

MARSH FARM HOTEL

— WILTSHIRE —

WEDDING BROCHURE

2024

Marsh Farm Hotel Royal Wootton Bassett Swindon Wiltshire SN4 8ER | 01793 848 146 | events@marshfarmhotel.com



CONFIRMATION & DEPOSIT

Confirmation

All bookings require written confirmation using this document along with the relevant deposit. We reserved the right to re-let after 14 days if no deposit or confirmation has been received.

Accounts

A non-refundable deposit of **£500.00** to be paid with confirmation of booking, a further 25% of the estimated balance to be paid six months prior to the event, with a further 25% of the estimated balance three months prior to the event. We will send a final invoice 6 weeks prior to the event, and we require the final balance to be paid 28 days prior to the event unless you already have an account open.

OUR PACKAGES

RUBY

£7,100 BASED ON 50 DAY GUESTS AND 70 EVENING GUESTS

- Wedding venue coordinator & toast master on the day.
- Menu tasting evening for the bride and groom.
- White chair covers and sashes in the ceremony room.
- Glass of Pimm's or mimosa on arrival.
- White table linen, cake stand & knife.
- One bottle of house wine per table.
- 2 course wedding breakfast.
- Tea & coffee.
- Evening entertainment with DJ.
- 4 item finger buffet for your evening guests.
- Bridal suite for your wedding night.

ADDITIONAL GUESTS MAY BE ADDED FOR A SUPPLEMENT FEE

- Additional day guests £50 per person
- Additional evening guests £20 per person





RUBY

MENU OPTIONS: 2 Courses

MAINS

Traditional roast chicken

Roast potatoes with all the trimmings (gf)

Penne pasta with a spicy red pepper sauce (v)

DESSERTS

Homemade sticky toffee pudding

with toffee sauce and vanilla ice cream

Warm Chocolate brownie

with chocolate sauce and vanilla ice-cream (gf)

Please advise us of any dietary requirements.

