

Venue Hire Prices 2020 - 2022

	Jan	Feb	Mar	Apr	May	Jun
Mon-Thu	700	700	700	700	700	800
Fri	800	800	800	800	800	900
Sat	900	900	900	900	900	1000
Sun	700	700	700	700	700	800
	Jul	Aug	Sep	Oct	Nov	Dec
Mon-Thu	900	900	900	900	900	900
Fri	1000	1000	1000	800	800	800
Sat	1200	1200	1200	800	800	800
Sun	1000	1000	900	700	700	700

CIVIL CEREMONY ROOM HIRE PRICE

The Wynnstay Hotel is an approved venue for civil ceremonies, offering an intimate atmosphere, whether you wish to accommodate two guests or two hundred.

Once the provisional arrangements have been made, please contact Shrewsbury Registration Service on 08456 789016, in order to book your service.

		Capacity
Ascot Suite	£350	20-50
Ascot - Aintree	£400	60-80
Paddock	£400	80-130
Paddock Suite	£500	130-200

Included in the venue hire price:

Exclusive use of the Paddock Suite and the Wynnstay Hotel grounds

Table linen and cutlery

Cake sword and square cake stand

Easels to display your seating plan and order of the day

Table number holders (or you can provide your own)

Overnight parking for your guests

Accommodation and breakfast for the Bride and Groom

Red carpet on arrival

Master of ceremonies to conduct proceedings during the day

Minimum number of guests for weekday weddings - 50 adult guests (to include Sundays) Friday and Saturday weddings minimum - 60 adult guests

Venue Hire Charges are not applicable when the average spend reaches £50.00 per person



wynnstay

HOTEL & SPA

Introducing Our Menus

We are very passionate about food here at the Wynnstay Hotel and we strive to give you and your guests a wonderful and fun culinary experience that you and your guests will remember forever.

Our talented Executive Chef Gino Placentino and his team have designed these menus taking into consideration the use of locally sourced products and following recent food trends and tastes.

We hope that you love our menus, but if you would like us to offer something different or you would like to make some changes to our menus please let us know, this is your day so we will work with you to ensure you have what you want. We will work together and offer you our professional expertise and advice and once we have decided on the menu and the theme of the day, we will invite you to sample the food your guests will be having on your wedding day.

Canapés Menu

5 canapés per person £10.00 | 7 canapés per person £14.00 | 10 canapés per person £20.00

Choose 5, 7 or 10 canapés per person from the menu below

COLD CANAPÉ SELECTION

- Blinis with smoked salmon and quail egg
- Bruschetta tartlets (v)
- Smoked salmon mousse, pickled cucumber (g)
- Melon, malibu and mint soup (g-d-v)
- Gazpacho (g-d-v)
- Goat's cheese with sun blazed tomatoes, micro basil and balsamic pearl spoons
- Peking duck crêpe with chilli jam
- Beef carpaccio focaccia with parmesan and truffle oil
- Duck liver parfait with fig jam on brioche toast
- Duck rilette with cherry compote and peppered crouton
- Baby vegetable tempura with soy and chilli dip (v)
- Tandoori chicken tart with mint sambal
- Chilli and lemon infused crab spoons with guacamole, semi dried tomato and micro coriander (g)
- Chilled tomato martini (g-d-v)
- Vegetable sushi rolls with soy and wasabi (v)

HOT CANAPÉ SELECTION

- Sesame prawn toast with sweet and sour pineapple relish
- Szechuan spiced duck with plum sauce
- Beef satay with roasted baby corn (g)
- Moroccan lamb kofta with saffron yoghurt (g)
- Chicken karaage lettuce cups with soy and wasabi
- Wild mushroom tartlet with herbed truffle oil (v)
- Spinach and ricotta spring roll with tomato chutney (v)
- Caramelised onion and red pepper tartlets with basil pesto (v)
- Sun dried tomato and olive filo basket with shaved parmesan
- Spiced pork balls with sticky cider syrup
- Mini crab cakes with a coriander purée, chilli jam
- Truffled scrambled egg (v)
- Scallops wrapped in pancetta lollipops (g)

SWEET CANAPÉ SELECTION

- Mini cherry almond tart (v) | Fruit tartlet (v)
- Mini lemon posset, caramelised pineapple (v) | Eton mess in kilner jars (v-g)
- Salty caramel slice (v-n) | Raspberry liqueur cup (v-g)
- Spiced apple puff (v) | Mini choux bun (v) | Mini jam doughnuts (v)

