



IPSWICH TOWN FOOTBALL CLUB WEDDINGS

Firstly, let us congratulate you on your engagement and forthcoming wedding.

Ipswich Town offers two contemporary suites in which to host your wedding celebrations and can accommodate your wedding breakfast and evening reception.

The nostalgic and unique setting of the Ipswich Town Football Club is the perfect choice for you and your partner and our experienced team will ensure that you receive all the support you need prior to, during and following your special day to ensure your memories of your day with us are ones to treasure.

We offer two high quality-wedding packages, both allowing you to select from the adjoining banqueting menus to create your perfect menu and evening reception. A wide array of arrival drinks and fine wines are also available to accompany your wedding breakfast.

For the avid football fan, the civil ceremony can take place in our Sir Bobby Robson suite overlooking the pitch and can be followed by pitch side photographs for you and your partner.

The central location of Ipswich Town and the ease of parking allow our venue to be easily found by your guests and the high quality hospitality and catering will allow you to relax and enjoy your special day.

The combination of our Sir Bobby Robson and Legends suite permits you to invite up to 350 friends and family and you can be confident as an experienced and dedicated venue all aspects of your requirements will be met by our team.

We do hope that you will join us at Ipswich Town for this memorable occasion

HOW TO BOOK YOUR WEDDING

1. Choose from the Gold or Silver Package enclosed. Please remember to adhere to the minimum and maximum numbers for your preferred package.
2. Select the wedding breakfast menu, which you would like. You can either opt for one menu choice plus a vegetarian option at £21.95 plus VAT, two menu choices plus a vegetarian option at £23.95 plus VAT or our Suffolk Menu at £23.75 plus VAT.
3. View the drinks list to decide which refreshments you would like to offer your guests on arrival and during the wedding breakfast.
4. Contact our Conference and Banqueting Team on 01473 400580 to arrange an appointment and tour of the facilities at the earliest convenience.

As a football club we ask all couples to please read the following:

Due to the uncertainty of football fixture dates and in conjunction with the release of the fixture list, we regret we are unable to confirm provisional wedding bookings until the end of June each year for the remainder of the same year and up until May of the following year.

In relation to the concert window unfortunately confirmation cannot be taken for the months of May, June and July due to potential concert dates and also possible play-off matches. However if you wish to place a provisional booking we shall ensure that you are advised of any notification we receive of concert dates or play-off dates at the earliest possible time. Concerts are likely to be confirmed by February, and our status vis-à-vis play-offs will be known in the April of the same year.

We review our menu selections in June of each year therefore please note some variations may be made to the menus currently enclosed. We shall endeavour to offer your chosen selections or alternatively a similar substitute will be available to you.



GOLD PACKAGE

- ❖ **Wedding Breakfast** -Your Wedding breakfast will take place in our Sir Bobby Robson Suite, which is able to comfortably seat your guest numbers of 80-220.
- ❖ **Evening Reception** - As you special day reaches the evening, your party will have the option to remain within our Sir Bobby Robson Suite, overlooking the pitch or relocate to our Legends Suite. In either instance, you would be able to increase your guest numbers to 350.
- ❖ **Also included within this package are:**
 - A glass of complimentary champagne for the Bride and Groom on arrival.
 - A duty manager to act as your master of ceremonies
 - Silver cake stand and knife.
 - Wedding breakfast and evening buffet prices half price for all children under 13's.
 - Place cards for your party for the wedding breakfast
 - Available from 12noon – 12 midnight.

The **gold package** is charged at £1500 plus vat, with the wedding breakfast from £21.95 per person plus VAT and the two course evening buffet from £12.00 per person plus VAT.

Catering and beverage menus can be found in the adjoining information. Minimum numbers for this package are based on 80 adults.

