



GROSVENOR  
PULFORD HOTEL & SPA

# Weddings

2025

# Begin your next chapter

When you find the one, that everlasting love deserves to be celebrated with an occasion that reflects you. Your wedding, done your way.

Start your next chapter together in a setting as individual as your love story so far. Grosvenor Pulford Hotel & Spa hosts unforgettable marriages and wedding celebrations, intricately tailored to suit the couple at the heart of them.

Discover a venue which expertly blends all the perfect elements for your big day: immaculately-presented venue spaces, romantic grounds, premier facilities and award-winning service.





*Your wedding,  
your way*

## *An enchanting setting*

Create cherished memories and take the first steps of married life surrounded by your nearest and dearest in a setting both romantic and intimate.

For the most grand of celebrations, the flagship Grosvenor Suite, featuring mesmeric crystal chandeliers and ethereal floral details, can accommodate up to 150 guests for a wedding breakfast. The enchanting space can also be split into two smaller suites.

More intimate occasions can be hosted in the twinned Belgrave and Westminster suites, available for individual or combined use.



Our range of all-inclusive wedding packages are crafted from years of experience and cover every detail of the perfect celebration. No matter the occasion you seek, be it a complete ceremony, day and evening gathering or a twilight reception, our packages offer the perfect choice.

For the ultimate bespoke event, a wide array of supplementary items and menu enhancements are available to allow you to tailor-make your wedding package to your wishes.

Our specialised weddings team will be on-hand to bring your vision to life from start to finish. From our dedicated wedding coordinator to the master of ceremonies and banqueting team who execute every element of the day, no detail is too small in creating the perfect celebration.





## Create your perfect wedding

Our All-Inclusive Wedding Package includes a full drinks package, three-course meal plus coffee for your day guests, a buffet for your evening guests and all the little added extras as detailed.

The all-inclusive wedding package gives you a variety of options for your wedding breakfast and evening buffet. We also offer the option to enhance your occasion with supplementary items and optional extras.

### ALL-INCLUSIVE WEDDING PACKAGE PRICING

#### LOW DATES

January to April & October to December

Sunday to Thursday £5800

For 50 day guests and 80 evening guests

Friday £7400

For 60 day guests and 100 evening guests

Saturday £8500

For 70 day guests and 100 evening guests

#### HIGH DATES

May to September

Sunday to Thursday £7000

For 60 day guests and 90 evening guests

Friday £8500

For 70 day guests and 100 evening guests

Saturday £9600

For 75 day guests and 110 evening guests

You may add additional guests onto your package, please speak to the wedding coordinator for the price per additional guest according to your chosen date. If your guest numbers do not reach the minimum stated on either the day, evening or both for your chosen date, then we will gladly alter the package accordingly as long as the set price is still reached.

#### PRICES

The prices in this brochure apply until 31/12/2025. Please allow for an approximate increase of up to 8% per annum thereafter.

#### ALLERGENS

A full list of allergens for all of our dishes is available on request. Please speak with our wedding coordinator.

## All-inclusive Wedding Package

Please see full package pricing on page 6

### DRINKS PACKAGE

A glass of Bucks Fizz or a bottle of chilled beer on arrival  
Two glasses of house white, red or rosé wine with the meal  
A glass of Prosecco to toast

### WEDDING BREAKFAST

Select one choice for each course (one set menu is to be chosen for your entire party)

#### STARTER

Your choice of Chef's homemade soup

Caramelised beetroot 'tarte fine', goat's cheese bon bons, pistachio and nasturtiums (v)

Chicken liver parfait, fig and date chutney and griddled brioche

A pressing of Cheshire ham hock, pickled brassica and wasabi aioli

Roquefort tart, heirloom tomato, hazelnut and crisp onion (v)

Truffled organic mushrooms with shiitake ketchup, goat's cheese whip and toasted sourdough (v)

#### MAIN COURSE

Roasted breast of chicken, confit leg fritter, salt-baked celeriac and creamed leek

Pan-fried salmon fillet, caramelised celeriac, charred tender stem broccoli and chive beurre blanc

Braised shin of beef, pomme purée, bourguignon sauce, thyme and Manuka honey-roasted carrots

