



MOOR HALL

WEDDINGS





The perfect venue for your special day

Set amongst nine acres of beautifully landscaped grounds, Moor Hall in Cookham is an idyllic setting that provides a superb backdrop for the most important day of your life. Surrounded by scenic gardens with carp-filled ponds, Moor Hall is a tranquil location set in the heart of Berkshire. With its elegant furnishings and doors opening out onto the gardens, Moor Hall's 19th Century Manor House provides a picturesque setting for ceremonies of up to 60 guests. Alternatively the modern Berkshire Suite can host larger ceremonies of up to 100 guests. Our beautiful lawns lend themselves perfectly for marquee weddings and are the ideal backdrop for photographs.

Our recently refurbished Mayflower bar and lounge, which combines modern sophistication with stylish design, is the perfect place to greet your guests for welcome drinks and canapés. Make your way along our romantic wooden walkway to your wedding breakfast. Couples can choose an intimate wedding breakfast setting in our Berkshire dining suite, a larger wedding breakfast in our Edinburgh Restaurant, or an evening buffet reception catering for up to 150 guests. Moor Hall offers 80 ensuite bedrooms, allowing your guests to stay before and after your day and enjoy your occasion.

Wedding packages

Eton

Venue Hire
Standard Drinks Package
Wedding Breakfast & Evening Reception Buffet

101-120	£99.50 per guest
81-100	£103.50 per guest
71-80	£105.50 per guest
50-70	£108.50 per guest
Children Under 12	£36.50 per child

Cliveden

Venue Hire
Wedding Cake
Reception Flowers
Standard Drinks Package
Wedding Breakfast & Evening Reception Buffet

101-120	£107.50 per guest
81-100	£110.50 per guest
71-80	£114.00 per guest
50-70	£117.00 per guest
Children Under 12	£36.50 per child

Henley

Venue Hire
Elegant Chair Covers
Standard Drinks Package
Reception Flowers and Wedding Cake
Wedding Breakfast & Evening Reception Buffet

101-120	£114.00 per guest
81-100	£117.00 per guest
71-80	£121.00 per guest
50-70	£124.00 per guest
Children Under 12	£36.50 per child

All prices Include VAT at the prevailing rate



Wedding menus

Starters

- Roast tomato soup with garlic & fresh basil
- Salad of avocado, orange and melon drizzled with a rum scented dressing
- Layered smoked salmon and crab topped with crème fraîche served with a gazpacho sauce
- Fuilettie of duck with a light soy dressing with scallions and carrot
- Sweet chilli scented Parisian of melon with Parma ham
- Roasted cherry tomato & buffalo mozzarella with peppered wild rocket, pesto & reduced balsamic

Main Course

- Spinach & lobster stuffed grilled fillet of salmon served with a lemon dill cream
- Chargrilled breast of chicken served on a bed of mushrooms, smoked bacon lardons & parmentière potatoes with a port sauce with fresh herbs
- Pan roasted tenderloin of pork, sliced & served with a caramelised apple & brandy sauce served with grilled baby vegetables
- Fillet of rolled plaice baked in white wine & butter finished with a crisp vegetable & tiger prawn salad
- Wild mushroom ravioli with a basil & sun blushed tomato cream finished with fresh parmesan
- Chargrilled Mediterranean vegetable stuffed beef tomato with basil oil and an aubergine caviar

For a £5 supplement per person choose from;

- Roast sirloin of beef with Malden salt potato dauphinoise and vegetable crisps
- Roast rump of English lamb, finished with fresh herbs dressed on sautéed greens with a mint scented gravy

Fish Course

Supplement charge applies

- Grilled fillet of black bream with a truffle & herb crust Served on a shrimp fricassee scented with saffron
- Open ravioli of lobster & crayfish Served with a baby spinach & tomato wine sauce

Desserts

- Roulade of soft meringue filled with crème Chantilly & fruits with a strawberry coulis
- Sticky apple & ginger steamed pudding served with crème Anglaise
- White & dark chocolate layered mousse with brandy snap wafers
- Baked vanilla cheesecake with a passion fruit salsa
- Raspberry pannacotta with raspberry coulis and a crisp tuile wafer
- Traditional almond baked flan served with clotted cream drizzled with honey
- After dinner mints & coffee or tea is included

