

A TRULY MAGICAL
WEDDING

mour
hotel

THE WING

The Wing provides the ideal setting for larger weddings and ceremonies, this self-contained space will be exclusively reserved for your special day. Wedding Breakfasts for up to 80 guests and evening receptions up to 130 will be comfortably welcomed. For Civil Ceremonies we can seat up to 100 guests comfortably.

Contemporarily styled with neutral greys and exposed metal, The Wing is contemporary and modern whilst not compromising on quality service and a sense of warmth.

Outside of The Wing is your exclusive terrace, great for summer evening drinks and also for our Hog-Roast and Barbeque options with enough space for a marquee.

Civil ceremony room hire does not include registrar fees.

THE WHITE LOUNGE

Set off from our imposing lobby, The White Lounge is perfect for small and intimate wedding breakfasts for up to 20 people, seated around a large table. For Civil Ceremonies we can seat up to 30 guests comfortably.

With crisp white table linens and neutral décor, this private area is light and airy providing a great sense of comfort and style.

For smaller evening receptions, your guests can happily spill out into the lobby which is designed much like a *New York attic conversion* with high ceilings, exposed girders AND distressed leather over-sized sofa's.

Civil ceremony room hire does not include registrar fees.



M E N U S

S T A R T E R S

Seasonal soup with fresh bread [V] *

Chef's prawn cocktail with butter brown bread *

Chicken liver parfait with fig jam and toasted bloomer *

Marinated beetroot salad with poached vanilla pear and balsamic dressing [GF] [VV]

Classic caesar salad, bacon lardons with sourdough croutons and anchovy dressing *

Smoked mackerel fishcake with sundried tomatoes, green beans and shallot dressing *

Ham hock and pea terrine, celeriac and apple slaw [GF]

M A I N S

Roast cornfed chicken breast with fondant potato, season vegetables, madeira and red wine sauce

Baked fillet of salmon with green beans, roasted new potatoes and a white wine and chive velouté

Wild mushroom risotto with shaved parmesan and truffle oil [V]

Roast pork tenderloin with rosemary roasted fondant potato, glazed carrot and red wine sauce

Roast fillet of seabass with seasonal vegetables, crushed new potatoes and a tomato and olive dressing

Stuffed red pepper with seasonal vegetable [VV] [GF]

Slow roasted lamb shank served with garlic and herb mash and a rosemary jus

D E S S E R T

Chocolate profiteroles with chocolate sauce

Sticky toffee pudding with vanilla custard

New York baked vanilla cheese cake with a berry compote

Bramley apple & cinnamon crumble with custard

Chocolate brownie with whipped Chantilly cream * [VV]

Lemon crème brulee with shortbread biscuits

Treacle tart with Chantilly cream

3 selection cheese board

E X T R A S

Sorbet pallet cleanser

Teas and coffees

*can be made gluten free [V] vegetarian [VV] vegetarian and vegan

All desserts may contain traces of nuts

REAL WEDDINGS



BEVERAGE MENU

WHITE WINE

House White Wine
Millstream Sauvignon Blanc
Lyric Pinot Grigio
Gulara Chardonnay
Cloud Island Sauvignon

RED WINE

House Red Wine
Gulara Shiraz
Merlot Ponte di Piave
Dead Man's Dice Malbec
Fina de Oro Rioja

ROSE WINE

House Rose Wine
Lyric Pinot Grigio Blush
Canyon Road Zinfandel

SPARKLING WINE & CHAMPAGNE

Vignana Prosecco
Champagne Laure d'Echarmes
Crystal

BEERS & CIDERS

San Miguel
Budweiser
Peroni
Corona
Rekorderlig Strawberry & Lime
Rekorderlig Wild Berries

COCKTAILS

Pornstar Martini
Purple Rain
Cubra Libre
Espresso Martini
Mour Special

SOFT DRINKS

J20 Orange & Passionfruit
J20 Apple & Raspberry
J20 Apple & Mango
Bottled Still Water
Bottled Sparkling Water
Appletiser
Fever Tree Tonic
Fever Tree Tonic Light
Fever Tree Tonic Mediterranean
Fever Tree Tonic Aromatic
Fever Tree Tonic Sicilian Lemon
Fever Tree Tonic Elderflower
Tea & Coffee

BUFFET MENUS

HOT & COLD BUFFET

Vegetable Samosas
Selection of Traditional Sandwiches
Breaded Chicken Goujons
French Fries
Roast Vegetable Couscous
House Salad
Tomato & Mozzarella Arancini
Ham Hock Terrine with Piccalilli
Chicken Liver Parfait
Vegetable Dim Sum Selection
Cod Goujons
Picnic Pork Pies and Sausage Rolls
Salt & Pepper Squid
Cocktail Sausages Roasted in Honey & Mustard
Mini Brownies
Fresh Fruit Salad
Mini Muffins

We advise a minimum number of 4 options from the list above to create your buffet menu.

