



WEDDINGS AT LION QUAYS



A beautiful backdrop

Whatever style or size of wedding you have in mind, Lion Quays Resort offers you a wonderful location and beautiful setting - the perfect start to the rest of your life.

Beautiful, picturesque scenery, a private location with grounds and gardens and fantastic facilities make Lion Quays Resort the perfect venue for your wedding day.

Our dedicated wedding team understand everything it takes to make the big event everything you've dreamed of, for you and your guests.

We'll always go the extra mile for you too, and if there's anything we can do to make your wedding even more special, all you have to do is ask. Lion Quays are happy to discuss and plan any personal requests, no matter how big or small.

WEDDINGS

AT LION QUAYS

START PLANNING

Our proposal

The perfect start to your love story
- all the special touches for your magical day.

- 60 adult day guests and 100 evening guests
- Drinks reception - choose from Prosecco, Buck's Fizz or bottled beer
- Selection of canapés - 2 per person
- Ivory aisle carpet
- 3 course wedding breakfast with coffee and after dinner mints
- Glass of house wine per person with the wedding breakfast
- Glass of sparkling wine per person to toast the speeches
- Table mirrors, tea lights and decorative centrepieces from our selection
- Chiavari chairs
Add your choice of coloured sash for a small supplement
- White table linen and napkins
- Cake knife and stand
- Evening buffet for 100 guests
- Resident DJ until 1 am
- Gloss dance floor
- Room hire of main function room for wedding reception and evening function
- Complimentary suite* for the bride and groom on the night of the wedding
- Special bedroom rates for your guests
- Master of ceremonies and wedding co-ordinator
- Complimentary access to our thermal spa suite for the happy couple the day after the wedding

Rates

2024

April to September

Midweek	£6,595
Friday	£7,295
Saturday	£7,695

March and October

Midweek	£6,395
Friday	£6,895
Saturday	£7,295

2025

April to September

Midweek	£6,995
Friday	£7,795
Saturday	£8,295

March and October

Midweek	£6,795
Friday	£7,295
Saturday	£7,695

2026

April to September

Midweek	£7,695
Friday	£8,595
Saturday	£9,295

March and October

Midweek	£7,495
Friday	£8,095
Saturday	£8,495

Additional day guests £80 per person | Additional evening guests £24.95 per person

Should you decide to marry on site please note there is a separate charge for room hire for your ceremony

Please kindly note, our minimum numbers are 60 adults during the day and 100 adults in the evening



The finer
details

EVERYTHING YOU NEED

MORE CONSIDERATIONS...

Winter proposal

Snowflakes and sparkles

Available November - February

- 60 day guests and 100 evening guests
- Drinks reception - choose from Winter Pimm's or mulled wine
- Ivory aisle carpet
- Selection of canapés - 2 per person
- 3 course wedding breakfast with coffee and mince pies
- Glass of house wine per person with the wedding breakfast
- Glass of sparkling wine per person to toast the speeches
- Table mirrors, tea lights and decorative centrepieces from our selection
- White table linen and napkins
- Chiavari chairs for 60 guests
Add your choice of coloured sash for a small supplement
- Cake knife and stand
- Evening buffet - roast meat baps & chips
- Resident DJ until 1am
- White gloss dance floor
- Room hire of main function room for wedding reception and evening function
- Complimentary suite for the bride and groom on the night of the wedding
- Special bedroom rates for your guests
- Master of ceremonies
- Wedding co-ordinator
- Complimentary access to our thermal spa suite for the happy couple the day following the wedding

2024 **£6,295** 2025 **£6,795** 2026 **£7,495**

Additional day guests £75 per person
Additional evening guests £19.95 per person

Vintage proposal

Teacups and teacakes

- 50 day guests and 80 evening guests
- Drinks reception - choose from Buck's Fizz or Pimm's
- Ivory aisle carpet
- Traditional English afternoon tea
- Glass of sparkling wine per person to toast the speeches
- Table mirrors, tea lights and decorative centrepieces from our selection
- White table linen and napkins
- Chiavari chairs for 60 guests
Add your choice of coloured sash for a small supplement
- Cake knife and stand
- Vintage crockery
- Evening buffet - roast meat baps & chips
- Resident DJ until 1am
- White gloss dance floor
- Room hire of main function room for wedding reception and evening function
- Complimentary feature double room for the bride and groom on the night of the wedding
- Special bedroom rates for your guests
- Wedding co-ordinator
- Master of ceremonies

