

Weddings ~ Civil Partnerships ~ Celebrations

Weddings at Woodside
Warwickshire



2011

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Your Wedding

Situated just outside the historic town of Kenilworth in the heart of England, Woodside is an elegant, Edwardian-style country house property in 32 acres of gardens and farmland.

Within 5 miles of the M40 and 10 miles of the M6, Woodside has easy access to Birmingham, Coventry, Oxford, Stratford upon Avon and London, making it an ideal location for your wedding day celebrations.

The earliest records available for Woodside are for the sale of the property in February 1886 to Mr James Randles, who then sold it to the Reverend Henry Cunliffe.

When the house was again sold in 1889, Woodside was described as 'a small residence adjoining the Stoneleigh Abbey Estate', which is the seat of Lord Leigh. "Victoria Spinney" is a line of trees planted to commemorate the coronation of Queen Victoria and provides a beautiful setting for memorable photographs.

In 1997, family-owned Sundial Group purchased Woodside, and it still retains the "family-home" feel it has always had - partly because the business remains family owned, but also because the people there are warm, friendly and attentive, representing Sundial's values defined by the family over 40 years ago, but just as relevant today; professionalism, experience, respect and quality.

With 74 individually decorated en-suite bedrooms, Woodside is the perfect size for an exclusive wedding with that extra special touch. We can also accommodate a larger party and offer bespoke room-hire packages to suit your personal requirements.

A skilled team of chefs prepares delicious, creative dishes for your wedding celebrations using fresh, local produce. Our Kitchen has also been accredited by the Vegetarian Society.

Using forty years of hospitality experience, our staff has the expertise to ensure that the happiest day of your life is also one of the easiest.

Please check www.sundialweddings.com for the date of our next Wedding Open Day. Alternatively, our wedding co-ordinator will be pleased to show you around Woodside and to discuss your requirements for your very special occasion.

Benefits of choosing Woodside for your wedding

- Over seven years of experience planning individual, bespoke weddings
- Support of a Dedicated Wedding Planner who will help and meet with you regularly as you plan your big day
- A wealth of contacts to help with the services you may need for your day
- Only one wedding per day held on the estate
- Flexible packages to build your dream day
- Trained staff can carry out Toastmaster duties during your event
- Your whole event under one roof – from civil ceremonies through to wedding breakfast and evening function with accommodation and leisure available for bridal party and guests
- Free menu taster and consultation with Chef to create your meal

Design Your Dream Wedding

Who says planning a wedding has to be difficult? Our friendly, experienced team is available to help you choose the perfect room for your celebration, while our simple process means designing your dream wedding is as easy as 1, 2, 3... (4!)

- 1 - Choose your menu package
- 2 - Customise your menus
- 3 - Select your dining extras
- 4 - Select enhancements

Woodside has a number of beautiful rooms adjoining the impressive entrance hall:

- The Lounge and Conservatory are elegantly decorated, light and spacious, versatile enough to accommodate dining and a drinks reception for up to 40 guests.
- The Orchard Restaurant is a stunning, light room overlooking the attractive lawns and garden. This room accommodates up to 120 guests for the wedding breakfast and 150 for evening reception and buffet.

your wedding package includes

- Menu and drink package
- Private use of an appropriately-sized room for arrival drinks and evening reception
- Bridal Suite, including a private courtyard
- Master of Ceremonies
- Square, silver cake stand
- Silver cake knife
- Cream linen and napkins
- Use of gardens for photography and drinks reception

The bar at Woodside will call last orders at 12:30am and close at 1:00am. However, a bar extension can be arranged for a supplementary charge.

civil ceremonies and partnerships

If you would also like to hold your ceremony at Woodside, there will be a charge of £350. Your Civil Ceremony Room will be fully-equipped with chairs arranged in a theatre-style. A registrar's table will be positioned at the top of the room with a ring cushion and pen.

The Weymouth and Redwood Suites are both licensed to hold Civil Ceremonies.

Weymouth Suite
Minimum No Guests 20
Maximum No Guests 70

Redwood Suite
Minimum No Guests 70
Maximum No Guests 120

the small, important people at your wedding

- Separate menu selections are available on request for children.
- Prices: Infants 0-3 - free of charge; Children 4-12 - half price; Age over 12 - full price.
- If you would like to keep children amused during the day, entertainment can be arranged.