EVENING SNACKS

Chip Cob
Bacon or Sausage Sandwich
Grilled Beef Burger Sliders with Cheese

CLASSIC BRITISH STREET FOOD

Small individual Pies, Mashed Potato or Chips with Mushy Peas and Gravy

Mini Fish and Chips with Mushy Peas and Tartar Sauce

Chilli Beef, Stir Fry Vegetable Rice and Nachos with Salsa, Sour Cream and Guacamole

Chicken and Vegetable Curry, Pilau Rice, Mini Naan Breads and Poppadoms with Mango Chutney and Mint yoghurt Raita

Sweet and Sour Chicken, Chow Mein, Vegetable Stir Fry, Egg Fried Rice with Prawn Crackers, Mini Spring Rolls and Sweet Chilli Sauce

A Selection of Pizzas and French Fries

AFTERNOON TEA

Freshly baked scones, with clotted cream and Jam

Selection of traditional finger sandwiches

Selection of mini cakes

Tea or Coffee

Glass of sparkling wine

BUFFET MENUS

BARBEQUE

[minimum of 60 guests]

Locally Produced, Butchers Special Sausages
Homemade Beef Burgers
Chicken Marinated with Thyme, Lemon & Garlic

House Slaw
Garlic Bread Slices
French Fries
Corn on the Cob

Belgian Chocolate Brownies
Mour Carrot Cake with a Cream Cheese Frosting

HOG ROAST

[minimum of 60 guests]

Roasted Pork Carved Fresh From The Spit
Freshly Bake Ciabatta Rolls
Homemade Stuffing
Apple Sauce

Seasoned French Fries
Tomato, Mozzarella and Basil Salad
Potato Salad

Belgian Chocolate Brownies
Mour Carrot Cake with a Cream Cheese Frosting

SHARING PLATTERS

All platters are based on 10 servings, unless otherwise stated

Bread, Olives and Hummus; a Selection of Baked Bread, Marinated Olives and Sun-Blushed Tomatoes

Antipasti; Cured Meats, Feta Cheese, Sun-blushed Tomatoes, Bread Selection, Marinated Olives with Olive Oil and Balsamic Glaze

Cheese Board; A 5 Selection of Locally Produced Cheese and Assorted Crackers with Grapes, Celery and Chutneys

Ploughman's; Ham Hock Terrine, Selection of Bread, Local Cheddar and Brie Slices, Pickled Onions, Chutneys, Huntsman Pork Pie and Scotch Eggs

REAL WEDDINGS



CANAPE MENUS

CANAPES

Homemade Parsnip Crisps

Mini Chicken Goujon with Katsu Mayo

Mini Scotch Eggs

Breaded Plaice Goujons with Tartar Sauce

Mini Toasted Cheese Sandwiches

Halloumi Fries with Sweet Chilli Dressing

Chicken Liver Parfait on Toasted Sourdough with a Fig Jam

Cheese Twists

Tempura Prawn with Sweet Chilli sauce

Mini Burgers

Fresh Olives with Chilli and Olive Oil

SPECIAL TOUCHES

We work with some brilliant suppliers who can supply the finishing touches to make your day even more special! These can be booked directly through the hotel or you can contact the supplier in person.

ENTERTAINMENT

DJ until Midnight

Photobooth or Magic Mirror for 4 hours

Power-point Slideshows

[supplied by couple, played through their laptop on our screen]

DECORATIONS

Sparkling Dance Floor

Sparkling Aisle Runner

Up lights

Archways

Light up Letters, Numbers and Heart

Sparkling Backdrops

Post box

Swags & Bows

Centre Pieces

STATIONERY

Place Cards

Table Plan

Menus

Table Numbers

ADDITIONAL ITEMS

Decorative Trees

Carpet Aisles

Balloon Displays

Sweet Cart

ACCOMMODATION

GROUP ACCOMMODATION

For wedding parties, we offer discounted group accommodation.

You can choose to make the arrangements yourself or take the stress away and allow guests to simply call us, quote your names and they book and pay for their own rooms.

OUR ROOMS

92 Beautiful and Stylish Hotel Bedrooms

Who would have thought you could drive off a motorway and find a bedroom like this.

All of the hotel's 92 bedrooms have been beautifully designed, offering spacious and luxurious accommodation, large flat screen TVs and workstations with hi-speed internet access. The large black and white tiled bathrooms are all equipped with heated mirrors and walk-in power showers. The hotel's executive bedrooms are larger still, with the added benefit of king sized beds, a complimentary welcome hamper and upgraded facilities.

SPECIAL MOMENTS PACKAGE

Why not make your wedding night even more memorable by adding our special moments package to your reservation. For just £50.00 we will decorate your room on your wedding night with rose petals, luxury box of chocolates, helium balloons and a bottle of chilled sparkling wine.

