

The Macdonald Swans Nest Hotel



Firstly, let us congratulate you on your engagement and forthcoming Wedding and wish you both every happiness during the coming years.

The Swan's Nest dates from the late 17th Century and is one of the earliest brick houses built in Stratford - overlooking the River Avon. The hotel is in a perfect tranquil setting and Stratford-upon-Avon is a fantastic location, steeped in English history, and the home of Shakespeare. You are guaranteed an inspiring stay.

The Swan's Nest has its own private Garden ideal for photographs and drinks receptions during the summer. Alternatively, located close to the Swan's Nest is the Swan's Nest Boat House. The boathouse is perfectly located for you to have your drinks reception on the River, take in the wonderful views, and to have some wedding photographs taken on the River Avon.

The Garden Suite

Whether you decide to take the full room, or split it into a smaller suite, we are able to cater for Wedding Breakfasts or Civil Ceremonies of 40 to 120 seated guests and up to 150 guests at an Evening Reception.

This contemporary room offers plenty of natural daylight, with a French door leading out into a central courtyard garden.

In addition, our Garden at the rear of the hotel is ideal for photographs and Drinks Receptions...

Le Bistrot Pierre Restaurant

The Swan's Nest recently completed a huge refurbishment in November 2008. Le Bistrot Pierre offers a variety of choices for your Wedding Breakfast, focusing on simply prepared provincial French cuisine.

All dietary and religious requirements can be catered for. The Bride and Groom are even offered a complimentary menu tasting in their restaurant 6 weeks prior to the big day.

The Clopton Suite

This ground floor room is licensed for Civil Ceremonies to a max of 36 Guests. Offering natural daylight and beamed ceilings, the room is ideal for either your ceremony or a private dinner or lunch.

The Bewick Suite

The Bewick suite will cater for Civil Ceremonies of up to 50 guests. Being located on the first floor, the room overlooks the River Avon. Once again, private lunch or dinner can be served in this suite.

*Please choose one starter, one main course (with vegetarian option),
and one dessert from the menu of your choice.*



The Cygnet Menu

£30.00 per person

Starters

Roasted butternut squash soup with sun dried tomato oil
Salad of fresh buffalo mozzarella, vine tomatoes, basil & aged balsamic dressing (v)
Chicken liver parfait with brioche & tomato chutney
Glen Mhara oak smoked salmon with rocket, capers, lemon and beetroot & horseradish quenelle
Spanish onion tart with smoked pepper coulis (v)

Main Course

(Served with a selection of steamed vegetables)

'Les Landes' duck leg confit with a warm salad of puy lentils, green beans & smoked bacon lardons
Pan-fried Scottish rump steak with green peppercorn & brandy sauce
Green herb crusted Haddock fillet with tarragon & lemon butter
Char grilled Pork loin steak with steamed leeks and Dijon mustard sauce
Char-grilled salmon fillet with hollandaise sauce
Risotto with green peas, asparagus, dried tomatoes & basil (v)

Potatoes – Please choose one

Garlic roasted new potatoes
Spring onion mash
Gruyere crusted potato gratin
Steamed potatoes with fresh-minted butter

Desserts

Apple tart with raspberry sorbet
Sticky toffee pudding with vanilla ice cream
Eton mess-crushed meringue with fresh strawberries & whipped cream

Petit Fours

Chocolate rose creams with tea or freshly brewed coffee

The Penn Menu

£35.00 per person



Starters

Cauliflower & Parmesan soup
Plum tomato, rocket and Roquefort salad with olive oil dressing
Smoked trout pate with salsa Verde
Potted duck & pork rilette with cornichons, shallots & sour-dough toast
Deep fried Camembert rustique with apricot coulis

Main Course

(Served with a selection of steamed vegetables)

Char-grilled Scottish rump steak with mushroom duxelle & watercress
Pan-seared fillets of red mullet with ratatouille, olive oil and lemon
Fillet of Salmon braised in light fish sauce with tarragon & mussels
Pan-fried duck breast with braised red cabbage & redcurrant jus
10oz pork loin steak with crispy bacon and mint hollandaise
Hand-made ravioli of butternut squash & sage with light pepper pesto & rocket (v)

Potatoes – *Please choose one*

Garlic roasted new potatoes
Spring onion mash
Gruyere crusted potato gratin
Steamed potatoes with fresh-minted butter

Desserts

Caramelised lemon tart with raspberry sorbet
Valrhona Chocolate mousse
Brioche bread & butter pudding with crème Anglaise

