

MAGNOLIA PACKAGE

Available Saturdays in January to November and Sundays prior to Bank Holiday Mondays

Inclusive for 50 Adults Day and 100 Evening Guests

- » A dedicated wedding planner throughout your planning process
- » Hire of our Alsager Suite for your civil ceremony (extra £150 for civil in our courtyard), Wedding Breakfast and Evening Reception
- » Crewe Registry Office on 01270 375140
- » Hire of our cake stand and knife
- » Complimentary Bed and Breakfast in our Suite for you both on your wedding night
- » Special accommodation rates for your guest wishing to stay overall rates are inclusive of breakfast
- » A glass of Prosecco on arrival
- » Chefs homemade canapes (selection of 3) to be served during your drink's reception
- » Three course set Wedding Breakfast
- » A glass of sparkling wine for the toast
- » Two glasses of wine during your wedding breakfast
- » Our resident DJ to perform during your evening reception
- » 7 items from the finger buffet menu selector
- » One room for Bride or Groom night prior

2020	2021	2022
£6000	£6100	£6500
ADDITIONAL DAY GUEST Adults - £62.00 Children (12 and under) £17.00 -	ADDITIONAL DAY GUEST Adults - £64.00 Children (12 and under) £20.00 -	ADDITIONAL DAY GUEST Adults - £66.00 Children (12 and under) £22.00 -
ADDITIONAL EVENING GUEST £23.50	ADDITIONAL EVENING GUEST £24.50	ADDITIONAL EVENING GUEST £26.00



Manor House

HOTEL . RESTAURANT . BAR . ALSAGER

ROSE PACKAGE

*Available Thursday – Fridays and Sundays in April to September
and Thursday – Sunday in January – March and October and November.*

Inclusive for 50 Adults Day and 100 Evening Guests

NOTE THIS PACKAGE IS NOT AVAILABLE ON SUNDAYS PRIOR TO A BANK HOLIDAY MONDAY

- » **A dedicated wedding planner throughout your planning process**
- » **Hire of our Alsager Suite for your civil ceremony (extra £150 for civil in our courtyard),
Wedding Breakfast and Evening Reception**
- » **Crewe Registry Office on 01270 375140**
- » **Hire of our cake stand and knife**
- » **Complimentary Bed and Breakfast in our Suite for you both on your wedding night**
- » **Special accommodation rates for your guest wishing to stay overall rates are inclusive of breakfast**
- » **A glass of Prosecco on arrival**
- » **Three course set Wedding Breakfast**
- » **A glass of sparkling wine for the toast**
- » **One glasses of wine during your wedding breakfast**
- » **Our resident DJ to perform during your evening reception**
- » **7 items from the finger buffet menu selector**

2020	2021	2022
£4000	£4100	£4500
ADDITIONAL DAY GUEST Adults - £53.00 Children (12 and under) £17.00 –	ADDITIONAL DAY GUEST Adults - £55.00 Children (12 and under) £20.00 –	ADDITIONAL DAY GUEST Adults - £55.00 Children (12 and under) £20.00 –
ADDITIONAL EVENING GUEST £18.95	ADDITIONAL EVENING GUEST £19.95	ADDITIONAL EVENING GUEST £19.95



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TWILIGHT PACKAGE

Available any Thursday, Friday or Sundays January - November

For 80 Guests

NOTE THIS PACKAGE IS NOT AVAILABLE ON SUNDAYS PRIOR TO A BANK HOLIDAY MONDAY

- » Civil ceremony in our Alsager Suite (extra £150 for civil in our courtyard) – recommended 4pm
- » Crewe Registry Office on 01270 375140
- » A dedicated wedding planner throughout your planning process
- » Hire of our Alsager Suite for the Evening Reception
- » Hire of our cake stand and knife.
- » Complimentary Bed and Breakfast in our Suite for you both on your wedding night.
- » Special accommodation rates for your guest wishing to stay overall rates are inclusive of breakfast.
- » Chefs homemade canapes (selection of 3) to be served during your drink's reception
- » A glass of Prosecco after your civil ceremony
- » Our resident DJ to perform during your evening reception
- » 7 items from the finger buffet menu selector

2020	2021	2022
£3000	£3100	£3400
ADDITIONAL GUEST Full Day - £30.00 Evening Only - £18.95	ADDITIONAL GUEST Full Day - £32.00 Evening Only - £19.95	ADDITIONAL GUEST Full Day - £34.00 Evening Only - £21.00



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MENU SELECTOR FOR WEDDING BREAKFAST

*The following dishes are designed to assist you in planning a menu to suit your specific needs.
Build a menu from the dishes below to accommodate your tastes.*

PLEASE NOTE: WE RESPECTFULLY REQUEST THAT YOU CHOOSE THE SAME MEAL FOR ALL YOUR GUESTS.
PLEASE NOTE SOME DISHES DO HAVE A SUPPLEMENT PER PERSON.

