
Weddings at Willington
2025/2026

WEDDINGS AT WILLINGTON

Willington Hall

Many congratulations to you both on your engagement. We are delighted that you are considering Willington Hall Hotel to host your Wedding Day.

Our professional and friendly team understand the difference each personal touch can make to your Wedding Day. Our team will ensure every detail of your special day incorporates your thoughts and ideas with the utmost care and attention to make your dream Wedding Day a tailor-made reality. We look forward to welcoming you both to the hotel to show you around our beautiful hotel and grounds and discuss your plans and thoughts for your big day in more detail.

Our brochure gives you a flavour of the packages we have to offer, information about our facilities, along with information on Civil Ceremonies.

WILLINGTON HALL HOTEL, WILLINGTON, TARPORLEY, CHESHIRE CW6 0NB

01829 752 321 - WWW.WILLINGTONHALL.CO.UK

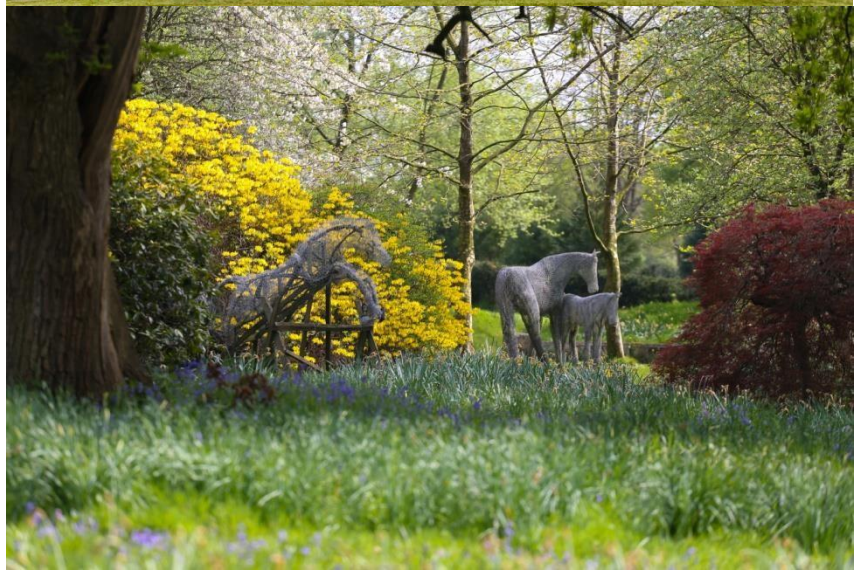
Welcome to Willington Hall, a family-owned country house hotel and hidden gem in the beautiful Cheshire countryside, the perfect venue for your wedding day with landscaped gardens and picture-perfect views.

Willington provides the perfect intimate, sumptuous and unique setting. With its original fireplaces, mullioned windows and walls adorned with a carefully curated selection of paintings, set in magnificent Cheshire parkland, Willington retains a private, family-owned country house feel.

Choose from our specially selected and impeccably presented seasonal British dishes and enjoy drinks and canapés in our stylish events spaces or within the beautiful surroundings of our secluded terrace and grounds – a backdrop and views that are impossible to beat.

Hire individual rooms or hire the whole hotel, we offer 'Exclusive use', 'Predominantly Yours' and standard options.

Exclusive use full day hire charge to include the above plus grounds, events rooms and bedrooms, starting from £21,450 (subject to availability).



At Willington, it is more than just one day, our team source the finest ingredients, using local produce and suppliers where possible. Our menu options and packages are a starting point, for you to select as they are or to tailor to match your exact specifications. As we have a team of chefs, suppliers and event coordinators to hand, we are also able to create totally bespoke menus and options, perfectly tailored to suit your event and requirements.

Our team are on hand throughout to take the stress out of organising your big day. From selecting your perfect bespoke menu and drinks options, acting as Master of Ceremonies to announce you as the newlyweds to your guests, to your last moments on the dance floor, our team have a wealth of experience to enable you to have the day you have dreamt of allowing you to focus on enjoying every moment.

We have a range of choices and prices designed to fit all budgets, from small, midweek weddings to large Saturday weddings in the summer. With your choice of wedding day, guest numbers and food and drink options, you can create the perfect Willington Wedding for your budget

SUMMER WEDDING PACKAGE

May to September

In the Hamilton Suite

A glass of Prosecco on arrival and to toast

House three-course set wedding breakfast

Half a bottle of house wine

A member of our Front of House Management Team to act as your master of Ceremonies, and to guide you and your guests through the day.

Evening Street Food Options Use of our cake stand and knife

White linen tablecloths and napkins Glassware, crockery and silverware Post box

Hotel banqueting chairs (inside use only) Wooden easel

Use of all the grounds for your wedding photography

Our wedding and events team to assist with the planning and running of your day

Sunday to Thursday

£6050

Based on 50 adults' day and 50 adults' evening

Friday

£7150

Based on 60 adults' day and 100 adults' evening

Saturday

£10,550

Based on 70 adults' day and 100 adults' evening

CHILDREN

Under 2 years Complimentary

2-10 years £27.50pp

You have the option to add the following to your package:

Civil Ceremony Room Hire

Outdoor Ceremony Hire

Canapes

Additional Day and Evening Guests £135

Additional Evening Guests £27.50

Subject to availability, Terms and Conditions apply. All prices quoted throughout are inclusive of VAT at 20%. MINIMUM NUMBERS APPLY

SPRING/ AUTUMN WEDDING PACKAGE

January to April; October and November
In the Hamilton Suite

A glass of Prosecco on arrival and to toast

House three-course set wedding breakfast Half a bottle of house wine

A member of our Front of House Management Team to act as your Master of Ceremonies, and to guide you and your guests through the day.

