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 quests.
- 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 £5999.00

April to September

£4999.00

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, pimms 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 redcurrent, 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 £65.00 Additional guest for Evening Buffet £17.95

Why not upgrade your package to include canapés on arrival (3 per person) and champagne for your toast for only £549

Valid till end of 2021.

