

# WEDDINGS AT MODDERSHALL OAKS

Our personal approach & unique location provides you with the perfect venue for your wedding day.

## **Congratulations on your forthcoming wedding.**

The Venue at Moddershall Oaks is destined to become one of the finest wedding venues in Staffordshire.

Located in the heart of Staffordshire and set in 72 acres of picturesque woodland and grounds, Moddershall Oaks is a magnificent setting for your big day.

Designed with a contemporary feel, The Venue's extensive features include state of the art audio visual facilities, full air conditioning, Bose sound system, 65" plasma TVs, Swarovski crystal lighting, hand-made Italian glass chandeliers, walnut and decorative textured glass bar, moveable walls to tailor make your space, a welcoming lounge area, fireplace and luxury toilet facilities.

Whether you are considering a civil ceremony, civil partnership, wedding breakfast or evening function; formal or informal, we pride ourselves on delivering a first class, individually tailored service. Our dedicated events coordinators will assist you every step of the way leading up to your special day to ensure a memorable, seamless experience.

We recommend viewing the property and its facilities to fully appreciate how this really is a one stop venue for all your pre-wedding preparations and how we can make your wedding truly unforgettable.

So if you are searching for a picturesque setting, a stylish, top notch venue with outstanding service and great food;

**Moddershall Oaks has it all.**



# IMAGES OF THE VENUE

You can book an appointment with one of our Events Coordinators to view The Venue in person.



# EXCLUSIVE USE VENUE HIRE

The Venue at Moddershall Oaks is available on an exclusive use basis only.

	2011	2012	2013 onwards
<b>OFF PEAK:</b> JANUARY, FEBRUARY, MARCH & NOVEMBER			
SATURDAY	£3,750	£4,000	£4,200
FRIDAY	£3,300	£3,500	£3,700
SUNDAY	£2,800	£3,000	£3,150
MONDAY-THURSDAY	£2,350	£2,500	£2,600
<b>MID PEAK:</b> APRIL, SEPTEMBER, OCTOBER & DECEMBER			
SATURDAY	£4,250	£4,500	£4,750
FRIDAY	£3,750	£4,000	£4,200
SUNDAY	£3,300	£3,500	£3,700
MONDAY-THURSDAY	£2,800	£3,000	£3,150
<b>PEAK:</b> MAY, JUNE, JULY & AUGUST			
SATURDAY	£4,500	£5,000	£5,250
FRIDAY	£4,000	£4,500	£4,750
SUNDAY	£3,500	£4,000	£4,200
MONDAY-THURSDAY	£3,000	£3,500	£3,700

All the prices above include VAT, so there are no hidden charges. The Venue Hire Fee includes use of "The Venue" itself and its courtyard. Also included are use of tables, chairs, standard linen (table cloths and napkins), crockery, cutlery, glassware, use of easel for your table plan & a full complement of staff

Please note:

- \* Bank Holiday days are priced at the Saturday rate (this includes the Sunday before a Bank Holiday Monday)
- \* All dates between Christmas & the New Year are priced at the Saturday rate. New Years Eve surcharges apply
- \* Civil Ceremonies: you must contact the registry office direct to check availability, book your ceremony date & time and settle their booking fee
- \* Other facilities such as accommodation, hair salon, gym, spa, treatment suites & restaurant are open for business as normal for other guests
- \* All food and beverage items are at extra cost

*Please consult our Events Team in relation to minimum numbers for your event. We reserve the right to refuse a booking where numbers are not met.*

*All prices are subject to change. The company reserves the right to charge as appropriate for any increase in VAT that may be levied.*

# CIVIL CEREMONIES

The Venue is available for civil ceremonies.

Civil ceremonies will only be hosted provided your reception is also held here.

Marriage ceremonies are performed every day, subject to availability with the Registrars and Moddershall Oaks (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 11.30am – 3.30pm

Saturday 11.30am – 5.15pm

Sunday 11.30am – 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 Venue, Moddershall Oaks comes under the control of Stafford Registry office and they can be contacted via the contact details on this page.

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 3 months.

Any arrangements made for marriage to take place on approved premises are dependent 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 it is delivered to the Registrar 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 needs to be non-religious and agreed with both the Registrar and Moddershall Oaks.

