

WELCOME

Congratulations on your engagement and thank you for considering Ardencote as a venue to host your Wedding Day.

Your Wedding Day is one of the most important days of your life and careful planning is essential in order to create that perfect and memorable occasion. Our experienced team of dedicated professionals pride themselves in offering a personal touch and attention to detail, ensuring that your day is unique and one to cherish.

Ardencote combines traditional elegance with the comforts and amenities of a modern luxury Hotel. Set in 83 acres of landscaped gardens, the Hotel offers tastefully appointed accommodation, superb cuisine and unrivalled opportunities for you to create the day of your dreams.

When planning your special day at Ardencote you may choose from two stunning venues, The Manor House and The Lakeside. Each building offers you something unique; The Manor House is a traditional Country House constructed in the Victorian era and boasts the Palms Conservatory with its ornate and classic design overlooking the beautifully maintained Knot Garden. The Lakeside, architecturally designed to complement the Manor House, is a beautiful waterside venue with its many sash windows affording views over the licensed Outdoor Wedding Island and Pavilion.



Now your journey begins...

INCLUSIVE WEDDING PACKAGE

The Wedding Portfolio has been carefully designed with the emphasis on providing a unique occasion which is both contemporary and cutting edge, reflecting the needs of the modern day happy couple.



YOUR WEDDING PACKAGE INCLUDES:

- Room hire of your Wedding Reception Suite
- Red Carpet on arrival
- Glass of Champagne for the Bride & Groom on arrival/after Ceremony
- 3 Course Wedding Breakfast
- Coffee and Shortbread Fingers
- Drinks Package per guest to include:
 - One glass of Prosecco or Bottled Beer on arrival
 - ½ bottle of House wine per person with the meal
 - One glass of Prosecco for the toast
- Evening Buffet
- Master of Ceremonies to guide you throughout your day
- Complimentary Bridal Suite for the night of the Wedding
- Preferential Guest Accommodation Rates (max of 20 rooms)
- Linen napkins in Green, White, Burgundy, Gold or Royal Blue
- Printed Table Plan, Place Cards and Menus
- A choice of a round or square Cake Base Stand and Cake Knife Hire
- Dance Floor
- Entertainment Licence and Bar Licence to 1:00am
- Complimentary wine & menu tasting for the Bride & Groom
- Services of our experienced Wedding Co-ordinator

If you wish to add any extras to the above, please refer to our Upgrades section detailed on page 9-11

The Manor House	Package
Up to 60 People	£5,775.00
Up to 80 People	£7,392.00
Up to 100 People	£8,893.50
Up to 120 People	£9,900.00
Additional Daytime Guest	£82.50 per guest
Additional Evening Guest	£11.00 per guest
The Lakeside	Package
Up to 60 People	£7,150.00
Up to 80 People	£8,250.00
Up to 100 People	£9,570.00
Up to 120 People	£10,527.00
Additional Daytime Guest	£88.00 per guest
Additional Evening Guest	£11.00 per guest



THE MANOR HOUSE

Constructed in the booming mid-Victorian era, the Manor House offers a traditional English Country House setting for your wedding, while the Palms Conservatory is an ornate and classic venue in which to hold your Ceremony and Reception. Due to the unique layout and design The Palms Conservatory comfortably seats 60 to a maximum of 120 guests, and is licensed for Civil Ceremonies up to 120 guests.



CIVIL CEREMONY

Upon arrival your guests will be ushered in to the Cocktail Bar and prior to the Ceremony the Master of Ceremonies will invite your guests to take their seats in the Palms. The Groom will then take his place on the dais, awaiting the arrival of his Bride who will be escorted down the Red Carpet Aisleway to be met by the Registrar who will then perform the Ceremony.

Upon completion of the Ceremony and the signing of the Register everyone will be invited to make their way to the Drinks Reception. During warmer months this will be held in the grounds of the Garden Terrace: for occasions when the weather is more conducive to indoors, the Cocktail Bar and Library provide a warm and vibrant setting for the Drinks Reception to take place prior to the announcement of the Wedding Breakfast.

For more information on Civil Ceremonies including costings and contact number, please see page 14.

