

Welcome to The Manor House,

The best part of working at The Manor is planning, and running, a wedding. A wedding is a joyous occasion, and all of the team look forward to each and every wedding day.

To help you plan your very special day, we have put together three packages, alongside an individually price menu

Please note that these packages are only a guideline, and can be amended to meet your individual requirements. If there is anything you would like to add or remove, we can price accordingly.

We have a wide range of menus and wines that we can adapt, and within the wedding information, we also have a list of extras that can be added to any package.

Should you wish to arrange a no-obligation appointment with our Wedding Co-Ordinators, or a show round of The Manor House, then please do contact us on 01388 834 834, or by email to angie@manorhousehotel.net

With Kind Regards

Angela Thomas General Manager The Manor House Hotel



## Your All Inclusive Wedding Package

Includes 60 daytime and 80 evening guests

Civil Ceremony Room Hire

Arrival drink - choose two options from a choice of:

Manor House Punch, Bottled Beers, Bucks Fizz

Crudities and Dips served with the arrival drinks

Choice 4 Course Wedding Breakfast with Tea, Coffee and Mints

Red, White or Rose Wine with the meal

Sparkling Wine for the toast

Choice Evening Buffet

Chair Covers with your choice of coloured sash

Red Carpet Entrance

White Table Linen

Table decorations (Choice of Candelabras or Rustic Lanterns)

Fresh Fireplace garland

Place cards and table plan with easel

Vintage wedding post box

Cake Knife and stand

Toast Master

DJ & Disco for your evening reception

Background music during the day

Complimentary Superior room for the Bride & Groom on their wedding night

Special room rate for wedding guests

Gazebo dressed for photographs (weather permitting)

6 weeks Health Club membership

2017 AND 2018: £4995.00

£400.00 discount for Monday to Thursday bookings excluding Bank Holidays)

Discounted Price for Additional Guests:

Day and Evening: £59.00

Evening Only: £12.95



# Your All Inclusive Wedding Package Breakfast Menu

You can have a choice of two dishes per course if pre-ordered

A Choice of Home-made Soups
Fantail of Seasonal Melon served with a Wild Berry Compote
Apple & Wensleydale Cheese Salad with toasted Pine Nuts
Duck & Orange Pate served with Home-made Plum Chutney
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Lemon Sorbet
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Roast Top Side of Beef served with a Yorkshire pudding and Roast Gravy
Supreme of Chicken served with a Creamy Mushroom & White Wine Sauce
Loin of Pork with home-made Stuffing
Oven Baked Fillet of Salmon topped with a White Wine & Prawn Cream Sauce
Numerous vegetarian dishes to choose from
Selection of vegetables, roast and new potatoes
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Profiteroles served with Chocolate Sauce
Sticky Toffee Pudding with lashings of toffee sauce
Lemon Tart with whipped cream
Mixed Berry Cheesecake on a fruit coulis
Rich Chocolate Brownie with Chocolate Sauce
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Tea or Coffee with Mints

Alternative dishes for any guests with special dietary requirements can be discussed with your wedding co-ordinator



## Your All Inclusive Wedding Package Evening Buffet Menus

## Buffet One - Finger Buffet

Please select five options plus two salads (Additional items can be added at £2.75 each)

A selection of Assorted Sandwiches
Chicken Goujons with a BBQ Dip
Vegetable Samosas & Onion Bhaji's
Spring Rolls with a Plum Sauce
Garlic Bread with Cheese
Fish Goujons with a Tartar Dip
Tomato & Mozzarella Bruschetta
Potato Wedges and dips

Pepperoni and Four Cheese Pizza Slice

Potato Salad, Coleslaw, Tossed Salad, Pasta Salad

### Buffet Two - Hot Buffet

Lasagne
Spicy Roasted Ratatouille with Spaghetti
Garlic Breads
French Fries
Tossed Salad
Coleslaw

