



W E D D I N G S

I d o !





Congratulations!

So, the time has arrived to start planning your wedding. We're guessing at the top of your list of things to do is find the perfect venue. It's an important decision and we're thrilled that you're considering hosting your big day with us.

Weddings at the University of Hull are all about giving you your dream day. We don't offer lots of set packages because we know that most couples like to create a day that is unique and personal to them. As far as we're concerned, anything less than perfect is just not good enough!

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Our venue

Canham Turner is one of the oldest buildings on campus and as such, has oodles of charm and character. We recently invested almost £8 million to create a perfect blend of contemporary facilities within a welcoming and traditional setting. Add to this our beautiful campus, with its award-winning grounds, and you have the perfect setting for an incredible day. And unlike some other venues, we won't charge you extra for holding your wedding on a Saturday.

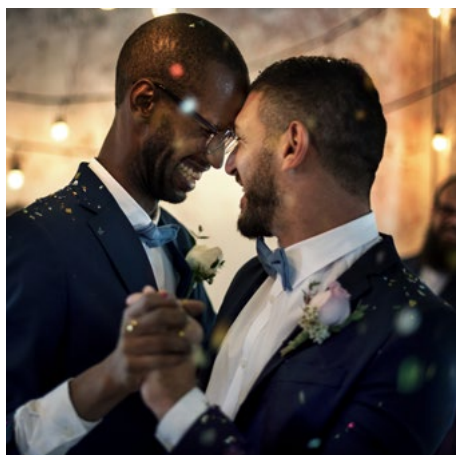
Situated in the leafy Newland area of the city, our fantastically accessible venue is ideal for weddings and evening celebrations of all sizes, from the intimate to the extravagant. Get in touch and we'd be delighted to help create a day that is uniquely you.



Civil ceremonies & civil partnerships

We are licenced for civil ceremonies and civil partnerships, which means you can host your whole day under one roof if you wish. Your ceremony can take place in a number of rooms and we are happy to advise on which may be most suitable for you based on your requirements and guest numbers.

Don't forget, you'll need to contact the Registrar to check that your desired date and time is available too. There is a separate fee for the Registrar that is payable directly to them.



Wedding breakfasts

We can accommodate up to 240 people for your wedding reception and offer a range of drinks packages and exquisite menus to help you celebrate following your ceremony.

What's included?

- Free menu trial for the bride and groom
- Informal toastmaster
- Glass of bubbly on arrival for the bride and groom
- Use of our public address system and music systems
- Top table/ceremony table flowers
- Changing facilities
- White table linen
- Car parking for guests
- Use of a cake stand and knife
- Menu cards for each table



Drinks packages

Choose a drinks package to compliment your menu,
or choose from our extensive wine list.

Option 1

A glass of
Buck's Fizz

£2.50 per head

Option 2

A glass of
Pimm's

£2.60 per head

Option 3

A glass of alcoholic
fruit punch

£2.50 per head

Option 4

A glass of wine with
your meal

£2.20 per head

Option 5

A glass of sparkling
wine with the toast

£3.00 per head

Option 6 (non-alcoholic)

A glass of pure orange juice on arrival

One glass of non-alcoholic wine
with your meal

One glass of non-alcoholic
sparkling wine for the toast

£5.20 per head

Option 7

A glass of wine on arrival

One glass of wine with your meal

One glass of sparkling
wine with the toast

£6.80 per head

Option 8 (non-alcoholic)

A glass of Buck's Fizz on arrival

One glass of wine with your meal

One glass of sparkling
wine for the toast

£7.30 per head

Option 9

A glass of wine on arrival

Two glasses of house
wine with your meal

One glass of sparkling
wine for the toast

£8.80 per head

Option 10

A bottle of ice cold beer
(Budweiser/Beck's)

£3.00 per head

Corkage

If you wish to bring your own
wine, we charge £7.00 per 75cl
bottle to cover glassware, service,
bottle disposal etc.

Menu

We are proud of the excellent reputation we've established for the quality and variety of our catering. Our menus have been designed by our Executive Chef, Robert Stratton, who worked for many years in fine dining establishments up to Michelin Star standards.

We are happy to tailor our menus to suit your tastes and dietary requirements, and can also offer advice about compiling a bespoke menu for your big day.



Canapés

Our canapé packages provide a range of
lite bites for your guests on arrival.

