

Civil ceremonies, blessing, and vow renewals



Ceremony Spaces

THE ORANGERY

Surprise your guests with a unique and sophisticated venue. Our grand Orangery is bathed with natural daylight, it's beautiful interior décor makes it a truly magical place to make your vows and seats a maximum of 100 guests for ceremony.

THE BANDSTAND TIPÍ (OUTDOOR)

Say your vows surrounded by nature in our manicured gardens. Our wedding bandstand provides space for the couple and the registrar, with guests looking on from our landscaped garden whilst the Tipi provides a unique space to say your "I do's".

THE WESTMINSTER SUITE

This magnificent modern suite is a romantic backdrop for your ceremony. The room dividers help to create the perfect room size for your numbers, accommodating ceremonies for 50 up to 200 guests.

THE BRUNEL SUITE

This grand room with ornate high ceilings, chandeliers and tall windows capture the rich history of Tortworth Court with a modern twist. This space is the perfect setting for ceremonies with a maximum of 100 guests.

THE ROOM AT THE TOP & VICTORIA SUITE

Situated at the very top of De Vere Tortworth Court, this space has spectacular views of the surrounding countryside. With a beautiful chandelier, this would be an unforgettable backdrop for your ceremony. Seats a maximum of 60 guests with access via lift or stairs.

This Victoria Suite is perfect for a more intimate ceremony for up to 40 guests, the room features a beautiful bay window and a period fireplace.

Room hire prices

	2025	2026	2027
NOVEMBER - APRIL	£1500	£1550	£1600
MAY- OCTOBER	£1800	£1850	£1900

The room hire charge is valid for the ceremony and does not include your Registrar fees.

When reserving De Vere Tortworth Court for your ceremony, you will need to contact the South Gloucestershire Registry Office on 01454 863 140 to conduct your ceremony. Please note the registrars do not permit the venue to contact them on your behalf. Registrars can be booked one year in advance.

UPGRADE?

WHY NOT UPGRADE TO CHIVARI CHAIRS?

From £4.50 per person

DE VERE
TORTWORTH COURT





DE VERE TORTWORTH COURT

Orangery Essential Package



Package includes:

WEDDING BREAKFAST & EVENING RECEPTION ROOM HIRE
Exclusive use of the Orangery for your celebration

ARRIVAL DRINK

A choice of Prosecco or Orange Juice

THREE-COURSE WEDDING MENU

Choose a wonderful three-course set menu including tea & coffee

WINE WITH DINNER

One glass of house wine per person to accompany the wedding breakfast

PROSECCO TOAST

Raise a glass of Prosecco to the newlyweds during the speeches

WHITE TABLE LINEN AND NAPKINS

A classic and crisp room set up with white tablecloths and napkins

WOODEN DANCE FLOOR

Ensure your guests are encouraged to dance with a professional dancefloor

PA SYSTEM & MICROPHONE

Hand held microphone and speaker system for speeches

DELUXE ROOM FOR THE HAPPY COUPLE

A deluxe room in the mansion house for the night of the wedding

GUESTS ACCOMODATION

our team will arrange special discounted rates for your guests

MENU TASTING

Complimentary menu tasting for the happy couple

DEDICATED WEDDING TEAM

Rest assured our wedding team will offer advice and guidance throughout the planning process

Prices (per person)

	2025	2026	2027
NOVEMBER - APRIL	£150	£160	£160
MAY- OCTOBER	£180	£190	£190

A supplement of £10.00 per person will apply to Friday and Saturday weddings taking place during the months of June, July, and August.

MINIMUM NUMBERS:

- A minimum of 80 guests is required for weddings held on Fridays, Saturdays, and Bank Holidays from May to October.
- A minimum of 60 guests is required for weddings held Sunday to Thursday and throughout November to April.

CHILDREN & TEENAGERS:

- Children aged 12 and under are charged £35 each which includes a three-course child's meal and a drink.
- Teenagers aged 13 to 17 will enjoy a three-course adult meal at half the adult price.

Enhance your day

Speak to our team about ways we can enhance your special day

Think bespoke cocktails, doughnut walls, cheeseboards - the list is endless!

