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Congratulations!

You've chosen each other, now choose us

We are delighted that you are considering Hilton Puckrup Hall Golf Club and Spa as your venue for this very special event. The following information provides an overview of our facilities and services, together with comprehensive menus and additional suggestions to create an exceptionally memorable day.

Perfect planning

We promise to make your reception a memorable occasion, with a dedicated personal service from your first meeting with our Wedding Co-ordinator, through to the friendly and professional services of your function manager and operational team on the day itself.

“I Do”

Hilton Puckrup Hall Golf Club and Spa is licensed to hold Civil Ceremonies – either in the Ballroom, the Gloucester Suite or the Limes Suite, for larger parties and The Regency for smaller ceremonies. The service lasts approximately 20 minutes, and after the ceremony there is an opportunity for photographs to be taken in the room and grounds.

The availability of, and fees payable to the local registrar may be obtained from:

**The Superintendent Registrar, Cheltenham Registrar Office
St Georges Road, Cheltenham, Glocs, GL50 3EW**

Tel 01242 532455

Civil Ceremony room hire for the Ballroom (minimum 100 adults)

£600 high season / £550 low season

Civil Ceremony room hire for the Gloucester Suite (minimum 80 adults)

£550 high season / £500 low season

Civil Ceremony room hire for the Limes Suite (minimum 50 adults)

£450 high season / £400 low season

Civil Ceremony room hire for the Regency (maximum 30 People)

£400 high season- / £350 low season

High Season – (April, May, June, July, August, September, October)

Low Season – (November, December, January, February, March)



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Our Function Suites!

We have several superb suites for your perfect Wedding, which can cater for from 20 to 200 guests. For larger parties we would suggest a suitable marquee facility which can be attached onto our main Regency Ballroom.

The Ballroom

Situated within the Regency Manor House the Ballroom with private bar and Croquet Lawn is available for banquets of up to 200 guests. In high season, minimum guest numbers for the drinks reception and wedding breakfast will be set.

The Gloucester Suite

Situated within the Gloucester Wing the Gloucester Suite with private bar is available for banquets up to 100 guests. In high season, minimum guest numbers for the drinks reception and wedding breakfast will be set.

The Limes Suite

Situated within the Tewkesbury Wing the Limes Suite is available for banquets up to 100 guests. In high season, minimum guest numbers for the drinks reception and wedding breakfast will be set.

All of our wedding packages include the following;

- Dedicated services of our wedding co-ordinator leading up to the event
- Red carpet welcome on arrival, with a glass of champagne for the bride and groom
- A fresh flower top table arrangement (to compliment the bridal colour)
- Room hire for your reception suite, set out with white table cloths and white linen napkins
- Use of our silver cake stand and knife
- Personalised menu cards and table plan
- Room hire for the evening reception (with private bar for the Gloucester Suite and Ballroom)
- Complimentary changing room for your guests on the wedding day
- A dedicated toastmaster throughout the day
- Ample free car parking for all guests
- Complimentary deluxe bedroom for bride and groom overnight includes full English Breakfast
- Preferential accommodation rates for guests
- Complimentary menu and wine tasting for bride and groom before the wedding
- Complimentary three course meal and bottle of wine for your first anniversary



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Pearl Wedding Package Options

The Pearl package is designed to enable you to choose and design your own options with all items listed separately for menus and drinks packages

Starters

- Roasted plum tomato and basil soup (v) £5.50 per person
- Chicken liver pate with onion chutney and toasted brioche £5.50 per person
- Crescents of galia melon with tropical fruit and mango couils (v) £5.50 per person

Main courses

- Roasted chicken breast on a red onion compote with thyme and red wine jus and tomato chutney filled fondant potato £14.95 per person
- Salmon steak wrapped in Parma ham with scallion mashed potatoes and dill with white wine cream sauce £15.50 per person
- Roasted leg of lamb with roasted château potatoes, red berry and rosemary jus £15.95 per person

All the above are served with seasonal vegetables

Desserts

- Cream filled profiteroles with warm chocolate sauce £5.50 per person
- Passion fruit cheesecake with crème anglaise £5.50 per person
- Apple and rhubarb crumble with vanilla ice-cream £5.50 per person