Rates and menus valid
until 30th June 2009

TEL: 01473 400580 FAX: 01473 400041
ENQUIRIES@NUMBERONEVENUE.CO.UK WWW.NUMBERONEVENUE.CO.UK



SILVER PACKAGE

If you are looking to invite a more intimate number to your special day our Silver package is a great alternative

- ❖ **Wedding Breakfast** - Your guests arrive directly into our Legends Suite, where the room will be beautifully set for your arrival. Accommodating 50 to 100 guests, where bar facilities are available along with the option of ordering arrival drinks
- ❖ **Evening Reception** - The Legends Suite is an excellent location for your evening celebrations, and this suite allows you to continue into the evening with between 70-350 guests.
- ❖ **Also included within this package are:**
 - A glass of complimentary champagne for the Bride and Groom on arrival.
 - A duty manager to act as your master of ceremonies
 - Silver cake stand and knife
 - Wedding breakfast and evening buffet prices half price for all children under 13's.
 - Place cards for your party for the wedding breakfast
 - Available from 2pm – 12 midnight.

Our **silver package** is available at only £1100 plus vat, with the wedding breakfast from £21.95 per person plus VAT and the two course evening buffet from £12.00 per person plus VAT.

Catering and beverage menus can be found in the adjoining information. Minimum numbers for this package are based on 50 adults.

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THE NUMBER ONE VENUE





BANQUETING MENUS

PRICES

Select **one starter, main course** and **dessert for £21.95** and we shall offer the asterisked items as the vegetarian alternative or to offer your guests a choice, select **two starters, two main courses** and **two desserts for £23.95**. Please note room hire prices also apply.

With both options the meals marked **** are the default vegetarian options.

All dinner menus are served with freshly brewed fair-trade coffee and chocolate mints.

STARTERS

Roasted tomato and red onion soup finished with snippets of chive. (v) (g)

****Trio of melon accompanied by a mint and honey yoghurt. (v) (g)

Pressed hot smoked and freshly poached salmon, on a bed of rocket, red chard and beetroot with a lime and dill crème fraiche. (g)

Chicken breast timbale - locally farmed chicken combined with slow roasted tomatoes and tarragon creating a unique flavour served with crusty granary bread.

Halesworth ham terrine, enhanced with leeks and mustard served with homemade piccalilli sauce.

Cherry tomato, asparagus and goat's cheese tartlets, topped with parmesan shavings and served with a spicy pimento sauce (v). £ 1.50 supplement.

Smoked duck and orange salad - sliced local duck breast on an orange segment and baby leaf salad with a Hoisin vinaigrette (g). £3.10 supplement.

Trio of seafood cocktail – king prawn, local crabmeat and crayfish on a bed of rocket and watercress combined in a Marie rose sauce. £4.30 supplement.

MAIN COURSES

All main courses are served with fresh seasonal vegetables, potatoes & crusty bread.

Roast loin of Suffolk pork, served with crispy crackling, fresh Bramley apple sauce and a calvados jus.

Herb crusted fillet of salmon, served on roasted baby leeks with a Chablis beurre blanc.

Roasted chicken breast stuffed with sage and red onion served with a light peppercorn cream sauce.

Roast chicken chasseur - roasted chicken breast served with a classic chasseur sauce.

Courgette and buffalo mozzarella tart - char-grilled courgette elegantly presented with buffalo mozzarella in filo pastry on a Provençal compote, with a watercress and plum tomato salad (v)

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MAIN COURSES CONTINUED:

****Stuffed courgettes - courgettes filled with a spicy ratatouille and watercress salad and finished with red pepper dressing. (v)* (g)

Individual Beef Wellington - fillet steak seared and wrapped in puff pastry with a pâté and mushroom duxelle, served with a Shiraz wine jus. £9.50 supplement.

Gressingham duck breast, crispy and slow roasted with a plum and apricot sauce. £6.50 supplement.

Roasted rack of lamb, marinated in garlic and rosemary, served with a shallot and basil jus. £8.10 supplement.

Roasted sirloin of beef, with a mushroom filled Yorkshire pudding served with a tarragon and port wine jus. £8.10 supplement.

