



# Congratulations



**Everything about your wedding should be unique and perfect for you. From your initial enquiry, your dedicated wedding co-ordinator will help you plan every detail according to your own requirements and taste. We will ensure your day runs smoothly, allowing you the time to relax and enjoy the day with your guests.**

The Bush is an independent hotel that has been welcoming guests through its doors since 1618. Steeped in history but embracing contemporary design, the Bush is the perfect blend of the old world and the new. With original features, roaring fires, 95 comfortable bedrooms and a wide range of menus and spaces, the Bush prides itself on being a friendly, family-owned hotel.

Situated in the heart of Farnham's historic town centre but nestled within its own private gardens – perfect for your photographs and reception drinks! We offer a warm welcome and respite from the hustle and bustle of Farnham's high street.

With direct train links to London, close proximity to Farnborough and Heathrow airports, and easy access to the M3, A3 and A31, the Bush is the perfect location to welcome all your family and friends.





# TESTIMONIALS



## LYNDSEY AND ALEX - MAY 2024

*We absolutely love the charm of the Bush Hotel in the centre of Farnham so it was easy to pick the venue for our wedding in May this year! The hotel is absolutely gorgeous and it has been recently renovated but it still maintains its original features. The rooms are spacious and the grounds with all the flowers and ivy across the hotel makes it totally unique. If you are looking for a perfect location with an even more perfect 10-star Events Manager, look no further. Our wedding at the Bush Hotel surpassed all our our expectations.*

## ABI AND OLLIE - APRIL 2024

*The perfect wedding day. Staff were all brilliant, food was amazing and the Redgrave room was a brilliant place for the evening party, spacious and private and allowed to go on until 01:00hrs.*

## ADAM AND CHRIS - SEPTEMBER 2023

*Everyone commented on how nice the venue is, the quality of the food, and the friendliness of all the staff. If you're looking for a venue run by friendly people that genuinely care about your day, look no further. Without doubt worth a visit while you are shortlisting options!*





# CEREMONIES



## THE OAK LOUNGE

The oldest part of the hotel dating back to the 15th century. Classic, historic panelling is combined with contemporary art to depict Farnham's rich and varied local history.

Available for ceremonies from 2 - 50 guests.



PHOTO CREDIT: GINGER SNAPS PHOTOGRAPHY





## THE GARDEN RESTAURANT

The Bush's quintessential Georgian room. This bright space benefits from direct access to the lawn area; exclusive to your guests.

Available for ceremonies for up to 90.



PHOTO CREDIT: MINAH WILSON PHOTOGRAPHY





## THE REDGRAVE SUITE

The Redgrave suite has been refurbished and designed specifically with larger weddings in mind. Hosted in a separate building within the hotel's grounds.

Available for ceremonies for up to 120.



PHOTO CREDIT: MINAH WILSON PHOTOGRAPHY





# THE BEDROOMS



**Upon confirming your wedding booking, we are happy to block a group of bedrooms for your guests at a preferential rate. To book they must contact the hotel directly, quote the wedding reference code and provide credit card details. Any rooms unallocated 8 weeks prior to the wedding, will be released.**

We strongly advise that accommodation is reserved as soon as possible after confirming your wedding date to avoid disappointment.

Bedroom check-in time for your guests is 2pm on the day of arrival regardless of ceremony time. We cannot guarantee early check in unless this is booked the night prior. Check out is 11am – fancy a lie-in? Late check out available to purchase at reception.

Our Honeymoon Suite is located in the most historic part of the hotel. It is newly renovated and elegantly decorated and benefits from its own lounge area, a walk-in shower and roll top bath. This unique space is our largest and most luxurious suite and is perfect for your first night as a married couple.

For couples looking to get ready at the hotel on the morning of the wedding, then we will be happy to discuss the best room options for you.





PHOTO CREDIT: STEWART GRANT



# WEDDING PACKAGE



**All bespoke wedding packages which include a wedding breakfast and evening reception are inclusive of:**

Dedicated wedding co-ordinator

Cream aisle carpet

Informal host services

White table linen and napkins

Evening dance floor

Cake stand and knife

Chair covers

Complimentary menu tasting  
for two

Honeymoon suite for the night  
of the wedding

Special accommodation rates  
for guests

3-course meal for first  
anniversary



PHOTO CREDIT: GINGER SNAPS PHOTOGRAPHY





# PRICING

All pricing is based on weddings taking place Thursday-Saturday, inclusive of bank holidays. Prices may vary from Sunday-Wednesday, please enquire for more information.

