



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.

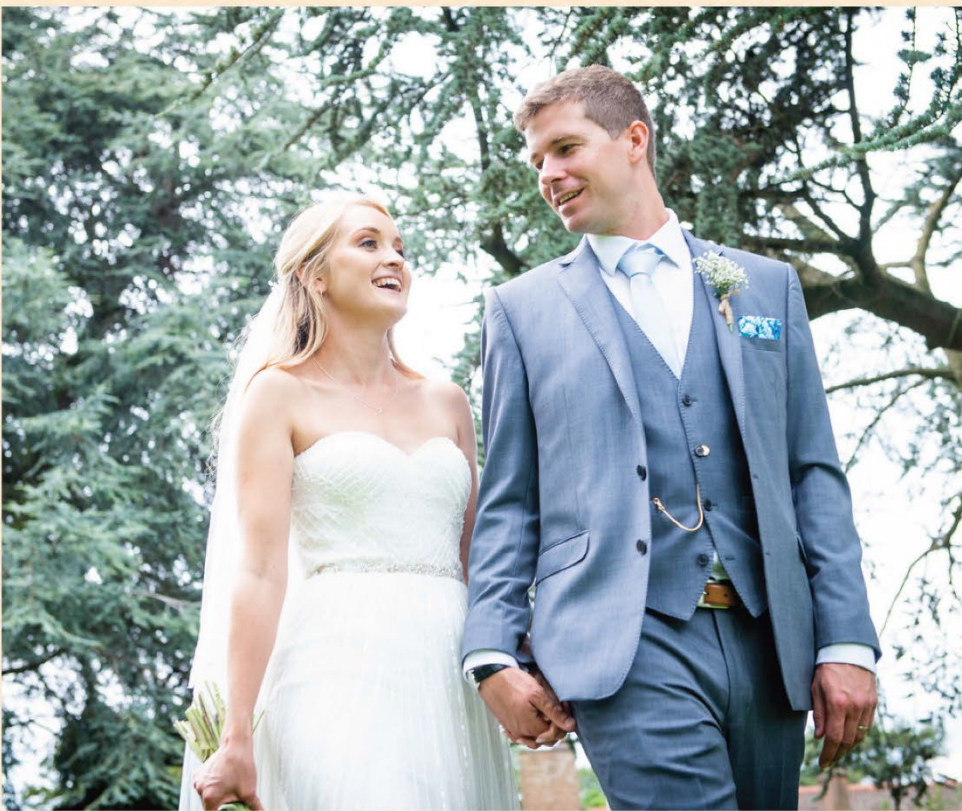
Whether you choose the Oak Panel Room, Goodacre Suite or our extensive grounds; an air of romance is captured for your celebrations, which truly provides the perfect setting for your Wedding Day.

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: Events@quorngrangehotel.co.uk / 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



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 150



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

*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 per bucket

The Beer Bucket

10 bottles of beer per bucket

The Mixed Bucket

2 bottles of wine, and 8
bottles beer per bucket

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 menu with one option per course must be chosen for all guests. 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, Amaretto 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, Soft Boiled 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 flavored 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.Quotes

All quotes are valid for a period of 14 days. Bookings made after this date may not be adhered to and prices are subject to change.

2.Bookings

Quorn Grange Hotel will provisionally hold a date for a maximum of 14 days, which allows you sufficient time to contact the registrars / church and confirm your ceremony. All bookings are provisional until a non-refundable deposit of £1000 has been received to secure your date. If a deposit is not received within this timeframe, the hotel will release the booking from the system

3.Wedding Arrangements

3.1 The hotel is licensed for Solemnisation of Marriage and Civil Partnerships within our Oak Panel Room, Goodacre Suite and Romantic Gardens. It is your responsibility to contact the registrars on 0116 305 6565 to book your civil ceremony.

3.2 The room will be accessible from 7am on the morning of your Wedding. It is your responsibility to decorate the room accordingly. Your Coordinator is unable to complete this task on your behalf.

4.Numbers

Weddings taking place on a Friday or Saturday during our summer period (May - September inclusive) require a minimum of 50 adult guests for your wedding breakfast and 100 for your wedding reception. Numbers below this amount can be discussed with your wedding coordinator and may incur a fee. The maximum capacity for Ceremonies is 120 guests and for receptions is 150 guests. Final numbers are required at your final details meeting, approximately 8 weeks before your wedding. Any cancellations after this date may incur a fee.

