STRANGFORD
ARMS HOTEL

WEDDING PLANNER

Your Wedding, Your Way

At the Strangford Arms Hotel we specialise in providing a Wedding Reception that is exclusive to every Bride & Groom. As we host only one wedding per day, you and your guests will have the undivided attention of our specially trained and experienced management team who will co-ordinate your wedding reception requirements.

Our new Peninsula Suite was completed in January 2020. The modernisation of these facilities, including an adjoining sun terrace with smoking area, will further enhance the high standard of our wedding venue. We have 38 en-suite bedrooms as well as serviced self-catering accommodation which will suit all your guests' needs. We are ideally located close to many areas of outstanding natural beauty - perfect for your wedding album!

We pride ourselves in a friendly, professional and attentive service. In 2004 the hotel was granted a Civil Ceremony License which further enhanced our wedding capabilities and allows the Bride & Groom to have their complete day in one venue.

Our aim is to exceed all Bride & Grooms' expectations and cater for a Wedding Reception to remember!

Your Wedding Package Includes

- Our guarantee that your wedding will be the only one hosted on your day
- Experienced Banqueting Manager to co-ordinate and liaise with you on your very special day
- A red carpet welcome for your wedding party
- A superb selection of refreshments to compliment your day
- Extensive menus carefully compiled by our Executive Chef
- Framed table plan and mounting stand to assist seating arrangements
- White linen table cloths
- Table napkins to compliment your chosen colour scheme
- Cake stands & knife for presentation and cutting of the cake (Square, Round, 2-Tier Swan or 3-Tier Swan)
- Many areas inside suitable for photographs, should the weather be inclement
- Complimentary Room Hire for your Reception and Evening entertainment
- Entertainment Licence provided until 1am
- Overnight accommodation for the Bride & Groom with our compliments
- Ample car parking facilities for your guests

Please note the size of your reception can determine if all items on the Wedding Package are applicable.

Civil Ceremony Information

Why not save time and worries on your big day by holding your Ceremony and Reception all under one roof...

Many couples are now discovering the benefits of in-house Ceremonies

- Time saved travelling between venues
- Transport cost greatly reduced
- More time and accessibility to your guests

We are licensed for Civil Ceremonies and the room hire is £360.

You will have the added benefit of an experienced Manager to assist you with the smooth running of your ceremony and advise you on making the necessary appointments with your Registrar or Clergy.

Registry Office Contact:

The Registrars Office
Ards & North Down Borough Council
2 Church Street
Newtownards, BT23 4AP

Registrar Tel: 028 9182 4003

General Registration Email: registration2@ardsandnorthdown.gov.uk

Daffodil Package

YOUR PACKAGE INCLUDES

Choice of Chair Covers with Bow to
compliment your chosen colour scheme

AS STARTER

Farmhouse Broth
with freshly baked French Roll

WITH DINNER

Jugs of Fruit Cordial

AS MAIN COURSE

Roast Fillet of Chicken filled with Savoury Stuffing
wrapped in Bacon, served with Tradional Gravy

Garden Peas & Honeyed Carrots
Creamed & Roast Potatoes

AS DESSERT

Profiteroles & Belgian Chocolate Sauce

TO FINISH

Fresh Coffee, Tea & Dinner Mints

Vegetarian Option available and
all Dietary Requests can be catered for.

PRICE PER GUEST	2022	2023	2024
Monday – Thursday	£34.50	£39.50	£42.75
Friday – Sunday (Bank & Public Holidays)	£37.95	£43.75	£47.25

See Terms & Conditions, minimum numbers apply.
** Please note: £4 Surcharge per Child applies to this Decorative Wedding Package.*

Lavender Package

YOUR PACKAGE INCLUDES

Back Drop & Sparkling Top Table Skirt

Choice of Chair Covers with Bow to compliment your chosen colour scheme

ON ARRIVAL

Fresh Coffee, Tea & Shortbread

AS STARTER

Farmhouse Broth
with freshly baked French Roll

WITH DINNER

Jugs of Fruit Cordial

AS MAIN COURSE *(choose One)*

Roast Fillet of Chicken filled with Savoury Stuffing
wrapped in Bacon, served with Tradional Gravy

Prime Roast Irish Beef
with Yorkshire Pudding and Roast Gravy

Served with choice of Two Vegetable & Two Potatoes

AS DESSERT

Strawberry Pavlova

TO FINISH

Fresh Coffee, Tea & Dinner Mints

Vegetarian Option available and
all Dietary Requests can be catered for.

