Winter Warmer Package £4,995

40 Day Guests & 80 Evening Guests

Available throughout November & December 2024, January & February 2025.

Subject to availability.

- Our promise that you will be the only couple getting married with us on the day of your wedding
- Your personal Wedding Planner will help create the wedding you've always dreamed of
- Use of the grounds for photographs
- Socialise with guests in the gardens and your private courtyard
- A stunning room for your Wedding Ceremony
- A beautiful room for your Wedding Breakfast and Evening Reception
- A reception drink either Mulled Wine or Cider, glass of Prosecco or a bottle of Beer
- A delicious three course Wedding Breakfast
- A glass of Wine with your Wedding Breakfast
- A glass of Prosecco for your toast with speeches
- Easel for your table plan
- Cake stand and knife
- Use of the day ready room
- Gift and guest book table
- White chair covers & choice of coloured sash
- White table linen and napkins
- Evening Reception with choice of buffet
- Late bar, to close at 12.00am
- Resident DJ until 12.00am
- Event manager to host and manage your big day
- Luxury Suite for the happy couple for the night of the wedding, including a full English breakfast
- 15 bedrooms at a preferential rate for your wedding guests, including breakfast
- Complimentary on-site Car Parking

Additional Adult day guests £90 per person Additional Child day guests £50 per person Additional evening guests £25 per person





To schedule an appointment with our wedding planner please email weddings@mosboroughhall.co.uk or call 0114 248 43 53

Winter Warmer Wedding Breakfast Menn

Choose a maximum of One Starter, One Main Course, One Dessert and One Vegetarian/Vegan option for your guests to choose from. Please confirm your guests food choices at your final details meeting prior to your wedding day.

STARTERS

Choice of Soup: Tomato & Roasted Red Onion; Pea, Pear & Watercress;

Mulligatawny; Leek & Potato; Carrot & Coriander

Chicken Liver Pâté Crostini & Red Onion Marmalade

Tomato & Mozzarella Tart, Pesto Dressing

MAINS

Roast Turkey, Traditional Trimmings, Red Wine Gravy
Roast Sirloin of Beef, Yorkshire Pudding & Herb Roasted Potatoes
Vegetable Lasagne, Crisp Salad, Basil Oil Dressing
All Served With Seasonal Vegetables

DESSERTS

Date Sticky Toffee Pudding Butterscotch Sauce, Orange & Cinnamon Spiced Custard
Christmas Pudding, Brandy Sauce
Warm Chocolate Brownie, Raspberry Ripple Ice Cream

STONE BAKED PIZZAS

Pizzas will be available for 1.5 hours.

The pizzas are cooked in your own private courtyard on our Stone Pizza Oven.

Please choose 3 main Pizza's then add 3 optional toppings.

PIZZAS: Margherita ,Garlic Bread, Tandoori Chicken, El Fungi, Pepperoni, Vegetable, Spicy Pepperoni, Hawaiian, Meat Feast TOPPINGS: Mushroom, Pepperoni, Onion, Peppers, Jalapenos, Sweetcorn, Olives, Ham, Pineapple, Prawns, Anchovies, Spicy Beef, Tandoori Chicken, Tuna, Capers, Garlic Butter

HOT PORK SANDWICHES

Bread Cakes

BBQ or Apple Sauce

Sage & Onion Stuffing

BRITISH WINTER

Roast Pork Steak & Ale Pie

Field Pie (vegetarian cottage pie)

Roast Potatoes Fresh Greens

Parsley Mash

Bread Selection

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Fat Chips

(Vegetarian alternatives are available)

Please speak to your wedding planner as soon as possible about any allergens or specific dietary requirements. We cannot guarantee any foods are free from allergens, but we will do our best to accommodate special dietary requirements where required.