2024 **£4,695**

Available Monday to Thursday between April and September, excluding Bank Holidays

Available everyday between October and March, excluding Friday and Saturdays in December

Additional day guests £34.95 per person
Additional evening guests £19.95 per person

Twilight proposal

An evening of memories

- Based on 100 guests
- Twilight wedding ceremony from 3 pm onwards
- Ivory aisle carpet
- 2 blossom trees on rustic columns
- Arrival drink of sparkling wine or bottled beer
- Hog roast or Grazing table wedding breakfast with canape style desserts
- Filled sweet cart
- Glass of sparkling wine per person for the toasts
- Chiavari chairs and coloured sashes
- Table runners in your colour scheme
- Log slices with faux candles and greenery
- White table linen and napkins
- LED light up dance floor
- Resident DJ until 1 am
- Chip cones served later in the evening
- Magic mirror bundle
- Room hire of Ceremony and function room
- Wedding Co-ordinator and Master of Ceremonies
- Special bedroom rates for your guests
- Suite for the night of the Wedding
- 1st Anniversary Afternoon Tea voucher for the Happy couple

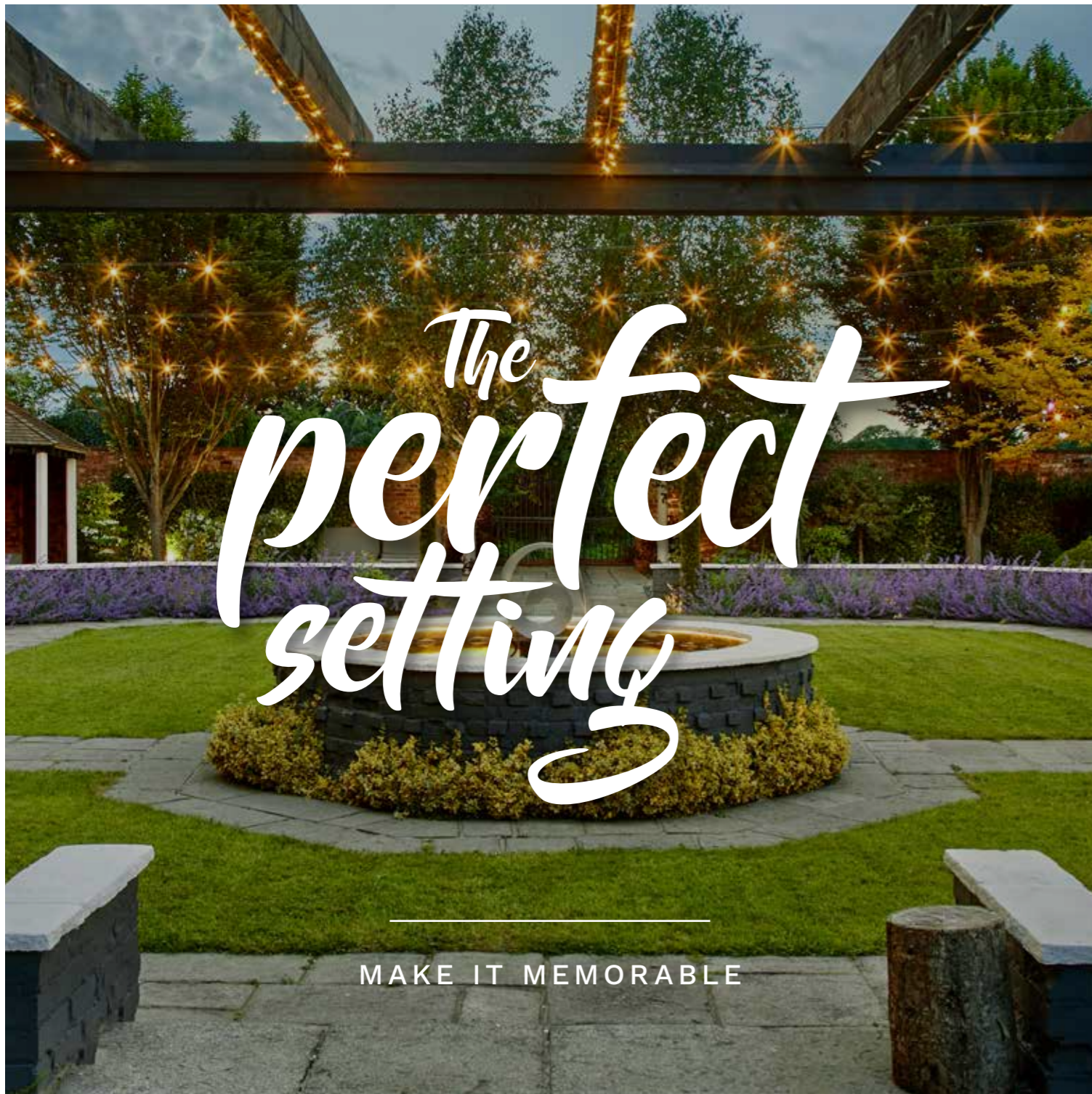
2024 **£8,495** 2025 **£8,495** 2026 **£9,395**

