



WILLINGTON HALL

Wonderful Weddings

2016

Civil Ceremony

Willington Hall is the ideal country location for your Wedding Ceremony and Reception. We offer a choice of four locations for your Civil Ceremony, depending on the number of guests you have attending and your personal preference.

Gainsborough Room

Room Hire ~ £500.00

This is our smaller Civil Ceremony Room seating up to a maximum of 50 guests for the service. It offers views over our Terrace area and on to our Gardens and the breath-taking views surrounding the hotel.

Richmond Room

Room Hire ~ £500.00

The Richmond Room is our medium sized Ceremony Room which seats up to 75 guests for the service. With a classical elegant finish, and two large windows allowing plenty of natural light into the room

Garden Temple

Room Hire ~ £500.00

The Temple is the newest addition to our Licenced Civil Ceremony locations. It is located within our beautiful gardens overlooking the Cheshire countryside; the Temple nestles behind the hotel and provides a stunning setting for weddings. The location can accommodate all numbers of guests, from the more intimate group to larger parties. The use of the Temple is weather dependent; should the weather not be fine, an alternative room inside will be available for your use.

Hamilton Ballroom

Room Hire ~ £500.00

The Hamilton Ballroom is our largest area licenced for Civil Ceremonies, seating up to 200 guests for the service. This is our main function room which is separate from the main hotel. The back of the room is set with seven French doors opening out on to the beautiful views of the gardens beyond. The room is decorated in a classic style befitting the period features from the hotel.

Reception Drinks

Drinks charged by the glass

Bellini – Peach Nectar with Sparkling Wine	£6.00
Champagne	£9.00
Rosé Champagne	£9.50
Bucks Fizz with Champagne	£8.50
Sparkling Wine / Prosecco	£6.00
Bucks Fizz with Sparkling Wine	£6.00
Kir Royale – Crème de Cassis & Champagne	£9.50
Kir- Crème de Cassis with Sparkling Wine	£5.00
Pimms No 1	£6.20
House Wine	£4.20
Mulled Wine with Spices – served warm	£5.00
Non-alcoholic Fruit Cocktail with Grape Juice	£4.00

Drinks charged by the bottle

House Cava	£20.00
House Prosecco	£22.00
House Champagne	£41.00
House White	£17.50
House Rose	£19.00
House Red	£17.50

Non-Alcoholic

Jugs of Orange Juice	£8.00
Jug of sparkling Elderflower	£7.50
Bottled sparkling/still Water	£3.50

A more extensive wine list is available on request.

Drinks Packages

Package 1

1 glass of Bucks Fizz -with
Cava & Orange Juice

or

1 glass of Pimms No 1



1 Glass of House Wine



1 Glass of Cava

£13.00 per person

**House Prosecco
House Champagne
Laurent Perrier
Veuve Clicquot or Bollinger**

Package 2

1 glass of Cava

or

1 glass of Bellini – Peach Nectar
and Cava

or

1 Glass of Kir – Crème de Cassis
and Cava



2 Glasses of House Wine



1 glass of Cava

£18.00 per person

Package Upgrades (per glass)

**add £1.00 p/person
add £2.00 p/person
add £2.50 p/person
add £4.00 p/person**

Package 3

1 glass of Cava



2 Glasses of Red or White choose
from
Chilean Merlot
Chilean Sauvignon Blanc

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Pinot Grigio
South African Shiraz



1 glass of Cava

£20.00 per person

Canapés

Classic canapés

- Chicken Liver Pâté on Brioche with Chutney
- Pig Cheek Croquette with Apple Sauce
- Goats Cheese Cheesecake with Granola base & Red Onion Marmalade
- Puy Lentil Scotch Quail Egg with Saffron Mayonnaise
- Mini Yorkshire pudding with scotch beef and Horseradish cream.
- Smoked Haddock Cornish Pasty

Choose any Four - £6.60 per person

Choose any Five - £8.25 per person

Choose any Six- £9.90 per person

Gourmet Canapés

- Crab cone with Brown Crab emulsion
- Salmon Gravavlax on rye toast, Horseradish powder
- Duck and Plum Pastilla
- Pheasants on Horseback
- Cheddar, Apple and Pickle Pasties (v)
- Prawn Cocktail in Lettuce Cup

Choose any Four - £7.60 per person

Choose any Five - £9.25 per person

Choose any Six- £10.90 per person

Wedding Breakfast Menus – please select one option from each course for all of your guests

Classic Menu ~from £37.50 per person Monday to Thursday and £45.00 Friday to Sunday

Gourmet Menu ~ from £47.50 per person Monday to Thursday and £55.00 Friday to Sunday

Classic Starters

- Leek and Potato Soup with Chicken Filo Rolls
- Broccoli Soup with Blue Cheese & Herb Scone (v)
- Beetroot Hummus, pickled baby vegetables & Walnut bread (v)
- Smoked Salmon Ballotine with Herb Cream Cheese, compressed Cucumber, apple gel & dressed leaves
- Chicken liver pâté, with rustic bread and homemade Picalilli
- Ham Hock Terrine, whole pickled vegetables & soda bread croutes

