



The perfect place to say I do...

2026



FAIRLAWNS

"From the moment we booked the team were nothing but helpful. It felt as though everyone was just as excited about the day as you. Every element was perfect from the bridal suite the night before, the staff, the food, the four post room to the spa the next day. Everything went smoothly and this was very much all the teams hard work on the day! We are so glad we picked here to get married and would do again in a heartbeat!"

ABI & BEN - AUGUST 2025





Congratulations on your engagement!

This is such a special time for you and your families
so make sure you savour every second.

An introduction to us

Thank you for taking the time to choose our brochure. As a small, family owned and run hotel, we thrive on entertaining and making people happy; so, the opportunity to celebrate a couples love and commitment to one another is an occasion you can rest assured we'll make the most of.

We believe in flexibility, freedom, and hearty hospitality; the perfect platform for you to be yourselves and to make the most of your day.

That's why we've been trusted by couples for more than 40 years and why we are fully committed to creating unforgettable memories for you and your loved ones to last a lifetime.

With this in mind we would love for you to come and meet us, make yourselves at home and let us share this once in a lifetime experience with you.

From the Fairlawns Team





From our family to yours

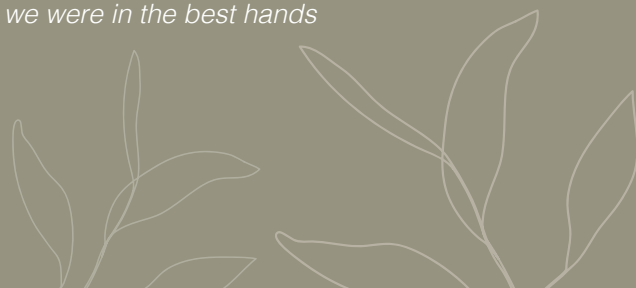
OUR SERVICE PROMISE

'The biggest day of your lives' is a phrase you've probably heard a lot when talking about marriage; whilst this is exciting, we know it can also be daunting. We want to make your life as easy as possible, from the moment you make your initial enquiry, through each step of the way, until you tie the knot. Our close team believe in building relationships with couples, to listen, and help you feel relaxed; we want to understand exactly what you want/need from us and your day. Our service centres around atmosphere, warmth, friendliness, good humour and an appreciation that it is your day not ours.

One of our experienced events team will guide you through the planning process as much or as little as you need them. You will also have a dedicated Host looking after you on the day from setting up in the morning until you're dancing the night away. Our promise to you is attention to detail, unwavering support and the day of your dreams.

"Thank you to the incredible team that made our dream day possible. They were incredible with everything, anything we needed or asked for was sorted and everything was in place before the day; meaning the day of we could just relax and enjoy knowing we were in the best hands possible."

LAURA & KYLE - MAY 2025



Exclusively yours

Once a family home set in 12 beautiful acres, we have blended our traditional origin with contemporary design to create the perfect canvas for your day.



THE GARDEN ROOMS

Traditional charm with a modern edge, our garden rooms are the heart of your celebration. The beautifully crafted neutral colour pallet and wall length glass doors make this intimate space bright and airy all year round and effortlessly complement any decoration style you choose.

