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Anniversary Edition

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Editors Louise Clark Christine Rothnie

Advertising Louise Clark

Features Ellen Arnisor Lesley Parr

Graphic Design Phil Cunningham www.creative-magazine-designer.co.uk

Background Images Reech Leisure

Publisher Life Magazines and Publications

Contact info louise@anguslife.co.uk

Photographs supplied by Martin Weaver, Steve Ford, Andy Richardson, Craig Holmes and Paul Watkins

in this publication is accurate, neither the publisher no



old and new blending in perfectly. one of our signature recipes. morning coffee or afternoon tea then 'it has to be Hadley's' We look forward to welcoming you! Mark Lewis and Geraldine Lewis (Directors)and the Hadley Park team

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Welcome

TA Telcome to our new 10th anniversary edition of Seasons magazine. **V** How time passes; it has been 10 years since we took over the reins of the business at Hadley Park House Hotel and what a lot of changes there have been. We have more than doubled in size both in accommodation and in the size of our faithful and hardworking Hadley Park team. We can now offer Georgian period with a modern twist – the

Our centre section features our 'Weddings at Hadley'. For all 'brides to be' we offer a comprehensive wedding service with our fully trained wedding planners. From you initial appointment to walking down the aisle; we make your day as memorable as possible turning your dreams into reality. You will find a mini foodie feast within our pages from what our chef Mark gets up to in his daily routine at Hadley to you trying your hand at

We hope you enjoy our new issue of Seasons and remember if it's a wedding you are planning, a function or celebration, a business meeting or conference, that special intimate dinner, or even just popping in for



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Hadley Park House Hotel Telephone 01952 677269 info@hadleypark.co.uk www.hadleypark.co.uk





T n the calm and sophisticated surroundings of Hadley Park House, co-owner Mark Lewis takes a moment to reflect on the past decade.

He and his business partner Geraldine Lewis bought the hotel in 2003 and immediately started working on the blueprint of their dreams. "I had always had ambitions to have a place of my own," he admits.

And they have achieved so much in ten years. The headline of their success story is clear as day. When they took over, in Mark's own words, Hadley Park House was "not on the radar". It was the venue for around seven weddings a year and the beautiful Georgian manor house was, well frankly, "tired"

Since then they refurbished and repaired until the point when more needed to be done. In 2009 they embarked on a £1.5million extension project to make sure that Hadley Park House was well and truly on everyone's radar.

Now the Hadley Park team welcome around 115 happy couples every year and they have accepted an impressive clutch of awards and honours. But the busy bookings diary and the Wedding Industry Awards and AA stars are only part of the story.

As you approach the building with its elegant Georgian proportions, and then when you settle into the sumptuous surroundings of the interior of Hadley Park House it's difficult - indeed impossible - to pinpoint exactly what's so good about it. There is an aura of quality and excellence that goes far deeper than the relentless attention to detail or even the meticulous planning of every activity. Individually for every event, of course.

"That's just it," says Mark. "There is no one thing that we would say is the secret to our success. It's not just about providing an excellent venue for weddings, although that's part of it.

"If it's anything, I'd say our ethos has two aspects. It's about respecting where we are and using local suppliers and forging partnerships with local businesses wherever we can.

"But, and perhaps most importantly, it's about understanding that we are custodians of this splendid building. We're preserving its integrity for future generations."

During the past few years, the heritages of the building, and its previous residents, have been traced back to around 1792. As work progressed on the extension, no one lost sight of this history. The significance of the Grade II building, both simply as a fine example of period architecture and as a beacon of elegance and sophistication in the then industrial revolution - a representation of excellence, is just as strong as it ever was.

The new function development was named the Mulliner Suite and its restaurant Dorrells after families that lived there and loved the place through the centuries.

the very best quality.

"The refurbishment on the original house begins again this year. We are looking forward to getting our teeth into it, but it does feel like we are painting the Forth Road Bridge, we just finish refurbishing one area and have to start planning the next," said Geraldine.

"We will also work on new menus to develop our food offering, we'll do what we can to take things further upmarket. "But basically, we're incredibly proud of what we've achieved here and, so, we're going to continue with that and hopefully move up a star rating.

they do help."

the next decade.





Alongside a commitment to the bricks and mortar (specially sourced white mortar and red bricks to match the original) of Hadley Park House came a pledge to food suppliers and local businesses that work nearby.

Their ethos is that, wherever possible, the ingredients in all our cuisine is sourced locally so the food is fresh and of

This principal also underlines the commitment to the local people and business community. Hadley Park House is a patron of the local Chamber of Commerce.

In truth, it's about investment in quality. Over the past ten years, every decision – and there have been many – has made has been based in making sure that everything about Hadley Park House is the very best that it can be. This applies from the smallest sprinkle of garnish on a side dish to the proportions of the new aspect of the building... only the finest is good enough.

Of course, the owners couldn't achieve this by themselves - every member of the team has his or her vital part to play. "Sincere thanks and appreciation must go to our hardworking and conscientious team who have worked with us during the past 10 years, - without them we wouldn't be where we are today," says Geraldine.

But what of the next years? "We'll continue doing what we're doing - consolidating, I suppose," says Mark. "We'll carry on trying to innovate and stand out."

"We would like to offer the Hadley Park House experience to wider groups – perhaps more conferences and trade clients. But maintaining and extending our reputation is what we're focusing on – and perhaps earning more accolades,

Accolades will come. There seems no doubt that the recipe is a successful one and one that will continue to yield results of the very highest quality at Hadley Park House over







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Rack of Lamb, Baby Fondant Potato, Sauté Savoy Cabbage & Red Wine Jus



Rack of Lamb, Baby Fondant Potato, Sauté Savoy Cabbage & Red Wine Jus Serves 4 You will need;

Lamb

Four 4 bone racks of lamb (ask your butcher to fully prepare and trim them for you) sea salt and pepper 2 tbsp olive oil Fondant Potato's 1 Large (or 2 Medium) potato 2tbsp olive oil 25g salted butter diced 100ml vegetable/chicken stock

Cabbage Mix 1/2 Savoy cabbage 1 carrot (finely diced) 2 banana shallots (peeled & sliced) 2 tbsp olive oil

Red Wine Jus 2tbsp olive oil 3 banana shallots (peeled & diced) about 100g beef/lamb trimmings ¹/₂ tsp black peppercorns few thyme sprigs 1 bay leaf 1 tbsp sherry vinegar 750ml red wine 400ml chicken stock 400ml veal/beef stock sea salt and black pepper

make them yourself.

Peel potato and cut into 1.5 cm thick small disks, 3 per portion. Heat the olive oil and butter in a large sauté pan. Season the potato and fry for 2 minutes on each side or until golden brown. Pour in the stock and bring to the boil. Dot the potatoes with the butter then partially cover with a piece of parchment paper, simmer gently without turning for 10-12 minutes until the stock is absorbed and the potatoes are tender. Keep warm in a low oven.

Score the fat and season both sides of the lamb generously then put the oil in a cold large frying pan and place the lamb fat side down in the pan, then put the pan on a low heat until the fat is golden brown then turn over and do the same on the underside of the lamb. Place the pan in an oven pre heated to 180°c and cook for 6 minutes on each side then put on a wire rack and rest it for 5-6 minutes.

Finely slice the cabbage then heat up the oil in a sauté pan over a medium heat, add the shallots and sauté for one minute then add the carrots and cabbage to the pan and cook for 3-4 minutes then season to taste.

To Finish;

Put the lamb in the oven for one minute to bring back up to temperature.

Presentation:

Again you can go on your own path and "freestyle" or you can put a small mound of cabbage in the middle of the plate put the fondants in a triangle around the cabbage, slice the lamb across the cabbage then spoon the sauce around the plate and add a pancetta crisp (optional as per scallops recipe)



First Prepare the Red Wine Jus;

Heat the olive oil in a wide heavy-based saucepan and sauté the shallots for 4-6 minutes until they are soft and begin to caramelise. Add the meat trimmings and fry for a few minutes until browned. Add the peppercorns, thyme, bay leaf and sherry vinegar. Deglaze the pan with the red wine and bring to the boil. Boil the liquor rapidly until reduced by three quarters to a rich syrupy glaze. Add the chicken and veal/beef stocks and return to the boil. Once again, boil vigorously until the sauce has been reduced by half, or until it has reached the desired consistency. Strain through a fine sieve into a container and put aside for later. Tip – You can buy chicken and beef stock for all good supermarkets if you don't want to

Next Prepare the Fondant Potato's;

For the Lamb Racks;

Prepare the Cabbage while the Lamb Rests;

Recommended starter 'Seared Scallops' and for dessert 'Iced Mango Parfait'







Diamond day sparkles for couple's celebration

hen Brenda and Walter met on a blind date at Cradley Heath Speedway track in 1949 they had no idea of the significance that day would have on the rest of their lives.

