



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 Wade

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.

DRINKS PACKAGES

Package 1

ARRIVAL

A glass of chilled Prosecco Tempio or Bottled Beer (Your choice of Birra Moretti or Budweiser) on arrival

MEAL

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

TOAST

A glass of chilled Prosecco Tempio

£28.00 per person

Package 2

ARRIVAL

A glass of chilled Prosecco Tempio

MEAL

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

TOAST

A glass of chilled Champagne EPC

£32.00 per person

Package 3

ARRIVAL

A glass of chilled Champagne EPC

MEAL

Two glasses of Featherdrop, New Zealand, or Chateau Bourdicotte Bordeaux Supérieur, France

TOAST

A glass of chilled EPC Champagne

£40.00 per person

Package 4

ARRIVAL

A glass of chilled Laurent-Perrier Champagne

MEAL

A glass of either Featherdrop Sauvignon Blanc, New Zealand, or Te Henga Pinot Noir, New Zealand with your starter

A glass of either Featherdrop Sauvignon Blanc, New Zealand, or Te Henga 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 £8.00 per person

Additional Canapés individually priced at £3.00 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 (NGCI)

Chicken Liver Parfait, red onion marmalade, toasted brioche*

MAINS

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

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

Wild mushroom, Spinach, butternut squash Risotto with Parmesan crisp

DESSERTS

Desserts Eton Mess, Meringue, Raspberries, Cream (NGCI)

Chocolate Brownie, Chantilly Cream, Berry compote (NGCI/VG)

Sticky toffee pudding, Toffee sauce and Vanilla ice cream (NGCI/VG)

£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 (NGCI)

MAINS

Roast Sirloin of Beef, Yorkshire Pudding Seasonal Vegetables*
Rump Of Lamb, Colcannon Mash, Baby Carrots, Redcurrant Sauce (NGCI)(£5 sur charge)
Fillet Of Hake, Baby Potatoes, Seasonal Vegetables, Tomato & Red Pepper Sauce (NGCL)
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 (VG/NGCI)
White Chocolate & Raspberry Pannacotta, Pistachio crumb (NGCI)

£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, Lettuce, Bloody Mary Sauce (NGCI)

Crispy Duck Salad, Plum Sauce, Rocket and Spinach (NGCI)

Oak Smoked Salmon With Rye Bread, Pickled Vegetables*

Goats Cheese & Red Onion Tart, Honey Balsamic Dressing (v)

MAINS

Breast of Chicken, Dauphinoise Potatoes, Seasonal Vegetables, Caramelised Shallot Sauce (NGCI)

Pan Fried Fillet Of Seabass, Risotto Of Crab, Spring Onion & Chilli (NGCI)

Wild Mushroom & Ricotta Cheese Tortellini Pasta, Rocket & Parmesan (V)

Fillet Of Beef, Fondant Potato, Ratatouille Of Vegetables, Confit Garlic, Pancetta Jus (NGCI) (£5
sur charge)

DESSERTS

Dark Chocolate & Hazelnut Teardrop, Cheshire 'Plain' Ice Cream

Strawberry & Raspberry Shortcake, White Chocolate Sauce

Hot Chocolate fondant, Pistachio ice cream

Tarte Tatin, crème Anglaise (VGA)

£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

£15.95 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)

£19.95 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

£23.95 PP

Add A Selection of Individual Mini Desserts To Your Buffet For Only £3.50 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

£26.95 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

£32.95 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

£19.95 PP

MENU 2

Homemade Beef Lasagne

Baked Mediterranean Vegetable Gnocchi (VA)

