

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

Rowton Hall was built in the 18<sup>th</sup> 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 335262 or [cb@rowtonhallhotelandspa.co.uk](mailto: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 small 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	£325.00
Inglenook	45	£350.00
Ballroom	80 - 200	£495.00

Please Note; Minimum numbers chargeable

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

## ***Rowton Halls Exclusive Use Package***

Rowton Hall can be exclusively yours for your wedding day  
This special offer is available from £9,950.00 and includes the following-:  
The package is based on 80 adults for the daytime & 100 evening guests  
You may add additional guests as you wish

Exclusive use is from 3:00pm

All thirty seven bedrooms

All lower floor access

Drinks Reception (based on one glasses per person) for 80 adults

Canapés (based on a selection of 6 per person) for 80 adults

Wedding Breakfast Menu (based on £35.00 per head) for 80 adults

House White & Red Wine (based on ½ bottle per person) for 80 adults

8 bottles of Still & 8 bottles of Sparkling Mineral Water

Champagne Toast 1 glass per person for 80 adults

Evening Buffet (based on £16.50 per head) for 100 evening guests

**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)

White Linen Napkins

Silver Cake Stand and Knife

Personalised Menus and Seating Plans

Complimentary Use of the Health Club

### **2018 Rates**

Thursday from £11,950.00

Friday from £14,450.00

Saturday from £15,450.00

Bank Holiday Sunday from £15,450.00

Sunday from £12,450.00

### **2019 Rates**

Thursday from £12,450.00

Friday from £14,950.00

Saturday from £15,950.00

Bank Holiday Sunday from £15,950.00

Sunday from £12,950.00

If you are also able to sell all of your bedrooms (37 x £100.00) this amount will reduce the overall total by £3,700.00.

**Please note that breakfast is not included in the exclusive use package.**

### **Winter Wonderland Exclusive Package**

Available throughout January & February 2019

Thursday Winter Wonderland Exclusive Use £10,450.00

Friday Winter Wonderland Exclusive Use £11,450.00

Saturday Winter Wonderland Exclusive Use £12,450.00

Sunday Winter Wonderland Exclusive Use £10,750.00

## *Drinks Reception & Canapé Selections*

### *Canapé Selections*

#### Fish

Mini Smoked Haddock Fishcakes  
Seafood Crouton with Lemon and Dill  
Smoked Salmon and Soft Cheese en Croute  
Breaded Japanese Prawns

#### Meat

Confit of Duck and Onion Marmalade  
Cajun Chicken & Olive Sizzlers  
Mini Shepard's Pie  
Chicken Liver Parfait, Toasted Brioche & White Wine Jelly  
Melon, Parma Ham and Quails Eggs

#### Vegetarian

Cream Cheese and Sundried Tomato  
Vegetable Spring Roll  
Mini Goats Cheese & Red Onion Tartlet  
Feta, Sun Blushed Tomato & Spinach Arancini (Risotto Cake)  
Mixed Fruit Skewer

£6.95 for a Choice of 6 Canapés

### *Suggested Reception Drinks*

Rowton Hall House Champagne £9.50 (125ml) - £42.50 per bottle  
Moet Rose Champagne £11.50 (125ml)  
Sparkling Wine £6.50 (125ml) - £25.00 per bottle  
Fantinel Prosecco Brut £8.50 (125ml)- £33.00 per bottle  
Kir Royale (Crème de Cassis and Sparkling Wine) £6.50

Sparkling Wine £5.95  
Pimms No1 Cocktail £5.95  
Warm Mulled Wine £5.95  
Bottled Beer £5.95  
Bellini (Peach Nectar and Sparkling Wine) £6.50  
Bucks Fizz (Sparkling Wine and Orange Juice) £5.95  
Orange Juice (per jug) £7.95  
Mineral Water per bottle Sparkling and Still £4.00

### *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 £35.00 per person*

#### Starters

Cream of Roast Tomato Soup with Basil Pesto Croutons

Gravlax 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

Freshly Brewed Coffee and Chocolates

*Gold £38.00 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

Freshly Brewed Coffee and Chocolates

## *White Gold £42.00 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

Freshly Brewed Coffee and Chocolates

## *Platinum £45.00 per person*

### Starters

Smoked and Poached Salmon Roulade, Pickled Cucumber Salad, Dill and Mustard Seed Dressing

Avocado and Feta Cheese Salad with Sunblushed Tomatoes and Aged Balsamic

Rillet of Confit Duck, Prosciutto Ham, Fresh Figs and Elderflower Yoghurt

### Mains

Blade of Beef with a Horseradish Mash and a Bourguignon Sauce

Fillet of Beef Wellington wrapped in Pate, Duxelle of Mushrooms and Puff Pastry  
served with a Redcurrant Port Jus

Pan Fried Fillet of Sea Bass, Crushed New Potatoes, Buttered Greens, Baby Carrots and Dill Beurre Blanc

### Desserts

Trio of Crème Brulee

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Orange and Champagne Torte with Refreshing Orange Sorbet

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 Menu

£12.50 (Under 12) £8.50 (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 £16.50 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 £18.50 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

## *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 @ £21.50 per person (based on 100 People)

Should you not require catering for your day or evening function

A Room Hire Charge of £1000.00 will be applicable.

