

Where your love story becomes reality

Heartfelt congratulations as you approach this exciting new chapter!

We thought you might like to know a little more about who we are, and what makes The Upper House Hotel such an exceptional setting for your wedding day

Originally commissioned in 1845 for Francis Wedgwood - grandson of the celebrated potter Josiah Wedgwood - our country house in Barlaston, Stoke-on-Trent has been lovingly transformed into a luxury retreat while preserving every ounce of its historic charm.

Today, the estate sits within 10 tranquil acres of mature woodland and landscaped gardens, providing a picture-perfect backdrop for "I do" moments in every season. Inside, 24 individually styled en-suite bedrooms offer your guests a restful haven, while elegant reception rooms and characterful nooks lend themselves beautifully to photographs.

Still independently owned and run, our team pours their heart and soul into crafting weddings that are unmistakably personal. Whether you picture blossom-filled spring vows, a sun-drenched summer celebration on the lawns or a candlelit winter gathering, we treat every detail, no matter how small with the utmost care. From your first viewing to the final farewell, you can expect attentive guidance, discreet service, and a warm Staffordshire welcome rooted in nearly two centuries of heritage.

At The Upper House Hotel, we don't just host weddings - we help turn lifelong dreams into cherished memories.

We look forward to doing the same for you, your family and your friends.



U P P E R



Your wedding, the Upper House way



Beautiful spaces for every part of your day

Celebrate in style with two elegant function rooms – perfect for your wedding breakfast and evening reception. When it comes to saying "I do," you'll be spoilt for choice with four enchanting ceremony spaces: two romantic outdoor settings and two charming indoor rooms. Throughout the day, your guests can relax and mingle in our cosy bar and lounge areas or if the weather lends itself, there is an abundance of outdoor spaces to enjoy with tranquil terraces at the front and back of the hotel.

A beautiful start to your big day

New for 2026, your bridal party will enjoy exclusive access to The Blossom Suite – included as part of your package. Available from 4.00pm the day before your wedding, this stunning space is designed with your morning preparations in mind. Featuring two makeup chairs, ring light mirrors, a wine-cool fridge, and plenty of natural light, it's the perfect place for those special getting-ready moments and picture-perfect prep photos with your bridal party.





Fresh, flavourful and locally sourced

All of our food is lovingly prepared in-house by our talented Head Chef and his dedicated team. We take pride in serving fresh, home-cooked dishes made with locally sourced ingredients wherever possible. From canapés to your wedding breakfast, every bite is crafted with care, quality, and flavour in mind.

Award winning beginnings

We're proud to have been recognised with a Highly Commended award at The Wedding Industry Awards 2025 and to have received a Hitched Wedding Award – celebrating our commitment to creating unforgettable wedding experiences. We're also delighted to have won a TripAdvisor Travellers' Choice Award 2025, a reflection of the consistently excellent feedback from our wonderful couples and guests.







Expert guidance from start to finish

With two dedicated wedding coordinators and a supportive events team, you'll be guided seamlessly from your first enquiry right through to the moment you say "I do". On the day itself, you'll have a dedicated wedding team by your side – experts with a wealth of experience, ensuring everything runs smoothly so you can relax and enjoy every moment.





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Bridal beauty & bubbles

Begin your wedding day in style with exclusive access to our beautiful Blossom Suite - the perfect space for those all important bridal preparations.

Start your wedding day in style with exclusive use of our beautiful Blossom Suite – the perfect space to relax, unwind and get ready with your bridal party. Sip Champagne as your hair and makeup are expertly styled, surrounded by everything you need for a pampering experience.

New for 2026, The Blossom Suite features dedicated beauty stations, a full-length mirror, tea and coffee facilities, a fridge for your bubbles and your own music station to set the mood.

It's the ultimate bridal prep space – because you deserve nothing less on your big day!

Our delicious Bridal Breakfast:

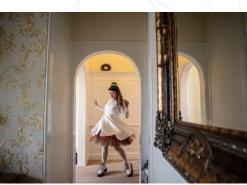
Our breakfast includes:Staffordshire oatcakes,
with bacon, sausage & cheese
Fresh fruit platter
Granola with Greek yogurt
Toast with butter & preserves
Warm pastries
Fresh juice
Tea & coffee

The ideal way to fuel your day with your nearest & dearest. Breakfast is included for residents, with additional guests welcome at £18.00 per person.

Add a little sparkle with a bottle of Prosecco for just £30.00 ~ every magical moment deserves to be celebrated!















Ceremony

Your perfect 'I do' moment

The Upper House is licensed to host both indoor and outdoor civil weddings and civil partnership ceremonies, offering four beautiful ceremony spaces. With two stunning indoor rooms and two picturesque outdoor settings, you'll have the freedom to say your vows in a location that feels just right for you – all at no extra cost for outdoor ceremonies. Whether you choose to marry beneath the trees in our tranquil gardens or inside one of our elegant rooms, rest assured you'll have the perfect backdrop come rain or shine.

