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CHAMPNEYS

MOTTRAM HALL

HOTEL, GOLF & HEALTH SPA



Weddings



Wedding Brochure

FIRSTLY, MAY WE TAKE THIS OPPORTUNITY TO
CONGRATULATE YOU BOTH ON YOUR ENGAGEMENT.
WE ARE DELIGHTED THAT YOU ARE CONSIDERING HOLDING
YOUR WEDDING RECEPTION AT MOTTRAM HALL.

Mottram Hall is an elegant 18th Century late Georgian country house hotel,
set in 270 acres of beautiful Cheshire Countryside. Our picturesque rose gardens
and stunning lake offer the perfect surroundings for your Wedding Day.

We are thrilled to announce we were highly commended for
wedding venue of the year at the
Marketing Cheshire awards 2022

Weddings at Mottram Hall take place in our beautiful St Andrews Suite;
our maximum capacities are 90 guests for your Wedding Breakfast
and 150 guests for your Evening Reception.

Enclosed is our current brochure with a flavour of the packages you are able to choose from
and the facilities we have to offer.

We would like to welcome you both into the hotel to discuss your aspirations for your big day
at which time we can show you around the hotel and our beautiful facilities and grounds.

Please do not hesitate to contact our
Wedding Co-ordinators to discuss your day in further detail and to arrange an appointment on:
01625 828 135.

SUMMER PACKAGE

May - September

2024 - 2026

PACKAGE:

Red Carpet Entrance
Prosecco Reception Drink
3 Course Wedding Breakfast
Tea and Coffee
Half Bottle of House Wine
Prosecco Toast Drink
Evening Buffet
Professional Toastmaster
Wedding Coordinator and Event Manager
Use of Easel, Cake Stand and Cake Knife
Tables, Chairs, China, Linen and Glassware
Cream Carpet Aisle
Dance Floor

Also included:

Bridal Suite
Menu Tasting

Additional extras:

Canapés from £7pp
Suite Night Prior £250
Use of Bridal Dressing Room £250

Summer Package

MAY – SEPTEMBER
2024 – 2026

Sunday – Thursday
£6,500

Based on 50 day and eve

Additional day and evening guest @ £130pp

Additional evening only guests @ £25pp

Friday
£9,100

Based on 60 day and 100 eve

Additional day and evening guest @ £135pp

Additional evening only guests @ £25pp

Saturday
£10,900

Based on 70 day and 100 eve

Additional day and evening guest @ £145pp

Additional evening only guests @ £25pp

CHILDREN

Under 2 Complimentary

Children aged 2 – 12 £25pp

Children over 12 £45pp

CIVIL CERMONY ROOM HIRE

£200 room hire charge applicable Sunday – Thursday

£400 room hire charge applicable to Fridays

£600 room hire charge applicable to Saturdays

You have the option to add extras to your wedding package.

Canapés from £7pp

Suite Night Prior £250

Use of Bridal Dressing Room £250

All of the above prices are inclusive of VAT at the current rate.

CONTRACTED MINIMUM NUMBERS APPLY

Sunday – Thursday: Minimum 50 Adults for Wedding Breakfast and Evening Reception

Friday: Minimum 60 Adults for Wedding Breakfast and 100 Evening Reception

Saturday: Minimum 70 Adults for Wedding Breakfast and 100 for Evening Reception

You have the option to add additional guests up to our maximum capacity of 90 day guests and 150 evening guests

Subject to availability. Terms and Conditions apply. Saturday package applies to Bank Holidays.

A romantic photograph of a bride and groom kissing. The groom is on the left, wearing a dark suit and tie, with his arms around the bride. The bride is on the right, wearing a white wedding dress and a large, elegant lace parasol. They are standing outdoors in front of a green ivy-covered wall. The scene is soft and intimate, capturing a moment of love and celebration.

