



HATHERLEY MANOR
HOTEL & SPA



WEDDING PACKAGES

MENU

Photo Credit: Becky Weir Photography





CANAPES

Choice of 3 (6 per guest)

Mini Yorkshires with Beef and Horseradish

Chicken Liver Pate on Crostini

Free Range Pork and Apple, Poppy Seeded Roll

Goats Cheese Crostini and Red Onion Marmalade

Sweet Chilli Chicken Skewers

Smoked Salmon and Dill Cream Blini



COCKTAILS

A choice of the following cocktails is inclusive within our Exquisite package. You are also able to add or upgrade to cocktails for a supplement charge if you have chosen a different package, please enquire for prices.

Mai-Tai

Bacardi, Amaretto, Triple Sec

Tequila Sunrise

Tequilla, Orange Juice, Grenadine

Woo-Woo

Peach Schnapps, Vodka, Cranberry Juice

Cosmopolitan

Vodka, Triple Sec, Cranberry Juice and Lime Juice

VINTAGE AND WHIRLWIND MENU



STARTER

Ham Hock Terrine, Red Onion Marmalade and Toasted Brioche

Smoked Mackerel, Green Beans and Fennel Salad

Classic Minestrone Soup, Crusted Parmesan Crouton



MAIN

Honey and Lemon Glazed Turkey, Rosemary Roasted Potatoes, Sage Stuffing, Pan Jus

Pan Roasted Salmon, New Potatoes, Evesham Asparagus, Dill Cream

Roulade of Belly Pork and Black Pudding, Tewkesbury Mustard, Beans and Stock Sauce



DESSERT

Apple Bread and Butter Pudding, Cinnamon Cream

Berry and Lemon Cheesecake, Citrus Curd

Strawberry and Raspberry Meringue, Chantilly Cream

Includes tea, coffee and mints

ELEGANCE MENU



STARTER

Flamed Goats Cheese, *Red Onion Jam, Candied Walnuts, Balsamic and Rocket Salad*

Smoked Salmon and Baby Prawn Rillettes, *Dill Horseradish and Ciabatta Crisp*

Selection of Charcuterie, *Home Cured Pickles and Garlic Aioli*



MAIN

Braised Rolled Lamb Shoulder, *Colcannon Mash, Bean and Mint Cassoulet*

Crisp Confit Duck Leg, *Dauphinoise Potatoes, Green Beans and Cherry Sauce*

Line Caught Cod Fillet, *Prawn and Herb Crust, Parmentier Potatoes, Evesham Asparagus*



DESSERT

Warm Chocolate Brownie *with Salted Caramel Ice-Cream*

Raspberry Crème Brulee *with Rich Shortbread Biscuit*

Iced Rhubarb Parfait *with Clotted Cream Ice-Cream*

Includes tea, coffee and mints

EXQUISITE MENU



STARTER

Hendrick's Cured Salmon, *Crab and Celeriac Slaw*

Rosemary and Garlic Baked Camembert with *Ciabatta Toast*

Salad of Smoked Duck Breast, *Celeriac Paste and Roasted Beetroot*



MAIN

Sea Bass Fillet, *Olive and Herb Crushed Potato with Lemon Butter Foam*

Beef Wellington, *Dauphinoise Potato, Baby Vegetables and Jus*

Mushroom and Herb Stuffed Corn Fed Chicken *Wrapped in Pancetta with Fondant Potato, Wilted Greens and Tarragon Sauce*



DESSERT

Bailey's Crème Brulee with *Biscotti and Caramel Ice-Cream*

Strawberry Cheesecake with *Sweetened Strawberries and Clotted Cream*

Trio of Mini Desserts - *Chocolate Brownie, Lemon Meringue Tart and Potted Strawberry Cheesecake. Served Afternoon Tea Style*

A fourth course of cheese or sorbet will also be served with this package

Includes tea, coffee and mints

WINTER MENU



STARTER

Country Farmhouse Vegetable Soup
Served with Rustic Rolls

Chicken and Ham Terrine, *Mustard Dressing*
with Toasted Brioche

Goats Cheese Tart *with Balsamic Leaves*



MAIN

Belly of Gloucestershire Pork, *Crispy Crackling,*
Dauphinoise Potato and Winter Vegetables

Slow Roast Shin of Beef *served with Creamed*
Potato, Root Vegetables and Red Wine Sauce

