



ALDERLEY EDGE HOTEL  
BAR & RESTAURANT

Many congratulations on your recent engagement and thank you for considering Alderley Edge Hotel Bar & Restaurant to host your special day.

Alderley Edge Hotel is located in one of Cheshire's most picturesque villages with views across the beautiful Cheshire countryside.

Our stunning Wedding Venue is perfect for parties of 10 up to 150 guests.

The Willoughby Suite is an excellent location for any special event. We host only one wedding on any given day so that we can ensure that you are guaranteed outstanding service and a dedicated team.

You will enjoy your own bar and private entrance which lead out into our beautiful gardens, available to you and your guests for photographs and drinks.

Once you are introduced as newlyweds you will be served your Wedding Breakfast which will be catered for by our Executive Head Chef and his Team. The suggested menus in this pack have been thoughtfully created to offer an array of enjoyable dishes for your Wedding Day.

UK Civil Wedding Ceremonies are covered by our license, so both formalities and your reception can be held in style.

On behalf of myself and the Events Team we very much look forward to welcoming you to Alderley Edge Hotel and to help you create a memorable day.

Kind regards

Lucy Wilson

Wedding & Events Manager

## TO HELP YOU START PLANNING YOUR EVENT, TAKE A LOOK AT WHAT IS INCLUDED:

- Wedding Breakfast and Evening Reception exclusive room hire
- Private bar and entrance for your guests
- Dedicated team who will look after you and your guests throughout your day
- Three course menu including coffee and petit fours
- Complimentary menu tasting for newlyweds to be
- Informal Master of ceremonies
- White linen on tables with restaurant standard table setting
- Cake stand and knife
- Menu cards
- Exclusive accommodation rates
- Complimentary overnight stay in our Bridal Suite.
- Overnight stay on your 1st anniversary

### CIVIL CEREMONY ROOM HIRE

£395.00

To include, ceremony room hire and a red carpet entrance.

Cheshire East Borough Council Registry costs are not included in your package.  
This will need to be booked separately.

Please contact the Cheshire East Borough Council Registry directly on 01270 375140.

## RECEPTION & TOAST DRINKS PACKAGES

### ALDERLEY PACKAGE

1 x glass of Taittinger plus top up on arrival

1 x glass of either La Tenca Sauvignon Blanc, Chile La Tenca Merlot with starter

1 x glass of either La Tenca Sauvignon Blanc, Chile La Tenca Merlot plus refill with main course

1 x glass of Taittinger for toast

£33 per person

### PACKAGE 1

1 x glass of Taittinger on arrival

2 x glasses of either La Tenca Sauvignon Blanc, Chile La Tenca Merlot with meal

1 x glass of Taittinger for toast

£27.50 per person

### PACKAGE 2

1 x glass of Prosecco Borgo Alto on arrival

2 x glasses of either La Tenca Sauvignon Blanc, Chile La Tenca Merlot with meal

1 x glass of Taittinger for toast

£23.50 per person

### PACKAGE 3

1 x glass of Prosecco Borgo Alto or bottled beer on arrival

2 x glasses of either La Tenca Sauvignon Blanc, Chile La Tenca Merlot with meal

1 x glass of Prosecco Borgo Alto for toast

£19.50 per person

## CANAPES

4 x canapés £6.95

6 x canapés £9.95

*Canapés individually priced at £1.75*

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Goats cheese mousse & candied walnut

Heritage tomato & basil

Wild mushroom & spinach tartlet

Shallot & mango bhaji

Compressed melon & air-dried ham

Smoked trout rilette, cucumber & horseradish

Scottish salmon, crab & pea shoot

Chicken satay skewer

Buttermilk chicken celeriac slaw

Ham hock, piccalilli, sour dough

Pollock, Chilli & lime fritters

Seared steak, tomato & watercress

# WILLOUGHBY MENU 1

## STARTERS

Roasted tomato & smoked garlic soup, balsamic reduction

Pressed confit chicken & tarragon, spiced pear chutney, warm brioche

Heritage tomato pickled red onion & marinated feta, basil oil

## MAINS

Poached Atlantic cod, herb potato & charred tender stem broccoli, dill butter sauce

8-hour slow cooked feather blade of beef, salt baked celeriac and  
thyme mash, mushroom and shallot jus

Pot roast loin of pork, apricot & pinenut stuffing, gratin potatoes, wholegrain mustard sauce

Red onion tarte Tatin, rocket & blue cheese (V)

## DESSERTS

Salted caramel profiteroles, butterscotch sauce

Dark chocolate and orange parfait, honeycomb

Eton mess with clotted cream

Tea and coffee, house fudge

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£55.00 per person Friday - Saturday

£45.00 per person Sunday - Thursday

## WILLOUGHBY MENU 2

### STARTERS

French onion soup, cheddar croute

Smoked trout and chive mousse wrapped in Scottish smoked salmon, cucumber & almond salad

Compressed cantaloupe melon & Cumbrian air dried ham, orange and sesame dressing

### MAINS

Slow cooked corn-fed chicken, apricot and pistachio stuffing,  
glazed greens and fondant potato, pancetta jus

Rump of lamb, root vegetable dauphinoise, hazelnut Fine beans, black olive sauce

Scottish salmon pan seared, wilted baby spinach garden peas & baby onions,  
crushed new potatoes, caviar butter sauce

Wild mushroom & spinach risotto, parmesan crackling (V)

