



Intimate Wedding Packages for up to 15 Guests

Please contact Cheshire West & Chester to book your Registrars

Something Simple - £1,199.00

Three hours exclusive venue hire to say your 'I Do's' in front of your nearest and dearest and make the most of the beautiful venue and grounds for photos. The Acorn Bar will also be open for your guests to have a drink or two before heading home.

We are happy to work around your ceremony time.

Raise A Glass - £1,499.00

The Bride can arrive from 11:30am to add those finishing touches in our stunning Bridal Prep room. You will say your vows surrounded by the people you love the most and then celebrate with a glass of fizz and photos. Finish time – 5pm

Packages include the following as standard:

- Venue staff
- Fully licensed bar
- Metal easel
- All fairy lights inside & outside of the venue
- PA system & wireless microphone
- Two outdoor firepit tables & real log fire
- All chairs & tables including Ceremony table, cake table & drinks table

**Packages are available for new bookings only*

**For additional food, drinks, or hours, please contact us at info@oaktreeofpeover.co.uk*

The Perfect Celebration – £3,499.00

The day will start with access to the Bridal Prep room from 11am for the Bride to get ready. Your Ceremony of 15 people will take place in our stunning Ladybird room followed by drinks and canapes to celebrate. After photos, you will take your seats to enjoy a 3-course wedding breakfast paired with a glass of wine (red or white.) Cut your cake and raise a toast with a glass of fizz per guest before having your first dance as Mr & Mrs. We will also throw in our beautiful rustic light up 'LOVE' letters. Bar closes and evening ends at 7pm.

Also included:

- Cake stand & silver cake knife
- Rustic 4ft light up 'LOVE' letters
- 8 white lanterns
- White 1ft light up 'LOVE' letters
- White table linen, glassware, crockery & cutlery
- Metal easel
- All fairy lights inside & outside of the venue
- PA system & wireless microphone
- Two outdoor firepit tables & real log fire
- All chairs & tables including Ceremony table, cake table & drinks table

Drinks

- Tall glass of chilled Vino Prosecco or fresh Orange Juice per guest for drinks receptions
- Glass of Vina Arroba Blanco White wine or Vina Arroba Tempranillo Red wine per guest for wedding breakfast
- Glass of Vino Prosecco to raise a toast

Menu

- Selection of canapes for drinks reception
- Three course wedding breakfast followed by tea, coffee & mints

Please choose one starter, one main course and trio of desserts from the following menu below

Do not worry about dietary requirements as these can be catered for individually

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Starters

Butternut Squash and Sweet Potato Soup served with Specialty Breads and Butter

...

Cream of Leek and Potato Soup served with Specialty Breads and Butter

...

Caramelised Shallot, Roasted Pepper and Brie Tart, topped with Homemade Red Onion Chutney on Baby Leaves
drizzled with Rocket Pesto and Balsamic Syrup

...

Fresh Salmon and Smoked Haddock Fish Cakes on Wilted Leaves with a White Wine and Dill Sauce

...

Homemade Chicken Liver Parfait with Onion Chutney, Baby Leaves and Toasted Brioche Fingers Mushroom, Sun-dried Tomato and Mozzarella Arancini Bon Bons on Roasted Red Pepper Sauce

Main Courses

Chicken Breast Stuffed with Baby Spinach and Sun-dried Tomato Mousseline, on Parmesan Mashed Potatoes with
a Chive Sauce and Seasonal Vegetables

...

Slow Cooked Belly Pork and Shard of Cracking with a Calvados Sauce on Colcannon Potatoes with Seasonal
Vegetables

...

Confit of Goosnargh Duck served with an Orange and Grand Marnier Sauce on Fondant Potatoes with Seasonal
Vegetables

...

Fillet of Salmon topped with a Herb Crust and Dill Sauce on Crushed New Potatoes With Seasonal Vegetables

...

'Beef Bourguignon'

Slow Cooked Beef in a Red Wine Sauce Topped with Shallots, Lardons of Bacon, Button Mushrooms and Parsley
on Parmentier Potatoes with Seasonal Vegetables

...

Fillet of Local Beef Served with a Pink Peppercorn Sauce on Dauphinoise Potatoes with Seasonal Vegetables
(£5.00 per head supplement)

...

Mushroom and Nut en Croûte with a Roasted Red Pepper Sauce, Boulangère Potatoes and Seasonal Vegetables

...

Vegetable Moussaka served with Dauphinoise Potatoes and Seasonal Vegetables

Desserts

Please choose 3 desserts to create a trio

Warm Chocolate Brownie with Vanilla Ice Cream

...

Warm Sticky Toffee Pudding with Custard and Toffee Sauce

...

Apple and Toffee Crumble with Custard

...

Brandy Basket Filled with Berries and Compote topped with Chantilly Cream

...

Vanilla Crème Brulée with a Shortbread Finger

...

Glazed Lemon Tart topped with Mascarpone Cream

...

White Chocolate Cheesecake with a Fresh Lime Infusion

...

Eton Mess

Coffee and Tea served with Chocolate Mints