Three Course Sample Banqueting Menus 1, 2, 3

These menus will vary depending on seasonality, we will work with you and create a menu to suit you and your family and friends

Prices are per person and inclusive of VAT

Menu 1

£38.00 PER PERSON

Please choose one starter, one main and one dessert per person for your party, alternatively you could offer the entire three course menu with choices, but a pre-order is required 2 weeks in advance at the special rate of £3.00 per person extra

TO START

Creamy leek and potato soup, crispy smoked bacon, crème fraiche, chives
Ham hock terrine, pickles, celeriac remoulade, pea shoots, piccalilli gel
Salad of smoked salmon and atlantic prawns, marie rose, crisp croutons with lemon oil

TO FOLLOW

Slow roasted sirloin of beef with a potato and oxtail croquette, parsnip purée
and a port jus reduction
Sea bass fillets, pancetta, peas and charred lettuce, hickory infused champ, herbed velouté (g)
Breast of chicken, asparagus spears, asparagus sauce, spring onion mash (g)

TO FINISH

Vanilla pannacotta, raspberry sorbet and ginger snap biscuits
Chocolate delice, vanilla ice cream, chocolate orange bark
Seasonal berry cheesecake, fresh berries, chantilly cream

ENJOY

Freshly brewed coffee and homemade chocolate fudge

*Please refer to our alternative menu selector for vegetarian and vegan options
All special dietary and allergens requirements will be catered for separately*

Menu 2

£42.50 PER PERSON

Please choose one starter, one main and one dessert per person for your party, alternatively you could offer the entire three course menu with choices but a pre-order is required 2 weeks in advance at the special rate of £3.00 per person extra

TO START

Smoked salmon and dill tartare, lemon and caper berry salad (g)
Roasted plum tomato and red pepper soup with olive oil and micro basil (v-d)
Terrine of confit chicken rilette, beetroot purée, olives and pickled fine beans (g)
Baked goat's cheese tart, red pepper chutney, rocket and chard salad (v)

TO FOLLOW

Braised rump of beef with sauté potatoes, honeyed onions and sweet red cabbage,
pink peppercorn sauce (g)
Roasted loin of pork, textures of apple, buttered cabbage, fondant potato and a mustard sauce
Baked fillet of salmon, lemon and rosemary infused crushed potatoes and creamed spinach,
chive butter sauce (g)
Roasted breast of chicken, pancetta wrapped haricot vert, tarragon velouté, fondant potato

TO FINISH

English toffee apple pie, sauce anglaise (v)
Vanilla crème brûlée, shortbread biscuit, fresh raspberries (v)
Mango cheesecake, orange sorbet, mango gel (v)
Lemon and scorched meringue tart with raspberry coulis (v)

ENJOY

Freshly brewed coffee and homemade chocolate fudge

*Please refer to our alternative menu selector for vegetarian and vegan options
All special dietary and allergens requirements will be catered for separately*

Menu 3

£46.50 PER PERSON

Please choose one starter, one main and one dessert per person for your party, alternatively you could offer the entire three course menu with choices but a pre-order is required 2 weeks in advance at the special rate of £3.00 per person extra

TO START

Seared scallops and salmon, hot smoked salmon, saffron aioli, sundried tomato tuille (g)
Rillette of confit duck leg, poached pear, black pudding, dried fruit compote
A salad of goat's cheese, pickled seasonal vegetables, lemon confit (v)
Cream of asparagus soup with pea, truffle and herbs (v)

TO FOLLOW

Rosemary and salt baked garlic infused slow roasted leg of lamb, chateau potato and a redcurrant and rosemary jus
Roast sirloin of Shropshire beef with thyme infused Yorkshire pudding and a shallot and red wine jus
Pan fried fillet of sea bass with roasted asparagus and bubble and squeak with a light lobster bisque (g)
Pan roasted chicken stuffed with smoked bacon and Caerphilly cheese with a fondant potato, caramelised pumpkin purée, sautéed greens and a port jus

TO FINISH

Raspberry panna cotta, raspberry sorbet (v)
Warm pear and almond tart, pear compote, vanilla ice cream (v)
Double chocolate cheesecake, chocolate paint, fresh raspberry sauce (v)
English toffee apple pie, sauce anglaise (v)
or
Assiette of desserts in miniature
(Please choose 3 of the above)

