



*your
wedding*

hogarths
HOTEL & RESTAURANT


Your Wedding Day at Hogarths Hotel

Thank you for considering Hogarths as a venue for your special day.

We hope that our wedding brochure will show what a truly perfect setting Hogarths is to celebrate the most important day of your life.

Selecting a venue is one of the first decisions you will make when planning your dream wedding. Whether you prefer an intimate gathering or a grand celebration, at Hogarths you can be confident that everything will be just perfect. We are delighted to offer the option of a civil ceremony here too.

Set in 30 acres of beautiful woodlands, Hogarths provides a wonderful backdrop for your big day at any time of year.

Our stunning new wedding suite has flexible space which can accommodate over 300 guests; perfect for your wedding breakfast and evening reception.

All of our bedrooms have been individually designed to reflect the changing seasons of the year, with the impressive December bridal suite offering the ultimate in romance and luxury.

We pride ourselves on excellent service and meticulous planning. Our experienced wedding co-ordinators will work with you, and Executive Chef, Alex Aleksandrov is happy to create a tailor made menu to meet all your needs. We have enclosed a sample menu to get your taste buds going.

If you would like any further information, or would like to arrange a time to visit us, please do not hesitate to contact a member of the team.

We look forward to showing you just how special Hogarths really is.

Kind regards

The Wedding Team

01564 730 654

weddings@hogarths.co.uk

Civil Ceremonies at Hogarths Hotel

Hogarths is the perfect alternative to a Registry Office, the hotel is licensed to hold Civil Ceremonies and Civil Partnerships. Please check dates & book your time directly with

Solihull Registrars on **0121 704 8002** or email connectcc@solihull.gov.uk.

Ceremony Hire Charge

Ceremony Suite	Max Capacity	Hire Charge 2016	Hire Charge 2017	Hire Charge 2018
<i>The Island, Outside</i>	180	£1000.00	£1,200.00	£1,300.00
<i>The Lakehouse, Outside</i>	60	£600.00	£800.00	£1,000.00
<i>The Music Room</i>	120	£595.00	£695.00	£795.00
<i>The Boardroom</i>	25	£250.00	£300.00	£350.00

NB: The Williams Suite will be complimentary if you choose to bring your ceremony indoors from the Island on the day of your wedding

Williams & Garden Suite Room Hire Charge

Month	Sunday-Thursdays	Friday, Saturday & Bank Holidays	Premium Wedding Charge for ONE wedding
2016/2017			
January – March	£550.00	£800.00	£5,000.00
April – May	£650.00	£1,000.00	
June – September	£800.00	£1,500.00	
October – November	£550.00	£800.00	
December	£800.00	£1000.00	
2018			
January – March	£600.00	£850.00	£5,000.00
April – May	£700.00	£1,050.00	
June – September	£850.00	£1,550.00	
October – November	£600.00	£850.00	
December	£850.00	£1050.00	

****Minimum Numbers of 70 guests for a Friday and 80 guests for a Saturday and Bank Holiday Apply****



Hogarths Package

Arrival drink of Bucks Fizz

3 Course set menu

½ a bottle of house wine with the meal

Tea and coffee after the meal

A Prosecco toast drink for each guest during the speeches

Evening Buffet of Bacon & Sausage rolls with potato wedges

Cake Stand & Knife, if required

Crockery, Cutlery & Glassware

Black or White table cloths

Complimentary menu tasting for the bride and groom

A Luxurious superior room for the night of your wedding

Wedding Coordinator for guidance & to help plan your big day

Wedding Director to ensure the day runs smoothly

£102.50 per person 2016

£105.50 per person 2017

£108.50 per person 2018

Hogarths Package Upgrades

Pimms or Sparkling Rose Wine

Canapés

Sorbet Course, from

Cheese boards, from

Choice Menu

His & Hers Desserts

Champagne Toast

Evening Light Supper 2

Evening Finger Buffet

Evening Hog Roast or BBQ

Evening Fork Buffet

Menu Tasting for extra guests

Supplement

£1.65

£11.50

£1.95

£50.95 (serves 8)

