



## THE PERFECT START TO MARRIED LIFE

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### EXCLUSIVELY YOURS

**On your wedding day you can enjoy exclusive use of one of Leicestershire's most beautiful wedding venues. When we say exclusive hire, we mean exclusive - you will have the 16th century Brooksby Hall to yourself.**

**Our team will ensure that your wedding day is the perfect start to married life. We provide excellent food, personal service and attention to detail – leaving you free to fully absorb the breath-taking experience of your wedding day.**

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### DIAMOND, GOLD & SILVER WEDDING PACKAGES

The Diamond, Gold and Silver wedding packages are our most popular option for your wedding day. These offer everything you will need and include exclusive use of Brooksby Hall. They each offer a variety of food, drink and decor options to suit all your needs and make your day truly special.

Whatever your choice, we are more than happy to personalise each package to your requirements – please ask, we would be delighted to sit down with you and hear your ideas.

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### ST MICHAEL AND ALL ANGELS CHURCH & CIVIL CEREMONIES

Our stunning 13th century church stands just metres away from Brooksby Hall. St Michael and All Angels is available for wedding ceremonies and blessings and can seat up to 100 guests. Please call the Parish Administrator on 01664 561 909 with any enquiries or questions.

Alternatively, if you would prefer a Civil Ceremony; please contact Leicester Registration Office on 0116 305 6565 to check for the availability of a registrar.

Brooksby Hall also has a Civil Ceremony Only Package available, with exclusive hire from 11am to 1pm. Please ask for details.



## DIAMOND WEDDING PACKAGE

### ALL INCLUDED

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EXCLUSIVE USE OF BROOKSBY HALL

DAYTIME GUESTS OF 50, EVENING GUESTS OF 120

COCKTAIL DRINKS RECEPTION AND 5 CANAPES PER GUEST

THREE COURSE WEDDING BREAKFAST FROM OUR SIR VILLIERS MENU

HALF A BOTTLE OF WINE PER GUEST FROM OUR SIR VILLIERS SELECTION

HALF A BOTTLE OF HARROGATE MINERAL WATER PER GUEST

A GLASS OF CHAMPAGNE PER GUEST FOR THE TOAST

TEA & COFFEE STATION SERVED WITH PETIT FOURS

A HOG ROAST, TRADITIONAL BARBEQUE OR PIZZA CARRIAGE FOR 120 EVENING GUESTS

FAIRY LIGHT CANOPY IN THE VILLIERS HALL

CHIAVARI CHAIRS OR CHAIR COVERS & SASHES FOR YOUR WEDDING BREAKFAST

SWEET CART FOR 120 GUESTS DURING YOUR EVENING RECEPTION

PERSONALISED POST BOX FOR YOUR WEDDING CARDS

VILLIERS BAR AND HOUSE DJ UNTIL 1AM

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**£8,000** (WEEKENDS BETWEEN APRIL AND SEPTEMBER, AND BANK HOLIDAYS)

**£7,500** (WEEKENDS BETWEEN OCTOBER AND MARCH AND ALL WEEKDAYS)

Additional guests are welcome; these are charged at £70.00 per person (all day) & £20 (evening only).

Terms & conditions apply.



## GOLD WEDDING PACKAGE

### ALL INCLUDED

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EXCLUSIVE USE OF BROOKSBY HALL

DAYTIME GUESTS OF 50, EVENING GUESTS OF 100

PIMMS AND LEMONADE DRINKS RECEPTION

THREE COURSE WEDDING BREAKFAST FROM OUR ADMIRAL BEATTY MENU

HALF A BOTTLE WINE PER GUEST FROM OUR ADMIRAL BEATTY SELECTION

A GLASS OF PROSECCO PER GUEST FOR THE TOAST

A HOG ROAST OR TRADITIONAL BARBEQUE FOR 100 EVENING GUESTS

FAIRY LIGHT CANOPY IN THE VILLIERS HALL

CHAIR COVERS AND SASHES FOR YOUR WEDDING BREAKFAST

PERSONALISED POST BOX FOR YOUR WEDDING CARDS

VILLIERS BAR UNTIL MIDNIGHT

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£6,000 (WEEKENDS BETWEEN APRIL AND SEPTEMBER, AND BANK HOLIDAYS)

£5,500 (WEEKENDS BETWEEN OCTOBER AND MARCH AND ALL WEEKDAYS)

Additional guests are welcome; these are charged at £60.00 per person (all day) & £20 (evening only).

Terms & conditions apply



## SILVER WEDDING PACKAGE

### ALL INCLUDED

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EXCLUSIVE USE OF BROOKSBY HALL

DAYTIME GUESTS OF 50, EVENING GUESTS OF 100

BUCKS FIZZ DRINKS RECEPTION

TWO COURSE WEDDING BREAKFAST FROM OUR LADY PAGET MENU

A GLASS OF WINE PER GUEST FROM OUR LADY PAGET SELECTION

A GLASS OF PROSECCO PER GUEST FOR THE TOAST

A HOG ROAST OR BARBEQUE FOR 100 EVENING GUESTS

PERSONALISED POST BOX FOR YOUR WEDDING CARDS

RED CARPET, CAKE STAND AND KNIFE

VILLIERS BAR UNTIL MIDNIGHT

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£4,500 (WEEKENDS BETWEEN APRIL AND SEPTEMBER, AND BANK HOLIDAYS)

£4,000 (WEEKENDS BETWEEN OCTOBER AND MARCH AND ALL WEEKDAYS)

Additional guests are welcome; these are charged at £50.00 per person (all day) & £10 (evening only).

