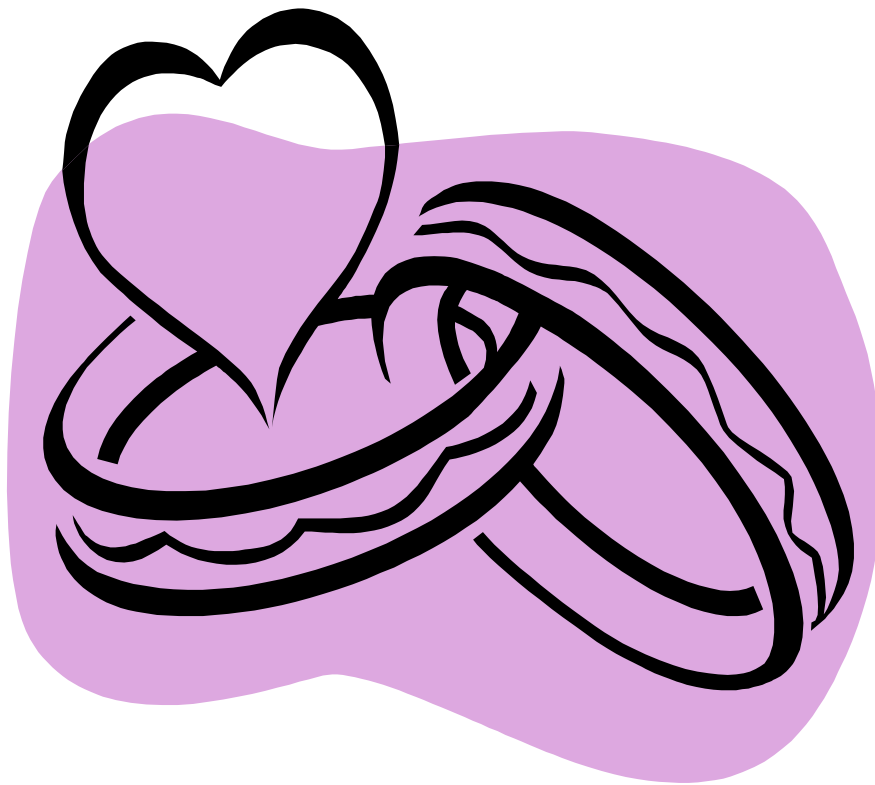


COSMOPOLITAN

HOTEL • RESTAURANT • BAR

Wedding



Your Wedding Day

We would like to take this opportunity to congratulate you on your engagement and forthcoming marriage and wish you a very happy future together.

From the moment you make the first enquiry to the end of your big day, you will be looked after by an efficient, professional, helpful and above all, friendly team who are ready to advise, plan and prepare the arrangements to make your wedding day a truly memorable one.

I hope you find the information within this brochure informative. A member of our team will be delighted to show you around the hotel without obligation and offer guidance in preparing an individual package for your special day.

Stephanie Caldwell
Wedding Co-ordinator

Your Wedding Reception

The Cosmopolitan Hotel has 3 suites for Wedding Receptions

The Regent Suite

The Regent Suite has lots of character and style and can accommodate up to 80 guests For a Wedding Breakfast and an additional 50 for the Evening Reception.
The Regent Suite is situated on the ground floor and is fully air conditioned with its own private bar.

The Sovereign Suite

The Sovereign Suite can accommodate up to 60 guests for a Wedding Breakfast and an additional 30 for the Evening Reception.

The Pullman Suite

The Pullman Suite is ideal for the smaller more intimate Wedding Breakfast accommodating up to 25 people. This room is not suitable for Evening Receptions.

With our Complements

We have designed our Wedding Package with you in mind.

Red Carpet Reception

Silver Cake Stand

Printed Menus and Table Plan

White Table Linen

Hire of a suitable Function Suite

The services of the Banqueting Manager to act as Toastmaster

Overnight accommodation for the Bride & Groom inclusive of Full English Breakfast

The above applies to full package i.e. Wedding Breakfast & Evening Reception.