Available Sunday to Friday. A £500 supplement applies on Saturdays and Bank Holidays

You will need to arrange your Civil Ceremony directly with the Registrar via Shropshire Council on 0345 6789 016

Additional guests £55.00 per person
Dates subject to availability





NOW AND FOREVER

Civil ceremonies

Inside or outside, say 'I do' to the ideal place for your ceremony.

Please contact the Superintendent Registrar to make arrangements for your marriage to take place in our licensed premises. Two Registrars will attend the marriage, one will conduct the ceremony and the other will register the marriage.

Please contact the Registrar via Shropshire Council on 0345 6789 016.

All our wedding suites are licensed to host a wedding civil ceremony. Please note that separate Registrar fees will apply.

Your ceremony will commence in a suite of your choice or in our picturesque walled gardens.

Ceremony room hire

£700.00



MAKE IT EXTRA SPECIAL

Extra special touches

Make your day as unique as you are.

We'll be happy to arrange any of the following extras for you, just have a chat with your wedding co-ordinator:

- Chair covers and sashes
- Chocolate fountain
- Coloured napkins
- Ice cream cart
- Large 'Love' and 'Mr & Mrs' LED letters
- Outdoor garden games
- Photo booth
- Popcorn machine
- Post box
- Room up-lighting
- Slush machine
- Starlight backdrop
- Starlight dance floor
- Starlight table skirts
- Sweet cart
- Table runners
- Top table flower arrangement

The team are on hand every step of the way to ensure you have the perfect day.



Wedding celebration meal

Our chefs have prepared a menu that's got something for everyone.

Canapés

Sun blushed tomato and basil bruschetta **VG/V**

Mini avocado on toast with fresh chilli and roasted red pepper **VG/V**

Mini goats' cheese and apple tart **V**

Three cheese puff pastry twist

Smoked salmon blini, chive crème fraiche

Chicken liver parfait, caramelised red onion marmalade

Mini lamb kofta kebab, cucumber raita

Mini duck and hoi sin spring roll, sweet chilli dip

Cream cheese and chive en croute **V**

Upgraded options...

Wild cod goujons and homemade tartar sauce **(£1.80 p.p.)**

Mini calzone, mozzarella, dry cured serrano ham, confit tomato and basil pesto **(£1.80 p.p.)**

Tempura tiger prawn, black sesame, oriental dipping sauce **(£2.35 p.p.)**

Own catering/room hire only weddings can also be catered for - please call for additional details.

For couples wanting to offer their guests a choice, there will be a £4.80 per person supplement.

