

A setting like no other, for a wedding like no other



The Brook Mollington Banastre Hotel & Spa is a traditional Cheshire wedding venue.

- This 18th century country house is set in elegant grounds and gardens
- Capacity for 220 guests.
- Licensed for civil ceremonies.
- Exclusive use available, so you can truly make Mollington your own.
- Exceptional, exciting cuisine. Imaginative menus and the opportunity to tailor every element of your banqueting. Work with our chefs to create your perfect wedding breakfast and evening buffet.

All Inclusive Wedding Package

£5550.00

inc VAT

April to September

£4440.00

inc VAT

**October to March, including every
Sunday all year round**

Bucks Fizz on arrival
(based on one glass per person)

Two glasses of house white, red or rosé wine with the wedding breakfast
(based on one glass per person)

Prosecco toast
(based on one glass per person)

3 course wedding breakfast from a selection of our menus

Chair covers and bows

Swags for top table and cake table

Evening buffet

Special children's menu and prices

Red carpet on arrival

Table centre pieces
(wide selection available)

Master of ceremonies

Personalised menus and seating plan

Excellent photographic opportunities

Disco for evening reception

Bridal suite with breakfast

Special guest accommodation rates

Package is based on 60 adults for the day time reception and 100 adults in the evening

Food and Drink

Drinks Package

Reception drink

A glass of bucks fizz, pimm's and lemonade or a bottle of chilled beer

Wine with the meal

Two glasses of house white, red wine or rosé

Toast drink

One glass of prosecco

Wedding Breakfast (select one choice for each course)

Starter

Main

Dessert

Roast tomato and basil soup (v)
Roasted butternut squash soup (v)
Chicken liver and cognac pâté with frisse leaf
Gala melon with coulis (v)
Smoked salmon with salad (£3 supplement)
Prawn cocktail with marie rose sauce

Supreme of free range chicken breast with crispy bacon, woodland mushroom and light tarragon sauce
Duo of salmon and cod with grilled asparagus, dill, hollandaise sauce and fondant potatoes
Roasted loin of pork with apricot stuffing, sage and apple jus with fondant potatoes
Slow roasted prime rib of beef with honey glazed parsnip, yorkshire pudding and rich burgundy sauce with roasted potatoes (£3.50 supplement)
Three bone herb crusted rack of lamb with rich port sauce, fresh redcurrant, rosemary and chateau potatoes (£5.50 supplement)
Goat cheese and butternut squash gratin

Chocolate brownie
Cheesecake
Profiteroles
Cheese platter (£3 supplement)
Freshly Prepared Ground Coffee and Mints

Evening Buffet

Choice of any 6 items from the buffet selector within our wedding brochure.

A little extra makes a difference...

Additional guest for the Wedding Breakfast	£59.00
Additional guest for Evening Buffet	£15.95

Why not upgrade your package to include canapés on arrival (3 per person) and champagne for your toast for only £495
Valid till end of 2018.