Overnight Accommodation

Special rates can be organised for your guests requiring accommodation, subject to availability. However it is recommended that you advise your guests the importance of booking accommodation at the earliest opportunity.

Canapé Menu Selector

Fish Selection

Fresh Oysters with a Selection of Seafood Toppings
Sushi Rolls
Smoked Salmon and Cucumber
Avocado and Prawn
Wasabi, Ginger, Fennel and Crab
Prawn, Caviar and Crème Fraiche
Mini Fish and Chips with Tartar Sauce
Mini Seafood Spring Roll
Mini Cheese Scone with Gravelax and Pickled Beetroot

Meat Selection

Fresh Asparagus Roulade with Garlic Sausage
Bacon and Banana Roulade Oven Baked
Chicken Liver and Brandy parfait en Croute
Mini Filo Smoked Chicken Quiche
Spicy Lamb and Avocado
Char Grilled Asparagus with Pancetta
Mini Salt and Pepper Spare Ribs
Bury Black Pudding Fritter with Spiced Apple
Cherry Tomatoes filled with Smoked Chicken and Asparagus Ragout
Tempura Florets in a Selection of Sauces

Vegetarian Selection

Mini Filo Quiche
Small Finger Potato Rosti
Cherry Tomatoes filled with Asparagus Ragout
House Tortilla Chips with a Selection of Dips
Herb rolled Goats Cheese with Pear Chutney
Feta, Olive and Sun Blushed Tomato Skewer with Basil
Carrot and Celery Sticks with a Trio Dip Selection

Pastry Selection – all served in a pastry cup

Salmon, Dill and Cream Cheese
Duck Confit with Port Jelly
Beef Horseradish and Chervil
Puff Pastry Oyster Cases filled with Smoked Chicken and Asparagus Ragout

Filled Yorkshire Puddings

Roast Beef and Horseradish
Parma Ham and Rocket Pesto
Chorizo Sausage and Wild Mushroom
Smoked Chicken & Asparagus Ragout

Choose 8 items for £7.95 per person

Any additional items are charged at £1.50 per item per person

Menu Selector

To Begin

Prawn and Smoked Salmon Timbale on Baby Rocket with a Marie Rose Dressing and a Lemon Crown	£4.25
Chicken Liver and Port Pate with Melba Toast and Red Onion Marmalade	£3.95
Caesar Salad with Parmesan Shavings and Garlic Croutons (v)	£3.95
Duck Spring Roll on Oriental Noodles, Pickled Cucumber and Plum Reduction	£5.95
Roast Butternut, Crispy Pancetta and Goats Cheese Tartlet Resting on Baby Rocket	£4.50
Wild Mushroom and Sun Blushed Tomato Risotto served with a Parmesan Wafer (v)	£4.75

Soups

Leek and Potato topped with a Herb Crème Fraiche
Roast Carrot and Coriander with Garlic Sippets
Wild Mushroom and Baby Spinach with Tarragon Oil
French Onion with a Parmesan Crouton
Roast Tomato and Green Pepper
Sweet Potato with a Sweet corn Salsa
All soups £3.95

Fish Dishes

Crispy Fish and Chips with Mushy Peas, Tartar Sauce and Fresh Lemon Crown	£9.95
Salmon Fillet topped with a Crayfish Mousse on Citrus Cous Cous with a Passion fruit Hollandaise	£13.95
Roast Cod Loin on Feta and Sundried Tomato Mash with a Cumin and Yellow Pepper Dressing	£14.95
Grilled Lemon Sole with Saffron Potato, Wilted Spinach, Fresh Asparagus and Sauce Grenoblaise	£15.95