£6.00

£2.95

£4.50

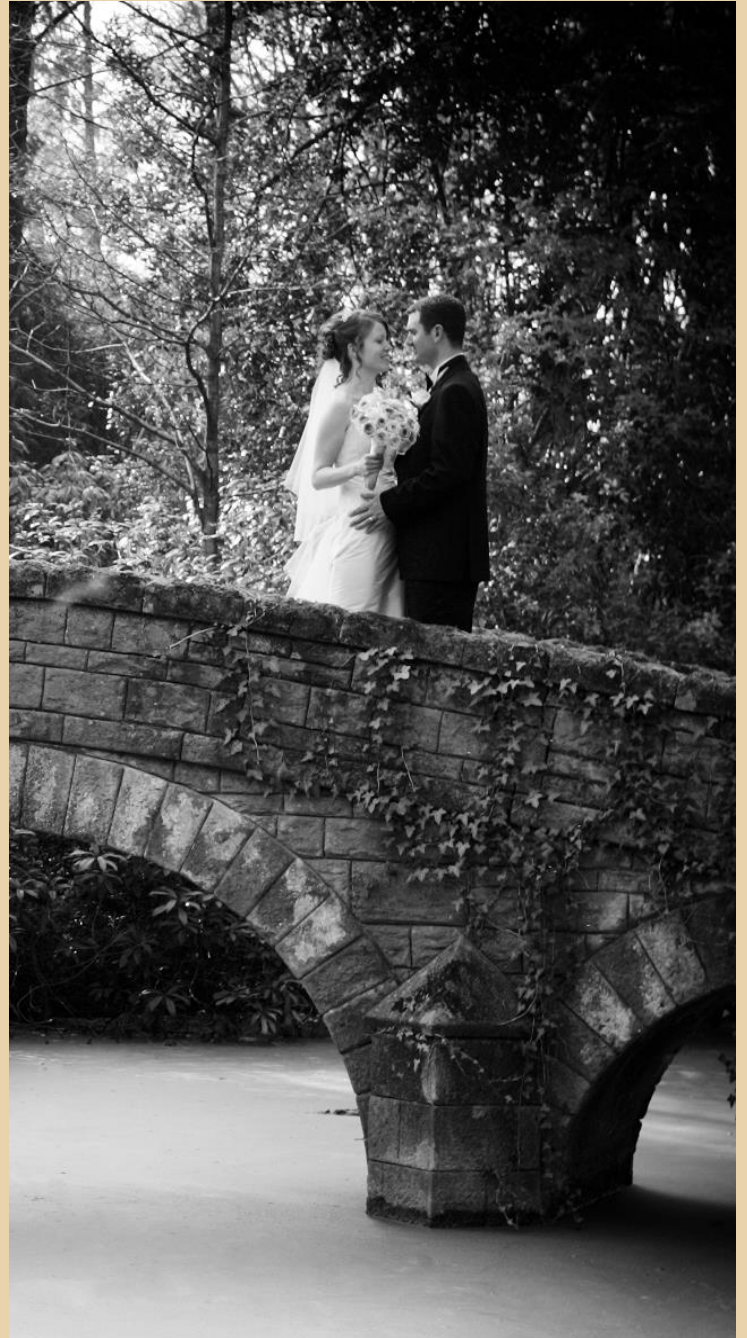
£6.50

£8.95

£9.95

£18.00

£30.00



Hogarth's Wedding Breakfast Menu

Your wedding package includes 1 starter, 1 main and 1 dessert for all guests.

Dietary requirements are catered for on an individual basis

*Chicken liver parfait, Madeira jelly, brioche bun
Smoked salmon and chive crème fraîche roulade, caper berry salad, lemon oil, sourdough croute
Ham hock and parsley terrine, balsamic onions, pickled carrots, cauliflower puree, celery shoots
Cherry vine tomato and shallot tart, goat's cheese and toasted pine nut salad, black olive tapenade
Caesar salad, parmesan wafer, pancetta crisp, anchovies, black pepper croutons
Garlic roast tomato and red pepper soup, chive crème fraîche
Garden pea soup, crispy chorizo, minted cream*

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*Braised blade of beef, dauphinoise fondant potato, buttered vegetables, bordelaise sauce  
Glazed lamb shank, bubble and squeak, honey roast carrots, rosemary jus  
Tagliatelle with sweetcorn and gorgonzola, toasted garlic ciabatta  
Pan seared fillet of gilthead bream, warm nicoise salad, and sauce vierge  
Herb roasted chicken breast, smoked garlic mash, buttered beans & shallots, port jus, crispy pancetta  
Roast fillet of salmon, black olive potato cake, creamed red pepper sauce, buttered greens  
Butternut squash, shallot & spinach frittata, green bean & toasted pine nut salad, spring onion crème  
Garlic & thyme roasted Mediterranean vegetable millefeuille, feta crumb, and tomato and onion salsa  
Wild mushroom and parmesan cream gnocchi, sundried tomatoes, roast garlic*

