



HANBURY MANOR
A MARRIOTT HOTEL & COUNTRY CLUB

Your Wedding at Hanbury Manor 2012 Package & Menu Details





Civil Ceremonies

Hanbury Manor has approval to host Wedding Ceremonies in many of our banqueting suites; these are suitable for the large or small civil ceremonies.

The following rooms with the relevant ceremony charges are available at Hanbury Manor for your Civil Ceremony

Poles Hall - £600.00

Thundridge - £600.00

Garden Court Summer House - £600.00

Drawing Room - £400.00

Conservatory - £400.00

Library - £400.00

Please contact our local registrar to arrange your ceremony time

Hertfordshire and Ware registrar – Telephone Number: 01992 555590

Personalise Your Planning

Planning becomes easier with a personalised web page designed specifically for you. From booking guest accommodation to adding links to your gift list, Hanbury Manor's custom web page makes it more personal with your very own welcome message.

To allow you to celebrate this special day with all of your family and friends, a minimum of 10 bedrooms are required to be booked for your wedding day, these rooms will be allocated around your Wedding Venue.

2012 Wedding Accommodation rates:

Garden Court Rooms:

£151.00 Bed & Breakfast per room for 1 night stays
£143.00 Bed & Breakfast per room for 2 or more night stays

Manor House Rooms:

£161.00 Bed & Breakfast per room for 1 night stays
£153.00 Bed & Breakfast per room for 2 or more night stays

All prices include VAT and are based on minimum numbers.
Ware, Hertfordshire, SG12 0SD T 01920 487722 F 01920 487692
www.marriotthanburymanor.co.uk



GOLD PACKAGE

£119.00 per person
£64.50 per child aged 4 – 12 years

Drinks Reception

Two glasses of Sparkling Wine, Buck Fizz or Orange Juice
A selection of Crisps and Nuts

Wedding Breakfast

Three Course Wedding Breakfast with Tea, Coffee and Petit Fours.
Half a Bottle of our selected House Wine
Half a Bottle of Mineral Water
One glass of Sparkling Wine to Toast

The Gold package includes:

The Hire of Your Chosen Banqueting Suite for the day
Luxury White Linen Chair Covers with colour co-ordinated sash
White Table Linen & Napkins
Personalised Menu Cards
Use of Silver Cake Stand and Cake Knife
Complimentary Wedding Night Suite for the Bride and Groom with Champagne and
Chocolates
Complimentary Menu Tasting, including Wine for two Guests
Dedicated Banqueting Floor Manager in Black Tie

Minimum Numbers of 80 guests in the Manor House
Minimum Numbers of 50 in Garden Court



PLATINUM PACKAGE

£149.00 per person
£79.50 per child aged 4 – 12 years

Drinks Reception

Two glasses of Champagne, Pimms or Orange Juice
A selection of Crisps and Nuts

Wedding Breakfast

Three Course Wedding Breakfast with Tea, Coffee and Petit Fours.
Half a Bottle of our selected House Wine
Half a Bottle of Mineral Water
One glass of Champagne to Toast

Evening Buffet

Choice of 6 items from the evening buffet menu selection

The Platinum package includes:

The Hire of Your Chosen Banqueting Suite for the day
Luxury White Linen Chair Covers with colour co-ordinated sash
White Table Linen & Napkins
Personalised Menu Cards
Use of Silver Cake Stand and Cake Knife
Complimentary Wedding Night Suite for the Bride and Groom with Champagne and
Chocolates
Complimentary Menu Tasting, including Wine for two Guests
Dedicated Banqueting Floor Manager in Black Tie

Minimum Numbers of 80 guests in the Manor House
Minimum Numbers of 50 in Garden Court



DIAMOND PACKAGE

£179.00 per person
£89.50 per child aged 4 – 12 years

Drinks Reception

Two glasses of Champagne, Pimms or Orange Juice
A selection of crisps and nuts
6 items from our canapé selection

Wedding Breakfast

Four Course Wedding Breakfast with Tea, Coffee and Petit Fours.
Half a Bottle of our selected House Wine
Half a Bottle of Mineral Water
One glass of Champagne to Toast

Evening Buffet

Choice of 8 items from the evening buffet menu selection

The Diamond package includes:

The Hire of Your Chosen Banqueting Suite for the day
Luxury White Linen Chair Covers with colour co-ordinated sash
White Table Linen & Napkins
Personalised Menu Cards
Personalise Name Cards
Use of Silver Cake Stand and Cake Knife
Complimentary Wedding Night Suite for the Bride and Groom with Champagne and
Chocolates
Complimentary Menu Tasting, including Wine for two Guests
Dedicated Banqueting Floor Manager in Black Tie

Minimum Numbers of 80 guests in the Manor House
Minimum Numbers of 50 in Garden Court



Wedding Breakfast Menus

Please choose one starter, one main course and one dessert from the following options.

