



Tewkesbury Park

# Our Wedding Packages







## This is **your** day.

---

Your wedding should be as unique as your love story.

Whether you are planning a grand celebration or a more intimate gathering, our dedicated wedding specialist will be with you every step of the way, to create your dream day.

Take a look through our packages, pricing and additional touches to see how we can help bring your day to life.

Why not make a weekend of it with your friends and family?  
Extend the celebrations and make memories that last a lifetime.

Rest assured, from the first conversation to the last dance, we're here to help you create your day filled with fun, laughter, love and memories.

# Why wait until the big day to start celebrating?

---

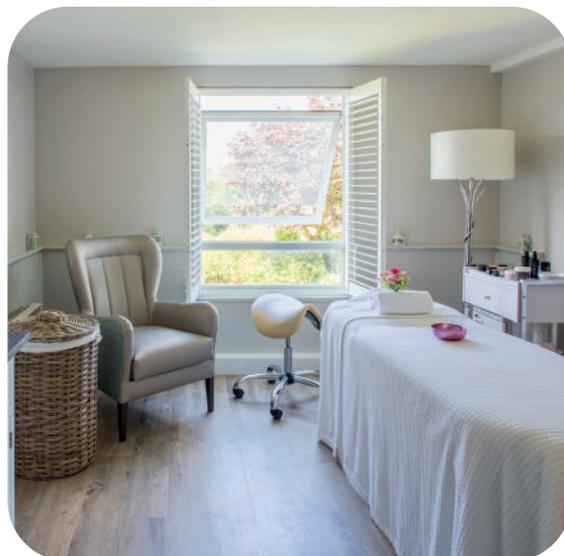


**Groomsmen Golf Getaway** – Kick off the celebrations with a round of golf or a 4-ball challenge the day before. A little friendly competition never hurt!

Round of golf from £20 per person  
Buggy hire - £32 per round



**Pre-Wedding Pampering** – Relax, unwind, and enjoy some much-needed zen before the big day, with indulgent spa treatments from £60 per person.



With everything under one roof, make the most of every moment.

---



**Private Dining Perfection** – Gather your loved ones for an intimate feast in one of our elegant private dining rooms. A perfect way to toast the celebrations ahead, with an array of delicious menus, including our six-course tasting menu, designed by our award-winning executive chef Anuj Thakur and his team.  
Room hire - £150.

**Interested in finding out more?**  
**Call our team today on 01684 272300**



# Make it a mini-escape.

---

Whether it's the night before the big day or a well-earned wind-down after the celebrations, turn your wedding into a mini escape.

With luxurious rooms, stunning views, and plenty of space to relax, your guests can enjoy every magical moment without the rush.



We know how special it is to have friends and family gathered together to celebrate, so to make that time feel even more relaxed, your wedding guests can enjoy 5% off our bedroom accommodation. It's the perfect excuse to settle in, soak up the atmosphere, and share the full experience with you from beginning to end.



From elegant suites to cosy rooms with their own private terraces, there's a perfect spot for everyone to rest, recharge, and relive the incredible moments from your special day.... not to mention waking up to our outstanding Cotswolds breakfast to send you on your way in style!



Want to find out more?

Speak to one of our team  
today on 01684 272300



# Your wedding isn't just a day - it's your perfect day.

---

If you're looking to make your celebration truly unforgettable, our **Sycamore Package** offers something extra special.

Treat your guests to an indulgent experience with a bespoke six-course tasting menu, thoughtfully curated by our executive chef Anuj Thakur and his team to reflect your personal tastes and the style of your day. This luxurious package is all about elegance, flavour, and attention to detail—designed to elevate your wedding feast into a celebration your guests will remember long after the last toast.



Your guests will enjoy a matching wine flight, with wines carefully selected to complement each dish.

A truly unforgettable way to share your celebrations.