Starters

Mediterranean sharing platter, Parma ham, Milano salami, bocconcini mozzarella, marinated olives, sun blushed tomato, houmous, aged balsamic, olive oil, selection of artisan breads

VG/V option available

Roast plum tomato and red pepper soup, basil olive oil **VG/V**

Carrot, honey and ginger soup, crème fraiche **V**

Cream of vegetable soup, herb roasted croutons **VG/V**

Pressing of ham hock, wholegrain mustard and parsley, deconstructed piccalilli, toasted brioche

Gravadlax of salmon, pickled cucumber, caper berries, Dijon mustard, honey and dill dressing, mixed seed bread

Duck liver pate, orange and cranberry chutney, rocket and lambs leaf salad

Heritage tomato salad, black bomber "Cheddar with attitude" balsamic marinated shallot rings, micro basil **V/GF**

Smoked chicken salad, Thai vegetable, garlic, chilli and soy

Classic prawn cocktail, baby gem, cucumber, confit tomato, brandy Marie rose

Avocado, soft boiled hens' egg and smoked cured bacon salad, blue cheese dressing **GF**

Upgraded options...

Salmon, prawn and haddock fishcake with lemon and dill, sea vegetables, tartar sauce, tomato salsa **(£2.50 p.p.)**

6-hour slow cooked duck leg rilette, celeriac remoulade, marinated beetroot, chive oil **(£2.50 p.p.)**

Lobster and crab tian, confit tomato petals and consommé, avocado sorbet and fennel cress **(£3.95 p.p.)**

Main courses

Roasted free range chicken, sage and onion stuffing, rosemary and garlic roasted potatoes, sautéed savoy cabbage with bacon, seasonal vegetables, chicken jus

12-hour slow cooked shin of English beef, creamed potato, honey roast root vegetables, French beans, bourguignon sauce **GF**

Pan roast free range chicken breast, mashed potato, roast carrot, fine beans, mushroom and tarragon cream sauce **GF**

Pan roast free range chicken breast stuffed with mozzarella and basil pesto, potato fondant, roasted red peppers, vine cherry tomatoes, chicken and white truffle jus **GF**

Grilled loin of pork, sage and onion mash, sausage stuffing, roasted chantannay carrots, apple puree, crackling

Grilled organic salmon fillet, lemon and dill crushed potato cake, creamed savoy cabbage, asparagus, hollandaise sauce **GF**

Braised lamb shoulder, dauphinoise potato, roasted celeriac, sticky red cabbage, rosemary and redcurrant reduction

Chargrilled vegetable tian with glazed vegan mozzarella, sautéed new potatoes, black olive tapenade, sun blushed tomatoes **VG/V/GF**

Upgraded options...

8oz fillet of English beef steak (pink or well done), rosti potato, grilled flat field mushroom and plum tomato, green peppercorn cream sauce **(£11.50 p.p.)**

Cod, salmon and tiger prawn bouillabaisse, saffron potatoes, sea vegetables, tempura mussels **(£8.95 p.p.)**

Roast sirloin of English beef, Yorkshire puddings, rosemary and garlic roasted potatoes, creamed mashed potato, honey roast root vegetables, braised red cabbage, French beans, red wine jus **(£6.95 p.p.)**

Desserts

Chocolate and pecan nut brownie, vegan vanilla ice cream, chocolate sauce **GF/VG**

Baked vanilla cheesecake, chocolate ice cream, salted caramel syrup

Eton "tidy" mess, meringue pearls, Champagne jelly, seasonal berries, vanilla cream, raspberry coulis

Dairy cream filled profiteroles, crème Chantilly, Valrhona chocolate sauce, fresh strawberries

Vanilla crème brulee, white chocolate fondue, toasted marshmallows

Sticky toffee pudding, butterscotch sauce, vanilla ice cream or clotted cream

Chocolate marquise, vanilla cream, black cherry compote, amoretti biscuit

Upgraded options...