Our one wedding per day policy ensures all our attention is focused solely on you and your guests, making your day truly unforgettable. Make a memorable entrance down the stone staircase and onto the aisle of your choice, with your favourite music setting the scene for your 'I do's'.











The perfect backdrop for your vows

The Pavilion

An idyllic summer wedding venue seating up to **90 guests**, set within our beautifully landscaped gardens and surrounded by breath-taking Staffordshire countryside. Approach the perfect aisle with your chosen music playing, while your friends and family share the wonderful moment with you on the spacious terrace — creating memories you'll treasure forever.

The Woods

A charming outdoor ceremony area with bench seating for up to **60 guests**. Nestled within 10 acres of woodland, gardens and hay field, this relaxed space is ideal for bohemian, rustic, or whimsical weddings — the perfect setting to tie the knot beneath the trees.

The Orangery

Bathed in natural light from its beautiful roof lanterns, The Orangery provides a bright and airy setting for up to 100 guests. Its elegant style complements any colour scheme, ensuring your vision comes to life the moment you step inside.

The Woodlands Suite

A romantic space draped in twinkling fairy lights and decorated in a soft, neutral palette — a timeless canvas for any wedding style. Seating up to 100 guests, this spacious and flexible room blends elegance with a touch of magic for your special day.

Registrar Details

Please note: You are responsible for contacting the Registrar directly to find out all the relevant information and bookings should be made via Stafford Registry Office and they can be contacted on the details below.

L Tel: 0300 111 8001

- Email: ceremonysupport@staffordshire.gov.uk
- If you have a sensory impairment, please use the Mini Com service: 01785 276207











Our grounds

After your ceremony at The Upper House, it's time to raise a glass and celebrate with your loved ones. Nestled within our 10 acres of enchanting grounds, you'll find endless opportunities to capture those all-important wedding photographs you'll cherish forever. From peaceful woodlands and beautifully landscaped gardens to our serene hay field and 19th-century ice house, the setting is rich in natural beauty and historic charm.

Wander through our picturesque Japanese Garden, complete with a traditional teahouse and bridge, or explore the grounds where wildlife adds a touch of magic to every moment. As golden hour approaches, the gardens come alive with soft outdoor lighting, creating the dreamiest backdrop for your professional photos and memories that will last a lifetime.





Feast, toast, and tie the knot

Reception drinks

Sparkling Wine - £6.10

Prosecco - £7.00

Champagne - £12.50

Pimms - £6.10

Strawberry, cucumber & mint

Rhubarb Gin - £7.50

Ginger ale, fresh orange slice

Old J Spiced Vanilla & Lime Rum - £5.70

Pepsi, fresh lime wedge

Peach & Passionfruit Bellini - £9.00

Peach schnapps, passionfruit puree, prosecco

Aperol Spritz - £10.50

Aperol, prosecco, soda

Pomegranate & Rose Gintonica - £9.00

Brockmans, pomegranate & rose gin liqueur, rose lemonade, raspberries

Corona - £4.50

Fresh lime wedge

Moretti - £4.50

Peroni - £4.50

Winter Pimms - £6.10

Winter Mulled Wine - £6.40

Orange Juice - £2.50

Apple Juice - £2.50

Fruit Shoot - £2.40

Sparkling Elderflower - £3.00

With your meal

1 Serving of House Wine - £6.50

2 Servings of House Wine - £11.00

3 Servings of House Wine - £15.25

To toast

Sparkling Wine - £6.10

Prosecco - £7.00

Champagne - £12.50

Couples' signature drinks

Make your wedding unforgettable by choosing a signature drink from our menu that perfectly reflects your style. Whether inspired by your personalities, venue or theme, a signature cocktail adds a fun and personal touch to your special day.

Get in touch to learn more!





Bites & delights

Elevate your drinks reception with our delicious selection of handcrafted canapés, perfectly paired to delight your guests

Canapes

Package 1: £7.00 per person (4 items) Package 2: £8.75 per person (6 items)

Yorkshire pudding beef wraps

Rolled cheese oatcakes

Smoked salmon & dill vol au vent

Dim sum & sweet chilli dip

Pork belly bites & hoi sin sauce

Melon balls

Baby ham & tomato quiche

Baby cheese & tomato quiche

Pitta bread, hummus & coriander

Crayfish in maria rose gem cups

Marinated olives & pickled gherkins

Nibbles cart

£100 catering up to 30 guests

BBQ pulled pork sliders

Chicken skewers in sweet chilli

Mixed crisps

Pretzels

Cocktail sausages

Olives

Salted nuts

Melon platter

Brie bites

THE



Cheese deli cart

£400 catering up to 40 guests

Select 3 cheeses

Dovedale blue

Cranberry & wensleydale Smoked cheddelton cheddar

Cheddelton cheddar

Brie

Red Leicester

Staffordshire cheese block

Stilton

Accompanied by

Crackers

Sun blushed tomatoes Marinated olives

Pork pies

Fruit chutney

Pickles

Red onion chutney

*All menus and pricing are subject to change

Elegant wedding settings

We offer two beautiful and versatile event spaces, each with its own unique charm. Whether you're planning an intimate gathering or a larger celebration, our rooms provide the perfect setting for your wedding breakfast and speeches, with layouts to suit your own personal style and guest list.