Pearl Sorbets for intermediate course

- Champagne sorbet with champagne soaked strawberry £4.50 per person
- Lemon sorbet with vodka £4.50 per person
- Raspberry sorbet with fresh raspberries £4.50 per person
- Orange sorbet with mango and papaya salsa £4.50 per person
- Mango sorbet with peach schnapps £4.50 per person

Fish for intermediate course

- Poached salmon with char-grilled asparagus and hollandaise sauce £7.95 per person
- Pan-fried sea bass with a mussel and white wine sauce topped with crispy panfried leeks £9.95 per person
- Crab and coriander cakes with kim-chee salad and mango salsa £8.50 per person
- Pan-fried sea bream with compote of mushrooms and pancetta with curried saffron cream sauce £8.50 per person

*Selections for all the above are limited to one per course
Special dietary requirements can always be catered for separately*



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Vegetarian main courses

Tournedos of aubergine filled with vegetable ratatouille topped with welsh rarebit and served on tomato and basil sauce with sautéed potatoes £14.95 per person

Asparagus and wild mushroom tart served with tomato and chive hollandaise sauce topped with dressed rocket leaves £14.95 per person

Mediterranean vegetable gateau with mozzarella and tomato served with basil crushed new potatoes and spinach sauce £14.95 per person

Baked asparagus wrapped in filo pastry and roasted red pepper with swiss cheese and served with scallion mashed potato and white wine cream sauce £14.95 per person

All of the above are served with seasonal vegetables
Selections are limited to one per course

Pearl Wedding Drinks Packages

Choose from our choice of 3 below

Drinks Package 1 = £13.95 per person

Glass of Bucks Fizz on arrival
One glass of house wine per person with the wedding breakfast
Glass of sparkling wine with the toast
Still & Sparkling water on the table

Drinks package 2 = £16.95 per person

Glass of either Bucks Fizz / Pimms or wine on arrival
½ bottle of house wine per person with the wedding breakfast
Glass of sparkling wine with the toast
Still & sparkling water on the table

Drinks Package 3 = £18.95 per person

Glass of either Pimms / Champagne or Bucks Fizz on arrival
½ bottle of wine per person with the wedding breakfast
Glass of champagne with the toast
Still & sparkling water on the table



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Pearl Finger buffet selector menu

Selection of filled sandwiches (2 rounds per person)

Selection of filled wraps (1 per person)

Selection of filled baguettes

Fillings to include

Sliced ham and tomato chutney mayonnaise

Egg mayonnaise and cress (v)

Tuna mayonnaise and rocket

Mature cheddar cheese and red onion (v)

Baked sausages rolls

Breaded chicken drumsticks

Lamb samosa

Mini Hilton Burgers

B.B.Q chicken wings

Vegetable spring rolls (v)

Spiced onion bhajis (v)

Selection of different topped pizza slices (to include vegetarian choice)

Mini pork pies

Smoked salmon puff pasty squares

Vegetable filled samosas (v)

Cheese & Tomato Quiches

Desserts

Mini chocolate cake

Mini carrot cake

Strawberry tart

Vanilla cream slices

Fresh fruit platter

6 items £12 per person

8 items £14 per person

10 items £16 per person

Additional items £1.95 per person



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Evening B.B.Q Menu

Pork sausages
Beef burgers
Cajun marinated drumsticks
Char-grilled vegetable kebabs (v)
Corn on the cob (v)
Baked jacket potatoes
Selection of rolls and seeded buns
Assortment of salads to include
Coleslaw (v)
Potato salad (v)
3 bean salad (v)
Pasta salad (v)
Fresh fruit platter
£15.95 per person

Canapés menu

Cold canapés

Cape gooseberry wrapped in Parma ham
Caramelised brie with onion chutney (v)
Mini fruit kebabs with honey yoghurt dip (v)
Tandoori chicken tartlet with coriander
Maki sushi rolls (v)
Duck and hoi sin tartlets
Apricot topped with stilton mousse and walnut (v)
Chicken liver pate with red berry
Marinated melon balls with cream cheese (v)

