

YOUR  
SPECIAL  
WEDDING  
DAY

EVERTHING YOU COULD WISH FOR

ALDERLEY EDGE HOTEL  
CHESHIRE





LOCATED IN THE BEAUTIFUL LEAFY  
VILLAGE OF ALDERLEY EDGE

## THE PERFECT PLACE TO GET MARRIED

To help you make the most of your wedding day, Alderley Edge Hotel is delighted to offer you a complete package of food and beverage for all your guests.

**THIS PACKAGE APPLIES TO A  
MINIMUM OF 50 GUESTS.**

In conjunction with Macclesfield Registry Office, we are delighted to invite you to make your Wedding Vows with us, as the hotel has been approved as a venue for Civil Marriages and Civil Partnerships. The room hire charge of £395.00 includes the relaxing sounds of our resident pianist.

Complimentary use of the Laurent-Perrier Suite –  
No room hire charge is made

Complimentary Honeymoon Night in one  
of our Bridal Suites

Complimentary Basket of Fruit and Bottle of  
Champagne to welcome you

Special overnight accommodation rates  
for your Wedding Guests

Complimentary Changing Room

Personal Wedding Co-ordinator

Personalised Menu Cards

## The Wedding Breakfast Package

£69.95 PER PERSON

### STARTERS

---

Soup of Leek and Potato, Feta Cheese, Chive and Truffle Beignet

Ballotine of Gressingham Duck, Honey Cured Breast, Plum and Anise Chutney, Orange Purée

Salad of Seared Smoked Salmon, Salmon and Crab Tartare with Mustard Cress and Citrus Vinaigrette

Smooth Parfait of Chicken Liver and Truffle, Caramelised Apple Purée, Thyme Vinaigrette, Toasted House Bread

Wafers of Charentais Melon with Lime Roasted Tropical Fruits, Sweet Wine Jelly

Twice Baked Goats Cheese Soufflé, Cured Cheshire Ham, Onion and Sage Marmalade

Smoked Chicken and Portobello Mushroom Croquette, Barbequed Tomato Relish, Watercress

### MAIN COURSES

---

Roasted Sirloin of Welsh Black Beef, Herbed Yorkshire Pudding, Madeira Jus

Saddle of Welsh Lamb Stuffed with Dried Tomato, Basil and Spinach, Rosemary Sauce

Honey Glazed Gressingham Duck, Whisky and Marmalade Jus, Toasted Hazelnuts

Loin of Cheshire Pork Served Simply with 'Crackling', Cider Baked Apples and Gravy

Free Range Chicken Supreme with a Sauce of Truffle, Lemon and Herb

Pavé of Mature Beef Sirloin, Classic Diane Sauce, Garden Thyme

Free Range Turkey Slow Roasted with a Lemon and Sage Rub, Smoked Cranberry Jus

### DESSERTS

---

A Tasting of Local Artisan Cheese, Home-baked Biscuits

Iced Valrhona Chocolate Parfait, House Shortbread, Compote of Cherry and Red Wine

Caramelised Apple Tart, Vanilla Ice Cream, Candied Hazelnut Crumble

Lemon and Vanilla Mirror, Preserved Strawberry, White Chocolate Sorbet

Warm Pear and Honey Cake, Hob Nob Ice Cream, Pear Salsa

Alderley Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Caramel Crème Brulée, Toasted Almond Shortbread

Classic Treacle Tart, Cheshire Yoghurt Ice Cream

### COFFEE

---

Freshly Ground Coffee, House Fudge

### DRINKS

---

Glass of Sparkling Wine or Bucks Fizz on arrival

Two Glasses of House Wine to accompany your meal

Glass of House Champagne for the toasts

*To save you worrying about which wines and menu to choose, we have put together a special package, the cost of which includes our suggested choice of drinks. In order to ensure that your guests receive the highest standard of service, we would ask you to choose a set menu from the various alternatives offered. Vegetarian dishes and special diets are available upon request.*



ALDERLEY EDGE HOTEL IN CONJUNCTION WITH MACCLESFIELD REGISTRY OFFICE  
IS LICENSED TO HOLD CIVIL MARRIAGES AND CIVIL PARTNERSHIPS

## Suggested Buffet

£16.50

Baked Lemon Chicken with Rosemary and Parsley  
Selection of Sandwiches  
Greek Salad  
Caesar Dressed Cos Lettuce  
Alderley Sausage Rolls  
Salad of New Potatoes with Mustard Cress and Free Range Eggs  
Roasted Vegetable Pizza with Goats Cheese

## Suggested Suppers

£14.25

Alderley Lamb Hot Pot, Soused Cabbage, Rustic Bread

£14.25

Home-made Lasagne, Garlic Bread, Alderley Green Salad

£14.45

Home-made Masala of Chicken with Fragrant Rice and Garlic Naan Bread

£14.95

Hot Steak Baguettes with Sweet and Sour Onions, Gratinated Potato Wedges and Smoked Tomato Relish

£14.45

Hot Pressed Cheshire Pork and Apple Focaccia with its own Crackling and Roasted Potato Wedges with Rosemary & Cheddar

£14.25

Hot Char Grilled Chicken Baguettes with Bacon, Brie and Redcurrants, Garlic and Rosemary Sautéed Potatoes

£14.95

Trio of Wraps - To include  
Crispy Gressingham Duck, Hoisin Sauce & Spring Onion  
Spicy Beef, Chinese Cabbage and Crème Fraiche  
Smoked Chicken Caesar Served with Sautéed Potatoes