Evening Street Food Options Use of our cake stand and knife

White linen tablecloths and napkins Glassware, crockery and silverware Post box

Hotel banqueting chairs (inside use only) Wooden easel

Use of all the grounds for your wedding photography

Our wedding and events team to assist with the planning and running of your day

Sunday to Thursday

£5775

Based on 50 adults' day and 50 adults' evening

Friday

£7070

Based on 60 adults' day and 100 adults' evening

Saturday

£8245

Based on 70 adults' day and 100 adults' evening

CHILDREN

Under 2 years Complimentary

2-10 years £27.50pp

You have the Option to add the following to your package:

Civil Ceremony Room Hire or Outdoor Ceremony Hire

Canapes

Additional Day and Evening Guests £135

Additional Evening Guests £27.50

Additional Event space options

Subject to availability, Terms and Conditions apply. All prices quoted throughout are inclusive of VAT at 20%. MINIMUM NUMBERS APPLY.

HAMILTONS WINTER WEDDING PACKAGE

November to February **

Prosecco Drinks Reception

Three Course Wedding Breakfast

Half a Bottle of House Wine

Evening Snack Option

A member of our Front of House Management Team to act as your Master of ceremonies, and to guide you and your guests through the day.

Use of our Cake Stand and Knife,

White Linen Tablecloths and Napkins,

Glassware, Crockery and Silverware,

Post Box,

Hotel banqueting chairs

Wooden easel

Use of all the grounds for your Wedding Photography,

Sunday to Thursday	**Friday**
£4785	£5750
Based on 50 adults day and 50 adults evening	Based on 60 adults day and 100 adults evening

CHILDREN

Under 2 years Complimentary

2 -10 years £27.50pp

You have the option to add the following to your package:

Civil Ceremony Room Hire

Canapes

Enhanced or Additional Drinks Options

Additional Day and Evening Guests £110

Additional Evening Guests £16.50

Additional Event space options

**Subject to availability, Terms and Conditions apply. All prices quoted throughout are inclusive of VAT at 20%. MINIMUM NUMBERS APPLY.

****An additional charge of £875 applies from 24th December to 2nd January and on bank holidays.

HAMILTONS TWILIGHT PACKAGE

Available Monday to Thursday and selected Fridays, Saturdays and Sundays subject to availability from 5pm

From £4175 based on 100 guests, minimum numbers and date restrictions apply.

Drinks and canapes on arrival

A glass of Prosecco

A selection of 3 canapés from the House Canapés Menu

Evening Food, to be selected from the Street Food Menu

You are welcome to add more guests to your wedding package if you wish; additional guests will be charged at £55.00 per person.

ALSO INCLUDED

A member of our Front of House Management Team to act as your Master of ceremonies and to guide you and your guests through the day.

Our In-House Wedding and Events Team

Room hire of the Hamilton Suite

Use of our silver cake stand and knife

Post Box Wooden easel

White Linen Tablecloths and Napkins

Glassware, Crockery and Silverware

Hotel banqueting chairs

Use of all the grounds for your Wedding Photography,

Add a late Afternoon Civil Ceremony from £600

Civil Ceremonies

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.

Cheshire West and Chester has approved the premises to be regularly used as a venue for the solemnisation of marriages by civil ceremony under the provisions of Section 46A and 46B of the Marriage Act 1949 and for Civil Partnerships under Section 6A of the Civil Partnership Act 2004. Ceremonies may take place in the following rooms: The Gainsborough Room, The Richmond Room, The Hamilton Suite, The Garden Temple and The Orangery. And for those wanting an outdoor event, we are also able to host ceremonies in our grounds with unrivalled views of the surrounding countryside: On the Stone Bench area of the Parterre, Under the Oak Tree, or On the Hamilton's Lawn.

Before continuing your booking with Willington Hall, we advise you to arrange your ceremony with your chosen church or the Registrar's office. For Civil Ceremonies contact Cheshire West and Chester on 0300 123 7037.

Civil Ceremonies are only available from 12 noon through to 4pm. Ceremony room prices are based on a 2-hour room hire charge.





Civil Ceremony Room and Grounds Area Hire (2-hour hire):

The Orangery, Located adjacent to the Hamilton Ballroom and accessible through the main hotel. The magnificent Orangery has double doors that lead out onto the terrace offering fantastic views across the gardens and surrounding countryside. Ceremony licensed for up to 100 people. **£935**

The Hamilton's Ballroom, our largest area licensed for Civil Ceremonies, seating up to 180 guests for the service; this is our main function room. The back of the room is set with seven French doors facing 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. **£935**

The Richmond Room, our medium sized Ceremony Room, which is licensed for up to 80 guests for the service. With a classical elegant finish, and two large windows allowing plenty of natural light into the room. **£600**

The Gainsborough Room, our smaller Civil Ceremony Room, seats up to a maximum of 45 guests for the service. It offers views over our Terrace area and on to our Gardens and the breath-taking views surrounding the hotel. **£495**

