



WEDDINGS
at St Mary's Guildhall



WHERE HISTORY MEETS
HAPPILY EVER AFTER:
IN THE HEART OF THE CITY



stmarysguildhall.co.uk

YOUR WEDDING

2024 PACKAGE INCLUDES:

PRE-WEDDING DAY

- Complimentary afternoon tea for two on receipt of signed contract
- Complimentary wedding tasting for couple*

ARRIVAL DRINKS

- Alcoholic or non-alcoholic cocktail on arrival
- Red carpet

CEREMONY

- Toastmaster
- Wedding Coordinator

RECEPTION DRINKS

- Prosecco with a selection of fruits

WEDDING BREAKFAST

- 4-course set menu
- Half a bottle of house wine per person
- A glass of Prosecco for the speeches
- Damask wedding cloths
- Cake stand and knife
- Stationery
 - Table plan
 - Name cards
 - Menu cards

EVENING RECEPTION

- Evening buffet included for all day guests – a selection of 3 bowl foods from a list of 10
- Grand feature room at Coombe Abbey for the couple*
- A selection of discounted bedroom rates available*

LOW SEASON PRICING

January–April & November

Mondays–Thursdays
(minimum 60 adults)
£95 per person

Fridays & Sundays
(minimum 60 adults)
£105 per person

Saturdays (minimum 60 adults)
£114 per person

For all of the above an additional
£17.50 is required per evening guest

HIGH SEASON PRICING

May–October & December

Monday–Thursday
(minimum 60 adults)
£110 per person

Fridays & Sundays
(minimum 60 adults)
£120 per person

Saturdays (minimum 60 adults)
£135 per person

For all of the above an additional
£17.50 is required per evening guest

CEREMONY ROOM HIRE – £650

WEDDING

SAMPLE MENU

TO COMMENCE

Pulled ham hock & Westcombe cheddar tartlet, pickled apple & watercress salad, piccalilli dressing

Marinated bocconcini, compressed charentais & galia melon, white balsamic vinegar & focaccia croutons

Salt baked beetroot, whipped goats cheese, red chicory, black sesame seed tuile, walnut oil

Pressing of confit duck leg, orange relish, scorched orange segments, lavender & honey vinaigrette

Homemade Soup

TO FOLLOW

Butter basted roasted chicken supreme, wild garlic croquette, morel, asparagus, leek & fricassee, Madeira reduction

12 hour braised West Country lamb shoulder roulade, cracked pepper, crushed swede & carrot, fondant potato, roasted Brussels sprouts, savoy cabbage, lamb jus

Spiced yogurt marinated salmon fillet, Bombay potato cake, crushed minted garden peas, coriander oil

Individual venison & mushroom pie, celeriac mash, cranberry & orange braised red cabbage, port gravy

Slow roasted on the bone pork loin, apricot & sausage stuffing, creamed potato with a sage, caramelised onion & cider sauce

TO CONCLUDE

Espresso martini trifles
Peanut butter cheesecake, dark chocolate ganache, salted caramel, peanut brittle

Blackberry roly-poly, sugar baked Bramley apples, apple brandy custard

Clotted cream panna cotta, Pimm's macerated strawberries, meringue

Coconut & lime dome, mango & pineapple salsa, rum & raisin syrup

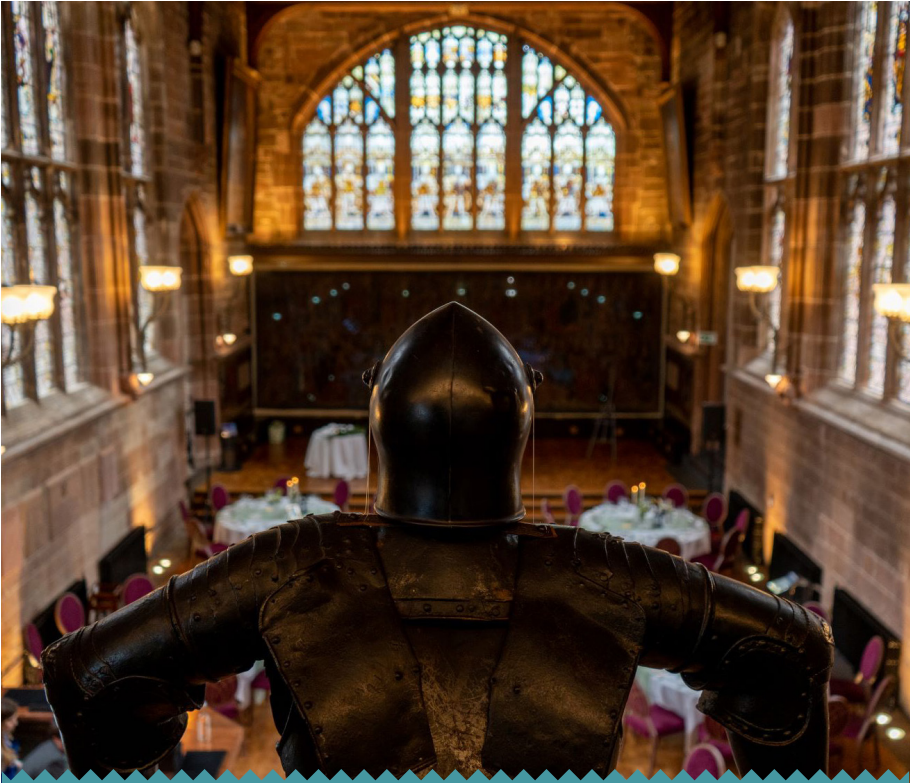
EVENING BUFFET

Please ask for more information on our evening buffet package

Please note, you can select one dish per starter, main and dessert – excluding dietary requirements. These when informed of in advance will be catered for separately. This is a sample menu and subject to change.

IDEAS

TO MAKE YOUR WEDDING EVEN MORE SPECIAL



- Live pianist to perform on more than one occasion during the day
- Carved bacon joint midnight snack
- Magic selfie mirror
- Sweet table for evening reception
- Silent disco headphones

WE CAN ALSO BOOK:

- Disco
- Upgraded wine and champagne
- Canapés
- Sorbet course

For more information contact:

St Mary's Guildhall, Bayley Lane, Coventry, CV1 5RN | +44 (0) 2476 430 545

 [instagram.com/stmarysguildhall](https://www.instagram.com/stmarysguildhall)  [facebook.com/St Mary's Guildhall](https://www.facebook.com/StMarysGuildhall)