AUTUMN & SPRING PACKAGE

March, April, October

2024 - 2026

PACKAGE:

Red Carpet Entrance
Prosecco Reception Drink
3 Course Wedding Breakfast
Tea and Coffee
Half Bottle of House Wine
Prosecco Toast Drink
Evening Buffet
Professional Toastmaster
Wedding Coordinator and Event Manager
Use of Easel, Cake Stand and Cake Knife
Tables, Chairs, China, Linen, Glassware
Cream Carpet Aisle
Dance Floor

Also included:

Bridal Suite
Menu Tasting

Additional extras:

Canapés from £7pp
Suite Night Prior £250
Use of Bridal Dressing Room £250

Autumn & Spring Package

MARCH, APRIL, OCTOBER
2024 – 2026

Sunday – Thursday
£6,250

Based on 50 adult day and eve guests
Additional day and evening guests @ £125pp
Additional evening only guests @ £25pp

Friday
£7,500

Based on 60 adult day and eve guests
Additional day and evening guests @ £125pp
Additional evening only guests @ £25pp

Saturday
£8,500

Based on 60 adult day and 100 eve guests
Additional day and evening guests @ £125pp
Additional evening only guests @ £25pp

CHILDREN

Under 2 Complimentary
Children aged 2 – 12 £25pp
Children over 12 £45pp

CIVIL CERMONY ROOM HIRE

£200 room hire Sunday – Thursday

£400 room hire charge applicable to Fridays

£600 room hire charge applicable to Saturdays

You have the option to add extras to your wedding package.

Canapés from £7pp

Suite Night Prior £250

Use of Bridal Dressing Room £250

All of the above prices are inclusive of VAT at the current rate.

CONTRACTED MINIMUM NUMBERS APPLY

Friday: Minimum 60 Adults for Wedding Breakfast and Evening Reception

Saturday: Minimum 60 Adults for Wedding Breakfast and 100 Evening Reception

Sunday - Thursday: Minimum 50 Adults for Wedding Breakfast and Evening Reception

You have the option to add additional guests up to our maximum capacity of 90 day guests and 150 evening guests

Subject to availability. Terms and Conditions apply. Excludes New Years Eve. Saturday package applies to Bank Holidays.



WINTER PACKAGE

November - February

2024 - 2026

PACKAGE:

Red Carpet Entrance
Prosecco Reception Drink
3 Course Wedding Breakfast
Tea and Coffee
Half Bottle of House Wine
Prosecco Toast Drink
Evening Snack
Professional Toastmaster
Wedding Coordinator and Event Manager
Use of Easel, Cake Stand and Cake Knife
Tables, Chairs, China, Linen, Glassware
Cream Carpet Aisle
Dance Floor

Also included:

Bridal Suite
Menu Tasting
Suite Night Prior
Bridal Dressing Room

Winter Package

NOVEMBER – FEBRUARY
2024 – 2026

Sunday – Thursday
£5,500

Based on 50 adult day and eve guests
Additional day and evening guests @ £110pp
Additional evening only guests @ £10pp

Friday & Saturday
£6,600

Based on 60 adult day and eve guests
Additional day and evening guests @ £110pp
Additional evening only guests @ £10pp

CHILDREN

Under 2 Complimentary
Children aged 2 – 12 £25pp
Children over 12 £45pp

CIVIL CERMONY ROOM HIRE

Complimentary room hire Sunday – Thursday

£400 room hire charge applicable to Fridays and Saturdays

You have the option to add extras to your wedding package.

Add canapés from £7pp.

All of the above prices are inclusive of VAT at the current rate.

CONTRACTED MINIMUM NUMBERS APPLY

Friday and Saturday: Minimum 60 Adults for Wedding Breakfast and Evening Reception

Sunday - Thursday: Minimum 50 Adults for Wedding Breakfast and Evening Reception

You have the option to add additional guests up to our maximum capacity of 90 day guests and 150 evening guests

Subject to availability. Terms and Conditions apply. Excludes New Years Eve. Saturday package applies to Bank Holidays.



Civil Ceremonies

HAVING THE LICENSE TO CONDUCT CIVIL CEREMONIES IN OUR ST ANDREWS SUITE OR OUTSIDE IN OUR BEAUTIFUL ROSE GARDENS DURING THE SUMMER MONTHS CREATES THE MOST PERFECT AMBIENCE FOR YOUR WEDDING DAY.

Speak to one of our Wedding Co-ordinators for more details.

To book your ceremony please contact the Registry Office directly:

Macclesfield Registry Office
on 01270 375140

Please note a Civil Ceremony Room Hire charge may be applicable:

£400 charge applicable to Fridays

£600 charge applicable to Saturdays

£200 Sunday – Thursday

The Grounds

Set in 270 acres of stunning Cheshire parkland, the meticulous restoration of the building's magnificent characteristics was worthwhile.

