemented with Traditional Homemade Gravy.

(You choose from a choice of three meats out of the selection. Venison is seasonal. We will inform you if venison is in season)

Vegetarian options of the Day

Desserts

(PLEASE CHOOSE TWO DESSERTS FROM THE CHOICES PROVIDED)

Chantilly Cream Filled Profiteroles topped in Rich Chocolate Sauce or white chocolate sauce

Warm deep-dish Apple Pie served with a jug Custard

Raspberry & white chocolate crème brulée served with short bread biscuit

Chocolate brownie served with vanilla pod ice cream

Baileys cheesecake served with Chantilly cream

Classic Eton Mess

Chocolate chip & orange bread butter served with a jug of custard

Prosecco Toast (Refer to Bronze Drinks Package)

Table service is included for the head table on serving the AGA carvery.

Please note this menu acts as a guide, we would be more than happy to tailor make a menu to suit your individual needs. Please note all Wedding Breakfasts follow into a buffet option. If no buffet is offered a surcharge will be applied. Refer to Terms & Conditions.



Wedding & Banqueting Menu Option Two: Formal sit-down breakfast menu

Reception Drink on arrival (Refer to Bronze Drinks Package)

Starters

(PLEASE CHOOSE TWO STARTERS FROM THE CHOICES PROVIDED)

Homemade Soup of the moment served with Crusty Bread

Fantail of Seasonal Melon with Raspberry Coulis (v)

Ham hock & wholegrain mustard terrine with house piccalilli & walnut mini loaf

Salmon Roulade topped with a prawn salad and lemon mayonnaise

Bridgnorth Mushrooms laced in madeira sauce with a hint of chill served on granary toast

Crispy shredded duck served on a bed of stir-fry salad with hoi sin sauce

For the lighter appetite Chilled Fruit Juice (v)

Main course options

Blade of beef on braised root vegetables & potato pancake with caramelized onions finally finished off with a rich Madeira sauce

Breast of chicken wrapped in smoked bacon stuffed with a wild mushroom stuffing topped in a rich gravy

Vegetarian options of the Day

All main meals are served with a host of fresh vegetables, roasted potatoes and minted New Jersey potatoes

Desserts

(PLEASE CHOOSE TWO DESSERTS FROM THE CHOICES PROVIDED)

Seasonal crumble served with a jug custard

Baileys crème brulée served with short bread biscuit

Chocolate brownie served with vanilla pod ice cream

Chefs signature cookie dough cheesecake served with Chantilly cream

Tiramisu

Sticky toffee pudding served with a jug of custard

Prosecco Toast (Refer to Bronze Drinks Package)

Table service is provided for all courses and vegetables are served in terrines

Please note this menu acts as a guide, we would be more than happy to tailor make a menu to suit your individual needs.

Wedding & Banqueting Menu Option Three: Formal sit-down breakfast menu

Reception Drink on arrival (Refer to Bronze Drinks Package)

Starters

(PLEASE CHOOSE TWO STARTERS FROM THE CHOICES PROVIDED)

Homemade Soup of the moment served with Crusty Bread

Fantail of Seasonal Melon with Raspberry Coulis (v)

Ham hock & wholegrain mustard terrine with house piccalilli & walnut mini loaf

Salmon Roulade topped with a prawn salad and lemon mayonnaise

Bridgnorth Mushrooms laced in madeira sauce with a hint of chill served on granary toast

Crispy shredded duck served on a bed of stir-fry salad with hoi sin sauce

For the lighter appetite Chilled Fruit Juice (v)

Main course options

Aberdeen Angus fillet steak wrapped in bacon topped in a red wine jus

Pan roasted salmon fillet served with roasted Mediterranean vegetables, rosemary potatoes and a prawn butter sauce

Vegetarian options of the Day

All main meals are served with a host of fresh vegetables, roasted potatoes and minted New Jersey potatoes

Desserts

(PLEASE CHOOSE TWO DESSERTS FROM THE CHOICES PROVIDED)

Seasonal crumble served with a jug Custard

Baileys crème brulée served with short bread biscuit

Chocolate brownie served with vanilla pod ice cream

Chefs signature cookie dough cheesecake served with Chantilly cream

Tiramisu

Sticky toffee pudding served with a jug of custard

Cheese & Biscuits

Prosecco Toast (Refer to Bronze Drinks Package)

Table service is provided for all courses and vegetables are served in terrines

Please note this menu acts as a guide, we would be more than happy to tailor make a menu to suit your individual needs.



