

# Planning Your Wedding

## Civil Ceremonies

Our event rooms are licensed for a Civil Ceremony allowing you to move seamlessly from ceremony to reception.

Room	Max guests	Room Hire
Wedding Pavilion	150 guests	£500
The Orangery	150 guests	£500
Washington & Clinton Suites	150 guests	£400
Brasserie	50 guests	£250
Nixon & Kennedy	30 guests	£175

## Receiving Line

You may want to organise a receiving line to welcome your guests formally and to make sure your wedding party is introduced to everyone. Below is a traditional receiving line.

Bride's Mother ~ Bride's Father ~ Bride ~ Groom ~ Groom's Mother ~ Groom's Father

You can also invite your Bridesmaids and Best Man to join the receiving line or for a less formal option you may wish to greet your guests just the two of you.

## Rooms

Our extensive options of event rooms will seat up to 130 guests for a day time reception and up to 200 for an evening reception.

## Top Table Suggestion

Best Man ~ Chief Bridesmaid ~ Groom's Father ~ Bride's Mother ~ Groom ~ Bride ~ Bride's Father  
Groom's Mother ~ Bridesmaid ~ Bridesmaid

## Cutting of Cake

After your meal the Master of Ceremonies will announce the cutting of the cake. Guests are given the opportunity to take photographs. The bottom tier of the cake is traditionally taken away and cut to serve with coffee.

## Order of speeches

Our own Master of Ceremonies will be on hand on the day to assist everyone who has to make a speech and to ensure that their responsibilities run smoothly from beginning to end. Below is a recommended order of speeches that you might like to follow:

After coffee and cake have been served the Bride's Father will then propose a toast to the Health and Happiness of the Bride and Groom.

The Groom responds by thanking both sets of parents if they have contributed towards the wedding. He also proposes a toast to the Bridesmaids.

The Best Man responds on behalf of the Bridesmaids, generally making a light hearted speech and reading selected cards. He finishes with a final toast to the Bride and Groom.

For a more informal wedding you may decide to have your speeches before your meal and end with cutting of the cake.



# Wedding Packages

Available in our Washington and Clinton Suites

## Rushmore Wedding Package

2017: £3520 | 2018: £3696

This package is for 40 guests for your Wedding Breakfast & 80 guests for your Evening Party. Available on Friday's and Sunday's throughout the year, and every other day throughout the months of January, February, March, October and November

## Liberty Wedding Package

2017: £4996 | 2018: £5250

For a Saturday Wedding of 60 guests for the Wedding Breakfast & 120 guests for the Evening Party

## Winter Wedding Package

2017: £2545 | 2018: £2675

This offer is for 30 guests for the Wedding Breakfast & 60 guests for the Evening Party

## New Years Eve Wedding Package

2017: £5300 | 2018: £5600

This package is for 60 guests for the Wedding Breakfast & 120 guests for the Evening Party

Additional Guests over the package number above

per person are:	2017	2018
Day Guests	£50	£53
Evening Guests	£13	£14

2019 prices available on request.

When booking our inclusive packages the following items are included:

- Complimentary menu tasting for the Bride & Groom
- Complimentary 3 month leisure membership for the Bride & Groom
- Red carpet arrival
- Welcome drink for Bride & Groom
- Master of Ceremonies
- Use of cake stand and knife
- Personalised table menus
- Typed and displayed table plan
- White linen table cloths and napkins
- A Bottle of Sol or Glass of Bucks Fizz for your drinks reception
- A glass of house wine with the wedding breakfast and a glass of sparkling wine for the toasts
- Three course Wedding Breakfast
- Chair Covers & Sashes for your Wedding Breakfast
- Top Table Flower arrangement
- Centre pieces for additional tables (day)
- Disco
- Evening buffet of Pulled Pork Baps with Potato Wedges and Dips
- Complimentary standard double bedroom for the Bride & Groom
- Personal Wedding Coordinator
- Complimentary dinner for the Bride & Groom's first anniversary



# THE ORANGERY

## Orangery Wedding Packages

2017: £4982 | 2018: £5232

This package is available for 50 guests for your Wedding Breakfast & 100 guests for your Evening Party. Available Monday to Friday throughout the year and Saturdays from January to March and October to November.

