



COURT STAIRS
MAJOR

Pegwell Road, Ramsgate, Kent, CT11 0LT,
Telephone: 01843 591850 email: info@thecourtstairs.co.uk



CONGRATULATIONS !

Congratulations on your forthcoming wedding and our very best wishes for the future. Planning your wedding day may, at first, seem rather daunting but having read through the information in this brochure, we hope some of your questions will have been answered and you will be able to put some of that planning in that hands of our experienced team here at Court Stairs Manor

Court Stairs is licensed to hold your Wedding ceremony as well as the Reception afterwards. We have a variety of rooms to choose from including the Hall, Balcony Room and Gazebo in the grounds. Your wedding breakfast can be served either in the house or a Marquee on the lawn is available (prices available on request).

All menus are intended as a guide to the variety we can offer, and we are always happy to provide dishes which are your particular favourites. Our aim is to make your wedding day a day to remember so please do arrange to come along and view our facilities and discuss with us your particular requirements. Simply telephone 01843 591850 or email weddings@thecourtstairs.co.uk to make an appointment to see our wedding co-ordinator

YOUR WEDDING RECEPTION INCLUDES...

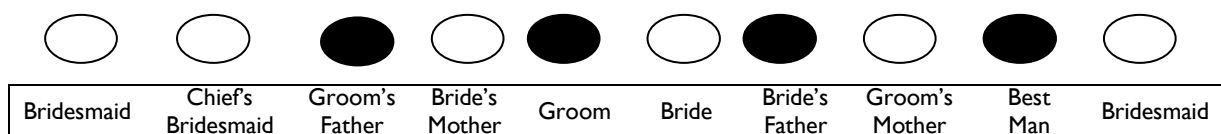
To help with your planning we include in your choice of menu and drinks package:

- ⊗ A personal welcome for your wedding party
 - ⊗ Exclusive use of Court Stairs
 - ⊗ Use of the Bride's Room from 9am
 - ⊗ White linen napkins
 - ⊗ Use of our cake stand and knife
 - ⊗ VAT @ 17.5%

THE PERFECT RECEPTION

On arrival you and your guests will be met by the wedding co-ordinator, and then directed to the bar area or garden terrace where arrival drinks will be served. Following arrival drinks and photographs which usually take place in Court Stairs beautiful gardens, a receiving line is formed at the entrance of the Balcony Room. This ensures that both families have the opportunity to speak to all the guests, but conversation should be kept to polite minimum as the queue can become unwieldy. From the time of sitting down, the wedding breakfast, including speeches, takes approximately two and a half hours

SUGGESTED TOP TABLE SEATING PLAN





CANAPE SELECTION

Canapés are optional and are usually served to your guests following the wedding ceremony or on arrival at Court Stairs. They are a perfect appetiser and accompaniment with arrival drinks. We ask that you cater for 100% of the total number of guests, chef will select a number of choices from the range below. Prices start from £5.25 per person and include a selection of four choices per person for additional choices an extra charge will be added.

- ⌘ Smoked salmon and cream cheese blinis
 - ⌘ Mini guacamole and crab blinis
 - ⌘ Prawn and trout blinis
- ⌘ Cherry tomato filled with cream cheese
 - ⌘ Mini filo tartlets
 - ⌘ Poor man's caviar tartlet
 - ⌘ Emmental and olive tartlet
- ⌘ Sundried tomato and pesto tartlet
- ⌘ Brussels pate and cranberry crostini
 - ⌘ Avocado and cranberry crostini
 - ⌘ Goats Cheese and salsa Crostini



WEDDING BREAKFAST MENUS

Please find listed below a selection of menu choices giving you the flexibility to create your own menu. This selection is not exhaustive and if you wish to create something different or have special dietary requirement our Head Chef will be delighted to discuss this with you.

Please make one selection for each course.

