



Your DREAM VENUE



The management and staff at La Grande Mare Hotel would like to offer you our congratulations and hope that this brochure can help aid your decisions.

Firstly, we are delighted that you are considering La Grande Mare as a venue for your wedding reception, as we strive to make it a special day for not only you, but your guests too.

Over the years we have built up an enviable reputation for being the number one choice for prestigious weddings, which we believe offer surprisingly good value for money.

At La Grande Mare we offer a team of dedicated professionals who genuinely enjoy supervising and providing high levels of service for your memorable day.

We also feel that every wedding should be different and reflect individual favourites of the bride and groom – so do not be afraid to state what you like or dislike.

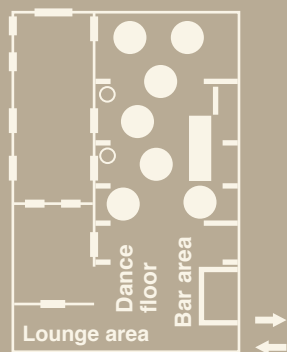
Remember that your guests are there to celebrate and support you on your special day.

Room plans

See below for floor plans.

The table layouts are for 100 + guests however, utilising the conservatory, we can hold weddings for 200 guests; and table layouts can be made to measure. We also cater for smaller weddings that can be held in the lounge. Please inform the wedding planner of your desired table layout.

Plan No. 1
Seats 100 + Top table



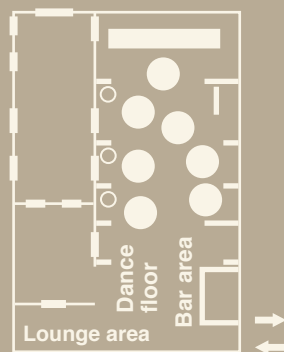
Welcome drinks

Otherwise known as drinks on arrival, these will have been chosen by you. Your guests will be given them on arriving at the hotel so as to get them into the celebratory mood. Past welcome drinks have included: Champagne, Pimms and even Sangria! We also offer delicious cocktails – your wishes are our command.

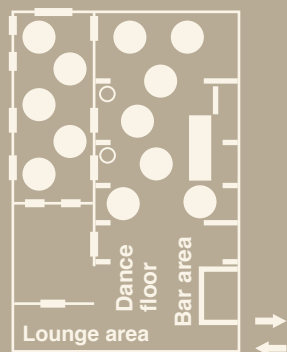
Music on arrival

On arriving at the hotel, if you wish, a string quartet or pianist could play whilst your guests line up or when you dine.

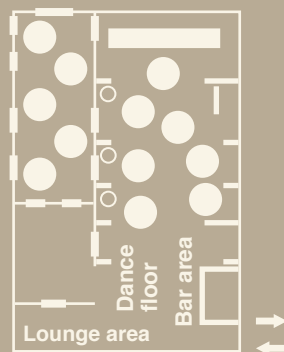
Plan No. 2
Seats 100 + Top table



Plan No. 3
Seats 130 + Top table



Plan No. 4
Seats 130 + Top table



○ Cake stand position options





Your MENUS

Sample wedding barbecue menu

Lamb and apricot kebabs
served with dipping sauce

Chicken "Tikka"

Juicy minute steak and garlic butter

Jumbo sausage

Marinated prawns and spicy salsa

Vegetable brochettes

Served with a selection of salads:

Homemade couscous salad

Pasta salad

German potato salad

Tomato and red onion salad

Summer green salad, mange tout
with honey and mustard dressing

Creamy coleslaw salad



A selection of fresh breads and rolls

Lemon tart with Madagascar vanilla ice
cream and compote of raspberries

Freshly ground coffee and petit fours





Sample wedding carvery menu

Roast Guernsey tomato soup



From the carvery:

Roast chicken

Honey roast gammon

Poached salmon

All the above are served with:

Minted new potatoes
and vegetable rice

Curried carrots and sultanas

Creamy coleslaw salad

Pasta salad

Thai style rice

Dressed mixed leaves

Tomato and basil with mozzarella



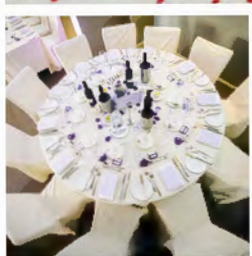
Lemon tart and blackberry sauce

Freshly ground coffee and petits fours



Celebration

Please use the opportunity to capture some memories of our special day. Leaving the door closed & the lights on will be collected later. Thank you for joining this special occasion with us.





Sample set wedding breakfast menu

Ham hock terrine, chunky chutney and herb oil



Fillet steak "Rossini", served with seasonal vegetables, potatoes and Madeira jus



White and dark chocolate mousse with langue de chat

Freshly ground coffee and petits fours

Sample four course wedding breakfast menu

Chicken liver pâté, apple and walnut salad with tomato chutney



Champagne sorbet



Oven baked fillet of sea bass with balsamic syrup



Vanilla panna cotta with berry compote

Freshly ground coffee and petits fours

Sample wedding buffet menu

Chilled trio of melon with sauterne jelly and champagne water ice



Carved pepper sirloin of beef with red wine and tarragon jus

Glazed honey roast gammon

Selection of cold cured Italian meats and sun-blushed tomatoes

Whole dressed salmon

Lobster mayonnaise with fresh Sicilian lemon and Avruga caviar
(£3.00 supplement)

Chance crab with avocado and fresh saffron (£3.00 supplement)

Served with minted new potatoes and a selection of salads:

Creamy coleslaw salad

Pasta salad

Thai style rice

Dressed mixed leaves

Tomato and basil with mozzarella



Lemon tart and blackberry sauce

Freshly ground coffee and petits fours

Your DRINKS

Beverages

Example

Measurement

Welcome drink

Pimms/Sangria

Per glass/jug

Red wine (2 per table)

House wine

Per bottle

White wine (2 per table)

House wine

Per bottle

Champagne toast

Mumm Grande Marquee,
Père and Fils

Per bottle

There are approximately five glasses per bottle.





