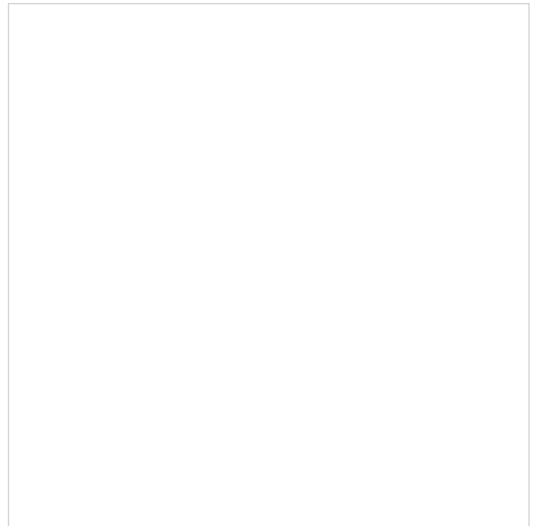
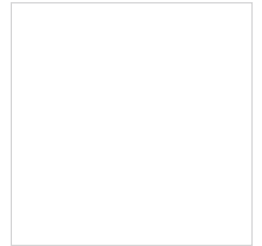
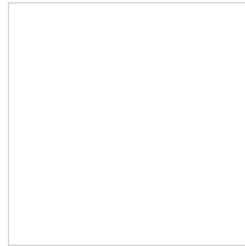
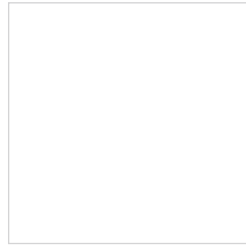
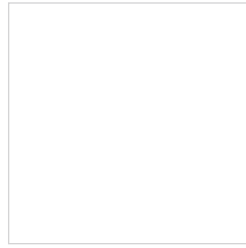
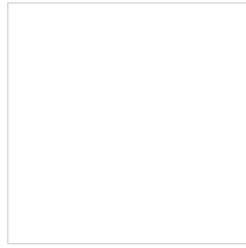
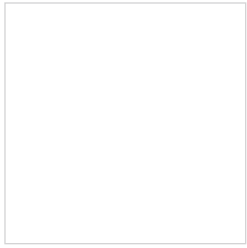


**beales**hotel  
MODERN AND STYLISH



**Together**

From January 2011

## A very warm welcome

Beales Hotels has been a family owned business since 1769, & run by 8 generations of the Beale family. This hotel was originally bought in 1964 as Hatfield Lodge & re-opened as Beales Hotel in 2004 after a £6m rebuild.

Since then we have entertained & looked after many happy couples on their very special day, creating a contemporary wedding experience with stylish results & creating a unique bond between guest & hotel.

With the ultimate memory of their most important day in mind, we see our friends returning to celebrate family christenings & anniversaries, & to this end we are blessed with the loyalty & trust that both local families & distinguished guests place in us to make their important occasion special.

Your wedding is no exception!

From the moment you contact us you will feel confident in the fact that you will be dealing with professional individuals who have many years experience in looking after you; most importantly they will be friendly, down to earth & will be there for you.

On behalf of my team & myself, I would like to congratulate you on your forthcoming wedding & to pass on our best wishes for the future.

Thank you for visiting our stunning hotel & if I can be of any assistance whatsoever, then please feel free to contact me.



Chris Hall  
**General Manager**

## The perfect day

Beales Hotel with its stunning architecture & bespoke artwork has the perfect ingredients for both a civil wedding ceremony & reception alike.

Our staff & facilities are dedicated to making your day as special as possible, & we at Beales Hotel know that your wedding day is one of the most important days of your life. With this in mind, we pride ourselves on ensuring that your reception will be one you remember forever.

We would be delighted to make the arrangements for your reception enabling you to sit back, relax & enjoy this special occasion.

### **The wedding ceremony**

Beales Hotel is pleased to hold a civil ceremony license. You may find it more convenient & relaxing to hold both your marriage ceremony & reception under the one roof. The facility to hold your wedding ceremony at Beales Hotel is normally offered throughout the year on any weekday & during the weekend between 8am & 6pm. Our licence allows us to hold the ceremony in all of our function rooms, & their various capacities are shown below. No food or

beverages may be served in these rooms one hour prior to the ceremony taking place – thereby complying with the legislation.

