



*Weddings at Brownsover Hall Hotel*







## *A warm welcome to the stunning Brownsover Hall Hotel*

Nestled in 7 acres of stunning Warwickshire countryside, bask in the romance as you travel along the shaded driveway and arrive at our imposing Grade II listed Gothic Manor. Our stunning venue provides a magical setting, an experienced Wedding Planner and a dedicated team to guarantee the day of your dreams.

### *Our History*

From 1471-1850 the manor of Brownsover was owned by the Boughton family who were the creators of Boughton Baronets. In the mid 19th century the old manor house was replaced with the present mansion, designed in a Victorian Gothic style by architect Sir George Gilbert Scott. William Holland designed a stained glass windows and carved tables as frames for Italian marble slabs. He is well known for establishing a Stained Glass and Decorative works at St. John's, Warwick. Other contributors to the new manor were Marshall and Snelgrove of London, and Eld and Chamberlain, of Midland House, Birmingham relating to the carpets and furnishings that were chosen for the house.

In the 1970's the Hall was converted into a hotel and today Brownsover Hall is now a 3-star hotel including 47 bedrooms, a bar and Wineglass restaurant offering a 'simple food, made special' seasonal menu. With views over the Swift Valley nature reserve, beautiful grounds and the mix of a fairy-tale Mansion House and modern 350 person marquee it's no wonder Brownsover Hall is the perfect place to say 'I do'.

*Begin with a dream, create a memory*





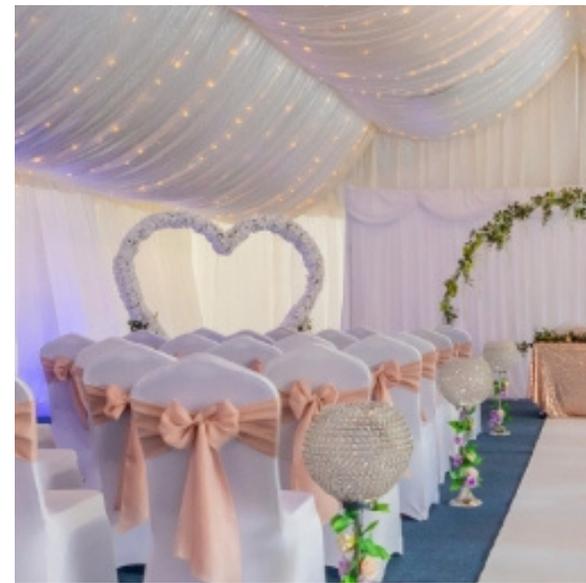
## *Remove the stress...*

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### *Accommodation*

Stay over on the eve of your special day giving you the opportunity to relax and enjoy our hospitality. Special rates apply. Take advantage of the stylish and spacious luxury bedrooms for your bridal preparations and overnight honeymoon suite.

Wake up to a delicious freshly prepared breakfast served to you in your room or in our Wine Restaurant. Relax with the knowledge that everything can come to you; your beautician, hairdresser and florist will be granted access allowing you to enjoy a stress free morning.



### *Guests*

At Brownsver Hall we are delighted to cater for Weddings up to 350 with a minimum number of 60 for Friday or Saturdays. All children are welcome

### *Packages*

We have an array of Wedding packages for you to choose from to help create the most memorable Wedding day for you, your friends and your family. Whether you are looking for a Winter wonderland or intimate and traditional wedding, we can do it all. We also have the perfect facilities to accommodate Asian weddings.



### *Master of Ceremonies*

A member of our management team will be present on your big day and would be delighted to guide you and your guests through the formalities of the day. Alternatively you may wish to nominate a member of your wedding party to assist with this task.

### *Table Plan*

We can supply menu cards and a table plan for display to show your guests where they are sitting for the wedding breakfast. We also supply white table linen and napkins. Again if you have a particular theme you may wish to do this yourself or get some members of the bridal party to help.

