



YOUR FAIRYTALE WEDDING...

WITH ITS TREE-LINED DRIVEWAY, BEAUTIFUL ARCHITECTURE, PICTURE-PERFECT VIEWS AND STYLISH BANQUETING SUITES, IT IS HARD TO IMAGINE A MORE PERFECT WEDDING VENUE THAN ROOKERY HALL.

Originally built in 1816 for William Hilton Cooke, Rookery Hall Hotel and Spa continues to move with the times. Enhanced in 2007 with a grand banqueting suite, stylish executive bedrooms and a luxurious health club and spa, the contemporary facilities blend harmoniously with the original Georgian Hall, combining the old and new with charming style.

Every wedding is unique and we believe your day should reflect this. You can be rest assured

that you will be the sole focus of our attention on your wedding day, with our professional team dedicated to making your day one to truly cherish and remember.

We can advise you on everything from a spectacular arrival to the last dance of the evening and on the day itself, our specialist event team will constantly be on hand to ensure that your wedding runs effortlessly and seamlessly.



THE ROOKERY MAGIC...

THERE IS MORE TO ROOKERY HALL THAN JUST ELEGANT SURROUNDINGS.

Plan your wedding with us and you will enjoy all of the following:

- Guaranteed to be the only wedding at Rookery Hall on your chosen date
- License for civil ceremony and partnerships
- Use of the grounds and gardens for your photographs
- Two Rosette award winning cuisine with the option to create your own menus
- Complimentary menu tasting for the bride and groom
- A member of our team to act as toastmaster, if you so choose
- White table linen, cutlery and crockery
- Cake stand, knife and personalised menu cards
- Private room for full traditional breakfast for the wedding party the following morning
- Complimentary Executive double bedroom for the bride and groom the night of the wedding
- Executive double rooms for the wedding party at a preferential rate for the night of the wedding
- Use of the health club with the option to pay for pre-bookable spa treatments

(top left) Wardle Suite

TAILORED PERFECTION...

TO KEEP PLANNING SIMPLE, WE HAVE CREATED TWO PACKAGES. THESE ARE BY NO MEANS EXHAUSTIVE AND IF YOU PREFER WE CAN TAILOR MAKE A PROPOSAL TO MATCH YOUR EXACT REQUIREMENTS.

Exclusively You Summer package...

Your package is inclusive of:

- Reception drink on arrival - a glass of Hand Picked selected sparkling wine or traditional Pimm's
- Three-course wedding breakfast from the set wedding breakfast menu
- Half a bottle of Hand Picked selected red or white wine per person
- Glass of Hand Picked selected sparkling wine per person for the toast
- Evening buffet to include bacon sandwiches and fries

Exclusively You Winter package...

Your package is inclusive of:

- Reception drink on arrival - a glass of Hand Picked selected sparkling wine
- Three-course wedding breakfast from the set wedding breakfast menu
- Half a bottle of Hand Picked selected red or white wine per person
- Glass of Hand Picked selected sparkling wine per person for the toast
- Evening buffet to include bacon sandwiches and fries
- Up to five complimentary bedrooms, subject to availability on selected dates
- Chair covers and bows, subject to availability on selected dates

Exclusively You Package set wedding breakfast menu

This special package includes the following:

Chef's homemade carrot, ginger and honey soup

Or

Half baby melon, fruit compote, mango sorbet

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Breast of chicken served with braised potato, root vegetables and classic chasseur sauce

Or

Pan-roasted organic Shetland salmon, spinach rosti, cauliflower purée, hollandaise sauce

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Bramley apple pudding served with caramel ice cream

Or

Classic lemon tart, green apple sorbet

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Freshly brewed coffee and tea with petits fours

Additional menu items are available for a supplement from the menus on page 8; please speak with your wedding co-ordinator for details.

PACKAGES AND ACCOMMODATION PRICES...

