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CHAMPNEYS

MOTTRAM HALL

HOTEL, GOLF & HEALTH SPA

Weddings



Wedding Brochure

FIRSTLY, MAY WE TAKE THIS OPPORTUNITY TO
CONGRATULATE YOU BOTH ON YOUR ENGAGEMENT.
WE ARE DELIGHTED THAT YOU ARE CONSIDERING HOLDING
YOUR WEDDING RECEPTION AT MOTTRAM HALL.

Mottram Hall is an elegant 18th Century late Georgian country house hotel,
set in 270 acres of beautiful Cheshire Countryside. Our picturesque rose gardens
and stunning lake offer the perfect surroundings for your Wedding Day.

We are thrilled to announce we were highly commended for
wedding venue of the year at the
Marketing Cheshire awards 2022

Weddings at Mottram Hall take place in our beautiful St Andrews Suite;
our maximum capacities are 90 guests for your Wedding Breakfast
and 250 guests for your Evening Reception.

Enclosed is our current brochure with a flavour of the packages you are able to choose from
and the facilities we have to offer.

We would like to welcome you both into the hotel to discuss your aspirations for your big day
at which time we can show you around the hotel and our beautiful facilities and grounds.

Please do not hesitate to contact our
Wedding Co-ordinators to discuss your day in further detail and to arrange an appointment on:
01625 828 135.

A wedding couple stands in front of a red brick building with a white vintage car. The bride is wearing a white dress and the groom is wearing a dark suit. The background shows a red brick building with a white door and a white vintage car.

SUMMER PACKAGE

May - September

PACKAGE:

Red Carpet Entrance
Prosecco Reception Drink
3 Course Wedding Breakfast
Tea and Coffee
Half Bottle of House Wine
Prosecco Toast Drink
Evening Buffet
Professional Toastmaster
Wedding Coordinator and Event Manager
Use of Easel, Cake Stand and Cake Knife
Tables, Chairs, China, Linen and Glassware
Cream Carpet Aisle
Dance Floor

Also included:

Bridal Suite
Menu Tasting

Additional extras:

Canapés from £8pp
Suite Night Prior £250
Use of Bridal Dressing Room £250

Summer Package

MAY – SEPTEMBER

2025

Saturday
£11,750

Based on 70 day and 100 evening

Additional day and evening guest @ £155pp

Additional evening only guests @ £30pp

Friday
£9,900

Based on 60 day and 100 evening

Additional day and evening guest @ £145pp

Additional evening only guests @ £30pp

Sunday – Thursday
£8,400

Based on 60 day and evening

Additional day and evening guest @ £140pp

Additional evening only guests @ £30pp

2026 – 2027

Saturday
£12,100

Based on 70 day and 100 evening

Additional day and evening guest @ £160pp

Additional evening only guests @ £30pp

Friday
£10,200

Based on 60 day and 100 evening

Additional day and evening guest @ £150pp

Additional evening only guests @ £30pp

Sunday – Thursday
£8,700

Based on 60 day and evening

Additional day and evening guest @ £145pp

Additional evening only guests @ £30pp

CHILDREN

Under 2 Complimentary

Children aged 2 – 12 £25pp

Children over 12 £50pp

EXTRAS

You have the option to add extras to your wedding package.

Canapés from £8pp

Suite Night Prior £250

Use of Bridal Dressing Room £250

All of the above prices are inclusive of VAT at the current rate.

CIVIL CERMONY ROOM HIRE

£200 room hire charge applicable Sunday – Thursday

£400 room hire charge applicable to Fridays

£600 room hire charge applicable to Saturdays

CONTRACTED MINIMUM NUMBERS APPLY

Sunday – Thursday: Minimum 60 Adults for Wedding Breakfast and Evening Reception

Friday: Minimum 60 Adults for Wedding Breakfast and 100 Evening Reception

Saturday: Minimum 70 Adults for Wedding Breakfast and 100 for Evening Reception

You have the option to add additional guests up to our maximum capacity of 90 day guests and 250 evening guests

Subject to availability. Terms and Conditions apply. Saturday package applies to Bank Holidays.



