

## Our wedding packages include:

- Personal wedding co-ordinator to plan your special day
- Red carpet on arrival
- Chair covers with coloured sash to suit your colour scheme
- Floral decorations for your top table and stem vases for your guest tables with table mirror centre piece
- Use of our cake stand and knife
- A master of ceremonies
- Accommodation in the Wedgwood Suite for the bride and groom
- Special dietary requirements catered for
- Children under 3 years of age complimentary
- Children's menu available for ages 3 to 12 years
- Use of hotels grounds for photographs
- Moat House DJ
- Preferential accommodation rates for your guests

## The Moat House 'Elegance', 'Romance', 'Dream' and 'Princess' Inclusive Packages

In order to assist in your budgeting we have provided four packages for you to choose from which are based in a minimum 90 adult day guests and 125 adult guests for your evening reception.

- Arrival drink
- ½ Bottle of house red or white wine with the meal
- ½ Bottle of still or sparkling mineral water
- Glass of toast drink
- 3 Course meal from the package menu of your choice followed by coffee and petit fours.

Please note all weddings must have a minimum of 90 day guests and 125 evening guests  
All guests must be catered for.

We will ensure that only one wedding will take place at the Hotel on any one day.  
However, unless all accommodation is booked we cannot guarantee that other residents will not be celebrating their wedding night at The Moat House Hotel on the same evening.  
The hotel will not knowingly accept any reservation in our Restaurant from guests that will be Celebrating their wedding on the same day as your wedding



## Elegance

Choice of homemade soup  
Chicken liver and brandy parfait, white sultana and granny smith apple chutney,  
warm onion bread

King prawn cocktail, fresh lemon, granary bread  
Galia melon, seasonal fruits sorbet and strawberry syrup  
Crostoni of mushrooms with garlic chive crème fraîche and rocket salad

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Breast of chicken with mousseline potato, red wine, mushroom, baby onion and thyme sauce  
or  
white wine truffled chicken veloute, scented with chives  
Slow braised shank of lamb, minted creamed potatoes, carrot and rosemary puree, lamb gravy  
Pavé of Locke Duart salmon, wilted spinach, shrimp and dill velouté  
Roast breast of free-range Caldecott's turkey, served with chestnut seasoning,  
chipolata in bacon with roast gravy

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Chocolate fudge terrine with mint choc Jersey ice cream  
Iced passion fruit and marshmallow parfait with candied limes  
Lemon possett with hot spiced fruits  
Banana and toffee crème brûlée, banana ice cream, chocolate tuille  
Profiteroles filled with Baileys cream, warm caramel sauce

Coffee and Petit Fours

### To Drink:

1 Glass of Bucks Fizz on arrival  
½ Bottle of Chilian Sauvignon Blanc or Cabernet Sauvignon with your meal  
½ Bottle still or sparkling mineral water  
1 Glass Spanish Cava to toast

**Please note all guests must dine from a set menu  
other than guests with special dietary requirements**



## Romance Package

Selection of 5 canapés

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Choice of homemade soup

Galia melon with pineapple, mint salsa and pineapple sorbet  
Smoked chicken Caesar salad with parmesan and garlic croûtons  
Smoked Scottish salmon panna cotta, hens egg dressing, 'just' lemon oil and dill  
Bruschetta of mushrooms, rocket, parmesan and garlic oil

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Rump of lamb, dauphinoise potato, glazed shallots, apricot purée, lamb sauce  
Breast of chicken filled with woodland mushroom and thyme mousse, truffle velouté  
Pavé of salmon with a sorrel velouté  
Roast loin Pork, crispy crackling, sage farce, caramelised apple purée and buttered Savoy cabbage  
Roast sirloin of Staffordshire beef with château potatoes, Yorkshire pudding and beef gravy

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Iced raspberry and vanilla parfait, fresh raspberries, tuille biscuit  
Lemon meringue tart, lemon ice cream  
White chocolate and pecan mousse, caramelised banana, caramel sauce  
Trio of mini chocolate desserts: Chocolate crème brûlée, warm Chocolate fudge brownie;  
bitter chocolate sorbet