DE VERE

TORTWORTH COURT



TORTWORTH.WEDDINGS@DEVERE.COM +44 (0) 1454 263 000 DEVERE.COM



WE LOVE A LOVE STORY



DE VERE TORTWORTH COURT

Orangery Luxury Package



Package includes:

WEDDING BREAKFAST & EVENING RECEPTION ROOM HIRE
Exclusive use of the Orangery for your celebration

PROFESSIONAL TOASTMASTER
To coordinate your guests movements and make important announcements

ARRIVAL DRINK
A choice of Prosecco, Pimms or Bottled Beer

CANAPÉS TO ACCOMPANY
Three delicious canapés to enjoy with your arrival drink

FOUR-COURSE WEDDING MENU
Choose a wonderful four-course set menu including sorbet, tea, coffee & petit fours

WINE WITH DINNER
Half a bottle of house wine per person to accompany the wedding breakfast

CHAMPAGNE TO TOAST
Raise a glass of champagne to the newlyweds during the speeches

WHITE TABLE LINEN AND NAPKINS
A classic and crisp room set up with white tablecloths and napkins

WOODEN DANCE FLOOR
Ensure your guests are encouraged to dance with a professional dancefloor

PA SYSTEM & MICROPHONE
Hand held microphone and speaker system for speeches

JUNIOR SUITE FOR THE HAPPY COUPLE
A junior suite in the mansion house for the night prior and the night of

GUESTS ACCOMODATION
our team will arrange special discounted rates for your guests

MENU TASTING
Complimentary menu tasting for the happy couple

DEDICATED WEDDING TEAM
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Prices (per person)

	2025	2026	2027
NOVEMBER - APRIL	£170	£190	£190
MAY- OCTOBER	£200	£210	£210

A supplement of £10.00 per person will apply to Friday and Saturday weddings taking place during the months of June, July, and August.

MINIMUM NUMBERS:

- A minimum of 80 guests is required for weddings held on Fridays, Saturdays, and Bank Holidays from May to October.
- A minimum of 60 guests is required for weddings held Sunday to Thursday and throughout November to April.

CHILDREN & TEENAGERS:

- Children aged 12 and under are charged £35 each which includes a three-course child's meal and a drink.
- Teenagers aged 13 to 17 will enjoy a three-course adult meal at half the adult price.

Enhance your day
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about ways we can
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special day

Think bespoke cocktails, doughnut
walls, cheeseboards - the list is
endless!

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TORTWORTH COURT



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WE LOVE A LOVE STORY



DE VERE TORTWORTH COURT

Westminster Essential Package



Package includes:

WEDDING BREAKFAST & EVENING RECEPTION ROOM HIRE
Exclusive use of the Westminster Suite for your celebration

ARRIVAL DRINK

A choice of Prosecco or Orange Juice

THREE-COURSE WEDDING MENU

Choose a wonderful three-course set menu including tea & coffee

WINE WITH DINNER

One glass of house wine per person to accompany the wedding breakfast

PROSECCO TOAST

Raise a glass of Prosecco to the newlyweds during the speeches

WHITE TABLE LINEN AND NAPKINS

A classic and crisp room set up with white tablecloths and napkins

WOODEN DANCE FLOOR

Ensure your guests are encouraged to dance with a professional dancefloor

PA SYSTEM & MICROPHONE

Hand held microphone and speaker system for speeches

DELUXE ROOM FOR THE HAPPY COUPLE

A deluxe room in the mansion house for the night of the wedding

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MENU TASTING

Complimentary menu tasting for the happy couple

DEDICATED WEDDING TEAM

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Prices (per person)

	2025	2026	2027
NOVEMBER - APRIL	£130	£140	£140
MAY- OCTOBER	£160	£170	£170

A supplement of £10.00 per person will apply to Friday and Saturday weddings taking place during the months of June, July, and August.

MINIMUM NUMBERS:

- A minimum of 100 guests are required in the Westminster Suite.

CHILDREN & TEENAGERS:

- Children aged 12 and under are charged £35 each which includes a three-course child's meal and a drink.
- Teenagers aged 13 to 17 will enjoy a three-course adult meal at half the adult price.

