



BEAUMANOR HALL



WEDDINGS

YOUR JOURNEY BEGINS HERE





WELCOME



Beaumanor Hall is a beautiful 19th century manor house set in 34 acres of idyllic Leicestershire countryside.

Choose us as the perfect venue for your special day, and you'll enjoy the use of the elegant Victorian hall and the beautiful gardens surrounding it. Our venue hire includes the main reception hall, dining rooms, bar, gardens and marriage room.

From your very first visit, right through to your wedding day, you'll receive professional advice and assistance from our experienced and friendly team, ensuring that everything runs smoothly.

BEAUMANOR HALL



Up to

115

Ceremonies

Up to

120

Formal Dining

Up to

180

Relaxed Dining

Up to

300

Evening



PLACES TO SAY "I DO"



THE HERRICK SUITE

The Herrick suite is a lovely space for couples looking for an elegant venue to hold their civil ceremony. With seating for up to 73 guests, it's the perfect place to exchange your vows and share your special day with your loved ones.

THE GARDENS AND YEW TREE

For couples seeking a memorable outdoor wedding ceremony or blessing, our much-loved Yew tree, nestled within the grounds, is a wonderful choice for a romantic and intimate ceremony. It comfortably accommodates up to 50 people.



 USE THIS CAMERA
TO LOOK AROUND
HUNT FOR PICTURES
THAT NEED TO BE FOUND
SHOOT AWAY AND
COMPLETE THE LIST
FIND THE MOMENTS
WE MAY HAVE MISSED!

A beautiful dress *A funny hat*
PEOPLE LAUGHING
DANCING FEET
HOLDING HANDS *A great big hug*
A PIECE OF CAKE **LIGHTS ABOVE**
A funny face **AWESOME GROOVES**
FLOATING BUBBLES *Romantic Moods*
Something old and something **NEW**
THE BRIDE AND GROOM
and a photo of you!

*Please note the chairs depicted, are not the standard ones provided by Beaumanor Hall.



THE RECEPTION

Our beautiful dining room can seat up to 120 guests for a formal wedding breakfast, or up to 180 guests for a more relaxed buffet-style reception. We offer three carefully curated menu packages that cater to a range of tastes and preferences.

THE FEAST

Our experienced team at Beaumanor Hall will provide top-quality catering for your special day. We offer a range of menu options, but we're always happy to discuss alternatives or special requests to ensure your unique preferences are catered for.



THE PARTY

At Beaumanor Hall, we know that dancing is a key part of any wedding reception. Our stunning hall provides ample space for you and your guests to dance the night away. With our fully licensed bar open until 11pm and use of the hall, your guests can let loose and enjoy the festivities.





YOUR NEXT STEPS

01

FIRST LOOK

Book a private viewing with one of our wedding specialists and get a first look at the Hall and beautiful gardens. Chat about all the options for your dream day and take your time exploring.

02

SAVE THE DATE

Mark your calendar for three weeks and take your time deciding if you want to go ahead in writing. If you do, we'll draw up the paperwork and request a deposit.

03

IT'S YOURS

Now the real fun begins! It's all yours, and we can't wait to help you plan the wedding of your dreams.

04

VISIT US

Join us at one of our wedding showcases and fairs throughout the year for inspiration and to show your loved ones your beautiful venue.

05

MENU TASTING

Get ready for some deliciousness at the Beaumanor tasting event. Our head chef will present a selection of dishes to tantalise your taste buds.

06

PLANNING

Six months before your big day, it's time to plan the finer details with your event manager. Settle your invoice and schedule your final planning meeting six weeks before the wedding day.

07

THE BIG DAY

Relax, sit back and enjoy every single second knowing that all is in hand on your big day.





PRICE GUIDE

WEDDINGS	
Monday-Friday	£2,195.00
Saturday, Sunday, bank holidays	£3,150.00
CEREMONY ONLY *	
Monday-Friday	£1,045.00
Saturday, Sunday, bank holidays	£1,355.00
OUTDOOR CEREMONY	
Monday-Friday	£625.00
Saturday, Sunday, bank holidays	£975.00

*Venue hire is for a 2½ hour period beginning one hour before your ceremony and allowing time for photographs afterwards.

