

"We got married at Moore Place and had the most amazing day. Our wedding coordinator exceeded our expectations and met every requirement we had with the utmost professionalism and dedication. All of the staff on the day looked after us so well and we could not find fault if we tried. The food was superb; from the 3 course wedding breakfast to the evening reception, there was something for everyone! The venue looked beautiful, there were so many photo opportunities which we can look back on forever with treasured memories."



Your Dream Leedding

Built in the late 18th Century, Moore Place Hotel is a beautiful Georgian Manor House in the heart of Aspley Guise near Milton Keynes. Steeped in history, the main building has been lovingly converted whilst still retaining many of the original features. From the imposing front entrance with the grand white columned porte cochere, to the open fire with original surround, to our stunning courtyard garden and cascading waterfall. Moore Place has over 200 years of memories and your wedding could be one of them.

The team at Moore Place love a love story and our wedding coordinator is on hand from the very first moment you enquire with us right through to the big day to ensure that you have everything you have always dreamed of. Your wedding is one of the most momentous days of your life and however you choose to celebrate it, our team of expert staff, led by your events coordinator, will provide the attention you deserve and the quality you expect in every aspect of your special day.

We have designed our packages to ensure that every element of your day is covered regardless of whether you are having a smaller, intimate wedding or a lavish and grand day. Our packages can be tailored to what you wish in order to make your day a dream, as we know that every wedding is unique to every couple. From the moment you first visit Moore Place right up until your first night as a married couple spent in one of our suites, we work hard to make that journey as calm and smooth as possible. Starting your wedding journey with us couldn't be simpler, and knowing you'll finish it in a luxurious four poster is just how wedding planning should be; calm, organised and romantic!

> We cannot wait to help you start your wedding journey with us here at Moore Place and help you write the next chapter of your love story.



Saturdays Only - based on 50 day guests and 70 evening guests.

Package Includes

Before the Day Wedding Coordinator to help organise your day.

Drinks reception with glass of Prosecco per guest Three course wedding breakfast Half bottle of house wine per guest Glass of Prosecco to toast Tea/coffee & mints Evening buffet On the Day Civil ceremony & banqueting suite room hire White table linen & napkins Silver cake stand & knife Iced water for tables Resident DJ & disco Red carpet arrival

On your Wedding Night

Complimentary stay in one of our luxury bridal suites with full English breakfast.

Wedding Breakfast Menu

Please choose one dish from each course for you and your guests.

Starters

Pressed Suffolk chicken & wild mushroom terrine pickled red cabbage, Melba toast

Smoked salmon & prawns dill & sweet mustard sauce

Ballotine of smoked duck & pancetta fresh black cherry compote

Warm asparagus & red pepper open mille feuille

> Shredded pork pate apple chutney, herb croutes

> Roasted goats cheese ciabatta crostini

Chorizo croquettes fresh salsa verde

Fillet of Brixham sea bream lime, sweet shallot & chilli marinade Mains

Roasted seabass fillet parsley potatoes, wilted garlic greens

Chilli glazed cod saffron potatoes, green beans

Breast of chicken stuffed with red pepper mousse parmentier potatoes, broccoli, thyme jus

> Roasted rump of lamb dauphinoise potato, ratatouille

Medallions of beef fillet duchess potatoes, horseradish & roasted shallots, tomato jus

Breast of Barbary duck ginger & tarragon sauce, fondant potato

Tian of vine tomatoes aubergine, courgettes & baby mozzarella

Mushroom ravioli sweetcorn & chilli sauce, side salad

Special Dietary Requirements

Desserts

Dedicated manager on the day

to act as toast master

Menu taster for bride & groom

Preferential accommodation rates for auests

Complimentary onsite parking

Chair covers with choice of colour

coordinated sash

Glazed citrus tart strawberry sorbet

Warm chocolate fondant black cherry sauce, vanilla ice cream

Banana, walnut & golden syrup pudding

Hot apple tart tatin vanilla ice cream

White chocolate & strawberry terrine brandy snap biscuit, strawberry coulis

> Individual homemade tiramisu sponge fingers

Blueberry brûlée raspberry sauce, buttered shortbread

> Trio of English cheeses water biscuits, celery, grapes

A full range of vegetarian options are available and special dietary requirements can be catered for on request.













Fridays and Sundays Only - based on 50 day guests and 70 evening guests.

Package Includes Before the Day Wedding Coordinator to help organise your day.

On the Day

Drinks reception with glass of sparkling wine per guest Three course wedding breakfast Glass of house wine per guest Glass of sparkling wine to toast Tea/coffee & mints Evening buffet Civil ceremony & banqueting suite room hire White table linen & napkins Silver cake stand & knife Iced water for tables Resident DJ & disco Red carpet arrival Dedicated manager on the day to act as toast master Menu taster for bride & groom Preferential accommodation rates for guests Complimentary onsite parking

On your Wedding Night

Complimentary stay in one of our luxury bridal suites with full English breakfast.

Wedding Breakfast Menu

Please choose one dish from each course for you and your guests.

