# Civil ceremonies, blessings and vow renewals



## Ceremony Spaces

#### THE ORANGERY

Surprise your guests with the ultimate in wedding sophistication. Our grand Orangery swathed with natural daylight, the beautiful interior décor is a truly unique place to take your vows and seats a maximum of 120 guests.

#### THE BANDSTAND (OUTDOOR)

Say your vows surrounded by nature in the gardens of our Mansion House. Our wedding bandstand provides space for the couple and the registrar, with guests looking on from our landscaped garden. Our bandstand and garden seats 150 guests.

#### THE WESTMINSTER SUITE

This magnificent modern suite is a romantic backdrop for your ceremony. The room dividers create the perfect room size for your numbers as we can conduct ceremonies for 50 up to 280 guests.

#### THE BRUNEL SUITE

This grand room with ornate high ceilings, chandeliers and tall windows captures the rich history of Tortworth Court with a modern twist. This space is the perfect setting for ceremonies with a maximum of 100 guests.

#### THE ROOM AT THE TOP & VICTORIA SUITE

Situated at the very top of De Vere Tortworth Court, The Room At The Top has spectacular views of the surrounding countryside. With a beautiful chandelier, this would be an unforgettable backdrop for your ceremony. Seats a maximum of 60 guests, with access via lift or stairs.

The Victoria Suite is for a more intimate ceremony for up to 40 guests, the room features a beautiful bay window and a period fireplace.

## Room hire prices

2023 2024 2025

NOVEMBER - £1400 £1500 £1600

MARCH

APRIL - £1600 £1700 £1800

**OCTOBER** 

The room hire charge is valid for the ceremony and does not include your Registrar fees.

When reserving De Vere Tortworth Court for your ceremony, you will need to contact the South Gloucestershire Registry Office on 01454 863140 to conduct your ceremony. Please note the Registrars do not permit the venue to contact them on your behalf. Registrars can be booked one year in advance.

#### Upgrade

Why not upgrade to Chivari chairs?

From £4.50 per person









# **Essential Package**



## Package includes:

WEDDING BREAKFAST & EVENING RECEPTION ROOM HIRE Exclusive use of the the Orangery or Westminster Suite for your celebration

ARRIVAL DRINK

A choice of Prosecco or orange juice

THREE-COURSE WEDDING MENU

Choose a wonderful three-course set menu, including tea & coffee

WINE WITH DINNER

One glass of house wine per person to accompany the wedding breakfast

PROSECCO TO TOAST

Raise a glass of Prosecco to the newlyweds during speeches

WHITE TABLE LINEN AND NAPKINS

A classic and crisp room set up with white tablecloths and white napkins

WOODEN DANCE FLOOR

Ensure guests are encouraged to dance with a professional dance floor

PA SYSTEM & MICROPHONE

Hand held microphone and speaker system for speeches

SUPERIOR ROOM ON THE WEDDING NIGHT

A Superior room for the newlyweds, to end your wedding day in style

**GUEST ACCOMMODATION** 

Our team will arrange special discounted rates for your guests

MENU TASTING

Complimentary menu tasting for the happy couple

DEDICATED WEDDING TEAM

Rest assured our wedding team will offer advice and guidance throughout the planning process

## Prices (per person)

	2023	2024	2025
NOVEMBER - MARCH	£120	£130	£140
APRIL - OCTOBER	£150	£160	£170

The following supplement will be applicable throughout the months of June, July and August:
Friday & Saturday Weddings - £10.00 per

#### MINIMUM NUMBERS

Minimum numbers of 80 guests apply Friday, Saturday and Bank Holidays from April - October. Minimum numbers of 60 guests apply Sunday -Thursday and November - March.

#### CHILDREN

Children 12 and under £30 for a three course child's meal and drinks.

Teenagers aged 13 - 17, three course adult meal at half the adult price.

#### Change a couples life today

Opt into our charity donation scheme and increase your price per head by £1.

Donations are made to the Gift of a Wedding charity.