The Orangery

Bright and full of character, The Orangery overlooks our picturesque grounds and offers an elegant space for relaxed, intimate celebrations. It can seat up to 60 guests with round tables or 80 guests with banqueting seating, making it a perfect choice for a warm and welcoming atmosphere.

The Woodlands Suite

Spacious and elegant, The Woodlands Suite is perfectly designed to host up to 100 guests for your wedding breakfast. Its neutral colour scheme provides a timeless backdrop that complements any theme or décor, with delicate fairy lights overhead adding a magical touch to the romantic atmosphere. With a flexible layout, it ensures comfort and style for you and your guests as you celebrate your first meal together as a married couple.











Wedding breakfast

3 COURSE WEDDING BREAKFAST FROM £49.50 PER PERSON

Indulge in one of our carefully curated menus, crafted using the freshest, locally sourced ingredients. We'll ensure your wedding breakfast is as memorable as the day itself.

You are welcome to give your guests a choice for the Wedding Breakfast. We kindly ask that you only offer 3 options per course to include a vegetarian or vegan option.

To Start

All starters are served with a warm bread roll & butter (gf & vg available on request). If soup is chosen as one of your options, we kindly ask that a single flavour is selected for all guests.

Tomato & red pepper soup with basil oil (gf, vg)

Leek & potato soup with chive cream (gf)

Carrot & coriander soup (gf, vg)

Broccoli & stilton soup (gf)

Smoked paprika spiced minestrone soup (vg)

Curried cauliflower soup (gf, vg)

Cream of mushroom soup (gf)

Ham hock terrine

Pressed ham hock with garlic & herbs, pickled baby vegetables, mustard dressing, rocket (gf)

Duo of salmon

Salmon mousse rolled in smoked salmon, dill crème fraiche, baby capers, rocket (gf)

Melon & feta

Watermelon, feta, cracked black pepper, balsamic glaze, lambs leaf (gf, tofu vg on request)

Caprese salad

Sliced plum tomato, buffalo mozzarella, basil leaves, sea salt, olive oil (gf, vg on request)

Fishcake

Crab & prawn fishcake, coriander & lemon mayonnaise, rocket salad

Onion & feta tartlet

Caramelised onion & feta in a pastry case, rocket & sun blushed tomato salad, basil pesto (tofu vg on request)

Chicken caesar salad

Diced chicken, pancetta, anchovies, gem lettuce, grana padano, garlic croutons, caesar dressing (gf on request)

Creamed mushrooms en croute

Medley of mushrooms & shallots in a creamy white wine sauce, ciabatta croute, truffle oil & grana padano (gf & vg on request)

Pork & bacon pudding bon bon

Pulled pork & smoked streaky bacon bon bon, calvados brandy apple puree, black pudding crumb

Sorbet Palate Cleanser for £1.50 per person (gf & vg)

Choose one flavour from Mango & Passion Fruit, Lemon, Raspberry or Orange

Most of our dishes can be adapted to suit dietary requirements, please let our Wedding team know at your final meeting and our Head Chef will ensure guests are served the correct meal, suitable for their dietary needs.

Dietary Specifications: GF - Gluten Free VG - Vegan

Wedding breakfast

The Main

All served with seasonal vegetables

Roast sirloin of beef

Sirloin of beef in thyme butter, yorkshire pudding, duck fat roast potatoes, rich meat gravy (gf on request)

Roast chicken

Roast breast of chicken, sausage meat & herb stuffing, pig in blanket, duck fat roast potatoes, rich meat gravy (gf on request)

Peppered beef

Slow braised feather blade, creamy peppercorn sauce, yorkshire pudding, creamed potatoes (gf on request)

Lamb rack

Duo of herb crusted lamb cutlets, rosemary stuffing, duck fat roast potatoes, red currant gravy (gf on request)

Chicken ballotine

Rolled chicken filled with spinach & cream cheese, wrapped in prosciutto, potato terrine, rich meat gravy (gf on request)

Salmon hollandaise

Baked salmon fillet, hollandaise sauce, crushed dill potatoes, garlic fried langoustine (gf)