Starters

⊘ Leek and ham broth with a hint of chilli. Served with chive and Wensleydale dumplings	£6.05
⊘ English onion soup with Cheddar cheese croute	£6.70
⊘ Tomato and basil soup with olive oil croutons	£5.60
⊘ Carrot, orange and coriander with a hint of ginger	£6.05
⊘ Rosewater and orange scented melon with mango coulis under a raspberry sorbet	£6.05
⊘ Wild mushroom and taleggio risotto topped with basil oil and Parmesan shavings	£6.70
⊘ Stilton and Roquefort tart with lemon poached pear	£7.50
⊘ Smoked duck breast on toasted butter Brioche, mixed leaves and red onion marmalade	£8.50
⊘ Garlic mushroom crostini	£7.70
⊘ Salad of Asparagus, Feta, cherry tomatoes and roasted peppers in basil oil	£7.30
⊘ Guinea fowl, chicken and basil terrine with beetroot dressing	£8.50
⊘ Plum and brandy pate on toasted butter Brioche, mixed leaves, with a fig and white balsamic dressing	£7.40

Main Courses

⊘ Honey glazed duck breast with a Cognac and kumquat sauce	£35.65
⊘ Slow braised lamb shank in its own rich Port and redcurrant sauce	£29.95
⊘ Whole roast spring chicken with citrus scented roast jus	£31.00
⊘ Roasted guinea fowl supreme with Calvados sauce	£33.80
⊘ Loin of cod with garlic and thyme roasted tiger prawn with lemon beurre blanc	£29.98
⊘ Roast chicken breast served with pigs in blankets, sage and onion stuffing and rich roast jus	£27.30
⊘ Roast loin of English pork served with a Bramley apple and Cheddar tart	£28.60
⊘ Honey and balsamic roasted salmon fillet topped with rocket	£29.98
⊘ Chicken breast with a Jack Daniels and pomegranate glaze	£28.00
⊘ Two-hour slow braised beef with a hint of orange	£31.30
⊘ Grilled fillet of sea bass with a green pesto glaze on honey roasted parsnips	£29.95



Vegetarian Main Courses

⊗ Nut and cous cous roast with a mushroom and cranberry sauce	£20.90
⊗ Filo basket filled with roasted Mediterranean vegetables, feta cheese and black olives with a green pesto dressing	£21.80
⊗ Roast spiced stuffed aubergine served with a minted yoghurt	£20.90

Desserts

⊗ Warm chocolate fondant with rich chocolate sauce	£6.95
⊗ Rich lemon tart with a raspberry coulis	£7.05
⊗ Traditional English syllabub trifle	£6.95
⊗ Double chocolate crème brulee	£7.85
⊗ Trifle of chocolate chip and blueberry muffin with Jack Daniels custard	£7.60
⊗ 'Peach Ritz' [borrowed from the Hotel], tuile basket filled with praline stuffed peach with a vanilla cream	£7.85
⊗ Chocolate cup filled with Tia Maria syllabub on a Baileys cream sauce	£8.40
⊗ Deep filled cinnamon and Bramley apple pie with fresh cream	£8.60
⊗ Toffee pecan pie with ginger ice cream	£7.65
⊗ Pannacotta with fresh berry coulis	£8.40
⊗ Fresh strawberries, raspberries and blueberries in a tuile basket on Calvados laced Belgian chocolate sauce served with vanilla pod ice cream	£9.14
⊗ Chocolate and praline truffle on chocolate and black cherry sauce	£7.65
⊗ Assiette of chocolate 'tulips' filled with mixtures of orange/black cherry, raspberry and brandy on fruit coulis	£7.30
⊗ Fresh strawberries and Champagne ice cream with shortbread biscuits	£7.90
⊗ Pear Bordelaise tartlet with butterscotch sauce	£7.65
⊗ Warm baby Italian pear and almond pudding with Amaretto cream	£7.70
⊗ Warm French apple tart with light Cognac cream	£7.70

CHILDREN'S MEALS

Children up to the age of and including 10 can either eat from the adult menu at the following rates or eat from the Children's Menu.

Option One - £12.00

- ⊗ Small Soup
- ⊗ Breaded chicken goujons with French fries
- ⊗ Ice cream and Pompadour wafer

Option Two – half of adult price

- ⊗ Small starter
- ⊗ Small main course
- ⊗ Adult dessert/ice cream and Pompadour wafer



CARVERY MENUS
£45.05 per head (Minimum 60 guests)

Hot Carvery

Starters

Please select two choices

Scottish smoked salmon on a granary disc topped with cream cheese and chives
Fanned honeydew melon with mango coulis and berries
Plum and brandy pate on toasted butter Brioche with a fig and white balsamic dressing
Soup or broth of your choice
Salad of mixed leaves, asparagus, Feta, cherry tomatoes, roasted peppers and basil oil

Main Course

Roast Sirloin of beef with Yorkshire pudding
Roast loin of pork with sage and onion stuffing
Roast leg of lamb with honey glazed parsnips
Roast breast of turkey with 'pigs in blankets'
Nut and couscous roast with cranberry and mushroom sauce