AUTUMN & SPRING PACKAGE

March, April, October

PACKAGE:

Red Carpet Entrance
Prosecco Reception Drink
3 Course Wedding Breakfast
Tea and Coffee
Half Bottle of House Wine
Prosecco Toast Drink
Evening Buffet
Professional Toastmaster
Wedding Coordinator and Event Manager
Use of Easel, Cake Stand and Cake Knife
Tables, Chairs, China, Linen, Glassware
Cream Carpet Aisle
Dance Floor

Also included:

Bridal Suite
Menu Tasting

Additional extras:

Canapés from £8pp
Suite Night Prior £250
Use of Bridal Dressing Room £250

Autumn & Spring Package

MARCH, APRIL, OCTOBER

2025

Saturday
£10,350

Based on 70 adult day and 100 evening
Additional day and evening guest @ £135pp
Additional evening only guests @ £30pp

Friday
£9,300

Based on 60 adult day and 100 evening
Additional day and evening guest @ £135pp
Additional evening only guests @ £30pp

Sunday – Thursday
£7,800

Based on 60 adult day and evening
Additional day and evening guest @ £130pp
Additional evening only guests @ £30pp

2026 – 2027

Saturday
£10,700

Based on 70 adult day and 100 evening
Additional day and evening guest @ £140pp
Additional evening only guests @ £30pp

Friday
£9,600

Based on 60 adult day and 100 evening
Additional day and evening guest @ £140pp
Additional evening only guests @ £30pp

Sunday – Thursday
£8,100

Based on 60 adult day and evening
Additional day and evening guest @ £135pp
Additional evening only guests @ £30pp

CHILDREN

Under 2 Complimentary
Children aged 2 – 12 £25pp
Children over 12 £50pp

EXTRAS

You have the option to add extras to your wedding package.
Canapés from £8pp
Suite Night Prior £250
Use of Bridal Dressing Room £250
All of the above prices are inclusive of VAT at the current rate.

CIVIL CERMONY ROOM HIRE

£200 room hire charge applicable Sunday – Thursday

£400 room hire charge applicable to Fridays

£600 room hire charge applicable to Saturdays

CONTRACTED MINIMUM NUMBERS APPLY

Sunday – Thursday: Minimum 60 Adults for Wedding Breakfast and Evening Reception

Friday: Minimum 60 Adults for Wedding Breakfast and 100 Evening Reception

Saturday: Minimum 70 Adults for Wedding Breakfast and 100 for Evening Reception

You have the option to add additional guests up to our maximum capacity of 90 day guests and 250 evening guests

Subject to availability. Terms and Conditions apply. Saturday package applies to Bank Holidays.



WINTER PACKAGE

November - February

PACKAGE:

Red Carpet Entrance
Prosecco Reception Drink
3 Course Wedding Breakfast
Tea and Coffee
Half Bottle of House Wine
Prosecco Toast Drink
Evening Snack
Professional Toastmaster
Wedding Coordinator and Event Manager
Use of Easel, Cake Stand and Cake Knife
Tables, Chairs, China, Linen, Glassware
Cream Carpet Aisle
Dance Floor

Also included:

Bridal Suite
Menu Tasting
Suite Night Prior
Bridal Dressing Room

Winter Package

NOVEMBER – FEBRUARY

2025

Friday & Saturday
£8,400

Based on 70 adult day and evening guests
Additional day and evening guests @ £120pp
Additional evening only guests @ £12pp

Sunday – Thursday
£7,200

Based on 60 adult day and evening guests
Additional day and evening guests @ £120pp
Additional evening only guests @ £12pp

2026 – 2027

Friday & Saturday
£8,750

Based on 70 adult day and evening guests
Additional day and evening guests @ £125pp
Additional evening only guests @ £12pp

Sunday – Thursday
£7,500

Based on 60 adult day and evening guests
Additional day and evening guests @ £125pp
Additional evening only guests @ £12pp

CHILDREN

Under 2 Complimentary
Children aged 2 – 12 £25pp
Children over 12 £50pp

EXTRAS

You have the option to add extras to your wedding package.
Canapés from £8pp
Suite Night Prior Complimentary
Use of Bridal Dressing Room Complimentary
All of the above prices are inclusive of VAT at the current rate.