Music may be played prior &/or during the ceremony & the registrar specifies that the nature of this music must be secular, suitable, seemly & dignified. Any query regarding specific musical items must be referred to the registrar.

Licensed capacities set out in a theatre style for each room for wedding ceremonies:

Buckland suite	200
Therfield room	100
Salisbury suite	110
Bishop suite	130
Hatfield room	50
Cecil room	60

For the ceremony to be held at beales hotel the charge is £300 which covers the special licence fee paid by the hotel.

### **The registrar**

The registrar is available seven days a week, including bank holidays. To arrange a civil ceremony, you need to contact:

Superintendent registrar, Hatfield registry office, 19b St. Albans Road, Hatfield, Herts, AL10 0NG. Telephone 01707 283920

Please note that Beales Hotel is not responsible for booking or paying the registrars. The prospective bride & groom must do this direct.

All couples are legally required to give notice of marriage to the superintendent registrar in the district in which they live 15 clear days before the day of their marriage.

## Wedding breakfast

Our head chef & his team of experienced chefs have prepared this fresh & exciting selection of dishes for you & your guests' enjoyment. As well as having fine cooking skills, our chef's use only the freshest seasonal ingredients available from the best local suppliers.

Please pick one starter, main course, and dessert per person for your entire party. You may also choose a vegetarian dish as an alternative for any people who do not eat meat or fish. We will recommend alternative dishes for guests who have allergies or special dietary requirements.

All meals come with freshly baked breads & butter during the meal included in the price. In addition all meals come with Café du Monde coffee, or Newby of London teas and home made chocolates after the meal.

### Canapés

Choose

any 3 for £5.50

any 5 for £7.00

any 8 for £9.50

Smoked salmon & cream cheese mini tartlet

Aubergine & semi-dried tomato crostini

Mini tomato & cheese pizza

Mozzarella, basil & Parma ham skewer

Mini duck spring roll with chilli dipping sauce

Watermelon cubes with balsamic dressing

Smoked chicken & Prosciutto roulade

Mini ratatouille tarts

Chicken liver parfait on toasted brioche

Chocolate coated strawberries

### Starters

**£6.50**

Broccoli soup, Stilton pastry, herb oil

Roasted tomato soup, pesto, crème fraîche

Chicken liver parfait, toasted brioche, plum compote

Duo of melon, mixed berry compote, mint syrup

Baby mozzarella & tomato salad, rocket leaves, balsamic dressing

**£7.00**

Pressed smoked chicken terrine, port jelly, mixed leaves

Tomato, cream cheese & pine nut terrine, basil vinaigrette, mixed leaves

Goats cheese & red onion marmalade tartlet, rocket leaves, balsamic dressing

Smoked haddock & potato fishcake, frisée, black peppercorn vinaigrette

Wild mushroom & pine nut tartlet, pesto dressing

**£8.50**

Smoked salmon & peppered cream cheese roulade, caper vinaigrette

Arctic prawn & avocado tian, marie rose sauce, baby gem

Chilled peppered duck breast, red onion marmalade, toasted bread

Confit duck terrine, spicy plum chutney, brioche

Twice baked Stilton & spinach soufflé, walnut vinaigrette, frisée

**£12.00** (Maximum 25 covers)

Pan-fried scallops, pea purée, chorizo, baby leaf

## Wedding breakfast

### Main courses

#### £16.00

Roasted Mediterranean vegetable loaf, wild mushroom fricassee, red pepper sauce

Semi dried tomato tatin, peas, broad beans, rocket leaves

Slow cooked pork belly, chive potato cake, spinach, carrots, port jus

Roasted ratatouille ceviche, rocket leaves, balsamic dressing

Chicken supreme, crushed new potatoes, spinach, carrot bundle, tomato butter sauce