## Stafford Registration Services

General enquiries about Registration Services can be made during the following times:

Monday – Friday 08:00 – 18:00

Saturday – 09:00 – 13:00

### Please contact:

Email: [registrarsenquiries@staffordshire.gov.uk](mailto:registrarsenquiries@staffordshire.gov.uk)

Tel:  
0300 1118001

Fax:  
01785 276026

Deaf or hard of hearing:  
Mini Com: 01785 276207

The Minicom service is a telephone typewriter device for communication between deaf, hard of hearing, speech-impaired and/or hearing persons.

**Speak to our wedding co-ordinator if you require assistance or advice.**

# BANQUETING

Moddershall Oaks is renowned for its award-winning cuisine.

## Bronze £30 per person

### Starters

- \*Homemade soup & artisan bread
- \*Fan of melon & seasonal accompaniment
- \*Chicken liver parfait, Cumberland sauce & garlic bread
- \*Prawn & crayfish tail cocktail with Marie-rose, Thai or yoghurt & mint dressing

### Main Courses

- \*Braised Staffordshire steak with red wine & mushroom or Guinness & root vegetable sauce
  - \*Roast chicken breast, bacon ragu, mushrooms & grapes with tarragon & white wine or bordelaise sauce
  - \*Grilled Scottish salmon fillet with classic hollandaise or lemon beurre blanc sauce
  - \*Vegetarian dish (see Vegetarian Menu page 6)
- Served with roast baby potatoes & seasonal vegetables

### Desserts

- \*Homemade cheesecake with seasonal accompaniment
- \*Sticky toffee pudding with butterscotch sauce and vanilla ice cream

## Silver £35 per person

### Starters

- \*Homemade soup & artisan bread
- \*Chicken liver parfait, red onion marmalade & toasted brioche
- \*Rosette of melon with sorbet & seasonal accompaniment
- \*Tiger prawn & crayfish tail cocktail with Marie-rose, Thai or yoghurt & mint dressing
- \*Crispy Gressingham duck confit in Staffordshire oatcakes with hoi-sin sauce

### Intermediate

- \*Choice of sorbets

### Main Courses

- \*Staffordshire Moorlands' lamb rump with redcurrant & rosemary jus or lemon, thyme & garlic lamb gravy
  - \*Roast chicken breast & sage & onion stuffed leg with jus gras or chasseur sauce
  - \*Char grilled sirloin steak with peppercorn, roast shallot or red wine sauce
- NB: All steaks are served medium
- \*Grilled sea bass fillets with chardonnay lemon & cream or red wine tapenade sauce
  - \*Vegetarian dish (see Vegetarian Menu page 6)
- Served with potato gratin & seasonal vegetables

### Desserts

- \*English cheeseboard selection
- \*Warm cherry & almond tart with fresh vanilla custard
- \*Homemade cheesecake with seasonal accompaniment
- \*Exotic fruit salad with citrus sorbet

## Gold £40 per person

### Starters

- \*Homemade soup & artisan bread
- \*Chicken liver parfait with sour dough crostini & cippolini (baby onions in aged balsamic)
- \*Seasonal melon with fresh berries in kirsch & sorbet
- \*Scottish smoked salmon & tiger prawns with wasabi, pana cotta & pickled ginger or Marie-rose sauce
- \*Crispy Gressingham duck confit with Oriental vegetables, pak choi & sweet chilli sambal

### Intermediate

- \*Choice of sorbet or velouté of sweet potato

### Main Courses

- \*Fillet of Staffordshire beef with wild mushroom & red wine, creamy peppercorn or roast shallot sauce
- NB: All steaks are served medium
- \*Roast duck breast with Asian greens & soy sesame & honey dressing or Cherrie port & redcurrant sauce
  - \*Staffordshire Moorlands' lamb rump with red wine reduction, green peppercorns & redcurrants or rich lamb jus, rosemary & garlic
  - \*Roast chicken breast, red pepper stuffed chicken leg with cherry tomato & basil or chardonnay & tarragon cream
  - \*Vegetarian dish (see Vegetarian Menu page 6)
- Served with either new potatoes, potato gratin or roast shallot mash and seasonal vegetables

### Desserts

- \*Assiette of desserts or choose a dessert from the other menus
  - \*Selection of British cheeses
- Cheese can be a separate course for a £5 supplement.

# BANQUETING

Banqueting options continued.

## Platinum from £50 per person

The Platinum option allows you to tailor your own menu for your wedding breakfast.

Meet with our Head Chef, take part in taster sessions and create dishes to suit you and your guests for the ultimate personal experience.

Tailor made packages start from £50 each but pricing depends on the agreed menus. Costings will be communicated throughout the discussions with the Head Chef.