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

***Mid Week from only £8,200.00***  
***Excluding Bank Holidays***

While weekends are popular choices they can be expensive, our Mid Week Package (Monday to Wednesday) gives you the exclusive use of the hotel at a fantastic price.

Please note that the package is based on a minimum of 60 day guests and 80 evening guests.  
Any additional guests would need to be paid for separately.

**2018 Rates**

**2019 Rates**

Monday – Wednesday £8,200.00  
(January, February, March, April,  
October, November)

Monday-Wednesday £8,700.00  
(January, February, March, April,  
October, November)

Monday-Wednesday £9,700.00  
(May, June, July, August,  
September, December)

Monday-Wednesday £10,200.00  
(May, June, July, August,  
September, December)

Package based on 60 day and 80 evening guests includes  
3 course wedding breakfast from a selection of our most popular menus  
Reception drink on arrival (based on one glass per person)  
A selection of four canapés per person  
House white & red wine (based on one glass per person)  
Sparkling wine toast (based on one glass per person)  
Light Bite Evening buffet  
All thirty seven bedrooms

**Canapé Selections**

Prawn, Scallop and Sesame Toast  
Smoked Salmon and Soft Cheese en Croute  
Cajun Chicken & Olive Sizzlers  
Melon, Parma Ham and Quails Eggs  
Cream Cheese and Sundried Tomato  
Vegetable Spring Roll

**Reception Drinks**

Kir Royale (Crème de Cassis and Sparkling Wine)  
Pimms No1 Cocktail  
Warm Mulled Wine  
Bellini (Peach Nectar and Sparkling Wine)  
Bucks Fizz (Sparkling Wine and Orange Juice)

## Menus

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

### Starters

Roast Tomato & Basil Soup with Herb Croutons

Ham Hock Terrine with Homemade Piccalilli & Ciabatta

### Mains

Roast Loin of Pork with Baked Apple & Calvados Cream

Grilled Escalope of Salmon with Lemon Dill Butter Sauce

### Desserts

Rich Chocolate Tart with Vanilla Ice Cream and Chocolate Sauce

Steamed Lemon Sponge with Vanilla Custard and Candied Fruit

Freshly Brewed Coffee and Chocolates

### Evening Buffet

Mini Bacon & Brie Ciabatta

Cajun Chicken & Salad Ciabatta

Mozzarella & Char grilled Vegetables Ciabatta

Chunky Potato Wedges

## *Banqueting Wine List*

### White Wine

72	Granfort Sauvignon Blanc (French)	£22.00
154	Condessa de Leganza Tempranillo Castilla (Spain)	£24.00
158	Corte Vigna Pinot Grigio (Italy)	£25.00
203	Berri Estates Unoaked Chardonnay (Australia)	£22.00
259	Veramonte Sauvignon Blanc Reserva 2011 (Chile)	£24.00

### Red Wine

79	Granfort Merlot (French)	£22.00
150	Arium Tempranillo (Spain)	£20.00
179	Montepulciano d'Abruzzo Parini (Italy)	£25.00
208	Berri Estates Shiraz (Australia)	£22.00
267	Veramonte Cabernet Sauvignon Reserva 2010 (Chile)	£24.00

### Champagne

1	Duval Leroy Brut	£47.50
3	Verve Cliquot Brut NV	£58.00

### Sparkling Wine

11	Pigalle Brut	£25.00
12	Fantinel Prosecco Brut	£33.00
13	Fantinel Vin Spumante Rose	£37.50

### Mineral Water

500	Still	£4.00
501	Sparkling	£4.00

### Corkage

Wine corkage at £14.50 per 75cl bottle, Sparkling wine or Champagne at £17.50 per 75cl bottle. Miniature alcoholic favours @ £3.50 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](mailto:chesterregisteroffice@cheshirewestandchester.gov)

## *Accommodation*

### Exclusive Use Accommodation

When Booking Exclusive use of the hotel we reserve all thirty seven 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, **please note that breakfast is not included within the exclusive use package**

### 2017 Accommodation Rates for Non Exclusive Weddings

A maximum of 10 of our 37 bedrooms can be reserved for your party at a special discount of £135.00 Bed and Breakfast per double room and the Lichfield Suite for the Bride and Groom Wedding night only Special Discount £175.00

Any additional rooms would receive the following discounts;

Double or Twin bedded rooms £145.00 per room per night  
Executive Double £155.00 per room per night  
Junior Suites £175.00 per room per night  
Master Suites £250.00 per room per night

Children sharing parent's room who require an extra bed are charged at £20.00 per child per night up to the age of 12, all meals are charged as taken.

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 nights accommodation charge. Non-arrivals will be charged similarly.

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