World Cuisine Gala Style Buffet

This buffet caters for 100 guests or 150 guests.

Available for Breakfast into evening and available for just evening event.

This buffet is not to be underestimated! it's a truly magnificent Gala spread split into two sections - a hot and a cold bar presented in the Ludlow suite on the server unit. We are confident that it will impress your guests, we do not cut corners and present any of our buffets with crisps, nuts and other savoury items.

We offer a finger buffet which consists of:

A selection of cold meat platters: Turkey, Beef & Ham

~

Dressed Poached Salmon

Norwegian Prawns topped with homemade

Marie Rose Sauce

Marinated Chicken Jalfrezi Curry, Chilli Con Carne & Basmati Rice

Vegetable Samosas & Onion Bhajis

Assorted Vol-au-vents
(Egg Mayonnaise, vegetarian cheese,
Prawn Cocktail)

Seasoned Potato Wedges

Impressive tossed Salad bar & Vinaigrette Dressing

Homemade Potato Salad & Mustard Grain Coleslaw

Savoury Quiche, Cocktail Sausages & Satay Chicken sticks

Garlic Bread

Bread Rolls

Traditional Pork Pie

Spit Hog Roast Buffet

This buffet caters for 100 guests or 150 guests.

Available for Breakfast into evening and available for just evening event.

This will most certainly impress your guests and the hog is presented on our server unit complete on a skewer inside the Ludlow suite so you don't have to worry about collecting food from outside.

Fully Cooked Pig

Bread Rolls

Homemade Stuffing

Buttered Baps

Seasoned Wedges

Hot Apple Sauce

Gravy

Vegetarian Dish (agreed with yourselves)

Trio Joint AGA Carvery Buffet

Minimum of 70 guests up to 150 guests. Only available for Breakfast into evening event.

This AGA carvery buffet is designed for smaller wedding receptions and is not available for just evening events.

Aberdeen Angus Silver Side Beef

Local Pork Joint crackled to perfection

Roasted Ham

Turkey

All meat joints are presented on the AGA carvery and carved to your guests

Buttered Baps

Gourmet Chips

Homemade Stuffing

Traditional Gravy



All out American Buffet

Minimum of 70 guests up to 150 guests. Only available for Breakfast into evening event.

This AGA carvery buffet is designed for smaller wedding receptions and is not available for just evening events.

Beef Burgers complimented with sesame seed baps

Frankfurt Hot Dogs & caramelised onions

Deep Fried Jalapenos stuffed with crème cheese coated in bread crumbs

Fiery Buffalo Chicken Wings

French Fries

Chilli Con Carne Loaded Potato Skins



Drinks Packages

Wedding Breakfast drinks packages

Bronze Package

(As standard with current wedding breakfast package)

Bucks Fizz reception on arrival

Sparkling Prosecco for Toast

Large Bottle of Still & Sparkling Mineral Water for every table

Silver Package

(Please refer to our pricing tariffs for supplement charges)

Bucks Fizz on arrival or a 330ml bottled beer (choose one of Peroni | Budweiser | Becks | WKD)

Sparkling Prosecco for toast

Large Bottle of Still & Sparkling Mineral Water for every table

Half a bottle of house wine per guest (Choice of house wines available from current wine menu)

Gold Package

(Please refer to our pricing tariffs for supplement charges)

Bucks Fizz on arrival or a 330ml bottled beer (choose one of Peroni | Budweiser | Becks | WKD)

Sparkling Prosecco for toast

Large Bottle of Still & Sparkling Mineral Water for every table

Half a bottle of house wine per guest (Choice of house wines available from current wine menu)

3 canapés per guest on arrival



Buffet drinks packages

Buffet drinks packages are available to compliment a World Cuisine Buffet or Spit Hog Roast Buffet.

