



KINGS♦HEAD

OUR WEDDINGS



BRINGING THE COTSWOLDS CHARM TO YOUR WEDDING

Welcome to the Kings Head Hotel, a historic hotel in the heart of Cirencester with a heritage dating back at least 500 years. Our Georgian banquet hall was faithfully restored in close consultation with the English Heritage in 2010. All of the period features were reinstated to their original design following extensive research of paintings and photographs of the room. With the creation of a terrace onto which the banquet hall opens directly, this is now the perfect venue to host wedding ceremonies and celebrations, as it undoubtedly has done over many centuries.

We are delighted to honour the beautiful Cotswolds by featuring as much local produce as possible. Our culinary team have curated a culinary journey respecting the area, working closely and respectfully with our local community. Most produce originates from a 30-mile radius focusing on the best of the Cotswolds. We are thrilled and fortunate to have such amazing partners procuring us with the most incredible meat, fish, dairy and seasonal vegetables. We have gained friendships, and are also doing our bit towards a sustainable environment.



“From the minute we looked round The Kings Head, Cirencester to consider booking our wedding, we knew we were making the right choice. It suited us and our requirements perfectly and Daisy Hall was amazing from start to finish. We had excellent communication and we were so pleased with the options for the venue and food. Daisy Hall and the other staff were attentive, kind, so helpful on the day and handled anything that we asked for. Nothing was too much trouble. The food was fantastic and all our guests commented on the quality of the food and how much they enjoyed it. The bedrooms were amazing and very comfortable and the hotel made a massive effort to get all the rooms ready for our guests as early as they could which we really appreciated. We had the most wonderful day made perfect because of The Kings Head Hotel.”

- Emma and Mike Sly



TABLE OF CONTENTS

Canapés	11
Food Menus	12
Evening Food Options	16
Drinks Packages	19
Price Guide	22
Accommodation	25





Plenty of choice of rooms to get ready the morning of your special day!



Celebrate your first meal as a married couple in our Assembly Room for 150 guests

Indoor ceremonies in our Assembly Room for up to 150 guests



Take a walk into Cirencester for beautiful Cotswold photos



Outdoor ceremonies on our roof terrace for up to 80 guests



Sparkler shots on the terrace

TANLI JOY PHOTOGRAPHY
JAMES FEAR PHOTOGRAPHY
JUDITH PARKYN PHOTOGRAPHY



CANAPÉS

The perfect way to start off your event

A choice of three items per guest at £16 per person

You can add on additional canapés at £6 per item, per guest

Tempura Courgette, Whipped Goats Cheese, Mint (D, G, V)

Mushroom Arancini, Truffle Mayo, Parmesan (D, E, G, Mu, Su, V)

Teriyaki Chicken, Wasabi Mayo,
Pickled Cucumber (E, Mu, Se, So, Su)

Crostini, Ricotta, Crushed Peas, Prosciutto (D, G)

Braised Lamb Bon Bons, Minted Pea Purée (D, E, G)

Cured Salmon, Squid Ink Tapioca Cracker, Dill (F)

Beetroot Tartare Crostini (Ve)

Hummus on Crostini (Ve)

Oysters - £14 per person for three

An additional option for you and your guests, these can be served instead of canapés or as a pre-starter. Minimum of 10 people.

Add Champagne - £14 per person

ALLERGENS & DIETARIES: (C) contains celery, (Cr) contains crustaceans, (D) contains dairy/milk, (E) contains egg, (F) contains fish, (G) contains gluten, (L) contains lupin, (M) contains molluscs, (Mu) contains mustard, (N) contains nuts, (P) contains peanuts, (S) contains soya, (Sd) contains sulphur dioxide, (Se) contains sesame seeds, (V) vegetarian, (Ve) vegan, *denotes can be made without.