Choose Your Menu Package

Gold: £61.25 per person

Spring / Summer

Seasonal Melon, English Strawberries and Raspberries
Finished with Fresh Mint and Iced Melon Liqueur

Pan-Fried Supreme of Chicken

Served with a Warm New Potato and English Asparagus Salad
Finished with Lemon and Shallot Dressing

Assorted Seasonal Vegetables and Buttered New potatoes

Chocolate and Passion Fruit Cheesecake
With Mango Salad and Chocolate Sauce

Fair Trade Coffee and Chocolate Truffles

Drinks Package

On arrival – 1 glass per person
Pimm's & Lemonade

During your wedding breakfast – 2 glasses per person

Chardonnay Los Vilos

OR

Cabernet Sauvignon Los Vilos

For your toasts – 1 glass per person
Le Grande Marque, Brut Sparkling Wine

Autumn / Winter

Roast Vine Tomato and Sweet Pepper Soup
Finished with Virgin Olive Oil Scented with Fresh Basil

Pan-Fried Breast of Chicken

Creamed Savoy Cabbage, Sautéed Wild Mushrooms, Button Onions
and a Rich Madeira Wine Sauce

Assorted Seasonal Vegetables and Roast Potatoes

Warm Apple and Raspberry Sponge
Served with Crème Anglaise or English Custard

Fair Trade Coffee and Chocolate Truffles

Drinks Package

On arrival – 1 glass per person
Mulled Wine

During your wedding breakfast – 2 glasses per person

Chardonnay Los Vilos

OR

Cabernet Sauvignon Los Vilos

For your toasts – 1 glass per person
Le Grande Marque, Brut Sparkling Wine

Choose Your Menu Package

Diamond: £66.35 per person

Spring / Summer

Slow Cooked Fillet of Salmon
Served on Marinated Cucumber and Dill Salad
with Crème Fraîche Dressing

Roast Leg of New Season Lamb
With Minted Cous Cous and Redcurrant Sauce

Assorted Seasonal Vegetables and New Butter Parsley Potatoes

Classic Crème Brûlée
Served with Homemade Shortbread Fingers

Fair Trade Coffee and Chocolate Truffles

Drinks Package

On arrival – 1 glass per person
Baron de Beaupre Champagne

During your wedding breakfast – 2 glasses per person

Sauvignon Blanc, Brampton

OR

Sunnycliffe Estate Shiraz

For your toasts – 1 glass per person

Baron de Beaupre Champagne

Autumn / Winter

Ham Hock and Chicken Terrine
Accompanied by an English Apple and Pear Chutney

Sautéed Breast of Corn-fed Chicken
Roast Confit Shallot, Crisp Pancetta and Port Wine Sauce

Assorted Seasonal Vegetables and Roast Potatoes

Warm Cherry and Almond Tart
Served with Homemade Cinnamon Ice Cream and Orange Syrup

Fair Trade Coffee and Chocolate Truffles

Drinks Package

On arrival – 1 glass per person
Winter Pimm's

During your wedding breakfast – 2 glasses per person

Sauvignon Blanc, Brampton

OR

Cabernet Sauvignon Los Vilos

For your toasts – 1 glass per person

Baron de Beaupre Champagne

Choose Your Menu Package

Platinum: £71.50 per person

Spring / Summer

Scottish Smoked Salmon and Traditional Prawn Cocktail
With Marie Rose Sauce or a Fresh Dill, Lemon and Caviar Dressing

Roast Sirloin of Scotch Beef
Served with Caramelised Confit Shallots and a Brouilly Wine Sauce

Assorted Seasonal Vegetables and Roast Chateau Potatoes

Strawberry Shortbread
With Fresh Marinated Strawberries
and Homemade Vanilla Ice Cream

Fair Trade Coffee and Chocolate Truffles

Drinks Package

On arrival – 1 glass per person
Mojito served on Crushed Ice

During your wedding breakfast – 2 glasses per person

Chablis Domaine Des Manants

OR

Fleurie, La Chappelle des Bois

For your toasts – 1 glass per person
Moët & Chandon Champagne

Autumn / Winter

Warm Scallop and King Prawn Brochette
Served on Saffron Rice, Lobster and Coriander Butter

Pan-Fried Blade of Scotch Beef
On Creamed Potatoes and Bourguignon Sauce

Assorted Seasonal Vegetables and Roast Château Potatoes

Warm Pecan and Toffee Pie
With Roast Figs and Clotted Cream

Fair Trade Coffee and Chocolate Truffles

Drinks Package

On arrival – 1 glass per person
Le Grand Kir Royale

During your wedding breakfast – 2 glasses per person

Chablis Domaine Des Manants

OR

Fleurie, La Chappelle des Bois

For your toasts – 1 glass per person
Moët & Chandon Champagne

Customise Your Menu

supplementary items

Replace any menu item with one of the courses below for the per person supplement shown.

