

Make your own headline...



Make your own headline and celebrate your special day here at the Telegraph Hotel.

Our hot off the press inclusive wedding package has been designed to give you and your guests everything needed to celebrate your big day. However, we understand that you may wish to tailor your day for something a bit different, please talk to your dedicated wedding planner who will be able to quote based upon your needs.

Telegraph wedding package £70.00 per head.

Telegraph children's wedding package £25.00 per head.

(10% discount for Sunday weddings)

Wedding package includes: Red carpet arrival Dedicated wedding planner Arrival drink Three course wedding breakfast with tea and coffee Glass of Prosecco for the toast Half a bottle of wine per guest with the meal Room hire for the wedding breakfast White table linen and napkins Cake stand and cake knife Menu tasting for two Duplex room on the night of your wedding Ceremony room hire from £250* Special accommodation rates for your guests Return stay on first anniversary for bride and groom

CIVIL CEREMONIES



Editors

Our versatile Editors space can accommodate up to 120 guests. The room can be split with a partition wall to enable a smaller intimate ceremony.

Prices from £300.00 for up to 100 guests.

DRINKS RECEPTION

Arrival drink

Canapés

Celebrate your marriage with arrival drinks. Welcome your guests by sipping a cocktail on our rooftop terrace or in the stylish Editors bar reserved exclusively for you and your guests.

Select one from the following:

Cosmopolitan

Elderflower spritz

Classic Mimosa

Glass of Prosecco

Bottle of Peroni

Pimm's No1

Whitley Neill gin and tonic with a twist of lime

We want to ensure your guests celebrate with you with a drink they enjoy, why not have a choice. Pick two from the list – restrictions apply, speak to your wedding planner for details. Canapés are not included in your wedding package but make the perfect accompaniment for your drink's reception. From £9.50 per person, please select five from the menu below:

Chicken liver parfait and red onion marmalade, toasted brioche

Crab, mango and chilli tartlet

Goats cheese mousse, celery cracker, red grape

Smoked salmon, dill cream fraiche, blini

Confit duck and orange gel, brioche toast

Cherry tomato, boccaccini and basil on ciabatta

Pulled beef cottage pie

Wild mushroom and tarragon tartlet

Tempura battered king prawns

WEDDING BREAKFAST

Our talented chefs have created a generous on-trend menu selection for your wedding breakfast. Select a starter, main course, and dessert from the tempting offering. All dietary requirements and allergens catered for.

Children under 12 can be served smaller portions of your selected wedding menu for half price or choose from our dedicated children's menu.





Starters

Potato and leek soup, chive creme fraiche French onion soup, Gruyère croute

Pressing of chicken and tarragon, mustard dressing, ciabatta croutes, rocket, spiced pear chutney Smoked salmon, compressed cucumber, truffle mayo, caviar, pumpernickel crumb Goats cheese parfait, poached celery, red grape, celery crackers, pickled walnuts Crispy pork slice, pickled baby vegetables, piccalilli, celery heart Crayfish and avocado, Bloody Mary salsa, gem lettuce, ciabatta crisps Heirloom tomato, buratta and basil pesto salad Smoked mackerel, pickled vegetables, brown crab ravioli, sauce vierge



Main courses

All main courses are served with a seasonal chef's vegetable bundle

Corn fed chicken breast, confit leg sausage roll, Lyonnaise potato, rich chicken sauce Chicken breast, pancetta, chestnut mushrooms, confit shallot, fondant potato, red wine sauce Beetroot marinated salmon fillet, parmentier potato, creamed spinach, lemon and dill butter Sea bass fillet, braised fennel, chorizo croquette, smoked paprika and red pepper cream Beef cheek cottage pie, clotted creamed potatoes, beef jus Butternut squash and celeriac Mille-feuille, pumpkin seeds Mushroom and spinach pithivier, saffron potatoes, tarragon velouté Charred lamb rump, charred gem, pancetta, broad bean and pea fricassee, baby potato £4.50 supplement



