



Your Perfect Day



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

Our packages consist of three courses of delicious mouth-watering dishes. Please choose one option for a starter, main and dessert from your chosen package. We can cater for all dietary requirements.

WHAT IS INCLUDED

Included in your wedding package is white table linens, furniture, crockery, cutlery and glassware for your wedding breakfast and evening reception. Additionally, all staffing for the entire day and evening, staff to set up for a ceremony and a Front of House Manager. The Fazely Suite will be laid up and ready prior to your arrival according to your preferred seating and table plan. If you require any additional tables or easels for displays, cake, cards etc, just make this known to your designated wedding coordinator. A member of staff will meet and greet your house guests and take them to their rooms. Within each package is a delicious 3 course meal made with locally sourced foods. Our drink packages include a reception drink, drinks for the wedding breakfast and a drink for the toast. A tea and coffee station is included for the end of each wedding reception.

TASTING EVENTS

Prior to your wedding day, a great way to explore our menus, is to book a menu tasting at the hotel (solely for the wedding couple). You will be able to pre-order your preferred choice of starter, main and dessert. The bar will be open and you will be able to try our wines. Please contact us to find out more.

DRINKS RECEPTION

After your ceremony, we provide drinks packages which include an arrival drink, wine during the meal and a toast drink. Alternatively, you may wish to spoil your guests with some of the following options in addition to your drinks package.

Peroni

Mulled Cider

Mulled Wine

Pimms

Gin Fizz

Mojitos

Herefordshire Mule (Blackcurrant Liqueur, Vodka, Lime and Ginger Beer)

British Bramble (Gin, Blackcurrant Liqueur and Lemon)

Kir Royale

CANAPÉS

Middle eastern falafel with tomato confit and tzatziki (v)
Mini crab cake with lemon creole mustard
Mini quiche with shallots and spinach (v)
Vegetarian samosa with tamarind and coriander sauce (v)
Jerk chicken brochette with lime, coconut and mango sauce
Duck spring rolls with hoisin sauce
Mini Yorkshire pudding filled with rare roast beef and horseradish cream
Chicken tikka skewers with cucumber ribbons

Mini baguette with peppered beef, rocket and roasted garlic aioli
Smoked salmon blini
Savoury bread and butter pudding with wild mushrooms (v)
Herbed goats' cheese beggar's purse (v)
Wholemeal toast, smooth chicken liver and madeira pate, fig jam
Goats' cheese, cherry tomato and basil quiche (v)
Ham hock and parsley with cauliflower pickle
Beef carpaccio on a chive blini with truffle oil and parmesan
Smoked salmon and cream cheese blinis

EVENING BUFFET

Selection of sandwiches and wraps
Vegetable spring rolls, plum sauce
Selection of gourmet pizzas
BBQ mini pork ribs
Mini Yorkshire puddings, rare roast beef, horseradish cream
Chicken satay, peanut dip
Vegetables kebab
Fish and chips

DESSERT

Bowls of strawberries with mint sugar and cream
Chocolate brownies
Tower of doughnuts

CHILDREN'S MENU

Trio of melon with fruit coulis
Nachos with grilled cheese and tomato relish
Home-made tomato soup

Beef burger with chips
Grilled pork sausages, mash potato and beans
Mini breast of chicken, new potatoes and greens
Homemade fish goujons, chips and greens
Macaroni cheese

Ice cream with sweetie toppings
Chocolate brownie with chocolate sauce
Mixed fruit kebab

MENU TARIFF

CANAPÉS

The following prices are per person and include VAT

3 types of Canapés	£5.95 pp
5 types of Canapés	£8.95 pp

LATE NIGHT DESSERTS

Bowls of strawberries with mint sugar and cream	£3.95 pp
Chocolate brownies	£4.95 pp
Tower of doughnuts	£5.95 pp

EXTRAS

Suppliers packed lunch	£14.95 pp
Suppliers hot dinner	£24.95 pp

DRINKS PACKAGES

Old Chestnut included in our packages

A glass of Da Luca Prosecco served after your Wedding Ceremony
Two glasses of Bespoke Chenin Blanc, Tekena Merlot or Cullinan View Chenin Blanc Rosé served during the Wedding Breakfast
A glass of Da Luca Prosecco for the toast