### DESSERTS

Apple tart Tatin, vanilla ice cream

Iced mango parfait, coconut granola

Lemon cheese cake, marmalade & sherbet

Tea and coffee, chocolate truffles

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£60.00 per person

## WILLOUGHBY MENU 3

### STARTERS

Smoked chicken, pink grapefruit & smoked bacon, garlic yoghurt

Beetroot cured salmon, horseradish and rocket

Whipped goats' cheese, pickled vegetables and gingerbread

### MAINS

Dry aged sirloin of beef, caramelized onion soubise, Yorkshire pudding, red wine sauce

Saddle of lamb, crushed minted new potatoes, Romanesco florets, Rosemary and lemon jus

Grilled sea bass, ratatouille of vegetables, saffron potato, lobster and tarragon veloute

Roasted cauliflower steak, baby carrots & sweet chilli (V)

### DESSERTS

Hot dark chocolate fondant, Cointreau and orange ice cream

White chocolate and raspberry burnt English custard, hob nob crumb

Cherry Battenburg, sour cherries, chocolate soil

Tea and coffee and chocolate truffles

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£65.00 per person

## BUFFET MENU

### PLEASE CHOOSE A MINIMUM OF 4 DISHES

Selection of closed and open sandwiches £3.80

Assorted filled brioche £4.00

Compressed melon, feta and olives £3.50

Sage and onion sausage rolls, cranberry relish £3.50

Confit lamb and shallot bhaji £3.70

Pigs in blankets, red onion chutney £3.95

Roast beef & horseradish filled mini Yorkshire puddings £4.25

Welsh rarebit £3.50

File wrapped king prawns, sweet Chilli sauce £3.65

Josper fired red pepper and cream cheese bruschetta £2.95

Cajun chicken skewers, lemon and parsley mayo £3.95

Honey glazed lamb and courgette kebab, mint yoghurt £4.00

Buttermilk fried chicken £4.00

Warm black sticks blue cheese quiche £3.40

Slow cooked BBQ ribs, sticky honey glaze £4.25

Strawberries and clotted cream (June - August only) £ market price

Salted caramel profiteroles £3.50

Raspberry Eton mess £3.50

Selection of mini cheesecakes £3.50

Cheese selection, grapes, celery & biscuits £5.50 (platters of 10 = £50)



## CHILDREN'S MENU

### STARTERS

Garlic bread, cheddar cheese

Roast tomato soup

Honeydew melon, raspberry sauce

### MAINS

Fish goujons, chips & peas

Sausage, mash & gravy

Penne pasta, tomato & basil sauce

### DESSERTS

Fresh fruit salad

Warm chocolate brownie, strawberry sorbet

Jelly & ice cream

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£19.95

## BANQUETING WINE LIST

### SPARKLING & CHAMPAGNE

	Bottle
Veuve Valmante Brut NV, France	£25.00
Veuve Valmante Rose Brut NV, France	£26.00
Prosecco Borgo Alto Italy	£28.50
Taittinger France	£54.00

### WHITE WINES

	Bottle
Terangi Sauvignon Blanc New Zealand	£29.95
La Tenca Sauvignon Blanc Chile	£21.50
Soprano Pinot Grigio Italy	£22.50
Home Farm Chardonnay Australia	£22.50
SSW Chenin Blanc South African	£19.50
Poca Taruca Sauvignon Blanc Chile	£21.50
Chablis Daniel Seguinot France	£32.50

### ROSÉ

	Bottle
Soprano Pinot Grigio Rosato Italy	£22.50
Rosebud Zinfandel Rose California	£21.50

### RED WINES

	Bottle
Despacito Malbec Argentina	£23.50
Bodegaza Cabernet Sauvignon Chile	£22.50
Azabache Rioja Tempranillo Spain	£23.50
Hutton Ridge Pinotage South Africa	£19.50
Home Farm Shiraz Australia	£23.50
La Tenca Merlot Chile	£21.50
Monte da Ravasquiera Portugal	£29.50
Tom & the Peloton Syrah Grenache France	£26.00

## ACCOMMODATION

At the heart of Alderley Edge Hotel is a friendly team ready to welcome you.

Alderley Edge Hotel is located in the heart of Cheshire within easy driving distance of Manchester and surrounding villages, easily accessible for your wedding guests.

Should any of your guests wish to stay over we have 50 delightful bedrooms available.

A group of bedrooms can be held for your wedding guests at a guaranteed rate until 6 weeks prior to the day and can be booked by your guests directly with our team.

Additional nights may be available at the same discounted rate subject to availability for those wishing to extend their stay.

## BRIDAL SUITE

Wake to the first day of your life together as husband and wife in our Bridal Suite.

This is included on a complimentary basis with every booking.

## HOW TO BOOK

We can provisionally hold any available date for up to 2 weeks. Upon confirmation, a non-refundable, non-transferable deposit of £1000.00 is required to secure your Wedding.

6 months prior to the date of the wedding a 50% payment of the total balance is to be paid.

Approximately 6 weeks prior to your wedding you will be invited to the hotel to discuss your final details.

The final balance is due 28 days prior to your wedding date.

Any outstanding charges will be payable on departure of the hotel.

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## CANCELLATION POLICY

Should the unfortunate need to cancel your booking arise, then this can only be honoured on receipt of written instruction.

Up to 6 months	£1000.00 initial deposit
Between 1 and 6 months	50% of the total cost
Under 1 month	100% of the total cost

Wedding insurance is something that can be overlooked. We do advise that wedding insurance is taken out to offer you peace of mind and financial protection should the need arise.