PRICE PER GUEST	2022	2023	2024
Monday – Thursday	£39.00	£44.75	£48.50
Friday – Sunday (Bank & Public Holidays)	£43.00	£49.50	£53.50

See Terms & Conditions, minimum numbers apply.
** Please note: £6 Surcharge per Child applies to this Decorative Wedding Package.*

Tulip Package

YOUR PACKAGE INCLUDES

Back Drop & Sparkling Top Table Skirt

Choice of Chair Covers with Bow to compliment your chosen colour scheme

Table Centre Pieces with Mirrors

ON ARRIVAL

Prosecco Reception

AS STARTER *(choose One)*

Your choice of Soup with freshly baked French Roll *(see page 12)*

Chilled Pearls of Melon & Fruit Coulis

WITH DINNER

Jugs of Fruit Cordial

AS MAIN COURSE *(choose Two)*

Roast Fillet of Chicken filled with Savoury Stuffing
wrapped in Bacon, served with Tradional Gravy

Prime Roast Irish Beef with Yorkshire Pudding and Roast Gravy

Oven Roasted Co. Down Turkey & Baked Ulster Ham with Sage & Onion Stuffing,
Chipolata Sausage and Traditional Roast Gravy

Served with choice of Two Vegetable & Two Potatoes

AS DESSERT *(choose One)*

Strawberry Pavlova

Profiteroles & Belgian Chocolate Sauce

TO FINISH

Fresh Coffee, Tea & Dinner Mints

Vegetarian Option available and all Dietary Requests can be catered for.

PRICE PER GUEST	2022	2023	2024
Monday – Thursday	£46.50	£53.95	£58.50
Friday – Sunday (Bank & Public Holidays)	£51.50	£59.50	£64.50

See Terms & Conditions, minimum numbers apply.
** Please note: £6.50 Surcharge per Child applies to this Decorative Wedding Package.*

Jasmine Package

YOUR PACKAGE INCLUDES

Back Drop & Sparkling Top Table Skirt

Choice of Chair Covers with Bow to compliment your chosen colour scheme

Table Centre Pieces with Mirrors

ON ARRIVAL *(choose One)*

Fresh Coffee, Tea & Shortbread

Prosecco Reception

AS STARTER *(choose One)*

Your choice of Soup with freshly baked French Roll *(see page 12)*

Chicken Liver & Brandy Paté with Wheaten Bread

Chilled Pearls of Melon & Fruit Sorbet

WITH DINNER

Jugs of Fruit Cordial

1 Glass of House Red, Rosé or White Wine

AS MAIN COURSE *(choose Two)*

Prime Roast Irish Beef with Yorkshire Pudding and Roast Gravy

Roast Fillet of Chicken filled with Savoury Stuffing
wrapped in Bacon, served with Tradional Gravy

Oven Roasted Co. Down Turkey & Baked Ulster Ham with Sage & Onion Stuffing,
Chipolata Sausage and Traditional Roast Gravy

Served with choice of Two Vegetable & Two Potatoes

AS DESSERT *(choose One)*

Your choice of Dessert *(see page 12)*

TO FINISH

Fresh Coffee, Tea & Dinner Mints

Vegetarian Option available and all Dietary Requests can be catered for.

PRICE PER GUEST	2022	2023	2024
Monday – Thursday	£51.50	£59.50	£64.50
Friday – Sunday (Bank & Public Holidays)	£56.95	£65.75	£71.25

See Terms & Conditions, minimum numbers apply.
** Please note: £6.50 Surcharge per Child applies to this Decorative Wedding Package.*

Lily Package

YOUR PACKAGE INCLUDES

Back Drop & Sparkling Top Table Skirt

Choice of Chair Covers with Bow to compliment your chosen colour scheme

Table Centre Pieces with Mirrors

ON ARRIVAL *(choose One)*

Fresh Coffee, Tea, Shortbread & Tray Bakes

Prosecco Reception & Petit Fours

AS STARTER *(choose One)*

Your choice of Soup with freshly baked French Roll *(see page 12)*

Chicken & Maple Bacon Caesar Salad

Chilled Pearls of Melon & Fruit Sorbet

WITH DINNER

Jugs of Fruit Cordial

1 Glass of House Red, Rosé or White Wine

AS MAIN COURSE *(choose Two)*

Prime Roast Irish Beef with Yorkshire Pudding and Roast Gravy

Roast Fillet of Chicken filled with Savoury Stuffing
wrapped in Bacon, served with Tradional Gravy

