

# Manor House Hotel...

We would like to welcome you to the Manor House Hotel and congratulate you on your forthcoming marriage. This is an incredibly special time for both of you and we are dedicated to delivering you a perfect Wedding Day, that you will both remember and treasure for a lifetime. Manor House Hotel is a luxury 57-bedroom hotel with restaurants, bars and leisure. We are situated in picturesque countryside on the borders of North Staffordshire and East Cheshire.

The hotel provides a wonderful setting with charming gardens and a sheltered, attractive courtyard garden for your guests to mingle in. A perfect location for memorable photographs. We recognise that attention to every detail counts and we will work with you at every stage to help you decide what is right for you. We are confident that our first class venue, delicious food and service will ensure treasured memories for both you and your guests.

Our dedicated Wedding Coordinator will take you through each tiny detail, step by step, and be on hand to offer imaginative ideas, to add to the success of your special day. You can relax in the knowledge that there is always an experienced and dependable person to answer questions and provide support whenever needed.



## The Ceremony...

Should you wish to get married at the Manor House Hotel, we are able to provide civil wedding ceremonies, for the smallest of intimate gatherings to large wedding parties for up to 150, we create unique occasions for our unique guests. Our elegant Alsager Suite, Ostler Restaurant Annex, Oakhanger Suite and the outdoor natural Oak Gazebo in our delightful Courtyard Garden are all licensed for Civil Marriages and renewal of vows.

## Indoor Civil Marriages

Elegantly laid out with red carpet and seating for your guests.

## Outdoor Civil Marriages

Our outdoor courtyard garden and natural Oak Gazebo elegantly decorated with fairy lights and seating for 50 guests.

The Registrar for your ceremony must be contacted and booked direct at Crewe Registry Office on Tel: 01270 375140.

Email: [creweregisteroffice@cheshireeast.gov.uk](mailto:creweregisteroffice@cheshireeast.gov.uk)





## The Wedding Breakfast...

At the Manor House Hotel, we know the food presented on your Wedding Day will be remembered by your guests long after they leave. Our dedicated chefs work tirelessly with local ingredients and suppliers to ensure that we create a truly memorable Wedding Day menu to suit your taste, budget and the dietary requirements of your guests, ensuring the wow factor from presentation to palate.



### What's included...

- Red carpet on arrival
- A glass of buck's fizz on arrival
- Your choice of Wedding Breakfast Menus (Menus 1-4)
- Wedding breakfast room hire\*
- White table linen
- Blank Menu cards
- Personalised seating list
- Two glasses of house wine per person
- Sparkling wine for the toast drink
- Toastmaster\*
- Use of our cake stand & knife
- Complimentary one night stay in the Bridal Suite for the married couple (subject to availability)\*
- Preferential room rates for your wedding guests
- Services of our dedicated Wedding Coordinator

\*Based on a minimum of 50 adults for your Wedding Breakfast and 100 paying adults for your evening reception. See terms and conditions.

MANOR HOUSE  
HOTEL

*Your Perfect Wedding.*



# Wedding Breakfast Menus...

Please choose one of our delicious Wedding Breakfast Menus (1-4). Then choose the same starter, main course and dessert for all your guests to create your own bespoke set menu. If you would like to offer your guests a choice, additional costs, terms and conditions will apply. Please discuss this with our Wedding Coordinator. We are of course happy to cater for vegetarians and guests with special dietary needs.

## Menu 1

Caesar salad with Cajun chicken, parmesan and crisped pancetta

Home cured Salmon gravadlax with horseradish cream and toasted sour dough

Leek & potato soup with crispy leeks



Roast Staffordshire Turkey breast with pork & sage stuffing, pigs in blankets and cranberry sauce

Slow cooked belly pork with braised savoy cabbage & bacon, Madeira sauce

Herb crusted salmon with seasonal greens and tarragon cream sauce



Toffee apple crumble with custard

Triple chocolate brownie with chocolate sauce and vanilla ice cream



Coffee or Tea with homemade shortbread biscuits

## Menu 2

Smoked mackerel pate with pickled vegetables and toasted pitta bread

Ham hock terrine with homemade piccalilli and ciabatta

Roast carrot & coriander soup with crème fraiche



Tenderloin of pork wrapped in Parma ham with wholegrain mustard mash and Madeira sauce

Grilled fillet of seabass with crushed new potatoes and sauce vierge

Roast breast of chicken stuffed with leeks and wrapped in bacon, tomato & roast pepper sauce



Vanilla cheesecake with mixed berry compote

Fresh cream profiteroles with chocolate sauce



Coffee or Tea with homemade shortbread biscuits

## Extra course...

Must be one choice for all your guests.