CIVIL CERMONY ROOM HIRE

£200 room hire charge applicable Sunday – Thursday

£400 room hire charge applicable to Fridays

£600 room hire charge applicable to Saturdays

CONTRACTED MINIMUM NUMBERS APPLY

Sunday – Thursday: Minimum 60 Adults for Wedding Breakfast and Evening Reception

Friday and Saturday: Minimum 70 Adults for Wedding Breakfast and Evening Reception

You have the option to add additional guests up to our maximum capacity of 90 day guests and 250 evening guests

Subject to availability. Terms and Conditions apply. Saturday package applies to Bank Holidays.



Civil Ceremonies

HAVING THE LICENSE TO CONDUCT CIVIL CEREMONIES IN OUR ST ANDREWS SUITE OR OUTSIDE IN OUR BEAUTIFUL ROSE GARDENS DURING THE SUMMER MONTHS CREATES THE MOST PERFECT AMBIENCE FOR YOUR WEDDING DAY.

Speak to one of our Wedding Co-ordinators for more details.

To book your ceremony please contact the Registry Office directly:

Macclesfield Registry Office
on 01270 375140

Please note a Civil Ceremony Room Hire charge may be applicable:

ALL YEAR

£400 charge applicable to Fridays

£600 charge applicable to Saturdays

£200 Sunday – Thursday

The Grounds

Set in 270 acres of stunning Cheshire parkland, the meticulous restoration of the building's magnificent characteristics was worthwhile.

The surrounding parkland, stunning Rose Gardens and Lake have been expertly manicured offering the perfect surroundings and photo opportunities for your Wedding Day.



Canapés

YOU ARE WELCOME TO
ADD CANAPÉS TO YOUR
DRINKS RECEPTION.

Please select canapés from the below menu:

CANAPÉS

Tempura Prawns Chilli Relish

Beef Carpaccio, Truffle Oil and Parmesan

Chicken Liver Parfait, Red Onion Marmalade

Smoked Salmon Cream Cheese, Keta Caviar

Asparagus and Cured Ham

Sunblush Tomato Arancini in Panko Breadcrumb (v)

Feta Cheese, Black Olive and Sunblush Tomato Toasts (v)

3 Canapés – £8pp

4 Canapés – £10pp

5 Canapés – £12pp

Reception & Toast Drinks

THE GROUNDS PROVIDE A BEAUTIFUL SETTING FOR YOUR PHOTOGRAPHS. WHILE YOU CAPTURE THE MOMENT, WE'LL HOST YOUR DRINKS RECEPTION.

PROSECCO IS INCLUDED IN EVERY PACKAGE, HOWEVER YOU ARE MORE THAN WELCOME TO UPGRADE THIS TO CHAMPAGNE OR REPLACE IT WITH AN ALTERNATIVE.

Please note supplements may apply.

INCLUDED IS A CHOICE OF

Prosecco
Spumante Veneto

Bottle of Beer
Peroni, Budweiser, Corona

Mulled Wine
*Red wine with traditional festive spices,
served warm*

UPGRADE OPTIONS

£6.50pp supplement

Champagne
Laurent-Perrier La Cuvee Champagne, France

Pimm's & Lemonade
Pimm's, summer fruits, lemonade, mint and cucumber

Porn Star Martini
*Vanilla vodka, passoa, gomme, lime, passionfruit puree,
shot of prosecco*

Cosmo
Vodka, Cointreau, lime, cranberry

Espresso Martini
Vanilla vodka, espresso, Kahlua



Wedding Breakfast

THREE MONTHS PRIOR TO YOUR
WEDDING DATE, WE WILL INVITE
YOU TO DINE IN OUR AA ROSETTE
AWARDED CARRINGTON GRILL
FOR YOUR COMPLIMENTARY
MENU TASTING.