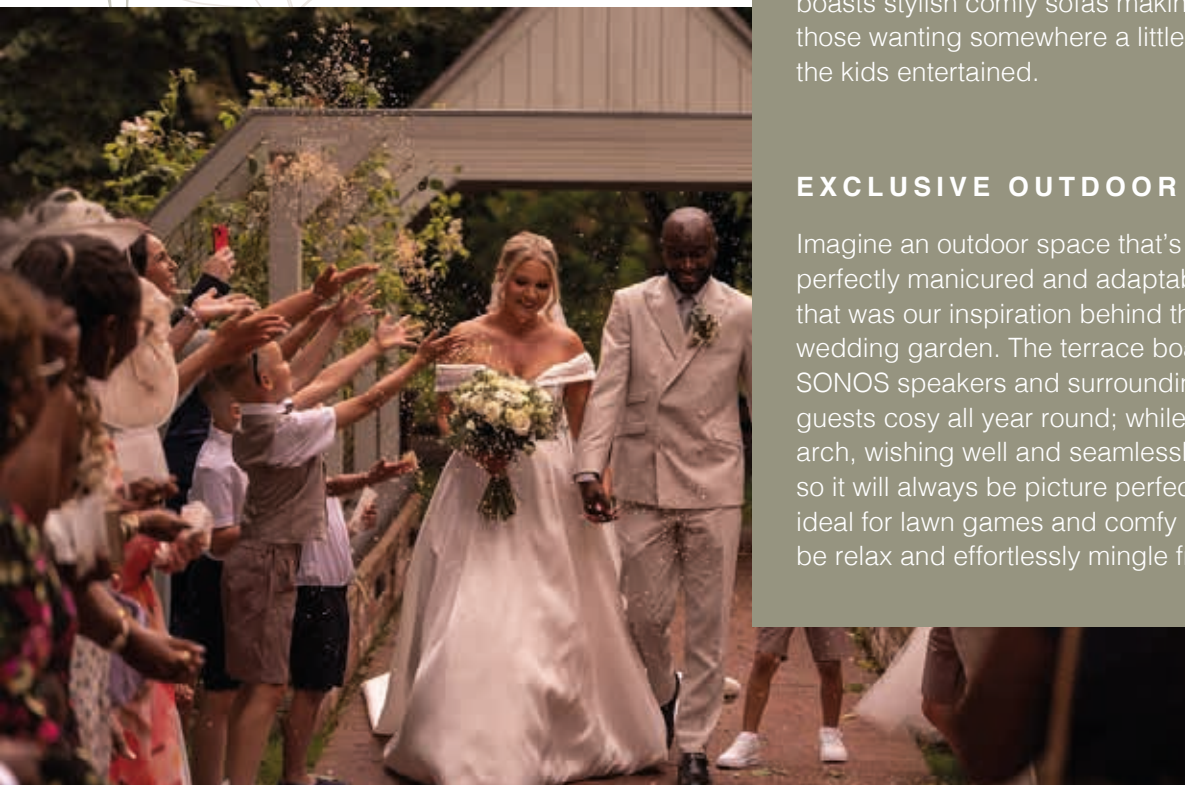
This will host your civil ceremony (if you wish) and wedding meal during the daytime. It then transforms for your evening reception into the ultimate party space with atmospheric lighting above a swanky parquet dancefloor. We have a generous capacity of 120 in the day and 180 for the evening.

PRIVATE BAR AND LOUNGE

Your private bar will be open and ready to welcome your guests an hour before your service and will close at Midnight (last orders 11.45pm). The adjoining lounge boasts stylish comfy sofas making it the perfect escape for those wanting somewhere a little quieter to chat or to keep the kids entertained.

