

A romantic photograph of a bride and groom embracing outdoors. The groom, in a grey suit, is kissing the bride on the cheek. The bride is wearing a white wedding dress and veil. The background is filled with green foliage and white heart-shaped decorations. The ground is covered in colorful confetti.

“ I D WITH US ”

LEA
Marston HOTEL





YOUR PERFECT *Wedding Day!*

Whether you're planning a lavish celebration, or you have your heart set on something smaller and more intimate, Lea Marston is the perfect setting for your perfect day. It's your day and our dedicated wedding specialist is here for you every step of the way. We can't wait to be part of your day and look forward to welcoming your nearest and dearest.

Louise Dempster
SALES OFFICE MANAGER

INDOOR CIVIL CEREMONIES

The Beautiful Octagon Suite seats up to 100 guests. Overlooking stunning views of the golf course. The Octagon is a breath-taking space that serves as the perfect back drop to say “I do!”

ROOM HIRE

2023 - £600.00

2024 - £700.00

2025 - £800.00

Add Chiavari Chairs for £4.00 per chair



OUTDOOR CIVIL CEREMONIES

The stunning Dunton Garden seats up to 100 guests. Why not say I do in the stunning Dunton Gardens, which will be transformed into a beautiful ceremony area for your special day.

GARDEN HIRE

2023 - £750.00

2024 - £850.00

2025 - £950.00

Chiavari Chairs included

Terms & Conditions apply





SILVER *Package*

PACKAGE INCLUDES

- A Glass of prosecco on arrival
- 3 Course wedding breakfast
- Glass of wine with wedding breakfast
- Glass of prosecco for a toast drink
- Room hire for wedding reception and evening reception
- Evening buffet for all daytime guests
- Menu tasting
- Complimentary double bedroom for the night of the wedding
- Reduced rates for friends and family

MINIMUM NUMBERS:

- Friday 70 adult guests
- Saturday 80 adult guests
- Sunday 60 adult guests

Terms & Conditions apply

MENU

Soup of the day (v) (ve)

Tomato and basil | Carrot and coriander | Leek and potato
served with rustic ciabatta croutons

Chicken and herb terrine (gfa)

served with herb dressing, sourdough

Marinated tomato and basil salad (v)

served with toasted pine nuts, mozzarella pearls, seasonal leaves

Pan fried breast of chicken (gf)

served with roasted potatoes, and seasonal vegetables, red wine gravy

Pork loin (gf)

served with roasted potatoes, and seasonal vegetables, red wine gravy

Topside of beef (£3.00 supplement)

served with roasted potatoes, Yorkshire puddings and seasonal vegetables, red wine gravy

Homemade Cheesecake

Strawberry | Raspberry | Blood orange

Coconut carrot cake

served with vanilla bean ice cream, toasted coconut

Dark chocolate brownie

served with chocolate sauce, vanilla bean ice cream

2023 | £76.00 per person
£35.00 per child (12 years and under)

2024 | £91.00 per person
£40.00 per child (12 years and under)

2025 | £109.00 per person
£45.00 per child (12 years and under)

ADDITIONAL EVENING GUESTS

| £26.95 per person

| £27.95 per person

| £28.95 per person





GOLD Package

PACKAGE INCLUDES

Two arrival drinks
 Canapes
 4 Course wedding breakfast
 Half a bottle of wine with wedding breakfast per person
 Glass of prosecco for a toast drink
 Room hire for wedding reception and evening reception
 Evening buffet for all daytime guests
 Menu tasting
 Chair covers and sashes
 Red carpet
 Use of cake stand
 Complimentary double bedroom
 for the night of the wedding
 Reduced rates for friends and family

MINIMUM NUMBERS:

Friday 70 adult guests
 Saturday 80 adult guests
 Sunday 60 adult guests

Terms & Conditions apply

MENU

Scottish smoked salmon (gfa)

served with crème fraiche and toasted ciabatta

Goat cheese and red onion tartlet (v)

Pressed ham hock terrine (gfa)

served with spiced apple chutney and toasted ciabatta

Pan fried breast of chicken (gf)

served with fondant potato, buttered fine beans, smoked pancetta, and mushroom sauce

