



your
WEDDING
day

OUR *hotel*

Quorn Grange Hotel is situated in eight acres of beautiful gardens in the heart of Leicestershire's idyllic countryside, this historic 19th Century building now provides very high standards of guest hospitality and accommodation, providing the perfect setting for a memorable day.

The hotel is ideally suited for Civil Wedding Ceremonies and Receptions so your entire day can take place at the same special venue.

With two registered rooms and a picturesque gazebo in our stunning grounds, we have the right location to suit your needs and to accommodate your guests.

Whether you choose the Oak Panel Room, Goodacre Suite or our extensive grounds; an air of romance is captured for your celebrations, which truly provides the perfect setting for your Wedding Day.

Our 38 recently refurbished bedrooms offer discounts for Wedding guests, and include the impressive William Morris Suite, the perfect luxury room for your Wedding night.

Why not give us a call to make an appointment and view the function rooms, bedrooms and gardens. You can make a provisional booking that will be held for 14 days without any obligation.



LOCATION & access

Quorn Grange Hotel is in the heart of rural Leicestershire and is set in the attractive village of Quorndon. We are easily reached by either road or rail (or by air from East Midlands airport just 30 minutes away).

In addition, the mainline railways stations in Loughborough and Leicester and the midland's motorway network are only a short drive away.

The hotel is very accessible, so we are very confident that all of your guests will be able to enjoy your special day including those with limited mobility.

WEDDING fayres

We hold regular Wedding Fayres at the hotel, giving you the chance to see our wonderful venue, meet our weddings team and get some advice and inspiration from our special event partners.

Admission is free, with food and wine tasting on offer, so why not bring along friends and family and make a day of it!

For more information on upcoming Wedding Fayres and events visit our website, www.quorngrangehotel.co.uk



CIVIL ceremonies

If you are choosing to marry in a Civil Ceremony, and you have made a provisional booking with Quorn Grange, contact the Leicester Registry Office*, telephone 0116 305 6565, to confirm availability for your ceremony date.

When choosing a time to marry please take into consideration travelling guests as bedrooms will be available after 2.00pm.

To secure your date with the hotel, a non-refundable deposit, along with confirmation and a signed copy of our terms and conditions is required within 14 days.

Minimum numbers during May/June/July/August/September are 50 day guests and 100 for the evening. All final numbers and arrangements will need to be discussed with the Event Manager eight weeks prior to your event.

We have two delightful rooms and our Gazebo in the Romantic Gardens licensed for Civil Ceremonies that vary in size and decor. Please note that the licensed capacity must include two Registrars, a member of hotel staff and any photographers, plus your guest list.

**Please note: the hotel cannot act on your behalf for these arrangements.*



Civil Ceremony hire

Oak Panel Room (up to 40) - £325.00

Goodacre Suite (40 - 100) - £425.00

Gazebo within Romantic Gardens (up to 40) - £450.00

Gazebo within Romantic Gardens (40 - 100) - £595.00

(Outdoor ceremonies are subject to the registrar's decision on the day)

Reception Room hire

Wedding Breakfast Hire:

Goodacre Suite (up to 100) - £300.00

Panel Room (up to 40) - £200.00

Evening Reception Hire:

Goodacre Suite (up to 180) - £500.00

STAYING *with us*

We have 38 recently refurbished bedrooms at Quorn Grange Hotel, including a selection of suites and family rooms as well as double and twin rooms. The spectacular William Morris Suite is perfect for your wedding night or a romantic break and our family suites are for guests with children or a 'girls night in' before the big day.

Special discounted accommodation rates for you and your guests staying at the hotel are available. A bedroom allocation will need to be arranged with your Event Manager. Please note that no rooms will be booked out automatically, this includes the Honeymoon suite. If any rooms are required they must be booked and confirmed with either the Event Manager or the Reception team as soon as possible.

2019 Discounted Bedroom Rates

Honeymoon Suite Upgrade – complementary for the
Bride & Groom on the Wedding night.