**Call our dedicated team to find out more on 01684 272300**



# Your wedding, your way.

Description	Maple	Willow	Oak	Sycamore
Drinks reception	✓	✓	✓	✓
Canapés – choice of 3 per person		✓		
Canapés – choice of 4 per person			✓	✓
Wedding breakfast - set menu (3 courses, 1 choice per course)	✓	✓		
Wedding breakfast - set menu (3 courses, 2 choices per course)			✓	
Wine with wedding breakfast (half bottle per guest)	✓	✓	✓	
Tasting menu				✓
Wine flight with tasting menu				✓
Tea & coffee with Cotswolds fudge		✓	✓	✓
Bubbles to toast the bride & groom	✓	✓	✓	✓
Evening feast	✓	✓	✓	✓
Willy Wonka Chocolate Fountain			✓	✓
Menu & wine tasting for bridal couple		✓	✓	✓
Breakfast hamper for bridal party (up to 5 guests)			✓	✓
Chair covers & coloured sash or Chivari chair		✓	✓	✓
**Overnight accommodation for the bridal couple in an Opulent Suite	✓	✓	✓	✓
<b>Package price per person *</b>	<b>£140</b>	<b>£175</b>	<b>£205</b>	<b>£250</b>

\*Minimum number of guests for a Friday or Saturday – 50 adult day guests with an additional 30 evening guests

\*\*Overnight accommodation based on 50 day guests for Maple, Willow & Oak packages, 30 day guests for the Sycamore package

# Ultimate Sycamore Package, Tasting menu & wine flight.

Included with Sycamore package.

Enjoy a personal meeting with our executive chef Anuj Thakur, or one of his team, and our wedding specialist to plan and discuss your bespoke tasting menu.

## Sample Menu

### Amuse bouche

#### Bread

*Home-made sourdough & onion brioche roll,  
curried butter*

### Devon scallops & king prawns

*Ginger, Kaffir lime shellfish broth, pickled daikon,  
pomodoro concasse, caviar*

### 2023 Düfte Punkt Riesling Gewürztraminer Kerner

– Australia 12.5% 125ml

### English asparagus & crispy chicken

*Grilled asparagus, confit chicken leg croquette,  
hollandaise, black garlic ketchup*

### 2023 Pomino Bianco, Frescobaldi – Italy 12.5% 125ml

### Beetroot & goat's cheese tart

*Golden, candy & red beetroot, whipped Rosary Ash  
goat's cheese*

### 2023 Touraine Sauvignon Blanc KM 5400, Lionel Gosseume – France 12.5% 125ml

### Welsh lamb

*Herb-cruste lamb cannon, lamb keema potato,  
courgette & yoghurt purée, wild garlic, lamb sauce*

### 2021 Perano Chianti Classico, Frescobaldi – Italy 13.5% 125ml

### Rhubarb & guava

*Poached rhubarb, espuma, guava sorbet*

### Chocolate & peanut

*Snickers-inspired dessert, peanut crisp, Greek  
yoghurt sorbet*

### NV Pedro Ximenez, Bella Luna – Spain 15% 125ml

### Tea or coffee & petits fours

Some dishes may contain or come into contact with allergens. Please notify us of any allergies or dietary requirements before ordering. Please ask us for a full list of ingredients for each dish.



# Canapés

Description	Maple	Willow choose 3 per guest	Oak choose 4 per guest	Sycamore choose 4 per guest
<b>Paneer bread pakora</b> Butter-fried paneer, sweet yoghurt & coriander chutney		✓	✓	✓
<b>Tempura cauliflower wings</b> Ginger & soy dipping sauce		✓	✓	✓
<b>Beetroot &amp; red onion bhaji</b> Tamarind sauce		✓	✓	✓
<b>Pea &amp; ham croquette</b> Tewkesbury Mustard mayonnaise		✓	✓	✓
<b>Goat's cheese cornetto (g)(v)</b> Spiced goat's cheese & puffed rice filling, balsamic pearls		✓	✓	✓
<b>Charred tandoori chicken tikka</b> Mint & roasted cumin hung curd		✓	✓	✓
<b>Gloucester Old Spot pork sausage Wellington</b> Tewkesbury Mustard mayonnaise		✓	✓	✓
<b>Crispy duck leg bon bon</b> Spiced fruit chutney, crispy kale			✓	✓
<b>Smokin' Brothers smoked salmon</b> Rye bread, avocado & coriander mayonnaise, pickled cucumber			✓	✓
<b>Filo king prawn</b> Sweet chilli sauce				✓
<b>Roast sirloin of beef</b> Mini Yorkshire pudding & horseradish remoulade				✓