Petit Fours

Assorted Belgian pralines with tea or freshly brewed coffee

The Cob Menu

£40.00 per person



Starters

Fish soup with white wine and basil

Homemade breasola with rocket, Parmesan and olive oil

Baked St Marcellin cheese (creamy and nutty flavour from Lyon) with onion marmalade & sour dough toast

Toasted brioche with creamy mushrooms and Alsace bacon

Fresh and smoked salmon rilette with pickled cucumber, capers and dill relish

Main Course

(Served with a selection of steamed vegetables)

Char grilled Scottish sirloin steak with Roquefort butter

Roasted free range Norfolk pork fillet with caramelised apples, coarse-grain mustard and honey

Marinated rump of lamb with flageolet beans, rosemary & crème fraiche cassoulet

Pan-fried sea bream ratatouille, thyme & olive oil

Pan-fried wild trout fillet with choucroute and smoked paprika & lemon butter

Roasted Portobello mushroom with grilled peppers, goat's cheese endive & croutons

Potatoes – *Please choose one*

Garlic roasted new potatoes

Spring onion mash

Gruyere crusted potato gratin

Steamed potatoes with fresh-minted butter

Desserts

Ginger crème brulee

Chocolate & pecan tart with caramel ice cream

Fresh Berries with Madagascan vanilla ice cream

Petit Fours

Swiss Chocolate petit fours with tea or freshly brewed coffee

Children's Menu

£12.90 per child



Starters

Fresh homemade soup of the day
A nest of honeydew melon with a fruit coulis
Risotto with sun dried tomatoes and crispy bacon

Main Course

Grilled free range chicken breast with roast potatoes and mixed vegetables
Fresh goujons of fish with pomme frites and mayonnaise
Penne pasta in a rich tomato and basil sauce

Dessert

Choice of ice creams and sorbet
Fresh fruit salad
Chocolate brownie with vanilla ice cream

The menu includes a drink of fresh juice

Evening Finger Buffet

£13.95 per person

*Choose any 7 items from the list below
£1.50 supplement per item, per person for any additional items*

Assorted sandwiches
Onion Bhaji
Fish Cakes
Vegetable Samosas
Selection of Dim Sum
Vegetable Pakoras
Sesame Prawn Toast
Pork & Leek Sausage Rolls
Lamb Kofta
Duck & Vegetable Spring Rolls
Assorted Vol Au Vents
Mini Pork Pies
Selection of Mini Quiches
Breaded Chicken Drum Sticks
Chicken Liver Parfait Tartlets with Cumberland Dressing
Mini Pizzas

Barbeque Menu

£16.95 per person



Cold Counter

Spinach, Tomato and Mixed Onion Salad

Toasted pine nuts, olives, shaved pecorino, scallion and Italian dressing

Coleslaw

Shredded cabbage, carrot and fine julienne peppers with grated apple and crushed nuts

Beet and Carrot Salad

Julienne beetroot and carrot with red onion, chopped herbs and a clear herb and horseradish dressing

Potato & Smoked Bacon Salad

New potatoes with chives, crème fraiche, shallots, mustard and lemon

Cold Platter

Roast beef with horseradish and asparagus
Smoked salmon with blinis and capers

Live Barbeque Counter

Marinated Scot beef minute steaks

Char-grilled Salmon, tartar sauce

Free range chicken supreme with a Mango & chilli salsa

100% Aberdeen Angus burgers

Lincolnshire pork sausages with Dijon Mustard

Vegetable burgers

Canapés and Drinks Selector



Canapés

Goat's Cheese and tomato crostini

Chicken liver parfait with red grapes and onion marmalade on a brioche

Smoked salmon with capers and crème fraiche on sour dough toast

Mini Vol au vents with creamy mushrooms and smoked bacon lardoons

Mini chocolate cups with chocolate mousse and strawberries

3 pieces £6.50 per person

5 pieces £8.50 per person

Drinks Selection

Champagne and Sparkling Wine

(250ml)