Oven Roasted Co. Down Turkey & Baked Ulster Ham with Sage & Onion Stuffing,
Chipolata Sausage and Traditional Roast Gravy

Served with choice of Two Vegetable & Two Potatoes

AS DESSERT *(choose One)*

Your choice of Dessert *(see page 12)*

TO FINISH

Fresh Coffee, Tea & Dinner Mints

AS EVENING BUFFET

Your choice of three items from the Finger Buffet *(see page 14)*

Vegetarian Option available and all Dietary Requests can be catered for.

PRICE PER GUEST	2022	2023	2024
Monday – Thursday	£60.50	£67.50	£73.00
Friday – Sunday (Bank & Public Holidays)	£66.95	£74.95	£80.95

See Terms & Conditions, minimum numbers apply.
** Please note: £6.50 Surcharge per Child applies to this Decorative Wedding Package.*

Rose Package

YOUR PACKAGE INCLUDES

Back Drop & Sparkling Top Table Skirt

Choice of Chair Covers with Bow to compliment your chosen colour scheme

Table Centre Pieces with Mirrors

ON ARRIVAL

Prosecco Reception, Fresh Coffee, Tea, Tray Bakes & Petit Fours

AS STARTER *(choose Two)*

Your choice of Soup with freshly baked French Roll *(see page 12)*

Your choice of Appetiser *(see page 13)*

WITH DINNER

Jugs of Fruit Cordial

1 Glass of House Red, Rosé or White Wine

AS MAIN COURSE *(choose Two)*

Prime Roast Irish Beef with Yorkshire Pudding and Roast Gravy

Roast Fillet of Chicken filled with Savoury Stuffing
wrapped in Bacon, served with Tradional Gravy

Roast Co. Down Turkey & Baked Ulster Ham with Sage & Onion Stuffing,
Chipolata Sausage and Traditional Roast Gravy

Served with choice of Two Vegetable & Two Potatoes

AS DESSERT *(choose One)*

Your choice of Dessert *(see page 12)*

AS TOAST

1 Glass of Prosecco

TO FINISH

Fresh Coffee, Tea & Dinner Mints

AS EVENING BUFFET

Your choice of three items from the Finger Buffet *(see page 14)*

Vegetarian Option available and all Dietary Requests can be catered for.

PRICE PER GUEST	2022	2023	2024
Monday – Thursday	£64.50	£72.50	£78.50
Friday – Sunday (Bank & Public Holidays)	£71.50	£80.50	£86.95

See Terms & Conditions, minimum numbers apply.
** Please note: £6.50 Surcharge per Child applies to this Decorative Wedding Package.*

Orchid Package

YOUR PACKAGE INCLUDES

Back Drop & Sparkling Top Table Skirt

Choice of Chair Covers with Bow to compliment your chosen colour scheme

Table Centre Pieces with Mirrors

ON ARRIVAL

Bucks Fizz, Prosecco Reception, Fresh Coffee, Tea, Petit Fours & Canapés

AS STARTER

Your choice of Soup with freshly baked French Roll *(see page 12)*

AS APPETISER *(choose One)*

Your choice of Appetiser *(see page 13)*

WITH DINNER

Jugs of Fruit Cordial

1 Glass of House Red, Rosé or White Wine

AS MAIN COURSE

Slow Roasted Sirloin of Beef with a Red Wine & Thyme Jus

Baked Fillet of Chicken filled with Mushroom Pate
wrapped in Bacon, served with Cream Sauce

Served with choice of Two Vegetable & Two Potatoes

AS DESSERT

Assiette of 3 Mini Desserts

AS TOAST

1 Glass of Prosecco

TO FINISH

Fresh Coffee, Tea & Dinner Mints

AS EVENING BUFFET

Your choice of three items from the Finger Buffet *(see page 14)*

YOUR ENTERTAINMENT

Resident DJ playing 9pm - 1am

Vegetarian Option available and all Dietary Requests can be catered for.