#### £17.00

Corn fed chicken supreme, dauphinoise potato, green beans, carrots, spiced jus

Supreme of salmon, parsley crushed potatoes, bok-choi, black pepper cream sauce

Slow cooked pork loin, fondant potato, Savoy cabbage, port jus

Chicken & bacon ballontine, potato gratin, spinach, carrots, grain mustard sauce

#### £18.50

Fillet of sea bass, spring onion & potato cake, asparagus, red wine sauce

Slow cooked lamb shoulder, rosti potato, wilted greens, Madeira sauce

Supreme of salmon, potato & artichoke gratin, pak-choi, black pepper dressing

Tempura battered Mediterranean vegetables, garlic fondant potato, sweet & sour sauce, rocket

#### £19.50

Roasted duck breast, thyme fondant potato, glazed carrots, caramelised red onion jus

#### £26.00 (Maximum 25 covers)

Fillet of beef, roasted cocotte potato, mushroom duxelle, spinach, roasted cherry tomatoes, veal jus

### Desserts

#### £6.75

Milk chocolate tart, Chantilly cream, vanilla syrup

Lemon frangipane tart, honeycomb ice cream, caramel

Sticky toffee pudding, vanilla ice cream

Iced passion fruit delice, mango compote, tuille, blood orange coulis

Dark chocolate parfait, raspberry compote, vanilla stick

White chocolate cheesecake, blueberry purée, lemon shortbread

Vanilla bean crème brulée, forest berry compote, chocolate biscuit

Elephant foot meringue, mango compote, passion fruit syrup

#### £8.50

A selection of English & Continental cheeses, chutney, water biscuits

### Included

Paddy and Scotts coffee or a selection of Twinings teas & petits fours

Please speak to a member of our staff prior to ordering if you have an allergy.

### Additional courses

#### Sorbet £3.00 per person

Choose from a selection of; raspberry, lemon, Tequila & lime, orange or watermelon

#### Cheese platter per table - £39.50

a selection of mature Cheddar, Stilton & French Brie; served with warm fruit chutney, celery sticks, water biscuits & warm onion bread. (suitable for 8 to 10 guests)

#### Fruit platter per table - £25.00

a selection of British & exotic fruits (suitable for 8 to 10 guests)

#### Can't decide on a dessert?

Pick a trio of desserts of your choosing for an extra £2 per person

#### Upgrade to home made petit fours

£1.00 per person

## Wedding breakfast

### Sample dinner menus

You are totally free to pick any selection of the above dishes to suit your needs.  
However, if you are looking for inspiration why not take a look at our sample menus to get you started.

#### **Menu 1 - £27.50**

Duo of chilled melon, raspberry jelly, mint syrup

Slow cooked pork belly, black pudding & potato cake, bok choy, carrots, port jus

White chocolate cheesecake, cherry compote, chocolate syrup

Café du monde coffee or Newby of London Teas & home made chocolates

#### **Menu 2 - £29.75**

Smoked salmon, avocado & sour cream tian, herb oil

Chicken & stilton ballontine, potato gratin, green bean & carrot bundle, Madeira jus

Sticky toffee pudding, honeycomb ice cream

Café du monde coffee or Newby of London Teas & home made chocolates

#### **Menu 3 - £30.25**

Chicken liver parfait, red onion marmalade, toasted brioche

Fillet of sea bass, leek & potato cake, green beans, pine nuts, sultana vinaigrette

Lemon frangipane tart, blood orange coulis, honey jelly

Café du monde coffee or Newby of London Teas & home made chocolates

#### **Menu 4 - £30.75**

Arctic prawn & tomato timbale, smoked paprika mayonnaise

Slow cooked lamb shank, rosemary rosti potato, spinach, cabbage, red wine sauce

Beale's tiramisu, coffee biscuits

Café du monde coffee or Newby of London Teas & home made chocolates

#### **Menu 5 - £35.75**

Pan fried scallops, cauliflower puree, chorizo oil and pancetta crisp

Roast duck breast, garlic fondant potato, cauliflower florets, plum jus

Dark chocolate crunch parfait, almond praline, Chantilly cream

Café du monde coffee or Newby of London Teas & home made chocolates

#### **Menu 6 - £39.00**

Cream of roasted tomato soup, pesto, crème fraiche

Roasted fillet of Hertfordshire beef, creamed mash potato, peas, broad beans, honeyed carrots, Shiraz jus