The Garden 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. Seating up to 80 people. ** **£935**

The Stone Bench an area seating up to 150 people and adjacent to the Parterre Garden. With unrivalled views across Cheshire and onto North Wales, the perfect backdrop for your Ceremony. ** **£935**

The Oak Tree with standing for up to 80 people, perfect for a more informal style of Ceremony. ** **£495**

Hamilton's Lawn for seating up to 200 people on an area adjacent to the fruit tree pergola, tucked away on the lawn that was once the house tennis court. ** **£825**

** Please note that outdoor ceremonies require external chair hire. If you hire chairs for your Wedding Breakfast or Evening Event, additional chairs will be required for your ceremony as we are unable to move chairs between areas. The use of the outdoor Ceremony areas is weather dependent; should the weather not be fine an alternative room inside will be available for your use.

MENUS 2025/26

Please select one option for all guests and one option for all vegan/vegetarian guests – any allergies/intolerances must be advised in advance and alternatives will be suggested, whilst we are able to cater for most dietary requirements, specific menu choices may incur supplementary charges.
To enable smooth service, please select the same starter, main and dessert for all your guests. Final menu choices are required 2 months before the date of your wedding. Final numbers and allergy information is required 1 month before.
Please indicate clearly on your table plan and place card template anyone who is not having the main menu, along with all allergies and dietary information.
If you would prefer a less formal dining experience, we can accommodate this within the bespoke package. Please speak to a member of our team to discuss further options and your plans in more detail.

TASTING EVENTS are subject to availability throughout the year, they offer an opportunity to sample a set menu of our food, experience the venue and meet members of the front of house team, these are charged at £137.50 per couple, additional guests charged from £82.50 per person, which will be added to your final balance; for practical reasons and seasonality, we are unable to provide individual tastings or menu tastings more than two months in advance of your wedding.
Please speak to us if you wish to bring more guests to a tasting event or select bespoke options.
We cannot guarantee the absence of certain food groups or allergens (including nuts and gluten) from any of our food.

Choose one or more of our additional courses and enhancements to make your Wedding Breakfast deliciously unique and memorable, your first meal as newlyweds; select from one of our suggestions or discuss your thoughts to personalise your menu with options to be served before, during or after your main meal. Additional options are truly bespoke and tailored to suit you and your wedding in a specific and seasonal proposal from our chef's selection (all guests to be catered for).

Food and Drink

CANAPES: Start your wedding celebrations in style, choose three or more canapés for your Drinks Reception

HOUSE CANAPES:

You may add a choice of three canapés to the Willington package for £10.50 per person. Additional canapés can be selected at £3.85 each per person.

smoked salmon pate crostini

mozzarella arancini (v)

smoked haddock croquette

goat's cheese and caramelised red onion tartlet (v)

panko coated prawns

duck spring rolls

vegetable samosa (v)

tomato and basil bruschetta (v)

cheddar apple and pickle vol au vent (v)

tomato, basil, mozzarella caprese roll (v)

beetroot carpaccio blini (vegan)

sesame and honey glazed chipolatas

goats cheese rolled in pine nuts with cracked black pepper (vegetarian)

GOURMET CANAPES:

You may add a choice of three canapés to the Willington package for £13.75 per person. Additional canapés can be selected at £5 each per person.

smoked salmon blinis – with dill cream and black pepper

crab fish cake – with sweet chilli dip

confit duck leg bon bon

chicken liver pate tartlets or en croute

pigs' cheek croquette - with apple sauce Cheddar, apple, and pickle pasties

asparagus spears (in season) wrapped with Parma ham

Quail eggs

Yorkshire pudding with roast beef and horseradish

Dishes described within these menus may contain nuts, derivatives of nuts or other allergens. If you suffer from a food allergy or intolerance, please let us know and a member of our team will be happy to discuss your needs.

THE WILLINGTON

Roasted Butternut Squash Soup, Warm Onion Bread, Curry Oil (v,ve)

Chicken Liver Pate, Rich Chicken Liver Parfait, Roasted Red Onion Chutney & Toasted Sourdough

Ham Hock Terrine, Piccalilli, Brown Bread & Butter Sicilian Arancini with Arrabiata Sauce (v,gf)

Warm Plum Tomato and Pesto Tartlet - with pesto Melon Cocktail with Fruit Sorbet and Midori liqueur

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Roasted Chicken Breast, Mashed potato, Glazed Carrot, Red Wine Jus (gf)

Roast Loin of Pork, Crispy Maris Piper Potatoes, Broccoli, Cider Cream (gf)

Crisp Skinned Salmon Fillet, Crushed Herb New Potatoes, Buttered Greens, White Wine Cream Sauce (gf)

Grilled Sea bream, Creamy Chive Mashed Potato, Green beans, peas, Onions and Herb Velouté (gf)

Vegetable Wellington Mediterranean vegetable strudel - with sweet chilli sauce

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Lemon Panna Cotta & Poached Seasonal Berries (v,gf)

Warm Chocolate & Orange Sponge, Chocolate Sauce, Vanilla Ice Cream (v)
Sticky Toffee Pudding, Toffee Sauce, Vanilla Cream (v)

Rich Dark Chocolate Brownie, Strawberries & Cream Ice Cream, Raspberry Crème Brulee

