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BRANDON HALL
HOTEL & SPA

WARWICKSHIRE

YOUR PERFECT WEDDING VENUE

Located in the Warwickshire village of Brandon, Mercure Brandon Hall Hotel and Spa is set in 17 acres of beautiful grounds and gardens. Originally a shooting lodge dating back to the 17th century today Brandon Hall offers the perfect setting for your special day.

We're licensed for civil ceremonies, therefore you can host your entire day here at the hotel. We have three stunning event rooms to choose from:

The Brandon Suite is an idyllic setting with its period features and direct access leading out to the gardens.

Our Woodland Suite is a contemporary wedding venue, ideal for larger parties. The suite is a more recent addition to Brandon Hall featuring a private bar and lobby, offering you and your guests an exclusive space for your celebrations.

The Beech Suite is perfect for a smaller more intimate wedding celebration with traditional features, a working fireplace and stunning views of our beautiful gardens.

Planning your wedding can be daunting, with a thousand and one details to consider. Our wedding packages are designed to take out a lot of the hard work, making your dream day a reality. We have all of the essential elements covered, however if there is something else you would like to include, our dedicated wedding planners are on hand to help.

Your wedding day is the most important day of your life and we want you to enjoy every second of it!



EVERYTHING YOU COULD WISH FOR AND MORE

- Each of our 120 ensuite bedrooms provide the comfort and style your wedding guests deserve
- Preferential accommodation rates available for your guests
- Hotel guests can enjoy free use of our superb Health & Lifestyle Club. Excellent facilities including a fully-equipped gym, 18 metre swimming pool, sauna and steam room
- Our Health & Lifestyle Club boasts beauty treatment rooms offering a range of fantastic pre-wedding treatments including bridal packages for your wedding make-up
- Brandon Halls Health and Lifestyle Club provides the perfect treat for your friends and bridesmaids, or an unforgettable hen party
- Our partnership with Brandon Wood Golf Club offers discounted rates for your guests or stag party celebrations
- At Brandon Hall we have carefully selected local wedding experts to enhance your big day, the joys of a preferred photographer means they know of all the best photo spots
- Bespoke menu choices can be created upon request

"Thank you to all of the team, our wedding was everything that we had always dreamed of. The hotel, food and service was exemplary."



CEREMONY & CELEBRATION SPACES

| Event Room | Civil Ceremony Numbers | Civil Ceremony Room Hire | Wedding Breakfast Numbers | Event Room Hire <i>Applies to bespoke proposals only</i> |
|--------------------|------------------------|--------------------------|---------------------------|---|
| The Beech | 45 | £200.00 | 22 | £200.00 |
| The Brandon Suite | 100 | £550.00 | 60 | £750.00 |
| The Woodland Suite | 270 | £450.00 | 200 | £2,500.00 |



Minimum numbers apply for Friday and Saturday weddings held at Brandon Hall Hotel and Spa between May and September. Flexibility can be offered for Thursday and Sunday weddings or dates outside of these months.

Please note: The maximum civil ceremony numbers are inclusive of registrars, photographers, videographers, Bride & Groom and all guests.

Contact the Registrar directly for available dates and further guidance:
Rugby Registry Office | Address: 5 Bloxham Place, Rugby CV21 3DS | Telephone Number: 01788 551829



GOLD WEDDING PACKAGE

Your Gold Wedding Package Includes



Our dedicated wedding specialist to guide you through the planning stages

Red carpet welcome

Your chosen event room for your wedding breakfast and evening reception

Chair covers with choice of sashes for your wedding breakfast

Stylish draping with choice of up-lighting (applies only to The Woodland Suite)

White napkins and table linen

Our dedicated in-house master of ceremonies

Reception drink of Bucks Fizz or orange juice

Two glasses of house wine with your wedding breakfast

A glass of sparkling house wine for the toast

Three course wedding breakfast followed by freshly brewed tea, coffee and chocolate mints

Create your desired menu from our gold menu selector

Complimentary menu tasting for the wedding couple

Use of wedding cake stand and knife

Evening Buffet – chosen from our gold buffet selection

Honeymoon suite for the happy couple on the evening of the wedding

Preferred accommodation rates for your wedding guests

30% off overnight dinner, bed and breakfast for your first year anniversary stay

2018 Weddings £69.00 per guest | 2019 Weddings £72.00 per guest | 2020 Weddings £74.00 per guest

Additional evening guests will be charged accordingly. Subject to availability.