Chocolate mocha mousse, vanilla shortbread, pickled strawberries

Café du monde coffee or Newby of London Teas & home made chocolates

## Children's menu - £19.50

### Starter

Plum tomato soup, parmesan croutons

Prawn cocktail

Tomato & mozzarella salad

### Main course

Roasted chicken breast, hand cut chips, pea puree

Cod fillet, creamed potato, fine beans

Mushroom linguini

### Dessert

Vanilla, strawberry & chocolate ice cream

Chocolate finger, Chantilly cream

Lemon tart, vanilla ice cream

## Evening buffets

### Menu A - £18.50 per person

Spicy beef skewers

Pork & leek sausages

Tuna & sweetcorn wraps\*

Caramelised red onion  
& goats cheese tartlets\*

Mini naan breads, a selection of dips\*

Tomato & feta cheese sticks\*

Chocolate parfait squares

Café du monde filter coffee  
or Newby of London tea

### Menu B - £20.75 per person

Duck & vegetable spring rolls

Pork & leek pasties

Salmon & potato skewers

Mini haddock & potato fish cakes

Tomato, mozzarella & basil sticks\*

Vegetable samosas\*

Chocolate tart, Chantilly cream

Café du monde filter coffee  
or Newby of London tea

### Menu C - £24.00 per person

Chicken caesar wraps

Mini lamb pasties

Spiced beef kebabs

Pork & leek sausage rolls

Mini haddock & potato fishcakes

Smoked salmon & citrus jelly blinis

Feta, tomato & olive skewers\*

Aubergine & cream cheese roulade\*

Lemon curd sponge cake

Café du monde filter coffee  
or Newby of London tea

### Menu D - £27.50 per person

Indian style tempura batter prawns

Mini haddock & potato fishcakes

Smoked salmon & cucumber skewers

Chicken liver parfait on toasted brioche

Duck & vegetable spring rolls

Cumin & tomato spiced beef koftas

Semi dried tomato, basil & mozzarella\*

Aubergine & cream cheese roulade\*

Vegetable samosas\*

Citrus tart

Dark chocolate parfait

Café du monde filter coffee  
or Newby of London tea

We recommend that you cater for your entire number of evening guests.

\* denotes vegetarian dishes

## Presentation buffets

The price of each presentation buffet includes the choice of one starter & one dessert, together with Café du monde filter coffee or Newby loose leaf tea & homemade fudge.

The room will be laid out as for a formal lunch or dinner, with a place setting for each guest. A set starter & dessert is served at the table but your guests are free to choose from a wide variety of delicious main courses on the buffet table, with the assistance of our waiting staff.

### Starters

(choose one for all your party)

Cream of roasted tomato soup, pesto, crème fraiche \*

Jerusalem artichoke velouté, smoked chicken wonton, herb oil

Duo of chilled melon, raspberry jelly, mint syrup\*

Warm wild mushroom & blue cheese tartlet, salad leaves, pepper coulis\*

Chicken liver parfait, red onion marmalade, toasted brioche

Pressed ham terrine, spiced pear chutney, salad leaves

Smoked salmon, avocado & sour cream tian, herb oil

Arctic prawn & tomato timbale, smoked paprika mayonnaise

### Buffet 1 £44.50 per person

Chicken breast, wild mushroom & tomato sauce

Aubergine & tomato moussaka \*

Roasted new potatoes, garlic butter \*

Carrots, garden peas, mange tout \*

Whole poached salmon

Roasted sirloin of beef with horseradish cream

A selection of salads \*

Mixed leaves, tomato & basil, cucumber, marinated olives & feta cheese, red onion & pepper, carrot & white radish, pickled beetroot, roasted Mediterranean vegetables & croutons

A selection of dressings & vinaigrettes \*

Tomato, citrus, shallot & red wine, balsamic & olive oil, caesar

### Buffet 2 £48.00 per person

Chicken ballontine, stilton mousse, Shiraz jus

Roasted ratatouille & parmesan pastries, tomato fondue \*

Roasted new potatoes, garlic butter \*

Carrots, garden peas, mange tout \*

Roasted fore-rib of beef with horseradish cream

Whole dressed poached salmon

Honey roasted ham with mustards & pickles

A selection of salads \*

Mixed leaves, tomato & basil, cucumber, marinated olives & feta cheese, red onion & pepper, carrot & white radish, pickled beetroot, roasted Mediterranean vegetables & croutons