Enhance your day

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WE LOVE A LOVE STORY



DE VERE TORTWORTH COURT

Westminster Luxury Package



Package includes:

WEDDING BREAKFAST & EVENING RECEPTION ROOM HIRE
Exclusive use of the Westminster Suite for your celebration

PROFESSIONAL TOASTMASTER
To coordinate your guests movements and make important announcements

ARRIVAL DRINK
A choice of Prosecco, Pimms or Bottled Beer

CANAPÉS TO ACCOMPANY
Three delicious canapés to enjoy with your arrival drink

FOUR-COURSE WEDDING MENU
Choose a wonderful four-course set menu including sorbet, tea, coffee & petit fours

WINE WITH DINNER
Half a bottle of house wine per person to accompany the wedding breakfast

CHAMPAGNE TO TOAST
Raise a glass of champagne to the newlyweds during the speeches

WHITE TABLE LINEN AND NAPKINS
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WOODEN DANCE FLOOR
Ensure your guests are encouraged to dance with a professional dancefloor

PA SYSTEM & MICROPHONE
Hand held microphone and speaker system for speeches

JUNIOR SUITE FOR THE HAPPY COUPLE
A junior suite in the mansion house for the night prior and the night of

GUESTS ACCOMODATION
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MENU TASTING
Complimentary menu tasting for the happy couple

DEDICATED WEDDING TEAM
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Prices (per person)

	2025	2026	2027
NOVEMBER - APRIL	£150	£170	£170
MAY- OCTOBER	£180	£190	£190

A supplement of £10.00 per person will apply to Friday and Saturday weddings taking place during the months of June, July, and August.

- MINIMUM NUMBERS:
- A minimum of 100 guests is required for weddings held in the Westminster.

- CHILDREN & TEENAGERS:
- Children aged 12 and under are charged £35 each which includes a three-course child's meal and a drink.
 - Teenagers aged 13 to 17 will enjoy a three-course adult meal at half the adult price.

Enhance your day

Speak to our team about ways we can enhance your special day

Think bespoke cocktails, doughnut walls, cheeseboards - the list is endless!

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WE LOVE A LOVE STORY



DE VERE TORTWORTH COURT

Royal Package



Package includes:

REHEARSAL DINNER FOR YOUR FAMILY AND FREINDS

A pre-wedding supper the night prior with 30 of your nearest and dearest

CONTINENTAL BREAKFAST THE MORNING OF THE WEDDING

Breakfast for up to 10 guests delivered to the room whilst you get ready

WARRIVAL DRINK & CANAPÉS

Three drinks of either Prosecco, Pimms or Bottled Beer served with canapés

WEDDING BREAKFAST & EVENING RECEPTION ROOM HIRE

Exclusive use of the Orangery or Westminster for your celebration

FOUR-COURSE WEDDING MENU FOLLOWED BY A CHEESEBOARD

A wonderful four-course choice menu including sorbet followed by a cheeseboard

DRINKS WITH DINNER

Half a bottle of upgraded wine per person, a glass of champagne to toast, followed by a glass of port with cheese

THE EXTRAS

White linen PA system, DJ, white gloss dancefloor, chivari chairs, post-box, 6ft LOVE letters, red or white carpet, fairy light canopy

CHANGING AND STORAGE ROOM

A space for entertainers to store their equipment and get ready

EVENING BUFFET

Delicious evening food for when guests get the late night munchies

A TWO NIGHT STAY IN A LUXURIOUS SUITE

A suite for the newlyweds the night prior and the night of the wedding

FOUR MANSION HOUSE ROOMS THE NIGHT OF THE WEDDING

Upgraded bedrooms for four members of your wedding party

GUEST ACCOMODATION

Our team will arrange special rates for your guests

PRIVATE BREAKFAST THE MORNING AFTER

Guests staying at the hotel will enjoy a private breakfast the next morning

MENU TASTING

Complimentary menu tasting for the happy couple and two guests

ACCESS TO LEAF SPA

Exclusive spa access for 1 month before the wedding day

DEDICATED WEDDING & EVENTS TEAM

Our wedding team will offer advice & guidance from start to finish

ONE YEAR ANNIVERSARY STAY

Come back and relive your special day one year later

Prices (per person)

	2025	2026	2027
JANUARY - DECEMBER	£365	£375	£385

MINIMUM NUMBERS:

- A minimum of 80 guests apply

CHILDREN & TEENAGERS:

- Children aged 12 and under are charged £35 each which includes a three-course child's meal and a drink.
- Teenagers aged 13 to 17 will enjoy a three-course adult meal at half the adult price.

