



Prestwold Weddings

Congratulations on your recent engagement! Whatever the season, Prestwold Hall provides a beautiful setting, together with fantastic food and service.

In 2018, we are celebrating 29 years of hosting wonderful weddings and would love to host your special day.

We would be delighted to show you around Prestwold Hall and if we can be of any further help, please do not hesitate to contact M-J McMullen, Lucy Sanderson & Becky Richardson on 01509 880236.

If you require information about the ceremony itself, may we suggest that you contact the Leicestershire Registrars on 0116 305 6565, with whom you can liaise over availability of dates. We can also offer **outdoor** civil ceremonies in our stunning Georgian gazebo.

In addition the lovely Parish Church of St Andrews is in the grounds of the Hall. Information packs are available from the church wardens on a Sunday when service is held at 9.30am and you can liaise over availability of dates.

There is a minimum requirement of 75 guests for a sit down meal on Saturdays, and 60 guests on Fridays, in the months of April to September.

We offer a range of wedding packages, which are designed to meet most budgets and cover four main areas:

- Exclusive hire of our beautiful Hall & stunning grounds plus Civil Ceremonies
- Food
- Drinks
- Overnight Accommodation

You will find all the information you need on the following pages; this information is current and is reviewed each January.



Exclusive Hire

2018/2019

Prestwold Hall is a privately owned family home, and the venue hire charges, which are currently exempt of VAT, are re-invested into its maintenance and improvement:

Month	Monday - Wednesday	Thursday	Friday	Saturdays & Bank Holiday Sundays	Sundays & Bank Holiday Mondays
Jan - April	£950	£1,500	£1,600	£2,200	£1,450
May	£950	£1,500	£1,900	£2,625	£1,700
June	£1,400	£1,600	£2,150	£3,500	£1,950
July - Aug	£1,400	£1,600	£2,150	£3,750	£1,950
September	£1,400	£1,600	£2,150	£3,500	£1,950
October	£950	£1,500	£1,850	£2,300	£1,700
November	£950	£1,500	£1,500	£1,950	£1,450
December	£1,400	£1,600	£2,000	£2,400	£1,850

Additional charges to the caterers Maverick

Extension to Bar Opening Hours (from 11.00 pm to Midnight) £175.00



Civil Wedding Ceremonies

We hold a licence to host civil wedding ceremonies and partnerships for up to 140 guests:

Room set-up for civil ceremonies in the Library: £200

Set-up for **outdoor** civil ceremonies in our stunning Georgian Gazebo £350

We are delighted to offer civil ceremonies without a full wedding reception on Sundays to Thursdays (excluding bank holidays) all year round:

Hire of Hall (3 hrs), house canapés & a celebratory glass of Fizz for 100 guests: £2,750

Please note that the **earliest** we can accommodate a civil ceremony is **1.00 pm**, with guest arriving from **12.30**.

All ceremonies must be booked direct with the Leicestershire registrars – please call them on 0116 305 6565 to arrange.



Bedrooms

We have 10 gorgeous double bedrooms with en-suite bath/shower rooms, including a twin room to the Silver Room bathroom – ideal for children! There is a requirement to book at least 5 bedrooms.

In addition we offer a cosy sitting room for late night refreshments and reliving your special day's events at the end of the evening (residents only).

Check in for accommodation is from 2.00pm.

Check out is 10.30am.

The current rates for our rooms, which include a delicious **Continental Breakfast**, are:

The Silver Room	£175.00
The Grey Room	£175.00
All other rooms	£130.00
Twin Room (shared bathroom Prestwold Oaks)	£95.00
Bridal dressing day time Hire from 8am	£175.00
Z Beds (3 available)	£20.00
Extra Breakfasts	£15.00

Breakfast is served from 8.30am until 9.30am which is continental. Check out is 10.30am.



