



YOUR WEDDING YOUR WAY



GROSVENOR
PULFORD HOTEL & SPA

WEDDING PACKAGES & MENUS

YOUR BESPOKE WEDDING

Let us help you create your perfect wedding day with our Bespoke Wedding Package.

Your bespoke celebration will include a full drinks package and a three course meal plus coffee for your day guests, along with a buffet for your evening guests, and the little added extras as detailed below.

The bespoke wedding package gives you a variety of options for your wedding breakfast and evening buffet, however you can also choose from our supplementary items and optional extras (as detailed on pages 8 to 14) to ensure you have everything as you envisaged for your special day.

THE LITTLE ADDED EXTRAS

Included in your Bespoke Wedding Package

| | | |
|--------------------------------|---|--|
| Dedicated Wedding Co-ordinator | Personalised Table Plans & Menus | Top Table & Cake Table Organza Swags |
| Master of Ceremonies | Table Mirrors & Decorative Centrepieces | Resident DJ |
| Red Carpet arrival | Chair Covers & Organza Bows | Complimentary Superior Bedroom for the Bridal Couple |
| Cake Base & Knife | | |

BESPOKE WEDDING PRICING

LOW DATES

January / February / March / October / November

Sunday to Thursday £5300

For 60 day guests and 100 evening guests

Friday £5800

For 60 day guests and 100 evening guests

Saturday £7100

For 70 day guests and 100 evening guests

HIGH DATES

April / May / June / July / August / September

Sunday to Thursday £5995

For 60 day guests and 100 evening guests

Friday £7600

For 70 day guests and 120 evening guests

Saturday £8500

For 80 day guests and 120 evening guests

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

Please note, we offer a separate All Inclusive Festive Package for the month of December, as well as an Afternoon Tea Package which is available throughout the year, please see following pages for details.

Please do let us know if our Bespoke Wedding Package does not suit your requirements as we are happy to tailor your special day to your exacting needs where possible.

PRICES

The prices in this brochure apply until 31/12/2022.
Please allow for an approximate increase of 5% per annum thereafter.

ALLERGENS

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

BESPOKE WEDDING PACKAGE

DRINKS PACKAGE

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

WEDDING BREAKFAST

select one choice for each course

STARTER

Your choice of Chef's homemade soup (see page 12 for various options)

Chicken liver and cognac parfait, sweet poached golden raisin and thyme-scented croute

A pressing of slow cooked ham hock, homemade piccalilli and toasted ciabatta

Cod and spring onion fishcake, tartare sauce, garden pea, broad bean and pea shoot salad

Garlic creamed wild mushroom, served on toasted focaccia

Baked goat's cheese and sweet red onion tartlet, herb salad and chive beurre blanc

MAIN COURSE

Oven baked breast of chicken, roasted potato fondant, butternut squash, tender stem broccoli and thyme jus
Pan-fried salmon fillet, crushed new potatoes, cauliflower purée, buttered spinach, confit cherry tomato and chive beurre blanc

Roast loin of pork with crispy crackling, honey roasted root vegetables, Bramley apple sauce and sweet cider jus

Braised blade of beef, creamed potato, charred carrot, fine beans and bourguignon sauce

Oven roasted breast of turkey, chestnut stuffing, chipolata bacon roll, seasonal vegetables, cranberry sauce and sage jus

DESSERT

Sticky toffee pudding, butterscotch sauce and Cheshire Farm vanilla bean ice cream

Triple chocolate brownie, white chocolate chunk ice cream

Vanilla crème brûlée, fresh berries and vanilla shortbread

Strawberry cheesecake, Chantilly whipped cream, fresh strawberries

Glazed lemon tart, blackberry sorbet, candied peel

Coffee & homemade fudge

EVENING BUFFET

select one of the following options

OPTION 1

Selection of closed sandwiches

Homemade Scotch egg

Petit home-baked savoury quiche

Garlic and cracked pepper chicken or vegetable spears

Honey sesame chipolata sausages

Crispy brie wedges (v)