WEDDING RECEPTION

Upon arrival you will be greeted by the Master of Ceremonies with a welcome glass of Champagne. Your guests will be escorted to our Garden Terrace where the Drinks Reception will take place; everyone will be able to enjoy the tranquil setting of a quintessential English Country Garden surrounded by the Rose Garden and manicured lawns.

At the appropriate time the Master of Ceremonies will invite your guests to make their way to the Palms Conservatory, where they will be invited to greet their new Bride and Groom as you make your way to the top table.

The Wedding Breakfast, by tradition the first meal that the Bride and Groom enjoy together as a married couple, will then be served. Truly atmospheric, the Palms Conservatory complements the colours and seasons afforded by the backdrop of the lawns and topiaried Knot Garden.

Once the speeches have been performed the Master of Ceremonies will invite all guests to retire to the Cocktail Bar and Library in advance of the Evening Reception. The Palms Conservatory with its subtle lighting and light, airy atmosphere is an inspirational setting for the evening celebrations. The Palms has its own Dance Floor and offers one of the most Romantic stages for your first dance.

Your Wedding party will have full and exclusive use of the Cocktail Bar and Library until 1.00am after which time the Bar will be open to Residents only.



THE LAKESIDE

The Lakeside has been designed to complement the original Victorian design of the Manor House with its stunning views overlooking the 3 acre lake. The Arden Suite can accommodate 150 guests for the Wedding Reception and the room offers generous views of the grounds and terraces. The Arden Suite is licensed to perform Civil Ceremonies for up to 150 guests, while our stylishly impressive Wedding Pavilion is also licensed for 150 guests.



CIVIL CEREMONY

Wedding Pavilion and Island

The Lakeside offers a choice of venues for the Civil Ceremony. The Wedding Pavilion is a magnificent setting, where the traditional elegance of an English Countryside Wedding combines effortlessly with the tranquil, relaxing waterside Wedding Island. The Wedding Island is available for Civil Ceremonies from 1st April to 31st October, has its own fully amplified PA system and is a truly original setting in which to exchange your vows.

Your guests will be greeted by the Master of Ceremonies and directed to the Wedding Island, which is licensed to hold 150 people. The avenue of wild cherry trees and 'East Coast' style seating provide a sweeping Aisle for the Bride to be escorted to the Wedding Pavilion where the Ceremony is performed.

Arden Suite

The Bride will be escorted along the red carpet aisle to be met by her husband-to-be in the glamorous setting of the Arden Turret. There is no finer venue in which to perform the Ceremony, with the lakeside flora and fauna creating a stunning backdrop. The Arden Suite has long been renowned as one of Warwickshire's premier Civil Ceremony venues and continues to be a jewel in the Hotel's crown.

For more information on Civil Ceremonies including costings and contact number, please see page 14.



WEDDING RECEPTION

The Master of Ceremonies will be waiting to greet you with a welcome glass of Champagne and your guests will be ushered into the Claverdon Suite where the Drinks Reception will commence. Your guests will be served their arrival drink and invited to make their way to the glorious surroundings of the Arden Terrace where they will be able to take in the relaxing ambience of the Lakeside setting.

At the allotted time the Master of Ceremonies will invite your guests to take their seats in the Arden Suite and everyone will welcome the Bride and Groom as you make your way to the Top Table. The Wedding Breakfast will then be served to your guests, traditionally followed by the cutting of the cake and then speeches.

Once the speeches have been performed the Master of Ceremonies will invite all guests to retire to the Claverdon Suite in advance of the Evening Reception. The Arden Suite and adjoining terraces provide a perfect setting for your evening celebrations with the Claverdon Suite Bar close by to quench your guests' thirst.







Packages & Menus

WEDDING PACKAGE

The menus have been specially designed by our Executive Head Chef to create a truly memorable Wedding Breakfast. Please choose one dish per course from the following options:

WEDDING PACKAGE



Starter

Breaded Brie, Mango Salsa, Crisp Rocket Salad (V)
Prawn Cocktail, Bloody Mary Sauce, Crisp Gem, Lemon
Smoked Bacon and Cheddar Cheese Tart, Mustard Dressing, Seasonal Salad Leaves
Pressed Terrine of Roast Duck, Ham Hock and Wild Mushrooms, Crisp Salad Leaves, Tarragon Mayonnaise
Fan of Galia Melon, Summer Fruits, Strawberry Coulis and Mint with Basil Oil (V), (vegan)
Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche
Roast Tomato Soup, Basil Dressing, Garlic Croutons (V), (vegan)
Sweet Potato, Coconut and Ginger Soup (V), (vegan)
Thai Spiced Salmon and Prawn Fishcake, Coriander Hollandaise, Lime
Grilled Halloumi, Roast Vegetable and Pesto Salad, Balsamic Dressing (V)

