

WEETWOOD HALL

THE MANOR HOUSE PACKAGE



THE MANOR HOUSE

EXCLUSIVE WEDDING PACKAGE

40 day guests & 60 evening guests

Specialist wedding team on hand throughout
Menu tasting for 2 people in Convive our hotel restaurant
Red carpet entrance
Exclusive use of the Manor House
Exclusive use of The Weetwood Suite for your wedding ceremony
Exclusive use of The Jacobean Suite for your wedding breakfast
A glass of Prosecco & your choice of three handmade canapés per guest after your ceremony
Freshly prepared, three-course set meal from our chefs with coffee and chocolates
1/2 bottle of house wine per person at your wedding breakfast
A glass of house champagne to toast the happy couple
Use of cake stand and knife
Exclusive use of the Jacobean Suite for your evening reception
Professional DJ playing until 12.30am
Five item finger buffet selection
Private function bar
12 manor house bedrooms including breakfast
(all double rooms for a maximum of 2 adults per room)

Prices

Friday to Sunday

April, May, June £9,500

July, August £12,000

September, December £11,000

October, November £10,000

Mondays to Thursdays

April-November £9,000

Additional guests

Additional day guests £135 per person

Additional evening guests £21.50 per person

Please note this package is available for a maximum of 54 day guests and 80 evening guests



Canapé Menu Selector

Please Choose 3 canapés from the list below

Mini fish & chunky chip with tartare sauce

Black pudding bonbons with honey, mustard mayonnaise & fried leek

Mini Yorkshire puddings with caramelised onions gravy & crispy onions

Mini onion bhaji, mint yogurt sauce (v)

Vegetable spring roll & sweet chilli sauce (v)



MENU

Please choose one starter, one main and one dessert for all of your guests
As we only use fresh ingredients, your menu on the day will be a set menu
for all your guests (dietary requirements will still be catered for).

To start

Chicken liver parfait, fig chutney & toasted brioche
Pressed ham hock terrine, crostini & Yorkshire piccalilli
Smoked haddock fishcake with dill pickled cucumber & caper
mayonnaise
Salad of heritage tomatoes with basil & balsamic glaze (V)(VE)

Mains

Butter roast chicken breast with crisp pancetta, fondant potato, red
wine jus with glazed market vegetables
Roast rib of beef, Yorkshire pudding, fondant potato, pan gravy
& glazed market vegetables
Paupiette of seabass stuffed with spring vegetables, saffron
potatoes & tarragon velouté sauce
Wild mushroom risotto with vegan parmesan crisp (V) (VE)

Desserts

Warm sticky toffee pudding, toffee sauce with vanilla ice-cream
Bitter chocolate & raspberry sauce with Chantilly cream
Elderflower panna cotta with macerated berries

To finish

Tea, coffee & chocolates

