



Quorn Grange Hotel

*Your perfect Setting*



# 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 offers the highest standards of guest hospitality and accommodation, providing the perfect setting for a memorable day.**

**Quorn Grange 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. We also have 63 bedrooms which offer discounts for Wedding guests, including the impressive William Morris Suite, the perfect luxury room for your Wedding night.**

**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.**

**Contact the hotel now to make an appointment to view the function rooms, bedrooms and gardens, you can make a provisional booking that will be held for 14 days without any obligation.**

Quorn Grange Hotel

88 Wood Lane, Quorn, Leicestershire, LE12 8DB T: 01509 412167

E: [Holly@quorngrangehotel.co.uk](mailto:Holly@quorngrangehotel.co.uk) / [c.murray@quorngrangehotel.co.uk](mailto:c.murray@quorngrangehotel.co.uk)

[www.quorngrangehotel.co.uk](http://www.quorngrangehotel.co.uk)







## Location & Access

Quorn Grange Hotel is in the heart of rural Leicestershire and is set in an attractive rural village.

We are still 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 Midlands motorway network are only a short drive away.

The hotel is very accessible, so we are very confident that all 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 us a chance to showcase what we have on offer as a venue, and to offer advice and inspiration to you through our supplier's stalls.

We have a range of exhibitors that regularly show at our fayres and they can help you build your plans and ideas to make your Wedding Day the best it can be.

Admission is free, with food and prosecco on offer, so 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](http://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 3.00pm.

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 Team 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 décor. Please note that the licensed capacity must include two Registrars, a member of hotel staff and any photographers.



\*Please note the hotel cannot act on your behalf of these arrangements



## Civil Ceremony Capacities

Oak Panel Room - up to 40

Goodacre Suite 40-120

Gazebo with Romantic Gardens up to 120

(Outdoor Ceremony subject to Registrar's decision on the day)

## Reception Capacities/ Wedding Breakfast

Oak Panel Room - up to 40

Goodacre Suite - 40 - 120

## Evening Reception

Goodacre Suite - up to 180







# Staying with us

We have 63 bedrooms at Quorn Grange Hotel, comprising of mainly double and twin rooms, with a selection of suites and family rooms.

The spectacular William Morris Suite is perfect for your wedding night or a romantic break, and our Family Suites would be ideal for guests with children or a 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 the Events Team

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 Events Team or the Reception team as soon as possible.





# Food & Drinks

Please find a selection of wedding 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 the Events Team if you would like to take advantage of this.

## Canape Options...

Beetroot 'Caviar' belinis with Cheese & Dill (V)

Herb Rolled Goats Cheese on Toasted Ciabatta with Blueberr Compote (V)

Roasted Courgette with Ratatouille & Crème Cheese

Ham Hock Rillettes on Brioche with Piccalilli Puree

Battered Cod With Potato & Minted Garden Pea

Tempura Prawns With Garlic Aioli

Smoked Salmon & Crème Fraiche Vol Au Vont With Salmon Roe





# Drink Packages...

## Package A

On Arrival: Pimms and Lemonade  
or Bottled Beer

With the Meal: One Glass of House  
Wine

For the Toast: Prosecco

## Package B

On Arrival: Raspberry Fizz or  
Prosecco, or Bottled Beer

With the Meal: One Glass  
of House Wine

For the Toast: Prosecco

## Package C (Non-Alcoholic)

On Arrival: Fruit Juice

With the Meal: Raspberry Lemonade

For the Toast: Appletizer

## 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

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

-Bottled beer choice from  
-Becks, Budweiser or Peroni  
Bottles of wine choices from  
House Red, White or Rosé









# Wedding Breakfast

For Wedding Breakfast Menus, **one option** per course must be chosen for all guest  
To offer guests a choice between **two options** per course there will be an additional  
£2.50 charge per head.

With this option we will require you to provide us with a list of all guest's  
individual meal choices by Eight weeks prior to the Wedding.

(Please note we will cater separate meals for vegetarians, vegans, allergies and other  
dietary requirements without extra charge)



# Jasmine Menu

## **Starter**

Golden Vegetable Soup, Chive Crème Fraiche, Herb Croutons (V)

Parfait of Chicken Livers, Toasted Brioche, Peppered Pineapple Relish

Lime Scented Prawns, Avocado & Fennel, Chiffonade Ice Burg, Tomato & Coriander

Goats Cheese & Pear Tart, Pink Pickled Onion, Rocket & Apple Salad (V)

## **Mains**

Supreme Of Free-Range Chicken, Leek, Bacon & Pea Fricassee, Thyme Cafe Au Lait

Lemon Herb & Parmesan Crusted Haddock, Fine Beans, Spinach, basil Cream

Slow Roasted Topside Of Beef, Honey Roasted Roots, Caramelised Baby Onion Jus

Butternut Squash & Sage Risotto With Toasted Peanuts, Parmesan Oil (V)

## **Desserts**

Rich Chocolate Tart, Macerated Raspberries, clotted cream Ice Cream (V)