Desserts

Lemon posset, meringue, champagne poached raspberries short bread Treacle tart, clotted cream popcorn Chocolate torte, candied pistachios, white cholate sauce, pistachio ice cream Sticky toffee pudding, butterscotch sauce, clotted cream ice cream Iced strawberry parfait, coconut granola, basil syrup. English berry millefeuille, layer of puff pastry and crème pâtissière, chocolat tuile Creme Brulee, shortbread biscuits Dark chocolate mousse, peanut brittle and orange gel

Cheese course

£35.00 per table up to 10 people

Select three from the list below, all platters are served with biscuits, celery, grapes, and onion chutney.

Coleston Basset Stilton

West Country brie

Mature English cheddar

Warwickshire truckle

Berkswell

Bosworth Ash goats cheese

CHILDREN'S PACKAGE

Arrival Drink

Milkshake and cookies Fruit juices

Drinks with the meal

Orange juice Apple juice Pepsi Max Lemonade Orange or Blackcurrant cordial

Starters

Garlic flat bread Crunchy vegetable dippers with mayonnaise Melon balls Tomato soup

Main courses

Chicken goujons and French fries Fish goujons, peas and French fries Penne pasta in tomato sauce topped with cheese Sausage and mash, gravy garden peas

Desserts

Chocolate brownie and vanilla ice cream Waffle and chocolate sauce Banana split

WINE WITH THE MEAL

The package includes half a bottle of wine per person for you and your guests. We can either pour this over two glasses throughout the meal, please confirm with your wedding planner when you would like it poured or, place a selection on the tables for your guests to enjoy at their own ease throughout the meal.

White

Borsari Inzolia, Terre Sicilane, Italy The Inzolia grape is indigenous to Sicily where it produces a delicious, light herbal and lemon aroma with a warm peachy flavour.

Casa Visita Sauvignon Blanc, Central Valley, Chile Delicious grapefruit and tropical fruit flavours; the finish is crisp and fresh.

Rosé

Whispering Hills White Zinfandel, California, USA Loads of fresh summer-fruit flavours and lively acidity. Mediumbodied to appeal to most palates, California's own Zinfandel

Red

Talevera Tempranillo-Garnacha, Valdepeñas, Castilla–La Mancha, Spain Soft bramble fruit with a smooth finish.

Tekena Merlot, Central Valley, Chile Soft bramble fruit with a smooth finish.

Toast drink

Bottega Poeti Prosecco Brut DOC Veneto, Italy *Apple, white peach and citrus with a fresh, delicate and soft finish.*

Bottega Poeti Rosato Spumante Brut, Veneto, Italy Lively refreshing mousse, good depth, crisp fruit with ripe red apples, peach and light tropical fruit aromas.

Louis Dornier et Fils Brut Champagne A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

Taittinger Brut Réserve, NV The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend (£5.00 per head supplement).

EVENING RECEPTION

The package includes room hire charge for your evening reception, please select a menu of your choice for evening guests.

Six Item finger buffet £19.50 per head

Selection of finger sandwiches Chicken satay skewers Goats cheese and red onion tart Smoked bacon and cheddar quiche Duck spring rolls with plum sauce dip Vegetable spring rolls Spiced falafel bites Pulled pork and tabasco croquettes Tempura battered king prawns with sweet chilli sauce Chimichurri marinated vegetable skewers Beer battered haddock goujons, tartar sauce French fries Spicy potato wedges Cumin spices lamb kofta, harissa mayonnaise Mini beef patty sliders Mini Cajun spiced haloumi sliders

Hot baps £16.50 per head

A delicious choice of three soft floured bap filled with the following fillings, served with mixed salad, potato wedges and coleslaw

Chipotle pulled pork Vegetable and halloumi patty Korean beef and coriander

Cheese board and antipasti £16.00 per head

Four cheese selection Salami, prosciutto and chorizo Freshly baked bread and biscuits Olives, pickles and chutney selection Vegetable crudities and bread sticks

ACCOMMODATION

The wide range of luxurious, generously sized bedrooms at the Telegraph exude the style and fun of the 1950s to ensure your stay is a unique experience. Our bedrooms are impressively spacious – from the large doubles, twins and split-level suites, through to the luxuriously appointed 72m² Lord Iliffe Suite, complete with its own hot tub and terrace. For those less mobile, we also have six Freedom rooms for maximum accessibility.