Fillet of sea bass, lightly grilled, served on a Niçoise salad with a citrus dill dressing. (g) £6.50 supplement.

DESSERTS

Profiteroles filled with vanilla cream, served with a warm chocolate sauce.

Citrus lemon tart served with fresh raspberries.

Chocolate mint and Irish cream cheesecake.

Lemon oat soufflé and rhubarb delice served with citrus anglais.

****Covent garden fruit salad. (v)* (g)

Walnut bread and butter pudding with a coffee anglais.

Individual platter of English cheeses served with celery, grapes and biscuits. £1.75 supplement.

Chocolate and rum torte – a combination of rum and chocolate served with banana ice cream. £1.95 supplement.

Blueberry crème brulee with vanilla pod ice cream. £1.95 supplement. (g)

ADDITIONAL COURSES

Canapés, a selection of four types of canapés, £4.80 per person.

Fruit sorbet, £3.50 per person. (g)

Platter of Suffolk cheeses with celery, grapes and biscuits, £23.95 serves 10 people.
Platter of English cheeses with celery, grapes and biscuits, £19.50 serves 10 people.

Petit fours to accompany coffee £1.50 per person.

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SUFFOLK MENU £23.75 PER PERSON

As champions of local produce our Suffolk menu has been created to give you a real taste of Suffolk using the finest local ingredients.

Cromer crab fish cakes served with a sweet chilli dressing
on a lime and coriander salad.

or

Roasted baby leeks on a garlic croûte served with a tarragon buerre blanc or a
seasonable alternative of local asparagus spears, during April, May, June and July. (v)

Suffolk orchard pork loin - pan seared and served on a sage potato cake,
finished with an Aspall cider jus and garnished with baby turnips.

or

Capel mushroom and broccoli tart, topped with a Suffolk farmhouse blue cheese
served with hot vegetable chutney. (v)

Lemon oat soufflé and rhubarb délice – A fresh, light lemon soufflé crowned with locally
grown rhubarb and a red berry compote.

Selection of Suffolk cheeses - Locally hand made cheeses
with assorted biscuits celery and grapes. (g)

Freshly brewed tea, coffee or herbal teas.

(v) Suitable for vegetarians, (v)* vegetarians and vegans and (g) gluten intolerant

Some of your dishes may contain nuts, gluten and other recognized allergens. If you
have an allergy or have a special dietary requirement, please contact our
co-ordinators who shall be able to assist you.

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THE NUMBER ONE VENUE



BUFFET MENUS

TWO COURSE HOT & COLD FORK BUFFET £ 15.50 PER PERSON

Served cold

Hand carved assorted meats - honey roast ham, turkey breast and roasted topside of beef, served with horseradish, cranberry sauce and Dijon mustard. (g)

Baby leaf mixed salad with cherry tomatoes, cucumber, radishes and spring onion with balsamic vinaigrette. (v) (g)

Baby new potatoes and red onion salad, coated with a Dijon mustard mayonnaise. (v)

Roasted pepper and buffalo mozzarella terrine wrapped in rich and flavoursome sun blushed peppers. (v) (g)

Broccoli and Stilton quiche, mixed with garlic, parsley and sea salt, served with a crumbly Stilton topping. (v)

Freshly baked bread roll and butter.

Served hot

Beef lasagne, freshly made in a tomato and basil sauce, layered with Verdi pasta topped with a ricotta cream sauce.

Garden vegetable pasta bake, fresh leeks, peppers, red onions and asparagus, gently fried then combined in a red pesto sauce. (v) (g)

Hot minted new potatoes. (v) (g)

Freshly baked garlic bread. (v)

Desserts

Profiteroles with vanilla cream served with chocolate sauce.

Fresh fruit selection. (v) (g)

(v) Suitable for vegetarians, (v)* vegetarians and vegans and (g) gluten intolerant.

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TWO COURSE EVENING FINGER BUFFET £ 12.00 PER PERSON

Served cold

Selection of bridge rolls and tortilla wraps.