TORTWORTH COURT





# Luxury package



## Package includes:

WEDDING BREAKFAST AND EVENING RECEPTION ROOM HIRE Exclusive use of the the Orangery or Westminster Suite for your celebration

PROFESSIONAL TOASTMASTER

To coordinate your guests movements and make important announcements

ARRIVAL DRINK

A choice of Prosecco, Pimms or Bottled Beer

CANAPÉS TO ACCOMPANY

Three delicious canapés to enjoy with your arrival drink

FOUR-COURSE WEDDING MENU

Choose a wonderful four-course set menu including a sorbet, tea & coffee and petit fours

WINE WITH DINNER

Half a bottle of house wine per person to accompany the wedding

CHAMPAGNE TO TOAST

Raise a glass of Champagne to the newlyweds during the speeches

WHITE TABLE LINEN AND NAPKINS

A classic and crisp room set up with white tablecloths and white napkin

WOODEN DANCE FLOOR

Ensure guests are encouraged to dance with a professional dance floor

PA SYSTEM AND MICROPHONE

Hand held microphone and speaker system for speeches

JUNIOR SUITE ON THE WEDDING NIGHT

A Junior Suite in the Mansion House for the newlyweds, to end your wedding day in style

**GUEST ACCOMMODATION** 

Our team will arrange special rates for your guests

MENU TASTING

Complimentary menu tasting for the happy couple

DEDICATED WEDDING TEAM

Rest assured our wedding team will offer advice and guidance throughout the planning process  $\,$ 

## Prices (per person)

	2023	2024	2025
NOVEMBER - MARCH	£140	£150	£160
APRIL - OCTOBER	£170	£180	£190

The following supplement will be applicable throughout the months of June, July and August:
Friday & Saturday Weddings - £10.00 per

MINIMUM NUMBERS

Minimum numbers of 80 guests apply Friday, Saturday and Bank Holidays from April - October. Minimum numbers of 60 guests apply Sunday -Thursday and November - March.

CHILDREN

person

Children 12 and under £30 for a three course child's meal and drinks.

Teenagers aged 13 - 17, three course adult meal at half the adult price.

Change a couples life today

Opt into our charity donation scheme and increase your price per head by £1.

Donations are made to the Gift of a Wedding Charity.



TORTWORTH COURT





# Royal Package



## Package includes:

WEDDING BREAKFAST AND EVENING RECEPTION ROOM HIRE Exclusive use of the Westminster or Orangery for your celebration

ARRIVAL DRINK & CANAPÉS

Three drinks of either Prosecco, Pimms or Beer served with canapés

FIVE-COURSE WEDDING MENU FOLLOWED BY A CHEESEBOARD A wonderful four-course choice menu, followed by a cheeseboard

DRINKS WITH DINNER

Half a bottle of upgraded wine per person, a glass of champagne to toast, followed by a glass of port with cheese.

THE EXTRAS

White linen, PA system, DJ, LED dancefloor, chivari chairs, post-box, 6ft LOVE letters, red or white carpet, fairy light canopy

EVENING BLIFFET

Delicious evening food for when guests get the late night munchies

A TWO NIGHT STAY IN A LUXURIOUS SUITE

A Suite for the newlyweds the night prior and the night of the wedding

FOUR MANSION HOUSE ROOMS THE NIGHT OF THE WEDDING Upgraded bedrooms for four members of your wedding party

**GUEST ACCOMMODATION** 

Our team will arrange special rates for your guests

REHEARSAL DINNER FOR YOUR FAMILY AND FRIENDS

A pre wedding supper the night prior with 30 of your nearest and dearest

CONTINENTAL BREAKFAST THE MORNING OF THE WEDDING

Breakfast for up to 10 guests brought to the room whilst you get ready

PRIVATE BREAKFAST THE MORNING AFTER

Guests staying at the hotel will enjoy a private breakfast the next morning

CHANGING AND STORAGE ROOM

A space for entertainers to store their equipment & get ready

MENU TASTING

Complimentary menu tasting for the happy couple and two guests

ACESS TO LEAF SPA

Exclusive spa access for 1 month before the wedding day

DEDICATED WEDDING & EVENTS TEAM

Our wedding team will offer advice & guidance from start to finish

ONE YEAR ANNIVERSARY STAY

Come back and relive your special day with us

# Prices (per person)

2023 2024 2025

JANUARY -DECEMBER £340 £350 £360

MINIMUM NUMBERS
Minimum numbers of 80 adult guests

CHILDREN

Children 12 and under £30 for a three course child's meal and drinks.