Dressed house salad (v)

OPTION 2

A selection of sliders

Beef; Cajun chicken; Falafel;

Halloumi and Portobello mushroom

Served with potato wedges and house slaw

OPTION 3

Old English sausage and bacon barm

Served with house salads and cajun spiced wedges

FESTIVE WEDDING PACKAGE

PACKAGE AVAILABLE FROM 17TH NOVEMBER UNTIL 30TH DECEMBER 2022
EXCLUDING 24TH, 25TH & 26TH DECEMBER

DRINKS PACKAGE

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

WEDDING BREAKFAST

select one choice for each course

STARTER

Spiced butternut squash soup,
sage crème fraîche

Chicken liver and cognac parfait, sweet poached
golden raisin and thyme-scented croute

Traditional prawn cocktail, Marie Rose sauce,
granary croute and baby gem lettuce hearts

Baked goat's cheese and sweet red onion tartlet,
herb salad and chive beurre blanc

Cantaloupe melon (vg)
cassis sorbet and mint syrup

MAIN COURSE

Oven roasted breast of turkey, chestnut stuffing,
chipolata bacon roll, seasonal vegetables, cranberry
sauce and sage jus

Oven baked breast of chicken, roasted potato
fondant, butternut squash, tender stem broccoli and
thyme jus

Roast loin of pork with crispy crackling, honey roasted
root vegetables, Bramley apple sauce and sweet
cider jus

Braised blade of beef, creamed potato, charred
carrot, fine beans and Bourguignon sauce

Pan-fried salmon fillet, crushed new potatoes,
cauliflower purée, buttered spinach, confit cherry
tomato and chive beurre blanc

DESSERT

Christmas pudding, brandy sauce and winter berry
compote

Glazed lemon tart, blackberry sorbet, candied peel
Vanilla and Baileys crème brûlée,
fresh berries and vanilla shortbread

Sticky toffee pudding, butterscotch sauce and
Cheshire Farm vanilla bean ice cream

Triple chocolate brownie, white chocolate chunk
ice cream

Coffee with mini mince pies

EVENING BUFFET

Warm turkey and cranberry barmes

Roast pork, apple sauce and
sage stuffing barmes

Warm brie and cranberry barmes

Hand cut chunky chips

ALSO INCLUDES:

Dedicated Wedding Co-ordinator

Master of Ceremonies

Red carpet arrival

Personalised table plans and menus

Chair covers and organza bows

Top table and cake table swags

Table mirrors and decorative centrepieces

Sparkle snow and tealight
holders for the tables

Cake base and knife

Resident disco

Superior bedroom for bridal couple

PRICING

Sunday to Thursday £5800

Friday £6200

Based on 60 day guests
and 100 evening guests

Saturday & Bank Holidays £7400

Based on 75 day guests
and 110 evening guests

Additional guests can be added and will be charged
for at the special discounted package price.

AFTERNOON TEA WEDDING PACKAGE

AVAILABLE THROUGHOUT THE YEAR IN OUR BELGRAVE AND WESTMINSTER SUITES

£1795 based on 30 guests £2795 based on 50 guests

DRINKS & CANAPÉS ON ARRIVAL

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

A selection of canapés

Choose 3 canapés from the full list on page 11 of this brochure

SPARKLING AFTERNOON TEA

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

Choice of tea and coffee

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

This package can be tailored to higher guest numbers in our Grosvenor Suite if required. Please ask our wedding co-ordinator for a bespoke package to suit your requirements.

TWILIGHT WEDDING PACKAGE

AVAILABLE MONDAY TO THURSDAY AND SELECT FRIDAYS,
SATURDAYS AND SUNDAYS THROUGHOUT THE YEAR

£4995 based on 100 guests

DRINKS & CANAPÉS ON ARRIVAL

Glass of Bucks Fizz and selection of 5 canapés
See page 11 for full list of canapés

EVENING BUFFET

Selection of closed sandwiches

Homemade Scotch egg

Petit home-baked savoury quiche

Garlic and cracked pepper chicken or vegetable spears

Honey sesame chipolata sausages

Crispy brie wedges (v)

Dressed house salad (v)

ALSO INCLUDED

Chair covers and bows in your choice of colour

Decorative table centerpieces

Table linen in white or ivory

Personalised table plan

Themed lighting

Dedicated Wedding Co-ordinator

Master of Ceremonies (if required)

Room hire for the Belgrave or Westminster Suites

EXTEND YOUR CELEBRATIONS...