Premium

Chicken liver paté en croute

Mini prawn cocktail

(v) Blue cheese and red onion
marmalade brochettes

Parma ham and asparagus pin wheels

(v) Stuffed cherry tomatoes

Smoked salmon sushi roll

(v) New potatoes filled with
goat's cheese and chives

Mini smoked bacon quiche

Parmesan and leek beignets

Handmade sausage and onion rolls

Select three canapés **£3.95** per head

Select five canapés **£5.95** per head

Luxury

Newspaper cones of Whitby cod and chips

Thai spiced crab cakes with chilli dip

Miniature toad in the hole with onion jam

Small duck pancakes with hoi sin dip

Black pudding and sweet pea purée tartlets

Pancetta-wrapped tiger prawns

Smoked salmon and caviar

Yorkshire ham rondelles with
homemade piccalilli

Smoked duck and remoulade tartlets

(v) Local mushrooms stuffed
with Yorkshire rarebit

Select three canapés **£7.95** per head



Wedding breakfast menus

Simply classic menu

Starters

(v) Homemade soup with freshly baked bread

Chicken liver paté, homemade chutney, picked leaves, toast

Prawns, salad leaves, Marie Rose sauce, buttered brown bread, fresh lemon

Bacon and Wensleydale tartlet, picked leaves, balsamic reduction

(v) Fan of honeydew melon, kiwi, strawberry, passion fruit coulis

Main courses

Roasted topside of local beef, crisp Yorkshire pudding, red wine sauce, horseradish sauce

Chicken breast in bacon, stuffing, roasted onions and mushrooms, traditional gravy

Roast pork loin, crackling, pork gravy, apple sauce

Breast of turkey, homemade stuffing, sausage wrapped in bacon, traditional gravy

Salmon fillet, herb crust, lemon and chive cream sauce

(v) Tian of charred Mediterranean vegetables with goat's cheese beignets and tomato and basil sauce

Desserts

(v) Traditional cheesecake, berries, fruit coulis

(v) Profiteroles, warm chocolate sauce

(v) Fresh fruit salad, vanilla ice cream

(v) Chocolate torte, whipped vanilla cream

(v) Treacle sponge, custard

Coffee

Freshly brewed coffee and after dinner mints

(v) vegetarian option

All main courses are served with garlic and herb roasted potatoes and panache of vegetables.

£24.95 per head

Please choose a maximum of three dishes from each course

Wedding breakfast menus

Extra special

Starters

Ham hock terrine wrapped in Parma ham and served with baby leaf salad, homemade piccalilli and pork crackling

Greenland prawns wrapped in oak-smoked salmon and served on a pea shoot salad finished with a lemon, chive and caper berry dressing

Confit duck leg and scallion spring rolls served on a plum and sesame salad with hoi sin dressing

Lightly spiced crab cakes with fresh lime and coriander and a roasted corn and chilli salsa

(v) Vine-ripened tomato and buffalo mozzarella salad with wild rocket, basil pesto and toasted pine nuts

Main courses

Breast of duck served on sticky red cabbage with an orange and thyme jus

Corn-fed chicken breast stuffed with wild mushrooms and spinach on creamed leeks served with a wholegrain mustard cream sauce

Slow-roasted lamb shank sat on roasted root vegetables with a redcurrant and rosemary jus

Cod loin steak with a red pepper crust on sautéed French beans with beurre blanc sauce

Locally sourced sirloin of beef with crispy Yorkshire pudding and shallot gravy

(v) Wild mushroom and creamed leek suet pudding served with a fricassee of mange tout and a lemon and cep sauce

Desserts

(v) Baked vanilla pod cheesecake with pistachio brittle and strawberry compote

(v) Lemon posset with Yorkshire parkin and Wakefield rhubarb jam

(v) Bailey's chocolate truffle torte with maple and walnut ice cream

(v) Raspberry crème brûlée served with fresh raspberries and shortbread biscuit

Duo of chocolate mousse with kirsch-marinated cherries and hand-rolled brandy snap

(v) vegetarian option

All main courses are served with pomme fondant, turned carrots and buttered florets of broccoli and green beans wrapped in pancetta.

£29.95 per head

Please choose a maximum of three dishes from each course

Wedding breakfast menus

Pure indulgence

Starters

Pressed terrine of confit duck and foie gras wrapped in Bayonne ham and served on a micro herb salad and raspberry vinaigrette

Pan-fried sea scallops served with crispy boudin noir, pea purée and fresh pea shoots

Langoustine and Whitby cod bouillabaisse served with a samphire aioli and homemade fennel bread

Fillet of beef carpaccio served with home-pickled wild mushrooms, peppered rocket, parmesan shavings, Dijon emulsion and a crispy breaded poached hen's egg

(v) Lowna goat's cheese and wild garlic tortellini served with white truffle and English asparagus foam and sautéed girolles

Trio of smoked salmon. To include a smoked salmon, crab and prawn faggot on endive salad, smoked salmon tian topped with caviar on marinated cucumber and smoked salmon sushi roll with a light wasabi cream

Main courses

Fillet steak crépinettes served with an oxtail crumble, baby carrots, wild mushrooms, asparagus, large parmentiere potatoes and red wine jus