### Buffet Three - Hot Buffet

Chicken curry

Pepper spinach coconut curry with crispy kale

Naan bread

Rice

**Poppadoms** 

Mango chutney

Mint yoghurt

Red onion



## **Knights Wedding Package**

Includes 60 daytime and 80 evening guests

Arrival drink - choose two options from a choice of:

Manor House Punch, Bottled Beers, Bucks Fizz

Choice 3 Course Wedding Breakfast with Tea, Coffee and Mints

Red, White or Rose Wine with the meal

Sparkling Wine for the toast

Choice Evening Buffet

Chair Covers with your choice of colored sash

DJ & Disco for your evening reception

Background music during the day

**Red Carpet Entrance** 

White Table Linen

Use of Cake Knife and stand

Toast Master

Complimentary Superior room for the Bride & Groom on their wedding night

Special room rate for wedding guests

6 weeks Health Club membership

Gazebo dressed for photographs (weather permitting)

2017 AND 2018: £3995.00 (£300.00 discount when booking Monday to Thursday)

#### **Extras**

Civil Wedding Charge - £350.00

Additional Guests - £59.00

Additional Evening only Guests - £12.95



## Knights Wedding Breakfast Menu

You can have a choice of two dishes per course if pre-ordered



Alternative dishes for any guests with special dietary requirements can be discussed with your wedding co-ordinator



## Knights Package Evening Buffet Menus

## Buffet One - Finger Buffet

Please select five options plus two salads (Additional items can be added at £2.75 each)

A selection of Assorted Sandwiches
Chicken Goujons with a BBQ Dip
Vegetable Samosas & Onion Bhaji's
Spring Rolls with a Plum Sauce
Garlic Bread with Cheese
Fish Goujons with a Tartar Dip
Tomato & Mozzarella Bruschetta
Potato Wedges and dips
Pepperoni and Four Cheese Pizza Slice

Potato Salad, Coleslaw, Tossed Salad, Pasta Salad

## Buffet Two - Hot Buffet

Lasagne
Spicy Roasted Ratatouille with Spaghetti
Garlic Breads
French Fries
Tossed Salad
Coleslaw

### Buffet Three - Hot Buffet

Red onion

Chicken curry
Pepper spinach coconut curry with crispy kale
Naan bread
Rice
Poppadoms
Mango chutney
Mint yoghurt



## Bishops Wedding Package

Includes 60 daytime and 80 evening guests

Choice 2 Course Wedding Breakfast (Starter and Main Course)

Manor House Punch or Bucks Fizz on arrival

Sparkling Wine for the toast

Choice Evening Buffet

DJ & Disco for your evening reception

Background music during the day

Red Carpet entrance

White Table Linen

Use of a Cake Knife & Stand

Toast Master

Complimentary Superior room for the Bride & Groom on their wedding night

Special room rate for wedding guests

6 weeks Health Club membership for the Bride & Groom

2017 AND 2018: £2995.00 (£200.00 discount when booking Monday to Thursday)

### **Extras**

Civil Wedding Charge - £350.00

Additional Guests - £39.00

Additional Evening only Guests - £8.00

Add a dessert for an additional cost of £3.95 per person



## Bishops Wedding Breakfast Menu

You can have a choice of two dishes per course if a pre-order is given
A Choice of Home-made Soups
Fantail of Seasonal Melon served with a Wild Berry Compote
Apple & Wensleydale Cheese Salad with toasted Pine Nuts
Duck & Orange Pate served with Home-made Plum Chutney

Roast Top Side of Beef served with a Yorkshire pudding and Roast Gravy
Supreme of Chicken served with a Creamy Mushroom & White Wine Sauce
Oven baked fillet of Cod in a white wine sauce
Numerous vegetarian dishes to choose from
Selection of vegetables, roast and new potatoes

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#### Desserts are available at a reduced price of £3.95 per person

Profiteroles served with a Warm Chocolate Sauce
Sticky Toffee Pudding
Lemon Tart
Mixed Berry Cheesecake
Rich Chocolate Brownie, Chocolate Sauce