Why not make the most of your special day and extend your celebrations with an evening reception from just £15.00 per guest. Please enquire with our wedding co-ordinator for further details.

ALSO INCLUDES:

Dedicated Wedding Co-ordinator

Master of Ceremonies (if required)

Red carpet arrival

Personalised table plans and menus

Chair covers and organza bows

Table mirrors and decorative centrepieces

Cake base and knife

Resident disco

Add a late afternoon Civil Ceremony for an additional £595

SPECIAL DIETARY REQUIREMENTS

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

VEGETARIAN & VEGAN MENU

STARTER

Your choice of Chef's homemade soup

Chargrilled Mediterranean vegetable and basil pesto croute,
dressed rocket, sun blushed tomato and aged balsamic glaze

Cantaloupe melon, cassis sorbet and mint syrup

Sautéed wild mushroom crostini, mizuna salad and garlic and rosemary dressing

Superfood salad, red pepper hummus, pomegranate, charred tender stem broccoli,
pickled beetroot and toasted pitta bread

MAIN COURSE

Garden pea, asparagus and spinach risotto, fresh water cress

Wild mushroom, spinach and shallot Wellington,
fine beans, roasted cherry tomatoes and vegan gravy

Mixed bean cassoulet, mini sweet potato fondant and rosemary scented gravy

Chargrilled Mediterranean vegetable tian,
crisp polenta, rocket and sun-blushed tomato salad with aged balsamic dressing

Roasted squash and mushroom nut roast,
roasted potato, seasonal vegetables and thyme gravy

VEGAN DESSERTS

Coconut panna cotta, fresh berries and sugar tuille

Apple and seasonal berry crumble, vegan vanilla ice cream

Vegan chocolate brownie, vegan raspberry ripple ice cream

Fresh fruit pavlova, blackcurrant sorbet and seasonal fruits

Apple tarte Tatin, vanilla ice cream

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

AS FOR THE LITTLE ONES...

CHILDREN'S MENU

3 courses £17.50

For children 12 and under

STARTERS

Your choice of Chef's homemade soup

Seasonal melon (v)
with fresh strawberries

Garlic ciabatta (v)
with melted cheese

MAINS

Homemade chicken goujons,
chips and baked beans

Margarita pizza (v)
with skinny fries

Sausage and mash
with rich pan gravy

Homemade fish and chips,
mushy peas and tartare sauce

Macaroni cheese (v)
with garlic ciabatta

DESSERTS

Your choice of ice cream,
wafer and sprinkles

Fresh fruit salad
with garden mint

Chocolate brownie,
chocolate sauce and vanilla ice cream

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

CHILDREN'S DRINKS PACKAGE

£6.50 per child

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

SUPPLEMENTARY MENU OPTIONS

WEDDING BREAKFAST

Although we provide you with a choice menu as part of your Bespoke Wedding Package, you also have the option to upgrade any of your courses. Following we have detailed a variety of dishes for your consideration.

All dishes are priced at a supplementary price per person.