Prestwold Hall Menus 2018

Canapés

Canapés are a wonderful way to welcome your guests during the drinks reception

House Selection Summer – £10.25

Parma ham, feta & watermelon
Prawn & crayfish cocktail
Sun dried tomato & goats curd bruschetta (v)
Smoked Coronation chicken & quail egg in filo

Classic Selection - £11.30

Baby Yorkshire puddings with rare fillet of beef
Smoked salmon blinis with sour cream & dill
Cherry tomato & basil pesto on a parmesan biscuit
Pressed ham hock terrine, apple glaze

Contemporary Selection - £11.95

Mini fish & chips
Duck pastrami & plum 'open sandwich'
Caramelised red onion & brie on a thyme & parmesan biscuit
Mini beef Wellington

House Selection Winter- £10.25

Game scotched quail egg
Mini cheese & chive quiches (v)
Spiced butternut squash soup (v)
Honey glazed cocktail sausages

Asian Selection - £11.30

Hoisin duck pancake rolls
Cucumber sushi roll, pickled ginger & wasabi
Salt & pepper tiger prawns with a sweet chilli jam
Tandoori chicken on a poppadom

Luxury Selection - £13.00

Seared scallop, pea puree & crispy ham
Baked asparagus in prosciutto, lemon mayonnaise
Peppered steak on rosti potato, Bernaise sauce
Wild mushroom & truffle arancini



Main Menus

All menus are served with our own home-baked bread, the best vegetables that our seasons have to offer and include coffee & handmade petit fours.

You are welcome to 'mix & match' across different menus to create the one perfect menu for you – please do ask for our advice and/or a quotation. Alternatively we are happy to design a bespoke menu for your special event.

There is a minimum requirement of 75 guests for your sit-down meal on Saturdays in May to September and December.

Sir Christopher: £47.95 per head - please choose one starter, main & dessert

Starters

Garden pea panna cotta with goat's cheese, minted asparagus (v)

Wild mushroom risotto with truffle oil (v)

Leek, tarragon & cheddar tart (v)

Salad of griddled vegetables, warm tomato bruschetta & salsa verde (vv)

Soups

Roast plum tomato & basil (vv)

Lightly spiced butternut squash with crème fraiche (v)

Leek & potato with a cheddar scone (v)

Minestrone with a pesto bruschetta (v)

Pea & mint with sourdough croutons (v)

Main Course

Woodhouse Farm rare breed pork & sage sausages, creamy mashed potatoes, caramelised onion & shallot gravy

Pan roasted fillet of Scottish salmon, Colcannon mash, samphire & brown shrimp butter sauce

Vegetarian Main Course

Spinach & mozzarella risotto fritters with a red pepper coulis (v)

Pumpkin, sage & chestnut strudel (vv)

Mushroom & ricotta filo parcel with a butternut squash purée (v)

Moroccan vegetable tagine with giant cous cous (vv)

Gorgonzola & walnut gnocchi, rocket pesto, cherry tomatoes (v)

Desserts

Strawberry cheesecake

Egg custard tart, nutmeg ice cream

Sticky toffee pudding, spiced pineapple

Dark chocolate tart with textures of orange



Sir James: £53.25 per head - please choose one starter, main & dessert

Starters

Smoked chicken, pea & asparagus risotto
Chicken liver pâté, brioche, apple & sultana chutney
Poached salmon & prawn tian, crème fraiche
Tomato, mozzarella & basil salad, gazpacho, ciabatta croutons (v)

Main Course

Roasted chicken breast with pancetta, peas, Champagne sauce & garlic roasted new potatoes
Blade of beef braised in red wine, mashed potatoes, parsnip crisps
Slow roasted belly of pork with creamed potatoes, apple puree & crispy crackling
Herb crusted cod, crushed jersey royals, asparagus & lemon hollandaise

Desserts

Raspberry bavarois, framboise jelly, brown sugar meringue
Champagne poached pear, mini waffle, vanilla ice cream & chocolate sauce
Warm chocolate fondant & milk ice cream
Peaches & cream

Sir Edward: £56.50 per head - please choose one starter, main & dessert

Starters

Gin cured gravadlax of salmon & fennel rémoulade
Chicken & guinea fowl terrine, pickled vegetable salad
Crispy haddock fishcake, tartare mayo
Bresaola, baby vegetables, truffle dressing

