

MAGICAL WEDDINGS

Making your day truly special



Congratulations on your engagement!

We love to create truly memorable wedding days. From the moment you arrive to the time you leave as a newly married couple, we're devoted to making your special day everything you want it to be.

We are delighted that you are considering having your wedding at Cottons Hotel & Spa, and we look forward to talking through the thoughts and ideas you have for your special day.



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IT'S THE LITTLE THINGS

When it comes to crafting your special day it's the small details that make a big difference. Which is why you'll find our team obsessive about your planning, working with you to bring your ideas to life. If you've already got the vision, we'll be the blank canvas for you to work with, or if you're still designing your dream day, we can help guide you along the way.

And because we know you'll want to remember your wedding day forever, you'll find some fabulous indoor and outdoor backdrops so you're guaranteed a beautiful photographic record you'll cherish for years to come.



Tabley Suite
A beautiful room with an open feel and bright, airy conservatory. Ideal for up to 80 people, the Tabley Suite also boasts its own private bar and outdoor terrace.

EXCEPTIONAL STANDARDS

Our priority is your enjoyment and the smooth running of your day:

- ✓ A dedicated Wedding Manager, experienced and highly trained to help you from the planning stage, right through to the big day.
- ✓ Menu tasting so that you can experience the quality of our dishes before making that all important decision for your guests.
- ✓ A red carpet welcome and the services of an informal Wedding Host on the day.
- ✓ Silver cake stand and knife for the presentation of your wedding cake.
- ✓ A luxurious suite for the newlyweds, accompanied by a bottle of chilled Champagne and English breakfast the next morning.
- ✓ Preferred accommodation rates and packages so that your guests can also make the most of your special day.
- ✓ Your first anniversary treat – a 1 night dinner, bed and breakfast stay with our compliments (Fairytale package).
- ✓ Room hire of your event suite for the wedding breakfast and evening reception.
- ✓ Minimum numbers apply. The details of the offering may vary depending on the wedding package, please check with our Wedding Manager for more details.





Verandah Suite

Seating up to 180 people, the Verandah Suite is our largest room and has many special features including ambient lighting, a balcony looking over the beautiful Cheshire countryside and a large dance floor to dance the night away. With its own private entrance and private bar, the Verandah Suite is a perfect space for both night and day.

‘Your wedding venue is more than a setting; it’s a place where memories are made, so set the date and let your imagination take over.’

Plumley Suite

A superb air-conditioned room with natural light and a lovely contemporary feel. Ideal for parties up to 30 guests.

‘Getting people together before the big day.’

PRE-WEDDING CELEBRATION

Getting friends and family together before the event is all part of the fun, and you'll find we've lots of ways to help you do this. From a deluxe pamper day in the spa to a Champagne breakfast on the big day, family suppers with big sharing platters, or simply an elegant afternoon tea, we've got the spaces and places to meet the other half's nearest and dearest.

PREFERRED PARTNERS

We've worked with a lot of local suppliers, but there are some in our opinion who stand out from the crowd. On booking your wedding with us, you'll receive access to all of our preferred suppliers, with a personal introduction and exclusive offers to all of those personal touches you have in mind.

‘Serenity and sophistication come together to create an elegant setting for your special day.’