Crisp celery and sweet vine tomatoes with a blue cheese dip. (g)

Smoked salmon and cream cheese canapés.

Cheddar cheese and asparagus quiche bites. (v)

Served hot

Smokey BBQ chicken drumsticks.

Salmon brochettes, succulent pieces of salmon served on a skewer with a lime and dill mayonnaise.

Rosti potatoes and feta cheese pockets with a cranberry compote. (v) (g)

Vegetable dim sum selection with a sweet chilli dip. (v)

Desserts

Selection of fresh fruits. (v) (g)

Mini pastry selection.

ADDITIONAL ITEMS

If you would like to add further selections to the wide range of items above please select from the list below:

Cocktail sausages cooked with thyme and honey **£1.95 per person.**

Rustic bread selection with olive oil dips **£1.95 per person.**

Thai chicken on lemongrass skewers **£2.50 per person.**

Cheese straws, crisps and assorted nuts **£1.50 per person.**

(v) Suitable for vegetarians, (v)* vegetarians and vegans and (g) gluten intolerant

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RECEPTION OPTIONS

If you are organising an event and are looking to offer a lighter catering option the following menus are designed especially for you. These options are available to parties of 20 or above.

NETWORKING PLATTER £4.95 PER PERSON

Assortment of Suffolk and English cheeses. (g)

Continental meat selection. (g)

Capers and cornichons. (v)* (g)

A basket of assorted seeded and plain breads with balsamic vinegar and olive oil for dipping.

AFTERNOON TEA £6.95 PER PERSON

Freshly made sandwich selection.

Kettle chips.

Sausage rolls.

Cocktail sausages in thyme and honey.

Mini Danish pastries.

Assorted loaf cakes.

Freshly brewed tea, coffee or herbal teas.

CANAPÉS £4.80 PER PERSON

Ratatouille with Gruyère cheese on a sun dried tomato croûte.

Smoked ham and apple chutney on a herb croûte.

Smoked salmon and asparagus crème fraiche, served on a crispy croute.

Chicken Caesar croûte garnished with crispy bacon.

(v) Suitable for vegetarians, (v)* vegetarians and vegans and (g) gluten intolerant

Some of your dishes may contain nuts, gluten and other recognized allergens. If you have an allergy or have a special dietary requirement, please contact our co-ordinators who shall be able to assist you.

Prices are exclusive of VAT.



ARRIVAL DRINKS

Begin your event with an arrival drink and create a warm welcome for your guests.

BY THE BOTTLE - 75cl (approx. 5-6 glasses)	PRICE
House Wine – White - S.E Australia Sam's Island Chardonnay 2006/07	£13.50
House Wine – Red - S.E Australia Sam's Island Cabernet Shiraz 2005/06	£13.50
Champagne - France La Chapelle Brut	£38.30
BY THE GLASS - 125ml	PRICE
Bucks Fizz Sparkling white wine and orange juice	£3.50
BY THE JUG - 2 litre (approx. 10 glasses)	PRICE
Fruit Spritzer Cranberry, orange juice, white wine and lemonade	£21.00
Fruit Punch Cranberry, orange juice and lemonade	£11.20
Pimms and Lemonade	£24.80
Orange Juice	£10.93
Mulled Wine	£24.85
BY THE BUCKET	PRICE
Chilled Budweiser 6 x 33cl bottles	£18.10
NON ALCOHOLIC ALTERNATIVES	PRICE
James White Cox's Apple Juice Locally produced. 75cl bottles (5-6 glasses)	£4.90
Mineral Water Still or Sparkling, 75cl bottles (5-6 glasses)	£3.40

Drink prices are inclusive of VAT

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WINE LIST

We recommend pre-ordering to allow you to select from a wide range of quality wines. Wines will be available on the evening, however, the selection will be limited.