Cod loin

Butter baked cod loin, sweet potato fondant, spinach velouté (gf on request)

Mushroom bourguignon pie

Chestnut mushroom, shallot & vegan bacon in a rich red wine gravy, with a puff pastry lid, creamed potatoes (vg, gf on request)

Pasta bake

Penne pasta, spiced tomato sauce, olives, roast peppers, feta, finished with rocket & basil pesto (vg & gf on request)

Sweet potato risotto cakes

Pan fried sweet potato & risotto cakes, broad bean & spinach puree, Grana Padano shavings (gf, vg on request)

To Finish

Cookie dough & ice cream

Warm cookie dough, honeycomb ice cream, chocolate sauce

Lemon cheesecake

Lemon & vanilla cheesecake, hazelnut biscuit base, clotted cream fudge pieces, berry compote (gf)

Black forest cheesecake

Dark chocolate cheesecake, sour cherry compote, oat biscuit base, chantilly cream & raspberries (gf)

Peanut butter brownie

Rich chocolate brownie made with crunchy peanut butter, topped with salted caramel & vanilla ice cream (gf, vg on request)

Chocolate fondant

Gooey chocolate sponge, vanilla custard, chocolate sauce (gf on request)

Fresh fruit platter

A medley of fresh fruit, sorbet and berry compote (gf, vg)

Cheese plate

Duo of local cheese, crackers, grapes, celery & chutney

Lemon roulade

Rolled meringue roulade with lemon cream, berry compote, chocolate bits (gf)

Sticky toffee pudding

Sticky toffee sponge with caramel sauce & vanilla custard (gf & vg on request)

Baileys panna cotta

Set sweet baileys cream, biscotti biscuit, espresso truffle, strawberry salsa

Tea, coffee & chocolate mints

Petit Fours for £2.50 per person

A selection of truffles and mini pastries



Little bites for little guests

The children's menu is available for guests of any age, based entirely on your preference. We don't impose any limits - your little ones are welcome to choose freely from the full menu options.

2 COURSES - £15.00 OR 3 COURSES - £18.00

To Start

Soup

your choice of soup with bread & butter (gf on request)

Garlic Bread

plain or add cheese (vg & gf upon request) Grilled Corn on the Cob

with melted butter (gf, vg on request)

Cheese Straws

pastry twists with cheddar cheese, ketchup dip

The Main

Sausage & Mash

gravy & peas (gf & vg on request) Chicken Goujons curly fries & baked beans

Fish & Chips

Savory

Pork pie

Piccalilli

Sausage roll

Ham hock terrine

Cheese & tomato quiche

battered fish goujons, chips & peas (gf) Tomato & Roast Vegetable Pasta

garlic bread (vg, gf on request)

To Finish

Chocolate Brownie

with vanilla ice cream (gf, vg on request)

Ice Cream

strawberry & vanilla ice cream, wafers &

marshmallows

Sticky Toffee Pudding

with custard & toffee sauce (vg on request)

Strawberry & Kiwi Skewers

with milk chocolate dip (gf, vg on request)

Afternoon tea bliss

For a unique twist, why not opt for our delightful afternoon tea as an alternative to the traditional sit-down three-course meal?

FROM £42.00 PER PERSON

A selection of 4 Canapes on arrival

Finger sandwiches

Ham & wholegrain mustard finger Egg mayo & cress finger

Cheddar & red onion chutney finger

Beef, horseradish & rocket slider

Scone

A mixture of fruit and plain scones with strawberry preserve and clotted cream

Unlimited Tea & Coffee

Chocolate mints

Sweet Victoria sponge

Chocolate brownie & Chantilly cream

Macaroon

Lemon & elderflower posset

Shortbread

Strawberries

Most of our dishes can be adapted to suit dietary requirements, please let our Wedding team know at your final meeting and our Head Chef will ensure guests are served the correct meal, suitable for their dietary needs.

Dietary Specifications: GF - Gluten Free VG - Vegan



Evening reception

The Woodlands Suite

Celebrate your evening reception in style in The Woodlands Suite, the most spacious of our rooms, perfect for hosting up to 150 guests. This versatile space comes alive as the sun sets, offering everything you need to create an unforgettable celebration. Evening receptions typically begin at either 7:00pm or 7:30pm, ensuring ample time for guests to arrive and enjoy the celebrations.

Step outside to the undercover terrace, an ideal spot to enjoy a delicious hog roast or relax with loved ones under the stars and festoon lights. Inside, the suite transforms into a vibrant party space, complete with a private bar and dazzling colour-changing lights to set the mood.

The Orangery

Our elegant Orangery offers a charming and intimate setting for evening receptions, accommodating up to 60 guests. With its spacious layout, the room is perfectly suited for a DJ to provide entertainment, ensuring your celebration is lively and memorable.