The package includes the **BEST – JUNIOR SUITE** for the special couple. *Truly one of the best rooms in the house, Compositors, with a spacious lounge area, king size double bed, and a freestanding feature bath in the room, as well as an en suite shower room, air conditioning, in-room safe, mini fridge, coffee machine, tea and coffee making facilities, iron and board, flatscreen TV and WiFi.*



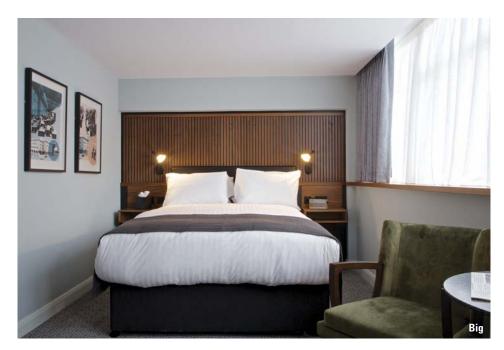




For your friends and family, we reserve ten standard **BIG TWIN OR DOUBLE** rooms at a special rate. *Big comes as standard here at the Telegraph. Our Big rooms are spacious, with either one king-size double bed or two singles. All have en suite shower rooms, air conditioning, in-room safe, mini fridge, coffee machine, tea and coffee making facilities, iron and board, large flatscreen TV and WiFi.*

Prices based on double occupancy.

One night stay, bed and breakfast from £95.00 per room.









BIGGER (FAMILY) ROOMS

If Big comes as standard, then our Bigger rooms offer even more space to enjoy, and are also ideal for families. They come complete with one king-size double bed and a sofa/sofa bed. All have en suite shower rooms, air conditioning inroom safe, mini fridge, coffee machine, tea and coffee making facilities, iron and board, flatscreen TV and WiFi. Upgrade £25 per night per room.

BEST – DUPLEX ROOMS

The beautifully designed duplex rooms have a lounge area on the ground floor with stairs to the bedroom above. Each one boasts a king-size double bed and all have en suite shower rooms, air conditioning, in-room safe, mini fridge, coffee machine, tea and coffee making facilities, iron and board, flatscreen TV and WiFi. Upgrade £50 per night per room.

WINTER GARDEN

Why not book our 11 Winter Garden bedrooms which overlook a private, glazed indoor terrace only accessible from these rooms – it's perfect for family gatherings and special occasions. Speak to your wedding planner for details.



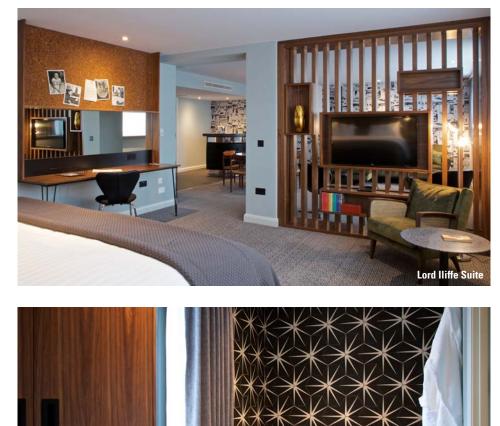






For the special couple only **LORD ILIFFE SUITE** £100 per night.

