

Diamond Wedding Package 2026

£7,650 FOR 40 ADULTS DURING THE DAY & 60 TOTAL EVENING GUESTS *(May to September & December)*
£6,650 *(January to April, October & November)*

To include the following:

- ♥ Room hire for your wedding breakfast & evening reception
- ♥ Wedding Coordinator to help plan your day
- ♥ Use of the hotels cake stand and knife
- ♥ Dedicated Master of Ceremonies
- ♥ One glass of prosecco/bottled beer or soft drink per person after the ceremony
- ♥ Selection of four canapés per person during the drinks reception
- ♥ Three course wedding breakfast with tea & coffee
- ♥ Half a bottle of house wine per person with the meal
- ♥ One glass of prosecco to toast
- ♥ Menu taster for the happy couple in the lead up to the day
- ♥ Six item evening buffet
- ♥ White linen table cloths and napkins
- ♥ Use of the hotels grounds for photos
- ♥ Chair covers & coloured sash (day guests)
- ♥ DJ & Disco until midnight
- ♥ Bridal Suite for the night of the wedding
- ♥ Preferential bedroom rate for your guests
- ♥ 40% off your first anniversary stay at the hotel
- ♥ Complimentary car parking
- ♥ VAT and all service charges

£99.00 per extra adult day
£35.00 per extra child day guest (12-)
£25.00 per extra evening guest

Please note: all day/night guests will cost a total of the day and evening cost combined.

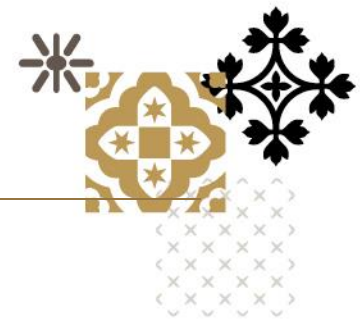
Civil Ceremony Room Hire Fee:

Cornwallis Suite - £350.00

Grand Salon - £500.00

Bertie's Ballroom - £500.00



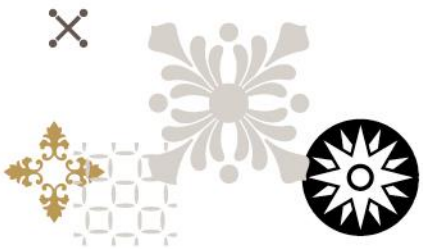


Diamond Canapés

Canapés

- ♥ Goats' cheese & maple
- ♥ Smoked salmon & dill mousse
- ♥ Smooth chicken liver & madeira pate, fig jam
- ♥ Confit duck, hoisin & spring onion wrap
- ♥ Welsh rarebit on baked crouton, apple & ginger chutney
- ♥ Goats' cheese, cherry tomato & basil quiche
- ♥ Pressed Ham Hock, Piccalilli
- ♥ Prawn cocktail tart

A selection of any four items





Diamond Wedding Breakfast

Wedding Breakfast Selector

STARTERS

- ♥ Any Soup of Your Choice
- ♥ Warm Goats Cheese & Red Onion Tart
- ♥ Smoked Haddock Fishcake, Saffron Aioli
- ♥ Pressed Ham Hock, Piccalilli Gel, Pickled Radish
- ♥ Heirloom Tomato & Baby Mozzarella Salad, Balsamic Glaze
- ♥ Smoked Mackerel Rillettes, Wasabi Dressing

MAINS

- ♥ Slow Roasted Lamb Shoulder, Mint & Redcurrant Jelly
- ♥ Seared Chicken Breast, Stuffing, Bacon & Sausage, Gravy
- ♥ Braised Beef Shin, Parsley & Horseradish, red wine Jus
- ♥ Charred Sea-Bass Fillet, Wilted Greens, Red Pepper Coulis
- ♥ Chicken Breast stuffed with Basil & Mozzarella, Wrapped in Pancetta
- ♥ 6 Hour Pork Collar, lemon & Apple Compote, sage & White Wine Jus
- ♥ Salmon Fillet & Sirloin of Beef are available with a supplemented Market Price

- ♥ All dishes will be served with a potato & vegetable option appropriate to the season & the dish itself
- ♥ All specific requests can be accommodated, at your initial consultation
- ♥ It is highly desirable that all guest have the same option (allergens & dietary issues excepted)
- ♥ Choice menus can be accommodated with a nominal supplement

DESSERTS

- ♥ Warm Triple Chocolate Brownie, chocolate Sauce, Vanilla Ice-Cream
- ♥ Vanilla Crème Brulee, Shortbread
- ♥ Choux Bun filled with Salted Caramel, Dark Chocolate Sauce
- ♥ Peanut Butter Cheesecake
- ♥ Sticky Toffee Pudding, butterscotch sauce, Vanilla Ice Cream
- ♥ Chocolate Torte, raspberry Mascarpone

Tea, coffee & chocolates to finish.





Diamond Buffet Selector

Select two items from each column

- ♥ MINI BURGERS
- ♥ CHICKEN SKEWERS
- ♥ KOFTA KEBAB
- ♥ ITALIAN MEATBALLS
- ♥ SPICY CHICKEN WINGS
- ♥ BBQ BABY PORK RIBS

- ♥ CHINESE SPRING ROLLS
- ♥ SELECTION OF PIZZA SLICES
- ♥ GARLIC BREAD / CHEESE
- ♥ SANDWICH PLATTERS
- ♥ ONION RINGS & GARLIC DIP
- ♥ BHAJIS & SAMOSAS

- ♥ POTATO WEDGES
- ♥ COLESLAW
- ♥ POTATO SALAD
- ♥ PROFITEROLES
- ♥ ROCKY ROAD MINI BOULDERS
- ♥ MINI CHOCOLATE BROWNIE BITES

Additional items can be added at £2.50 per person, per item.