Hot canapés

Mini haggis croquettes
Goat's cheese and sun-dried tomato mini quiche (v)
Chicken and pancetta skewers
Blue cheese and onion tartlets (v)
Bread crumbed Chorizo stuffed mushroom
Vegetable dim sum (v)
Sesame prawn toast
Mini vegetable skewers (v)
Spicy chicken pakora
Smoked salmon and horseradish puffs

Each individual canapé is served by the dozen
and charged at £16.00 per dozen or each canapé is £1.50



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Young ones menu

Starters

Melon boat with strawberry sauce
Creamy tomato soup
Mini cheese toasties
Prawn cocktail with crisp lettuce

Main course

Chicken nuggets with chips and beans
Chipolata sausage and mashed potato
Spaghetti bolognese with cheesy topping
Mini beef burger with potato wedges

Desserts

Jelly and ice-cream
Chocolate fudge cake with vanilla ice-cream
Fresh fruit salad with cream

Selections are limited to one per course

To include

A glass of orange squash for arrival drink and with the meal
A glass of lemonade for the toast
£11.95 per child 5 – 15 yrs
Under 5 yrs are free of charge



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Crystal Wedding Package

All Inclusive Package for daytime and evening

Start your wedding reception with a choice of canapés and a drink for your guests, whilst they await your arrival on the red carpet.

Choose from our sumptuous menus and enjoy a three course wedding breakfast either in the stunning Regency Ballroom or Gloucester suite.

On arrival your guests will be greeted with a glass of either:

Bucks Fizz /Dressed Pimms or House wine

Canapés (3 per person)

Tandoori chicken tartlets
Caramelised brie with onion chutney (v)
Smoked salmon puffs

Enjoy a three course wedding breakfast from the options below

Starters

Chicken and bacon tian with baby gem lettuce,
shaved parmesan cheese and Caesar dressing
Warm tandoori salmon with apricot couscous, dill crème fraiche with chilli sauce
Salad of Parma ham and fresh figs with marinated mozzarella
and red wine and balsamic reduction

Main course

Roast striploin of beef with Yorkshire pudding, chateau potatoes and rich pan gravy
Breast of chicken wrapped in smoked pancetta with leek and mushroom compote served
with scallion mashed potatoes and rosemary cream jus
Herb crusted cod steak with parsley crushed new potatoes and lemon butter sauce
All main dishes served with chefs selection of seasonal vegetables

Desserts

Dark chocolate torte with dark truffle and coffee anglaise
Baked vanilla cheesecake with warm toffee sauce
Mango and raspberry charlotte with white chocolate sauce
Tea/coffee and Mints

Accompanied by:

½ bottle of House wine per person
Glass of sparkling wine for the toast
Still & sparkling water on the table

Please choose one option for each course

Special dietary requirements can always be catered for separately



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Our resident DJ will then get your evening celebrations started.

Choose either a delicious finger buffet or BBQ to complete the evening.

Buffet Menu

Selection of filled sandwiches (2 rounds per person)

Selection of filled wraps (1 per person)

Selection of filled baguettes

Fillings to include

Sliced ham and tomato chutney mayonnaise

Egg mayonnaise and cress (v)

Tuna mayonnaise and rocket

Mature cheddar cheese and red onion (v)

Baked sausages roll

Breaded chicken drumstick

Lamb samosa

Mini Hilton Burgers

B.B.Q chicken wings

Vegetable spring roll (v)

Spiced onion bhajis (v)

Selection of different topped pizza slices
(to include vegetarian choice)

Mini pork pies

Smoked salmon puff pasty squares

Vegetable filled samosa (v)

Cheese & Tomato Quiche

Desserts

Mini chocolate cake

Mini carrot cake

Fresh strawberry tart

Vanilla cream slices

Fresh fruit platter

Please choose six items from the buffet selector menu



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B.B.Q Menu

Pork sausages
Beef burgers
Cajun marinated drumsticks
Char-grilled vegetable kebabs (v)
Corn on the cob (v)
Baked jacket potatoes
Selection of rolls and seeded buns
Assortment of salads to include
Coleslaw (v)
Potato salad (v)
3 bean salad (v)
Pasta salad (v)
Fresh fruit platter