Walter said: "We hit it off immediately, met again the following week and took it from there."

Taking it from there saw the pair, who married two years later, recently celebrate their diamond anniversary with a "truly special occasion" at Hadley Park House.

Retired deputy head teacher Walter Beasley said their 60 years of marriage had been "full of the usual clichés".



Their contented "clichés" included two daughters, Helen and Deborah, and two grandsons, cause enough for a celebration. However, that's clearly not the whole story. Brenda, also

a former infant teacher, explained the success of their relationship: "We just look after one another, we take care of each other."

And Walter added that they haven't had an argument for years.

Whatever the recipe for a long and happy marriage,

the Beasleys, who live in Telford, have got it exactly right and that is an excellent reason to throw a party.

Brenda said: "We planned our anniversary celebration for about 18 months and we thought Hadley Park House was the ideal place.

"We had visited from time to time privately and thought how nice it was and how lovely the meals were."

Brenda and Walter chose the golden all inclusive package, designed to take the stress and strain out of organising an event of this significance, and invited family and friends, including some who made long journeys to be there for their special day in June.

The couple's daughters – one of whom lives in Switzerland – also took an active part in the celebrations.

"We also had relations coming from Yorkshire, Kent, from Wales. Then we had some friends who live near London and someone came from Lincolnshire too and so we had to arrange for them to stay at Hadley Park."

As well as a Buck's Fizz reception and a three-course dinner, the Beasley's 50 or so guests enjoyed a video montage of photos from their 1952 wedding at Stourbridge Catholic Church.

"It was wonderful to see the photos of our wedding day and going to church on my dad's arm.

"It was all part of a lovely, lovely day. There was nothing we would fault or change from any part of it. It was exactly what we wanted.

"Right from the start Mark (director) was so very affable and helpful. Whatever we thought of he agreed or made a suggestion, we got along very well. He guided us on several issues, such as choice of menu and wine, lay-out of tables, seating arrangement and how our guests should be received.

"The room was lovely and we were confident there was nothing we had to worry about.

"Mark and members of the team strived together to make our day a truly special occasion and one we would remember for the rest of our lives."



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Hadley Park House – a feast for all your senses

hey say the best food satisfies all your senses, not just taste. It must be beautiful and have a mouth-watering aroma before you even take a bite to discover the texture, crunch and, finally, the taste.

Well at Hadley Park House the excellent eating experience goes even further than that.

Head Chef Mark Harris goes to great lengths to source as much food as possible locally. He's passionate about this, perhaps because he's a local man, but mostly because he takes a huge amount of pride in creating the best possible food.

Local producers and suppliers ensure that the food is fresh and of the very best quality, but, more than that, it supports local agriculture and industry and is good for the environment too.

These crucial choices have been recognised by an AA Strawberry Award applauding the fact that more than 50 per cent of the a la carte ingredients are sourced from within 50 miles.

No wonder it leaves a good taste in the mouth.

When you combine fabulous and original meals, sourced from local suppliers served in one of Hadley Park House's beautiful spaces, you can see why the recipe is absolutely spot on.

Heading the team responsible for this mixture is Shropshire lad Mark Harris.

He said: "It's a privilege to be working somewhere, where the management has the foresight to give free licence to us sourcing the best possible local produce. So the meat, the eggs, the vegetables - everything which comes through our

kitchen door is of the finest quality. Having produce of the quality we are sourcing makes our job in the kitchen so much easier." Mark trained at nearby Radbrook Catering College before properly perfecting his trade at various establishments including the 5-star Lowry Hotel where he was Chef de Partie at the Marco Pierre White River Room.

He moved on to work in event catering with highlights being his time at several of the world's top sporting events such as Royal Ascot, the Formula One Grand Prix and the BBC Sports Personality Awards in Manchester.

He was delighted to bring his combined skills of fine dining and event catering 'home' to Hadley Park House in 2011.

Dorrells Restaurant - which seats up to 80 in comfort provides a light and airy backdrop to a splendid meal. Here the atmosphere is elegant and undeniably modern.

after too

Alongside The Lounge, the Morning Room, with high ceilings and a gracious fireplace, can accommodate up to 17 guests around an oval table.

However, the chef and his team aren't only about producing the finest of the fine on special occasions, they have an enviable reputation for all types of food from casual light snacks and afternoon tea right through to the full a la carte menu.

Whatever is being served, the cuisine is best described as modern British with a twist and it has consistently received an AA Rosette for food quality.

Chef Harris' signature dishes include beef fillet, scallops served with seasonal accompaniments and rack of local lamb. Hadley Park House kitchens also produce fine home-made ice cream as well as freshly baked bread, cakes and biscuits.

In an innovative twist, the Hadley Park House dining experience can be brought to you in your own home.

Called 'Come Dine With Us', our award-winning head chef from the hotel will come to you for the evening. Bringing all the necessary food, he will prepare and cook a fine-dining feast in your own kitchen. A member of the banqueting team will then serve it to you at your table and even do the washing-up afterwards!

a special occasion.



For bigger parties, the Mulliner Suite can make space for up to 200 people for a buffet or hog roast. It has ample space for 140 for a sit-down meal. When a large group is coming together for a celebration in the Mulliner Suite, there is no mistaking the sense of occasion in this space. It also has its own entrance and bar area.

Elsewhere, with two lovely smaller rooms to choose from, private groups wanting a more intimate experience are looked

At the front of the original Georgian house, The Lounge is the smallest, cosiest room but perhaps the most characterful. With dark oak panelling and subdued lighting, it is the perfect room for up to 12 people. It can also be used for aperitifs or to withdraw for after-dinner coffees.

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A day in the life of a Chef...

re all know that Chefs work incredibly hard. Hours are long, shoes need to be comfy and there needs to be a healthy supply of blue plasters if concentration is lapse. But what is life like in a busy kitchen? We asked Mark Harris, Head Chef at Hadley Park House Hotel about his work, ideas and aspirations.

Please tell us about your typical day

Work in the kitchen varies. There's no set pattern and is heavily reliant on the level of business. Typically in the week the majority of the team work what are called split shifts arriving at 10am until around 3pm, then having a couple of hours off before returning in the evening and working through until around midnight.

First jobs of the day include a handover with our breakfast chef and a review of the day's business and any forthcoming events. If necessary we will order extra ingredients from the local suppliers that we use. Then it's onto the food delivery or for that day's lunch and dinner. We usually prep all morning, until lunch service starts around midday.

Weekends and days when we have weddings and functions are somewhat different. That's hard core, starting at 7am and orking through until around midnight! We all want to make



What helps you get through those long days? Caffeine usually! The long hours have always been part of my career. I knew when I first started out that the hours were part and parcel of the job. But, at Hadley Park we have a good team and real camaraderie so we tend to get each other through the longer shifts.

What's at the core of your cooking?

It's been well documented that locally produced ingredients are the mainstay of our dishes. But to me my style tends to follow, big colours and big flavours on the plate. Any dish we send out from the kitchen has to taste as good as it looks. It's also important to keep it real and keep our customers in mind. If we start doing crazy dishes like the top chefs are doing with clashing flavours and unusual ingredients then it simply wouldn't sell and we would just end up throwing all the food away! We always listen to what the customer wants; that's a simple but highly effective formula!

How many are there working in the kitchen?

There are 6 chefs, including a breakfast chef. We also have kitchen porters that have been trained so that they can help out at busy times with things such as buffets. We have a good solid team of skilled people. Teamwork is important. I don't ask anyone to do anything I won't do myself. If I rota one of the team on for a long shift, they know that I will be working alongside them. We've got respect amongst our team and we help each other out; as the saying goes, we all stand together and die together.

What's your signature dish?

That's a difficult question and one that I always struggle to answer. It's forever changing, dependent upon my mood on food. Cooking styles and technology is changing all the time and you have to move with it, otherwise you become stuck in a rut. If I had to hang my hat on one dish then it would be Wild Sea Bass with Nicoise Salad.

cook for?

to be assessed.

more?

Where do you get inspiration for new dishes? Inspiration varies and a lot of it comes back to teamwork. The entire team work together on new dishes: even the Junior Chefs have the chance to get their dish onto the menu. It's important for them to get involved, get creative and be part of the decision making process. I work closely with Kevin Fellows, my number 2 in the kitchen and also draw on experiences from previous chefs I have worked for. Failing that, I have a vast collection of cookery books!