Cider Roasted Turkey *with Dauphinoise Potato*
and Red Cabbage



DESSERT

Warm Sweet Cranberry and Pear Bakewell Tart
with Caramel Sauce

Creamy Rice Pudding *with Warm Winter Fruit*
Compote

Sweet Mincemeat and Meringue Tart, *Orange*
and Lemon Cream Sauce

Includes tea, coffee and mints

FREE FROM MENU

STARTER

Freshly Made Soup *DF, GF, VE*

Butternut Squash and Truffle Arancini Balls *DF, VE*

Spanish Shakshuka Cauliflower *DF, GF, VE*

MAIN

Moroccan Butternut Squash *DF, GF, VE*

Red Onion and Cranberry Tagine, Cous Cous

Baked Bell Pepper *DF, GF, VE*

Stuffed with Stir Fried Rice, Chargrilled Vegetables

Thai Green Curry *DF, GF, VE*

Crunchy Vegetables, Steamed Rice

DESSERT

Chocolate Orange Torte *DF, GF, VE*

Mixed Berry Compote

Warm Chocolate Brownie *DF, GF*

Salted Caramel Ice Cream

Fresh Fruit Salad *DF, GF, VE*

Sorbet



LITTLE TREASURES PACKAGE

Please select one starter, one main course and one dessert.

ARRIVAL

A glass of Apple or Orange Juice

STARTER

Fan of Melon *with Seasonal Fruits*

Tomato Soup *with a Bread Roll*

Cheesy Garlic Bread

MAIN

Chicken Nuggets *with Chipped Potatoes and Beans*

Pork Sausages *with Creamed Potatoes, Peas and Gravy*

Classic Penne Pasta *with a Provençal Sauce*

DESSERT

Warm Chocolate Brownie *with Vanilla Ice-Cream*

Vanilla Ice-Cream *Served with a Wafer*

Fresh Fruit Salad



AFTERNOON TEA

Selection of Sandwiches
Cream Cheese and Cucumber, Egg and Cress, Ham and Mustard

Selection of Seasonal Cakes

Served with a Scone, Cream and Jam

Twinings Tea and Filter Coffee



EVENING CATERING

For your evening Wedding Celebration, the following options are available. We request that you cater for a minimum of 90% of guests attending.

SEVEN ITEM FINGER BUFFET

Assorted Cocktail Sandwiches
Cheese and Tomato Pizza Slices
Mediterranean Vegetable Quiche
Sweet Chilli Chicken Kebabs
Deep Fried Fish Goujons and
Tartare Sauce
Pork Pie and Sweet Piccalilli
Cheese and Biscuits

FOUR ITEM BBQ

A Selection of Flavoured Sausages including
Vegetarian Sausages
1/4lb Chargrilled Beef Burgers
Chicken Fillet with BBQ Marinade
Salmon Kebab

SEVEN ITEM BBQ

A Selection of Flavoured Sausages including
Vegetarian Sausages
1/4lb Chargrilled Beef Burgers
Chicken Fillet with BBQ Marinade
Salmon Kebab
Lamb Koftas with Minted Yogurt
BBQ Pulled Pork
Minute Steak

All of our BBQ's are served with:

A selection of Relishes, Grated Cheese, Fried Onions, Bread Rolls and Butter
Salads to include: Red Cabbage, Coleslaw, Caribbean Rice, Tomato and Spring Onion Salad, Mediterranean Pasta with Tomato, Cucumber and Mixed Leaf Salad and Minted New Potatoes



EVENING CATERING

PIG ROAST

A whole or half pig prepared, roasted and served on a spit by our team of highly trained chefs in the beautiful surroundings of our Walled Garden.

INCLUDES:

Selection of Breads, Apple Sauce, Stuffing, Red Cabbage Coleslaw, Caribbean Rice, Tomato and Spring Onion Salad, Mediterranean Pasta with Tomato, Cucumber and Mixed Leaf Salad

A minimum of 70 guests must be catered for the pig roast.

LAMB ROAST

Or why not try a whole lamb roast?

Please ask us for pricing, this is season dependent.

HAND STRETCHED PIZZA & DESSERT

Margherita, Pepperoni, Spicy Meat Feast, Vegetarian Special
Gluten free and vegan pizzas are also available

Churros with Chocolate and Hazelnut Filling
Apple Summer Berry Crumble with Custard

STREET FOOD

Please choose two options on behalf of your guests.