PRICE PER GUEST	2022	2023	2024
All Week	£88.00	£96.00	£103.75

See Terms & Conditions, minimum numbers apply.
** Please note: £6.50 Surcharge per Child applies to this Wedding Package.*

Package prices at-a-glance

PRICE PER GUEST	2022	2023	2024
Daffodil Package			
Monday – Thursday	£34.50	£39.50	£42.75
Friday – Sunday (Bank & Public Holidays)	£37.95	£43.75	£47.25
Lavender Package			
Monday – Thursday	£39.00	£44.75	£48.50
Friday – Sunday (Bank & Public Holidays)	£43.00	£49.50	£53.50
Tulip Package			
Monday – Thursday	£46.50	£53.95	£58.50
Friday – Sunday (Bank & Public Holidays)	£51.50	£59.50	£64.50
Jasmine Package			
Monday – Thursday	£51.50	£59.50	£64.50
Friday – Sunday (Bank & Public Holidays)	£56.95	£65.75	£71.25
Lily Package			
Monday – Thursday	£60.50	£67.50	£73.00
Friday – Sunday (Bank & Public Holidays)	£66.95	£74.95	£80.95
Rose Package			
Monday – Thursday	£64.50	£72.50	£78.50
Friday – Sunday (Bank & Public Holidays)	£71.50	£80.50	£86.95
Orchid Package			
All Week	£88.00	£96.00	£103.75

Tailor Your Package

SOUP SELECTION

Farmhouse Broth
Minestrone
Roast Tomato & Red Pepper
Lentil & Bacon
Potato & Leek
Seafood Chowder *(extra £3.50)*

Additional Starter Choice £1.50

MAIN COURSE ALTERNATIVES

Vegetarian Selection
Vegetable En Croute / Baked Bell Pepper / Vegan Falafels

Fish Selection
Fillet of Salmon / Sea Bass / Prime Cod ..... **Add £2.95**

Slow Roasted Sirloin of Beef with your choice of Sauce ..... **Add £5.50**

10oz Sirloin Steak with your choice of Sauce ..... **Add £10.50**

8oz Fillet Steak with your choice of Sauce ..... **Add £13.00**

Alternative or Extra Sauce £1.00
Peppercorn / Red Wine & Thyme Jus / Whiskey & Mushroom Cream /
Traditional Roast Gravy / Hollandaise Sauce / Roast Red Pepper Cream

POTATO SELECTION

Creamed
Jacket Baby Boiled
Dauphinoise
Champ
Lyonnaise
Bacon & Shallot Baby Roast
Saute
Roast

Extra Potato Choice £1.50

VEGETABLE SELECTION

Garden Peas
Honeyed Carrots
Oven Roasted Root Vegetables
French Beans
Cauliflower Mornay
Buttered Sprouts
Savoury Cabbage
Broccoli

Extra Vegetables Choice £1.50

DESSERT SELECTION

Fresh Fruit Salad

Chocolate Fudge Cake

Profiteroles & Belgian Chocolate Sauce

Strawberry Pavlova

Home-made Cheesecake
(Vanilla Golden Fudge,
Honeycomb or Oreo)

Assiette of 3 Mini Desserts *(extra £2.50)*
(Strawberry Meringue,
White Chocolate Profiterole
and Home-made Cheesecake)

Extra Dessert Choice £1.50

Tailor Your Package

ALTERNATIVE APPETIZERS & ADDITIONAL COURSES

Fruit Sorbet **£5.00**

Champagne Sorbet with Seasonal Berries **£6.00**

Chilled Pearls of Melon & Fruit Coulis **£6.50**

Chicken Liver & Brandy Paté with Wheaten Bread **£7.50**

Chicken & Maple Bacon Caesar Salad **£8.00**

Tempura Tiger Prawns drizzled with Sweet Chilli Sauce **£8.50**

Kilhorne Bay Prawns dressed with Marie Rose Sauce **£8.95**

Seafood Medley with a White Wine & Cream Sauce **£9.50**

Smoked Salmon & Prawn Salad **£9.95**

Children's Menu

(under 12 only) £17.00

MAIN

½ portion of your Wedding Reception Main Course

Chicken Chunks, Beef Burger, Pork Sausages or Cod Goujons
with Chef's Potatoes & Vegetables or French Fries & Baked Beans