The beautifully appointed Lord Iliffe Suite is the jewel in the crown. This super-sized suite has a separate lounge area and bedroom with a super king size bed as well as an en suite shower room, air conditioning, in-room safe, mini fridge, coffee machine, tea and coffee making facilities, iron and board, large flatscreen TV and WiFi. To top it all, the suite boasts its own hot tub terrace, with views over Belgrade Plaza and the city beyond.



Bedroom terms and conditions

- If your 10 allocated bedrooms are not booked 28 days prior to the wedding date, they will be released for sale.
- Bedrooms are booked on a flexible basis, Payment unless otherwise stated will be taken on arrival. Cancelation without charge up until 14.00 day prior to arrival.
- On booking a valid credit or debit card will be required to confirm the bedroom booking.
- Book direct only for the special rates, these offers will not be live through our website or online booking agents.
- You can check in from 3pm, and we request you check out by 11am.
- All rooms are non-smoking.

- Parking is available locally through NCP Belgrade.
- Bedrooms on the special rate cannot be booked until a signed contract has been returned.

SMALL PRINT

Deposit and payments

Full deposit amount of £500.00 is required to secure you wedding booking.

The deposit is non-refundable and non-transferable regardless of whether this date is resold by the hotel.

3 months prior to the wedding a 50% payment of the outstanding contracted value is payable to the hotel.

14 days prior to the wedding a 100% payment of the final costs is payable to the hotel.

Final payments will be based upon numbers given in your final appointment at least four weeks prior to the wedding date. If the numbers are lower than the agreed contracted amount, the contracted cost will be required as payment.

Cancellation

Cancellation less than 28 days prior to event 50% of total costs payable to the hotel.

Cancellation less than 21 days prior to event 75% of total costs payable to the hotel.

Cancellation less than 14 days prior to event 100% of total costs payable to the hotel.

The parties agree that the amounts included in this cancellation clause are reasonable estimates for the losses that would be incurred by the hotel and factor in the hotel's ability to mitigate its losses through resale.

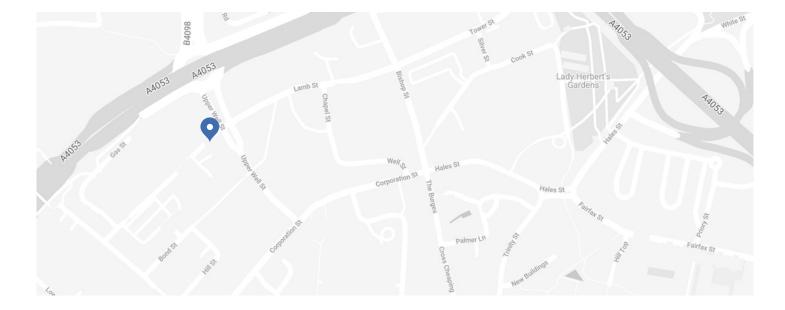
Confirmation

All bookings are held until the hotel receives a signed copy of the contract with terms and conditions from the client. Prices quoted are valid for fourteen days from date of issue. In the event that no contract is returned within fourteen days of date of issue then bookings will be automatically released by the hotel.

Prices

All prices quoted are inclusive of VAT at the current rate. The hotel reserves the right to amend the price upon written notice to the client in order to reflect any changes in costs beyond reasonable control of the hotel (including changes in VAT rates). The client will be requested in writing to confirm acceptance of the revised price.

Telegraph



Terms and conditions

Accessibility https://www.telegraph-hotel.com/accessibility-statement/ T&Cs https://www.telegraph-hotel.com/terms-and-conditions/

Contact information

Address: 157 Corporation Street, Coventry CV1 1GU

Coventry Train Station 0.6 Miles Birmingham International Airport and NEC 10 MILES M6 J3 4 miles · J2 4 miles · J3A 9 miles

Email: sales@telegraph-hotel.com Website https://www.telegraph-hotel.com/ Link to enquiry page https://www.telegraph-hotel.com/weddings/

