

## **Prestwold Weddings**

Congratulations on your recent engagement! Whatever the season, Prestwold Hall provides a beautiful setting, together with fantastic food and service.

In 2019, we are celebrating 30 years of hosting wonderful weddings and would love to host your special day.

We would be delighted to show you around Prestwold Hall and if we can be of any further help, please do not hesitate to contact M-J McMullen & Lucy Sanderson on 01509 880236.

If you require information about the ceremony itself, may we suggest that you contact the Leicestershire Registrars on 0116 305 6565, with whom you can liaise over availability of dates. We can also offer **outdoor** civil ceremonies in our stunning Georgian gazebo.

In addition the lovely Parish Church of St Andrews is in the grounds of the Hall. Information packs are available from the church wardens on a Sunday when service is held at 9.30am and you can liaise over availability of dates.

There is a minimum requirement of 75 guests for a sit down meal on Saturdays, and 60 guests on Fridays, in the months of April to September.

We offer a range of wedding packages, which are designed to meet most budgets and cover four main areas:

- Exclusive hire of our beautiful Hall & stunning grounds plus Civil Ceremonies
- Food
- Drinks
- Overnight Accommodation

You will find all the information you need on the following pages; this information is current and is reviewed each January.



# **Exclusive Hire**

# 2019/2020

Prestwold Hall is a privately owned family home, and the venue hire charges, which are currently exempt of VAT, are re-invested into its maintenance and improvement:

Month	Monday - Wednesday	Thursday	Friday	Saturdays & Bank Holiday Sundays	Sundays & Bank Holiday Mondays
Jan - April	£950	£1,500	£1,600	£2,200	£1,450
Мау	£950	£1,500	£1,900	£2,625	£1,700
June	£1,400	£1,600	£2,150	£3,500	£1,950
July - Aug	£1,400	£1,600	£2,150	£3,750	£1,950
September	£1,400	£1,600	£2,150	£3,500	£1,950
October	£950	£1,500	£1,850	£2,300	£1,700
November	£950	£1,500	£1,500	£1,950	£1,450
December	£1,400	£1,600	£2,000	£2,400	£1,850

### Additional charges to the caterers Maverick

Extension to Bar Opening Hours (from 11.00 pm to Midnight) £175.00



# **Civil Wedding Ceremonies**

We hold a licence to host civil wedding ceremonies and partnerships for up to 140 guests:		
Room set-up for civil ceremonies in the Library:	£200	
Set-up for <b>outdoor</b> civil ceremonies in our stunning Georgian Gazebo	£350	

We are delighted to offer civil ceremonies without a full wedding reception on Sundays to Thursdays (excluding bank holidays) all year round:

Hire of Hall (3 hrs), house canapés & a celebratory glass of Fizz for 100 guests: £2,750

Please note that the earliest we can accommodate a civil ceremony is 1.00 pm, with guests arriving from 12.30. Suppliers may arrive from 10.30 am.

All ceremonies must be booked direct with the Leicestershire registrars – please call them on 0116 305 6565 to arrange.



# **Bedrooms**

We have 10 gorgeous bedrooms with en-suite bath/shower rooms, including a twin room to the Silver Room bathroom – ideal for children! There is a requirement to book at least 5 bedrooms.

In addition we offer a cosy sitting room for late night refreshments and reliving your special day's events at the end of the evening (residents only).

Check in for accommodation is from 2.00pm.

Check out is 10.30am.

The current rates for our rooms, which include a delicious **Continental Breakfast**, are:

The Silver Room	£175.00
The Grey Room	£175.00
All other rooms	£130.00

Twin Room (shared bathroom with Silver & Prestwold Oaks)	£95.00
Bridal dressing room (day time hire from 8am - 4pm)	£175.00

(Early access to the Bridal dressing room would come with additional charge of £50.00.

Please ask an event manager to check availability)

Z Beds (3 available)	£20.00
Extra Breakfasts	£15.00

Breakfast is served from 8.30am until 9.30am which is continental. Check out is 10.30am.



# Main Menus

You are welcome to 'mix & match' across different menus to create the one perfect menu for you – please do ask for our advice or a quotation. Alternatively, we are delighted to design a bespoke menu for your special event. We are also able to offer menus with different choices by prior arrangement; please speak to one of the events team for full details, a supplement would be applicable from £5.00 per head (pre order prior to the event is required).

