



The Venue

The Yenton is situated on Bournemouth's East Cliff offering the perfect venue for Civil Ceremonies and Wedding Receptions.

Wedding Receptions.

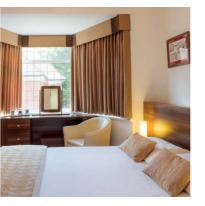
The Conservatory Restaurant overlooks the gardens and is suitable for Celebrations from small to larger gatherings.

We pride ourselves on our friendly and professional hospitality and excellent food, our aim being to make you special day a relaxed and enjoyable one.

We concentrate on one function a day meaning all our efforts and attention are devoted to your day.

We appreciate that our Wedding Packages may not suit your requirements and are therefore happy to quote for individual requirements or indeed individual budgets.



























Wedding Ceremonies

We are licensed to hold wedding ceremonies in the following areas; Victorian Style Summer House and Gardens (150 guests) Conservatory (55 guests) The Tudor Room (75 guests). An additional charge is made for civil ceremonies when booked as part of the wedding package.

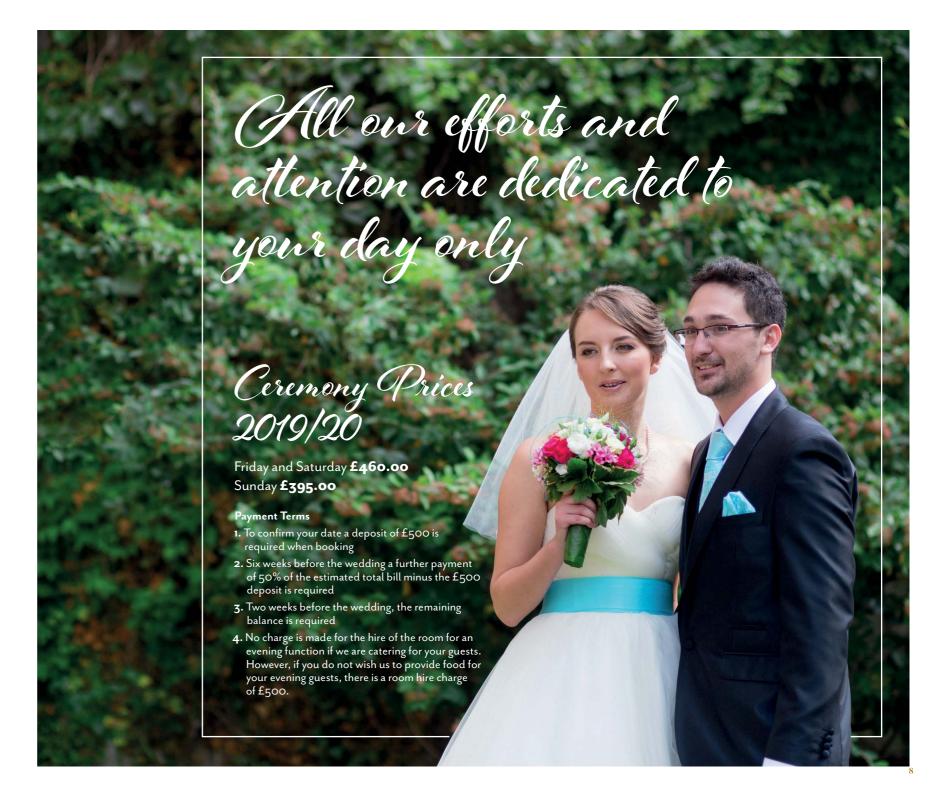
You will need to arrange the Registrar to perform the ceremony by contacting Bournemouth Borough Council Civil Marriage department.

You will have full use of the Conservatory Restaurant, Tudor Room and Lounge area for your Evening Reception (200 guests informal style).

We are licensed for entertainment* until 12am and our bar is licensed until 12.30am.

*We have a DJ that we can recommend if you would like us to. We do allow other DJ's and bands to play at the Yenton provided they supply us with a copy of their public liability insurance, no later than one week before they are due to play at the function. We also like bands to come and see the room they are performing in before the day of the function so they know how much space they will have for their equipment and instruments.







