



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, and 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 Executive 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
- Complimentary menu tasting for newlyweds to be
- Informal Master of ceremonies
- White linen on tables with restaurant standard table setting
- Cake stand and knife
- Access to the secret garden
- Exclusive accommodation rates
- Complimentary overnight stay in our one of our suites.

ROOM HIRE

£500.00

To include, ceremony room hire and a red carpet outside 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

PACKAGE 1

ARRIVAL

A glass of chilled Prosecco Alto Borgo or Bottled Beer (Your choice of Peroni or Budweiser) on arrival

MEAL

Two glasses of Santa Helena Sauvignon Blanc, Chile, or Santa Helena Merlot, Chile

TOAST

A glass of chilled Prosecco Alto Borgo

£24.50 per person

PACKAGE 2

ARRIVAL

A glass of chilled Prosecco Alto Borgo

MEAL

Two glasses of Soprano Pinot Grigio, Italy, or Angaro Malbec, Argentina

TOAST

A glass of chilled Taittinger Champagne

£30.50 per person

PACKAGE 3

ARRIVAL

A glass of chilled Taittinger Champagne

MEAL

Two glasses of L'Ormarine Picpoul de Pinet, France, or La Galatiere Côtes du Rhône Jean Loron, France

TOAST

A glass of chilled Taittinger Champagne

£38.00 per person

PACKAGE 4

ARRIVAL

A glass of chilled Laurent Perrier Champagne

MEAL

A glass of either Auntsfield Sauvignon Blanc, New Zealand, or Auntsfield Pinot Noir, New Zealand with your starter

A glass of either Auntsfield Sauvignon Blanc, New Zealand, or Auntsfield Pinot Noir, New Zealand, plus a top up for each person, with your main course

TOAST

A glass of chilled Laurent Perrier Champagne

£52.00 per person

CANAPES

Choose 3 canapés £7.50 per person

Additional Canapés individually priced at £2.50 per person

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

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

Chocolate Brownie, Chantilly Cream, Berry compote

Sticky toffee pudding, Toffee sauce and Vanilla ice cream

£60.00 per person

£50.00 per person Sunday to Thursday

Please choose the same course to suit everyone subject to dietaries and allergies

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

£65.00 per person

£55.00 per person Sunday – Thursday

Please choose the same course to suit everyone subject to dietaries and allergies

WILLOUGHBY MENU 3

STARTERS

Crevette Prawn & Avocado Cocktail, Whipped Avocado, Gem Lettuce, Bloody Mary Sauce

Crispy Duck Salad, Plum 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

£70.00 per person

£60.00 per person Sunday – Thursday

Please choose the same course to suit everyone subject to dietaries and allergies

FINGER BUFFET 1

Selection Of Assorted Sandwiches

Warm Sausage Rolls

Cheese & Red Onion Quiche

Mixed House Salad

Potato Salad

£14.95 PP

FINGER BUFFET 2

Selection Of Assorted Sandwiches

Chicken Skewers with Mint Yoghurt Dip

Mini Chilli Hot Dogs and Soft Onions

Grilled Vegetable & Halloumi Skewers (V)

Mixed House Salad

Cajun Wedges (V)

£18.95 PP

MENU 1

Satay Chicken Skewers

Crispy Duck Spring Rolls With Hoi Sin Dip

Cheese & Red Onion Quiche (V)

Mini Beef Burgers with Tomato Relish

Sea Salted Bread Sticks & Hummus

Grilled Vegetable & Halloumi Skewers (V)

Mixed House Salad

Cajun Wedges

£22.95 PP

Add A Selection of Individual Mini Desserts To Your Buffet For Only £2.95 Pp

MENU 2

Dressed Selection of Carved Meats – Turkey, Ham, Beef

Peeled Prawns & Marie Rose on A Bed Of Gem Lettuce

Lamb Kofta's with Mint Yoghurt

Breaded Goujons with Tartare Sauce

Grilled Vegetable & Halloumi Skewers (V)

Potato Salad (V)

Coleslaw (V)

Mixed House Salad (V)

Hand Crafted Bread Rolls

Selection Of Individual Mini Desserts

£25.95 PP

MENU 3

Dressed Selection of Carved Meats – Turkey, Ham, Beef

Seafood Platter, Peeled Prawns, Oak Smoked Salmon, Cray Fishtails Marie Rose Sauce & Potted Crab

Goat's Cheese, Honey & Walnut Crostini with Onion Marmalade

Honey & Soy Vegetable Spring Rolls with Sweet Chill Sauce

Potato & Chive Salad (V)