The surrounding parkland, stunning Rose Gardens and Lake have been expertly manicured offering the perfect surroundings and photo opportunities for your Wedding Day.



Canapés

YOU ARE WELCOME TO
ADD CANAPÉS TO YOUR
DRINKS RECEPTION.

Please select canapés from the below menu:

CANAPES

Tempura Prawns Chilli Relish

Beef Carpaccio, Truffle Oil and Parmesan

Chicken Liver Parfait, Red Onion Marmalade

Smoked Salmon Cream Cheese, Keta Caviar

Asparagus and Cured Ham

Sunblush Tomato Arancini in Panko Breadcrumb (v)

Feta Cheese, Black Olive and Sunblush Tomato Toasts (v)

3 Canapés – £7pp

4 Canapés – £9pp

5 Canapés – £11pp

Reception & Toast Drinks

THE GROUNDS PROVIDE A BEAUTIFUL SETTING FOR YOUR PHOTOGRAPHS. WHILE YOU CAPTURE THE MOMENT, WE'LL HOST YOUR DRINKS RECEPTION.

PROSECCO IS INCLUDED IN EVERY PACKAGE, HOWEVER YOU ARE MORE THAN WELCOME TO UPGRADE THIS TO CHAMPAGNE OR REPLACE IT WITH AN ALTERNATIVE.

Please note supplements may apply.

INCLUDED IS A CHOICE OF

Prosecco
Spumante Veneto

Bottle of Beer
Peroni, Budweiser, Corona

Mulled Wine
*Red wine with traditional festive spices,
served warm*

UPGRADE OPTIONS

£5.50pp supplement

Pimm's & Lemonade
Pimm's, summer fruits, lemonade, mint and cucumber

Mottram Club House
*Disaronno, blood orange Cointreau, lemon,
pineapple juice, almond syrup*

Flora Dora
Dry gin, strawberry syrup, ginger beer

Porn Star Martini
*Vanilla vodka, passoa, gomme, lime, passionfruit puree,
shot of prosecco*

Cosmo
Vodka, Cointreau, lime, cranberry

Espresso Martini
Vanilla vodka, espresso, Kahlua



Wedding Breakfast

THREE MONTHS PRIOR TO YOUR WEDDING DATE, WE WILL INVITE YOU TO DINE IN OUR AA ROSETTE AWARDED CARRINGTON GRILL FOR YOUR COMPLIMENTARY MENU TASTING.

There are 11 starters, 11 mains and 9 desserts to choose from, with additional options to upgrade courses or extend your menu to a 4-course meal should you wish to, for a supplement price.

Please select the same starter, main and dessert for all of your guests to ensure we can deliver an exceptionally high standard of service.

We are more than happy to cater for any guests with specific dietary requirements.

Do not hesitate to contact your Wedding Co-ordinator should you require any further advice.

Whilst we are able to cater for many menu requirements, specific menu choices may incur supplement charges.

Wedding Breakfast Menus

Starters

Pressing of Ham Hock, Pea Puree, Pickled Shallots, Sourdough
Classic Prawn Cocktail, Bloody Mary Sauce, Avocado and Watercress
Hot Smoked Salmon, Beetroot Cous Cous, Horseradish Crème Fraîche
Smoked Chicken and Mango, Chicory and Gem Leaves, Mint Yoghurt and Balsamic Oil
Confit Duck and Apricot Terrine, Studded with Pistachio Nuts wrapped in Cured Ham with Plum
and Ginger Chutney, Compressed Watermelon
Roasted Asparagus, oven-dried Tomatoes, Walnut Toast, Parmesan, Tarragon Oil (v)
Traditional Leek and Potato Soup (v)
Carrot and Coriander Soup (v)
Courgette and Rosemary Soup (v)
Roasted Tomato and Basil Soup (v)
Crispy Basil and Oven Dried Tomato and Radish Bruschetta (v)

