



Madeley Court Hotel



Dear Bride & Groom,

We are delighted that you are considering the Madeley Court Hotel in Telford, to host your wedding celebrations. We are certainly one of the most popular wedding venues in the area, not only with the splendid grounds and 16th century building, but a wedding package which is flexible to suit your requirements.



As Master of Ceremonies, I can assure you that your special day here at Madeley Court will be a very memorable and successful occasion for you and all your guests. We will personally discuss all your arrangements for the day over a course of appointments, which we will make in advance.



Our Management Team here at Madeley Court are on hand to offer you an initial show round of the hotel, however if you wish to make an appointment with us we will be happy to show and discuss with you all the facilities which we can offer for your Wedding and answer any questions you may have.



If you would like to make an appointment for a time convenient to yourselves, or if you have any further questions please do not hesitate to give us a call at the hotel on 01952 680 068.

We look forward to welcoming you to Madeley Court Hotel in the near future.

Yours Sincerely



Peter Baka
Food & Beverage Manager / Master of Ceremonies



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Madeley Court Hotel

Madeley Court

An historic building, secluded woodlands and a delightful lakeside setting that provides a beautiful backdrop for your wedding photographs and video film...
what could be more romantic for your special day?

Madeley Court Hotel nestles in its own parkland estate in the heart of rural Shropshire reflecting all that is admired in an English Country House Hotel.

The Priory Restaurant

Set in the heart of the original manor house, the fine baronial 13th century Restaurant offers the opportunity to enjoy your wedding breakfast in an atmosphere unparalleled anywhere in the area. With its huge log fireplace and open grate, complete with Elizabethan mural, the Restaurant's period authenticity is quite unique. A maximum of 50 guests can be accommodated in a formal layout or, just as delightfully, between 16 and 32 guests can be accommodated around a single oval table.

The Madeley Court Mill

The adjacent 16th Century Mill, a grade I listed building, provides an idyllic setting for your wedding reception. Now faithfully restored and refurbished with a reception area and banqueting suite, period fabrics, antique furnishings, an Elizabethan mural and minstrelled galleries, it is available for wedding parties between 75 and 175 guests.

Abraham Darby Suite

This Suite, complete with its own bar facility, dance floor and private entrance situated in the main hotel is ideal for wedding parties up to 60 guests serving an array of buffet style food. This room is ideal for family and friends gathering after weddings abroad and civil partnerships.

Madeley Court Hotel

Civil Ceremony & Partnerships

We are proud to offer the facility to hold your Wedding Ceremony in a number of designated and licensed suites from Monday through to Sunday, subject to availability.
We would be very pleased to supply any further information upon request.

Red Carpet Package

We have created the following package to provide everything you need for your special day, with prices from **£49.00** per person to include the following:-

- A Red Carpet Welcome
- Canapés on arrival
- Reception Drink
- Three course meal including Coffee & chocolate Mints
- Two glasses of Red or White Wine with the meal
- A glass of sparkling Wine for the Toast
- The services of our Toast Master
- Mineral Water on all tables
- Personalised Menu cards
- White Linen table cloths and napkins
- Use of the Hotel's cake stand and knife
- A luxury Historic bedroom in the 'Main House' for the Bride and Groom
- A bottle of Champagne on Ice and fresh fruit in the Bridal suite
- Use of the Hotel grounds for your Wedding photographs

All prices are per person and are inclusive of VAT at the current rate

This range of Menus have been designed purely as a guideline and as a basis for further discussions, indeed, every couple have different requirements and it is our preference to meet and discuss these individually.

All special diets, Vegetarians, Vegans can be catered for accordingly
With Prior notification

Soup Course

Choose from our range of Freshly Prepared Soups

Tomato and Basil

Cream of Vegetable

Chicken and Mushroom soup with a hint of coursegrain mustard

Leek and Potato

Carrot and Thyme

Honey roast parsnip

Courgette and Garlic

Watercress and Spinach

Asparagus

Minestrone

Appropriate to the season of the year

Fish Course

Choose from Fillet of Salmon, Salmon Roulade or Smoked Trout Fillet

Served with your choice of accompaniments

Freshly Prepared Sorbet

We have a selection of Blackcurrant, Lemon and Passion Fruit sorbets available to help cleanse the palate before moving on to your main course

Cheese Platter

A Platter of Fine English and Continental Cheeses are available

Served with Grapes, Celery and Biscuits

(1 platter per table of 10 guests)

Little Lord Fauntleroy

Children's Package include the following:

Soft drink on arrival

Burgers or Chicken Nuggets

Served with Chips and Baked Beans

Or

Half portions of adult main course

Selection of Ice Cream

Please note that children under the age of two are free of charge, children aged between two and ten are charged at £10.00 each and children aged between ten and fifteen are charged at £14.50 each.