CHAMPAGNES	PRICE
Tattinger, Brut Reserve - France Crisp, citrusy aromas with subtle toasty notes leads to an elegant, balanced palate with a lively, mousse texture and a crisp, flavourful finish	£44.90
Le Chapelle Brut - France Delightfully dry, with a yeasty nose. Initial flowery notes on the tongue give way to stronger flavours, with a hint of liquorice.	£38.30
WHITE WINES	PRICE
Sam's Island Chardonnay 2006/07 – S.E Australia Soft easy drinking style with fresh apple and melon fruit flavours.	£13.50
Santa Serena Sauvignon Blanc Chardonnay – Chile Aromas of lively gooseberry with soft, creamy fruit. Deliciously refreshing dry wine.	£13.85
Via Nova Pinot Grigio delle Venezie 2006 – Italy The Via Nova Pinot Grigio is crisp and refreshing with ripe citrus characters and hints of hazelnuts on the finish.	£14.95
Peter Lehman 2006 Chardonnay, Weighbridge – South Australia Brilliant straw yellow in colour with green tints, the nose is redolent of freshly picked sun-ripened white peaches	£15.95
Mansion House Bay, Sauvignon Blanc 2007 – New Zealand Straw green, gooseberry, redcurrant and lemon aromas, full and assertive on the nose and palate.	£19.95
Domaine Jean Durup Chablis 2004/05 – France Classic Chablis - unadulterated Chardonnay. Steely dry and crisp with long lasting flavours. A great wine	£23.20
ROSE WINES	PRICE
Vendange White Zinfandel 2005/06 – California A delicious off dry blush with attractive aromas and palate which remains fresh and lively	£14.20
Pinot Grigio Blush 2005/06 - Italy A delicate pink colour, this elegant wine from Satori has crisp clean summer fruit flavours on the palate. Incredibly versatile	£15.30

Drink prices are inclusive of VAT

WINE LIST

RED WINES	PRICE
Sam's Island Cabernet Shiraz 2005/06 - S.E Australia Blackberry aromas and soft.	£13.50
Hidden Falls Ruby Cabernet/Merlot – California A delicious soft and juicy wine, easy to drink and widely appealing	£13.95
Trulli Chianti - Italy Fine example of Chianti from the forward looking producer, so well suited with a meal	£15.25
Peter Lehman 2005 Shiraz, Weighbridge – South Australia Deep red in colour with a purple rim. Lovely aromas of plum fruit with leafy notes and a beautifully soft, fruit driven palate showing typical Shiraz richness reined in by the soft, textured finish.	£15.95
El Coto Crianza 2002/03 – Spain Silky texture with a ripe raspberry and vanilla spice aroma. Sweet, rich, fruit extraction with an elegant finish. Highly recommended.	£19.90
Tryst Cabernet/Tempranillo/Zinfandel A blend of vibrant well constructed Cabernet Sauvignon with ripe, fragrant Tempranillo and a dollop of Zinfandel for richness and spice	£22.90
ADDITIONAL OPTIONS	PRICE
Bottle of Taylor's Late Bottled Vintage Port 2000.	£26.30
James White Cox's Locally Produced Apple Juice 75cl.	£4.90
Still Bottled Mineral Water 75cl.	£3.40
Sparkling Bottled Mineral Water 75cl	£3.40
Bucket of Chilled Budweiser 6 x 33cl Bottles.	£18.10

Drink prices are inclusive of VAT.



THE NUMBER ONE VENUE





TO ENHANCE YOUR EVENT

Complimentary place cards

For your convenience, with all 3-course meals we can provide place cards for you and your guests. Each card will show the guest's name, table number and menu selections.

Complimentary cloakroom

Cloakrooms will be available at all events.

Complimentary stage

The dimensions of the stage are 8ft x 4ft x 1ft and this is perfect if you have an awards ceremony or a guest speaker at your event. Larger stages are available at a supplementary cost.

LIVE ENTERTAINMENT

We would like to support the planning of your event from start to finish and we are delighted to offer you additional services with recommendations for a live band and disco. We can also recommend companies that will be able to assist if you are looking to add a casino, race night or any other theme to your event.