Is there anyone that you admire that you would like to

I tend to go for underground chefs and they are Sat Bains (2 Michelin star chef in Nottingham) Daniel Humm in New York, Pascal Barbout in Paris and Thomas Keller is a legend!

What's planned for the future at Hadley Park House? We are striving towards our second AA Rosette. It's not an easy task to obtain, and you only have one chance every year

In the past, you have worked at some major events and cooked for high profile names. Can you share a little

I've cooked for the Queen, two Prime Ministers (David Cameron and Gordon Brown), as well as Simon Cowell, Princess Anne and the Beckhams. The largest event I have ever cooked at was for four and a half thousand people. It's stood me in good stead to cope with the large number of events we hold at Hadley Park. It's important though, whether you're cooking for one or for a thousand, exceptional quality needs to be constant.

Finally, you obviously have precious little time outside of work, but what do you do in your spare time? My free time is usually spent at home with my two year old son. I suppose I'm quite lazy, I spend most of my time on my feet so it's nice to sit down and pass on my football and Formula 1 knowledge to my boy. I don't cook at home either; I probably drive my wife mad!



Hadley Park House celebrates constant values during a decade of change



he ten years that Hadley Park House has been under current ownership seem to have flashed past in a blur of happy events and satisfied customers. Over the decade, dozens of couples have seen their dreams come true as they have celebrated tying the knot and others have marked key events in style.

Each event has been as unique as the people celebrating it, with the only common ground being a desire to have the very best at one of life's landmark occasions. That hasn't changed at all

However, when you look back to the start of the decade, it's clear that much has moved on. For a start, Harry Potter was still in short trousers and rugby star Jonny Wilkinson was the hero of the hour. Love Actually was the movie everyone wanted to see and a litre of unleaded cost 81p. Can you imagine?

Now Harry is all grown up, Jonny has all but vanished from sight and filling up our cars is a considerably less comfortable experience.

But perhaps the biggest changes have been in technology. Back in 2003 when you wanted to go onto the internet at home, the chances are your computer had to be plugged into your telephone socket.

Dial-up connection always started with distinctive and slightly screechy noise. Do you remember? Today's youngsters would think something was drastically wrong if electronic devices made that sounds.

A phone was considered smart if it had a polyphonic ringtone and the iPhone wasn't even a twinkle in Steve Jobs' eye. Wifi was still a small Scottish woman and someone getting ready

"an app" was most likely to be settling down for a snooze. Tablets were what you took if you weren't very well.

for

In 2003 technology was leaping forward but we still needed lots of different pieces of equipment to do different jobs. We needed a camera to take photos, we needed a computer to check our emails and we needed a personal CD player to listen to music on the go. Watching TV programmes meant just that, switching on the television and if we weren't in when our favourite programme - possibly The Office or the last episode of Brookside - we had to video it on actual tape. Nowadays, of course, you can do that all on your phone or tablet

At work people still sent faxes, and if they wanted to have a meeting they would have had to travel as video conferencing was still in its infancy and Skype was just being born. Social networking was limited to the frankly peculiar practice of seeing what your old school friends were up to on Friends Reunited and no one really thought it would seriously catch on. The idea that you could build entire relationships or let your friends and family know your big news over a single network called Facebook was the stuff of sci-fi fantasy. Tweeting was still for the feathered birds too.

But it doesn't really matter if you've got an app for it or not, the most important things in life will always stay the same. They are the significant moments with the people who mean the most





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Georgian elegance at Hadley Park House



From the minute a visitor arrives in front of Hadley Park House, the grace and symmetry of the Georgian architecture is clear. The gracious red-brick building conforms to all the rules of proportion and elegance that make buildings from that period so instantly recognisable. Balance was a crucial feature of the time, with many Georgian architects and builders using mathematical ratios to determine the height of a window in relation to its width or the shape of a room.

Regularity and symmetry were highly regarded so the features and styling drew heavily from ancient Rome or Greece.

Houses such as Hadley Park House were created as a statement of exquisite good taste in the twilight period before the Industrial Revolution brought its heavy dark mills. Hadley Park House's warm red brick construction is typical and lends an air of warmth to the strongly linear design. The front of Hadley Park House with windows of decreasing







size on each storey and chimneys on the side would have been the very height of fashion when it was built, yet is still stylish and desirable today. The contrasting white door has a gorgeous fanlight shelter under a simple canopy – these shapes are so gracious they would be welcome in most modern homes.

Behind the authentic panel front door, the Georgian sophistication continues. The décor has been lovingly devised to pay respect to the building's history, yet, to appeal to modern visitors.

Typical of original Georgian creations, good quality, pure, materials and colours were used to adorn the building. In its day it was a statement of the kind of affluence that could pick and choose both style and substance from around the globe. Pale wood and elegant silks allow light to be reflected. These features are shown off to full advantage by rooms of beautiful proportions and large windows that allow natural light to stream in. There's an airiness about Georgian properties that is unique.

Throughout Hadley Park House, the current owners have given careful consideration to the colour scheme and fabrics in order to complement the historic architecture, yet bring it bang up to date with a modern edge.

Original features such as the wooden staircase and the panelling of The Lounge – absolutely in keeping with the styling of the time – have been preserved while tastefully selected artworks enhance and highlight at every turn. Hadley Park is a Grade 2 listed building and its owners have honoured its heritage, yet not allowed it to become like a museum piece. Quite simply, it's Georgian architecture bang up to date for a modern age. Beautiful and welcoming, with an understated style that flatters everyone who visits, it's the perfect backdrop.



Hadley Park House Hotel is an elegant Georgian Manor house that despite being conveniently located in Telford, remains hidden away from the hustle and bustle of everyday life.

elco

Hadley Park House Hotel remains a favourite venue for couples looking to celebrate weddings, Civil Ceremonies, Civil Partnerships, Receptions and Naming Day Ceremonies.

Our experienced and professional team are dedicated to making your special day a memorable day for you and your guests.

The hotel is set within 2 acres of landscaped grounds which provide the perfect backdrop for those all important photographs.

Food is a focal point for any celebration and our awardwinning chef creates exciting and delicious menus using locally sourced ingredients, for you and your guests to enjoy.

Hadley Park House Hotel is consistently recognised in receipt of certificate of excellence by Trip Advisor'.

We hope to welcome you soon.



566

Dates for your diary: We hold two wedding fayres a year in the Spring and Autumn and welcome around 30 local wedding suppliers to each event!

SEASONS

What makes us different?



- Yours will be the only wedding on the day
- Elegant Georgian Manor House dating back to the 18th century
- We host Receptions, Civil Ceremonies and Civil partnerships
- Years of experience and reputation for high quality weddings
- Pre wedding taster menu available for up to 4 people at a subsidised cost
- Experienced Wedding Co-ordinators to guide you through every stage
- On the day, a Toastmaster to co-ordinate your wedding celebration
- Finishing touches such as red carpet, table decorations, candles, cake stand and knife
- Landscaped grounds for wedding photography and indoor space in case the weather is unkind!
- Choice of elegant rooms for up to 140 (sit down) and 200 (buffet)
- Creative and exciting menus, with the opportunity for up to 4 people to taste the menu selection of your choice (at a subsidised rate)
- Flexibility to create a bespoke wedding just for you!
- Bedrooms for you and your guests ... includes four poster suites and a Jacuzzi suite
- Central location, yet with a rural country feel



The Mulliner Suite

Licensed for Civil Ceremonies and Partnerships, The Mulliner Suite seats up to 140 for a Wedding Breakfast and 200 for an evening buffet reception. Attached to the main house, yet completely self-contained with its own entrance and bar, the room has been carefully and sympathetically designed to emulate the charm and character of the main house. It may be a larger room, but with clever seating arrangements it never feels too big or too small.

Conservatory

Our charming Conservatory can be used for daytime wedding breakfasts for up to 85 people. Our conservatory is available until 6pm, thereafter we ask our guests to vacate and make their way to the Mulliner Suite to enjoy the evening reception. It is also licensed for Civil Ceremonies/ Partnerships. Regarding the use of the Mulliner Suite for the evening reception when the conservatory has been used during the day, time restrictions may apply. A marquee sited within our tranquil grounds is recommended if your guest list is going to exceed 200. This would incur an additional cost.

Smaller Rooms

If you are planning a more intimate occasion, we have smaller lounges for up to 16 people.

Executive Wedding Package

Celebrate in style with reception drinks, canapés, starter, champagne sorbet, main course, dessert, cheese and tea/coffee and truffles – all with a half bottle of wine per person from our house selection and a glass of champagne for the toast!