ENJOY

Freshly brewed coffee and homemade chocolate fudge

*Please refer to our alternative menu selector for vegetarian and vegan options.
All special dietary and allergens requirements will be catered for separately*

Afternoon Tea

£28.00 PER PERSON

The Afternoon Tea is served in our function suite or
bowling green area weather permitting
Should you wish to offer the Afternoon Tea tiered in the traditional way, please ask for pricing

FINGER SANDWICHES

Smoked salmon and cream cheese
Roast sirloin of beef and horseradish
Ham and mustard

WRAPS

Goat's cheese, pesto, vegetable wrap
Confit duck, spring onion, hoi sin sauce

MINI HOMEMADE SOFT ROLLS

Chicken, bacon, lettuce, mayonnaise
Egg and watercress
Prawns, marie rose

MINI BITES

Sausage rolls
Mini crab cakes
Mini quiches
Potato wedges

PETITE PATISSERIE

Freshly made scones with jam and clotted cream
Mini cherry and almond tarts
Mini strawberry tartlets
Puff pastry palmiers
Mini chocolate profiteroles

Mediterranean Wedding

(60 guests) - £2100

(90 guests) - £3060

(120 guests) - £3960

(150 guests) - £4800

Weather permitting this menu will be served on the bowling green
alternatively this buffet can be set up in our Paddock Suite

Insalata di mare

Cockles, mussels, prawns, cuttlefish bound in pickling liquor

Antipasti misti

A selection of cured Italian meats and marinated vegetables

Gamberetti alla griglia

King prawns with garlic, red wine vinegar and parsley

Arancini alla mozzarella

Rice balls stuffed with mozzarella, deep fried in panko, tomato salsa

Arancini alla bolognese

Rice balls stuffed with meat ragout, deep fried in panko, tomato salsa

Chicken livers

Sautéed chicken livers with balsamic

Bruschetta al pomodoro

Lightly toasted ciabatta bread topped with Mediterranean style vegetables

Popla di granchio

Crab bound with mayonnaise, tabasco and rocket

Crocchetti di patate

Potato bound with Italian cheese and parsley, deep fried in panko

Calamari fritti

Calamari rings deep fried in a crisp batter

Insalata caprese

Tomato, mozzarella and basil

Prosciutto e melone

A salad of Italian cured ham and melon

Penne alla salsiccia

Thyme and sausage Italian pasta in a white wine and cream sauce

Meat balls

Pork and beef meatballs, spicy tomato and pea sauce

A selection of Italian breads with dipping sauces

Street Food

Available evenings only

Each Street Food tray has a minimum order of 20 for that particular street food option
All street food is served in cardboard trays for authentic Street Food Style

Bacon macaroni cheese with cheese breadcrumbs £5.00

Sticky ribs and potato wedges £5.50

Authentic fish and chips £5.95

Piri piri chicken kebabs, pitta bread, salad and mint yogurt £6.00

Harissa lamb flat bread and fries £6.25

BBQ pulled pork bap, bbq sauce and wedges £6.00

Chicken burritos, mexican rice, sour cream £5.25

Chicken fajitas £5.00

Vegetable fajitas £4.50

Beef chilli and vegetarian chilli tacos £5.95

New York style hot dogs £5.75

Beef burger, with pepper jack cheese and jalapenos, dripping with chipotle mayo £7.50

Jerk chicken and chips £6.50

Chimichurri slow cooked brisket of beef with potato wedges £6.95

Mushroom and stilton wellington £4.95

Children's Menu

Three Course Wedding Breakfast Children's Menu

£18.50 per child under 12yrs

TO START

Vegetable soup (v)
Melon and fresh fruit platter (v)

TO FOLLOW

Beef burger with chips
Fish fingers with chips
Sausage, mash and gravy
Penne Pasta with tomato and basil sauce (v)

TO FINISH

Trio of ice cream
Warm chocolate brownie
Fresh fruit salad

The Wynnstay Grazing Table

2m table (60 guests) - £1200

3m table (90 guests) - £1710

4m table (120 guests) - £2160

5m table (150 guests) - £2550

Charcuterie meats and pâté

Artisan cheeses

Olives and pickles

Marinated vegetables

Fresh fruit and vegetables

Chocolates, sweets and snacks

Handcrafted dips

Locally baked breads

Savoury baked goods

Dried fruit and nuts

Vegetarian Menu

STARTERS

- Filo pastry of confit fig and red onion, baked camembert, toasted pine nut salad
- Seasonal melon, raspberry sorbet, fresh fruit coulis
- Caramelised red onion and goat's cheese tart, dressed salad, semi dried tomatoes
- Parmesan basket, wild mushrooms, asparagus spears, tarragon and mustard cream sauce
- Twice baked cheese soufflé with walnut salad
- Wild mushroom terrine, pressed wild mushroom and cream cheese terrine, cep purée, pickled matt bolete
- Goat's cheese arancini, rich tomato sauce
- Butternut squash and ginger soup
- Mediterranean vegetable and goat's cheese tian, red pepper sauce

