

# *Congratulations!*



We are honoured that you are considering the White Swan Inn as you start to plan the celebration beginning your journey together. As you start your new life together or rededicate your lives to each other by renewing your vows, these memories will last a lifetime.

From the moment you arrive at the White Swan Inn, every detail will be attended to, so you can enjoy your day with your family and friends. Our unique surroundings provide the perfect backdrop for your occasion.

We pride ourselves on attention to detail, combined with genuine and warm hospitality. Our experienced staff and talented chefs will give you the reception of your dreams. We will seamlessly handle everything in between so that the biggest day of your life will be unforgettable.

*We look forward to welcoming you...*



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**The White Swan Inn**  
9 The Green, Scotter DN21 3UD  
Tel. 01724 763061  
weddings@whiteswanscotter.com  
www.whiteswanscotter.com

# Civil Ceremonies at The White Swan Inn



The White Swan Inn is fully licensed for civil ceremonies. Overlooking the River Eau, we offer the perfect setting for couples wanting something that little bit extra special.

Please contact the Register Office on 01522 782244 to discuss all the legal preliminaries and to make sure a Registrar is available to conduct your ceremony on your chosen date.

## **The Terrace Suite Hire for ceremony**

Monday to Thursday £200.00

Friday & Saturday £350.00

## **Room Hire Fee Includes:-**

Centre piece arrangement  
on the Registrar signing table

A private room for the Registrar





# The Swan Wedding Package

**2021 - 2022 ~ £6500**

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- A dedicated Wedding & Special Occasions Co-ordinator to help you with the planning process
- Traditional red carpet arrival and a personal welcome
- A member of our team to look after you on the day and act as an informal Toast Master
- White table linen, chair covers and sash
- Use of our grounds for your photographs
- Use of our cake base and knife
- Beautiful professionally printed stationery for your reception to include a seating plan and name cards
- Complimentary car parking for your guests
- Complimentary use of a Wedding Breakfast Suite
- Centre piece of your choice on each table
- An arrival drink of sparkling wine
- A glass of house wine served with the wedding breakfast
- A glass of sparkling wine for the toast drink
- Evening entertainment and your choice of evening buffet
- Complimentary accommodation for the Bride & Groom on their wedding night

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The Wedding Breakfast Menu is subject to change. A complimentary taster meal for the bride and groom is included. Please note, this package includes 70 day guests and 100 evening guests. Additional guests will be charged at £80. If the number exceeding the evening reception exceeds 100, then the extra evening dining amount per person will be charged.

# Your Wedding Breakfast

Please choose one option per course to design your perfect celebration menu...

## Starters

### The Soup of Your Day

served with home made bread and flavoured butter (v) (gf)

### Chicken Liver Parfait

served with apple & date chutney, brioche

### Haddock & Dill Fishcakes

with spinach & finished with a parsley cream

### Mushroom Fricassee

in a creamy garlic and parsley sauce on charred sour dough (v) (gf)

### Ham Hock Terrine

with pineapple chutney, radish & watercress salad

### Prawn and Crayfish Cocktail

with bloody Marie sauce and freshly baked bread

### Tomato & Goat's Cheese Tarts

red onion marmalade, black olives

### Chicken Caesar Salad

baby gem leaf, parmesan & Caesar dressing finished with herb croutons (v)

## Sorbets (£1.50 per person additional cost)

Raspberry • Champagne • Mango

## Main Courses

### Braised Shoulder of Lamb

white bean pureé, roasted potato, kale

### Slow Cooked Blade of Beef

pancetta & wild mushroom jus, horseradish mash

### Crispy Belly Pork

Col-cannon potato, burnt apple pureé, creamed cabbage

### Pan Fried Seabass, rosti potato, seasonal greens, fennel cream

### Honey Roasted Gammon

with wholegrain mustard mash & a poached egg

### Roast Chicken, dauphinoise, bean & chorizo cassoulet

### Oven roasted Salmon

with basil pesto, crushed potatoes, buttered spinach & lemon butter sauce watercress salad (supplement £3pp)

### Wild Mushroom Risotto, parmesan, rocket, white truffle oil (v)

### Brown Butter Potato Gnocci, sage, butternut squash, charred corn (v)

## Desserts

### Lemon Posset

seasonal fruit, Italian meringue & shortbread

### Sticky Toffee Pudding

date pureé, butterscotch sauce and vanilla ice cream

### Tasting of Chocolate

dark chocolate brownie, chocolate mousse, chocolate macarons, milk chocolate cheesecake