ADDITIONAL BESPOKE MENU OPTIONS:

THE COUNTY £60 per person

Heritage Beetroot & Goats Cheese Salad, Baby Gem, Apple Gel
Smoked Salmon & Cream Cheese Roulade, Sweet Pickled Cucumber & Melon, Anchovy Tartare Sauce (gf)
Slow Braised Ham Hock Terrine, Champagne & Lime Pickled Vegetables, plum Chutney (gf) Woodland Wild Mushroom Soup with Fresh Nutmeg and Crème Fraiche
Blue Cheese Mousse, with Candied Walnut and Honey Dressing

Roast Chicken Breast, Crispy Maris Piper Potatoes, Buttered Seasonal Vegetables & Wild Mushroom Veloute (gf)
Slow Braised Daube of Beef, Creamy Mashed Potatoes, Stock Pot Carrot, Bacon & Guinness Gravy Charred Hispi Cabbage, Almond Romesco Sauce, Mixed Herb Quinoa, Herb Yoghurt Dressing (v,gf)
Crisp Skinned Sea Bream, Butter Roasted Fondant Potato, Pickled Fennel, Green Pea Puree, Champagne Cream Sauce (gf)
Slow-braised Pork belly, Crushed Potatoes with Salsa Verdé & Pickled Apple
Butternut Squash & Curry Spiced Puy Lentil Wellington, Fondant Potato, Sauteed Spinach, Tomato & Basil Veloute (v)

Dessert Chocolate and Fresh Cream Roulade
Crisp Brown Sugar Topped Tarporley Cream, Mixed Berries & Crumbly Shortbread Chocolate & Orange Pudding & Citrus Cream Fraiche
Vanilla Panna Cotta, Sweet Berries, Granola Crumble (v)
Sticky Toffee Pudding, Dark Rum Toffee Sauce, Caramel Ice Cream (v)

THE ESTATE £72 per person

Starter Smoked Salmon Ballotine -with herb cream, apple gel and salad leaves
Welsh Leek & Maris Piper Potato Velouté, Warm Onion Loaf, Chive Oil (v)
Sliced pear with Comte cheese, Candied Walnuts, Balsamic Glaze &
Cranberry Sauce Ruby Red Beetroot, Feta & Spring Onion Tart, Green Bean & Shallot Salad (v)
Smoked Salmon, Anchovy, Dill & Cream Cheese Terrine, English Mustard Emulsion & Dressed Leaves
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Roasted Supreme of Chicken – stuffed with thyme sausage meat wrapped in prosciutto Slow Braised Beef Daube, Potato Dauphinois, Carrot Puree, Crispy Kale, Rich Red Wine Jus Pork Fillet Medallions, Mustard Mashed Potato, Cider Sauce
Seared Lamb Rump Served Pink, Charred Hispi Cabbage, Wholegrain Mustard Mash, Green Pea Puree & Port Jus
Pistachio and Lentil Nut Roast, Herb-crushed Potatoes

Dessert Classic Apple Tarte Tatin with Cream Red Wine Poached Pear with Clotted Cream
Vanilla Cheesecake, Raspberry Jelly, Chantilly Cream (v)

Dark Chocolate & Hazelnut Tart, Nut Crumble, Pistachio Ice Cream (v) - Coffee & Petit Fours Lemon Possett with Caramel Tuille
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Freshly brewed Coffee

THE TARPORLEY £82.50 per person

Crayfish, Prawn & mango cocktail – with shredded little gem, Marie Rose sauce, buttered brown bread
Goats cheese panna cotta, Waldorf Salad & apple puree Beetroot-cured Salmon with Dressed Leaves & croutes Confit Duck Leg, Parmesan & Crouton Salad
Oak Smoked Salmon with Crème Fraiche and Carpaccio of Cucumber Classic Duck Rillette with Fig Chutney, Walnut and Raisin Bread
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Beef Wellington, fillet of beef in puff pastry – with Dauphinoise potatoes, red wine jus, seasonal vegetables
Cannon of Lamb - with Creamed Potatoes, Carrots, Peas a la Françoise, Madeira jus
Overnight Roasted Sirloin of Beef, Served Pink and served with Toasted Cauliflower Puree, Tender stem Broccoli & Fondant Potato
Lemon Roasted Chicken, Lyonnaise Potatoes, Caramelised Leek, and Seasonal Vegetables
Wild Mushroom Risotto with Truffle Oil Herb-crusted Cod with White Beans, Prawn, and Mussel Butter
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Strawberry Meringue Roulade with Fresh Cream Or Chocolate covered Profiteroles filled with Vanilla Cream
Classic Lemon Meringue Tart, Raspberry Gel, Crisp Mint Sugar
Red Wine-poached Pear, Whipped Clotted Vanilla cream, Burnt Lemon Zest
White Chocolate and Berry Cheesecake with Cream, Crushed Meringue and Raspberries Tarte au Fruit, Chantilly cream, mint leaves
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Freshly brewed Coffee and petit fours

BESPOKE COURSES AND ENHANCEMENTS

Choose one or more of our additional courses and enhancements to make your Wedding Breakfast deliciously unique and memorable, your first meal as newlyweds; select from one of our suggestions or discuss your thoughts to personalise your menu with options to be served before, during or after your main meal.

Additional options are truly bespoke and tailored to you and your wedding in a specific seasonal proposal from our chefs' selection. (All guests to be catered for).