Teenagers aged 13 - 17, three course adults meal at half the adults price.

#### Exclusive Use

Have exclusive use of De Vere Tortworth court for your wedding

From £80,000



TORTWORTH COURT





# De Vere Tortworth Court canapé menu



# Hot Canapés

MINI WILD MUSHROOM TARTLET GLAZED WITH HERB-INFUSED TRUFFLE OIL

MINI CONES OF BATTERED FISH AND CHUNKY CHIPS TOPPED WITH TARTAR SAUCE

MINI JACKET POTATOES WITH BEETROOT CHUTNEY AND SOUR CREAM AND CHIVE

MINI YORKSHIRE PUDDINGS WITH RARE BEEF AND A MUSTARD GLAZE

MINI SUN BLUSHED TOMATO AND PARMESAN TARTLET WITH BALSAMIC GLAZE

SESAME AND SOY GLAZED CHICKEN SKEWERS WITH SWEET CHILLI DIP

## Cold Canapés

BUFFALO MOZZARELLA, BASIL AND PLUM TOMATO BRUSCHETTA (V)

CHORIZO, OLIVES, SUN BLUSHED TOMATOES AND FETA KEBABS

SMOKED SALMON BLINI, DILL SOUR CREAM & KETA CAVIAR

CREAM CHEESE & PESTO TARTLETS (V)

CHICKEN LIVER PATÉ, TOASTED BRIOCHE & RED ONION MARMALADE

ASPARAGUS WRAPPED IN PARMA HAM



The secret ingredient is always love.

De Vere Tortworth Court's Luxury Package includes a selection of three canapés

£7.50 to add three canapés on to the Essential Package

£10.00 to add five canapés on to the Essential Package

# Banqueting menu



# Starters

CLASSIC CREAMED LEEK AND POTATO WITH 'DOUBLE GLOUCESTER' ON TOAST (MI, G, S)

ROASTED VINE TOMATO AND RED PEPPER SOUP, BASIL AND PARMESAN CROUTONS (V)

SPICED CARROT & CUMIN SOUP, NAAN BREAD CROUTONS (VE)

SEVERN & WYE SMOKED SALMON, CAPER BERRIES, BALSAMIC ONIONS,

LEMON & HERB DRESSING, RYE BREAD (F, G)

CONFIT DUCK CROQUETTE, RAISIN PURÉE, APPLE, SOY DRESSING (G/MI) (SUPPLEMENT £5.00)

PATE MAISON, INFUSED WITH COINTREAU & DIJON MUSTARD, TOASTED BRIOCHE, CORNICHONS, ONION MARMALADE (MI/G/S/SD/E/M)

HAM HOCK & PICKLED CARROT TERRINE, PEAR CHUTNEY, TOASTED BRIOCHE (M/MI/E/G/SD)

PRAWN AND CRAYFISH COCKTAIL, GEM LETTUCE, QUAIL EGG, LEMON & HERB DRESSING, CIABATTA CROSTINI (F/CR/E/G/MI) (SUPPLEMENT £3.00)

ROSMARY GOAT CHEESE & CARAMELIZED RED ONION TART, DRESSED ROCKET SALAD, BALSAMIC GLAZE (V) (G/MI/SD/E)

BEETROOT FALAFEL, POMEGRANATE, TOMATO HUMMUS, PEA SHOOTS (SE) (VE)

# Sorbets

(SUPPLEMENT £5.00)

RASPBERRY / MANGO / MEDITERRANEAN LEMON / CHAMPAGNE

# Mains

MAIZE FED CHICKEN BREAST, WRAPPED WITH STREAKY BACON, TENDER STEM BROCCOLI, POTATO TERRINE, CAFÉ AU LAIT SAUCE (MI/C/SD)