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*Hogarth's strawberry baked Alaska, red fruit puree
Blueberry cheesecake, bourbon vanilla ice-cream, Chantilly cream
Iced rhubarb parfait, rhubarb compote, shortbread crumb
Steamed jam pudding, custard, raspberry compote
Steamed maple syrup sponge, crème anglaise, fruits of the forest
Dark chocolate mousse, coconut sorbet, white chocolate powder
Poached William pear, cinnamon ice cream, crumbles*

Wedding Breakfast Menu Upgrades

Salmon gravlax, quail egg, beetroot puree, dressed mixed leafs (£2.75)
Maple glazed pork belly, sage potato croquette, glazed baby carrots, apple sauce (£1.75)
Crisp goats cheese parcel, red pepper puree, rocket salad, balsamic glaze (£1.75)
Confit chicken, baby leek & carrot terrine, asparagus & radish salad, caramelised onion puree (£1.75)
Grilled courgettes, cream cheese and feta mousse, red pepper puree, sourdough wafer (£1.75)
Smoked haddock chowder, poached egg (£1.75)

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*Roast sirloin of beef, duck fat roast potatoes, Yorkshire pudding, red wine jus (£5.50)*  
*Slow cooked shoulder of Cornish lamb, minted new potatoes, confit shallots, and red wine jus (£1.75)*  
*Baked fillet of sea bass, roasted Provençale vegetables, saffron fondant potato (£2.50)*  
*Mushroom, spinach & chicken ballotine, sage & onion royale potato, shallot puree, mushroom sauce (£4.00)*

~~~ooOOoo~~~


Praline crème brulee, chocolate sorbet, cookies (£1.75)
Valrhona caramel chocolate mousse, orange marshmallow, muesli crumble (£2.75)
Raspberry frangipane tart, lemon cream, raspberry compote (£1.75)
Baked banana cheesecake, toffee sauce, caramelised bananas (£1.75)
Vanilla panna cotta, poached apricots, pistachio dust (£1.75)
Lemon meringue tart, raspberry sorbet, lemon confit (£2.50)

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**Wedding Breakfast Children's Menu's from £32.00 per child**





The background of the entire page is a soft, artistic illustration of dandelions. Several dandelion heads are shown in various stages of blowing, with their seeds drifting away. The colors are muted, featuring pale yellows, soft pinks, and light greys against a white background. The dandelions are positioned at different heights and angles, creating a sense of depth and movement.

### Canapés

*(Please choose 4 from the list below £11.50 per person)*

*Mini chorizo and tiger prawn skewer  
Oak smoked salmon, toasted rye bread, chive crème fraîche  
Chicken liver parfait, red onion jam  
Sweet pepper and feta crostini  
Smoked chicken caesar on ciabatta croute  
Goats cheese mousse tarts, black olive tapenade  
Red onion marmalade and blue cheese quiche*

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Sorbets Options

*Coconut £1.95
Citrus £1.95
Mango £1.95
Raspberry £1.95
Vanilla yoghurt £1.95
Apricot £1.95
White chocolate and passion fruit £2.00
Gin and Tonic £2.95
Rhubarb and Custard £2.00
Strawberry and champagne £2.95*

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### Cheese Courses

*Prices based on a tables of 8 guests*

*A selection of cheeses, biscuits, chutney, grapes, quince jelly - £50.95  
Whole garlic and thyme baked camembert, rustic breads – £50.95  
Cropwell bishop stilton, vintage port, fig and almond wheel, oatcakes £55.00*

### *Evening Reception Options*

*Below is a selection of Evening menus for your consideration.  
Our Finger Buffet menu has been designed to go hand in hand with your Hogarths wedding breakfast. We require 100% of your guests to be catered for on these selections.*

#### *Buffet Option*

*Light Supper 1*

*Bacon & Sausage Rolls, Wedges*

*Light Supper 2*

*Curry, rice & naans*

*Finger Buffet*

*Finger food & sandwiches*

*Hog Roast or Barbecue*

*\*Please note that the BBQ & Hog Roasts will be  
cooked inside during October - March*

*Fork Buffet*

*Variety of hot dishes with homemade breads &  
salads*

#### *Supplement OR Non-Package*

*Included in package / £15.95*

*£6.50 / £19.50*

*£8.95 / £23.50*

*£9.95 / £24.95*

*£18.00 / £32.00*









**Hogarth Hotels Ltd**

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