You have a selection of starters, mains and desserts to choose from,
with additional options to upgrade courses or extend your menu
to a 4-course meal should you wish to, for a supplement price.

Please select the same starter, main and dessert for all of your guests
to ensure we can deliver an exceptionally high standard of service.

We are more than happy to cater for any guests
with specific dietary requirements.

Do not hesitate to contact your Wedding Co-ordinator
should you require any further advice.

Whilst we are able to cater for many menu requirements,
specific menu choices may incur supplement charges.

Wedding Breakfast Menus

Starters

Chicken liver parfait
toasted brioche and red onion marmalade

Ham hock terrine
golden beetroot piccalilli, sourdough crostini

Hot smoked salmon rilette
nori buttered rye, pickled cucumber

Prosciutto
poached pear, rocket and walnut salad

Smoked chicken salad
Asian slaw, wasabi and soy, toasted Sesame

Caprese bruschetta
vine plum tomatoes, mozzarella, onion marmalade,
rocket pesto (v)

Glazed goat's cheese
roasted beetroot, rocket, pesto croute, beetroot glaze (v)

Asparagus
fennel, rocket and sun blushed tomato salad, balsamic (ve)

Chargrilled mediterranean vegetable salad
heritage tomatoes, toasted pine nuts (ve)

Roasted tomato and pimento soup
sweet balsamic tomatoes, basil oil (ve)

Leek and Cheshire potato soup
vintage cheddar rarebit (v)

Caramelized white onion soup
goat's cheese, chestnut crumble (v)

Mains

Roast rump of lamb
confit garlic, creamed potato, green beans, carrot,
rosemary and redcurrant jus

Honey roasted duck breast
crushed baby potatoes, butternut squash,
pickled blackberry, game jus

Roast loin of Cheshire pork
Colcannon, roast parsnips, glazed apple, mustard cream,
cider glaze

Herb roasted fillet of chicken
escallop potatoes, Tuscan vegetables, chicken jus

Wild mushroom and spinach stuffed supreme of chicken
pomme fondant, fine beans, confit tomatoes,
brandy cream sauce

Roast British sirloin of beef
Cheshire roast potatoes, carrot and swede, fine beans,
Yorkshire pudding, beef jus

8oz sirloin steak 'pink'
roasted Jenga potatoes, blister tomatoes,
Bearnaise sauce, watercress
(£10pp supplement)

Prime fillet of Cheshire beef
dauphinoise potato, confit shallot, roasted carrots,
madeira jus
(£15pp supplement)

Roasted fillet of Scottish salmon
crushed new potatoes, roast fennel, asparagus,
tarragon butter sauce

Grilled fillet of sea bass
new potato, spring onion, seared pak choi, sauce vierge

Poached potato gnocchi
Stilton cream, sauteed spinach (v)

Pumpkin tortellini
tomato and sauce cream, toasted pumpkin seeds (ve)

Roasted vegetable tatin
zucchini fritti, rocket leaves (ve)

Penne pasta
wild mushrooms, asparagus, basil pesto, Pangritata (ve)

Goat's cheese and caramelised onion tart
fine herb potato mash, pickled pimentos (v)

Sweet potato wellington
roasted carrots, confit shallot, vegetable jus (ve)

(v) Vegetarian (ve) Vegan

Desserts

Vanilla cheesecake
chocolate fudge sauce, honeycomb

Rich chocolate and hazelnut dome
crème anglaise (v)

Chocolate marquise
biscuit, raspberries (v)

Apple crumble tart,
vanilla ice cream (v)

Raspberry and almond frangipane
berries coulis (v)

Cinder toffee cheesecake
Biscoff crème Chantilly

Tiramisu
baked biscotti (v)

Sticky toffee pudding
toffee sauce (v)

Vanilla crème brûlée
shortbread biscuits (v)