### Eton mess

seasonal fruit, Chantilly cream, duo of meringue & fresh mint

### Raspberry Bakewell

raspberry three ways

### Strawberry & Cream Meringue Roulade

### Crème Brûlée

with shortbread and berries

### Chocolate Orange Cheesecake

orange gel, mandarin segments

## Cheese Selection

### Cote Hill Blue

### Lincolnshire Poacher

### Smoked Poacher

### Cornish Yarg

### Delice de Bourgogne

### Black Stick Blue

served with grapes, celery, homemade chutney and biscuits

£6.95pp for 3 cheese selection

£8.95pp for 5 cheese selection



## Especially for Children

Children under 10 years can dine from the adult wedding breakfast menu or alternatively you can choose a set meal from the specially created children's wedding menu below:

### Starters

Soup of the Day served with bread & butter

Garlic Bread

Miniature Haddock Fishcakes  
served with homemade tartare sauce

### Main Courses

Lincolnshire Sausage

Penne Pasta with tomato sauce

Chicken Nuggets

Haddock Goujons

Served with chips or new potatoes and a choice  
of garden peas or seasonal vegetables

### Desserts

Chocolate Brownie with Vanilla ice cream

Sticky Toffee Pudding served warm with a toffee sauce

2 Scoops of Ice Cream

Unlimited fruit squash with the meal and a glass of  
sparkling apple juice or lemonade for the toast

# Wedding Buffet Options

Please select 7 items to design your menu

## Buffet

- BBQ chicken wings
- Lincolnshire sausage rolls
- Selection of pizza
- Haddock goujons, tartare sauce
- Cajun wedges or chips
- Lincolnshire Poacher & bacon quiche
- Southern fried chicken
- Pork pie & pickle
- Goats cheese & red onion quiche
- Duck spring rolls

## Cold Sandwiches with a choice of:

- Cheese & spring onion mayonnaise
- Honey roasted ham with wholegrain mustard
- Beef & horseradish
- Coronation chicken
- Smoked salmon & cream cheese
- Prawns with Marie rose sauce
- Egg & cress with mayonnaise
- Tuna mayonnaise with cucumber
- Brie & cranberry

## Hot Sandwiches\* with a choice of:

- Hot pulled pork sandwich  
– floured bap, pulled pork, stuffing, apple sauce
- Hot beef sandwich  
– floured bap, beef, fried onions, horseradish or mustard
- Hot sausage sandwich  
– floured bap, Lincolnshire sausage, ketchup or brown sauce
- Hot bacon sandwich  
– floured bap, smoked bacon, ketchup or brown sauce

*\*All of the above can be made gluten free*

# Evening Carving Buffet Options

Please select 7 items to design your menu

- Roast topside of beef with horseradish sauce
- Honey roast ham with wholegrain mustard
- Whole dressed salmon with lemon wedges and watercress
- Lemon & mint potatoes
- Sundried tomato and basil penne pasta
- Mediterranean vegetable and feta cous cous
- Dressed mixed leaf salad with cherry tomatoes, spring onions & roasted peppers
- Crusty bread and butter
- Coronation chicken
- Beef tomato & mozzarella salad dressed with basil pesto and balsamic reduction
- Mexican rice & bean salad

## Desserts

- Vanilla cheesecake with fresh fruit
- Lemon curd on shortbread rounds with meringue pieces
- Dark chocolate brownie pieces with milk chocolate ganache
- Profiteroles with orange cream topped with milk chocolate
- Fruit scones with butter & jam

# Canapés

Choose four canapés per guest

Minimum order of 12 guests

- Mini fish & chips
- Lincolnshire sausage & red onion marmalade roll
- Mini Yorkshire pudding, roast beef, horseradish cream
- BBQ duck spring rolls, hoisin sauce
- Wild mushroom arrancini
- Goats cheese cheesecake
- Treacle cured salmon blinis, pickled cucumber
- Chicken liver parfait, toasted ciabatta, red onion chutney
- Ham hock, piccaililli, crostini
- Goats cheese parfait, pickled beetroot

# Event Booking Terms & Conditions

for The White Swan Inn



These terms & conditions are in place to protect all parties through a better understanding of contractual & legal obligations of both the client and venue when confirming a booking.

Definitions: The 'Inn' and 'We' means the White Swan Inn for which a contract is agreed. The 'Client' and 'You' means the organising body/ company or organiser responsible for the commissioning of and payment for the event.

