



*Grimscote Manor Hotel*

A wedding venue of exclusivity and distinction.



**Dear Happy Couple,**

Firstly thank you for considering Grimscote Manor to celebrate your special day, and congratulations on your engagement. From now on the excitement begins on planning the next chapter of your lives together.

We at Grimscote Manor pride ourselves on making your wedding as special as you two are and making it a wedding to remember forever for you and your guests to reminisce on for years to follow. All our weddings are held on exclusivity basis only, its like having your wedding at home, so family and friends immediately relax.

All packages include our award winning team, historic manor house set in 4 acres of beautiful landscape gardens and woodlands, enabling lots of unique photographic opportunities. We specialise in the intimate wedding on our terrace area, to the regular sized wedding in our Waldron Suite to the large elaborate wedding celebrations held in our new luxury Marquee. Feel like a princess for the day.

We have lots of new romantic garden areas to declare your love for each other, from the fairytale woodland setting, romantic band stand and bridge area, contemporary sundeck area, intimate terrace to the traditional private Guild or George Lewis Suites. We specialise and love animal friendly weddings with mans best friend being included in your special day.

For us to be able to provide you with a tailor made quotation to make the weddings of your dreams come true, then please book an appointment with myself by ;

**Telephone on "01675 464222" or by email to "info@grimscotemanor.co.uk"**

Also by becoming our Facebook friend you will be able to see photographs of all the weddings gone by, to present day.

I cant wait to hear from you and walking you both through your special day.

Kind Regards

**Gillian**

Owner and wedding Co-ordinator





## Wedding Breakfast Menu 2021

### To Start

oHomemade Soup Of The Day

oSweet Melon Balls and Mint Salad -

topped with feta cheese

oBeetroot and Goats Cheese Tart -

served on a bed of leaves

oLamb Sheesh Kebab -

with a mint yoghurt dip

oHome-Made Mini Quiche -

filled with mushrooms, sweet onion, peas or smoked salmon and cheese

oLightly Spiced Prawns -

in a tomato coriander sauce, served with toasted garlic bread

oSmooth Pate -

crisp melba toast topped with homemade pickle and salad garnish

oCamembert Fondue - (supplement of £3.00pp) between 2 persons.

served with crusty bread and homemade chutney







### To Follow

oSlow Roast Beef -

with thyme and garlic in a red wine sauce.

oRoast Turkey Breast -

with seasoning, cranberry sauce and chipolata.

oRoast Pork -

served with seasoning, apple sauce and crackling.

oBaked Garden Salmon -

served with tomatoes, lemon and fennel.

oBraised Chicken Breast -

with leek, mushrooms and tarragon sauce.

oHomemade Individual Cottage Pies -

topped with creamy mash.

oChicken and Mushroom Pie -

topped with a flaky pastry cap.

oSlow Cooked Lamb Shank -

(supplement of £5.00pp) with a mint glaze.

***All of the above are served with fondant potatoes, buttered carrots and fresh beans with sweet red onion.***





## To Finish

oChocolate Trio Delight -

chocolate strawberry, profiterole and chocolate fudge.

oHomemade Apple and Sultana Crumble -

topped with vanilla ice-cream.

oAdult Chocolate Mousse -

luxury chocolate baileys and cream.

oLemon Meringue Tarts -

luxurious zingy lemon and froths of meringue.

oWarm Goosy Chocolate Brownie -

topped with a ball of vanilla ice-cream.

oEton Mess With A Twist

oCaramel Creme -

with Tia Maria and a shot of chocolate.

oHeaven Delight - (supplement of £3.00pp) sharer for 2.

Eton mess with a twist, fudge cake with ice-cream and profiteroles.

*All include tea, coffee, mints and of course your wedding cake. (Choose 1 menu choice from each course.)*







*We are one of the only hotels that still cook from fresh ingredients, some of which are home grown when in season. Therefore we can adapt most courses to suit all allergies and food intolerance. Should you have guests that are vegetarian or vegan, we have a separate choice of menu.*

2 Courses @ £33.42

3 Courses @ £41.92

4 Courses @ £46.92

We are able to cook any favourite dish you may prefer on request. This may incur a surcharge.

