

Hawkesyard Estate provides a romantic setting for your Wedding celebrations, located on the edge of Cannock Chase countryside and is one of Staffordshire's premier venues for wedding celebrations.

Just ten minutes from Lichfield and twenty minutes from Stafford and Cannock, Hawkesyard Estate dating back to 13th century boasts a magnificent Grade II listed Manor House set in over 100 acres of parkland with beautiful formal gardens.

Complete your wedding day by staying in one of our five bedrooms available onsite, including a lavish Bridal Suite. Please see our Wedding packages or ask our co-ordinator for details





Let's keep things simple; included below are the foundations for a fabulous day which include a wedding breakfast with drinks package for 50 guests and evening food for 100. If you want to upgrade any of the inclusive options feel free, you will find some options throughout this booklet.

Inclusive Venue hire of...

The Lister Suite with Red Carpet for your Civil Ceremony or Arrival Drinks Reception

Beautifully manicured Gardens and ornate Orangery Bar to entertain you guests during

your Photographs

Choice of The Armitage Suite Or The Parklands Suite for your Wedding Breakfast and Evening Reception

And for the 50 Daytime Guests....

Three Course Wedding Breakfast followed by Tea, Coffee and Mints (inclusive menu)*

Three item Drinks Package (inclusive menu)*

Not forgetting the Evening Guests...

Evening Buffet (inclusive menu)* for 100 Guests

Other little extras...

Chauffeur driven Wedding Buggy for guest's arrival

Up to 50 Chair Covers and Standard Sashes for the Lister Suite

Hire of our Cake Stand and Knife

The Bridal Suite on the night of your Wedding with Breakfast the following morning

Easel to display your Table Plan

Wedding co-ordinator to help you throughout the whole process

Event manager on the day to act as your toast master

Cutlery, Crockery, Glassware, Table Linen (white)

Car Parking

Additional Daytime Adults (over 10years) will be charged at £75.00 per person

Additional Daytime Children (2-10years) will be charged at £49.50 per person

Under 2's are free

Discounts are available for 10 or more additional Daytime Guests when pre-booked Additional Evening Guests will be charged £15.00 per person (inclusive menu)



	Saturday	Friday & Sunday	Mid-week (Mon- Thurs)
January	 		
February	£6,800.00	£6,400.00	£5,400.00
March			
April	£7,200.00	£6.500.00	£5,700.00
May	! 		
June			
July	£7,800.00	£7,200.00	£6,200.00
August			
September	! !		
October	£7,200.00	£6,500.00	£5,700.00
November			
December	£6,800.00	£6,400.00	£5,400.00

All prices inclusive of 20% VAT however they are subject to VAT increases



Bridal Preparation Room from 8:30am - 6pm £80.00

Resident DJ £275.00

Additional Chair Covers £2.25 per chair



Please choose one set menu for all guests i.e. one set starter, main course and dessert from the options below, with one vegetarian alternative if required.

A CHOICE MENU IS AVAILABLE AT A SUPPLEMENT OF £2.50 PER PERSON AND IS PAYABLE ALONG WITH ANY MENU SUPPLEMENTS



Homemade Soup of the Day, choose from: Homemade Tomato & Basil or Leek & Potato or Parsnip & Apple (V) All topped with Crispy Croutons

Country Style Pate with Focaccia & Fruit Chutney

Fan of Seasonal Melon with Fresh Berry Compote (V)

Goats Cheese & Red Onion Tart with Mixed Leaves & Onion Chutney (V)

Smoked Salmon served with a Watercress & Horseradish Dressing £3.50 supplement per person



Main Pourses

Roast Chicken with a Sage Stuffing and a Rich Gravy

Traditional Roast with Trimmings and Sauces – Choice of Loin Pork or Turkey

Host a Roast version- £2.50 per person supplement

Locally Made Speciality Sausage with Creamed Mash Potato & a Red Onion Gravy

Traditional Roast with Trimmings and Sauces – Choice of Beef or Lamb £3.50 per person supplement Host a Roast version - £5.00 per person supplement

Breast of Chicken filled with Feta, Spinach & Tomato & wrapped in Pancetta, served with a Veloute Sauce

£3.50 per person supplement

Fillet of Salmon with Homemade Watercress Sauce £3.50 per person supplement

Unless specified, each dish is served with Roast Potatoes & A Medley of Seasonal Vegetables



Vegetable Lentil Cottage Pie

Vegetable Wellington with Piquant Tomato Sauce

Goat's Cheese & Cashew Nut Roast with Light Curried Tomato Jus

Asparagus & Broad Bean Risotto in a Baked Pepper

Oatcakes filled with Garlic Mushrooms





White Chocolate & Cointreau Brioche Pudding with Vanilla Crème Anglaise

Profiteroles served with hot Chocolate sauce

Vanilla Crème Brulee served with Homemade Shortbread

Traditional Apple Pie served with Creamy Custard

Homemade Apple & Blackberry Crumble

Served with Creamy Custard

Classic Lemon Tart served with Raspberry Coulis & Fresh Dairy Cream £2.00 per person supplement

New York Cheesecake served with mixed Berries £2.50 per person supplement

Chocolate Brownie served with Red Fruit Coulis £2.50 per person supplement

Freshly Brewed Tea & Coffee & mints



Have you ever thought about adding a little extra to your Wedding Breakfast menu? Below are a list of some suggestions you may wish to consider, prices are per person

