

Weddings & Civil Partnerships

Queen of the Cotswolds, Lower Slaughter Manor reigns supreme; serene, gracious.

One of the finest 17th C country houses in the south of England, Lower Slaughter Manor stands in its own lovely gardens next to the historic church in the heart of the beautiful Cotswold village of Lower Slaughter which many regard as the most beautiful village in England.

At Lower Slaughter Manor, we promise an idyllic setting, personal attention from our experienced team and the guarantee of bespoke, quality service. We tailor design your day to your own specific requirements, to ensure that your wedding day at Lower Slaughter Manor is a day to remember.

With its fairy tale architecture, rich interiors and breathtaking views alongside our reputation for offering excellent service and award winning cuisine; Lower Slaughter Manor is the ultimate venue for luxurious wedding receptions, civil ceremonies and civil partnership ceremonies.

An Intimate Affair

Day Weddings of up to 22 guests including the Bride & Groom are the perfect opportunity to enjoy the hotel for an intimate day with family and friends.

Ceremony

Our Drawing Room is light and spacious and the perfect setting for an intimate exchange of vows. The Drawing Room is situated at the front of the hotel, overlooking the impressively manicured lawn.

Wedding Breakfast

The Panel Room adjacent to our lounges with its elaborate stucco ceiling and views out on to our beautifully manicured Back lawn creates an exquisite setting to enjoy your celebration meal. We will also include printed menus and place cards.

Hire of the Drawing Room for the Ceremony and the Panel Room for your wedding breakfast is £750.00

Exclusively Yours

Exclusive use of Lower Slaughter Manor includes all the facilities of the Main House, Coach House and grounds, making it your home for the duration of your stay for the sole enjoyment of you and your guests.

Lower Slaughter Manor lends itself perfectly to exclusive use, tucked away from prying eyes offering an exclusive environment, with friendly but discrete hospitality.

Ceremony

We can accommodate a maximum of 74 guests in our light and airy restaurant Sixteen 58 for a civil ceremony and sit down wedding breakfast.

Wedding Breakfast

After a quick turn around, during which time you will be enjoying a drinks reception in our lounges or out on the front lawn; the restaurant is as chic as it gets, with chocolate brown silk walls, Murano crystal and ocean blue chandeliers and divinely intimate seating. The perfect setting for a leisurely dining experience.

The rates are inclusive of all nineteen luxurious bedrooms, sole use of all public areas including The Salon, The Drawing Room, The Panel Room, The Sir George Whitmore, The Restaurant and additional benefits including personalised menus and place cards.

Exclusively Yours

The rates for the remainder of 2009 exclusive use of Lower Slaughter Manor are on application.

The 2010 rates for exclusive use of Lower Slaughter Manor are as follows. A minimum number of 40 guests is required :

£14,000.00 - Saturday during peak times

£12,000.00 - Friday during peak times

£10,000.00 - Sunday - Thursday & off peak times

The hotel comprises rooms with private gardens and hot tubs, master bedrooms, four-poster bedrooms and double/twin bedrooms. Should you require further accommodation we can provide this (subject to availability) at our sister hotel Washbourne Court, which is situated opposite Lower Slaughter Manor.

Should a dance floor be required for the evening function we can accommodate this in our Drawing Room.

We kindly ask that all non-resident guests depart and music ceases at midnight. Some of our neighbours live very close to the property and any amplified music will need to be carefully controlled. The bar in the hotel closes to residents at 1am

Menus

Head Chef David Kelman and his team have been awarded 3 AA Rosettes acknowledging the exceptional standard of cuisine, excellent service and the continued high standards of the hotel's fine dining restaurant.

The menus always feature the best fresh local produce whenever possible as well as the very best continental produce when required.

Lower Slaughter Manor has a long tradition of fine dining and warm hospitality. The outstanding wine list offers especially selected wines from both the Old and New Worlds.

Our menus are priced at £50.00 per person for 3 courses, coffee and petit fours with the opportunity to add an amuse bouche, fish course and cheese course should you require them. While your guests are dancing the night away they may require a late night snack.