All food and drink options are subject to availability and cannot always be guaranteed

CLASSIC MENU

Classic - Superior - Indulgence - Casual

£65 per person

Pre-selection required

To Start

Cumberland & Black Pudding Sausage Roll

Beer Pickled Onion, Mustard Mayonnaise (D, E, G, Mu, Sd)

Heritage Tomatoes

Burrata, Balsamic, Cotswold Rapeseed Oil (D, V, Ve)

Pastrami Cured Salmon

Crème Fraîche, Fennel Salad (F, Sd)

To Follow

Chicken Breast

Red Pepper, Chorizo, Sweetcorn Ragu, Creamy Potatoes (Ce, D, Sd)

Cod Fillet

Black Cabbage & Hazelnut Pesto, Crispy Potato, Spiced Aubergine (F, N, Sd)

Potato Gnocchi

Courgette, Ricotta, Peas (D, E, G, V, Ve)

To Finish

Strawberry Pavlova

(D, E)

Apple & Pear Crumble

Vanilla Ice Cream (D, E, G)

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream (D, E, G)

ALLERGENS & DIETARIES: (C) contains celery, (Cr) contains crustaceans, (D) contains dairy/milk, (E) contains egg, (F) contains fish, (G) contains gluten, (L) contains lupin, (M) contains molluscs, (Mu) contains mustard, (N) contains nuts, (P) contains peanuts, (S) contains soya, (Sd) contains sulphur dioxide, (Se) contains sesame seeds, (V) vegetarian, (Ve) vegan, *denotes can be made without.

All food and drink options are subject to availability and cannot always be guaranteed

SUPERIOR MENU

Classic - *Superior* - Indulgence - Casual

£80 per person

Pre-selection required

To Start

Chicken Terrine

Piccalilli, Spiced Date Purée (Ce, Mu, Sd)

Charred Salmon

Maple Glazed Beetroots, Horseradish Cream, Pickled Lemon (F, D*, Sd)

Wild Mushroom Tart

Spinach Puree, Cured Egg Yolk (D, E, G)

To Follow

Treacle Glazed Pork Collar

Grilled Baby Gem, Pommes Anna, Gherkin Ketchup (Ce, D, Sd)

Stone Bass

Creamy Potatoes, San Marzano Tomato, Mussels & Dill Sauce (D, F, Mo, Sd)

Braised Lentils

Celeriac, Cashew Nuts, Soy Marinated Tofu (D, N, Sd, So)

To Finish

Milk Chocolate & Peanut Butter Mousse

Sour Cherries, Brandy Snap (D, E, G)

Warm Treacle Sponge

Clotted Cream (D, E, G)

Chocolate Brownie

Caramelised Pineapple, Rum & Raisin Ice Cream (D, E)

ALLERGENS & DIETARIES: (C) contains celery, (Cr) contains crustaceans, (D) contains dairy/milk, (E) contains egg, (F) contains fish, (G) contains gluten, (L) contains lupin, (M) contains molluscs, (Mu) contains mustard, (N) contains nuts, (P) contains peanuts, (S) contains soya, (Sd) contains sulphur dioxide, (Se) contains sesame seeds, (V) vegetarian, (Ve) vegan, *denotes can be made without.

All food and drink options are subject to availability and cannot always be guaranteed

INDULGENCE MENU

Classic - Superior - *Indulgence* - Casual

£115 per person

Pre-selection required

To Start

Smoked Salmon

Heritage Tomatoes, Parsley Mayonnaise (F, Mu, Sd)

Honey Glazed Pork Cheek

Parsnip Purée, Spelt, Crispy Onion (Ce, D, G, Sd)

Maple Glazed Beetroot

Goats Curd, Walnut, Bitter Leaves (D, Mu, N, Sd)

To Follow

Beef Fillet

Cauliflower Cheese Purée, Braised Onion, Grilled Baby Gem (D, G, Sd)

Cod Fillet

Gnocchi, Tenderstem Broccoli, Shrimps (Cr, D, E, F, G)

Potato Rosti

Caramelised Onion Purée, Black Garlic, Tenderstem Broccoli, Truffle (D, E)

To Finish

Strawberry & Elderflower Trifle

(D, E, G)

Chocolate Delice

Coco Nib Tuile, Pistachio Ice Cream (D, E, G)

Baked New York Cheesecake

Raspberries, Raspberry Sorbet (D, G)

ALLERGENS & DIETARIES: (C) contains celery, (Cr) contains crustaceans, (D) contains dairy/milk, (E) contains egg, (F) contains fish, (G) contains gluten, (L) contains lupin, (M) contains molluscs, (Mu) contains mustard, (N) contains nuts, (P) contains peanuts, (S) contains soya, (Sd) contains sulphur dioxide, (Se) contains sesame seeds, (V) vegetarian, (Vé) vegan, *denotes can be made without.