# Starter Plates

Description	Maple	Willow	Oak
<b>Seasonal home-made soup</b> Freshly-baked bread & Gloucestershire Netherend Farm butter	✓	✓	✓
<b>Ham, egg &amp; pineapple</b> Ham hock confit, pickled quail egg, pineapple salsa, toasted sourdough	✓	✓	✓
<b>Cheltenham beetroot chaat</b> Beetroot aloo tikka, mint & tamarind chutney, crispy sev & pomegranate	✓	✓	✓
<b>Hand-picked white crab meat croquette</b> Wasabi mayonnaise, micro herb & radish salad, lemon gel		✓	✓
<b>Heritage tomato &amp; burrata salad</b> Rocket leaves, balsamic dressing, sourdough crisp		✓	✓
<b>Confit free-range chicken &amp; guineafowl terrine</b> Pickled shimeji mushroom, truffle mayonnaise, toasted brioche		✓	✓
<b>Tandoori-spiced monkfish</b> Raisin purée, coriander chutney, Asian slaw			✓
<b>Gressingham duck leg</b> Puy lentil & smoked pancetta ragout, fried leek crumb, Port wine glaze			✓
<b>Smokin' Brothers smoked salmon</b> Avocado smash, rye bread, pickled mooli, sea herbs			✓

If you have a dietary requirement or a particular allergy, please let our team know and we can provide a full list of ingredients. You can refer to our menus complete with allergens, by scanning this QR code.



# Main Plates

Description	Maple	Willow	Oak
<b>Roast corn-fed chicken supreme</b> Fondant potato, leeks, white wine & mushroom sauce	✓	✓	✓
<b>Pan-fried sea bass fillet</b> Olive crushed new potatoes, wilted spinach, lemon butter sauce	✓	✓	✓
<b>Wild mushroom &amp; vegetable koftas</b> Roasted celeriac fondant, cumin & garlic purée, caramelised tomato relish	✓	✓	✓
<b>Pumpkin &amp; sage ravioli</b> Sun-blushed tomatoes, roast butternut squash & mascarpone sauce, rocket salad	✓	✓	✓
<b>Gloucester Old Spot pork tenderloin</b> Onion & sage croquette, braised Savoy cabbage, pink peppercorn sauce		✓	✓
<b>Poached cod fillet</b> Sauce Veronique, confit grapes, wilted spinach, crispy samphire		✓	✓
<b>24-hour braised blade of Herefordshire beef</b> Potato dauphinoise, glazed carrots, red wine jus		✓	✓
<b>Roasted lamb rump</b> Thyme fondant potato, wilted spinach, caramelised shallot, lamb jus			✓
<b>Asian-spiced roast duck supreme</b> Vegetable stir-fried noodles, teriyaki sauce, sesame seeds			✓





# Pudding Plates

Description	Maple	Willow	Oak
<b>Sticky toffee pudding</b> Brandy snap, toffee sauce, salted caramel ice cream	✓	✓	✓
<b>Spiced roast pineapple</b> Rum-soaked nut muesli, gin & tonic sorbet	✓	✓	✓
<b>Selection of ice creams or sorbets</b>	✓	✓	✓
<b>Mango &amp; coconut parfait</b> Guava sorbet		✓	✓
<b>Pear &amp; almond frangipane tart</b> Vanilla ice cream		✓	✓
<b>Vanilla &amp; raspberry crème brûlée</b> Home-made shortbread biscuit		✓	✓
<b>White chocolate &amp; strawberry cheesecake</b> Strawberry sorbet, white chocolate crumb		✓	✓
<b>Dark chocolate &amp; coffee mousse</b> Pistachio ice cream			✓
<b>Trio of mini puddings</b> Petit gateau, choux bun, mini macaron			✓