FREE RANGE LEMON AND HERB CHICKEN BREAST, THYME ROASTED POTATOES, SEASONAL GREENS, PORT WINE & SHALLOT JUS (MI/C/SD)

GLOUCESTER OLD SPOT PORK FILLET, ROAST GARLIC MASH, BLACK PUDDING BON-BON, SAVOY CABBAGE, CIDER SAUCE. (G/MI/S/C/SD) (SUPPLEMENT £5.00)

FIVE-HOUR BEEF, ALE-BRAISED CARROTS, MASHED POTATO, RED WINE JUS (C/MI/SD/G)

ROASTED BEEF FILLET, WILD MUSHROOM FRICASSEE, POTATO FONDANT, PORT WINE JUS (C/SD/MI) (SUPPLEMENT £10.00)



# Banqueting menu



# Mains

OVEN ROASTED RUMP OF LAMB (SERVED PINK), DAUPHINOISE POTATOES, MINTED PEA PUREE, LAMB JUS (SD/C/MI) (SUPPLEMENT £7.50)

FILLET OF SALMON, CRUSHED NEW POTATO CAKE, CONFIT FENNEL, DILL CREAM SAUCE (MI/F)

ROASTED LOIN OF COD WRAPPED IN PARMA HAM, BASIL MASH, FINE BEANS, VERMOUTH CREAM SAUCE (MI/F) (SUPPLEMENT £5.00)

BUTTER ROASTED HAKE, CHORIZO, CHICKPEA, CORIANDER & NEW POTATOES CASSOULET (MI/F)

MEDITERRANEAN VEGETABLE & BRIE WELLINGTON, SEASONAL GREENS, VEGETARIAN GRAVY (E/MI/G) (V)

SPINACH AND RICOTTA TORTELLINI, WILD MUSHROOM, TRUFFLE OIL, PARMESAN SHARDS (MI/G) (V)

RISOTTO, ASPARAGUS, GREEN PEAS, WHITE WINE CREAM SAUCE, SHAVED ITALIAN CHEESE (MI) (V)

VEGAN SWEET POTATO, SPINACH AND CHICK PEA CURRY, CRISPY ONION BHAJI, BASMATI RICE (G) (VE)

VEGAN BLACK OLIVE GNOCCHI, TOSSED WITH ROASTED BELL PEPPERS, WILD MUSHROOMS,

WILTED ROCKET LEAVES (G) (VE)

# Desserts

CHOCOLATE TRUFFLE TORTE, HAZELNUT CRUMB, WHIPPED CREAM (MI/E/S/N/G)

WHITE CHOCOLATE & RASPBERRY CHEESECAKE, RASPBERRY SAUCE (MI/E/S/N/G)

BRAMLEY APPLE CRUMBLE, VANILLA ICE-CREAM (MI/E/S/N/G)

SALTED CARAMEL & MILK CHOCOLATE TART, TOFFEE POPCORN, & CARAMEL SAUCE (MI/E/S/N/G)

BAKED VANILLA CHEESECAKE, MACERATED STRAWBERRIES (MI/E/S/N/G)

TART AU CITRON, RASPBERRIES, MERINGUE, RASPBERRY SORBET (MI/E/S/N/G)

VANILLA CRÈME BRULÉE, SHORTBREAD BISCUIT, SEASONAL BERRIES (MI/E/S/N/G)

WARM CHOCOLATE FONDANT, PISTACHIO CRUMB, TOFFEE ICE CREAM (MI/E/S/N/G) (SUPPLEMENT £5.00)

EXOTIC FRUIT SALAD SERVED WITH MANGO SORBET

VEGAN CHOCOLATE AND PASSION FRUIT TART, STRAWBERRY SAUCE (S/N/G)

COFFEE & PETIT FOURS (SUPPLEMENT £7.50)

For those with special dietary requirements or allergens who may wish to know about the ingredients used, please contact the manager. (v) denotes vegetarian. (ve) denotes vegan.