BEAUMANOR HALL



BEAUMANOR HALL MENUS

NIBBLES

£7.50 (based on 4 pieces per person)

£9.50 (based on 5 pieces per person)

Mandarin and prune with smoked duck on white bread

Artichoke and tomato on white bread

Prawn, basil flavoured cheese and tomato mini brioche

Fourme D'Ambert blue cheese, pear and fig on special grain bread

Trout roe, smoked trout and cucumber on black bread

Vegetable on nordic bread

Ham, Fig butter on olive bread

Smoked salmon, lemon flavoured cheese and cucumber mini brioche

CELEBRATORY DRINKS

We serve two glasses of house red or white wine per person
plus jugs of iced water.

FOR THE TOAST

Our sparkling wine will be served to you
and your guests.

£17.95

CHAMPAGNE

You may exchange the sparkling wine
toast for a champagne toast.

£23.95

*Please note these are sample menus with a subject to change.

BEAUMANOR HALL



FIRST MEAL AS A MARRIED COUPLE

Please select one starter, main & dessert.

All menus are served with warm bread rolls, seasonal vegetables and include coffee.

WILLIAM RAILTON PACKAGE £39.50

STARTERS

Tomato & roasted pepper soup, basil oil (V) (GF) (VE)

Chicken liver parfait, toasted ciabatta with blackberry chutney

MAINS

Roast topside of beef, Yorkshire puddings & all the trimmings

Grilled salmon, dill potato cake, pea puree & parsley beurre blanc

Chestnut mushroom & roasted garlic cannelloni, rocket salad (V) (VE)

DESSERTS

Caramel & chocolate tart, served with ice cream and chocolate crumb (GF) (V)

New York cheesecake, macerated strawberries & coulis (V) (GF)

PERRY HERRICK PACKAGE £47.50

STARTERS

Minted pea & courgette soup, pea shoots, parsley oil (V) (VE) (GF)

Oriental crab cake, rocket salad with sweet chilli dressing

MAINS

Roast sirloin of beef, fondant potato, Yorkshire pudding, red wine jus

Dukkha crusted aubergine, roasted Mediterranean vegetables, cherry tomato sauce (GF) (V) (VE)

Pan seared seabass, spring onion crushed new potato cake, parmesan sauce

DESSERTS

Lemon tart, raspberry compote & champagne sorbet (V)

Dark chocolate brownie, chocolate sauce & clotted cream ice cream (GF) (VE)

CURZON HERRICK £52.50

STARTERS

Dill & mint falafel, soy garlic yoghurt, chilli sauce, hedgerow salad (V) (VG) (GF)

Smoked salmon rosti, watercress, lemon & parsley cream reduction

Chicken & smoked bacon terrine, cherry tomato chutney, grilled ciabatta

MAINS

Confit lamb shoulder, pea & mint puree, dauphinoise potatoes, lamb jus

Pancetta wrapped cod loin, lentil & smoked bacon cassoulet, butter sauce (GF)

Butternut squash risotto, parmesan, sundried tomato oil (V) (GF)

DESSERTS

Sticky toffee pudding, toffee sauce & vanilla ice cream (VE) (V) (GF)

Trio of desserts; salted caramel brownie, lemon meringue pie, raspberry posset

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DANCING MAKES US HUNGRY

EVENING FOOD

BUFFET £18.95

Selection of Sandwiches
Scotch Eggs
Chicken Goujons
Vegetable Samosas
Pizza
Mini Quiche's
Homemade Sausage Rolls
Falafel Bites

CHEESE BOARD SELECTION £13.95

Cheese (selection of 2 cheeses), crackers, fruit, celery & chutney

CHEESE BOARD & ANTIPASTI SELECTION £17.95

Selection of cured meats and cheese, served with crackers, fruit celery, chutney and selection of pickles

Any bespoke requests may be considered at the wedding showround with the Event Co-Ordinator. Price will be available on request

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