Monmart Brut @ £3.75 per glass

Philippe Herald Brut Rose @ £3.95 per glass

Remy Massin Brut @ £5.50 per glass

Billecart-Salmon @ £7.50 per glass

Billecart Salmon Rose @ £9.50 per glass

Champagne Cocktail @ £8.50 per glass

Kir Royal @ £4.20 per glass

Cocktails and Punches

Alcoholic Punch @ £4.50 per glass

Non alcoholic Punch @ £2.40 per glass

Mulled Wine @ £3.50 per glass

Traditional Pimms @ £2.95 per glass

Beers

Kronenbourg 1664 @ £3.00 per bottle
Stella Artois @ £3.00 per bottle
Vedett Blond/extra white @ £3.30 per bottle
Leffe @ £3.50 per bottle
Becks alcohol free @ £2.70 per bottle
Regional bitter @ £3.80 per bottle
Kasteel Cru/Kasteel cru rose @ £3.40 per bottle
Savanna Dry Cider @ £3.20 per bottle



Draught Ales are available from the bar on the day, ranging from £2.40 - £2.90 per pint

Soft Drinks

Pepsi Cola, Diet Pepsi or Lemonade @ £1.55 per glass
Peach, Strawberry or Orange-Carrot-Lemon Juice @ £1.55 per glass
Orangina @ £1.80 per glass
Tomato juice @ £1.55 per glass
Bitter Lemon @ £1.55 per glass
Ginger Ale @ £1.55 per glass
Tonic/Slimline @ £1.55 per glass
Still or Sparkling Water @ £2.95 per bottle (75cl)

Drinks Receptions on the River

A 30-minute boat trip can be arranged from £6.00 per person.

(Excluding drinks)

Please note that the largest boat has a capacity of 50, however two similar sized boats can be used for larger groups.

Alternatively, the Bride and Groom, and Bridal party could take the photographer on a smaller boat for some photographs on the River.

Please be aware that the boat trips are subject to availability and weather conditions, including the water level of the River. For further information then please speak to our wedding co-ordinator.

Prices for 2009/2010



Civil Ceremony Room Hire

Garden Suite	£600.00
Bewick and Clopton	£250.00

Macdonald Swans Nest - Planning That Special Day

Initial Enquiry

Choosing your wedding venue is one of the most important decisions when planning your special day. The first step is to visit the hotel for a show round and to discuss your ideas for the day. You will find that making an advanced appointment to meet the Wedding Co-ordinator or Duty Manager beneficial as they will be able to allocate time to you and provide a more detailed tour of the facilities

Provisional Booking

Once you have decided on the Macdonald Swan's Nest and have set the date, you can make a provisional booking, without obligation, which we will hold for a maximum of 14 days. After the 14-day period your booking may be released automatically unless we have agreed to extend the period.

Confirmed Booking

In order to confirm your booking we will forward our Wedding Contract and Terms & Conditions, which documents the accommodation and function room, held on your behalf along with minimum agreed numbers and rates

You are required to sign a copy of this contract and return it to the Wedding Co-Ordinator with a deposit of **£500.00** *this deposit is non refundable and non transferable.*

Civil Ceremonies

If you are planning a civil wedding ceremony then it is your responsibility to book the registrar, and your responsibility to ensure that all legal preliminaries for your wedding are completed and that the Registration Officers are available to conduct your ceremony.

Accommodation

The hotel will reserve 14 classic twin/double bedrooms for your wedding guests at a Special wedding overnight bed & breakfast rate, which will be confirmed at time of booking

These rooms will be held up to one month prior to your wedding date, without obligation. Your guests simply contact the hotel and quote your wedding reference to book a room.

Bridal Suite

A suite is reserved on a complimentary bed & breakfast rate for the bride & groom for the night of their wedding

Upgrades

Feature Bedrooms and Suites can be reserved with a supplementary charge

Family Rooms

The hotel has 4 family rooms that can accommodate 2 adults and 1 child. Guests with more than one child will need to book an additional bedroom.

Internet Bookings

Sometimes guests can find cheaper overnight rates on the Internet through third parties, particularly if they book early.

If this is the case, they can only get the rate by booking through the Internet.

The availability of these rates & rooms is always limited and we will not reduce the agreed wedding rate or the rate of guests who have already booked via our reservations department

Access to Bedrooms

Please advise guests that check in time is 14.00pm on the day of arrival and check out time is 11.00am on the day of departure.

We cannot guarantee earlier access to bedrooms and it may be necessary for guests to make alternative arrangements or arrive the night prior to ensure they can prepare for morning or early afternoon ceremonies.

Planning Meetings

We will require a minimum of three planning meetings prior to your wedding day.

The first meeting should take place 2 months prior to the event date to start to discuss numbers, timings, menus and drinks.

The second meeting will be to finalise any outstanding arrangements and the

Final meeting will be with our operational team who will be running your event on the day.

The above is a rough guideline to assist you when planning. If you need more meetings or prefer to organise the day by phone or e-mail then this is fine.