During the summer months, the Orangery's bi-folding doors can be opened onto the patio, allowing your guests to enjoy the warm breeze and stunning sunset views. The combination of indoor comfort and outdoor charm creates an inviting atmosphere, making it an exceptional choice for a more personal and unforgettable evening reception.









Evening reception

Grab & Graze

7 items – £20.00 per person

8 items – £22.00 per person

9 items – £23.00 per person

Please select your items from the list below:

Freshly made sandwiches on white & brown bread (gf)

Cajun chicken wraps

Pulled duck and hoi sin wraps

Spiced chicken goujons

BBQ beef brisket bites

Filo wrapped king prawns

Ham and cheese quiche

Cheese & tomato quiche

Beetroot falafel bites (gf, vg)

Thai chicken skewers (gf)

Margarita calzone bites

Camembert bites

Garlic bread (add cheese)

Sausage rolls

Vegetable spring rolls

Mini Indian appetiser selection

Belly pork bites with sweet chilli glaze (gf)

Spiced chicken wings (gf)

Mixed salad bowl (gf, vg)

Fruit platter (gf, vg)

Chocolate brownie bites (gf)

Mixed cake platter

Profiteroles

All buffets are accompanied with your choice of thick cut chips, skinny fries, sweet potato fries, wedges or roast new potatoes

We can offer an alternative dish for guests with special dietary requirements. Dietary Specifications: GF - Gluten Free VG - Vegan

Fiesta Feast

£23.00 per person

Choose 3 dishes:

Beef enchiladas

Mixed bean enchiladas

Chicken chilli (gf)

Beef chilli (gf)

Mixed bean chilli (gf, vg)

Spicy chicken wings (gf)

Spiced pulled beef and corn tacos

Served with:

Nachos

Salsa

Guacamole

Mexican rice

Refried beans

Grated cheddar

Sour cream

Mixed salad platter

Coleslaw

Spiced wedges

Chippy Night Delight

£15.00 per person

Cider battered fish (gf)

or

Cider battered banana blossom (vg, gf)

Thick cut chips (gf)

Served with:

Mushy peas

Tartar sauce

Lemon wedges



Evening reception

'Slices of Love' - Pizza Buffet

£16.00 per person

Choose 3 toppings:

Cheese & Tomato

Beef tomato, cheddar & mozzarella

Ham & Pineapple

Sliced ham, pineapple chunks, cheddar & mozzarella

Chilli Beef

Ground beef, jalapeno peppers, cheddar & mozzarella, siracha sauce

Meat feast

Ham, chorizo, pulled chicken, meat balls, cheddar & mozzarella

Pepperoni

Pepperoni slices, cheddar & mozzarella

Fish

Shrimp, anchovies & spinach, cheddar & mozzarella

Veggie

Peppers, red onion, cherry tomatoes, buffalo mozzarella, cheddar & mozzarella

Mushroom

Chestnut mushroom & spinach, cheddar & mozzarella

Served with:

Mixed leaf salad

Slaw

Buffalo mozzarella, beef tomato & basil salad

Garlic bread

Southern fried chicken strips

Pulled Pork & Crackle

£18.00 per person

Our hog roast is supplied by a local provider who tends to the hog throughout your evening reception. The minimum number to cater for the hog roast is 80 guests.

Served with:

Baby leaf salad

Vine tomato & red onion salad

Coleslaw

Sage & onion stuffing

Chunky apple sauce

Wedgwood

£23.00 per person

Choose 3 dishes:

Beef lasagne (gf on request)

Vegetable moussaka (gf on request)

Chicken & chickpea dahi (gf)

Beef & pork meatballs in spiced tomato sauce (gf)

Beef stifado (gf)

Vegetable stifado (gf & vg)

Quorn meat cottage pie (gf &vg)

Cod, prawn & sea trout fish pie

Served with:

Rice salad or pasta salad

Coleslaw

Bread rolls, garlic bread or naan bread

Mixed leaf salad

Fresh fruit platter

Mixed cake platter



All buffets are accompanied with your choice of thick cut chips, skinny fries, sweet potato fries, wedges or roast new potatoes

We can offer an alternative dish for guests with special dietary requirements.