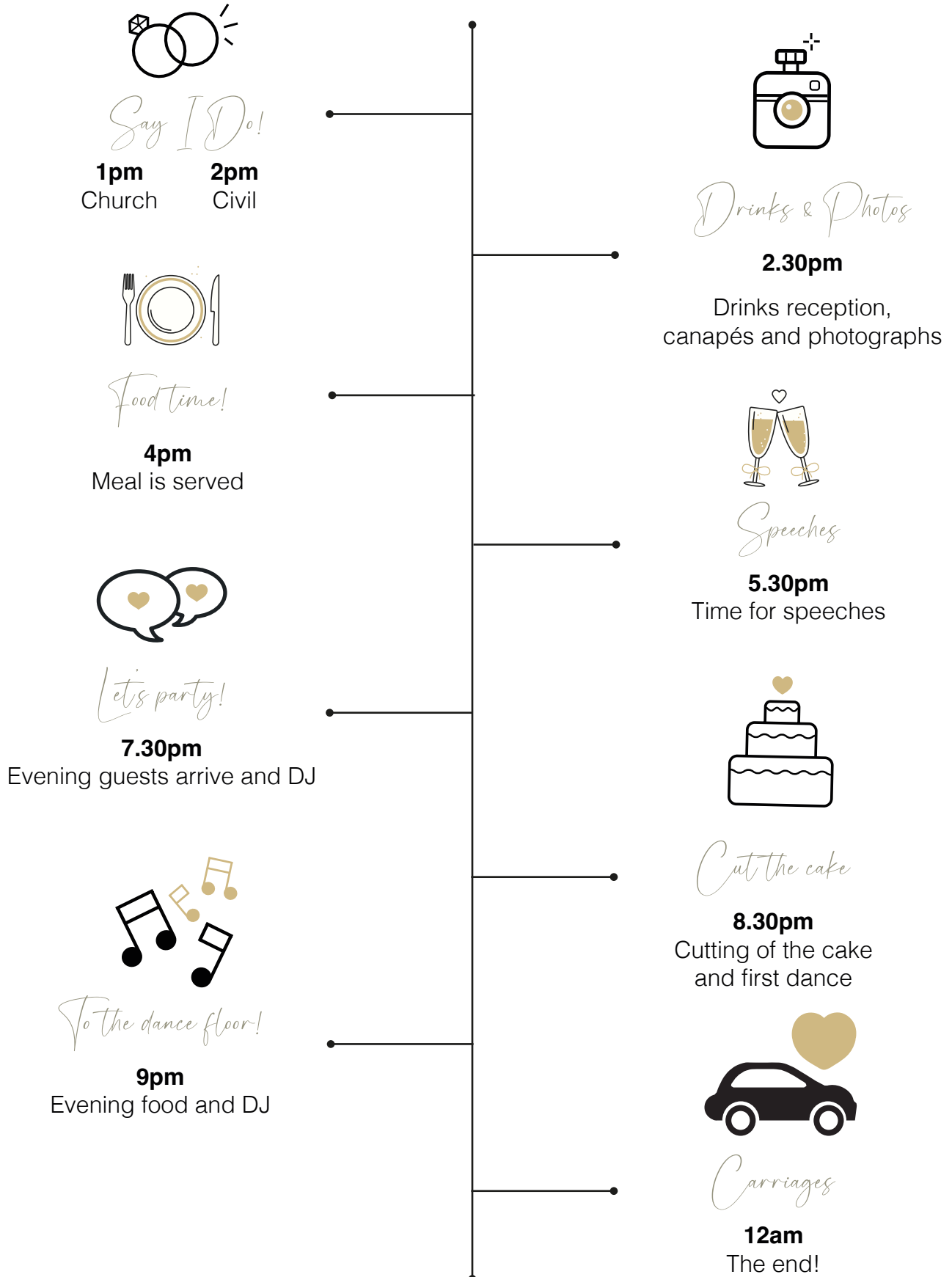
EXCLUSIVE OUTDOOR

Imagine an outdoor space that's exclusively yours, perfectly manicured and adaptable to all seasons – and that was our inspiration behind the terrace and walled wedding garden. The terrace boasts a retracting roof, SONOS speakers and surrounding fairy lights to keep guests cosy all year round; while the garden offers a rose arch, wishing well and seamlessly transitioning spotlights so it will always be picture perfect. The fresh cut grass is ideal for lawn games and comfy sofas allow your guests to be relax and effortlessly mingle from day into the night.



Order of the Day

A simple example of how your day might flow





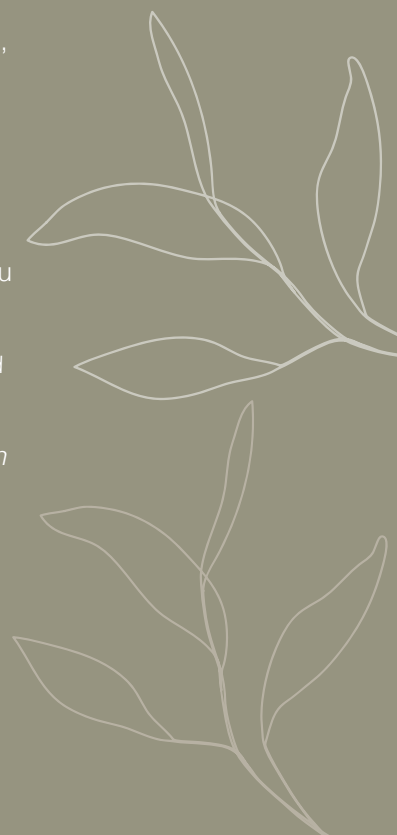
The Dressing Room

Our dressing room is purposely designed to provide a sumptuous pre-wedding night stay, for you and your closest circle. With space for up to 6* to stay together, think relaxing in the spa, face masks before bed and waking up to a prosecco breakfast in the morning – it's the perfect tonic to pre-wedding nerves.

A floor-length mirror, ceiling height hook to cascade your dress, twin dressing table with Dyson hair dryer and plenty of space for your hair and makeup teams; enjoy a blissful morning here getting ready in total privacy. When it's time to walk down the aisle, we will move your belongings to your own four poster room, so you don't need to worry about a thing – apart from saying 'I do'.

**The dressing room can hold up to 4 guests itself - the adjoining bedroom must be booked to accommodate 6 guests*

For prices, breakfast platters and drink packages along with any more information please contact our hotel reservations team via reservations@fairlawns.co.uk



After you've said "I Do"

All your nerves will have flown away by now, and this is the first point in the day for you and your guests can celebrate together! Give them a warm welcome with a fresh glass of fizz and some tasty canapés on the terrace, whilst your photographer captures those all-important moments.