AMUSE-BOUCHE, a small savory temptation or Gazpacho, served as an appetizer before your wedding breakfast to offer a glimpse of the chef's style. From
£3.50 per person

PALATE CLEANSER is a delicious sorbet or granita, sharp in flavour, not sweet, as it is the combination of the cold, crisp, and sharp flavour which works so well to set your taste buds alive in preparation for the next course. £3 per person.

ICE CREAM BIKES are a great option for dessert at summer weddings, serving the most delicious, cool and creamy dairy ice creams and sorbets.

INDIVIDUAL CHEESE TASTERS, a selection of three bite sized portions of cheese (Please note, this is not served as a cheeseboard) from £5.50 per person

A CHEESE PLATTER FOR THE TABLE, for up to 10 guests per table, from £6 per person

A selection of three cheeses, served with traditional accompaniments of crackers, grapes, celery, butter and chutney.

FRESHLY BAKED BREAD, served with flavoured or plain butter £4.50 per person

FRESHLY BREWED TEA OR COFFEE served after your meal, £3.95 per person

A SWEET FINISH, to be served with freshly brewed coffee where applicable: Truffles, Clotted Cream Fudge, Scottish Tablet, Treacle Fudge, Pate des Fruits from £1.20 per person

DESSERT WINE OR PORT, to be served with Dessert or with a Cheese course addition. From £7.50 per person

SUPPLIER MEALS - One course hot or cold packed lunch –from £16.50 per person. Two course meal - from £27.50 per person

MINIMUM NUMBERS The following minimum numbers apply to all bookings: Saturday - 70 x chosen package price Friday and Sunday - 60 x chosen package price Monday to Thursday – 50. Please refer to your individual package price.

EXTRA DETAILS AND FINISHING TOUCHES:
Cheltenham Chair hire £5.00 per chair
Chair covers £1.25 per chair








EVENING FOOD OPTIONS

Dishes described within these menus' may contain nuts, derivatives of nuts or other allergens. If you suffer from a food allergy or intolerance, please let us know and a member of our team will be happy to discuss your needs.

Evening Buffet Menus, following a Wedding Breakfast, are not available during the daytime or as a Wedding Breakfast option.

Grazing table buffets:

Willington Classic - £27.50 per person –

Please select 2 dishes from each section

Mains

Sandwich selection

Tomato and mozzarella quiche

Chicken legs with honey and mustard glaze

Chipolata sausages, marmalade glaze

Sausage Rolls

Vegetable Samosas

Salads

Tomato, basil and red onion

Moroccan style couscous with raisins, apricots and almonds

Quinoa, sweetcorn and red pepper

Sides

Coleslaw

Potato salad

Chunky chips or potato wedges

Willington Gourmet - £38.50 per person – please select 2 dishes from each section

Mains

Sliced Sirloin of beef

Honey-glazed ham

Salmon, lemon and dill

Ratatouille-stuffed pepper

Salads

Pearl barley and beetroot

Puy lentil, feta, red onion and lemon balsamic dressing

Heritage tomato and broad bean

Greek salad- feta, olives, sun blushed tomatoes, cucumber and red onion

Sides

Cabbage, cucumber and coleslaw

Parsley buttered new potatoes

Potato wedges

Olive and tomato bruschetta

HOT BUFFET – £32.50 per person, choose two

Beef or vegetable lasagna with garlic bread and chips

Lamb hotpot with crusty bread

Butter chicken or vegetable mild curry with rice and naan bread

Beef Stroganoff or mushroom and red pepper stroganoff with Basmati rice

Chicken in white wine sauce with creamy mashed potato

Fish pie with garden peas

Butternut Squash macaroni cheese, panko breadcrumb topping

Five bean chilli, sour cream and Basmati rice

STREET FOOD

- served with chips
- priced pp, please choose 1 option

Cured back bacon baps £16.50

Sausage baps £16.50

Beef burger with cheese £21.50

Pulled pork baps with apple sauce £16.50

Hot dogs with caramelised onions £16.50

Tomato and Buffalo Mozzarella on ciabatta

£16.50 per person

Mini fish goujons and chips in a cone £21.50 per person

Moroccan chickpea burger (vegan) £ 21.50

Vegetarian sausage bap £16.50

Grilled Halloumi wrap (vegetarian) £ 19.50

Pizza slices – 3 flavours – ham and pineapple / pepperoni / margarita £16.50

Fajitas – build your own – with guacamole, sour cream and mild chilli salsa choose 2 – chicken, sizzling beef, vegetable £25.00

HOG ROAST

Only available IN THE EVENING in addition to a full wedding package on a per person basis.

£33 pp plus supplement as below, minimum of 100 required:

Friday £330

Saturday £220

Sunday £385

Free range pig, slowly roasted

Selection of freshly baked breads and baps

Crispy crackling

Homemade sage and onion Stuffing Freshly made apple sauce

Chunky chips

Seasonal salad and coleslaw

Or

Homemade Mediterranean Grilled Vegetable or Halloumi Skewers or Wraps as Vegetarian or Vegan option

FOOD FOR CHILDREN

Freshly prepared in house for children under 10 years old, choose from our selection of children's favourites.

£27.50 per child.

Please choose one dish per course for all.

Alternatively, half portions of your main menu can be provided priced at 65% of the chosen menu.