Amuse Bouche £3.25

A little something to start off your wedding breakfast

Soup Shot Course £3.25

A "little in betweeny" served between starter and main course, not a full soup course just a shot of soup, be it hot or cold to give a little extra to the meal

Soup Course £4.50

Always nice to give that bit extra to a meal especially on a cold day

Sorbet Shot £3.25

A great palate cleanser

Cheese Board £40.00 per table

Great idea to serve with coffee or a glass of port during speeches

Anti Pasti Starter from £3.50

Why not have a sharing starter, a classic British ploughman's or a more Italian theme

Host a Roast from £2.50

A traditional roast dinner with all the trimmings carved at the tables by one of your nominated guests

Assiette of from £3.50

A trio of miniature desserts



Choice of 3 per person £14.50 per person

Mini Beef Burger

Mini Beef Fillet & Horseradish Yorkshire Pudding

Mini Salmon Fish Cake with Tartar Sauce

Trio of Cheese on Toast (V)

Mini Fish and Chips –Skewered or in a Cone

Parmesan and Onion Poppy Seed Tuille (V)

Baby Potato with Cheese & Asparagus (V)

Crab and Apple Filo

Smoked Salmon on Blini or Pumpernickel Bread

Duck and Hoi Sin Pancakes

Chicken Balti on a Mini Naan with Mango Chutney

Lincolnshire Sausage with Wholegrain Mash

Tomato Salsa Crostini with Mozzarella (V)

Parmesan & Pesto Butter with marinated Bocconcini (V)

Palma Ham En Croute with Ludlow Blue and Walnut

Duck Parfait with Plum and Ginger Chutney

Goats Cheese Royale Crostini with Green Tomato Chutney (V)

Stylish Sites

Choice of 3 per person £9.95 per person

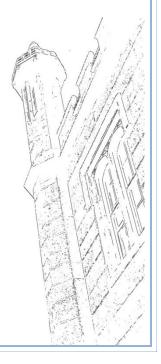
Baked Sticky Honey & Mustard Seed Sausages

Smoked Salmon with Lemon on Brown Bread

Warm Cheese Twists

Baby Scone Halves topped with Jam and Cream

Seasonal Strawberries dipped in Chocolate





Hawkespard Drinks Rackages

Arrival/post Peremony		With Meal		Coast	
Inclusive with Starter Package:		Inclusive with Starter Package:		Inclusive with Starter Package:	
Bucks Fizz or Orange Juice		One Glass of House Red or White Wine		One Glass of Sparkling Wine	
Available upgrades per person (pp):		Available upgrades per person (pp):		Available upgrades per person (pp):	
Kir Royal	£1.50 pp	One extra Glass of		Jules Feraud Brut	£5.95pp
Pimms	£1.50 pp	House Wine	£3.25pp	Verve Cliquot	£5.95pp
Mulled Wine	£1.00 pp	Two extra Glasses of	5 (Laurent Perrier Rose	£11.50pp
Bottles of Peroni	£4.10 pp	House Wine	£6.00pp		
Bottles of Corona	£4.20 pp				
Bottles of Budweiser	£4.10 pp				

A full wine list is available upon request

Cask Ales are now available from £395.00



With 5 bedrooms in total available onsite including the Lavish Bridal Suite why not treat your nearest and dearest to a comfortable night's stay in historic Hawkesyard Hall

Bridal Suite Included in Starter Package

Standard Double Room £75.00 each including Breakfast for two

(three available)

The Superior Room £95.00 including Breakfast for two

(Super King Bed with en-suite bathroom, optional additional sofa bed and space for cot)

Additional breakfast available at £12.50 per adult or £7.50 per child under 12



Evening Suffet Menus

Suffet Menu 1 - £12.50 per person

(Inclusive with Starter Package)

A Selection of freshly made Sandwiches
Sausage Rolls
Pork Pie
Mini Vegetable Samosas
Onion Bhaji
Chicken Tikka Sticks
Green Salad
Coleslaw

Buffet Menu 2 - £18.95 per person

The Hog Roast

(Minimum 80 guests)(£7.50 supplement)

A Hog Roast served with Baps, Stuffing, Crackling and Apple Sauce Pasta Arrabiata Mixed Leaf Salad Coleslaw Potato Wedges & Chilli Sauce

Additional Evening Buffet Items available from £1.75 per item per person



Desserts Available - £3.95 per person

(please choose one of the following for all guests)

Fresh Fruit Salad

Lemon Meringue Pie

Selection of Gateaux

Selection of Cheesecakes

Lemon Tart

Tea or Coffee £2.25 per person

Please note that some dishes may contain nuts or nut products.

Please ask for clarification

Food Allergies and Intolerances

Before you order your food and drinks please speak to our staff if you would like to know any more information about our ingredients

Additional Information

Make my Wedding Special

Hawkesyard Estate is also home to 'Make my Wedding special' who are able to cater for all your wedding requirements from stationery to sweety carts. Please contact Stacey Marshall on 07780 685764 or email staceymakemyweddingspecial@gmail.com

Registrars

Please ensure you contact the registrars directly to confirm their availability. The civil ceremony room hire does not include the registrars, the Staffordshire office can be contacted on 0300 111 8001.

Capacities

Hawkesyard Estate is licensed for up to 85 people for a civil ceremony and can cater for numbers of up to 120 for the Wedding Breakfast and evening celebrations, with a choice of rooms available to hire.