2013 Prices	January February	March, April October & November	May, June July & August	September December
Exclusively You				
Monday – Thursday	£4,200 (50)	£4,250 (50)	£4,750 (50)	£4,600 (50)
Friday	£5,100 (60)	£5,100 (60)	£6,650 (70)	£6,550 (70)
Saturday and Bank Holidays	£5,100 (60)	£5,950 (70)	£9,500 (100)	£8,150 (90)
Sunday	£5,100 (60)	£5,100 (60)	£5,700 (60)	£5,500 (60)
Civil Ceremony				
Wardle Suite	£500	£1,000	£1,250	£1,000
Salon	£1,500	–	–	–

In between Christmas & New Year a minimum number of 70 apply. Winter applies between October to April (excluding December). The numbers in brackets refer to the minimum amount of guests.

Additional Guests

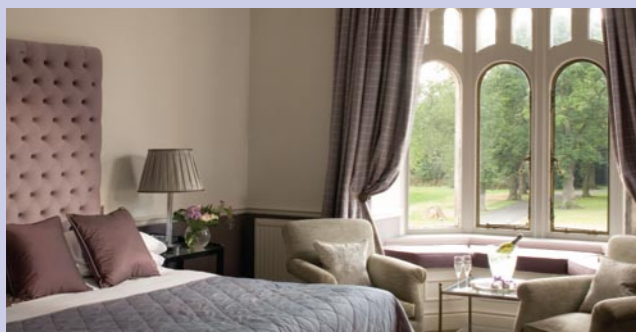
2013 Prices	January & February	March, April October & November	May, June July & August	September & December
Full Day	£83.50	£85	£95	£90.50
Evening Only	£13.50	£13.50	£18	£13.50
Children	£14.50/£17	£14.50/£17	£14.50/£17	£14.50/£17

Prices are per person. Children's prices refer to two and three-course options.

STAY THE NIGHT...

We do offer preferential rates for wedding guests. These rates which include a complimentary upgrade to our Executive Double bedrooms, would normally attract a £25 per room supplement. We offer you up to 20 Executive Double bedrooms at the hotel and also include a complimentary Executive bedroom for the bride and groom. Please note that check in is from 3pm onwards, however changing rooms will be made available at the bride and groom's request. All accommodation rates are to be pre-paid at the time of booking.

2013 Overnight accommodation	January & February	March, April October & November	May, June July & August	September & December
Monday – Thursday	£105	£105	£105	£105
Friday	£125	£130	£140	£130
Saturday and Bank Holidays	£135	£140	£150	£140
Sunday	£105	£105	£105	£105





RECEPTION DRINKS AND CANAPES...

We are able to offer several upgrade options to enhance your wedding drinks package for the reception drink or the toast. The upgrade price is per person per glass and is listed next to each option.

Drinks included in our packages

- A glass of Hand Picked selected sparkling wine or traditional Pimm's per person on arrival
- Half a bottle of Hand Picked selected red or white wine per person
- A glass of Hand Picked selected sparkling wine per person for the toast

Alternatively you are able to upgrade to the below.

- Mulled wine featuring warm spiced red wine and tangy fruits (£2.25)
- Rookery Hall Tropical Fruit Punch with exotic fruit juices, light Caribbean rum and peach schnapps (£3.25)
- Hand Picked selected Prosecco Rosé (£5.80)
- Hand Picked selected Champagne (£7.50)
- Hand Picked selected Rosé Champagne (£8.45)
- Kir Royale with Champagne (£8.75)

To upgrade your wine during your wedding breakfast please speak with your wedding co-ordinator for more details.

Children's package

A choice of two per child - £6.50

- Mixed flavour Ribena
- Fruit Shoot
- Fanta Orange

Choose from the tempting canapés and nibbles to enjoy with your reception drink.