Payment

A non-refundable and non-transferable deposit of £500.00 is required at the time of booking in order to secure your reservation.



An interim payment of £1500.00 is required no later than 3 months prior to your wedding day. Please ensure you contact the Wedding Co-Ordinator to confirm payment method.

The Final Balance is payable two weeks prior to the wedding day.

All pre booked food, room hire, beverage & entertainment costs must be settled prior to the day. Accommodation and any additional extras must be settled on departure and supported by a valid credit card as a guarantee.

All credit card deposits and payments will incur a 1.5% charge. If you prefer to pay by cheques and bank transfers please allow a minimum of 7 working days for the payment to clear.

Minimum Numbers & Agreed Charges

Throughout the course of your booking all arrangements will be confirmed in writing.

Please be advised that we will not honour any verbal agreement that is not confirmed by the Wedding Co-Ordinator in writing to you.

At the time of the booking we will agree a minimum number of guests that will be charged along with minimum spend on food, drink and room hire. This is the basis that we have accepted your booking and cannot be altered.

Cakes, Flowers & Presents

Please be aware that we take no responsibility for the return of wedding cakes, presents, gifts and Wedding decorations. Please ensure you instruct a member of your family or friends to take responsibility to collect these items at the end of the evening.

Corkage

All bookings are accepted on the understanding that you will purchase reception drinks and drinks during the meal from the hotel. We have a strict policy and do not allow guests to provide their own alcohol on a corkage basis.

Music, Entertainment and Licensing

We will be pleased to arrange musical entertainment on your behalf.

We are located in a residential area, please advise entertainment booked by yourself to be considerate to local residents when loading/unloading equipment.

The Garden Suite is fitted with a noise metre to ensure all entertainment does not cause a noise nuisance. Please advise your DJ or Band that there is a sound metre and they must play within the volume controls.

We are licensed to serve alcohol and play music until midnight every day of the week with the exception of Sundays when it is until 22.30pm.

If you are planning a Sunday Wedding we can apply for a licence extension on your behalf and you will be requested to pay £50.00 towards the administration costs. It is at the discretion of the licensing Magistrate as to whether this extension is granted and the hotel will not make any concessions if it is refused.

Signed by Bride
Name in Capitals
Date

Signed by Groom
Name in Capitals
Date of Wedding.....

Wedding Terms & Conditions



1. Interpretation

1.1 In these terms and conditions the following words shall have the following meanings: -

“The client” shall mean the party who contracts pursuant to these

Terms and Conditions with the Hotel for the provision of services relating to the Event;

“A Contract Form” shall mean a form in the style attached to these Terms and Conditions containing details of the Event in relation to a particular Client, which details shall be incorporated into these Terms and Conditions in relation to the agreement between the Hotel and the Client in question;

“The Event” shall mean the conference, banquet, function or letting provided by the Hotel for the Client pursuant to these Terms and Conditions;

“The Hotel” shall mean Macdonald Hotels plc and its subsidiary and associated undertakings;

“Macdonald Hotels plc Group” shall mean Macdonald Hotels plc and its subsidiary and associated undertakings;

“The Hotel Premises” shall mean the premises referred to under the heading

“Hotel name” in the Contract Form;

“The Price” shall mean the sum payable by the Client to the Hotel in respect of the provision of services pursuant to these Terms and Conditions;

“Terms and Conditions” shall mean the terms and conditions set out herein;

“Total Price” shall mean the total price which the Hotel could reasonably have expected to invoice the Client for and any sums which the Hotel could reasonably have expected to have made from attendees in relation to the cancelled Event taking account of adjustments made to the Price in terms of clauses 3 and 10 of these Terms and Conditions, and where a part of the Price remains unquantifiable at the date of cancellation making reasonable estimation of the likely adjustments based on previous Events (whether involving the Client in question or not) of a similar type and size;

“Working Days” shall mean any Monday, Tuesday, Wednesday, Thursday or Friday whether or not it is a bank holiday;

2. The Contract

Upon receiving an enquiry in relation to the proposed Event the Hotel shall complete a Contract Form setting out the relevant details of the proposed Event together with a copy of these Terms and Conditions, which will be sent to the Client in question. The Contract Form shall specify the last date upon which the Client shall be obliged to return the Contract Form, duly signed by or on behalf of him but otherwise unamended. The date of receipt shall be deemed to be 48 hours after the date of the postmark on the envelope containing the Contract Form in question. The Contract between the Hotel and the Client in relation to the Event specified in the Contract Form shall be concluded upon the Terms and Conditions contained herein upon the receipt by the Hotel of the Contract Form. In the event that the Hotel on or before does not receive a Contract Form the date specified on the Contract Form, the Hotel shall have discretion as to whether to issue another Contract Form to the Client in relation to the proposed Event.