Reception Drinks

Must be offered to all guests in attendance

PROSECCO

Choice of plain, seasonal syrup or candyfloss
£8.95 per glass

APEROL SPRITZ

£8.55 per glass

GIN & TONICS

Signature house 178 Gins - Classic or Pink
£8.55 per glass
with tonic or lemonade upon request

CLASSIC PIMMS

£8.00 per glass

HOUSE WINES

From £6.75 per glass

BOTTLED LAGER

From £4.95 per bottle

PASSIONFRUIT OR ESPRESSO MARTINIS

£10.00

PINK LEMONADE SPRITZ 0%

£4.75

LIVE COCKTAIL BAR

Minimum of 50 people, Choice of 2
£10.50 per glass

Canapés

Choice of 3 - £6.85 | Choice of 5 - £10.50

Pigs in blankets

with honey mustard vinaigrette

Parmesan sable biscuit (V)

whipped goats' cheese, beetroot jam

Chicken and chorizo croquette

basil emulsion

South Indian bhaji (GF)

coriander chutney

King prawn toast

sriracha mayo, black sesame

Heritage tomato tartlet

whipped ricotta, basil

Sundried tomato arancini (VE)

Crispy layered potato

curry mayo, masala salt

Chocolate dipped strawberries

Ice Cream Bike

£3.75 Per Person

Choose 3 of the following flavours:

Mint choc chip

Fairlawns chocolate brownie

Classic vanilla

Toffee fudge

Raspberry ripple

Minimum of 40 guests



The Main Event

There is nothing better than tucking into a freshly cooked meal with all your friends and family, chatting, laughing and simply enjoying the moment. Our executive Chef and his team are passionate about top quality produce and strongly believes in seasonality as a way to bring you fresh food with exceptional flavour.

The team have an appetite for creating a memorable experience through their dishes and take great pride in their work. To keep standards high, the garden rooms include their own kitchen facility and your own dedicated chef team preparing your meal on the day.

Stylish but unfussy, they believe in elevating traditional crowd pleasers with the highest quality ingredients, skill and attention to detail - to wow your guests and create cherished memories for you all to share.

To make your choice easier, we will invite you both to a complimentary 3 course tasting meal in our restaurant, 4 months prior to your big day.





Summer Menu

APRIL – SEPTEMBER

Set menu of three courses and coffee £57.50 per person

**Select one item from each section
(Supplements shown on selected items)**

STARTERS

Heritage tomato and mozzarella salad, basil, balsamic pearls (GF) (Ve. At request)

Beef croquette, saffron aioli, Parmesan

Vintage cheddar and cider braised onion tart, Welsh rarebit, relish (V)

Caesar salad, Parmesan, roasted chicken, Caesar dressing, smoked bacon and herb crumb (V & GF on request)

Pancetta wrapped asparagus, poached egg, homemade hollandaise sauce (GF)

House cured salmon pastrami, shaved fennel & orange salad, salsa verde mayo (GF)

MAINS

Herb roasted chicken, creamy mash, roasted carrots, hispi cabbage, chicken wing gravy
& crispy skin granola (GF-REQ)

Slow cooked lamb shoulder, dauphinoise, bacon wrapped fine beans, pea puree and minted lamb gravy

Beef blade in Bourguignon sauce, mash, glazed heritage carrot, tender stem (GF)

Rolled pork belly, white bean & nduja casserole, apple compote, tarragon oil (GF)

Oven roasted salmon, potato rosti, buttered asparagus, saffron white wine cream (GF)

Beef fillet, braised beef Pommes Anna, carrot puree, baby carrot, red wine jus (£15 supplement pp)

Butternut squash and lentil parcel, spiced braised red cabbage, heritage carrot (VE)

DESSERTS

Warm chocolate brownie, chocolate orange cremeux, mandarin puree (VE & GF on request)

Glazed lemon tart, raspberry sorbet (GF)

Strawberry and white chocolate delicie, elderflower, lemon shortbread

Mango and vanilla cheesecake, lime curd and coconut shavings

POST-DINNER CHEESE CANAPES

Selection of 3 cheeses, seasonal chutney, sourdough cracker

£4.75 per person served with speeches



Winter Menu

OCTOBER - MARCH

Set menu of three courses and coffee £57.50 per person

Select one item from each section
(Supplements shown on selected items)

STARTERS

Whipped goats cheese, baby beetroot toasted seed cracker, blackberry dressing (V)

Cider braised pork croquette, caramelised orchard apple puree, celeriac slaw

Smoked cheese & braised leek tart, Welsh rarebit, fig chutney (V)

Caesar salad, Parmesan, roasted chicken, caesar dressing, smoked bacon, and herb crumb (V & GF on request)

Cod fishcake, curried cream leeks, compressed apple, potato puffs and micro coriander

Leek & potato soup, vintage cheddar beignets, chive oil (GF-REQ)(VE)