Mains

Roast Sirloin of English Beef, Yorkshire Pudding, Carrot and Swede, Fine Beans, Thyme Roasted Potatoes, Cooking Juices
Roast Lamb Rump, Mediterranean Vegetables, Lyonnaise Potatoes, Rosemary Jus
Breast of Chicken wrapped in Cured Ham, filled with Feta Cheese and Sun-Blush Tomatoes, Potato Fondant, Madeira Jus
Breast of Chicken, Stock Cooked Potatoes, Honey Roasted Chantenay Carrots, Sugar Snap Peas
with Coarse Grain Mustard and Sherry Cream
Honey Roasted Pork Loin, Apricot and Sage Force meat, Potato Fondant, Savoy Cabbage, Glazed Parsnips Cider Reduction
Seared Salmon Fillet, Soft Herb Crushed New Potatoes, Roasted Courgette, Fine Beans, White Wine and Dill Velouté
Roasted Cod Loin, Red Pepper and Chorizo Risotto, Sea Asparagus, Lemon Oil
Butternut Ravioli, Roasted Vegetables and Toasted Seeds, Green Kale (v)
Penne Arrabiata, Crumbly Goats Cheese, Roasted Pepper and Cherry Tomatoes, Crispy Basil (v)
Roasted Courgette and Feta Risotto, Fresh Mint and Crispy Onions (v)
Celeriac and Potato Rosti, Wilted Spinach, Garlic Wild Mushrooms (v)

Desserts

Strawberry Cheesecake, Chantilly Cream, Mango Coulis
Lemon and Mascarpone Cheesecake, Berry Compote
Chocolate Marquise, Chocolate Sauce, Cherry Compote (v)
Vanilla Crème Brûlée, Shortbread Biscuits (v)
Treacle Tart, Vanilla Ice Cream (v)
Milk Chocolate and Honeycomb Terrine, Crème Anglaise (v)
Apple and Almond Crumble Tart, Vanilla Ice Cream (v)
Raspberry Bakewell Tart, Clotted Cream (v)
Elderflower and Berry Jelly, Raspberry Sorbet (v)

(v) Vegetarian (v) Vegan



Extras

Please choose from the following dishes if you would like to add an additional course

Sorbet Courses

Passion Fruit Sorbet £3.50pp

Lemon Sorbet £3.50pp

Raspberry Sorbet £3.50pp

After Dinner Treats

Chocolate Truffles £1.50pp

Vanilla Fudge £1.50pp

After Dinner

Cheshire Cheese Platter £8pp

White Cheshire, Appleby Coloured, Shropshire Blue, Celery,
Grapes, Savory Biscuits, Fruit Chutney

Children

Children under 12 to dine from below menu. Please select a set menu for all children.

To Start

Melon and Parma Ham
Cream of Tomato Soup (v)
Garlic Bread with Cheese (v)
Fruit Skewers, Mint Syrup (v)

To Follow

Chicken Goujons, Chips and Peas
Sausage and Mash with Gravy
Grilled Salmon, Creamed Potatoes and Spinach
Macaroni Cheese (v)

To Finish

Chocolate Brownie Trifle (v)
Cheshire Farm Ice Cream and Strawberry Sauce (v)
Fruit Salad with Vanilla Ice Cream (v)
Raspberry Eton Mess (v)

Children under 2
Complimentary

Children aged 2 – 12
£25pp

Children over 12
£45pp

Young adults aged 12 – 18 will dine
from the adult menu

Wine List

Sparkling Wine & Champagne

- Prosecco Spumante Veneto, Italy £45.00
Delicately fruity, aromatic bouquet with hints of flowers, honey and wild apple It is well balanced and light
- Laurent-Perrier La Cuvée Champagne, France £85.00
Great finesse and beautiful freshness obtained after a long ageing process in the cellar. Characteristic lightness, freshness and elegance
- Laurent-Perrier Cuvée Rosé Champagne, France £115.00
Pale salmon in colour and aromas of strawberries, redcurrants, raspberries and black cherries. The benchmark of Rose Champagne
- Laurent-Perrier Vintage Champagne, France £125.00
Both fine and rounded in its flavours, the palate shows preserved orange peel and a vanilla-like finish. The texture is silky and very fine

White Wine

- Vida Loca Vinho Branco, Vidigal Lisboa, Portugal £36.00
Fresh aroma with tropical fruit and citrus, highlighting the passion fruit. With mineral notes
- La Serenite Colombard, Grenache Blanc, Sauvignon Pays D'Hérault, France £38.00
This fruity white has aromas of peach, apricot and exotic fruits. Rich and sustained by fresh acidity
- Windmeul Chenin Blanc Stellenbosch, South Africa £42.00
Fresh, crisp and fruity with typical guava aromas, unwooded fruity and fresh
- Gavi di Gavi Cantine Volpi Piedmont, Italy £48.00
This lemony dry wine has a perfumed mineral character, with aromas of peach and flowers, lingering hints of vanilla and soft textured dry finish
- Berton Vineyard Reserve Chardonnay Eden Valley, Australia £51.00
Aromas of citrus and white peach with nutty notes and toasty oak. Lifted fresh grapefruit on the palate with tightly structured minerality
-