Trio of Yorkshire pork, including spinach-stuffed fillet, confit shoulder cigarillo and belly bonbon served with wilted greens, turned carrot, apple crisps and sage cafe crème sauce

Holme farm venison fillet on sticky red cabbage served with dauphinoise potatoes, young carrots, celeriac puree and buttered broad beans, finished with a juniper infused red wine jus

Fillet of line-caught sea bass on a julienne of soused vegetables with saffron potatoes, Black Sheep-battered lobster tail, a tomato and balsamic dressing with cracked black pepper and lemon crème fraiche

Breast of guineafowl filled with an asparagus mousse and served with the confit leg wrapped in spaghetti potatoes, buttered baby vegetables, carrot purée and a sage jus

(v) Sweet onion and morel tart with buttered spinach, shallot and olive purée, braised pencil leeks and wild garlic panna cotta

(v) vegetarian option

Desserts

- (v) Chocolate bread and butter pudding served with crème anglaise and marmalade ice cream
- (v) Raspberry and honey wafer tower with praline cream, red berry coulis and caramel hazelnut
- (v) Strawberry brioche tian served with lemon sorbet, chantilly cream and toasted almonds
- (v) Pear and frangipane tart with a Granny Smith mousse, tuile biscuit and vanilla cream
- (v) Trio of crème brûlée including raspberry, dark chocolate and tonka bean, finished with seasonal berries and all-butter shortbread bites
- (v) Selection of Yorkshire cheeses and homemade chutneys served with fresh walnut bread, celery sticks and grapes

£34.95 per head

Please choose one dish from each course,
plus a vegetarian option



Children's menu

Starters

- (v) Smiling melon face
- (v) Tomato soup with bread roll

Main courses

- Homemade chicken nuggets, chips and baked beans
- Homemade fish goujons with chips and peas
- Sausages with mashed potatoes, onion gravy and peas

Desserts

- (v) Vanilla ice cream
- Chocolate mousse
- (v) vegetarian option

£5 per head

Please choose one dish from each course.

Alternatively, you can choose little person portions from our adult menus at half the normal price.

For children up to the age of 12.





Evening buffet options

Hot sandwiches

Served in a brioche bun or
ciabatta/baguette with
chunky chips

Dry-cured bacon

Cumberland sausage
and fried onions

£8.75 per head

Hot sandwiches (chef carved)

Served in a brioche bun
or ciabatta/baguette with
chunky chips

Slow-roasted pulled pork served
with sage and onion stuffing and
apple sauce

Roast beef with
horseradish and roasted onions

Turkey with stuffing and
cranberry sauce

Leg of lamb with mint sauce

£9.50 per head

Cheese and meat platter

A selection of British cheeses
with continental meats, pork pie
and homemade paté, all served
with chef's chutney, a selection of
breads, celery, grapes, olives and
pickles.

£80.00 per table of eight guests

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Finger buffets

Enjoy a selection of freshly made sandwiches on white and wholemeal bloomer bread and tortilla wraps with assorted meat, fish and vegetarian fillings

with any 5 of the individual items below - **£8.75** per head

with any 6 of the individual items below - **£9.50** per head

with any 7 of the individual items below - **£10.25** per head

Spicy selection

- (v) Cheese and jalapeno dough balls
- (v) Cream cheese-stuffed chilli peppers
- Sweet chilli ribs

Indian selection

- (v) Onion bhajee
- (v) Spinach pakora
- (v) Vegetable samosa

Chinese selection

- (v) Vegetable spring rolls
- Filo-wrapped prawns
- Prawn crackers

American selection

- (v) Sweet potato bites
- (v) Cheese and onion flutes
- (v) Potato wedges

Seafood selection

- Breaded lemon and parsley scallops
- Prawn cocktail blinis
- Calamari squid rings

Pastry selection

- (v) Home-baked cheese and onion roll
- Mini pork pies with pickle
- Home-baked sausage roll

Quiche selection

- Wensleydale and bacon
- (v) Mixed peppers and Cheddar cheese

Ciabatta pizzas

- (v) Brie and Mediterranean vegetable
- (v) Goats' cheese, red onion and olive
- (v) Mixed peppers and mozzarella

Nibbles selection

- Kettle chips and crisps
- (v) Bread sticks and pitta bread fingers
- Vegetable crudities

All served with a selection of dips and sauces.

(v) vegetarian option

Luxury cold buffets

Two course with coffee. Served from our buffet table.