STARTERS

| | |
|--|-------|
| Goat's cheese and honey bon bon, garden beetroot, pickled radish and balsamic dressing | £2.00 |
| Sun-blushed tomato and mozzarella arancini, micro basil, garden pea and broad bean salad | £2.00 |
| Butter poached chicken and baby leek terrine, pickled wild mushrooms and sweet maple dressing | £2.50 |
| King prawn and crayfish cocktail, Marie Rose sauce, granary croute and baby gem lettuce hearts | £3.00 |
| Scottish smoked salmon, ruby beetroot, pickled cucumber, shallots and a baby caper dressing | £3.00 |
| Crispy panko pork croquette, apple textures, watercress and honey jus | £3.00 |
| Poached pavé of salmon, compressed cucumber, pickled radish, shallot and creamed horseradish | £3.00 |
| Smoked and poached salmon and prawn roulade, citrus aioli, compressed cucumber and herb dressing | £3.00 |
| Chicken and cured Parma ham salad, dressed wild rocket, herb croutons, fresh shavings of parmesan and aged balsamic dressing | £3.50 |
| A pressing of confit duck and sweet roast apple wrapped in Parma ham with honey glazed fig and elderflower dressing | £3.50 |
| 28-day dry aged fillet beef carpaccio, peppered wild rocket, shavings of parmesan and raspberry dressing | £5.00 |

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

SUPPLEMENTARY MENU OPTIONS

WEDDING BREAKFAST

All following dishes are supplementary options which you can upgrade to from your Bespoke Wedding Package.

All dishes are priced at a supplementary price per person.

MAINS

Pan roasted breast of chicken, £3.00
crushed new potato, asparagus, buttered spinach, pea and pancetta jus

Slow cooked roast belly pork, £4.00
mashed potato, roasted root vegetables, caramelized apple purée, fine beans and sage jus

Poached fillet of cod, £4.00
pea and asparagus risotto and micro lemon basil

Pan seared sea bass, £4.50
parmentier potatoes, cauliflower purée, tender stem broccoli and smoked bacon jus

Grilled fillet of sea bream, £4.50
warm niçoise salad, parmentier potatoes, French beans, basil and tomato vinaigrette

Roast beef strip loin, £6.00
Chef's horseradish Yorkshire pudding, seasonal vegetables and red wine jus

Duo of lamb; roast rump and confit £6.50
shoulder, dauphinoise potatoes, confit shallot, glazed carrots, garden pea and rosemary jus

Fillet beef Wellington, parsley £9.50
potato puree, fine beans, roasted shallot, honey roast parsnip and redcurrant jus

DESSERTS

Fresh fruit pavlova, £1.50
Chantilly cream, fresh fruits, Prosecco jelly and passionfruit coulis

Lemon meringue pie, £1.50
raspberry purée, fresh raspberries and candied peel

Baileys panna cotta, £1.50
chocolate soil, chocolate jelly and short bread

Raspberry cheesecake, £1.50
raspberry purée and sorbet

White chocolate torte, £1.50
passionfruit coulis and vanilla Chantilly

Apple and mixed berry crumble, £1.50
homemade vanilla custard

Trio of crème brûlée; £2.00
chocolate, strawberry and vanilla

Chocolate and praline mousse, £2.00
hazelnut crumb, praline shards and salted caramel

Banoffee pie, sugar-glazed £2.00
banana and salted caramel

Trio of desserts; £3.50
crème brûlée, chocolate brownie and raspberry cheesecake

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

SUPPLEMENTARY MENU OPTIONS

EVENING BUFFET

Upgrade the Evening Buffet from your Bespoke Wedding Package to any of the following:
All prices are a supplementary price per person

PIZZA & WINGS BUFFET

£2.50 per person

Your choice of 3 from the following pizzas:

BBQ chicken; barbeque sauce, mozzarella, chicken, smoked bacon and fire-roasted red pepper

Hawaiian; tomato ragu, ham and pineapple

Pepperoni; tomato ragu, mozzarella and pepperoni sausage

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

Padana; tomato ragu, goat's cheese, mozzarella, caramelized red onion, baby spinach and sun-blushed tomato (v)

Vegan pizzas available on request

Served with:

BBQ chicken wings

Rocket and parmesan salad

Cajun-spiced potato wedges (v)

BBQ

£7.50 per person, minimum of 80 guests

Steak burger

Halloumi and Portobello mushroom burger (v)

Pork and herb sausages

Salmon and lemongrass parcels

Chargrilled vegetable kebabs (v)