(gf) Gluten Free (v) Vegetarian (Ve) Vegan

OUR PACKAGES

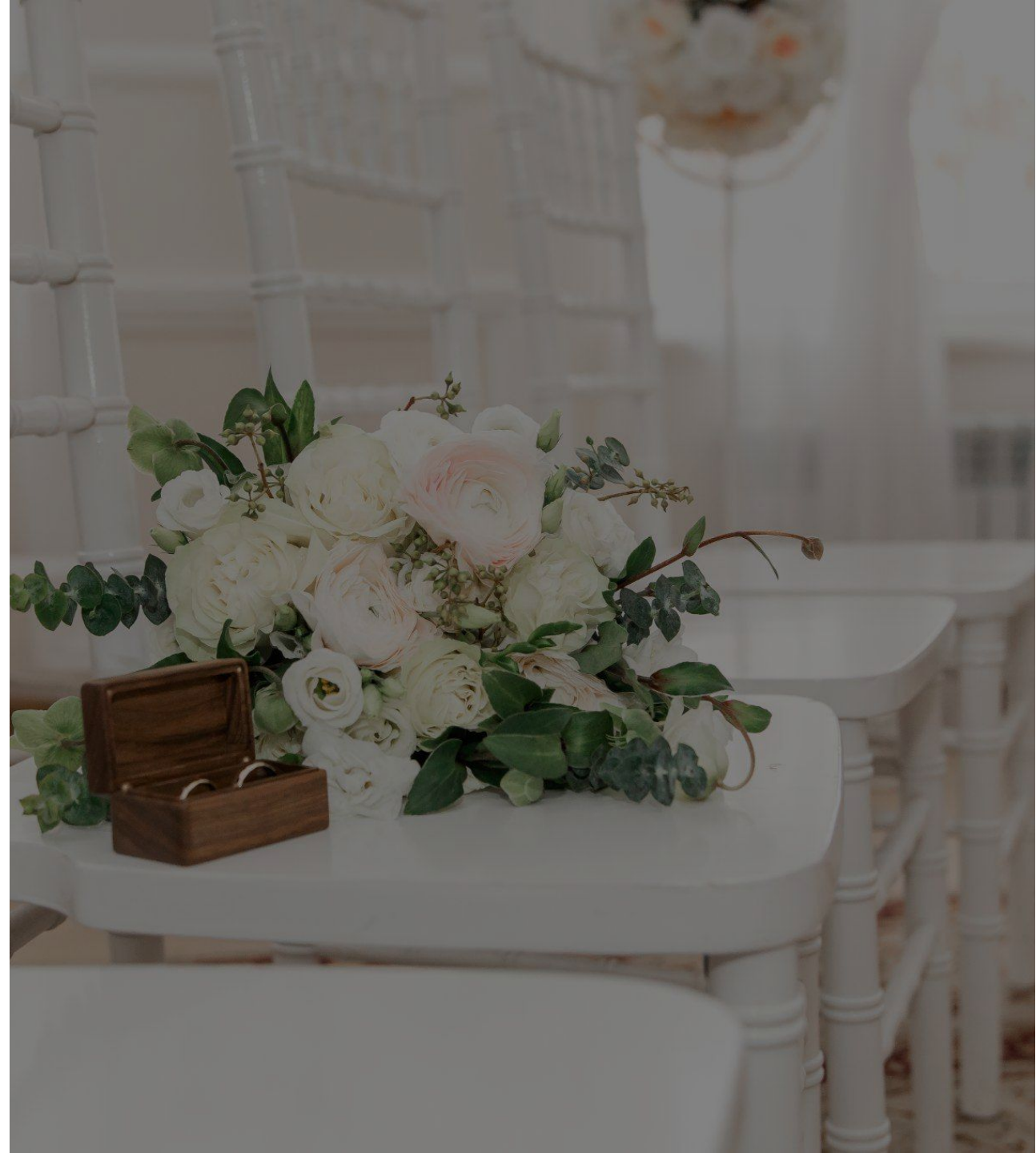
SAPPHIRE

£9,300 (50 DAY AND 80 EVENING GUESTS)

- Wedding venue coordinator and toast master on the day.
- Menu tasting evening for the bride and groom.
- White chair covers and sashes in ceremony and reception room.
- Glass of Pimm's or mimosa on arrival.
- White table linen, cake stand and knife.
- 3 course wedding breakfast with a glass of house wine per person.
- A glass of sparkling wine for the toast.
- Evening entertainment with DJ.6 item finger buffet for your evening guests.
- Tea and coffee station.
- Bridal suite for your wedding night.2 guest bedrooms the night of your wedding.

ADDITIONAL GUESTS MAY BE ADDED FOR A SUPPLEMENT FEE

- Adult Day Guests – £70 Per Person
- Adult Evening Guests - £40 Per Person





SAPPHIRE

MENU OPTIONS: Choice of 1 starter, 1 main and 1 dessert for all guests. Dietary requirements will be catered for on an individual basis

STARTERS

Oven roasted red pepper, plum tomato and basil soup
with parmesan croutons (v, ve, gf)

French onion soup
with cheese croutons (gf)

MAINS

Slowly roasted loin of pork and crispy roast potatoes
with all the trimmings (gf)

Penne arrabiata with parmesan shavings (v)

DESSERTS

Homemade sticky toffee pudding
with toffee sauce and vanilla ice cream

Warm Chocolate brownie
with chocolate sauce and vanilla ice-cream (gf)

Please advise us of any dietary requirements.

(gf) Gluten Free (v) Vegetarian (Ve) Vegan

OUR PACKAGES

DIAMOND

£11,500 (50 DAY AND 90 EVENING GUESTS)

- Wedding coordinator and toast master.
- Menu tasting evening for the bride and groom.
- Complimentary bottle of prosecco.
- White chair covers and sashes in ceremony and reception room.
- Flower display for the ceremony room.
- 4 canapes per person.
- A glass of Pimm's, mimosa, bellini or bottled beer on arrival.
- White table linen, cake stand and knife.
- 6 table centre pieces and starlit backdrop.
- 3 course wedding breakfast with half a bottle of house wine per person.
- A glass of sparkling wine for the toast.
- 3 meat BBQ or hog roast for your evening guests.
- Evening entertainment with DJ.
- Bridal suite for your wedding night.
- 4 guest bedrooms the night of your wedding.