Between your starter and main course, we can offer a delicious homemade soup of your choice, a taste reviving gin and tonic or lemoncello sorbet or delicate fish course.

Or after dessert add a cheese course.





# Wedding Breakfast Menus...

## Menu 3

Smoked haddock fishcake with lemon & chive sauce, crisped leeks

Sweet plum tomato and Italian buffalo mozzarella caprese with basil pesto

Roast sweet potato & thyme soup with crispy croutons



Roast rump of lamb with potato rosti and Rosemary jus

Grilled fillet of hake with potato & chorizo gratin and lobster bisque

Roast supreme of corn fed chicken with dauphinoise potatoes, wild mushroom & button onion sauce



Sticky toffee pudding with toffee sauce and vanilla ice cream

Espresso panna cotta with crushed amoretti biscuits and chocolate sauce



Coffee or Tea with homemade shortbread biscuits

## Menu 4

Assiette of fish; home cured gravadlax, smoked mackerel pate, haddock fishcake with pickled vegetables, saffron aioli and sour dough

Chicken, wild mushroom & pistachio terrine wrapped in pancetta with béarnaise sauce and focaccia bread

Honey roast parsnip soup with parsnip crisps



Roast sirloin of beef with Yorkshire pudding seasonal vegetable and port gravy

Slow cooked lamb shank with rosemary creamed potato, caramelised parsnip and lamb gravy

Grilled fillet of cod with slow cooked belly pork, black pudding, pea puree and red wine sauce



Glazed lemon tart with lime mascarpone

Chocolate and Butterscotch mousse with hazelnut praline and spiced popcorn



Coffee or Tea with homemade shortbread biscuits

## Vegetarian

Roast Mediterranean vegetable & feta cheese tart with basil pesto and rocket

Spinach & ricotta cheese cannelloni with balsamic glazed cherry tomatoes, roast pepper & tomato sauce

Tagliatelle with sautéed wild mushrooms, parmesan shaving and roasted garlic cream sauce

Spiced quinoa with roast peppers & courgettes, grilled haloumi, baby gem lettuce and pomegranate dressing

## Children's Menu

Seasonal Melon with Strawberries  
Cream of Tomato Soup with Fresh Bread



Battered Chicken Breast/Fish Fingers with Potato Wedges & Baked Beans  
Banger & Mash with Gravy



Selection of Ice Cream  
Homemade Chocolate Brownie

Under 5s £13.50  
Under 12s £17.00

or

Small Portion of Wedding Breakfast Menu at half the adult price

## Extra course...

Must be one choice for all your guests.

Between your starter and main course, we can offer a delicious homemade soup of your choice, a taste reviving gin and tonic or lemoncello sorbet or delicate fish course.

Or after dessert add a cheese course.



## *Little Luxuries and Extras...*

### **Drinks...**

Upgrade your Buck's Fizz arrival drink  
or your toast drink to...

Prosecco - £1.50 per person

Champagne - £3.00 per person

Pimms and Lemonade - £1.50 per person

Mulled Wine - £1.00 per person

Add more...

An extra glass of House Red

or White Wine - £4.00 per person

Bottle of House Red or White Wine - £15.25 per bottle

Bottle of Prosecco - £22.45 per bottle

Bottle of Champagne - £36.95 per bottle

### **Canapes...**

Why not treat your guests to a delicious selection of  
canapés at your arrival drinks reception.

Chef's selection of 3 canapés @ £4.95 per person.

Cream cheese & chive crostini's

Chicken liver pate with onion marmalade

Goats' cheese & roast pepper bruschetta

Mini Yorkshire puddings, roast beef and horseradish

Vegetable spring rolls with sweet chilli dip

Smoked salmon and cream cheese blinis

Goat's cheese and red onion tart

Tomato and basil tart

Mini fish and chips

Salmon & Hake Terrine on Baby Leaves  
& Chervil Hollandaise

Sweet Potato

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*Your Perfect Wedding.*

# Let's Party...

When the Wedding Breakfast and speeches are over, it's party time! Our elegant Alsager suite will be transformed into a night-time venue to dance, dine and drink the night away. Our little black book of entertainment options for all musical tastes is at your disposal.

