

## FOOD

- Food tasting:** You'll receive an invite about 6 months before your wedding. You'll be offered a choice of two food tasting dates - these are set about 3-5 months before your wedding, held on Monday nights only. One complimentary tasting for two guests only is included in your package. The wedding tasting night is served like a restaurant night; with a group of wedding couples invited at the same time. Therefore we can only offer set dates and cannot accommodate dates at your request. If you cannot make the wedding tasting date, you would be choosing to forego the opportunity for a wedding tasting altogether. We are unable to accommodate extra guests.
- Menu choices & dietaries:** Our menus change bi-annually. You'll be required to choose a set menu after your wedding tasting; one starter, one main and one dessert for all the table. A vegetarian option is also available as a second choice for starter and main. Choice upgrades start from £10:  
If you'd like to add in a third choice to your starters/mains or a second choice for your dessert, this is £10 starter, £15 for main, £10 per dessert or £30 for 3 courses and these are prices per person, applied to the full number guests, not just those having the extra choice. (2025 guide price only - please check your year's price at your tasting). Extra courses are also available to add on. All our in-house dishes can be adapted for dietaries. Akta's Asian menus only offer basic dietaries eg vegan and gluten/dairy free. For other dietaries, we can offer alternative curry dishes cooked by our own Manor team.
- Pescatarians:** If you don't choose a fish option as your main option, pescatarians are offered a vegetarian option. You can opt to upgrade to the Choice Menu to include a fish option but the upgrade is applied to all adult guests at the table.
- Bespoke menus:** If you'd like to create a bespoke menu, this occurs after you have done our regular tasting and includes a second tasting for two. Pricing starts at £2500 for full menu development and testing. Adjustments can be made to our set menus on quotation.
- Evening food:** Evening food is one set menu for all guests, with a vegetarian option. A second choice is £20 per person, applied to total of all evening guests.
- Canapés:** Three canapes per person are included. You can opt to double this for a price upgrade.

**Suppliers food:**

Suppliers present during daytime are served a 2 course version of your wedding meal at price on application. Suppliers during evening are served the same as your evening food at same price as your evening guests.

**Wedding cake or alternative:**

You can provide your own cake for the wedding or an alternative sweet treat for display such as cupcakes or doughnuts or a cheese tower. For other served desserts, these must be purchased through us as an extra course with the evening food.

## **DRINKS:**

<b>Bar closure:</b>	We close the Courtyard bar at midnight. Once non-resident guests have exited, we will open the Library bar for overnight residents only, for another hour. If you want to stay up later than that, guests can order some bottles; we will close the Library bar but guests can continue to sit in the Parlour with these pre-ordered bottles. If you anticipate going into the early hours, we advise that bedrooms Lord Mowbray, George Fentham and De Mountford are part of the late night party as they are directly above the Parlour.
<b>Alcohol:</b>	If guests are seen to be drinking alcohol other than those purchased at the hotel, this will be confiscated.
<b>Non-alcoholic options:</b>	Elderflower spritzers are served during drinks reception. During meal reception, guests are offered 3 bottled soft drinks instead of wine.
<b>Bar tab:</b>	We can set up the bar tab at your instruction. You can direct the time for the bar tab. Eg only during evening or afternoon reception or only during wedding meal. You can direct what you'd like to include/exclude from bar tab. Eg only wine/beer, no double shots.
<b>Corkage:</b>	From £35 per bottle (2025 guide pricing). If you have a specific wine/champagne you'd like for your wedding day, we can buy these wines in and these will be charged at bar prices (not retail prices).
<b>Champagne towers:</b>	If you'd like a champagne tower, we request you hire in your own glasses due to breakage potential. You'll need to purchase the bottles of Champagne or Prosecco from us.
<b>Bespoke choices:</b>	If you'd like to serve a spirit /liqueur/bottle that is not on our list, you can do so by purchasing a whole bottle. This will be priced at bar prices, rather than retail prices. You can then sell this at the bar to recoup your costs and take home any leftovers.
<b>Cocktails:</b>	To serve cocktails, a set number of cocktails must be pre-paid and pre-ordered before the wedding as they are pre-batched to allow for fast service at the bar. If you prefer, you can then sell this at the bar to recoup your costs. However, any cocktails pre-ordered but not purchased at the bar will remain on your bill. Prices will be charged according to live menus on date of your wedding.