Dark chocolate fondant, honeycomb ice cream, hazelnut brittle, white chocolate sauce **(£2.95 p.p.)**

White chocolate and raspberry cheesecake, freeze dried raspberries, raspberry jell, lemon curd **(£1.95 p.p.)**

For cheese lovers'...

Selection of British cheeses, apple and plum chutney, celery, grapes, savoury biscuit selection or walnut and raisin bread - this can be served as a board in the centre of each table or as a separate cheese course **(£3.50 p.p.)** as the dessert option, or **(9.95 p.p.)** as an additional course.

Allergies

Should you have an allergy to any particular foods or ingredients, please tell a member of our team and we will endeavour to adjust the dishes for you or give you a list of the ingredients.

Young guests' menu

For your little guests that are 12 years and under.

Unlimited soft drinks are included (so they can join in with all the toasts!) and our 'young guest' menu is at a smaller price of course. Boys and girls aged 2 and under even eat and drink free of charge!

Tomato soup with cheese on toast **v**

Seasonal fruit platter, melon, strawberry, pineapple **v/GF**

Garlic bread with melted cheese

Mini nachos, glazed mozzarella cheese, tomato salsa

Beef burger in a soft bun, French fries

Chicken goujons, French fries and beans

Battered cod fillet, proper chips and peas

Macaroni cheese, garlic bread **v**

Selection of ice creams **GF**

Warm chocolate fudge cake, vanilla ice cream and chocolate sauce

Vanilla cream filled mini profiteroles with toffee sauce

Sweet shop sundae

Please select one menu choice for all children.

£22.50 per child (aged 12 and under)

Free for children 2 and under

Enhance your day

Want to do some extra toasts or spoil your guests some more? We offer a range of supplementary drinks.