We do our utmost to accommodate all special dietary requirements by prior arrangement; please highlight any guest allergies in advance, as we have full allergen information on every menu item.

There is a minimum requirement of 75 guests for your sit-down meal on Saturdays in April to September and December.

It is not permitted to bring in your own food or drink (with the exception of Asian catering). We are delighted to welcome Asian caterers to cater for your wedding at Prestwold Hall. We work regularly with three excellent companies, Payal in Manchester, Sanjay in Leicester and Indigo in Manchester.

The service charge for Asian catering starts from £35.00 for a three course meal. This charge covers tableware, staff to serve the food, use of Prestwold Hall kitchens and a chef to oversee proceedings.

For more information please contact one of the event managers.

We review all our menus & prices every January, however we reserve the right to increase prices in exceptional circumstances. All prices include VAT at the prevailing rate (20% in 2019)



## At the start of your special day

Bride & Bridesmaids' pre-wedding breakfast: selection of pastries, fresh fruit platter, tea, coffee, orange juice and prosecco £15.00 per head Bride & Bridesmaids' pre-wedding lunch: classic English sandwiches, fresh fruit platter, sparkling elderflower and a glass of prosecco - £15.00 per head Groomsmen pre-wedding brunch: bacon & sausage baps with a cold beer - £12.50 per head

## Canapés

Canapés are a wonderful way to welcome your guests during your drinks reception

### Summer - £10.50

Crab & spring onion cakes Mediterranean puff pastry pizzas (v) Pressed ham hock terrine with apple glaze Ricotta & courgette crostini with pea pesto (v)

## Classic - £11.75

Smoked salmon blinis with sour cream & dill Caramelised onion & sausage roll Baby Yorkshire puddings & rare fillet of beef Sun dried tomato, mozzarella & basil pesto on a parmesan biscuit (v)

## Contemporary - £12.50

Mini fish & chips Duck pastrami & plum 'open sandwich' Deep fried oxtail bon-bon Roasted red pepper hummus with pitta crisps (vv)

### Winter - £10.50

Classic scotched quail egg Mini cheese & chive quiches (v) Honey glazed cocktail sausages Roasted beetroot & goats cheese bruschetta (v)

## Asian - £11.75

Steamed Oriental duck bun Cucumber sushi roll, pickled ginger & wasabi (v) Tandoori chicken on a poppadom Salt & pepper tiger prawns, sweet chilli jam

## Luxury - £13.50

Seared scallop, chorizo, butter beans Peppered steak on rosti potato, Béarnaise sauce Wild mushroom & truffle arancini (v) Baked asparagus in prosciutto, lemon mayonnaise



# Sir Christopher

#### Sir Christopher - £49.50 per head - please choose one starter, main & dessert

All menus are served with our own home-baked bread, the best vegetables that our seasons have to offer and include coffee & handmade petit fours.

#### Starters

Light goat's cheese mousse, pea shoots, chargrilled asparagus & sourdough wafers (v) Chestnut mushroom & mascarpone tart (v) Honeydew melon & Parma ham, port reduction Roast stuffed pepper, bruschetta, salsa verde (vv)

#### Soups

Roast plum tomato & basil (vv) Lightly spiced butternut squash with crème fraiche (v) Leek & potato with a cheddar scone (v) Pea & mint with sourdough croutons (v)

#### Main Course

Pork & sage sausages, creamy mashed potatoes, caramelised onions, crispy shallots & cider gravy Pan roasted fillet of Scottish salmon, chive mash, samphire & brown shrimp butter sauce

#### Vegetarian Main Course

Sun dried tomato & mozzarella risotto fritters with a red pepper coulis (v) Pumpkin, sage & chestnut strudel (vv) Mushroom & ricotta filo parcel with a butternut squash purée (v) Moroccan vegetable tagine with giant cous cous (vv)

#### Desserts

Strawberry cheesecake Egg custard tart, nutmeg ice cream Sticky toffee pudding, spiced pineapple Dark chocolate tart with textures of orange



# Sir James

#### Sir James: £55.00 per head please choose one starter, main & dessert

All menus are served with our own home-baked bread, the best vegetables that our seasons have to offer and include coffee & handmade petit fours.