Asian Coleslaw (V)

Mixed House Salad (V)

Hand Crafted Bread Rolls & Butter

Selection Of British Cheeses with Fruit Loaf, Crackers, Crapes, Celery & Fig & Caramelized Onion
Chutney

£30 PP

HOT BUFFET SELECTION

Min numbers of 40 guests

MENU 1

Homemade Classic Hot Pot

Braised Red Cabbage

Hand Crafted Bread Rolls & Butter

Selection Of Mini Desserts

£18.95 PP

MENU 2

Homemade Beef Lasagne

Baked Mediterranean Vegetable Gnocchi (VA)

Garlic Bread

Mixed Salad

Glazed Lemon Tart with Mulled Berries

£22.95 PP

MENU 3

Chicken, mushroom & leek casserole

Beef stroganoff

Braised herb rice

Roasted Baby potatoes

Mixed baby leaf salad

Dressed seasonal pod & almond salad

Selection of British cheeses with fruit loaf, crackers, crapes, celery & fig & caramelized onion chutney

£32.95 PP

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

Jelly & Ice Cream

£25.00 PP

Please note not all ingredients are listed on the menu & our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens, we cannot guarantee it.



PRIVATE DINING & BANQUETING WINES

CHAMPAGNE & SPARKLING

Prosecco Borgo Alto Spumante, Italy	29.50
<i>A rich scent of apple and grapefruit, and just the right amount of sweetness</i>	
Taittinger Champagne NV, champagne France	56.00
<i>From a family owned and operated champagne house, a benchmark quality champagne</i>	
Taittinger Rose Champagne NV, champagne, France	62.00
<i>Vibrant red fruit on the nose, a refined elegant palate</i>	
Bollinger Champagne NV, champagne, France	70.00
<i>Rich, brioche notes on the nose, a rounded, expressive palate</i>	
Veuve Clicquot Yellow Label Brut Champagne NV, champagne, France	75.00
<i>Rich, brioche notes on the nose, a rounded, expressive palate</i>	

WHITE WINE

Santa Helena Sauvignon Blanc, Chile	21.50
<i>A lovely grassy nose and palate of lime</i>	
Soprano Pinot Grigio, Italy	23.00
<i>Easy drinking with crisp apple and soft white pear flavours</i>	
Jaffelin Vin De France Chardonnay, Burgundy, France	29.00
<i>A classic chardonnay from the famous region</i>	
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	40.00
<i>A famous kiwi sauvignon with notes of lemon, lime and passionfruit</i>	
Reyneke Chenin Blanc, South Africa	36.00
<i>Medium bodied with hints of honeycomb and a fresh vibrant palate</i>	
Chablis Grand Cru, Louis Jadot Blanchot, France	70.00
<i>Apricot and yellow-cherry flavours, lifted by streaks of nervy lemon-lime acidity</i>	

RED WINE

Santa Helena Merlot, <i>Chile</i>	21.50
<i>A touch of eucalyptus on the nose, fresh black fruits on the palate</i>	
Angaro Malbec, <i>Argentina</i>	23.50
<i>Fresh aromas of plums and blackberries with a hint of spice, red and blackberry palate</i>	
La Galatiere Cotes Du Rhone Jean Loron, <i>France</i>	28.00
<i>Easy drinking with a nose of nutmeg, aromas of cherry and violet and silky tannins</i>	
Boekenhoutskloof 'The Chocolate Block', <i>South Africa</i>	42.00
<i>A juicy intense red with intense with spice notes that will fill your mouth with flavour</i>	
Villa Rizzardi' Amarone Classico DOCG, <i>Italy</i>	60.00
<i>An ideal balance between bright acidity and richness of fruit, full bodied</i>	
Chateau L'Ecuyer Pomerol, <i>Bordeaux, France</i>	68.00
<i>A year spent in oak with soft plum and cherry and strong tannin</i>	

ROSE WINE

Soprano Pinot Grigio Rose, <i>Italy</i>	23.00
<i>Delicate strawberry pink, a really attractive nose and palate</i>	
Wolftrap Rose, Franschoek, <i>South Africa</i>	27.00
<i>Bright, vibrant fruit</i>	
Whispering Angel Rose, <i>Provence France</i>	38.00
<i>Fresh from St Tropez, this is a true modern classic</i>	

MINERAL WATER

Aqua Panna Still Water 75cl	5.00
San Pellegrino Sparkling Water 75c	5.00

Looking For Something Special? Speak To Our Team Who Can Provide You With Some Alternate Suggestions For Your Wine Package

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.

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.