The Crystal Package Includes:

Canapes and arrival drink
Three course meal with half a bottle house wine per person
Glass of Sparkling wine for the toast
Evening finger buffet or BBQ
Resident DJ

Package Price £70 per head



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Winter Wonderland Wedding Package
All Inclusive package for daytime and evening

Our 'Winter Wonderland' is a magical wedding package incorporating the use of our impressive Regency Manor House. On arrival your guests will be greeted with a glass of mulled wine and the warmth of two open log fires, one in our Drawing Room and one in our Library. Both rooms offer a wealth of character with space for your guests to mingle and photographs to be taken.

Choose from our delightful winter menus and enjoy a three course wedding breakfast in our stunning Regency Ballroom. With its own Conservatory Bar attached the Regency Ballroom offers an ideal setting for your evening reception with the Drawing Room and Library Room also on offer as ideal comfortable seating areas. Start your wedding reception with cranberry tartlets and a glass of warm mulled wine for your guests, whilst they await your arrival.

Enjoy a three course wedding breakfast from the options overleaf;
Accompanied by half a bottle of house wine per person with the meal,
a glass of sparkling wine for the toast, with still & sparkling water on the table.

Your evening celebrations commence with dancing to our resident DJ followed by a delicious finger buffet. Please choose one starter, one main course and one dessert for your guests (plus vegetarian option)

Special dietary requirements can always be catered for separately



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Arrival

Mulled wine and cranberry tartlets

Starters

Celeriac and wild mushroom soup with toasted croutons (v)

Poached salmon and herb tian with horseradish and chive crème fraiche

Chicken, spinach and sun - dried tomato terrine wrapped in smoked pancetta with onion and coriander chutney

Main courses

Breast of chicken filled with bacon, sage and onion stuffing
with tomato chutney filled fondant potato with rosemary jus

Seared sirloin steak with onion and cheddar cheese rosti tarragon and red wine jus

Loin of lamb served on red onion compote with scallion mashed potatoes and thyme jus

All the above are served with seasonal vegetables

Desserts

Sticky toffee pudding with warm toffee sauce and caramel ice-cream

Apricot bread and butter pudding with vanilla custard

Baked vanilla cheesecake with warm chocolate sauce

Tea/coffee and mints

Our resident DJ will then get your evening celebrations started.



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**Choose a delicious finger buffet to complete the evening
(Please choose six items)**

Selection of filled sandwiches (2 rounds per person)

Selection of filled wraps (1 per person)

Selection of filled baguettes

Fillings to include

Sliced ham and tomato chutney mayonnaise

Egg mayonnaise and cress (v)

Tuna mayonnaise and rocket

Mature cheddar cheese and red onion (v)

Baked sausages roll

Breaded chicken drumstick

Lamb samosa

B.B.Q chicken wings

Vegetable spring roll (v)

Spiced onion bhajis (v)

Selection of different topped pizza slices

(to include vegetarian choice)

Mini pork pies

Smoked salmon puff pasty squares

Vegetable filled samosa (v)

Cheese & Tomato Quiche

Desserts

Mini chocolate eclairs

Mini carrot cake

Fresh strawberry tart

Vanilla cream slices

Fresh fruit platter

The Winter Wonderland Package Includes:

Roasted Chestnuts and glass of mulled wine

Three course meal with half a bottle house wine per person

Glass of Sparkling wine for the toast

Evening finger buffet

Resident DJ

Package Price £70 per head



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Lord and Lady of the Manor Package **Exclusive use package**

For the ultimate Country House Wedding, take advantage of our exclusive use package for the Ballroom and Regency Manor House. The Regency Manor house comprises of 16 bedrooms, 3 function rooms and 2 reception rooms. Our 16 Superior Manor House bedrooms are all individual in shape and size with traditional décor. The Ballroom with conservatory bar is the ideal room for your wedding breakfast and evening reception. The Library and Drawing Room are perfect for arrival drinks and additional seating areas. The Regency, Bredon and Clockroom can be used for Children's Hi-teas or entertainment.