# Children's menu



## Starters

FRESH FRUIT KEBABS (V,GF)

CREAM OF TOMATO SOUP (V,GF)

TORTILLA CHIPS & TASTY DIPS

## Mains

SAUSAGES, MASHED POTATO AND ONION GRAVY

ROAST CHICKEN BREAST WITH ROAST POTATOES

PAN FRIED CHICKEN STRIPS WITH CHUNKY CHIPS

TRICOLOUR PASTA WITH FRESH TOMATO SAUCE (V)

# Vegetables

PEAS

**CARROTS** 

**BAKED BEANS** 

#### **Desserts**

A SELECTION OF ICE CREAMS (V)

BANANAS AND CUSTARD (V)

FRESH FRUIT SALAD (V,GF)

CHOCOLATE BROWNIE WITH ICE CREAM (V)

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Let your day be filled with great food and greater memories. 000000

£30.00 per child

Three course set menu to be selected Children aged 12 and under

> V = suitable for vegetarians GF = gluten free

# De Vere Tortworth Court evening buffet



Mains

MINI BURGERS

MINI HOT DOGS

MINI BACON BAPS

TORTILLA WRAPS & SANDWICHES WITH A SELECTION OF FILLINGS (V)

VEGETABLE SAMOSAS & ONION BHAJIS WITH A RAITA DIP (V)

CHICKEN SATAY WITH PEANUT DIP

GOAT'S CHEESE & TARRAGON TARTLETS (V)

SKEWERED MEATBALLS WITH SPICY TOMATO & ONION DIP

GOUJONS OF CHICKEN WITH LIME MAYONNAISE

Sides

CHUNKY CHIPS

POTATO WEDGES & DIPS

NEW POTATOES IN MINTED BUTTER

KETTLE CHIPS, TORTILLA CHIPS WITH HUMMUS DIP

Salads

POTATO & SPRING ONION SALAD

BABY LEAF, TOMATO & CUCUMBER

BUILD YOUR OWN CAESAR SALAD

**COLESLAW** 

**GREEK SALAD** 

PASTA & PESTO

**Desserts** 

CHOCOLATE BROWNIE BITES

FRESH FRUIT SKEWERS

**BABY CHEESECAKES** 

STRAWBERRIES DIPPED IN CHOCOLATE

Select 6 items for £23.95 per person

Additional items at £1.95 per item, per person

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100% of your total evening guests are to be catered for

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One cannot think well, love well, sleep well, if one has not dined well.

Virginia Woolf

# De Vere Tortworth Court evening buffet



#### Alternative Buffet

Burger OR Hot Dog Station

Served with chips and salad

£17.50 per person

Fish and Chips Station

Served with chips, salad, mushy peas and tartar sauce

£17.50 per person

Vegetarian options available on request

#### Pizza Buffet

Half a pizza per person with a choice of toppings

Served with chips and salad

£17.50 per person

#### Cheese and Biscuits

A selection of up to 3 cheeses

Served with biscuits, grapes and chutney

£45.00 per platter

Each platter serves 10 guests

Add an additional two cheeses at £10.00 per platter

#### Mezze Platter

A selection of hams, breads, olives & pickles

or

A selection of pitta, hummus, balsamic onion, grilled vegetables, olives and chutney

£23.95 per platter

Each platter serves 5 guests

# BBQ or Hog Roast

Both served with bread rolls and a selection of salads

£29.95 per person

A minimum of 50 guests applicable for both a BBQ and Hog Roast

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100% of your total evening guests are to be catered for

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One cannot think well, love well, sleep well, if one has not dined well.

Virginia Woolf

# Some little extras to enhance your day



## Special touches

Professional Toastmaster £275.00

Chair covers and sash £4.50 per chair

> Chivari chairs £4.50 per chair

Professional DJ £395.00

White LED Dance floor £295.00

#### Cocktails

Cocktails From £8.95 per person

Upgrade to cocktails for your arrival drink £5.95 per person

Jugs of cocktails on each table (Serves 8 guests) £55.00 per jug

Maximum two varieties of cocktails

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Let your day be filled with great food and greater memories.