MAINS

Herb roasted chicken, creamy mash, roasted carrots, artichoke crisp, chicken wing gravy
& crispy skin granola (GF-REQ) (GF)

Rolled pork belly, sage mash, baby leeks, braised red cabbage puree (GF)

Roasted turkey, duck fat potatoes, pigs in blanket, cranberry puree and winter vegetables

Beef blade in Bourguignon sauce, mash, glazed heritage carrot, tender stem (GF)

Pan fried seabass, white bean and smoked pancetta cassoulet, cauliflower, salsa verde (GF)

Beef fillet, black pudding hash brown, baby vegetables, sticky red wine jus (£15 supplement pp)

Butternut squash and lentil parcel, spiced braised red cabbage, glazed carrot (VE)

DESSERTS

Cherry & vanilla cheesecake, amaretto crumb

Warm chocolate brownie loaded with honeycomb, salted caramel, honeycomb ice cream (VE & GF on request)

Sticky toffee pudding, caramel sauce, clotted cream ice cream (GF-REQ)(VE)

Apple and almond tart, vanilla ice cream, calvados caramel sauce

POST-DINNER CHEESE CANAPES

Selection of 3 cheeses, seasonal chutney, sourdough cracker

£4.75 per person served with speeches

Show Stopper Menu

£90 per person

Go all out with our chef's decadent feast. So good, its available all year round.

Scallops baked in the shell

white wine cream, root vegetables, broad beans

-

Caramelised cauliflower soup

compressed apple, black truffle served with homemade garlic and rosemary focaccia
or

Tomato gazpacho

tomato salad, tempura samphire, basil oil

-

Duo of 28-day Staffordshire beef

beef fat potato terrine, black garlic puree, glazed baby vegetables, red wine jus

-

Millionaire chocolate delice

caramelised white chocolate mousse, caramel ice cream, gold dust



Children's Menu

(aged 10 and under)

Homemade 3 course children's menu - £22.50

Crispy garlic ciabatta, melted cheddar

.....

Homemade chicken goujons, skinny fries and peas

.....

Warm brownie bites, vanilla ice cream

Our Wines

A wedding tradition that proves ever popular and is great for keeping up the atmosphere is offering a glass of wine to your guests during the wedding meal. Our recommendations for your wedding meal wines are below however we have an extensive list upon request.

THE MOST POPULAR CHOICES:

WHITE

House

£25.50

Pinot Grigio

£31.65

Sauvignon Blanc NZ

£38.00

Chardonnay

£48.50

PINK

Pinot Grigio Blush

£29.00

White Zinfandel

£33.00

Cotes Provence

£49.95

BUBBLES

Prosecco £34.50 | Baudin Champagne £62.50 | Prosecco Rose £37.50

RED

House

£25.50

Merlot

£28.50

Malbec

£33.75

Rioja

£38.00

Unfortunately we do not permit corkage at the hotel.

Alcoholic favours: Should you wish to bring your own, we make a corkage charge of £3.50 each (one 50ml bottle allowed per guest)

Evening Party

This is the time for you to unwind and have some fun. Your guests can pop and check into their bedrooms, whilst you take 5 minutes to spend some time together. In the background, we will refresh the garden suite and greet your evening guests whilst your entertainment set up.

You will have your first dance and cutting of the cake as the last of the day's formality, then tuck into the delicious evening food and let the party commence!

Evening Food

Served from usherette trays as the DJ plays

One menu only to be selected for all guests in attendance

PIZZA PARTY - £24.75

Cooked to order in our wood burning stove on the wedding terrace

Choose 3 of the following:

Pepperoni, hot honey, mozzarella, nduja

Goats cheese, spinach, red onion, basil pesto

Pulled chicken, chorizo, mozzarella, chilli oil

Classic margherita, tomato sauce, mozzarella

Cured ham, pineapple, garlic and herb drizzle

Roasted aubergine, black olive, mozzarella, salsa verde

(Gluten free and vegan options all available)

Add Parmesan loaded tater-tot pots for £2 per person

ROAST PORK ROLL - £22.55

Roasted Tamworth pork loin dipped in cider gravy, with stick apple puree, tangy cabbage slaw.