Main Courses

Marinated Lamb Rump on Sweet Potato Mash with Tempura Baby Corn, Wilted Spinach and Port Wine Jus	£14.95
Free Range Chicken Breast Wrapped in Bacon on Potato Rosti with a Wild Mushroom, Garlic Cream Sauce	£12.95
Crispy Duck Breast, Wasabi Celeriac Puree, Chorizo Sausage and Three Bean Cassolet	£16.95
Braised Yorkshire Beef with Root Vegetable and Mustard Grain Dumplings	£16.25
Medallions of Pork with Black Pudding, Bubble and Squeak and Mustard Sauce	£14.95
Turkey Breast sitting on Creamy Peas and Pancetta, Bramley Apple Sauce and Sage Mash	£13.95

Vegetarian

Celery and Celeriac Gratin Served with Wild Mushroom, Roast Vine Tomatoes and White Truffle Oil.
Butternut and Baby Spinach Risotto with Roasted vegetables, Cashew nuts and Sloe Gin Syrup.
Roasted Beetroot Caramelised Red Onion and Thyme Tart with Onion Puree and Goats Cheese.
Garlic Portobello Mushroom, Asparagus and Brie Stack with Sun blushed Tomato Pesto.
Roasted Yellow Pepper Stuffed with Cous cous, Roasted Vegetables and Rabbit Glaze.

All Vegetarian Dishes £11.95

To Finish

Sticky Toffee Pudding with Butter Scotch Sauce and Vanilla Ice Cream
Chocolate Brownie with Clotted Cream and Warm Chocolate Sauce
Baileys and White Chocolate Cheesecake with Wild Mixed Berry Compote
Citrus Tart served with Clotted Cream and Raspberry Couli
Granny Smith and Vanilla Crème Brule with Orange Sorbet and Coconut Shortbread
Brandy Snap Basket filled with Ice cream Selection, Wild Berry Compote and Vanilla Cream

All Desserts £4.50

To Complement

Freshly Brewed Coffee	£1.50
Freshly Brewed Coffee & Mint	£1.75
Freshly Brewed Coffee & Petit Fours	£2.50
Freshly brewed tea or coffee charged per person must be ordered for the whole party	

Kids Options

Beef Lasagne with a crisp salad & Garlic Bread
Fish Cake with Fresh Broccoli
Homemade Chicken Soujons with Fries & Salad Garnish
Vegetable Pasta Bake served with Garlic Bread
Spaghetti Bolognese served with Garlic Bread
Pizza (Cheese & Tomato)
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Ice Cream
<b>£4.95 per person</b>
Alternatively a half portion of the adult menu can be offered at a half the price.

Please choose one dish from each course, should you wish to have a choice menu a pre order is required 2 weeks prior to your event

COSMOPOLITAN

# Buffet Menu Selector

## Finger Buffet

### Selection of Club Sandwiches

Whole Tail Battered Scampi with House Tartar Sauce

Skewered King Prawns served with Tomato & Red Onion Salsa

Thai Green Prawn Fishcakes with Fresh Lemon and Sweet Chilli

Marinated Satay Chicken Kebabs with Chunky Peanut Sauce

Smoked Salmon and Asparagus Vol-au-Vaunts  
BBQ Pork Spare Ribs resting on a Bed of Prawn Crackers

Mini Quiche Selection Topped with Home Made Pickle

Hand Cut Fries with Garlic Mayonnaise and Tomato Sauce (v)

Chicken Drumsticks Oven Roasted with Fresh Thyme

Crispy Sausage Rolls Topped with Salsa

Tortilla Wraps Filled with Confit Duck, Cajun Chicken and Salmon

Pork Pies and Pickles

Mini Honey Roasted Ham and Cheese Paninis

Skewered Spicy Lamb Balls with Natural Yoghurt

Bacon and Cheese Turnovers with Mornay Sauce

Seasoned Potato Wedges, Avocado Salsa and Sour Cream (v)

Onion Bhajis with Raita Dipping Sauce (v)

