



# Wedding Tariff

MERE COURT HOTEL  
&  
CONFERENCE CENTRE



# ♥ Civil Ceremony Charges

All of our civil ceremony room hire charges include a red carpet

## ♥ Arboreum £600

Maximum 80 guests

## ♥ Conservatory £1,000

Maximum 150 guests

## The Garden £1,200

Maximum 200 guests  
(Includes outdoor PA system)

Registrar is to be booked separately with Cheshire East Registrars.

0300 123 5019

creweregisteroffice@cheshireeast.gov.uk  
Municipal Buildings, Earle Street, Crewe, CW1 2BJ



# ♥ Wedding Package

## Package includes;

Prosecco & bottled beer arrival drinks reception  
3 Course Wedding breakfast followed by tea, coffee & chocolates

½ Bottle of house wine per person

Prosecco toast drink

White table linen

Master of ceremonies

Cake stand & knife

Room hire

Complimentary menu tasting

Bridal Suite with full English breakfast

Day guests from £85 per person

Evening guests from £17 per person

Minimum numbers will apply. Prices include VAT



# Canape Selector ♥

£7.50 per person for 3  
£12.00 per person for 5

Smoked salmon blinis, sour cream & caviar

Crispy prawns & chilli mayo

Mini Yorkshire pudding, roasted beef & horseradish

Black pudding fritter, mustard mayo

Pressed chicken, tarragon & tomato mayonnaise

Tempura vegetables, lemon & black pepper dip (V/VE)

Tomato bruschetta, olives & rosemary (V)

Smashed chick peas, red pepper & toasted pumpkin, coriander & cumin (V/VE/GF)

Vegetable spring rolls (V/VE)

Cheshire cheese & spring onion rarebit (V)

Balsamic caramelised onion crostini & feta (V/GF)

Courgette & cauliflower fritters (V/VE)

Cherry tomato, pesto & balsamic tart fine (V)

Spinach & parmesan beignets (V)

Wild mushroom arancini (V)

Bang bang chicken

Sticky mini sausage & mash



# Wedding Breakfast Menu Selector

Included within the Wedding Package, supplements apply to specified options.

Please select **one** starter, **one** main and **one** dessert for your guests.

A separate vegetarian/vegan option can be chosen if required. Supplement may occur if selecting a choice menu

## Starters

Tomato & basil soup (VE/GF)

Leek, potato & chive soup (VE/GF)

Carrot & coriander soup (VE/GF)

Seasonal melon & fruits  
mango & passion fruit dressing (VE/GF)

Chicken liver parfait  
toasted brioche

Smoked salmon rillette  
poached salmon, prawns & chives,  
rocket, lemon oil

Cheshire cheese & baby leek tart  
tomato relish & balsamic (V)

Pressed ham hock  
piccalilli, ciabatta croutes

Smoked chicken  
watercress, rocket & avocado,  
cherry tomato (GF) (£2.00)

Crayfish and smoked salmon cocktail  
rocket, bloody mary mayonnaise,  
wholemeal bread & butter (£2.50)

Corned beef hash cake  
tangy brown sauce (£3.50)

Confit duck foie gras & wild mushrooms  
caramelised red onion puree & brioche (£4.00)

## Mains

Thyme roasted chicken, champ mash,  
seasonal vegetables, shallot sauce,  
cream or red wine jus (GF)

Butter roast chicken, potato terrine, baby  
carrots & buttered greens, red wine gravy (GF)

Fillet of salmon, smashed new potatoes, grilled  
vegetables & chive sauce (GF)

Butternut squash risotto, crisp leeks, candied  
walnuts & rocket salad (V/GF)

Sweet potato, chilli, coconut & spinach  
ragout, rice & coriander (VE/GF)

Pulled lamb shoulder, fondant potatoes, savoy  
cabbage, leeks & pearl onions with bacon &  
parsley, roast gravy (GF)

Slow cooked beef brisket, sticky red cabbage,  
roasted carrots, colcannon potatoes (GF)

Mustard glazed pork loin, roasted potatoes,  
seasonal vegetables, bramley apple  
puree & sage jus (GF)

Mushroom, spinach & goats cheese wellington,  
artichoke fricassee, roasted celeriac (V) (£2.00)

Roasted lamb rump, champ (spinach & baby  
carrots), rosemary & port sauce (GF) (£2.50)

Breast of duck, potato dauphinoise,  
creamed savoy cabbage, carrot puree & wild  
mushroom sauce (GF) (£2.50)

Cod loin, Serrano ham, crushed potatoes, spring  
onion & chive celeriac puree, samphire,  
mussel broth (GF) (£3.50)

Slow roasted sirloin of beef, medium rare,  
horseradish mash, seasonal vegetables & Yorkshire  
pudding, red wine jus (£9.95)

## Desserts

Sticky toffee pudding, butterscotch sauce,  
vanilla ice-cream (V)

Apple crumble tartlet, traditional custard (V)

Dark chocolate & raspberry torte, white  
chocolate sauce (V)

Baked white vanilla cheesecake, dark  
chocolate ice-cream (V)

Warm chocolate brownie, Chantilly,  
fresh berry salsa (V)

Soya milk & vanilla panna cotta, fresh  
strawberries, strawberry sorbet (VE/GF)

Classic lemon tart, raspberry pavlova  
ice-cream, berry sauce (V)

Eton mess, salted caramel ice-cream (V/GF)

Assiette of desserts; chocolate brownie,  
strawberry daiquiri cornet, glazed  
lemon tart (V) (£3.00)



