

The Manor House Hotel

Requests the pleasure of your company at

*Manor House Hotel
Castle Combe
Nr Bath,
Wiltshire
SN14 7HR*

*On a date and time suitable to you both with regards to
booking your Wedding Celebrations*

RSVP

Mary Duncan
mduncan@exclusivehotels.co.uk
+44 (0) 1249 782 206

Wedding for 40 to 100 guests:

Ceremony Room: Dunstanville

Reception Drinks: Shakespeare, Library, Conservatory and Italian Gardens

Wedding Breakfast and Evening Reception: Dunstanville & Bingham

DATES	Price to Include Ceremony Room	Price Excluding Ceremony Room	7 COMPULSORY BEDROOMS	Discounted Bedroom Prices Fri & Sat	Discounted Bedroom Prices Sun to Thurs
April 2011 – March 2012	£3300	£2600		£190 per room B&B	£160 per room B&B
April 2012 – March 2013	£3400	£2700		£200 per room B&B	£170 per room B&B
April 2013 – March 2014	£3500	£2800		£210 per room B&B	£180 per room B&B

10% DISCOUNT AVAILABLE ON ABOVE PRICES SUNDAY TO THURSDAY EXCLUDING BANK HOLIDAYS

Please note the latest we do a Wedding Meal is 4pm therefore the latest church service is 1.30pm and the latest civil ceremony is 2pm

We are also able to offer our Bybrook Restaurant for 65 to 120 Guests for the Wedding Breakfast until 5.30pm for a £5000 supplement. After 5.30pm Exclusive Use is required to take the Bybrook.

Extras Included for Wedding Parties between 40 to 100 guests:

- Junior Suite for the Bride & Groom on the night of the wedding
- Twin Room for Bride & Bridesmaid on night prior to wedding
- Six additional bedrooms at the discounted bedroom rates
- Menu Tasting for the Bride & Groom
- Toastmasters for weddings over 50 guests
- Four ball of golf to be used before the wedding
- Dedicated Wedding co-ordinator
- Knife and Cake Stand

PLEASE NOTE FOR WEDDINGS OVER 50 PEOPLE THERE IS A MINIMUM SPEND OF £15,000 ON A SATURDAY AND A MINIMUM SPEND OF £10,000 SUNDAY TO FRIDAY ON ALL HOTEL WEDDINGS

Exclusive Use:

	SUNDAY – THURSDAY *Excludes bank holidays	FRIDAY	SATURDAY
April 2011 – March 2012	£18,000	£24,000	£27,000
April 2012 – March 2013	£19,000	£25,000	£28,000
April 2013 – March 2014	£20,000	£26,000	£29,000

Includes 48 bedrooms with breakfast, all public rooms.
The hotel will be closed to any other guests.
Exclusive Use is compulsory when taking the Bybrook after 5.30pm or when a marquee is being used.

Extras Included for Exclusive Use Wedding Parties

- 5 Bedrooms on the night prior to the wedding
- Private Dinner for 10 people on the night prior to the wedding to include 2 bottles of champagne, 3 course set menu per person and coffee.
- Menu Tasting for the Bride & Groom
- Toastmaster
- Chair covers and bows
- 4 ball of golf to be used before the wedding
- Dedicated Wedding co-ordinator
- Knife and Cake Stand

Wedding for 8 to 40 guests

Ceremony Room – Bingham

Drink Reception – Library & Conservatory

Wedding Breakfast – Bingham

DATES	Price to Include Ceremony Room	Price excluding Ceremony Room
APRIL 2011 – MARCH 2012	£850	£650
APRIL 2012 – MARCH 2013	£900	£700
APRIL 2013 – MARCH 2014	£950	£750

10% DISCOUNT AVAILABLE ON ABOVE PRICES SUNDAY TO THURSDAY

We are also able to offer our Drawing Room or Shakespeare Lounge for the wedding breakfast or ceremony until 5.30pm. There is a £600 supplement on the above prices.