Tuna, Red Onion and Goats Cheese Melts

Chef's Selection of Cold Salads (v)

Platter of Fresh Seasonal Fruits (v)

### Finger Buffet

Choose 7 items for £12.95 per person

Any additional items are charged  
at £1.95 per item per person

### Fork Buffet

£15.95 per person

Additional Mains £7.50 per person

Additional Sides dishes per person

## Fork Buffet

### Hot Selection (choose two dishes)

Sweet & Sour Chicken

Spicy Chilli Con Carne

Thai Green Chicken Curry

Steak and Kidney Pudding

Ravioli spinach and Ricotta (V)

Bacon, Chicken & Mushroom Pasta

Ham Medallions in Pineapple Glaze

Lamb Meat Balls in Arrabiata Sauce

Penne Arrabiata Spiced Chilli & Tomato Sauce (V)

Cottage Pie

Shepherd's Pie

Beef Casserole

Beef Lasagne

Vegetable Lasagne (v)

### Choose 4 side dishes to accompany your mains

#### Vegetable Selection

Pak Choi served with garlic and Chilli

Honey Roasted Root Vegetables

Baby Sweet Corn and Mange Tout

Broccoli with a Fresh Tomato Fondue

Fresh Green Beans in Hazelnut Butter

Braised Baby Spinach with Fresh Nutmeg

Garden Green Peas with Shallots and Cream

Honey Roasted Carrots

Cauliflower Mornay

Braised Cabbage

Seasonal Vegetable Medley

#### Potato Selection

Thyme Roasted Potatoes

Dauhphonioise Potato

Lyonnaise

Pont Neuf

New Potatoes with Fresh Mint

Sweet Potato Mash

Baked Potato

Crushed New Potatoes

Hand Cut Chips

French Fries

#### Salad Selection (choose one dish)

Spinach, Bacon and Avocado

Fresh Beetroot & Baby Corn

Potato Salad in Wholegrain Mustard

Green Beans, Tuna & Cherry Tomato

Tomato, Mozzarella & Red Onion Salad

Greek Salad

Caesar Salad

Waldorf Salad

Green Salad

Coleslaw

#### Rice Selection (choose one dish)

Lemon Pieces, Sesame Seeds & Cashew Nuts

Stir Fried Mushrooms, Onions & Basmati Rice

Basmati with Egg and Green Peas

Rice with Grated Coconut & Mustard Seeds

Keema Rice - (Basmati Rice with Minced Lamb)

Keema Rice with Firey Green Chillies

Fresh Herb & Seasoned Boiled Rice

#### Sweet Selection (choose two dishes)

Sticky Toffee Pudding with Butterscotch Sauce

Chocolate Fudge Cake with Warm Chocolate Sauce

Baileys & White Chocolate Cheesecake

Chocolate Brownie with Clotted Cream

Apple & Cinnamon Crumble with Vanilla Custard

Pear & Chocolate Tart with a Cherry Compot

Profiteroles filled with Cream & Topped with Chocolate Sauce

Bread & Butter Pudding with Hot Custard

Steamed Jam Sponge with Caramel Sauce

White Chocolate, Raspberry & Cointreau Trifle

# Drinks Packages

## Ruby

Sherry on arrival

A glass of house red or white wine with the meal

A glass of sparkling wine for the toast

**£8.95 per person**

## Emerald

Pimms and Lemonade on arrival

2 glasses of house red or white wine with the meal

After dinner drink of either Port, Brandy or Baileys

A glass of sparkling wine for the toast

**£16.95 per person**

## Diamond

Buzz fizz on arrival

2 glasses of house red or white wine with the meal

A glass of sparkling wine for the toast

**£13.95 per person**

## Pearl

Kir Royale on arrival

2 glasses of house red or white wine with the meal

After dinner drink of either Port, Brandy or Baileys

A glass of sparkling wine for the toast

**£19.95 per person**

## Children's Drinks Packages

3 glasses of Coke, Diet Coke or Lemonade,

**£3.95 per child**

Can't find a package to suit, speak to our wedding coordinator who will be happy to discuss tailor making your own drinks package