Starters

Seared fillet of salmon, oriental vegetables, spring onion dressing	£1.50
Asparagus tips with a tomato and chervil butter sauce in a puff pastry case	£1.50
Parma ham and mozzarella with a pesto dressing	£1.50

Main Courses

Grilled fillet of sea bass on a sweet potato purée finished with a chervil dressing	£4.00
Grilled halibut steak topped with a caper and flat leaf parsley salsa verde	£5.00
Pan-fried medallions of beef served on a rosti potato in a brouilly wine sauce	£5.00

Desserts

A trio of desserts comprising of cheesecake, mousse and torte served with ice cream Choose one of the following flavours: lemon, chocolate, strawberry	£3.00
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Warm chocolate brownie topped with a homemade vanilla ice cream	£2.50
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Sorbet Course:

£3.00

Champagne and strawberries
Gin and tonic with lime juice
Kir Royale
Melon scented with ginger
Lemon finished with mint syrup

Cheese Course:

An assortment of the following cheeses; cheddar, camembert
and stilton accompanied by grapes, relish, biscuits and crusty bread

£51 per platter
(based on 10 - 15 guests)
or £5.10 per person

vegetarian options

Starters

Stuffed field mushrooms filled with goat's cheese and topped with a herb crust
Spinach and ricotta ravioli in a creamy cheese sauce
Soup of the day
Bleu d'Auvergne and caramelised onion tart
Wild mushroom risotto finished with chives and truffle oil

Main Courses

Roast vegetable tarte Tatin topped with mozzarella served with a tangy tomato compote
Feta, spinach and sun-blushed tomato tart, finished with a herb oil
Wild mushroom and pecorino roulade finished with dressed rocket
Roast capsicum filled with a Moroccan-style cous cous

canapés

6 items: £7.75 per guest

Tempura tiger prawns
Mini sausage and mash
Mini Yorkshire pudding filled with beef and gravy
New jacket potato stuffed with cream cheese and chives
Mini fish, chips and mushy peas

Smoked chicken tortillas
Smoked salmon and dill on a wheat wafer
Assorted mini quiches
Mini lamb koftas

Select Your Evening Menu

evening finger buffet

six items: £15.30 | nine items £17.85 | twelve items £19.90 (per guest)

Warm lamb koftas
Chicken kebabs
Sausage plait served warm
An assortment of sandwiches or filled rolls
French bread pizzas
Barbecue, tikka and cajun spiced chicken wings
Wraps with an assortment of fillings including:
Coronation chicken, tuna & cucumber, salmon, oriental duck

Warm spring rolls
Honey and sesame seed cocktail sausages
Potato wedges
An assortment of breads including pitta and ciabatta
with various dips:
humus, tsataski, tomato salsa
An assortment of individual desserts

alternative evening options

One choice from any of the following: £10.20 per person

Chicken curry, rice and naan bread

Chilli con carne, rice, tacos or tortillas
Served with sour cream, guacamole and salsa

Bacon, sausage & egg baps
Served with chunky chips or onion rings

Hot Dogs in rolls with onions
Served with curly fries

Pork stuffing baps with granary apple sauce

Cheese & pâté platter
With an assortment of biscuits and rustic breads
with dipping oils

Fish and chips served with mushy peas

evening barbeque

£20.40 per guest

Hot dogs and rolls
Served with onions

100% beef burgers with seeded buns and cheese slices

Vegetarian sausages

Chicken kebabs or lamb koftas
(these can be plain or seasoned with tikka, cajun or Chinese spices)

Buttered new potatoes or baked potatoes

A selection of bread and rolls

Carrot, coleslaw, rice, potato, cucumber, pasta,
salad tomatoes, mixed salad leaves

Luxury ice creams or assorted mini desserts

pig roast

£20.40 per guest

Pig roast and pork loin
With seasoning, apple sauce and floured baps

Pork sausages
Pork satay kebabs
Ratatouille on a stick
Vegetarian sausages

Buttered new potatoes or baked potatoes

An assortment of crusty breads and rolls

Mixed leaves, coleslaw, pasta, rice, buttered new
potatoes, tomatoes, cucumber, cous cous, shredded
peppers and onions, carrot, relishes

Luxury ice creams or assorted mini desserts

Select Enhancements

enhancements

Woodside can make the following arrangements for your special day. Please contact your Wedding Planner to discuss your requirements and confirm prices.

- Exclusive use of Woodside
- Woodside Place Cards
- Woodside Table Plan
- Tailor-made Ivory Chair Covers
- Chocolate Fountain
- Champagne Breakfast
- Engraved Wedding Knife
- Private Pre-wedding Dinner
- Wedding Breakfast BBQ or Buffet

accommodation

The bridal suite is included in our packages, but extra bedrooms for your guests are charged at the following special wedding rates including breakfast and use of the leisure facilities.