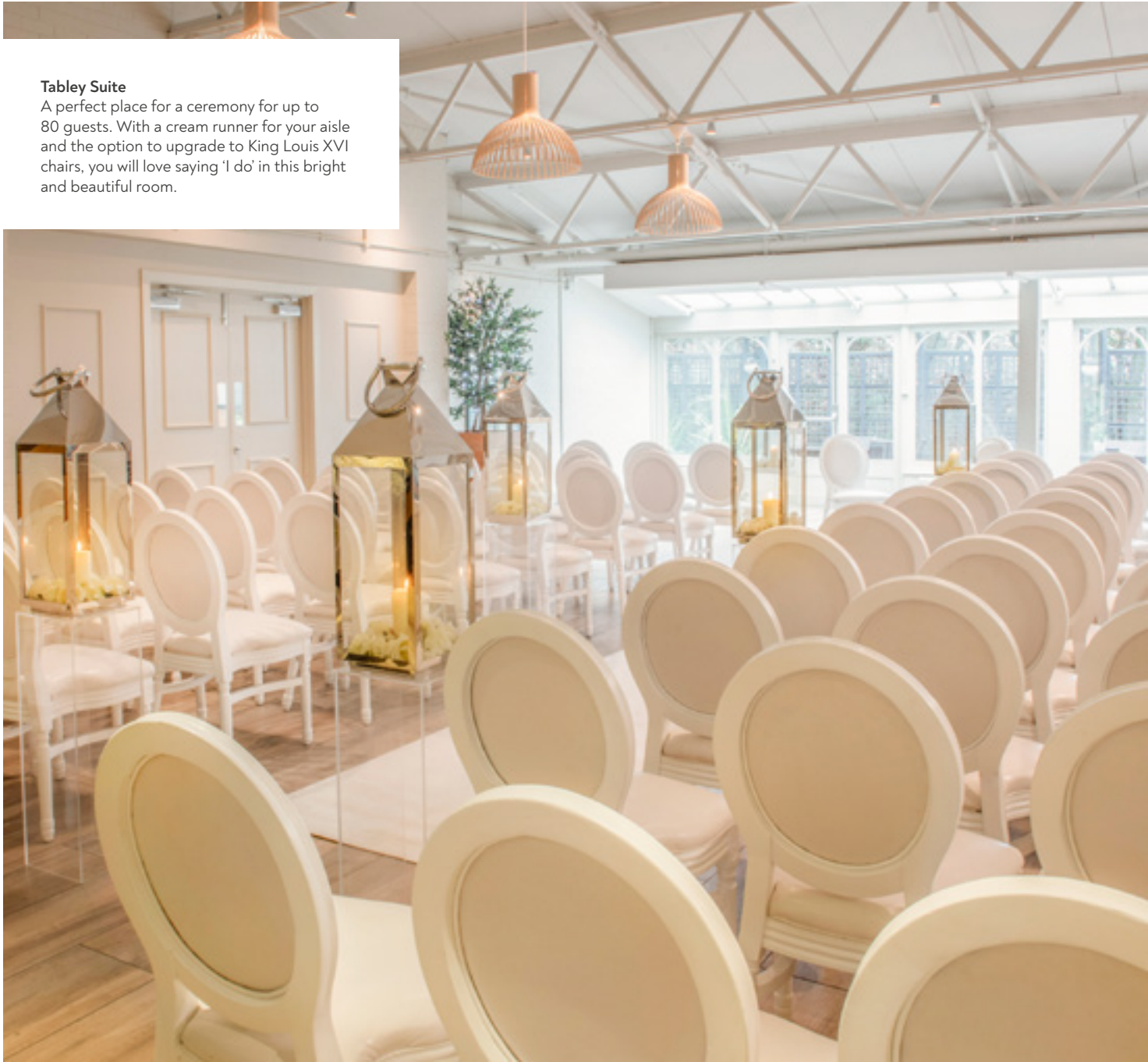


DRINKS SELECTION

We source all of our wines through our own in-house wine specialist, often buying from the vineyard. This means we can offer exceptional value on some fantastic wines, but as we buy from season, please forgive us if we can't confirm the exact wines to you until about 6-months from your wedding – but rest assured they will be well worth the wait.

Tabley Suite

A perfect place for a ceremony for up to 80 guests. With a cream runner for your aisle and the option to upgrade to King Louis XVI chairs, you will love saying 'I do' in this bright and beautiful room.



THE CEREMONY

Keeping everything under one roof has lots of advantages, not least no lost guests and no need to worry about the weather outside too.

A range of our suites are licenced which means you can enjoy a seamless transition from the ceremony to celebrations all in one place.

You will need to contact East Cheshire Ceremonies to check availability of the Superintendent registrar on your preferred date. Contact 0300 123 5019.





Verandah Suite
If you're dreaming of saying 'I do' in front of all your friends or family, the Verandah Suite is the perfect space. Seating up to 180 people and with a cream runner for the aisle there is also the option to upgrade to stunning Chiavari chairs.



‘The perfect location for
the most memorable
wedding day.’

Our packages

We have three packages to choose
from ranging from our Classic,
where all the small details have
been covered, through to Fairytale
which is all you could have
dreamed of and more.

For the love of food

Our talented Chefs are obsessed with creating delicious menus that will compliment your celebrations. We use fresh, seasonal ingredients and prepare them with pride on your wedding day. Refer to our menus for some food for thought, but if you have some specific ideas, we'd love to hear them.



‘We love food – it’s as simple as that.’