Served in warm roll, with southern fried wedges and mustard chipolata

HOMEMADE CURRY POTS - £22.55

Creamy butter chicken

Lamb rogan josh

Sweet potato masala (VE)

All served with fragrant rice, garlic buttered naans

Masala seasoned fries with mint yogurt

GARDEN WALL GRILL - £24.75

Freshly cooked on our outdoor Argentinian grill

Lemon & herb grilled chicken kebab, hummus, tomato, coriander & pomegranate salsa

Lamb shish kebab mint yogurt, cucumber, feta

Served in sourdough flatbreads with loaded wedges

Veggie/vegan alternative dishes available upon request

Ice Cream Bike

£3.75 PER PERSON

Choose 3 of the following flavours:

Mint choc chip

Fairlawns chocolate brownie

Classic vanilla

Toffee fudge

Raspberry ripple

MINIMUM OF 40 GUESTS

JOJO'S FISH & CHIPS

Book award winning JOJO'S

Fish and chip van

Hire fee will apply

Subject to availability - all details, prices & bookings via www.jojosfishandchips.co.uk

Third party caterer fee (payable to Fairlawns) – £7.75 per person

Minimum Numbers & Venue Hire

Venue hires and minimum numbers required are detailed below. Please note civil ceremony room hire also applies.

Venue Hire

	Monday - Thursday	Friday	Saturday & B/Hol Sunday	Sunday excl. B/Hol
Jan, Feb & March	£375	£375	£375	£375
April	£375	£375	£595	£375
May & June	£375	£595	£1000	£375
July & August	£375	£1000	£1000	£595
September	£375	£1000	£1000	£375
October & November	£375	£375	£595	£375
December	£595	£1000	£1000	£595

Minimum numbers - Daytime

	Monday - Thursday	Friday	Saturday & B/Hol Sunday	Sunday excl. B/Hol
January & February	40 Adults	40 Adults	40 Adults	40 Adults
March & April	40 Adults	50 Adults	50 Adults	40 Adults
May & June	40 Adults	50 Adults	60 Adults	40 Adults
July	40 Adults	60 Adults	70 Adults	50 Adults
August	40 Adults	60 Adults	70 Adults	60 Adults
September	40 Adults	60 Adults	70 Adults	50 Adults
Oct & Nov	40 Adults	50 Adults	50 Adults	40 Adults
December	50 Adults	70 Adults	70 Adults	40 Adults
New Year's Eve*	Separate package available	Separate package available	Separate package available	Separate package available

Minimum numbers - Evening

	Monday - Thursday	Friday	Saturday & B/Hol Sunday	Sunday excl. B/Hol
January & February	60 Adults	80 Adults	100 Adults	80 Adults
March & April	60 Adults	80 Adults	100 Adults	80 Adults
May & June	60 Adults	100 Adults	120 Adults	90 Adults
July	60 Adults	120 Adults	120 Adults	100 Adults
August	60 Adults	120 Adults	130 Adults	100 Adults
September	60 Adults	110 Adults	130 Adults	100 Adults
Oct & Nov	60 Adults	100 Adults	100 Adults	80 Adults
December	100 Adults	120 Adults	130 Adults	80 Adults
New Year's Eve*	Separate package available	Separate package available	Separate package available	Separate package available

If numbers fall below the minimum required then a further room hire will be charged:

Day: £2000 / Evening: £2000

Shortfall in numbers on the day will be charged in full.

*Wedding Offers

From mid-week, to last minute availability and twilight packages, please contact the team directly for details.

It is all in the detail...

CIVIL CEREMONY

Civil ceremony room hire: £675

Civil ceremonies are to be booked with Walsall Registry Office. You should confirm the date, time and charges with them.

DJS

All bookings must use our preferred DJ partner. Charges as follows:

Civil ceremony: £195 | Evening DJ: £575

BANDS

Bands or accompanying musicians are a welcome addition to the day

They must finish by 10.30pm when the DJ will complete until 12am

All DJ music must be played through Fairlawns sound system

THE BRIDAL SUITE

All couples have a complimentary four poster suite included for the night of their wedding. Guests will also receive a discounted rate on any bedrooms they book directly with us.

BREAKFAST

If 20 or more of your guests stay with us on a B&B basis, we will arrange a private room for a buffet breakfast the following morning (usually 9am).

RESIDENTS ONLY BAR

Your wedding bar is open until Midnight, with last orders being 11.45pm.

Our bar 178 in the main hotel is open for residents only until 1am. We kindly ask any non-residents to have vacated by 12.30am.

STORAGE

We do not have the capacity to store your decorations/personal items for any length of time. Drop off is 24 hours prior to your arrival and we can only hold until 12pm the day after your event. We do not store or take responsibility for any wedding gifts and cards. Wedding cakes will only be accepted the day of your event (preferably brought and assembled by your supplier) and no refrigeration is possible - we cannot store cakes at the hotel before your day.