Red Wine

Vida Loca Vinho Tinto, Vidigal Lisboa, Portugal	£36.00
Mature bouquet with flowers and vegetal notes. Elegant spiciness, medium body with a delicate finish	
La Serenite Carignan, Granache, Syrah Pays D'Hérault, France	£38.00
A rich, ripe and full bodied blend of Syrah and Cabernet from the South of France	
Caoba Malbec Mendoza, Argentina	£46.00
Soft and elegant, spicy fruit flavours with great concentration and length	
Appassimento Rosso Puglia, Italy	£48.00
Full bodied Merlot Negroamaro blend made with grape left to dry in the sun adding to the rich flavours of the wine	
Berton Reserve Shiraz Borossa Valley, Australia	£58.00
Aromas are powerful and complex with ripe black cherries and blackberries with hints of eucalyptus and spice, all underpinned by a fine tannin structure	

Rose Wine

Robinia Pinot Grigio Rosé DOC Delle Venezie Veneto, Italy	£40.00
Gentle floral and citrus aromas. crisp and delicate on the palate with orchard fruit and lightly honeyed notes	
Eagle Rocks `11th Hour` Zinfandel Rose California, USA	£46.00
The wine is off dry and very fruity, with crisp strawberry and raspberry flavours	

Please be aware that the above wines are subject to change, availability and price increase.
For a full wine list please contact a member of the team.

Evening Reception Menus

AS EVENING DESCENDS, THE DANCE FLOOR COMES TO LIFE
AND THE EVENING CELEBRATIONS BEGIN.

Choose from the following menus:

Price per person is for additional evening guests only

Mini Pies

£25pp

Steak and Ale
Chicken and Mushroom
Spinach and Butternut Squash (v)
The trimmings
Creamy Mashed Potato
Triple Cooked Chips
Mushy Peas
Real Gravy

Curry

£25pp

Chicken Tikka masala
Lamb Rogan Josh
Thai Green Chicken Curry
Vegetable and Lentil Dhal (v)
The trimmings
Mango Chutney, Mint Yoghurt
Coriander Naan Bread, Chilli Onions, Basmati Rice,
Poppadums

All Rounder

£25pp

Stone Baked Pizza (*various toppings*)
Buffalo Chicken Wings
BBQ Pulled Pork Baps
Teriyaki Chicken Kebabs
Pitta Breads and Houmous
Garlic Ciabatta with Red Onion Chutney
Tomato Onion and Mozzarella Salad
Asian Slaw

Evening Munchies

£10pp

Choose from the following:

Bacon Baps
Pork and Leek Sausage Baps
Chicken Tikka Kebabs, Flatbreads
Honey Roast Pork Loin Baps, Apple Sauce and Stuffing
served on delicious Sourdough Baps accompanied by:
Coleslaw
Potato Salad or Spicy Wedges
Mixed Salad

Evening Reception Menus

Choose from the following menus:

Price per person is for additional evening guests only

BBQ

£25pp

Beef Burger, Seeded Bun
Falafel Burger (v)
Cumberland Sausage
Chicken and Pepper Kebab
Lamb and Mint Kofta
Potato and Spring Onion Salad (v)
Flatbread (v)
Mint Yoghurt (v)
Vegetable Slaw (v)
Mixed Salad Leaves (v)
Chipotle Mayonnaise, Sweet Chilli Dip American
and English Mustards

Hog Roast

£25pp

Rare Breed Slow Roasted Gloucester Old Spot
Hog Roast
Selection of Freshly Baked Breads
Crisp Crackling
Sage and Onion Stuffing
Bramley Apple and Cider, Smoked Sticky BBQ
and Sweet Chilli

**MUST CATER FOR A MINIMUM
OF 100 EVENING GUESTS**

NB: will include a vegetarian/vegan dish and
gluten free bread option.

*Cooked and served on the St Andrews Suite Terrace
during summer months.*



Bridal Suite

Wake to the first day of your married life together in our luxurious bridal suite, on us! The suite is elegantly decorated with a luxurious four-poster bed and roll-top bath in the main bedroom.