Dietary Specifications: GF - Gluten Free VG - Vegan

*All menus and pricing are subject to change



Golden Hour

Venue hire with use of up to 23 bedrooms for your guests and access to our lounge, bar and garden areas

Civil ceremony with a cream carpet runner (from 3.00pm)

Reception drink of sparkling wine, bottled beer or soft drinks*

Canapes: package 1 (4 items)*

Your choice of chippy night, pork & crackle, grab & graze, wedgwood or fiesta feast*

A luxurious nights stay in the bridal suite with breakfast the following morning

Chiavari chair hire for your civil ceremony, wedding breakfast & evening reception

Neutral table linen, white linen napkins, cutlery, crockery and glassware

Cake stand, cake knife, easels for your table plan and welcome signs and classic white post box

Optional extra's:

Evening reception DJ from £450.00 Additional day guest £18.00pp (2026) £20.00pp (2027) Additional evening guest from £15.00pp

50 DAY GUESTS AND 100 EVENING GUESTS

2026	January, February	March, April,	May, June, July,
2020	& November	October & December	August & September
Mon - Thurs	£4,900.00	£6,000.00	£7,000.00
Fri & Sun	£5,500.00	£6,750.00	Package not available
Saturday	£5,700.00	£7,000 . 00	Package not available
2027	January, February	March, April,	May, June, July,
2027	& November	October & December	August & September
Mon - Thurs	£5,050.00	£6,200.00	£7,250.00
Fri & Sun	£5,650.00	£6,950.00	Package not available
Saturday	£5,900.00	£7,250.00	Package not available

Hitch Knot

Venue hire with use of up to 23 bedrooms for your guests and access to our lounge, bar and garden areas

Civil ceremony with a cream carpet runner

Reception drink of sparkling wine, bottled beer or soft drinks*

Canapes: package 1 (4 items)*

3 course wedding breakfast served with 1 glass of house wine*

Prosecco toast drink*

Your choice of chippy night or grab & graze (7 items)*

A luxurious nights stay in the bridal suite with breakfast the following morning

Chiavari chair hire for your civil ceremony, wedding breakfast & evening reception Neutral table linen, white linen napkins, cutlery, crockery and glassware Cake stand, cake knife, easels for your table plan and welcome signs and classic white post box

An exclusive wedding experience evening held at the beginning of the year to sample menu options, meet our team and suppliers and gather inspiration

Optional extra's:

Evening reception DJ from £450.00 Additional day guest £85.00pp (2026) £90.00pp (2027) Additional evening guest from £15.00pp

30 DAY GUESTS AND 50 EVENING GUESTS

2026	January, February	March, April,	May, June, July,
2020	& November	October & December	August & September
Mon - Thurs	£5,250.00	£6,350.00	£7,350.00
Fri & Sun	£5,850.00	£7,100.00	Package not available
Saturday	£6,050.00	Package not available	Package not available
2027	January, February	March, April,	May, June, July,
2027	& November	October & December	August & September
Mon - Thurs	£5,500.00	£6,650 . 00	£7,700.00
Fri & Sun	£6,100.00	£7,400.00	Package not available
Saturday	£6,350.00	Package not available	Package not available

True Lovers Knot

Venue hire with use of up to 23 bedrooms for your guests and access to our lounge, bar and garden areas

Civil ceremony with a cream carpet runner

Reception drink of sparkling wine, bottled beer or soft drinks*

Canapes: package 1 (4 items)*

3 course wedding breakfast served with 1 glass of house wine*

Prosecco toast drink*

Your choice of chippy night, pork & crackle or grab & graze (7 items)*

A luxurious nights stay in the bridal suite with breakfast the following morning

Chiavari chair hire for your civil ceremony, wedding breakfast & evening reception Neutral table linen, white linen napkins, cutlery, crockery and glassware Cake stand, cake knife, easels for your table plan and welcome signs and classic white post box

An exclusive wedding experience evening held at the beginning of the year to sample menu options, meet our team and suppliers and gather inspiration

Optional extra's:

Evening reception DJ from £450.00 Additional day guest £85.00pp (2026) £90.00pp (2027) Additional evening guest from £15.00pp

50 DAY GUESTS AND 100 EVENING GUESTS

2026	January, February	March, April,	May, June, July,	
2020	& November	October & December	August & September	
Mon - Thurs	£7,750.00	£8,900.00	£9,850.00	
Fri & Sun	£8,300.00	£9,600.00	£10,850.00	
Saturday	£8,500.00	£9,850.00	£11,350.00	
2027	January, February	March, April,	May, June, July,	
2027	& November	October & December	August & September	
Mon - Thurs	£8,050.00	£9,250.00	£10,250.00	
Fri & Sun	£8,600.00	£9,950.00	£11,300.00	
Saturday	£8,850.00	£10,250.00	£11,850.00 *Upgrades ava	ilable

Infinity Knot

Exclusive Use of the whole hotel with use of 23 bedrooms for your guests and private access to our lounge, bar and garden areas

Civil ceremony with a cream carpet runner

Reception drink of sparkling wine, bottled beer or soft drinks*

Canapes: package 1 (4 items)*

3 course wedding breakfast served with 1 glass of house wine*

Prosecco toast drink*

Your choice of chippy night, pork & crackle or grab & graze (7 items)*

A luxurious nights stay in the Bridal suite with breakfast the following morning

Chiavari chair hire for your civil ceremony, wedding breakfast & evening reception
Neutral table linen, white linen napkins, cutlery, crockery and glassware
Cake stand, cake knife, easels for your table plan and welcome signs and classic white post box