Served with a selection of seasonal vegetables, roast and minted new potatoes

Desserts

Please select two choices

Rich lemon tart with raspberry coulis
Sweet vanilla cheesecake topped with pear and butterscotch
Deep filled Bramley apple pie with fresh cream
Warm chocolate fondant with rich chocolate sauce
Toffee rhubarb fool with shortbread biscuits

Coffee and Mints



Cold Carvery

Starters

Please select two choices

Scottish smoked salmon on a granary disc topped with cream cheese and chives
Fanned honeydew melon with mango coulis and berries
Plum and brandy pate on toasted butter Brioche with a fig and white balsamic dressing
Soup or broth of your choice
Salad of mixed leaves, asparagus, Feta, cherry tomatoes, roasted peppers and basil oil

Main Course

Whole decorated salmon/poached salmon supremes
Mustard and honey glazed gammon
Roast Sirloin of beef
Roast breast of turkey
Various tarts/quiches

Hot minted new potatoes
Mixed leaf salad

Selection of salads (please choose three)

Waldorf salad
Green pear, Brie and rice
Pasta with roasted peppers, tomatoes and black olives
Tomato and mozzarella
Mexican bean, sweet corn and sweet pepper
Stilton, walnut and roasted courgette fusilli

Desserts

Please select two choices

Rich lemon tart with raspberry coulis
Sweet vanilla cheesecake topped with pear and butterscotch
Deep filled Bramley apple pie with fresh cream
Warm chocolate fondant with rich chocolate sauce
Toffee rhubarb fool with shortbread biscuits

Coffee and Mints



HOT AND COLD BUFFETS

Selection Buffet

£15.30 per person (Evenings only)

Please choose any **six** items from the Selection Buffet below. For each additional item chosen a charge of £1.98 per person will be made.

- ⊗ Filled banqueting rolls
- ⊗ Chicken satay with peanut dip
- ⊗ Mini hand made giardino pizza
- ⊗ Mini toad in the holes with cranberry sauce
 - ⊗ Smoked salmon blinis
- ⊗ Chilli filo prawns with sweet chilli dip
- ⊗ Garlic chicken goujons with barbecue sauce
- ⊗ Mini duck and hoisin spring rolls with plum sauce
 - ⊗ Rosti potato and Feta pillows
 - ⊗ Vegetable dim sum
- ⊗ Moroccan, Mexican and Thai style vegetable puffs
 - ⊗ Chicken and salsa wraps
 - ⊗ Mixed canapé selection
 - ⊗ Mini jam filled doughnuts
 - ⊗ Mini sweet selection, including
 - chocolate tulip cups
 - mini éclairs
 - fruit tartlets, etc.
- ⊗ Mini baked Viennese selection , including
 - mini pain au chocolates
 - mini croissants innovative
 - mini cinnamon whirls

Something a little different for the evening

£6.60 per person

Sometimes all that is required for the evening is something light, or you may wish to offer your guests something a little different. This is a new and innovative concept and is very acceptable as an alternative to a traditional evening buffet. Simply select your choice of filling and on the evening of your special night members of the Court Stairs team will mingle among your guests and serve them from silver platters.

- ⊗ Bacon rolls with tomato ketchup
- ⊗ 'Posh' fish finger rolls with tartar sauce
- ⊗ Peanut butter and banana rolls
- ⊗ 'Hotdog' roll with sweet mustard

If there is any other filling you would require, please discuss this at your meeting with the wedding co-ordinator.



WEDDING RECEPTION DRINKS

Detailed below are a number of drinks packages tailored to suit your requirements. You may choose any of the drinks packages, alternatively you may wish to choose from our wine list.