A selection of dressings & vinaigrettes \*

Tomato, citrus, shallot & red wine, balsamic & olive oil, caesar

### Desserts

(choose one for all your party)

White chocolate cheesecake, cherry compote, chocolate syrup

Beale's tiramisu, coffee biscuits

Sticky toffee pudding, honeycomb ice cream

Warm cherry crumble tart, clotted cream, raspberry syrup

Lemon frangipane tart, blood orange coulis, honey jelly

Dark chocolate crunch parfait, almond praline, Chantilly cream

Raspberry & almond mousse, caramel & vanilla cream

Chocolate mocha mousse, vanilla shortbread, pickled strawberries

Café du monde filter coffee or Newby of London tea & home made fudge

\* denotes vegetarian dishes

## Wine list

### White

Gulara Chardonnay, South Eastern Australia	£18.45
Millstream Chenin Blanc, South Africa 2008/09	£19.00
Las Ondas Sauvignon Blanc, Valle Central, Chile, 2009	£19.00
Ponte Pinot Grigio, Veneto, Italy, 2009/10	£24.25
Paternina Banda Dorado, Rioja, Spain, 2009	£25.50
Chablis, Chardonnay, J Moreau et fils, France, 2008	£34.45

### Red

Gulara Shiraz, South Eastern Australia, 2008	£18.45
Aimery Merlot, Vin de Pays d'Oc, France, 2009	£18.45
Las Ondas Cabernet Sauvignon, Valle Central, Chile, 2008/09	£19.00
Reinara Tinto Tempranillo, Castilla, Spain, 2009	£20.45
Chianti Cecchi, DOCG, Tuscany, Italy, 2008/09	£26.45
Savigny-Lès-Beaune, Rouge Girard, France, 2004/06	£43.00

### Rosé wine

Millstream Pinotage, Western Cape, South Africa, 2008	£19.00
Pink Pinot Grigio, Veneto, Italy, 2007	£23.45

### Champagne

Drappier Carte Blanche Brut, NV	£40.45
Drappier Rosé Brut, NV	£47.45
Taittinger Brut Reserve, Reims, NV	£50.45

### Sparkling wine

Segura Viudas Brut Reserve, Cava, Catalunya, Spain, NV	£25.50
Pinot Grigio, Cuvee Rosé Brut, Italy, NV	£30.50

### Reception drinks

Bucks fizz (with sparkling wine)	£5.00 per glass
Bucks fizz (with champagne)	£6.50 per glass
Sparkling wine	£5.50 per glass
Champagne	£9.50 per glass
Kir (with sparkling wine)	£5.50 per glass
Kir royale (with champagne)	£9.50 per glass
Peach bellini	£7.50 per glass
Champagne cocktail	£9.50 per glass
Strawberry champagne	£9.50 per glass
Pimms & lemonade	£5.50 per glass
Mulled wine	£5.50 per glass
Sherry	£5.50 per glass
Premium bottled beer	£4.60 per bottle
Elderflower/spiced berry/english summer/lime bottlegreen cordial with still or sparkling mineral water	£7.50 per jug
orange/apple/cranberry/pineapple juice	£6.50 per jug
Fruit punch (non alcoholic)	£6.50 per jug
Non-alcoholic sparkling grape juice	£5.50 per bottle
Natural mineral water	£4.10 per bottle

The reception drinks listed above are the most popular choices, however if you require any others, or perhaps you have your favourite, then we will be more than happy to cost & provide these for you.

This is a selection of wines chosen from our extensive wine list. The full list is available on request.

The wine list & reception drinks are subject to change without notice.

## Wedding Packages

We have devised 4 stunning wedding packages to suit all occasions. Our packages are designed to make booking your wedding at Beales Hotel as easy as possible. The packages have one price and no hidden costs so that you can be confident that you will have your dream wedding, for one price, hassle free.