Absolutely stunning Honeymoon Guite with a spacious and luxurious bathroom

Our Rooms

We have fifteen rooms at the Yenton a mixture of doubles, twins and singles all recently refurbished to a high standard. Most Weddings take all rooms gaining exclusive use of the whole venue for the day.

	Feb/Mar	Apr-June	July-Aug
Double	£101	£119	£129
Twin	£101	£119	£129
Single	£45	£55	£6o

Prices listed are for a two night weekend stay (per night) All Rooms are en-suite. All rates are per room for room only and include vat at 20%. All rates exclude Bank Holidays









15% Cff

Wedding guests booking accommodation receive a discount of 15% off our published tariff on all rooms subject to availability and if booked with the hotel.

We reserve the right to limit the number of rooms available for reservations of one night only to five rooms per wedding.

Please see our website for special offers and further details yentonhotel.co.uk

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Starters

Duo of Seasonal Melon (V) with Fruit Coulis Chicken Liver and Cranberry Parfait Served with Granary Toast and Balsamic Onion Confit Smoked Salmon Mousse with a Mustard and Dill centre **Vol Au Vent (V)** with a Creamy Mushroom & White Wine Sauce or Chicken and Ham Filling Grilled Camembert with cranberry sauce Prawn and Avocado Salad Potted Mushrooms in a Port and Stilton sauce Smoked Haddock and Prawn ramekin with a Cheddar Cheese Crust

Soup

Either as an alternative to a starter or as an additional course £3.50

Cream of Leek & Potato (V) Homemade Green Pea and Mint (V) Mushroom Pottage

Sorbet

As an additional course £2.70

Main Courses

Roast Topside of Beef accompanied by Yorkshire Pudding & Horseradish Sauce Roast Breast of Norfolk Turkey Presented with Chipolata Sausage, Chestnut Seasoning & Cranberry Sauce **Poached Chicken Supreme** served with a Red Wine and Mushroom sauce Roast Leg of Dorset Lamb Accompanied by a Mint & Redcurrant Sauce (£2.20 supplement) Homemade Beef Mushroom and Guinness Pie with Puff Pastry

Vegetarian (V)

Vegetarian Pasta with Slow-cooked Cabbage, Parmesan and Pine Nuts Vegetarian Cassoulet Puff Pastry Vol-au-Vent Filled with Creamed Wild Mushrooms and served with Ouenelles of Leaf Spinach Baked Peppers with Egg and Lentils Chestnut, Stilton and Ale Pie Spinach & Ricotta Cannelloni Coated in a Rich Béchamel Sauce

Desserts

Chocolate Profiteroles Meringue Nests filled with Seasonal Fruits Light Lemon Cheesecake French Apple Tart with Custard Sauce Victorian Raspberry and Sherry Trifle Fresh Strawberries with Clotted Cream (£1.00p supplement depending on season)

Yenton Cheese Board

Fish

Oven Baked Whole Trout with a warm Lemon Butter Sauce Poached Medallion of Salmon served with Hollandaise sauce Baked Sea Bass with a Fresh Herb Crust (£2.00 supplement)

Carved Buffet

Cold Roast Topside of Beef, Cold Roast Turkey, Cold Gammon Ham, Mushroom & Asparagus Quiche, Buttered New Potatoes, Coleslaw, Tuna, Pasta & Black Olive Salad, Mushroom Vinaigrette Rice, Sweetcorn & Mixed Pepper Salad, Dressed Tomato & Cucumber Salad, Mixed Leaves

Coffee

Freshly Filtered and served with after dinner Mints

Evening Buffet

Barbeque

Menu A

Beef Burger/Vegetarian Grill, Jumbo Sausages/Vegetarian Sausages, Spicy Chicken Drumsticks, Vegetable Skewers, Bowls of Mixed tossed Salads, Baskets of French Bread

£19.95 (Minimum number of 50 people)

Menu B

Freshly made Turkey Burgers Jumbo Sausages/Vegetarian Sausages, Minute Steaks Pork Skewers/Vegetable Skewers Bowls of Mixed Salad Baskets of French Bread

£23.95 (Minimum number of 50 people)