This is a popular option for a buffet to replace a traditional wedding breakfast. For more information on this speak to an events manager.

Duo canapés drinks package

(Please refer to our pricing tariffs for supplement charges)

(This package is perfect for guests wanting a formal arrival reception opting for a buffet only)

Bucks Fizz on arrival or a 330ml bottled beer (choose one of Peroni | Budweiser | Becks | WKD)

3 canapés per guest on arrival

Trio canapés drinks package

(Please refer to our pricing tariffs for supplement charges)

(This package is perfect for guests wanting a formal buffet reception opting for a buffet only)

Bucks Fizz on arrival or a 330ml bottled beer (choose one of Peroni | Budweiser | Becks | WKD)

3 canapés per guest on arrival

Sparkling Prosecco for toast

Large Bottle of Still & Sparkling Mineral Water for every table

Half a bottle of house wine per guest (choice of house wines available from current wine menu)

Canapés options

We recommend a choice of three canapés within the chosen package so guests get to sample each canape you have chosen

Mini Yorkshire puddings with roast beef and horseradish cream | Chicken satay strips and mini fries | Bruschetta canapé crostini | Mini cod goujons and mini fries with tartare sauce | Duck spring rolls hoi sin sauce | Mini lamb koftas | Smoked salmon blinis | Onion Bhajis and mint dip

These act as an initial guide, but we can tailor make bespoke canapés to your requirements following a consultation with our chefs.





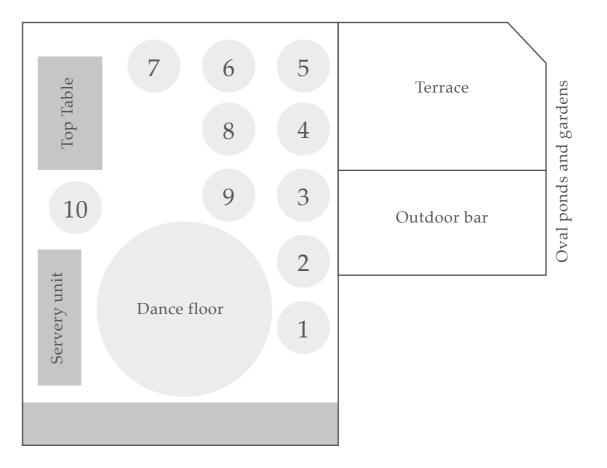




Plano-gram of the Ludlow Suite

This Plano-gram only acts as a guide to capacity. Due to fire regulations we cannot make amendments to positions of the tables. We recommend naming the tables using a specific theme of your choice (i.e. names of trees, names of flowers, names of local villages etc.) and during service we recommend start from the back of the room. We shall structure and help you with the development of the table plan in the consultation meeting as we develop a service order with you.

- 10 Round tables that capacitate 8 people per table
- 1 Head table that capacitates 10/11 people
- Total Capacity on Plano-gram covers 90 people
- 3 additional tables capacitating 8 people per table can be added





Accommodation

We offer our own premium accommodation in our bridal suite. – recently updated to the highest standards. Luxury appointed suite equipped with up-to date facilities, meticulously appointed for the utmost in comfort.

Accommodation Facilities
No. of rooms: One Suite
Hotel Non-Smoking Throughout
Car parking available onsite. FREE.
FREE Wi-Fi Available
Meeting Facilities
Restaurant

Tea/Coffee making facilities in your room

Hairdryer

Iron & Ironing Board

Complimentary Mini bar providing a daily limited stock of soft

drinks/Mineral water

Room Service (when available)

Ground floor bedroom

Private dining services

Lounge Menu & Bar

Full breakfast & Continental available on request

delivered to your suite in the morning

Full Digital TV Channels

Professional Contacts

To ensure you receive the best service and quality we recommend contacts that have always been in our opinion the best locally and we use these suppliers ourselves so we are confident in recommending them on request.

Entertainment

Our resident DJ has always proven to be a great success for every occasion held at the Punch bowl Inn, all we ask is for you to fill in the DJ song requests sheet and forward it to the Punch bowl Inn. If you have a specialist or bespoke 'first dance' song that is not easily obtainable please discuss this with us to ensure a copy is given to our resident DJ before the big day!