## Vegetarian Main Course Options

Open lasagne of Provençal veg and fresh mozzarella

Roast sweet potatoes with bake crostin goats cheese and brown sage butter

Veggie Tikka Masala with cauliflower biryani and nann bread

Roast courgette sweet potato and beef tomato jenga, organic cheddar glaze and salsa Verdi

Stuffed Portobello mushroom with roast shallot gravy and rocket

**Special dietary requirements can be catered for, but must be notified to us as soon as possible.**

## Children's Menu £15 per child

### Starters

Soup of the day with homemade bread  
Paté with garlic bread  
Prawn cocktail

### Main Courses

Chicken breast dippers with tomato ketchup  
Homemade fresh cod fish fingers  
Our own recipe Staffordshire steak burger  
Pasta with tomato sauce and Provençal veg  
*(can be taken without vegetables)*  
All served with a choice of chips or new potatoes and seasonal veg or salad

### Desserts

Selection of ice creams  
White chocolate and caramel cheesecake  
Sticky toffee pudding

**This menu is for children under 12 years. Alternatively, we can offer half portions from the adult banqueting menus for half the price. Children under 3 are free.**

## Moddershall Oaks Child Policy

Moddershall Oaks is adult friendly with a minimum age policy of 16. However for weddings in The Venue, children are welcome as this is a self contained part of Moddershall Oaks. We still must stress the importance of reasonable behaviour of any children on the property, particularly in view of the lake in our parkland grounds & water safety issues. Unfortunately, under no circumstances are children allowed to stay in our suites or use the spa facilities.

**Numbers and ages of children must be agreed with management at the outset.**

# DRINKS PACKAGES

Drinks for your guests' arrival, with your wedding breakfast & to toast the occasion.

## Bronze £17.50 per person

### On Arrival

A glass of Bucks Fizz

### With the Wedding Breakfast

A glass of Col di Sotto wine - white/red/rose

### To Toast

A glass of Prosecco Sparkling Wine

## Silver £22.50 per person

### On Arrival

A glass of Prosecco Sparkling Wine

OR

A Pimms cocktail

### With the Wedding Breakfast

Half a bottle of wine

(choose from our Silver wine selection on page 8)

### To Toast

A glass of Prosecco Sparkling Wine

## Gold £27.50 per person

### On Arrival

A glass of Charles de Villenfin Brut Champagne

OR

A Kir Royale cocktail

### With the Wedding Breakfast

Half a bottle of wine

(choose from our Silver/Gold wine selection on page 8)

### To Toast

A glass of Charles de Villenfin Brut Champagne

## Canapés

Canapés are perfect to accompany your drinks reception, or for your guests to nibble on while the photographer is in full swing.

5 items per person £6.95

Additional items per person £1.50

### Canapé choices are:

- \* Honey BBQ Chipolata
- \* Salmon Teriyaki Kebabs
- \* Mini Burgers in a Bun with Tomato Relish
- \* Haggis Moneybags
- \* Goat's Cheese & Tomato Tartlets (v)
- \* Puff Pastry Croutes of Sundried Tomato, Caramelised Onion & Mozzarella (v)
- \* Prawn Tempura Sticks
- \* Chicken Skewers
- \* Tandoori Chicken Kebabs
- \* Filo Prawns
- \* Mini Salmon Fishcakes



# DRINKS PACKAGES

Drinks packages continued and wine list.

## Platinum £37.50 per person

### On Arrival

A glass of Veuve Cliquot Brut Champagne

### With the Wedding Breakfast

Half a bottle of wine

(choose from our Silver/Gold/Platinum wine selection on this page)

### To Toast

A glass of Veuve Cliquot Brut Champagne

## Wine List

### White Wines

Mill Creek Unoaked Chardonnay - Australia (Silver Package)

El Cabello Sauvignon Blanc –Chile (Silver Package)

Corte Viola Pinot Grigio – Italy (Gold Package)

Southern Lights Malborough Sauvignon Blanc –New Zealand (Gold Package)

Thomas Bassot Chablis – Burgundy (Platinum Package)

Sancerre Domaine Balland – Loire (Platinum Package)

### Rosé Wines

Willowood White Zinfandel – California (Silver package)

Al Verdi Pinot Grigio Rosé - Italy (Gold Package)

Sancerre Rosé Fournier – Loire (Platinum Package)

### Red Wines

El Caballo Merlot – Chile (Silver Package)

Tanguero Malbec – Argentina (Silver Package)

Chianti DOCG Botter – Italy (Gold Package)

Explorer Pinot Noir – Chile (Gold Package)

Legende R'Baron de Rothschild Lafite – Bordeaux (Platinum Package)

Zonin Ripasso Valpolicella (Baby Amarone) – Italy (Platinum Package)

# EVENING RECEPTION

A wide variety of hot & cold options for your evening reception.