Simply Classic

- Honey and grain
mustard-roasted ham
- Smoked duck breast with
watercress and beetroot
- Smoked salmon and
prawn platter
- (v) Broccoli and Yorkshire
blue cheese tartlets
- (v) Minted pea and red
pepper frittata
- (v) Vine tomato, olive
and pesto salad
- (v) Potato salad with
spring onions and chives
- (v) Mixed green salad
- (v) Buttered new potatoes
- (v) Freshly baked bread

£23.50 per head

Extra Special

- Platter of continental
meats including chorizo,
pastrami, Parma ham
and bresaola
- Teriyaki-marinated
salmon fillets
- (v) Mediterranean
vegetable terrine
- (v) Broccoli and
Stilton tartlets
- (v) Cajun spiced rice salad
- (v) Marinated olives
and gherkins
- (v) Garden leaf salad
- (v) Fresh chilli and
tomato salad
- (v) Hot buttered new
potatoes
- (v) Baked ciabatta

£24.95 per head

Pure Indulgence

- Gravlax smoked salmon
and prawn platter
- Sliced sirloin of beef with
horseradish crème fraîche
- Sliced ham terrine
with piccalilli
- Bacon and blue
cheese tarts
- (v) Spinach and feta
cheese roulade
- (v) Stuffed capsicums
- (v) Spring onion
new potatoes
- (v) Couscous salad
- (v) Watercress and
feta salad
- (v) Chickpea and sweet
potato salad
- (v) Baked French baguettes

£26.25 per head

Desserts

- Traditional cheesecake,
berries, fruit coulis
- Profiteroles, warm
chocolate sauce
- Fresh fruit salad,
vanilla ice cream
- Chocolate torte,
whipped vanilla cream
- Treacle sponge, custard

(v) vegetarian option

For an additional £3.95 per head you may add a starter from our simply classic wedding breakfast menu on page 10 to create a three-course meal.

Our all-inclusive wedding package

- Buck's Fizz reception for guests on arrival
- Three-course wedding breakfast chosen from our simply classic menu, served with coffee and after dinner mints
- Two glasses of wine with your meal
- Sparkling wine for your toast
- White linen table cloths, napkins co-ordinated with your chosen colour scheme
- White chair covers with sash co-ordinated with your chosen colour scheme
- Table plan and menus for each table
- Inclusive room hire for your civil ceremony
- Resident DJ and disco
- Finger buffet (sandwiches, plus five choices from our finger buffet menu)
- Bed and breakfast accommodation for the bride and groom at the Mercure Hull Grange Park Hotel with preferential guest rates also available

£3,200

Price based on 50 daytime guests and 100 guests for your evening party. Additional guests will be charged at £35 daytime/£12.25 evening per person. Sunday and Bank Holiday weddings will incur a surcharge.

A helping hand

Planning a wedding is exciting, but it can also be hard work! There's so much to think about...guest lists, wedding cakes, seating plans, transport, menus, photographers, entertainment – the list can seem endless.

But that's where we come in. We're proud to have helped hundreds of couples tie the knot, so you're in safe hands with us. Your dedicated wedding coordinator will be with you every step of the way and can provide help and advice on all aspects of your big day.

We've also got a fantastic relationship with lots of local suppliers, so if you're struggling to find the perfect flowers or cake we can point you in the right direction.

And when your wedding day finally arrives you'll be able to relax and enjoy every moment, knowing that we've got everything in hand.

Terms and conditions

Confirmation and deposit

If you'd like to make a booking, please contact us and we'll send you some provisional paperwork.

To fully confirm your booking, a signed copy of the issue letter should be returned, along with a non-returnable deposit of £300 for a wedding breakfast and evening reception, or £200 for an evening reception only. Deposits should be received within the stated four week period.

If we do not hear from you after the four week deadline has expired we will assume that your function is no longer taking place and your provisional booking will be released.

On receipt of your deposit and signed letter, you will be sent a receipt and a booking confirmation. After this point, if your guest numbers drop below the number applicable for the rooms booked, then the room hire surcharge will apply.

Six weeks before your wedding we will require an appointment to discuss final details with you.

Two weeks before your wedding we will require final numbers; we will then issue an invoice for the total cost of your wedding which must be paid within 7 days.

One week prior to the wedding, we require absolute final details. The University of Hull regrets that no refunds can be made if the number of guests reduces the week before the event.

All prices in the brochure are inclusive of VAT at the current rate of 20% and are applicable for weddings held Monday to Saturday inclusive. Sunday and Bank Holiday weddings will incur a surcharge.

Insurance

If you wish to arrange your own entertainment, we will need a copy of the DJ, band or artist's Public Liability Insurance and equipment PAT Test Certificate 14 days prior to your wedding.

Catering

Catering can only be provided by the University of Hull and organisers are not permitted to supply their own food (with the exemption of wedding cakes and favours).



Here to help!

We are here to give you the day you have always dreamed of. Visit beyond-events.co.uk, call 01482 465341 or email beyondevents@hull.ac.uk to find out more.