PUBLIC ANNOUNCEMENT EQUIPMENT

For your announcements, awards or entertainment we are able to offer the use of our PA system.

Hand-held microphone and PA system. £23.50 inclusive of VAT

CORKAGE

Own your own vineyard? **Wish to supply your own wines? The following charges apply:**

Prices per 75cl bottle:

Still wine	£12.00
Sparkling wine	£20.00
Champagne per bottle	£25.00

Drink prices are inclusive of VAT



FREQUENTLY ASKED QUESTIONS

Q How much deposit is required and when?

A A non-refundable deposit required and is dependent on the suite and type of event you have selected. The deposit is required to hold your booking date. Once the deposit is received, a contract will be sent to you to confirm your booking with us. Deposits can be accepted in the form of cash, credit card or cheques (made payable to ITFC).

EVENTS	GUEST NUMBERS	DEPOSIT REQUIRED
Sir Bobby Robson Suite	120-220	£500
Legends Suite	70-100	£500
The Boardroom	12-32	£250
Premier Suite	16-32	£250
Sponsors Lounge	12-24	£250

Q When are the final pre-orders required?

A All wine and menu pre-orders will be required no later than two weeks prior to your event. We shall provide a pre-order form on which to order your guests chosen dishes.

Q How should I pay for my event?

A Subject to a satisfactory credit check, an invoice will be raised following your event for the total value of your event, less your deposit. If you prefer, payment can be taken prior to your event by cash, credit card or cheque (made payable to ITFC) and then a final invoice can be raised for any additional items on the evening. In the event that your company cannot be satisfactory credit checked, payment will be required in full in advance of your event.

Q Can you cater for special dietary requirements?

A We are able to cater for specific dietary requirements and due to the number of requests for vegetarian and coeliac meals (people with gluten intolerances) we have included appropriate dishes within our menus. Should your requirement differ to that mentioned above, please feel free to contact our Conference and Banqueting co-ordinators who will be happy to help.

Q Do I have to pay for beverages on the evening or will I be invoiced?

A You are able to settle your bar bill on the evening or the account bar bill can be included in your final invoice following your event, again subject to passing a credit check. Payment can be made by cash, credit card or cheque (cheques made payable to ITFC). Cash bars are also available at all events.

Q Can we implement a drinks voucher system?

A Many organisers like to offer an account bar, however should you wish to limit your party's consumption on the bar, we would recommend a drinks voucher system. It will be the organiser's responsibility to produce individual vouchers which clearly state what the voucher can be exchanged for (i.e. wine, beers, single spirit and mixer or soft drink) and to distribute these amongst your guests. Please ensure a copy of the voucher is given to us in advance to enable us to brief our staff prior to your event.

FREQUENTLY ASKED QUESTIONS

Q Is there a dress code for the events?

A We encourage all guests not to wear football shirts or trainers, but apart from that it is up to you.

Q Can you provide me with contact details for local taxi companies?

A Hawk Express Cabs 01473 222222

Ipswich Cab Co. Ltd 01473 255555

Avenue Taxis 01473 407777

Suffolk Executive Travel 01473 719001

A complimentary phone will also be available in the South stand foyer on the evening.

Q Do you provide security?

A We provide experienced and accredited security staff at all events.

Q Which entrance should we use?

A Please refer to your booking contract for exact details.

Q Is parking available?

A There are public pay and display car parks situated on Portman Road. The day rates for these car parks is approximately £4.50 per day and are free of charge from 20.00 hrs. We advise that your guests do not use car parks with barriers as these car parks close at 20.00hrs.

Q Can you provide details of a local hotel?

A Novotel Hotel 01473 232400 (within walking distance)

Holiday Inn (Orwell) 0870 400 7217 (10 minutes by taxi)

Salthouse Harbour Hotel 01473 226789 (5 minutes by taxi)

Holiday Inn (London Road) 0870 400 9045 (10 minutes by taxi)