Canapé selection

- Spicy skewered chicken, cucumber and red pepper yoghurt salsa
- Oak smoked salmon, apple and chive rostis
- Parmesan tuille, goat's curd fondue, rocket pesto
- Smoked bacon and parmesan muffins
- Tuna and wasabi tartare
- Carrot and raisin beignets
- Parma ham, sun dried tomato and basil tartlets
- Smoked lamb loin, tapenade, toasted onion bread
- Hot smoked trout, parmesan wafer, chive crème fraiche
- Duck and hoi sin spring roll
- Cajun spiced sole gojons
- Mini croque monsieur
- Wild mushroom, spinach and apple bouchee
- Crab cake with lime salsa

Four canapés - £7.95 per person

Nibbles

- Roasted and salted cashews
- Mediterranean olive selection
- Crunchy chilli spiced peanuts
- Mixed rice crackers

Nibbles - £7.95 per person



(top right) Worleston Suite

WEDDING BREAKFAST...

WE ARE PLEASED TO OFFER SEVERAL OPTIONS TO ENHANCE YOUR WEDDING BREAKFAST MENU. UPGRADE CHARGES APPLY TO SOME OF THE MENU ITEMS. PLEASE SPEAK WITH YOUR WEDDING CO-ORDINATOR FOR DETAILS.

Starters

- Half baby melon, fruit compote, mango sorbet
- Salad of marinated vegetables and woodland mushrooms, herb dressing
- Duck leg confit salad, pickled beetroot, spring onion dressing
- Tomato, mozzarella and pine nut salad
- Country terrine, apricot chutney, toasted brioche
- Tartlet of goats cheese, vanilla bean dressing, chilli jams
- Organic salmon confit, wild caper berries, dressed crisp leaves, lemon
- Cornish crab spring roll, red pepper and crème fraiche, apple purée, sorrel cream
- Chef's homemade soup, choose from:
 - Roma tomato and basil
 - Wild mushroom and tarragon
 - Leek, potato and spring onion
 - Cauliflower and basil
 - Carrot, ginger and honey
 - Pea and roast smoked bacon

Sorbets (intermediate course)

- Blackberry
- Blackcurrant
- Lime
- Lemon
- Mango
- Melon
- Peach
- Strawberry
- Raspberry

All sorbets are priced at £3.20 per person

Main courses

- Breast of chicken served with braised potato, root vegetables and classic chasseur sauce
- Pan-roasted organic Shetland salmon, spinach rosti, cauliflower purée, hollandaise sauce
- Cutlet of outdoor bred pork, fondant potato, bacon and cabbage, cider cream
- Roast cod fillet, curried dauphinoise potato, spring greens, lemon carrots, chive butter
- Breast of white Goosnargh duckling, pomme dauphine, rosemary carrots, pak choi, redcurrant sauce
- Pave of English lamb, potato purée, honey roasted vegetables, thyme jus
- Sirloin of English beef, with traditional accompaniments
- Medallion of beef fillet, crisp potato, swede purée, green beans, bordelaise sauce

Vegetarians and any special dietary requirements will be catered for.

Desserts

- Bramley apple crumble served with caramel ice-cream
- Classic lemon tart, green apple sorbet
- Pear crème brûlée, chocolate cookie
- Treacle and orange tart, vanilla cream, chocolate sauce
- Iced pineapple and star anise parfait, kiwi fruit compote
- Hot chocolate pudding, white chocolate ice-cream, vanilla custard
- Passion fruit cheesecake, lime ice-cream
- Rookery assiette of chocolate

CHILDREN'S MENU...

All children aged 12 and under can stay overnight with our compliments. Children aged 3 and under also eat free of charge; we offer booster seats and high chairs to ensure their comfort. Children aged over 3 and up to 12 can enjoy a tailored two-course menu from £14.50, or may prefer a half portion of the wedding breakfast menu at only 50% of the price.

