

A bouquet of pink and white roses is positioned on the left side of the image, resting on a rustic wooden surface. The roses are in various stages of bloom, with some showing deep pink and others lighter, almost white, petals. Green leaves and stems are interspersed among the flowers. The wooden background has a natural, weathered texture with visible grain and knots.

Toft 

COUNTRY HOUSE HOTEL
& GOLF CLUB

Weddings



Welcome

Robert & Julia Reid offer a warm family welcome to customers old and new. With over 40 years of reputation for excellence and quality of hospitality, together with superb cuisine we are an ideal venue for all occasions.

Having specialised in weddings for many years we can offer experience and help in planning your special day. Not one wedding we do is the same, every couple have their individual ideas and we will work closely with you to create your magical day. This brochure is a guide to what we can offer, however, we suggest that you meet with us and see how we can make your day truly magical for you.

Please call us on 01778 590614 or email toft@btconnect.com

The George Suite is our self-contained function room and can cater for a minimum of 40, up to 150 guests standing and 116 seating. The George Suite has its own private garden, perfect for your guests to enjoy their welcome drinks and relax in the evening.

For smaller, more intimate weddings we have our Dining Room which can seat from 20 – 36 guests and the Reid's Room for up to 20 guests.

We are a licensed venue to hold wedding ceremonies. For up to 120 guests we have the George Suite, and for up to 40 guests we have the Dining Room.

Toft Country House Hotel is ideal for holding marquee weddings. The site is large enough for a marquee for up to 300 people. They can be customised to specific requirements to make your day unique. There is a charge of £1000 to have our marquee site for your wedding with us which includes the hire of the marquee, with it's electrical points, bar and set up.

Here at Toft we have our own Hair and Beauty salon on site. To make enquiries please call Lee and his team on 01778 590 506.

Bespoke

Individual Weddings

We offer bespoke packages for weddings from
40 – 116 guests in The George Suite
or
more intimate weddings
in our Dining Room for 20 – 34 guests
and
The Reid's Room offers private dining for up to 20 guests.

Please ask for menus & quotes.

We also offer: (Menus available on request)

Afternoon Tea Weddings

BBQ Weddings

Hog Roast Weddings for 80-120 guests

Family style Weddings

(Informal or formal seating styles for all tastes)

Canapés

Children's menu available for all weddings

All dietary needs can be catered for by prior arrangement



Bronze

Thursday Weddings

A full wedding package for 60 guests, only £2750

(Additional guests can be added at £45.00 per person)

This offer includes:

Dedicated Wedding Coordinator & Master of Ceremonies to guide you through your special day

The George Suite included for the ceremony
(If required, Registrar to be booked separately)

Superior Double Room for your wedding night

Reception drink: 1 glass of bucks fizz or mulled wine
(Orange juice for the non alcoholic option).

Wedding breakfast: 3 course meal and coffee
(Choose off our Bronze offer menu)

1 glass of French house wine per person

1 glass of Premium Prosecco to toast

Silver Cake Stand & Knife

Add on: White Wedding DJ £350.00

60 White Chair Covers with sash of your choice £220.00

Evening Food £300.00. Lincolnshire Hot Dog Sausage
or Bacon Baps

(Extra evening guests £5.50pp)

THIS OFFER IS ONLY AVAILABLE ON THURSDAYS

(From January 2018 - November 2019.
Excludes between Christmas & New Year)

Sample menu

A maximum of 2 choices are allowed per course but a pre order is required at least six weeks before the event date. If a pre order is not possible then only one option from each course is allowed.

To Start

Chicken liver parfait, Cumberland sauce
& balsamic dressed salad

Fan of melon served with Champagne sorbet
& fresh raspberries

Your choice of Chef's homemade soup
& garden herb croûtons

For Main

Roast loin of Grasmere pork, apricot & garden
herb seasoning, seasoned crackling,
with an apple & sage jus

Oven baked fillet of Shetland salmon on buttered
baby spinach, dill & butter sauce

Kentish tomato, buffalo mozzarella & basil tart
served with a tomato fondue

All served with seasonal vegetables, roasted Lincolnshire
potatoes & minted Lincolnshire new potatoes

For Dessert

Course picked seasonal fruit crumble
with vanilla custard

Rich chocolate delice served with vanilla ice cream

Chef's fruit pavlova with chantilly cream

Tea & Coffee with chocolate mints

All dietary needs can be catered for by prior arrangement





Silver

Winter / Sunday Weddings

**A full wedding package for 60 guests,
only £3000**

(Additional guests can be added at £50.00 per person)

This offer includes:

Dedicated Wedding Coordinator & Master of Ceremonies
to guide you through your special day

The George Suite included for the ceremony
(If required, Registrar to be booked separately)

Superior Double Room for your wedding night

Reception drink: 1 glass of bucks fizz or mulled wine
(Orange juice for the non alcoholic option).