Roasted lamb rump, caramelised chicory, ewe's curd and pressed rosemary potato

Field mushroom, Tuscan kale and goat's cheese Wellington with heritage carrot purée and baby spinach (v)

#### DESSERT

Sticky toffee pudding, date purée, salted caramel sauce and clotted cream ice cream

Dark chocolate brownie, Bailey's ganache with honeycomb pieces and a mocha ice cream

Baked orange cheesecake, lemon curd, Cointreau syrup and a marmalade ice cream

Bailey's crème brûlée with vanilla shortbread

White and dark chocolate delicé, candied hazelnuts and a Ferrero ice cream

Coffee & homemade fudge

### EVENING BUFFET

Margherita pizza, tomato ragu, mozzarella and torn basil (v)

Diavolo pizza, tomato ragu, mozzarella, 'Nduja sausage, pepperoni, roquito peppers and jalapeños

Padana pizza, tomato ragu, goat's cheese, mozzarella, caramelised onion, baby spinach and sun-blushed tomato (v)

Chargrilled mini beef sliders with 'Nduja mayonnaise, Monterey Jack and mini brioche bun

Marinated hot crispy chicken wings with blue cheese and hot sauce

Mini fish and chips, beer-battered haddock with tartar sauce and fresh lemon

Slow-cooked pork and Bramley apple sausage rolls encased in puff pastry

Skin-on fries (v)

### THE LITTLE ADDED EXTRAS

Dedicated Wedding Co-ordinator

Master of ceremonies

Red carpet arrival

Personalised table plans & menus

Cake base & knife

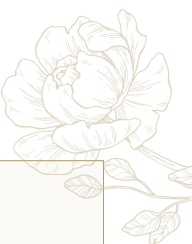
Chair covers & organza bows or Chiavari chairs

Table mirrors & Ddecorative centrepieces

Top table & cake table organza swags

Resident DJ

Complimentary superior bedroom for the wedding couple



## Winter Wedding Package

Based on 60 day guests and 100 evening guests  
Available November 2024 to March 2025 | **£6300**  
November 2025 to March 2026 | **£6700**  
Excludes Saturdays in November, December and March

### DRINKS PACKAGE

A glass of Bucks Fizz or a bottle of chilled beer on arrival  
Two glasses of house white, red or rosé wine with the meal  
A glass of Prosecco to toast

### WEDDING BREAKFAST

Select one choice for each course (one set menu is to be chosen for your entire party)

#### STARTER

Your choice of Chef's homemade soup

Chicken liver parfait, fig and date chutney and griddled brioche

Roquefort tart, heirloom tomato, hazelnut and crisp onion (v)

Truffled organic mushrooms with shiitake ketchup, goat's cheese whip and toasted sourdough (v)

#### MAIN COURSE

Roasted breast of chicken, confit leg fritter, salt-baked celeriac and creamed leek

Pan-fried salmon fillet, caramelised celeriac, charred tender stem broccoli and chive beurre blanc

Braised shin of beef, pomme purée, bourguignon sauce, thyme and Manuka honey-roasted carrots

Roasted lamb rump, caramelised chicory, ewe's curd and pressed rosemary potato (£2 per person supplement)

Field mushroom, Tuscan kale and goat's cheese Wellington with heritage carrot purée and baby spinach (v)

#### DESSERT

Sticky toffee pudding, date purée, salted caramel sauce and clotted cream ice cream

Dark chocolate brownie, Bailey's ganache with honeycomb pieces and a mocha ice cream

Baked orange cheesecake, lemon curd, Cointreau syrup and a marmalade ice cream

Bailey's crème brûlée with vanilla shortbread

White and dark chocolate delice, candied hazelnuts and a Ferrero ice cream

Coffee & homemade fudge

### EVENING BUFFET

select one of the following options

Margherita pizza, tomato ragu, mozzarella and torn basil (v)

Diavolo pizza, tomato ragu, mozzarella, 'Nduja sausage, pepperoni, roquito peppers and jalapeños

Padana pizza, tomato ragu, goat's cheese, mozzarella, caramelised onion, baby spinach and sun-blushed tomato (v)