Garlic Bread

Mixed Salad

Glazed Lemon Tart with Mulled Berries

£23.95 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, vanilla ice cream

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

Tempio Prosecco Extra Dry, Italy	31.00
<i>A classic with aromas of white peach, pear and flowers. The palate is fresh, not too dry and clean as a whistle all the way to the sparkling finish.</i>	
Champagne EPC Brut, France	60.00
<i>Instant vibrancy is emitted from the glass, effervescing with lemon and yellow apples. A delicately toasted note enhances the structure.</i>	
Champagne EPC Rosé, France	65.00
<i>A bright and pure rosé, with vibrancy and energy. Raspberries and citrus on the palate.</i>	
Bollinger Special Cuvée, France	70.00
<i>Rich, brioche notes on the nose, a rounded, expressive palate.</i>	
Laurent-Perrier La Cuvée, France	70.00
<i>Fresh and elegant, showing good balance and fine bubbles, with notes of peach and hints of toasted brioche.</i>	
Laurent Perrier Rosé, France	95.00
<i>Vibrant aromas of red berries including raspberry, strawberry and redcurrant. Fresh and full-bodied, with a fine mousse and a long, supple finish that echoes the intensity of the fruit</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>	
Thornhill Chardonnay, Australia	31.00
<i>Ripe apple and melon fill a medium-bodied palate. Citrus and balanced acidity add freshness.</i>	
Featherdrop Sauvignon Blanc, Marlborough, New Zealand	36.00
<i>pure aromas of fresh passionfruit, ripe citrus and lime, dried herbs and lemongrass</i>	
Chablis Famille Brocard, France	45.00

Precise, pure and mineral, with additional notes of citrus. The palate is classic crisp and delicious, with flavours echoing the nose.

RED WINE

Santa Helena Merlot, Chile 21.50

A touch of eucalyptus on the nose, fresh black fruits on the palate.

Angaro Malbec, Argentina 23.50

Fresh aromas of plums and blackberries with a hint of spice, red and blackberry palate.

Château Bourdicotte (Organic) Bordeaux Supérieur, France
32.00

Aromas of ripe red and black fruits, blackcurrant and cherry, with light spicy notes of pepper on the nose. On the palate, it is balanced and fruity.

Te Henga Pinot Noir, New Zealand 43.00

Sweet dark fruit and raspberry liquorice with thyme and cocoa. Cherry and sweet plum - fresh and juicy.

Botrosecco, Le Mortelle, Antinori, Italy 68.00

Rich aromas of raspberries and strawberries along with spicy hints of oak and white pepper. The palate is well balanced with a persistent finish, heady with flavours of fresh fruit and chocolate.

ROSE WINE

Soprano Pinot Grigio Rosé, Italy 24.00

Delicate strawberry pink, an attractive nose and palate.

Conde Valdemar Rioja Rosé, Spain 29.00

Clear, pale salmon colour, with delicate raspberry fruit and the elegant herbal finish of Garnacha, overlaid with floral notes from the Mazuelo.

Lady A, La Coste Rosé, France 42.00

A light, crisp and zesty rosé, offering notes of ripe lemon, pink grapefruit, peach and raspberry. The finish is long and refreshing, with a mineral edge.

NATURAL SPRING WATER

Still Water 75cl 5.00

Sparkling Water 75cl 5.00

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.

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.

Alderley Edge Hotel

Wedding Terms and Conditions

Confirmation of your wedding date:

Bookings will be treated as provisional until the client returns the signed contract together with the required deposit.

Provisional bookings are held for up to 14 days. After this time, if the booking is not confirmed, the date will be released.

Civil ceremony booking

It is your sole responsibility to book the registrar via Cheshire East County Council who will conduct your civil ceremony.

You can book the registrar up to 3 years in advance. Please contact Cheshire East Borough Registry on 01270 375140

Payment and Charges

Schedule of payments –

Your final numbers should be confirmed to the hotel no less than 6 weeks prior to your wedding, with the outstanding bill amount to be paid 28 days prior, please note the following payment schedule:

(Please note, weddings booked within 6 months of the wedding date will receive an updated payment schedule)

- A non-refundable, non-transferable deposit is required to secure your wedding booking; this will secure your event and be deducted from your final invoice.
- 50% payment of the total balance is to be paid six months prior.
- 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. All deposits paid are non-refundable and non-transferable.

Any additional charges incurred after the final invoice has been sent, or on the day of your event will be due for payment at that time, unless credit facilities have been arranged.

Payment process

For payments to the Brewery please make reference to your booking number

Please see below the bank details for BACS payments. Alternatively, you can call the hotel on 01625 583 033 and ask to make a payment via telephone.