Main Course

Breast of Roast Chicken wrapped in Bacon with a Sauteed Wild Mushroom Sauce
Locally made Sausages, Creamed Mashed Mash Potatoes, Caramelised Red Onion Gravy
Slow Cooked Shoulder of Lamb, Thyme Fondant Potato, Buttered Heritage Carrots, Rosemary and Garlic Jus
Pan Seared Fillet of Sea Bream, Green Chilli and Mango Salsa, Coriander Dressing
Char grilled Cutlet of Pork, Colcannon Mashed Potatoes, Green Beans, Sage Butter, Cider Sauce
Baked Scottish Salmon, Crushed New Potatoes, Lemon and Chive Hollandaise
Sauteed Wild Mushroom and Spinach Risotto, Rocket Salad, Parsley Oil (V)
Butter Bean, Sweet Potato and Spinach Cassoulet with Sweet Potato Falafel (V), (vegan)
Summer Pea and Truffle Risotto with Pea Fritters, Pea Shoot Salad (V), (Vegan)
All the above accompanied by Seasonal Vegetables and Roast Potatoes

Dessert

Sticky Toffee Pudding, Burnt Butter Ice Cream, Salted Caramel Sauce
Banoffee Pie, Banana and Toffee Ice Cream
Strawberry and White Chocolate Tart, Chocolate Sauce, Strawberry Sorbet
Malteser Cheesecake, Salted Caramel Ice Cream
Lemon Tart, Clotted Cream, Raspberry Compote
Traditional Profiteroles, Chocolate Sauce
Duo of Chocolate Mousse, Chocolate Sauce, Passion fruit Sorbet
A Trio of Desserts, Raspberry Dome, Lemon Drizzle, Chocolate and Orange Cheesecake

To finish: Coffee and Shortbread Fingers

Drinks Package

One glass of Bucks Fizz on arrival
Half a bottle of House Wine per person for the Wedding Breakfast
One glass of Prosecco for the Toast

Evening Supper Buffet

Your evening party will enjoy a selection of:

Hot Dogs
Bacon Baps
Cajun Vegetarian/Vegan Burgers
All served with Chips

Wedding Package Prices

The Manor House

Up to 60 People	£5,775.00
Up to 80 People	£7,392.00
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Prices shown are correct at time of printing (Spring 2022) and form the basis of our costing structure for 2024. Dates beyond 2024 may be subject to alteration.

UPGRADES

The following upgrades can be added to your package, additional charges are detailed below



Childrens Menu

Starter

Fingers of Melon or Garlic Bread

Main

Choose from:
Chicken Goujons

Fish Fingers

Sausages

Pizza

Served with:

Chips or Mash

Peas or Beans

Dessert

Ice Cream

£16.50 per child

Canapés

£8.25 per person

You may choose 4 items from the list below:

Mini Roast Beef, Horseradish, Yorkshire Pudding
Hoisin Duck Pancakes, Cucumber, Spring Onions
Smoked Salmon, Dill and Crème Fraiche Blini
BBQ Chorizo and Sweet Pepper Skewers
Mini Fish Goujons and Chips in a Cone
Warmed Olives, Feta, Garlic, Rosemary

Smoked Chicken & Tarragon Crème Fraiche Tartlets
Green Thai Chicken Skewers
Harrisa Lamb and Coriander Flatbreads
Naan with Grilled Halloumi and Sautéed Spinach
Goats Cheese Parfait, Green Tomato Chutney
Roast Plum Tomato, Mozzarella and Basil Crostini

Sharing Platters

£2.75 per person

Artisan Charcuterie

Sliced and Cured British and Continental Meats, Crisp Flatbreads, Marinated Olives, Cornichons, Tapenade, Chutney.

Mezze

Cumin Flatbreads, Hummus, Grilled Vegetables, Marinated Olives, Balsamic Onions, Feta Stuffed Peppers, Seasonal Salad Leaves.