Children over 10 will be charged as an adult.

Dishes described within these menus may contain nuts, derivatives of nuts or other allergens. If you suffer from a food allergy or intolerance, please let us know and a member of our team will be happy to discuss your needs.

CHILDRENS DRINKS PACKAGE:

A soft drink on arrival

A soft drink with the meal

A soft drink to toast

£8 per child under 10 years old

STARTER

Sliced melon with fresh berries, Garlic bread, with or without cheese

Seasonal soup of your choice, crusty roll and butter

Carrot, cucumber and bread sticks with tomato and hummus dip

MAIN

Penne pasta with a tomato sauce and cheese Breaded chicken goujons with peas and French Fries Sausage and mash with peas and gravy

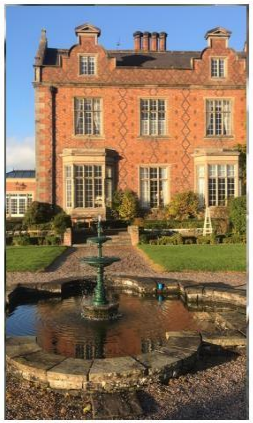
Burger, cheese and relish in a brioche bun with French Fries

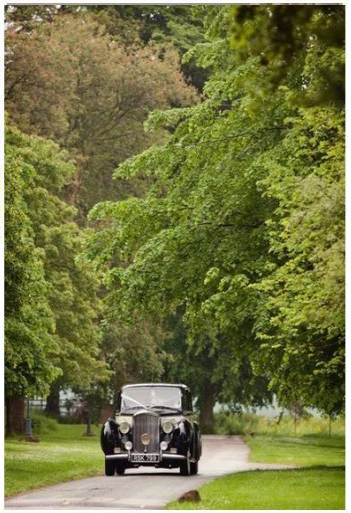
DESSERT

Cheshire Farm ice cream

Chocolate brownie pieces with vanilla ice cream Fresh fruit salad

Raspberry jelly with sorbet









Wonderful Wedding
at Willington





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Drinks Packages

Additional bottles and upgraded options can be purchased in advance, please see our wine list for further details.

All additional drinks not included in your drinks package are provided by our fully licensed bar service, our bar will be open for guests to purchase drinks of their choice.

SILVER £33.00 pp

Reception	**one glass of Bucks Fizz**
Meal	**one glass of House Red or White wine**
Toast	**one glass of Sparkling wine**

GOLD £44.00 pp

Reception	**one glass of Sparkling wine**
Meal	**half a bottle of House Red or White Wine**
Toast	**one glass of Sparkling wine**

PLATINUM £55.00 pp

Reception	**one glass of Sparkling wine**
Meal	**one bottle of House Red or White Wine**
Toast	**one glass of Sparkling wine**

ADDITIONAL BOTTLED BEER STATIONS with your selected beer available self-served in ice buckets at your event.

ADULT NON-ALCOHOL OPTIONS There are several reasons why some guests may not wish to be served alcoholic options, we have a range of options to suit from £16 per person to include an arrival drink, two glasses of soft drinks with your Wedding Breakfast, a glass to toast.

ALTERNATIVE UPGRADES We would be happy to provide quotations and upgrades for:

Your preferred wine or beverage options

Upgrades from Prosecco to House Champagne or specific wine and Champagne house options for the bride and groom, top table or for all guests

Select from our extensive wine menu to personalise your selection, please ask to see our full wine list.

BESPOKE AND BUBBLES We understand that everyone is different, from bespoke options of fizz to guest ales, we can tailor your own selection and drinks package to suit you and your guests – a G'n'T on arrival through to cocktails with your wedding cake.

CHILDREN'S SOFT DRINK PACKAGE available for children under 10 years old £8 pp 1x welcome soft drink, 1x drink for table, 1 x soft drink for toast.

ARRIVAL DRINKS UPGRADES AND ADDITIONS:

Upgrade your arrival drink selection to the below - from £2.75 pp.

Loire Crémant Passionfruit and Vodka Collins Cava Gin Pink Lady Ginger, Lemongrass and Rum Spritz Aperol Spritz Henricks Gin and Fever tree Tonic

Add an extra arrival drink (max. x1 per guest) – from £3.85 per guest.

CHAMPAGNE UPGRADES we can provide an extensive list of vintage and non-vintage Champagne options to replace your welcome drink and toast drink.

CORKAGE we are unable to offer corkage due to HM customs and excise traceability requirements etc., all drinks must be supplied by the hotel.

COCKTAIL BARS Simply select one cocktail from our classic menu, available on request, to be charged from £12 per drink with a minimum charge of £375. Cocktail bars are available for 1 hour within the timings of your day, subject to service restrictions and availability.

DESSERT WINE, STICKIES OR PORT, to be served with dessert, coffee or with a cheese course addition. From £8 per person

MINERAL WATER Still or Sparkling £5 per Bottle

PIMMS No1. CUP and Lemonade, £6.50 per glass

FIZZ BEAUTIFICATION additions to your Arrival Drinks Reception Prosecco, your selection of delicious fruits and flavours to add to your fizz. From £2.25 per guest:

Crème de Cassis

Crème de Peche

Elderflower Syrup

Fresh Strawberry

Fresh Raspberry

Raspberry Syrup

Liqueur de Pamplemousses

SPECIALIST CRAFT ALES and GUEST BEER KEGS can be

sourced, charged per keg and whole keg purchased.