PLATINUM WEDDING PACKAGE

Your Platinum Wedding Package Includes



- Our dedicated wedding specialist to guide you through the planning stages
 - Red carpet welcome
- Your chosen event room for your wedding breakfast and evening reception
 - Chair covers with choice of sashes for your wedding breakfast
 - Napkins and table linen in a choice of selected colours
- Stylish draping with choice of up-lighting (applies only to The Woodland Suite)
 - Our dedicated in-house master of ceremonies
- Reception drink of house sparkling wine, Pimms or orange juice
 - Half a bottle of house wine with your wedding breakfast
 - A glass of Prosecco for the toast
- Three course wedding breakfast followed by freshly brewed tea, coffee and chocolate truffles
 - Create your desired menu from our platinum menu selector*
 - Complimentary menu tasting for the wedding couple
 - Use of wedding cake stand
 - Cake knife as a keepsake
 - Use of microphone and PA system for your speeches
- Evening buffet – Chosen from our gold or platinum buffet selection
- Honeymoon suite for the happy couple on the evening of the wedding
- Choice of either, two months complimentary leisure membership or a bridal manicure prior to your wedding
 - Preferred accommodation rates for your wedding guests
- 50% off overnight dinner, bed and breakfast for your first year anniversary stay

2018 Weddings £84.00 per guest | 2019 Weddings £86.00 per guest | 2020 Weddings £88.00 per guest

Additional evening guests will be charged accordingly. Subject to availability.

DIAMOND WEDDING PACKAGE

Your Diamond Wedding Package Includes



Our dedicated wedding specialist to guide you through the planning stages
Red carpet welcome

Your chosen event room for your wedding breakfast and evening reception

Chair covers with choice of sashes for your wedding breakfast

Stylish draping with choice of up-lighting (applies only to The Woodland Suite)

Napkins and table linen in a choice of selected colours

Our dedicated in-house master of ceremonies

Wedding breakfast table flowers*

Reception drink of Prosecco, house wine, bottled beer, Pimms or orange juice

Half a bottle of house wine with your wedding breakfast

A glass of Champagne for the toast

Three course wedding breakfast followed by freshly brewed tea, coffee and petit fours

Create your desired menu from our diamond menu selector

Complimentary menu tasting for the wedding couple plus two guests

Use of wedding cake stand

Cake knife as a keepsake

Brandon Hall guest book

Use of microphone and PA system for your speeches

Our resident DJ for your evening reception

Evening buffet – Chosen from our gold, platinum or diamond buffet selection

Night prior accommodation for the bride or groom

Honeymoon suite for the happy couple on the evening of the wedding

Preferred accommodation rates for your wedding guests

Two months complimentary pre-wedding leisure membership

Pre-wedding spa treatment

Choose from either a 40 minute Declor Aromatherapy Massage or Toe Tidy or manicure grooming

Complimentary overnight dinner, bed and breakfast for your first year anniversary stay

2018 Weddings £108.00 per guest | 2019 Weddings £110.00 per guest | 2020 Weddings £112.00 per guest

Additional evening guests will be charged accordingly. Subject to availability.

**Choose an arrangement from our flowers portfolio, supplements may apply for special requests or additional tables.*

Includes a top table arrangement plus an arrangement for each table of 10 guests.

