



Your Wedding at The Hare and Hounds Hotel







Congratulations

Congratulations on your engagement and thank you for considering the Hare and Hounds Hotel as the venue for your big day.

Set in acres of beautiful gardens and tranquil woodland near Tetbury, The Hare and Hounds Hotel is a magnificent Cotswold country house. With stylish décor to accentuate the historical charm and a popular bar and restaurant, the Hare and Hounds Hotel is much-loved by guests and locals alike. Come and enjoy our relaxed setting, open log fires and stunning grounds as we provide the perfect setting for your wedding.

We have a choice of romantic rooms that are licensed for civil ceremonies, providing you with lots of ways to personalise your special day. As your dedicated wedding co-ordinator, I will be on hand at every step of the way, helping you to tailor-make the day you've always dreamed of and take the weight off your shoulders.

This wedding brochure has been designed to give you an insight into the Hare and Hounds Hotel and offer a simple guide to help you with the planning of your wedding day with us. Ultimately, I would love to meet you, to hear about your plans and show you around, so please give me a call on 01666 881000 to arrange a time convenient for you.

Julia Thompson

Julia Thompson
Wedding Co-ordinator



Your Wedding Ceremony

With three beautiful rooms and a stunning summer house all licensed to hold Civil Wedding and Partnership Ceremonies, the choice is yours.

For a small ceremony with just your closest friends and family, the Drawing Room would be ideal, creating a cosy and intimate atmosphere for up to 24 guests.

If you're looking for a little more space, our characterful Beaufort Restaurant is perfect; providing ample room for up to 120 guests with windows looking out to the gardens.

Larger still is the Westonbirt Room; an ideal choice for those dreaming of a traditional big white wedding. This relaxed room was named after the beautiful arboretum adjacent to the hotel and can accommodate up to 120 guests during the day.

Alternatively, make the most of our picture-perfect gardens with a ceremony held in The Breeze House with up to 120 guests.

Please contact Julia, our dedicated Wedding Co-ordinator, on 01666 881000 to discuss a tour of the hotel and available dates in the diary.

If you choose to have your ceremony at the hotel, it will be time to contact the Superintendent Registrar who will be able to advise you on the legal details of your wedding and conduct the ceremony. The telephone number for the Superintendent Registrar covering the Hare and Hounds Hotel is 01242 532455.



Your Wedding Breakfast and Evening Reception

Depending on how many guests you are inviting, we would be pleased to host your Wedding Breakfast and Evening Reception in one of our three rooms at the Hare and Hounds Hotel.

Drawing Room – Wedding parties of up to 24 are invited to dine in this intimate setting making it the perfect choice for those whose special day is reserved for their nearest and dearest only.

Beaufort Restaurant - Seating up to 80 guests, the Beaufort Restaurant is a charming venue for your Wedding Breakfast and can be exclusively yours until 5.30pm.

Westonbirt Room– With soft colours leaving plenty of room for your own special decoration, this stylish room accommodates up to 120 guests for the wedding breakfast and 150 for an evening reception.

Whichever suite you choose, you can be confident that the food served will be exactly to your liking, whether canapés, a buffet or traditional sit-down meal. We will be happy to discuss your ideas to develop a personalised menu for your big day, but for inspiration, our favourite menu suggestions can be seen overleaf.

With plenty of room for music and dancing, The Hare and Hounds Hotel is an ideal choice for you to continue your celebrations into the evening, perhaps with a live DJ or your favourite band. There will be no need for carriages at midnight, as your guests can take advantage of exclusive discounted accommodation rates, waking up to a Cotswold breakfast the following morning. Not forgetting you, the Bride and Groom, who can enjoy a night in Gamekeepers Cottage with a four-poster feature bed, double walk-in shower, roll-top bath and your own private garden with hot tub.



Exclusively Yours

With our picturesque location and stunning grounds, The Hare and Hounds Hotel is an ideal venue to hire exclusively, allowing you to host your dream wedding in the company of just yourself and your guests.

On your special day, the hotel will be exclusively yours from the point of check-in until check-out the following morning. As soon as your last guests arrive, we will close the front door allowing you to enjoy the atmosphere of a private house party with the advantage of our friendly and professional team to tend to your every need.

Guests can enjoy a champagne and canapé reception al fresco during the warmer months or alternatively, our cosy Lounge and bar are warmed by open log fires all day long, creating the perfect setting for winter weddings.

For more information, please call Julia, our dedicated Wedding Co-ordinator, on 01666 881000.



Booking Your Wedding

Thank you for choosing to book your wedding with The Hare and Hounds Hotel. A provisional booking can be held for 21 days to enable you to co-ordinate other wedding details which may affect your chosen date. Then:

1. To secure your booking confirmation will be required in writing, together with a non-refundable deposit of £500.
2. For any bedroom bookings a non-refundable deposit of £40 per room per night is required per room to guarantee each reservation. Any rooms provisionally booked but not guaranteed with the above deposit will be released in advance of the wedding.
3. All bookings require 25% of the total estimated wedding cost to be paid no later than 8 weeks after the deposit in order to confirm the booking. This payment is non-refundable and is not transferable.
4. Sixteen weeks prior to the wedding day, 50% of the estimated balance will be due.
5. Six weeks prior to the wedding day full payment for the outstanding meal, beverages and any additional agreed costs must be paid.
6. We will wish to receive final numbers 14 days prior to the event.
7. Settlement of any extras incurred on the day must be paid upon departure.



Wedding Breakfast Menu Suggestions

CANAPÉ SELECTION

Smoked duck and foie gras with confit red onion

California salmon sushi roll

GF, DF

Salted anchovy and parmesan sticks

Crab, spring onion and coriander quiche

Cherry tomato, mozzarella and basil skewer

V

Quail egg and mushroom tartlet with truffle and chive Hollandaise

V

Confit duck and ginger wontons and plum sauce

DF

Gazpachio with basil oil

GF, DF, VN

Tempura tiger prawn with sweet chilli dip

DF

Goats cheese mousse with pickled walnut and celery

V

Beef and wholegrain mustard truffles

Miniature roast beef and horseradish Yorkshire pudding

SELECT ANY 3 FOR £5.95 PER PERSON,

SELECT ANY 4 FOR £6.95 PER PERSON,

SELECT ANY 5 FOR £7.95 PER PERSON

Vegetable crisps, mixed nuts and olives for £2.20 per person

GF - Gluten Free, DF - Dairy Free, VN - Vegan, V - Vegetarian



We require guests to have the same starter, main course and dessert, although any dietary requirements will be catered for.

STARTERS:

Crab and prawn cakes, tomato aioli and rocket salad (£2.25 supplement)	
Ham hock terrine with piccalilli and toasted rye bread	
Leek and potato soup with pickled wild mushrooms	DF, V, VN
Goats cheese mousse with a celery and apple salad, candied walnuts	V
Smoked salmon and chive cream cheese roulade, new potato and spring onion salad, chive dressing (£2.25 supplement)	GF
Slice of Black Forest ham, celeriac remoulade, watercress and balsamic	GF
Chicken liver and foie gras parfait, tarragon brioche, pickled blackberries and apple pureé (£2.95 supplement)	
Warm portobello mushroom, goats cheese, pancetta, herb breadcrumbs	
Celeriac and truffle soup with blue cheese beignets	V
Pan seared scallops, pea pureé, pickled cauliflower salad and chive dressing (£3.75 supplement)	GF
Salad of slow roast beef, horseradish cream, balsamic onions and watercress	
Cauliflower velouté with truffle cream and sorrel	GF, V

MAIN COURSES

Breast of chicken stuffed with tarragon mousse, sauté wild mushrooms, dauphinoise potato and Cafe au Lait	GF
Pork tenderloin wrapped in pancetta, grain mustard mash, apple compote, roast parsnips, sage jus (£2.50 supplement)	GF
Seared fillet of seabream, olive oil mash, braised fennel and sauce Romesco	GF
Feuilleté of creamed leeks, spinach, char-grilled artichokes and goats cheese pesto	V
Salmon en croute, buttered new potatoes, steamed broccoli, dill velouté (£3.75 supplement)	
Braised feather blade of beef, spinach risotto, confit shallots and roast parsnips	GF
Seared fillet of beef, oxtail truffle mash, potato croquette, creamed leek and port jus (£5.75 supplement)	
Herb crusted rump of lamb, fondant potato, Mediterranean vegetables and olive jus (£4.85 supplement)	GF
Celeriac and wild mushroom lasagne with blue cheese crust, wilted greens and beetroot butter	V
Baked loin of cod, shallot rosti, courgette ribbons, lemon and cavier velouté	GF
Honey and truffle glazed breast of duck, chateaux potatoes, smoked bacon savoy and thyme jus (£4.85 supplement)	GF
Celeriac, sage and shiitake risotto, Parmesan crisp	



DESSERTS

Dark chocolate brownie, chocolate and orange sauce, walnut ice cream	GF
Sticky toffee pudding, glazed banana and chocolate ice cream (£1.75 supplement)	
Vanilla panna cotta, berry compote and mint sorbet	GF
Lemon posset, orange shortbread and citrus salad	
White chocolate and Baileys cheesecake, coffee ice cream and biscotti (£2.75 supplement)	
Dark chocolate fondant with banana ice cream and pistachio mousse (£2.95 supplement)	
Passion fruit crème brule with coconut sorbet (£1.75 supplement)	GF
Eton mess parfait, berry compote, Italian meringue (£2.75 supplement)	GF
Sauternes poached pear, crème fraîche, orange sorbet	
Strawberry vacherin with strawberry and mint compote	GF
Apple and blackberry crumble parfait, blackberry pureé, clotted cream	
Dark chocolate tart, grapefruit sorbet and lemon sabayon	

Tea and coffee at £2.20 per person, petit fours 50 pence supplement

£39.50 FOR THREE COURSES



Apres Wedding Evening Selection

Please choose from the following buffet selections.

To complete your special day we can accommodate your evening in the Westonbirt Room which can cater for up to 150 people. There is a private cash bar available for the wedding party from 7.00pm until midnight.

FINGER BUFFET MENU

Homemade sausage rolls

Selection of sandwiches

Blue cheese and red onion quiches

V

Dim sum with soy lime dip

Chicken tikka and coriander tartlets

Ham and cheese croque monsieur

Smoked salmon bagels and chive cream cheese (£1 supplement)

Vegetable samosas with cucumber and mint raita

V

Tiger prawns in filo pastry with sweet chilli dip

Tomato, mozzarella and basil on baked ciabatta

V

Szechuan beef skewers

GF, DF

SELECT ANY 4 FOR £12.95 PER PERSON

SELECT ANY 6 FOR £14.95 PER PERSON

SELECT ANY 8 FOR £16.95 PER PERSON

If you would like to add chips to your buffet please add £2.20 per person

If you would like to add mixed leaf salad to your buffet please add £1.95 per person

Mini fish and chips in cones £7 per person

Bacon baps/sausage baps/hot dogs with chips £7.50 per person



HOG ROAST

(minimum of 100 guests)

Hog baps

Apple sauce

Stuffing

Chips

Onion rings

£18.95 PER PERSON

BARBECUE MENU

Cajun chicken breasts

Homemade beef burgers

Tiger prawn skewers with garlic

Vegetable and halloumi kebabs

Mini jacket potatoes

A selection of four salads:

Coleslaw, dressed mixed leaves, tomato and onion, cous cous

£23.95 PER PERSON



Wedding Drinks Packages

Allow us to guide you through our selection of drinks packages which include welcome reception drinks, wine to compliment your chosen meal and fizz to toast the new Bride and Groom – again, we are more than happy to discuss requirements to tailor a drinks package exclusively for you.