Add Tea and Coffee with Mints for an extra charge of £1.95 per person



# Bishops Package Evening Buffet Menus

## **Buffet One**

Pulled Pork Baps Chunky Chips Garlic mayonnaise dip Homemade apple sauce

### **Buffet Two**

Lasagne Spicy Roasted Ratatouille with Spaghetti Garlic Breads French Fries Coleslaw

## **Buffet Three**

Chicken curry
Naan bread
Rice
Poppadoms
Mango chutney
Mint yoghurt

Red onion



## The following extras can be added to any of the above packages:

#### Food

Canapes £4.00 per person
Crudities and Dips £3.00 per person
Soup Course £5.95 per person
Intermediate Sorbet Course £3.95 per person

Desserts from £3.95 to £6.25 per person

Coffee & Mints from £1.95 to £2.50 per person

Upgrade from Mints to Petit Fours for £1.95 per person

Midnight Extras £8.90 per person

#### **Drinks**

Add a second glass of Wine for £4.95 per person Upgrade from Sparkling Wine to Champagne for £3.50 per person

#### **Extras**

Chair Covers & Sash £3.50 (You may wish to have chair covers & sash for your evening guests as well)

Table Candelabras or Lanterns £25.00 each

Spray for Fireplace £60.00

Vintage Postbox £40.00

Starlight backdrop and top table skirt £250.00

Floor Standing Candelabra (Set of 2) £70.00

Sweet Table - £120 for 60 guests



### **Individually Priced Wedding Menus**

#### **CANAPÉS**

A Selection of assorted Canapés for £4.00 per person Mini Yorkshire pudding with Beef and Horseradish Tomato, Pesto & Cheddar Bruschetta Smoked Salmon & Cream Cheese Blini

#### **SOUPS**

Cream of Leek & Potato
Cream of Vine Ripened Tomato & Basil
Broccoli & Stilton
Carrot, Lentil & Coriander
Cream of Mushroom
All £5.95 per person served with homemade bread

#### **STARTERS**

Chicken Liver Parfait accompanied with a Caramelised Onion Chutney £6.50
Fantail of Seasonal Melon served with a Wild Berry Compote £6.50
Cocktail of Atlantic Prawns and Pineapple topped with Marie Rose Sauce £6.90
Apple & Wensleydale Cheese Salad with toasted Pine Nuts £6.95
Smoked Salmon Terrine with a Lemon & Chive Crème Fraiche £6.95

#### INTERMEDIATE SORBET COURSE - £3.95 PER PERSON

Lemon, Orange, Cassis, Mango, Champagne

#### **MAIN COURSES**

Roast Top Side of Beef served with a Yorkshire pudding and Roast Gravy £19.95
Supreme of Chicken served with a Creamy Mushroom & White Wine Sauce £19.95
Loin of Pork with home-made Stuffing £19.95
Roast Breast of Duck with a Red Wine and Plum Sauce £23.95
Oven Baked Fillet of Salmon topped with a White Wine & Prawn Cream Sauce £22.95



#### **VEGETARIAN OPTIONS**

These are available in place of your main course for any Vegetarian guests you may have.

Vegetarian options are priced at your chosen main course price

Tomato and Roasted Red Onion Tart Tatin

Wild Mushroom Stroganoff served with a Timbale of Saffron Rice

Mille Fieulle of Goats Cheese & Mediterranean Vegetables with a Tomato & Basil Sauce

Open Ravioli of Mediterranean Vegetables and Goats Cheese

Roasted Vegetable Wellington with Red Pepper Sauce

#### **DESSERTS**

Banoffee Pie served with Chocolate Sauce

Profiteroles served with Chocolate Sauce

Sticky Toffee Pudding with lashings of toffee sauce

Lemon Tart with whipped cream

Mixed Berry Cheesecake on a fruit coulis

Rich Chocolate Brownie with Chocolate Sauce

All at £6.25 per person

#### TEA/COFFEE

Coffee & Mints £2.50

Coffee & Petit Fours £4.50



#### CHILDREN'S MENU - UP TO 12 YEARS OLD

Children over 12 years are classed as adults
All served with Chips & Beans or Vegetables & Potatoes

