

2026



IT'S ALL ABOUT
You

FOREST HILLS HOTEL
OVERTON HILL, FRODSHAM, WA6 6HH
01928 735255
WEDDINGS@FORESTHILLSHOTEL.COM

THIS IS YOUR

Adventure of a lifetime

Your special day should be as unique as you are. At Forest Hills we offer the perfect blank canvas so we can tailor make your dream day.

We are licensed for civil & outdoor ceremonies & have function suites for weddings from 2 people to 200 people, with lots of options to chose from.

Your requirements are individual to you, and so we can create a wedding package just for you. Our aim is simply to provide you with the very best, with guidance on organisation in the early stages to the final little details and special touches to make your day simply wonderful.



Signed

SEALED, DELIVERED

If you are planning a civil ceremony to be held at Forest Hills Hotel, you need to contact the Ceremonies Officer direct to organise the date and proceedings.

You will then decide where in the hotel you wish to get married. You can choose from:

- Conservatory
- Delamere Suite
- Manley Suite
- Kingsley Suite
- Alvanley Suite
- Vale Royal Suite
- Overton Suite

Each room is unique and has different capacities, so you can choose which suits your style of wedding.

£225 Sunday - Thursday

£325 Friday - Saturday

Chester Register Office
Goldsmith House
Goss Street
Chester
CH1 2BG

t: 0300 1237037

chesterregisteroffice@cheshirewestandchester.gov.uk





HERE COMES THE

Groom

Outdoor weddings are incredibly popular, mostly because of the stunning photos you receive as a result. Get married overlooking the stunning Mersey Estuary in the grounds of Forest Hills.

You will need to book one of our Licensed rooms as a plan "B" in case of bad weather. Together, we will make the decision on the day, dependent on the weather, if the ceremony is outside or in the licensed room.

£225 Sunday - Thursday

£325 Friday - Saturday

GIRLS JUST WANNA HAVE

Fun

Located in the Kingsley Suite, which makes a perfect setting for make-up artists to work in.

You will find the extra space ideal for yourself and your bridesmaids to relax, unwind & enjoy a glass of fizz as you get ready to tie the knot!

The area will be set with high & low stools, mirrors, LED ring light, refreshment station and plenty of power sockets, ready for makeup artists and hairstylists.



£100 Room Hire

Additional Items:

Bottle of Prosecco

£32.50

Savoury Brunch Board

£20 up to 4 guests

Tea, Coffee & Pastries

£5.50 per person

YOUR PERFECT

Wedding Breakfast

Our fantastic package includes;

3-course wedding breakfast including tea & coffee

White table linen & napkins

Event room hire for breakfast & evening reception

Cake stand & knife

Dancefloor

Discounted guest accommodation rate

Complimentary executive suite for the happy couple on the night of the wedding, including breakfast

Complimentary 3 month leisure membership

£45.50 Per Person



WEDDING BREAKFAST

Menus

Choose one starter, main & dessert on behalf of all your guests. If you wish to elevate your menu selection, choose from our upgraded options and pay an additional supplement.

MENU 1 £45.50 PER PERSON

STARTERS

Curried Cauliflower Soup with crusty bread roll

Goats Cheese Bon Bons with beetroot puree & caramelised nuts

Ham Hock Terrine with onion chutney & toasted sour dough

MAINS

Roast Turkey with bread stuffing, mash, roast potatoes, crushed root vegetables & roasting juice

Pan Roast Hake with herb crushed potatoes, petit pois a la francais, salsa verde

Risotto Provencal with herb crumble

DESSERTS

Dark Chocolate Brownie with vanilla ice cream

Profiteroles with whipped cream, chocolate sauce

Lemon Tart with raspberry sorbet

We cannot guarantee that our dishes do not contain nuts, or any other cross contamination of an allergen. If you have any special dietary requirements, including allergies & intolerances, please advise a member of our team and we will be more than happy to assist you. Menu items are subject to change due to national shortages out of our control.



