

CELEBRATE WITH US

***WYCHWOOD
PARK HOTEL***

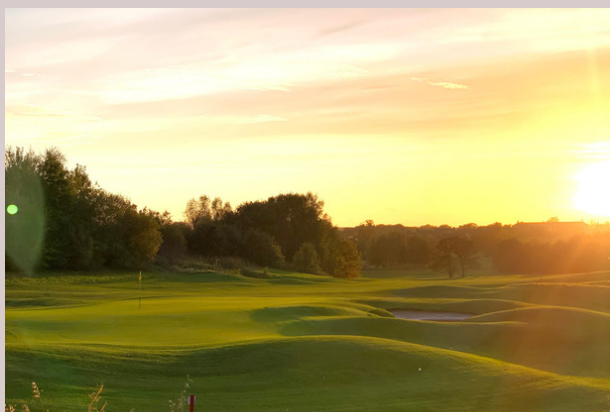


YOUR PERFECT DAY

A unique venue, hidden away on the borders of
Cheshire, Shropshire & Staffordshire

At the end of our sweeping
driveway, with panoramic
views of the rolling Cheshire
countryside lies Wychwood
Park Hotel.

With gleaming water features
& sleek architectural lines,
the bright, modern space
creates a contemporary
setting for your big day



AT A GLANCE

Licensed for civil ceremonies
& partnerships

**Individually tailored
packages for up to 180 guests**

Picturesque setting for your
Wedding photographs

**A dedicated & experienced
Wedding team to help every
step of the way**

Surrounded by a stunning
championship golf course



We take care of every detail
of your big day, from the
initial planning to the day
itself, to ensure your day is
everything
you've always dreamed of.



CIVIL CEREMONIES

The following Suites are Licensed for civil ceremonies;
**Cedar House - Wychwood Suite - Stapeley
Suite - Upper Atrium**

It is your responsibility to ensure that all legal preliminaries are completed before the big day & that the registration Officers are available to conduct your ceremony on the date of your Wedding.

We are unable to do this on your behalf

Book your ceremony with the Crewe Registry Office at:

Municipal Buildings
Earle Street
Crewe
CW1 2BJ

0300 123 5019
creweregisteroffice@cheshireeast.gov.uk



WYCHWOOD SUITE

50 DAY GUESTS, 100 EVENING GUESTS

Bucks Fizz on arrival
Three course Wedding Breakfast
Prosecco to toast your happiness
Your choice of Chiavari Chairs
Evening Catering
Our house DJ & Wooden Dancefloor

2024- £4,999 | 2025 - £5,200 | 2026 - £5,500

PLUS:

Complimentary menu tasting

Along with Complimentary B&B for the night
of your Wedding

Additional Guest:

Day Guest Adult £65 | Child £30

Evening Guest £10



WYCHWOOD SUITE

WEDDING MENU SELECTOR

Starters

Homemade Soup:

Cream of Butternut Squash (v)
Roasted Tomato & Red pepper (v)
Carrot & Coriander (v)
Cream of Mushroom (v)
Leek & Potato (v)

Smoked Salmon Terrine,
shallot rings, capers, lemon & dill mayo

Ham Hock & Wholegrain Mustard terrine,
house salad & picalilli

Creamy Garlic Mushrooms,
toasted bruschetta (V)

Mains

Roast Loin of Pork
served with fondant potato, baked apple &
wholegrain mustard sauce

Traditional Roast Chicken
served with roast potatoes, stuffing & pan gravy

Slow Cooked Blade of Beef
served with cream mashed potato & bourguignon
sauce

Red Onion & Goats Cheese Tart
served with new potatoes & pesto oil (V)

Risotto
Wild Mushroom & Spinach (VG)

All of the above options are served with seasonal vegetables

Desserts

Sated Caramel Cheesecake
vanilla ice cream & toffee sauce

Profiteroles filled with cream
chocolate & butterscotch sauce

Citron Tart
raspberry sorbet & fruit coulis

Chocolate Orange Tart
orange sorbet (VG)



THE EXTRA

50 DAY GUESTS, 100 EVENING GUESTS

Prosecco & Canapes on arrival
Three Course Wedding Breakfast followed by Tea & Coffee
Two glasses of house wine for each guest during your meal
Prosecco to toast your happiness
Your choice of Chiavari Chairs
Evening Buffet
Marquee Effect Draping
Our house DJ & Wooden Dancefloor

2024- £7'999 | 2025- £8,200 | 2026- £8,500

PLUS:

Complimentary menu tasting

Along with Complimentary Suite for the night of your
Wedding

Additional Guests:

Day Guest Adult £90 | Child £30
Evening Guests £22



THE EXTRA WEDDING MENU SELECTOR

Canapes

Please choose 3

Hot Canapes

Spicy Chicken Satay
Tempura Prawns
Mini Jacket Potatoes with Sour Cream (V)
Mini Cheeseburger Sliders
Welsh Rarebit on Wholemeal Toast (V)

Cold Canapes

Tomato & Feta Bruschetta with Pesto Drizzle (V)
Chicken Liver Pate & Chutney en croute
Hummus & Sun-Blushed Tomato en Croute (V)
Smoked Salmon & Lemon and Cream Cheese
Bellini
Goats Cheese Mousse, Prosciutto, Ciabatta
Croute

Starters

Homemade Soup;