Chargrilled mini beef sliders, with 'Nduja mayonnaise, Monterey Jack and mini brioche bun

Marinated hot crispy chicken wings, with blue cheese and hot sauce

Slow-cooked pork and Bramley apple sausage rolls encased in puff pastry

Skin-on fries (v)

### ALSO INCLUDES:

**\*COMPLIMENTARY CIVIL CEREMONY ROOM HIRE WORTH £595\***

Dedicated Wedding Co-ordinator

Master of ceremonies

Red carpet arrival

Chiavari chairs

Table mirrors and decorative centrepieces

Top table and cake table organza swags

Personalised table plans and menus

Cake base and knife

Complimentary light up love letters (usually £110)

Resident DJ

Complimentary superior bedroom

for the wedding couple

## Afternoon Tea Wedding Package

Available throughout the year in our Belgrave and Westminster Suites  
**£2300** based on 30 guests | **£3500** based on 50 guests

### DRINKS & CANAPÉS ON ARRIVAL

A glass of Bucks Fizz or a bottle of chilled beer on arrival

A selection of canapés

Choose 3 canapés from the full list on page 14 of this brochure

### SPARKLING AFTERNOON TEA

A selection of traditional sandwiches, freshly baked scones served with preserves and clotted cream, and a variety of Chef's finest homemade cakes and sweet treats

Choice of tea and coffee

Two glasses of Prosecco per guest to enjoy with your afternoon tea

*This package can be tailored to higher guest numbers in our Grosvenor Suite if required.*

*Please ask our wedding co-ordinator for a bespoke package to suit your requirements.*

### ALSO INCLUDED

Chair covers and bows in your choice of colour

Decorative table centrepieces

Table linen in white or ivory

Personalised table plan

Themed lighting

Dedicated Wedding Co-ordinator

Master of Ceremonies (if required)

Room hire for the Belgrave or

Westminster Suites

### EXTEND YOUR CELEBRATIONS...

Why not make the most of your special day and extend your celebrations with an evening reception from just £20 per guest. Please enquire with our wedding co-ordinator for further details.

## Twilight Wedding Package

Priced from **£5900** based on 100 evening guests\*

### DRINKS & CANAPÉS ON ARRIVAL

A glass of Bucks Fizz on arrival

A selection of canapés

Choose 4 canapés from the full list on page 14 of this brochure

### EVENING BUFFET

Margherita pizza, tomato ragu, mozzarella and torn basil (v)

Diavolo pizza, tomato ragu, mozzarella, 'Nduja sausage, pepperoni, roquito peppers and jalapeños

Padana pizza, tomato ragu, goat's cheese, mozzarella, caramelised onion, baby spinach and sun-blushed tomato (v)

Chargrilled mini beef sliders, with 'Nduja mayonnaise, Monterey Jack and mini brioche bun

Marinated hot crispy chicken wings, with blue cheese and hot sauce

Mini fish and chips, beer-battered haddock with tartar sauce and fresh lemon

Slow-cooked pork and Bramley apple sausage rolls encased in puff pastry

Skin-on fries (v)

Your choice of 2 mini desserts from our Sweets Buffet Menu (see page 16)

### ALSO INCLUDES:

Dedicated Wedding Co-ordinator

Master of Ceremonies (if required)

Red carpet arrival

Personalised table plans and menus

Chiavari chairs or chair covers and organza bows

Table mirrors and decorative centrepieces

Cake base and knife

Resident disco

*Add a late afternoon Civil Ceremony for an additional £595*

*\*Peak dates are subject to a supplement*



“EVERY ASPECT, FROM  
THE STUNNING DECOR  
TO THE SEAMLESS  
COORDINATION, WAS  
EXECUTED FLAWLESSLY,  
AND IT MADE OUR  
SPECIAL DAY EVEN  
MORE MEMORABLE”

Crescent & Nompilo, November 2023

## Special Dietary Requirements

As all of our dishes are prepared in-house, our menu choices can easily be adapted to suit specific dietary requirements, such as gluten-free, dairy-free and diabetic. Please note, if the chef feels this will compromise the quality of the dish, we will suggest an alternative to suit your guests' needs.

