

C O T S W O L D
H O U S E

HOTEL & SPA

Your
Wedding Day

Cotswold House



Congratulations...



Whether you are dreaming of an intimate, private celebration or a grand country wedding on a lavish scale, Cotswold House Hotel and Spa – breathtaking in every detail – will live up to all your expectations.

Our Grade II Regency town house, set in the heart of one of the prettiest towns in the Cotswolds, is the perfect location for your civil ceremony, exclusive use or small, bespoke party.

Warm golden stone and two acres of beautifully landscaped gardens combine with our unique style, exquisite food and attentive service. We promise you and your guests a truly wonderful experience.



Our experienced team is here to ensure that the planning and lead-in to your wedding is just as enjoyable as the day itself. We have put together some suggestions to make it easy. Choose the package that suits you, and then we'll work together to make it absolutely personal to you.



Portrayed here is the story of a very special day in the summer of 2012 recorded by photographers Kevin and Anthea Smith.
www.kevinsmithphotography.co.uk











The Hidcote Wedding Package

- Personal contact with your Wedding Coordinator throughout the run up to your special day
- Red carpet on arrival
- Use of the gardens for photographs and reception drinks
- A glass of Bucks Fizz for all guests for the drinks reception
- Canapé reception (3 canapés per person)
- Three course Wedding Breakfast with coffee
- Half a bottle of House Wine with the Wedding Breakfast
- A glass of Sparkling Wine for the toast
- White table linen and napkins
- Cake stand and knife
- Chair covers and bows – to match the colour scheme
- Bacon sandwiches for evening buffet
- Dance floor
- Complimentary deluxe bedroom for the Bride and Groom on their wedding night
- Cotswold Grill for the drinks reception – maximum two hours

Should your numbers exceed 80 please contact the events team

£85.00 per person (valid September 2012 – March 2014)

Additional Guests *per guest:*

Wedding Breakfast – Children 2–11yrs£25.00

(includes 3 course menu and chair cover and bow)

Wedding Breakfast – Children 12–17yrs£60.00

(includes canapés, 3 course menu, bacon sandwich, chair cover and bow)

Evening Reception – Adult£8.00

(includes bacon sandwich)

Other Charges

	Midweek	Weekend
Montrose Suite and Dining Room for civil ceremony	£750	£1495
A minimum of four rooms are requested to be taken	from £180 per room	from £220 per room

Overnight stays including a Saturday must be for a minimum of two nights.

Please be aware that Civil Ceremony times are limited in the Dining Room.

If you wish to marry off-site the room hire charged will be reduced by £250 (midweek) and £500 (weekend). There are three local churches in Chipping Campden.

Registrar, Local Office, 01242 532455

Roman Catholic Church, St Catherine's Church, 01386 840261

Church of England, St James Church, 01386 841927

Chipping Campden Baptist Church, 01386 840720



The Sezincote Wedding Package

- Personal contact with your Wedding Coordinator throughout the run up to your special day
- Room hire of the Montrose Suite
- Red carpet on arrival
- All 28 bedrooms on a bed and breakfast basis
- Use of the gardens for photographs and reception drinks
- One glass of Bucks Fizz per person during reception drinks
- Canapé reception (3 canapés per person)
- Three course Wedding Breakfast with coffee
- Half a bottle of House Wine with the Wedding Breakfast
- One glass of Sparkling Wine for the toast
- White table linen and napkins
- Cake stand and knife
- Chair covers and bows – to match the colour scheme
- Evening party including bacon sandwiches
- Complimentary deluxe room for the Bride and Groom on their wedding night
- Exclusive use of all areas (excluding spa)
- Civil ceremonies can be held free of charge when taking this package

The Sezincote (based on 56 house guests)

September 2012 – March 2014£9,999

Don't forget you could charge each of your guests £150 for their room reducing the above costs by £4,050

Additional Guests per guest:

Wedding Breakfast – Adult£85.00

(includes all of above package)

Wedding Breakfast – Children 2–11yrs£25.00

(includes 3 course menu and chair cover and bow)

Wedding Breakfast – Children 12–17yrs£60.00

(includes canapés, 3 course menu, bacon sandwich, chair cover and bow)

Evening Reception – Adult£8.00

(includes bacon sandwich)

You may wish to add flowers, stationery, champagne or any little extras to the package.