Company J W Lees & Co (Brewers) Ltd

Address: RBS NoE Corp Banking Centre 1 Ashton house, PO Box 666, Waterloo Street, Bolton, BL1 8FH

Account No: 211 17 743

Sort code: 16 00 02

IBAN: GB36 RBOS 1600 0221 1177 43

Any additional charges incurred after the final invoice has been sent, or on the day of your event will be due for payment at that time, unless credit facilities have been arranged.

If the client asks the Alderley Edge Hotel to provide items or services other than these quoted on the estimate, which have had to be obtained from an outside supplier, then the charge for this will appear on the invoice from Alderley Edge Hotel to the client.

If however, the client arranges these items or services directly with their own supplier, the Alderley Edge Hotel will not be responsible for the invoicing.

The Alderley Edge Hotel reserves the right to adjust prices at the bar or for menus. Any increase in menu and buffet prices will be notified in writing as soon as they are known. Exception from this ruling must be obtained in writing from the Alderley Edge Hotel.

Accommodation

Wedding B&B rate- £ rate varies depending on the day / month per room/per night (up to double occupancy, inclusive of breakfast)

Please note there are no single occupancy rates

Bedrooms on a block are held up to 6 WEEKS prior to the ARRIVAL DATE. After which they are automatically released back into public sale.

Your Event Coordinator will be able to let you know how many rooms you have left to pick up upon request.

Cancellations

In the event of a cancellation, charges will apply. All monies paid are non- refundable.

1000.00 initial deposit is non - refundable

Within 6 months notice or more – 50% of the minimum spend stated in the contract.

With 4 weeks' notice or less – 100% of the final invoice

Cancellations must be made in writing to us, confirmation of this cancellation will be sent to you in writing.

Any changes or amendments to guest numbers between six and two weeks from the date of your wedding will not be refunded.

Cancellations by Alderley Edge Hotel

The Alderley Edge Hotel reserves the right to cancel any booking, should any unforeseen circumstances occur that would make the agreed arrangements impossible to fulfil. In the event of such termination, the Alderley Edge Hotel will reimburse the client immediately. The client hereby waives any claim for compensation from the Alderley Edge Hotel.

All payments must be paid by the due date and for the correct amount. If, for any reason our terms of business are not met, we reserve the right to cancel your wedding and retain any monies previously paid.

Alcohol or food may not be brought into our function rooms or grounds to be consumed without prior authorisation from any Event Co-ordinator.

Should guests be unable to correct any poor behaviour or activities unacceptable to us, we reserve the right to remove them from the premises or terminate your event, should this occur no monies would be refunded for the booking.

Menus

The Alderley Edge Hotel reserves the right to amend individual menu items as required, they will be replaced with and equivalent menu.

Insurance

Neither we nor our staff will be held accountable for the loss or damage to any personal effects/items you bring onto the premises (such as wedding presents, audio visual/sound equipment etc.)

We suggest that if you plan to leave any items unattended during your event, you need to have adequate insurance cover against loss or damage.

We strongly recommend that you take out the appropriate insurance for your wedding.

Use of the Alderley Edge Hotel Premises

You will need prior consent if you wish to use lighting or similar electrical equipment in our establishment.

You will need prior consent if you wish to attach items to the ceiling, walls, or floors.

Access to our premises can be gained from 9:00am on the day of your wedding for you and your suppliers to set up, anything before this time must be pre-arranged with our event co-ordinators.

All items associated with your event are to be removed from our premises no later than 9.30am the following day. However, we will not be held liable for any item left on our premises at any time, this includes third party goods.

It is your responsibility to supervise and remove all wedding gifts, presents and cards from our premises.

The bar will close at the time stated on your contract.

Damage

The client is responsible for any damage caused by themselves or their wedding party/guests, agents, employees etc. and shall pay the Alderley Edge Hotel the necessary amount to repair such damage.

Any bills either from food; drink; accommodation; any bedrooms cleaning costs due to smoking or sickness; or any other extra cleaning not paid for by one of the wedding party, will be charged to the client and in signing this contract the client agrees.

I can confirm I have read and understood all of the Terms and Conditions:

Date of Wedding: _____

Signature 1: _____

Print Name 1: _____

Signature 2: _____

Print Name 2: _____

Date: _____