### Extra Little Luxuries To Add On

- ❖Mango Sorbet @ £3.50pp
- ❖Cheese Board @ £6.00pp - Choice of five cheeses, grapes, homemade chutney and cheese biscuits.
- ❖5x Canapés per person @ £8.46pp- (Honey glazed chipolatas, onion rings, spicy chicken satay, smoked salmon and cream cheese, tempura prawn all with a sweet chilli dip.)
- ❖Tapas Board @ £4.00pp - Shared between two persons. Selection of tapas meats, olives, garlic bread, stuffed jalapeno peppers with creme cheese.





## Grimscote Manor Hotel Exclusive Hire

This includes the exclusive use of the grounds, the only function in the hotel, bandstand for garden ceremonies. Brides bridal party private breakfast from 7am then a floor of four changing rooms with bubbly, chocolates and strawberries on the day of your wedding. Complimentary bridal suite with champagne on the day of your wedding. All day DJ and Disco and toast master. All chair covers, chair decorations, table runners, chargers, napkins, table plan, place cards, table flowers, tea lights/candelabras, confetti, all made by hand specially for you. Garden games, cake stand and knife, post box, floor standing candelabras, lots of photographic opportunities and last but not least our wedding co-ordinator from start to finish.

**FRIDAY**  
**£3,750**

**SATURDAY**  
**£5,000**

**SUNDAY**  
**£3,500**

Bank Holidays and New Years Eve we are closed. Marquee hire charges may vary depending on final numbers.

## Wedding Breakfast

These start from £33.42 and the drinks package starts from £4.80  
See the choice of menus attached. Children's prices up to the age of 10 from £23.00

## Evening Reception

There are 5 different choices of menus starting from £14.50 to £29.50 per person (no children's prices for evening food and 100% have to be catered for)

## Garden Civil Ceremony and Partnerships

Outdoor ceremonies from April to October weather permitting for 80 guests. Indoor ceremonies for 80 guests. The indoor ceremony room comes fully dressed and is included in the exclusivity hire.

Exclusivity-

For 100% exclusivity of bedrooms prices on request.

## Weddings in the Waldron Suite

Have to fill the 6 rooms above the suite, room prices on request.







100% to be catered for.

## Evening Food

### Burger Bar @ £14.50

Create your own big Mac  
Selection of beef, chicken, and  
veggie burgers served on baps with sauces, cheese, salad  
and gherkins.

### Grimscore Manor Spit Bar @ £17.50

Joints of roast pork, seasoning apple sauce baps  
OR  
Roast chicken seasoning and gravy on baps

### Hot finger buffet @ £19.00

(our speciality, 10 items of food per person all  
served hot from the oven)

- o Chicken Drumsticks or chicken dippers
- o Sausage rolls
- o Honey glazed chipolatas
- o Savoury mini eggs
- o Porkpies with English mustard
- o Dips
- o Chicken satay
- o Vegetarian quiche
- o Pizza
- o Onion bhaji
- o Vegetable Pakora
- o Vegetable Samosas
- o Onion rings
- o Spring rolls

No children's prices for the evening



### Hot evening buffet @ £24.00

(Please choose 2 of the below)

Mild Chicken and spinach Balti  
Vegetarian Chilli

Chicken breast with red peppers in white wine sauce  
Beef bourguignon rich red wine sauce  
All of the above served with - Jacket potato, cheese and  
coleslaw.

### Grimscore Manor Speciality @ £25.25

Fish and chips with mushy peas  
Chicken and chips  
Sausage and chips  
All served in specially personalised printed newspaper.

### Evening BBQ @ £29.50

Chicken drumsticks  
Sausage, Burgers, Spare Ribs and a burger roll  
½ Jacket potato (filled with creamy cheese and grilled till  
golden brown)  
English Salad  
Grimscore Manor Coleslaw





## Drink Packages

### A- @ £4.80pp Reception Drinks

- Men – bottle of beer
- Ladies – glass of iced Pims
- Children – 2 glasses of juice



### C- @ £17.49pp Reception Drinks

- Men – bottle of beer
- Ladies – glass of prosecco with elderflower
- Children – 2 glasses of juice