Your Wedding Morning

If you choose to stay at Mottram Hall the night before your wedding day, your morning begins in our stunning bridal dressing room, away from the hustle and bustle of the wedding preparations.

You will be in the most luxurious and uplifting surroundings where getting ready will be a little party all of its own. Our beautiful dressing room provides the perfect setting with plenty of room for you, your make-up artist, hairdresser, photographer, bridesmaids and whoever else you would like to help you get ready. You can even have Champagne ordered to your room to ensure that your morning is as enjoyable as possible!

Additional charges apply.

The Night before the Big Day

Make the very most of your wedding venue and stay the night before your big day with a couple of your nearest and dearest or any of your guests who have quite a distance to travel.

Before getting an early night, enjoy a celebratory dinner as a family or with your bridesmaids in our elegant Trophy Room; the perfect start to your wedding celebrations.

The Trophy Room is situated in our 2 AA Rosette awarded Carrington Grill restaurant and seats up to 12 guests.

Please note: use of the Trophy Room is subject to availability





Pictured: Suite bedroom, upgrades apply.

Accommodation

LOCATED IN THE HEART OF CHESHIRE WITHIN EASY DRIVING DISTANCE OF MANCHESTER AND SURROUNDING VILLAGES, MOTTRAM HALL IS EASILY ACCESSIBLE FOR YOUR WEDDING GUESTS. HOWEVER, YOUR GUESTS CAN TREAT THEMSELVES TO A STAY IN ONE OF OUR LUXURIOUS BEDROOMS, GIVING THEM THE OPPORTUNITY TO MAKE THE VERY MOST OF YOUR SPECIAL DAY.

Guest Bedrooms

Should any of your guests wish to stay over we have 120 beautifully appointed bedrooms at the hotel. A block of rooms will be held for your wedding guests at a guaranteed rate up until **6** weeks prior to the Wedding date and can be booked by your guests directly with our reservations team.

Accommodation Rates

Up to **30** bedrooms can be held for weddings taking place Sunday – Friday.
Up to **20** bedrooms can be held for Saturday weddings.

APRIL – SEPTEMBER PACKAGE

Friday £165
Saturday £185
Sunday – Thursday £150

OCTOBER – MARCH PACKAGE

Friday £150
Saturday £170
Sunday – Thursday £145

Above rates are based on double occupancy and include breakfast.
Access to leisure facilities not included.

NB: There is no obligation to fill your bedroom allocation and no charges will apply if all rooms are not booked.



Hens & Stags

Spa

Our £10 million state-of-the-art Champneys spa has quickly become the most stylish destination in Cheshire.

Spend quality time with your bridesmaids and closest friends; relax and be pampered in style with a girly spa day.

With irresistible treatments, stunning spa facilities, delicious dining and plenty of space to unwind, the day before your wedding can be the ultimate slumber party.

SPA FACILITIES TO INCLUDE *

- Two swimming pools
- Private poolside cabanas
- Thermal experiences
- Organic sauna and Nordic sauna
- Hydro-pool and jacuzzi
- Treatment rooms offering therapies to soothe and invigorate the mind and body

*Charges apply to Spa and Golf facilities.

Golf

Why not organise a round of golf followed by lunch, the perfect way to unwind the day before your big day. Set in 270 acres of Cheshire's finest parkland and located one mile from the picturesque village of Prestbury, the tricky, well-guarded greens are broken up into two contrasting circuits of nine. The front nine, with its impressive backdrop of the 18 Century Hall, gently rolls over meadowland and offers the golfer many chances to make a score.

The back nine winds through rich woodland and is a much more demanding test of golf.

GOLF FACILITIES INCLUDE *

- 18-hole 7006 yard Championship course
- Private tuition available
- Practice range available
- Halfway house
- Claret Jug bar and brasserie
- Trolley and buggy hire

*Charges apply to Spa and Golf facilities.

Frequently Asked Questions

SHOULD YOU CHOOSE TO CONFIRM YOUR WEDDING AT MOTTRAM HALL, WE PROVIDE YOU WITH ALL THE INFORMATION YOU NEED, HOWEVER HERE ARE A FEW ANSWERS TO THE MOST COMMONLY ASKED QUESTIONS AT THE INITIAL STAGES OF PLANNING!