MAINS

- Butternut squash, mushroom and spinach puff pastry wellington, tarragon cream sauce
- Homemade spinach and ricotta cannelloni, tomato and basil sauce, parmesan shavings
- Mushroom and blue cheese wellington
- Mediterranean vegetable and butter bean filo strudel, tomato and basil sauce
- Mixed grain risotto, quinoa and pearl barley grain infused with forest mushrooms, parmesan and watercress
- Brie, cranberry and vegetable puff pastry parcel, winter spiced cous cous, tomato sauce

Vegetarian mains are served with the same accompaniments as the main meal

DESSERT

- Passion fruit semifreddo, tuille biscuits, mango sorbet
- Classic tiramisu, homemade amaretto biscuits
- Fresh strawberries and cream
- Raspberry cheesecake, fresh cream
- Fresh fruit pavlova, fresh cream

Drinks Menu

Prosecco	£4.50
Pimms and lemonade served with strawberries, cucumber, orange, apple and mint	£5.50
Bellini - prosecco with peach purée	£5.00
Kir Royale - prosecco with crème de cassis	£5.00
Bottled Beer - peroni, corona or a bottle of your choice	£3.50
Gin and Tonic - bombay sapphire and tonic with a wedge of lime	£4.50
Cosmopolitan - vodka, cranberry, orange liqueur	£6.00
Classic Mojito - mulled mint, bacardi, lime and soda	£6.00
French Martini - vanilla vodka, chambord, prosecco	£6.00
Draft Lager - heineken or moretti	£3.50
Champagne	£8.00

We have a full selection of still wines, champagne and sparkling wines to suit all budgets and tastes, please ask your wedding coordinator for further details.

**** PLEASE NOTE ALL DRINKS ARE QUOTED PER PERSON***

Evening Wedding Reception

AMERICAN BUFFET

£14.95 per person

Gourmet hot dogs
Mini cheeseburgers with tomato relish
BBQ pulled pork and coleslaw sliders
Cones of wedges and sour cream

BRITISH BUFFET

£14.95 per person

Cones of chips
Mini fish and chips
Yorkshire puddings filled with roast beef and horseradish cream
Mini Cornish pasties

TEX MEX BUFFET

£14.95 per person

Mini chicken and vegetarian fajitas
Mini beef chilli and vegetarian chilli tacos
Home made tortillas with sour cream, salsa, jalapeño and grated cheese
Spiced wedges and sour cream

CHEESE AND CHARCUTERIE BUFFET

£20 per person

Selection of local and international cheeses with biscuits, olives and nuts, selection of cold cuts, pies and chicken liver terrine with chutneys, mustards, pickles and gherkins, coleslaw and potato salad, selection of freshly baked bread rolls and loaves

HOG ROAST

£25 per person

A whole spit-roasted pig carved by an attendant chef, served with floured baps, apple sauce, sage and onion stuffing, sauces, relishes and mustards
Pasta salad, coleslaw and potato wedges
Chef's choice of three desserts in miniature

ICE CREAM

£6.50 per person

A selection of ice creams with cones, wafers, flakes, sauces, sprinkles and toppings
Only available in conjunction with an evening buffet

Wedding Extras

DJ - £350.00

Harpist - £320.00 **

Pianist - £300.00 **

Sweet Stand including sweets - £85.00 for 80 guests

Sweet Stand no sweets included - £50.00

Chair Covers - £2.50 each

Organza Sashes - £2.00 each

Taffeta/Satin Sashes - £2.50 each

Ladies Vanity Basket for washroom - £40.00

Red Post Box - £25.00

Childrens Outdoor Vintage Games

Connect Four - £30.00

Giant Jenga - £15.00

Croquet for 4 - £20.00

Skittles - £15.00

Quoits - £10.00

Dominoes - £10.00

All 6 games - £80.00

(please note any damages or missing parts will have to be reimbursed in full)