Traditional Ploughman's

Classic Pork Pie, Honey Roast Ham, Mature Cheddar, Celery, Pickles, House Chutney, Seasonal Salad Leaves.

Indian Platter

Chicken Tikka, Lamb Samosas, Spinach Pakora, served with Poppadoms, Mango Chutney, Onion Salad and Raita.

"Host a Roast"

£8.25 per person

A great way to stimulate conversation between your wedding guests, essentially a beautifully cooked traditional Roast Dinner with all the trimmings. But instead of our chefs carving the meat in the kitchens, the whole roast joint is brought to the table and placed before a nominated "carver" with bowls of vegetables and lashings of gravy. Ardencote will provide an apron for the carver.

Choose from:

Roast Sirloin of British Beef, Yorkshire Pudding, Horseradish Crème Fraiche, Rich Red Wine Jus.
Garlic and Rosemary Studded Leg of Lamb, Redcurrant Jus and traditional Mint Sauce.
Roast Loin of Staffordshire Pork, Honey Glazed Apples and Sage and Onion Stuffing.
Each served with bowls of Market Vegetables and Roast Potatoes.

Desserts to Share

£3.85 per person

English Desserts

Mini Cream Scones, Miniature Sherry Trifles,
Chocolate Pots with Raspberry Compôte.

Freshly made Sugared Doughnuts

Served with a variety of Dipping Sauces;
Rich Chocolate Sauce, White Chocolate Sauce,
Strawberry Compôte, Chantilly Cream, Hundreds
and Thousands.

Cheese Platters and Cheese Options

A great additional course and ideal to serve with Coffee or a glass of Port.

A selection of cheeses

Quicks Vintage Cheddar, Cropwell Bishop Stilton, Sharpam Brie,
Thomas Hoe Red Leicester. Served with Walnut Bread, Crackers, Celery, Grapes
and House Chutney.

£3.85 per person

£46.75 per table of 8

Whole Baked French Camembert

Baked with Rosemary and Garlic or topped with Pistachios,
Honey and Truffles. Served with Crisp Ciabatta Toasts and House Chutney.

£3.85 per person

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UPGRADES

Evening Buffet Upgrades £8.80 per day guest upgrade, £18.70 per extra evening guest.



Traditional Buffet

A selection of Freshly Made Sandwiches
Filled Potato Skins with Bacon and Cheddar Cheese
Chicken Satay Skewers
Tempura Vegetables, Sweet Chilli Sauce
Mushroom and Tarragon Quiche
Meat/Vegetable Samosas
Chunky Chips

Ardencote Buffet

Hand Carved Loin of Pork in a Soft Bread Roll, with Stuffing and Apple Sauce
Potato Salad
Seasonal Salad Leaves
Tomato and Red Onion Salad
Coleslaw
Chunky Chips

American Buffet

Cheeseburgers
Marinated BBQ Pork Shoulder
Served with Classic Coleslaw, Asian Slaw and Sliced Gherkins
American Mustard, Mayonnaise, BBQ Sauce
Fries & Bread Rolls

Pizza Selection

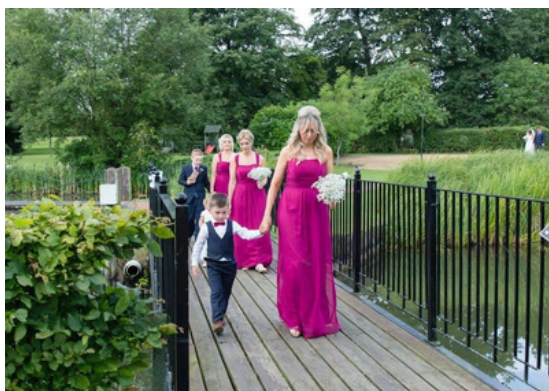
All flavours can be changed
Meat Feast
BBQ Chicken Pizza
Ham and Mushroom
Grilled Peppers, Onions and Basil
Chunky Chips

Build your own Fajita Station

Marinated Chicken and Beef Strips
Diced Tomato
Grilled Onions and Peppers
Salsa, Guacamole, Refried Beans, Sour Cream
Grated Cheese
Chips

Cheese Buffet £11 per day guest upgrade, £22 per evening guest

Cheese Board
Charcuterie Board
Chicken Goujons with Garlic Mayonnaise
Greek Salad
Salad of Couscous and Roast Mediterranean Vegetables
Wild Rocket and Parmesan
Selection of Crusty Rolls and Crackers, Grapes, Chutney, Celery
Chunky Chips



UPGRADES

The following upgrades can be added to your chosen package, additional charges are detailed below.