<b>CEREMONIES</b>	<b>2024/2025 OCTOBER - MARCH</b>	<b>2025 APRIL - SEPTEMBER (INC DECEMBER)</b>	<b>2025/2026 OCTOBER - MARCH</b>	<b>2026 APRIL - SEPTEMBER (INC DECEMBER)</b>
<b>OAK LOUNGE</b> 50 guests max	£550	£700	£600	£750
<b>GARDEN RESTAURANT</b> 90 guests max	£850	£1000	£900	£1050
<b>REDGRAVE ROOM</b> 120 guests max	£1250	£1400	£1300	£1450

<b>WEDDING BREAKFAST</b>	<b>2024/2025 OCTOBER - MARCH</b>	<b>2025 APRIL - SEPTEMBER (INC DECEMBER)</b>	<b>2025/2026 OCTOBER - MARCH</b>	<b>2026 APRIL - SEPTEMBER (INC DECEMBER)</b>
<b>OAK LOUNGE</b> 30 guests max	£500	£700	£600	£800
<b>GARDEN RESTAURANT &amp; LAWN</b> 80 guests max	£1300	£1700	£1500	£1900
<b>REDGRAVE ROOM &amp; BAR</b> 120 guests max	£1300	£1800	£1700	£2000



# PRICING CONTINUED

<b>WEDDING RECEPTION</b>	<b>2024/2025 OCTOBER - MARCH</b>	<b>2025 APRIL - SEPTEMBER (INC DECEMBER)</b>	<b>2025/2026 OCTOBER - MARCH</b>	<b>2026 APRIL - SEPTEMBER (INC DECEMBER)</b>
<b>GARDEN RESTAURANT &amp; LAWN*</b> 100 guests max *no amplified music allowed after 8pm	£900	£1200	£1000	£1300
<b>REDGRAVE ROOM &amp; BAR</b> 150 guests max	£1300	£1700	£1500	£1800

The room hire fee excludes registrar fees. This must be organised and paid for independently.

These prices are based on a minimum of 50 guests.



PHOTO CREDIT: MINIAH WILSON PHOTOGRAPHY



PHOTO CREDIT: MEGAN DONATI PHOTOGRAPHY





# WEDDING MENUS



We cater for everyone from adults to kids, picky eaters to the health conscious, veggies and vegans! All menus can be altered, within reason, to adapt to the needs and wants of the bride and groom.

Please ask the wedding co-ordinator for further information.



PHOTO CREDIT: MINAH WILSON PHOTOGRAPHY

\*We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients uses please ask your server. (v) vegetarian (vg) vegan





# CANAPÉS

Good food, good mood.  
The perfect way to start...

*£10 for 3 canapés per person extra choice £3.50 each  
(Please select 3, price based on a minimum of 30 guests)*

Slow roast pork belly beignets

Chili & ginger crispy chicken strips

Braised beef en croûte

Parma ham & tomato bruschetta

Anchovy straws

Smoked salmon mousse on blini

Prawn & cucumber with dill crème fraîche

Gougères (v)

Pesto swirls (v)

Balsamic onion & goats' cheese on toast (v)

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*(v) vegetarian (vg) vegan*



# FARNHAM MENU

(ONE OPTION FROM EACH COURSE TO BE CHOSEN)

## STARTER

Roast tomato & basil soup (v,vg)

Chicken & apricot terrine, caramelized onion chutney, toasted ciabatta

Smoked salmon, fennel, chili & rocket salad, crème fraîche

Ham hock & spring onion fritters, egg & pea-shoot salad

## MAINS

Roasted chicken supreme, potato gratin, crushed minted peas, bacon gravy

Slow cooked pork belly, choucroute cabbage & a rich plum sauce

Roasted seabass, crushed new potatoes, grilled vine tomatoes & balsamic glaze

Goats cheese & beetroot tart, pomme purée & confit shallot green beans (v)

## DESSERT

Dark chocolate & raspberry brownie, chocolate sauce, vanilla Ice cream

Mixed berry pavlova with fruit coulis

Orange cheesecake with candied orange

Sticky toffee & banana pudding, toffee sauce, rum & raisin ice cream

Freshly brewed tea & coffee with chocolate mint

2024 - £40 per person | 2025 - £45 per person | 2026 - £48 per person

*Menu based on minimum of 10 people - pre-order required 14 days in advance.  
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intolerances who may wish to know about the food ingredients used please ask your server.*