### *Menus*

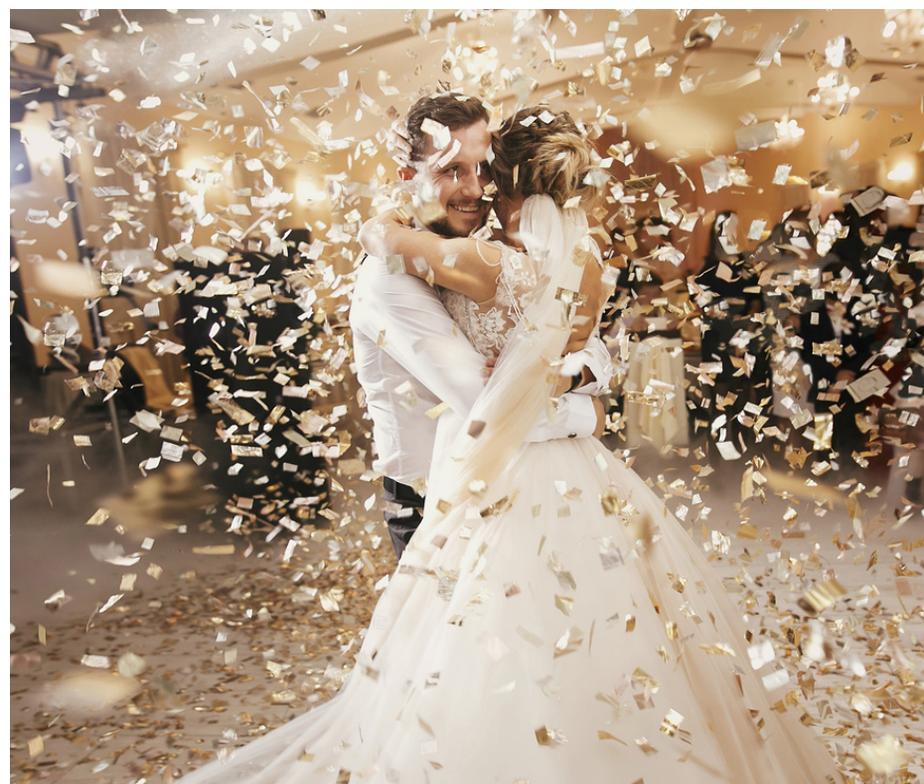
Our talented team of chefs pride themselves in on preparing the highest quality of dining experience. With this in mind, our wedding packages include a pre-set menu chosen from our menu selector enclosed. We cater for any special dietary requirements.

### *The Marquee*

A new addition to Brownsover Hall is our beautiful starlight marquee. We can accommodate groups from 50-350 guests for any style ceremony or wedding party. We also offer exclusive hire of our Marquee for larger weddings who wish to provide their own catering.







# *Exclusively Small & Beautiful*

Dedicated wedding coordinator to guide you through the planning from the very first day

3 course choice menu from our selector

Arrival glass of prosecco per person

1 glass of wine with your meal and 1 glass of prosecco for your toast

White chair covers and your choice of colour sash

Ceremony room hire

Red carpet arrival

Master of Ceremonies

Post box

Printed menus

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Based on 20-50 day guests

This package is available to book Monday - Thursday

May also be available on select weekends.

# Warwick Package

Dedicated wedding coordinator to guide you through the planning from the very first day

Red carpet welcome and Master of Ceremonies

Ceremony room hire

White chair covers with a choice of coloured sash

Glass of fizz for the happy couple

Arrival drinks 1 glass of prosecco

1 glass of wine with your meal and 1 glass of prosecco for your toast

3 course choice menu from selector

Menus for your table

Evening buffet for 60 Guests (3 items)

Use of cake stand and knife

DJ for the evening reception

A complimentary room on the night of the Wedding for the happy couple

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Based on 60 day guests

# *Brownsover Package*

Dedicated wedding coordinator to guide you through the planning from the very first day

Red carpet welcome and Master of Ceremonies

Ceremony room hire

White chair covers with a choice of coloured sash

Piper

Place cards and table plan

Post Box

Glass of fizz for the happy couple

Choice of arrival drink from selector or a glass of fizz for guests

Arrival drinks 1 glass of prosecco

2 glasses of wine with the meal and 1 glass of prosecco for the toast

Canapes

3 course choice meal from selector (Options 1, 2 & 3)

Evening buffet for 60 Guests (3 items)

Table runners

Use of cake stand and knife

DJ for the evening reception

A complimentary room on the night of the Wedding for the happy couple

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Based on 60 day guests





# Menu Option 1

## Starters

Fan of Honeydew served with raspberry coulis  
Chicken liver pate, served with melba toast and red onion jam  
Goats cheese and red onion tart  
Cream of tomato soup and basil with focaccia croutons  
Traditional prawn cocktail served with marierose sauce

## Mains

Cutlet of pork served with apple compote creamy mash potatoes and sage jus  
Roast Chicken breast served with fondant potatoes mustard cream sauce and pancetta crisp  
Herb crested supreme of salmon served with crushed new potatoes hollandaise sauce  
Slow cooked ox cheek served with creamy mash potatoes and fresh horseradish.  
Mushroom and pea risotto served with Parmesan crisp