### VEGETARIAN & VEGAN MENU

#### STARTER

Chef's homemade soup of the day

Baby spinach salad, with crispy leeks, miso and truffle dressing

Purple potato croquettes, heritage tomatoes and basil aioli

Smoked aubergine carpaccio with thyme and shallot dressing

#### MAIN COURSE

Shepherd's pie, slow-roasted beans, lentils, mashed potato and charred tender stem broccoli

Spaghetti carbonara, emulsion of vegan smoked bacon and chestnut mushrooms

Sweet potato and tofu satay, peanut-flavoured tofu with sticky jasmine rice

Beetroot Wellington, pickled cherries and a vanilla parsnip purée

#### VEGAN DESSERTS

Coconut and passion fruit panna cotta with sugar tuille

Vegan chocolate brownie, fresh raspberries and a raspberry sorbet

Banana tarte Tatin with vegan vanilla ice cream

Apple and seasonal berry crumble with vegan vanilla ice cream

*We politely request that you select the same menu for all of your vegetarian/vegan guests. We appreciate that this may not always be possible and in such circumstances our chefs will be happy to cater for your individual guests' needs.*

## As for the little ones...

### CHILDREN'S MENU

3 courses £18 for children 12 and under

#### STARTERS

Chef's homemade soup of the day

Seasonal melon with fresh strawberries (v)

Garlic ciabatta with melted cheese (v)

#### MAIN COURSES

Homemade chicken goujons, chips and baked beans

Margherita pizza with skinny fries (v)

Sausage and mash with rich pan gravy

Homemade fish and chips, mushy peas and tartar sauce

Macaroni cheese with garlic ciabatta (v)

#### DESSERTS

Your choice of ice cream, wafer and sprinkles

Banana split, chocolate sauce and vanilla bean ice cream

Chocolate brownie, chocolate sauce and vanilla bean ice cream

Alternatively, children may have a half portion of the adult menu priced at 65% of the chosen menu.

### CHILDREN'S DRINKS PACKAGE

£6.95 per child

A soft drink on arrival, one with the meal and a soft drink to toast

## Supplementary upgrades and optional extras

The following section allows you to enhance your chosen wedding package with added extras such as canapés, additional courses or drinks. We also offer a selection of menu items for your consideration which you can upgrade to from the existing menu in your chosen package.

### CANAPÉS

Add a tasty touch to your wedding reception with a selection of canapés served alongside your reception drinks

3 for £10.50 | 5 for £16

#### COLD

Chicken liver parfait,  
sweet poached raisin and toasted brioche

Classic Caesar bruschetta

Beef carpaccio,  
golden beetroot, garden herbs and toasted sourdough

Buckwheat smoked salmon blini,  
lemon gel, crème fraîche, dill and caviar  
(£1.50pp supplement)

Smoked mackerel mousse,  
fennel pollen and rye toast

Confit tomato, basil and bocconcini crostini (v)

Bruschetta of baby spinach  
and soft pesto cheese (v)

Balsamic tomato and basil brochette (vg)

Vegetable hard taco  
with tomato salsa (vg)

Aubergine carpaccio  
with thyme dressing (vg)

#### HOT

Mini shepherd's pie

Duck spring roll  
with hoi sin sauce

Lime, chilli and coriander tempura king prawn

Salmon haddock fishcake,  
tartar sauce and crispy caper

Ewe's curd cheese, sweet red onion  
and baby beetroot tartlet (v)

Goat's cheese, honey and chive bon bon,  
pepper purée and sorrel (v)

Wild mushroom, Parmesan and chive arancini

Nigella seed tempura tender stem broccoli  
with spicy ponzu (vg)

Vegetable spring roll (vg)

Spiced falafel bites (vg)

### ADDITIONAL COURSES

SOUP COURSE £4.95

SORBET COURSE £3.95

CHEESE COURSE £12.50 per person OR £65 per platter (serves 6-8 guests)

Chef's artisan local cheeses served with truffle honey, red onion and quince chutney and Peter's Yard crackers

## Supplementary upgrades and optional extras

### WEDDING BREAKFAST

If you have chosen the ALL INCLUSIVE WEDDING PACKAGE or the WINTER WEDDING PACKAGE, which both have a 3 course choice menu, you also have the option to upgrade any of those dishes within your package. Following we have detailed a variety of menu items for your consideration.