## Bookings & Reservations

We understand that liaising with various organisations can be difficult when checking dates of availability, therefore, all provisional bookings will be held for 7 days and then automatically released without notification.

Once these terms and conditions have been signed, and minimum numbers agreed, this will then constitute a legally binding contract. The White Swan Inn needs to be advised in writing of the estimated number of guests and package required at 6 months and 2 months before the function. Three weeks before the event final numbers must be given. This is the minimum number you will be charged for.

Bedrooms which have been reserved and not allocated will be automatically released 8 weeks prior to the event date without notification.

## Bespoke Packages

If numbers attending fall more than 20% below those estimated at the time of booking, the Inn reserves the right to charge a cancellation fee or cancel the entire booking at its discretion.

A minimum of 80% of total guests must be catered for all functions. Any variation in booking, guest numbers and/or arrangements must be confirmed in writing to the White Swan Inn.

## Payment

To confirm your booking, a **non-refundable/non-transferable deposit** of £250 is due with a copy of these terms and conditions completed by you. Full payment of the event is required 4 weeks before the event date. Card details must be given to hold against the event for any additional charges after the event.

50% of the outstanding balance is due on or before 4 months prior to the event date.

Final payment is due on or before 4 weeks prior to the event date. Providing your own disco, band or entertainment will hold a minimum of a £100 charge to cover our administration costs in confirming that necessary authority to perform is in place.

All prices are inclusive of VAT at current rate and are subject to the rate in operation at the time of the function.

A surcharge of 3% will be applied to credit card payments. No fee will apply to payments made by debit card.

## Cancellation

Upon acceptance and confirmation of your booking by the White Swan Inn, a legally binding contract exists. If you are forced to cancel your booking for any reason we reserve the right to retain the deposit paid as per written details in the Payment Section and make a cancellation charge as follows; 50% of the estimated event value in addition to the deposit paid if cancelled between 26 weeks and 78 weeks of the event date.

70% of the estimated event value in addition to the deposit paid if cancelled between 4 weeks and 26 weeks prior to the event date.

100% of the estimated value in addition to the deposit paid if cancelled within 4 weeks of the event date.

The White Swan Inn reserves the right to cancel an event under the following circumstances:

If the booking may, in the opinion of the Inn, prejudice the reputation of the Inn.

If the client is in arrears with any payments to the White Swan Inn.

The White Swan Inn, or any part of it, is closed due to circumstances beyond our control. In this event a refund of any advance deposit will be paid but would have no other liability.

## General Regulations

Guests using the facilities of the White Swan Inn must comply with all regulations concerning licence, fire, health and safety.

Hazardous or dangerous items may not be brought into the Inn without prior permission.

The White Swan Inn reserves the right to approve any externally arranged entertainment, services or activities that you have arranged.

It is the responsibility of the third party to provide all risk assessments and insurance for all activities conducted on site, all must be provided on request. The Inn reserves the right to require the disco/band/entertainment to lower the volume, change the music or stop the performance at any time.

Should guests act in an improper or disorderly way, or refuse to comply with reasonable requests from our staff, the White Swan Inn reserves the right to terminate your event with immediate effect. Should this occur, no monies will be refunded to you.

Guests must not consume food or drink on the premises not supplied by the White Swan Inn.

You are not permitted to use alcohol as gifts or favours within your event on our premises.

The White Swan Inn will be liable to you and your guests for injury or loss or damage where and to the extent we have been negligent. Otherwise there will be no liability whatsoever.

We regret that the Inn cannot store items at the Inn for more than 24 hours after your event. The Inn will not accept liability for any loss or damage that may occur after this time.

You will be held liable for any loss or damage to the White Swan Inn's property and fittings and any items hired by us for your use, or for injury to anyone including the White Swan Inn employees arising as a consequence of this booking.

The Inn will accommodate any special dietary requirements where possible and the right to pass onto you the extra charge for items should this arise. We monitor the presence of nuts in all our products, but cannot guarantee that any items of food are free from traces of nuts.

We regret that we cannot be responsible for the security of your property, though we will do our utmost to look after it.

The White Swan Inn reserves the right to charge for any additional services during the event if you do not adhere to agreed timings.

The White Swan Inn strongly recommends your taking out adequate insurance to cover the cost of cancellation and other liabilities.

The White Swan Inn cannot accept responsibility for anything said to you by a member of staff which deviates from the information given in your chosen package unless you have written confirmation from the General Manager.

Organiser Signature:

Print Name:

Date:

Signed on behalf of the White Swan Inn:

Print Name:

Date: