

Your Wedding at The Manor House Hotel







Congratulations

On behalf of everyone at The Manor House Hotel, we would like to congratulate you on your engagement and thank you for considering our hotel as the venue to celebrate your big day.

Set in the elegant and attractive market town of Moreton-in-Marsh, The Manor House is an enchanting 16th century Cotswold retreat. Moreton-in-Marsh has been known as the gateway to the Cotswolds for over 1,700 years and in days gone by, our beautiful property had been used as a coaching inn. Now a fully-fledged hotel loved by guests and locals alike, The Manor House Hotel boasts charm in abundance with open log fires, stunning grounds and plenty of character.

With so many ways to personalise your special day, The Manor House offers the perfect venue to celebrate your marriage in true Cotswolds style and sophistication. Our dedicated wedding co-ordinator and team of talented staff will be on hand at every step of the way, helping you to plan the day you've always dreamed of, so you can relax and enjoy your wedding-planning, stress-free.

Our wedding brochure is designed to give you an insight into the Manor House Hotel and offer a simple guide to help you with the planning of your wedding day with us. Ultimately, we would love to meet you, to hear about your plans and show you around The Manor House Hotel, so please call us on 01608 650501 to arrange a time convenient for you.

Tom Gibbons

Tom Gibbons
Wedding Co-ordinator



Your Wedding Ceremony

At The Manor House Hotel, the choice is yours, as we offer two areas that are licensed to hold Civil Wedding and Partnership Ceremonies.

If your perfect big day is fitting of a traditional white wedding, with up to 120 guests, let us guide you around the Sezincote Suite which boasts lots of natural light and neutral décor, enabling you to personalise it to your own taste.

Alternatively, we welcome you to consider the Garden Breeze House - nestled in the hotel grounds and awaiting your ceremony, this picture-perfect location is the ideal choice for romantics, especially when followed by a drinks reception in the Orangery or on the Terrace.

Room hire prices start from £400 with an additional £250 for the Breeze House.

Once you have decided to host your special day at The Manor House, please contact Tom, our dedicated Wedding Co-ordinator, on 01608 650501 to discuss available dates.

Following on from this, 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:

Superintendent Registrar, North Cotswold Registry Office, St George's Road, Cheltenham, GL50 3EW
Tel: 01242 532455



Your Wedding Breakfast and Evening Reception

Depending on the number of guests, you will be invited to host your Wedding Breakfast in one of two rooms at The Manor House Hotel.

Sezincote Suite - Seating up to 120 guests, this suite is beautifully spacious with mirrored walls to reflect light and a natural log feature wall.

Hidcote Suite - With the ability to seat up to 110 guests or divide the room to cater for more intimate receptions, the Hidcote Suite boasts stunning garden views and direct access onto the terrace.

Whichever suite you choose to host your Wedding Breakfast, you can be confident that the food served to your guests will be exactly to your liking, whether canapés, a buffet or traditional three-course meal.

Peruse our suggestions on the following pages and if there's nothing that quite fits the bill, don't worry - our head chef will be happy to discuss your ideas and requirements to develop a personalised menu for your big day.

We have also created a selection of drinks packages which include welcome reception drinks, wine to compliment your chosen meal and a glass of fizz to toast the happy Bride and Groom. Again, we are more than happy to discuss requirements to tailor a drinks package exclusively for you - even to the extent of designing a personalised cocktail for your wedding only.

The Manor House Hotel is an ideal choice for you to continue your celebrations into the evening, perhaps with a live DJ or your favourite band, as there is plenty of room for both music and dancing - your guests can even take advantage of our discount on hotel bedrooms and stay the night, waking up to a full English or continental breakfast the following morning.



Exclusively Yours

With a central Cotswolds location and stunning grounds, The Manor House is an ideal venue to hire exclusively, allowing you to host your dream wedding in the privacy of just yourself and your guests.

On your special day, the hotel will be exclusively yours from the point of check-in at 2.30pm until check-out at 11am 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.

On summer days, guests can enjoy a canapé reception in the Orangery and on our stunning garden terrace while sipping a refreshing glass of Champagne and awaiting your arrival. Alternatively, our cosy Lounge and Library areas, warmed by open log fires are the perfect choice for winter weddings.

With 35 beautifully-designed bedrooms and suites, there will be no need for carriages at midnight at your Manor House wedding – you could even make a long weekend of it, relaxing with your guests on the run-up to the wedding and continuing celebrations as a married couple on the following day. For more information and prices for exclusivity of The Manor House Hotel, please call Tom, our dedicated wedding co-ordinator, on 01608 650501.



Booking Your Wedding

Thank you for choosing to book your wedding with The Manor House Hotel. A provisional booking can be held for 28 days to enable you to co-ordinate other wedding details, which may affect your chosen date. Then:

- 1 To secure your booking a letter of confirmation will be required, together with a non-refundable deposit of £500.
- 2 For any bedroom bookings a non-refundable deposit of 25% is required per room to guarantee each reservation. Discounted room rates apply to reservations made online only.
- 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

£8 FOR A SELECTION OF 4

Pork belly bites, apple purée

Ballotine of chicken and pistachio, celeriac remoulade

GF

Black pudding scotch quails egg

Feta cheese mousse, red pepper relish

V

Smoked Cheddar and spring onion savoury tartlets

V

Mini fish and chips

Mini vegetable spring rolls, lemon grass syrup

V, VN

Mini Yorkshire pudding, pulled pork, pear purée

ADDITIONAL CANAPÉS

£2 EACH

V – Vegetarian

VN – Vegan

DF – Dairy free

GF – Gluten free



STARTERS:

Duck and oriental vegetable spring roll, sweet chilli dressing (£2 supplement)	
Ham hock, parsley and leek terrine, piccalilli, walnut toast	
Duo of melon, mixed berries, Champagne sabayon	V, GF
Smooth chicken liver parfait, pear and apple chutney, mustard dressing, toasted brioche	
Oak smoked salmon, lemon and thyme marmalade, radish remoulade, dill oil	
Peppered goats cheese mousse, trio of beetroot	V, GF
Salad of mozzarella, artichoke and cherry tomato, balsamic dressing, turmeric oil	V, GF
Mushroom and tarragon soup, truffle oil	VN, V, GF
Scotch vegetable broth with ham hock	
Cream of vine tomato and basil soup, olive oil	V, GF
Potato, leek and smoked haddock soup, parsley oil	GF
Why not have a taster of the above soups as an intermediate course between starter and main course for £3.25	

SORBETS

Sorbet course (Blood orange, gin and tonic, Pimms, pina colada, raspberry and mint, lemon and vanilla) £3.25 per person	DF, V, VN, GF
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MAIN COURSES

Pan fried fillet of British cod, crushed tapenade potatoes, fennel marmalade, bok choy, prawn butter sauce	GF
Braised feather blade of beef, garlic and chive mash, fine beans, baby onion and smoked bacon jus	GF
Roast tenderloin of pork, bubble and squeak, kale, butternut squash purée, glazed apple, cider jus	GF
Fillet of Brixham sea bass, sautéed potatoes and red onion marmalade, spinach, mussel tempura, baby watercress, caper beurre noisette	GF
Roast rump of English lamb, mange tout, ratatouille, smoked dauphinoise potato, black olive and tomato sauce (£3 supplement)	GF
Pan fried supreme of chicken, shallot and sage galette, pancetta wafer, braised red cabbage, mushroom jus	
Fillet of sea reared rainbow trout, roast Mediterranean vegetables, grilled aubergine, basil crust, basil pesto	
Carrot, leek and celeriac gratin, roast vegetables, basil pesto	V
Spiced lentil dahl, cucumber and mint yogurt, confit aubergine	V
Wild mushroom and thyme risotto, Parmesan crisps, white truffle oil	V



DESSERTS

Glazed orange tart, bitter chocolate ice cream, mandarin coulis	V
Passion fruit delice, banana ice cream and banana chips	
Vanilla crème brûlée, seasonal berries, raisin shortbread	V
Warm chocolate brownie, honeycomb ice cream, poppy seed tuille	V
Apple and rhubarb crumble, cinnamon ice cream	V
Raspberry cheesecake, clotted cream, frosted raspberries and basil	
White wine poached pear, lemon and vanilla sorbet, fresh seasonal berries	V, VN, GF
Selection of local and continental cheeses with homemade oatcakes and traditional accompaniments	
Coffee and Nougatine	£3.50 per person

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

£42.50 FOR THREE COURSES



COLD CARVED BUFFET GOURMAND

Whole dressed salmon

Platter of fruits de mer

Carved Devon ruby beef and roast ham

Prawn vol-au-vents

Gala pie

Parsley and garlic roasted new potatoes

SALADS

Red cabbage coleslaw

Plum tomato, basil and red onion

Roast vegetable cous cous

Cucumber, mint and yogurt

Salad niçoise

DESSERTS

Selection of English and continental cheeses

Chocolate profiteroles, caramel Chantilly

Also please choose one of the following:

Lemon posset, raspberry compote

Chocolate and orange mousse, caramelised hazelnuts

Baked vanilla and blueberry cheesecake

£47.00 PER PERSON

40 GUESTS MINIMUM



PICNIC FOOD' £12.95 PER PERSON

Apricot and sage sausage rolls	Selection of sandwiches with traditional fillings
Smoked salmon and spring onion quiche	Apple coleslaw V, GF
Marinated roast chicken drumsticks GF	

BEST OF BRITISH' £15.95 PER PERSON

Mini shepherds pie, pea purée GF	Open ploughman's sandwiches
Scotch eggs and salad cream	Smoked haddock fish cakes, tartare sauce, chips

BARBECUE MENU £21.50 PER PERSON

Bbq chicken drumsticks GF	Caesar salad GF, V
Beef pattie, cheese, relish and onions	Roast vegetable cous cous GF, V, VN
Pork and leek sausages	Potato, artichoke, caper salad, basil vinaigrette GF, V, VN
Marinated prawn kebabs GF	
Red cabbage coleslaw GF, V	

BAPS AND GOURMET DOGS

Hot dogs, relish, caramelised onions and spicy wedges
£9.50 PER PERSON

Smoked bacon baps
£5.50 PER PERSON £7.00 PER PERSON WITH SKINNY CHIPS

Pork and leek sausage baps, skinny chips
£8.50 PER PERSON

CHEESE BOARD

Homemade oatcakes, grapes, celery, apple and
apricot chutney

£6.95 PER PERSON



Wedding Drinks Packages

DRINKS PACKAGE A

£23.50 PER PERSON

1 glass of sparkling wine during drinks reception
1/2 bottle of red/white with the wedding breakfast
1 glass of sparkling wine for the toast

DRINKS PACKAGE B

£28.50 PER PERSON

2 glasses of sparkling wine or Pimms or 1 selected cocktail
to be served during drinks reception
1/2 bottle of red/white with the wedding breakfast
1 glass of Champagne for the toast

DRINKS PACKAGE C

£33.50 PER PERSON

2 glasses of Veuve Clicquot Champagne or 1 selected cocktail
to be served during drinks reception
1/2 bottle of red/white with the wedding breakfast
1 glass Veuve Clicquot Champagne for the toast

SELECTED COCKTAILS INCLUDE:

Mulberry Fizz, Mullered Mulberry
The Mulberry Cocktail
Using fruit from our 300 year old mulberry tree.

Please note the above are only suggested drinks and the bar team will be more than happy to produce something more tailored to your wedding.

Unless otherwise stated all wines on drinks packages A, B and C can be selected from our wedding wine list on the following page.



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 - £15 for still wine, £20 for sparkling wine.

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

Altortas 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

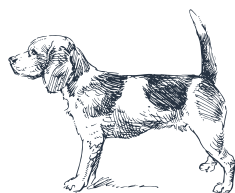


THE LAMB INN
Sheep Street, Burford,
Oxfordshire OX18 4LR
Tel: 01993 823155
Fax: 01993 822228
Email: info@lambinn-burford.co.uk



THE CLOSE HOTEL
Long Street, Tetbury,
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Tel: 01666 502272
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