WEDDING BREAKFAST MENUS - GOLD SELECTION

STARTERS

Parma Ham

Pimms marinated melon, parmesan shards

Aged Cheddar Caramelized Shallot Tart

Rocket and toasted hazelnuts

Smoked Mackerel Pate

Soused cucumber, sour dough crisp

Confit Chicken and Broad Bean Terrine

Wild mushroom a la greave, aged balsamic

MAIN COURSES

Red Wine Braised Feather Blade of Beef

Roasted root vegetables, potato puree, red wine sauce

Salmon Pave

Leek and herb mash, heritage carrots, champagne butter, chive sauce

Chicken Supreme

Crisp pancetta, garlic dauphinoise and tarragon red wine sauce

Outdoor Reared Pork Loin

Mustard mash, buttered cabbage, cider apple and thyme jus

DESSERTS

Sticky Toffee Pudding

Toffee sauce and vanilla ice cream

Apple and Berry Crumble Tart

Cinnamon cream

Lemon tart

Raspberry ripple ice cream

Classic bread and butter pudding

Crème Anglaise

WEDDING BREAKFAST MENUS - PLATINUM SELECTION

STARTERS

Outdoor Reared Ham Hock and Leek Terrine

Pickled cauliflower, mustard dressing

Classic Prawn and Crayfish Cocktail

Bloody Mary mayonnaise

Parma Ham

Pimms marinated melon, parmesan shards

Aged Cheddar Caramelized Shallot Tart

Rocket and toasted hazelnuts

Smoked Mackerel Pate

Soused cucumber, sour dough crisp

Confit Chicken and Broad Bean Terrine

Wild mushroom a la greave, aged balsamic

MAIN COURSES

Corn Fed Chicken

Butternut squash risotto cake, tomato fondue, crispy cabbage

Roasted Fillet of Seabass

Crusted new potato, fennel and sauce vierge

Red Wine Braised Feather Blade of Beef

Roasted root vegetables, potato puree, red wine sauce

Salmon Pave

Leek and herb mash, heritage carrots, champagne butter, chive sauce

Chicken Supreme

Crisp pancetta, garlic dauphinoise and tarragon red wine sauce

Outdoor Reared Pork Loin

Mustard mash, buttered cabbage, cider apple and thyme jus

DESSERTS

White Chocolate Crème Brulee

Sorbet of raspberry and shortbread biscuit

Create Your Own Cheesecake

Share your favourite flavours for chef to create your very own cheesecake Food for thought, Maltesers, Baileys, Oreos, Honeycomb, Plum Pudding

Sticky Toffee Pudding

Toffee sauce and vanilla ice cream

Apple and Berry Crumble Tart

Cinnamon cream

Lemon tart

Raspberry ripple ice cream

Classic bread and butter pudding

Crème Anglaise

WEDDING BREAKFAST MENUS - DIAMOND SELECTION

STARTERS

Smoked Salmon

Saffron and baby caper potato salad, chive dressing

Outdoor Reared Ham Hock and Leek Terrine

Pickled cauliflower, mustard dressing

Classic Prawn and Crayfish Cocktail

Bloody Mary mayonnaise

Sharing Platter

Assorted deli items

Parma Ham

Pimms marinated melon, parmesan shards

Aged Cheddar Caramelized Shallot Tart

Rocket and toasted hazelnuts

Smoked Mackerel Pate

Soused cucumber, sour dough crisp

Confit Chicken and Broad Bean Terrine

Wild mushroom a la greave, aged balsamic

MAIN COURSES

Carve your own Lamb

Family service: Roasted potatoes, glazed carrots, cauliflower cheese, pickled red cabbage, jug of lamb navarin sauce

Roasted Sirloin of British Beef

Yorkshire pudding, thyme roast potatoes, roasted root vegetables

Corn Fed Chicken

Butternut squash risotto cake, tomato fondue, crispy cabbage

Roasted Fillet of Seabass

Crusted new potato, fennel and sauce vierge

Red Wine Braised Feather Blade of Beef

Roasted root vegetables, potato puree, red wine sauce

Salmon Pave

Leek and herb mash, heritage carrots, champagne butter, chive sauce

Chicken Supreme

Crisp pancetta, garlic dauphinoise and tarragon red wine sauce

Outdoor Reared Pork Loin

Mustard mash, buttered cabbage, cider apple and thyme jus

DESSERTS

Cheese Selection

Oatcakes, walnut bread, grapes, homemade chutney

Dark Chocolate Tart

Cherry crumble ice-cream, kirsch macerated cherries

White Chocolate Crème Brulee

Sorbet of raspberry and shortbread biscuit

Create Your Own Cheesecake

Share your favourite flavours for chef to create your very own cheesecake.