## On Arrival

Glass of Sparkling Wine	£3.25
Glass of Buzz Fizz	£3.25
Glass of Pimms and Lemonade	£4.00
Glass of Kir Royale	£6.50
Glass of sherry	£2.80
Alcoholic Fruit Punch	£4.80
Non Alcoholic Fruit Punch	£3.00
House red or white wine by the glass	£3.75

## During the Meal

House Red or white wine by the glass	£3.75
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Alternatively select your own wine by the bottle from the Banqueting Wine list

## For the Toast

Glass of Sparkling Wine	£3.25
Glass of Champagne	£5.00

## Champagne

<b>2. Lanson Black Label, France NV</b>	<b>£30.00</b>
Lovely citrus biscuits	
<b>3. Moet &amp; Chandon Brut Imperial, France, NV</b>	<b>£40.00</b>
Flowery Aroma, a long biscuit flavour	
<b>4. Verve Clicquot Yellow Label Brut, France</b>	<b>£50.00</b>
Creamy Style with ripe apple fruit and a soft citrus finish	
<b>5. Tattinger Prestige Brut Rose, France</b>	<b>£55.00</b>
Concentrated and powerful red apple and pear flavours	
<b>6. Bollinger Special Cuve Brut, France NV</b>	<b>£60.00</b>
Full –Bodied, rich and well flavoured	
<b>7. Dom Perignon Brut, France 2000</b>	<b>£130.00</b>
Dry, fresh, lively and medium-bodie	

## Sparkling

<b>9. Prosecco Extra Dry, Fantinel, Italy</b>	<b>£20.00</b>
Soft ripe peach and apple fruits with a delicate freshness	
<b>10. Cordoniu Pinot Noir Brut, Cava, Spain</b>	<b>£18.00</b>
Strawberry and raspberries with a crisp clean after taste	

## White Wines: Light & Crisp

<b>50 D'Vine, Inzolia, Italy 2009</b>	<b>£15.50</b>
Balanced flavours of Banana and Pineapple with good Citrus Fruits.	
<b>12 Chablis, Paul Deloux France</b>	<b>£25.00</b>
Classic steeley, flinty Chardonnay from this most famous Burgundian region	
<b>14. Sancerre La Fuzelle, Adrien Marechal France</b>	<b>£27.50</b>
Subtle gooseberr fruit with a delicate smokey mineral edge	

## White Wines: Ripe & Tropical

<b>11. Houghton Private Bin Sauvignon-Semillon Australia</b>	<b>£22.00</b>
Zesty Sauvignon underpinned by tropical Semillion from cooler west coast	
<b>15. Berri Estates Unoaked Chardonnay, South- E Australia</b>	<b>£19.50</b>
Pineapple, mango and honeydew melon with a lovely citrus twist on the finish	
<b>16. Kleine Zalze Bush Vines Chenin Blanc, South Africa</b>	<b>£18.75</b>
Rich and sun-drenched tropical flavours with incredible concentration	
<b>17. Blackstone Chardonnay, Monterey Country, USA</b>	<b>£25.00</b>
Full bodied oaked Chardonnay with smoky toasty notes to the	

## White Wines: Soft & Fruit Driven

<b>18. La Campagne Viognier, VdP d'Oc, France</b>	<b>£17.00</b>
Peaches and cream in a glass with a wonderful ripe apricot plate	
<b>19. Noblio Southern Rivers Sauvignon Blanc, East NZ</b>	<b>£21.50</b>
A ripe tropical wine with grapes sourced from cool Marlborough region	
<b>20. Don Jacobo Rioja Blanco, Bodegas Corral, Spain</b>	<b>£20.00</b>
No oak allowing the vibrant lemon and grapefruit flavours to shine	
<b>21. Gavi di Gavi La Toledana, Domini Villa Lanata, Italy</b>	<b>£27.50</b>
Increasingly popular crisp citrusy wine from the cool North West of Italy	