EXCLUSIVE USE

Have Tortworth all to yourself with our Exclusively Yours Package

From £65,000.00

Speak to a member of the team for more information

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WE LOVE A LOVE STORY



Wedding menu

De Vere Tortworth Court Canapé Menu



Hot Canapés

MINI WILD MUSHROOM TARTLET WITH GLAZED HERB-INFUSED TRUFFLE OIL (V)

MINI CONES OF BATTERED FISH AND CHUNKY CHIPS TOPPED WITH TARTAR SAUCE

PORCINI MUSHROOM ARANCINI WITH CHIVE CRÈME FRAICHE (V)

MINI YORKSHIRE PUDDINGS OF RARE BEEF WITH HORSERADISH AND CHICKEN WITH CRANBERRY

MINI SUNBLUSHED TOMATO AND PARMESAN TARTLET WITH BALSAMIC GLAZE (V)

SESAME AND SOY GLAZED CHICKEN SKEWERS WITH SWEET CHILLI DIP

PLANT BASED CHICKEN TIKKA KEBABS WITH VEGAN SOYA AND MINT YOGHURT (VE)

SKEWERED BEETROOT FALAFEL (VE)

Cold Canapés

BUFFALO MOZZARELLA, BASIL AND PLUM TOMATO BRUSCHETTA (V)

CHORIZO, OLIVES, SUN BLUSHED TOMATOES AND FETA KEBABS

SMOKED SALMON BLINI, DILL SOUR CREAM & KETA CAVIAR

CREAM CHEESES & PESTO TARTLETS (V)

CHICKEN LIVER PATÉ, TOASTED BRIOCHE & RED ONION MARMALADE

ASPARAGUS WRAPPED IN PARMA HAM

OLIVE, SUNBLUSHED TOMATO AND VEGAN FETA KEBABS (VE)



The secret ingredient
is always love.

De Vere Tortworth Court's Luxury Package includes
a selection of three canapés

Additional canapés charged at £2.50pp

£7.50pp to add three canapés to the Essential
Package

£12.50pp to add five canapés to the Essential
Package



DE VERE TORTWORTH COURT WEDDING PACKAGE

Banqueting menu



Starters

CLASSIC CREAMED LEEK AND POTATO SOUP WITH 'DOUBLE GLOUCESTER' ON TOAST (V) (MI/G/S)

ROASTED VINE TOMATO AND RED PEPPER SOUP, BASIL AND PARMESAN CROUTONS (V) (G/SE/MI)

SPICED CARROT & CUMIN SOUP, NAAN BREAD CROUTONS (V) (G)

WILD MUSHROOM SOUP, BLUE CHEESE CROUTONS (V) (MI/SD/G/SE)

OAK SMOKED SALMON, CAPER BERRIES, BALSAMIC ONIONS, LEMON & HERB DRESSING, RYE BREAD (F/G/MI)

CONFIT DUCK CROQUETTE, RAISIN PURÉE, APPLE, SOY DRESSING (G/MI/S/E)
(SUPPLEMENT £5.00 PP)

PATE MAISON, INFUSED WITH COINTREAU & DIJON MUSTARD, TOASTED BRIOCHE, CORNICHONS, ONION MARMALADE
(MI/G/S/SD/M/SE/E)

HAM HOCK & PICKLED CARROT TERRINE, PEAR CHUTNEY, TOASTED BRIOCHE (M/MI/E/G/SD/SE)

PRAWN AND CRAYFISH COCKTAIL, GEM LETTUCE, QUAIL EGG, LEMON & HERB DRESSING, CIABATTA CROSTINI (F/CR/E/G/MI/SE/S)
(SUPPLEMENT £3.00 PP)

ROSEMARY GOAT CHEESE & CARAMELIZED RED ONION TART, DRESSED ROCKET SALAD, BALSAMIC GLAZE (V) (G/MI/SD/E/SE/S/M)

BEETROOT FALAFEL, POMEGRANATE, TOMATO HUMMUS, PEA SHOOTS (SE/G) (VE)

Sorbets

(SUPPLEMENT £5.00)