All dishes are priced at a supplementary price per person.

#### STARTERS

Prawn and crayfish cocktail £2.50  
avocado and Marie Rose sauce

Carpaccio of beef £3  
cracked mustard, aged Parmesan  
and rocket

Compressed tomato bruschetta £1  
buffalo mozzarella and red pesto (v)

Tuna tartare £3  
with haas avocado purée  
and sesame

Tea-smoked duck £2  
with balsamic truffle teriyaki

Scottish gin-cured salmon £3.50  
apple and fennel salad  
with lemon juniper dressing

#### MAIN COURSES

Halibut loin £4  
sea herbs, bisque, native lobster and saffron risotto

Roasted lamb rump £2  
crisp neck fritter, spiced cumin carrot and  
dauphinoise potato

Roast beef strip loin £4  
Chef's seasonal vegetables, goose fat roast  
potatoes, Yorkshire pudding and red wine jus

Fillet beef Wellington £12  
potato purée, roasted garlic greens and  
heritage carrot purée

Butter-basted cod £3  
with white bean and chorizo emulsion and prawn  
and chive croquettes

Wild mushroom and cep rigatoni £1  
with truffle cream (v)

#### DESSERTS

Fresh fruit pavlova £1.50  
Chantilly cream, seasonal berries, raspberry coulis  
with a Prosecco and mint jelly

Lemon meringue pie £1.50  
lemon curd, fresh raspberries and candied lime zest

White chocolate cheesecake £1.50  
with chocolate shavings and a passion fruit syrup

Dark chocolate brownie £1.50  
Bailey's ganache, coffee syrup and a raspberry  
meringue shard

Cherry and pistachio tart £1.50  
oat crumble, vanilla crème Anglaise and  
vanilla bean ice cream

Classic Tiramisu £1.50  
Marsala and coffee syrup

Dark chocolate and Bailey's tart £1.50  
Ferrero ice cream and a praline brittle

Strawberry and rhubarb crumble tart £1.50  
Ginger mascarpone



## Supplementary upgrades and optional extras

### EVENING BUFFET

Upgrade the Evening Buffet from your ALL INCLUSIVE WEDDING PACKAGE, WINTER WEDDING PACKAGE or TWILIGHT WEDDING PACKAGE to any of the following for an additional supplement of £8 per person.

#### ASIAN

- Crispy shredded beef, sesame, soy and ginger honey dressing and sticky jasmine rice
- Steamed karaage chicken bao bun with chilli mayonnaise
- Crispy schichimi-coated tofu bao bun with chilli garlic sauce (vg)
- Aromatic crispy duck spring roll with hoi sin sauce
- King prawn tempura with spicy ponzu mayonnaise
- Teriyaki salmon skewers, sesame, coriander and soy
- Marinated vegetable kushiyaki with goma dressing (vg)

#### INDIAN

- Poppadom tray with cucumber raita, mango chutney and lime pickle (v)
- Crisp marinated vegetable samosas, coriander and mint chutney (v)
- Tandoori chicken lollipops with toasted cumin raita
- Crispy paneer fritters with minted mango chutney (v)
- Butter chicken Makhani, pilau rice and buttered garlic naan bread
- Crispy coated spinach pakora with tamarind chutney (v)
- Breaded corn cheese pakoda with green chilli

#### CONTEMPORARY EUROPEAN

- 'Nduja and creamy burrata wood-stone fired pizza finished with gremolata oil
- San Marzano tomato and Parmesan bruschetta finished with balsamic
- Avocado and goats' cheese whip bruschetta with lime purée (v)
- Charcuterie cured meats and cheese selection with artisan bread and condiments
- Zucchini fritti, deep-fried courgette fries with lemon and oregano mayonnaise (v)
- Crispy truffle arancini with burrata (v)
- Rosemary and lemon chicken brochettes

#### CONTEMPORARY BRITISH GASTROPUB

Choose 2 of the following:

