

Marsham Court
Hotel



your wedding day

For more information, please call us on
01202 446644 or email functions@marshamcourthotel.co.uk

Marsham Court Hotel,
3 Russell Cotes Road,
Bournemouth
BH1 3AB

Please use BH1 3AU for SATNAV directions to our Hotel car park.

www.marshamcourthotel.co.uk

Your wedding at
Marsham Court Hotel
Bournemouth



Welcome to...

We are delighted that you are considering the Marsham Court Hotel for your wedding day!



Please take a look at what we can offer you. We believe that each couple is unique and therefore every wedding should be just as unique, this is why we offer flexibility and allow for alterations within our packages.

No wedding planning should be stressful. It is an enjoyable time and we will do our utmost to ensure that you are relaxed throughout the process and on the big day!



the perfect ceremony

The Wedding Pagoda

is the perfect place to get married, located in our front garden with old stone steps leading from the sun terrace it offers you a romantic entrance to your ceremony for up to 70 guests (flexible).

The Bay Suite is a modern south facing room which boasts huge bay windows letting in all the glory of the Bournemouth sunshine, as well as fabulous views across the bay. An ideal place to get married, this room will hold up to 65 guests for a wedding ceremony.

The Avon Suite has a bright and airy ambience and is suitable for up to 85 guests. The suite has its own private entrance.

The Terrace Suite is perfect for a larger ceremony, able to seat up to 180 guests. The traditional décor and bay views make this a popular choice.

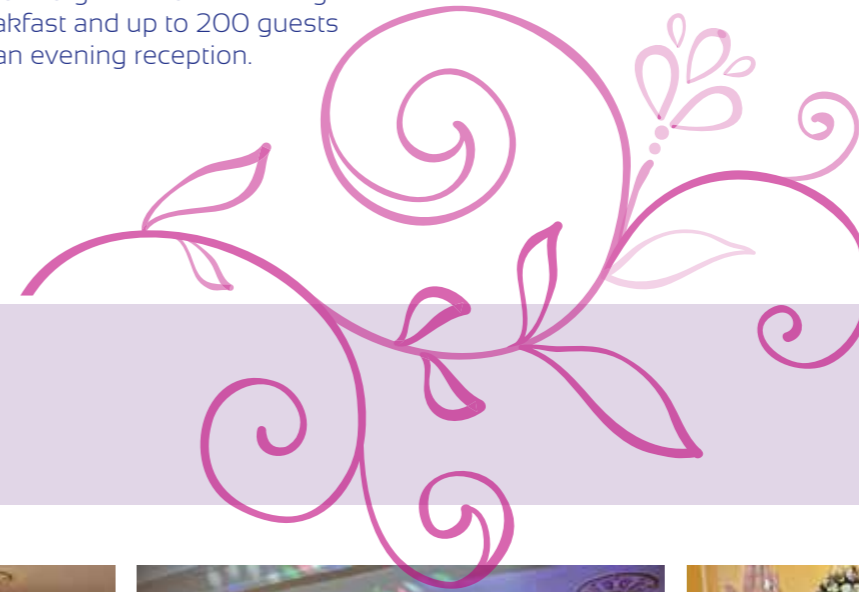




The Terrace Suite

has glorious views across Bournemouth bay, this room is elegantly decorated in a traditional style and has direct access to our south-facing terrace exclusively for your use.

The venue is ideal for larger wedding parties and caters for 65 to 120 guests for a wedding breakfast and up to 200 guests for an evening reception.



a great reception



The Dorset Suite is a south-facing room with stunning views across Bournemouth bay. This room has been decorated in a modern contemporary style and has direct access to our terrace, which leads to our front garden retreat featuring our beautiful wedding pagoda.

This venue is ideal for smaller weddings, catering for up to 65 guests for a wedding breakfast and up to 120 guests for an evening reception with use of the adjoining Bay Suite.



your *ideal* package

The Bay View

Offering a flexible package, we will help to make planning your wedding exciting and stress-free. We are confident that you and your guests will love what we have to offer and that your entire day will be a perfect one to cherish forever.

Our Bay View package includes the following:

- ♥ Red carpet on arrival
- ♥ Private hire of the wedding breakfast and evening function room
- ♥ A Bucks Fizz drinks reception, 1 glass per person for arrival
- ♥ Nibbles during your drinks reception
- ♥ A fabulous 3 course wedding breakfast banquet, plus coffee & shortbread
- ♥ Half a bottle of house wine per person during your wedding breakfast
- ♥ A glass of Prosecco or Sparkling Rose for the toast
- ♥ One top table arrangement and two pedestals for the wedding venue designed to compliment your wedding theme
- ♥ A cake table and tablecloths
- ♥ Announcements throughout the day
- ♥ Assistance from the hotel's wedding co-ordinator
- ♥ Table plan and menus printed by hotel
- ♥ A finger buffet in the evening for all of your day guests
- ♥ Complimentary food tasting for the couple (dates set by the hotel)
- ♥ Complimentary overnight accommodation for the newlyweds in a sea view room with breakfast
- ♥ Complimentary dinner for 2 on your 1st Anniversary
- ♥ 2 additional bedrooms

The Sunset

Not all couples opt for an all-day wedding. Maybe you would prefer an informal evening reception after your Ceremony or perhaps you're getting married abroad and would like an evening party for friends and family? Our evening only package will allow you to celebrate your wedding the way you want.

