

*Many Congratulations on your forthcoming Wedding Day
we would be delighted to welcome you and your guests to
Rowton Hall Hotel and Spa*

Rowton Hall was built in the 18th Century, formerly a Georgian Manor House, but now a Luxury Country House Hotel with many of the original features still evident, including paneled corridors, open fires and an Inglenook fireplace. Standing in 8 acres of award winning gardens and pastureland, Rowton Hall truly is an ideal setting for your very special day.

Your dedicated Wedding Co-Ordinator will be on hand to guide and assist you through every aspect of planning your wedding and our Master of Ceremonies will be there on your special day to ensure that all your dreams are fulfilled.

We very much look forward to welcoming you and your families to Rowton Hall Hotel in the not too distant future to discuss your wedding details.

To arrange an appointment please contact our wedding team on
01244 333457 or
cb@rowtonhallhotelandspa.co.uk

Wedding Banqueting Suites

With 3 individually designed banqueting suites to offer you:

The Ballroom

A stunning newly refurbished suite with an adjoining conservatory, which overlooks the hotel's picturesque gardens. The room can accommodate 130 guests for the Wedding Breakfast, and up to 250 guests for the evening function and dancing.

The Inglenook

With many of the original features evident including the Inglenook fireplace and ornamental cornice work, the Inglenook can accommodate up to 45 guests for the Wedding Breakfast and Civil Ceremony.

The Adam Lounge

A smaller but cosy room ideal for the smaller Wedding Breakfast accommodating up to 30 guests.

Marquee Weddings in the Hotel Grounds

Larger wedding breakfast and evening functions can be catered for in Rowton's scenic ground. We have the ability to accommodate up to 1000 guests.

Civil Wedding Capacities and Room Hire Charges

| Function Room | Numbers | Room Hire |
|---------------|----------|-----------|
| Adam Lounge | 30 | £400 |
| Inglenook | 45 | £400 |
| Ballroom | 80 - 200 | £550 |

Please Note: Minimum numbers chargeable

80 adults for the Wedding Breakfast and 100 adults for the Evening Reception on a Friday, Saturday and Sunday between the months of April – October.

Rowton Hall Wedding Package

This package is based on 80 adults for the daytime and 100 evening guests
You may add additional guests as you wish

A Drink for everyone at the Reception
Selection of 3 Canapés per person
Beautiful Three Course Wedding Breakfast
A glass of House Wine each to enjoy with your meal
A glass of Prosecco for everyone to Toast the newly married couple
An Evening Buffet for your guests while you carry on throughout the night

Plus Dedicated Wedding Co-Ordinator to assist you at every stage
Master of Ceremonies, to guide you through the day from the moment you arrive
Complimentary use of our Conservatory for your reception drinks
Your choice of Carpet Runner
White Linen Napkins and Table Cloths
Use of Easel, Silver Cake Stand and Knife
Personalised Menus and Seating Plans
6 Months Free Membership at our Leisure Club for Bride and Groom
Complimentary Honeymoon Suite
A Bespoke Three Tier Wedding Cake made by Bloomsbury Wedding Cakes

2020 Rates

Sunday – Thursday from £7,900
Friday – Saturday from £9,500

2021 Rates

Sunday – Thursday from £8,600
Friday – Saturday from £10,000

We offer Exclusive Use

You will receive full exclusive use of our hotel from 3pm the day of your wedding
Until 11am the following day.
You get all 42 bedrooms
A Full English or Continental Breakfast
With everything included in our wedding package.

Contact your Wedding Co-Ordinator to find out more.

Drinks Reception & Canapé Selections

Canapé Selections

Strawberries dipped in chocolate
Warm Asparagus wrapped in Parma Ham and Bread Crumbed
Mushroom Parfait Croustades with Shiitake Jelly
Cheese and Onion Marmalade Gougeres
Salmon Blinis, Crème Fraiche and Dill
Pulled Pork Fitters with Apple Sauce
Vegetable Spring Rolls with Hoi Sin Sauce and Sesame
Belton Mature cheddar Cheese and Tomato Royale
Fish Goujon with Tartar Sauce
Mini Goats Cheese & Red Onion Tartlet
Cream Cheese and Sundried Tomato