Terms & conditions apply



## 2019 WEDDING PACKAGE

### ALL INCLUDED FOR ANY REMAINING DATES IN 2019

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EXCLUSIVE USE OF BROOKSBY HALL FROM 3PM

100 GUESTS

BUCKS FIZZ DRINKS RECEPTION AND 3 CANAPES PER GUEST

MASTER OF CEREMONIES

HOG ROAST OR TRADITIONAL BARBEQUE FOR 100 GUESTS

TEA & COFFEE STATION FOR 100 GUESTS

FAIRY LIGHT CANOPY IN THE VILLIERS HALL

PERSONALISED POST BOX FOR YOUR WEDDING CARDS

VILLIERS BAR UNTIL MIDNIGHT

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**£2,019** (FOR ALL REMAINING 2019 DATES)

PLEASE SPEAK TO OUR WEDDING CO-ORDINATOR FOR OUR AVAILABILITY

Additional guests are welcome; these are charged at £10.00 per person.

Terms & conditions apply.



## SIR VILLIERS MENU

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### TO BEGIN

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**Local Asparagus Wrapped in Parma Ham** *roasted figs, rocket, balsamic glaze*

**Ham Hock & Pea Mosaic** *watercress, sourdough bread, homemade piccalilli*

**Chicken Liver & Wild Mushroom Terrine** *real ale chutney, toasted brioche, baby leaf salad*

**Ham & Pea Soup** *pea shoot garnish*

### MAIN COURSE

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**Fillet Steak** *fondant potato, watercress, confit cherry tomato, pink peppercorn sauce*

**Lamb Rump** *basil mashed potato, mixed vegetable ratatouille, rosemary jus*

**Griddled Duck Breast** *sweet potato puree, gingered red cabbage, soy and ginger glaze*

**Spinach & Cranberry Nut Roast (V)(VG)** *roasted potatoes, baby broccoli, mushroom gravy*

### DESSERTS

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**Chocolate Assiette** *chocolate orange torte, chocolate & hazelnut cheesecake, chocolate mousse*

**White Chocolate & Baileys Truffle Torte** *salted caramel ice cream*

**Fruit Assiette** *cassis cheesecake, lemon cheesecake, strawberry & raspberry bavois*

**Cheese Cart** *Thomas Hoe Red Leicester, Sharpham Brie, Cropwell Bishop Stilton* (£3 per guest supplement)

### WEDDING BREAKFAST MENU

Please select one menu option for all guests (all guests eat the same).

You are welcome to upgrade and offer a choice of two options for each course at a cost of £3.50 per guest

Dietary requests can be accommodated at no additional charge.



## ADMIRAL BEATTY MENU

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### TO BEGIN

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**Freshwater Crayfish & Mango Cocktail** *Marie rose sauce, crisp iceberg lettuce, rustic bread*

**Chicken Liver & Wild Mushroom Terrine** *real ale chutney, toasted brioche, baby leaf salad*

**Sweet Potato & Chilli Soup (V)** *chilli flakes*

### MAIN COURSE

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**Lamb Rump** *basil mashed potato, mixed vegetable ratatouille, rosemary jus*

**Roast Beef Striploin** *roasted potatoes, Yorkshire pudding, baby carrots, green beans wrapped in bacon*

**Pan-fried Corn Fed Chicken** *fondant potato, courgette, green beans, white wine cream sauce*

**Goats Cheese, Spring Onion & Rocket Tartlet (V)** *aged parmesan salad, balsamic*

### DESSERTS

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**Sticky Toffee Pudding** *pecan toffee sauce, Chantilly cream*

**Strawberry Cheesecake** *forest fruit puree, shot of milkshake*

**Fruit Assiette** *cassis cheesecake, lemon cheesecake, strawberry & raspberry bavois*

### WEDDING BREAKFAST MENU

Please select one menu option for all guests (all guests eat the same).

You are welcome to upgrade and offer a choice of two options for each course at a cost of £3.50 per guest

Dietary requests can be accommodated at no additional charge.