Your Exclusive Package Includes:

Arrival drinks and canapes in the reception rooms or on the lawn
(3 canapes per person)

Four course Wedding Breakfast

Coffee and Petit Fours

½ bottle of wine per person with the wedding breakfast

Still and Sparkling mineral water

Champagne Toast

Evening Reception including buffet

Disco for the evening reception

Top Table Flowers

White table linen

Complimentary Manor House room for the bride and groom

Exclusive use of our Library, Drawing room, Regency, Bredon and Clockroom

*The Regency Manor House can be reserved exclusively for £90 per head all inclusive
(minimum numbers will be confirmed at time of booking)*

All additional 15 Regency Manor House bedrooms must be booked by your guests

Extra evening guests only to be charged at £14 per head



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Arrival

Choose from either

Dressed Pimms, Champagne or Bucks Fizz for your arrival drinks

Cold canapés

Cape gooseberry wrapped in Parma ham

Caramelised brie with onion chutney (v)

Smoked salmon served on a teaspoon with crème fraiche and keta caviar

Apricot topped with stilton mousse and walnut (v)

Chicken liver pate with red berry

Hot canapés

Goat's cheese and sun-dried tomato mini quiche (v)

Chicken and pancetta skewers

Blue cheese and onion tartlets (v)

Vegetable dim sum (v)

Smoked salmon and horseradish puffs

Please choose 3 canapes from the list above



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Starters

Duck and foie gras terrine with apple and sweet onion chutney
served with toasted brioche and dressed leaves

Fan of galia melon with prawns bound in red pepper and tomato mayonnaise

Salad of parma ham and fresh figs with marinated mozzarella with red wine and balsamic
reduction

Intermediate course

Champagne sorbet with champagne soaked strawberry

Lemon sorbet with vodka

Raspberry sorbet with fresh raspberries

Poached salmon with char-grilled asparagus and hollandaise sauce

Pan-fried sea bass with a mussel and white wine sauce topped with crispy panfried leeks

Pan-fried sea bream with compote of mushrooms and pancetta with curried saffron cream
sauce

Main courses

Open style 7oz beef Wellington served with mushroom and parsley duxelle and chicken liver
pate, puff pastry with Madeira sauce

Supreme of corn fed chicken on a red onion confit with a lemon thyme jus

Roast rack of lamb with Dijon and herb crust served on a leek compote with rosemary and
rioja jus

Loin of lamb wrapped in pancetta served on red onion compote
served with pinot noir and basil sauce

All the above are served with seasonal vegetables

Desserts

Dark chocolate torte with dark truffle and coffee anglaise

Passion fruit cheesecake with honey anglaise and raspberry coulis

Lemon and lime mousse with shortbread biscuits and orange syrup

Sticky toffee pudding with caramel ice-cream and warm toffee sauce

Baked vanilla cheesecake with warm toffee sauce

Tea/coffee and Petit Fours

Please choose one option for each course

Special dietary requirements can be catered for



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Evening Finger buffet selector menu

Selection of filled sandwiches (2 rounds per person)

Selection of filled wraps (1 per person)

Selection of filled baguettes

Fillings to include

Sliced ham and tomato chutney mayonnaise

Egg mayonnaise and cress (v)

Mature cheddar cheese and red onion (v)

Tuna mayonnaise and rocket

Baked sausages roll

Breaded chicken drumstick

Lamb samosa

Mini Hilton Burgers

B.B.Q chicken wings

Vegetable spring roll (v)

Spiced onion bhajis (v)

Selection of different topped pizza slices (to include vegetarian choice)

Mini pork pies

Smoked salmon puff pasty squares

Vegetable filled samosa (v)

Cheese & Tomato Quiche(v)