Coffee and Petit Fours

### To Drink:

1 Glass sparkling wine on arrival  
½ Bottle of Pinot Grigio or Pinotage with your meal  
½ Bottle of still or sparkling mineral water  
1 Glass house champagne to toast

**Please note all guests must dine from a set menu  
Other than guests with special dietary requirements**



## Dream Package

To make your day truly unforgettable why not choose our Dream Package, designed to take care of you and your guests from start to finish.

Pure indulgence for a perfect day!

### Menu

Selection of Canapès

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Rillets of duck leg, brioche, plumb chutney, balsamic, micro leaf salad  
Gratin of goat's cheese, beetroot and radish salad  
Loch Duart smoked salmon and Brixham crab torte, guacamole, gazpacho sauce  
Local grown asparagus with cured halibut, chevil salad, citrus dressing  
Velouté of woodland mushrooms, truffle and chervil with crème fraîche

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Homemade soup or fruit sorbet of your choice

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Spiced breast of duck, braised red cabbage and sweet maple jus  
Roast rack of lamb with fondant potato and a pea and mint purée  
Wild seared sea bass with a herb cous cous, tomato and basil vinaigrette  
Tornedos of beef fillet on brioche crouton with duck parfait, mushroom, truffle and Madeira sauce

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Iced passionfruit and marshmallow parfait confit of limes, passion fruit puree, tuille biscuit  
Warm morello cherry bakewell tart, lemon infused sauce anglaise  
Lemon meringue brûlée lemon curd ice cream  
White chocolate mousse, caramel sauce, praline and dark chocolate sorbet  
Assiette of desserts

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Cheese and biscuits

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Coffee and petit fours

### To Drink:

2 Glasses of Kir Royale on arrival  
½ Bottle of Chablis or Rioja with your meal  
½ Bottle of still or sparkling mineral water  
1 Glass of Moët & Chandon to toast

**Please note all guests must dine from a set menu  
other than those with special dietary requirements**



### **Soups**

Caramelised French onion with parmesan croûte

Roasted plum tomato and red pepper with basil pesto

Woodland mushroom velouté with tarragon crème fraîche

Potato and watercress with chive crème fraîche

Local grown asparagus with truffle oil (*In season*)

Lightly spiced sweet potato and coconut velouté and herb croutons

Carrot soup with coriander pesto

Pea and mint with crispy croutons

Italian minestrone with parmesan

### **Vegetables (Choice of two)**

Carrots

Broccoli

Mange tout

Baby sweetcorn

Fine green beans and shallots

Braised red cabbage

### **Potatoes (One choice)**

*Château- barrel shaped potatoes cooked in duck fat*

*Minted new potatoes New potatoes infused with butter and garden mint*

*Dauphinoise Sliced potatoes cooked with garlic, cream and cheese*

*Boulangère Sliced potatoes cooked with chicken stock, onions, thyme and seasoning*

*Parmentier Fried diced potatoes and seasoning*

## A selection of canapés served on arrival

- Tomato, mozzarella and pesto on bruschetta ✓  
Chinese selection
- Mini jacket potatoes with chive crème fraîche ✓
- Cocktail sausages in honey and grainy mustard  
Smoked salmon and caviar on brioche  
Filo tiger prawns chilli sauce  
Southern fried chicken lollipops  
Parfaits on toast, fig compote  
Fish goujons and French fries  
served in a cone
- Mini lemon tart, raspberry tart and chocolate brownie ✓

## Vegetarian Menu

- Twice baked cheese soufflé, creamed spinach, rocket  
and parmesan salad
- Mediterranean roast vegetable strudel
- Broccoli and stilton tartlet, red onion marmalade and seasonal leaves
- Mushroom and ricotta wellington  
with leek fondue