- Single: £60.00
- Double or twin: £80.00

stay the night before

Subject to availability, enjoy two nights at Woodside including breakfast for:

- Single: £110.00
- Double or twin: £140.00



Post Wedding Sunday Lunch

Why not make your weekend last that little bit longer?

You and your family can enjoy Sunday Lunch the day after your wedding, created by one of our award-winning chefs and served in a private dining room or The Orchard Restaurant. To help you organise this, the cost of Sunday lunch can be added to each guest's accommodation bill.

Sample Menu

Cream of wild mushroom soup
Finished with sour cream, ciabatta croutons

Warm salmon fish cakes
Endive salad, lemon butter sauce

Roast loin of pork
Seasoning, apple sauce and a sage & onion gravy

Roast rib-eye of beef
Yorkshire pudding with a Burgundy wine sauce

Fresh homemade roast vegetable tart
With garlic roast new potatoes

Apple and rhubarb crumble
Served with custard

Fresh fruit salad
Dark chocolate cheesecake
Served with a strawberry compote

Private Dining Rooms

Conservatory

The Conservatory at Woodside is available on a private basis for up to 40 guests. With views over the main lawn and grounds it is the perfect area for your dining experience.

Mulberry Room

The Mulberry Room is a contemporary dining space adjoining our bar and opening onto our courtyard area. It is an ideal space, able to adopt either a formal or laid-back environment.

Elm

The Elm Room is an intimate dining room for groups up to 16 in size. Adjacent to the Mulberry room and close to the main bar, it is ideal for small group meals and celebrations.



Celebrate for Longer

The Morning After...

The morning after your wedding, wake in our luxurious Bridal Suite ready for the start of your journey together.

For breakfast, a table can be reserved for you in our Orchard Restaurant, or one of our private dining rooms can be provided for a small supplement so you can reflect back on your day with all of your guests.

And once your guests have departed, leaving you both to reminisce about your day together in peace, why not make your weekend last that little bit longer by staying with us another night? Enjoy full afternoon tea, maybe over a bit of wedding cake, whilst opening cards and presents received during your wedding. In the evening, our chef will then cook a scrumptious dinner for you to enjoy... just the two of you..

...The Night Before

The night before is a precious time for brides preparing for their big day so why not stay at Woodside and relax in style? (Or if you are having a Church wedding, why not arrange to have dinner here after your rehearsal?)

You and your family can enjoy an exquisite dinner created by one of our award-winning chefs in a private dining room or in The Orchard Restaurant.

Cream of Mushroom Soup finished with Madeira
Magret Duck Terrine with Apple & Balsamic Chutney, Beetroot Salad
Chicken & Asparagus Risotto served with Fine Herb Oil

Honey Lemon Glazed Chicken, Wholegrain Mustard Lyonnaise & Herb Jus
Grilled Fillets of Sea Bass with Oven-dried Tomatoes, Sorrel Sauce
Penne Pasta with Tomato & Wild Mushroom Sauce, shaved Parmesan

Caramel & Pecan Cheesecake
Panacotta served with Fresh Berries
Dark Chocolate Tart with Chantilly Cream

Coffee & Truffles

You can then retire to one of our traditional bedrooms and make use of the leisure facilities to ensure you are truly relaxed before your big day.



Additional Information

- Please contact our wedding co-ordinator (+44 (0)1926 515800) to arrange your own personal viewing of the property and grounds at Woodside.
- A no-obligation provisional booking can be held for 14 days.
- A non-refundable deposit of £1,000, or 10% of the value of your event (whichever is the greater) is payable upon confirmation of your booking by signed contract.
- 50% of the contracted value of your event will be payable 180 days before your event, with the final balance payable 35 days before your event.
- We strongly advise you to take out Event Insurance. Cancellation charges will apply in case of postponement or total cancellation and event insurance may well cover the reasons for cancellation.
- You will be invited to up to 3 meetings with our wedding co-ordinator at mutually convenient times.
- A copy of our terms and conditions is available on request.
- **The prices in this brochure are valid for Weddings & Civil Partnerships taking place in 2011.**
- Version 2.00 – issued 1st July 2010



- Wheelchair access to some of our facilities may be restricted owing to the historic nature and/or listed status of our properties.



- Sundial Group Venues have induction loops on site for the hard of hearing.



- Our promotional literature is available in large print and spoken word format.



- Our kitchen is accredited by the Vegetarian Society and is also happy to accommodate any special dietary requirement.

In all instances please contact the relevant venue for specific information and assistance prior to your arrival. We will endeavour to help in any way we can.



SUNDIAL
Venues and
events group

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