

The George Washington Golf and Country Club offers a unique wedding experience. Our 280-acre woodland setting and numerous function rooms allow us to cater for weddings large and small - from intimate ceremonies to marquees.

Couples booking a reception and evening function receive a complimentary standard double room on the day of the wedding. To finish the day in style - upgrade to one of our luxurious executive rooms and enjoy a spacious, modern room complete with 4-poster bed and jacuzzi.

Guests also benefit from special accommodation rates in the hotel; enquire with the Wedding Coordinator for further details on current rates.

Civil Ceremonies

At the George Washington, each of our function rooms is fully licensed for civil ceremonies, allowing you to move seamlessly from ceremony to reception.

Room	Max guests	Room Hire
Washington/Clinton suites	150 guests	£300
Nixon/Kennedy suites	40 guests	£175

Wedding Menus

Menu 1

Cream of Country Vegetable Soup (V)

Served with freshly baked petit pain



Roast Breast of Bronze Turkey

With spiced cranberry confit, herb stuffing, chipolata and a rich gravy accompanied by a medley of fresh vegetables and pomme fondant



Strawberry & Champagne Charlotte

Fine Sponge surrounding a light strawberry bavarois, topped with champagne and vanilla mousse and glazed fresh strawberry

£24.50 per person

Wedding Menus

Menu 2

Minestra Di Farro (V)

The classic Tuscan tomato and vegetable broth, rich with herbs, pulses and pasta, served with freshly baked petit pain



Supreme of Chicken Anglaise

Bacon wrapped chicken breast resting on sage and onion mash doused in rich pan gravy accompanied by a medley of fresh vegetables and pomme fondant



Decadent Chocolate Fudge Cake

Served with sloppy cream, on a duet of chocolate sauces



Tea or Freshly Brewed Coffee and Mint Chocolates

£29.95 per person

Wedding Menus

Menu 3

Domino of Home Smoked Salmon

Fresh Salmon fillet home smoked over oak chips, served chilled on Continental leaf salad with pink grapefruit fillets and cucumber pearls, drizzled with a grain mustard and walnut oil dressing



Breast of Chicken Royal Huntsman

Baked chicken breast with a rich tomato, mushroom and white wine sauce enriched with tarragon vinegar and accompanied by a medley of seasonal vegetables and pomme fondant



Strawberry & Champagne Charlotte

Fine Sponge surrounding a light strawberry bavarois, topped with champagne and vanilla mousse and glazed fresh strawberry



Tea or Freshly Brewed Coffee and Mint Chocolates

£34.95 per person

Wedding Menus

Menu 4

Crown of Galia Melon and Prawns

A crown of sweet Galia melon brimming with plump Atlantic prawns and melon pearls drizzled with Marie Rose dressing, finished with a tartare of oak smoked salmon



Roast Sirloin of Scottish Beef

Freshly roasted and carved, served with Yorkshire pudding, creamed horseradish and a rich claret gravy, presented with a bundle of fine French beans, thyme glazed carrot barrels, floret medley and pomme fondant



Dark Chocolate Truffle with a Compote of Raspberries in Scottish Liqueur

A rich dark Belgian chocolate truffle, dusted with cocoa, served with a compote of raspberries steeped in Drambuie, vanilla cream and almond tuille biscuit



Tea or Freshly Brewed Coffee and Mint Chocolates

£38.95 per person

Meal Options

Vegetarian Options

Please select one vegetarian option to be made available for your guests as requested:

Roasted Mediterranean Vegetable Torte on a Fresh Tomato and Basil Sauce

Roast Onion and Mature Cheddar Tart

Spinach, Mushroom and Pepper Parcel on a Tomato and Herb Infusion

Little Cherubs

Tomato Soup

Served with freshly baked petit pain



Homemade Chicken Nuggets and Chips

Served with an array of sauces; HP, Ketchup or mayonnaise



Dairy Ice Cream

In a trio of flavours

£9.75 per child

Drinks Packages

Bronze

A Bottle of Corona or a glass of house wine on Arrival
A glass of red or white house wine with the Meal
A glass of sparkling wine for the Toast

£11.50 per person

Silver

Pimms & lemonade or a glass of house wine on Arrival
A glass of red or white house wine with the Meal
A glass of sparkling wine for the Toast

£12.50 per person

Gold

A glass of Bucks fizz on Arrival
A glass of red or white house wine with the Meal
A glass of sparkling wine for the Toast

£12.95 per person

Diamond

A summer cocktail made from your favourite spirit on Arrival
A glass of red, white or rose wine with the Meal
A glass of Champagne for the Toast

£14.95

Platinum

A glass of Kir Royale champagne cocktail on Arrival
A glass of red, white or rose wine with the Meal
A glass of champagne for the Toast

£17.95

Additional Extras

Jugs of alcoholic punch £12.75 per jug
Jugs of squash £4.25 per jug
Jugs of fresh orange juice £6.50 per jug
Jugs of fruit punch £7.15 per jug

Corkage fees apply to guests providing their own drinks. £9.50 Wine and £12.95 Champagne.

If you would like to make your own bespoke drinks package, contact your Wedding Coordinator for further details and prices.