3. Payment

3.1 Subject to the following provisions of this clause 3 and clause 10 the Price so far quantifiable shall be specified on the Contract Form in relation to the Event. The Hotel shall issue invoice(s) for the Price in relation to the Event to the Client as follows:-

3.1.1 where credit is not being advanced, the lesser of 25% of total ascertainable cost of £500 as a non-refundable deposit upon receipt by the Hotel of the Contract Forms

3.1.2 Where credit is not being advanced, twelve weeks prior to the date of the Event an invoice for £1500 as a non-refundable interim payment

3.1.3 Where credit is not being advanced, six weeks prior to the date of the Event an invoice for the total quantifiable amount known to the hotel at that date.

Payment is due to be made by the Client to the Hotel within fourteen days of the date of any invoice. The Hotel in terms of clause 10 below may vary the price

4. Variation of Numbers Attending the Event

4.1 The Client shall be obliged to provide confirmation of the number of attendees at the Event when requested to do so by the Hotel and, in any case, not less than seven Working Days before the Event. In the event that the Client desires to increase the number of attendees from the number specified in the Contract Form, no variation shall be made unless such variation is agreed by the Hotel in writing prior to the Event. Any increase in the number of attendees shall be entirely at the discretion of the Hotel and the Hotel reserves the right to refuse entry to any individuals attending the Event in excess of the number specified on the Contract Form. In the event that there is a reduction in numbers of individuals attending the Event from those specified in the Contract Form, the Hotel reserves the right to invoice the Client for the number of individuals specified in the Contract Form.

5. Use of the Hotel

5.1 The Client acknowledges that the Hotel is obliged to comply with certain statutory and common law obligations, including without prejudice to the generality of the foregoing, liquor licensing, fire regulation and Health and Safety regulations. The Client agrees to ensure that all attendees of the Event comply with any requirements necessary in terms of such legal obligations as may be directed by staff of the Hotel.

5.2 All food and drink consumed at the Event, on Hotel Premises must be supplied only by the Hotel or its authorised agents. Without prejudice to the foregoing generality this also includes the consumption of prizes won at any Event, and the Hotel shall not be liable for any loss or consequence arising from breach of this term by any individual attending an Event. The only exception to this Clause 5.2 shall be wedding cakes, but the Hotel shall bear no liability for loss or damage arising from storage or consumption of a wedding cake on the Hotel Premises, which has not been supplied by the Hotel.

5.3 The Client shall be responsible for ensuring that attendees of the Event shall not act in an improper or disorderly manner. The Client shall ensure that all attendees of the Event shall leave promptly at the appropriate time and comply with the reasonable demands of the staff of the Hotel. The Client agrees to indemnify the Hotel upon demand for all sums incurred by the Hotel (including any legal fees reasonably incurred), which may arise as a result of a breach of this condition.

5.4 The Hotel reserves the right to refuse admission to any particular attendee of the Event or to require any particular attendee to leave the Event if in the sole opinion of the Hotel, that persons conduct appears to be inappropriate. The Hotel will be entitled to use reasonable force to enforce such discretion.

5.5 The Hotel will not accept any responsibility for any items of personal property of the Client or attendees at any Event, which are left unattended at the Hotel premises whether overnight, or otherwise including but not limited to wedding presents. All items of property are left entirely at the owners risk, although on request and subject to availability the Hotel will endeavour to provide storage to accommodate the Client. In such circumstances, the Hotel will not assume custody or control of such articles, which remain on Hotel Premises at the owners risk.

5.6 The Hotel will accept no responsibility for any damage or loss arising from the acts or omissions of attendees at any other event at the Hotel Premises.

6. Cancellation of Events

6.1 By the Hotel

The Hotel shall be entitled at their sole discretion to cancel the Event upon notice to the Client of the occurrence of one or more of the following circumstances: -

6.1.1 The closure of the Hotel Premises or any part thereof, due to circumstances out with the control of the Hotel,

6.1.2 The insolvency of the Client

6.1.3 Where arrears of payment of any amount due to the Hotel by the Client in relation to the Event or any other event organised by that client at hotel premises, are outstanding for more than fourteen days;

6.1.4 The occurrence of any other circumstances which in the sole opinion of the Hotel would lead to either the reputation of the Hotel being damaged or damage being caused to property of the Hotel;

6.2 In the event of cancellation in terms of clause 6.1, the Hotel will refund any advance payments made by the Client, less any costs incurred by the Hotel in the organisation of the Event. The Hotel shall not have any further liability to the Client.