DESSERT

Wedding Reception Dessert, Jelly & Ice Cream or Trio of Ice Cream

** Please note: A Surcharge per Child applies to all Decorative Wedding Packages*

Refreshments

ARRIVAL & RECEPTION REFRESHMENTS

Tea / Coffee	£2.75
Fruit Cordial (per Jug)	£3.50
Mineral Water (per Litre)	£4.95
Mulled Wine	£5.50
Bucks Fizz	£6.95
Sparkling Grape Juice (per 750ml)	£6.50
Non-alcoholic Wine (per 750ml)	£6.50
Cocktails (per Pitcher)	£17.50
After Dinner Liqueur	£4.95
Miniature Favour Bottles (Bushmills, Baileys or Tia Maria)	£5.25
Assorted Biscuits	£1.75
Shortbread	£2.00
Tray Bakes	£2.25
Petit Fours	£2.75
Nibbles (Tortilla Chips, Crisps & Bombay Mix)	£3.95
Canapes	£4.50
Strawberries & Cream	£5.95

Evening Wedding Buffet

FINGER BUFFET *(Minimum 40 Persons)*

3 from Selection **£8.95**

add Additional Buffet Items £1.95 each

(Choose from Selection below)

Assorted Sandwiches
Cocktail Sausages
Sausage Rolls
Samosas
Chicken Vol-Au-Vents
BBQ Chicken Wings
Mini Pizzas
Chicken Strips
Mini Spring Rolls
Mushroom Vol-Au-Vents
Fresh Cut Chips
Cod Goujons
Sticky Ribs
Garlic Bread
Spicy Potato Wedges

(Finger Buffet is served with complimenting Dips)

Finishing Touches

CEREMONY PACKAGE £250.00

Aisle Runner & LED Back Drop

Plus choice of 2 items from list below:

Pair of Spiral Trees; Bird Cages; LED Love Letters

Your dedicated wedding co-ordinator can guide you through all the arrangements to enhance your special day.

DJ for Evening Entertainment ..... **from £250.00**

Back Drop & Sparkling Top Table Skirt, Choice of Chair Covers with Bow to compliment your chosen colour scheme ..... **£6.00 per Person**

Back Drop & Sparkling Top Table Skirt, Choice of Chair Covers with Bow to compliment your chosen colour scheme, Table Centre Pieces with Mirrors ..... **£6.50 per Person**

Chair Covers with Bow ..... **£4.00 per Chair**

Back Drop **£250.00**

Fairy Light Table Skirt **£75.00**

Fairy Light Cake Skirt **£50.00**

Various Centrepieces ..... **from £12.50 to £30.00**

Candy Cart (minimum 68 Guests) ..... **£100.00 to hire Cart, £2.00 per Guest for Sweets**

Photo Booth ..... **£400.00 for 3 Hours**

LED Dance Floor **£350.00**

Photo Booth & LED Dance Floor **£650.00**

Entrance Draping **£150.00**

Bay Trees ..... **£60.00 per Pair**

Traditional Speeches & Toasts

1. The Hotel Banqueting Manager asks guests to stand and greet the Bride and Groom as they enter the banqueting suite for the meal.
2. The Hotel Banqueting Manager asks Clergyman or nominated person to say Grace before the meal.
3. The Hotel Banqueting Manager asks the Bride and Groom to cut the Cake after dessert has been cleared.
4. Best Man calls on Bride's Father or Family representative to say a few words followed by a toast to the Bride and Groom.
5. Best Man calls Groom's Father or Family representative to speak and propose health and happiness to the Bride and Groom.
6. Best Man calls on the Groom to reply and proposes a toast to the Bridesmaids.
7. Best Man replies on behalf of the Bridesmaids.
8. The Best Man calls on anyone else who wants to speak.
9. Best Man/Groom's Man reads cards, telegrams and offers greetings from the guests.

