



A piece of perfection

The Manor House Dunstanville Suite offers a truly versatile setting, perfect for celebrating your big day in style!

May – September

2026

Sunday – Thursday £5,000

Friday £8,000

Saturday (and Bank Holiday Sundays) £10,000

2027

Sunday – Thursday £5,300

Friday £8,500

Saturday (and Bank Holiday Sundays) £10,500

2028

Sunday – Thursday £5,800

Friday £9,300

Saturday (and Bank Holiday Sundays) £11,500

October – April

2026

Sunday – Thursday £3,000

Friday £4,500

Saturday (and Bank Holiday Sundays) £6,000

2027

Sunday – Thursday £3,300

Friday £5,000

Saturday (and Bank Holiday Sundays) £6,500

2028

Sunday – Thursday £3,600

Friday £5,500

Saturday (and Bank Holiday Sundays) £7,000

Also included on your special day...

Private use of the Dunstanville Suite for your ceremony, wedding breakfast and evening reception

Use of the Shakespeare Lounge, Library and Conservatory for your drinks reception

Tables, linen, napkins, cutlery, crockery and glassware

Complimentary menu tasting for two

Guidance from our wedding team throughout the planning of your special day

A dedicated events team to look after you on your wedding day

* Minimum numbers apply on some dates.

* We require a minimum number of bedrooms to be booked – 6 Sunday to Friday, 12 on a Saturday. There are special rates available for these.

* Terms and conditions apply. Subject to availability.



Our food and drink package

Whether you're a keen foodie or fancy something extra special; our package has you covered. We also have plenty of extras for you to choose from to make your day unique to you. Our menu has been created by our talented chefs, we are sure to have something to delight your taste buds.

Food & Beverage

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

2026	£192 per person
2027	£199 per person
2028	£209 per person

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, pipperrade, 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.



Extras & upgrades

Upgrade your drinks reception to Taittinger Champagne from £2 per person, per glass

Additional canapés from £4 per person

Add a fish course from £10 per person

Add a sorbet course from £5 per person

Upgrade your evening food from £2 per person

* Please note that the above are from prices

Bedrooms

Also included in your package are a set number of compulsory bedrooms. These bedrooms surround the Dunstanville suite. Sunday to Friday there are 6 bedrooms and on a Saturday 12 bedrooms.

2026

Monday to Thursday from £2,620

Friday from £2,950

Saturday from £6,250

Sunday from £2,875

2027

Monday to Thursday from £2,750

Friday from £3,100

Saturday from £6,560

Sunday from £3,020

2028

Monday to Thursday from £2,885

Friday from £3,250

Saturday from £6,890

Sunday from £3,165



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: £2,500

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 110 guests with Wiltshire Registry office. Please contact ceremonies@wiltshire.gov.uk to book your ceremony. We recommend a ceremony time of 1pm. The latest civil ceremony we can offer is 2pm and the latest church ceremony is 1:30pm.

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.