6. Cancellation of Events (continued)

6.3 By the Client: -

6.3.1 In the event that the Client cancels an Event less than twelve months before the specified date of the Event on the Contract Form, the Hotel reserves the right to impose the following cancellation charges:

Cancellation more than twelve months prior to the event date – Deposit of £500.00

Cancellation between 12 months and 7 months before the date of the Event – £500.00 deposit plus 50% of the estimated charges for room hire, food & beverage

Cancellations between 6 months and less before the event date - £500.00 deposit plus 100% of the estimated charges for room hire, food & beverage

All intimations of cancellation must be made in writing to the Hotel and will be effective on the date of actual receipt by the Hotel. The Hotel will endeavour to mitigate any losses incurred by it as a result of the cancellation of the Event by the Client by advertising availability of the date of the Event or taking any other steps, which in the Hotel's sole discretion will mitigate any loss.

The Client shall be liable to indemnify the Hotel upon demand for all reasonable expenses incurred by it as a result of cancellation of the Event by the Client.

7. Access Times

Reservation of function rooms within the Hotel, which are confirmed by the Hotel shall in all cases, limit access to the room in question to the period specified in the Contract Form. The Hotel reserves the right to clear the function room in order to fulfil any other obligation, out with the times booked, and to charge an additional rate if the room is not vacated by the agreed time.

8 General

8.1 The Client shall be liable for any loss or damage caused, either to the property of the Hotel, its patrons or any other item of property within the Hotel Premises whether in the ownership of the Hotel or not, by the Client or attendees and the Event.

8.2 The Hotel will take reasonable steps to fulfil its obligations in respect of any Event, in accordance with the details set out in the Contract Form, to the best of its ability, but it reserves the right to provide alternative service of an equivalent standard (whether at the Hotel Premises or elsewhere) at no additional cost to the Client.

8.3 The Client agrees to notify the Hotel in writing as soon as possible (and in any event within 7 days of the Event) of any dissatisfaction in relation to the goods and services provided by the Hotel in relation to the Event, and if possible to put the Hotel in a position to remedy the problem at the Event.

9. Force Majeure

9.1 The Hotel reserves the right to cancel its agreements with the Client or to limit its compliance in any way with its obligations as set out in the Contract Form to the extent that it is prevented or delayed in the carrying out of its obligations due to circumstances beyond its reasonable control including without limitation, accident or breakdown of plant and machinery, acts of god, compliance with any law or governmental order, rule, regulation or direction, war or national emergency, riot, civil commotion, an act or threatened act of terrorism, fire, explosion, flood, epidemic, non-compliance by any sub-contractor or strikes or failure of any service, any of which circumstances shall mean "Force Majeure" in these Terms and Conditions.

9.2 If the Hotel is prevented or delayed in the performance of its obligations hereunder by reason of Force Majeure, it shall forthwith serve notice in writing on that effect to the Client specifying the nature and extent of the circumstances giving rise to Force Majeure, and shall subject to the service of such notice have no liability in respect of the performance of such of its obligations as are prevented by the Force Majeure events during the continuance of such events.

9.3 In the event of the Hotel claiming to be prevented or delayed in performance of its obligations under these Terms and Conditions by reason of Force Majeure, it should use its reasonable endeavours to bring the Force Majeure event to a close or to find a solution by which the agreement with the Client may be performed despite the continuance of the Force Majeure event.

10. Prices

10.1 The Hotel reserves the right to review its annual prices from time to time and to alter prices without notice. In the event that a price change is applied to a confirmed booking, the Client shall not be entitled to terminate the contract provided such increase is in line with inflation and does not exceed 10% Price specified in the Contract Form.

10.2 The Hotel reserves the right to add any new or additional tax or levy imposed by lawful authority to the Price which was not known of by the Hotel at the time the Contract Form was signed.

11. Governing Law

These Terms and Conditions shall be governed by Scots Law and the parties hereto submit to the non-exclusive jurisdiction of the Scottish Courts.

We the undersigned agree acceptance of the above Terms & Conditions

Signed by Bride

Signed by Groom

Name in Capitals

Name in Capitals

Date

Date of Wedding