

The Galley Hall

Hailey Lane, Hertford SG13 7NY

Tel: 01992 462906

Weddings - Terms and Conditions of Hire 2023

The Galley Hall is a great venue for wedding receptions. We have two inclusive packages depending upon the size of your reception.

Small Wedding Package – for up to 50 guests - £4,000

Our function room is at your disposal from 9am until midnight on your big day. Our patio area and outside bar are also available for your guests' use subject to other customers on the day.

Large Wedding Package – for 51-100 guests - £7,000

This package provides hire of the entire pub from 9am-midnight. The function room, bars, patios and garden areas are all to be enjoyed by you and your guests exclusively for the duration of your big day.

Food and Drink

Both packages provide a three-course meal from our Special Occasion Menu – see details attached later in this document. Chairs and tables will be covered and a generous cold finger buffet will be served in the early evening. We will arrange a DJ for you for the evening 8pm-midnight.

Capacity

Our Function Room comfortably holds 50 people seated and 80 people standing.

Bar

You and your guests will find a wide selection of drinks at our main bar. When the weather is good our bar on the patio, "The Sapphire Bar", will also be open for your guests to use.

We would ask that you and your guests leave the premises by 12.30am.

Other

We will provide you with a single person to liaise with as you make preparations for your celebrations.

Terms of Hire

I understand that I must provide a pre-order for all my guests from the Special Occasions Menu at least 14 days before my wedding day.

I will pay the entirety of my Wedding Package 14 days prior to my Wedding and will settle any outstanding drinks tabs on the day.

My booking is on _____ (day) _____ (date)

I require a cold finger buffet for _____ people

Signature

Name

Address

.....

.....

Landline/Mobile No.

Date

Weddings at The Galley Hall

Special Occasion Menu

Starters

Grilled asparagus served with feta cheese,
garnished with chives and rocket

Prosciutto, blue cheese and fig salad
served with a balsamic glaze

Smoked salmon and Atlantic prawn cocktail served with
Marie Rose sauce and brown bread and butter

Mains

Chicken Chasseur served with roasted new potatoes
and tenderstem broccoli

Beef Bourguignon served with creamy mashed potatoes
and garlic buttered green beans

Puddings

Mango and passionfruit Pavlova served with vanilla ice cream

Lemon Tart served with raspberry coulis and fresh cream

Toffee and honeycomb Cheesecake served with fresh cream

Minimum order 35
Vegan/vegetarian options on request