Food for thought, Maltesers, Baileys, Oreos, Honeycomb, Plum Pudding

Sticky Toffee Pudding

Toffee sauce and vanilla ice cream

Apple and Berry Crumble Tart

Cinnamon cream

Lemon tart

Raspberry ripple ice cream

Classic bread and butter pudding

Crème Anglaise

CANAPÉS

Choose four canapés to serve with your drinks package at a supplement of £6.95 per guest

Warm leek and goat's cheese tart
Smoked salmon blinis with crème fraîche dill
Crab and parmesan tartlets
Mini lamb koftas with mint yogurt dipping sauce
Mini caser salad
Mini shepherd pies

Honey and mustard marinated sausages
Cherry tomato, mozzarella, pesto
Mini prawn tartlets with Mary rose sauce
Salt and pepper squid
Seasonal prawn toast
Piri Piri chicken skewers, Cajun salsa

SOUP SELECTION

In addition to our starter selection a soup choice can be taken within any of our packages alternatively it can be added as an additional course for a supplement of £5.25

Cream of Wild Mushroom
Roast garlic and tarragon
Roasted Butternut Squash
Chilli salsa

English Pea and Ham

Leek and Potato
Chive crème fraiche
Vine Roasted Tomato
Basil pesto

VEGETARIAN MAIN COURSES

Our choice of vegetarian main courses can be selected as part of any package

Delice of lentils
Roasted pepper dressing, chickpeas
Wild mushroom stroganoff
Fragrant rice

Spinach and Ricotta
Tortellini

Pea and mint Risotto
Parmesan shavings
Roasted Vegetable Pasta Penne
Provençal sauce

EVENING BUFFET CHOICES

The following buffets are available as part of all packages, please select your favourite for your evening guests to enjoy.

All selections are served from our vintage style cart unique to Brandon Hall.

£12.95 per additional guest

THE BURGER SHOP

- Steak burgers in brioche buns
- Vegetarian burgers in brioche buns
- Lettuce, fried onions, sliced tomato, cheese, gherkins, tomato ketchup and classic yellow mustard
- Selection of burger relishes
- Spiced potato wedges

THE BAKERY SHOP

- Proper Cornish pasty
- Chicken leek and bacon pasty
- Cheese and onion pasty
- Pickled beetroot, pickled red cabbage, brown and tomato ketchup
- Tubs of ice-creams

THE HOT DOG STAND

- Classic hot dogs in brioche finger buns
- Vegetarian Sausages in brioche finger buns
- Fried onions, classic yellow mustard, pickles and gherkins, tomato ketchup,
- French fries

TRADITIONAL FINGER BUFFET

(Available as part of the platinum and diamond packages)

£16.95 per additional guest

- Sandwiches and wraps
- Spiced wedges with sour cream and chive dip
- Mini spring rolls with sweet chilli dipping sauce
- Cajun chicken skewers
- American coleslaw
- Green salad
- Tomato and red onion salad
- Mini quiche selection
- Assortment of mini desserts

BRANDON HOG

- Pulled Barbeque Pork
- Vegetarian burgers
- Seeded buns
- House stuffing
- Toffee apple sauce
- American coleslaw, potato salad, chilli corn on the cob

TAPAS BUFFET

Available as part of our platinum and diamond evening buffet choice

£16.95 per additional guest

Crispy Aubergine and Honey

Crispy lightly battered aubergine slices stacked and drizzled with honey

Albondigas

Roasted pork meatball, in a rich, slow-cooked spicy tomato sauce

Sticky Chicken Wings

Crispy chicken wings in a honey and paprika spiced glaze

Pescado Rebozado

Deep fried white fish in an Alhambra beer batter served with aioli and a lemon wedge

Gambas Pil Pil

King prawns cooked in garlic, chilli and olive oil, served with baked bread

Caramelised Almonds

Spicy fried corn kernels and broad beans

Gordal Olives

Pitted Manzanilla olives from Andalucia in a smoky paprika and garlic dressing

Pan Tumaca

Bread baked in house, grilled and served with a selection of traditional Spanish accompaniments for dipping: extra virgin olive oil and a sherry vinegar reduction, grated vine-ripened tomatoes and aioli



CHEESE WEDDING CAKE

Our cheese wedding cake is included within our diamond package for your evening buffet, upgrade supplements apply to all other packages

£19.95 per additional guest

Colton Bassett Stilton

An intensely rich and creamy hand-ladled Stilton. Deep, lingering and complex.

Cornish Yarg

Wrapped in nettles to preserve its fresh, bright, taste, and with the added advantage of looking very beautiful!

Cave Aged Cheddar

Mature and full- flavored Cheddar, with a creamy texture, a tangy bite and a sweet finish

Waterloo

A British take on Brie, but with a sweeter, more delicate flavor. Soft-textured, and as rich as hollandaise.