Supplements

Additional glass of house wine

£7.25 per glass

Glass of Prosecco

£8.25 per person

Glass of Champagne

£13.85 per person

Glass of Pimm's

£5.85 per person

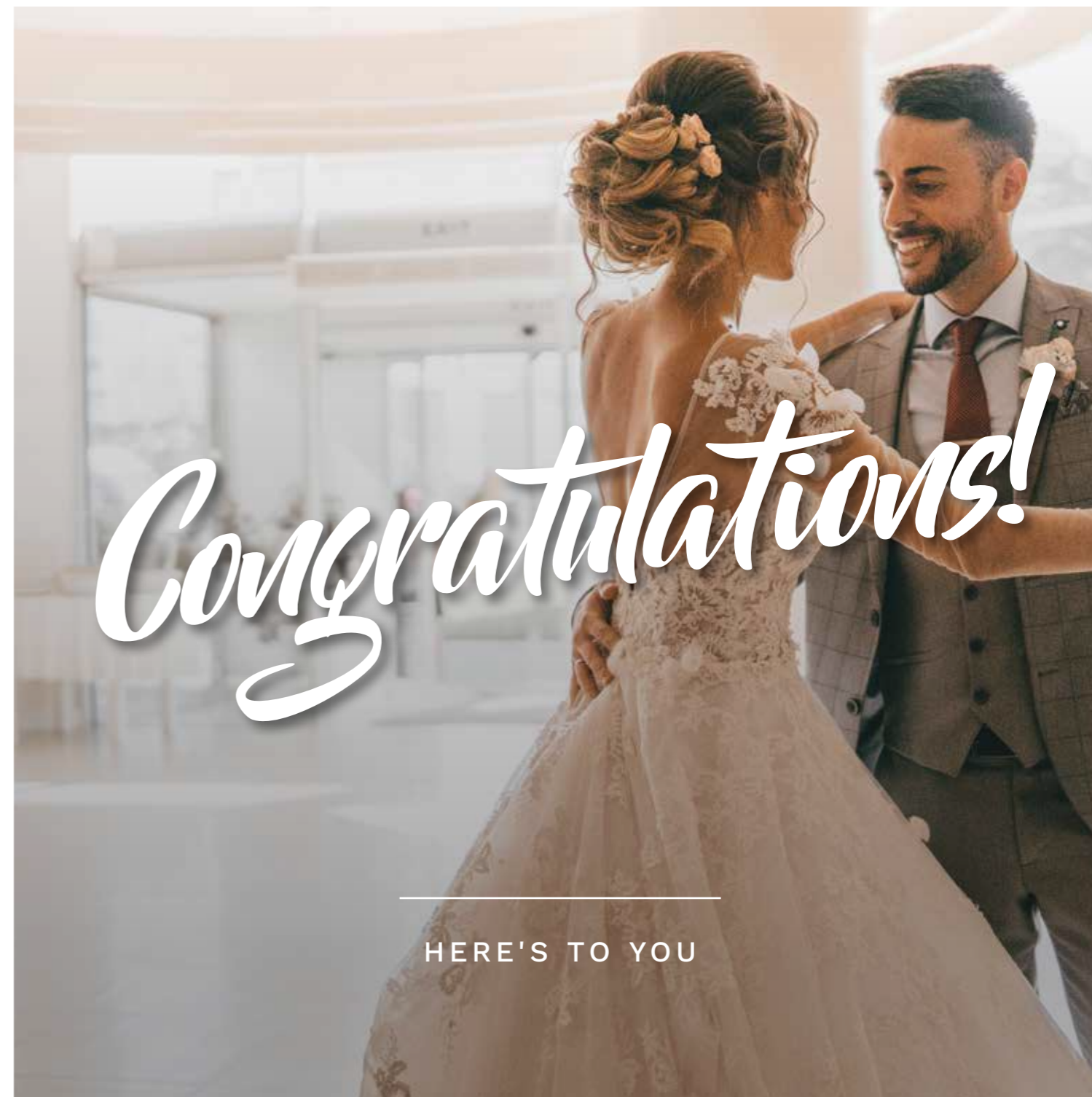
Bottled beers

£5.45 per person

Exclusive

Bride & Groom signature cocktails

£10.85 per person



Congratulations!

HERE'S TO YOU

Evening selection

Keep the party going with our delicious evening buffets. There's something for everyone, choose from:

Buffet menu

Included in 'Our proposal' package

Selection of sandwiches

Selection of pizzas

Sausage rolls

Selection of mini quiche

Chicken skewers

Potato wedges

Coleslaw

Mixed salad

Additional buffet items

Mini duck and hoisin spring roll **(£1.80 p.p.)**

Breaded mozzarella sticks **(£1.80 p.p.)**

Mini lamb samosa, minted yoghurt **(£1.80 p.p.)**

Scampi, tartar sauce **(£2.40 p.p.)**

BBQ buffet menu

Cajun spiced chicken kebabs

Pork sausages

Lion Quays burgers

Selection of breads and rolls

Fennel coleslaw, golden raisins

Classic Caesar salad

Tomato and mozzarella salad, balsamic dressing

Chutney and relish

From £3.60 per person (supplement)

Additional BBQ items

Chinese belly pork slices **(£2.40 p.p.)**

Lamb kofta kebab, cucumber raita **(£2.40 p.p.)**

Citrus salmon kebabs **(£3.00 p.p.)**

Lemon and black pepper chicken drumsticks **(£2.40 p.p.)**

Grilled halloumi and mediterranean vegetables **(£1.80 p.p.)**

Hog roast buffet menu

Slow spit roasted hog

Sage and onion stuffing

Caramelised apple sauce

Crackling

Garlic and rosemary roasted new potatoes

Seasonal salad leaves

Coleslaw

Tomato and red onion salad

Selection of breads and rolls

Relish and sauces

From £10.80 per person (supplement)

Afternoon tea menu

Selection of finger sandwiches

Pork, sage and onion sausage rolls

Goats cheese and apple tart, country tomato chutney

Warm fruit scones, strawberry jam, clotted cream

Chefs selection of dainty cakes

Included in our 'Vintage proposal'

Themed buffet menus

A selection of themed buffet menus are available - please speak to your wedding co-ordinator for details



Should you or any of your guests have an allergy to any particular food or ingredients, please tell a member of our team and we will endeavour to adjust the dishes for you or give you a list of the ingredients



TIME FOR BED



Once the party's over

After the excitement of the day, your guests won't need to worry about getting home.

