



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 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
- Exclusive accommodation rates
- Complimentary overnight stay in our Bridal Suite.

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

3 x canapés £4.95

4 x canapés £6.00

Canapés individually priced at £1.50

Tomato, red onion & basil bruschetta (v)

Smoked Salmon & horseradish roulade

Vegetable spring rolls, sweet chilli sauce (v)

Goat's cheese, honey, walnut & rocket Bon Bon (v)

Balsamic tomato & pesto tartlets (v)

Wild mushroom & roast garlic Choux Buns (v)

Cheddar Cheese & Chive beignets (v)

Ham Hock, piccalilli, pea shoots

Crab, Dill & mayonnaise pastry cups

Chicken Liver Parfait, redcurrant jelly

Chicken satay skewer

Mini Yorkshire Pudding, beef & gravy

WILLOUGHBY MENU 1

STARTERS

Starters Chef's Soup of the Day- choose from our selection- served with ciabatta croutons (v)

Cured Scottish salmon, textures of cucumber, Horseradish cream (v)

Chicken Liver Parfait, red onion marmalade, toasted brioche

MAINS

Mains Breast of Free-Range Chicken, bubble & squeak cake, seasonal vegetables, Wild Mushroom Sauce

Braised Shin of Beef, roasted carrots & parsnips, creamy mash, Red wine sauce

Risotto of Spring Onion, Chilli & Spinach, house salad (v)

DESSERTS

Desserts Eton Mess, Meringue, Raspberries, Cream Warm

Chocolate Brownie, Chantilly Cream, Berry compote

Sticky toffee pudding, Toffee sauce and Vanilla ice cream

£50.00 per person

£40.00 per person Sunday to Thursday

WILLOUGHBY MENU 2

STARTERS

Butternut Squash, Red onion & Blue Cheese Tart, dressed salad (v)

Ham Hock Terrine, piccalilli Puree, pickled vegetables, sourdough

Beetroot & Goats Cheese Tart, candied walnuts, sherry vinaigrette(v)

Classic prawn cocktail, Marie rose sauce.

MAINS

Roast Sirloin of beef, Yorkshire pudding seasonal vegetables

Rump of Lamb, Colcannon Mash, Baby carrots, Redcurrant Sauce

Fillet of Hake, Baby potatoes, Seasonal vegetables, Tomato & Red Pepper Sauce

Open Lasagne of Roasted Vegetables, Tomato Fondue, White Sauce, Garlic & parsley Ciabatta (v)

DESSERTS

Chocolate pot with Orange and polenta biscuit

Pear & Almond Tart, Crème Anglaise

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Passionfruit & White Chocolate Delice, Mango sorbet

£55.00 per person

£45.00 per person Sunday - Thursday

WILLOUGHBY MENU 3

STARTERS

Crevette Prawn & Avocado Cocktail, whipped avocado, gem lettuce,
Bloody Mary Sauce Crispy Duck Salad, plumb sauce, rocket and spinach
Oak smoked salmon with rye bread, pickled vegetables
Goats Cheese & Red Onion Tart, Honey Balsamic dressing

MAINS

Corn Fed Breast of Chicken, Dauphinoise Potatoes, seasonal vegetables, Caramelised Shallot Sauce
Pan Fried Fillet of Seabass, Risotto of Crab, Spring Onion & Chilli
Wild Mushroom & Ricotta Cheese Tortellini Pasta, Rocket & Parmesan (v)
Fillet of Beef, Fondant Potato, Ratatouille of Vegetables, Confit Garlic, Pancetta Jus

DESSERTS

Dark Chocolate & Hazelnut Teardrop, Cheshire 'Plain' Ice Cream
Strawberry & Raspberry Shortcake, White Chocolate Sauce
Hot Chocolate cake, Clotted Cream, Cinder Toffee
Manchester Tart, Toasted Coconut, raspberry Sorbet

£60.00 per person

£50.00 per person Sunday - Thursday

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

Selection of ice creams

£19.95 per child

WINE LIST

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
Veuve Valmante Brut NV, France		£25.00
Veuve Valmante Rose Brut NV, France		£26.00
White Wine	Bottle	
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
Rose Wine	Bottle	
Soprano Pinot Grigio Rosato Italy		£22.50
Rosebud Zinfandel Rose California		£21.50
Red Wine	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
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.

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.