*(v) vegetarian (vg) vegan*



# WAVERLEY MENU

(ONE OPTION FROM EACH COURSE TO BE CHOSEN)

## STARTER

Potato & leek soup with crispy leeks (v,vg)

Smoked salmon & spring onion cream cheese parcels, dill & cucumber salad (gf)

Duck & pork liver parfait, apple & cider chutney, toasted ciabatta

Honeydew melon, crispy chorizo, cucumber & feta salad

## MAINS

Braised pig cheeks, polenta cake, carrot & star anise purée, crispy shallots

Chicken stuffed with mozzarella, wrapped in bacon, roasted new potatoes, sun-dried tomatoes & kale, balsamic reduction (gf)

Pan fried cod, pomme purée, spinach, clam & parsley cream sauce (gf)

Mushroom & stilton Wellington, roasted new potatoes, garlic greens & gravy (v)

## DESSERT

Coconut & malibu panna cotta

Apple tarte tatin, clotted cream, toffee sauce

Chocolate truffle torte, strawberry ice-cream

Raspberry meringue tart

Freshly brewed tea & coffee with chocolate mint

2024 - £50 per person | 2025 - £55 per person | 2026 - £58 per person

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*(v) vegetarian (vg) vegan*



# THE BUSH MENU

(ONE OPTION FROM EACH COURSE TO BE CHOSEN)

## STARTER

Crayfish & prawn bisque, crème fraîche, chopped chives

Chicken & smoked duck breast terrine, Maderia jelly, apple purée

Heritage beetroot carpaccio, rocket, candied walnuts & goats cheese dressing (v)

Grilled asparagus, crispy Parma ham, poached egg, shaved parmesan & truffle oil

## MAINS

Roasted lamb rump served pink, potato fondant, shredded savoy cabbage  
with a rich red wine & coffee jus

Confit rosemary duck leg, mixed bean, potato and pancetta cassoulet

Half lemon thyme poached lobster, fennel & new potato salad, lobster reduction

Mushroom, brie & cranberry parcel, roast potatoes, carrots, parsnips,  
seasonal greens & red wine gravy

## DESSERT

Glazed lemon tart, raspberry sorbet

Vanilla crème brûlée, vanilla shortbread, mixed berry salad

Strawberry & white chocolate cheesecake, strawberry couli,

Chocolate fondant, vanilla ice cream, rich chocolate sauce

Freshly brewed tea & coffee with chocolate mint

2024 - £60 per person | 2025 - £65 per person | 2026 - £68 per person

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intolerances who may wish to know about the food ingredients used please ask your server.*

*(v) vegetarian (vg) vegan*





PHOTO CREDIT: MEGAN DONATI PHOTOGRAPHY



# KIDS' MENU

(ONE OPTION FROM EACH COURSE TO BE CHOSEN)

## STARTER

Tomato soup with white or brown bread (v)

Garlic bread with mozzarella (v)

Hummus and crudités (v)

## MAINS

Battered haddock and chips, garden peas, tartare sauce.

4oz beef burger, melted cheese, seeded bun, chips, mixed leaves, ketchup

3 cheese macaroni, cream sauce, garlic bread, mixed leaves.

Battered chicken goujons, chips, garden peas, BBQ sauce.

## DESSERT

Chocolate brownie, chocolate sauce, vanilla ice cream

Fresh fruit salad & ice cream

2 scoops of ice cream.

*£20 per child under 5s eat for free*

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*(v) vegetarian (vg) vegan*



# VEGAN MENU

## STARTER

Heritage beetroot carpaccio, rocket, candied walnuts, balsamic glaze  
Zucchini wrapped asparagus, chilli melon balls, sauce vierge

## MAINS

Vegan butternut & red pepper wellington, potato fondant,  
green herb dressing  
Mushroom & leek pie, served with mash, greens & gravy

## DESSERT

Banana sticky toffee pudding, vanilla Ice cream  
Chocolate & salted caramel brownie, thick chocolate sauce

*The price of the menu is reflective of your chosen menu*

*We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients uses please ask your server.*