Baked Bailey's Cheesecake, Orange Caramel, Bitter Chocolate Sorbet (V)

Sticky Toffee Pudding Crème Brulee, Pistachio & Coconut Cookies (V)

Black Forest Pavlova, Cherry & Kirsch Compote Mint Crisp (V)



# Honeysuckle Menu

## Starters

Roasted Vine Plum Tomato & Basil Soup, Red Pepper & Hazelnut Pesto (V)

Smoked Haddock & Crab Cake, Watercress & Pickled Cucumber Salad

Confit Duck Leg, Spring Onion & Hoisin, Micro coriander Salad, Burnt Orange Dressing

Gateaux of Marinated Melon, Poached Vanilla Flavoured Berries, Fruit Sorbet (V)

## Mains

Sous vide sirloin of beef, Yorkshire pudding, caramelised shallot, rosemary jus

Chorizo & Almond Crusted Salmon, Black Bean Fennel, Tarragon Veloute

Caraway & Thyme Shoulder of Pork, Apricot Farci, Buttered Savoy & Garlic Sausage Cider Sauce

Goats Cheese Souffle, Apple Compote, Watercress & Grape Salad, Parmesan & Chive Cream (V)

## Desserts

Strawberry Panna Cotta With Basil, White Chocolate Biscuits, Balsamic Strawberries (V)

Chocolate Profiteroles, Irish Cream Sauce, Honeycomb (V)

Tiramisu, Tia Maria Caramel, Mascarpone Cream (V)

Fig & Almond Frangipane, Vanilla Anglaise, Ameretto Ice Cream



# Orchid Menu

## **Starter**

French Onion Soup With Madiera & Thyme, Parmesan Croustade (V)  
Chicken & Ham Terrine, Pickled Wild Mushrooms, Tarragon Mayonnaise, Honey Mustard Dressing  
Treacle Salmon Gravlax, Potato & Spinach, Lemon Creme Fraiche, Salmon Eggs, Lemon Balm  
Smoked Baby Beetroot, mascarpone & tarragon Salad, Pickled Onions, Candied Walnuts (V)

## **Mains**

Rump Of English lamb, Courgette Provencale, Black Olive & Anchovy Lamb Jus  
Fillet Of plaice With Salmon Mousse, Baby Spinach, Colcannon Potato, Lemongrass Veloute  
Caramelised Duck Breast, Parsnip Dauphinoise, Blueberry, Rosemary & Orange Glaze  
Asparagus, Butternut Squash & Smoked Cheddar Pithivier, Sorrel Cream, Fennel Salad (V)

## **Desserts**

Lemon Curd Meringue, Strawberry Fredo, Chocolate marquise, Raspberry Sorbet (V)  
Passionfruit Creme Brulee, Papaya & Mango Salsa, Shortbread (V)  
White Chocolate & Cherry Parfait, Pistachio Ice Cream, Mint Crisp (V)  
Caramelised banana Mille Feuille, Poached Pear & Vanilla Compote (V)



# Children's Menu

**For Children under 12 years.**

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

## **Starters**

Freshly made soup, warm bread roll (v)

Fan of honeydew melon, seasonal berries, fruit coulis (v)

Cheesy garlic bread (v)

## **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 (v)

Penne pasta in a sweet tomato sauce (v)

## **Desserts**

Fresh fruit salad (v)

Chocolate brownie and vanilla ice cream (v)

Strawberry Jelly (v)

Eton mess (v)

Selection of assorted ice creams with wafers (v)



# Buffet Selections

## Finger Buffet

Assorted flavoured tortilla wraps (v)

Homemade sausage rolls

BBQ chicken drumsticks

Mini margherita pizza (v)

Vegetable quiche (v)

Mozzarella sticks with tomato relish (v)

Chicken & chorizo skewers, mango  
crème fraiche

Breaded salmon pieces with lemon  
mayonnaise

Duck and hoisin mini spring rolls

Cajun spiced wedges,  
chive soured cream (v)

Selection of Indian hot snacks (v)

## Hog Roast

Whole Hog Serves 70 - 150

Served with:

Soft white bread rolls

Apple Sauce

Stuffing

A selection of Chef's salads

## Sausage & Bacon Rolls

A choice of sausage or bacon, or a  
mixture of both

Served with:

Seasoned French Fries

A selection of sauces



# 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. Please note, Quotes are valid for 14 days. 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 120. The maximum capacity for evening receptions is 150. 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 are not allowed. 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 3.00pm 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 3.00pm the day before the day of arrival will incur a full charge

## 5. Cancellation/ Amendments to dates.

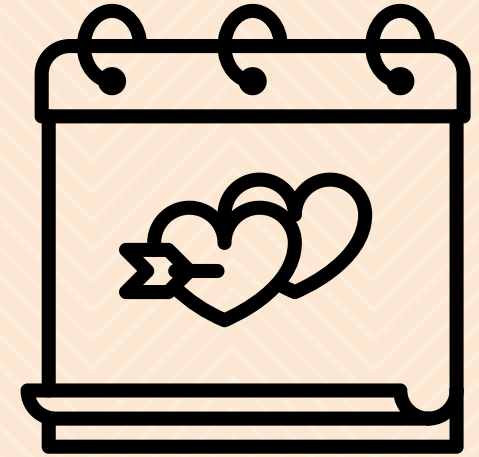
Once you have paid your deposit, if you are wanting to cancel from this date your deposit of £1000.00 which will be non refundable. Please see our cancellation policy for further information on this. If you are wanting to rearrange your wedding to a different date there will be an additional admin fee of £100.00 to move the date. You can only move your wedding day **once** and an updated quote will be sent to yourselves with the prices for the year you have changed too.