### Silver Package

£49.95 per person  
(minimum numbers 64)

### Winter Package

£39.95 per person  
(minimum numbers 80)

### Gold Package

£69.95 per person  
(minimum numbers 64)

### Intimate Wedding Package

£1999 (30 people)

Visit [www.bealeshotels.co.uk/hatfield/weddings](http://www.bealeshotels.co.uk/hatfield/weddings), or talk to one of our wedding co-ordinators for full details of the packages.

## Bedroom accommodation for you and your guests

We are delighted to offer you the bride & groom an executive bedroom to relax & unwind at the end of your special day with our compliments. As a thank you we are delighted to offer the following privileged bedroom rates to any of your guests wishing to stay over in comfort in any of our 53 bedrooms. The following rates are prices per bedroom & include a full English breakfast in our Outsidein restaurant.

Room type	Fridays or Sundays	Saturdays
Standard double	£85	£105
Executive double	£115	£135
Single	£75	£95

- Executive rooms – extra facilities include: larger room, king size beds, bathrobes, slippers, bottle of wine, fruit bowl, homemade chocolates, mineral water, newspaper & deluxe toiletries.

## Room charges

Room / suite	Day 8am-1am	Evening 6pm-1am
Buckland suite	£1000	£600
Radwell room	£650	£390
Therfield room	£450	£270
Salisbury suite	£600	£360
Hatfield room	£300	£180
Cecil room	£300	£180
Bishop suite	£900	£540
Oaklands suite	£600	£390
Lemsford suite	£500	£300
Kimpton room	£200	£120
Lemsford room	£300	£180
Oaklands room	£300	£180
Sandridge room	£300	£180

## Package upgrades

**Indulgence** - A chilled bottle of Drappier Champagne & homemade chocolates - £40.00

**Luxury** - A bottle of chilled Drappier rosé Champagne & chocolate dipped strawberries - £53.00

**Romance** - A stunning bouquet of fresh flowers, chilled bottle of Drappier Champagne & homemade chocolates - £75.00

**Abundance** - A beautiful bouquet of fresh roses, bottle of chilled Drappier rosé Champagne & chocolate dipped strawberries - £98.00

## Costs

An example wedding costing based on holding your wedding ceremony and reception in the Buckland suite and an extended list of wedding services that we provide.

Example Costs	number of guests		
	100	140	180
Ceremony hire	£300.00	£300.00	£300.00
Room hire (Buckland suite)	£1,000.00	£1,000.00	£1,000.00
Canapés (3 pieces pp)	£450.00	£630.00	£810.00
Bucks fizz (arrival drinks – 2 glasses per person)	£1,000.00	£1,400.00	£1,800.00
Wine with the meal (half a bottle per person)	£912.50	£1,277.50	£1,642.50
Still & sparkling water (half a bottle per person)	£205.00	£287.00	£369.00
Wedding breakfast (based on menu 1)	£2,750.00	£3,850.00	£4,950.00
Sparkling wine toast	£500.00	£700.00	£900.00
Evening buffet (based on menu A)	£1,850.00	£2,590.00	£3,330.00
Bar credit	£500.00	£750.00	£1,000.00
Table plan	£15.00	£15.00	£15.00
Place cards (b&w)	£75.00	£105.00	£135.00
Menus (b&w) - 3 per table	£30.00	£42.00	£54.00
<b>Total cost</b>	<b>£9,587.50</b>	<b>£12,946.50</b>	<b>£16,305.50</b>

Additional services	cost
Place cards (b&w)	£0.75
Place cards (colour)	£1.00
Menus (b&w)	£1.00
Menus (colour)	£1.50
Table plan	£15.00
Table numbers included	included
Table confetti (per table)	£5.00
Chair covers (from)	£5.00
Easel	£15.00
Coloured napkins	poa
Coloured table linen	poa
Disco	poa
Flowers (small round posy per table)	£30.00
Disposable cameras (each)	£12.95
Cake stand & knife	included
Master of ceremonies*	included
Menu tasting	50% discount on menu

## Modern wedding etiquette

If you're wondering what to stick to, follow this simple guide to modern wedding etiquette...