Elderflower and berry jelly
with raspberry sorbet (ve)

Extras

Please choose from the following dishes if you would like to add an additional course

Sorbet Courses

Passion Fruit Sorbet (ve)

Lemon Sorbet (ve)

Raspberry Sorbet (ve)

£3.50pp

After Dinner Treats

Chocolate Truffles (v)

Vanilla Fudge (v)

£1.50pp

Cheese & Biscuits

Cheshire Cheese Platter

White Cheshire, Appleby Coloured, Shrophire Blue, Celery, Grapes, Savory Biscuits, Fruit Chutney (v)

£8pp

Children

Children under 12 to dine from below menu. Please select a set menu for all children.

To Start

Melon and Parma Ham
Cream of Tomato Soup (v)
Garlic Bread with Cheese (v)
Fruit Skewers, Mint Syrup (v)

To Follow

Chicken Goujons, Chips and Peas
Sausage and Mash with Gravy
Grilled Salmon, Creamed Potatoes and Spinach
Macaroni Cheese (v)

To Finish

Chocolate Brownie Trifle (v)
Cheshire Farm Ice Cream and Strawberry Sauce (v)
Fruit Salad with Vanilla Ice Cream (v)
Raspberry Eton Mess (v)

Children under 2
Complimentary

Children aged 2 – 12
£25pp

Children over 12
£50pp
*Young adults aged 12 – 18 will dine
from the adult menu*



Wine List

Sparkling

Prosecco Spumante Extra Dry Veneto, Italy

Delicately fruity, aromatic bouquet with hints of flowers, honey and wild apple. It is well balanced and light

£42.00

Laurent-Perrier Cuvée Rosé Champagne, France

Pale salmon in colour and aromas of strawberries, redcurrants, raspberries and black cherries. The benchmark of Rose Champagne

£123.00

Laurent-Perrier La Cuvée Champagne, France

Great finesse and beautiful freshness obtained after a long ageing process in the cellar. Characteristic lightness, freshness and elegance

£90.00

Laurent-Perrier Vintage 2012 Champagne, France

Both fine and rounded in its flavours, the palate shows preserved orange peel and a vanilla-like finish. The texture is silky and very fine

£130.00

White

Julia Florista Vinho Branco, Lisboa, Portugal

Fresh aroma with tropical fruit and citrus, highlighting the passion fruit. With mineral notes

£35.00

San Antonio Pinot Grigio, Delle Venezie Veneto, Italy

Gentle floral and citrus aromas. Crisp and delicate on the palate with orchard fruit and lightly honeyed note

£41.00

Kotuku Sauvignon Blanc Marlborough, New Zealand

Pronounced aromas of peach, white flowers and cut grass with flavours of zesty lime and gooseberry

£49.00

Berton Vineyard Reserve Chardonnay Eden Valley, Australia

Aromas of citrus and white peach with nutty notes and toasty oak. Lifted fresh grapefruit on the palate with tightly structured minerality

£54.00

Domaine Bieville Chablis Burgundy, France

30 year old vines producing smoky lime aromas and flavours; bone dry, minerally but supple and moreish with a long, creamy finish

£58.00

Red

Julia Florista Vinho Tinto, Vidigal Lisboa, Portugal

Mature bouquet with flowers and vegetal notes. Elegant spiciness, medium body with a delicate finish

£35.00

Caracara Reserve Merlot Central Valley, Chile

Aromas of red and black cherries, spicy plum and blackcurrant all wrapped up in a velvety textured taste

£41.00

Domaine Astruc Pinot Noir Languedoc, France

Fresh red notes of strawberries and cherries, with sweet spices and light vanilla and a finish of subtle caramel

£46.00

Caoba Malbec Mendoza, Argentina

Soft and elegant, spicy fruit flavours with great concentration and length

£48.00

Bodegas Ugalde, Rioja Crianza Rioja, Spain

Classic aromas of blackcurrants and cherries added to cinnamon, caramelised toffee and butter all mirrored on the palate of this velvety wine

£55.00

Rose

San Antonio Pinot Grigio Rosé, Delle Venezie Veneto, Italy

Gentle floral and citrus aromas. Crisp and delicate on the palate with orchard fruit and lightly honeyed notes

£38.00

Chateau Routas Rosé Coteaux Varois en Provence, France

Freshly cut watermelon, ripe peach aromas and floral notes lead to a palate alive with wild strawberries and hints of mineral notes.