Gourmet Starters

- Bouillabaisse Soup, classic fish soup, served with fresh seafood
- Woodland wild mushroom soup with fresh nutmeg Crème fraiche (v)
- Duck Rilette, plum chutney & spelt bread
- Classic Prawn cocktail, shredded gem lettuce with sweet tomato and paprika Marie rose sauce served with buttered brown bread
- Smoked Salmon Parcels, with Prawn and Hot smoked Salmon Mousse, edible flowers & lump fish roe
- Cheese Beignet with Chive cream & cress (v)

Wedding Breakfast Menus –Main Courses

Classic

- Roasted Chicken breast stuffed with Thyme Sausage meat and wrapped in Bacon served with mashed Potato & seasonal Vegetables
- Roast Turkey breast, chipolata sausage wrapped in bacon, roasted potatoes and a red wine gravy
- Slow cooked Sirloin of Beef, Mushroom purée, Dauphinoise Potatoes and Roasted Shallots and Red Wine Gravy
- Herb crusted Cod, White Bean and English spicy Sausage stew, confit Lemon
- Wild Mushroom English Spelt Risotto, dressed shoots & Truffle Oil (v)

Gourmet

- Sous Vide Lemon Chicken with Dauphinoise Potatoes, caramelised Leek puree and seasonal Vegetables
- Lamb Rump, Pea purée, Potato fondant and seasonal Vegetables
- Beef Wellington, deep Red Wine sauce, Beef dripping, roast Potatoes and seasonal Vegetables
- Baked pave of salmon, braised fennel, mashed potato and sundried tomatoes served with a beurre blanc sauce
- Vegetable Wellington, deep Red wine sauce, Polenta dusted Potatoes and seasonal Vegetables (v)

Wedding Breakfast Menus – Desserts

Classic

- Manchester Tart with Toffee Sauce & Vanilla Ice-cream
- Classic Apple Tart Tatin with Apple Caramel & Ice-cream
- Red wine poached pear with clotted cream
- Sticky toffee pudding, butterscotch sauce and vanilla iced cream
- Banoffee tart with whipped cream and chocolate
- Glazed Crème Brulée with homemade shortbread
- Classic Seasonal crumble with vanilla custard

Additional Course

- Selection of three cheeses, celery, grapes chutney and crackers £7.50 per person
- Tea and Coffee included served with either :-
 - Truffles
 - Minted chocolate
 - Fudge

Gourmet

- Dark Chocolate Delice, Passionfruit Cream, Chocolate Soil
- Hazelnut & Chocolate Meringue, Chocolate Ice cream and Hazelnut Praline
- Seasonal Fruit Charlotte with Fruit Coulis & Ice cream
- Lemon & White Chocolate Mille-feuille, raspberries & Chantilly Cream

Mini trio dessert supplement £4.00 p/person

- White chocolate mousse
- Dark chocolate devil's food cake
- Milk chocolate profiterole
- Strawberry cheesecake
- Double chocolate brownie
- Lemon tart
- Apple tart tatin
- Sticky toffee pudding
- Dark chocolate marquise

Evening Buffets

(Available Only after a Wedding Breakfast –prices based on per person)

Party Buffet

Main – choose 2

- Assorted Finger Sandwiches
- Platter of Cold Meats (Ham, Salami & Parma Ham)
- Whole Poached Salmon
- Chicken Legs – Plain, BBQ or Honey & Mustard

Salads – choose 2

- Tomato Red Onion & Basil Salad
- Beetroot, Chickpea & Parsley Salad
- Green Salad
- Moroccan Spiced Couscous
- Quinoa, Sweetcorn & Mint

Side Dishes – choose 2

- Homemade Coleslaw
- Potato Salad, Spring Onions, Mustard Mayonnaise dressing
- Fries or Chips

£16.75

Gourmet Buffet

Main – choose 2

- Honey and Mustard glazed Ham joint
- Slow roasted Sirloin of Beef
- Whole Leg of Lamb
- Salmon Gravavlax, Lemon & Dill

Salads – choose 2

- Quinoa & Aubergine Salad
- Pearl Barley & Beetroot Salad
- Heritage Tomato & Green bean Salad
- Puy Lentil, Feta, Peas & Mint

Side Dishes – choose 2

- Crushed New Potato, Rosemary, Garlic & Thyme
- Potato Wedges
- Artisan Bread Basket

£18.25

Hot Buffet

Lancashire Hot Pot

Roasted Neck of Lamb, Roasted Vegetables, thick Gravy and topped with Rosemary Potatoes. Served with Pickled Red Cabbage

Fish Pie

Classic Fish pie, creamy White sauce, Dill and topped with Mashed potato. Served with Peas

Curry

Classic Chicken Curry, chunks of Chicken, Onion in a Mild but flavorsome curry. Served with Rice, Chips & Naan.

