2023 PROMOTION

Excluding any public bank holidays & special events

Includes the following for 50 guests:

Ceremony Room Hire
Arrival Drink
Wedding Breakfast (menu one)
A Glass of House Wine
Glass of Sparkling Wine to Toast
Evening Bacon/Sausage Baps
One of Our Deluxe Suites for the Wedding Night

January – December
WEEKDAY PACKAGE
Monday—Thursday

£4,595

Extra Day Guests - £75pp
Extra Evening Guests - £11.95pp

January – December
WEEKEND PACKAGE
Friday, Saturday, Sunday

£4,995

Extra day guests - £80pp
Extra Evening Guests - £11.95pp

2024 PROMOTION

Excluding any public bank holidays & special events

Includes the following for 50 guests:

Ceremony Room Hire
Arrival Drink
Wedding Breakfast (menu one)
A Glass of House Wine
Glass of Sparkling Wine to Toast
Evening Bacon/Sausage Baps
One of Our Deluxe Suites for the Wedding Night

January, February
November and December
Weekends, and midweek
Monday - Sunday

£4,995

Extra day guests - £85.00pp
Extra evening guests - £12.95pp

March, April. May, June, July
August September, October
Midweek only
Monday - Thursday

£5,495

Extra day guests - £85.00pp
Extra evening guests - £12.95pp

Exclusive Use

We can arrange exclusive use of the hotel, whereby we would close to the public, giving you complete privacy for your special day.

£6,000

(Excludes Bedroom Costs)

Civil Ceremony

Choose to say your 'I do's' beneath our stunning Drawing Room ceiling or after walking through the grand long gallery. Even perhaps, set within our stunning Best Garden Lawns.

The Drawing Room - max 70 guests

The Long Gallery - max 90 guests

Best Garden Lawn - max 300 guests

Evening reception

Dance the night away under the lights of The Malt House Suite for up to 150 guests or The Lost Garden Marquee for up to 450 guests!

Wedding Breakfast

Whether you choose to feast and toast in The Drawing Room, the impressive original Great Hall or set within our picturesque maze area in The Malt House, we have the perfect banquet suite for you.

The Drawing Room
Max **50** Guests
Wedding Breakfast

Max **70** Guests
Ceremony

The Great Hall
Max 70 Guests

The Malt House
Max 120 Guests

The Lost Garden Marquee

Max 450 Guests for both in house and external catering options.

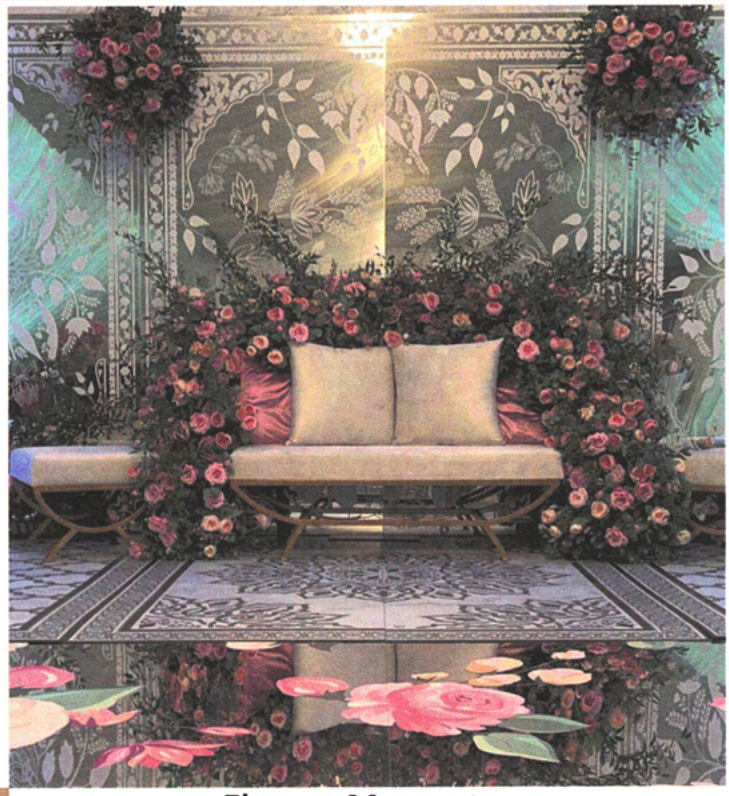
The Lost Garden Marquee

Tucked away in our beautiful, landscaped gardens, The Lost Garden Marquee is the perfect venue for opulent and romantic weddings.