For further information speak to an events manager who can assist you further. All entertainment is booked through the venue, and tariffs need to be discussed in a consultation nearer the date.





Wedding Booking Form

| Wedding Dooking Form | |
|--|--|
| This form must be completed with supporting deposit. | |
| | |

| Full names of both partners | |
|--|--|
| Address | |
| Postcode | |
| Telephone | |
| Email | |
| | |
| Number of Guests | |
| Menu Required (inc. allergen advice) | |
| Date of Wedding | |
| Buffet Required | |
| Number of Evening Guests | |
| Civil Ceremony | |
| Hire Fee | |
| Entertainment DJ | |
| All Hotel Rooms Required | |
| Drinks Package Required | |
| Any Additional Supplements | |
| Floral/Party Decor Specialist Names | |
| Signature: by signing you accept T&Cs | |
| | |
| Deposit | |
| Outstanding | |
| Balance Due - If paying by credit card/Amex 2.5% over £500 | |
| | |
| Estimated Consultation Date | |
| Your Personal Events Manager | |
| Signature | |
| | |
| | I and the second |

A £250 deposit is required to secure your booking on the day.

May we take this opportunity to thank you for booking at Ye Olde Punchbowl Inn

TERMS AND CONDITIONS FOR USING THE LUDLOW SUITE

Ye Olde Punchbowl Inn, Bridgnorth (PLEASE READ THIS INFORMATION) v6 Updated 03.06.19

Once a deposit is secured on the function room (known as the Ludlow Suite) you are agreeing to our terms and conditions as numerically listed below. Any deposits paid, or interim payments are non-refundable. If you decide to cancel your wedding prior to a consultation meeting, we will forfeit any deposits made and advertise availability of the Ludlow suite to potential clients. Once this consultation meeting is completed with your events manager Ye Olde Punchbowl Inn (Nostalgia Inns Ltd) consider your event a secure booking and you will be liable for full payment on a late cancellation after finalising and staffing the event/function. Consultations are generally completed three months prior to the event.

