Fabulous Weddings at The Forest for 2021.

The Forest, Dorridge. 25 Station Approach, Dorridge, Solihull B93 8JA.

01564 772120 | www.forest-hotel.com

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We are a privately owned hotel which offers a unique experience to our couples with real attention to detail to help ensure you day is one to remember. We aim to deliver everything you could possibly need to make your day memorable and coordinate all of the details so that you don't have to!

What makes a wedding at The Forest so special?

- Only one wedding reception held here a day, you'll be the most important couple here
- Tailor made wedding package to suit your budget and other requirements
- 12 boutique bedrooms available for you from £125 for double occupancy to include full English breakfast
- Licensed for civil ceremonies in both the smaller Claret room and the larger Olive room

We have three packages which all include the following:

- Hire of the stylish Olive room with its stunning lit Victorian vaulted ceiling, chandeliers, air conditioning, lighting and sound system, dance floor and bar for the day and evening reception Designated wedding coordinator to help guide you on the day
- Printed menus, round silver cake stand and knife, table numbers, microphone for speeches
- Post box for your cards
- Reserved area of the terrace for arrival/after ceremony drinks- weather permitting
- Chair covers with choice of bow

Civil Ceremonies

Our Civil Ceremonies are covered by Solihull Register Office.

Civil ceremony/partnership up to 50 people Claret room £265

Civil ceremony/partnership up to 120 people Olive room £340

(does not include registrars fee)

Off peak (October to April)

Civil ceremony/partnership up to 50 people Claret room £130

Civil ceremony/partnership up to 120 people Olive room £215

(does not include registrars fee)

To arrange your Civil Ceremony, you will need to contact Solihull Council:

Email: connectcc@solihull.gov.uk

Telephone number: 0121 704 8002

The Gold Package

Drinks Package

Bucks fizz on arrival/after ceremony

Glass of house red or white wine with meal

Glass of sparkling for speeches

Evening Snack

Smoked bacon bap and fries

50 guests £3,595

80 guests £5,215

Off peak (October to April)

50 guests £3,345

80 guests £4,815

Three course wedding breakfast cooked with passion by our chef team for you

Starters

Leek and potato soup - crème fraiche and chives

Cream of field mushroom - tarragon

Tomato tart fine - balsamic and parmesan cream

Forest farmhouse terrine, red onion marmalade

Selection of homemade breads

Mains

Supreme of lemon and thyme roasted chicken - fondant potato - chipolata sausage - jus

Braised blade of beef - creamed potato - red wine jus

Seared salmon - herb crushed new potatoes - champagne butter sauce

Roasted chicken breast stuffed with spinach - roast new potatoes - white wine veloute

Served with seasonal vegetables

Desserts

Treacle tart - clotted cream

Warm chocolate brownie - chocolate sauce - vanilla ice cream

Vanilla panna cotta - seasonal berry compote

Citrus steamed sponge - crème anglaise

Coffee or tea

Choose one choice for each course for all your guests, special diets can be catered for.

The Diamond Package

Drinks Package

Le fizz cocktail on arrival/after ceremony
- vodka, elderflower, fresh lime and soda

Glass of house red or white wine with meal

Glass of cava for speeches

Evening Snack

Roast pork bap, apple sauce, sage and onion stuffing, fries

50 guests £4,150
80 guests £6,185

Off peak (October to April)

50 guests £3,780
80 guests £5,620

Three course wedding breakfast cooked with passion by our chef team for you

Starters

Confit of chicken and spring onion terrine - baby leaves - grain mustard dressing

Warm ham hock - mustard - dressing - crunchy chickpeas

Salmon and prawn fishcake – tartare sauce

Cream of butternut squash soup - toasted seeds

Selection of homemade breads

Mains

Florentine stuffed breast of chicken - crushed new potatoes - spinach cream

Slow cooked beef - dauphinoise potatoes - red wine - onions - button mushrooms

Roast chicken breast - pommes anna - braised leeks - truffle jus

Slow cooked shoulder of lamb - tomato and tarragon jus - herb creamed potatoes

Served with seasonal vegetables

Desserts

Sticky toffee pudding - toffee sauce - vanilla ice cream

Glazed lemon tart - mixed berry compote

Vanilla panna cotta - raspberries - shortbread

Baked white chocolate cheesecake - chocolate sauce

Coffee or tea

Choose one choice for each course for all your guests, special diets can be catered for.

The Platinum Package

Drinks Package

Seasonal pimms on arrival/after ceremony

Half a bottle of house white or red wine per person with meal

Glass of pink cava for speeches

Evening Snack

Forest dirty burger with relish, fries and 'Forest' coleslaw

50 guests £5,050

80 guests £7,475

Off peak (October to April)

50 guests £4,700

80 guests £7,075

Four course, two-choice wedding breakfast cooked with passion by our chef team for you

Canapes (Choose Three)

Prawn toast with sesame
Chicken satay skewers
Crab beignet - chilli dip
Chicken liver parfait on croute
Smoked salmon blini - chive crème fraiche
Onion bhaji
Mini battered fish - tartar sauce
Tempura vegetable - ponzu mayonnaise
Lashfords mini sausage - roasted with local honey & rosemary
Mini fish cakes

Starters (Choose Two)

Roasted cauliflower soup - toasted hazelnuts
Forest cured salmon - crushed avocado - pickled cucumber
Classic prawn and crayfish cocktail
Confit duck terrine - asian salad
Caramelised onion soup - parmesan beignet

Selection of homemade breads

Mains (Choose Two)

Roast sirloin of beef - duck fat roasted potatoes - red wine jus
Sea bream - olive crushed potatoes - sauce vierge
Seared salmon - basil mash - tomato dressing
Cider pork belly - truffle mash - thyme and apple cream
Slow cooked shoulder of lamb - tomato and tarragon jus - herb creamed potatoes
Chicken coq au vin - dauphinoise potatoes - mushroom - onion - bacon - green beans
Paprika glazed chicken - pomegranate couscous - watercress - salsa verde

Served with seasonal vegetables

Desserts (Choose Two)

Golden syrup sponge pudding - crème anglaise
Glazed passionfruit tart - chantilly cream
Dark chocolate mousse - peppermint cream
Apple tart tatin - vanilla ice cream

Coffee or tea and petit four

Choose 2 options from each course for a pre- order. Special diets can be catered for

Optional Wedding Extras

Our WOW effect decoration package which includes top table swagging, rose topiary trees either side of top table, stunning top table backdrop with 4 floral picture frames £175

Bridal suite - complimentary if all other rooms are taken by the wedding party £140

Choice menu per head £5.30

DJ £360

Late license till 1am £175

Civil ceremony floral archway, red carpet and 6 rose topiary trees to line your aisle, registrars table decoration £200

Combine this with our 'wow' decoration package (saving £100) £275

Platter of cheese, grapes and celery up to 10 people ..... £38 per table

All prices are for 2021 and include VAT

Children's Menu (under 12's) £22

Half portions of adult menu or choose from:

Melon with seasonal berries, Tomato soup or Garlic and cheese bread

Roast chicken with mash potatoes, Chicken goujons and chips or Sausage and mash

Ice cream sundae

Fruit juice on arrival, cordials with wedding breakfast

Please call the conference and banqueting department on **01564 772120**
for further details or email **info@forest-hotel.com**