Just like your day – it can be as individual as you.



The Grevel Wedding Package

- Personal contact with your Wedding Coordinator throughout the run up to your special day
- Room hire of the Montrose Suite
- Red carpet on arrival
- All 28 guest bedrooms on a bed and breakfast basis
- Use of the gardens for photographs and reception drinks
- One glass of Bucks Fizz per person during reception drinks
- Canapé reception (3 canapés per person)
- Three course Wedding Breakfast with coffee
- Half a bottle of House Wine with the Wedding Breakfast
- One glass of Sparkling Wine for the toast
- White table linen and napkins
- Cake stand and knife
- Chair covers and bows – to match the colour scheme
- Evening party including bacon sandwiches
- Complimentary deluxe room for the Bride and Groom on their wedding night
- Exclusive use of all areas (excluding spa)
- Civil ceremonies can be held free of charge when taking this package

The Grevel (based on 56 house guests)

September 2012 – March 2014£13,600

Don't forget you could charge each of your guests £150 for their room reducing the above costs by £4,050

Additional Guests per guest:

Wedding Breakfast – Adult£85.00
(includes all of above package)

Wedding Breakfast – Children 2–11yrs£25.00
(includes 3 course menu and chair cover and bow)

Wedding Breakfast – Children 12–17yrs£60.00
(includes canapés, 3 course menu, bacon sandwich, chair cover and bow)

Evening Reception – Adult£8.00
(includes bacon sandwich)

**You may wish to add flowers, stationery, champagne or any little extras to the package.
Just like your day – it can be as individual as you.**



The Cotswold Wedding Package

- Personal contact with your Wedding Coordinator throughout the run up to your special day
- Red carpet on arrival
- All 28 bedrooms on a bed and breakfast basis
- Use of the gardens for photographs and reception drinks
- A glass of Bucks Fizz for all guests for the drinks reception
- Canapé reception (3 canapés per person)
- Three course Wedding Breakfast with coffee
- Half a bottle of House Wine with the Wedding Breakfast
- A glass of Sparkling Wine for the toast
- White table linen and napkins
- Cake stand and knife
- Chair covers and bows – to match the colour scheme
- Bacon sandwiches for evening buffet
- Dance floor
- Complimentary deluxe bedroom for the Bride and Groom on their wedding night
- Dinner for up to 56 guests is included the night prior to the wedding
- Exclusive use of all areas (excluding spa)

The Cotswold *(based on 56 house guests)*

September 2012 – March 2014 **£24,500**

Don't forget you could charge each of your guests £150 for their room reducing the above costs by £8.100

(a one night Saturday wedding may be available from October – March – subject to availability. Please discuss this with the wedding planner)

Additional Guests *per guest:*

Wedding Breakfast – Adult £85.00
(includes all of above package)

Wedding Breakfast – Children 2–11yrs £25.00
(includes 3 course menu and chair cover and bow)

Wedding Breakfast – Children 12–17yrs £60.00
(includes canapés, 3 course menu, bacon sandwich, chair cover and bow)

Evening Reception – Adult £8.00
(includes bacon sandwich)

You may wish to add flowers, stationery, champagne or any little extras to the package.

Just like your day – it can be as individual as you.

Seasonal Menu Selector – Spring/Summer 2013

Our Head Chef has compiled the following dishes from which you are invited to select one starter, one main course and one dessert on behalf of all the guests in your party. We would be delighted to create a menu or add extra courses for you, should you have something specific in mind. Please note that certain garnishes may change due to our Chef sourcing the best seasonal ingredients available.