Bespoke Celebration Packages

Our bespoke all-inclusive packages are perfect if you're working to a particular budget, or would simply prefer to take the hassle out of organising 'the big day' as they include the venue, food, drinks, cake, chair covers and photographer! These have been popular for smaller weddings or Civil

Partnerships or for those looking to celebrate midweek, on a Sunday or at weekends during the Winter. Please ask us for a brochure. There is a host of other extras that can be added for a supplementary cost.

Exclusive Use

For a truly intimate occasion we can offer exclusive use of the venue. Please ask for more information. This comes with a premium.

Civil Ceremonies

Both The Mulliner Suite and Conservatory are licensed to hold Civil Marriage, Civil Partnership and Naming Day ceremonies. Music for the ceremony is to be provided by the Bride & Groom, Our Wedding Co-ordinator can help you with your choices.

Planning your date

Once you have decided upon the date, you will need to contact the registry office directly to register the marriage and to book your date and time. You will find the local office in Wellington: Civic & Leisure Centre, Tan Bank, Wellington, TF1 1LX Telephone: 01952 382444

Minimum numbers will not be applied to our executive package.

All wedding receptions will be required to provide an evening buffet for their guests.

Minimum / Maximum Numbers

On Saturdays between April 1st & October 31st, and Friday & Saturdays throughout December we have a minimum number requirement. The requirement is to provide a sit down meal from our Banqueting menu for a minimum of 65 guests, followed by an evening buffet from our buffet selection for all guests.

Minimum numbers do not apply to Fridays (except in December) or Sundays, or to Saturdays outside of these dates.

reception perfection

The Receiving Line

The usual line-up waiting to greet the guests is as follows: the bride's parents, followed by the bride & groom, then the bridegroom's parents and lastly the bridesmaids and the best man. This line-up ensures that both families have the opportunity to speak to all guests (but conversation should be kept to a polite minimum as the queue can become unwieldy).

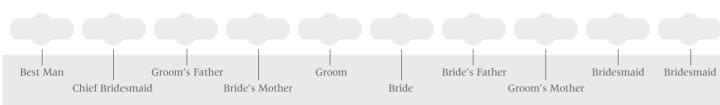
Toasts and Speeches

Usually, these take place at the end of the meal and tend to be in the following order:

- Toast to "The bride and bridegroom"
 (normally proposed by the bride's father or a close relative or friend of the family).
- **2**. Toast to "The bridesmaids". This is always proposed by the bridegroom following his response to the first toast.
- **3**. The best man would then respond to the bridegroom's speech on behalf of the bridesmaids. He would also read the messages and cards to the guests.

4. The cake can be cut during the wedding reception before the speeches or in the evening when the guests arrive.

Suggested Top Table Seating Plan



Hints & Tips

Don't forget the finishing touches!

- Wedding stationery
- Table decorations
- Table PlansFireworks
- Children's entertainment
- Insurance
- Flowers and Candles
- Transport
- Balloons
- Photographer
- Chair Covers
- Videographer
- ◆ Cake
- Thank you gifts

Wedding Favours

- Music for Civil Ceremonies
- Guest book
- Music for the day live band, DJ

We can help with recommended suppliers.

Autumn) to meet with over 30 suppliers!

Come along to our wedding fayre (held in Spring and

bedrooms located in the original house; all with their own distinctive features and character. They are maintained to t

Time to relax

distinctive features and character. They are maintained to the exact same standard as the rooms within the West Wing. As you'd expect from our Shropshire luxury hotel, all of the bedrooms have en-suite bathrooms and there's the obligatory TV and welcome hospitality tray. WiFi is also available in the rooms in case you need to connect to the outside world whilst you enjoy your hotel stay in Telford. We've invested in our hotel rooms to make them as relaxing and homely as possible. There are even a few special touches to add that little bit of luxury – including mattress toppers to ensure you get a good night's rest.

Of the 22 bedrooms at Hadley Park House Hotel, there are 12

What could be more relaxing than after a heady day of celebrations than taking a short trip upstairs and climbing straight into bed? We have a choice of rooms available including four poster suites and a Jacuzzi suite. And, after a good night's rest you can continue your celebrations as you enjoy a hearty freshly cooked breakfast with your guests the next day.

We offer favourable rates to all wedding guests and if more than 11 rooms are booked, the Bridal Suite is complimentary.







wedding celebration packages



ur inclusive celebration packages have been put together to make planning the big day that little bit less daunting. These packages are also ideal for those of you who would consider having your Wedding on an 'off peak' day or month of the year. We have 3 different sizes of package to suit every budget and party.

Also available for anniversaries, birthdays or any milestone.

When are these packages available?

The Celebration packages are available Sunday to Thursday all year round. If you are looking at having your Wedding in the months of November, January, February or March then they can be used on any day of the week. Please note that Bank holiday Sundays are available but a supplement would apply.

What's included?

- Civil ceremony room hire (Registrars' fees not included)
- Red carpeted aisle runner
- Services of a dedicated wedding planner
- Chair covers and coloured sash (for daytime only)
- Drinks Reception with Buck's Fizz
- 3 course meal with coffee
- 1 glass of wine with the meal
- Cake stand and bridal knife
- White or Ivory table linen
 (coloured linen available for a supplement)
- Master of Ceremonies for the day
- One selection of services from the 'Premium Option'
- One selection of services from the 'Deluxe Option'
- Complimentary Honeymoon Suite for the night if 11 or more bedrooms are booked on the night of the Wedding

Premium Options

- Services of professional photographer- coverage includes the Church or Civil Ceremony and Drinks Reception; a disk is provided with approx 200 images
- Disco with DJ to dance the night away!
- A chocolate fountain with attendant (will serve up to a maximum of 80 people)
- Transport for the Bride (BMW 7 Series) or for the Groom (Convertible Z4) - please see your wedding planner for the terms and conditions with this selection

Deluxe Options

- Decorated Wedding Cake by a Professional Cake DesignerCandy buffet with a selection of retro sweets (will serve up
- to a maximum of 80 people)
- The Honeymoon Suite on the wedding night (if the 11 bedrooms are not filled see above)
- Small balloon arch, 8 table balloon clusters and exploding balloon in your choice of colour (not applicable in Silver Package)
- Toast Drink with the Speeches
- Todot Brinn with the opece

Additional extras

If you would like to add extras onto these packages, such as an evening buffet, fireworks, extra wine, live entertainment, flowers or perhaps you would like more than one selection from the options above then please ask your wedding planner for more details.

Pricing

Please note that the package price will be the price you pay. Options are available to have further services and more guests included but will incur an additional cost. Upgrades on all additional services are available by negotiation with suppliers direct. All prices are available on line at: www.hadleypark.co.uk













Top marks for Rebecca and Adrian's wedding

Deciding to tie the knot was the easy bit for Rebecca Stamp and Adrian Street. It was the next stage of planning their wedding that was more troublesome – the decision making.

Nurse Rebecca and her fiancé spent quite a lot of time visiting wedding venues, wedding fairs and, for Rebecca, studying the pages of magazines.

"I got quite hooked on wedding magazines and looking at photos of previous weddings," she said.

In order to help choose the right venue, Adrian, who is a signaller for Network Rail, and Rebecca devised a points system to score the places they'd visited.

She said: "We decided to mark each venue out of ten. We gave points for different aspects such as location, the interior and the menu. Hadley Park House came at the top." But at first the pair almost missed even seeing the Shropshire hotel as they had just about settled on one of two other places for their big day. However, Rebecca wasn't completely satisfied, she had a feeling there was something better out there.

"I was still not 100 per cent sure so we did a bit more Googling and Hadley Park house came up. We fell on it by accident but at that stage I wasn't ruling anything out, so we came to see it." She said.

"I was amazed from the first appointment. It was the perfect mix between old and new. The "old" being the traditional 18th century Georgian house and the "new" being the modern and contemporary features dotted throughout the venue.

"We had seen many wedding venues that were either too old style or too modern, but Hadley Park had the perfect combination of the two."

Rebecca was particularly impressed by the interior at Hadley

Park and the way the venue would allow all their guests to be together. Adrian loved the grounds of the House with the courtyard and grassy areas. The decision was finally made.

The couple had met in July 2008 on a night out when Rebecca was introduced to a colleague's brother, Adrian. The attraction was instant.

"We got talking. Numbers were exchanged and eventually we arranged to meet again, which was difficult as we both work shifts."

It didn't take very long before they realised they were made for each other. As Adrian explained in his wedding day speech, the moment they both realised came on a summer's day in a pub garden.

Rebecca recalled: "He said that he knew that we were meant to be together because we were talking about what we wanted from life. We both had the same outlook on how we wanted to settle down and have kids, and the things we liked to do were the same."