Starters

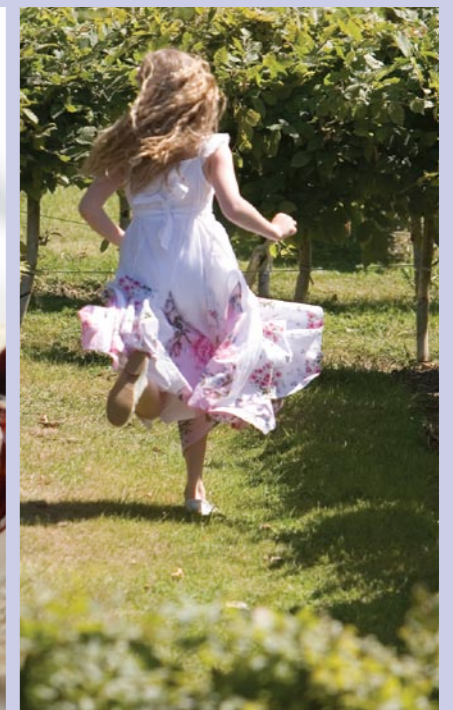
- Homemade soup of the day
- Melon and berry compote

Main courses

- Local pork sausage with mashed potatoes and gravy
- Roast chicken breast, potatoes and seasonal vegetables
- Rookery beef burger in a bun with homemade chips
- Spiral pasta in a tomato sauce with garlic bread
- Fish goujons with homemade chips and peas

Desserts

- Fresh fruit salad with cream or Ice-cream
- Banana sundae
- Fresh cream chocolate cake
- A selection of ice-cream and sorbets
- Chef's dessert of the day



EVENING BUFFET MENU...

AS THE EVENING UNFOLDS, KEEP YOUR GUESTS SATISFIED WITH DELICIOUS ITEMS FROM OUR BUFFET; WE OFFER A RANGE OF OPTIONS FROM ALL TIME FAVOURITES TO SOMETHING OUT OF THE ORDINARY.

Bacon sandwiches and fries - £13.50 per person

Rookery buffet

£18 per person for additional evening guests or £4.50 per person to upgrade from the Exclusively You Package.

- Selection of assorted sandwiches
- Oriental marinated chicken thigh
- Salmon nuggets
- Duck and hoi sin spring rolls
- Onion bhajis
- Roasted vegetable brochettes
- Mini sweet and sour chicken rolls
- Mini pork pies
- Cajun spiced new potatoes
- Selection of pizza
- Selection of mini paninis
- Classic sausage rolls
- Hot and spicy prawns

£4.50 per item per person

Minimum spend of £18 per person

Home comforts or Eastern delights

£22.95 per person for additional evening guests or £9.45 per person to upgrade from the Exclusively You package.

Home comforts

- Beef and ale stew
- Chicken and mushroom pie
- Roast potatoes
- Rosemary roasted carrots
- Basket of crusty breads

£22.95 per person

Eastern delights

- Sweet and sour chicken
- Lamb curry
- Egg and spring onion fried rice

- Noodles
 - Vegetable spring rolls or vegetable samosas
 - Spiced basmati rice
 - Poppadom or prawn crackers
 - Flat breads
- £22.95 per person

Hog roast

£24.95 per person for additional evening guests or £11.45 per person to upgrade from the Exclusively You package.

BBQ

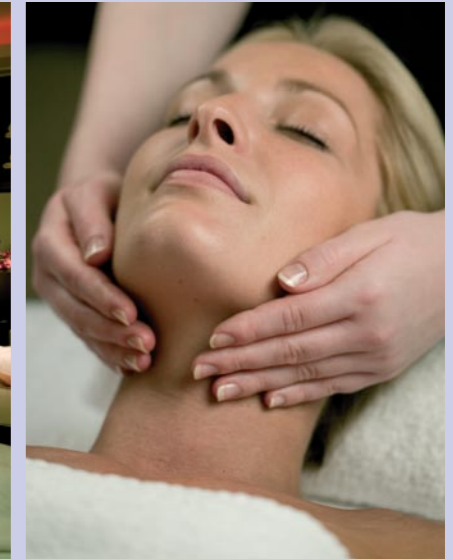
£25 per person for additional evening guests or £11.50 per person to upgrade from the Exclusively You package.