Single Occupancy Bedroom - £80.00 B&B

Double Occupancy Bedroom - £95.00 B&B

Family Room for 3 people - £110.00 B&B

Family Room for 4 people - £125.00 B&B

Walter Crane Suite for 6 people - £155.00 B&B



FOOD & *drinks*

Please find a selection of sample menus and drinks packages. We strive to use the best seasonal and locally-sourced produce available to create delicious dishes for you and your guests including those with specific dietary requirements.

A complementary taster meal can be arranged for the Bride and Groom prior to the big day, so please speak to your Event Manager if you would like to take advantage of this.

CANAPÉ *options*

Option 1 - £6.00pp

Mini crab cake with lime and chilli mayonnaise

Wild mushroom and tarragon arancini in brioche (V)

Balsamic tomato, Somerset brie and pesto filo pastries (V)

Option 2 - £7.00pp

Shredded confit duck with hoisin crustade, spring onion and cucumber

Goat's cheese rolled in chives with blueberry chutney on ciabatta (V)

Chorizo bon bons with a tequila and red pepper dip

Option 3 - £8.00pp

Chicken, avocado and thyme mousse in a savoury cone

Roquefort and port poached pear tartlets with candied walnut (V)

Smoked salmon with dill and caviar

DRINKS *packages*

Package A - £17.00pp

On Arrival: Pimms and Lemonade or Bottled Beer

With the Meal: One Glass of House Wine

For the Toast: Prosecco

Package B - £19.00pp

On Arrival: Raspberry Fizz or Prosecco, or Bottled Beer

With the Meal: One Glass of House Wine

For the Toast: Prosecco

Package C - £21.00pp

On Arrival: Gin Cocktail or Bottled Beer

With the Meal: One glass of House Wine

For the Toast: House Champagne

(Gin Cocktail – Choose between Gordon's Gin & Tonic with Lime Wedge, or Whitley Neill Rhubarb & Ginger Gin with lemonade and mint.)

Package D (Non-Alcoholic) - £9.00pp

On Arrival: Fruit Juice or Quorn Grange Punch

With the Meal: One glass of Shloer

For the Toast: Appletizer

Arrival Drinks can be a 50/50 split between two options if desired.

Add drinks to the table

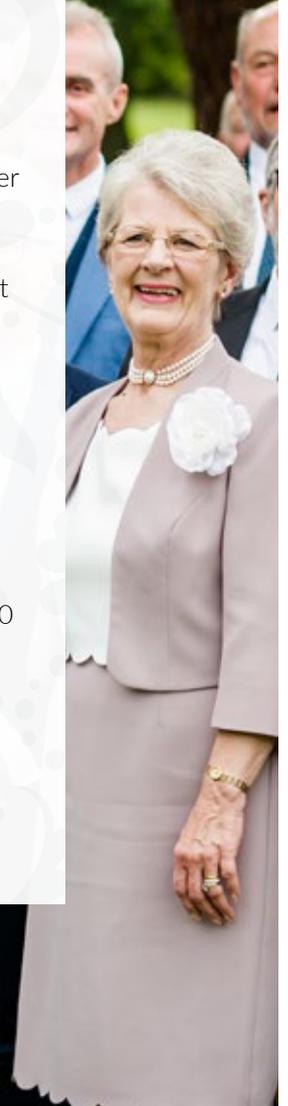
The Wine Bucket: 3 Bottles of wine £45.00 per bucket

The Beer Bucket: 10 bottles of beer £30.00 per bucket

The Mixed Bucket: 2 bottles of wine, and 8 bottles of beer £55.00 per bucket

Bottled beer choice from Becks, Budweiser or Peroni

Bottles of wine choices from house Red, White or Rosé



WEDDING *breakfasts*

Jasmine Menu - £43.00 for 3 courses
(No 2 course option available)

Starters

Charred sweet red pepper and vine tomato soup,
lemon and roquette pesto

Parfait of chicken livers with petite salad, caramelised
red onion jam and melba toast