Chef's Home-made Soup Fantail of Seasonal Melon Garlic Bread with cheese

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Cheese & Tomato Pizza
Chicken Nuggets
Bangers & Mash
Tomato & Basil Pasta (\* does not come with any side orders)

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Trio of Ice-Creams (Chocolate, Strawberry & Vanilla) Chocolate Fudge Gateaux Fresh Fruit Salad

£17.95



#### DRINKS PACKAGE 1 - £18.95 PER PERSON

Arrival drink - choose two options from a choice of: Manor House Punch, Bottled Beers, Bucks Fizz

Glass of House Red or White Wine served with the Wedding Breakfast

Glass of Sparkling Wine for the Toast

#### DRINKS PACKAGE 2 - £21.95 PER PERSON

Arrival drink - choose two options from a choice of: Manor House Punch, Bottled Beers, Bucks Fizz

2 Glasses of House Red or White Wine served with the Wedding Breakfast

Glass of Sparkling Wine for the Toast

#### ARRIVAL DRINKS

#### Drinks by the Glass

Glass of Pimms £6.50

Glass of Champagne £8.95

Glass of House Wine £5.50

#### Sparkling & Still Wines

Sparkling Wine £24.95

Champagne £41.95

House Wines £17.95

#### Soft Drinks

Jugs of Fresh Orange Juice £12.50

Still or Sparkling Mineral Water £4.50



#### **EVENING BUFFET MENUS**

A selection of Assorted Sandwiches

Chicken Goujons with a BBQ Dip

Vegetable Samosas & Onion Bhajis

Spring Rolls with a Plum Sauce

Vegetable Kebabs

Potato Wedges with a Garlic Dip

Garlic Bread with Cheese

Pepperoni & Four Cheese and Red Onion Pizza Slices

Fish Goujons with a Tartar Dip

A Selection of assorted Wraps

Deep Fried Brie with a Cranberry Dip

Spiced Chicken Wings

Tomato & Mozzarella Bruschetta

Mini Yorkshire Puddings with Roast Beef

Fruit Skewers with a Yoghurt Dip

Mini Chocolate Éclairs

Chocolate Brownie

Lemon Tart

Profiteroles with a Chocolate Dip

#### **SALADS**

Potato Salad

Coleslaw

Tossed Salad

Rice Salad

Pasta Salad

Tomato, Basil & Feta Salad

£16.95 per person

Please select five options plus two salads

(Additional items can be added at £2.75 each)



#### **BUFFET MENUS**

**Menu One** - £17.95 per person **Menu Two** - £17.95 per person

Platter of Sliced Cold Meats (Ham and Beef)

Lasagne

Hot Buttered New Potatoes Garlic Bread

Tossed Salad Chips

Coleslaw Chicken Curry

Choice of Hot Dish - choose from Lasagne, Beef Goulash, Rice

Pasta Bolognes Naan Bread

Garlic Bread Tossed Salad, Coleslaw

**Menu Three** - £17.95 per person **Menu Four** -£17.95 per person

Dressed Scottish Salmon Burgers
Platter of Sliced Cold Meats (Ham and Beef) Sausages

Hot Buttered New Potatoes Veggie Burgers & Sausages

Tossed Salad, Coleslaw Marinated Chicken

Tomato & Onion Salad

Gala Pie

Coleslaw

Assorted Quiches Jacket Potatoes
Garlic Bread Bread Bread Buns

Dips

#### MIDNIGHT EXTRAS (only available when having one of the above evening buffets)

Still hungry? Why not enhance your guest's enjoyment of your big day with a surprise offering at 11.30p Bacon and sausage baps - £8.50 per person