

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



The Brook Marston Farm Hotel is a traditional Warwickshire wedding venue

- This country house is set in 9 acres of elegant grounds and gardens.
- Capacity for 200 guests.
- Licensed for civil ceremonies.
- Exclusive use available, so you can truly make Marston Farm 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 or rosé wine with the wedding breakfast
(based on one glass per person)

Sparkling wine toast
(based on one glass per person)

3 course wedding breakfast from a selection of our menus

Evening buffet

Special children's menu and prices

Red carpet on arrival

Chair covers and bows

Table centre pieces
(lilies in tall vases, wide selection available)

Master of ceremonies

Personalised menus

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
Civil ceremony is licensed for 114 guests**

Food and Drink

Drinks Package

Reception drink
A glass of bucks fizz

Wine with the meal
Two glasses of house white, red wine or rosé

Toast drink
One glass of sparkling wine

Wedding Breakfast (select one choice for each course)

Starter

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

Main

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)
Vegetable stroganoff with rice

Dessert

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	£17.45

Why not upgrade your package to include canapés on arrival (3 per person) and champagne for your toast for only £544.50
Valid till end of 2018.