- Rookery beef burgers
- Honey roast pork sausages
- Chinese spiced bbq chicken thigh
- Vegetable brochettes
- Baked potatoes
- Selection of compound salads
- Selection of relishes and chutneys

£25 per person

Additional items can be added to your BBQ menu (price per person)

- Corn on the cob (£1.75)
- BBQ ribs (£2.10)
- Pork medallion/honey glazed (£2.20)
- Cod parcels (£2.50)
- Salmon teriyaki (£2.50)
- Chicken kebabs (£2.60)
- Beef and pepper kebabs (£2.60)
- Minted lamb skewers (£2.60)
- Lamb and mint burger (£2.80)



BE PAMPERED IN THE SPA...

OUR RELAXING SPA IS THE PERFECT PLACE TO GET READY FOR YOUR OCCASION. HEADING UP TO THE EVENT, DE-STRESS WITH A SERIES OF TREATMENTS.

On the morning of the wedding, treat yourself to a back, neck and shoulder massage and have your nails polished by our team of professionals. It is also a great place for your overnight guests to rejuvenate after the event.

Features include:

- Fully equipped gymnasium and swimming pool
- Crystal steam room, Turkish sauna and hydro pool
- Spa with single and double treatment rooms
- Relaxation area
- Manicure and pedicure area

Please contact your wedding co-ordinator to discuss treatments, packages and to make your bookings before the day.

Hen Parties

With 17 nationwide hotels within Hand Picked Hotels, why not hold your hen party at one of our country house properties?

All Hand Picked Hotels are able to offer dining in private rooms and with seven spa hotels to choose from there are countless opportunities. Highlights include Norton House Hotel & Spa in Edinburgh, New Hall Hotel & Spa in Birmingham and Hendon Hall Hotel in London.

At Rookery Hall we offer a popular overnight hen party pampering package. This includes 2 x 25 minute treatments each, a pre-dinner Champagne drinks reception, three-course dinner in a private room with wine, plus a private bar with 50 inch plasma and Ipod docking station and Wii games! Priced at from £169 per person.

Tailor made spa packages are also available. Please speak with us for further details.



WHAT HAPPENS NEXT...

One of our experienced wedding co-ordinators will help you plan your day from beginning to end. Once you have viewed the property and decided to hold a date, this can usually be held for up to 2 weeks provisionally without any obligation.

Once confirmed, your wedding co-ordinator will send you two contracts, please bear in mind this will only have the basic details on as it is work in progress, but will give you an idea of timings and information the hotel requires. Once you have signed and returned a copy with the deposit requested, your dreams start turning to reality.

You may wish to get married in one of the stunning function rooms or even outside in our grounds which are licensed for civil ceremonies and civil partnerships.

Once you have made a provisional booking, it will be necessary for you to contact the local registry office, who will advise you of the formal arrangements required for your ceremony.

A fee will be payable for the services of the registration staff and this is made directly to them prior to the ceremony.

To book your wedding please telephone Crewe Registration Office on 01270 505138 between 9am and 4pm, Monday to Friday. Ceremonies can be arranged every day of the week, throughout the year with the exception of Christmas Day and Boxing Day. Ceremonies are usually reserved in conjunction with a reception.

As your day approaches we will assist with the selection of menus, drinks and those all important touches to make the day run smoothly. Every time you have a conversation or a meeting with us, your details will be updated until it fulfils every wish for your perfect day.

After your wedding has taken place, you will be awarded Gold membership of Hand Picked Hotels' loyalty programme, The Club. Please note that points are not awarded for the wedding or wedding related spend.

All prices include VAT at 20% and may be subject to change. Food and drink items are correct at time of going to press and may be subject to change.