26

SEASONS

They were in agreement about what they wanted for their wedding day too. They wanted to achieve a bright airy feel from the day, which they realised they could do in Hadley Park House's light rooms.

They held their ceremony in the Conservatory and the wedding breakfast and reception in the Mulliner Suite.

So they opted for a buttercup yellow and white colour scheme. The bridesmaids and ushers wore the same sunny tone that was echoed in accents on the table decorations and chairs. It was the perfect choice for an early summer wedding.

Mr and Mrs Street are quick to praise the attention they had throughout the process. Particularly the flexible approach they found from Mark and his team, who were on hand at every stage right through to the wedding itself.

"It was all about bringing our ideas to life," said Rebecca.

She recalled that her perfect day was helped to stay on track by the thoughtfulness of the team at the hotel.

She said: "A special mention goes to one waitress who ensured that I had something to eat in the evening as I was busy mingling with all the guests - almost forgetting to eat.

"She got me a plate of food and sat me down with some guests. Without her care and attention I would've gone all night without anything to eat."

The pair's big day went off without a hitch, so well, in fact, that Rebecca admitted that if she got the chance to do it all over again, she wouldn't!

"People say to you 'would you do it again?', but I answer 'no', because it was perfect. If I did it again, it probably wouldn't be so perfect. It was brilliant exactly as I wanted it. The only thing I would do would be to slow down time."



frequently asked questions

Q Is Hadley Park House licensed for civil ceremonies?

A Yes within our conservatory and The Mulliner Suite: we are also licensed for civil partnership ceremonies, vow renewals, blessings and naming ceremonies.

O When should we contact the registrar to book a civil ceremony?

A Once you have decided upon a date, you should contact the local registry office in Wellington (01952 382444).

Q What is the cost to hold a civil ceremony at Hadley Park House?

A We charge a fee, please ask for details.

Q Can we have a reception at Hadley Park House if we get married in church? **A** Yes - with pleasure!

Q What is the earliest time we can book a civil ceremony or reception at Hadley Park House?

A 12.00pm - although depending on availability, you are welcome to arrive earlier to get ready or have drinks.

O What is the maximum number of guests for a civil ceremony?

A 100 within our conservatory, 150 within the Mulliner Suite

Q What is the maximum number of guests for an evening reception? A Up to 200 in The Mulliner Suite.

O What is the maximum number of guests for a wedding breakfast?

A Up to 85 within our Conservatory, and up to 140 in The Mulliner Suite Our conservatory is available until 6pm, when we ask guests to vacate and make their way to the Mulliner Suite to enjoy the evening reception.

Q Do you have a minimum number requirement for guests?

A This only applies on Saturdays between April 1st and October 31st, and on Fridays and Saturdays in December. We ask that you provide a sit down meal from our banqueting menu for a minimum of 65 guests followed by an evening buffet from our buffet menu for all evening guests.

Q Does Hadley Park House have a resident DJ?

A We do have a recommended resident DJ who we can book on your behalf.

Q Can we hire our own band or DJ?

A Yes we are happy to allow this as long as the entertainer has a valid PAT test certificate and public liability insurance. These documents must be produced to the hotel before the wedding day.

Q Can we supply our own drinks?

A We do allow corkage, please ask for details. However, only drink purchased from the hotel can be consumed on the premises.

O Can we set up an

account bar? **A** Yes, we are happy to make arrangements

Q What time does the bar close?

A The bar will close at 12.30am to any guests that are not resident at the hotel.

Q Is a marguee allowed in the grounds?

A Yes, we would be happy to arrange this for you at an additional cost, please ask for details.

Q Are fireworks permitted at Hadley Park House?

A Yes, provided they are set off before 10.30pm and are supplied and supervised by a reputable pyrotechnics company – we can make recommendations if required.

Q Is overnight accommodation available?

A Yes, within our 22 en-suite bedrooms. We offer a favourable rate to all wedding guests.

Q Is the bridal suite complimentary?

A Yes, if 11 +of the bedrooms are booked.

Q Is there parking available for the guests?

A Yes, free onsite parking is available



Booking Your Wedding

You've said "I do", and decided that Hadley Park House Hotel is the venue for you. Once you've selected the date and room and made a provisional booking for your wedding you can rest assured that Hadley Park House Hotel will take pride in making your big day extra special. Just follow our simple step-by-step plan....

Within 14 days

You will receive confirmation from us for your provisional booking. We request a non-refundable, non transferable £500 deposit to secure your booking within 14 days. After that time your booking will be released.

After 14 days

On receipt of your non-refundable, non-transferable deposit of £500, you will be issued with a wedding contract from the hotel. At any time during the run-up to your wedding our wedding co-ordinator will be happy to assist. Simply make an appointment with them, or alternatively visit one of our wedding fayres, which are held in the Spring and Autumn.

What about timings on the day? Here are some suggestions ...

For a Reception following a Church Ceremony followed by an Evening Party at Hadley Park House Hotel 1300 Ceremony 1200 1245 **1345** Photographs followed by journey to Hadley emony Park House Hotel 1330 **1430** Arrival at Hadley Park House Hotel (subject to travelling time) 1530 1530 Announcement of reception meal 1730 1730 Speeches 1800 1800 Transfer from Conservatory to Mulliner Suite for time to mingle with guests 1900 Arrival of additional guests for evening party and entertainment to commence 2030

Buffet Bar closes 1945 Disco to 0045 Carriages

0030

2030

0030

28

Second Deposit

A second non-refundable, non-transferable deposit of £1000 will be required by 31st January of the year in which you are getting married. If your wedding is booked in the same year as you intend to get married, then a first deposit of £1500 is required.

12 weeks before

Details of your requirements are requested and an estimate bill will be dispatched requesting 75% payment of the balance.

10 days before Final payment is required.

72 hours before

Guaranteed final numbers required.

A copy of our full terms and conditions are provided to you with your wedding contract. We advise that you read these carefully. If you have any queries one of our wedding co-ordinators will be happy to answer any questions you may have.

AOTARL

For a Reception following a Civil Ceremony at Hadley Park House Hotel followed by an Evening Party

> Arrival of groom and guests Arrival of bride followed by civil cer-

Photographs, drinks and time to relax

- Announcement of reception meal
- Speeches

Transfer from Conservatory to Mulliner Suite - for time to mingle with guests

1930 Arrival of additional guests for evening party and entertainment to commence

commence

Buffet

Bar closes

0045 Carriages

Directory of Recommended Wedding Services

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We never lose that wonder and excitement nurtured during childhood. With the black sky as a backcloth, the multicoloured rockets soar and burst. The oohs! and aahs! from the audience and the sheer luxury of it all. The mark of a true celebration.

Nothing is quite like YOUR Jackflash Firework Display

Our shows are marketed to fit all budgets, but whichever Show you choose you can be sure that the Display is enthusiastically planned and carried out by our small team of highly trained staff.

If your planned show is a celebration, personal milestone or corporate occasion we can advise on customising your show with set pieces, logos or specific colour combinations.

Many people just leave it to us, stand back and enjoy - the choice is yours!

Musical presentations are available with our larger Displays.

Our prices include all travelling expenses, show site assessment and full Public Liability Insurance.

Jackflash Fireworks "lighting your imagination"

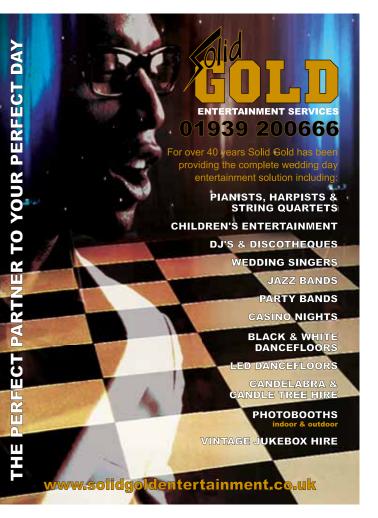
Nothing is quite like a Firework Display! We never lose that wonder & excitement that is nurtured during childhood. The black sky as a backcloth, the multi-coloured rockets soar & burst to the oohs! & aahs! from the audience & the sheer luxury of it all.

Professionally planned with the

'Hadley Park Experience'

in mind

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Congratulations to Mark and the Staff at Hadley Park House! Nikki & Andrew

www.finesse-pianocello.com



The Candy Cart will definitely get your guests talking, giving your special day that something extra special.

Instead of working out what wedding favours to give your guests, allow them to choose for themselves.

This impressive Candy Cart comes with exquisite glassware filled with the sweets of your choice or even matching your colour scheme.