### The budget

- Speak openly with both sets of parents to find out if they would like to contribute &, if so, how much. Many families will have an element of pride when it comes to paying towards the wedding. Remember also that whoever contributes has some say in how their money is spent.

### The reception

- Spend time organising your seating plan, always looking after any guests who are attending on their own.
- If you're having photos immediately after your ceremony, don't let it last for longer than about twenty minutes. Continue photos at your reception venue where guests can relax more comfortably.
- If you're having separate guests for an evening party, make sure they don't feel like they've just been invited to the end of an all day party. Reset tables & be on hand to greet them.

### Food & drink

- If you find that you can't afford to feed & water your guests on your budget, you've invited too many people. Make sure guests are always well-looked after, particularly if they have travelled a distance.
- Try to make sure that the wedding breakfast coincides with a logical meal time.
- Make sure you ask people whether they have any dietary requirements. This can be done easily by putting a note in their invitation.
- Always spare a thought for people who aren't drinking alcohol. Provide plenty of water throughout the day & some interesting soft drinks.

### Stationery

- Send invitations 8-12 weeks before the wedding (even to people who you know can't make it).
- If you receive a number of refusals, it's fine to send out another batch of invitations. Just don't leave it so late that the recipient realises they are on the 'b' list!
- Even if you want your guests to wear morning dress, it's not correct to refer to it on the invitation. You can, however, include 'black tie' if you want them to wear evening dress.

### The gift list

- There's nothing greedy about writing a list. Strictly, your list shouldn't be mentioned in the invitation. Keep the mention simple & discreet.
- Every present should be acknowledged with a thank you letter. This should be handwritten & personal. It's fine to send it as soon as you receive the gift - even if this is before the wedding.
- Asking for money shouldn't really be done. If you don't need anything, don't ask for anything. However, again, times are changing. If you're saving up for a new home or organising decorations, you could ask close friends or family if they would like to contribute. Accept that some guests will not appreciate being asked for money, so compile a general gift list as well.

**Remember, it is your big day & you should do whatever makes you happy.**

## Miscellaneous

We have certain conditions attached to the use of our function rooms for the benefit of all & to ensure that there are no misunderstandings:

1. We strongly recommend that our customers take out an insurance policy against cancellation & have details of this policy available.
2. Minimum numbers apply & this is the amount which will be invoiced for unless your party exceeds this.
3. Evening wedding buffets may not be used for your wedding breakfast.
4. Corkage is not permitted.
5. Prices are subject to change.
6. Fireworks by special permission of the hotel management.
7. Confetti permitted outside only & must be bio degradable.
9. Music & dancing is permitted in our function rooms; any music requests must be discussed & agreed with the hotel prior to booking.