Menu C

Tuna Steaks
Minute Steaks/Bean Burgers
Pork Skewers/Vegetable Skewers
Chicken Skewers
Buttered New Potatoes
Rice, Sweetcorn & Pepper Salad
Tomato and Cucumber Salad
Baskets of French Bread

£29.95 (Minimum number of 50 people)

Menu A

Yenton Ploughman's with two of
Cheddar Cheese, Blue Cheese, Pate or Ham,
French Bread,
Pickled Onions and a selection of Pickles & Chutneys,
Green Salads, Tomato Salads & Coleslaw
£10.95 per person

Menu B

Selection of Freshly made Sandwiches
Cocktail Sausage Rolls
Breaded Chicken Goujons
Buffet Scotch Eggs and Quartered Pork Pies,
French Bread toasts
with Pates, Continental Meats & Cream Cheese
Cheese and Pineapple & Cocktail Sausages on Sticks
£14.95 per person

Menu C Filled Bridge Rolls

Egg Mayonnaise, Cheese & Red Onion, Roast Beef & Horseradish

Cheese and Pineapple on sticks
French Bread Toast with Pates, Cream Cheese &
Continental Meats

Bite size Pastry Tartlets with Prawns, Ham, Cottage Cheese &
Pineapple & Creamed Smoked Salmon

Cocktail Sausage Rolls & Chicken Drumsticks
Assorted Pizza slices

Cocktail Sausages & Cocktail Vol-Au-Vents
Assorted mini Sweet Pastries & mini
Chocolate Éclairs

Menu D

£19.95 per person

Choose 2 dishes from:

Beef/Chicken Stroganoff
Pasta Bolognaise
Beef Goulash
Chilli Con Carne
Curry - Beef or Chicken
Served with Rice or Jacket Potato, Salad &
Fresh Crusty Bread

£16.95 per person

Afternoon Tea

Champagne & Strawberry Tea

Glass of Champagne
Selection of freshly made
Sandwiches
Homemade Cakes
Scones, Jam & Cream
Strawberries & Cream
Choice of Teas or Coffee
£24.95 (Served in June, July, August &

24.95 (Served in June, July, August & September only)

Winter Afternoon Tea

Glass of Winter Pimms with hot
Apple juice
Selection of Toasted Sandwiches
Buttered Toasted Tea Cakes &
Crumpets
Homemade Cakes
Scones with Jam & Cream
Homemade Apple Pie served warm
with Cream
Choice of Teas or Coffee
£26.95 (Served October, November &
December only)

"Matt and the team went above and beyond to make it our dream wedding" Drinks Packages

Package A

A welcome or post ceremony drink, half a bottle of wine with your meal and glass of sparkling wine for the toast

Package B

A welcome or post ceremony drink, 1 glass of wine with your meal and a glass of sparkling wine for the toast £14.95

Package C

A welcome or post ceremony drink and glass of sparkling wine for the toast £11.95

*We do not require that you purchase a drinks package if you don't wish to!

For House Champagne add £2.95 per person For Laurent Perrier add £5.95 per person

Wedding Packages

Gold

Bronze

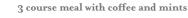
3 course meal with coffee and mints

Fresh flowers in bud vases for the tables and a top table arrangement in colours of your choice

Chair covers with coloured sashes

Cake stand and Knife

Honeymoon Suite for Bride and Groom



Welcome or Post Ceremony drink, half a bottle of wine with your meal and glass of sparkling wine for the toast

Fresh flowers in bud vases for the tables and a top table arrangement in colours of your choice

Evening Buffet Menu B

Chair covers with coloured sashes

Cake stand and Knife

Honeymoon Suite for Bride and Groom

Silver

3 course meal with coffee and mints

Welcome or Post Ceremony drink, half a bottle of wine with your meal and glass of sparkling wine for the toast

Fresh flowers in bud vases for the tables and a top table arrangement in colours of your choice

Chair covers with coloured sashes

Cake stand and Knife

Honeymoon Suite for Bride and Groom





	2019 Saturdays	2020 Saturdays
Gold	£72.50 per person	£75.00 per person
Silver	£62.50 per person	£64.50 per person
Bronze	£47.50 per person	£50.00 per person

Fridays 10% discount

Sundays 12.5% discount



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