Main Course

Trio of guinea fowl, game chips, Burgundy jus
Steamed seabass, fennel, mussel & potato beurre blanc
Slow cooked shoulder of lamb, pommes anna, minted green vegetables
Roasted duck breast, creamed savoy cabbage & bacon, sage roasted potatoes

Desserts

Lemon tart with raspberries
Poached rhubarb & custard
Milk chocolate mousse & honeycomb
Apple tarte tatin, cinnamon ice cream



Sir Gervaise: £60.00 per head - please choose one starter, main & dessert

Starters

Scottish smoked salmon, soft boiled hen's egg & asparagus

Confit of duck leg, beetroot salad & baby leaves

Crayfish & lobster cocktail

Seared scallops, pressed pork belly & apple

Main Course

Lemon sole fillets, crab croquette, saffron butter

Fillet of beef with wild mushroom gratin, fondant potato & celeriac puree

Roasted venison or beef Wellington with Dauphinoise potatoes & Madeira jus

Roasted loin of lamb, creamed leeks, rosemary potatoes & pan jus

Desserts

Salted caramel tart, vanilla ice cream & toffee apple

Chocolate soufflé & cherry ice cream

Assiette of summer berries: Strawberry & elderflower posset ~ Blueberry cheesecake ~ Raspberry macarons

Assiette of winter puddings: Treacle tart ~ Spiced orange bread & butter ~ Apple & blackberry sponge

Extras

Extra bowls of vegetables - **£6.75 per table**

Sorbet course (champagne, raspberry, elderflower, lemon) - **£3.50 per head**

Cheese plate & biscuits - **£41.00 per table**

Strawberries dipped in dark chocolate - **£2.15 per head**

Hot main course for 'crew' - **£18.50 per head**

Sandwiches & tea/coffee - **£9.50 per head**

Groomsmen pre-wedding brunch: bacon & sausage baps with a relaxing beer - **£12.50 per head**

Bride & Bridesmaids' pre-wedding lunch: classic English sandwiches with a glass of champagne - **£15.00 per head**



Cheese Towers

We can create impressive cheese wedding cake towers from £325, depending on the cheeses chosen and numbers to be catered for.

Homemade Menus for Children

Please choose one of the following:

Starters

Tomato soup with freshly baked bread
Fresh melon & strawberry fruit salad
Batons of carrot & cucumber with hummus
Prawn cocktail
Garlic & mozzarella bread

Mains

Half portion of adult main course (from the main menus)
Chicken breast with mash, vegetables & gravy
Chicken goujons & French fries
Fish & chips
Homemade Margarita pizza
Bangers & mash with gravy
Penne pasta Bolognese

Desserts

Ice cream sundae
Chocolate brownies & ice cream
Fresh berries

2 courses £18.50 - 3 courses £22.50



Evening Food

These menus are designed for wedding receptions, where one of the previous main menus has been served earlier in the day.

It is suggested that you should cater for all of your 'additional' evening guests and an agreed proportion of not less than 50% of your daytime guests.

Hog Roast

Hog Roast (min. 100 guests)

OR

Roasted pork joints (min. 40 guests)

Hot Roast Pork & crackling

Homemade stuffing

Apple sauce

Fresh bread rolls

Roasted leek & cheddar quiche (v)

Sage roasted new potatoes and root vegetables

Classic Caesar salad

Rocket salad with a cider vinaigrette

£22.00 per head

BBQ

Homemade beef burgers

Lincolnshire sausages

Chilli & soy marinated chicken

Skewers of roasted vegetable & halloumi (v)

Italian leaf salad

Tomato, cucumber & basil salad

Root vegetable coleslaw

Various dips and relishes

£22.00 per head



Finger Buffet- cont. evening food

Tempura prawns with a chilli ginger dip

Homemade sausage rolls

Chicken tikka

Bhajia & pakora selection with a mint yoghurt (v)