MENU SELECTIONS

Classic

TO START

- Heritage tomatoes, goat’s chesse pearls, basil shoots and aged balsamic (V)
- Homemade soup (choose from the soup selection)
- The Cottons prawn, avocado, smoked salmon cocktail, music bread
- Pressed terrine of ham hock, pea puree, pickled onions, crostini

MAINS

- Baked spinach and ricotta cannelloni, garlic dough balls, rocket salad (V)
- Cauliflower, leek and blue cheese risotto, garlic & rosemary ciabatta (V)
- Supreme of chicken, tarragon and grain mustard cream sauce
- Four-hour braised blade of beef, caramelised shallots, red wine and thyme jus
- Roasted fillet of cod, vine tomato sauce, crispy pancetta
- All the above served with courgette, honey glazed baby carrots, char-grilled broccoli and roast potatoes

DESSERTS

- Chocolate and orange box, chocolate soil, orange syrup
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Mixed berry cheesecake, passion fruit pearls

Please select one dish from each course

Coffee with chocolate mints

DINING AFTER DARK

Finger food

FINGER FOOD MENU

- Platter of freshly made sandwiches and wraps
- Stone baked cheesy garlic bread (V)
- Warm spinach, tomato and pepperoni pizza
- Tomato, chilli, and ricotta pizza (V)
- Cajun chicken wings, BBQ sauce
- Air-dried Woodall’s ham and salami, pickles, olives, roasted vegetables
- Spicy potato wedges, guacamole and lime (V)
- All served with chopped house salad and fresh homemade slaw

EXTRAS

- Fritto misto of salt and pepper squid, creel prawns and queenie scallops with chilli, spring onions and spices
£4 per person
- Classic Caesar salad
Garlic croutons, white anchovies, Parmesan cheese
£2 per person
- Asian duck spring rolls with hoisin sauce
£2.25 per person
- Vegetable spring rolls (V)
£1.50 per person
- Cheshire cheese and red onion marmalade tart (V) or bacon, mature cheddar and spring onion tart
£1.50 per person
- Honey and mustard roast mini sausages, creamy mash
£3 per person
- Sweet and sour crispy vegetable tempura (V)
£1.50 per person
- 4ft homemade sausage roll, cider apple chutney
£40

* Finger food – minimum numbers of 20

MENU SELECTIONS

Elegant

TO START

- Baked goat’s cheese crotin, beetroot Carpaccio and chive oil (V)
- Roasted oak smoked salmon, dill pickled cucumber, capers, horseradish cream
- Baked tart of spinach and Parmesan, rocket, essence of beetroot (V)

MAINS

- Penne Arrabiata, cherry vine tomatoes, garlic, chilli, baby spinach, Parmesan, garlic & rosemary ciabatta (V)
- Tarte tatin of goat’s cheese, glazed shallots, baby spinach, beetroot chutney (V)
- Fillet of Cheshire pork with three-hour slow braised belly, spiced apple puree, cider jus
- Herb roasted sirloin of British beef, Yorkshire pudding, shallots, beef gravy, horseradish cream
- Three-hour slow braised shoulder of Pendle Hill lamb, mint jus
- All served with fresh seasonal vegetables and roasted potatoes

DESSERTS

- Warm Belgian chocolate fondant, vanilla ice cream
- Glazed vanilla crème brûlée, shortbread
- Treacle and orange tart, pistachio cream and raspberries

Please select one dish from each course

- Coffee with chocolate mints

DINING AFTER DARK

Street food inspired

PLEASE CHOOSE 3 MAINS AND 2 SIDES

Easy going, relaxed style of food served on platters per table or buffet style

MAINS

- Beef burger, Jack cheese, beer sourdough bun, pickle, BBQ sauce
- Gourmet hot dog, fried onions, French’s mustard, ketchup
- Pulled pork, apple mash, BBQ sauce on a gourmet sourdough bap, mayo, pickle
- Hot roast rump of beef baguette, rocket, creamed horseradish, onion confit
- Salt roasted loin of pork baguette, apple sauce, sage and onion, crackling
- Homemade freshly baked sausage roll, cider apple chutney
- Buffalo mozzarella, sun dried tomato and basil flatbread (V) or with pepperoni
- Warm goat’s cheese, roasted red pepper and pesto focaccia, rocket and balsamic (V)

All served with homemade house slaw, relish, sauces and accompaniments and your choice of two side order dishes from the following:

SIDES

- Sweet potato fries
- Chopped house salad, rocket, cherry tomato, bell peppers, cucumber, red onions
- Spicy potato wedges, herbed crème fraîche
- Caesar salad, baby gems, garlic croutons, white anchovies, Parmesan cheese
- Sea salted thick cut chips
- Salad of rocket, balsamic dressing, Parmesan shavings
- Rosemary and garlic roasted Tiny Tot potatoes