Wedding Buffets

Something Old

Our take in the traditional finger buffet;-

Choose any 5 items for £10.25

Choose any 8 items for £12.25

Choose any 12 items for £17.25

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

Something New

If your after something a little different;-

Your choice of;

(NB – select 1 choice only for the whole of your party

A creamy mild chicken breast curry, served with steamed basmati rice, mini naan bread and potato wedges

or

Rich ground beef chilli con carne, served with steamed basmati rice, garlic bread and potato wedges

or

Crispy shanghai pork in a piquant Szechwan glaze, served with steamed basmati rice, garlic bread and potato wedges

or

Paella Catalan (seafood, chicken, vegetables, chorizo with calaspara rice, cooked with tomatoes and seafood fumet, garlic bread and potato wedges

£9.95 per person

Something Borrowed

Supplement any 5 Item, 8 Item or 12 Item finger buffet with;-

Chicken Curry and Rice
Chilli con carne and Rice
Crispy Shanghai Pork and Rice
Paella Catalan

£6.95 per person

Mixed Salad
Coleslaw Salad
Potato Salad
Caesars Salad
Greek Salad

£3.50 per person

Something Blue

Add something naughty but nice to any of our buffets;-

Chocolate Fudge Cake
Blackforest Gateau
Chocolate Profiteroles
Fruit Topped Cheesecakes
Mini sweet petit fours
Mini sugared doughnuts
Mini mixed muffins

£4.95 per person

Something Different

Offered only as an addition to our buffet selection, not available as an individual item

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

£7.25 per person

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

£7.25 per person

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

£6.50 per person

Decorations

Helium Balloons	£0.85 each
Coloured Napkins	£2.00 per 10
Table Confetti	£1.50 per bag
Floral Centre Pieces (colour and flowers of choice)	From £15.00
Top Table Floral Arrangement (colour and flowers of choice)	£30.00
Mirror Centre Piece (daytime function only)	£4.00
Chair Covers (includes sash or rope tie)	£6.00
Slip Cloths	£6.00
Table Runners	£6.00
Candelabra with Candles	From £13.00
Charger Plates	£1.00 each
Dusted Plates	£2.00 each
Resident DJ	£165.00
Resident DJ plus Karaoke	£200.00
Balloon and Flower Displays	POA
Menu scrolls tied with ribbon of choice	
Up to 20	£22.50
21- 40	£40.00
41+	£50.00

*Please note that alcoholic favours are not permitted

Bridal Beauty Package

montana

Look radiant on your wedding day...

Comfort Zone Express Facial tailored to your individual skin type

Make-up on the day and a trial for only £60.00

Hair pin-ups and styling available from £30.00

Contact Montana to book your appointment on 0191 202 2411

Day packages

Mini Pamper	60mins	£49.00
Comfort Zone Express Facial		
Back, Neck and Shoulder Massage		
Shape and Polish		
Unwind	2hrs 25mins	£70.00
Comfort Zone Facial		
Montana Back Massage		
Jessica Manicure		
Pure Relaxation	3hrs 10mins	£95.00
Comfort Zone Facial		
Montana Hot Stones Signature		
Body Treatment		
Jessica Pedicure		

Reasons to choose the George Washington for your wedding

- ⌘ Beautiful grounds surrounding the hotel for the perfect wedding photographs
- ⌘ 103 beautifully refurbished bedrooms
- ⌘ Wide range of golf, leisure and beauty facilities
- ⌘ Large, stylish function rooms
- ⌘ Newly refurbished restaurant and brasserie for the smartest wedding reception
- ⌘ Excellent value for money with a wedding package to suit every couple
- ⌘ Room decorations available to match any theme
- ⌘ Extensive range of wedding contacts to assist you
- ⌘ Ample outdoor space for marquees and barbeques
- ⌘ Free onsite parking

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
 - 1.1 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
 - 2.1 All rates include VAT at the current rate.
 - 2.2 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
 - 4.1 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.
 - 4.2 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.
 - 4.3 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.
 - 4.4 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.
 - 5.2 Failure to pay a deposit within 14 days of holding your requested date entitles the Hotel to treat the booking as cancelled.
 - 5.3 If the Client cancels, any deposit will be set against cancellation charges.
6. Payment
 - 6.1 Settlement of the invoice in full, less any advance payments, must be made prior to departure from the hotel.
 - 6.2 Payment is by cash, cheque, and most major credit cards.
 - 6.3 At least 3 working days are required to process credit and debit card payments and 5 working days to process cheque payments.
 - 6.4 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
 - 7.1 Cancellation or postponements by the Client must be made in writing and will result in the following charges:-

6-12 Months	50% of expected Food and Beverage costs
1 - 6 Months	80% of expected Food and Beverage costs
0 - 1 Month	100% of expected Food and Beverage costs
 - 7.2 If the Hotel can re-let the allocated rooms, then a reduction of the cancellation charge may be made.
 - 7.3 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.
 - 7.4 Clients will be subject to the above cancellation charges if bedrooms reserved by the booking are not taken up, cancelled, or vacated early.
 - 7.5 The Hotel strongly recommends clients to take out cancellation insurance.
8. Changes and Cancellation by the Hotel

- 8.1 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.
- 8.2 The Hotel may cancel the booking at any time and without liability to the Client if:
 - 8.2.1 The Client is more than 28 days in arrears with payment to the Hotel.
 - 8.2.2 The Client is unable to pay its debts as they fall due;
 - 8.2.3 Any part of the Hotel is closed or unable to operate for any reason beyond the Hotel's control.
- 8.3 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
 - 9.1 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
 - 10.1 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.
 - 10.2 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.
 - 10.3 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.
 - 10.4 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
 - 11.1 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
 - 12.1 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.
 - 12.2 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.
 - 12.3 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.
 - 12.4 The Hotel does not accept responsibility whatsoever for damage to, or theft from, vehicles parked on the hotel premises.
 - 12.5 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
 - 13.1 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.
 - 13.2 The booking is not assignable by the Client without the prior written consent of the Hotel.
 - 13.3 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.
 - 13.4 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.
 - 13.5 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