All food and drink options are subject to availability and cannot always be guaranteed

CASUAL MENU

Classic - Superior - Indulgence - *Casual*

£75 per person

Sharing boards

To Start

Selection Of:

Cured Meats, Cheese, Marinated Vegetables, Olives, & Homemade Breads (D, G, Sd)

To Follow

Roast Beef Joints and Pork Rack

Garlic & Herb Roasted Potatoes, Seasonal Vegetables, Homemade Gravy (Sd)

To Finish`

Mixed Berry Meringue To Share

(D, E)

ALLERGENS & DIETARIES: (C) contains celery, (Cr) contains crustaceans, (D) contains dairy/milk, (E) contains egg, (F) contains fish, (G) contains gluten, (L) contains lupin, (M) contains molluscs, (Mu) contains mustard, (N) contains nuts, (P) contains peanuts, (S) contains soya, (Sd) contains sulphur dioxide, (Se) contains sesame seeds, (V) vegetarian, (Vé) vegan, *denotes can be made without.

All food and drink options are subject to availability and cannot always be guaranteed

EVENING FOOD

Please choose one of the following options

Pizza Station - £18.00 per pizza

(Choose two toppings from the following)

Spiced Pepperoni with Chorizo, Mozzarella & Fresh Chilli

Chicken, Red Onion, Sweetcorn, Mozzarella Drizzled with Barbeque Sauce

Pancetta, Pineapple, Mushrooms with Mozzarella, Caramelised Onion
& Goat's Cheese with Pine Nuts

Roasted Vegetables with Basil Pesto & Mozzarella

Mediterranean Mezze - £20 per person

Minimum of 20 guests

Lemon & Herb Chicken *Or* Lamb Meatballs with a Harissa Tomato Sauce

Falafels

Flat Breads

Hummus

Aubergine dip

Tzatziki

Street food - £22 per person

Minimum of 20 guests

Fried Chicken

Lamb Sharwama

Pork Belly Burnt Ends

Flatbread

Coleslaw

Tzatziki

Salad

ALLERGENS & DIETARIES: (C) contains celery, (Cr) contains crustaceans, (D) contains dairy/milk, (E) contains egg, (F) contains fish, (G) contains gluten, (L) contains lupin, (M) contains molluscs, (Mu) contains mustard, (N) contains nuts, (P) contains peanuts, (S) contains soya, (Sd) contains sulphur dioxide, (Se) contains sesame seeds, (V) vegetarian, (Vé) vegan, *denotes can be made without.

*****All food and drink options are subject to availability and cannot always be guaranteed*****





DRINKS PACKAGES

Add on drinks are a great way to add some fun and personalise your event.

Guest's choice drinks package - £29 per person

Your guests will be able to have access to the bar for one hour, to enjoy the 4 drinks included in this package.

A selection of single spirit, 175ml glass of wine, pint of beer or soft drinks.

Prosecco drinks package - £45 per person

Add on prosecco for your guests to enjoy with the above drinks.

Champagne drinks package - £59 per person

Make your guests feel special with Champagne as well as the above drinks.

Mini Bar - £15 per person (2 drinks per person)

Minimum spend of £650

Please choose one of the below (of course you can have both, but unfortunately no mix and matching)

Gin bar: Selection of gins from our partnered distiller, Sibling Gin.

Sibling Original, Sibling French 75, Sibling Spring Edition, Sibling summer edition and Sibling autumn edition. Served with tonics & botanical garnishes.

Rum bar: Selection dark, spiced and white rums.

Bacardi Carta Blanca, Havana Club 3yr, Kraken Black Spiced, Havana Club 7yr and Diplomatico Single Vintage with mixers & fruit garnishes.