MENU SELECTIONS

Fairytale

TO START

- Salad of roasted and pickled beets, whipped goat’s cheese, hazelnuts, pea shoots (V)
- Salmon gravadlax, Atlantic prawns, white crab mayonnaise
- Air-dried Woodall’s ham, British salami, pickles, toasted sourdough

MAINS

- Potato gnocchi, fricassee of wild mushrooms, herb and garlic flatbread (V)
- Filo parcel of spinach, mascarpone and roasted vegetables, spicy tomato sauce (V)
- Peppered fillet of Bowland beef, classic peppercorn sauce, crispy onions, watercress
- Cotton’s mixed fish grill – sea bass and salmon, king scallop and tiger prawn, lemon, salsa verdi
- Garlic and rosemary infused rump of Pendle Hill lamb, mint jelly, red wine sauce
- Your choice of one vegetable and one potato dish from our house selection*

DESSERTS

- Raspberry and hazelnut pavlova
- Dark chocolate and orange tart, pistachio crumb, vanilla ice cream
- Old English lemon posset, strawberries, granola crunch

Please select one dish from each course

Coffee with chocolate truffles

DINING AFTER DARK

Big sharing pans

PLEASE CHOOSE 3 MAINS AND 2 DESSERTS

MAINS

- BBQ chicken
- Roasted Tiny Tot potatoes, corn on the cob
- Tagine of spiced lamb
- Almonds, dried fruits, couscous pearls
- Texan beef chilli
- Savoury rice, tortilla, guacamole, sour cream
- Cauliflower mac ‘n’ cheese
- Garlic bread, leaf salad (V)
- Beef steak and Thwaites ale pie
- Puff pastry lid, thick cut chips, garden or mushy peas
- Classic chicken stroganoff
- Savoury rice, garlic bread
- Chilli sin carne
- Spicy vegetable chilli, rice, tortilla, guacamole, sour cream (V)

DESSERTS

- Baked vanilla cheesecake, seasonal berries
- Chocolate profiteroles, toasted hazelnuts
- Lemon tart, mascarpone cream
- Raspberry and hazelnut meringues
- Fresh fruit salad berries, vanilla ice cream

‘Food is the ingredient
that binds us together.’



DINING OPTIONS

Vegetable selection

HOUSE VEGETABLE SELECTION

- Panache mix
Fine beans, sugar snaps, baby carrots
- Mixed greens
Peas, mangetout, savoy cabbage, broccoli
(family served to your table)
- Honey-roasted Chantenay carrots, roasted broccoli
- Clapshot
Mashed carrot and swede
- Honey-roasted root vegetables, carrot, swede and parsnip
- Carrots and garden peas
(family served to your table)
- Why not add cauliflower cheese for £1 per person?

HOUSE POTATO SELECTION

- Parsley and chive buttered new potatoes
(family served to your table)
- Gratin dauphinoise
Baked with garlic, cream and cheese
- Creamy mash
- Duck fat roasted potatoes
- Rosemary and garlic roasted Tiny Tot potatoes

Extra vegetables £2.50-£3.50 (prices may increase year on year)

* Extra vegetables and potato dishes available as a supplement

DINING OPTIONS

Soups and extra courses

HOMEMADE SOUP SELECTION

Please feel free to ask if you have a personal favourite

- Country vegetable, spinach muffin (V)
- Roasted vine tomato and basil, cheddar straws (V)
- Leek, watercress and potato, cheese twist (V)
- Woodland mushroom white port, garlic dough ball (V)
- Cream of cauliflower, savoury cheddar cheese muffin (V)
- Classic minestrone, garlic bread, Parmesan cheese (V)
- Carrot and coriander, crème fraîche, chive crostini (V)
- Roasted parsnip, onion bhaji, curry oil (V)
- Served as a starter or as a taster in a demi-tasse cup
- £6.75 (prices may increase year on year)
- £3.50 taster in a demi-tasse cup (prices may increase year on year)

INTERMEDIATE COURSES

Selection of sorbets served in a shot glass, lemon, mango, passion fruit, pink Champagne, raspberry
Or please ask for your own particular flavour. £3.75 per person (prices may increase year on year)

CHEESE AND DESSERTS

- Add your very own cheese table to your event
- Farmhouse cheddar, blue and brie with celery, grapes, crackers and biscuits
- Served per table of 10 people or as a cheese course
- Platter for 10 £59 (prices may increase year on year)