TEA AND COFFEE, freshly brewed for table service.

WEETWOOD ALES our local brewery based on Willington Lane.

WINE OPTIONS Our wines have been carefully tasted and selected by our experienced team and wine négociant from great suppliers and vineyards to compliment our menus and ensure the utmost quality and value for money.

We hope you've enjoyed reading our brochures and menus, please also look at our website and social media for a more diverse gallery view.

We look forward to meeting with you to go through your plans further and discuss on a one-to-one basis how we can help you create the Wedding Day of your dreams.

If you have any questions or queries, we look forward to hearing from you, we would be delighted to book an appointment to show you around our hotel and discuss your plans for your Special Day.

With all our Best Wishes for your Wedding Day and future together,
The Begbie Family

willingtonhall.co.uk 01829 752321
events@willingtonhall.co.uk

Terms and Conditions

All prices quotes include VAT at 20%

100% of your day guests and all your invited evening guests must be catered for.
Evening food prices are only available in addition to a full wedding package on a per person basis.

Our menus have been designed to complement the Seasons to ensure that fresh and quality ingredients are used. From buffets to elaborate banquets, Willington Hall Hotel chefs consistently delight guests with a wide range of culinary options. Our menus are designed to give you the flexibility of creating a menu to meet your own expectations and budgets. When making your selection from the enclosed menu, please choose one dish per course for all your guests. Please select ONE alternative for vegetarian or vegan guests if your option is not suitable. We regret that it is not possible to offer a choice of dishes per course.

Dishes described within these menus' may contain nuts, derivatives of nuts or other allergens. If you suffer from a food allergy or intolerance, please let us know and a member of our team will be happy to discuss your needs.

Two months before your event, your Wedding Coordinator will be in touch to discuss your details including your chosen menu. Self-catering is not permitted at Willington Hall Hotel. Children's Meals Children may have half a portion, charged at 65% of whatever is chosen for the main adult meal. Half portions normally apply to children under the age of 10 but this will depend on each individual child's eating habits. Children under 10 can choose from our children's menu. As a rule, we do not normally cater for babies although staff will be happy to heat up bottles etc., if required.

Allergies Please note, as our dishes are prepared in areas where allergenic ingredients are present, we cannot therefore guarantee that dishes are 100% free of these ingredients. Special Dietary Requirements Please inform your Event Organiser, in advance, if you have any guests with specific dietary requirements. Our chefs are happy to cater for all requirements including vegetarian, vegan, halal, coeliac and diabetic. Alternative Dietary menus are normally charged at the same price as your selected dish but may incur a surcharge.

All our food and food preparation areas contains allergenic ingredients. Special diets for food allergies will be catered for only if they have been arranged prior to your event and confirmed in writing. However we cannot guarantee the absence of allergens as our kitchen is an open plan and allergens such as nuts and gluten are present; there is therefore always the possibility of cross contamination even when taking every possible precaution. As such, we are unable to assume any liability for adverse reactions to foods consumed, or items an individual may come in contact with, at Willington Hall Hotel.

Booking Procedure We can provisionally hold any available date for up to 14 days. Upon Confirmation, a non refundable, non transferable booking fee of whichever is greater, £1000.00 or £10.00 per person, is required. Upon payment of your Booking Fee you are accepting of our Terms and Conditions.

Cancellations Should you cancel the function within 6 months of the date of booking, the following charges will be made: Within 6 Months – 50% of the total value. Within 3 Months – 75% of the total value. Within 6 Weeks – 100% of the total value. The booking fee is non refundable. Total value is estimated on the lowest cost of course menu

Richmond Room £ 750, The Orangery £1250, The Hamilton Suite £1250, Gainsborough Room £ 850

with coffee available at the time of cancellation. Booking We would be delighted to provisionally reserve your preferred date for you for a maximum of 14 days. During this time, should a further enquiry be received the Hotel reserves the right to ask for immediate confirmation with a signed contract or the booking may be released. All bookings are treated as provisional until confirmation and a signed copy of our Wedding Contract along with a deposit of £10 per person booked for the daytime reception. This is non-transferable and non-refundable.

Candles As we operate within a Grade Two Listed building, all candles must be within an enclosed votive or in water.

Ceremonies Before continuing your booking with Willington Hall, we advise you to arrange your ceremony with your chosen church, celebrant or the registrar's office. Civil Ceremonies contact Cheshire West and Chester on 0300 123 7037. We have a number of distinct areas licensed for civil ceremonies, each offering a unique setting for your day.

Confetti Biodegradable petals only on the pathway next to the Parterre

Corkage We are unable to offer corkage, all food and drinks consumed on site must be provided by the hotel.

Deposit We accept payment via BACS, in cash or by cheque. Payment via card with incur a processing fee of 5% of the transaction amount, we are unable to accept credit card payments for deposits.

DEPOSITS AND PAYMENTS We can hold your preferred date for 14 days with no obligation, should you wish to go ahead we require a £1000.00 deposit to secure the booking, then the remaining contracted balance is split into three further payments due no later than 12 months prior, 6 months prior and one month prior.

Final payment is subject to change depending on upgrades and numbers, for example on a £10,000 wedding. - £1000.00 deposit leaving a remaining balance of £9,000.00. This would then split into 3 payments of £3,000.00. Please note all payments are non-refundable/transferable.