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Other Services

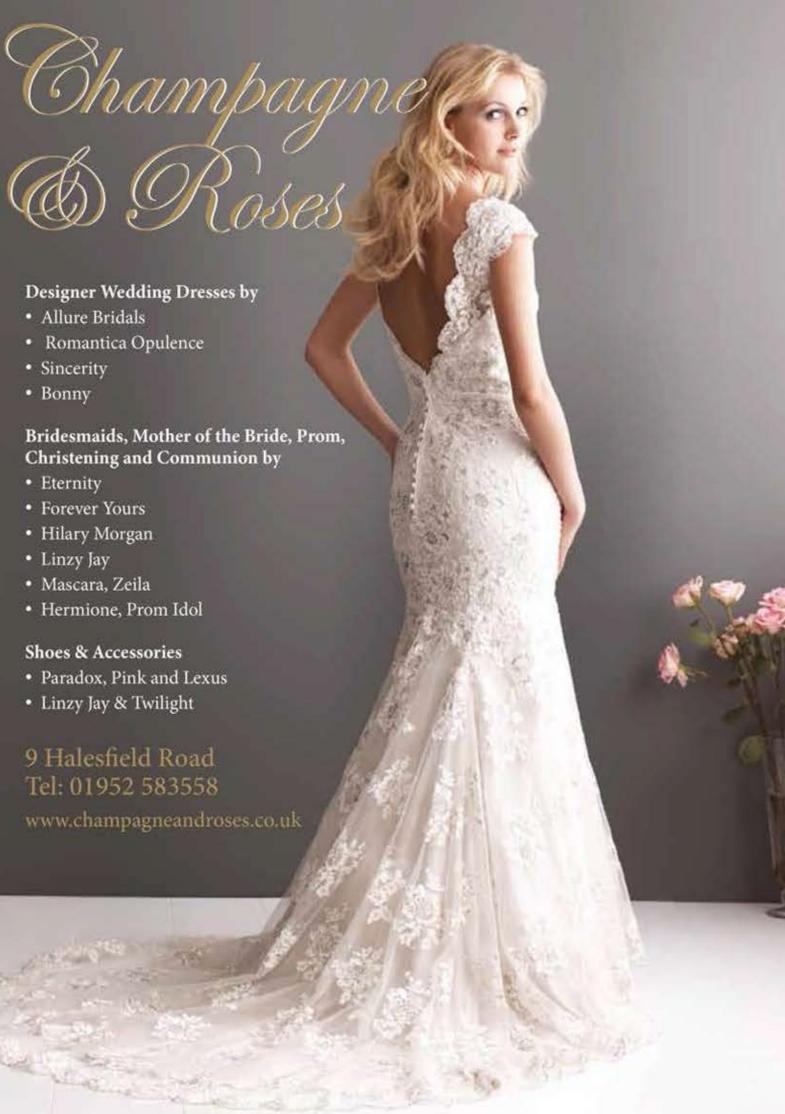
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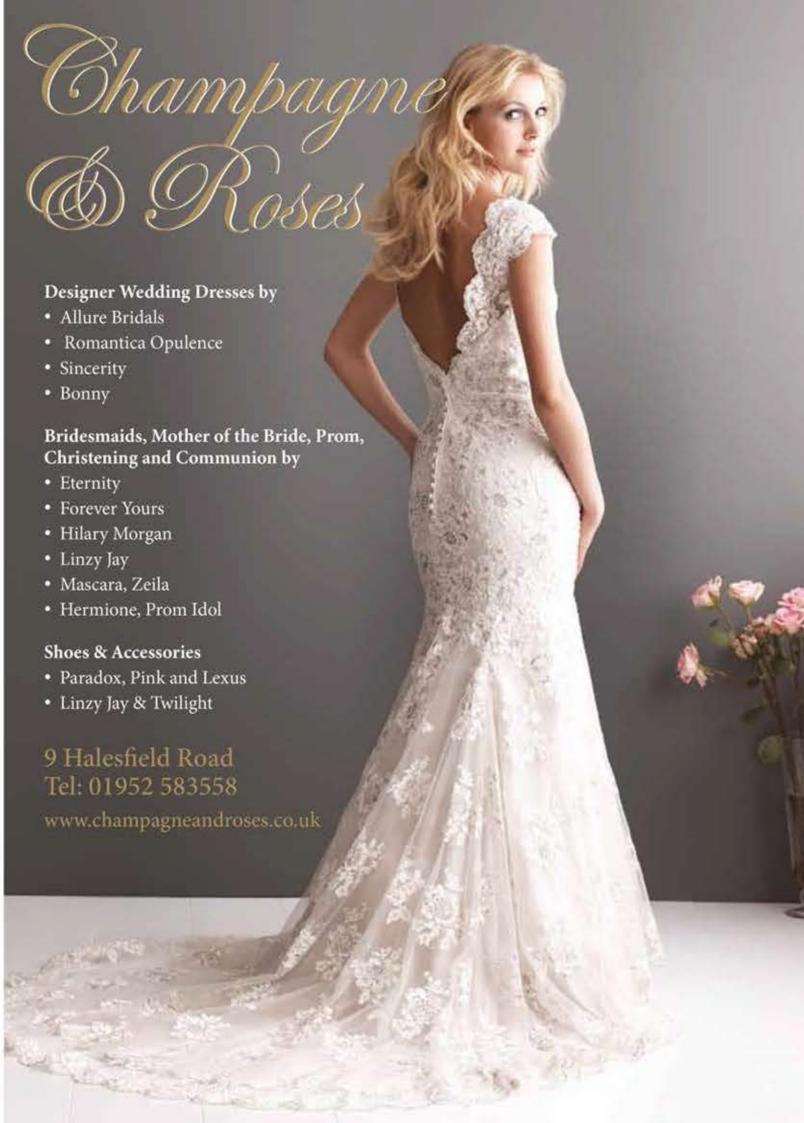






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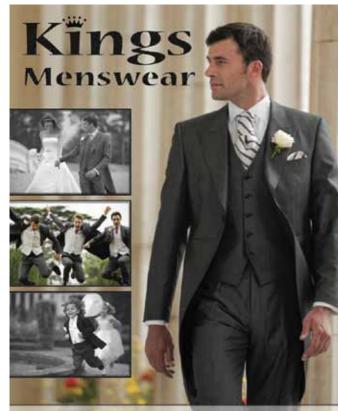




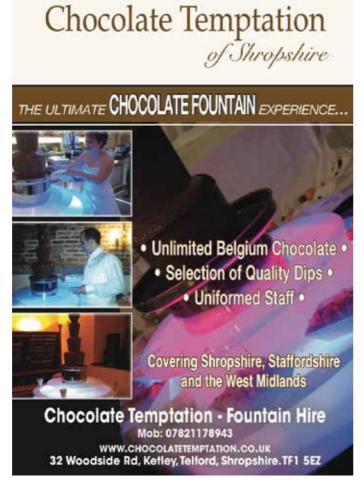


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> To book your wedding appointment Telephone **01952 677269** or Email **info@hadleypark.co.uk**



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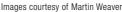


A snapshot of Weddings@Hadley











A fun and informative day out is ensured at the ten Ironbridge Gorge Museums in Shropshire. Whether you are interested in fine china, decorative tiles, fun interactives or a Victorian recreated town, it's all to be found in this stunning World Heritage Site.

Step back to a different time and watch the world go by over 100 years ago at Blists Hill Victorian Town. Find out about life in a small working community with a chat to some of the characters – maybe the dressmaker or the chemist, the butcher or the baker. Explore the town's working factories, shops and cottages and learn more about Victorian industry, crafts, customs and traditions.

Marvel at the magnificent National Collections of Coalport & Caughley china displayed in the riverside buildings in which it was made at Coalport China Museum. The rich colours, bright glazes and exquisite decoration show why this china is amongst the finest ever made. Experience much more as craftspeople demonstrate traditional techniques.

At Jackfield Tile Museum travel through rooms alive with colour and design - a hospital ward, a tube station, a 1930's front room all show how the Victorians used ceramic tiles to decorate any number of rooms. On some days you can still see the experts in the Craven Dunnill factory make tiles and on many days during the school holidays you can have a go yourself.

Let your imagination run wild and test your horsepower at Enginuity as you discover how good ideas become reality. Learn how everyday objects work by guiding the giant x-ray machine over them, play with the huge interactive exhibits, and control a 'river' to generate electricity or challenge the robotic arm. This is the place to roll up your sleeves and get involved.

Stand on top of the world's first iron bridge, peer through the railings and try to imagine what this now tranquil area was like during the Industrial Revolution.