#### Starters

Smoked chicken, pea & asparagus risotto Chicken liver pâté, brioche, fig & apple chutney Poached salmon & prawn tian, crème fraiche Salad of warm halloumi, heritage tomatoes & basil, olive bread crostini (v)

#### Main Course

Blade of beef braised in red wine, mashed potatoes, parsnip crisps Roasted chicken breast with pancetta, peas, Champagne sauce & garlic roasted new potatoes Slow roasted belly of pork with creamed potatoes, apple purée & crispy crackling Herb crusted cod, crushed jersey royals, asparagus & lemon hollandaise

#### Desserts

Brown sugar meringue with raspberry cream & Chambord jelly Poached pear & almond frangipane tart with vanilla ice cream Warm chocolate fondant & milk ice cream Peaches & cream



# Sir Edward

#### Sir Edward: £58.50 per head - please choose one starter, main & dessert

All menus are served with our own home-baked bread, the best vegetables that our seasons have to offer and include coffee & handmade petit fours.

#### Starters

Gin cured gravadlax of salmon, dill, potato & cucumber salad Chicken & guinea fowl terrine, pickled vegetable salad Crispy haddock fishcake, pea & mint purée, lemon hollandaise Twice baked Roquefort cheese soufflé, Waldorf salad (v)

#### Main Course

Steamed seabass, fennel, mussel & potato beurre blanc Slow cooked shoulder of lamb, pommes anna, minted green vegetables Roasted duck breast, creamed savoy cabbage & bacon, sage roasted potatoes Fillet of pork wrapped in puff pastry, potato & root vegetable terrine, honey mead jus

#### Desserts

Lemon tart with raspberries Poached rhubarb & custard "Black forest" chocolate mousse Apple tarte tatin, cinnamon ice cream



## Sir Gervaise

#### Sir Gervaise: £62.00 per head - please choose one starter, main & dessert

All menus are served with our own home-baked bread, the best vegetables that our seasons have to offer and include coffee & handmade petit fours.

#### Starters

Poached asparagus, mushroom duxelle, truffle hollandaise, toasted brioche (v) Confit of duck leg, orange salad & baby leaves Crayfish & lobster cocktail Seared scallops, cauliflower purée, Indian spices

#### **Main Course**

Trio of guinea fowl, game chips, Burgundy wine jus Fillet of beef Wellington with Dauphinoise potatoes & Madeira jus Lemon sole fillets, crab croquette, saffron butter Roasted loin of lamb, creamed leeks, rosemary potatoes & lamb reduction

#### Desserts

Salted caramel tart, vanilla ice cream & toffee apple Assiette of chocolate: White chocolate & tonka bean ice cream ~ Milk chocolate torte ~ Dark chocolate & cappuccino macaroons Assiette of citrus: Lemon meringue pie ~ Orange & mandarin parfait ~ Key lime curd doughnut Assiette of hot puddings: Treacle tart ~ Apricot bread & butter ~ Apple & blackberry sponge

### **Extras**

Extra bowls of vegetables - £7.00 per table Sorbet course: champagne, raspberry, elderflower or lemon - £3.50 per head Cheese plate & biscuits - £42.50 per table Strawberries dipped in dark chocolate - £2.25 per head Hot main course for 'crew' - £19.00 per head Sandwiches & tea/coffee - £9.50 per head



## Children's Menu

### Starters

Tomato soup (v) Fresh melon & strawberry fruit salad (v) Batons of carrot & cucumber with hummus (v) Prawn cocktail Garlic & mozzarella bread (v)

#### Mains

Half portion of adult main course (from the main menus) Chicken breast with mash, vegetables & gravy Chicken goujons & French fries Fish & chips Cheese burger, salad & sweet potato wedges Penne pasta, tomato sauce

#### Desserts

Ice cream sundae Waffles with maple syrup & ice cream Chocolate brownies & ice cream Fresh berries Vanilla milk shake & cookies

2 courses £19.00 - 3 courses £23.00



## **Evening Food**

These menus are designed for wedding receptions, where one of the previous main menus has been served earlier in the day.

It is recommended that you cater for all your 'additional' evening guests and an agreed proportion of not less than 50% of your daytime guests.