Slow-cooked Blade of beef in red wine (gf)

served with spring onion mashed potato, carrots and fine beans, red wine jus

Pan-fried Atlantic salmon (gf)

served with fondant potato, seasonal vegetables, herb dressing

Lemon posset (gfa)

served with homemade shortbread

Sticky toffee pudding

served with butterscotch sauce, salted caramel ice cream

Dark chocolate delicé (gfa)

served with crème Chantilly, hazelnut brittle

2023 | £110.00 per person
 £45.00 per child (12 years and under)

2024 | £132.00 per person
 £48.00 per child (12 years and under)

2025 | £158.00 per person
 £50.00 per child (12 years and under)

ADDITIONAL EVENING GUESTS

£26.95 per person

£27.95 per person

£28.95 per person





PLATINUM *Package*

PACKAGE INCLUDES

- Champagne arrival drink
- Canapes
- 5 Course wedding breakfast
- Bottles of water
- Half a bottle of wine with wedding breakfast
- Glass of prosecco for a toast drink
- Room hire for wedding reception and evening reception
- Evening buffet for all daytime guests
- Chairs
- Flower wall
- Live music
- Toast master
- Centre pieces
- Disco
- LED dance floor
- Red carpet
- Use of cake stand
- Menu tasting
- Complimentary double bedroom for the night of the wedding
- Reduced rates for friends and family

MINIMUM NUMBERS:

- Friday 70 adult guests
- Saturday 80 adult guests
- Sunday 60 adult guests

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MENU

Duck liver parfait (gfa)

served with orange compote, toasted brioche slice

Smoked cheddar and leek tartlet (v)

served with fresh summer leaves, parsley oil

Tomato and basil bruschetta (gfa) (v)

served with baby mozzarella

Sorbet - Champagne | Raspberry | Lemon (Raspberry for children)

Slow cooked beef short rib (gf)

served with spring onion mashed potato, charred shallot, beef jus

Roasted rack of lamb (gf)

served with Fondant potato, seasonal vegetables, rosemary, and minted jus (served pink or well done)

Grilled fillet of seabass (gf)

served with spring onion mashed potato, buttered greens, white wine cream sauce

Dark chocolate mousse (gfa)

served with vanilla tuile biscuit, raspberry sorbet

Banoffee cheesecake

Salted dark chocolate tart

served with vanilla bean ice-cream, chocolate tuile biscuit

Petit Fours - A selection of macaroons, white chocolate fudge and homemade chocolate truffles

2023 | £185.00 per person
£50.00 per child (12 years and under)

2024 | £250.00 per person
£55.00 per child (12 years and under)

2025 | £300.00 per person
£60.00 per child (12 years and under)

ADDITIONAL EVENING GUESTS

| £26.95 per person

| £27.95 per person

| £28.95 per person



EVENING RECEPTIONS

DUNTON MANOR 130 GUESTS
PERRY BARTON 160 GUESTS

The perfect option for those who chose to marry abroad and want to celebrate with the important people in your life who were unable to attend the main event.

PACKAGE INCLUDES

Room hire
DJ
Finger Buffet

Based on a minimum of 50 people and only available on selected dates

ADDITIONAL EVENING GUESTS

2023	£2500.00	£45.00 per person
2024	£2800.00	£50.00 per person
2025	£3000.00	£55.00 per person

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CANAPES SELECTION

CHOOSE 3 CANAPES FOR £7.95 PER PERSON

- Duck spring rolls
- Tomato and basil bruschetta (v)
- Goat's cheese and caramelised onion puff pastry bites (v)
- Greek style meatballs
- Crispy ham croquettes
- Cheddar cheese and tomato miniature pinwheels (v)

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BUFFET PACKAGES

FINGER BUFFET

Selection of freshly made sandwiches

Honey roasted ham, cheddar cheese, tuna mayonnaise
and egg mayonnaise (vga)(gfa)

Loaded potato skins with bacon, cheese, and spring onion (gf)

Miniature cheeseburger slider burgers

Vegetable spring rolls and samosas (ve)(v)

Roasted cajun chicken skewers (gf)

Tomato and basil tartlet (v)

Stone-baked garlic and herb flatbread (v)

Buffet served with seasoned fries, salad selection, coleslaw and condiments

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**For more information on our packages,
please contact our dedicated Wedding Co-ordinator
01675 470 468
events@leamarstonhotel.co.uk**

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