Crisp acidity and a refreshing finish

£46.00

Please be aware that the above wines are subject to change, availability and price increase.

For a full wine list please contact a member of the team.

Evening Reception Menus

AS EVENING DESCENDS, THE DANCE FLOOR COMES TO LIFE
AND THE EVENING CELEBRATIONS BEGIN.

Choose from the following menus:

£30 price per person is for additional evening guests only

Mini Pies

Steak and Ale
Chicken and Mushroom
Spinach and Butternut Squash (v)
The trimmings
Creamy Mashed Potato
Triple Cooked Chips
Mushy Peas
Real Gravy

Curry

Chicken Tikka masala
Lamb Rogan Josh
Thai Green Chicken Curry
Vegetable and Lentil Dhal (v)
The trimmings
Mango Chutney, Mint Yoghurt
Coriander Naan Bread, Chilli Onions, Basmati Rice,
Poppadums

All Rounder

Stone Baked Pizza (*various toppings*)
Buffalo Chicken Wings
BBQ Pulled Pork Baps
Teriyaki Chicken Kebabs
Pitta Breads and Houmous
Garlic Ciabatta with Red Onion Chutney
Tomato Onion and Mozzarella Salad
Asian Slaw

Evening Snacks £12pp

Applicable to Winter Package only

Choose from the following:

Bacon Baps
Pork and Leek Sausage Baps
Chicken Tikka Kebabs, Flatbreads
Honey Roast Pork Loin Baps, Apple Sauce and Stuffing
served on delicious Sourdough Baps accompanied by:
Coleslaw
Potato Salad or Spicy Wedges
Mixed Salad

Evening Reception Menus

Choose from the following menus:
£30 price per person is for additional evening guests only

BBQ

Beef Burgers with Mature Cheddar on Brioche Buns
Spicy Lamb Koftas with Mint Yoghurt
Piri Piri Marinated Boneless Chicken Thighs
Plant Based Burgers with Cheese (ve)
Moroccan Style Hummus and Pitta
Potato Salad with Spring Onions and Chives
Summer Leaf Salad with House Vinaigrette
Chipotle Mayonnaise, Sweet Chilli Dip,
American and English Mustards (v)

Hog Roast

Rare Breed Slow Roasted Gloucester Old Spot
Hog Roast
Selection of Freshly Baked Breads
Crisp Crackling
Sage and Onion Stuffing
Bramley Apple and Cider, Smoked Sticky BBQ
and Sweet Chilli

**MUST CATER FOR A MINIMUM
OF 100 EVENING GUESTS**

NB: will include a vegetarian/vegan dish and
gluten free bread option.

*Cooked and served on the St Andrews Suite Terrace
during summer months.*



Bridal Suite

Wake to the first day of your married life together in our luxurious bridal suite, on us! The suite is elegantly decorated with a luxurious four-poster bed and roll-top bath in the main bedroom.

Your Wedding Morning

If you choose to stay at Mottram Hall the night before your wedding day, your morning begins in our stunning bridal dressing room, away from the hustle and bustle of the wedding preparations.

You will be in the most luxurious and uplifting surroundings where getting ready will be a little party all of its own.

Our beautiful dressing room provides the perfect setting with plenty of room for you, your make-up artist, hairdresser, photographer, bridesmaids and whoever else you would like to help you get ready.

You can even have Champagne ordered to your room to ensure that your morning is as enjoyable as possible!

Additional charges apply.

The Night before the Big Day

Make the very most of your wedding venue and stay the night before your big day with a couple of your nearest and dearest or any of your guests who have quite a distance to travel.