Oriel Menu

Menu A

Your Chosen Freshly Prepared Soup

oOo

Plump Breast of Chicken
wrapped in bacon
served with a fondant potato
& blue cheese sauce

oOo

Your Chosen Dessert

oOo

Freshly Ground Coffee
accompanied with chocolate mints

Menu B

Fan of Melon
drizzled with fruits of the forest coulis

oOo

Medallions of Pork Loin
served with an apple & herb farce
in a red wine sauce

oOo

Your Chosen Dessert

oOo

Freshly Ground Coffee
accompanied with chocolate mints

The Oriel Menu is £49 per person on the Red Carpet Package

Gallery Menu

Menu A

Chicken Terrine
served on torn leaves in a herb oil

oOo

Fillet of Salmon
with a dill cream sauce

oOo

Your Chosen Dessert

oOo

Freshly Ground Coffee
accompanied with chocolate mints

Menu B

Course Chicken Liver Pate
with a red onion confit & melba toast

oOo

Plump Breast of Chicken
filled with a spinach mousse
in a red pepper sauce

oOo

Your Chosen Dessert

oOo

Freshly Ground Coffee
accompanied with chocolate mints

The Gallery Menu is £51 per person on the Red Carpet Package

Lakeside Menu

Menu A

Traditional Slices of Smoked Salmon
served with onion, caper, lemon & parsley

oOo

Roast Leg of Welsh Lamb
with dauphinoise potato
and rosemary & garlic

oOo

Your Chosen Dessert

oOo

Freshly Ground Coffee
accompanied with chocolate mints

Menu B

Three Cheese Tartlet
with red onion marmalade
on dressed leaves

oOo

Sea Bass
filled with a soft herb mousse
on a citrus cream

oOo

Your Chosen Dessert

oOo

Freshly Ground Coffee
accompanied with chocolate mints

The Lakeside Menu is £55 per person on the Red Carpet Package

Chapel Menu

Menu A

Warm Goats Cheese
served en Croute
with an olive & pepper salad

oOo

Traditional Roast Scottish Sirloin
with Yorkshire pudding, rich pan gravy &
horseradish sauce

oOo

Your Chosen Dessert

oOo

Freshly Ground Coffee
accompanied with chocolate mints

Menu B

Your Chosen Soup

oOo

Pan Fried Barbary Duck
coated in caramelized
orange & cherry sauce

oOo

Your Chosen Dessert

oOo

Freshly Ground Coffee
accompanied with chocolate mints

The Chapel Menu is £59 per person on the Red Carpet Package
All menus are served with Chefs Selection of Fresh Seasonal Vegetables & Potatoes

Vegetarian Options

Roasted Vegetable Lasagne
glazed with a rich cheese sauce

Vegetable Kebabs
served with a mango & lime sauce

Mediterranean Vegetable Wellington

Mushroom & Spinach Risotto
with parmesan shavings

Stuffed Sweet Pepper
served with Moroccan cous cous & salsa Verdi

Tian of Grilled Vegetables
with polenta & tapenard

Stuffed Field Mushrooms
with roasted vegetables

Vegetarian Tartlets

The following can be served as a
starter or a main course

Goats Cheese & Red Onion

Oven Roasted Tomato & Basil

Broccoli & Stilton

Brie & Cranberry

Three Cheese

Dietary Requirements

If any of your wedding party have any special dietary requirements, we kindly ask that you make us aware of these as soon as possible so we can cater for your entire parties needs.