## Desserts

£4.25

*Please choose 4 from the following to accompany your Supper*

Chocolate and Vanilla Roulade  
Chocolate Brownie  
Profiteroles  
Almond Frangipan  
Fruit Meringue  
Home-baked Carrot Cake  
Open Tart of Apples  
Fruit Custard Tart  
Treacle Tart  
Carpaccio of Pineapple, Mint and Coconut Sugar

*Catering must be supplied for the full amount of guests attending*



WITH ITS OWN PRIVATE ENTRANCE ENSURING EXCLUSIVITY FOR YOUR SPECIAL DAY

## Canapés

TASTY DELICACIES

£5.25 - 4 PER PERSON £6.50 - 6 PER PERSON

Warm Portobello Mushroom and Spinach Tart (V)  
Marinated New Potato with Chorizo and Basil  
Rillettes of Salmon and Crème Fraiche on Cucumber  
Parma Ham, Honey and Mustard Palmiers  
Prawn and Sesame Toasts  
Smoked Parmesan Crisps (V)  
Croque Monsieur (Cheshire Ham & Cheese Toasties)  
Smooth Parfait of Chicken Livers on Brioche  
Mini Barbeque Chicken Drumettes  
Hot Smoked Haddock and Leek Beignets  
Pizzette of Sunblushed Tomato, Olive and Mozzarella (V)  
Hot Brie and Redcurrant Fritters (V)

EXTRAVAGANT DELICACIES

£7.95 - 4 PER PERSON £9.50 - 6 PER PERSON

Home-made Smoked Duck, Leek and Apple Spring Rolls  
Marinated Sea Bass and Caviar on Blinis  
Tartare of Hand Dived Scallop and Grapefruit on a Spoon  
Warm Lobster and Orange Mousseline  
Mini Roasted Sirloin Yorkshire Puddings with Mustard  
Boudin of Smoked Salmon and Brixham Crab  
Truffled Potato and Parmesan Pizza with Lemon Thyme (V)  
Hot Goats Cheese Fritters with Caramelised Red Onion (V)  
Shucked Oysters with Chilli and Lime  
Miniature Brochette of Langoustine and Caramlised Fennel  
Ballotine of Foie Gras with Brioche

*All of our Canapés are home-made on the premises*



WITH THREE AA ROSETTES RECOGNISING 'EXCEPTIONAL STANDARDS OF CUISINE'

## Vegetarian Menu

### STARTERS

---

Wafers of Charentais Melon with Lime Roasted Tropical Fruits, Sweet Wine Jelly

Cheese and Pommery Rarebit, Oven Dried Tomatoes, Smoked Onion Purée

Twice Baked Goats Cheese Soufflé, Onion and Sage Marmalade

Portobello Mushroom and Spinach Croquette, Barbequed Tomato Relish, Watercress

### MAIN COURSES

---

Delicate Herb and Truffle Potato Cake, Tagine of Butternut Squash, Sautéed Greens

Cannelloni of Buffalo Mozzarella, Pumpkin and Spinach with a Sunflower Seed and Hazelnut Crust

Tart of Feta Cheese and Butternut Squash, Smoked Tomato and Toasted Pinenuts

Gateau of Char Grilled Aubergines and Sweet Peppers, Ragout of Italian Beans, Basil Oil

## Children's Menu

£18.50

### STARTERS

---

Wafers of Galia Melon and Pineapple, Honey Syrup

Tomato and Basil Soup

Garlic Bread with Cheese

Mini Sausage Rolls with a Tomato Sauce

Prawn Toast

### MAIN COURSES

---

Buttered Spaghetti with Fresh Tomato Sauce

Home-made Chicken Goujons, House Chips, Steamed Broccoli

Cheshire Pork Sausage, Mash and Gravy

Fresh Salmon Fishcake, Buttered Peas and Lemon

Chicken Breast with Sautéed Potatoes, Baby Carrots and Gravy

### DESSERTS

---

Chocolate Brownie Ice Cream Sundae

Homebaked Carrot Cake with Iced Frosting

Warm Seasonal Berry Pancake with Caramel Sauce and Vanilla Ice Cream



THE LAURENT-PERRIER SUITE, CONTEMPORARY DÉCOR  
FEATURING LUXURIOUS FABRICS AND LIGHTING



BEAUTIFULLY MANICURED PRIVATE GARDENS,  
PERFECT FOR PHOTOGRAPHS

## PAYMENT AND CANCELLATION POLICY

The following Payment and Cancellation Policy will apply to your reservation.

From the time of making your reservation, your preferred date will be provisionally held for three weeks.

**A NON-REFUNDABLE DEPOSIT OF £750.00 IS THEN REQUIRED TO SECURE THE BOOKING**

A second payment of £1500.00 is required eight weeks before the date of the wedding.

Approximately three weeks before the date of your wedding, a pro-forma invoice will be raised based on the number of guests known at that time. This invoice is payable two weeks prior to the date of your wedding.

Final confirmed numbers are required 48 hours before the date of your booking.

On the date of your reservation, a final invoice will be prepared based on your final number of guests with all monies already paid shown as a deposit and deducted from the balance.

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

All prices are inclusive of VAT.

Service charge is left to the discretion of the customer.

### Period of Cancellation Notice

---

**SIX MONTHS OR LONGER**

£750.00 Initial Deposit

---

**BETWEEN ONE AND SIX MONTHS**

50% of the Total Cost

---

**UNDER ONE MONTH**

100% of the Total Cost

ALDERLEY EDGE HOTEL

Macclesfield Road, Alderley Edge, Cheshire SK9 7BJ

Tel: 01625 583 033 Fax: 01625 586 343

Email: [weddings@alderleyedgehotel.com](mailto:weddings@alderleyedgehotel.com)

[www.alderleyedgehotel.com](http://www.alderleyedgehotel.com)

AA 