Before getting an early night, enjoy a celebratory dinner as a family or with your bridesmaids in our elegant Trophy Room; the perfect start to your wedding celebrations.

The Trophy Room is situated in our AA Rosette awarded Carrington Grill restaurant and seats up to 12 guests.

Please note: use of the Trophy Room is subject to availability





Pictured: Suite bedroom, upgrades apply.

Accommodation

LOCATED IN THE HEART OF CHESHIRE WITHIN EASY DRIVING DISTANCE OF MANCHESTER AND SURROUNDING VILLAGES, MOTTRAM HALL IS EASILY ACCESSIBLE FOR YOUR WEDDING GUESTS. HOWEVER, YOUR GUESTS CAN TREAT THEMSELVES TO A STAY IN ONE OF OUR LUXURIOUS BEDROOMS, GIVING THEM THE OPPORTUNITY TO MAKE THE VERY MOST OF YOUR SPECIAL DAY.

Guest Bedrooms

Should any of your guests wish to stay over we have 119 beautifully appointed bedrooms at the hotel. A block of rooms will be held for your wedding guests at a guaranteed rate up until **8** weeks prior to the Wedding date and can be booked by your guests directly with our reservations team.

Accommodation Rates

Up to **30** bedrooms can be held for your wedding party for the night of your wedding.

SUMMER PACKAGE – May to September

Friday £169

Saturday £189

Sunday – Thursday £154

AUTUMN & SPRING PACKAGE – March, April and October

Friday £154

Saturday £174

Sunday – Thursday £149

WINTER PACKAGE – November to February

Friday £139

Saturday £159

Sunday – Thursday £134

Above rates are based on double occupancy and include breakfast.

Access to leisure facilities not included.

NB: There is no obligation to fill your bedroom allocation and no charges will apply if all rooms are not booked.



Hens & Stags

Spa

Our £10 million state-of-the-art Champneys spa has quickly become the most stylish destination in Cheshire.

Spend quality time with your bridesmaids and closest friends; relax and be pampered in style with a girly spa day.

With irresistible treatments, stunning spa facilities, delicious dining and plenty of space to unwind, the day before your wedding can be the ultimate slumber party.

SPA FACILITIES TO INCLUDE *

- Two swimming pools
- Private poolside cabanas
- Thermal experiences
- Organic sauna and Nordic sauna
- Indoor and outdoor hydro-pool and jacuzzi
- Treatment rooms offering therapies to soothe and invigorate the mind and body

*Charges apply to Spa and Golf facilities.

Golf

Why not organise a round of golf followed by lunch, the perfect way to unwind the day before your big day. Set in 270 acres of Cheshire's finest parkland and located one mile from the picturesque village of Prestbury, the tricky, well-guarded greens are broken up into two contrasting circuits of nine. The front nine, with its impressive backdrop of the 18 Century Hall, gently rolls over meadowland and offers the golfer many chances to make a score.

The back nine winds through rich woodland and is a much more demanding test of golf.

GOLF FACILITIES INCLUDE *

- 18-hole 7006 yard Championship course
- Private tuition available
- Practice range available
- Halfway house
- Claret Jug bar and brasserie
- Trolley and buggy hire

*Charges apply to Spa and Golf facilities.

Frequently Asked Questions

SHOULD YOU CHOOSE TO CONFIRM YOUR WEDDING AT MOTTRAM HALL, WE PROVIDE YOU WITH ALL THE INFORMATION YOU NEED, HOWEVER HERE ARE A FEW ANSWERS TO THE MOST COMMONLY ASKED QUESTIONS AT THE INITIAL STAGES OF PLANNING!

What is the maximum number of guests we can have?

Our maximum capacities are 90 guests for your Ceremony and Wedding Breakfast and 250 for your Evening Reception.

What time does the bar close and what time do we have to finish the party?

You will have exclusive use of the St Andrews Suite bar until 1 am; any residents staying over are then able to continue the celebrations in our resident Champagne Bar till the early hours!