An exclusive Wedding experience evening held at the beginning of the year to sample menu options, meet our team and suppliers and gather inspiration

Optional extra's:

Evening reception DJ from £450.00 Additional day guest £85.00pp (2026) £90.00pp (2027) Additional evening guest from £15.00pp

50 DAY GUESTS AND 100 EVENING GUESTS

2026	January, February	March, April,	May, June, July,
2020	& November	October & December	August & September
Mon - Thurs	£13,550.00	£14,700.00	£15,650.00
Fri & Sun	£14,100.00	£15,400.00	£16,650.00
Saturday	£14,300.00	£15,650.00	£17,150.00
2027	January, February	March, April,	May, June, July,
2027	& November	October & December	August & September
Mon - Thurs	£13,950.00	£15,150.00	£16,150.00
Fri & Sun	£14,500 . 00	£15,850.00	£17,200.00
Saturday	£14,750.00	£16,150.00	£17,750.00 *Upgrades avail

Venue hire

If our packages don't quite match your vision, we'd be delighted to design a bespoke quote tailored precisely to your needs. Our venue hire rates vary depending on your chosen month and day of the week, allowing us to create something perfectly suited to both your dreams and your budget.

Simply reach out to our friendly wedding team, and we'll bring your ideas to life!

2026	January, February & November	March, April, October & December	May, June, July, August & September
Monday – Thursday	£2,100	£3,250	£4,250
Friday & Sunday (And Bank Holiday Mondays)	£2,700	£4,000	£5,250
Saturday	£2,900	£4,250	£5,750
2027	January, February & November	March, April, October & December	May, June, July, August & September
Monday – Thursday	£2,250	£3,450	£4,500
Friday & Sunday (And Bank Holiday Mondays)	£2,850	£4,200	£5,550
Saturday	£3,100	£4,500	£6,100

Included in your venue hire:-

Venue hire with use of up to 23 bedrooms for your guests and access to our lounge, bar and garden areas

Use of our spectacular grounds for photographs

Two dedicated wedding coordinators

Civil ceremony with a cream carpet runner

Chiavari chair hire for your civil ceremony, wedding breakfast & evening reception Neutral table linen, white linen napkins, cutlery, crockery and glassware

Easel for your table plan and welcome signs

Cake knife & cake stand

Classic white post box

A luxurious nights stay in the Bridal suite with breakfast the following morning

An exclusive wedding experience evening held at the beginning of the year to sample menu options,

meet our team and suppliers and gather inspiration



How to secure your date

Subject to availability, we can provisionally hold your preferred date for 14 days with no obligation, giving you time to make your decision and confirm with your registrar, church, or celebrant.

Deposit Schedule

Initial Deposit: 50% of the venue hire fee **or** 25% of your chosen package price, along with signed terms and conditions, is required to secure your date

Six Months After Initial Deposit: Remaining 50% of the venue hire fee **or** a further 25% of your package price

6–8 Weeks Before Your Wedding Day: Final planning meeting takes place 4 Weeks Before Your Wedding Day: Payment due for your food and drink invoice

Wedding checklist

To Start -

- Write your guest list & decide a budget
- Research venues and create a short list to visit
- Book a viewing and take a closer look
- Provisionally book a venue and hold a date
- Check whether a Registrar or Church has your date available and what times and book with them
- Confirm your wedding date with your favourite venue
- Organise Wedding Insurance

9 months before

- · Visit wedding fayres and open days
- Order wedding dress
- Choose bridal party dresses and suits
- · Order wedding stationery and invitations
- Book your honeymoon

4 months before

- Have hair and makeup trials
- Have fun on Hen and Stag Do's
- Choose wedding music for aisle and first dance

The Day Before

- Drop off any décor items to the venue
- Have a good meal and make sure breakfast is arranged for the wedding morning
- Get an early night and have an amazing day!

12 - 18 months before

- Choose a theme
- Appoint your wedding party
- Research and book key suppliers

 i.e. photographer, entertainment, florist, cake
- · Finalise guest list
- Send save the dates
- Go dress shopping

6 months before

- Send guest invitations
- Book hair and makeup appointments
- Buy wedding rings
- Buy bridal accessories
- Create a gift list
- Ensure passports are in date for the honeymoon

2 months before

- Finalise suppliers and details
- Collate RSVP's
- Organise final table plan
- Confirm final numbers
- Discuss final order of the day
- Write your vows





Stay with us

These rates are offered at a special discount for wedding guests. To receive the discounted rate, we kindly ask that your guests call the hotel directly to book and pay in advance; otherwise, the standard B&B rate will apply at check-in.

Please note that once payment is made, it is non-refundable.