2017: £6635 | 2018: £6970

This package is available for 70 guests for your Wedding Breakfast & 120 guests for your Evening Party. Available Saturdays from April through until September

To book the venue exclusively for your wedding, or for your Magical Christmas Wedding in December please enquire with the Wedding Co-ordinator for prices and availability.

Additional Guests over the package number above

per person are:	2017	2018
Day Guests	£63	£66
Evening Guests	£16	£17

When booking our Orangery Package the following items are included:

Complimentary menu tasting for Bride & Groom  
Complimentary 3 month leisure membership for Bride & Groom  
Red carpet arrival  
Civil ceremony room hire

Outdoor Wedding Pavillion Hire, subject to availability

Welcome drink for Bride & Groom

Master of Ceremonies

Use of cake stand and knife

Personalised table menus

Typed and displayed table plan

White linen table cloths and napkins

A glass of Pimms or bottle of Sol for your drinks reception

A glass of Berri Estates Unoaked Chardonnay or Berri Estates Shiraz with the wedding breakfast and a glass of Prosecco for the toasts

Three course Wedding Breakfast

Chair covers & Sashes for your wedding breakfast

Top Table flower arrangement

Centre Pieces for additional tables (Day) with crystals

Disco

Evening pizza buffet from the wood burning pizza oven

Complimentary Executive Bedroom for the Bride & Groom, with *linger for longer* on Saturday Weddings

Personalised Wedding Coordinator

Complimentary dinner for the Bride & Groom's first anniversary

Exclusive use of Abraham's Bar

# Wedding Breakfast Menu (Inclusive Packages)

When selecting your menu we ask you to choose one starter, main course and dessert for your party, multi choice menus are not available.

## Starters

Cream of Farmhouse Vegetable Soup (v)

Served with freshly baked petit pain

Or

Chilled Honeysweet Melon (v)

With an array of seasonal fruits, drizzled with fresh fruit coulis

Or

Our Homemade Rustic Chicken Liver and Duck Pate

Scented with oranges, herbs and ruby port, served with crisp toasts and our homemade fruit chutney

## Mains

Roast Breast of Turkey

Served with sage and onion, chipolata sausage and rich roast gravy

Or

Roast Breast of Chicken

Wrapped in pancetta, served on Spring onion mash with a light fino sherry gravy

Or

Traditional Roast British Beef

Served with Yorkshire pudding, in a Rich Red Wine Gravy

All main courses are served with a vegetable and pomme fondant

## Desserts

Strawberry and Cream Cheesecake

Served on a swirl of strawberry coulis with Crème Chantilly, fresh strawberry and chocolate cigarello

Or

Glazed Fresh Fruit Tartlet

Seasonal fruits, vanilla cream filling in a crisp butter pastry tartlet, miroir glaze, fruit coulis drizzle

Or

Rich Chocolate Truffle Torte

Liqueur infused rich and dark chocolate truffle, crisp base, fresh raspberries, duet of chocolate sauces

## Arrival Drinks

Bottle of Sol or a glass of Bucks Fizz

Glass of house wine with meal and a glass of sparkling wine for the toast

## Evening Food

Slow Cooked Hickory Smoked Pulled Pork Rolls

Memphis dry rub pork shoulder, slow and gently roasted over hickory smoke for 18 hours till meltingly tender, pulled and stacked into a soft flour roll with chipotle barbecue sauce.

Selection of relishes and seasoned wedges.

Winter Wedding Package -

Up-grade to 7 item Buffet (60 guests)

2017: £315 | 2018: £330

Rushmore Wedding Package -

Up-grade to 7 item Buffet (80 guests)

2017: £414 | 2018: £435

Liberty & New Year's Eve Wedding Package -

Up-grade to 7 item Buffet (120 guests)

2017: £630 | 2018: £662

# Wedding Menus

When selecting your menu we ask you to choose one starter, main course and dessert for your party, multi choice menus are not available. Our Chef will be more than happy to discuss bespoke menus with you.