Drinks Package A - £11.20 per guest

Arrival: Choice of Orange Juice and Lemonade, Sparkling Wine, Bucks Fizz, Sherry.
Wedding Breakfast: 1 glass of wine
Toast: 1 glass of sparkling wine

Drinks Package B- £14.45 per guest

Arrival: Choice of Orange Juice and Lemonade, Sparkling Wine, Bucks Fizz, Sherry.
Wedding Breakfast: 2 glasses of wine
Toast: 1 glass of sparkling wine

Drinks Package C - £17.80 per guest

Arrival: Choice of Orange Juice and Lemonade, Sparkling Wine, Bucks Fizz, Sherry.
Wedding Breakfast: 3 glasses of wine
Toast: 1 glass of sparkling wine

Drinks Package D - £17.80 per guest

Arrival: Choice of Orange Juice and Lemonade, Champagne, Kir Royale, Strawberry Cup
Wedding Breakfast: 1 glass of wine
Toast: 1 glass of Champagne

Drinks Package E - £21.10 per guest

Arrival: Choice of Orange Juice and Lemonade, Champagne, Kir Royale, Strawberry Cup
Wedding Breakfast: 2 glasses of wine
Toast: 1 glass of Champagne

In addition to the aforementioned drinks packages, a selection of reception drinks are available:

Traditional Sherry £3.60
Strawberry Cup £4.40
Pimms £4.40
Bucks Fizz £5.22
Kir Royale £6.00
Sparkling Wine £4.78
Orange Juice and Lemonade £2.20



RED WINES

- | | |
|--|---------------|
| ⌘ Dulong Freres & Fils, France Claret, Bordeaux AC 2002 | £14.45 |
| Light and easy to drink | |
| ⌘ Mountbridge Reserve Shiraz, Australia | £18.60 |
| Peppery characters and a rich mouth filling ripe and plum cherry fruit flavours are balanced by fresh Cinnamon and hints of smokey oak on the finish | |
| ⌘ Canaletto, Casa Girelli Montepulciano D'Abruzzo Doc 2000, Italy | £18.70 |
| Rich robust wine with a complex palate of ripe berry fruits, cherry and spice | |
| ⌘ Maule Valley, Lomas De Cauquenes Cabernet Sauvignon, Chile | £18.95 |
| Intensely flavoured Chilean wine with a strong fruit aroma, soft and round on the palate and a perfect balance between the fresh fruit flavours and hints of light oak | |
| ⌘ Domaine de Nalys Chateaufeuf Du Pape AC 2001, France | £40.55 |
| A warm, flavoury and slightly spicy wine | |

WHITE WINES

- | | |
|---|---------------|
| ⌘ Konig's Cup, Piesporter Michelsberg 2002, Germany | £13.20 |
| A delicate, light and fruity Moselle wine | |
| ⌘ Mountbridge Reserve Chardonnay, 2002, Australia | £18.60 |
| A medium bodied wine filled with soft, ripe peach and melon fruit flavours, with a hint of oak and refreshing acidity | |
| ⌘ Canaletto, Casa Girelli, Pinot, Grigio, Garganega IGT 2002, Italy | £18.70 |
| A crisp fruity white wine with a delightful full and ripe aroma | |
| ⌘ Marlborough Sauvignon Blanc 2002, New Zealand | £27.25 |
| A concentrated fruit flavours and aromas of lychees, gooseberries and melons with a touch of herbaceousness | |
| ⌘ Jean Moreau et fils, Chablis AC 2002, France | £33.55 |
| A dry, clean, expressive wine with sufficient fruit to balance the flintiness derived from the mainly Kimmeridgian soil | |

ROSE WINES

- | | |
|--|---------------|
| ⌘ Blossom Hill White Zinfandel, California | £15.90 |
| A medium dry wine with an attractive salmon pink colour with a hint of soft flowery rose | |



SPARKLING WINES AND CHAMPAGNES

- | | |
|---|---------------|
| ⌘ Asti Spumante, Italy | £22.55 |
| Rich sweet Italian Sparkling wine | |
| ⌘ Vin Mousseux de Qualite, Sparkling Chardonnay Pierre Legendre, Loire | £22.55 |
| This wine has a delicious vanilla buttery roundness without acidity | |
| ⌘ Freixenet Cordon Negro, Spanish Cava | £22.55 |
| Clean and delicate in style with some attractive white fruit aroma coming through | |
| ⌘ Jules Feraud, Brut NV, France | £43.83 |
| Dry and fresh with a good balance of fruit and acidity | |
| ⌘ Moet & Chandon NV Brut Imperial, France | £50.20 |
| This Champagne has a slight appley, yeasty nose and long, rich flavours of biscuity, lovely fruit | |

FRENCH BOTTLED HOUSE WINE

- | | |
|--|---------------------|
| ⌘ Le Cellier Red, Vin de Table, France | £14.95 litre |
| This red wine is well balanced soft and fruity | £11.25 75 cl |
| ⌘ Le Cellier Dry, Vin de Table, France | £14.95 litre |
| This dry white wine is light crisp and fruity | £11.25 75 cl |
| ⌘ Le Cellier Medium Dry, Vin de Table, France | £14.95 litre |
| This medium dry white wine is fresh and fruity | £11.25 75cl |