- Steak and ale pie, creamed mash potato and crushed peas
- Posh Scouse, slow-cooked confit lamb, truffled pressed potato and pickled red cabbage
- Classic fish pie, tiger prawns, salmon and haddock in a parsley sauce with cheddar gratin potato
- Slow-cooked Lancashire vegetable hotpot, crispy potato topping and red cabbage (v)
- Shepherd's pie, slow-cooked lamb, buttered cabbage, crispy smoked bacon and red wine jus
- Goat's cheese and roasted salt-baked beetroot
- Wellington, puff pastry and honey-glazed carrots (v)

#### SWEETS BUFFET

Enhance your evening buffet with a selection of desserts  
2 for £8.95 | 3 for £12.95

- Mixed berry pavlova
- Triple chocolate brownie
- Lemon meringue pie
- Baked white chocolate cheesecake
- Pecan pie

## Supplementary upgrades and optional extras

### DRINK

DOUBLE UP ON YOUR RECEPTION DRINKS:

- Bucks Fizz £6.50 per person
- Bottled beer £4.75 per person

UPGRADE YOUR RECEPTION DRINKS:  
(priced as a supplementary price per person)

Bucks Fizz with Laurent Perrier Champagne - £5 per person

Pimp My Prosecco Station - £3 per person

Kir Royale / Bellini with Prosecco - £3 per person

William's Pear Bellini with Prosecco - £3 per person

Laurent Perrier Champagne - £7 per person

Cocktails available upon request

UPGRADE YOUR TOAST DRINK:

Upgrade to Laurent Perrier Champagne for a supplement of £7 per person

We have a very extensive wine menu available should you wish to upgrade the wine served with your meal, please speak with your wedding co-ordinator

### SOFT DRINKS

Fruit juice -£9.95 per jug (serves 5)

Still/Sparkling mineral water 750ml - £4.75 per bottle

Fruit infused mineral waters - £9.95 per carafe

11 carafe of still or sparkling mineral water infused with your choice of the following fresh fruits:  
watermelon • mango • lemon and lime • passion fruit

#### CHILDREN'S DRINKS PACKAGE

£6.95 PER CHILD

to include 3 soft drinks

Mocktails available upon request

#### MIDNIGHT SHOTS

Treat your guests to a midnight shot!  
Please speak with your wedding co-ordinator for more details.

#### THOSE LITTLE TOUCHES

Chair covers & organza bows - £3.95 per chair  
Organza bows are available in a range of colours

Blossom tree pair - £95

Choice of crystal cake stands ranging in size from 10" 12" and 14" - £40

Personalised victorian style post box - £50

Light up LOVE letters - £110

Black LED light up dance floor - £195

A wedding couple is captured in a romantic moment in a lush garden. The groom, in a dark tuxedo, stands behind the bride, who is wearing a white strapless wedding dress and a long veil. They are standing on a large, dark rock formation next to a small, multi-tiered waterfall. The background is filled with vibrant green foliage and a large, bright red bush. The scene is bathed in the warm, golden light of late afternoon or early evening. The text of the testimonial is overlaid on the left side of the image.

“WE HAD SUCH A  
MAGICAL DAY AND  
NOTHING WAS TOO  
MUCH. YOU ALL WERE  
PROFESSIONAL AND  
CARING FROM THE  
MOMENT WE BOOKED THE  
WEDDING! HONESTLY,  
THANK YOU SO MUCH.”

Sam & Anastasia– June 2024

## *A mosaic of memories*

More than just a wedding venue, Grosvenor Pulford Hotel & Spa boasts award-winning amenities for you and your guests to enjoy.

With 75 uniquely-styled bedrooms, the hotel offers ample accommodation for wedding guests to stay and enjoy the celebrations. Wedding couples also enjoy a complimentary stay in our opulent superior suite on the night of their wedding.

The hotel also offers relaxing leisure facilities, including indoor pool, Jacuzzi, sauna, steam room and gym.

Prolong the cherished memories of your wedding day at our first-class venue. Bring your wedding party together for a refined pre-wedding meal at the AA Rosette-awarded Palm Court restaurant or a relaxed gathering in the warm and welcoming Nelson's gastropub.