## Buffet

Homemade Sausage Rolls  
Handmade Pork Pie and Pickles  
Onion Bajis  
Vegetable Pakora  
Sticky BBQ Chicken  
Tiger Prawn Kebabs  
Assorted Sandwiches  
Selection of Quiche  
Dressed Leaf Salad & Assorted Breads  
Potato Skins with Crème Fraîche & Chives  
Jacket Potatoes  
Assorted Homemade Pizzas  
Platter of Mixed Raw Vegetables & Dips  
Garlic Bread  
Chicken Satay Skewers  
Vegetable Satay Skewers  
Hand Cut Skin on Chips  
Thick Cut Potato Wedges

**6 Items £12.95 per person**

**9 Items £18.00 per person**

**12 Items £22.00 per person**

Additional buffet items can be added  
for £2 per person per buffet item.

## Hog Roast

Whole roasted pig, cooked and carved  
hot from the spit.

Served on a fresh bread roll with hot  
stuffing and apple sauce.

**£12.95 per person**

The Hog Roast is available at this price for a  
minimum of 75 and a maximum of 150.

For numbers below 75 or above 150,  
the cost will increase, please enquire.

Fancy some garlic bread or wedges with  
your hog roast?

You can add buffet items to your hog roast  
for £2 per person per buffet item.

## Hot Pork Baps

Hot pork and stuffing served on fresh  
baps with apple sauce.

Also includes 2 buffet items.

**£12.95 per person**

Additional buffet items can be added  
for £2 per person per buffet item.

# LUXURY ACCOMMODATION

Bedrooms you'll never want to leave.

Moddershall Oaks boasts 10 luxury bedroom suites, creating your own home from home sanctuary you will never want to leave.

## **Comfy and warm....**

Underfloor heating, plush furnishings, soft seating, private deck area and access to our outdoor hot tub.

## **Bathe and pamper....**

Luxury ensuite bathrooms, spa baths available in our Deluxe & Master Suites, complimentary Elemis toiletries, the option of your own bath butler and in-room treatment menu.

## **Chill and unwind....**

LCD TV, DVD/CD player, internet, docking station for iPod, iPhone or iPad and the full range of SKY HD channels including Movies and Sports\*

*\*excludes ESPN, MUTV, Chelsea TV and 3D channels*

## **Bridal Suite...**

Our Master bedroom is the perfect bridal suite. Our largest room has a separate desk area, a double outdoor patio, a four poster bed and a spa bath in the bathroom.

## **Accommodation Details:**

Prices for accommodation are available in our Spa Brochure. All prices, packages & terms & conditions are outlined in full.

Prices are based on fully inclusive spa packages, including full use of our facilities, meals and treatments.

*Some rooms may be available without treatments, dependant on the date you require.*

Our spa facilities include:

- Swimming Pool
- Sauna & Steam Room
- Hydrotherapy Pool
- Heated Marble Loungers
- Reflexology Footbaths
- Experience Shower
- Relaxation Lounge
- Gym with Technogym Wellness System
- Woodland Trail
- Woodside Tennis Court
- Bicycles for Loan

Having 10 luxury bedroom suites, we are able to offer "exclusive" use of the accommodation for your wedding.

**Please enquire for further details with our events co-coordinator.**

*If you are requiring more rooms, or accommodation not based upon a fully inclusive spa package, we will provide a list of nearby hotels and contact information.*

# WEDDINGS AT MODDERSHALL OAKS

Make your dream a reality.

**With our beautiful lakeside setting, contemporary stylish venue and superb facilities; we have the perfect answer.**

We hope this brochure provides valuable information and enables you to visualise how we can host your special day.

Why not come and visit us to view our facilities and find out more about our brand new events venue.

Contact our events coordinators now to arrange an appointment.

Call 01782 399000 option 4 or email [events@moddershalloaks.com](mailto:events@moddershalloaks.com)

Moddershall Oaks  
Spa-Restaurant-Suites  
Moddershall, Near Stone,  
Staffordshire, ST15 8TG

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