DEPOSITS & PAYMENTS

You can provisionally hold 1 date for 10 days. To confirm a booking an initial £1,500 deposit is required. A further £2,500 is required 12 months before your day. You will have a final detail meeting 8 weeks before after which we will invoice for the rest of the anticipated costs. This should be settled 6 weeks prior and your final numbers are required 7 days before with your seating plan.

FIREWORKS

We have 1 approved supplier - Pyrotek. Bookings must be made with them directly by yourselves and notify our Events team.



Example Costings

IT'S YOUR DAY, NOT OURS

Note:

The provision of a reception drink, drink with meal and toasting drink must be offered to all guests and civil charges will also apply (unless you are a church marriage) - so remember to factor this in to your own costings.

EXAMPLE 1 (based on a Friday in May/June)

Wedding breakfast for 50 and evening party for 100 guests

25 Pimped up Prosecco - reception drink	(£8.95 per glass)	£223.75
25 Bottled beer - reception drink	(£4.95 per bottle)	£123.75
50 Selection of 3 canapes	(£6.85 per person)	£342.50
50 Adult wedding meals	(£57.50 per bottle)	£2,875.00
1 Glass of wine per person	(10 bottles/£25.50 per bottle)	£255.00
1 Glass toasting wine per person	(10 bottles/£34.50 per bottle)	£345.00
Midland Pro DJ for evening party		£575.00
100 evening 'Pizza Party'	(£24.75 per person)	£2,475.00
Venue Hire		£595.00

Total £7,810.00

EXAMPLE 2 (based on a Saturday in August)

Wedding breakfast for 70 and evening party for 130 guests

35 Pimped up Prosecco - reception drink	(£8.95 per glass)	£313.25
35 Bottled beer - reception drink	(£4.95 per glass)	£173.25
70 Selection of 3 canapés	(£6.85 per person)	£479.50
70 Adult wedding meals	(£57.50 per person)	£4,025.00
1 Glass table wine per person	(14 bottles/£25.50 per bottle)	£357.00
1 Glass toasting wine per person	(14 bottles/£34.50 per bottle)	£483.00
Midland pro DJ for evening party		£575.00
130 evening 'Pizza Party'	(£24.75 per person)	£3,217.50
Venue hire		£1,000.00

Total £10,623.50

Price Increases

Prices quoted in this tariff are applicable to 2026 weddings only.

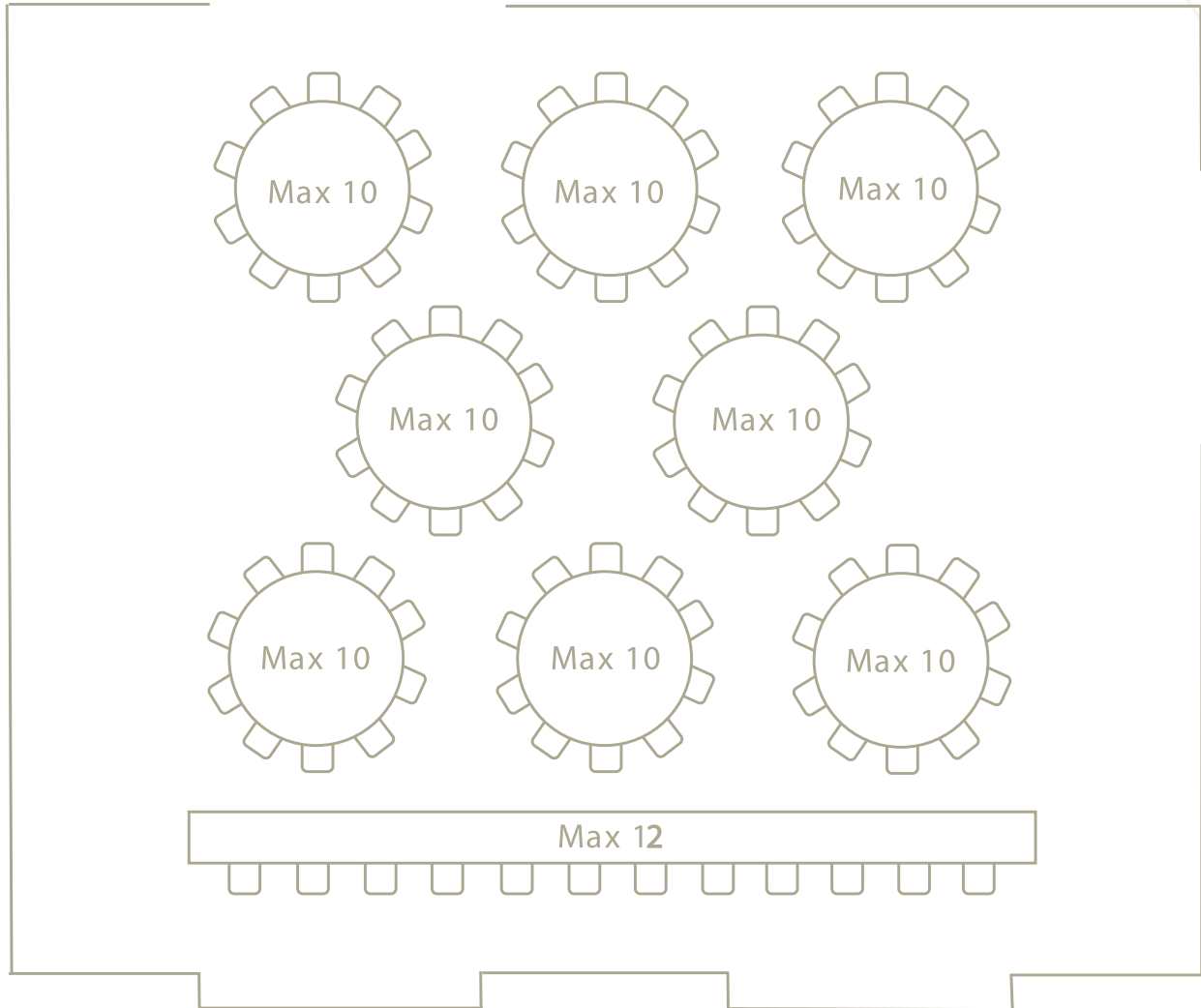
Prices cannot be fixed in advance beyond the calendar year of the published brochure. Individual prices are confirmed in the November before the turn of the year, these prices cover the following years wedding tariff.