STARTERS

Freshly made Soup - Roast Tomato & Basil, Carrot & Coriander, Broccoli & Stilton,
Leek & Potato, Cream of Vegetable Soup,

OR

Roast Parsnip Soup with parsnip crisps (V, GF)

Ham Hock Terrine homemade piccalilli and toasted sourdough bread

Fresh Fruits and Melon charred grapefruit and mint dressing (V, GF)

Chicken Liver Pate red onion marmalade and toasted brioche

Cured Oak Smoked Salmon creamed horseradish and a citrus salad (GF*)

Salmon and Prawn Terrine dill mayo, rocket and ciabatta toast (GF*)

Creamy Forest Mushrooms spinach, white wine, garlic & cream on garlic ciabatta (V, GF*)

Avocado and Grapefruit chilli, coriander & olive oil (V, VE)

Warm Salad of Mushrooms and Roasted Squash rocket & spinach salad (V, VE)

Heritage Tomato and Burrata Salad basil pesto (V, VE)

Why not add a sorbet or a soup course...?

Choice of mango, raspberry,
lemon or passion fruit **£5.00pp**

Choose a soup **£5.00pp**

V - Vegetarian VE - Vegan GF* - Gluten Free Available - Many of our dishes can be modified to suit dietary requirements.

MENU SELECTOR FOR WEDDING BREAKFAST

MAIN COURSES

Meat

Slow Roast Turkey pork and cranberry stuffing, pigs in blankets and roast gravy

Matured Roast English beef Yorkshire pudding and red wine gravy *(served pink)*

6hr Slow Braised Blade of Beef rich bourguignon sauce

Roast rolled Belly Pork caramelized apple, calvados sauce

Lamb Rump with red wine, baby onions & mushroom sauce *(served pink)*

Pan-fried Chicken Breast roast Mediterranean vegetables, tomato and basil sauce

Roasted Chicken Supreme mushroom and tarragon cream sauce

Breast of Chicken filled with Leeks wrapped in bacon, and a Madeira sauce

Fish

Herb Crusted Salmon Fillet served with parsley sauce

Roasted Seabass Fillet chorizo and lobster bisque

Pan-fried Seabass served with a Salsa Verde

Pan-fried Hake Supreme served with a with a dill, Atlantic cream sauce

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Vegetarian and Vegan

Roast Mediterranean Vegetable and Feta Cheese Tart with basil pesto and rocket

Spinach and Ricotta Cheese Cannelloni with balsamic glazed cherry tomatoes, roast pepper tomato sauce

Tagliatelle with sautéed wild Mushrooms parmesan shavings and roast garlic cream sauce

Spiced Quinoa with Roast Peppers and Courgettes halloumi, baby gem lettuce and pomegranate dressing

All served with crispy roast potatoes, cauliflower cheese, thyme carrots, and steamed broccoli

Supplement

Main Course Dishes

Herb Roasted Leg of Lamb rosemary rosti and a mint gravy **£5.00** supplement

Medallions of Pork Fillet Bury black pudding, Koffman cabbage, and a cider sauce **£4.00** supplement

Poached fillet of Halibut on parsley creamed potato with butter crayfish sauce **£12.00** supplement

Roasted Lemon Sole served with an Atlantic prawn, caper, butter sauce **£8.00** supplement

Local matured Beef Fillet with creamy peppercorn sauce (served medium) **£12.00** supplement

Beef Wellington port masala wine jus (served medium) **£12.00** supplement

Roast Rack of Lamb with caramelised shallots and a mint lamb gravy **£8.00** supplement

Thickly cut local roast Sirloin of Beef Yorkshire pudding and red wine gravy **£6.00** supplement

All served with crispy roast potatoes, cauliflower cheese, thyme carrots, and steamed broccoli

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MENU SELECTOR FOR WEDDING BREAKFAST

DESSERTS

- Vanilla Crème Brûlée with a shortbread biscuit
- Sticky Toffee Pudding served with butterscotch sauce
- Apple and Blackberry Crumble with custard
- Lemon Tart berry compote and crème Fraiche
- Vanilla Cheesecake with seasonal berry compote
- Warm Chocolate Brownie vanilla ice cream
- Dark Chocolate and Cherry Roulade served with cream
- Chocolate Profiteroles with chocolate sauce
- Individual Berry Eton Mess
- Coconut Chocolate Mousse (VE)

CHEESE

- A selection of Continental, British and locally sourced cheeses **£4.00** supplement
- Supplement per person for a separate cheese course **£10.00**
- Served with red onion marmalade, grapes celery & biscuits.

SEASONAL CANAPÉS

- A selection of three per person at **£5** (included in Magnolia and Twilight packages) a few suggestions are:
 - :: Mini Yorkshire puddings with roast beef ::
 - :: chicken liver pate with onion marmalade ::
 - :: smoked salmon and cream cheese blinis ::
 - :: mini fish and chips and more...

EVENING BUFFET OPTIONS FOR EVENING RECEPTION

FINGER BUFFET MENU

A choice of 7 items from the following.

- :: Selection of finger sandwiches ::
- :: 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

Supplement of **£2.00** per person.

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

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