



# WILLINGTON HALL

## WEDDING PRICELIST

2016/17

## **Civil Ceremony –**

Willington Hall is the ideal country location for your Wedding Ceremony and Reception. We offer a choice of locations for your Civil Ceremony, depending on the number of guests you have attending and your personal preference. All room hire charges for Civil Ceremony rooms are £500.

## **Gainsborough Room**

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**

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**

The Temple 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.

## **The Orangery**

Located adjacent to the Hamilton Ballroom and accessible through the main hotel. The Orangery has double doors that lead out onto the terrace offering fantastic views across the gardens and countryside.

## **Hamilton Ballroom**

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. 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.

## Drinks Reception – following the ceremony/on arrival

### Drinks charged by the glass

Pimms No 1	£6.20
Mulled Wine with Spices – served warm	£5.00
House Wine	£4.20
Bellini – Peach Nectar with Sparkling Wine	£6.20
Sparkling Wine / Prosecco	£6.00
Bucks Fizz with Sparkling Wine	£5.25
Bucks Fizz with Champagne	£8.50
Kir- Crème de Cassis with Sparkling Wine	£5.75
Kir Royale – Crème de Cassis & Champagne	£8.75
Champagne	£9.00
Rosé Champagne	£9.50

### Drinks charged by the bottle

House Cava	£20.00
House Prosecco	£22.50
House Champagne	£39.00
House White	£17.50
House Rose	£19.00
House Red	£17.50

### Non-Alcoholic – per bottle/jug

Jugs of Orange Juice	£8.00
Jugs of Cordial (Orange or Blackcurrant)	£5.00
Bottle 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)

### 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**

**add £1.00  
add £2.00  
add £2.50  
add £4.00**

## Panapés

- 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
- 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 - £6.80 per person***

***Choose any Five - £8.50 per person***

***Choose any Six- £9.90 per person***

## edding 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 croutons

### 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 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 Gravadlax, 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**

With evening buffet **£500.00**

Without evening buffet **£800.00**

Licence extension (extends bar until 1am and Music licence until 1.30am) **£ 200.00 per half hour**

Marquee ground hire - lawn **£1000.00**

Marquee ground hire - car park **£100.00**

## Wedding Extras

**All of our prices include cutlery, crockery, glassware, tables, chairs & table linen but here are some optional additions to our wedding packages to put the finishing touches to your big day**

Chivari Chair Hire (Limewash with Ivory seat pad) **£4.00 per chair**

Chrome Poseur table with choice of white, beech or glass top **from £25 per table**

Chrome & White leather bar stool **£15 each**

LED Furniture - for the Hamiltons Suite

Poseur Table **£45 each**

Cube seat **£20 each**

Garden Furniture – for the Hamiltons Lawn

Rattan Set (Black)– 2 chairs, 1 sofa & coffee table **£145 per set**

Rattan Set (Natural) – 2 chairs, 1 sofa & coffee table **£170 per set**

Outdoor Bean Bags (various colours) **£20 each**

Resident DJ **£250.00 until 12.30am**

## 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 or children's menu available
- 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 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 £15.00 per bottle and £20.00 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 – see our terms and conditions

**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 3 years 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.