- Choux pastry profiteroles, toasted almonds, chocolate sauce
- Fresh fruit salad and berries with vanilla cream
- Raspberry and hazelnut meringue
- Choice of 2 desserts £7.50 per person
- x10 £59 (prices may increase year on year)

DINING OPTIONS

#VILittleP

Choices for younger guests

Please select one dish from each course

TO START

Soup as per grown-ups menu or Heinz Tomato Soup with croutons

Melon, fresh fruit sorbet

MAINS

Grilled fresh salmon, peas, new potatoes

Sausage hot dog, tomato ketchup, mixed leaf salad, chips

Italian pasta, peas, sweetcorn, fresh tomato sauce (V)

Beef burger in a bun, fries and salad

DESSERTS

Fresh fruit yoghurt with berries

Cookie crumbs, ice cream, raspberry sauce

Fresh fruit salad, cream, yoghurt or ice cream

1-5 complimentary

6-12 £18 (prices may increase year on year)

DINING OPTIONS

Extra touches

NIBBLES AND CANAPÉS

Choose from these tempting selection of nibbles or canapés to enjoy with your reception drinks

NIBBLES

Joe and Seph's savoury cheddar cheese gourmet popcorn (V)

Artisan olives (V)

Snaffling Pig pork scratchings

Root vegetable crisps (V)

Baked Parmesan cheese straws (V) cream cheese, herb pâté

£3 (prices may increase year on year)

CANAPÉS

Please select 3 or 6 per person

Smoked salmon, cream cheese and chive tart

Honey chicken teriyaki skewer

Crispy mango chilli prawns

Chilled gazpacho shot glass (V)

Honey mustard chipolatas

Crispy belly pork, hickory smoked BBQ sauce

Spinach gnocchi, red pepper salsa (V)

Goat's cheese and cherry tomato crostini, basil pesto (V)

Yakitori pork, sesame, spring onions, hoisin

Hoisin sauce vegetable spring roll (V)

Thai squid, lime, spring onion

Soup, Intermediate and Cheese

x3 £9 (prices may increase year on year)

x6 £14 (prices may increase year on year)

‘Once in a while right in the
middle of an ordinary life...
Love gives you a Fairytale.’





PRICE LIST

Civil ceremonies

	2022	2023	2024	2025
Plumley	£450	£475	£500	£525
Tabley	£900	£950	£975	£1,000
Verandah	£550	£575	£600	£625



PRICING

Classic

	2022	2023	2024	2025
Jan, Feb, Mar, Nov	£75	£79	£83	£87
Apr, Oct, Dec	£79	£84	£87	£91
May, June, July, Aug, Sept	£84	£88	£92	£96

Prices apply to Sunday – Friday only. If you are looking to have your special day on a Saturday, Christmas Day or New Year’s Eve, these are only available on our Elegant Package and Fairytale Packages. Minimum numbers apply. We require 100% of guests to be catered for, on all packages.

INCLUDES:

Dedicated Wedding Manager	Round tables to seat a maximum of 12 guests per table
Complimentary menu tasting for the happy couple	1 x glass of house wine per person
Red carpet welcome	White tablecloths, white linen napkins, glassware, cutlery & china
Wedding host & informal toastmaster	Use of round mirror plates for tables & tea lights on all tables
Drinks reception – a glass of Bucks Fizz on arrival	Use of cake stand and knife
3 course set wedding breakfast from the Classic menu	Evening reception with Finger food menu
Glass of sparkling wine for the toast	Suite for the happy couple
Iced water	Extra evening guests are charged @ £17.50

PRICING

Elegant

	2022	2023	2024	2025
Jan, Feb, Mar, Nov	£105	£110	£115	£120
Apr, Oct, Dec	£109	£114	£119	£123
May, June, July, Aug, Sept	£112	£117	£122	£127

Sunday – Thursday (excluding bank holidays) 10% off the above rates. Christmas Week or New Year’s Eve subject to availability and at the rates above. Alternative table arrangements available. Minimum numbers apply. We require 100% of guests to be catered for, on all packages.