Extras Included for Wedding Parties up to 30 guests

- Ten bedrooms at the discounted bedroom rate
- Menu Tasting for the Bride & Groom
- Four ball of golf to be used before the wedding
- Dedicated Wedding co-ordinator
- Knife and Cake Stand

Wedding Ceremony Room Sizes

	Ceremony	Dining	Evening Reception
Dunstanville	100	100	120
Bybrook	100	120	NA
Shakespeare	30	30	NA
Drawing Room	30	30	NA
Bingham	40	40	NA

Your Wedding Breakfast

Priced at £55 per person (*£4.00pp supplement)

Starters

Terrine of Loch Duart salmon, green beans, mustard mayonnaise
Pressed terrine of corn fed chicken and duck liver, shitake mushroom, fig and port reduction
Ballotine of ham hock, parsley and confit shallot, sauce gribiche
Risotto of wild mushroom, shave parmesan Cèpe cappuccino
Warm leek tart, slow cooked free range hens egg, rocket salad
Roasted vine tomato soup, parmesan straw, crème fraîche
Wild mushroom and truffle tortellini, celeriac velouté
Ravioli of organic salmon and king prawn, sweet corn and lemongrass emulsion
Chicken liver parfait, red onion marmalade, toasted brioche

Main course

Herb crusted rack of lamb, dauphinoise potato, fine beans, basil scented jus*
Pan fried salt cod with olive oil crushed potato, fennel, sauce vierge
Roast breast of corn fed chicken, smoked mashed potato, bourguignonne sauce
Pave of organic salmon, crushed Jersey Royals, cherry vine tomato sauce
Roast sirloin of beef, creamed potato, grilled vine tomato and flat mushroom, red wine sauce*
Roast loin of pork, apple and sage farce, creamed savoy cabbage, chateaux potato, natural jus
Pan fried fillet of wild halibut, mashed potato baby spinach, roast salsify, garlic and parsley jus
Fillet of sea bass, celeriac fondant, ratatouille, pesto dressing

Dessert

Warm poached pear, vanilla panna cotta, blackberry sorbet
Treacle tart, clotted cream ice cream, orange sauce
Dark chocolate torte, caramelised banana, coconut cream
Apple and cinnamon tart with vanilla ice cream
Coffee parfait, double chocolate brownie
Vanilla crème Brulee, raspberry compote and sorbet
Passion fruit mousse, mango sorbet, passion fruit syrup

Coffee and Petit fours

Canapé Menus

£11 per person which includes 5 canapés of your choice, additional items £2.00 per person

Olives, feta and sun blushed tomatoes

Gaufrettes

Parmesan straws, spiced aubergine dip

Roulade of smoked salmon, dill crème fraiche

Herb Risotto beignets

Parmesan biscuit, Roquefort cream

Crisp pork belly, apple jelly

Confit chicken roulade wrapped in Parma ham, fig and apple chutney

Mini Cornish crab tartlets

Crispy spiced duck beignet, sweet chilli sauce

King prawns, chilli and lemon grass

Mediterranean vegetable kebabs

Wild mushroom tart, cèpe foam

Fish Courses

Slow cooked Organic Salmon, celeriac remoulade, apple chutney £8.50 per person

Seared fillet of Sea Bass, crushed jersey royals, pea foam £9.50 per person

Grilled red Mullet, shaved fennel, tomato vierge £9.00 per person

Sorbet Courses

Lemon, Lime, Mandarin, Passion fruit, Strawberry, Raspberry, Pink champagne, Mango, Coconut £3.50 per person

Cheese Course

A selection of Cheese £9.50 per person

Evening Menus

Please choose 4 items of your choice at £19.50 per person, 6 items at £21.50 or 8 items at £24.50

Spiced aubergine crostini

Tomato, shallot and coriander bruschetta

Cocktail sausages wrapped in bacon, with a balsamic glaze

Honey and caraway seed sausage roll

Nice'n'spicy chicken wings

Sweet and sour chicken skewers

Asparagus and Goats cheese quiche

Baked flat mushrooms, Parma ham, mozzarella

Goujons of Plaice, tartar sauce

Chicken satay skewers

Chorizo, olive and herb frittata

Asparagus and Goats cheese quiche

Selection of finger sandwiches

Homemade mini pizza

Platter of mozzarella, red onion, plum tomato and basil

Charcuterie platter

Smoked Salmon platter, traditional condiments

Caesar salad

Waldorf salad

Mixed leaf salad

Rocket salad, plum tomato and mozzarella

Potato salad, grain mustard and spring onions

Homemade coleslaw

Profiteroles, chocolate sauce

Vanilla cheesecake, raspberry compote

Selection of cheese, with crusty breads

Warm chocolate brownies

Fruit kebabs