**Please select a vegetarian option of your choice as part of your package price**

## Children's Menu

- Melon with seasonal fruits ✓  
Tomato soup ✓
- \*\*\*
- Cod fish fingers, chips and baked beans  
Tagliatelle with tomato sauce ✓  
Sausage and mashed potato  
Roast chicken, vegetables and mashed potato
- \*\*\*
- Trio of ice creams

Children 13- 17 years will be charged 50% of the adult package price  
These prices include soft drinks from arrival until the conclusion of the speeches

## Evening Buffet Menus

Designed for evening functions following a wedding reception held at The Moat House, we recommend that you cater for all your guests invited to the evening function, including guests who have attended the formal wedding breakfast.

### Hot Roast Pork Carvery

Roast loin of British pork served in a soft flour bap, with apple sauce, sage and onion seasoning and crispy crackling  
Roasted Mediterranean vegetables with penne pasta, plum tomato fondue, pine nuts, pesto, parmesan cheese ✓  
Classic Caesar salad with garlic croûtons  
Beef tomato and mozzarella salad with a crushed basil dressing  
Homemade Westcombe cheese coleslaw  
Mexican rice salad  
Jacket potato with chive crème fraîche

### Moat House BBQ Menu

Freshly made local beef burgers, with herb seasoning, in a sesame seed bun  
Andrew Wooley pork & leek sausage in hot dog style bread with caramelised onions  
Black pepper and lemon chicken, mushroom and pepper kebab  
Roast aubergine with provençal peppers and courgettes, buffalo mozzarella ✓  
Classic Caesar salad with garlic croûtons  
Tomato and mozzarella salad served with a crushed basil dressing  
Homemade Westcombe cheese coleslaw  
Mexican rice salad  
Jacket potatoes with chive crème fraîche

### Moat House Buffet Menu

Filled tortilla wraps and baguettes  
Cheese and tomato twists  
Assorted French bread pizzas  
Sesame seed and balsamic roast chicken drumsticks  
Vegetable samosas  
Plaice goujons with tartare sauce  
Thai vegetable spring rolls  
Jacket wedges and barbeque sauce  
Duck and orange pâté served with crusty bread  
Tandoori chicken skewers with mint yoghurt  
Tortilla crisps with sour cream and salsa  
Jacket potatoes  
Homemade Westcombe cheese coleslaw  
Green salad with tomato and spring onion  
  
Mini doughnuts with chocolate dip  
Mini profiteroles with caramel dip

## Civil Ceremonies at The Moat House

We have four appointed suites available for civil ceremonies (see rooms available). Civil ceremonies will only be hosted provided that your reception is also held here, with the exception of the Pavilion.

Marriage ceremonies are performed every day, subject to availability with the Registrars and The Moat House ( including Bank Holidays – exceptions are Christmas Day, Boxing Day, Good Friday and Easter Sunday ) which are by arrangement.

The Registrar will perform the marriage ceremony during the following times:

Monday – Friday	10.00am – 4.00pm
Saturday	10.00am – 5.15pm
Sunday	10.00am – 5.15pm

You are personally responsible for contacting the Registrar direct. The Registrar should be contacted as soon as a provisional hold is made, however they cannot confirm a booking until 12 months prior to the event. The Moat House comes under the control of Cannock Registry office and they can be contacted on 01543 512345.

You must also notify the Registrar of the district(s) that you live in. This notice must be given in person by one of the couple and is valid for three months.

Any arrangements made for marriage to take place on approved premises are dependant upon:

- The attendance of the Superintendent Registrar and a Registrar from the district in which the premises are situated; and
- The issue of the authority or authorities for marriage by the Registrar(s) to who notice of marriage was given.

If notice is given in a different registration district from where the marriage is taking place, you must collect the authority before the ceremony and ensure that it is delivered to the Registrar who is attending the ceremony. The contents of the ceremony must be agreed in advance with the attending Registrar.

