

Your Wedding Package

Includes:

Pre-event support and guidance from your dedicated and experienced wedding planner	Three course wedding breakfast
Pre-event photo shoot at either the venue or one of our two sister hotels	Tea, coffee and a selection of sweet treats
Menu tasting for the Bride and Groom	Still and sparkling water on the tables
Red carpet on arrival	Half a bottle of house red or white wine (per guest)
White table linen and linen napkins	Prosecco to toast
Personalised table menus	Cake table, cake stand and cake knife
Wedding breakfast room hire	Use of either of our beautiful 4 star sister hotel's grounds for photographs on your big day
Operational Manager to host your special day	Wooden parquet dancefloor
Reception drinks for the arrival of your guests	Overnight accommodation for the Bride and Groom, at one of our sister hotels

Costs

2020

Saturdays
£65.00pp

**Sundays, Fridays
& Bank Holidays**
£60.00pp

Twixmas*
£55.00pp

2021 / 2022

Saturdays
£67.50pp

**Sundays, Fridays
& Bank Holidays**
£62.50pp

Twixmas*
£57.00pp

*Twixmas weddings are not available to book on Christmas Eve, Christmas Day, New Year's Eve or New Year's Day.

**All costs quoted are inclusive of VAT at the current rate of 20%.

Reception Drinks

Standard selection

(Please select up to two alcoholic and one non-alcoholic)

Prosecco
(Chilled to perfection)

Sparkling Wine
(Served with fresh strawberries)

Bucks Fizz
(Orange juice with sparkling wine)

Raspberry Bellini
(Raspberry presse and Prosecco)

Peach Fizz
(Peach flavoured sparkling wine)

Pimms
(Pimms, lemonade, fruit, mint and cucumber)

Fruit Punch (na)
(A tasty blend of refreshing fruit juices)

Cloudy Lemonade (na)
(Fresh lemonade with ice and a slice)

Elderflower Cooler (na)
(Fresh apple juice, elderflower syrup, soda and fresh mint)

Add something special with an upgrade?

Champagne
(Chilled to perfection)
£3.75pp

Bucks Fizz
(Orange juice with champagne)
£3.00pp

Peach Blossom
(Fresh orange juice, vodka, peach schnapps and sparkling wine)
£4.50pp

Prosecco Fruit Bar
(Served with a selection of cordials, presse and fresh fruits)
£4.25pp

Something to nibble on

Mix and match with any selection from our hot and cold canapés. These bite sized treats are too yummy to resist, so we do need you to cater for all of your wedding guests with a minimum of three items being selected.

Hot canapés

£3.00 each

Toasted croûton topped with sirloin steak coated with sauce béarnaise

Cocktail vol au vent filled with melted brie and tomato concasse (v)

Warm leek and goats cheese tart (v)

Mini spring rolls with soy dip (v)

Tandoori chicken with mint yoghurt

Mini fish goujons with tartare sauce

Cold canapés

£3.00 each

Toasted croûton topped with a mild curried chicken mousse

Sun dried tomato tartlet filled with roasted mediterranean vegetables coated with onion marmalade (v)

Salmon and spinach roulade

Cocktail vol au vent filled with smoked haddock, mushrooms and a spicy mayonnaise

Smoked salmon and pickled fennel crostini

Basil, sundried tomato and cream cheese choux buns (v)



Wedding Breakfast

To start with...

Standard selection

(Please select one starter and one vegetarian starter if required)

- Puff pastry vol au vent with seafood filling and a lemon salad dressing
- Char-grilled asparagus and fig with a balsamic dressing (v)
- Ham hock and garden vegetable terrine with quail egg salad and mustard dressing
- Salmon and avocado mousse with tomato and cucumber salsa and wholemeal toast
- Mozzarella and tomato salad topped with parma ham, served with a balsamic dressing
- Roasted red pepper, tomato, mozzarella and grilled aubergine tower with a sun-dried tomato and chervil dressing (v)

Add something special with an upgrade?

- Smoked haddock and cucumber timbale, tomato salsa, basil and caper dressing with crisp bruschetta
£1.75pp
- Terrine of chicken, asparagus and tarragon jelly wrapped in parma ham, with tomato salsa and cracked pepper oil
£2.00pp
- Baked salmon on a rosti pancake, Vermouth and dill sauce with shallots and sweet pea leaves
£2.50pp
- Salmon and spring onion fish cake with mixed leaf salad and a chive cream sauce
£2.00pp

To satisfy your appetite

Soup

(£4.50pp if taken as an extra course, or substitute as a starter if you prefer)

- Roast tomato and spring onion (v)
- Leek and potato with a vegetable garnish (v)
- Cream of garden vegetable (v)
- Parsnip and apple (v)
- Classic French onion with a Gruyère cheese croûte

To refresh your palette

Sorbet

(£3.50pp if taken as an extra course)

- Lemon, tangy and sharp (v)
- Strawberry, smooth and fruity (v)
- Fruits of the forest, sweet and flavoursome (v)
- Champagne, subtle and authentic (v)

Wedding Breakfast

The middle bit...