Please note that if a current vintage is not available the next best vintage will be offered

Corkage

If providing your own Wine/Champagne

Wine 75cl £7.85 per bottle

Sparkling Wine or Champagne £11.80 per bottle



ROOM HIRE CHARGES

Civil Ceremony	
The Gazebo, Hall or Balcony Room	£535

Saturday Wedding Breakfast	
Balcony Room and/or Dining Room	£205

Evening Reception Only	
Balcony Room and/or Dining Room	£205

WEDDING BREAKFAST MINIMUM AND MAXIMUM NUMBERS

We will accept wedding parties less than the minimum numbers although additional room hire charges may apply – please see our wedding co-ordinator for further details

Saturdays – May – September inclusive

Balcony Room and associated areas – minimum 45, maximum 130

Marquee (poa) – minimum 100, maximum 200

Saturdays - December

Balcony Room and associated areas – minimum 80, maximum 130

MAKING A BOOKING

Step 1 - Provisional booking. This is a temporary reservation which will be held for up to 14 days after which time we require you to confirm the booking (see below). If no confirmation is received the provisional booking will be released. To check availability or to make a provisional booking telephone 01843 591850 and ask to speak to our wedding co-ordinator

Step 2 - To confirm the booking we require a non-refundable deposit of £600, together with a completed and signed copy of our terms and conditions. The latter can be found to the rear of this brochure. A receipt and confirmation will be then issued by the hotel.

Step 3 – We will contact you 6 - 8 weeks prior to the reception to arrange an appointment to discuss in detail your requirements. Our banqueting staff are always available for information and advice.

Step 4 - Final numbers will be required 35 days before the reception, when a pro-forma invoice will be presented for payment 28 days prior to the wedding.



SAMPLE WEDDING PLANS

Listed below are some sample wedding plans, which you may find helpful when planning your budget. It is based on a reception for 90 guests with a further 60 attending in the evening.

Sample A

Hire of Court Stairs for Wedding Ceremony	£ 535.00
Reception Drinks (Package A) @ £11.20 per guest	£ 1008.00
Hot Carvery @ £45.05 per guest	£4054.50
Selection Buffet for Evening Buffet*	£1836.00
Wedding Breakfast Room Hire	£205.00
Total	£7638.50

Sample B

Hire of Court Stairs for Wedding Ceremony	£ 535.00
Reception Drinks (Package B) @ £14.45 per guest	£ 1300.50
Cold Carvery @ £45.05 per guest	£ 4054.50
Hot and Cold Buffet for Evening Buffet @ 15.30	£1836.00
Wedding breakfast Room Hire	£205.00
Total	£7931.00

Sample C

Wedding Ceremony Room Hire	£ 535.00
Reception Drinks (Package E) @ £21.10 per guest	£ 1899.00
3 Course Formal Dinner @ £52.00 per guest	£4680.00
Evening Rolls	£990.00
Wedding Breakfast Room Hire	£205.00
Total	£8309.00

*The evening buffets are calculated at a rate of 80% of total evening guests.



ADDITIONAL SERVICES

At Court Stairs we recognize that there are many extra elements of the wedding day all of which take time to organise. In order to help our Bride and Grooms we have liaised with local suppliers to provide the following additional services. We are happy to organise these aspects for you if you wish. However there is no obligation to use these services

Balloons

We are pleased to offer an extensive range of balloons across a broad range of colours. For further details please contact our Wedding Co-ordinator

Flowers

Our affiliated florists will be happy to discuss all your requirements for your big day. From small posies to larger arrangements please contact our Wedding Co-ordinator for further details.

Toast Master

If you wish to have a Master of Ceremonies for your wedding day to guide you and your guests, we are able to provide a professional Toastmaster. For further information please contact our Wedding Co-ordinator

DJ

We have our own in-house DJ, which is supplied by J&J Sound. Prices start at £200. For further information please contact 01843 822236

Marquee

Many Brides dream of a marquee wedding and at Court Stairs we have extensive grounds to accommodate a marquee. If you would like details on our Marquees please telephone 01843 591850.