Do we have to book the registrar separately?

Yes, it is a legal requirement that you contact the Registrar separately, it is best to contact them to ensure they can accommodate you on your chosen date before you confirm your venue. You can find their contact details on page 7.

When would we need to confirm final numbers?

We need your final numbers 4 weeks prior to your wedding date when you will settle your final invoice. We know that sometimes circumstances change so we can be flexible, as long as you keep us updated and provide final numbers 3 working days before your wedding.

Can you recommend any local suppliers?

Of course, we will give you a comprehensive contact list with details of local recommended suppliers such as photographers, florists, cake makers etc; all who have been to Mottram Hall before.

Are candles permitted at Mottram Hall?

Absolutely, the St Andrews Suite looks extra special when candles are lit, especially during ceremonies in the St Andrews Suite.

Is the use of confetti or rose petals permitted?

Bio-degradable dried rose petals (only) are permitted outdoors only and make for fantastic wedding shots.

A cleaning charge of £500 will be applied should this not be adhered to.

Please note confetti canons are strictly not permitted.

Can we have fireworks or launch Chinese lanterns?

We are able to accommodate most things but unfortunately fireworks are not permitted and we don't allow Chinese lanterns to be launched, this is simply because the debris impacts on our local residents and farmland and can also cause harm to local livestock.

What if we want our ceremony outside but don't trust the weather?

We will always reserve the St Andrews Suite for your civil ceremony. Should the weather not be on your side on the day of your wedding your ceremony will take place indoors.

The final decision will be made on the day by your Event Manager.

Do all guests dine from the same menu?

Yes, to ensure exceptional levels of service we ask you to choose a set menu for all guests apart from any dietary requirements including vegetarians and vegans. We will ask for a list of dietary requirements at your final details meeting. Children have their own menu for you to select from.

Do you offer the option of corkage?

We do not offer the option of corkage. We include two glasses of Prosecco and half a bottle of house wine per adult in all our packages. You have the opportunity to try these at your menu tasting.

Can we have a private breakfast the morning after?

This can be arranged subject to availability of a private room. We will look at this around one week prior to your wedding and if it is something we can offer you we will always let you know.

Is the BBQ served outside?

Weather permitting, the BBQ will be served outside, if not you will still have the same delicious menu however cooked on the grill rather than the BBQ.

Do we have to cater for 100% of our evening guests?

You must cater for 90% of your evening guests, this must meet the minimum numbers you are contracted to.

Do we offer external catering?

We do not offer the option for external caterers.



Additional Information

Terms & Conditions

Guests will have full use of our St Andrews Suite and St Andrews Terrace during Wedding.

Please note the minimum numbers on the packages attached.

Should you fail to meet these an additional room hire charge will apply.

Booking Procedure

We can provisionally hold any available date for up to 2 weeks.

Upon confirmation, a non-refundable, nontransferable **25%** deposit is required.

A further **25%** of your estimated final balance will be due 26 weeks prior to the wedding date
with a further **25%** of your estimated final balance due 13 weeks prior to the wedding date.

The final balance is due one month prior after you have had your final details meeting 6 weeks prior to the Big Day!

ALONG WITH OUR PACKAGES, MOTTRAM HALL IS ABLE TO
OFFER YOU MAGICAL SURROUNDINGS FOR YOUR WEDDING
PHOTOGRAPHS AS WELL AS FRIENDLY AND PERSONAL CONTACT
WITH A DEDICATED WEDDING CO-ORDINATOR PROVIDING
YOU WITH ONE MAIN CONTACT AT THE HOTEL.
YOUR WEDDING CO-ORDINATOR IS ABLE TO OFFER SUPPORT
AND GUIDANCE THROUGHOUT THE RUN UP TO YOUR BIG DAY.

For more information or to book a personalised viewing
call 01625 828 135 or email our team on weddings@mottramhall.com

We look forward to hearing from you



CHAMPNEYS

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HOTEL, GOLF & HEALTH SPA

For more information and to book

Call 01625 828 135

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