Medley of marinated melon, vanilla poached fruits, fruit sorbet

Roulade of Scottish smoked salmon, cream cheese,
horseradish and chive, watercress

Mains

Breast of corn fed chicken wrapped in smoked bacon,
thyme and garlic fondant, leek, tarragon velouté

Fillet of black bream, lemon scented potato, spinach,
garden peas and chorizo

Maple glazed loin of pork, creamed savoy cabbage, truffle,
black pudding mash, mushroom and wholegrain jus

Risotto of garden vegetables, sweet basil crème fraîche,
ciabatta croutes, toasted pine nuts

Desserts

Warm chocolate brownie, chocolate sauce, raspberry sorbet

Baked banana and caramel cheesecake,
butterscotch sauce, poppy seed tuille

Italian meringue filled with lime Chantilly and seasonal berry compôte

Almond and pear frangipane, crème anglaise, natural vanilla ice cream

WEDDING *breakfasts*

Honeysuckle Menu - £49.00 for 3 Courses /
£37.00 for 2 Courses

Starters

Caramelised carrot, ginger and coriander soup, honey cream
Salad caprese, buffalo mozzarella, vine ripened plum tomato,
basil, roquette, balsamic

Terrine of confit chicken and pistachio, lambs lettuce,
chilli and mango relish

Herb rolled goat's cheese, goat's cheese bon bon, candied walnut beetroot,
sun blushed tomatoes

Mains

Roast sirloin of 28 day matured beef, caramelised shallot,
Yorkshire pudding, rosemary jus

Fillet of Scottish salmon topped with herbed brioche,
potato Lyonnaise, shellfish bisque

Breast of Gressingham duck with honey and ginger, fondant potato,
sautéed greens, passionfruit glaze

Pithivier of butternut squash, toasted hazelnut and cranberry,
baby leaf, crumbled feta, lemon pesto

Desserts

Chilled chocolate marquise, salted caramel, poached pear, raspberry sorbet

Clotted cream panna cotta, strawberry jelly, lavender shortbread

Sticky toffee pudding crème brûlée, white chocolate cookies,
vanilla butterscotch sauce

Croissant bread and butter pudding, nutmeg infused crème anglaise

WEDDING *breakfasts*

Orchid Menu - £52.00 for 3 Courses

£40.00 for 2 Courses

Starters

Tuscan minestrone soup, garlic and herb focaccia croutes

Tartlet of gorgonzola and pear with sun blushed tomato, olive and mizuna

Ham hock and Scotch egg, home cured piccalilli, toasted brioche,
gaufrette potato

Mini crab and coriander cakes, Thai style salad,
sweet chilli and ginger sauce

Mains

Rump of English lamb, potato dauphinoise, ratatouille, samphire,
tomato and anchovy jus

Oven roasted loin of cod in Parma ham, baby potato cake,
sautéed spinach, saffron and mussel broth

Braised featherblade of beef, horseradish and parsley potato,
creamed leeks, smoked bacon and silverskin onion jus

Handmade wild mushroom, mascarpone and thyme ravioli, sun blushed
tomato and basil sauce, parmesan, roquette and balsamic

Desserts

Pistachio and white chocolate parfait,
chocolate strawberries, marshmallow

Assiette of mini desserts

Apple and blackberry crumble tart, cider anglaise,
blackberry ripple ice cream

Dark chocolate torte, spiced cashews, kumquat marmalade



FOR THE *children*

Children's Menu - £21.00 for 3 Courses / £16.00 for 2 Courses

For Children under 12 years.

Alternatively, half portions of the adult meals are also available.