Public access to the marriage ceremony must be permitted. Any live entertainment, music and verse need to be non religious and agreed with both the Registrar and The Moat House. Ideally a minimum of four pieces of music should be selected.

No food or drink must be consumed within the room the marriage is to take place in for an hour after the ceremony. Smoking is not permitted.



## WEDDING SUPPLIERS ASSOCIATED WITH THE MOAT HOUSE ACTON TRUSSELL

### Wedding Cakes

Carole Gregory	01889 579698
Iceability	01785 228368
Sugar Surgeons	01543 418861
Nicola Trigg	01785 243223
Amerton Cakes	01889 270606

### Photographers

Barry James	01922 691528
ClickPhotography	01785 254732
JK Images	01902 790623
Peter Rogers	01785 223810
Stephen Sutton	01785 601140
Gill Taylor	01785 253574
Steve Crow	01785 244481
Jane Bailey	01785 60387

### Videos

Toucan Video Productions	01785 604435
Visual Workshop	01785 247277
Captures Video	01785 622101

### Entertainment

Classical Guitarist	0121 360 4403
Finesse Cello and Piano	01905 755421
Johnny Sax	01706 521990
Alive Network	
Evening Bands	0845 108 5500
Scottish Piper	0121 744 5607
Liam Ball	
White Knuckle Magic	08456 449329

### Balloons

Bizarre Balloons	01785 256668
Fundoo	07968 374225

### Wedding Flights Helicopter

Stafford Helicopters	01283 575283
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### Wedding Stationary

Tina Bailey	01785 213515
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### Flowers for the Bride

Patricia Flowers	01785 714037
Elizabeth's Flowers	01889 578905

### Diet and Weight loss for your wedding

Lauren Sheldon	07947 390900
Cambridge diet one that really works	

### Beautician Makeup and Hair

Jackie Shaw	07980 288150
Pamela Moore	01889 584718
Bethan Ward	01785 850907
Beautyathomebykath	01785716755

### Beau Medical for botox and demral fillers

Cathryn	07875 120498
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### Menswear

Duncan James	01922 647721
Halpin	01785 244899
Kevin Paul	01543 425701

### Bridal Wear

Mix 'n' Match	01889 570689
Princess Brides	01785 240081
Debra Jane	01785 242503
Saffron Lingerie	01785 225968

### Car Hire

Aaron Car Hire	01543505557
First Impressions	01922 410891
Heritage Wedding Cars	01785 813039
Contables Vintage	01902850624
My Platinum Hire	01543 4233345

### Chocolate Fountains

Dipping Delight	01785 284325
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## Princess Wedding Package £7,000.00

A fabulous opportunity for you to get married at The Moat House for under £7,000.00. This offer is subject to availability on selected Fridays and Sundays during January, February, March and November.

The package is based on a maximum of 75 guests for your wedding breakfast and 120 for your evening function and includes:

- 1 Glass of Bucks Fizz reception drink
- 1 Glass of red or white wine with your meal
- 1 Glass of sparkling wine for your toast
  
- 3 Course Meal
- Accommodation and breakfast for the bride and groom
- Civil Ceremony room hire
- Top table flowers and stem vases for guest tables
- Master ceremony services by our Banqueting Manager
- Chair Covers with coloured sash
- Red Carpet
- Use of our cake stand and knife
- Preferential accommodation rates for your guests
- A choice of 6 items from the Moat House buffet menu
- D.J for your entertainment

### Wedding Menu

Choice of homemade soup  
Galia melon with seasonal fruit sabayon  
Chicken liver pâtè, onion marmalade and toasted brioche

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Roasted herbed breast of chicken, woodland mushroom risotto and a port sauce  
Slow braised shank of lamb, minted mash potato, celeriac purée and lamb jus  
Pavè of Loch Duart salmon, wilted spinach and chive veloutè

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Exotic fruit pavlova, passion fruit syrup, tuille biscuit  
Lemon tart served with vanilla ice cream  
Warm chocolate tart and mint ice cream

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Tea / coffee and mints