OAK

2 glasses of elderflower cocktail or sparkling wine

or pink sparkling wine for your drinks reception

3 glasses of wine during the wedding breakfast

1 glass of sparkling wine for the toast

£27 PER PERSON

WILLOW

2 glasses of Pimms and lemonade or house Champagne

for your drinks reception

3 glasses of wine during the wedding breakfast

1 glass of House Champagne for the toast

£29 PER PERSON

SYCAMORE

2 glasses of Veuve Cliquot Champagne

for your drinks reception

3 glasses of wine during the wedding breakfast

1 glass of Veuve Cliquot Champagne for the toast

£35.00 PER PERSON



Wedding Package Wines for Drinks Packages

Below is a selection of our most popular house wines that can be chosen in conjunction with the drinks packages. Alternatively please ask about our extensive international wine list. Corkage is available

WHITE WINE

Solstice Chardonnay, Italy

Ayrum Airén Blanco Albali, Spain

Pontebello Pinot Grigio, South Australia

Los Romeros Sauvignon Blanc, Chile

ROSÉ WINE

Whispering Hills, White Zinfandel, California

Borsari Merlot Rosé, Italy

RED WINE

Altoritas Merlot, Chile

Solstice Shiraz, Italy

Monte Verde Cabernet Sauvignon, Chile

Ayrum Tempranillo Tinto Albali, Spain

SPARKLING WINE

Pigalle Brut, NV

Galanti Prosecco Extra Dry, Italy

(£2 supplement per person)

Pongrácz Brut, South Africa

(£5 supplement per person)

CHAMPAGNE

Louis Dornier Champagne, Brut, NV

Please ask for further choices on our selection of wines



COTSWOLD INNS & HOTELS



THE MANOR HOUSE HOTEL
High Street, Moreton-in-Marsh,
Gloucestershire GL56 0LJ
Tel: 01608 650501
Fax: 01608 651481
Email: info@manorhousehotel.info



THE SWAN HOTEL
Bibury,
Gloucestershire GL7 5NW
Tel: 01285 740695
Fax: 01285 740473
Email: info@swanhotel.co.uk



THE BAY TREE HOTEL
Sheep Street, Burford,
Oxfordshire OX18 4LW
Tel: 01993 822791
Fax: 01993 823008
Email: info@baytreehotel.info



THE HARE AND HOUNDS HOTEL
Westonbirt, Tetbury,
Gloucestershire GL8 8QL
Tel: 01666 881000
Fax: 01666 880241
Email: reception@hareandhoundshotel.com



THE BEAR OF RODBOROUGH HOTEL
Rodborough Common, Stroud,
Gloucestershire GL5 5DE
Tel: 01453 878522
Fax: 01453 872523
Email: info@bearofrodborough.info

Also part of our collection:



THE BROADWAY HOTEL
The Green, Broadway,
Worcestershire WR12 7AA
Tel: 01386 852401
Fax: 01386 853879
Email: info@broadwayhotel.info



THE LAMB INN
Sheep Street, Burford,
Oxfordshire OX18 4LR
Tel: 01993 823155
Fax: 01993 822228
Email: info@lambinn-burford.co.uk



THE CLOSE HOTEL
Long Street, Tetbury,
Gloucestershire GL8 8AQ
Tel: 01666 502272
Email: info@theclose-hotel.com



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THE HARE & HOUNDS HOTEL, WESTONBIRT, TETBURY, GLOUCESTERSHIRE GL8 8QL
TEL: 01666 881000 EMAIL: RECEPTION@HAREANDHOUNDSHOTEL.COM WWW.COTSWOLD-INNS-HOTELS.CO.UK