Our Sunset package includes the following:

- ♥ Red carpet on arrival
- ♥ Private hire of the evening function room
- ♥ A Bucks Fizz drinks reception, 1 glass per person for arrival
- ♥ Nibbles during your drinks reception
- ♥ A glass of Prosecco for the toast
- ♥ A cake table and table cloths
- ♥ Announcements throughout the evening
- ♥ Assistance from the hotel's wedding co-ordinator
- ♥ A finger buffet for all your guests
- ♥ Complimentary overnight accommodation for the newlyweds in a sea view room with breakfast
- ♥ Complimentary dinner for 2 on your 1st Anniversary
- ♥ 2 additional bedrooms



and fabulous food

Wedding Breakfast Menu

Please choose one item from Starters, Mains & Desserts to create your set Wedding Breakfast. On some courses there are supplemented items should you wish to upgrade your package. You may also wish to add another course.

Please note if there is a particular item you wish to have and do not see it on our menus, please ask and we will do our best to accommodate your request; however a supplement may be charged.

* supplements are added per person

Food intolerances:

C = Celery
G = Gluten
Cr = Crustaceans
E = Egg
F = Fish
L = Lupin
M = Milk
Mo = Molluscs
Mu = Mustard
N = Nuts
P = Peanuts
S = Sesame Seeds
So = Soya
Sd = Sulphur Dioxide

Starters

Dorset Farmhouse Pâté served with a Seasonal Chutney, and Ciabatta Bread **GM**
Tian of Roasted Peppers, Tomato and Mozzarella drizzled with Basil Oil & a Balsamic Glaze **M Sd**
Smoked Fish Terrine, encased in Nori & Smoked Salmon served with a Sweet Pickled Cucumber **FM**
Prawn St. Lucia, Fresh Pineapple, Prawns, Celery and Apple in Tangy Mayonnaise **M Cr CMo E**
Duo of Melon, Strawberry and Raspberry Crush served with a Mango Coulis
Cream of Roasted Tomato and Red Pepper Soup served with a Heart Shaped Crouton **GM**
Mushroom Soup, infused with Fresh Basil & Oregano served with a Heart Shaped Crouton **GM**
Cream of Vegetable Soup served with a Heart Shaped Crouton **GM**

Mains

Slow Roast Topside of Beef accompanied by a Shallot, Thyme & Madeira Café Au Lait Sauce **MC**
Pan Seared Chicken Supreme served with a Brandy, Wild Mushroom & Pink Peppercorn Sauce **M**
Slow Roasted Poisson, Celeriac Puree and a Dijon Jus **Mu C**
Lightly Spiced Lamb Shank, braised in a Tomato & Pepper Sauce infused with Coriander *
Venison, Chestnut and Pancetta Cassoulet **M ***
Pork, Stilton & Shitake Mushroom Wellington with a French Mustard Cream **EGMu ***
Traditional Roast Dinner with all the trimmings
Baked Cod, Sautéed Spinach and a Three Cheese Sauce **FM**
Grilled Trout Fillet, glazed with a Red Pesto and Toasted Almonds **N**
Darne Of Salmon, poached in Red Wine and Star Anise served with a Chervil and White Wine Cream Reduction **MF**
Fillet of Plaice, filled with a Seafood Mousse and served with a Lobster Sauce **FCrM**

Vegetarian Mains

Pinwheels of Goats Cheese & Herbs served with a Beetroot Puree & a Balsamic Reduction **Sd M**
Roasted Vegetables served with an Olive & Tomato Coulis served on a Bed of Savoury Rice
Individual Vegetable Wellington served with a Wild Mushroom Sauce **EGM**
Wild Mushroom Risotto topped with Parmesan Shavings **M**

Desserts

Honeycream filled Profiteroles served with a Chocolate Sauce **M G**
Vanilla and Raspberry Panna Cotta **M**
Chocolate and Caramel Tart served with Crème Fraiche **M G**
Strawberry Eton Mess **M**
Baked Lemon Cheesecake served with an Orange & Grand Marnier Syrup **M G**
Vanilla and Dark Chocolate Cheesecake served with a Baileys Sauce **M G**
Dorset Choux Swans served with Seasonal Fruits and Fresh Cream **M G ***
Trio of Desserts: Tuxedo Strawberry, Lemon Mousse Quenelle & Grand Marnier Cheesecake **M G ***

To end

Freshly Filtered Coffee served with Homemade Shortbread Hearts **GM**



Children's Menu

Please choose one item from Starters, Mains & Desserts to create your Children's Wedding Breakfast.

Starters

Fan of Melon served with a Fruit Coulis
Garlic Ciabatta Bread **M G**
Homemade Tomato Soup **M**

Mains

Same as adult menu
Breaded Chicken Goujons served with Chips, Baked Beans or Peas **GME**
Mini Pizza served with Chips or Jacket Potato, Baked Beans or Peas **GM**
Mini Cottage Pie served with Peas **M**

Dessert

Jelly & Ice Cream served with a Wafer
Strawberry Mousse

Evening Buffet Menu

The evening buffet comes with assorted sandwiches, salad garnish and assorted crisps plus your choice of any five options. Upgrades available.

Sausage Rolls **G**
Cocktail Sausages in a Honey & Mustard Sauce **GMu**
Potato Wedges Served with a Sour Cream & Chive Dip **GM**
Margherita Pizza Wedges **GM**
Breaded Mushrooms served with a Garlic Mayo **GME**
Mushroom Vol au Vents **M G**
Chicken Vol au Vents **M G**
Mini Vegetable Spring Rolls **EG**
Pork Pie Wedges **G**
Petit Croûtes (trio of mini pastry savouries) **EMG**
Cherry Tomato and Mozzarella Kebabs **M**



and they lived
Happily Ever
After