



Ardencote
2025 WEDDINGS

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.



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	£6,063.75
Up to 80 People	£7,761.60
Up to 100 People	£9,338.20
Up to 120 People	£10,395.00
Additional Daytime Guest	£86.60 per guest
Additional Evening Guest	£11.55 per guest

The Lakeside Package

Up to 60 People	£7,507.50
Up to 80 People	£8,662.50
Up to 100 People	£10,048.50
Up to 120 People	£11,053.35
Additional Daytime Guest	£92.40 per guest
Additional Evening Guest	£11.55 per guest



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.



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.







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:

Starter

Crisp Fried Breaded Brie, Rocket salad, Cranberry and Orange Sauce (Milk, Gluten) Vegetarian
Crayfish Salad, Crisp Gem Lettuce, Lemon, Dill and Bloody Mary Sauce (Crustaceans, Mustard, Egg)
Smoked Bacon and Applewood Cheese Tart, Mustard Dressing (Sulphates, Milk, Gluten, Egg)
Salmon, Crab and Coriander Thai Fish Cakes, Lime and Coriander Cream) (Crustaceans, Fish, Egg, Milk)
Bruschetta Topped with Goats Cheese, Sun blushed Tomatoes, Olives, Basil Pesto and Rocket Salad (Gluten, Milk) Vegetarian
Roast Tomato Soup, Basil Pesto, Garlic Croutons (Celery, Gluten) Vegan
Chicken Liver Pate, Plum and Apple Chutney, Brioche Toasts (Egg, Milk, Sulphates, Gluten)
Roast Sweet Potato, Coconut and Ginger Soup, Coriander Croutons (Celery, Gluten) Vegan

Main Course

Breast of Roast Chicken filled with Wild mushroom and Tarragon Mousse, Honey Roast Carrots, Shallot Jus (Milk, Gluten, Celery)
Slow Cooked Shoulder of British Lamb, Colcannon Crushed Potatoes, Tender Broccoli, Roast Garlic Jus (Gluten, Celery)
Seared Pork Rib Eye, Creamed Potatoes, Smoked Bacon Greens, Cider and Caramelised Shallot Sauce (Celery, Milk, Gluten, Sulphates)
Pan Roast Salmon, Dill Crushed Potatoes, Asparagus, Crayfish and Lemon Sauce (Fish, Milk, Crustaceans)
Charred Rump of British Beef, Thyme Fondant Potato, Roast Onion Puree, Button Onion and Wild Mushroom Sauce (Celery, Milk, Gluten)
Seared Sea Bass, Plum Tomato and Mozzarella Arancini, Buttered Kale, Roast Tomato Sauce (Fish, Gluten, Milk, Celery)
Sauteed Spinach Leek and Feta Tart, Chive Butter Sauce (Milk, Gluten, Egg) Vegetarian
Pea and mint Risotto, Pea Salad, Plant Based Pesto Dressing Vegan and Gluten Free
Locally made Sausages, Creamed Mashed Potatoes, Red Onion Gravy (Gluten, Milk)

Market Vegetables, Roast Potatoes

Dessert

Gluten Free and Vegan Blackcurrant Crumble Slice, Seasonal Berry Compote, Vegan Ice Cream (Soy)
Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream (Soy, Eggs, Milk, Gluten) Vegetarian
Biscoff Cheesecake, Espresso Ice Cream, Chocolate Sauce (Soy, Eggs, Milk, Gluten)
Eton Mess Cheesecake, Marinated Strawberry Compote, Clotted Cream Ice Cream (Soy, Eggs, Gluten, Milk)
Duo of Chocolate Mousse, Vanilla Ice Cream, Chocolate Sauce (Soy, Eggs, Gluten, Milk)
Treacle Tart, Marmalade Custard, Vanilla Ice Cream (Soy, Eggs, Gluten, Milk) Vegetarian
Lemon Tart, Whipped Clotted Cream, Raspberry Compote (Soy, Eggs, Gluten, Milk) Vegetarian
Chocolate Brownie, Chocolate Sauce, White Chocolate Ice Cream (Soy, Eggs, Gluten, Milk) Vegetarian
Trio of Ardencote Desserts.. Lemon Meringue Tart, Chocolate and Orange Torte, Strawberry Daiquiri Cheesecake (Soy, Eggs, Gluten, Milk)

To finish: Coffee and Shortbread Fingers

Drinks Package

One glass of Prosecco or a Bottled Beer
Half a bottle of House Wine per person for the Wedding
Breakfast One glass of Prosecco for the Toast

Evening Supper Buffet

Choose from one of the following buffet selections

1	2	3
Cheese Burgers	Tandoori Chicken Fillets	BBQ Pulled Pork Shoulder
Coleslaw	Soft naan Bread	Soft Floured Roll
Mixed Salad	Coleslaw	Coleslaw
Rustic Chips	Mixed Salad	Mixed Salad
(Milk, Egg, Mustard, Gluten)	Rustic Chips	Rustic Chips
	(Egg, Mustard, Gluten)	(Egg, Mustard, Gluten)

The Manor House

Package

Up to 60 People	£6,063.75
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Up to 100 People	£9,338.20
Up to 120 People	£10,395.00
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The Lakeside

Package

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Up to 100 People	£10,048.50
Up to 120 People	£11,053.35
Additional Daytime Guest	£92.40 per guest
Additional Evening Guest	£11.55 per guest

UPGRADES

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

Canapés - Please choose four £9.50 per person

Mini Roast Beef, Horseradish, Yorkshire Pudding
Smoked Chicken & Tarragon Crème Fraîche Tartlets
Hoisin Duck Pancakes, Cucumber, Spring Onions
Green Thai Chicken Skewers
Smoked Salmon, Dill and Crème Fraiche Blini
Harrisa Lamb and Coriander Flatbreads
BBQ Chorizo and Sweet Pepper Skewers Naan with Grilled Halloumi and Sauteéd Spinach
Mini Fish Goujons and Chips in a Cone Goats Cheese Parfait, Green Tomato Chutney
Warmed Olives, Feta, Garlic, Rosemary Roast Plum Tomato, Mozzarella and Basil Crostini

“Host a Roast” £9.50 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.



Childrens Menu

Starter

Fingers of Melon or Garlic Bread

Main - Please choose one:

Chicken Goujons
Fish Fingers
Sausages
Pizza

Served with:

Chips or Mash
Peas or Beans

Dessert

Ice Cream

£18.50 per child



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, Mustard & Oregano Skewers
Tempura Vegetables, Sweet Chilli Sauce
Mushroom and Tarragon Quiche
Lamb / Vegetable Samosas
Rustic 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
Rustic Chips



Pizza Selection

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









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 21 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 one month prior to the date of the function
- In the unfortunate event of the function being cancelled, all Deposits received will 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

*Subject to availability.





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