#### Food

Canapés From £7.50 per person

Sorbet course £5.50 person

Choice menu - up to three options per course £5.00 per person

Cheese course - Serves 10 guests £45.00 per platter

Petit Fours with coffee £7.50 per person

# Beverages

Additional glass of prosecco on arrival £6.50 per person

Upgrade to a Champagne toast £5.50 per person

Upgrade to half a bottle of wine per person £6.00 per person

Upgrade from House wine for your Wedding Breakfast From £2.50 per person Speak to our team for our extended Wine menu

Enhance your Cheese and Biscuits with a bottle of Port £65.00 per bottle

Buckets of beer during your Wedding Breakfast (Selection of 5 beers) £25.00 per bucket

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# 'Little white book' of suppliers

REGISTRAR	Kingswood Office	+44 (0) 1454 863140	www.southglos.gov.uk	registrations er vice @southglos.gov.uk
CELEBRANT	Tara Heath-Arnold	+44 (0) 7545 972 910	www.tarathecelebrant.co.uk	hello@tarathecelebrant.co.uk
PHOTOGRAPHY	Martin Wise	+44 (0) 1454 856 700	www.martinwisephotography.co.uk	email@studiowise.co.uk
PHOTOGRAPHY	Honey Dew Moments	+44 (0) 7581 353 732	www.honeydewmoments.co.uk	natasha@honeydewmoments.co.uk
VIDEOGRAPHY	A Perfect Memory	+44 (0) 7799 430 453	www.aperfectmemory.co.uk	benpope@aperfectmemory.co.uk
VIDEOGRAPHY	Down The Aisle	+44 (0) 776 813 387	www.downtheaisle.uk.com	ben.morgan@downtheaisle.uk.com
FLORIST	The Sodbury Florist	+44 (0) 1454 312 547	www.sodburyflorist.co.uk	thesodburyflorist@googlemail.com
FLORIST	EVM	+44 (0) 7939 933 066	ww.evmfloraldesigns.com	info@evmfloraldesigns.com
VENUE STYLING	Etiquette Events	+44 (0) 1242 898 396	www.etiquetteevents.co.uk	Info@etiquetteevents.co.uk
VENUE STYLING	Event Style	+44 (0) 7768 303 332	www.event-style.co.uk	info@event-style.co.uk
VENUE STYLING	Cahoots	+44 (0) 1225 571 787	ww.cahoots.events	info@cahoots.events
VENUE STYLING	Niche Events	+44 (0) 7714 168 429	www.niche-events.co.uk	info@niche-events.co.uk
VENUE STYLING	Major Entertainment	+44 (0) 1452 881 876	www.majoreventservices.com	info@majorents.co.uk
STATIONERY	Bella Peach Creative	+44 (0) 79006 955 661	www.bellapeach.co.uk	bellapeachcreative@hotmail.com
CAKES	Posh & Cake	+44 (0) 7947 778 028	www.poshandcake.co.uk	orders@poshandcake.co.uk
ENTERTAINMENT	Goodnight Lois Band	+44 (0) 7306 437 175	www.soundcloud.com/goodnightlois	goodnightloislive@gmail.com
ENTERTAINMENT	Marie-France Harpist	+44 (0) 7904 251 225	www.harpmariefrance.co.uk	-
ENTERTAINMENT	The Bristol String Quartet	+44 (0) 7736 273 723	www.thebristolstringquartet.com	mail@thebristolstringquartet.com
ENTERTAINMENT	The Style Band	+44 (0) 781 398 7199	www.thestylemusic.com	hello@thestylemusic.com
ENTERTAINMENT	Brunel Entertainment	+44 (0) 117 902 114	www.brunelevents.co.uk	Info@brunelevents.co.uk
TOASTMASTER	Dave Stallworthy	+44 (0) 1454 321 694	-	DHpromotions@blueyonder.co.uk
FIREWORKS	Chase Lane Fireworks	+44 (0) 7990 606 460	www.chaselanefireworks.co.uk	info@chaselanefireworks.co.uk



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