Please note that we respectfully request one set menu for your entire group with the exception of pre-ordered vegetarian or special dietary meals. If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting items

Starters

Salmon & trout terrine

Tarragon & caper mayonnaise

Prawn & papaya salad

Marinated peppers, coriander vinaigrette

Pan fried sea bass

Red pepper piperade, artichokes, langoustine oil

Bresaola & Parma ham

Red pepper parfait, marinated artichokes, rocket, parmesan shavings

Terrine of smoked duck, duck liver

Sauce gribiche, toasted brioche

Smoked salmon paupiette

Citrus fruits, devilled avocado, artichokes, soda bread shards

Plum tomato tart (v)

Marinated mozzarella, caper shallot dressing, aged balsamic

Wild mushrooms on toast (v)

Mascarpone, broad beans, truffle oil, toasted sour dough bread

Onion tart tatin (v)

Petit crottin, cepe vinaigrette

Mains Courses

Pan fried sea bream

Crushed new potatoes, green beans, grilled artichoke, sauce antibois

Corn fed chicken breast

Pomme fondant, truffle savoy cabbage, confit garlic

Roast fillet of salmon

Smoked salmon bubble & squeak, sugar snap peas, chive butter sauce

Loin of Sussex pork

Black pudding fritters, rosemary crush potato, roasted roots, calvados sauce

Roast fillet of cod

Pomme forestiere, capers, anchovies

Braised leg of lamb or lamb shanks

Pomme puree, spinach, roast rosemary vegetables, rosemary jus

Fillet of British beef - supplement £6.50 per person

Fondant potato, spinach, confit shallot, thyme jus

Gressingham duck breast

Dauphinois potato, red cabbage, baby carrots, cherry jus

Best end of British lamb – supplement £5.00 per person

Pea puree, pariesene potato, aubergine caviar, tomato jus

Roast sirloin of beef

Yorkshire pudding, vegetables, rich beef & onion gravy, chateau potato

Vegetarian Main Courses

Artichoke tortellini

Rocket, parmesan, pesto

Potato Gnocchi

Boccocini, roast cherry tomato, fresh basil

Wild mushroom risotto

Truffle dressing, parmesan tuile

Classic roast vegetable mousakka

Herb salad, roasted pine nuts



Desserts

Raspberry & white chocolate crème brûlée
Sable biscuit

Pear & caramel mousse
Pear sorbet

Lemon tart
Mixed berries, crème fraîche ice cream

Chocolate tart
Blood orange sorbet

White & dark chocolate pyramid
Bailey ice cream

Strawberry cheesecake
Blackcurrant sorbet

Banana tart tatin
Rum & raisin ice cream

Sticky toffee pudding
Vanilla ice cream

Mixed berry pavlova
Lemon sorbet

Apple & blackberry crumble
Cinnamon ice cream



Personalise Your Package

Additional items can be added to any of the packages for the following supplements

Soup

As an intermediate course a supplement of £5.00 per person applies or can be taken instead of a starter

Roast butternut squash (v)

Truffle gnocchi, chive oil

French onion soup

Gruyere croute

Jerusalem artichoke soup (v)

Goats cheese beignets

Smoked chicken veloute

Wild mushrooms

Sweet corn soup

Flaked crab, smoked chilli

Guinea fowl consommé

Root vegetables, rosemary oil

Pea & ham soup

Ham tortellini

Leek & potato (v)

Chive crème fraiche

Sorbets - £3.80 per person

Lemon

Raspberry

Blackcurrant

Champagne

Elderflower

Cheese platters - £6.00 per person

Godminster vintage cheddar, golden cross Sussex, Somerset brie, Cornish yarg, Cropwell bishop blue

Quince jelly, fig & raisin bread, grapes

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Children

Children aged between 4 – 12 years are half the adult package prices
Children aged 4 and under are free of charge.