Dove Release

For a truly unique and memorable experience, some couples like to release doves to celebrate their special day. For further information please contact our Wedding Co-ordinator on 01843 591850

The team at Court Stairs are on hand to help with every part of your day and we hold an extensive supplier database. If you would like information on any of our listed suppliers from bands, cake makers to photographers please contact our Wedding Co-ordinator on 01843 591850



WEDDING RECEPTION TERMS AND CONDITIONS FOR 2010

Court Stairs Manor, Pegwell Bay, Ramsgate is referred throughout as “the company”

1.0 “The client is _____ of _____”

2.0 Bookings and Deposits

The company reserves the right to require a deposit at any time prior to the holding of a function – the amount shall be determined by the company and is non-refundable. Should the client not pay a deposit within fourteen of being asked to do so, the company may treat the booking as being cancelled by the client.

3.0 Payment

The client should expect to receive a pro-forma invoice 35 days prior to a function. Payment to the company, in full is to be made at least 28 days prior to the date of the function. Payments can be made by any major credit card, banker’s draught or by cheque together with a cheque guarantee card.

4.0 Cancellations

Any cancellations must be in writing and addressed to “The General Manager”. If the client notifies the company of cancellation of a booking for a function, then the client will pay to the company the sum set out below, calculated by the length of time between the date the cancellation is notified and the intended date of the function as follows:

- 4.1** If more than twelve months the deposit will be forfeited
- 4.2** If between six and twelve months, 50 per cent of the total cost of the function
- 4.3** If between two and six months, 65 per cent of the total cost of the function
- 4.4** If less than two months, 100 per cent of the total cost of the function

The total cost of the function will be calculated by the company based on the proposed number of persons and menu choices given at the time along with any standard room hire charges booked in conjunction with the function. Any deposit held will be credited against the total sum due

5.0 Minimum Numbers

Minimum numbers will apply on Saturdays during May – September, should your final number fall below the minimum stated, a charge determined by the Venue will be made for each guest less than the minimum.

6.0 Confirmation of Numbers

The client must notify the company as to how many persons will be attending the function and the amount payable by the client will be calculated against that number or the number of persons attending, whichever is greater.

7.0 Corkage

No alcoholic drinks may be brought into the Venue for consumption on the premises without the prior agreement and consent of the company and for which a corkage will be made: £7.85 per bottle wine (75cl) and £11.80 per bottle of Champagne

8.0 Self – Catering Policy – The company does not permit the use of “outside caterers”.



9.0 Personal Property

The company does not accept liability for the property of guests or customers. Goods left in the cloakroom or behind the bar are left at the owner’s risk and with no obligation on the part of the company.

10.0 Damage to Company Premises

The client is responsible for the conduct and behaviour of the clients guests and invitees and any damage caused to the venue or its contents are the responsibility of the client and will be charged, in addition to the costs of the booking.

11.0 Buffet Events

11.1 In the event that the client wishes to have a buffet for their wedding breakfast (excluding the carvery option) the company will not during peak season set up any formal non standard table plans or top tables. Informal sitting will be available.

11.2 Where the wedding party has previously been served a Wedding Breakfast earlier in the day we permit under-catering by 30% of the actual number of guests attending an evening reception. In all other cases catering must be provided for 100% of the actual number of guests attending.

11.3 Plates and (where appropriate) cutlery will be provided for actual numbers catered for.

11.4 It is not possible to provide additional food at short notice

11.5 In the interests of health and safety, the company is unable to store food items for the client to take away at a later time

12.0 Licensing Hours – The license for evening functions is until 1am.

13.0 Prices

Prices are correct at the time of print but may be subject to change. All prices are inclusive of VAT @17.5%

Date of wedding		Ceremony Time	
		Ceremony Location	
Wedding Breakfast guest numbers		Evening reception guest numbers	

I hereby acknowledge and agree to accept these Terms and Conditions

Client

Venue Representative

Signed:

Signed:

Printed Name:

Printed Name:

Date:

Date:



CEREMONY BOOKING FORM

Please fill out the following details in order to help us ensure your day runs accordingly:

Wedding to take place on.....
in theRoom/ Area, at.....a.m/pm

1)Marriage details send correspondence to Bride Groom

Bride (Miss/ Ms/ Mrs/?). D.O.B.

Groom (Mr/ ?). D.O.B.

Brides Address

Postcode _____

Home Tel No _____

Work Tel No _____

Mobile _____

Email _____

Grooms Address

Postcode _____

Home Tel No _____

Work Tel No _____

Mobile _____

Email _____