Starters

Freshly made soup, warm bread roll

Fan of honeydew melon, seasonal berries, fruit coulis
cheesy garlic bread

Mains

Chicken fillet goujons, chips, beans

Fresh cod fingers, new potatoes, garden peas

Pork sausages, mashed potato, peas and gravy

Cheese and tomato pizza, chips, leaf salad

Penne pasta in a sweet tomato sauce

Desserts

Fresh fruit salad

Chocolate brownie and vanilla ice cream

Rice pudding, strawberry compote

Eton mess

Selection of assorted ice creams with wafers

BUFFET *selection*

Evening Buffet Menus

BBQ Menu - £27.00pp

Choose five main items:

Minted lamb and aubergine kebabs
BBQ style pork spare ribs
Teriyaki pork spare ribs
Pink and black peppercorn steaks
Hand pressed beef burgers
Jumbo hot dogs
Cajun salmon and courgette skewers

Halloumi and vegetable kebabs
with oregano and lemon (v)
Cous-cous filled pepper flavoured
with sweet chilli (v)
Vegetarian tikka skewers (v)
Tandoori chicken
Cajun flavoured corn on the cob (v)
Buttered new potatoes
or jacket potatoes (v)

& choose 3 salads:

Tomato, red onion,
cucumber and coriander
Fennel coleslaw
Sunblushed tomato,
pepper and pesto pasta
Potato, roquette, radish and
red onion with soured cream

Feta, cucumber, black olive and
cherry tomato with basil vinaigrette
Chickpea, tomato and baby gem with
chilli, garlic and lemon
Red pepper, raddichio, radish and spring onion
Potato, wholegrain mustard, honey,
lemon, chive mayonnaise
Citrus dressed mixed leaves

Mini Dishes - £15.50pp

Choose two dishes:

Sustainable fresh beer battered
cod and fries
Award winning Mark Patrick
sausage and mash

Yorkshire pudding, sirloin of beef
and gravy
Aberdeen Angus beef burger in a
seeded bun with tomato relish

BUFFET *selection*

Finger Buffet

Choose seven Items - £22.50pp

or choose five Items - £17.50pp

Selection of filled tortilla wraps (V)

Mixed vegetarian quiche (V)

Sweet chilli chicken and red pepper skewers

Spiced mint lamb koftas

Vegetable and halloumi skewers with lemon and oregano (V)

Spicy vegetarian samosas with mango chutney (V)

Cajun salmon and courgette skewers

Mini sun blushed tomato and feta baby gem salads

Assorted vol au vents

Roasted chicken drumsticks with a choice of flavours (please choose one):

Tandoori spice, BBQ, lemon and thyme, garlic and herb, honey and wholegrain, teriyaki, jerk

SOMETHING *different*

British Local Ploughman's - £27.00pp

Cropwell Bishop Stilton,
Sparkenhoe Red Leicester,
Lincolnshire Poacher cheddar
Melton Mowbray pork pies
Honey roasted gammon
Slow roasted beef topside
Homemade quiche selection
Flavoured wafers and biscuits

Rustic breads
Three types of chutney
Celery
Grapes
Tomato, red onion and cucumber salad
Citrus dressed mixed baby leaf salad
Coleslaw

SOMETHING *different*

Hog Roast - £17.50pp

Served with:

Soft white bread rolls

Apple sauce

Stuffing

A selection of Chef's salads

Sausage & Bacon Rolls - £10.50pp

A choice of Sausage or Bacon, or a mixture of both

Served with:

Seasoned French Fries

A selection of sauces

Desserts - £7.00pp

Choose two desserts:

White chocolate Baileys truffle, chocolate sauce

Strawberry and raspberry delice

Chocolate and pear charlotte

Rich chocolate tart, raspberry compote

Lemon cheesecake, strawberries

Apple strudel tart, crème anglaise

Terms & Conditions

1. Bookings.

Once a provisional date has been selected, Quorn Grange Hotel will hold the date for a maximum of 14 days, which should allow you time to contact the Registrars/Church etc. Bookings are provisional until the Hotel receives confirmation in the form of a non-refundable deposit and signed copy of these Terms and Conditions. Confirmation must be received within 14 days of the date that the provisional booking was made otherwise the date can be released by the Hotel and made available again for other bookings. All rooms and rates offered by the Hotel are at the discretion of the Hotel.