Standard Selection

(Please select one main course and one vegetarian main course if required)

Breaded lemon chicken breast filled with roast peppers and cream cheese with a tomato herb sauce

Pan fried pork medallions in honey and mustard sauce

Poached chicken breast filled with spinach and chorizo sausage and a chervil sauce

Pan fried chicken breast with asparagus and cream tarragon sauce

Pan fried salmon steak, with asparagus and cream dill sauce

Braised lamb shank in red wine with a thyme and rosemary sauce

Baked vegetable croquette with braised red onion, tomato and a sweet herb sauce (v)

Wild mushroom, leek and basil risotto with rocket (v)

Baked vegan filo parcel filled with asparagus, red onion and mushroom with a roasted red pepper sauce (v)

Add something special with an upgrade?

Minted pulled lamb tower and crusted lamb rump served with redcurrant sauce and champ mash
£3.00pp

Roasted loin of pork with barbecue bonbon, crackling and a Calvados honey sauce with creamy chive mash
£2.50pp

Beef two ways – short crust steak and ale pie and a herb roasted sirloin of beef, served with sweet ale pan jus and goose fat roasted potatoes
£4.00pp

Pan fried red sea bream, cream tomato sauce, roasted mediterranean vegetables and parsley new potatoes
£4.00pp

All main course meals are served with a selection of complementing vegetables and potatoes.

Finish with a yummy treat

Standard Selection

(Please select one dessert)

Apple and sultana pie, with vanilla cream

Millionaire's chocolate fudge cake, crème fraiche and mascarpone cream

Traditional profiteroles with toffee cream and hot dark chocolate sauce

Toasted baked Alaska served with a vanilla custard sauce

Caramel ripple cheesecake with butterscotch biscuit and toffee sauce

Raspberry Eton mess with a shortbread biscuit (v)

Add something special with an upgrade?

Baked Irish cream cheesecake with fig and raisin chutney and coffee brown butter crumble
£2.00pp

Classic lemon tart with marshmallow fondant and strawberry relish
£2.00pp

Apple tart tatin with thick blackberry and Tonka bean cream, served with maple syrup
£2.00pp

Damson plum steamed pudding with port syrup sultanas, vanilla ice cream and English custard
£2.00pp

Please be advised that the above menu items may contain nuts or extracts of nuts, wheat based products, dairy products or other ingredients, which may cause adverse reactions to any guest who has an intolerance to these items and/or their derivatives. Please ask if you require further information.

For the little ones

Children 5 – 12 years are half size so are half price.



Please select one from each course for all children

Carrot, cucumber and sweetcorn sticks with pink mayonnaise dip (v)

Grilled garlic bread (v)

Tomato soup with a roll (v)

Beef burger with cheese, lettuce and tomato served in a white roll with French fries

Chicken nuggets, chips and baked beans

Cheese and tomato pizza with chips and salad garnish (v)

Chocolate brownie with vanilla ice cream

Mini ring donuts with caramel dipping sauce

Vanilla ice cream with chocolate sauce

Fresh fruit kebabs with strawberry sauce (v)

Soft drinks are provided as an alternative to the chosen beverage package.



For the even littler ones

Children under 5 are super small so we are happy to provide a choice from the above children's menu but we simply won't charge them anything....or if you need us to heat up baby food or bottles we can do.



Dance the night away

We know that your guests will hit the dancefloor to celebrate in style with you so when that food arrives they are going to be peckish. However, our experience tells us that you need only actually cater for 80% of the total number of evening guests.

Finger buffet

£16.95pp

80% of guests MUST be catered for.

Chef's selection of sandwiches prepared on white, brown and granary breads.

In addition to the sandwich selection, please choose five items from the below options to complete your buffet.

Cold items

Vine roasted pesto and goats cheese crostini (v)

Coronation chicken with coriander in a savoury pastry case

Buffalo mozzarella, tomato salsa and basil brochette (v)

Assorted cheese kebabs (v)

Filled wraps – chicken and bacon caesar, oriental duck and hoisin, southern fried chicken and salsa, and vegetarian mixed bean and salad

Fresh crudités with pitta bread slices and assorted dips (v)

Philadelphia cheese and chive savoury pastry boats (v)

Hot items

Bite sized mini burgers with burger relish

Chicken teriyaki skewers with plum sauce

Finger pizza, a selection of the most popular toppings including vegetarian

Chargrilled vegetable kebabs with coriander dressing (v)

Chicken satay kebabs with peanut dip

Home baked thousand leaf sausage rolls

Oriental dim sum with dipping sauce

Baked honey and soy chicken drumsticks

An oriental meat selection (Lamb samosa, duck spring roll, chicken pakora, served with mint yoghurt dip)

An oriental vegetable selection (v) (Vegetable samosa, spinach pakora, vegetable spring rolls served with mint yoghurt dip)

Chunky cheesy potato fries (v)

Add additional items to your buffet at £2.50 per item

Chip shop cone buffet

£16.95pp

80% of guests MUST be catered for.