Suggested Reception Drinks

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|---|------------------------------|
| Rowton Hall House Champagne | £10 (125ml) - £43 per bottle |
| Moet Rose Champagne | £12 (125ml) |
| Sparkling Wine | £7 (125ml) - £26 per bottle |
| Fantinel Prosecco Brut | £9 (125ml)- £35 per bottle |
| Kir Royale (Crème de Cassis and Sparkling Wine) | £7 |
| Pimms No1 | £6 |
| Warm Mulled Wine | £6 |
| Bellini (Peach Nectar and Sparkling Wine) | £7 |
| Bucks Fizz (Sparkling Wine and Orange Juice) | £6 |
| Orange Juice (per jug) | £8 |
| Mineral Water per bottle Sparkling and Still | £4 |

Suggested Serving Guidelines

Wine is served in 175ml glasses, giving an average of four glasses per bottle

Menus

(Please select one choice per course for your entire party)

Silver

Included in package

Starters

Cream of Roast Tomato Soup with Basil Pesto Croutons

Gravadlax of Salmon with Pickled Beetroot and Mustard Dressing

Baked Goats Cheese and Onion Tartlet Continental Leaves with a Chive Beurre Blanc

Ham Hock Terrine with Homemade Piccalilli and Toasted Ciabatta

Mains

Escalope of Salmon with Sautéed New Potatoes, Spinach and Sunblushed Tomato
with Lemon Dill Butter Sauce

Roast Loin of Pork with Apricot and Sage Stuffing, Baked Apple, Honey Roasted Root Vegetables,
accompanied by Rosemary Jus

Baked Fillet of Haddock with a Lemon Herb Crust, Champ Mash and a Chive Cream

Oven Baked Turkey with a Chestnut Stuffing, Chipolata Bacon Roll, Hot Cranberry Relish
and Pan Gravy

Desserts

Dark Chocolate Pannacotta with Vanilla Sable and Candied Orange

Bailey's Cheese Cake with a Coffee Bean Sauce and Vanilla Ice Cream

Fresh Fruit Pavlova with Chantilly Cream and Passion Fruit Coulis

Lemon and Lime Tart with a Citrus Sorbet and Raspberry Puree

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Freshly Brewed Coffee and Chocolates

Gold

For an extra £2 per person

Starters

Smoked Salmon and Prawn Terrine with Petit Salad and Marie Rose Dressing

A Pressing of Confit Chicken with Garden Vegetable Salad and Tarragon Dressing

Cream of Leek and Potato Soup with Gruyere Croute

Mains

Roast Sirloin of Beef with Horseradish Yorkshire Pudding, Roasted Root Vegetables
and Rich Wine Port Jus

Poached Fillet of Salmon with a Pea and Asparagus Risotto and a Spinach Dressing

Oven Baked Chicken Breast with Rosti Potato, Ratatouille Fine Beans, Glazed Carrots and a Red Wine Jus

Desserts

Rich Chocolate Tart with Vanilla Ice Cream and Chocolate Sauce

Raspberry Cheesecake with Raspberry Sorbet and White Chocolate Sauce

Mixed Berry Pannacotta with Fresh Fruits

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Freshly Brewed Coffee and Chocolates

White Gold

For an extra £6 per person.

Starters

Scottish Cured Smoked Salmon, Fine Shallots and Capers with Lemon and Brown Bread and Butter

Smoked Chicken Salad with Parma Ham, Croutons and Fresh Parmesan Shavings

Wild Mushroom and Madeira Soup, Truffle Oil and Herb Croutons

Mains

Oven Roasted Leg of Lamb with a Dauphinoise Potato, Braised Cabbage and Rosemary Essence

Pan Fried Chicken Supreme, Crushed New Potatoes, Asparagus, Spinach, Pea and Pancetta Jus

Grilled Fillet of Sea Bream, Warm Niçoise Salad, Sautéed Potatoes, Fine Beans, Basil and Tomato Vinaigrette

Desserts

White Chocolate and Strawberry Delice with Vanilla Ice Cream

Individual Lemon Meringue Pie with Champagne Sorbet

Traditional Bread and Butter with Sauce Anglaise

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Freshly Brewed Coffee and Chocolates