What is the maximum number of guests we can have?

Our maximum capacities are 90 guests for your Ceremony and Wedding Breakfast and 150 for your Evening Reception.

What time does the bar close and what time do we have to finish the party?

You will have exclusive use of the St Andrews Suite bar until 1am; any residents staying over are then able to continue the celebrations in our resident Champagne Bar till the early hours!

Do we have to book the registrar separately?

Yes, it is a legal requirement that you contact the Registrar separately, it is best to contact them to ensure they can accommodate you on your chosen date before you confirm your venue. You can find their contact details on page 7.

When would we need to confirm final numbers?

We need your final numbers 4 weeks prior to your wedding date when you will settle your final invoice. We know that sometimes circumstances change so we can be flexible, as long as you keep us updated and provide final numbers 3 working days before your wedding.

Can you recommend any local suppliers?

Of course, we will give you a comprehensive contact list with details of local recommended suppliers such as photographers, florists, cake makers etc; all who have been to Mottram Hall before.

Are candles permitted at Mottram Hall?

Absolutely, the St Andrews Suite looks extra special when candles are lit, especially during ceremonies in the St Andrews Suite.

Is the use of confetti or rose petals permitted?

Bio-degradable confetti (only!) and rose petals are permitted and make for fantastic wedding shots!

Can we have fireworks or launch Chinese lanterns?

We are able to accommodate most things but unfortunately fireworks are not permitted and we don't allow Chinese lanterns to be launched, this is simply because the debris impacts on our local residents and farmland and can also cause harm to local livestock.

What if we want our ceremony outside but don't trust the weather?

We will always reserve the St Andrews Suite for your civil ceremony. Should the weather not be on your side on the day of your wedding your ceremony will take place indoors.

The final decision will be made on the day by your Event Manager.

Do all guests dine from the same menu?

Yes, to ensure exceptional levels of service we ask you to choose a set menu for all guests apart from any dietary requirements including vegetarians and vegans. We will ask for a list of dietary requirements at your final details meeting. Children have their own menu for you to select from.

Do you offer the option of corkage?

We do not offer the option of corkage. We include two glasses of Prosecco and half a bottle of house wine per adult in all our packages. You have the opportunity to try these at your menu tasting.

Can we have a private breakfast the morning after?

This can be arranged subject to availability of a private room. We will look at this around one week prior to your wedding and if it is something we can offer you we will always let you know.

Is the BBQ served outside?

Weather permitting, the BBQ will be served outside, if not you will still have the same delicious menu however cooked on the grill rather than the BBQ.

Do we have to cater for 100% of our evening guests?

You must cater for 90% of your evening guests, this must meet the minimum numbers you are contracted to.



Additional Information

Terms & Conditions

Guests will have full use of our St Andrews Suite and St Andrews Terrace during Wedding.

Please note the minimum numbers on the packages attached.

Should you fail to meet these an additional room hire charge will apply.

Booking Procedure

We can provisionally hold any available date for up to 2 weeks.

Upon confirmation, a non-refundable, nontransferable **25%** deposit is required.

A further **25%** of your estimated final balance will be due 26 weeks prior to the wedding date with a further **25%** of your estimated final balance due 13 weeks prior to the wedding date.

The final balance is due one month prior after you have had your final details meeting 6 weeks prior to the Big Day!

ALONG WITH OUR PACKAGES, MOTTRAM HALL IS ABLE TO OFFER YOU MAGICAL SURROUNDINGS FOR YOUR WEDDING PHOTOGRAPHS AS WELL AS FRIENDLY AND PERSONAL CONTACT WITH A DEDICATED WEDDING CO-ORDINATOR PROVIDING YOU WITH ONE MAIN CONTACT AT THE HOTEL. YOUR WEDDING CO-ORDINATOR IS ABLE TO OFFER SUPPORT AND GUIDANCE THROUGHOUT THE RUN UP TO YOUR BIG DAY.

For more information or to book a personalised viewing call 01625 828 135 or email our team on weddings@mottramhall.com

We look forward to hearing from you



CHAMPNEYS

MOTTRAM HALL

HOTEL, GOLF & HEALTH SPA

For more information and to book

Call 01625 828 135

weddings@mottramhall.com | www.mottramhall.com

Wilmslow Road, Mottram St Andrew,

Cheshire, SK10 4QT