## LADY PAGET MENU

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### TO BEGIN

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**Ham Hock & Pea Mosaic** *watercress, sourdough bread, homemade piccalilli*

**Mini Vegetable & Bocconcini Bruschetta (V)** *warm balsamic reduction*

**Tomato & Roasted Red Pepper Soup (V)** *parmesan crouton*

### MAIN COURSE

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**Roast Chicken** *roasted potato, baby carrots, broccoli, stuffing, pig in blanket*

**Seared Seabass** *crushed new potatoes, roasted fennel & beetroot, lemon butter sauce*

**Slow Cooked Pork Belly** *cider glazed fondant potato, bacon crisp, green beans wrapped in bacon*

**Vegan Butchers Sausages & Celariac Mashed Potato (V)(VG)** *griddled beef tomato, onion gravy*

### DESSERTS

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**Sticky Toffee Pudding** *pecan toffee sauce, Chantilly cream*

**Warm Chocolate Fondant** *chocolate paint, vanilla seed ice cream*

**Strawberry Cheesecake** *forest fruit puree, shot of milkshake*

### WEDDING BREAKFAST MENU

Please select one menu option for all guests (all guests eat the same).

You are welcome to upgrade and offer a choice of two options for each course at a cost of £3.50 per guest

Dietary requests can be accommodated at no additional charge.



## CANAPE SELECTION

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**INCLUSIVE WITH DIAMOND WEDDING PACKAGE, OR £8 PER GUEST**

**Cherry Tomato & Bocconcini Skewer (V)**

**Melton Mowbray Pork Pie** local pickle

**Roast Beef, Mini Yorkshire Pudding** horseradish

**Watermelon, Feta Cheese & Fresh Mint Leaf (V)**

**Smoked Salmon Blini** dill crème fraiche and avruga

**INCLUSIVE WITH THE 2019 PACKAGE**

**Cherry Tomato & Bocconcini Skewer (V)**

**Melton Mowbray Pork Pie** local pickle

**Roast Beef, Mini Yorkshire Pudding** horseradish

Dietary requests can be accommodated at no additional charge.



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## CHILD GUESTS

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You are welcome to include any child guests included within your chosen package, as an option you can pay for them separately at £15 per child. As a guide, we recommend that any guest over the age of 10 years old have the adult menu.

Whatever your choice, we are more than happy to personalise each package to your requirements – please ask, we would be delighted to sit down with you and hear your ideas.

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## TO BEGIN

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**Garlic Bread Slices (V)**

**Melon & Mixed Berry Compote (V)**

**Vegetable Crudities (V)** *cucumber, carrot, red pepper, mayonnaise dip*

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## MAIN COURSE

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**Pork Sausage**, *mashed potato & gravy*

**Chicken Roast Dinner** *roast potato, stuffing, pig in blanket*

**Fish Goujons** *chips & peas*

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## DESSERTS

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**Chocolate Brownie** *Vanilla Ice Cream*

**Fresh Fruit Skewer**

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## DRINK

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**Apple & Blackcurrant Fruit Shoot**

Please note: all children must have the same selection.

Dietary requests can be accommodated at no additional charge.



## EVENING FOOD THEATRE

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### LOCALLY SOURCED HOG ROAST

Freshly baked bread, homemade stuffing & apple sauce. Halloumi skewers offered as a vegetarian alternative.

Additional items (price per 60 guests):

Roast potatoes (V) or hot minted new potatoes (V) £60

Coleslaw, mixed leaf salad, tomato & red onion salad (V) £40

### WOOD FIRED PIZZA

A choice of four pizza's cooked in a wood fired oven, served from a converted horse box.

Please ask for the seasonal pizza selection available for your wedding. Subject to availability.

### TRADITIONAL BARBEQUE

Aberdeen Angus Beef Burger (GF)

Marinated Chicken Thigh

Mixed Dressed Salad

Grated Cheese

Selection of Sauces & Dips

Cumberland Sausage

Cajun Corn on the Cob (v)

Fresh Homemade Coleslaw

Soft Floured Bread Selection



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## WINE SELECTION

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### LADY PAGET SELECTION

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- Ladera Verde Sauvignon Blanc, Chile**      *fresh, crisp, vibrant gooseberry flavours*
- Ladera Verde Merlot, Chile**      *medium body, plum, cherry flavours*
- Orietto Grigio, Moldova**      *perfectly balanced and packed with citrus fruit*
- Pato Torrente Cabernet Sauvignon**      *soft blackcurrant fruit with a full body and richness*

### ADMIRAL BEATTY SELECTION

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All wine from the Lady Paget Selection

- Freedom Cross Chenin Blanc, South Africa**      *sweet, punchy tropical fruit aromas*
- Los Coches Pinot Noir, Chile**      *light elegant cherry fruit with subtle vanilla hints*
- Sunnycliffe Chardonnay, Australia**      *medium bodied with melon flavours*
- Las Pampas Malbec, Argentina**      *blackberry and blackcurrant fruit flavours with a touch of spice*

### SIR VILLIERS SELECTION

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All wine from the Admiral Beatty Selection

- Macon Villages Terres Secretes, France**      *elegant with aromas of white flowers*
- Rioja Vega Crianza, Spain**      *berry fruit flavours with a finish of vanilla*
- Topuku Sauvignon Blanc, New Zealand**      *crisp, vibrant and aromatic*
- Montepulciano d'Abruzzo Noi Cento, Italy**      *vibrant with cherry flavours and a lingering finish*

### CORKAGE CHARGES

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Wine £12.50 per 75cl bottle

Sparkling & Champagne £17.50 per 75cl bottle

Alcoholic favours £2.50 per guest