



Beamanor Hall



WEDDINGS

YOUR JOURNEY BEGINS HERE









# Welcome

**Beaumanor Hall is a beautiful 19th century manor house set in 34 acres of idyllic Leicestershire countryside.**

Choose us as the perfect venue for your special day, and you'll enjoy the use of the elegant Victorian hall and the beautiful gardens surrounding it. Our venue hire includes the main reception hall, dining rooms, bar, gardens and marriage room.

From your very first visit, right through to your wedding day, you'll receive professional advice and assistance from our experienced and friendly team, ensuring that everything runs smoothly.



Up to

**115**

Ceremonies

Up to

**120**

Formal Dining

Up to

**180**

Relaxed Dining

Up to

**300**

Evening







# Places To Say “I Do”



## **The Herrick Suite**

The Herrick suite is a lovely space for couples looking for an elegant venue to hold their civil ceremony. With seating for up to 73 guests, it's the perfect place to exchange your vows and share your special day with your loved ones.

## **The Gardens And Yew Tree**

For couples seeking a memorable outdoor wedding ceremony or blessing, our much-loved Yew tree, nestled within the grounds, is a wonderful choice for a romantic and intimate ceremony. It comfortably accommodates up to 50 people.









## The Reception

Our beautiful dining room can seat up to 120 guests for a formal wedding breakfast, or up to 180 guests for a more relaxed buffet-style reception. We offer three carefully curated menu packages that cater to a range of tastes and preferences.

## The Feast

Our experienced team at Beaumanor Hall will provide top-quality catering for your special day. We offer a range of menu options, but we're always happy to discuss alternatives or special requests to ensure your unique preferences are catered for.



## The Party

At Beaumanor Hall, we know that dancing is a key part of any wedding reception. Our stunning hall provides ample space for you and your guests to dance the night away. With our fully licensed bar open until 11pm and use of the hall, your guests can let loose and enjoy the festivities.





Beaumanor Hall's breathtaking stained glass window and sweeping staircase offers the perfect backdrop for capturing memories that last a lifetime

Photo courtesy of Oehlers Photography [www.oehlersphotography.co.uk](http://www.oehlersphotography.co.uk)





The Rustic Corner, KH Photography Ltd

## PRICE GUIDE

### WEDDINGS

Monday - Friday

£2,635.00

Saturday, Sunday and Bank Holidays

£3,795.00

BEAUMANOR HALL









# BEAUMANOR HALL MENUS

## CELEBRATORY DRINKS

### Lady Mary Anne - £21.95 per person

A reception drink of sparkling wine or soft drink (one per person)  
2 glasses of house wine with meal  
A glass of sparkling wine for the toast

### Lady Hastings - £25.95 per person

A reception drink of prosecco, bottle of lager or soft drink (one per person)  
2 glasses of our carefully selected wines with your meal  
A glass of prosecco for the toast

### Lady Jane Grey - £29.95 per person

A reception drink of prosecco, bottle of lager or soft drink (one per person)  
2 glasses of our carefully selected premium wines with your meal  
A glass of prosecco for the toast

Optional upgrade to Champagne for toast £5.00 per person supplement.

### Lady Sophia - £15.95 per person

Non-alcoholic / children option

A reception drink of sparkling elderflower or juice (one per person)  
2 soft drinks with your meal  
A glass of sparkling grape juice for the toast

## CANAPES

Enhance your drinks reception with a selection of delicious seasonal canapes prepared by our in house Chef

**£13.50**



# FIRST MEAL AS A MARRIED COUPLE

All menus are served with warm bread rolls, seasonal vegetables and include coffee.

## William Railton - £43.50

STARTERS	MAINS	DESSERTS
Tomato & roast pepper soup, basil oil (v, vg, gf)	Roasted breast of chicken, roast potatoes & sage & onion stuffing	New York vanilla cheesecake served with seasonal fruit (gf)
	Roasted mediterranean vegetable Lasagne, Caprese salad (v, vg)	

## Perry Herrick - £47.50

STARTERS	MAINS	DESSERTS
Chicken liver parfait, toasted ciabatta served with blackberry chutney	Roast topside of beef, fondant potato & Yorkshire pudding	Tarte Au Citron served with seasonal fruit compote
Roasted garlic mushrooms served on crusty sour dough bread (v, vg)	Butternut squash & spinach wellington, roasted carrots & tender stem broccoli, red wine jus (v, vg)	Double chocolate brownie with chocolate crumb & banoffee ice cream

## Curzon Herrick - £53.50\*

STARTERS	MAINS	DESSERTS
Minted pea & courgette soup, pea shoots & parsley oil (v, v, gf)	Braised beef, creamed potato, onions, chestnut mushrooms & red wine jus (gf)	Sticky toffee pudding, toffee sauce & vanilla ice cream
Seared beef carpaccio, aioli & rocket (gf)	Pan-seared seabass, potato cake with a parmesan cream sauce (gf)	Raspberry & chocolate tart served with coconut ice cream (vg)
Potato crab cake, rocket salad with a sweet chilli dressing (gf)	Mushroom & parmesan arancini with a pomegranate & red onion bistro salad & fresh tomato vinaigrette (v, vg, gf)	White chocolate & raspberry dome served with fruit & raspberry coulis (gf)

## CHILDREN

STARTERS	MAINS	DESSERTS
Garlic Bread (V)	Chicken goujons served with french fries	Brownie and ice cream
Hummus with batons of carrot & cucumber (v)	Pasta with tomato sauce (vg)	Ice cream sundae

\* If selecting the Curzon Herrick package you have the option to select two starters and desserts

(v) - Vegetarian, (vg) - Vegan, (gf) - Gluten Free.





# DANCING MAKES US HUNGRY

## EVENING FOOD

BUFFET £21.95

Selection of sandwiches  
Sausage rolls  
Vegetable samosas  
Macaroni cheese bites  
Mini quiches  
Sweet chilli chicken skewer  
Stuffed crust pizza  
Beetroot falafel

### Simple Evening Food

Lincolnshire sausage & thick bacon ciabatta cobs with skin on fries **£10.95**

BBQ pulled pork; Rainbow coleslaw & crispy onions served in a glazed brioche bun **£12.95**

*(Vg/V/GF options available)*

### CHEESE BOARD & ANTIPASTI SELECTION £26.50

Selection of cured meats and cheese, served with crackers, fruit celery, chutney and selection of pickles

Any bespoke requests may be considered at the wedding show round with the Event Co-Ordinator. Prices will be available on request.

We also welcome external catering units for your evening celebrations.  
Contact us to discuss available options.

*\*Please note these are sample menus with a subject to change.*









# Your Next Steps

01

## First Look

Book a private viewing with one of our wedding specialists and get a first look at the Hall and beautiful gardens. Chat about all the options for your dream day and take your time exploring.

02

## Save The Date

Mark your calendar for two weeks and take your time deciding if you want to go ahead in writing. If you do, we'll draw up the paperwork and request a deposit.

03

## It's Yours

Now the real fun begins! It's all yours, and we can't wait to help you plan the wedding of your dreams.

04

## Visit Us

Join us at one of our wedding showcases and fairs throughout the year for inspiration and to show your loved ones your beautiful venue.

05

## Planning

Six months before your big day, it's time to plan the finer details with your event manager. Settle your invoice and schedule your final planning meeting six weeks before the wedding day.

06

## The Big Day

Relax, sit back and enjoy every single second knowing that all is in hand on your big day.





# Beamanor Hall

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