*(v) vegetarian (vg) vegan*



# BBQ MENU

*£45 per person for selected items £69 per person for all the items  
(minimum of 30 guests & maximum of 2 hours serving time)*

## MEAT & FISH (select 4 items)

Classic beef burger

“Uncle John’s” hot dogs

Lemon & garlic marinated chicken legs

BBQ spiced chicken skewers

Chinese 5 spiced pork ribs

Seafood, pineapple & coconut kebabs

Dill buttered salmon parcels

Parsley & lime grilled squid

## SALAD BAR

Crisp salad leaves, tomato, red onion, gherkins, olives, sun-blushed tomatoes, roasted peppers, relish & a selection of dressings

## ARTISAN CHEESE PLATTER

Served with crackers, crudites & chutney

*£50 for 10 people*

## VEGETARIAN & VEGAN

(select 2 items)

Vegan burger (v,vg)

Buttery corn on the cob (v)

Roasted vegetable parcels (v,vg)

Halloumi mushroom & onion skewers (v)

## ADDITIONAL EXTRAS

*Add a delicious selection of desserts to your buffet for £8.50 per person*

**(Please select 3 of the following)**

Churros & chocolate sauce

Mini fruit cheesecakes

Classic profiteroles

White chocolate & raspberry panna cotta (gf)

Bread & butter pudding with vanilla custard

Fresh cut fruit skewers (gf)

Or a selection of 2 Petite Patisserie cakes for £9.50

*Menu based on minimum of 30 people - pre-order required 14 days in advance.  
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*(v) vegetarian (vg) vegan*



# FINGER BUFFET

*5 items £22.50 - 8 items £34.50 - Extra items £5 each (minimum 30 guests)*

- Teriyaki salmon sticks (gf)
- Chicken tikka tostadas (gf)
- Marinated mozzarella & cherry tomato sticks (v,gf)
- Mini vegetable quiche (v)
- Vegetable spring rolls (v)
- Roasted sweet potato wedges (v,vg,gf)
- Vegetable samosas (v)
- Mac & cheese croquettes (v)
- Spicy chicken wings (gf)
- Prawn Marie rose cocktail in gem leaves (gf)
- Parma ham & melon (gf)
- Chicken & bacon wraps (gf)
- Grilled sausage & king prawn skewers
- BBQ pork ribs (gf)
- Tater tots
- Chicharrónes (lemon & cumin roasted pork belly pieces)

## **ADDITIONAL EXTRAS**

*Add a delicious selection of desserts to your buffet for £8.50 per person  
Please select 2 of the following:*

- Churros & chocolate sauce
- Mini fruit cheesecakes
- Classic profiteroles
- White chocolate & raspberry panna cotta (gf)
- Fresh cut fruit skewers (gf)
- Or a selection of 2 Petite Patisserie cakes for £9.50

**Artisan cheese platter served with crackers, crudites & chutney  
£50 for 10 people**

*Menu based on minimum of 30 people - preorder required 14 days in advance. We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients uses please ask your server. (v) vegetarian (vg) vegan*



# LIGHT BITES

*3 items £15 - Extra items £6 each (minimum 30 guests)*

Mini beef burgers

Fish & chip cones

Chicken gyros

Selection of pizza (v)

Charcuterie & cheese boards

Mixed quesadillas

Nachos, guacamole, sour cream & cheese

Mini hotdogs

Chips cone (v,vg)

Pulled pork brioche baps

Bacon, sausage, vegetarian & vegan baps

Falafels, hummus & pita bread (v,vg)

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*(v) vegetarian (vg) vegan*



PHOTO CREDIT: CRAIG ADDISON PHOTOGRAPHY



# DRINKS PACKAGES

## VINTAGE DRINKS PACKAGE

*£24 per person*

### **For the reception drinks**

A glass of Botter Sparking wine or Bucks fizz,  
Orange Juice or Smoothie Non-alcoholic

### **For the wedding breakfast**

*(1/2 bottle of wine per person)*

Saint Laurand Blanc - Vin de France  
Saint Laurand Rouge - Vin de Franc

### **For the toast**

A glass of Botter Sparkling wine

## SILVER DRINKS PACKAGE

*£29 per person*

### **For the reception drinks**

A glass of Prosecco Spumante Brut or Pimm's or Mulled Wine,  
Elderflower Fizz or Smoothie Non-alcoholic