## Starters

Chilled sweet melon and seasonal fruits (v)	£5.75
Our homemade chicken liver, duck and orange pate with chutney & toasts	£5.95
Cajun spiced chicken breast on Caesar salad	£6.50
Heritage tomato, basil and mozzarella salad (v)	£6.75
Smoked salmon carpaccio	£7.25
Prawn and smoked salmon marie rose	£7.25
Warm roasted onion & gruyere cheese tart, honey cup mustard dresses leaves	£7.25
Homemade soups served with crusty petit pain	£5.50
Our popular choices below	
Cream of farmhouse vegetable soup (v)	
Tuscan Minestrone (v)	
Cream of leek and potato (v)	
A veloute of chicken and sweetcorn	
Cream of tomato and roasted red pepper soup with fresh basil (v)	
(Our Chef will be happy to prepare any different soup at the bride & groom's request)	

## Intermediates

Sorbet course	£5.25
Choice of citrus, sloe gin or blackcurrant & kirsch	
Soup (As second course), choice as above	£3.95

## Mains

Roast Breast of Turkey	£17.95
Chipolata sausage, sage & onion ball, rich roast gravy, pommes fondant and fresh vegetable medley	
Breast of Chicken Royal Huntsman	£17.95
Tomato rich white wine and mushroom sauce scented with tarragon, pommes fondant and fresh vegetable medley	
Roast Breast of Chicken Anglaise	£17.95
Breast of chicken wrapped in bacon served with sage and onion stuffing, rich roast gravy, rosemary roast potatoes and vegetable medley	
Fresh Salmon Fillet, Poached Egg and Asparagus	£19.75
Steamed Salmon, freshly poached egg and asparagus, glazed with a warm butter hollandaise, served minted new potatoes	
Fresh Seabass Fillet	£19.75
Rolled around roasted Mediterranean vegetables, served with a fresh tomato and basil sauce and pommes fondant	
Seared Medallions of Pork Loin	£19.75
With a cider and apple cream sauce, sautéed apple, pommes fondant and fresh vegetable medley	

Rump of Weardale Lamb	£21.95
Carved over roasted Mediterranean vegetables, with a marsalla jus, vegetable Gratin and dauphinoise potatoes	

Roast Sirloin of Beef	£21.95
Served with Yorkshire pudding and rich roast gravy, pommes fondant and fresh vegetable medley	

## Vegetarian Mains

Roasted Mediterranean Vegetable Torte	£16.95
Served on fresh tomato and basil sauce	
Caramelised Onion and Mature Cheddar Cheese Tart	£16.95
Served on fresh tomato and basil sauce	
Spinach, Mushroom and Pepper Parcel	£16.95
Served on a tomato and herb infusion	
Root Vegetable, Cranberry and Goats Cheese Nut Roast	£17.95
Served on a thyme scented vegetarian gravy	
All vegetarian main courses are served with a vegetable medley and pommes fondant	

## Desserts

Strawberry and Cream Cheesecake	£5.75
Lemon Tart	£5.75
Tiramisu Torte	£5.75
Decadent Chocolate Fudge Cake	£5.75
Baileys Cheesecake	£5.75
Toffee Pecan Cheesecake	£5.75
Chocolate Truffle Torte	£5.95
Mango Charlotte Torte	£5.95
Our Patisseries Fresh Seasonal Glazed Fruit Tart	£6.50
A Warm Apple Crumble Tart, with creamy dairy custard	£6.50
Chef's Ultimate Sticky Toffee Pudding	£6.75
A Trio of Mini Desserts	£6.95
(Mini lemon cheesecake, mini chocolate truffle, mini strawberry shortbread)	
A Selection of Farmhouse Cheeses, Biscuits & Homemade Chutney	£60.00
Served to the centre of each tables (serves 10)	
Freshly brewed Coffee served with Chocolate Mints	£2.50
Freshly brewed Coffee served with Petit Fours	£4.25

## Children's Menu Options £11.00 per child

Melon and Fruit Cup	
Garlic Bread Slices	
Homemade Chicken Dippers and Chips	
Sizzling Sausages, Chips & Beans	
Dairy Ice Cream	
Chocolate Fudge Cake	
(If you would prefer, the children can have a half portion of the adult meal. This will be charged at half the price of your chosen Wedding Breakfast. All children to have one set menu)	

# Evening Wedding Menus

We ask you to choose a set menu for all guests  
(All guests must be catered for)

## BUFFET SELECTOR MENU

Assorted freshly cut sandwiches  
(including vegetarian option)

Pizza bruschetta (v)

Herb roast potatoes (v)

Vegetable samosas (v)

Quiche

Garlic bread (v)

Tortillas and salsa (v)

Wings of fire

Potato wedges and dips (v)

Chicken goujons

Mini vegetable spring rolls with sweet chilli dipping  
sauce (v)

