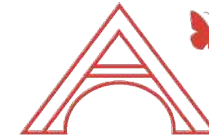




Ardencote, The Cumsey, Lye Green Road, Claverdon, Warwick, CV35 8LT

01926 843111 hotel@ardencote.com

www.ardencote.com



Ardencote

Inclusive packages for
Sunday, Off Peak & Winter
Weddings 2022



ACCOMMODATION POLICY



Inclusive within your Wedding Package is the Bridal Suite on the night of your Wedding Reception and a delicious Full English Breakfast the following morning.

A special overnight accommodation rate is offered for guests attending the Wedding. 20 bedrooms (including the Bridal Suite and subject to availability) will be reserved once the Wedding Reception has been confirmed. These bedrooms will be held on a provisional basis and allocated using a first come first served system.



Alternatively, the Bride and Groom may wish to manage the allocation of the bedrooms in order to ensure that their closest family and friends receive the preferential rate. In order to confirm the booking full pre-payment will be required.

Ardencote Room Rates	Friday & Sunday Nights	Saturday Night
Standard Double/Twin (2 adults) B&B	£90	£120
Standard Family Room 1 (2 adults & 1 child) B&B	£115	£140
Standard Family Room 2 (2 adults & 2 Children) B&B	£135	£160

Additional Room Charges

- Cots £15.00 per night
- Superior Room Upgrade £35.00 per night
- Suite Room Upgrade £75.00 per night
- Additional nights stay from £45.00 per person per night based on two guests sharing a room

Add a Three Course Dinner for additional night stays

- £50.00 per night for 2 adults
- £62.50 per family of 2 adults and 1 child



CIVIL CEREMONIES



Ardencote is registered to hold Civil Marriages in the Palms Conservatory and the Arden Suite for up to 150 people.

Upon provisional booking of your Wedding Day with us you will need to contact the Superintendent Registrar at the Warwickshire Registration Service in Warwick on 0300 5550255.

They will then check the availability for the day required and will make the reservation for you. Upon confirmation of the date and time of your wedding, we will confirm the booking.

All arrangements for the Civil Ceremony are confirmed by the Registrar's office.

Costings

If holding a Civil Ceremony at the Ardencote, room hire charge of £500 is complimentary, however other charges are payable direct to the Registrar.

The Registrar's fees are payable three weeks prior to the day. For Registrar's fees please contact the Register Office 0300 5550255. You may hold a Civil Marriage on any day of the week and the last ceremony can be held at 5.00pm each day (except Sundays where you may need to liaise with the Registrar).

Witnesses

You will need a minimum of two witnesses and there is no upper limit. If you are interested in holding a Civil Partnership with us or if you have any questions, please do not hesitate to contact Dawn Sale our Wedding Co-ordinator.

Terms & Conditions

- A provisional booking will only be held for a maximum of 14 days.
- To confirm a provisional booking, a minimum non-refundable deposit of £500 will be required along with a Function Contract signed and dated for and on behalf of both the Hotel and the Client.
- The balance of the deposit is to be settled 21 days prior to the day of the function.
- In the unfortunate event of the ceremony being cancelled, the deposit is non-refundable.
- A postponement will be treated as cancellation.



INTRODUCTION



Your Wedding Day is one of the most important days of your life and careful planning is essential in order to create that perfect and memorable occasion. Our experienced team pride themselves in offering that personal touch and attention to detail, ensuring your day is unique and one to cherish.

Ardencote combines traditional elegance with the comforts and amenities of a modern, luxury hotel. Set in an 83 acre estate of landscaped parkland and gardens, it offers tastefully appointed accommodation, superb catering and two stunning Wedding Venues. The uniquely stylish Palms Conservatory overlooking the Maze and grounds comfortably seats Wedding Parties of 120 and 180 for an Evening Buffet, whilst the "turreted" Arden Suite with Lakeside Terrace caters for 150 Wedding Breakfast Guests and up to 225 for the evening celebrations.

The Hotel is located in the heart of Warwickshire countryside close to the historic towns of Warwick and Stratford-upon-Avon, with easy access to the M40 and M42 motorways, and to the air and rail links of Birmingham International. Our Wedding Co-ordinator Dawn Sale will be delighted to meet you to discuss all of your requirements, and give you a fully guided tour of Ardencote and its facilities.