### **For the wedding breakfast**

*(1/2 bottle of wine per person)*

Chardonnay L'Autantique - Lanquedoc - France  
Shiraz Darling River Estate - South East Australia  
Pinot Grigio Rosato Colpo di Fortuna - Veneto - Italy

### **For the toast**

A glass of Botter Prosecco Spumante Brut





## **GOLD DRINKS PACKAGE**

*£33 per person*

### **For the reception drinks**

A glass of Champagne Baron Albert l'Universelle Brut – France  
Mojito, Negroni, Cosmopolitan, Classic Martini or Aperol Spritz (*Select 2*)  
Apple and Ginger Julip non-alcoholic

### **For the wedding breakfast**

*1/2 bottle of wine per person (please select)*

Sauvignon Blanc Koromiko - Marlborough, New Zealand or  
Picpoul de Pinet Domaine Gaujal - Languedoc, France

Simonsig Estate Rose - Stellenbosh - South Africa or  
Rose' D'Anjou Les Lignériers - Loire Valley - France

Côte du Rhône, Let Petit Coudoulis - Cote du Rhône - France or  
Malbec, Las Piedras - Argentina

### **For the toast**

A glass of Champagne Baron Albert l'Universelle Brut - France





PHOTO CREDIT: GINGER SNAPS PHOTOGRAPHY





# A LITTLE BIT EXTRA



## **MENU TASTING**

Menu tasting is included, for the bride and groom, in all wedding packages but please do speak to the events team to invite additional guests along – always good to get a 3rd, 4th or 5th opinion!

## **PRE-WEDDING DINNER**

We can offer a variety of menus and event spaces for you to spend the eve of the wedding with your loved ones. Please speak to the events team for more information.

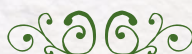
## **CHAMPAGNE BREAKFAST**

We don't recommend becoming wed on an empty stomach! Why not pre-order a champagne breakfast to your room whilst preparing for the big day!

## **PRIVATE BRUNCH**

Breakfast can sometimes be a little early for heavy heads the morning after so why not organise a private brunch to coincide with check-out – the perfect way to say goodbye to guests.

*These are just some ideas we have – we'd love to hear from you for any ideas we may have missed or events you would like to hold. Please speak to the events team who will do all they can to meet your needs.*





# I DO, TO DO LIST

- ♡ CHOOSE DATE
- ♡ BOOK A VENUE
- ♡ BOOK A REGISTRAR
- ♡ WRITE YOUR GUEST LIST
- ♡ SEND 'SAVE THE DATES'
- ♡ WORK OUT TIMINGS FOR THE DAY
- ♡ BOOK SUPPLIERS
- ♡ EVENT DÉCOR,
- ♡ FLORIST,
- ♡ CAKE MAKER,
- ♡ TRANSPORT,
- ♡ ENTERTAINMENT,
- ♡ HAIR AND MAKE UP,
- ♡ PHOTOGRAPHER
- ♡ CHOOSE A MENU
- ♡ CHOOSE DRINKS
- ♡ BUY WEDDING OUTFITS
- ♡ BUY YOUR WEDDING BANDS
- ♡ SEND OUT FORMAL INVITES
- ♡ WORK ON A TABLE PLAN
- ♡ ARRIVE AT THE VENUE, CELEBRATE!





PHOTO CREDIT: HANNAH TEMPLER PHOTOGRAPHY



# YOUR DAY WITH US

When hiring the Garden Restaurant for your ceremony, please be aware the room will only be available for rental from midday. In some circumstances it will be possible to gain access earlier, but we cannot guarantee this. Couples who are hiring in items for their wedding day must arrange with their suppliers to deliver and collect on the day of the wedding. Please discuss this with your Event Manager should have any questions with regards to the timings.

Please note that we do not have an abundance of storage. Any items left after the event and not collected within 48 hours will be disposed of; this also includes left over wedding cake.

Any external suppliers that you book in relation to your event must be approved by the hotel prior to the event. The hotel reserves the right of refusal for any reason they seem fit. Please note external caterers and corkage are not allowed.

We can provide most equipment, however, if you wish to bring your own equipment into the hotel you must ensure it is safe to use and PAT tested.

Amplified music within the main hotel building is to finish no later than 8pm due to the disturbance of in-house guests.

## CONTACT US

Please contact our events department on **01252 715237** to discuss requirements and to check availability.