Included in the Wedding Package:

Starters

- Tomato and Cotswold mozzarella salad, basil pesto
- Terrine of free range chicken, tender leeks, water dressing, toasted country bread
- Escabeche vegetables, native red mullet, sweet red pepper dressing
- Prawn cocktail, avocado and Marie Rose sauce
- Confit free range duck leg terrine, Carmarthen ham and piccalilli vegetables
- Vegetable soup, basil and parmesan

Mains

- Chargrilled leg of lamb, sweet onion and garlic puree, seasonal vegetables, fondant potato and rosemary infused lamb sauce
- Roasted loin of pork and its own roasting juices, spring cabbage and smokey bacon, apple puree, crackling
- Pan fried fillet of long line caught cod, crushed new season potatoes, black olive and parsley, lemon puree, caper and nut butter sauce
- Poached guinea fowl breast, caramelised chicory, Lyonnaise Potatoes and creamed Swiss chard
- Roasted Loch Duart salmon, crushed peas, broad beans, wilted gem lettuce, compressed cucumber, wasabi buerre blanc
- Poached free range chicken breast, mashed potato, seasonal vegetables and white wine velouté

Puddings

- Lemon curd panna cotta, gingerbread ice cream
- Summer pudding, vanilla ice cream
- Dark chocolate torte, mascarpone ice cream
- Mango nougatine parfait, passion fruit sorbet
- Creamy vanilla rice pudding, peach and raspberry
- Bakewell tart, vanilla ice cream, a pot of jellied berries

Tea and coffee

Spring/Summer 2013 – Supplement Menu

Please note that certain garnishes may change due to our Chef sourcing the best seasonal ingredients available.

Starters

£4.00 per person supplement

Confit of Loch Duart salmon, yuzu and radish

Ham hock, free range chicken and foie gras terrine, caper and raisin puree, piccalilli vegetables

New season English asparagus, poached free range hens egg, parmesan, bacon and toasted crumbs

Mains

£5.50 per person supplement

Roasted free range duck breast and its own roasting juices, crispy leg, turnips, cherries and confit potato

Steamed ballontine of sea bass, herb quinoa, shoots and spouts, pak choi, soy dressing

Roasted rib eye of Aubrey beef, creamed spinach and watercress, Pommies Anna, chargrilled banana shallot, red wine sauce

Puddings

£3.50 per person supplement

Selection of three artisanal cheeses, celery, apple and grapes

Lime parfait, black pepper macerated strawberries, champagne and strawberry consommé

Dark chocolate fondant, buttermilk panna cotta, chocolate soil and milk sorbet

Canapés

Please choose 3 options from the selection below for ALL guests:

Cauliflower bhaji

Mrs Kirkham's Lancashire cheese gougère

Tomato, black olive and basil pesto tartlets

King crab, baby gem lettuce, lemon and tarragon mayonnaise

Salt baked new season Jersey Royal potato, chive crème fraîche Oscietra caviar

Whitebait, saffron rouille

Crispy suckling pig belly, popped amaranth, apple and horseradish cream

Black onion seed and parmesan flat bread, olive tapenade

Salted cod brandade, rye bread, capers and preserved lemon

Confit of Loch Duart salmon, apple and verbena

Curried choux buns, chicken liver parfait and toasted almonds

Potted confit of free range duck leg, sherry vinegar and Dijon mustard

Evening Buffet Menu

Sides

Milk buns, Cotswold gold rapeseed oil, rosemary and rock salt
Marinated olives
Honey roasted nuts
Vegetable crisps

Salads

Tomato, basil and balsamic
Mixed leaves and mustard or lemon dressing
Rocket, goat's cheese and roasted red pepper
Sticky roast chicken, lettuce and sherry dressing
Potato, preserved lemon, rapeseed oil and parsley

Savouries

Confit duck leg spring rolls, plum dipping sauce
Anchovy sticks
Mini Scotch eggs
Sausage rolls
Smoked bacon and Mrs Kirkham's Lancashire cheese mini quiche

Vegetarian Savouries

Vegetable spring rolls, sesame and soy dipping sauce
Cheese straws
Cauliflower bhajis
Red onion and spinach mini quiche
Vegetable crudité's tumbler, hummus and black onion seed flat bread
'Flower Marie' cheese gougères

Sweet

Vanilla and strawberry cheesecake
Profiteroles, pastry cream and chocolate dipping sauce
Almond and honey parcels
Cinnamon churros
Dark chocolate torte, hazelnut crème fraiche

One from each selection *£5.50 supplement per person*
Two from each selection *£7.00 supplement per person*
Three from each selection *£9.50 supplement per person*



C O T S W O L D H O U S E

HOTEL & SPA

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“bespoke”
HOTELS