Civil Partnerships at Ardencote

We are licensed to hold Civil Partnership Ceremonies. Please see the relevant section or contact our Wedding Co-ordinator for further details: dsale@ardencote.com



INCLUSIVE WEDDING PACKAGE

In order to assist you in your budgeting, we have provided an inclusive package. Your package will include:

- Room Hire for Main Reception
- Red Carpet on Arrival
- Drinks Package per person:
 - Glass of "Bucks Fizz" on arrival
 - 2 glasses of either House Red or White wine during Wedding Breakfast
 - Glass of Sparkling Wine for the Toast
- Glass of Sparkling Wine for the Bride & Groom on arrival
- 3 Course Wedding Breakfast with Coffee and Flaked Truffles
- Sausage Baps for the evening reception, with a vegetarian alternative
- Master of Ceremonies to guide you through the day
- Complimentary Bridal Suite for the night of the Wedding
- Preferential Wedding Guest Accommodation rates to a maximum of 20 rooms
- Linen Napkins in Green, White, Royal Blue, Burgundy or Gold
- Printed table Plan, Place Cards and Menus
- Cake Base Stand & Cake Knife Hire
- Entertainment Licence and Bar Licence until 1am
- Dance Floor
- Wine & Menu Tasting for Bride & Groom



THE WEDDING BREAKFAST



Please choose one dish from each of the following courses:

Starters

- Roasted Mushroom Soup, Tarragon Crème Fraiche
- Leek and Potato Soup (v)
- Seasonal Melon , Fresh Strawberry and Mint Consommé (v)
- Breaded Brie, Mango Salsa, Crisp Rocket Salad

Mains

- Breast of Roast Chicken filled with Mozzarella wrapped in Pancetta, Roast Provençal Sauce
- Pan Seared Fillet of Pork, Smoked Bacon Cabbage, Wild Mushroom & Sage Sauce
- Salmon Fillet, Sweet Potato Cake, Champagne and Dill Sauce
- Wild Mushroom Stroganoff with Wild and Long Grain Rice (v)
- Asparagus and Broad Bean Risotto in a Baked Pepper with Herb Butter Sauce (v)
- Sweet Potato and Mozzarella Gratin with Red Onion Marmalade (v)

Desserts

- Traditional Profiteroles, Rich Chocolate Sauce
- Eton Mess, Chantilly Cream, Marinated Strawberries
- Sticky Toffee Pudding, Caramel Sauce

Followed by
Coffee & Flaked Chocolate Truffles

Costings for 2022

- Up to 40 people **£3000**
- Up to 60 people **£4250**
- Up to 80 people **£5500**
- Up to 100 people **£6250** Over 100 people **£66.50pp**

If holding a Civil Ceremony at the Ardencote, room hire charge of £500 is complimentary, however other charges are payable direct to the Registrar.

Childrens Menu

Starter
Fingers of Melon or Garlic Bread

Main
Choose from:
Chicken Goujons
Fish Fingers
Sausages
Pizza
Served with:
Chips or Mash
Peas or Beans

Dessert
Ice Cream
£15.00 per child

Special dietary requirements can be catered for with notice. Any items can be changed subject to an upgrade charge.



THE MANOR HOUSE

Constructed in the booming mid-Victorian era, the Manor House offers a traditional English Country House setting for your wedding, while the Palms Conservatory is an ornate and classic venue in which to hold your Ceremony and Reception. Due to the unique layout and design The Palms Conservatory comfortably seats 60 to a maximum of 120 guests, and is licensed for Civil Ceremonies up to 120 guests.



THE LAKESIDE

The Lakeside has been designed to complement the original Victorian design of the Manor House with its stunning views overlooking the 3 acre lake. The Arden Suite can accommodate 150 guests for the Wedding Reception and the room offers generous views of the grounds and terraces. The Arden Suite is licensed to perform Civil Ceremonies for up to 150 guests, while our stylishly impressive Wedding Pavilion is also licensed for 150 guests.





UPGRADES



Canapés

You may choose 4 items from the list below:

Mini Roast Beef, Horseradish, Yorkshire Pudding
 Hoisin Duck Pancakes, Cucumber, Spring Onions
 Smoked Salmon, Dill and Crème Fraiche Blini
 BBQ Chorizo and Sweet Pepper Skewers
 Mini Fish Goujons and Chips in a Cone
 Warmed Olives, Feta, Garlic, Rosemary

Smoked Chicken & Tarragon Crème Fraiche Tartlets
 Green Thai Chicken Skewers
 Harris Lamb and Coriander Flatbreads
 Naan with Grilled Halloumi and Sauteéd Spinach
 Goats Cheese Parfait, Green Tomato Chutney
 Roast Plum Tomato, Mozzarella and Basil Crostini

£7.50 per person

What about Sharing Platters?

Artisan Charcuterie
 Sliced and Cured British and Continental Meats, Crisp Flatbreads, Marinated Olives, Cornichons,
 Tapenade, Chutney.

£2.50 per person

Mezze

Cumin Flatbreads, Hummus, Grilled Vegetables, Marinated Olives, Balsamic Onions, Feta Stuffed
 Perppes, Seasonal Salad Leaves.

Traditional Ploughman's

Classic Pork Pie, Honey Roast Ham, Mature Cheddar, Celery, Pickles, House Chutney, Seasonal Salad
 Leaves,

Indian Platter

Chicken Tikka, Lamb Samosas, Spinach Pakora, served with Poppadoms, Mango Chutney, Onion Salad
 and Raita.