INCLUDES:

Dedicated Wedding Manager	White tablecloths, white linen napkins, glassware, cutlery & china
Complimentary menu tasting for the happy couple	Use of round mirror plates for tables & tea lights on all tables
Red carpet welcome	Chair covers
Complimentary civil ceremony room hire	Use of cake stand and knife
Wedding host & informal toastmaster	Printed tables plan, place cards and menu cards
Drinks reception – a glass of prosecco on arrival	Evening reception with choice from our Street food menu (3 mains & 2 sides)
3 course wedding breakfast from the Elegant menu	Suite for the happy couple, with a bottle of Champagne and chocolates with our compliments
1/2 bottle of house red or white wine per guest	Extra evening guest charged @ £20
Glass of prosecco or shot for the toast	
Free flowing iced water	
Round tables to seat a maximum of 12 guests per table	

PRICING

Fairytale

	2022	2023	2024	2025
Jan, Feb, Mar, Nov	£179	£186	£194	£200
Apr, Oct, Dec	£185	£192	£199	£206
May, June, July, Aug, Sept	£190	£196	£203	£210

Sunday – Thursday (excluding bank holidays) 10% off the above rates.
Christmas Week or New Year’s Eve subject to availability and at the rates above.
Alternative table arrangements available. Minimum numbers apply.
We require 100% of guests to be catered for, on all packages.

INCLUDES:

Dedicated Wedding Manager	White tablecloths, white linen napkins, glassware, cutlery & china
Wedding exclusivity – guaranteed only wedding	Use of round mirror plates for tables & tea lights on all tables
Complimentary menu tasting for the happy couple & parents (total of 6)	Flowers on all tables
Hen party for 8 – enjoy luxury spa treatments, afternoon tea, spa use and dinner, bed & breakfast accommodation	Chiavari or Ghost chairs and sashes
6-months spa membership – make sure you’re in tip top shape for the big day – for happy couple	£500 towards your wedding cake
Red carpet welcome	Use of cake stand and knife
Complimentary civil ceremony room hire	Printed table plan, place cards and menu cards
Wedding host & informal toastmaster	Doughnut wall
Drinks reception – a glass of Champagne & canapés on arrival	Evening reception with choice from our Big sharing pans (3 mains & 2 desserts)
3 course wedding breakfast from the Fairytale menu	Disco with our resident DJ
3 bottles of red & white wine on each table – Fairytale premium wine	Premier suite for the happy couple, with a bottle of Champagne and chocolates with our compliments
Glass of Champagne or cocktail for the toast	Dinner, bed & breakfast anniversary package to celebrate your first year of marriage
Sparkling and still mineral water	Extra evening guest charged @ £22
Round tables to seat a maximum of 10 guests per table	

PRICING AT A GLANCE

	Classic	Elegant	Fairytale
Dedicated Wedding Manager	✔	✔	✔
Red carpet welcome	✔	✔	✔
Wedding host & informal toastmaster	✔	✔	✔
White tablecloths, white linen napkins, glassware, cutlery & china	✔	✔	✔
Use of round mirror plates for tables & tea lights on all tables	✔	✔	✔
Use of cake stand and knife	✔	✔	✔
Complimentary menu tasting for the happy couple	✔	✔	& parents (total of 6)
Drinks reception – 1 glass per person on arrival	Bucks Fizz	Prosecco	Champagne
Toast drinks – 1 glass per person	Sparkling wine	Prosecco or shot	Champagne or cocktail
Wine to accompany wedding breakfast	1 glass of house white or red per person	1/2 bottle of house white or red per person	3 bottles of premium white & red wine per table
Free flowing water	✔	✔	Sparkling & still mineral water
Round tables to seat a maximum number of guests per table	12	12	10
Evening reception	Finger food menu	Choice from our Street food menu (3 mains & 2 sides)	Choice from our Big sharing pans (3 mains & 2 desserts)
Extra evening guest charge	£17.50	£20	£22
Suite for the happy couple	✔	With a bottle of Champagne & chocolates with our compliments	Premier suite with a bottle of Champagne & chocolates with our compliments
Printed tables plan, place cards and menu cards		✔	✔
Complimentary civil ceremony room hire		✔	✔
Chair covers		✔	Chiavari or Ghost chairs & sashes
Wedding exclusivity – guaranteed only wedding			✔
Hen party for 8 – (enjoy luxury spa treatments, afternoon tea, spa use and dinner, bed & breakfast accommodation)			✔
6 months spa membership for the happy couple			✔
£500 towards your wedding cake			✔
Flowers on all tables			✔
Doughnut wall			✔
Disco with our resident DJ			✔
Dinner, bed & breakfast anniversary package to celebrate your first year of marriage			✔

‘The highest happiness on earth
is the happiness of marriage.’



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