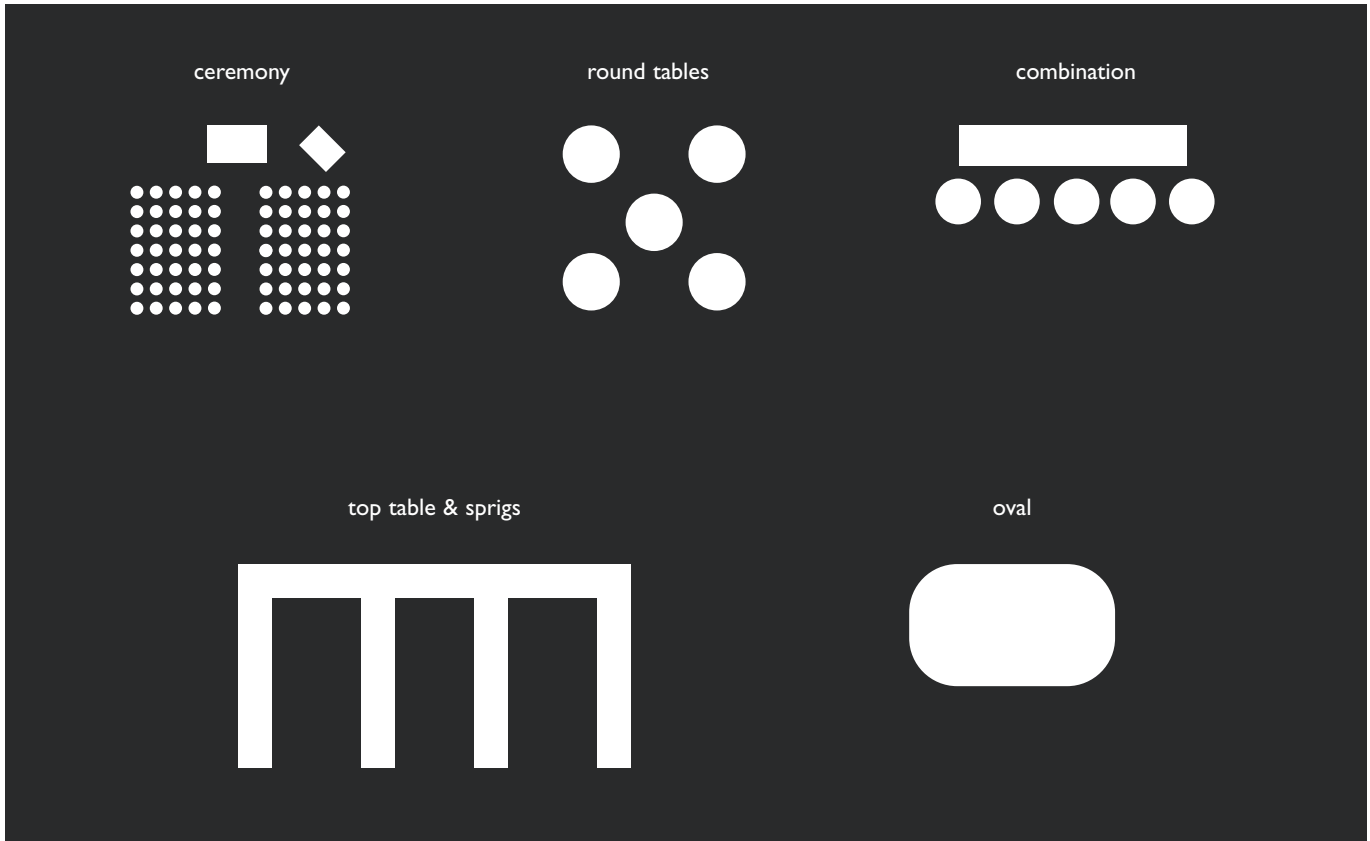
Beales Hotel reserves the right to cancel any music if it is felt inappropriate & we reserve the right to ask you to reduce the volume at any time.

## List of preferred suppliers

Florist	Lamberts	01707 326329	Linen Hire	Stalbridge	01258 473339
	Kendalls Florist	01727 860207		The Linen Hire	0161 8332500
Cakes	Simmons	01707 263232	Bands	All Smart	01234 216388
	Cakes by Jackie	0208 3862922		Contrast Entertainment	01525 877393
	Heaven is a cupcake	07725149428	DJ	All Smart	01234 216388
Photographers	Peter Dyer	0208 3632456		Contrast Entertainment	01525 877393
	Mikaela Morgan	01442 863403	Balloons	Lets Celebrate	01707 656611
	Hand in Hand Weddings	01747 851288		MJR	01438 352433
	Steve Shipman	01727 865873	Chair Covers	MJR	01438 352433
Toastmaster	James Higgs	0208 4406412	Photobooths	Flash box UK	07718921402
	Denise Ward	07974 759598	Table Dressers	Debra Jay	0845 2570788
Car Hire	Vintage Wedding	0208 3663898		MJR	01438 352433
	Routemaster Bus Hire	01707 276066	Party Planning	Design a party	01727 835427
Celebrant	Denise Ward	07974 759598	Mobile Creche	Busy Living	01494 722318
Event Design	Genie Events	0208 9539717	Asian catering	Saffron House	0208 4456558
and production			Kosher catering	Michelle Smith	0208 0685848

## Room layouts

Below are examples of room layouts available for your celebration, for a full list of maximum capacities & individual room layouts, see our website [www.bealeshotels.co.uk/hatfield](http://www.bealeshotels.co.uk/hatfield)



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