- 1. We operate on a strict non-smoking policy, please use the facilities provided outside the front of the Ludlow Suite, Smoking will not be tolerated and any individual ignoring this policy will be asked to leave immediately, it is against the law to smoke anywhere inside the building, including the toilet area. Also as explained in post consultation advice smoking is also illegal in our marriage gazebo.
- 2. We do not allow corkage, and any alcoholic product in our function room must be purchased from our bars and miniature bottles as 'gifts' on tables are not allowed. (By express agreement alcoholic gifts as raffles are permitted, but not to be consumed on our premises)
- 3. If guests are caught bringing alcohol inside the venue, offloading alcohol from their vehicle, or bags, they will be asked to leave the premises without justification, and this will include any guest within the party irrelevant to their status/title. We are a reasonably priced venue and don't expect to be exploited in this way.
- 4. Prices quoted on your original contract will be honoured, please check your package details carefully, please note that evening buffets do not include a drinks package. Wedding breakfasts include a drinks package with the agreed quote on your contract (Refer to the introduction).
- 5. Bottles of wines must be purchased through Ye Olde Punchbowl as explained in clause two, please note you will be charged at the current price list, we cannot confirm prices of wine more than three months in advanced. (Also note that all wine/bottles are chargeable and are not included in the bronze drinks package, management can agree supplementary prices in accordance to your requirements, if you wish)
- 6. We will arrange with you an estimated time of arrival, this is agreed in your consultation, and an accurate time we will start food service, it is imperative that we start food service at the time agreed, in the event of any guests arriving late, we will have to start food to ensure the kitchen operates on optimum performance, as we do not hold food. We respectfully request the photographers are advised on the agreed time schedules and everyone arrives to the venue on time to ensure the programme of the day runs smoothly. Late arrivals and affect service and quality of food!
- 7. We reserve the right to refuse service to any guest that appears to be intoxicated or becomes violent towards any member of staff or fellow guest. We also reserve the right end the entertainment if guests start to dance on any furniture or violence breaks out within the grounds of the property.
- 8. Any damages and/or articles that are stolen are to be paid for by the organiser/the person that booked the function. The organiser is responsible for the damages that are carried out by their guests.
- 9. During service we usually close the bars whilst serving food, arrangements can be made to open bars during the service with prior notice, alternatively guests can purchase drinks from the restaurant bar, we will serve guests throughout service but there might be delays when we are initially delivering food.
- 10. On all day wedding breakfasts, the function room bar will open when agreed in your consultation, usually when the front of house staff have cleared the floor, it is imperative that we clear the floor ready for the evening, in the interim the wedding breakfast guests are welcome to use the restaurant bar for drinks and relax in the gardens and patio areas. There is not price difference between the function/restaurant bars/outside bar.
- 11. The restaurant bar and area are exclusively for guests dining in our restaurant, and once service is finished, we reserve the right to close the restaurant bar and this area of the building down at any point of the event, the function room bar is open until the agreed opening times. The function bar is designed for heavy throughput and the service will be far quicker than the restaurant bar especially when evening guests arrive. This also conforms to fire regulations and is in line with our current fire risk assessment on the premises.
- 12. We do not allow candles in the function room due to fire regulations and is part of our fire risk assessment, and regrettably cannot allow any style of candle as part of table decorations. LED tea lights have proven to be very successful and effective. We ask you to respect this clause as this is part of our fire risk assessment and premises licensel
- 13. We (the events management) WILL NOT operate helium canisters or blow up balloons, you will need a professional company to dress the room should inflatable decorations be a part of your theme.
- 14. All products we sell are subject to availability and where choices are given occasionally products will become limited if the majority of guests opt for the same options.
- 15. Deposits are deducted from the final balance and the final balance must be paid a week for the reception date. All deposits and any interim payments that have already been paid to the punchbowl are non-refundable. PLEASE BE AWARE that deposits or final balance paid by CREDIT CARD or AMEX over the value of £500 will incur an administration charge. (There is no charge for debit cards, please note as from 01.01.2018 we do not accept personal cheques for the balance)
- 16. The kitchens must be notified a week before the event by email or telephone for dietary requirements, or the punchbowl will cater for original menu booked without any variations. For and guests with allergens/dietary requirements that would like bespoke dishes they must speak direct to the chef a week before the event.
- 17. Any entertainment not booked through the punchbowl is the responsibility of the client, and Ye Olde Punchbowl will not be held responsible for entertainers that do not carry an entertainment licence. You should check as entertainment cannot proceed without a licence. We recommend using our resident DJ for peace of mind.
- 18. We reserve the right to ask the entertainer to turn the volume down if deemed too loud, as part of the Licensing objective (Licensing Act 2003). Ye Olde Punchbowl have a duty to ensure noises are kept to a reasonable level with local neighbours
- 19. Extensions to our existing drinking hours/live entertainment can be extended by temporary notice through the Local Authority, this must forward in advance and approved by the local authority, our standard rate is £100 per hour. Without a temporary TENS licence the function must close at the times agreed with this contract.
- 20. Any table plans must be confirmed and handed to the punchbowl 72 hours before the reception accompanied with all the necessary table decorations and stationery in table order.
- 21. The hotel rooms will be available from 2pm on the day of your wedding/event, we will endeavour to get them ready earlier than this time frame, you are welcome to bring luggage prior to check in and the events team will drop your luggage in your rooms when ready. If the rooms are not in use the night before you can check in as early as 7.30am. However, unless you intend to stay the night before if available/pre booked this is strictly no guarantee of this facility. We do expect you to check out by 11am the following day in line with our hotel policies to avoid surcharges before departure.
- 22. We operate a minimum of charge of forty adults (40) for any wedding breakfast as agreed in our wedding brochure followed by a buffet of your choice, you may want to upgrade a drinks package as we shall charge accordingly based on per adult. (If there are children, we will not charge within the agreed drinks package you choose). If you don't not opt for an evening buffet as only opt for a wedding breakfast only and additional surcharge will be applied to your bill to cover the running costs £300.00. This surcharge is only applied if you do not opt for an evening buffet.
- 23. If you would like a more informal wedding event and only want a buffet, we will allow this based on a world cuisine or hog roast buffet but you must opt for a duo or trio drinks package to coincide with this package (If there are children, we will not charge within the agreed drinks package you choose), these options work well for more relaxed weddings and the buffet depending on numbers could cater for the whole event based on the timings. For more information on this please speak to your events manager. Please be advised Linen charge would be applicable to this option.
- 24. We allow external companies to provide a wedding cake and/or cupcakes at no extra charge as part of the package, should you decide to bring your own desserts station/dessert cart/ additional cakes a surcharge £250 would be applicable to any package you agree with the events team.