Please see some sample menus to follow. The full offering is available on request.

Menus continued

Canapés

Your choice of four from the list below to enjoy during your drinks reception

*Goats Cheese and Cherry Tomato en Croute
Crab and Coriander Pancakes
Smoked Salmon, Herb Blinis, Crème Fraîche
Rare Roast Beef and Spiced Tomato Chutney Tartlet
Smoked Chicken, Plum Chutney Crostini
Duck and Ginger Spring Rolls
Bacon, Tomato and Rocket Roll
Corn Fed Chicken with Sesame Seeds and Honey
Sun Blushed Tomato and Pepper Pizza with Mozzarella*

£6.00pp

Amuse Bouche Options

*Roast Tomato Soup with Toasted Pine Nuts
Basil & Parmesan Croutons
Cauliflower Soup with a Fresh Truffle & Shallot Salad
Asparagus Soup with a Poached Quails Egg & Tarragon
Creamed Fresh Pea Soup with a Mint Dressing
Spinach Soup with a Nutmeg Foam
Creamed Sweet Corn Soup with a Red Pepper & Basil Salsa*

£4.00pp

Sample Spring/Summer Wedding Breakfast Menu

Menu 1

*Sliced Uig Lodge Smoked Salmon
Capers, Shallots, Herb Blini & a Lemon Dressed Salad*

*Roasted Breast of Corn Fed Chicken
Chive Potato Puree, Savoy Cabbage
Glazed Carrots & Morrel Café Cream*

*Vanilla Panna Cotta with Pink Grapefruit
Citrus Sorbet & Orange Biscotti*

Coffee and Petit Fours

£50.00pp

Sample Autumn/Winter Wedding Breakfast Menu

Menu 2

*Lightly Pickled Seabass
Soy Marinated Broccoli and Sesame Seeds*

*Roast Loin of Gloucester Old Spot Pork
Parsley and Apple Pomme Anna Potato
Sage and Onion Stuffing and Pan Fried Root Vegetables*

*Hot Dark Chocolate Fondant, Hazelnut Centre
Vanilla Ice Cream*

Coffee and Petit Fours

£50.00pp

Fish Course Options
£9.50pp

Fried Cod Cake
Home Made Tartare Sauce

Pan Fried Scallop Terrine
Pea Cream & Smoked Bacon Foam

Rillettes of Hot Smoked Salmon
Crisp Brown Bread

Tempura of Monkfish
Marinated Cucumber

Prawn & Crayfish Cocktail
Whole Meal Bread

Creamed Shellfish Tartlet
Buttered Leeks

Cheese Course Options

Option 1 £10.50pp

Additional Cheese Course

*Selection of Fine British Cheeses,
Celery, Grapes & Homemade Chutney*

Option 2 £8.50pp

Cotswold Welsh Rarebit on Toasted Granary Bread

Option 3 £4.50pp menu supplement
In place of dessert

*Selection of Fine British Cheeses,
Celery, Grapes & Homemade Chutney*

Late Night Feast

*Bacon Baps with Caramelised Onions and Tomato Ketchup
Cheese Toasties & Cones of fries
£10.00 per guest*

*Cheese Platters with Breads, Biscuits
Chutney and Grapes
£7.50 per guest*

Special Events Team

Whether you are looking for exclusive use or a smaller, more intimate affair our special events team will be on hand to offer advice and support to create the perfect day for you and your guests.

We will be in communication with you as frequently as necessary to ensure total collective understanding and peace of mind.

We recommend a select list of excellent suppliers we know will enhance your day, from photographers and florists to hair & make-up specialists and musicians.

Civil ceremonies need to be booked directly with the registrars; they do get very busy so if you have a specific date in mind, it always worth checking that they have availability before securing your venue.

Moreton -in - Marsh Registrar: 01608 651199

Contact:

Special Events Manager - Claire Enston

Special Events Assistant - John Brogden

Telephone: 01451 820456