In years to come, you can look forward to reliving the magic of your wedding day by returning to celebrate your anniversary with a romantic break, dining experience or spa escape.



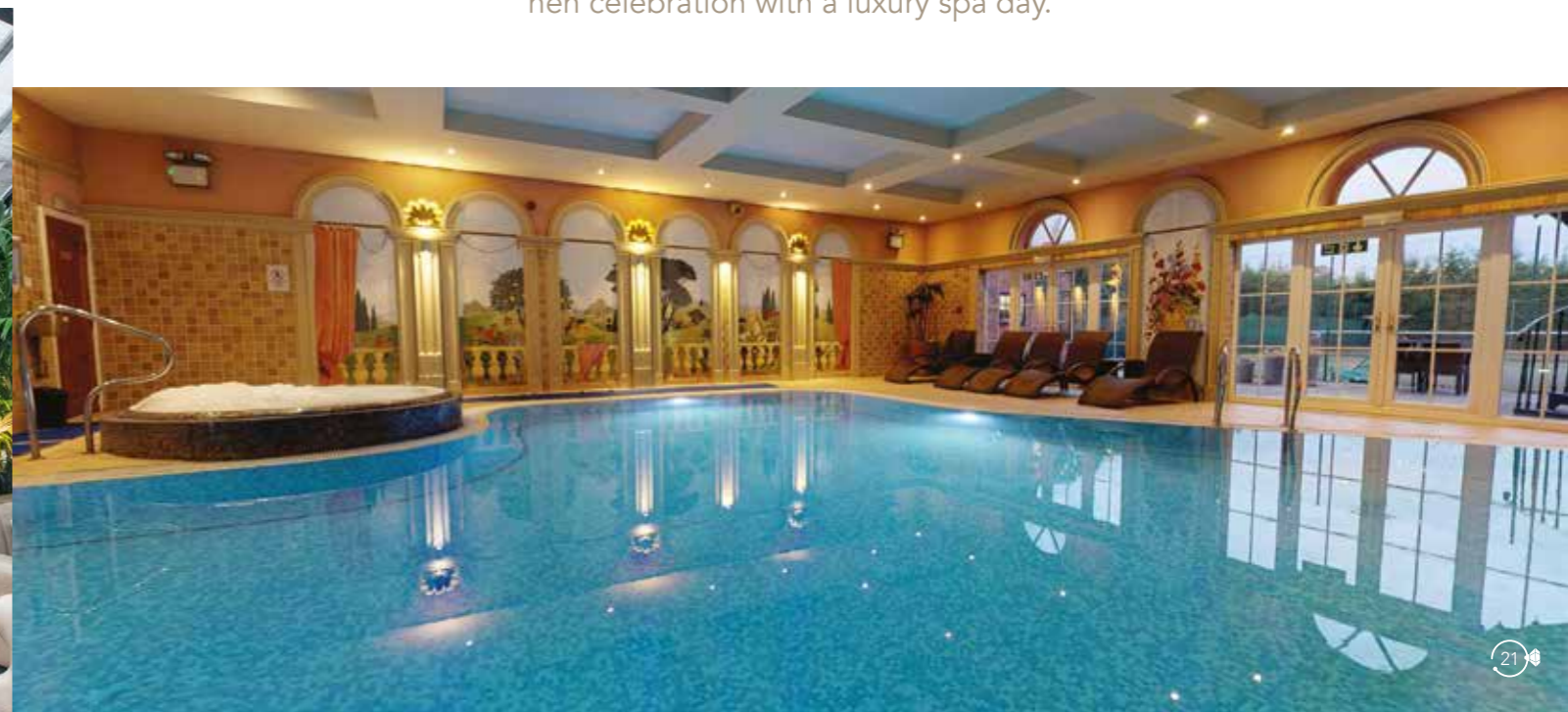
## *Gay yes to indulgence*

Nestled within Grosvenor Pulford Hotel, the luxurious Spa by Kasia is a health, beauty and wellbeing oasis in which to soothe pre-wedding jitters.

Offering a tranquil escape from the every-day, the spa is home to a range of treatment rooms and unique relaxation areas. Drift away in the Penchan Snooze Room, enjoy time for two in the VIP Couple's Suite or harness the calming effect of the outdoors in the Asian Sensory Garden.