**Add cheese course £12.50 per guest:**

### Local cheeses

Hereford Hop, Alex James' Blue Monday, Rosary Ash goat's cheese, Cotswold organic brie, home-made chutney, grapes, celery & selection of biscuits.



# Evening Feast

Description	Maple	Willow	Oak	Sycamore
<b>Pulled pork</b> Evening-only guest £15	✓	✓		
<b>Hog roast (full pig)</b> Pulled pork rolls, stuffing, crackling & apple sauce. Evening-only guest £20			✓	✓
<b>BBQ</b> Honey-glazed pork ribs, Cajun burgers, tandoori chicken thighs, Thai prawn skewers, halloumi shashliks, corn on the cob, selection of salads, relishes, dressings & pickles. Evening-only guest £30			✓	✓
<b>Pizza feast</b> Choose from a selection of pizzas - or create your own from a choice of toppings - fresh salad bar, tear & share garlic & focaccia bread, oils & vinegars. Evening-only guest £25		✓	✓	✓
<b>Traditional ploughman's</b> Selection of local cheeses, home-made pork pie, sausage rolls & crusty loaf. Served with fresh salads, roasted root vegetables, home-made coleslaw, pickled red onions & local, hand-made chutneys. Evening-only guest £25		✓	✓	✓
<b>Night at the fair</b> Home-made burgers, onion & cheese slices, hot dogs, salads, pickles & dressings, chip cones. Evening-only guest £25	✓	✓	✓	✓
<b>Willy Wonka chocolate fountain</b> Our free-flowing chocolate fountain with delicious sweet treats to dip, including fruit skewers and mini brownies.	£15pp	£15pp	✓	✓



# Drinks Reception

Description	Maple one glass per guest	Willow two glasses per guest	Oak one glass per guest	Sycamore two glasses per guest
Prosecco Ruggeri	✓	✓		
Selection of bottled beers		✓	✓	✓
Selection of cocktails			✓	✓
Hattingley Valley Rosé			✓	✓

# Bubbles to Toast the Bride & Groom

Description	Maple one glass per guest	Willow one glass per guest	Oak one glass per guest	Sycamore one glass per guest
<b>Prosecco Ruggeri</b> The Goldilocks of prosecco - with tiny bubbles, the hallmark of quality.	✓	✓	✓	✓
<b>Hattingley Valley Rosé</b> Perfectly British and bursting with soft fruit flavours.			✓	✓
<b>Hattingley Valley Blanc de Blancs</b> Pure sophistication and balance.			✓	✓
<b>NV Brut Réserve, Taittinger - France 12.5%</b> The Champagne for any occasion. A symbol of festivity and the ideal partner for the happiest milestones in a lifetime.				✓

# Our Selection of Wines

## White Wine

Description	Maple	Willow	Oak
<b>2023 Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna – Italy 10.5%</b> Experience the captivating, intense aroma and enjoy the full-bodied, smooth sensation on your palate.	✓	✓	✓
<b>2023 Fonte Vinho Verde, Aveleda – Portugal 9.5%</b> This easy-drinking white is fresh, round and fruity, with a slight hint of spritz.		✓	✓
<b>2022 Pinot Grigio DOC, Colterenzio – Italy 13.5%</b> A rich, floral and very dry pinot grigio.			✓
<b>2023 Marlborough Sauvignon Blanc Rapaura Spring, Summerhouse – New Zealand 13%</b> A New Zealand sauvignon blanc that's a cut above.			✓