Starters

Leek & potato soup

Duck liver pate caramelised onion, melba toast

Shredded ham & sweet mustard terrine toasted walnut bread

Seafood cocktail (contains shellfish) iceberg lettuce, prawn sauce

Sun blushed tomato, avocado, mozzarella & rocket salad

Hot open goat's cheese & capsicum tart balsamic glaze

Mains

Roasted salmon fillet buttered new potatoes, broccoli

> Roast sirloin of beef Yorkshire pudding, gravy

Breast of poached chicken leek & thyme sauce, new potatoes, baked carrots, herb-scented courgettes

> Wild mushroom risotto roasted endive

Slow cooked neck of lamb colcannon, red currant sauce

Roasted pork loin crackling, Somerset cider sauce, baked apple

All main courses served with potatoes and seasonal vegetables unless stated with dish

Desserts

Brioche bread & butter pudding vanilla ice cream

Trio of chocolate brownie chocolate mousse & chocolate sauce

Sticky toffee pudding butterscotch & toasted almond sauce

Individual homemade trifle hundreds & thousands

Raspberry ripple mousse hazelnut biscuit

> Hot apple pie custard

Special Dietary Requirements

A full range of vegetarian options are available and special dietary requirements can be catered for on request.



Se Children's Package 22

Three course menu available for children ages 3-12 years. Choose one dish from each course for all children to have.

Starters

Garlic ciabatta with cheese

fruit coulis

Leek & potato soup

Mains

Mini homemade beef burger French fries & salad Roasted chicken breast new potatoes and vegetables

> Fresh linguine pasta in a cheese sauce

Desserts

Hot double chocolate muffin with cream or ice cream

> Vanilla icecream raspberries and chocolate sauce

Fresh fruit salad cream or ice cream

Orange or Blackcurrant Squash is provided as an alternative during drinks reception.







The Hotel recommends catering for at least 90% of expected numbers.

Diamond Package

Please choose seven of the following: Mini burgers, pancetta & smoked cheese Mini Cumberland sausage hot dogs & red onions Roasted goats' cheese bruschetta Mini seafood croquettes, tartare sauce Chicken satay Falafels Rosemary roasted new potatoes Curry rice salad Coleslaw Mini chocolate brownies Glazed mini lemon tart English Brie & biscuits

Pearl Package

Please choose six of the following: Mini burgers Tempura chicken Fish goujons Spicy hot sausage rolls Glazed honey roasted chipolatas Vegetarian dim sum Pork & pickle pie Hummus & crudities Cheese jacket wedges Olives crisps nuts nachos Chocolate torte Fresh fruit platter

Or you could choose to upgrade to a Hog Roast for your evening reception.





se Personalize Your Package 22

*please contact your Wedding Coordinator for pricing on the below optional extras

Additional Guests

For more guests to share your special day, our maximum capacity is 65 day guests and 120 evening guests.

Canapes served with drinks reception

Cold Options

Hot Options

Sweet chilli prawn Crab & spring onion Chicken liver parfait with red onion marmalade Smoked salmon with cream cheese & chive Creamy avocado & dill v Cheddar & fruit chutney v Mushroom & gloucester mustard v Mozzarella & sunblush tomato v

Mini yorkshire pudding shredded beef & horseradish Mini vegetable samosas Mini honey glazed cocktail sausages Mini jacket potatoes with sour cream & chive

During the Meal

Homemade Petit Fours

Traditional Cheeseboard – Duo of Cheeses per table of 10 Traditional Cheeseboard – Trio of Cheeses per table of 10

> Drink Upgrade Champagne Pink Prosecco Premium Wine

Decoration

White chair covers with coloured sash – one colour White chair covers with coloured sash – hessian or two colours Colour coordinated table runner Top table drapes with coordinated bows Fishbowl table centrepiece with roses & lights Square mirror vase centrepiece with silk cream flowers

Please note

Package prices are based upon a minimum of 50 day guests (including Bride & Groom) and 70 evening guests; smaller weddings may incur additional charges. If you would like to discuss putting together an individual, bespoke package as an alternative then please let us know.



The Wedding Party

Your guests can enjoy overnight accommodation for your special day by taking advantage of our preferential rates, which includes bed and breakfast and an option to upgrade (subject to availability).



The Happy Couple

Your wedding package includes a complimentary one nights stay in either our Four Poster or Sleigh Bed suites. Or, why not upgrade to our Francis Moore Suite, complete with your very own lounge, spacious modern bathroom and Four Poster bed.



Before The Big Day

Planning Meeting

During the lead up to your wedding you will have many opportunities to visit the hotel to meet with your wedding coordinator to discuss all of the details for the day, including numbers, itinerary, room layouts, sash colours and so on.

Complimentary Menu Tasting

Around 2-3 months prior to the wedding date you will be invited to book your menu taster, where you can enjoy a 3 course meal with a complimentary drink, chosen from the designated wedding menu, to help you decide what you would like to have on the day.

Day Before

All decorations, favours, music etc to be delivered to the hotel.

Good to Know

Civil Ceremonies

If you are having your ceremony at the hotel then you will need to call the Mid-Bedfordshire Council Registrar Office on 0300 300 8089 to ensure that the date you have chosen is available with the Registrar.

Finding Inspiration

Social media is a great way to find innovative and creative ideas to personalise your wedding. No matter your budget, whether you want to buy all your decorations or make them, your events coordinator will help to inspire you to bring together those finishing touches.

Suppliers

We have built up some great relationships with local suppliers to help with all of your wedding needs. From cars to photographers, cakes to DJ's and everything in between, we can recommend a great supplier for you to take some of the stress away.

se Contact us 22

Whether you are looking for a quote for your wedding or would like any further information our experienced events team are on hand to guide you through every step of the way.

Please call 01908 282000 or email events@mooreplace.com

se location 22

Moore Place Hotel is conveniently located just a few minutes from Central Milton Keynes and Bedford, with easy access to the M1 and A5 road links. *Aspley Guise, Milton Keynes, Buckinghamshire MK17 8DW.*

www.mooreplace.com **(;)** BestWesternMoorePlace