PIES

Selection of luxurious Pies

BURGERS

Brioche Burger, Smoky Bacon, Relish, Melted Cheese, Crisp Lettuce

HOT DOGS

Gloucestershire Sausage Hot Dogs, Soft Finger Rolls, Caramelised Onions

PORK BAPS

Slow Roasted Pulled Pork, BBQ, Stuffing and Apple Sauce

FALAFELS

Falafel Wrap, Salad, Minted Yogurt

THAI CURRY

Thai Green Chicken Curry, Jasmine Rice, Poppadoms

CHILLI

Chilli Con Carne, Rustic Rice, Nachos

EVENING CATERING DESSERTS

SOMETHING SWEET OR SAVOURY

MINI DESSERTS

Selection of:
Strawberry Cheesecake
Chocolate Mousse
Lemon Tart

Why not add a little sweetness to your evening catering. All of our mini desserts are served in jars for guests to eat while mingling.



CHEESE COURSE

Why not add some Cheese and Biscuits to compliment your chosen catering?

Includes a delicious selection of :
Cheese
Crackers
Chutneys



Photo Credit: Becky Weir Photography





MAKE YOUR DAY EXTRA SPECIAL

YOU CAN CHOOSE FROM ONE OF THE FOLLOWING UPGRADES TO MAKE YOUR DAY EXTRA SPECIAL:

- White chair cover and sash
- Chiavari chair
- Glass floating candle bowl with nuggets
- Starlight backdrop
- 12 inch mirrored plates
- 5 x up-lighters
- Personalised post box
- Garden games (available during the drinks reception)
- LOVE light up letters

FOOD AND BEVERAGE EXTRAS

CHOOSE FROM ONE OF THE FOLLOWING FOOD AND BEVERAGE EXTRAS. PLEASE SEE PRICING INSERT FOR MORE DETAILS.

Upgrade to Champagne for the Toast or arrival

Additional glass of wine served with your Wedding Breakfast

Champagne and Canapé evening reception

Savoury Cart offering a variety of 5 savoury items

Sweetie Cart offering a variety of 6 sweets, scoops, tongs, bags and glassware

Mulberry Garden Horsebox Bar Operational Hire, choose from Prosecco, Rum or Gin, drinks charged as taken

Mulberry Garden Ice-cream Parlour Horsebox | Walled Garden Ice Cream Cart offering a choice of 3 flavours, 2 scoops per guest, served in a tub



ACCOMMODATION

UPON CONFIRMING YOUR WEDDING WE WILL AUTOMATICALLY ALLOCATE THE NEWLYWEDS ACCOMMODATION AS WELL AS AN ADDITIONAL FIVE BEDROOMS (SUBJECT TO AVAILABILITY).

These bedrooms will be held until three months prior to the date of your wedding. After this date any bedrooms that have not been guaranteed with name, address and payment details will be automatically released for general sale. No other rooms can be booked after this allocation has been used so we advise that accommodation is reserved as soon as possible after confirming your wedding to avoid disappointment.

BEDROOM UPGRADES



Classic Spa Bedroom



Executive Bedroom



Superior Bedroom



Bridal Suite

SPA ACCESS

Please note that only Classic Spa, Executive, Superior and Double Deluxe room types include access to the Spa facilities. When booking a classic bedroom there is a charge of £25 per person, per two hours, to use the Spa facilities.





HOW TO BOOK YOUR WEDDING RECEPTION

TO BOOK PLEASE CONTACT OUR WEDDING CO-ORDINATOR ON WEDDINGS@HATHERLEYMANOR.COM OR 01452 733277 TO DISCUSS YOUR REQUIREMENTS AND TO CHECK DATE AVAILABILITY.

Once you have pencilled in your date with us we will provisionally hold it for you for up to two weeks, after which time we require a non-refundable and non-transferable deposit of £1000.00 to confirm your booking.

A further non-refundable and non-transferable payment of 50% of the remaining estimated balance will be due no later than 8 months prior to your wedding.

Your final payment will be due no later than one month prior to your wedding.

Full terms & conditions are available and will be sent to you with your contract. All prices are inclusive of VAT at the current rate.



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★★★★

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