Desserts

Mini chocolate Eclairs

Mini carrot cake

Mini strawberry tart

Vanilla cream slices

Fresh fruit platter

Please choose 8 items

Special dietary requirements can be catered for



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Upgrade Packages

Champagne Toast	£2.50 per person
Italian breads, olives and vegetarian antipasti	£4.50 per person
Intermediate or Cheese Course	£5.95 per person
Cocktail snacks with Arrival Drinks	£1.95 per person
After dinner Liqueur	£4.95 per person
Petit Fours	£2.50 per person
Bacon rolls at midnight	£4.50 per person
Selection of Sandwiches at midnight	£4.50 per person

Additional hotel services and information

To help make planning your day as stress free as possible

We are delighted to offer the services of our Wedding Co-ordinator, who combines a wealth of etiquette, local and hotel knowledge to ensure a day to remember. Prior to your event, we will also invite the bride & groom to a complimentary tasting of the chosen wedding breakfast menu and wine selection just in case we need to tweak any dishes to individual taste.

On the day itself

You will be met on the red carpet by our function manager who will be looking after you, and should you wish, will also act as toastmaster for the day. We include hire of our cake stand and knife in the banquet room, and supply personalised wedding breakfast menus and a table plan should you wish. When the time comes to finally retire for the evening, we provide a complimentary bedroom for the bride and groom, together with breakfast – served either in room, or in the Balharries restaurant.

For your guests

With 112 en-suite bedrooms, including 16 Deluxe Plus rooms and 2 Suites, the hotel is able to offer a variety of well appointed rooms for your guests. Hopefully they will also have some time to enjoy our comprehensive golf, leisure and spa facilities, and may even like to extend their stay over more than one night.

Preferential rates are offered to Wedding Guests with a maximum of 15 rooms for a 1 night stay (Saturdays only). The number of rooms can be increased for 2 night stays.

Just in case

We would respectfully suggest that, as events are generally booked well in advance, purchase of relevant curtailment or cancellation insurance might be useful for complete peace of mind. Please feel free to discuss this topic with our Wedding Advisor



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Standard Terms and Conditions for Wedding Bookings

Hilton UK asks clients to be aware that wedding bookings are conducted on the basis of the following terms and conditions.

- 1. Confirmation** - To confirm the booking Hilton UK requires written confirmation and a non-refundable deposit of £500.00. The booking is confirmed upon receipt of the deposit and clearance of funds.
- 2. Payments** - One month prior to the wedding 50% of the projected final bill will be required
Two weeks prior to the wedding full prepayment of the balance will be required
Any additional costs must be settled on the day of the wedding. A credit card is required prior to the day as a guarantee for any additional costs.
- 3. Cancellations** - Should you have to cancel your booking, a charge may be made, calculated as a percentage of the total booking value, according to the scale highlighted as follows, please note that all payments and deposits are non-refundable.
For cancellations between twelve and six months prior to the start date, the charge will be 30% of the estimated total charge for the event.
For cancellations between six months and three months prior to the start date, the charge will be 50% of the estimated total charge for the event.
For cancellations less than three months from the start date, the charge will be 100% of the estimated total charge for the event.
The Hotel will endeavour to re-let your function space and a reduction of the cancellation fee will be made in the event the Hotel is successful in so doing.
All cancellations must be received in writing from the client, and acknowledged in writing by the hotel.
- 4. Reduction in Numbers** - The Hotel reserves the right to set a minimum number to be charged for the event. Approximate numbers must be confirmed in writing to the Hotel at the time of booking. Final numbers must be given to the Hotel at least 2 weeks before the wedding.
- 5. Damage** - The client is responsible to Hilton UK, for any damage caused by the client or his guests, agents, employee's etc. Guests who behave in a drunk and disorderly manner will be asked to leave the premises.
- 6 Smoking** - There is a no smoking policy throughout the Hotel
- 7 Valuables** - At the end of a wedding the wedding party must remove all items the bride and groom want to keep as the Room may be in use the following day.
- 8. Children** - Guests must take full responsibility for any children invited to a wedding at Hilton Puckrup Hall Hotel .
- 9. Information** - All information and prices in this brochure were correct at time of printing, and are subject to change without prior notice. Hilton UK cannot accept responsibility for any errors or omissions. All arrangements featured in this brochure are subject to availability.