Beer bundle

48 bottles of beer - £250

Can be served at anytime of the day

Mini Prosecco bundle

24 bottles of Prosecco - £200

Can be served at anytime of the day

All food and drink options are subject to availability and cannot always be guaranteed

CEREMONIES

CIVIL CEREMONY

The Kings Head Hotel is licensed to host your Civil marriage ceremonies and can accommodate the most intimate group up to a maximum of 150 guests. We have an unique and historic choice of rooms throughout our property as well as the Roof Terrace, to suit everyone.

CHURCH CEREMONY

We would be delighted to host your special day in the Kings Head Hotel following a church ceremony. We enjoy close, professional relationships with our local churches who would be able to host you both, with loved ones. Of especial note is the spectacular St. John The Baptist church located opposite our property.



PRICE GUIDE

Bank Holidays are to be charged at the Sunday rate. Sunday before Bank Holidays are to be charged at the Saturday rate. Bank Holidays that fall on a Friday will be charged at the Friday rate. New Years Eve is the be charged at peak Saturday rate.

An additional charge of £2,000 applies from 24th December to 2nd January.

Wow your guests with our Vaulted Cellar for your evening celebration - *£2,000 fee*

All prices quoted include VAT

WHAT’S INCLUDED?

- All service linen, cutlery, crockery and glassware
- Front of house manager to ensure your event runs smoothly
- Team of experienced staff
- Full access to your own private bar for all non pre-booked items

Month	Day	Assembly Hire Price
January, February & November	Monday - Wednesday	£2,000
	Thursday	£2,500
	Friday	£2,900
	Saturday	£3,200
	Sunday	£3,000
March - May	Monday - Wednesday	£2,500
	Thursday	£3,300
	Friday	£3,500
	Saturday	£3,700
	Sunday	£3,200
June - October	Monday - Wednesday	£3,300
	Thursday	£3,800
	Friday	£4,700
	Saturday	£5,000
	Sunday	£3,900
December	Monday - Wednesday	£2,900
	Thursday	£3,500
	Friday	£4,500
	Saturday	£4,700
	Sunday	£3,600



ACCOMMODATION

Spend the night before and the night of your Wedding in beautiful, comfortable rooms.

We offer a preferential rate for your guests at the time of booking; these rates will not change unlike those on online or third party websites.

Bedroom rates also include breakfast.

We promise to hold 15 bedrooms the night before and the night of your wedding for guests to be able to book.

Your guests will book via our in house Reservations team.

A deposit of £50, per room, per night is required at the time of booking to confirm the bedrooms.

SPECIAL OFFER

If your allocation of 15 rooms are all booked within 3 months of confirming your Wedding, we will book your Honeymoon suite the night of your Wedding, on a complimentary basis.

This will save you £350!







“Daisy helped to organise our special day for us. Our wedding was postponed for 2.5 years due to covid, and Daisy helped to make sure it definitely went ahead this time without a hitch! Daisy was very organised, sent us a big planner to fill in which really helped us to feel calm that everything was in place ready for the big day.

The Kings Head as a venue was just a dream - it has so much character.

I never wanted to get married in a hotel, but the Kings Head has so much character and charm, it's such a boutique Cotswold Hotel that it didn't feel like a hotel at all! The ceremony room was stunning, such a grand room, and the chairs the hotel supply are perfect - dainty wicker chairs! We loved being able to use the outside terrace space too, and the use of the allocated bar.

Being in the heart of the Cotswolds our photographer took us outside where we could have some photos taken in the adorable Cotswold streets. The food was delicious - lots of comments on the sticky toffee pudding! (We enjoyed the menu tasting sessions too - we were made to feel like VIPs by The Kings Head team!)

For our evening reception we used the downstairs Vaulted Cellar, which was brilliant and so different to any other venue we have been to. The Vaulted Cellar has its own private bar and eating area too.

Daisy was present on the day of the wedding which was such a reassurance and she was great at making sure my dress looked good for pics!

We had a brilliant day and would highly recommend Daisy and The Kings Head as a wedding venue. I wish we could do it all over again!!!

Thank you!”

- Abigail and Joe