Canapés

- Duck spring rolls, herb brie & cranberry stuffed mushrooms, smoked salmon with lemon crème fraîche blini, balsamic fig & mozzarella on rye, feta with sun-blushed tomato pate, beef tapenade on crisp ciabatta, sweet chilli prawn tarts

Please chose a selection of four from the above list

Sorbet Course

Supplement charge applies

- Raspberry, lemon, Champagne

Fresh Fruit Platter

Supplement charge applies

- Watermelon wedges, honey melon slices, star fruit, Spanish orange wedges, black grapes, kiwi fruit, strawberries

Cheese Course

Supplement charge applies

- Mature cheddar, Cantorel brie & blue stilton
- With a caramelized red onion chutney with grapes, celery & a selection of crackers, biscuits & bread sticks

Evening Buffet Options

Standard Evening Buffet

- Focaccia assorted sandwiches, skewered Cajun tiger prawns, vegetable crudités served with guacamole & hummus, roasted chicken satay served with peanut sauce, vegetable spring rolls, thin crust cheese & tomato pizza

Continental Evening Buffet

Supplement charge applies

- Mixed savoury tortilla wraps, roasted pepper & red onion with sour cream, Cajun chicken with cucumber relish, spicy beef with sesame cream cheese, smoked salmon with dill cucumber, fresh vegetable crudités & tortilla chips, guacamole, hummus, marinated Kalamata olives

Platter of Fresh Fruits

Water melon, pineapple, grapes, oranges

Ploughman's Evening Buffet

Supplement charge applies

- A selection of English & continental cheese served with pickles & chutneys, pork pie, Ardennes duck & orange pate, celery, grapes & olives, continental breads, crisp green salad

BBQ Evening

Supplement charge applies

- Peppered steak, marinated jerk chicken pieces, Cumberland sausage, pesto vegetable kebabs, corn on the cob, seasoned jacket potatoes, a selection of seasonal salads with basil tomatoes, cucumber & crisp leaves, a selection of relishes & dips



Package upgrades

Wedding Breakfast

- Wedding Breakfast Buffet | £8.50 supplement
- Menu on request

Additional Courses

Canapés	£6.00
Champagne Sorbet Course	£4.25
Other Sorbet Courses	£4.00
Fish Courses	£12.50
Fresh Fruit Platter	£4.50
Cheese Course	£25 per table of 8

Evening Courses

Standard Evening Buffet	Included in Packages
Continental Evening Buffet	£3.50 supplement
Ploughman's Evening Buffet	£4.00 supplement
BBQ Evening Buffet	£7.00 supplement

Drinks Packages

Standard Package	Included in Packages
Bray Package	£3.00 supplement
Windsor Package	£5.00 supplement

Additional Charges

Civil Ceremony Room Hire	£360.00
Bed & Breakfast	£75.00 per room

All prices Include VAT at the prevailing rate

The above supplements are per guest unless otherwise stated.



Wedding drinks packages

Standard Package

Included in the wedding package

Two glasses of bucks fizz on arrival
Two glasses of house wine with the meal
Glass of sparkling wine with the toasts

The Bray Package

Supplement charge applies

Two glasses of Pimms on arrival
Half bottle of house wine with the meal
Glass of sparkling wine with the toasts

The Windsor Package

Supplement charge applies

Two glasses of sparkling wine on arrival
Half bottle of house wine with the meal
Glass of house Champagne with the toasts



Your wedding at Moor Hall

We know that your wedding day will be one of your most precious and memorable occasions. At Moor Hall our Wedding Coordinators work together with you to ensure your day is planned to perfection, completely enjoyable, and stress free. Every wedding is unique and, with this in mind, we offer a personalised and friendly approach, ensuring that your wedding reflects your personality, taste and style. Our updated wedding packages are more easy to choose from than ever before and offer many options. They include venue hire, drinks packages, wedding breakfast and an evening reception buffet. Let us know your requirements and we will work around them to make your day so special. We also provide a comprehensive wedding guide which covers every detail of your wedding at Moor Hall. On the day itself, Moor Hall's professional and friendly staff will attend to your every need, making sure that your day goes without a hitch. Moor Hall offers our warmest congratulations for your forthcoming wedding and we look forward to helping ensure that your wedding day really is the most memorable day of your life.

'A beautiful 19th century manor house,
set in nine acres of landscaped gardens,
close to the River Thames in Berkshire'





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For further information
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Photography by Maria Scavetta at www.photogica.com