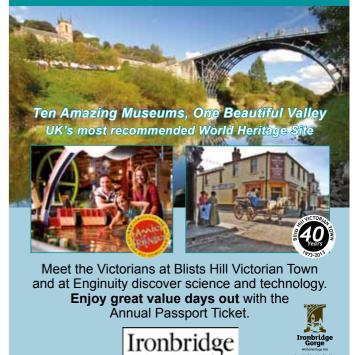
Enjoy all this with an Annual Passport Ticket that gives access to all ten museums for 12 months. Individual site admission tickets are also available.

Most museums are open seven days a week from 10 am until 5pm. Some sites close or reduce their hours during the winter months. Call for details of winter opening times.

For more information contact: Ironbridge Visitor Information Centre Telephone 01952 433424 email tic@ironbridge.org.uk Website www.ironbridge.org.uk

IRONBRIDGE GORGE MUSEUMS

01952 433424 www.ironbridge.org.uk email tic@ironbridge.org.uk



Enduring partnership proves positive for business



Shropshire Chamber of Commerce is proud to be celebrating a partnership with Hadley Park House Hotel that has spanned almost a decade and which has seen it bring significant benefits to the local business community.

The Chamber, which last year marked its 50th anniversary, hosts its regular breakfast meetings at the hotel with each fortnightly event seeing over 60 Members from across many industry sectors in attendance. Over the past three years, Hadley Park House Hotel has also hosted the Chamber's quarterly meetings for its 32 Patrons and has partnered with the Chamber on its annual Patrons' Re-Launch Scheme. which in 2011 saw the hotel welcome guest speaker Lord Bruce Grocott

Many business leaders and high profile industry figures from across the county and the wider West Midlands region have been invited to the hotel by Shropshire Chamber of Commerce as part of the organisation's commitment to supporting the local business community, and hundreds of Chamber Members have walked through its doors since Mark Lewis and Geraldine Lewis purchased the hotel in 2003. The Chamber was even successful in securing the attendance of Lord Digby Jones (pictured below) to officially open the hotel's brand new wing in June 2010.

Richard Sheehan, (pictured above) Managing Director of Shropshire Chamber of Commerce, commented: "Hadley Park House Hotel is a fantastic venue for meetings, events, and functions, and we are delighted to have been using its facilities for many years now. The venue provides our Members with a well-equipped and friendly space in which to network with existing and prospective clients, share advice and guidance with industry peers, and enjoy well-deserved social events!

"As an organisation, we work tirelessly to ensure that all of our valued Members benefit from a comprehensive support and services programme that ultimately helps their businesses to grow and thrive, and having a venue such as this on our doorstep is a wonderful asset. We would like to offer our thanks to Mark. Geraldine and the team at Hadley Park House Hotel for looking after us so well over the past ten years."

In addition to dedicated corporate events, the hotel has also welcomed representatives, Members and Patrons of Shropshire Chamber of Commerce to its now renowned comedy shows, including a night with Basil and Sybil Fawlty and 'An Evening With Ted & Co' as part of its 'Best of British' season.

Mark Lewis, Co-Owner of Hadley Park House Hotel, said: "We are extremely grateful for the support that Shropshire Chamber of Commerce has given to us since we took over the hotel almost ten years ago. By hosting events on behalf of the Chamber, we have a unique opportunity to showcase the fantastic facilities we have here to a large number of influential business owners from across Shropshire and the Midlands, and demonstrate the great service we provide. We are very much looking forward to continuing our partnership with Shropshire Chamber of Commerce for many more years to come."

A true champion of Shropshire businesses at local, regional and national level, Shropshire Chamber of Commerce offers a competitive sliding scale of membership fees based on business size. For further information please visit www. shropshire-chamber.co.uk, email enquiries@shropshirechamber.co.uk, or call 01952 208200.



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- Flexible Membership Options to suit your requirements

For more information visit www.shropshire-chamber.co.uk or alternatively www.theacademyshropshire.co.uk Telephone 01952 208200 'Connect, Belong, Succeed'





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- businesses engaged in manufacturing to professional services and everything in between

The dreams are the results:

- Over £20m per annum additional income to the local economy
- Creating over 200 new jobs locally

We are proud of our association with another great local success story, Hadley Park House Hotel. Congratulations to Mark, Geraldine and the team on their first 10 years.

Conferences / Meetings



Tt's all well and good trying to plan, learn, train or strategise at the office, but with constant interruptions L thanks to the telephone or from a barrage of questions from employees, every now and again it's preferable just to get away; after all, sometimes you just need to sit back and do some serious thinking ...

At Hadley Park House Hotel & Restaurant we can't guarantee the outcome but we endeavour to provide a venue with excellent facilities that will instigate inspirational and creative thoughts or motivational training whether it is small informal discussions or large corporate events.

Inclusive day or residential packages are available and there is also the flexibility to tailor an event to specific requirements. A choice of conference rooms from 2 to 140 delegates, Hadley Park House Hotel can also provide exceptional catering for events; from a bacon sandwich, restaurant lunch and freshly baked cakes and biscuits.

So what makes us so special?

- Hadley Park House Hotel can help to make an event memorable:
- Perfect location in Telford, within easy reach of major road and rail networks
- Exceptional quality Shropshire hotel with country house style
- 22 bedrooms
- Flexible meeting space, breakout areas and rooms for smaller events
- Residential and Non-residential conference packages
- Team building and corporate hospitality within our 2 acre grounds
- Extensive parking

- Tailor made events to make your function unique
- Entertainment access to bands, entertainers and after dinner speakers.
- Exceptional quality seasonal food which can be tailored to suit specific needs or special occasion.
- Private dining rooms available.
- AV equipment that is state of the art to ensure the very best of presentations can be delivered

Our Conference Rooms:

The Mulliner Suite seats up to 200 so is ideal for larger events, exhibitions and corporate occasions. This room has bags of natural daylight, and has air conditioning to ensure that the right ambience is achieved (day or night). There's plenty of space whether it's for an exhibition, conference or product launch. To ensure top class presentations can be delivered and the right impression made, there is state of the

The Conservatory can be transformed into a meeting room for up to 85 people. If the weather allows, there's also the opportunity to spill out onto the terrace to enjoy refreshment breaks in the sunshine.

space be required.

Making it memorable with a themed event Corporate events are a speciality and we can go that extra mile to offer something a little different to enhance an event and make it special whether it's a murder mystery, casino or after dinner speaker. This is vital if you're looking for the 'wow' factor!

applies).

art technology, including a 'wireless' lectern with built-in LCD projector, electronic screen, surround sound, microphones and internet data connectivity. With its own entrance, The Mulliner Suite can be completely self-contained.

The Lounge and Morning Room are ideal if you need something a little smaller. Located in the original Georgian House, they provide characterful, intimate meeting space. Perfect for private meetings, 1-2-1 interviews or small, intimate private dining. The Lounge and Morning Room can also provide extra break out areas from the Mulliner Suite should extra plenary

Business Lunches – an alternative option

Our lunchtime delivery service has been established for local businesses that have meetings at their office but no facilities to cater for their guests or staff. We offer an extensive buffet selection so it's possible to choose exactly the food required which will be delivered at no extra charge (minimum order

There will be no dry, curled-up white ham sandwiches or grease-laden fried 'nibbles', instead a choice of freshly made sandwiches on a choice of freshly baked breads, salads, freshly baked cakes or a fruit platter for the health conscious. We also supply china plates and napkins!



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The Royal Air Force Museum Cosford houses one of the largest aviation collections in the UK. Over 70 historic aircraft are displayed in three wartime hangars and within the award winning National Cold War Exhibition.

This landmark building contains 18 aircraft, military transport, missiles, memorabilia, interactive kiosks and hotspots of information focusing on key aspects of the Cold War including the Space Race and Cuban Missile Crisis. This unique exhibition reflects the social, cultural and political history of the Cold War era in a fun and innovative way. A major feature of this unique exhibition is Britain's three post-war V-Bombers the Vulcan, Victor and Valiant. A Number of these aircraft are suspended in flying attitudes including a Dakota, Canberra, Meteor, Lightning and Javelin. As well as the aircraft on display at Cosford which include the unique TSR2, the world's oldest Spitfire and the latest arrival the Nimrod, the RAF Museum Cosford is home to a number of smaller unique exhibitions such as the Lucky Mascots exhibition and the RAF Boy Entrants permanent exhibition.