ADDITIONAL GUESTS MAY BE ADDED FOR A SUPPLEMENT FEE

- Adult Day Guests – £70 Per Person
- Adult Evening Guests - £40 Per Person





DIAMOND

MENU OPTIONS: Choice of 1 starter, 1 main and 1 dessert for all guests. Dietary requirements will be catered for on an individual basis

CANAPES

Duck and chilli pâté crostini, Mini Yorkshire puddings with gravy, Whipped goat's cheese and beetroot crostini (v), Port and blue cheese arancini (v), Croque monsieur, Mini beef burgers

STARTERS

Oven roasted red pepper, plum tomato and basil soup
with parmesan croutons (v, ve, gf)

Chicken liver parfait
with grape chutney and brioche bread (gf)

3 MEAT BBQ

- Prime burger,
- garlic and herb marinated chicken drumsticks
- locally produced sausages
- vegetable or fish kebabs (gf)

MAINS

Roast Scottish beef sirloin
with rich homemade gravy and Yorkshire pudding (cooked to preference) (gf)

Thyme and butternut squash risotto
with parmesan tuile (v) (gf)

HOG ROAST

Locally sourced pork loin, slowly roasted and hand carved.

Served with baps, sage and onion stuffing, homemade apple sauce and crackling (gf)

DESSERTS

Vanilla panna cotta
with mint syrup and homemade shortbread (gf)

Chocolate mousse, warm chocolate sauce, cream (gf)

3 SALAD CHOICE

- Coleslaw (gf),
- pasta salad (gf),
- tomato and basil salad, herbed couscous,
- mixed leaf salad or potato salad

Followed by chocolate brownie with vanilla ice cream (gf)

OUR PACKAGES

FINGER BUFFET

ADDITIONAL ITEMS £2 EACH

- Selection of filled sandwiches and wraps (*meat, fish and vegetarian*)
- Hot sausage rolls
- Mini vegetable quiche (gf, v)
- Vegetable samosa (v)
- Spring rolls with sweet chilli dipping sauce (v)
- Chicken satay skewers with satay dipping sauce
- Southern fried chicken goujons
- Seasoned potato wedges (gf, v, Ve)
- Crudités and dips (gf, v, Ve)
- Breadsticks (V)
- Chocolate profiterole tower
- Selection of Home-made cakes

CHILDREN'S MENU

FOR AGES 3 - 11

STARTERS

Cheese on toast (gf, v)

Carrot and cucumber sticks (gf, v, Ve)

Tomato soup (gf, v, Ve)

MAINS

Fish fingers and chips with peas (gf, v)

Penne pasta in a homemade tomato and basil sauce (gf, v, Ve)

Breaded chicken goujons with chips and beans (gf)

Sausage and mash with peas (gf, v)

DESSERTS

Jelly and ice-cream (gf, v)

Chocolate brownie and vanilla ice-cream (gf, v)

Fruit face with chocolate sauce (gf, v, Ve)

2 COURSES £20 3 COURSES £25

Please advise us of any dietary requirements.

(gf) Gluten Free (v) Vegetarian (Ve) Vegan



GUEST BEDROOMS

Your guests are welcome to book to stay on the night of your wedding at the reduced bed and breakfast rates below:

Small Double (single occupancy) – £80.00 Standard Double (Double occupancy) – £90.00
Triple bedroom (1 double, 1 single) – £100.00 Family Room (1 double, 2 singles) – £105.00
Executive room – £110.00

Simply advise your guests to call our reception team and quote your wedding as a reference for the discount. Only direct bookings will be entitled to this discounted rate. Please note, we require credit/debit card details to secure the booking. Payment is made upon arrival. [01793 848146](tel:01793848146) | events@marshfarmhotel.com



"Weddings are not just a union of hearts, but a moment where every dream weaves into the golden tapestry of forever, creating a timeless dance of love's purest melody"

Marsh Farm Hotel

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THANK YOU

FOR CONSIDERING - MARSH FARM HOTEL

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