Look and feel your best for your wedding day with our exclusive bridal beauty experiences, including transformative CACI facial courses for glowing skin and revitalising treatments to relieve tension.

Alternatively, gather your bridal party together for the ultimate relaxing hen celebration with a luxury spa day.



## Civil Ceremonies

As soon as you have made provisional arrangements for your marriage to take place in our approved premises, you should contact the superintendent registrar of the district in which we are situated:

Chester & Ellesmere Port Register Office  
Goldsmith House  
Goss Street  
Chester CH1 2BG  
Tel: 0300 123 7037

Marriages can take place anytime 7 days a week. The recommended time is 2pm. Two registrars will attend the marriage, one to conduct the ceremony and the other to register the marriage.

A deposit is required to confirm and secure your booking with the hotel.  
Deposits are NON-REFUNDABLE and non-transferable under any circumstances.  
By paying your deposit you are accepting our terms & conditions.

### WEDDING CEREMONY FEES

APPROVED SUITES	CAPACITY	FEE
Grosvenor Suite	150	£595
Bellevue (outdoor gazebo)	N/A	£595
Belgrave	50	£450
Westminster	50	£450

Please note that there is a separate fee payable to the registry office.

Drinking is not allowed during the wedding ceremony, or in the room one hour before the ceremony. Smoking, including the use of e-cigarettes and vapes, is only permitted within designated areas outside our premises.

You are able to provide your own music.

This should not be religious or contain any religious references.

There are four stages of the ceremony for which you can provide music:

- Arrival and seating of guests - At least 8 songs are required at this point
  - Wedding party's arrival - one song
  - Signing of the register - four songs
- Exit of newlywed couple followed by guests - one song

Filming/photography of the service is allowed but not the signing of the register.

Should you have pieces of poetry or prose read out during your wedding ceremony, then it should not be of a religious nature. You must provide the superintendent registrar with a copy of what you propose to read.

## Booking Notes

### BOOKING YOUR WEDDING

Any wedding date selected can be provisionally held for two weeks, whereupon it will be released if the signed contract and deposit is not received.

To secure your wedding date, the signed contract is required along with a **£2000 non-refundable, non-transferable deposit**. Payment of this deposit implies acceptance of our terms and conditions.

### PAYMENT

An additional £1000 payment will be required 12 months before your wedding day. In the event that the wedding is booked under 12 months in advance, this additional payment is required 8 weeks from the initial deposit.

Total payment for your wedding is due 6 weeks before your wedding day. An appointment should be made to discuss your final details 8 weeks prior to your wedding date. At this point we can compile your final invoice, ready for final balance payment 6 weeks before.

All payments are non-refundable and non-transferable.

Prices within this brochure are correct at the time of print but may be subject to change.

### MENU REQUIREMENTS

One set menu is to be chosen for your entire party, although special dietary requirements and allergies can be catered for.

A choice menu can be offered to guests for an additional charge of £2 per guest (no more than 3 starters, 3 mains and 3 desserts), provided we receive:

- A breakdown of all choices (8 weeks before the wedding date)
- A breakdown table by table as to the choices required for each (2 weeks before the wedding date)
- Name cards with the guest's choices on (the day prior to the wedding).

The evening buffet must be catered for the full amount of guests attending.

### LIABILITY AND PREMISES RULES

Any items brought onto the premises for your wedding are your responsibility. We do not accept any liability for loss or damage.

All items must be removed by 10am on the day following the wedding.

Security is required for bookings of 150 guests and over. This will be provided by the hotel and added to the final wedding invoice.

It is always advisable to take out insurance against unforeseen circumstances.

Any alcohol not purchased at the hotel cannot be consumed in any areas other than guests' bedrooms. If guests are found to be consuming their own alcohol in the communal areas of the hotel, including any of our function rooms, it will be confiscated. In extreme conditions, the hotel has the right to end any function where consumption of the guest's own alcohol persists.

Smoking, including the use of e-cigarettes and vapes, is only permitted within designated areas outside our premises.



GROSVENOR  
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