Dessert Options

Brandy Snap Basket
filled with chantilly cream & compote of berries

Triple Chocolate Mousse

Spotted Dick

Roly Poly

Rich Chocolate Fudge Cake

Apple Tart au Tatin

Homemade Shortbread Tower
with fresh strawberries & chantilly cream

Lemon Bavarois

Baked Vanilla Cheesecake
drizzled with a fruit coulis

Fresh Fruit Salad

Summer Fruits Pavlova
with fruit coulis

Lemon Tart
with crème fraîche

All desserts can be catered for upon request however some may occur a supplemented charge

Evening Buffet Options

Basic Buffet

Please select the savouries of your choice from the following to include a minimum of six items :

1. Open Bridge Rolls (topped with various fillings and garnishes)	£2.50
2. Assorted Closed Sandwiches on Brown and White bread (per round)	£2.20
3. Spiced chicken and pepper kebab	£1.95
4. Sesame and Honey glazed Chipolatas	£1.50
5. Golden baked Sausage Rolls	£1.50
6. Vol-au-Vent cases with various cold fillings	£1.75
7. Crispy Vegetable Spring Rolls	£1.95
8. Toasted Garlic baguettes	£1.25
9. Assorted pizza	£1.50
10. Chicken Drumsticks cooked with Cajun seasoning	£2.20
11. Deep Fried breaded Chicken or Plaice Goujons	£1.95
12. Thai Marinated Chicken Thigh	£2.40
13. Individual Tartlet with a selection of fillings	£2.50
14. Deep fried Breaded Vegetables served with dips (per portion)	£1.75
15. Crisp Vegetables Crudities accompanied with a selection of dips	£1.50
16. Peanuts, crisps, tortilla chips	£1.15
17. Assorted Pickles	£1.45

Additional items can be catered for upon request.
Please feel free to ask.

Hog Roast Menu

Traditional Hog Roast
served with baps, stuffing & apple sauce

Tomato & Red Onion Salad – Mixed Leaves in a Vinaigrette Dressing – Chefs Freshly Prepared Coleslaw
Turmeric Rice Salad – Sweet Corn Relish

Priced at £16 per person
we ask that you cater for a minimum of 80 people for a Hog Roast

Additional Extras such as Jacket Potatoes can be catered for up on request – please enquire for prices

Evening French Buffet

Selection of Bread
Somerset Brie, Stilton & Mature Cheddar
Homemade Chicken Liver Pate
Gala Pie
Mirror of Sliced Roast Beef, Turkey & Ham
Tossed Mixed Salad
Pickles & Sauces

Priced at £16.95 per person

Carvery Roasts Menu

Traditional Roast Turkey
served with sage & onion stuffing and a cranberry sauce

Honey Roast Gammon
Thyme Roasted New Potatoes
Honey Roasted Root Vegetables
Pan Gravy
Braised Cabbage

Priced at £19.95 per person

Please note a supplement of £1.50 per serving for options of Roast Beef or Pork applies

A Vegetarian Nut Roast can be offered at no additional supplement

Decorated & Carved Buffets

Rose of Sweet Melon
on fruits of the forest coulis

or

Your Chosen Freshly Prepared Soup

with

Honey Glazed Ham
Poached Whole Salmon with cucumber
Cold Roast Sirloin of Beef with horseradish
Butter Basted Turkey with cranberry

Hot Minted Potatoes – Tomato & Red Onion Salad – Rice Salad – Chefs Homemade Coleslaw
Tossed Salad of Garden Leaves – Potato & Spring Onion Salad – Waldorf Salad

with

Your Freshly Chosen Sweet
&
Freshly Ground Coffee & After Dinner Mints

Priced at £27 per person

Indian Buffet

Chicken and Mushroom Balti

Chick Pea Balti (V)

Basmati Rice, Naan Bread, Poppodoms, Samosas, Pekoras, Onion Bajis Raitia

£16.00 per person

Snack Buffet

Bacon and Sausage Baps

Potato wedges and Dips

£7.95 per person

Additional Prices

Room Hire Charges

Civil Marriages & Partnerships - £350
The Mill Evening Room Hire - £600
Abraham Darby Suite Room Hire - £300

Accommodation

Night Prior to the Wedding
includes breakfast & a three course evening meal
Single Room - £55 per room
Double / Twin - £55 per person

Night of the Wedding
includes breakfast
Single Room - £65 per room
Double / Twin - £60 per person

Historic upgrades are charged at £25 per room per night and are subject to availability

NB: Double & Twin rooms are based on two adults sharing
Up to two children under the age of 12 can stay and eat breakfast for free when staying with parents
We only have four 'family' bedrooms so book early to avoid disappointment
Please note that check in is from 2pm onwards on the day of arrival and check out is up to 11am on the date of departure. We can not guarantee early check ins before 2pm.

All prices quoted are current and inclusive of VAT. Whilst we endeavour to hold prices as much as possible, if marked prices change then we will inevitably pass this on to our clients.
The management reserves the right to adjust prices where necessary and without prior notice.