Lion Quays are pleased to offer preferential rates for your wedding guests. These rates (which include breakfast) are based on 2 people sharing a standard room.

Block bookings can be reserved for weddings and any unbooked rooms will be automatically released 6 weeks prior to the wedding day.

Please note that check in is from 3pm onwards.

10% off best available rate

Guests can select an upgraded room of their choice, available from £25 supplement per night.

GET WEDDING READY

Prepare and pamper

Preparation is key for your special occasion.
Let us help you become the perfect bridal beauty for your very special day.

Spa wedding belles

Jessica Geleration Nails

Prepare your nails with Jessica Geleration manicure or pedicure. Extra strength, no smudging and dry in seconds. Perfect for your special occasion.

Geleration Manicure £40	Geleration Pedicure £45*
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Or book both together for **£70**

MyLash Express Lashes*

Glamorous lash extensions in just 30 minutes **£30**
Provides up to 2 weeks of wear.

*A patch test is required at least 48 hours prior to treatment.

Ready?

Make getting ready for your special day even better

- gather your nearest and dearest to help out whilst having fun.

Speak to your wedding coordinator about our exclusive VIP suite preparation area.

Option 1

- Available Allday
- Fizz for the Bride and 8 guests
- Nibbles for the Bride and 8 guests
- Twilight spa access for the Bride and 5 guests
- Includes bedrooms for the Bride and 3 guests

£1,250

Celebration days

Make the most of all the welcoming spa facilities to assist your relaxation before choosing a delightful treatment from the following;

- Tranquillity scalp massage - Discovery facial - Body silk glistener - Aroma foot relief - Shape and paint (hands or feet)
- Includes 4 hours access to spa and leisure facilities (8.30 am – 1.30 pm or 2.30 pm – 7.30 pm)
- Buffet lunch or afternoon tea

Ideal as an unforgettable hen party experience.