Wedding breakfast: 3 course meal and coffee
(Choose off our Silver offer menu)

1 glass of French house wine per person

1 glass of Premium Prosecco to toast

Silver Cake Stand & Knife

Add on: White Wedding DJ £350.00

60 White Chair Covers with sash of your choice £220.00

Evening Food £300.00. Lincolnshire Hot Dog Sausage

or Bacon Baps

(Extra evening guests £5.50pp)

**THIS OFFER IS ONLY AVAILABLE IN DECEMBER,
JANUARY, FEBRUARY, MARCH & ON SUNDAYS**

Sunday weddings throughout the year depending on
availability. From January 2018- November 2019.

(Excludes Christmas & New Year).

Sample menu

A maximum of 2 choices are allowed per course but a pre order is required at least six weeks before the event date.
If a pre order is not possible then only one option from each course is allowed

To Start

Chicken liver parfait, Cumberland sauce & balsamic dressed salad

Fan of melon served with Champagne sorbet & fresh raspberries

Your choice of Chef's farmhouse soup

For Main

Roast loin of Grasmere pork, apricot & garden herb seasoning, seasoned crackling, with an apple & sage jus

Oven baked fillet of Shetland salmon on buttered baby spinach, dill & butter sauce

Kentish tomato, buffalo mozzarella & basil tart served with a tomato fondue

All served with seasonal vegetables, roasted Lincolnshire potatoes & minted Lincolnshire new potatoes

OR – everyone to have cold carved buffet of:

Toft honey, mustard & muscovado glazed ham, local Tilton turkey breast, poached Shetland salmon, Chef's
selection of salads, freshly baked bread, and hot minted Lincolnshire new potatoes

OR – everyone to have BBQ of

Chicken drumstick in sweet chilli marinade, homemade 100 % Lincoln red beef burger, Grasmere Lincolnshire
sausage, vegetable rice pilaf, homemade coleslaw, dressed mixed leaf salad, hot minted new potatoes
and selection of bread rolls

For Dessert

Course picked seasonal fruit crumble with vanilla custard

Rich chocolate delice served with vanilla ice cream

Chef's fruit pavlova with chantilly cream

Selection of English cheeses, biscuits, celery & grapes

Tea & coffee with chocolate mints

All dietary needs can be catered for by prior arrangement

Gold

Spring & Autumn Weddings

A full wedding package for 60 guests, only

£3500

(Additional guests can be added at £60.00 per person)

This offer includes:

Dedicated Wedding Coordinator & Master of Ceremonies to guide you through your special day

The George Suite included for the ceremony
(If required, Registrar to be booked separately)

Superior Double Room for your wedding night

Reception drink: 1 glass of bucks fizz, Pimms or mulled wine

(Orange juice for the non alcoholic option).

Wedding breakfast: 3 course meal and coffee

(Choose off our Gold offer menu)

2 glasses of French house wine per person

1 glass of Premium Prosecco to toast

Silver Cake Stand & Knife

60 White Chair Covers with sash of your choice

Evening Food: Lincolnshire Hot Dog Sausage or Bacon Baps

(Other choices available. Extra evening guests £5.50pp)

Add on: White Wedding DJ for £350.00

**THIS OFFER IS ONLY AVAILABLE
IN MARCH, APRIL, MAY,
OCTOBER & NOVEMBER**

(From January 2018 - November 2019)

Sample menu

A maximum of 2 choices are allowed per course but a pre order is required at least six weeks before the event date. If a pre order is not possible then only one option from each course is allowed

To Start

Chef's farmhouse soup – please ask for choice of soups

Fan of melon served with Champagne sorbet & fresh raspberries

Chicken liver parfait with Cumberland sauce & balsamic dressed salad

Traditional prawn cocktail, Marie-rose sauce, watercress salad, brown bread & butter

For Main

Oven baked free range chicken supreme served with a leek & pancetta gravy

Oven baked fillet of Shetland salmon on buttered baby spinach, dill & butter sauce

Pan fried rump of local lamb over bubble & squeak with a rich redcurrant gravy

All served with seasonal vegetables, roasted Lincolnshire potatoes & minted Lincolnshire new potatoes

Vegetarian options- please ask for choices

For Dessert

Chef's choice of seasonal fruit pavlova with chantilly cream

Rich chocolate delice served with vanilla ice cream

Seasonal fruit crumble, vanilla custard

Traditional vanilla crème brûlée with homemade shortbreads

Selection of English cheeses, biscuits, celery & grapes

**Followed by freshly brewed coffee or tea
and chocolate mints**

All dietary needs can be catered for by prior arrangement





Platinum

Weddings

A full wedding package for 60 guests, only £4000

(Additional guests can be added at £67.00 per person)

This offer includes:

Dedicated Wedding Coordinator & Master of Ceremonies to guide you through your special day

The George Suite included for the ceremony
(If required, Registrar to be booked separately)

Superior Double Room for your wedding night

Reception drink: 1 glass of bucks fizz, Pimms
or mulled wine

(Orange juice for the non alcoholic option).