Our Cheesecake Platter is accompanied with:

- Charcoal squares
- Selection of sourdough and fruit breads
- Water biscuits
- Oat cakes
- Celery
- Red and green crisp apples
- Selection of house chutneys
- Fruit jellies

WEDDING BUFFETS - HOT & COLD FORK BUFFET

The below menu can be selected as an alternative to a traditional wedding breakfast on all packages or at the price of £27.95 per person as part of a bespoke proposal.

CHILLED SELECTION

- Artisan Breads
- Platters of Anti Pasti
- Marinated Olives
- Cured Italian Deli Meats
- Sun blushed Tomatoes
- Marinated Artichokes
- Poached & Cured Fish Platters
- King Prawns
- Dill & Caper Mayonnaise

SALADS

- American Coleslaw
- Tomato & Basil Pesto
- New Potato & Horseradish Salad
- Cous Cous & Sweet Chilli
- Green Salad

DESSERT

- Croque en Bouche

HOT DISHES

- Chicken Tikka Masala
- Lamb Moussaka, Oregano & Parmesan Cheese
- Steamed Fragrant Rice



WEDDING BUFFETS - DRESSED BUFFET

£45.00 per person as part of a bespoke proposal.

- Artisan Breads
- Whole Dressed Salmon
- Rare Sirloin of Beef, Horseradish Cream
- Treacle Glazed Ham
- Selection of Pates & Terrines

- Beetroot Cured Gravlax
- King Prawn Tower
- Hot Minted New Potato
- Beef Stroganoff
- Mushroom & Courgette Fragrant Rice

- Celeriac Remoulade
- Thai Spiced Noodles
- Tomato & Mozzarella Salad
- Caesar Salad
- Coffee & Petit Fours

WEDDING DRINKS

The below drinks can be used as part of a bespoke package

£15.00 per guest

Reception drink of Bucks Fizz or orange juice
Two glasses of house wine with your wedding breakfast
A glass of sparkling house wine for the toast



£20.00 per guest

Reception drink of our Sparkling house wine, Pimms or orange juice
Half a bottle of house wine with your wedding breakfast
A glass of Prosecco for the toast



£22.00 per guest

Reception drink of Prosecco, Pimms, bottled beer or orange juice
Half a bottle of house wine with your wedding breakfast
A glass of Champagne for the toast



£28.00 per guest

Reception drink of Kir Royal
Half a bottle of Sauvignon Blanc or Shiraz
A glass of Champagne for the toast

TERMS AND CONDITIONS

Booking Terms

We are happy to provisionally hold a date for 14 days with no obligation, following this time a non-refundable deposit of £1000.00 is required to secure the date. A contract is then issued outlining an itinerary of the day. Six months prior to the wedding, 50% of the total anticipated amount is due with full pre-payment being settled at least 28 days prior to the wedding date. Cancellation charges will be liable as shown in the contract. All prices are correct at time of going to print and are subject to change prior to your wedding. Please ask for full details of our wedding policy and terms and conditions.

Wedding Draping

Room draping is only available in The Woodlands Suite and is not included within any other event room.

Flowers

Table centre flowers are based on tables of 10 guests, supplements apply if additional tables are required.

Civil Ceremonies

If you are having a civil ceremony, we recommend you contact the local registrar prior to confirming your booking with the hotel to ensure the date and times tie in.

Corkage

It is hotel policy that we do not allow guests to consume any alcoholic beverages that are not purchased on the premises.

Evening Buffet

100% of the evening event guests must be catered for.

Minimum Numbers

Minimum numbers of 80 day guests and 110 evening guests apply for Friday and Saturday weddings held in The Woodland Suite between May and September. Flexibility can be offered for Thursday and Sunday wedding dates outside of these months. Minimum numbers of 50 day time guests and 60 evening guests apply for Friday and Saturday weddings held in The Brandon Suite between May and September. Flexibility can be offered for Thursday and Sunday wedding dates outside of these months.

No flexibility on minimum numbers will be offered on the Diamond Package. Minimum numbers refer to adult guests.







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WARWICKSHIRE



Mercure Brandon Hall Hotel and Spa | Main Street | Brandon | Warwickshire | CV8 3FW

T: 02476 546 000 | **E:** Clare.baldwyn@accor.com | **W:** www.mercure.com

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