# Evening Menu Selector

£17.00 per person

Includes Fresh sandwich & wrap selection

## Plus

2 choices from the Menu A  
3 choices from the Menu B

## Menu A

Jerk chicken wings (GF)

Mini homemade quiches (V)

BBQ pork sliders

Salt & pepper chicken (GF)

Chilli chicken skewers (GF)

Roasted new potatoes, garlic & rosemary (V)

## Menu B

Wedges, dip & relishes (V/GF)

Pasta salad, roasted vegetables, pesto & rocket (V)

Sticky chipolata sausages

Greek salad (V/GF)

Black pudding fritters, mustard mayo

House slaw (V/GF)

Halloumi brochettes, cherry tomato & red onion,  
tomato salsa glaze (V/GF)

Caesar salad

Houmous flatbreads, peppers & roasted red onions (VE)

Grilled aubergine & tomato sliders (VE)

*Additional items can be added for £2.00 per item from  
Menu A and £2.50 per item from Menu B*

## Munchie Menu

£10.50 per person

Please choose **one** of the below  
per person, served with fries

Available as an addition to the evening buffet  
or included as buffet option on the  
'Perfect Day' wedding package

'Gourmet dogs'

Cumberland ring,  
caramelised red onions, mustard ketchup,  
emmental cheese, brioche bun

Salt & pepper chicken burger  
red chilli mayo & iceberg lettuce

Roasted Mediterranean Vegetable  
Feta & Pesto Wraps

## Hog Roast

£19.50 per person

Must be pre-booked at the time of booking

Traditional Hog Roast

Potato wedges

Floured baps & rustic coleslaw

Traditional apple sauce



## Additional Options

Upgrade to premium drinks package £10.00 PP  
(Bellini drinks reception, premium wine & champagne toast)

Sorbet Course @ £4.00 per person

Cheeseboard @ £60.00 per table  
(Garstang Blue, Applebays Cheshire, Cornish Brie,  
Sourdough biscuits, celery, grapes & house fruit chutney)

Cream Aisle Carpet @ £55.00

Inhouse DJ @ £325.00

Chiavari Chairs @ £3.50 each

Ceiling canopy & backdrop from £400

Bridal Prep Breakfast @ £15.00 per person  
(Breakfast – bacon or sausage sandwiches, fruit,  
yoghurts & granola with a glass of bucks fizz)



## Perfect Day Package

Available Sunday - Thursday & selected weekends (excludes Bank Holidays)  
50 Day Guests & 80 Evening Guests

### Package includes;

Room hire  
Bucks Fizz or Sparkling Wine Drinks Reception  
3 Course Wedding Breakfast from the 'Perfect Day' Menu  
Tea Coffee & Chocolates  
1/3 Bottle of house wine per person  
Sparkling wine toast drink  
Evening Munchie Menu  
Bridal Suite with full English breakfast for the happy couple  
Red carpet  
Cake stand & knife  
Master of ceremonies  
Private Bar  
White table linen  
50 Chiavari chairs or Chair covers  
Ceiling canopy & backdrop  
Tea light candles  
In house DJ

### Menu

Please just **one** starter, **one** main & **one** dessert for all your guests  
Supplement charges may apply for a choice menu

Tomato & basil soup (VE/GF)  
Leek, potato & chive soup (VE/GF)  
Chicken liver parfait toasted brioche  
Cheshire cheese & baby leek tart tomato relish & balsamic (V)

Thyme roasted chicken, champ mash, seasonal vegetables,  
shallot sauce, red wine jus (GF)

Fillet of salmon, smashed new potatoes,  
grilled vegetables & chive sauce (GF)

Butternut squash risotto, crisp leeks, candied  
walnuts & rocket salad (VE/GF)

Mustard glazed pork loin, roasted potatoes, seasonal  
vegetables, bramley apple puree & sage jus (GF)

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream (V)  
Baked white vanilla cheesecake, dark chocolate ice-cream (V)  
Warm chocolate brownie, Chantilly, fresh berry salsa (V)  
Eton mess, salted caramel ice-cream (V/GF)

### Munchie Menu

Please choose **one** of the below  
per person, served with fries

'Gourmet dogs'  
Cumberland ring, caramelised red onions, mustard ketchup,  
emmental cheese, brioche bun

Salt & pepper chicken burger,  
red chilli mayo & iceberg lettuce

Roasted Mediterranean Vegetable,  
Feta & Pesto Wraps

Dietary requirements can be catered for separately

2020 - £6,000  
£70 Additional Day  
£10.50 Additional Eve

2021 - £6,250  
£72.50 Additional Day  
£11.00 Additional Eve

2022 - £6,500  
£75.00 Additional Day  
£11.50 Additional Eve



# Exclusive Use Weddings

Here at Mere Court Hotel we only host one wedding per day

We offer the option to make the hotel exclusively yours for the day, where the main hotel & gardens will be closed to the general public from 11am on the day of your wedding.

The cost of exclusive use also includes;

Meeting with our head chef to create a bespoke menu for your wedding day

Mere Court Premium wines in your drinks package

Use of all private function rooms & lounges in the hotel

**Exclusive Use Cost - £3,000**

Where contracted wedding spends are above £10,000  
the exclusive use cost is reduced to £1,500

Exclusive use is subject to availability when booking your wedding and guests must fill all hotel bedrooms in addition to the exclusive use cost.



## Contact Us

EMAIL [weddings@merecourt.co.uk](mailto:weddings@merecourt.co.uk)

CALL 01565 831000

VISIT [www.merecourt.co.uk](http://www.merecourt.co.uk)

## Find Us

Mere Court Hotel & Conference Centre

Warrington Road

Mere, WA16 0RW