RASPBERRY / MANGO / MEDITERRANEAN LEMON / CHAMPAGNE

Mains

MAIZE FED CHICKEN BREAST, WRAPPED WITH STREAKY BACON, TENDER STEM BROCCOLI, POTATO TERRINE, CAFÉ AU LAIT SAUCE
(MI/C/SD/M)

FREE RANGE ROASTED CHICKEN BREAST, BUTTERY MASH, SEASONAL GREENS, PORT WINE & SHALLOT JUS
(MI/C/SD/M)

MAPLE & SOYA GLAZED DUCK BREAST, BRAISED SAVOY CABBAGE & PANCETTA, GRATIN POTATO, DUCK JUS. (G/MI/S/C/SD)
(SUPPLEMENT £ 3.00 PP)

FIVE-HOUR BEEF, ALE-BRAISED CARROTS, MASHED POTATO, RED WINE JUS (C/MI/SD/G)

ROASTED BEEF FILLET, WILD MUSHROOM FRICASSEE, POTATO FONDANT, PORT WINE JUS (C/SD/MI)
(SUPPLEMENT £10.00 PP)





DE VERE TORTWORTH COURT WEDDING PACKAGE

Banqueting menu



Mains

OVEN ROASTED RUMP OF LAMB (SERVED PINK), DAUPHINOISE POTATOES, MINTED PEA PUREE, LAMB JUS. (SD/C/MI)
(SUPPLEMENT £7.00 PP)

FILLET OF SALMON, CRUSHED NEW POTATO CAKE, CONFIT FENNEL, WHITE WINE CREAM SAUCE (MI/F/SD)

ROASTED LOIN OF COD WRAPPED IN PARMA HAM, BASIL MASH, FINE BEANS, VERMOUTH CREAM SAUCE (MI/F/SD)

LINE CAUGHT SEA BASS, HERB MASH, CAPER & DILL CREAM SAUCE, FINE BEANS (MI/F/SD)

BUTTERNUT SQUASH & LENTIL WELLINGTON, CREAMY MASH. SEASONAL GREENS, VEGETARIAN GRAVY (V) (C/G/MI)

SPINACH AND RICOTTA TORTELLINI, WILD MUSHROOM, TRUFFLE OIL, ITALIAN PARMESAN (MI/G/E)

RISOTTO, ASPARAGUS, GREEN PEAS, WHITE WINE CREAM SAUCE, SHAVED ITALIAN CHEESE (MI/SD)

VEGAN SWEET POTATO, SPINACH AND CHICK PEA CURRY, CRISPY ONION BHAJI, BASMATI RICE (G/M) (VE)

VEGAN BLACK OLIVE GNOCCHI, TOSSED WITH ROASTED BELL PEPPERS, WILD MUSHROOMS, WILTED ROCKET LEAVES (G) (VE)

Desserts

CHOCOLATE TRUFFLE TORTE, WHIPPED CREAM (MI/E/S/N/G/SE/SD)

WHITE CHOCOLATE & RASPBERRY CHEESECAKE, RASPBERRY SAUCE (MI/E/S/N/G/SE/SD)

BRAMLEY APPLE CRUMBLE, VANILLA ICE-CREAM (MI/E/S/N/G/SE/SD)

SALTED CARAMEL & MILK CHOCOLATE TART, TOFFEE POPCORN, & CARAMEL SAUCE (MI/E/S/N/G/SE/SD)

BAKED VANILLA CHEESECAKE, MACERATED STRAWBERRIES (MI/E/S/N/G/SE/SD)

BAKED CHOCOLATE TART, WHIPPED CHANTILLY CREAM & BERRIES (MI/E/S/N/G/SE/SD)

TART AU CITRON, RASPBERRIES, MERINGUE, RASPBERRY SORBET (MI/E/S/N/G/SE/SD)

TIRAMISU TORTE, CHOCOLATE SAUCE (MI/E/S/N/G/SE/SD)

WARM CHOCOLATE FONDANT, TOFFEE ICE CREAM (MI/E/S/N/G/SD/SE)
(SUPPLEMENT £5.00 PP)

EXOTIC FRUIT SALAD SERVED WITH MANGO SORBET (VEGAN)

VEGAN CHOCOLATE AND PASSION FRUIT TART, STRAWBERRY SAUCE. (S/N/G) (VE)

VEGAN CHOCOLATE AND ORANGE TART, STRAWBERRY SAUCE. (S/N/G) (VE)

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary, please alert a member of staff prior to ordering.