- 25. Outside caterers, ice-cream vans or any other external company are not allowed on site as we do not allow outside catering. There are no exceptions to this policy.
- 26. Photographers will adhere to our policies and we recommend they have a site meeting with us before the reception. Photographers cannot set up any form of equipment in our restaurant or lounge during any part of the event. We shall work with the photographers on time scales developed within your bespoke programme of the day. Photographers that ignore our terms and cause delay or breach Health & Safety regulations will be asked to leave the premises. Please refer to notes in this post consultation notes on the importance of the programme we agree.
- 27. If you have chosen to get married on the premises, this option is something you have liaised with the Shropshire Registrar and therefore made commitments on timings, we will ask you in your consultation the time you have agreed to get married and work on a programme from that time schedule in your consultation, it is imperative that you stick to the agreed times with the registrar. Ye Olde Punchbowl Inn will accept no responsibility whatsoever for late arrivals. An additional fee is applicable for the planning and organising of the civil marriages on the premises, this fee does not cover any associated costs with Shropshire registrar.
- 28. There are three appointed licensed areas within Ye Olde Punchbowl Inn, the first area is our external wedding gazebo and function room or patio area. The most favourable option will be the external gazebo, however in the event of extremely bad weather, it is the duty of the responsible person (Events manager on the day) to determine where the marriage will take place, as the registrar may refuse marriage in the external gazebo if the weather is deemed too bad, we would therefore make a decision to set up and the civil marriage in the main Ludlow Suite adjacent to the bar. Options are available for total exclusivity of the entire premises between 10am-5.30pm, an additional fee does apply to close this section off to the public if you want the option to get married in restaurant area making the Ludlow suite exclusive on bad weather. Please note this option must be booked far in advanced to guarantee this, and most importantly please acknowledge in the event of good weather no refund would be given as you have paid total exclusivity. A final decision for entire exclusivity must be committed in your consultation three months prior to the day, once you have committed to this, this option is not reversible as the public that would potentially use our restaurant are informed of private closure for the lunchtime of your wedding.
- 29. Within the costs we agree to set up the function room with the stationary and designs/themes within reasonable timings, and we allow two events managers 3 hours to set up, if there is an excessive amount of decorations to dress the tables and Ludlow suite a further £200 fee will be applicable, most clients opt for companies that hire decorations and stationary, they usually set up their own decorations and stationary within their associated costings.
- 30. The hire charge for the function rooms will vary on certain days of the week, this hire charge is for exclusive use of our main function room (known as the Ludlow Suite) terrace area adjacent to main function room and gated garden area, within this cost you can access the dual lake for photography at no extra charge. The hire charge does not include the use of the wedding gazebo nor exclusivity of the restaurant area. Additional charges apply getting married on the premises and requesting total exclusivity. Please refer to your events manager if in doubt, prices for this will be accurately printed on yearly tariffs within brochures year on year.
- 31. On completion of your consultation you will be provided with an indemnity release contract to gain access to the dual lake area, this contract must be signed and handed to your events manager on or before paying your final balance. If no contract is signed, we cannot allow you access to this area of the premises.
- 32. WE RESERVE THE RIGHT TO UPDATE OUR TERMS AND CONDITIONS AT ANY POINT UP UNTIL YOUR CONSULTATION.