Vegetarian Menus

Starters

Avocado and Feta Cheese Salad with Sun Dried Tomato and Black Sesame Seed Oil

Cantaloupe of Melon with Cassis Sorbet and Mint Syrup

Baked Beef Tomato, Artichoke & Courgette with pickled Balsamic Onions

Mains

Chargrilled Mediterranean Vegetables with A Lightly Spices Cous Cous with a Red Pepper Dressing

Roasted Butternut Squash and Smoked Garlic Risotto and fresh shavings of Parmesan

Wild Mushroom & Asparagus Gnocchi, Finished with a Drizzle of Tarragon Oil

Baked Vegetable Lattice with a Chive Cream and Roasted Cherry Tomatoes

Children's Menus

£13 (Under 12) £9 (Under 5)

Homemade Chicken Nuggets and Chips with Beans or Seasonal Vegetables

Freshly Baked Pizza and Chips with Beans

Rowton Hall's Special Recipe Sausage and Mash

Fish Goujons and Chips with Beans or Seasonal Vegetables

Pasta with a Tomato & Basil Sauce

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Vanilla Ice Cream

Evening Reception (Evening Functions Only)

Menu A - £19 per person

Selection of Closed Sandwiches
Mini Sausage Rolls
Rowton's Homemade Scotch Eggs
Vegetable and Meat Samosas
Petit Savory Quiche
Garlic & Crack Pepper Chicken Spears
Honey Sesame Chipolatas Sausages
Crispy Camembert and Apple Fritter Parcels

Menu B - £21 per person

Please choose 2 x Hot Dishes and 1 x Vegetarian Dish

Meat dishes

Chicken A La King
Chicken in a White Wine and Cream Base Sauce
Served with braised rice

Moroccan Lamb
Lamb Braised in a Tomato and Moroccan Spice
Served with braised rice

Beef Bourguignon
Beef in a Red Wine, Button Mushroom and baby Onion Sauce
Served with buttered new potatoes

Chicken Tikka Masala
Served with Braised Saffron Rice, Poppadum's, Chutney and Naan Bread

Vegetarian Dishes

Mushroom and Tarragon Stroganoff
Served with braised rice

Vegetable Bryani Curry
Served with Braised Saffron Rice, Poppadum's, Chutney and Naan Bread

In addition to these dishes we also have a range of Deli Dishes including:

Sliders and Fries
Smoked Bacon and Sausage Baps
Scampi & Chips

Please ask us for more information

Rowton's Hog Roast

Locally sourced from Tan House Farm, Wirral. Prepared cooked to perfection, your meat will be golden brown on the outside and juicy and tender on the inside. When you combine the great taste of roasted meat with family and good friends, it is sure to be a huge success.

With Golden Crispy Crackling, Sweet Apple Sauce, Homemade Sage Stuffing and a Selection of Sauces.

Served with Freshly baked rolls

Hot Minted New Potatoes

Selection of Salads

Potato Salad

Coleslaw

Green Salad

Tomato & Red Onion Salad

Menu @ £24 per person (based on 100 People)

Should you not require catering for your day or evening function

A Room Hire Charge of £1000 will be applicable.

We would be delighted to make further suggestions or incorporate your own ideas.

Please note the Evening Buffet must be catered for the full amount attending the

Evening function and that none of the buffets can be reduced in choice or price.

Banqueting Wine List

White Wine

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| 9 | Le Caprice Sauvignon Blanc (French) | £19.95 |
| 13 | Cullinan View Chenin Blanc (South Africa) | £21.95 |
| 14 | Cava de Masse, Colombard-Ugni Blanc (France) | £19.95 |
| 16 | Short Mile Bay Chardonnay (Australia) | £21.95 |

Red Wine

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|----|--|--------|
| 20 | Le Caprice Merlot (French) | £19.95 |
| 22 | Rare Vinyards Pinot Noir (France) | £22.95 |
| 23 | Don Jacobo Rioja Crianza (Spain) | £24.50 |
| 24 | Veramonte Cabernet Sauvignon Reserva 2010 (Chile) | £22.00 |
| 26 | Short Mile Shiraz, South Eastern Australia (Australia) | £21.95 |

Champagne

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|---|---------------------------------|--------|
| 3 | Laurent- Perrier La Cuvee Brut | £48.95 |
| 5 | Laurent-Perrier Cuvee Rose Brut | £70.50 |