2. Wedding arrangements.

The Hotel is registered for indoor and outdoor Marriages and Civil Ceremonies, however it is the guests responsibility to book the date and time with the registrar by contacting them on 0116 305 6565.

Numbers: For Weddings on Fridays and Saturdays during the months of May - September (inclusive) we require a minimum of 50 adult guests for your Wedding Breakfast and 100 for your evening reception. Numbers under this can be discussed with the Events Manager but may incur a fee. The maximum number of guests that can be seated is 100. The maximum capacity for evening receptions is 180.

Evening Buffets: For receptions that carry on into the evening an evening buffet must be booked, catering for at least 75% of guests expected to attend the evening function. Any items of food or beverage, not supplied by the Quorn Grange Hotel, may incur extra charges. Firework displays should be mindful of neighbours and completed by 10pm. Any live music/discos must finish by 12 midnight prompt. Once the Wedding has drawn to a close at 12 midnight, the bar will be closed for a period of approximately 30 minutes whilst non-residential guests leave the hotel. This period is also used to clean down the bar and re-stock. The bar may then re-open to residential guests only. At all times it should be noted that the management reserve the right to refuse service.

3. Finance/Payment Terms.

Once a date has been selected, Quorn Grange Hotel will hold the provisional date for a maximum of 14 days. After this time a non-refundable deposit, together with confirmation and a signed copy of these Terms & Conditions is required to secure the date. Without this payment the date will be released. This deposit is non-refundable if the booking is cancelled. Please be aware we do not accept Cheque payments.

Payment: A meeting to confirm your Wedding arrangements will need to be organised approximately 8 weeks prior to the date of the Wedding. Further to this a pro-forma invoice will be raised by the Hotel, 75% of the full estimated balance is then required 6 weeks prior to the date of your Function. The remainder is then payable on receipt of the final numbers, no later than 7 days before the function. If you wish to start paying in instalments before this time, please arrange a meeting with the Wedding Coordinator to put together a quote so you may start making payments as soon as is desired. After 75% of the payment has been received we can only allow for a variance in numbers of up to 5% up to when final payment has been received.

4. Accommodation.

Please note that NO rooms will be booked out as a standard, including the Bridal Suite. If rooms are required they must be booked and confirmed with either the Wedding Coordinator or the Reception Team as soon as possible otherwise availability cannot always be guaranteed. Accommodation block bookings can be reserved, subject to availability. The rooms will be held provisionally and guests must call to confirm rooms themselves and provide their own individual details. Further to the final details appointment and unconfirmed rooms will then be released for general sale. Check-in is available from 2.00pm on the day of arrival and must be vacated by 10.30am on the day of departure. Early check-in and later check-out is sometimes available but needs to be agreed with Reception in advance and is chargeable at £10.00 per hour. All bedrooms that are guaranteed are subject to a 24 hour cancellation policy, bedrooms cancelled after 2.00pm the day before the day of arrival will incur a full charge.

5. General Hotel Policy

The hotel does not accept liability for the loss of damage of guests' personal belongings in exceptions of the Hotel Proprietors Act 1956 (notice of loss or damage to guests property). The hotel does not accept liability for the loss or damage to any car parked in the hotel car park, owners leave vehicles in the car park at their own risk. The hotel can provide support to set up the venue and any equipment for an additional cost, however, should the client wish to provide their own resources, the hotel accepts no liability and expects the equipment to comply with the rules set out in the Health and Safety Act. The cost of repairing any damage caused to the property, contents or grounds of the Quorn Grange Hotel by the client or their guests must be reimbursed to the Hotel by the client. No food or beverages of any kind are permitted to be brought to the Quorn Grange Hotel by the guests, unless this has been agreed in advance, in writing. A corkage charge will be incurred for all beverages brought in. Unless credit facilities have previously been arranged, full payment of the amount due shall be made by the client upon departure of the hotel.

I have read, accept and understand the terms and conditions of the booking.

Signature:
Name:

Date of Signing:

Date of Function:



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Thanks to Ali & Dave for sharing their big day with us, and for being so photogenic!
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