



Exclusively Yours

Feel like royalty as you take over your very own 14th century manor house for an exclusive-use wedding at The Manor House. Picture rolling lawns, ornate Italian gardens and sumptuous lounges – all yours for the day. With the hotel closed to the public, this enchanting country retreat truly becomes your home for the most unforgettable celebration.

May – September

2027

Sunday – Thursday £40,499

Friday (and Bank Holidays) £45,499

Saturday £50,499

2028

Sunday – Thursday £42,499

Friday (and Bank Holidays) £47,799

Saturday (and New Years Eve) £52,999

2029

Sunday – Thursday £44,999

Friday (and Bank Holidays) £49,999

Saturday (and New Years Eve) £55,999

October – April

2027

Sunday – Thursday £32,999

Friday (and Bank Holidays) £38,499

Saturday (and New Years Eve) £44,899

2028

Sunday – Thursday £34,799

Friday (and Bank Holidays) £40,499

Saturday (and New Years Eve) £47,199

2029

Sunday – Thursday £36,499

Friday (and Bank Holidays) £42,499

Saturday (and New Years Eve) £49,499

Also included on your special day...

50 bedrooms for you friends and family

Exclusive use of our lounges, function rooms and Bybrook restaurant with private access to our grounds and Italian gardens for photographs

Chiavari chairs, linen and all table wear including glass wear, cutlery and crockery

Use of our dance floor

Complimentary menu tasting for two

Guidance from your very own wedding specialist throughout the planning of your special day

Events Manager to look after you and provide a reassuring friendly face on your wedding day

Drinks Reception – Two glasses of Ridgeview Sparkling Wine per person

Canapés – Four per person

Wedding Breakfast – Three course wedding breakfast

Wine – Half a bottle of house wine

Toast Drink – Ridgeview English Sparkling Wine

Tea and Coffee – Available for guests after your meal

Evening food – Bacon rolls and chunky chips

P.S. You could save £10,000 of your package price by charging your guests £200 per room

* Above prices are based on 80 guests. Minimum number of 80 adults applies. Additional guests from £ per person.

* Terms and conditions apply. Subject to availability.

Included food and beverage

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Starters

Butternut squash veloute, marinated shimeji mushrooms, toasted pumpkin seeds (SD)

Garden beetroot salad, whipped goats cheese, candied walnuts (D, N, SD)

Home made falafel, smoked aubergine, pipperade, roquet salad (SE, S, SD, MU)

Caramelised onion & goats cheese tart, roquet salad (D, G, E, SD)

Cornish white crab salad, marinated mooli, compressed cucumber, avocado cream (D, SF, MU, SD)

Duck liver parfait, hazelnut and endive salad, sherry reduction, toasted brioche (E, N, D G, SD)

Mains

Roast breast of Corn fed chicken, potato fondant, creamed cabbage, onions, bacon, chicken jus (D, C, SD)

Shoulder of Wiltshire Downlands lamb, creamed potato, garden greens, honey roasted carrots, lamb jus (D, C, SD)

Braised Stokes Marsh farm beef, horseradish potato, bourguignon garnish, braising juices (D, S, SD)

Roast fillet of Scottish salmon, Israeli cous cous, gem lettuce, sweet pepper sauce (D, F, G, C, SD)

Fillet of Cornish sea bream, creamed potatoes, broad beans, glazed fennel, citrus dressing (D, F, C, SD)

Roast cauliflower, spiced tomato, pearl barley, yoghurt, almonds (N, G, D, PN, SD)

Salt baked celeriac, cordyceps mushrooms, hazelnut, truffle cream (N, S, C, SD)

Desserts

Hazelnut & orange gateaux (E, D, N, S, SD)

Vanilla crème brulee, nougatine, raspberry sorbet (E, D)

Bitter chocolate, salted caramel, cocoa nib ice cream (E, D, G, S)

Mango & lime delice, salad of pineapple, sparkling wine (E, D, SD)

White chocolate mousse, passion fruit, coconut sorbet (D, N, S)

Pineapple carpaccio, mango and passion fruit sorbet (N)

Chocolate cake, raspberry sorbet (S)

Allergens: Tree Nuts = N, Peanuts = PN, Milk/Dairy = D, Gluten = G, Fish = F, Eggs = E, Soya/Soybeans = S, Sulphates/Sulphur Dioxide = SD, Sesame = SE, Shellfish/Crustaceans = SF, Celery = C, Lupin = L, Mustard = MU, Molluscs = MO

A menu of one starter, one main course and one dessert must be selected for the whole party. Dietary requirements can be catered for with advance notice.

Need to knows

Next steps

Found your perfect date? Fabulous! At The Manor House we are able to hold a date for 7 days complimentary. During this time we recommend you contact Wiltshire council to book your civil ceremony or contact your chosen church to check their availability. At the end of the 7 days we will provide you with your wedding contract, once signed and the deposit has been paid the date is yours!

Your payment plan:

Deposit due with signed contract: £5,000

6 months before your big day: 50% of your contract value due

3 months before your big day: 75% of your contracted value due

6 weeks before your day: 100% of the remaining balance plus additional bedrooms & upgrades

Any additional charges on the wedding day will be settled on departure/check out.

Ceremony times

We are licensed for wedding ceremonies of 2 to 150 guests with Wiltshire Registry office. Please contact ceremonies@wiltshire.gov.uk to book your ceremony. We recommend a ceremony time of 1pm.

Candles

In order to keep our guests and precious buildings safe we operate a strict no naked flame/candle policy throughout our hotel. We would however love for you to bring in as many battery operated candles as you so wish. You can also hire these from some of our wonderful suppliers.

Wedding Insurance

We would highly recommend you take out wedding insurance to cover all aspects of your wedding.

Menu Tasting

A complimentary menu tasting will be offered to you before your wedding, this is scheduled 4 to 6 months before your big day. You will taste a choice of two starters, two mains & two desserts between you and from these choose a set menu for your special day. You will also try our wines and have the opportunity to discuss your favorites with our sommelier.