Cod goujons, Cumberland sausages, battered halloumi, tartare sauce, curry sauce and French fries all served the traditional way in handy paper cones.



Rotisserie style chicken

£19.95pp

80% of guests MUST be catered for.

Rotisserie style pulled chicken and vegetable kebabs served with a choice of the following: Peri-peri sauce, lemon and garlic sauce and BBQ sauce
Served with Moroccan couscous, Italian pasta salad, mixed leaf salad and homemade coleslaw



BBQ

£23.95pp

80% of guests MUST be catered for.

Barbecue ribs, homemade beef burgers, marinated chicken strips, salmon kebabs, spicy vegetarian bean burgers, halloumi and red pepper kebabs, garlic bread, jacket potatoes, cucumber and mint salad, couscous and mixed salad.



Say "Goodnight" with a late bite

All the best parties end up with the munchies. Why don't you kick off those dancing shoes, loosen those ties and relax with a late night bite?

50% of guests MUST be catered for.

Sausage or bacon rolls
£4.95pp

Mushroom & tomato rolls (v)
£4.95pp

Cheese & tomato pizza slices (v)
£6.00pp

Make a weekend of it

Make a night or a weekend of it and opt to stay in one of our family owned hotels. Once you have booked your celebration with us and chosen your preferred hotel we can offer you and your guests our special accommodation rates.

An allocation of up to 20 bedrooms can be held for your wedding guests bookable at the wedding rate and what's more if they want to book the night before or after then we will make sure we honour the wedding rate for them. Any rooms not secured from the allocation will be released automatically 2 months prior to your wedding day so make sure your guests start to flex those cards!



Say “I do” with us

Our venue is licensed to host civil ceremonies and partnerships and is an ideal alternative to the registry office. With no travelling between different places and a higher capacity for guests, surely it makes sense to “say I do” here with us?

We are governed by Solihull Registrars.
You do need to book directly with them on 0121 704 8002.



Civil Ceremony room hire

Waterloo Suite
(max. 150 guests)
£200

Kirkmichael Suite
(max. 70 guests)
£100

Ballacraigne Suite
(max. 120 guests)
£120

Manxman Suite
(max 300 guests)
£400

Compton Suite
(max 300 guests)
£400



Why not add a little extra sparkle to your day?

Table candelabra, per table
including white LED candles
£12.50

Table globes
(per table)
£10.00

Additional guests at
the menu tasting
£25.00pp

In-house DJ
from £500

Toastmaster
from £500

The boring bit

How to book

A provisional booking can be made via the telephone on 0121 704 2784 or by email to weddings@thenmm.co.uk

Provisional bookings can only be held for 14 days. The National Motorcycle Museum has the right to cancel all provisional bookings once the 14th day has passed.

An initial deposit of £1000 is required to confirm a provisional booking. Please note that all deposits are non – transferable and non – refundable. Cheques must be made payable to “National Motorcycle Museum Services Ltd”

A contract must then be signed and returned before the event space is confirmed.

Full and final payment must be made 2 weeks prior to the event date. The National Motorcycle Museum reserves the right to cancel any event for which full payment has not been received.



The really boring bit

Terms and conditions

Guest Numbers

Should the number of guests increase, the National Motorcycle Museum reserves the right to make an additional charge, pro rata in direct ratio to this increase. Minimum numbers will apply and will become chargeable if your guest numbers fall below that agreed at time of contract.

Gift Liability

The National Motorcycle Museum accepts NO liability for any loss or damage to any items or property, including gifts, cards and money left on site prior, during or after the event takes place.

Venue Damage

Please note that NO pins, nails or staples are permitted within the function areas to attach any items to walls or ceilings or any other structure. Any damage to the venue will be charged to the Organising Family.

Cancellation

In the event of a Cancellation, The National Motorcycle Museum will charge a cancellation fee. This cancellation fee shall be a percentage of the charges payable according to the cancellation notice set out below. In the unfortunate circumstances that you have to cancel your booking the National Motorcycle Museum will make every effort to re-sell the function rooms. Any cancellation should be verbally advised to the National Motorcycle Museum in the first instance.

All cancellations MUST then be confirmed in writing. The facilities that you have reserved WILL NOT be released until this is received and acknowledged.

In the event of the National Motorcycle Museum being unsuccessful in re-selling the function space the following charges will be incurred.

Cancellation period	% of event revenue
More than 12 months (deposit retained)	Nil
More than 9 months, up to and including 12 months	20%
More than 6 months, up to and including 9 months	30%
More than 4 months, up to and including 6 months	50%
More than 2 months, up to and including 4 months	80%
More than 1 month, up to and including 2 months	90%
Up to and including 1 month	100%

All deposits are non-refundable and non-transferable.

A number of independent companies provide wedding insurance and we would recommend this as something you may wish to look into.