#### Meal

- 1 glass of house wine per adult
- 1 jug of squash per child

#### Toast

- 1x glass of pink prosecco

### B- @ £9.40pp Reception Drinks

- Men – bottle of beer
- Ladies – glass of prosecco
- Children – 2 glasses of juice

#### Meal

- 1 glass of house wine per adult
- 1 jug of squash per child



### D - @ £33.50pp Reception Drinks

- Men – 2 bottles of iced beer
- Ladies – 2 glasses of prosecco cocktail, colour of your choice

#### Children – 2 glasses of juice

#### Meal

- 2 glasses of house wine per adult
- 1 jug of squash per child with a top up

#### Toast

- 1x glass of house champagne





## Vegetarian Choices To Start

- o Fresh home made soup with roll and butter
- o Seasonal melon and summer fruits
- o Samosas, onion baji and spring roll served with salad and mint yoghurt
- o Homemade quiche served on a bed of leaves and finished with balsamic
- o Melody of mushrooms with thyme finished with cream and served on a encroute
- o Goats cheese on a bed of leaves finished with a balsamic glaze

## Main Course

- o Portobello mushroom topped with trio of peppers, cheese wrapped in puff pastry
  - o Stuffed pepper with Mediterranean couscous and served with a sweet spicy tomato basil sauce
  - o Grilled Halloumi with tomatoes, onion, trio of peppers finished with tomato and basil sauce
  - o Mushroom curry served with rice and nan bread
  - o Mushroom and onion bourguignon slow cooked in rich red wine sauce
  - o Soya mince and vegetable cottage pie topped with sweet potato and finished with cheese
- All the above are served with selection of vegetables and fondant potatoes.*

## To Finish

- o Trio of ice-cream topped with homemade gooseberry sauce
- o Selection of fresh fruit and chocolate fondue dip
- o Selection of cheese, grapes, cheese biscuits and homemade pickle
- o Homemade apple crumble and ice-cream
- o Poached pear in mulled wine finished with ice-cream







## Carved Buffett Menu 2021

All meats are locally sourced and slow cooked by ourselves. Most dishes can be altered to suit most allergies and intolerances. Ask on request. All dishes are decorated with fresh herbs and edible flowers. We can serve this as separate buffets per table or if preferred from one traditional buffet table. Some menu items on occasion may be substituted subject to availability.

### *To Start*

Goats Cheese and red pepper tart on a bed of leaves  
Lamb kebabs with mint yoghurt dip on a bed of leaves  
Melon balls with fresh mint in a mint glaze and topped with feta cheese  
All served with a freshly baked roll and butter

### *To Follow*

Slow cooked rib of beef with garlic and thyme complimented with creamy horseradish sauce  
Sugar honey roast baked ham  
Creamy light curry mango chicken in mayo  
Fresh poached dressed salmon

To compliment with – Traditional English Salad, Grimscothe Manor Coleslaw, Beetroot and feta cheese salad, Potato chive and spring onion salad, Tuna pepper pasta in a spicy tomato sauce.

Choose 3 salads and new potatoes with butter @ £46.92

### *To Finish*

Chocolate dipped profiterole pyramid with shards of sugar and cream  
British Eton mess with a twist of dark chocolate  
Lemon meringue tart  
Knickerblockerglory – 2 flavoured ice-creams layered with home-grown blueberry, cherry sauces topped with cream

To Top It Off- Choice of tea or coffee and mints





## Extra Information 2021

### *Money behind the bar*

We will dress drink coupons amount to be agreed which will be placed in each place setting to match your colour scheme @ £4.90 per coupon

### *Full extended wine list*

On request to upgrade your chosen drinks package

### *Bar services*

Bar extension will be to 11pm week days, dancing until 11:30pm Friday and Saturdays bar until 11:30pm extension with dancing until midnight, Sunday bar 10:30pm extension until 11:00pm dancing.

Account bar would be available upon request and prior arrangement.

### *Canapés on arrival*

5 Handmade canapés per person on arrival freshly cooked and prepared @ £8.46 per person

All menu prices are valid for 6 months unless by prior arrangement.

### *Polite Notice –*

Only food, alcoholic or soft drinks supplied by Grimscote Manor may be consumed on the premises and grounds of Grimscote Manor. Anything not supplied by Grimscote Manor will be confiscated and returned to the individual on departure.