Sparkling Wine

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|---|----------------------------|--------|
| 1 | Galanti Prosecco Extra Dry | £25.50 |
| 2 | Galanti Spumante Rose | £25.50 |

Mineral Water

| | | |
|-----|-----------|-------|
| 500 | Still | £4.00 |
| 501 | Sparkling | £4.00 |

Corkage

Wine corkage at £15 per 75cl bottle, Sparkling wine or Champagne at £20 per 75cl bottle. Miniature alcoholic favors @ £4 per bottle

Information for Couples Marrying In Approved Premises in Cheshire

These guidance notes are for couples that live in England and Wales and intend to marry, by civil ceremony, in approved premises in Cheshire. More detailed information about the legal preliminaries to marriage is available from any Register Office and couples are advised to seek advice from a Superintendent Registrar if they are unsure about any of the information shown below.

1. Booking the Registrars

As soon as a couple has made provisional arrangements for a marriage to take place in approved premises, they should contact the Superintendent Registrar of the district in which the premises are situated. On the day of the marriage it will be necessary for two Registrars to attend, one to conduct the ceremony and the other to register the marriage. Registrars will attend marriages in approved premises from 10.00 am to 4.00 pm, Monday to Sunday, subject to availability. It is possible to book Registrars up to two years in advance and couples are advised to contact the register office as soon as possible. The marriage cannot take place without the presence of the Registrars.

2. The Notice of Marriage

Although it is not necessary for the couple to reside in the district where they intend to marry, they are required to give legal Notice of their intention to marry. This must be done by the Bride or Groom at their local register office(s). The two different types of Notice shown are both valid for three months.

By Certificate

Notice must be given to the Superintendent registrar of the district in which the Bride and Groom have resided for at least the previous seven days. A minimum of 21 days must elapse between the giving of the Notice and the day of the marriage. If the couple live in different districts, Notice must be given to the Superintendent Registrar of each district.

By License

This is a more expensive procedure. Only one Notice is required, even if the couple live in different districts. The Notice should be given to the Superintendent Registrar of the district in which either the Bride or Groom has resided for the previous 15 days. A minimum of one clear working day must lapse between the Notice and the day of marriage.

3. The Marriage Ceremony

The content of the marriage ceremony must be approved in advance by the Superintendent Registrar who will be attending on the day. Please note that, by law, only a civil ceremony is permitted: any music, reading, words or performance which form any part of the ceremony must be secular in nature. The Superintendent Registrar will be happy to offer advice and guidance to couples that wish to personalise or enhance their marriage ceremony.

The address and telephone number of the Chester & Ellesmere Port Office is as follows: -

The Registrar Office

Goldsmith House

Goss Street

Chester

CH1 2BG

Telephone Number: 0300 123 7037

Email: chesterregisteroffice@cheshirewestandchester.gov

Accommodation

Exclusive Use Accommodation

When Booking Exclusive use of the hotel we reserve all thirty-nine bedrooms for you and your party
(Subject to availability)

All accommodation and payment must be booked directly by the bride and groom.

The Hotel will not take direct bookings or payment for the bedrooms

2020 Accommodation Rates for Non-Exclusive Weddings

A maximum of 10 of our 42 bedrooms can be reserved for your party at a special discount of
£150 Bed and Breakfast.

Any additional rooms would be available on our best available rate. Room upgrades apply.

Children aged 2-12 are charged at £20.00 per child Bed and Breakfast. Under the age of 2, free of charge.

Check in time is from 3pm onwards, check out time is 11am

Guests enjoy complimentary membership of our Health and Leisure Club, during their stay. Regrettably children under the age of 6 are not permitted to use the swimming pool and children between the ages of 6 and 16 may only use the pool between the hours of 9am and 5pm

Any reservation cancelled after noon prior to the day of arrival is subject to a cancellation fee equivalent to the first night's accommodation charge. Non-arrivals will be charged similarly.

Please contact our Reservations Team at the hotel to book accommodation 01244 335 262.

HOW TO BOOK YOUR WEDDING

You can reserve your date with a non-refundable £1500 deposit and spread the cost of your wedding with quarterly instalments.

To check availability or to reserve your date, please call 01244 335262 or
email cb@rowtonhallhotelandspa.co.uk