## 6. 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 of 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. General Data Protection Regulation GDPR compliance At Quorn Grange Hotel we value the privacy of our guests and your rights to data protection. As a part of our continued commitment to protecting your privacy, we have updated our Privacy Policy to help you better understand how we manage the data that you share with us. We have also updated our Cookie Notice to give you more information about the cookies that we use on our website and your options to control the information that is collected. The Privacy Policy and Cookie Notice are available on our website. By signing this contract you are consenting to receive relevant information from us by mail, email, phone or other electronic means.



# Your Next Step...



**First Look** Book your private viewing with one of our wedding specialists. Explore the Hall, beautiful gardens and chat about all the options for your dream day.

**Save the Date** Save the date for 14 days and within that time, if you wish to go ahead a deposit of £100.00 will be required. This is non-refundable if you was to cancel. 6 Months prior to your special day, 50% of your balance will be due.

**It's Yours** Now the real fun begins!

**Menu Tasting** We offer complimentary wedding tasters to the bride and groom where you can come and try a selection of dishes from your chosen menu made by our head chef, We hold these on a Sunday, To book in for your wedding taster please contact the Events Team.

**Details** 8 weeks before your wedding, you will sit down with one of our wedding coordinators to plan the finer details of your day. We would ask you to settle your invoice 7 days from this date.

**The Count Down** The day before your wedding, we will organise time for you to drop off your "pretties" and stationery ready for your big day

**The Big Day!** You both can now relax knowing that it is all in safe hands & enjoy your special day with your loved ones!

*Wedding*



# Recommended Supplier List

Angela Louise - Chair Covers & Wedding Décor  
Angela@angelalouise.co.uk | 07767824331

Bradgate Flowers - Bridal bouquets/Chair Covers and Table Arrangements  
www.bradgateflowers.co.uk | 07561175705

Jennifer Amy Photography - Wedding photographer  
Jenn - www.jenniferamy.co.uk | 07824368597

Bright Stars Events - Disco/DJ & entertainment  
Claire - www.brightstarsevents.co.uk | 01572 755882

Lily & Pearl - Wedding stationery  
Sharon - www.lilyandpearlstationery.co.uk | 07714 82236

The Photopod People - Photobooth  
Craig - www.photopodpeople.co.uk | 07980 743195

Bouncy Kings - Bouncy Castle Hire  
www.bouncykings.co.uk | 0116 2743196

Cathlene's Cakes - Wedding cakes  
Cathlene - www.cathlenescakes.co.uk | 07962 777666

The Handmade Brownie Company - Brownie wedding favours  
Facebook - The Handmade Brownie Company  
thehandmadebrownieco@hotmail.com | 07516 520183  
https://thehandmadebrowniecompany.co.uk/

Matt Turner Music - Acoustic Musician  
Matt - www.mattturnermusic.co.uk | 01773 420923

Blooney-Nightfire - Balloon & Accessories for all occasions  
Facebook - malk-blooney-nightfire | 07765078623

Craig hickey Photography - Wedding Photographer  
www.craighickeyphotography.co.uk | 07980743195

EJL Cake Creations - Wedding cakes  
Facebook - EJLcakescreations | 07772600012

Create the Scene - Chair covers & venue décor  
Rachel - www.createthescene.co.uk | 07738 081681





# Sweet Cart Hire

*Love is sweet, take a treat!*

Hire our sweet cart for your perfect day!

50 Guest- pick 5 sweet options for £100.00

100 Guest- pick 10 sweet options for £150.00

\*If wanting more than extra choice it is an extra £15.00 per sweet option\*

## Sweet Options:

Fizzy Twin Cherries

Fizzy Bubble-gum Bottles

Fizzy Raspberry Slices

Cola Bottles

Bubble-gum mermaids

Fizzy little mix

Strawberry, Cherry or Raspberry Bon Bons

Tongue Painting fizzy dummies

Filled strawberry Marshmallows

Jelly long Snakes

Jelly Snakes

Foiled milk chocolate heart

Giant Spider gummies

Pink sprinkle chocolate hearts

Sour Strawberry Pencil Bites

Fizzy Cherry Cola Bottles

Fruity Unicones

Jelly Turtles

Juicy Red Lips

Fizzy Peaches

## Included with the Sweet Cart:

Decorated white Sweet Cart

Sweet bags

Sweet signs

Scoops / Tonges set