2026

Single Occupancy - £105 bed & breakfast

Double Occupancy - £120 bed & breakfast

3 in a room - £140 bed & breakfast

4 in a room - £160 bed & breakfast

Additional z-bed charge of £25

2027

Single Occupancy - £110 bed & breakfast

Double Occupancy - £125 bed & breakfast

3 in a room - £145 bed & breakfast

4 in a room - £165 bed & breakfast

Additional z-bed charge of £25

Useful Information:

The Upper House has 24 bedrooms in total (including the Bridal Suite)

This consists of: 21 x Double bedrooms (some can be made into twin rooms), 2 x Single bedrooms,

1 x Family bedroom (holds up to 4 guests). Additionally, 2 of the rooms have sofa beds & Z-Beds are
available if more than two in a room is required At the time of booking our team will reserve 10 double
rooms and 2 single rooms for 6 months for your guests to book. Following this we will follow a first come
first serve basis. If you wish to book a bedroom we recommend booking in advance to save disappointment!

The night before your Wedding

We'd be delighted to accommodate you the night before your wedding. If another wedding is scheduled on that date, the Bridal Suite will be reserved for the couple celebrating their special day. In this case, we can arrange an alternative room for you at a discounted rate, with a seamless transition to the Bridal Suite as soon as it has been cleaned and prepared, usually by midday. This option can easily be added to your final invoice.











Popular questions

Can we stay the night before our wedding?

Absolutely! You're more than welcome to stay the night before your wedding. If another wedding is scheduled, the Bridal Suite will be reserved for the couple booked for that day. In this case, we'll arrange another room for you and ensure a smooth transition to the Bridal Suite as soon as it's cleaned and prepared, typically by midday.

Can we set up the function rooms the night before or the morning of the wedding?

If there's no event or wedding scheduled the evening before, you're welcome to set up then. Otherwise, setup will take place on the morning of your wedding. Our wedding team begins at 10:00 a.m., so setup starts at that time. We recommend venue dressers arrive around 11:00 a.m. for sufficient preparation. If earlier access is needed, please contact Ellie, Caitlin or Sam to confirm availability.

Is there a TV and microphone available for speeches?

Yes, we provide two 60-inch TVs and microphones in both function rooms. Let a team member know if you'd like to use them, and we'll ensure they're set up in your desired location.

Can we use confetti?

Biodegradable confetti is allowed, but it must be used outdoors.

When is the final decision made for an outdoor ceremony?

The final decision is made in consultation with the Registrars upon their arrival. Outdoor ceremonies may be moved indoors if there's rain or strong winds.

Can we have a photo booth, and where would it go?

Yes, photo booths are welcome! They are usually set up in the Orangery for the evening reception.

What size tables are used for the wedding breakfast?

We offer two table sizes: a 6-foot table that seats up to 10 guests and a 5-foot table that seats up to 8 guests. For comfort, we don't recommend exceeding these capacities.

How many tables are set up in the Woodlands Suite for the evening reception?

For the best balance of seating and dance floor space, we recommend setting up 6-7 large tables in the room.

Who is responsible for our gifts?

We provide a designated table in the Orangery corridor for your cards and gifts. At the end of the evening, we suggest taking them to the Bridal Suite. If needed, a team member can assist with safely transferring them for you.



Our trusted wedding suppliers

Our trusted wedding suppliers are seasoned professionals who have been collaborating with us for years, bringing their expertise and dedication to every celebration. They know our venue intimately, ensuring seamless service and exceptional quality that perfectly compliments our setting.

Photography

Clara Lou Photography hello@claralouphotography.co.uk https://claralouphotography.co.uk

Venue Dresser

Elegant Affair Occasions info@elegantaffair.co.uk https://elegantaffair.co.uk

Entertainment

TCK Entertainments

info@tckentertainments.co.uk https://tckentertainments.co.uk

Karen Daniels Pianist

kazdaniels2@yahoo.co.uk https://karendanielspianist.com

James Barlow - The Wedding Singer

mail@theweddingsinger.uk.com https://theweddingsinger.uk.com

Native Way - Band

nativewaybooking@gmail.com https://nativewayofficial.com

Auriol Hayes

auriolhayes23@outlook.com @auriolhayes_celebrant

Videographer

Vision Wave Productions

info@visionwaveproductions.co.uk https://visionwaveweddings.co.uk

Photo Booth

Premier Photo Booths

smile@premierphotobooths.co.uk https://premierphotobooths.co.uk

Beauty

Laura Whitehurst MUA

laurawhitehurstmua@hotmail.com @laura whitehurst mua

Magician

Docs Magic

info@docsmagic.co.uk https://docsmagic.co.uk

Wedding Stationary

Dear Riley Designs

dearrileydesigns@outlook.com https://dearrileydesigns.co.uk