\*All main courses are served with a panache of seasonal vegetables

## Desserts

Profiteroles filled with vanilla cream served with chocolate sauce  
Lemon tart served with clotted cream and a berry compote  
Rum and raisin cheesecake  
Chocolate brioche chocolate bread and butter pudding served with crème anglaise  
Apple and berry crumble served with vanilla ice cream

Bread rolls and butter to be served at the start of the meal  
Chocolate mints to be served with toast drinks and coffee

# Menu Option 2

## Starters

Breaded brie served with warm cranberry sauce and salad leaves  
Chicken liver and pistachio parfait served with charred brioche crisp cleaves and red onion marmalade  
Caramelised French onion soup served with gruyere toast  
Crab and gruyere tart watercress capers and red onion tapenade.  
Smoked salmon asparagus roulade served with crisp leaves  
Cauliflower and truffle oil soup  
Buffalo mozzarella and tomato salad basil pesto rocket salad

## Mains

Lamb rump served with chanteney carrots dauphinoise potatoes rosemary jus  
Roasted cod loin, creamed leeks sautéed potatoes lemon butter sauce  
Parmigiana di mulinane  
Roast pork loin served with mash potato apple sauce and gravy  
*\*All main courses are served with a panache of seasonal vegetables*

## Desserts

Chocolate tart served with mint ice cream  
Coffee pannacota served with biscotti  
Eton mess served with a berry compote  
Nutmeg custard tart

Bread rolls and butter to be served at the start of the meal  
Chocolate mints to be served with toast drinks and coffee

£400 supplement for up to 60 guests | £45pp for additional guests

# Menu Option 3

## Starters

Broccoli and stilton soup  
Moules mariniere toasted sour dough  
Smoked salmon salmon terrine pickled cucumber toasted soda bread  
Feta, tomato and olive tart served with fresh leaves

## Mains

Classic French filet au poivre served with dauphinoise potatoes tender stem broccoli jus glaze  
Rack of lamb served with fondant potatoes and mint infused jus  
Loin of hake served with a butter bean chorizo cassoulet and angle hair potatoes.  
Root vegetable tarte tatin served with rich veg gravy and sweet potato mash  
*\*All main courses are served with a panache of seasonal vegetables*

## Desserts

Elderflower infused clotted cream rice pudding served with pomegranate syrup  
Mango and basil cheesecake served with French macaroons  
Rich chocolate mouse served with smashed honeycomb and Chantilly cream  
Earl grey crème brûlée served with ginger nut biscuit

Bread rolls and butter to be served at the start of the meal  
Chocolate mints to be served with toast drinks and coffee

£600 supplement for up to 60 guests | £59pp for additional guests

# Canapé Menu Selector

## *Cold Options*

Parfait of chicken liver on toasted focaccia

Pickled quails egg, herbed mayonnaise tartlet v

Smoked salmon mousse on wholemeal toast

Crostini of chicken and pesto mayonnaise

Cream cheese and sun-blushed tomato on rye bread v

Four items per person for £7.50 per person

# Evening Buffet

## *Finger Buffet Options*

Selection of finger sandwiches

Sausage rolls

Southern fried chicken strips with chive mayonnaise

Mini pork pies and pickle

Mini sausages with honey and mustard glaze

Potato wedges with garlic dip

Vegetable pakora with dip

Chicken pakora with dip

Rolls with bacon

Rolls with sausage

Rolls with Potato scones

Additional items £1.95 per person

Additional guests £14.00 per person

Allergen information available on request for all menus

# Brownsover Hall Hotel

## Wedding Tariff

	2021	2022	2023
<b>Warwick Package</b>	£4,655.00	£4,779.00	£5,270.00
Additional Guests	£82.50	£85.00	£87.00
Menu Option 1			
<b>Small &amp; Beautiful</b>	£62.00 pp	£64.00pp	£66.00pp
<b>Brownsover Package</b>	£6,575.00	£6,770.00	£6,995.00
Additional Guests	£82.50	£85.00	£87.00
Menu Option 1 2 & 3			
<b>Menu Option 2</b>	£400 supplement for up to 60 guests   £45pp for additional guests		
<b>Menu Option 3</b>	£600 supplement for up to 60 guests   £59pp for additional guests		

Children will be charged as follows: kids under the age of 6 can eat for free but up to 4 kids age 6 to 14 £25



*Where magical moments, meet memorable one's*



Brownsover Hall Hotel, Brownsover Ln, Rugby CV21 1HU  
[www.brownsoverhall.co.uk](http://www.brownsoverhall.co.uk)