Dietary requirements and Dietary Preferences Whilst we are able to cater for many dietary requirements and preferences, specific menu choices may incur supplementary charges. Within our Set Menu Price one dish per course per guest is offered. Additional vegetarian and special dietary requirements are charged at the set menu price, subject to a maximum threshold of 10%. If dietary requirements exceed 10% of guest numbers a surcharge will be applied. We reserve the right to substitute choices at chef's discretion when allergies and intolerances are advised If guests selections represent a choice of dishes, a surcharge may be payable *dependent on choices, selection and e given, specific requirements.*

Evening Guests You must cater for100% of your evening guests, this must meet the minimum numbers you are contracted to.

Event Room Hire:

Day Hire Charge from midday through to 5.30pm, additional rooms can be hired for a day hire charge at the following rates (maximum of 2 rooms):

Evening Hire Charge from 6pm to 11pm

LATE USE OF FUNCTION ROOMS: Hamilton Suite For an Evening Event after a Wedding with bar license until 11.00pm (dancing and room use until 11.30pm) £1500

Use of room to midnight an additional £300 hire, to 12,30am an additional £450 hire, to 1am an additional £650 hire will be applied

Please refer to your individual documents for bespoke room options and allocated timings.

Facility Fees We require Insurance documentation and PAT tests from all external suppliers. Suppliers must be advised one month in advance and accepted in writing by the hotel, we reserve the right to refuse suppliers and charge a facility fee for plug in equipment provided by suppliers.

Fireworks and Chinese Lanterns Whilst we aim to accommodate most requests, we are unable to accommodate fireworks and Chinese lanterns due to the impact on local residents and the damage they can cause to livestock and all animals.

Food and drink Not consume any food or drinks at the Property which were not supplied by the Property apart from one standard wedding cake of sweet consistency and one sweet cart.

Gratuities Staff gratuities are left at your own discretion and left with Reception on check out. Gratuities are divided equally between all staff working on the day.

Loss or Damage to the property of the hotel will be charged to the organiser of the function when the damage occurs, a pre authorised card is required in advance of your event. Charges will be made to replace any damaged article and any labour costs to repair the property. Unreasonable amounts of cleaning up after a function may incur a charge based on equipment and labour costs. Willington Hall Hotel does not accept responsibility for loss or damage to guest's property however caused.

Menus and Food Service Due to our food policies and insurance restrictions we are unable to leave food items following an event orserve food that is not consumed within the permitted service period or any food deemed unsafe to eat by our Team, will be disposed of.

We are unable to serveany food items not prepared or supplied by our chefs, excluding wedding cakes. We reserve the right not to serveany such cakes which we consider would be a risk to health, such as those not made in a professional kitchen with full ingredients, allergens and insurance details supplied.

All items on our menus are subject to the availability of products and ingredients. Where it is not possible to supply an agreed item, the Client will be notified at the earliest possible pointand a replacement item will be offered where applicable.

Within our Events Menu Prices onedish per course per guest is provided. Additional vegetarian and special dietary requirements are fulfilled, within the set menuprice, subject to a maximum threshold of 10%. If dietary requirements exceeds 10% of the guests a surcharge may be applied.

If you would like to provide your guests with a choice of dishes there will be a surcharge *dependent on choice given, dishesoffered and specific requirements.*

Numbers When booking the Hamilton Suite for an evening event on a Friday or Saturday the minimum numbers for the event is 60 persons. The following minimum charges apply to all bookings: Saturday - 70 x chosen package price Friday and Sunday - 60 x chosen package price Monday to Thursday - 50 x chosen package price. We insist that all guests attending an evening reception should be catered for. Willington Hall Hotel Weddings cannot accept responsibility for a lack of food should less than 100% of guests be catered for.

Outside Ceremonies Should the weather not look to be on your side for your wedding day we will always have a designated room available indoors for your ceremony; whilst we will do our utmost to ensure your preferred ceremony space is used, the final decision will rest with the Event Manager on the day of your wedding.

PricesPrices are correct at the time of printing. All prices in this menu pack are inclusive of VAT at the current rate of 20%. Our Catering prices are in conjunction with the room hire charge as detailed in the Room Hire Insert. Whilst every effort will be made to uphold the prices and contents of these menus, Willington Hall Hotel Weddings reserve the right to make changes and increases in line with RPI rates should significant market, supplier, contractor, budgetary, exceptional circumstances' or VAT fluctuations occur that are beyond its control.

Registrars for Civil Ceremonies contact Cheshire West and Chester Council Ceremonies Officer on 0300 123 7037 or chesterregisteroffice@cheshirewestandchester.gov.uk if you wish to provisionally book a civil ceremony. For marriages at approved premises, you can book your registrar up to two years in advance.

Systems access Due to circumstances beyond our control i.e. our location, internal systems and bandwidth available; we are unable to provide additional wifi access to non residents or suppliers.

Terms and Conditions All bookings are subject to our Wedding terms and conditions, full terms and conditions available upon request, these are also available from your Willington Hall Hotel Wedding Contract and Insurance. We would advise you to take out Wedding Insurance. The hotel is entitled to annul the contract without obligation to pay compensation of any kind by reason of strike, lockout, fire, restrictions of deliveries or any other special circumstances beyond the control of the hotel.