Chargrilled chicken and mixed pepper kebabs

Buttered corn on the cob (v)

Minted new potatoes (v)

House salad and slaw (v)

HOT BUFFET

£5.00 per person

Choose 2 of the following dishes:

Chicken tikka masala

Garlic naan bread and mango chutney

Chickpea and cauliflower curry (v)

Garlic naan bread and mango chutney

Chilli con carne

Chive sour cream and nachos

Mixed bean chilli (v)

Chive sour cream and nachos

Beef stroganoff

Sour cream and crusty bread

Mushroom stroganoff (v)

Sour cream and crusty bread

All served with:

Braised Rice

Potato wedges

House salad

HOG ROAST

£6.50 per person, minimum of 80 guests

Roasted tender pork served with:

Soft floured baps

Hot minted new potatoes

Golden crispy crackling

Sweet apple sauce

Homemade sage stuffing

Selection of Salads;

Celeriac and apple slaw

Green leaf salad

Tomato, red onion and balsamic salad

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

OPTIONAL EXTRAS

Our Optional Extras section allows you the opportunity to enhance your Bespoke Wedding Package with various food, drink and venue dressing options from canapés, additional courses and late night munchies to Prosecco stations, cocktails and Champagne. We have also teamed together with one of our preferred wedding suppliers to offer you a full venue dressing service sure to impress both you and your guests.

CANAPÉS

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

3 canapés £7.95 / 5 canapés £12.50

MEAT

- Mini chicken and smoked bacon Caesar salad
- Mini shepherd's pie
- Melon and Parma ham
- Ham hock and piccalilli en crouete
- Chicken liver parfait with toasted brioche and Prosecco jelly
- Crispy BBQ pulled pork bon bon
- Duck spring roll with hoisin sauce
- Honey mustard-glazed chipolatas
- Sticky honey sesame chicken
- Mini beef burger sliders (£1.00 supplement)
- Fillet beef carpaccio, caramelized onion horseradish cream en crouete (£1.50 supplement)

VEGETARIAN

- Chestnut mushrooms stuffed with blue cheese and herb crumb
- Feta, sun-blushed tomato and spinach arancini
- Goat's cheese, honey and chive bon bon
- Crostini, black olive tapenade, sun-blushed tomato and feta
- Wild mushroom, leek and white truffle tartlet
- Crunchy sesame halloumi bites with sweet chilli
- Goat's cheese, sweet red onion and beetroot tartlet

FISH

- Thai fishcakes with sweet chilli sauce
- Prawn and crayfish cocktail with Marie Rose sauce
- Prawn and scallop sesame toast with sweet chilli
- Smoked salmon blinis, dill crème fraiche and caviar
- Japanese breaded king prawn with sweet chilli sauce
- Parsley and garlic butter brown shrimp (£1.00 supplement)
- Mini fish and chips (£1.00 supplement)
- Mini Coquilles St Jacques (£1.50 supplement)

VEGAN

- Vegetable spring roll
- Balsamic tomato and basil bruschetta
- Vegan sausage roll
- Mini vegan cottage pie
- Spiced falafel bites
- Toasted pitta with red pepper hummus
- Mini chickpea and beetroot burger

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

OPTIONAL EXTRAS

ADDITIONAL COURSES

Prolong your special celebration with any of the below additional courses which can be added onto your Bespoke Wedding Package wedding breakfast

SOUP COURSE £4.50

Leek and potato velouté with mature cheddar croute
Sweet roast pepper and tomato with basil pesto
Cream of wild mushroom and chive, finished with truffle oil
Honey roast parsnip and apple with crisp croutons
Spiced butternut squash, sage crème fraiche
Carrot and coriander with coriander oil and toasted seed

SORBET COURSE £3.95

Champagne
Lemon
Cassis
Mango
Raspberry

CHEESE COURSE

British cheese platter with grapes, homemade fruit chutney and savoury biscuits
£55.00 for 8 guests

Or

Individual portions £9.50 per person

EVENING BUFFET

Choose from any of the following items to add to your existing evening buffet:

£2.50 per item

Homemade sausage rolls
Home-baked, lightly spiced potato wedges with chive mayonnaise (v)
Sticky BBQ chicken wings
Mini pork pies with homemade chutney

Goat's cheese and red onion tartlet (v)
Lamb samosas with tzatziki
Vegetable samosas with minted yoghurt (v)
Mini onion bhajis with minted yoghurt (v)

LATE NIGHT MUNCHIES

Treat your evening guests to a late evening snack (served after 11pm).
Choose either:

Old English sausage and bacon barms £7.95 per person

or

Battered cod and chip cones with homemade tartare sauce £9.95 per person

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

OPTIONAL EXTRAS

DRINK

Upgrade your Bespoke Wedding Package Drinks

Double up on your reception drinks:

Bucks Fizz **£6.50** per person / bottled beer **£4.75** per person

Upgrade your reception drinks:

(priced as a supplementary price per person)

Bucks Fizz with Laurent Perrier Champagne - **£3.50** per person

Pimp My Prosecco Station - **£2.50** per person

Kir Royale / Bellini with Prosecco - **£1.50** per person
with Laurent Perrier Champagne - **£5.00** per person

William's Pear Bellini with Prosecco - **£2.00** per person

Laurent Perrier Champagne - **£5.00** per person

Cocktails available upon request

Upgrade your toast drink:

Upgrade to Laurent Perrier Champagne for a supplement of **£5.00** per person

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

SOFT DRINKS

Fruit juice - **£8.50** per jug (serves 5)

Still/Sparkling mineral water 750ml - **£4.40** per bottle

Fruit infused mineral waters - **£6.95** per carafe

1L carafe of still or sparkling mineral water infused with your choice of the following fresh fruits:
watermelon • mango • lemon and lime • passionfruit

Children's Drinks Package **£6.50** per child
to include 3 soft drinks

Mocktails available upon request

MIDNIGHT SHOTS

Treat your guests to a midnight shot!

Please speak with your wedding co-ordinator for more details.

OPTIONAL EXTRAS

THOSE LITTLE TOUCHES

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

Blossom tree pair - **£80**

Choice of crystal cake stands ranging in size from 10" 12" and 14" - **£35**

Personalised victorian style post box - **£50**

Light up LOVE letters - **£110**

FULL VENUE DRESSING

CIVIL CEREMONY VENUE DRESSING

6 x 180cm ivory blossom trees on 110cm clear acrylic stands, ivory carpet runner, 8ft wide flowerwall including side drapes, 4 up lights, registrar table decoration, aisle lanterns with candles & silk petal dressing - free monogram on flowerwall

£695

WEDDING BREAKFAST VENUE DRESSING

Full wall of drapes to one main wall with central 8ft flowerwall including 8 LED up lights set to a colour of your choice, with a single setup for all day/night

£500

Add blossom trees dressed with glass baubles and tea lights for use as table centres - **£60** per tree

CIVIL CEREMONY & WEDDING BREAKFAST VENUE DRESSING

As above Civil Ceremony Venue Dressing package plus change around after your ceremony to reset flowerwall and add additional drapes to fill one full wall of the Grosvenor Suite, 4 additional up lights and utilisation of blossom trees as table centres

£895

CIVIL CEREMONIES

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

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

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

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

WEDDING CEREMONY FEES

| Approved Suites | Capacity | Fee |
|---------------------------|----------|------|
| Grosvenor Suite | 200 | £595 |
| Bellevue (outdoor gazebo) | N/A | £595 |
| Belgrave | 50 | £450 |
| Westminster | 50 | £450 |

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

Drinking and smoking is not allowed during the wedding ceremony, or in the room one hour before the ceremony.

You are able to provide your own music.

This should not be religious or contain any religious references.

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

- Arrival and seating of guests - At least 8 songs are required at this point
 - Bride's arrival - one song
 - Signing of the register - four songs
- Exit of bride and groom followed by guests - one song

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

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



GROSVENOR
PULFORD HOTEL & SPA

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