(v) denotes vegetarian, (ve) denotes vegan, C: Celery / CR: Crustaceans / MI: Milk / E: Eggs / F: Fish / G: Gluten / P: Peanuts / L: Lupin / N: Nuts / M: Mustard / MO: Molluscs / S: Soya / SD: Sulphur dioxide / SE: Sesame

All supplement charges are charged per person





Wedding menu

Children's Menu



Starters

CHEESEY GARLIC BREAD (V)
CREAM OF TOMATO SOUP (V, GF)
TORTILLA CHIPS & TASTY DIPS (V)

Mains

SAUSAGE, MASH AND ONION GRAVY WITH PEAS
ROAST CHICKEN BREAST WITH ROAST POTATOES AND PEAS (GF)
PANFRIED CHICKEN STRIPS WITH CHUNKY CHIPS AND BAKED BEANS
PENNE PASTA WITH FRESH TOMATO SAUCE, GRATED CHEDDAR AND GARLIC BREAD (V)

Desserts

A SELECTION OF ICE CREAMS (V)
FRESH FRUIT SALAD (V, GF)
CHOCOLATE FUDGE CAKE WITH ICE CREAM (V)



The secret ingredient
is always love.

£35.00 per child

Three course set menu to be chosen
Suitable for children 12 and under

V = Suitable for vegetarians
GF = Gluten Free

De Vere Tortworth Court Evening Buffet



Mains

MINI BURGERS

MINI HOT DOGS

MINI BACON BAPS

TORTILLA WRAPS & SANDWICHES WITH A SELECTION OF FILLINGS (V)

VEGETABLES SAMOSAS & ONION BHAJIS WITH A RAITA DIP (VE)

TERIYAKU CHICKEN KEBABS

GOATS CHEESE & TARRAGON TARTLETS (V)

VEGAN SKEWERED MEATBALLS WITH SPICY TOMATO & ONION DIP (VE)

GOUJONS OF CHICKEN WITH LIME MAYONNAISE

Salads

POTATO & SPRING ONION SALAD

BABY LEAF, TOMATO & CUCUMBER

COLESLAW

GREEK SALAD WITH VEGAN FETA (VE)

SUNDRIED TOMATO & PESTO PASTA

Sides

CHUNKY CHIPS

POTATO WEDGES & DIPS

POTATAS BRAVAS TOPPED WITH SPICY TOMATO RELISH

KETTLE CHIPS & TORTILLA CHIPS WITH HUMMUS DIP

Desserts

MINI CHOCOLATE FUDGE CAKE

FRESH FRUIT SKEWERS

BABY BLUEBERRY & LEMON CHEESECAKES

PROFITEROLES

MINI LEMON TARTS

VANILLA CHEESECAKE



Select 6 items for £24.95 per person

Additional items charged at £3.50 per person

100% of your total evening guests are to be catered for



66 99

Cooking is like love.
It should be entered into
with abandon or not at all.

Harriet Van Horne

Evening Buffet



Burger & Hot Dog Station

Served with chips, coleslaw, Greek salad with vegan feta and a mixed leaf salad with balsamic dressing

£19.50 per person

Vegetarian options available on request

Pizza Buffet

Half a pizza per person

Toppings: Cheese & tomato, spicy peperoni and BBQ chicken

Served with chips, coleslaw, Greek salad with vegan feta and a mixed leaf salad with balsamic dressing

£19.50 per person

Charcuterie Platter

A selection of meats, breads, olives, pickles, cheese, crackers, pitta, hummus, balsamic onion, grilled vegetables, olives and chutney

£19.50 per person

Fish & Chip Station

Served with chips, mushy peas and tartar sauce, coleslaw, Greek salad with vegan feta and a mixed leaf salad with balsamic dressing

£19.50 per person

Vegetarian options available on request

BBQ or Hog Roast

Both served with bread rolls and a selection of salads
£29.95 per person

A minimum of 80 guests applicable for a Hog Roast

Vegetarian options available on request



100% of your total evening guests are to be catered for



Cooking is like love.
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Harriet Van Horne