## Red Wines: Light & Juicy

<b>22. Faustino V Rioja Reserva, Spain</b>	<b>£28.00</b>
Quintessential Rioja with summer berry fruits and soft vanilla oak	
<b>23. Fleurie Les Muriennes, Thorin, France</b>	<b>£29.00</b>
Complex nose of red and blackberry fruit with a light refreshing taste	
<b>24. Estancia Pinot Noir, Pinnacles Ranches, USA</b>	<b>£30.00</b>
Wild raspberries dusted with exotic spices and a long savoury finish	

## Mineral Water

<b>Sparkling (litre bottle)</b>	<b>£3.95</b>
<b>Still (litre bottle)</b>	<b>£3.95</b>

# Banqueting Wine List

*All pre ordered wine must be paid for with final balance*  
*Only house wine will be available on the day of your event*

## Red Wines: Smooth & Mellow

<b>25. Etchart Privado Malbec-Cabernet Sauvignon, Salta, Argentina</b>	<b>£17.00</b>
Quality Fruit for this cassis and blackberry dominated future classis	
<b>26. Cotes du Rhone-Villages Rasteau, France</b>	<b>£23.50</b>
Spicy Grenache, Syrah and Mouvedre combined in this flagship Cotes du Rhone	
<b>27. Meerendal Pinotage, Durbanville, South Africa</b>	<b>£27.50</b>
Bramble fruits with smoky savoury notes in this indigenous grape variety	
<b>28. Chateau Lamothe-Cissac, Cru Bourgeois Haut-Medoc, France</b>	<b>£32.50</b>
Classic Claret full of blackcurrants with soft cedar-wood aromas and a smooth finish	

## Red Wines: Rich & Full Bodied

<b>29. Veramonte Reserva Cabernet Sauvignon, Chile</b>	<b>£22.50</b>
A mix of both red and blackberries aged for 8 months in French oak barrels	
<b>30. Barossa Valley Estate Shiraz, Australia</b>	<b>£25.00</b>
Intense black fruits with notes of liquorice, eucalyptus and vanilla	
<b>31. Barbara d'Alba Sucule, Domini Villa Lanata, Italy</b>	<b>£35.00</b>
Black cherry and dark chocolate flavours from piedmont in northern Italy	

## House Selection

### White

<b>32. Outback Chase, Chardonnay Colombard, Australia</b>	<b>£15.50</b>
Dry, fresh, peach and melon with Oak Undertones	
<b>33. Monte Verde Savignon Blanc, Chile</b>	<b>£16.00</b>
Bright crisp passion fruit and gooseberries with a fresh lemony finish	
<b>34. Le Caprice Chardonnay, VdP d'Oc, France</b>	<b>£16.95</b>
Unoaked Southern French style full of melon and green spices	
<b>35. Pinot Grigio Provincia di Pavia, Italy</b>	<b>£18.50</b>
A more concentrated style with intense red apple fruit and soft nutty palate.	

### Red

<b>36. Outback Chase, Shiraz Sabernet, Australia</b>	<b>£15.50</b>
A full bodied red with dark spicy berry fruits	
<b>37. Berri Estates Shiraz, South-Eastern Australia</b>	<b>£17.95</b>
A refined almost French style of shiraz with ripe bramble	
<b>38. La Caprice Cabernet Sauvignon, VdP d'O, France</b>	<b>£15.95</b>
Bold blackcurrants with soft mellow tannins and good weight	
<b>39. Casa La Joya Estate Merlot, Collezione Marchesini, Italy</b>	<b>£17.95</b>
Plum, damson and dark chocolate fusion all wrapped up in velvety vanilla oak	