Prices are always reviewed with honesty and transparency. We respect the relationships and commitments we have made to our customers and also our role as a community business.

That said; we do have to increase prices annually and we are entitled to do so at a maximum overall level of either 5% per year or inflation + 2%, whichever is higher.

Typical Tables

A typical table plan to help you envision your day - tables between 7-10 guests are preferred to maximize the room



Terms & Conditions

Applicable to all reservations

Reservations are accepted subject to your acceptance of these conditions and are non-negotiable. Full terms and conditions can be found in your wedding contract (issued once 1st deposit is paid).

1. Provisional reservations must be confirmed within 10 days along with the appropriate deposit. Reservations not confirmed within this period will be released.
2. A further deposit, of £2500, is required 12 months prior to your event. 8 months prior for bookings made less than 12 months in advance.
3. All deposits and pre-payments are non-refundable in the event of cancellation and will be retained by Fairlawns Hotel Limited. A charge of £1500 will be made for postponement.
4. All reservations are accepted subject to minimum numbers (of adult guests) plus the provision of a reception drink, drink with meal and toasting drink being offered to all guests in attendance..
5. Fairlawns Hotel Limited reserves the right to increase prices at any time prior to any reservation, or up to the day should the increase relate to Government taxes.
6. A pre-payment amounting to 100% of the forecast account is required by no later than 6 weeks prior to the reception. Final balance is due within 14 days.
7. A security fee of £250.00 is required with your final balance. This is in case of any damage caused to the property and will be refunded in full within 7 days of your function if nothing is incurred.
8. It is your responsibility to insure for any loss or damage to wedding gifts and cards brought on to hotel premises, as these are not covered by hotel policies and will not be handled by staff. The storage and safety of these items is your responsibility not the responsibility of Fairlawns. After 24 hours anything left on the premises will be removed.
9. After the event bar closes, access to the resident's bar and bedrooms is restricted to residential hotel guests only. This closes at 0100.
10. It is your responsibility to notify the hotel in writing, should any guest attending the party suffer any food allergies.
11. For Evening parties:
 - Food must be provided for all guests in attendance, including children.
 - The approved DJ supplier must be used.
 - Non-resident bar facilities are available until midnight. Non-residents are asked to vacate the premises by no later than 12.30am.
 - The residents bar facilities are for hotel guests only. This facility is open until 01.00.
 - Firework bookings can only be made with our approved supplier Pyrotek and our Events team must be notified as soon as possible.



"We chose Fairlawns for our wedding venue. From the moment we arrived at the wedding open morning we knew immediately that no where else would even come close!

We honestly cannot thank Fairlawns enough for making our wedding day so wonderful and special. You have been truly exceptional. We will be forever grateful to you for looking after us and our guests so well! We had the most magical, amazing day. We will regularly be back for afternoons teas and special event nights! We have already said we will coming back for a special weekend every year for our anniversary! Thank you from the bottom of our hearts."

ROSE & GARY - JAN 2025



FAIRLAWNS HOTEL & SPA
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