5.Payment Terms

A non-refundable deposit of £1000 is required to confirm your date. 50% of your total invoice will be required 6 months prior to you date, and the remainder of the invoice is due no later than 8 weeks prior. If you wish to set up a payment plan / pay in instalments, speak with your Wedding Coordinator. Payments can be made by card or bank transfer. Please note, we do not accept payment via cheque.

6.Accommodation

All rooms are subject to availability. No rooms are booked out as standard, including the Bridal Suite. It is your responsibility to converse with your Coordinator to ensure rooms are booked. We can provisionally hold up to 10 rooms for your guests, however it is the responsibility of your guests to contact Reception and confirm their rooms.

Any rooms which have not been confirmed by your final details meeting will be released to public sale.

Check-in is from 15:00 on the day of arrival and guests must vacate their room by 11:00 on the day of departure. We are unable to guarantee early check in. All guaranteed rooms are subject to a 24 hour cancellation policy and any rooms cancelled after 2pm the day before arrival will incur a full charge.

7.Cancellation/Amendments to dates

Cancellations with over 6 months notice will incur a loss of your deposit (£1000) only. Cancelling within 6 months of your booked date will result in a loss of 50% of your balance. Cancelling within 6 weeks of your date will result in a loss of 75% of your final balance. Should you wish to postpone your date, this can be done once per booking and will incur a £100 administration fee and a price increase may be required.

8. Final Details / Numbers

Any changes in details or guest numbers are able to be made up until 2 weeks prior to your date. Any additions after this point will need to be discussed with your Coordinator. Any guest cancellations after this period are non-refundable.

9. Your Coordinator

The Coordinators role is to supply assistance in ensuring timings, numbers and choices are all feasible and managed accordingly. They will be your point of contact at Quorn Grange Hotel and assist you with any questions you may have. The Coordinators are not responsible for any material planning, including, but not exclusive to: booking decorators, decorating the room or gazebo, dressing chairs, arranging table settings, etc. It is your responsibility to ensure you have made appropriate arrangements prior to your wedding date. Should you require additional members of staff to assist you with the arrangements, this will incur an extra charge.

10. 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.

11. Damages

By agreeing to these terms and conditions, you agree to pay the costs of any damages which may be caused by your guests. You are also agreeing to leave the premises in a similar condition to which you find it. We reserve the right to add a cleaning charge, should our premises be left in an unreasonable state.

12. Brochure & Pricing

The information supplied in this brochure was correct at time of print. There are occasions when menus may need to vary or prices be reviewed. We will inform you of this if this is the case for your event.

Your Next Step...

First Look

Book your viewing with one of our team. Explore the hotel, 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 deposit of £1000.00 will be required, this is non-refundable. If you were to cancel 6 months prior to the date of your booking, 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 your Coordinator.

Details

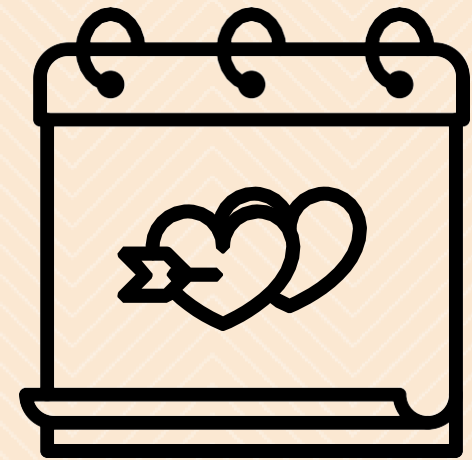
8 weeks before your wedding, you will sit down with us to plan the finer details of your day. We would ask you to settle your invoice 7 days from this date.

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!



Recommended Supplier List

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

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

Bradgate Flowers – Bridal bouquets/Chair Covers and Table
Arrangements www.bradgateflowers.co.uk | 07561 175705

TMW Productions – Disco/DJ & entertainment
Tom Westwood - www.tmwproductions.co.uk
| 07737460322

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

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

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

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

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

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

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

Blooney-Nightfire - Balloon & Accessories for all
occasions Facebook - [malk-blooney-nightfire](https://www.facebook.com/malk-blooney-nightfire)
| 07765078623

Take a Seat – Chair covers & venue décor Ciara–
www.takeaseatinstyle.co.uk | 0777 334 1461

EJL Cake Creations - Wedding cakes Facebook
[EJLcakescreations](https://www.facebook.com/EJLcakescreations) | 07772600012