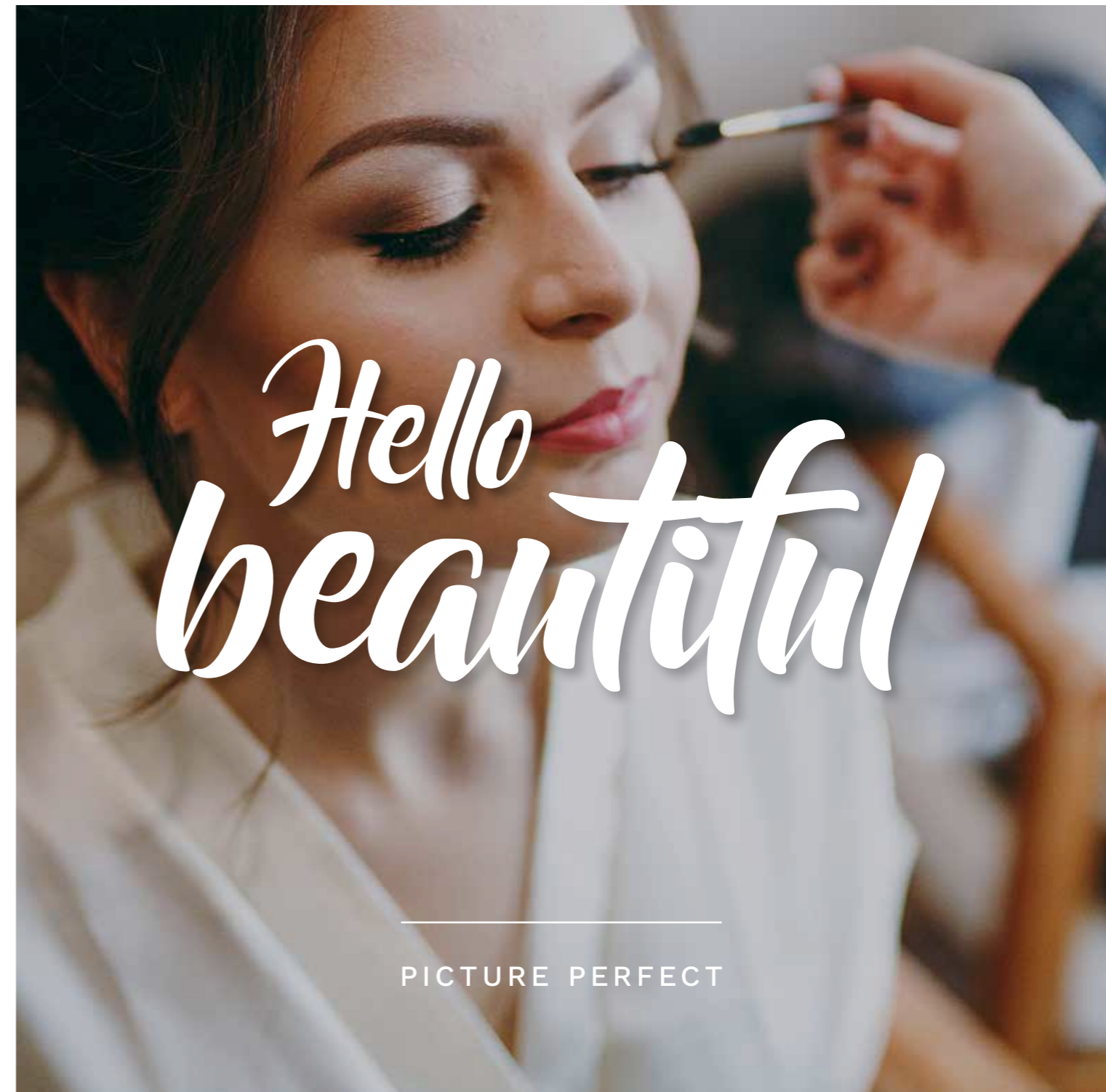
£75 per person

Option 2

- Available 8 am - 2 pm
- Fizz for the Bride and 8 guests
- Nibbles for the Bride and 8 guests

£550

Contact the Spa team to organise your wedding treatments | **01691 684 300**





Get
in
shape

LOOK AS GOOD AS YOU FEEL

Pre-Wedding Club Membership

If you want to shape up for the big day, Club has got you covered.

Our bride and groom-to-be membership includes:

- Premier Club membership including use of the extensive, fully equipped fitness suite
- Spin studio with interactive virtual screen
- A choice of 40 group exercise classes per week
- 25m indoor heated swimming pool
- Poolside rustic Finnish sauna, star-lit steam room and relaxing hot tub
- Outdoor, all weather tennis courts
- Fully qualified and friendly gym team, readily available to give advice and motivation

If you need some extra help on working specific areas of the body or feel you need that extra motivation to help stick to your goals, Club is offering the ultimate personal training experience to help you!

£580 per person

Monthly payment option available.

Terms and conditions apply.



The next steps

Here's how to confirm your wedding in 3 simple steps:

One

Your selected wedding date can be held for a period of 2 weeks.

Two

Once the date is confirmed and deposit is paid, the following deposit structure will be used:

- **Initial Deposit** £1000 (this is non refundable and non transferable)
- **12 months prior** 25% of the remaining balance due
- **9 months prior** 50% of the remaining balance due
- **8 weeks prior** Full balance including all extras

Please note all payments are non refundable and non transferable.

Three

Once the wedding date is booked with a deposit, an estimated structure and proposal of the day will be created and shared so you can start planning your special day.

Monthly Payment Plan

If you book more than 1 year in advance of your special day we are able to organise a monthly payment plan to help you spread the cost.

Please speak to your Wedding Co-ordinator at the time of booking for additional information.





We look forward to hearing from you...



Sophie Jessica Jenny

weddings@lionquays.co.uk | 01691 684 300



Lion Quays Resort, Weston Rhyn, Oswestry, Shropshire, SY11 3EN
Call us: 01691 684 300 Email us: events@lionquays.co.uk



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