Cream of Butternut Squash (VG)
Roasted Tomato & Red pepper (VG)
Carrot & Coriander (VG)
Cream of Mushroom (VG)
Leek & Potato (VG)

Chicken & Tarragon Terrine,

onion chutney & peppered crostini

Smoked Salmon Terrine,

shallot rings, capers, lemon & dill mayo

Ham Hock & Wholegrain Mustard Terrine,

house salad & piccalilli

Creamy Garlic Mushrooms,

toasted bruschetta (V)

Mains

Slow Cooked Rolled Shoulder of Lamb

served with minted potato cake & pan jus

Slow Cooked Blade of Beef

served with creamed mashed potato &
bourguignon sauce

Roast Loin of Pork

served with fondant potatoes, baked apple &
wholegrain mustard sauce

Spanish Style Feta Cheese & Pepper Frittata

served with rocket salad, cherry tomatoes & basil
dressing (V)

Traditional Roast Chicken

served with roast potatoes, stuffing & pan gravy

Red Onion & Goats Cheese Tart

served with new potato cake & pesto oil (V)

Lemon & Thyme Scented Chicken Breast

served with dauphinois potatoes & oyster
mushroom veloute

Risotto

Wild Mushroom & Spinach (VG)

All of the above options are served with seasonal vegetables

Banoffee Tart
toffee ice cream

Salted Caramel Cheesecake
vanilla ice cream, toffee sauce

Champagne & Strawberry Torte
raspberry coulis

Profiteroles filled with cream
chocolate & butterscotch sauce

Citron Tart
raspberry sorbet & fruit coulis

Chocolate Orange Tart
orange sorbet (VG)

Starters
Plain Melon
Cheesy Garlic Bread
Tomato Soup

Mains
Sausage & Mash
Chicken Nuggets & Chips
Pasta in Tomato Sauce
Fish Fingers & Chips

Desserts
Ice Cream
Fresh Fruit Salad

Alternatively children are welcome to have a smaller portion of the adult menu

Please choose six of the following

Mini Sausage Rolls

Spiced Lamb Burgers, with mini naan bread & minted yogurt

Vegetable Spring Rolls, plum sauce (V)

Spiced potato Wedges' sour cream & chive dipping sauce (V)

Roasted Vegetable Skewers (V)

Cajun Chicken Thighs

Mini Pork Pies, apple chutney

Potato Skins, sour cream & guacamole (V)

Selection of Sandwiches

Selection of Quiches

Vegetable Samosas (V)

Cod Goujons , tartar sauce

Chicken Goujons, spicy tomato sauce

Chicken Satay Skewers

Smooth Pate, french bread

Onion Bhajis, mango chutney (V)

Chilli Beef Loaded Potato Skins, cheddar cheese

Selection of Salads; Potato Salad, Coleslaw, Cous cous, Pasta Salad, Green Leaf Salad (V)

Additional menu items £1.50 each per person

Ask about other options such as Hog Roasts & BBQ Menus...



THE TWILIGHT

80 EVENING GUESTS

Civil Ceremony Room Hire from 4pm

Bucks Fizz on arrival

Hot Fork Buffet

Your choice of Chiavari Chairs

Our house DJ & Wooden Dancefloor

Complimentary Bed & Breakfast for the happy couple

2024- £2,999 | 2025- £3,200 | 2026- £3,500

Hot Fork Buffet

Choose two main courses:

Chicken Chasseur
Turkey a la King
Lancashire Hotpot, Red Cabbage
Thai Green Chicken Curry
Penne Pasta, Bolognese Sauce
Sautéed Chicken Breast, Wild Mushroom
& Peppercorn Sauce
Chilli con Carne, Nachos
Beef or Vegetable Lasagne, Garlic Bread
Teriyaki Salmon

Choose one of the following for each main course:

Chefs choice of seasonal vegetables or Salads;
Potato Salad, Coleslaw, Cous cous, Pasta Salad,
Green Leaf Salad (V)

Choose one of the following for each main course:

Pasta, Rice, Noodles or Dauphinoise Potatoes

All served with a selection of breads

ADD MORE SPARKLE

Transform the Cheshire Suite into your very own Marquee * Twilight Package*
£1,300

Centre Pieces per table; Martini Vases or Candelabra's £20

Cream Carpet £35

Star Cloth £250

Uplighters (6) £80

LED dance floor £550

Love Letters £150

Post Box £30

Cedar House Décor £50

Golf Buggy Hire £50

Chiavari Chair (per chair) £6

Bar Vista Suite- Private Hire £100

The Collection- £650

The White Heart Photobooth plus Guest Book- £450 (4 Hours)

[For more information please speak to your dedicated wedding coordinator](#)



ACCOMMODATION

We offer preferential accommodation rates for your guests, regardless of which Wedding package you choose.

We have 113 en-suite bedrooms including Family Rooms, adjoining rooms, Suites and even a self contained apartment - 'The Collection'

Your guests can take advantage of special Bed & Breakfast rates;

2024 £129 per room

2025 £139 per room

2026 £139 per room

We will hold an allocation of 10 Bedrooms which your guests can book direct meaning it's one less thing for you to organise!

Any unsold rooms will be released 6 weeks prior to your Wedding

Bedroom Upgrades

Superior/Family Room £60

Junior Suite £90

Weston Suite £150