Wedding breakfast: 3 course meal and coffee

(Choose off our Platinum offer menu)

2 glasses of French house wine per person

1 glass of Premium Prosecco to toast

Silver Cake Stand & Knife

60 White Chair Covers with sash of your choice

Evening Food: Lincolnshire Hot Dog Sausage
or Bacon Baps

(Other choices available. Extra evening guests £5.50pp)

Upgrade: Evening Buffet. 5 buffet items
for 100 guests £750.00

3 x Canapés per person £300.00

or 5 x Canapés per person £540.00

Add on: White Wedding DJ for £350.00

THIS OFFER IS AVAILABLE ALL YEAR

(From January 2018 - November 2019)

Sample menu

A maximum of 2 choices are allowed per course but a pre order is required at least six weeks before the event date.

If a pre order is not possible then only one option from each course is allowed

To Start

Lincolnshire ham hock terrine, Toft House homemade chutney, mustard dressed salad

Carpaccio of pear, Melton Mowbray Stilton, toasted walnut & dressed chicory salad

Somerset goats cheese, vine ripened plum tomato & caramelised red onion tartlet on a balsamic dressed salad

Smoked Scottish salmon served with crème fraîche mousse, watercress salad & granary bread

For Main

Roast Sirloin of beef, Yorkshire pudding, horseradish sauce & rich pan gravy

Pot roasted leg of local lamb, studded with garlic, rosemary & honey with a redcurrant gravy & baby onion sauce

Paupiette of Cornish lemon sole, spinach stuffing, served with a white wine & dill velouté

Roast loin of Grasmere pork, apricot & garden herb seasoning, seasoned crackling, with an apple & sage jus

Pan fried Gressingham duck breast on crispy bubble & squeak with a redcurrant gravy

All served with seasonal vegetables, roasted Lincolnshire potatoes & minted Lincolnshire new potatoes

Vegetarian options- please ask for choices

For Dessert

Old fashioned steamed sticky toffee pudding with butterscotch sauce & caramel ice cream

Belgium chocolate torte on a sticky brownie base

Vanilla cheesecake with lemon curd & lemon meringue ice cream

Chef's choice of seasonal fruit pavlova with chantilly cream

Selection of English cheeses, biscuits, celery & grapes

Followed by freshly brewed coffee or tea and chocolate mints

All dietary needs can be catered for by prior arrangement

Trusted Suppliers

Bridal Makeup

Emily Ray MUA
07807 903379

Alexandra Thorpe
07815 161769
athorpe94@gmail.com

Cakes

Crowland Cake Creations
15 Foreman Way, Crowland, Peterborough PE6 0DJ
01733 210383 / 07713 250684
info@crowlandcakecreations.co.uk
www.crowlandcakecreations.co.uk

Catering

Robert Reid on Location
07802 354498

DJ

White Wedding DJ
01780 762 310 / 07725 340438
whiteweddingdj@gmail.com
www.whiteweddingdj.com

Dresses

Blush Bridal Co.
19 North St, Bourne, Lincs PE10 9AE
01778 218020
info@blushbridal.co
www.blushbridal.co

Marquees

The Stamford Marquee Company
15 Wothorpe Mews, Stamford, Lincs PE9 2GA
07964 871308
info@stamfordmarquees.co.uk
www.stamfordmarquees.co.uk

Photography

Deans Street Photography
Oakham, Rutland
07708 833940
hello@deansstreetphotographers.co.uk
www.deansstreetphotographers.co.uk

PJ Photography

31 Broad Lane, Moulton, Spalding, Lincs PE12 6PN
07873 322820
info@pauljohnsonphotography.co.uk
www.pauljohnsonphotography.co.uk

Stationery Design & Print

Think Digital Print
18 & 19 Midland Court, Station Approach
Oakham, Rutland LE15 6RA
01572 770022
enquiries@think-digital-print.co.uk
www.think-digital-print.co.uk

Venue Dressing

Dilly & Taylor
01775 750563 / 07749 181501
info@dillyandtaylor.co.uk
www.dillyandtaylor.co.uk

Steve & Wendy Beveridge

Ambience Venue Styling
0800 0439128 / 07904 469578
peterborough@ambiencevenuestyling.com



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