Champagnes

Charles Vercy Cuvée De Reserve NV	£3.50 per 125ml glass
Mercier NV Brut Champagne	£4.50 per 125ml glass
Mercier NV Rosé Champagne	£5.25 per 125ml glass
Moët & Chandon NV Brut Champagne	£6.75 per 125ml glass

Red Wines

Al Sur Cabernet Tempranillo 2014, La Mancha, Spain	£1.50 per 25ml glass
Jean De La Roche Merlot 2014, Vin De Pays D'Oc, France	£1.50 per 25ml glass
Woolloomooloo Shiraz, S.E Australia	£2.50 per 25ml glass
Anané Pinot Noir 2013, Maule Valley, Chile	£3.00 per 25ml glass



White Wines

Collicento Pinot Grigio IGT, Veneto, Italy	£1.25 per 125ml glass
Woolloomooloo Chardonnay 2014, S.E Australia	£3.00 per 125ml glass
Round Stone Bay Sauvignon Blanc, New Zealand	£3.00 per 125ml glass
Macon Villages Blanc, Georges Burrier, France	£3.00 per 125ml glass

Wines and Champagnes were correct at the time of going to print and should any of these be discontinued a suitable alternative will be offered.







The Finer Details

CIVIL CEREMONIES

Ardencote is fully licensed for Civil Ceremonies.



Costings

For hire of your Civil Ceremony Suite a fee of £500.00 will apply. The Registrar's fee is separate to this and is payable direct to Warwick Registry Office.

Timings

Please make contact with the Warwick Registry Office for details on when a ceremony can be held at Ardencote.

Witnesses

You will need a minimum of two witnesses and there is no upper limit.



Blessings

You may have your Wedding blessed after the Civil Ceremony, however this must be kept separate from the Civil Marriage.

Registrar

For more information or to make your booking for a Civil Ceremony, please contact:
Warwick Registry Office
Shire Hall,
Warwick,
CV34 4RL.

Telephone: 0300 5550255

Email: warwickro@warwickshire.gov.uk

Website: www.warwickshire.gov.uk/marriages



TERMS & CONDITIONS

- A provisional booking can be made and will be held for a maximum of 14 days
- To confirm your booking a non-refundable Deposit of £500.00 is required
- Upon receipt of your Deposit a Function Contract will be completed and signed for on behalf of the Hotel and the Client.
- The Balance of the Payment is to be paid in full 21 days prior to the date of the function
- In the unfortunate event of the function being cancelled, all Deposits received will be treated as non-refundable
- A postponement will be treated as a cancellation

For full Terms & Conditions, please refer to the Function Contract.

ACCOMMODATION POLICY

Inclusive within your Wedding Package is the Bridal Suite on the night of your Wedding Reception and a delicious Full English Breakfast the following morning.



A special overnight accommodation rate is offered for guests attending the Wedding.

20 bedrooms (including the Bridal Suite and subject to availability) will be reserved once the Wedding Reception has been confirmed. These bedrooms will be held on a provisional basis and allocated using a first come first served system.

Alternatively, the Bride and Groom may wish to manage the allocation of the bedrooms in order to ensure that their closest family and friends receive the preferential rate. Emails can be sent to reservations@ardencote.com

In order to confirm the booking full pre-payment will be required.



Room Rates

Ardencote Room Rates	Friday and Sunday Nights	Saturday Night
Standard Double/Twin (2 adults) B&B	£120	£135
Standard Family Room 1 (2 adults & 1 child) B&B	£140	£155
Standard Family Room 2 (2 adults & 2 children) B&B	£160	£175

Additional Room Charges

Cots £15.00 per night

Superior Room Upgrade £25.00 per night

Suite Room Upgrade £50.00 per night



All photographs courtesy of Th Photography, Doherty Photography, Victoria Jane Photography, Dubois Photography and Peter Blanchflower Photography.