## Red Wine

Description	Maple	Willow	Oak
<b>2022 Sangiovese Merlot Rubicone IGT, Fonte della Vigna – Italy 13.5%</b> This easy-going red harmoniously blends notes of cherry, blackberry, sweet spice and a light oaky hint.	✓	✓	✓
<b>2023 Crios Malbec, Susana Balbo – Argentina 14%</b> This Malbec exudes elegance and finesse with its deep ruby-red colour and aromas of ripe berries, plum, and spice.		✓	✓
<b>2021 Puente de Salceda Crianza, Vina Salceda - Spain 14%</b> A smooth and elegant Spanish red, that offers rich, dark-fruit flavours with gentle hints of spice, making it a versatile choice for your celebration.			✓
<b>2022 Côtes du Rhône Rouge Cuvée Laurent B, Domaine Brusset – France 13%</b> Enjoy this carefully blended mix of grenache, syrah, mourvedre and carignan.			✓

# Winter Wedding Package

## Available between the months of October and March.

---

There's a certain magic to winter — golden light, crisp air, and a feeling of quiet luxury. Between October and March, our winter wedding package is designed to celebrate the season, with thoughtful touches, seasonal feasting, and elegant spaces that make even the coldest day feel warm. It's the perfect time to gather your favourite people, savour good food and beautiful surroundings, and celebrate something truly special together.

### Package includes:

- Winter cocktail on arrival (one per guest):  
Spiced apple bellini / cranberry mimosa
- Winter canapés (2 per guest):  
Brie & cranberry twists  
Pigs in blankets
- Two-course wedding breakfast
- Half bottle of wine allocated per guest
- Glass of prosecco Ruggieri for the toast
- 'Night at the Fair' style evening menu or hog roast
- Chocolate fountain evening dessert
- Tea, coffee & Cotswold fudge
- Menu tasting for the bridal couple
- White linen tablecloths and napkins
- Chair covers and sashes or Chiavari chair hire
- Overnight accommodation for the bridal couple in an Opulent Suite

### Cost: £7250

Based on (numbers of) 50 adult day guests and 80 adult evening guests. Guest numbers can be increased, at additional cost. Additional day guests priced at £90.00, evening-only guests are £20.00

**If you've seen something you like ..... talk to us about upgrading any element of your day.**



# Wedding Planning Checklist.

---



## What To Expect:

First things first - you're in safe hands! Planning your big day is an exciting journey, and we're here every step of the way.

This checklist is designed to give you an idea of when you'll hear from us and what we'll need from you along the way.

We're always just a phone call or email away if you need anything. So breathe and enjoy the process.

### Step 1: Secure Your Date

- Contact your church or registrar to ensure your chosen date & time are available:  
[www.gloucestershireregistrationservice.co.uk](http://www.gloucestershireregistrationservice.co.uk)  
01452 425060

### Step 2: Sign on the Line

- Pay deposit. Sign & return your issued contract within 2 weeks of holding your date with us

### Step 3: 6 Months Before – Meet with Your Wedding Specialist

- Discuss all your plans, timings, and vision for your big day

### Step 4: 4 Months Before – Meet with Your Wedding Specialist

- Pay 40% of the total balance
- Finalise key details with us such as florist, photographer, entertainment etc

### Step 5: 3 Months Before – Fine-Tune the Details

- Update your timeline and any guest accommodation
- Enjoy your menu tasting (Willow, Oak & Sycamore packages)

### Step 6: 3 Weeks Before – It's Getting Closer

- Time for you to provide your final numbers, menu choices, any dietary requirements, seating plan etc
- We will issue your final invoice

### Step 7: 2 Weeks Before – Payment Milestone....It's Almost Time!

- Final balance due

### Step 8: Wedding Week – Nearly there!

- Drop off décor, place cards, and any personal touches
- Have a final walk-through with your wedding specialist
- Enjoy your celebrations the night before with loved ones whether private dinner, round of golf or pamper treatments
- Relax and get ready for your incredible day



Tewkesbury Park