### Rose

<b>40. Pinot Grigio Rosato del Veneto, Callezione Maechesini, Italy</b>	<b>£17.95</b>
Red berries with a touch of cream in this refreshing just off-dry style	
<b>41. Torres De Casta Rosado Catalunya, Spain</b>	<b>£18.95</b>
Tangy fruit of the forest with a touch of pepperness	

## Corkage Charges

<b>Wine (per bottle)</b>	<b>£8.00</b>
<b>Sparkling Wine (per bottle)</b>	<b>£10.00</b>
<b>Champagne (per bottle)</b>	<b>£12.00</b>

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## How to make your booking with us

1. Once you have decided on the date, the Function Suite can be provisionally booked either in person, by phone, fax or via our email address [events@cosmopolitan-hotel-leeds.com](mailto:events@cosmopolitan-hotel-leeds.com). Provisional bookings are held for 14 days during which time you may wish to view our facilities. We are always happy to spend time with you discussing details of your wedding.
2. We then require written confirmation together with a non refundable or transferable deposit of £150.00 to secure your booking.
3. Two weeks before your wedding please make an appointment to meet our Wedding Co-ordinator who will help you to finalise your choice of menu, numbers, timings and décor, to help make your day run smoothly.
4. Two weeks prior we will require full payment.

Please read the enclosed Hotel Terms & Conditions,  
sign and return to us with your written confirmation.

# Terms and Conditions

## Numbers Booked

1. Provisional numbers will be asked for at the time of booking and the Hotel reserves the right to agree a minimum numbers to be charged for the event. Final number must be confirmed no less than 14 days prior to the event taking place and subject to any minimum number, this will be the number you will be charged for.
2. The Hotel reserves the right to change a designated room after the appropriate consultation if the agreed minimum numbers are not to attend the event. This does not affect any minimum charge.

## Payment

1. Written confirmation of the booking will be required within 14 days of the booking having been made together with a non refundable or transferable deposit to the value of £150.00.
2. Weddings must be paid at least 14 days prior to the event taking place.
3. Any additional charges for services incurred during the event will become payable on presentation of invoice.
4. We regret we are unable to offer credit facilities to individuals.

## Cancellation by the Customer

1. Should you cancel your booking a charge must be made equivalent to any loss suffered by the Hotel. Costs incurred for any equipment hired by the hotel on your behalf will be added to any cancellation fee.
2. The following percentages will be charged.  
if cancellation occurs less than 7 days prior to the event 100%  
if cancellation occurs between 7 and 30 days prior to the event 75%  
if cancellation occurs between 30 and 60 days prior to the event 50%  
if cancellation occurs between 60 and 121 days prior to the event 25%  
no charge will be made if cancellation occurs more than 121 days prior to the event  
Deposits taken to confirm a booking are non-refundable or transferable.
3. Reductions in final numbers. Charges will be made based on the numbers indicated at the time of the confirmation of the booking. We regret that no allowance or refunds can be made for non-arrivals.

## Cancellation by the Hotel

The hotel may cancel the booking at any time and without obligation to you in any of the following circumstances:

- * If the Hotel or any part of it is closed due to fire, alteration or re-decoration, by order of any public authority, or otherwise through any reason beyond the Hotel's control.
- * If the event may, in the reasonable opinion of The Manager, prejudice the reputation of the Hotel.

## Liabilities

1. Please safeguard your property. The Hotel will not accept responsibility for loss or damage to property or death or illness of or injury to persons however caused. Property cannot be stored on the premises for these reasons and you are advised to consider your insurance cover in these respects.
2. You will indemnify The Cosmopolitan Hotel against any damage caused to the premises or equipment by any person attending the event and will agree to pay for any such damage in full.
3. All electric equipment brought onto the premises are used at the clients own risk and should be regularly electrical tested to ensure safety compliance.

*I the undersigned have read and understand the above terms and conditions*

Name .....

Signature .....

Function Date: .....