Silver Birch upgrade for £4 per person

A glass of Da Luca Rosato Spumante served after your Wedding Ceremony
Two glasses of Flagstone Noon Gun Chenin Blanc-Sauvignon Blanc-Viognier, Berri Estates Shiraz or Whispering Hills White Zinfandel served during the Wedding Breakfast
A glass of Da Luca Rosato Spumante for the toast

Great Oak upgrade for £11 per person

A glass of Taittinger Brut Réserve served after your Wedding Ceremony
Two glasses of Waipara Hills Sauvignon Blanc, Kleine Zalze Cabernet Sauvignon or Whispering Hills White Zinfandel served during the Wedding Breakfast
A glass of Veuve Clicquot Yellow Label Brut for the toast

A pre-ceremony drink or additional post ceremony drinks can be added to any of packages.

Peroni	£4.95 pp
Mulled Cider	£5.95 pp
Mulled Wine	£5.95 pp
Pimms	£5.95 pp
Gin Fizz	£6.95 pp
Mojitos	£6.95 pp
Herefordshire Mule	£7.95 pp
(Blackcurrant Liqueur, Vodka, Lime and Ginger Beer)	
British Bramble	£7.95 pp
(Gin, Blackcurrant Liqueur and Lemon)	
Kir Royale	£8.95 pp
Aperol Spritz	£4.95 pp

FAQS

Please take the time to read the following as this will assist you when planning your wedding with us. Your designated wedding coordinator will also be able to assist you.

DO YOU ALLOW OUTSIDE CATERING?

As we are extremely passionate about food here at Marston Farm, we have our own in-house team who will ensure that standards remain high. We are happy to discuss your thoughts and ideas to create a bespoke menu.

CAN WE BRING IN OUR CAKE?

Of course!

SHOULD WE PROVIDE OUR CONTRACTORS WITH A MEAL?

In some suppliers' contracts it will state a hot meal is required. We would suggest feeding anyone working over 6 hours on your wedding day i.e. photographer, video-grapher, band, dj.

WHEN CHOOSING OUR MENU DO WE CHOOSE ONE OPTION FOR ALL?

Yes. From years of experience choosing one starter, one main and one dessert always works best. We can of course always meet any dietary requirements.

CAN YOU CATER FOR EXTREME ALLERGIES AND DIETARY REQUIREMENTS?

Yes, we can adapt your chosen menu accordingly to suit any dietary requirement and ensure all of your guests are catered for, including late night street foods.

HOW MANY PEOPLE SHALL I CATER FOR MY EVENING RECEPTION?

From previous experiences, we strongly recommend that you cater for all your guests. Late night street foods are usually served at least 3 hours after the wedding breakfast. Evening foods are always welcomed after a busy night of entertainment.

DO OUR DISCOUNTED ROOMS INCLUDE BREAKFAST THE FOLLOWING MORNING?

Yes. It includes a continental buffet and a full English breakfast.

DO YOU PROVIDE A CAKE STAND AND CAKE KNIFE?

We do provide a cake stand and we do have a silver cake knife.

WHEN CAN GUESTS EXPECT TO ENJOY OUR WEDDING CAKE?

Once you have cut your wedding cake, we can prepare this for you on platters to serve alongside teas and coffees or present later with your evening buffet.

CAN WE OFFER OUR GUESTS MORE THAN ONE DRINK AT OUR WEDDING RECEPTION?

Yes you can, for an additional cost. Alternatively, a popular choice is for couples to place funds at the bar, for guests to choose their preferred drink from the bar.

WHAT PAYMENT METHODS ARE AVAILABLE AT THE BAR?

The bar will be open from midday on your wedding day for your guests and open 24/7 for residents. We accept all methods of payment at the bar.

WHAT DRINKS ARE AVAILABLE FOR CHILDREN?

We can provide fruit juices, squash and elderflower to be included in the menu.

CAN WE BRING IN OUR OWN DRINKS AND DO YOU CHARGE CORKAGE?

We are fully licensed and provide all your drink requirements for you during your stay. You can pre-order your preferred drinks for the hen hours and gentleman's bar ahead of your big day.

DO YOU HAVE HIGH CHAIRS?

Yes, we have 4 high chairs and you are welcome to bring your own.

CAN WE OFFER OUR EVENING GUESTS A DRINK ON ARRIVAL?

Yes. Please choose one choice from the reception drinks list.