## Evening Buffet Menus...

### Traditional Evening Finger Buffet...

A choice of 7 items from the following.

- Selection of Open Sandwiches and Wraps
- Toasted Garlic Ciabatta topped with Pico de Gallo and Feta Cheese (V)
- Mini Manor House Cheeseburgers
- Moroccan Spiced Lamb Kebabs with Mint Raita
- Mini Fish and Chips
- Garlic and Chilli Flaked Prawn Kebabs
- Home Baked Pork and Leek Sausage Rolls
- Duck Spring Rolls with Sweet Chilli Dipping Sauce
- Cajun Spiced Potato Wedges with Sour Cream (V)
- Goats' Cheese and Red Onion Tartlet (V)

### Hog Roast...

- Spit Roast Pork & Bread Roll
- Sage & Onion Stuffing & Apple Sauce
- Potato Wedges
- Red Onion House Coleslaw
- Tomato & Red Onion Salad
- Dressed Green Salad

### BBQ...

- Marinated Chicken Kebab
- Homemade Beefburger
- Pork and Leek Sausage
- Cajun Salmon
- Jacket Potatoes
- Coleslaw
- Mixed Leaves
- Cous Cous and Mixed Peppers
- (Vegetarian options are available)



### Entertainment...

Our Disco and resident DJ	£300.00
Tribute Band/Soloist	ask for pricing
String Quartet to welcome your guests during your drinks reception	ask for pricing
Table Magician to amaze your friends and family during your Wedding Breakfast	ask for pricing
Children's Entertainer	ask for pricing

### Traditional Evening Fork Buffet...

- Chilli Con Carne with Kidney Beans
- Marinated Fillet of Salmon with Soy Sauce
- Selection of Cold Roast Meats
- Seared Medallions of Pork Loin in an Apple & Cider Sauce
- Pasta Provençale
- (Choose 2 dishes from this section)



- Spring Onions and Ginger Basmati Rice
- Buttered New Potatoes
- Sesame Stir Fry Vegetables
- Spicy Potato Wedges
- (Choose 2 dishes from this section)



- Potato and Chive Salad
- Red Onion House Coleslaw
- Spicy Pasta Salad
- Balsamic Tomato Mozzarella Salad
- Mixed Leaf Salad





*The perfect beginning... to the rest of your life.*

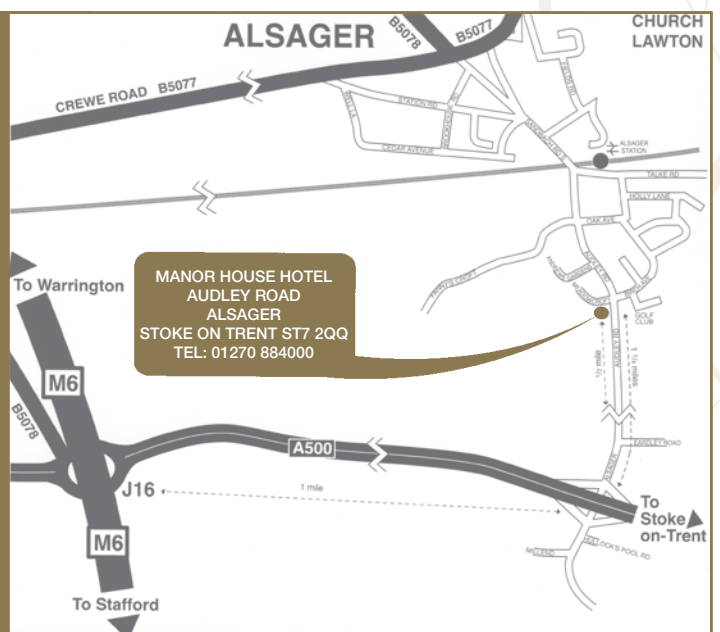
*And now relax...*

As your first day as a married couple comes to an end, crack open the Champagne, kick off your shoes and take time to reflect on your whirlwind day in our romantic Bridal Suite. Preferential rates on our other 56 bedrooms are available to your guests.

### Contact us

Please contact our dedicated Wedding Coordinator, Joanne Pierpoint on her direct line 01270 844102 or by email on [events@manorhousealsager.com](mailto:events@manorhousealsager.com) to discuss your requirements.

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