



*Weddings*

at The Swettenham Arms



# *Congratulations* on your forthcoming special day

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The Swettenham Arms is a truly unique venue nestled in the heart of the Cheshire countryside. The stylish Lovell Suite is surrounded by beautiful gardens, idyllic woodlands and open countryside, and during the summer months the lavender is in full bloom.

The beautifully refurbished country inn, in the heart of the Dane Valley, offers superb food, stunning settings for your wedding photographs, impeccable service and unrivalled attention to every detail giving you a perfect picture book wedding.

Licensed for both Civil Weddings and Partnership Ceremonies for up to 120 guests both in the Lovell Suite and our stunning grounds, make The Swettenham Arms the perfect country wedding venue for those wanting to celebrate their special day with picturesque surroundings.

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# The Lovell *Package*

Our Lovell Wedding Package offers everything you need for a magical wedding celebration here at The Swettenham Arms.

Our package includes use of our stunning countryside wedding venue and grounds providing you with a serene atmosphere for your special day

**£4,495**

Exclusive use of the Lovell Suite

Civil Ceremony room hire

3 course Wedding Breakfast

Master of Ceremonies

A glass of house wine per person

A glass of Prosecco per person (*can be served as a drink reception or for the toast*)

White table linen

Bacon / Sausage Sandwiches for your Evening Reception

Cake Stand & Easel

*Based on 50 Day Guests and 80 Evening Guests.  
Please see price list for additional guest pricing*



# Canapés

## Sample Menu

### *A little taste sensation*

While you and your loved one are busy capturing those unforgettable photos, keep your guests busy and fed too. The perfect accompaniment to your drinks reception.

Smoked Salmon with a Lemon & Chive Crème Fraîche

Mini Fishcakes with a Sweet Chilli Sauce

Chicken Satay Skewers

Roulade of Chargrilled Mediterranean Vegetables with Mascarpone & Basil

Fondant Potato, Irish Goat's Cheese & Sundried Tomato

*\*Further vegetarian & vegan options available*

# Wedding Breakfast

Food is at the heart of every celebration, but that doesn't have to mean a traditional wedding breakfast. We have something for everyone. Choose your favourite dishes from our seasonal menus or work with our chefs to create a bespoke wedding menu.

## Sample Menu

Choose one from each section

### STARTERS

#### Crab Crostini

*A delicate blend of white crab meat, cream cheese and freshly picked herbs, served with toasted ciabatta, a green avocado and cucumber salsa and lightly charred lemon*

#### Burrata Caprese

*A decadent Italian appetiser of creamy burrata mozzarella, sweet red and yellow vine cherry tomatoes, fresh baby red and green basil and smoked paprika chickpeas, generously drizzled with fragrant basil oil*

#### Goat's Cheese and Beetroot Tart

*Sweet, roasted beetroot in a pastry case topped with sliced goat's cheese, a zesty lemon dressing and crushed, salted pecans for added crunch*

#### Chicken Liver Parfait

*A rich, silky-smooth parfait served with pickled carrot, fresh, peppery watercress and a toasted mini bloomer loaf*

#### Soup of the Day

*With artisan bread*



# Sample Menu

## WEDDING BREAKFAST

### MAINS

#### Chicken Supreme

*A chicken breast, pan-roasted with fragrant garlic and thyme and served on a bed of creamed polenta, with vibrant asparagus spears, wild mushrooms, tender stem broccoli, parmesan cheese and a rich red wine jus*

#### Roast Brongain Beef

*Aged 21 days with a Yorkshire pudding, a selection of seasonal vegetables & roast & gratin potatoes*

#### Roasted Loin of Pork

*Sage & onion stuffing, calvados & apple sauce, creamed potatoes & sautéed greens*

#### Pan-Fried Salmon Fillet

*A chunky salmon fillet, seasoned with fresh rosemary and pan-fried with pink peppercorn citrus butter. Served with a warm salad of new potatoes, tender asparagus tips, peas and wilted chard leaves*

#### Spiced Sweet Potato, Barley and Kale Pie

*A vegan sweet potato pie infused with barley, roasted red onion, kale, mustard, seasoned with turmeric, ginger, chilli, cumin and coriander and served with a selection of fresh, vegetables and buttery new potatoes*

# Sample Menu

## WEDDING BREAKFAST

### DESSERTS

#### Fruity Loaded Meringue

*Chantilly cream & compote of seasonal berries*

#### Warm Chocolate Brownie

*With chocolate sauce & vanilla ice cream*

#### Lemon Cheesecake

*With berry compote & vanilla ice cream*

#### Crème Brûlée

*Lemon shortbread*

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**Freshly Ground Coffee or a Selection of Teas  
& Homemade Biscuits**





# Sample Menu

## CHILDREN'S MENU

### STARTERS

Homemade Soup of the Day

Garlic Bread

Melon & Fruits

### MAINS

Chicken Goujons with Chips & Baked Beans

Fish Fingers, Chips & Peas

Margherita Pizza & Chips

### DESSERTS

A Selection of Ice Cream or Sorbets

Chocolate Brownie with Vanilla Ice Cream

Fruit Salad with Raspberry Sorbet

*No charge made for children under three years as food to be provided by parents, and highchair provided*

# Evening FOOD

After all the excitement leads to some very hungry guests, from hot sandwiches to full buffets we can tailor to your requirements.