"Host a Roast"

£7.50 per person

A great way to stimulate conversation between your wedding guests, essentially a beautifully cooked
 traditional Roast Dinner with all the trimmings. But instead of our chefs carving the meat in the
 kitchens, the whole roast joint is brought to the table and placed before a nominated "carver"
 with bowls of vegetables and lashings of gravy. Ardencote will provide an apron for the carver.

Choose from:

Roast Sirloin of British Beef, Yorkshire Pudding, Horseradish Crème fraiche, Rich Red Wine Jus,
 Garlic and Rosemary Studded Leg of Lamb, Redcurrant Jus and traditional Mint Sauce.
 Roast Loin of Staffordshire Pork, Honey Glazed Apples and Sage and Onion Stuffing.
 Each served with bowls of Market Vegetables and Roast Potatoes.



Cheese Platters and Cheese Options

A great additional course and ideal to serve with Coffee or a glass of Port.

A selection of cheeses

Quicks Vintage Cheddar, Cropwell Bishop Stilton, Sharpam Brie,
 Thomas Hoe Red Leicester. Served with Walnut Bread, Crackers, Celery,
 Grapes and House Chutney.

£3.50 per person

£42.50 per table of 8

Whole Baked French Camembert

Baked with Rosemary and Garlic or topped with Pistachios,
 Honey and Truffles. Served with Crisp Ciabatta Toasts and House Chutney.

£3.50 per person

Desserts to Share

Freshly made Sugared Doughnuts
 Served with a variety of Dipping Sauces;
 Rich Chocolate Sauce, White Chocolate Sauce,
 Strawberry Compôte, Chantilly Cream,
 Hundreds and Thousands.

English Desserts
 Mini Cream Scones, Miniature Sherry Trifles,
 Chocolate Pots with Raspberry Compôte.

£3.50 per person



UPGRADES

Evening Buffet Upgrades £8.00 per day guest upgrade,
£17.00 per extra evening guest.

Traditional Buffet

A selection of Freshly Made Sandwiches
Filled Potato Skins with Bacon and Cheddar Cheese
Chicken Satay Skewers
Tempura Vegetables, Sweet Chilli Sauce
Mini Quiches
Mini Tarts
Chunky Chips

Ardencote Buffet

Hand Carved Loin of Pork in a Soft Bread Roll, with Stuffing and Apple Sauce
Potato Salad
Seasonal Salad Leaves
Tomato and Red Onion Salad
Coleslaw
Chunky Chips

American Buffet

Marinated, Smoked and Slow Cooked for that intense, juicy flavour
Smoked BBQ Brisket
Slow Braised Pork Shoulder
Served with Classic Coleslaw, Asian Slaw and Sliced Gherkins
American Mustard, Mayonnaise, BBQ Sauce
Fries

Pizza Selection

All flavours can be changed
Spinach, Goats Cheese with Toasted Pine Nuts, and Basil Pesto
Spiced Pepperoni and Chorizo with Mozzarella, Roast Garlic
Ham and Mushroom
Grilled Peppers, Onions and Basil
Chunky Chips

Hot Dogs and Steak Sandwiches

Minute Steaks with Herb Butter in Crusty Rolls
Jumbo Hot Dogs in Baguettes
Served with Fried Onions, Gherkins
Cheesy Fries
Served with American Mustard, Ketchup and Mayonnaise

Cheese Buffet £10 per day guest upgrade, £20 per evening guest

Cheese Board
Charcuterie Board
Chicken Goujons with Garlic Mayonnaise
Greek Salad
Salad of Couscous and Roast Mediterranean Vegetables
Wild Rocket and Parmesan
Selection of Crusty Rolls and Crackers, Grapes, Chutney, Celery
Chunky Chips



DRINK UPGRADES

The following upgrades can be added to your chosen package, additional charges are detailed below.

Champagnes

Charles Vercy Cuvée De Reserve NV £3.50 per 125ml glass
Mercier NV Brut Champagne £4.50 per 125ml glass
Mercier NV Rosé Champagne £5.25 per 125ml glass
Môet & Chandon NV Brut Champagne £6.75 per 125ml glass

Red Wines

Al Sur Cabernet Tempranillo 2014, La Mancha, Spain £1.50 per 25ml glass
Jean De La Roche Merlot 2014, Vin De Pays D'Oc, France £1.50 per 25ml glass
Woolloomooloo Shiraz, S.E Australia £2.50 per 25ml glass
Anané Pinot Noir 2013, Maule Valley, Chile £3.00 per 25ml glass

White Wines

Collicento Pinot Grigio IGT, Veneto, Italy £1.25 per 125ml glass
Woolloomooloo Chardonnay 2014, S.E Australia £3.00 per 125ml glass
Round Stone Bay Sauvignon Blanc, New Zealand £3.00 per 125ml glass
Macon Villages Blanc, Georges Burrier, France £3.00 per 125ml glass

Wines and Champagnes were correct at the time of going to print and should any of these be discontinued a suitable alternative will be offered.