Locality

For details on additional local accommodation for your guests, as well as other attractions and activities we recommend www.virtual-shropshire.co.uk

Local Taxi Firms and other Hotels besides Ye Olde Punchbowl Inn

Please be advised that local taxis need to be pre booked as taxis are very limited on late weekends. If you intend using a local taxi firm please pre-book well in advanced. All contact details correct at time of going to press subject to change. By inclusion we are NOT recommending any individual service or facility.

Bridgnorth Local Taxi Numbers

01746 769000 ATR Taxis Highley Motors 01746 862266

Bridgnorth Taxis 01746 765000 Brambles Private 01746 7767076 Bruce's Cabs 01746 766161

Other Hotel Information

We offer our own Bridal Suite to guests. We are not in a position to give advice or 'recommend' local hotels, however these are popular with our guests. For further advice on hotel reviews we recommend searching local search engines on the internet, and you can make your own judgement.

Many thanks for your understanding.

The Woodberry Inn

70 Victoria Road Bridgnorth Shropshire WV16 4LF 01746 762950

The Croft Hotel

10-11 St. Mary's Street Bridgnorth Shropshire WV16 4DW 01746 767431

The Bandon Arms

Mill Street Bridgnorth Shropshire WV15 5AG 01746 763165

The Coach House

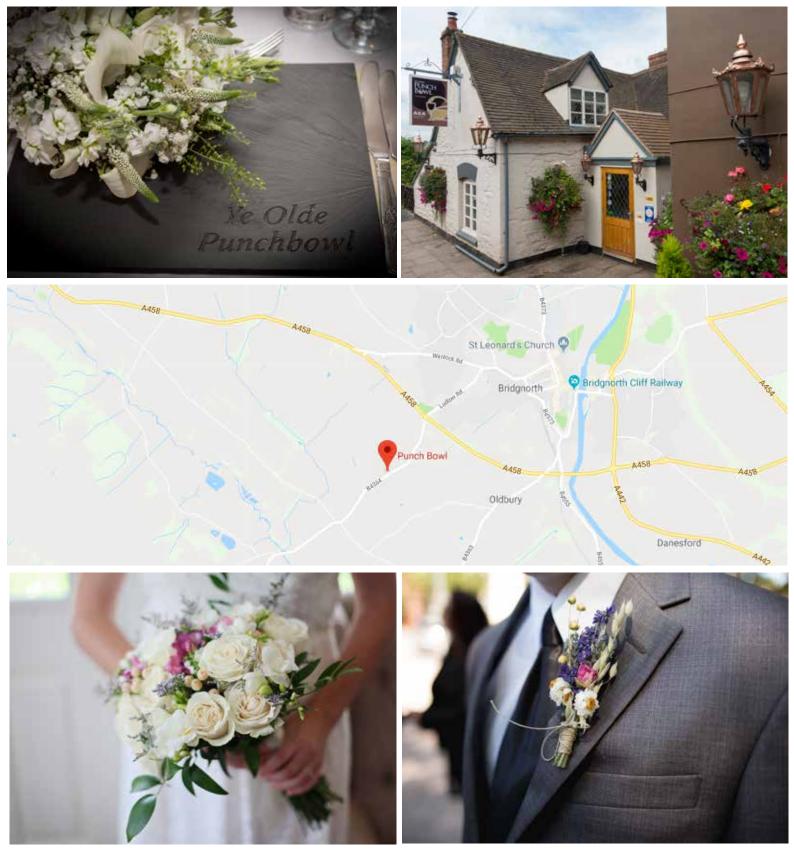
46 Hospital Street Bridgnorth WV15 5AR 01746 765515

The Pheasant at Neenton

Ludlow Road Neenton Bridgnorth WV16 6RJ 01746 787955

The Halfway House Pub

Cleobury Road Nr Oldbury Wells Shropshire WV16 5LS 01746 762670



Ludlow Road, Bridgnorth, Shropshire WV16 5NQ

Telephone: 01746 763304 Fax: 01746 764817 Email: adam@nostalgiainns.co.uk



The Punch bowlinn Bridgmorth



@YeoldpunchBowl



@yeoldpunchbowlinn

Our Sister Pub: The Plough Inn, Cleobury Road, Far Forest, Nr Bewdley Worcestershire DY14 9TE

Tel: 01299 266237 www.theploughinn.org