Some little extras to enhance your day



Special touches

Professional Toastmaster
£295.00

Chair covers and sash
£4.50 per chair

Chivari Chairs
£4.50 per chair

Professional DJ
£395.00

White Gloss Dancefloor
£295.00

Food

Canapes
From £7.50 per person

Sorbet course
£5.50 per person

Choice menu - up to 3 options per course
£5.00 per person

Cheese platter - Serves 10 guests
£55.00 per platter

Pettit Fours with Tea & Coffee
£7.50 per person

Cocktails

Cocktails from £10.95 per person

Upgrade to cocktails for your arrival drink
£5.95 per person

Jugs of cocktails on each table (serves 8 guests)
£55.00 per jug

Maximum two varieties of cocktails

Beverages

Additional glass of Prosecco on arrival
£7.50 per person

Upgrade to Champagne toast
£5.50 per person

Upgrade to half a bottle of wine per person
£7.50 per person

Upgrade from house wine for your wedding breakfast
From £2.50 per person
Speak to our team for our fill wine menu

Enhance your cheese and biscuits with a bottle of Port
£40.00 per bottle

Buckets of beer during your drinks reception or wedding breakfast
(selection of 5 bottled beers)
£25.00 per bucket



Let your day be filled with
great food and greater
memories

‘Little white book’ of suppliers

REGISTRAR	Kingswood Office	+44 (0) 1454 863 140	www.southglos.gov.uk	registrationservices@southglos.gov.uk
CELEBRANT	Tara Heath-Arnold	+44 (0) 7545 972 910	www.tarathecelebrant.co.uk	hello@tarathecelebrant.co.uk
PHOTOGRAPHY	Honey Dew Moments	+44 (0) 7581 353 732	www.honeydewmoments.co.uk	natasha@honeydewmoments.co.uk
PHOTOGRAPHER	Martin Wise	+44 (0) 01454 856 700	www.martinwisephotography.co.uk	email@studiowise.co.uk
VIDEOGRAPHER	A Perfect Memory	+44 (0) 7799 430 453	www.aperfectmemory.co.uk	benpope@aperfectmemory.co.uk
CONTENT CREATOR	Between The Shots	+44 (0) 0000 000 000	ww.betweentheshots.co.uk	Info@betweentheshotscontentcreation.com
FLORIST	EVM	+44 (0) 7939 933 066	www.evmfloraldesigns.com	info@evmfloraldesigns.com
FLORIST	The Sodbury Florist	+44 (0) 1454 312 547	www.sodburyflorist.co.uk	thesodburyflorist@googlemail.com
VENUE STYLING	Major Entertainment	+44 (0) 1452 881 876	www.majoreventservices.com	info@majorents.co.uk
VENUE STYLING	Etiquette Events	+44 (0) 1242 898 396	www.etiquetteevents.co.uk	info@etiquetteevents.co.uk
VENUE STYLING	Event Style	+44 (0) 7768 303 332	www.event-style.co.uk	info@event-style.co.uk
VENUE STYLING	Satin & Lace	+44 (0) 7762 849 730	www.satinandlaceweddings.co.uk	info@satinandlaceweddings.co.uk
PLANNER	Georgina Rose Events	+44 (0) 7547 744 452	www.georginaroseevents.co.uk	info@georginaroseevents.co.uk
PLANNER	Bluebird Creative	+44 (0) 7753 985 314	www.bluebirdcreative.co.uk	enquiries@bluebirdcreative.co.uk
STATIONERY	Bella Peach Creative	+44 (0) 7906 955 661	www.bellapeach.co.uk	bellapeachcreative@hotmail.com
STATIONERY	KM Stationary & Design	+44 (0) 7743 415 948	www.kmstationeryanddesign.com	info@kmstationeryanddesign.com
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ENTERTAINMENT	The Bristol String Quartet	+44 (0) 7736 273 723	www.thebristolstringquartet.com	mail@thebristolstringquartet.com
ENTERTAINMENT	Brunel Entertainment	+44 (0) 1179 902 114	www.brunelevents.co.uk	info@brunelevents.co.uk
ENTERTAINMENT	The Style Band	+44 (0) 7813 987 199	www.thestylemusic.com	hello@thestylemusic.com
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FIREWORKS	Chase Lane Fireworks	+44 (0) 7990 606 460	www.chaselanefireworks.co.uk	info@chaselanefireworks.co.uk

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