Traditional Top Table

Your Countdown Diary

2 YEARS - 1 YEAR

- Book your Reception at the Strangford Arms Hotel and confirm by payment of your Initial Booking Fee and Confirmation Fee
- Visit your clergyman or obtain registrar's certificate if necessary
- Compile wedding guest list
- Choose bridesmaids, best man and ushers
- Have fittings for your own and bridesmaids' dresses

1 YEAR

- Book wedding cars
- Book photographer/video company
- Make payment of your Confirmation Deposit to the Hotel
- Reserve accommodation for your guests

4 MONTHS

- Order wedding cake
- Buy wedding rings
- Order wedding stationery for ceremony and reception
- Organise wedding gift list

3 MONTHS

- Confirm reception details and pay Final Deposit to the Hotel
- Buy the presents for your attendants
- Organise all wedding flowers

2 MONTHS

- Post wedding invitations
- Make list of acceptances and refusals as they are returned
- Send thank you letters for wedding presents as they arrive

1 MONTH

- Arrange a seating plan for the reception
- Go to hairdressers with your headwear and book final appointment
- Practise any new make-up
- Check all wedding clothes are near completion
- Hold your hen and stag night

1 WEEK

- Hold wedding ceremony rehearsal
- Make final checks - cake, transport, flowers and photographer
- Check all your wedding clothes

48 HOURS

- Confirm final numbers, provide seating plan and make final payment to Hotel
- When multiple menu choices apply, a pre-order must be confirmed and provided corresponding to your seating plan

24 HOURS

- Arrange delivery of cake to Hotel
- Arrange to have going-away clothes and suitcase taken to the Hotel

Terms & Conditions

1. All Fees & Deposits are non-refundable or transferable.
2. Room hire & overnight accommodation will incur additional costs if the minimum number of **80 Adult Guests** are not catered for.
3. Initial Booking Fee of **£750** is required to secure a booking.
4. **2 Years** prior to your reception a Confirmation Fee of **£750** is required.
5. **1 Year** prior to your reception a Confirmation Deposit of **£750** is required
6. **3 months** prior to your reception a Final Deposit of **£250** is required.
7. **Menu choice and full details** are required **3 months** prior to your reception.
8. For receptions with additional course choices, a precise pre-order must be submitted **1 week** prior to reception. **Final numbers** and **full payment** are required **1 week** before the reception and payment will be made on these numbers at the price applicable on the wedding day.
9. All accounts should be cleared by Bankers Draft, Cash, Credit or Debit Card. (No surcharge for payment by Credit Cards)
10. All Weddings must have a seating plan confirmed with the hotel 48 hours prior to reception. When multiple menu choices apply, your confirmed pre-order which you have already provided, must correspond with your seating plan.
11. All prices are inclusive of VAT.
12. All prices indicated are correct at the time of publication however they may be subject to fluctuations if excessive cost increases are incurred. Any price increase within a current year should not exceed 10%.
13. No food or beverages are to be brought onto the premises by the client or their guests.
14. Miniature Favours can be provided by the hotel as alcohol not purchased on the premises is not permitted.
15. The client assumes responsibility for damage caused by them or any guests, or other persons attending their reception, whether in the function suite reserved or any other part of the hotel.
16. The client undertakes to make good or pay restitution for any material damage of furniture, fixtures or equipment, that may be caused by persons attending your reception or working on your behalf.
17. Nothing should be affixed to the floor, walls, ceiling or columns of the hotel by nails, screws, drawing pins or tape.
18. No advertisement, notice, decoration, flag, emblem or device referring to your reception may be attached or displayed in or above the interior or exterior of the hotel unless by prior arrangement with management.
19. Patrons are expected to comply with health and safety regulations.
20. The Client undertakes to bring their function to an end at the agreed time and ensures that their guests vacate the premises.
21. The Client undertakes to abide by all current legislation.
22. All cancellations must be in writing at least 3 months before the date reserved or a further cancellation fee will be charged.
23. The hotel has the right to approve all external entertainment or activities or persons working on your behalf which you have arranged and the hotel cannot accept liability for any resulting costs.
24. All external entertainment must provide the hotel with valid Public Liability Insurance and PAT Test Certificate.
25. Accommodation at the Strangford Arms Hotel is subject to availability and is sold on a 'First Come Basis'. Bedroom accommodation may only be reserved with a £35 deposit per room and valid Credit Card details. No provisional bookings will be accepted.
26. Alcohol is not permitted in the bedrooms unless purchased on the premises.
27. The hotel will not be liable for any failure or delay in providing facilities, service, Food & Beverages as a result of events outside its control.
28. For any reason 'Beyond its Control' the hotel may need to make any amendments to your booking we reserve the right to offer an alternative choice.
29. The hotel is not liable for the damage or loss of any articles left on the premises before, during or after the reception.