



Ardencote
2026 WEDDINGS



Inclusive Packages for Sunday,
Off Peak & Winter Weddings 2026





INTRODUCTION



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 pride themselves in offering that personal touch and attention to detail, ensuring your day is unique and one to cherish.

Ardencote combines traditional elegance with the comforts and amenities of a modern, luxury hotel. Set in an 83 acre estate of landscaped parkland and gardens, it offers tastefully appointed accommodation, superb catering and two stunning Wedding Venues.

The uniquely stylish Palms Conservatory overlooking the Maze and grounds comfortably seats Wedding Parties of 120 and 180 for an Evening Buffet, whilst the "turreted" Arden Suite with Lakeside Terrace caters for 150 Wedding Breakfast Guests and up to 225 for the evening celebrations.

The Hotel is located in the heart of Warwickshire countryside close to the historic towns of Warwick and Stratford-upon-Avon, with easy access to the M40 and M42 motorways, and to the air and rail links of Birmingham International.

Our Wedding Co-ordinator will be delighted to meet you to discuss all of your requirements, and give you a fully guided tour of Ardencote and its facilities.

Inclusive Wedding Package

In order to assist you in your budgeting, we have provided an inclusive package. Your package will include:

- Room Hire for Main Reception
- Red Carpet on Arrival
- Drinks Package per person
 - Glass of Prosecco or Bottled Beer on arrival
 - 2 glasses of either House Red or White wine during the Wedding Breakfast
 - Glass of Prosecco for the Toast
- Glass of Sparkling Wine for the Bride & Groom on arrival
- 3 Course Wedding Breakfast with Coffee and Shortbread Fingers
- Evening Buffet for the evening reception, with a vegetarian alternative
- Master of Ceremonies to guide you through the day
- Complimentary Honeymoon Suite for the night of the Wedding
- Preferential Wedding Guest Accommodation rates to a maximum of 20 rooms
- Linen Napkins in Green, White, Royal Blue, Burgundy or Gold
- Printed Table Plan, Place Cards and Menus
- Cake Base Stand & Cake Knife Hire
- Entertainment Licence and Bar Licence until 1am
- Dance Floor
- Wine & Menu Tasting for Bride & Groom
- Services of Wedding Coordinator



THE WEDDING BREAKFAST

Please choose one option from each course:

Starters

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)
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

Mains

Breast of Roast Chicken filled with Wild Mushroom and Tarragon Mousse, Honey Roast Carrots, Shallot Jus (Milk, 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)
Sautéed 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

Desserts

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)
Duo of Chocolate Mousse, Vanilla Ice Cream, Chocolate Sauce (Soy, Eggs, Gluten, Milk)
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
Followed by
Coffee and Shortbread Fingers

Costings for 2026

Up to 40 people	£3,811.50
Up to 60 people	£5,400.00
Up to 80 people	£6,988.00
Up to 100 people	£7,941.00
Over 100 people	£85.00 pp
Extra Evening Guests	£10.50 pp

Civil Ceremony Charges

If holding a Civil Ceremony at Ardencote, the room hire charge of £500 is complimentary, however other charges are payable direct to the Registrar.



Evening Supper Buffet

Choose from one of the following buffet selections

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

£18.00 per child

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



UPGRADES

Canapés

£9.75 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 Fraîche Blini
BBQ Chorizo and Sweet Pepper Skewers
Mini Fish Goujons and Chips in a Cone
Warmed Olives, Feta, Garlic, Rosemary
Smoked Chicken & Tarragon Crème Fraîche Tartlets
Green Thai Chicken Skewers
Harissa Lamb and Coriander Flatbreads
Naan with Grilled Halloumi and Sauteéd Spinach
Goats Cheese Parfait, Green Tomato Chutney
Roast Plum Tomato, Mozzarella and Basil Crostini



Special dietary requirements can be catered for with notice. Any items can be changed subject to an upgrade charge.

“Host a Roast”

£9.75 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 fraîche, 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.



UPGRADES

Evening Buffet Upgrades
£9.00 per day guest upgrade
£18.00 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 Mini Quiches
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
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 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 can comfortably seat, and is licensed for up to a maximum of 120 guests.



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 CEREMONIES



Ardencote is registered to hold Civil Marriages in the Palms Conservatory for 120 people and the Arden Suite for up to 150 people.

Upon provisional booking of your Wedding Day with us you will need to contact the Superintendent Registrar at the Warwickshire Registration Service in Warwick on 0300 5550255.

They will then check the availability for the day required and will make the reservation for you. Upon confirmation of the date and time of your wedding, we will confirm the booking.

All arrangements for the Civil Ceremony are confirmed by the Registrar's office.

Costings

If holding a Civil Ceremony at the Ardencote, room hire charge of £500 is complimentary, however other charges are payable direct to the Registrar.

The Registrar's fees are payable three weeks prior to the day.

For Registrar's fees, please contact the Registry Office on 0300 555 0255.

You may hold a Civil Marriage on any day of the week and the last ceremony can be held at 5:00pm each day (except Sundays where you may need to liaise with the Registrar).

Witnesses

You will need a minimum of two witnesses and there is no upper limit. If you are interested in holding a Civil Partnership with us or if you have any questions, please do not hesitate to contact our Wedding Co-ordinator.

Terms & Conditions

- A provisional booking will only be held for a maximum of 21 days.
- To confirm a provisional booking, a minimum non-refundable deposit of £500 will be required along with a Function Contract signed and dated for and on behalf of both the Hotel and the Client.
- The balance of the deposit is to be settled one month prior to the day of the function.
- In the unfortunate event of the ceremony/wedding being cancelled, the deposit is non-refundable.
- A postponement will be treated as cancellation.



ACCOMMODATION POLICY

Inclusive within your Wedding Package is the Honeymoon 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 Honeymoon 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 payment will be required 4 weeks before the date of the wedding.

Room Rates

Ardencote Room Rates	Friday and Sunday Nights	Saturday Night
Standard Double/Twin (2 adults) B&B	£135	£155
Standard Family Room 1 (2 adults & 1 child) B&B	£155	£175
Standard Family Room 2 (2 adults & 2 children) B&B	£175	£195

Please note Family Rooms are only suitable for children up to the age of 12.



Additional Room Charges

Cots from £15.00 per night
Superior Room Upgrade Subject to Availability