## Neapolitan Sourdough Pizza

Handmade & cooked outdoors in our wood fired pizza trailer, please choose 3 varieties from the following:

'Margarita'	Mozzarella, sun-dried tomatoes & fresh basil (v)
'Funghi'	Garlic-roasted mushroom & mascarpone (v)
'Diavola'	Italian cured meats & picante peppers
'Di Pesce'	Tuna, anchovies, olives & fresh oregano
'Bianca'	Creamy ricotta, pancetta & Gorgonzola cheese
'Toscana'	Grilled Mediterranean vegetables, basil pesto (v)

Caprese salad: buffalo mozzarella, tomato & basil Rocket with parmesan & creamy garlic dressing Spicy vegetable 'slaw

£17.50 per head, available from April to September

## **Finger Buffet**

Tempura prawns with a chilli ginger dip Homemade sausage rolls Chicken tikka with mint yoghurt Onion Bhajia & cauliflower pakora with mango chutney (v) Artisan pizza selection Potato wedges with sour cream & salsa (v) Tortilla wraps with various fillings **£19.50 per head** 



Hog Roast Hog Roast (min. 100 guests) OR Roasted pork joints (min. 40 guests)

Hot Roast Pork & crackling Homemade stuffing Apple sauce Fresh bread rolls Roasted leek & cheddar quiche (v) Sage roasted new potatoes Celeriac & apple coleslaw Gem heart with cider vinaigrette **£22.00 per head** 

### BBQ

Homemade beef burgers Lincolnshire sausages Chilli & soy marinated chicken Skewers of roasted vegetable & halloumi (v) Italian leaf salad Tomato, cucumber & basil salad Root vegetable coleslaw Various dips & relishes **£22.00 per head, available from April to September** 

## **Gourmet Burger Bar**

Beef burger, mature cheddar & salad Spicy bean burger & smoked cheddar Chicken burger, chorizo & salsa Pulled BBQ pork Mac 'n cheese Coleslaw Potato wedges Onion Rings **£22.00 per head** 



## Simple Evening Food

These menus are designed for wedding receptions, where one of the previous main menus has been served earlier in the day.

It is suggested that for the following options you should cater for 100% of your guests (day and evening):

Lincolnshire sausage & bacon rolls with hand cut potato wedges - £8.95 English cheeseboard, honey roasted ham, cured meats with rustic breads & chutneys - £15.95 Gourmet beef burgers & spicy bean burgers with cheeses, relishes & crispy salad - £9.95 Marinated pulled pork & 'slaw in a soft floured roll - £9.95 Simple Hog Roast - bread rolls, apple sauce & stuffing (min. 100) - £12.95 Antipasti – Cured meats, roasted vegetables, dips, breads, olives £12.95

### **Decorated Cheese Cakes & Towers**

We are delighted to create impressive cheese wedding cake towers from £350, depending on the cheeses chosen and numbers to be catered for. These can then be incorporated into the service of your evening food – please ask us for a quotation.

#### Why not add something sweet to your evening buffet

Ice Cream Tricycle - £375

Crepe Station - £375

Both available for 2 hours for up to 100 guests. Please ask for more information.



# **Drinks Packages 2019**

Elegance - £17.75 per head A reception drink of either Mimosa/ Pimm's / lager / beer or soft drink (one per person) A glass of house wine with the meal A glass of sparkling wine for the toast

Romance - £24.00 per head

A Reception drink of either Mimosa/ Pimm's / lager / beer or soft drink (one per person)

A half bottle of house wine with the meal

A glass of sparkling wine for the toast

Amour - £32.75 per head

A reception drink of either Mimosa / Pimm's / lager / beer or soft drink (two glasses per person)

A half bottle of house wine with the meal

A glass of house champagne for the toast

Extravagance - £38.00 per head

Two reception drinks of Champagne or bespoke cocktail

A half bottle of house wine with the meal (choose from list up to £27.00)

A glass of house champagne for the toast



# Selected Bar & Drinks Prices 2019

Reception Drinks	Pe	r Glass
Mimosa		£6.00
Glass of Prosecco		£6.00
Aperol Spritz		£8.00
Bellini		£8.00
Kir Royale		£8.00
Elderflower Mojito		£6.50
Wine & beers		
Glass of house wine (125 ml)	from	£3.75
Pint of Lager	from	£4.20
Pint of Bitter	from	£4.10
Bottled Beers	from	£3.20
Bottled Ales and Ciders	from	£5.00
Spirits		
Gin/Vodka/Whiskey & Mixer splash	from	£4.50
Soft Drinks		
Fruit Juice/Sparkling Elderflower (1.5 litre Jug)		£8.75
Estate Purified Water (0.75 cl)		£2.50
Coca Cola, Lemonade (1.5 litre Jug)		£8.75

### Please note that bar prices are subject to change at short notice