RAF Museum Cosford is one day that everyone from small children upwards will enjoy whatever the weather. Children and adults alike will be fascinated by fun 'n' flight. Packed with hands on excitement, it's the



FREE ADMISSION

www.rafmuseum.org Tel: 01902 376 200 Cosford, Shifnal, Shropshire, TF11 8UP easy way to answer all those questions about how aircraft stay up in the air. Whether you're investigating air flow with 'The Blower' or guiding a Hercules to a drop zone you will be learning and having fun. If you have ever wondered what it feels to fly to the moon or to participate

If you have ever wondered what it feels to fly to the moon or to participate in an intense mid-air combat, wonder no more. Visitors to the RAF Museum will be able to experience all the thrills and exhilaration of powered flight by entering the Museum's 4D Experience. The 4D

Experience combines cutting-edge 3D computer animation with the added fourth dimension of special environmental effects, including seat movements, water spray, leg ticklers and smoke effects.

The Visitor Centre is home to the Refuel Restaurant which offers a great selection of wholesome nourishing hot and cold meals. The Checkpoint Charlie Café boasting a wide selection of refreshing drinks and light snacks, plus the well stocked Museum Shop are both located within The National Cold War Exhibition.

Access around the Museum is easy with wide aisles for pushchairs and wheelchairs. Wheelchairs and electronic scooters are available free on arrival at the admissions desk, on a first come first served basis.

Throughout the year there is a wide



range of exciting events taking place at the Royal Air Force Museum Cosford. For the latest news and event information visit the Museum website at www.rafmuseum.org or telephone 01902 376200.

FREE Admission

Opening Times

Open daily from 10am including Bank Holidays. Closed 24-26 December, 1 January.

Royal Air Force Museum Cosford

Shifnal, Shropshire TF11 8UP T: 01902 376200 E: cosford@rafmuseum.org W: www.rafmuseum.org

Directions

By Road: From Junction 3 of the M54 take the A41 south towards Wolverhampton. Follow brown tourist signs to Royal Air Force Museum. **By Rail:** Cosford Train Station is located on the Central Trains Birmingham to Shrewsbury line (via Wolverhampton) then ½ mile walk.

Please check timetable before visiting. Pay and display parking



Where ever you lay your head...

...Hadley bear will welcome you

he pressures of modern living are taking their toll! In a recent survey 2/3 of British couples admitted that L they haven't been away for some quality time in the past year. That's a crying shame and Hadley Park House Hotel plans to help readdress that balance! Our rooms are the perfect getaway for a sublime weekend, payday treat or midweek getaway and can be combined to enjoy our good local food, fine wine, beautiful surroundings and whatever else takes your fancy!

Of the 22 bedrooms at Hadley Park House Hotel, there are 12 bedrooms located in the original house; all with their own distinctive features and character. Our house rooms include special feature rooms such as a four poster bed, Jacuzzi bath – perfect for a romantic stay. The West Wing was opened in 2010 by Lord Digby Jones of Birmingham to provide an additional 10 bedrooms. All rooms are decorated to an exceptional standard, are roomy, light and airy. If you are here on business in Telford then there is

additional workspace available within the rooms if you need to work.

Our bedrooms have been carefully designed to maximise guest comfort; from the large comfy beds, to the mattress toppers and the latest flat screen TVs. WIFI is available free of charge in all rooms in case you need to connect to the outside world whilst you enjoy your stay.

Guest comfort is our priority so if you want to make it a special occasion (we've had more than one very nervous man pop the question), we can help with a welcoming chilled bottle of champagne, basket of fresh fruit, fine wines, luxury chocolates or a beautiful bouquet of flowers.

If you've left something behind in a hotel, then you're definitely not on your own. Over the years we have come across lots of weird, wonderful and sometimes extremely personal items. That got us to thinking, what are the most popular things left behind. So we set to work to find out



Underwear

frankly, beyond us. Shoes and clothes

Kevs

Toiletries Bag face cloths. Adult Toys Laptop Jewellery

Top 10 things left behind in a hotel room:

Mobile phone charger

Often left still plugged in and turned on! Luckily most people remember their phones, so at least they can call when they realise the charger is missing!

Believe it or not people don't keep a track of their smalls. And what's worse, in our experience, they're not always clean!

False Teeth & Hearing Aids

How they manage to eat their breakfast or hear us at check out when we ask them if they've enjoyed their stay is quite

We guess this is due to that problem of sleeping past the alarm and realising that (cold shudder) you have just five minutes to pack. We suppose this is understandable really.

I'm back home, but I can't get in. Can you help?

Usually left in the bathroom underneath a pile of towels and

Yes, really. In our experience they're usually left unclaimed too. Electric Toothbrushes

We can't quite work out why more people leave their highly expensive electric toothbrush than those who forget their cheap plastic bristly one.

The big shiny thing left on the desk. You've worked on it all night but still forget it next morning.

Hopefully, it's the cheap high street stuff and not that irreplaceable family heirloom or wedding ring.

Source: jetpacker.com



t long last, there's a new way of serving food at functions that is both stylish and sensible. Very L trendy bowl food menus have received a warm welcome wherever they appear.

Bowl food offers delicious flavours in a way that's easy to eat while you mingle or network. More substantial than canapés, these mini meals are the ideal way to let people enjoy a satisfying lunch or dinner yet giving them the option to eat standing up and mixing with different groups.

This versatile concept can be used to elegantly serve up starters, mains or sweets and are just as good for hot or cold dishes.

There's no denying traditional canapés are delicious but often they are difficult to eat 'on the hoof' without running the risk of scattering crumbs or ending up with greasy fingers. It's

hard to be confident about creating a good impression when the food is fighting back a little.

Equally, with finger food buffets, it can be difficult to consume a satisfactory meal – especially if the conversation is so absorbing you don't want to break off for another trip to the buffet.

Dainty bowls filled with different cuisines – all prepared to be eaten neatly with a fork or spoon - tempt diners to sample as many varied styles of food as they like. This is a perfect solution at Hadley Park House where the biggest complaint at meal times is the difficulty in deciding which delicious creation to choose.

Bowl food is the ideal solution whatever the function. It allows every guest to eat as much or as little as what they want in a comfortable, sociable way.

Give your gathering some Hadley Park style

T t's true, Hadley Park has a reputation for excellence when it comes to weddings. However, the same elements that make these big days such a success come into play just as well for a range of other occasions

There are many reasons why a group of people might want to come together to celebrate – it could be a birthday, an anniversary, christening or a reunion of old friends who've survived another decade.



Whatever the reason, when these kinds of things happen, they form a patchwork of memories that can last a lifetime. These gatherings marking the key points in our lives – are precious times to be treasured.

With that in mind, they deserve to be put into the hands of the experts who can make sure that all the memories are positive and joyful. The team at Hadley Park House can organise your event in an efficient and unobtrusive way that will free you up to enjoy what's going on.

And you don't have to have hundreds of people coming together. Hadley Park House has private dining rooms that are a perfect way to allow a smaller group the privacy to relax in an intimate setting. This may be

especially welcome when your party includes the very young or the very old.

There's no doubt life offers memorable occasions that need to be marked - and they can become even more special when you trust them to the team at Hadley Park House.



Over the past year or so, the venue has been the setting for diamond anniversary parties, wakes, engagement celebrations and retirement presentations

Christmas is always special and it's always one of the biggest times of celebration at Hadley Park. Whether you're marking the season with a small family gathering or throwing a corporate party, the Hadley Park team will help you do it in style.

And in between occasions, Hadley Park runs interactive dinner comedy themed nights based on classics such as Fawlty Towers. Father Ted and Blackadder. Plus there are regula appearances from some of the best tribute bands



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Fine dining in Limousine style at Hadley Park

adley Park House Hotel has formed a partnership with White 7 of Shrewsbury, billed as the 'ultimate chauffeuring experience', to offer its customers an exclusive fine dining experience in Telford. The AA Rosette award winning, 22 bedroomed hotel is this year celebrating its 10th anniversary and has just received a Certificate of Excellence from review website TripAdvisor, as well as becoming nominated as a finalist in the national Wedding Service Awards, having been voted for by bridal couples and customers.

Hotel proprietor Mark Lewis commented: "Our chef Mark Harris, who is a local man himself, has formerly worked for Marco Pierre White, the Government and Royalty and has brought a new dimension to our restaurant food.

"Mark Harris and his team will be working on seasonal menus, using mainly local produce, to provide a fine dining experience for customers of White 7, who will be chauffeured to and from the hotel, enjoying a glass of bubbly with our compliments on the way, so that they can relax and enjoy the evening in style."

Anthony Randall, principal director of White 7 said: "We plan to form similar partnerships with seven selected hotels from around the county to provide this fine dining experience for our clients, and are thrilled to have such an impressive hotel as Hadley Park House on board. "We provide a wide range of services for City trips, VIP transport, family celebrations, weddings and corporate functions, each of which are tailored to suit individual requirements, alongside our various bespoke chauffeured experience packages."



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