Further vegetarian & vegan options available.  
We can accommodate any dietary requirements.

## As The Night Goes On

CHOOSE ANY TWO, £9.95 PER HEAD

### Crispy Bacon

*In crusty bread roll, brown sauce  
& tomato sauce*

### Mediterranean Vegetables

*On ciabatta bread with pesto*

### Breaded Fish Butty

*On a soft bread roll with tartare sauce*

### Southern Fried Chicken

*On bread roll with BBQ sauce*

### Mozzarella & Tomato

*French bread pizza with fresh basil*

### Butcher's Pork Sausage

*Hot dog roll with onions & ketchup*

*Ask about our hot & cold buffet options*





# Our 2023/24

## PRICE LIST

We understand that every couple has their unique style, which is why we offer a range of options to personalise your special day.

**Main Wedding Package - £85 per guest**

**A Little Something To Celebrate - £8 per guest**

**Canapés (4 per guest) - Supplement £9.50 per guest**

**For The Younger Guests - £20 per guest**

**As The Night Goes On - £10 per guest**

**Hot Or Cold Evening Buffet - £15 per guest**

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*Drinks menus available on request*

# Swettenham Weddings

With lush greenery, blooming lavender, and picturesque landscapes, our venue offers the perfect backdrop for your wedding ceremony and reception.

Our team of dedicated professionals will work with you to customise your wedding day from the ceremony to the reception. The Swettenham Arms has both indoor and outdoor ceremony locations, both with unique charm and the space to hire marquees, tipis and much more.

### INCLUDED:

- Function room hire *\*based on a min of 50 guests*
- Wedding breakfast – 3 courses
- Events coordinator
- White Linen
- Silver cake stand & knife
- Easel

### ADD ONS:

- Canapés
- Evening Food
- Drinks Packages
- Marquee Hire





# Some Extra Details

## BAR HOURS & MUSIC

Drinks and DJ must finish at midnight in consideration of residents & neighbours. We are licenced for live music until 12am.

## RECEPTION DRINKS

We can create a bespoke package to include drinks on arrival, wine with the meal, Champagne or Prosecco for the toast. These can be chosen from our regular drinks/wine menus. Wine tasting may be organised to find the best wines for your taste and budget. Please speak to the Events Coordinator to arrange this. We suggest half a bottle of wine per person for the wedding breakfast. We do not offer a corkage service.

## MARQUEE

If you would like to hire a marquee and use in the grounds of The Swettenham Arms, please speak to the events coordinator.

## WHAT NEXT?

Book an appointment with our Events Coordinator to discuss your requirements. Let us help tailor make your dream wedding day!

# Important Information

When making a provisional booking or holding a date, terms and conditions will be sent to you. Once read and agreed, this should be signed by one or both people making the reservation and returned with the non-refundable deposit of £500. On receipt of your deposit, written confirmation will be sent to you.

6 months prior to your wedding date a 50% invoice will be sent out to the Happy Couple requesting the next instalment of payment (this amount will be based on the minimum numbers signed and as stated in the contract).

2 months prior to your wedding date the Happy Couple will be invited in to meet with the Wedding Coordinator and finalise all details and itemised costs will then be given. The full balance payment will be required 2 months prior to the wedding.

Please note, menus provided at the time of booking are sample menus only. Amendments may take place throughout the year in line with market conditions. A set menu is required with each guest receiving the same starter, main course and dessert, with the exception of vegetarians and guests with special dietary requirements, which can be pre-ordered in advance.

*Prices shown within the menus are correct at time of publication. We reserve the right to review and if necessary increase prices by a maximum of 10%.*

## FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements.



**We hope that you have fallen in love with us...  
...and that your wedding planning starts here  
with us at The Swettenham Arms.**

**If you have any questions or wish to meet our dedicated events planner for a show  
around and a chat about your plans, please do not hesitate to contact us:**

**01477 571 284    [events@swettenhamarms.co.uk](mailto:events@swettenhamarms.co.uk)  
[www.swettenhamarms.co.uk](http://www.swettenhamarms.co.uk)**

** [theswettenham](#)     [theswettenhamarms](#)**

**We are delighted that you are considering us to host your very special day. We're here with  
you every step of the way, and if you have any questions or queries, our dedicated wedding  
coordinator is on hand to help you throughout the adventure of planning your wedding.**

**If you want to chat through your plans, take another peek at the room or need something  
tailored to make it that extra bit special, please do not hesitate to contact us.**

**Once again, a huge congratulations from all of us at The Swettenham Arms.**