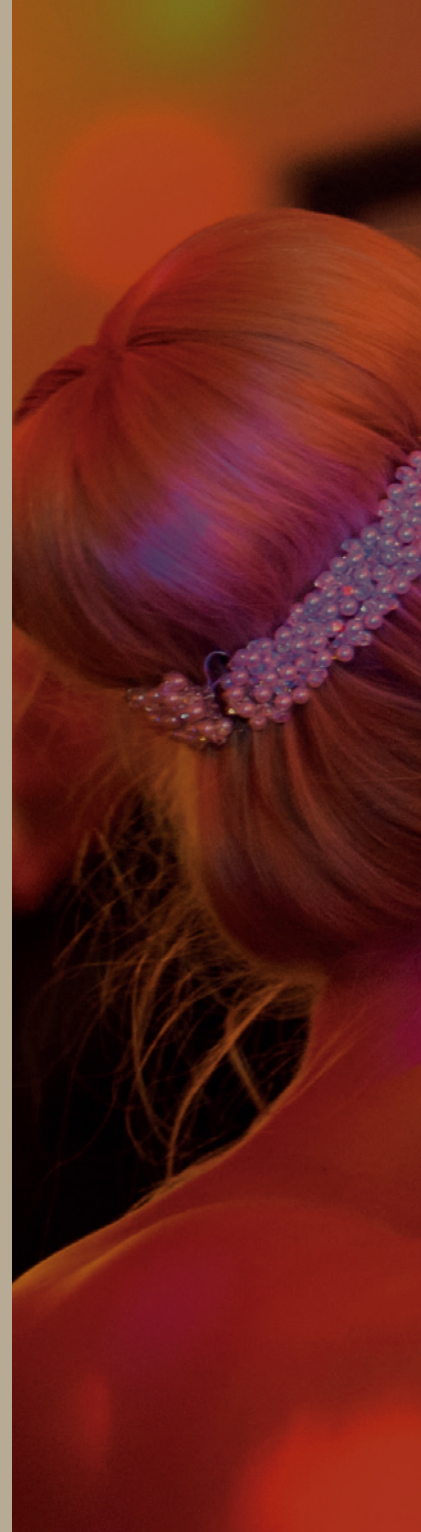
Your ITINERARY

Example itinerary

12.00noon	Service at St. Josephs Church
1.00pm	Photos outside church
1.10pm	Depart for hotel
1.30pm	Arrive at La Grande Mare and photos on the red carpet
1.40pm	Line up and welcome drink (champagne)
2.00pm	Photos on the lawn
2.30pm	Called to dine
2.40pm	Grace (if vicar attending)
4.15pm	Cut the cake
4.30pm	Speeches

Evening dance

7.30pm	Guests arrive, welcome drink and finger of wedding cake
10.00pm	Sandwiches/buffet
11.30pm	Carriages





Your DREAM PLANNED

Here's a behind the scenes glance into how to prepare for the perfect dream day.

Approx. 2 years: Initial enquiry – to look at the hotel and survey some menus.

18 – 3 months: Once you have decided to hold your wedding reception at La Grande Mare, a non-refundable deposit of £1,000 should be paid to confirm the booking. A meeting with the wedding planner should also be arranged to discuss a personal itinerary and menu choices.

3 months – 14 days: Final adjustments to menus and itineraries.

7 days before: Name cards and the table plans are supplied to the hotel, together with final guest numbers.

The night before: The best man drops off the bride and groom's luggage – if they are departing for their honeymoon the next day. Also, any other table decorations or favours for example: sugared almonds and disposable cameras are supplied for the hotel to place on the tables on the big day!

On the day: Roughly around 11am any balloons, together with flowers and the wedding cake, are delivered to the hotel.





Your contacts

	Name	Contact number
Wedding photographer		
Cake baker		
Florist		
Best man		
Maid of honour		
Jeweller		
Car hire		



Your CHECKLIST

- Paid the deposit
- Wedding reception
- Church and service
- Red carpet to welcome the bride, groom and wedding guests

Entertainment/Evening dance

- DJ and disco
- Evening food and drinks

Information required

- Bride and groom's email, telephone numbers, addresses and full names
- Number of guests for the reception and evening dance
- Transportation to the hotel ~ horse and carriage/vintage car/chauffeur driven
- Details of the photographer, florist and baker
- Chosen champagne, sparkling wine, red and white wines and mineral water

- Arrival drinks and canapés
- Photographs on the hotel lawn
- Luncheon served
- The wedding cake is cut
- Speeches and toasts

Accommodation

- Bride and groom
- Wedding guests
- Selected menu, number of children and vegetarian menus
- Table plan, place names and table decorations
- Details of the DJ/disco/band/pianist



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