** please note price subject to change

Wedding Glamour Menu

WEDDING MAKEOVER

£30 PER PERSON FOR 2 - 6 PEOPLE

Sit back and relax with your bridal party and enjoy a glass of chilled Prosecco while our talented team provide make-up for up to 6 people. Our therapists can create your desired style and look for your special day. A trial and home visit can be arranged at an additional cost

CELEBRATION SPA DAY

£50 PER PERSON FOR 4 - 10 PEOPLE

Gather your bridal party for a pre wedding celebration, use of our spa facilities, Sparkling Afternoon Tea served with a glass of Prosecco, 1 treatment from a choice of Jessica GELeration on Hands, Express Pedicure, Bare Minerals Make-up, Elemis Taster Facial or Back, Neck and Shoulder Massage

ULTIMATE BRIDAL MAKE OVER

£90 BRIDE £70 BRIDESMAIDS

Unwind and relax with a Hibiscus Flower Cocktail while our expert team take care of every last detail. Our therapist will give you the perfect look for your special day, followed by a nail shape and gel polish on hands and toes. This package includes a trial make-up session to ensure our therapist will give you the perfect look.

Please contact The Beauty Suite for further information on 01691 668910

The full range of treatments we offer can be viewed on our website

Terms and Conditions for Weddings

BOOKING CONFIRMATION

A provisional reservation will be held for 28 days. At that time a booking will only be considered as confirmed when either; it has been guaranteed with a credit card number, upon payment of the appropriate deposit or on receipt of a written confirmation from the client with approved credit facilities.

PAYMENT

A deposit of £500.00 is payable at the time of confirmation.

A further 25% of the confirmed value is payable 6 months prior to the date of the Event.

The balance of the confirmed value is payable 21 days prior to the day of the Event.

All deposits are none refundable and should be made in cash, cleared bank cheque or credit or debit card.

CANCELLATION

We strongly recommend that the client takes out a private insurance policy in order to meet any charges that maybe incurred in the unlikely need to cancel the event. In the event of a cancellation the following charges will apply:

With 26 weeks notice or less	25%
With 14 weeks notice or less	50%
With 8 weeks notice or less	75%
With 4 weeks notice or less	100%

In all cases the percentage will be calculated on the anticipated turnover from the booking.

VARIATION OF CONFIRMED NUMBERS

Estimated numbers must be given at the time the booking is confirmed. 28 days prior to the day definite numbers must be submitted (these will be the numbers you will be charged). At this stage if necessary, amendments will be made to the invoice which must be settled in full (minus the deposit and 25% payment) no later than 21 days prior to the event day. Should the invoice remain unpaid after this point the Wynnstay reserves the right to cancel the booking and claim cancellation charges in line with our terms and conditions.

DIETARY REQUIREMENTS

Some items on our menu may contain nuts, seeds or other allergens. There is a small chance that traces of these may be in other food items or foods served here at the Hotel. We understand the potential risks of those with severe allergies; we make every attempt to identify ingredients that may cause allergic reactions and to instruct our kitchen staff on the severity of food allergies. There is the also possibility that manufacturers of the commercial foods we use could change the formulation at any time, we make every effort to ensure to our staff are advised of any of these changes.

It is your responsibility to inform us of any dietary requirements or allergies in your party

INSURANCE AND LIABILITY

The hotel is not able to accept any liability for loss or damage to property owned by or in possession of the client whilst that property is on the Hotel premises. Again, we strongly recommend that the clients take out a private insurance.

The client will pay for any damages made to the premises, fixtures and fittings or equipment made by the client, guest or sub contractor working on behalf of the client. The client should ensure that the attendees and guests observe a high standard of behaviour at all times and the Hotel reserves the right, at its own discretion, to expel or remove any guest or attendee behaving in a manner that the Hotel regards as detrimental to the standing of the Hotel or likely to cause inconvenience or annoyance to any other Hotel guest or user. All necessary repair work will be made by contractors appointed by the Wynnstay Hotel, for which the client agrees to pay in full within 7 days of receipt of invoice.

FOOD DISCLAIMER

The Wynnstay Hotel makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. In addition, we label items with possible allergen-containing ingredients; however, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk. The Wynnstay Hotel will not assume any liability for adverse reactions to food consumed, or items one may come in contact with whilst eating in our establishment. Customers with food allergies are encouraged to contact The Management of the Wynnstay Hotel for any for additional information and/or support.