The bright and spacious venue has glazed walls allowing the lush views to be appreciated whatever the weather.

The Marquee can comfortably accommodate up to 450 seated guests and there is the option to partition the room offering you a flexible option for your wedding day. You really are spoilt for choice. The elegant venue is complete with everything you need to four fill your food and beverage requirements on-site.

Choose from our delicious wedding menus for your special day, alternatively we are happy for you to arrange self-catering.



Elegant Moments

Elegant Moments is a distinctive bespoke décor company specializing in designing and delivering bespoke events. Over a short period of time the team at Elegant Moments has developed a solid reputation for providing unique and vibrant wedding services. The dedicated team have the drive, passion, and enthusiasm to deliver elegant high-quality events.

For further information and enquiries:
Website: www.elegant-moments.co.uk

Instagram: @elegant_moments_em

Call: 07584569101 & 07470619019

Email: elegantmomentsem@outlook.com

Reception Drinks

Bottled Beer

Classic Pimm's

Bucks Fizz

Prosecco

Soft Drinks

Fruit Punch

Orange, Apple or Cranberry Juice

Cocktails/Mocktails - upon request

Drinks package to complete your day

Arrival Drink

3 Canapes

Half a bottle of House Wine

A Glass of Prosecco to Toast

£29.95 per person

Canapes

Select your Favorite 3

Chicken Liver Pate on Crisp Bread with Apple Chutney

Mozzarella, Cherry Tomatoes & Basil on Seasoned Crisp Bread (V)

Prawns in Sweet Chili Sauce on Toasted Croutons

Smoked Salmon and Dill Cheese on Blinis

Roast Beef in Gravy with Horseradish Sauce in Mini Yorkshire Puddings

Mini Chicken Tikka Bites

Herb Seasoned Crunch Vegetable Bites (VE) (V)

£8.95 per person

Starters

Chef's Homemade Soup of the Day with a Freshly Baked Roll

Ham Hock Terrine with Piccalilli and Ciabatta Toast

Smoked Salmon & Capers Carpaccio, Cucumber and Dijon Sauce

Crustless Spinach & Ricotta Cheese Quiche with Dress Leaves

Main Course

Roast Sirloin of Beef with Yorkshire Pudding and Red Wine Jus

Chicken Wrapped in Streaky Bacon with Thyme, Wild Mushroom and Red Wine Sauce

Baked Fillet of Salmon, New Potatoes, Prawns, Parsley & Cream Sauce

Grilled Halloumi, Aubergine & Humus, served in a pool of Spicy Fresh Tomatoes and Coriander Sauce

All Main Courses Served with Chef's Choice of Potatoes and Seasonal Vegetables

Dessert

Apple & Rhubarb Crumble with Vanilla Custard

Warm Chocolate Brownie with Vanilla Ice Cream

Sticky Toffee Pudding with Butterscotch Sauce

Raspberry Frangipane Tart with Orange Sorbet

Followed by freshly brewed tea or coffee and chocolate mints

Special Requests/Dietary Requirements Catered for Upon Request

Starters

Chef's Homemade Seasonal Soup with a Freshly Baked Roll

Chicken and Sun Blushed Tomato Terrine, Ciabatta Crackers and Sweet Pickle

Parma Ham, Mozzarella and Cherry Tomato Salad with Balsamic Syrup

Trio of Fish: Smoked Salmon, Smoked Mackerel, Atlantic Prawns, Dill & Caper Dressing Smoked Salmon & Capers

Melon Pearls with Berry Compote

Main Course

Roasted Duck Breast, Hassel back Potato, Port and Cherry Sauce

Slow Braised Blade of Beef, Sautéed Rosemary Potatoes, Shallot Jus

Slow Cooked Rump of Lamb in a Red Wine, and Minted Jus

Pan Fried Fillet of Seas Bass, Roasted Leeks, New Potatoes and Tarragon and Cream Sauce

Ratatouille and Goat's Cheese Galette, Tomato Coulis, Rocket Leaves and Balsamic Glaze

(All Main Courses are served with Chef's Choice of Potatoes and Seasonal Vegetables)

Dessert

Lemon Posset with Amoretti Biscuits

Poached Pear, Mixed Berries, Vanilla Pod Ice Cream

Vanilla Crème Brule, Marinated Kirsch Cherries and Shortbread Biscuit

Sticky Toffee Pudding, Toffee Sauce, Clotted Cream

Raspberry Frangipane Tart with Orange Sorbet

Freshly Brewed Tea or Coffee
Chocolate Mints

Special Requests/Dietary Requirements Catered for Upon Request