Mini Cornish pasties and pickle

Scampi tartare

Coleslaw & potato salad (v)

Choose any 5 items      2017: £12.50 | 2018: £13.50

Choose any 7 items      2017: £14.50 | 2018: £15.50

Choose any 6 items from above & one from below  
2017: £17.60 | 2018: £18.50

Mild chicken curry with rice

Chilli with rice

Why not supplement your Evening Buffet or  
Sandwich buffet with one of the following:

Mixed salads

Caesars salad

Greek salad

Pasta salad

2017: £3.90 | 2018: £4.00 per person

We are conscious of all customers with allergies,  
please speak to your wedding coordinator to discuss  
dining requirements of any of your guests to discuss  
alternatives or amendments to each dish. All special  
dietary requirements must be ordered in advance  
and may not be able to be catered for on the day.

Slow Cooked Hickory Smoked Pulled Pork Rolls  
Memphis dry rub pork shoulder, slow and gentle roasted  
over hickory smoke for 18 hours till meltingly tender, pulled  
and stacked into a soft flour roll with chipotle barbecue  
sauce. Selection of relishes.

Hot Beef Baguettes

Hot sliced beef in rich gravy served with freshly baked  
baguettes, for guests to fill with sautéed onions, creamed  
horseradish and mustards to taste

Hot Pork Baguettes

Hot sliced pork in rich gravy served with freshly baked  
baguettes, for guests to fill with sautéed onions, apple  
sauce, stuffing and mustards to taste

Hot Sausage Baguettes

Hot sausages in rich gravy served with freshly baked  
baguettes, for guests to fill with sautéed onions, pickles  
and mustards to taste

Quorn Sausage Baguettes (V)

Hot vegetarian sausages in rich gravy served with freshly  
baked baguettes, for guests to fill with  
sautéed onions, pickles and mustards to taste

When added to buffet selector Menu

2017: £8.70 | 2018: £9.20 per person

Also available in place of Selector menu with a  
choice of Potato wedges or chips

2017: £12.30 | 2018: £13.00 per person

## Add a dessert to your evening buffet

Chocolate profiteroles

Mini sweet petit fours

Mini sugared doughnuts

Mini mixed muffins

2017: £5.70 | 2018: £6.00 per item, per person

Chocolate fudge cake

Black Forest gateau

Coffee & mandarin gateau

Fruit topped cheesecakes

2017: £30.90 | 2018: £33.00

per gateau serves 16 guests

## Wedding Drink Options

Create your own package from the list below.

Bottle of Sol, Moretti or Heineken £3.95

### By the Glass:

Bucks Fizz or Alcoholic Fruit Punch £4.75

House Wine (175 ml) £4.95

Mulled Wine (175ml) £4.75

Sparkling Wine (125 ml) £4.95

Pimms No.1 £4.95

Winter Fruit Cup £4.95

Cocktails - £6.75

Cosmopolitan / Tequila Sunrise / Mojito (One choice)

Belini or Kir Royale (125ml) £5.75

### By the Bottle:

House Wine; Red, White or Rose £18.25

Sparkling Wine £21.00

Prosecco £23.50

Piper-Heidsieck Brut Champagne £49.00

(A full wine list is also available upon request)

### By the Jug:

Squash £3.75

Fresh Orange £5.25

Fruit Punch £6.50

Children's Drink Package £4.50 per child

Fruity Cocktail on Arrival,

Fresh Orange & Lemonade with the meal,

Lemonade for the toast.

## Wedding Canapés

Any 3 Canapés £6.00 per person

Any 4 Canapés £7.00 per person

Any 6 Canapés £9.50 per person

Assorted Savoury Pastry Selection, including vegetarian options

Mini Yorkshire Puddings with Sausage and Onions, Beef and Horseradish

Mini Pie Selection - shepherd pie, steak and ale pie, chicken and tarragon pie

Smoked Salmon and Dill Terrine on Rye Bread

Mini Quiche Platter

Mini Aberdeen Angus Cheeseburger

Mini Italian Bruschetta Selection

### Alternative Canapés

Strawberries and Cream £4.00 per person

(June, July & August only - ask for price when out of season)

Eton Mess £5.00 per person

(June, July & August only- ask for price when out of season)

French Macarons £5.50 per person

The above costs are a special discounted rate for wedding parties having a full 3 course meal, and evening buffet at the George Washington Hotel. If you are not having a full day with us please add £4.50 per person onto the canapé/ alternative canapé costs.