Classic British Pie

Steak & Ale Pie, topped with Short crust Pastry, Chips & Beer Gravy on the Side

£19.00

Cheese

'Cheese Wedding Cake'

Selection of three Cheeses, Herbed Butter, Crusty Bread, Celery, Grapes and Homemade smoked Tomato Chutney

£14.50 p/person

Vegetarian Buffet Options – please choose one

Butternut Squash, Chickpea & Sweet Potato cooked in Coconut & Tomato sauce

Root Vegetable and Goats Cheese Gratin

Mushroom & Spelt Cottage Pie

Onion & Butternut Squash Bhaji, Rice & Mint Yoghurt

Chickpea & Veg Burger with Chips

£8.00

Hog Roast *

Hog Roast with Stuffing, Apple Sauce, Mustard,
Chips and a Selection of Salads

£19.75

****Please note that a Hog Roast must be ordered at least
3 months prior to your event. Minimum of 100 Guests***

Street Food – Choose 5

Meat

- Guinea Fowl Samosa
- Ham Hock & Black Pudding Scotch Egg with Homemade Brown Sauce
- Lamb Kofta Flatbread with Guacamole
- Pulled Pork, Apple & Coleslaw Baps
- Satay Rabbit or Chicken Skewers
- Mini Suet Chicken & Leek Pies

Fish

- Smoked Haddock Cornish Pasty
- Paella
- Mini Fish & Chips
- Crab Cigarillo

Vegetable

- Butternut Squash & Onion Bhaji, Yoghurt Dip
- Wild Mushroom Cottage Pie
- Cauliflower Fritters
- Vegetable Skewers with Sweet Chilli Glaze
- Spicy Puy Lentil Scotch Egg

Sweet

- Toffee Apple
- Churros with Chocolate Sauce Dip

£21.50

Hamilton Ballroom Evening Room Hire Charges

Includes a Bar Licence extension until 12 midnight, and a Music and Dance Licence until 12.30 am

Without food	£800.00
With food	£500.00
Use of Garden for Marquee	£1000.00
Use of Car Park for Marquee	£100.00
Licence extension (extends bar until 1am and Music licence until 1.30am)	£ 200.00 per half hour

Wedding Extras

Optional additions to our wedding packages to put the finishing touch to your big day

Chair Covers and Bows (choice of colours available)	£4.00 per chair
Tall Glass Vases / Fish bowls	£4.50 each
Circular Glass Mirrors	£1.75 each
Resident DJ	£250.00 until 12.30am
Sweets Table	£200.00
Wedding Favours	from £1 p/person

Included in our Weddings we offer:-

- Complimentary overnight accommodation for yourselves, when all 11 other rooms are booked for wedding guests
- Your personal event organisers to help with the planning and to guide you through all the days arrangements
- A wide selection of menus, also catering for special dietary requirements and vegetarian preferences
- Superb gardens and views for your wedding photography
- Our restaurant manager to act as your Master of Ceremonies throughout the day
- Use of our silver round or square cake stand and knife
- Printed personalised menus
- Use of our easel to display your table plan (which we will also type for you should you require)
- Half price meals for children 10 years and under
- Use of highchairs for babies and toddlers
- Prices are all inclusive of VAT @ 20%

Please Note

- To secure a booking a non-refundable booking fee of £10 per person attending the daytime event is required – the payment denotes your acceptance of Terms and Conditions as printed on our Terms of Business Contracts
- When booking the Hamilton Suite for an evening event on a Friday or Saturday the minimum numbers for the Wedding Breakfast are 60 persons.
- Evening guest numbers will be catered and charged for as booked 2 weeks prior to the event
- Menu and Drinks Selections must be confirmed with Reception at least two months prior to your event
- Please note that it is not possible to bring your own food or drink into the hotel
- Corkage is charged at £10.00 per bottle and £15.00 per bottle of sparkling wine
- Credit Card and American Express Payments are subject to a 5% surcharge
- All of our Prices are inclusive of VAT @ 20%
- Prices do not include service charge – Staff gratuities are left to your own discretion
- For an extensive suppliers' list please ask reception
- We insist that you arrange wedding insurance

Tailored estimates are available upon request

ooking the Registrar

- As soon as you have made provisional arrangements for a marriage to take place in the approved premises, you are advised to contact the Superintendent Registrar of the district in which the premises are situated. Willington Hall Hotel is in the Chester and Ellesmere Port district (details for which are below). It is necessary for two Registrars to attend on the day of the marriage; one to conduct the ceremony and the other to register the marriage. The Registrars will attend marriages in approved premises from 10am until 4.00pm, Monday to Sunday, subject to availability. It is possible to book Registrars up to 12 months in advance, by contacting the appropriate Registry Office direct.

Contact Numbers : 0300 1238123

**Address: The Registry Office
 Goldsmith House
 Chester
 CH1 2BG**

- **The Notice of Marriage must be executed by BOTH PARTIES at their local Registry Office either by Certificate or by Licence.** More information on the legal requirements along with the Fees applicable for the attendance of the Registrars will be provided by the Registry Office.