Artisan pizza selection

Potato wedges with sour cream & salsa (v)

Tortilla wraps with various fillings

£18.95 per head

Mezze

Antipasti – feta, roasted vegetables & baby mozzarella

Cured meats

Taramasalata, hummus & tsatziki

Homemade ciabatta & focaccia

Greek Olives

£12.95 per head

Street Food sliders

Margarita pizza

Mini cheese burgers

Lamb Kofta kebabs

Fish goujons & chips

£18.95 per head

Gourmet Burger Bar

Beef burger, mature cheddar & salad

Spicy bean burger & smoked cheddar

Chicken burger, chorizo & salsa

Pulled BBQ pork

Mac 'n cheese

Coleslaw

Potato wedges

Onion Rings

Lemon meringue pie

£22.00 per head



Simple Evening Food

These menus are designed for wedding receptions, where one of the previous main menus has been served earlier in the day.

It is suggested that for the following options you should cater for 100% of your guests (day and evening)

Lincolnshire sausage & bacon rolls with hand cut potato wedges - £8.95

English cheeseboard, honey roasted ham, cured meats with rustic breads & chutneys - £12.95

Fish & chips, mushy peas, bread & butter, tartar sauce - £9.95

Gourmet beef burgers & spicy bean burgers with cheeses, relishes & crispy salad - £9.95

Marinated pulled pork & 'slaw in a soft floured roll - £9.95

Artisan pizza selection – Sundried tomato & baby mozzarella; Chorizo & olive; Goat's cheese & spinach (v) - £10.75

Chicken tikka marsala with basmati rice and naan bread - £12.95

Simple Hog roast - bread rolls, apple sauce & stuffing (min. 100) - £12.95

Why not add something sweet to your evening buffet

Ice Cream Tricycle - £375.00

Crepe Station - £375.00

Both available for 2 hours for up to 100 guests. Please ask for more information.

Please note:

- 1 All prices include VAT at the prevailing rate (20% in 2017/18)
- 2 We are delighted to offer menus with different choices by prior arrangement please speak to one of the events team for full details, a supplement would be from £5.00 per head (pre order prior to the event is required).
- 3 Please note, it is not permitted to bring in your own food (or drink).
- 4 We review all our menus & prices every January, however we reserve the right to increase prices in exceptional circumstances
- 5 To the very best of our knowledge, there are absolutely no GM ingredients on our menus
- 6 We are delighted to accommodate special dietary requirements by prior arrangement – please highlight any guest allergies as we have full allergen information on every menu item



Drinks Packages 2018

Bronze - £17.00 per head

A reception drink of either Mimosa/ Pimm's / lager / beer or soft drink (one per person)

A glass of house wine with the meal

A glass of sparkling wine for the toast

Silver - £23.00 per head

A Reception drink of either Mimosa/ Pimm's / lager / beer or soft drink (one per person)

A half bottle of house wine with the meal

A glass of sparkling wine for the toast

Gold - £31.50 per head

A reception drink of either Mimosa / Pimm's / lager / beer or soft drink (two glasses per person)

A half bottle of house wine with the meal

A glass of house champagne for the toast

Platinum - £36.50 per head

Two reception drinks of Champagne or bespoke cocktail

A half bottle of house wine with the meal (choose from list up to £27.00)

A glass of house champagne for the toast



Selected Bar & Drinks Prices 2018

Reception Drinks	Per Glass
Mimosa	£6.25
Bellini	£6.75
Kir Royale	£6.75
Elderflower Mojito	£7.25
Glass of house wine (125 ml)	£3.80
Pint of Lager	from £4.00
Pint of Bitter	£4.00
Bottled Beers	from £3.80
Spirits	
Gin/Vodka/Whiskey & Mixer	from £4.75
Soft Drinks	
Fruit Juice/Sparkling Elderflower (1.5 litre Jug)	£8.50
Prestwold Purified Water (0.75 cl)	£2.50
Coca Cola, Lemonade (1.5 litre Jug)	£8.50

Please note that bar prices are subject to change at short notice