## Wedding Extras

We are very proud of our Weddings here at the George Washington. Details of inclusions for our wedding packages are detailed in the wedding package pages whilst optional extras are detailed below:

We can also help you to arrange the following items for you for an additional charge for 2017:

Chair covers with organza sash	£4.20 per chair cover
Prices for double sashes and hessian available on request.	
Table Centres	From £20.00 per table
Table Mirrors	£4.00 per mirror
Table Mirrors and Candles	Price on request
DJ	£230.00
Helium Balloons	From £6.50 per cluster of 3
Starlight Backdrop & Top Table Skirt	£210.00

And many more just ask your coordinator for details...



## Golf at the George Washington

When booking your wedding at the George Washington and experience our fantastic 18 hole championship golf course at discounted rates.

- Play with friends the day before your big day
- Arrange as part of your Stag party
- Or just relax

### Wedding Golf Package

Bacon Roll served on arrival

18 Holes Golf

Longest Drive

Nearest the Pin

Presentation

£32 per person minimum of 8

Groom free of charge

Contact our Golf department on 0191 417 8346 for more information.

## Carter & Fitch Smokehouse, Pizzeria & Bar

In the lead up to your big day, or the night before with your bridesmaids and family, why not join us in Carter & Fitch for mouth watering pizzas, 18 hour smoked ribs, and fantastic cocktails to get you in the party mood! We can cater for any size of party, small or large! Ask our wedding co-ordinators for more information on our pre wedding dining experiences!

## Bedrooms

Should you require accommodation for your guests on your wedding night and additional nights, we can reserve up to 10 bedrooms of your desired size, provisionally on request. These bedrooms must be paid for at the time of booking at least 3 months prior to your wedding date. The rates below apply:

Double (2 persons)      2017: £85 | 2018: £88

Family of three (2 adults, 1 child under 12)

2017: £95 | 2018: £98

Family of four (2 adults, 2 children under 12)

2017: £105 | 2018: £108

These prices are inclusive of VAT and breakfast.



## Wedding Terms and Conditions

In order to avoid any misunderstandings in respect of your booking, the following are the Terms of business for Wedding related functions. In these terms of business, the expression 'Hotel' means The George Washington Golf and Country Club, 'Client' means the person, firm or company booking or staying at the Hotel and 'Event' means the wedding or function and activities and events relating to that wedding or function.

### 1. Booking Confirmation

Any booking is provisional until the Hotel receives a deposit and a signed copy of these terms from the Client or written confirmation of booking, receipt of which will be deemed to be the Client's acceptance of these Terms.

### 2. Prices

All rates include VAT at the current rate.

All prices are subject to change without prior notification.

### 3. Availability

3.1 All rooms, facilities, and rates offered by the Hotel are subject to availability at the time of booking and the discretion of the Hotel manager.

### 4. Numbers

Provisional minimum numbers will be required from the Client at the time of booking and the Hotel's minimum charge for the facilities booked will be based on those numbers.

At least 14 days prior to arrival, the Client will provide the Hotel with final guest numbers. The final charge to the Client will be calculated using this number or the actual number attending; whichever is the greater, provided that the minimum charge is exceeded.

If any reduction is made by the Client to the final numbers less than 14 days prior to arrival, the Hotel may charge the Client 50% of the per head charge for each guest not attending. If less than seven days' notice is given, each non-attending guest will be charged to the Client at the full price per head. In the event of a reduction in the numbers booked, the Hotel reserves the right at any time up to 14 days prior to arrival to reallocate the booking to suitable alternative facilities or accommodation within the Hotel.

### 5. Deposits

5.1 Deposits are payable as follows:

On booking A non-refundable deposit, of £500.00 12 weeks before the Event A further 40%. Of the balance 28 days before the Event the balance outstanding.

Failure to pay a deposit within 14 days of holding your requested date entitles the Hotel to treat the booking as cancelled.

If the Client cancels, any deposit will be set against cancellation charges.

### 6. Payment

Settlement of the invoice in full, less any advance payments, must be made prior to departure from the hotel.

Payment is by cash, cheque, and most major credit cards.

At least 3 working days are required to process credit and debit card payments and 5 working days to process cheque payments.