We can hold any provisional dates for 7 days before a deposit is required.

A non-refundable deposit of £1000 is then required to secure the booking along with a signed contract. The remainder is due six weeks prior to the event.





# TERMS & CONDITIONS

## Booking Confirmation

If payment is not received within the 45 days of the wedding date, the hotel reserves the right to cancel the wedding and levy a cancellation charge of up to 100% of the proposed invoice total. Any additional charges made on the wedding day (i.e. extra guests, additional wines) are payable on departure.

Any outside equipment being supplied such as additional lights, DJ equipment etc must provide The Bush with a copy of their Public Liability Insurance certificate no later than 14 days prior to the event, as well as complying with the hotels health and safety policy, a copy of which is available on request

Please note the venue hire does not include decorations of any kind.

Clients or guests may not bring any food or drink into the hotel for consumption on the premises. We do not allow external catering or corkage.

## Cancellation

Cancellation charges are as follows:

All deposits are non-refundable or transferable however if for any reason you need to cancel your wedding then the following cancellation policy will be applicable:

45 - 90 days prior to arrival - 50% of estimated costs

Prior to 90 days - No charge

Cancellation charges will be calculated on the contracted minimum number of adults that you have stated upon signing the contract.

The Bush can only accept cancellations in writing from the couple. Only on receipt of written confirmation from The Bush Hotel to the couple has the booking been cancelled.

Changing the date of a wedding constitutes as a cancellation; therefore, a second deposit is required to secure the new date and the original deposit will not be refunded.

The Bush reserves the right to cancel any booking at any time upon which the deposit paid will be refunded, but the hotel will not have any other liability.

The Company reserves the right to cancel any booking forthwith and without any liability on its part in the event of any damage or destruction of the Hotel by fire or other cause, any shortages of labour or food supplies, strikes, lockouts or industrial action, or any other cause beyond the control of the Company which shall prevent it from performing its obligations in connection with any booking.





### **Conduct**

The Customer shall be responsible for the orderly and safe conduct of the wedding and shall have regard to any regulations imposed by any competent authority and shall ensure that nothing shall be done which will constitute a breach of the law or impossible forfeiture of the licenses for the sale of wine, beer, spirits or for music and dancing or other permissions attaching to the hired premises.

In particular the Customer shall ensure that there is no illegal betting or gaming.

The Customer shall fully indemnify the Company against any claims, or loss or damage arising as a result of breach of this clause.

At the time of making the initial booking until the end of the event, we request that members of staff employed by The Bush are treated with courtesy. Abusive language, rude or threatening behaviour will not be tolerated and may result in the cancellation of your booking.

Any person found to be taking or offering illegal substances will be reported to the police and removed from the premises. Any guests fighting or causing damage will be removed immediately from the premises.

The couple shall be held responsible for any losses or damages sustained to The Bush. This is in respect of the premises, furnishings, utensils or equipment, whether the same is caused wilfully or by negligence or default and shall be liable for the full cost of replacement or repair plus compensation for loss of business caused thereby.

### **Bedrooms**

Bedrooms are sold on a first come, first serve basis unless agreed with the hotel. The agreed preferential rate is for the first 20 rooms, any additional rooms booked will be charged at our best available rates at the time of booking. Rates based on 2 guests sharing a room, B&B.

Check in is from 2pm and check out is 11am on the day of departure. All rates are inclusive of a Full English breakfast. Please note The Bush does not have a 24 hour resident's license and therefore all alcohol sales opening and closing times must be adhered to. We cannot guarantee early check in's; in order to do this the bedroom must be booked from the night prior. This is regardless of what time the ceremony has been booked for. Please ensure your guests arrive ready if arriving on the day of the wedding.

All group bookings must be guaranteed by a credit card and must be allocated 8 weeks prior to your wedding. Any unallocated rooms are automatically released at this time. Any confirmed bedrooms cancelled within 24 hrs period will be charged in full.

A complimentary room for the Bride and Groom is offered subject to availability and only on packages with this inclusion. This offer only applies when wedding breakfast take place at The Bush. If the honeymoon suite is not available on the date of your wedding then an alternative suite will be offered.

All bedrooms being paid for on the main account must be pre-paid for prior to arrival. If the couple are looking to book a bedroom the night prior to get ready in, we will be happy to recommend a suitable room for you.

