



Castle
Bromwich
Hall Hotel
17th Century Splendour Today.



Weddings

*From the classic to the contemporary, the intimate to the extravagant,
we will deliver the wedding day of your dreams*

Welcome

Castle Bromwich hall hotel offers a stunning setting for your perfect day. No matter how large or small your wedding party is we will cater to your exact requirements, paying close attention to detail and providing superior service. Combining the modern necessities with the sophistication of restored historic architecture. We will make your wedding day to remember.

We offer a selection of beautiful rooms to hold your civil ceremony with the option of further suites. We also offer The Lost Gardens Marquee - a truly stunning venue offering exceptional style and elegance. The Marquee can comfortably accommodate up to 450 seated guests or there is the option to partition the room offering you a flexible option for your wedding day. You really are spoilt for choice.

Why not stay the night...

Allow the celebrations to continue by staying the night and enjoying a delightful breakfast with your close family and friends. The stunning bridal suite awaits the bride and groom complete with a four poster bed, roll top bath and breath taking views over the landscaped gardens. Wake up to the first day of married life in a room that once accommodated and charmed royalty many years ago. The cuisine plays an important part of any wedding and you can rely on our team of chefs to exceed your expectations with a fine selection of menus for you to choose from.



The Malt House Suite

The Malt House Suite is the ideal setting for a Wedding Breakfast of up to 120 people or an Evening Reception of up to 200 people. With a private Bar, Bathrooms and Dance floor, this suite is the perfect location for your Wedding to really get into swing.

The Long Gallery

The Long Gallery is a unique setting for a Civil Ceremony. Holding up to 90 Guests and having its very own aisle set up, this romantic room has perfect photography opportunities for the most significant part of your Wedding Day.

The Great Hall

The Great Hall is a romantic room perfect for a Wedding Breakfast of up to 70 Guests.

The Drawing Room

A spectacular room featuring a unique 16th Century hand sculpted ceiling. With breath-taking views of the grounds and gardens, this room is the perfect setting for a Civil Ceremony of up to 60 Guests. The Drawing Room can also be used for a Drinks Reception of up to 70 Guests.

The Garden Restaurant

A sophisticated and elegant room for an intimate Wedding Day, the Garden Restaurant can seat up to 30 Guests for a Wedding Breakfast or Drinks Reception.

The Lost Garden Marquee

The Marquee can comfortably accommodate up to 450 seated guests with the option to partition the room offering you a flexible option for your wedding day.



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 TO
DECEMBER**

**Weekday Package
Monday to Thursday**

£4,595

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

**JANUARY TO
DECEMBER**

**Weekend Package
Friday to Sunday**

£4,995

Extra Day Guests - £80 pp
Extra Evening Guests - £11.95 pp



2025 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 to Sunday**

£4,995

Extra Day Guests - £85 pp
Extra Evening Guests - £12.95 pp

**MARCH TO
OCTOBER**

**Midweek Only Package
Monday to Thursday**

£5,495

Extra Day Guests - £85 pp
Extra Evening Guests - £12.95 pp



Wedding Breakfast Menu 1

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 with
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

Wedding Breakfast Menu 2

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 Sea 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 Chefs Choice of Potatoes and Seasonal Vegetables

DESSERT

Lemon Posset with Amoretti Biscuits
Poached Pear, Mixed Berries, Vanilla Pod Ice Cream
Vanilla Creme 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

Evening Menu

Traditional Hog Roast Package for 100 guests

including the following:

Whole Hog
Floured Bread Rolls
Apple Sauce & Stuffing
House Salad
Spicy Potato Wedges

£1,550

Premium Hog Roast Package for 100 guests

Including the following:

Cheeseburgers x30
Vegetarian Burgers (V) x10
Chicken Goujons
Selection of Quiches
Sausage Rolls
Onion Bhajis with Mint Yoghurt Dressing
Italian Pasta Salad
Coleslaw Salad
Couscous Salad
Mixed Leaves & Balsamic Dressing Salad
Tomato & Red Onion Salad

£2,250

Gala Buffet

Items to suit every appetite

Selection of sandwiches
Chicken Satay Skewers
Selection of mini-Quiches
Sausage Rolls
Pork Pie
Fish Goujons with Tartar Sauce
Fish Cakes with Sweet Chilli Dip
Pizza Slices (V)
Cold Meat Platter
Seasoned Drumsticks
Vegetable Samosas (V)
Potato Skins & Sour Cream Dip (V)
Potato Wedges
Onion Bhajis with Mint Yoghurt
Vegetable Spring Rolls (V)
Tomato & Onion Salad (V)

6 items **£21.95 pp**

8 items **£24.95 pp**

12 items **£35.95 pp**

Drinks Package to Complete Your Day

Arrival drink to include

one of the following:-

Bottled Beer
Classic Pimm's
Bucks Fizz
Prosecco
Soft Drinks
Fruit Punch

Orange, Apple or Cranberry Juice
Cocktails/Mocktails - upon request

plus:-

3 Canapés
Half a bottle of House Wine
A Glass of Prosecco to Toast

£29.95 pp



17th Century Splendour Today

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