All sums payable are due for payment on presentation of invoice. In the event of any query relating to the invoice, the Client must notify the Hotel within 14 days of the invoice date and the Client's obligation to pay all outstanding balances immediately will not be affected.

### 7. Cancellations and Postponement

Cancellation or postponements by the Client must be made in writing and will result in the following charges:-

6-12 Months 50% of expected costs

1 - 6 Months 80% of expected costs

0 - 1 Month 100% of expected costs

If the Hotel can re-let the allocated rooms, then a reduction of the cancellation charge may be made.

The Client also agrees to reimburse the Hotel for any costs incurred by it arising from the consequential cancellation of the Hotel's arrangements with third parties.

Clients will be subject to the above cancellation charges if bedrooms reserved by the booking are not taken up, cancelled, or vacated early.

The Hotel strongly recommends clients to take out cancellation insurance.

### 8. Changes and Cancellation by the Hotel

The Hotel may, without prior notice, change the Client's assigned room(s) for one(s) of equal suitability without affecting any minimum or other charge.

The Hotel may cancel the booking at any time and without liability to the Client if:

The Client is more than 28 days in arrears with payment to the Hotel.

The Client is unable to pay its debts as they fall due;

Any part of the Hotel is closed or unable to operate for any reason beyond the Hotel's control.

If the Hotel cancels the booking for a reason other than as set out in clause 8.2, then it will use its reasonable endeavours to provide alternative facilities at another hotel.

### 9. Arrival and Departure

Bedrooms are usually available from 2pm on the day of arrival and are to be vacated by 11 am on the day of departure.

### 10. Etiquette and Controls

The Hotel reserves the right to judge acceptable levels of noise or behaviour of the Client, guests or representatives and the Client must take all steps necessary for corrective action as requested by the Hotel. In the event of failure to comply with management requests, the Hotel may terminate or stop any event without being liable for any refund or compensation.

The Hotel and the events it hosts are subject to statutory controls, including those relating to fire, licensing, entertainment, health, hygiene and safety. Clients and their guests and representatives must strictly observe these.

Prior consent of the Hotel must be received for any entertainment or services contracted by the Client or for any display to be fixed. All displays must comply with statutory codes and regulations.

The Client will ensure that any outside contractor reports to the Hotel's duty manager to sign a contractor's indemnity form. The Hotel may in its absolute discretion refuse access to any contractor.

### 11. External Purchases

No wines, spirits, beers, or food may be brought into the Hotel or its grounds by the Client, guests, or representatives for consumption or sale on the premises without the express written consent of the Hotel and for which a charge Corkage charge will be made by the Hotel.

### 12. Liabilities

Other than for death or personal injury caused by the negligence of the Hotel, the Hotel's liability to the Client is limited to the price of the booking plus expenses directly and necessarily incurred by the Client to comply with the booking.

Unless the Hotel is liable under clause 12.1, the Client indemnifies the Hotel from and against any and all liability and any claims, costs, demands, proceedings and damages resulting or arising from the booked meeting or event, the Client, its guests and any outside contractor.

The Hotel will not be liable for failure to perform to the extent that the failure is caused by any factor beyond its reasonable control.

The Hotel does not accept responsibility whatsoever for damage to, or theft from, vehicles parked on the hotel premises.

The Client is responsible for any damage caused to the allocated rooms, furnishings, utensils and equipment in them by any act, default or neglect of the Client, its guests or sub-contractors and shall pay to the Hotel on demand the amount required to make good or remedy any such damage.

### 13. General

The Hotel's name, telephone and facsimile numbers, logo, website address and the name Ailantus Hotels and derivatives must not be used in any advertising or publicity without the express prior written consent of the Hotel's General Manager.

The booking is not assignable by the Client without the prior written consent of the Hotel.

The information provided by the Client may be processed by Ailantus Hotels for the purposes it has notified to the Data Protection Registrar. By confirming the booking, the Client consents to this processing of the information.

Any comment or complaint should be made at the Hotel at the time of the event so that the matter can be resolved immediately. Alternatively, write within 28 days to the Hotel's General Manager.

These terms are deemed to incorporate the Hotel's general terms of business, copies of which are available on request or which can be read on the Hotel's website.

These terms will be construed in accordance with English law and the Hotel and Client submit to the non-exclusive jurisdiction of the English courts unless the Hotel is in Scotland, in which case Scottish law will apply and the Scottish courts will have non-exclusive.