Reception Drinks

2 x glasses of Orange Juice or Apple Juice

Children's Menu

Half portion of the main wedding breakfast menu

OR

Please select one starter, one main course & one dessert from the following options

Starters

Melon & grape cocktail
Tomato soup, cheese toasties
Garlic bread with cheese

Main Courses

Pasta with tomato sauce & melted cheese
Our own chicken nuggets, fries & ketchup
Our own fish fingers, fries & ketchup
Junior Burger, fries, cheese & bacon

Desserts

Ice cream with chocolate sauce
Banana split
Fresh fruit salad

2 x Soft Drinks per child with dinner

1 x Glass of Sparkling Apple Juice to Toast



Canapés

Any 4 items for £7.50 per person

Any 6 items for £10.00 per person

Additional items can be added at a supplement of £1.50 per item per person

Cold

Cajun lamb & guacamole, tortilla chip
Smoked salmon, devilled avocado cornet
Sun dried tomato & marinated artichokes (v)
Flaked crab & prawn in filo case
Red onion marmalade & asparagus (v)
Mushroom duxelle, mini vol au vont (v)
Blue cheese palmier (v)
Coronation chicken, cornet

Hot

Deep fried truffle infused risotto balls (v)
Thai fish cakes
Cocktail sausage, mustard & sesame
Chicken satay, peanut sauce
Mini beef Wellington
Aromatic duck spring roll
Vegetable samosas (v)
Lemon sole goujons & aioli



Finger Buffet

6 items for £17.00 per person,
8 items for £20.00 per person

Cold

Finger sandwiches with tuna mayo & ham & mustard
Salmon bagels
Duck wraps with hoisin sauce
Brie & caramelised onion Panini
Mozzarella & tomato baguettes, pesto
Nachos with salsa, guacamole & sour cream
Beef & horseradish sandwiches

Hot

Chicken wings of fire
Mini meat pies
Mini margarita pizza
Smoked barbecue spare ribs
Chicken satay with peanut dip
Cajun lamb kebabs
Assorted dim sum
Chicken tikka samosas

Dessert

Chocolate opera
Lemon tart
Sliced fruit platter
Butter short bread
Strawberry & cream slice
Chocolate brownies

Light Bites

£6.50 per item per person

Bacon & Egg Baps
Mini Fish & Chips
Tomato & Mozzarella Pannini with Parma Ham
Continental Cheese Board with Walnut Bread



Evening BBQ Menu

Any 3 meat options & 1 vegetarian option with 4 salads & 2 desserts - £30 per person
Or £13.00 Supplement on Platinum Package & £10.00 Supplement on Diamond Package
Additional items can be added at a supplement

Meat & Fish Options

Mediterranean Herb Chicken Kebabs
4oz Beef Burgers
Marinated Lamb Kebabs with Rosemary
Mini Beef Steaks
Old English Pork & Leek Sausages
Chargrilled Chicken with Garlic & Herbs
Spiced Tilapia Fish
Salmon with Thai Red Curry

Vegetarian Options

Flat Cup Mushrooms with Garlic, Sea Salt & Thyme
Vegetable Kebabs with Lime & Coriander
Mini Jacket Potatoes
Chilli & Lime Marinated Haloumi Cheese with Peppers

Salads

Coleslaw
Wild Rice Salad
Puy Lentil Salad
Potato, Apple & Celery Salad
Couscous Salad with Mint, Olives & Roasted Vegetables
Feta, Cucumber, Tomato & Olive Salad
Classic Caesar Salad with Croutons & Parmesan
Sun Blushed Tomatoes & Wild Rocket
Penne Pasta Salad with Prawns & Pesto
Roasted Mediterranean Vegetable Salad with Fine Herb Mesclun Salad
Potato Salad with Bacon, Chives & Mayonnaise
Cucumber & Dill Salad
Mixed Leaf Salad
Spicy Chick Pea Salad

Breads

A Selection of Freshly Baked Breads

Desserts

Summer Fruit Trifle
Chocolate Mousse
Mini Lemon Tart
Mini Raspberry Tart
Fruit Salad



Hog Roast

£23.00 per person
£6.00 Supplement on Platinum Package
£3.00 Supplement on Diamond Package

Hog
Baps
Potato and Bacon Salad
Penne Pasta
Rocket salad
Mixed Leaf Salad
Coleslaw
Condiments - Apple sauce, Tomato Ketchup

Vegetarian options are available

Minimum of 100 guests must be catered for with the hog roast