A LITTLE *Extra*

MENU 2 £50.00 PER PERSON

STARTERS

Goats Cheese & Basil Parfait with roast beets, balsamic gel & croutons

Confit Duck Leg with pickled red cabbage, crispy Kale

New England Seafood Chowder with wheaten bread

MAINS

Slow Braised Beef Cheek with creamy mash, honey roast root vegetables & roasting juices

Pan Seared Salmon with cheddar pomme puree, charred tender stem, hollandaise sauce

Wild Mushroom & Garlic Tagliatelle with basil pesto, parsnip crisps

DESSERTS

Homemade Raspberry Cheesecake with fresh raspberries & puree

Chocolate Delice with strawberry puree & ice cream

Lemon Tart with champagne sorbet

MENU 3 £67.00 PER PERSON

STARTERS

Pan Seared Scallops with hazelnut, caper & tomato beurre noisette

Blue Cheese and Candied Almond Samosa with homemade almond butter, dressed leaves

Slow Cooked Pork Belly & Squid with apple gel, fresh apple & endive salad

MAINS

Deconstructed Beef Wellington with dauphinoise potatoes, roast carrot & puree, jus

Pan Seared Monkfish wrapped in Parma Ham with potato gnocchi, creamed leeks & beurre rough

Wild Mushroom Pithivier stuffed with Duxelles & Spinach with sautee potatoes, greens & herb oil

DESSERTS

Chocolate Fondant with vanilla ice cream

Coffee Creme Brulee with homemade shortbread

Local Cheeseboard with celery & biscuits

We cannot guarantee that our dishes do not contain nuts, or any other cross contamination of an allergen. If you have any special dietary requirements, including allergies & intolerances, please advise a member of our team and we will be more than happy to assist you. Menu items are subject to change due to national shortages out of our control.

YOUNG DINERS

Menus

For children aged 12 and under, choose between a half portion of the adults meal or selection from the below options.

STARTERS

Cream of Tomato Soup with crusty bread roll (v)

Garlic Bread with cheese (v)

Mini Melon Platter (ve)

Crispy Chicken Tenders with BBQ sauce

MAINS

Tomato & Basil Pasta with garlic bread (v, ve)

Fish Goujons with fries & peas

Cheeseburger with fries

Mini Basket of Chicken with fries, cucumber & carrot sticks

Margherita Pizza (v)

DESSERTS

Ice Cream Sundae with smashed cookies, chocolate sauce

Mini Chocolate Fondant with marshmallows, chocolate & fruit

Mini Sticky Toffee Pudding with butterscotch sauce & ice cream

Fresh Fruit Skewers with strawberry dipping sauce

£22.00 Per Child
Under 3's Eat Free

Young diners - ages 3 to 12 years. Children aged 2 and under dine free of charge from the above menu. Ages 13 and over are charged at an adults price.



Canapés

Chicken Liver Pâté En Crouete

Chicken Satay Skewers

Goats Cheese Beignet

Smoked Salmon & Creme Fraiche Tartlet

Chorizo & Feta Cheese Tartlet

Chicken Caesar

Cucumber, Hummus & Walnut

Grana Padano & Blush Tomato Arancini Bites (v)

£9.00 Per Person

Choose 3 from the list above

MIDNIGHT

Snacks

Bacon Barms

Sausage Barms

Baked Sausage Rolls

Chip Cones (v)

£7.00 Per Person

Choose 1 item from the list above

(V) = Vegetarian (VE) = Vegan

We cannot guarantee that our dishes do not contain nuts, or any other cross contamination of an allergen. If you have any special dietary requirements, including allergies & intolerances, please advise a member of our team and we will be more than happy to assist you. Menu items are subject to change due to national shortages out of our control.

EVENING BUFFET

Menus

OPTION 1

Selection of Open Sandwiches

egg mayonnaise, coronation chicken, tuna mayonnaise, ham & mustard, cheese & pickle

Chicken Caesar Wrap

chargrilled chicken, baby gem lettuce

Roasted Vegetable Wrap (v, ve)

hummus, red pepper, red onion

Buffalo Chicken Wings

ranch dip

Crispy Potato Skins

bacon & cheese with sour cream & chive dip

Red Pesto Pasta (v)

sundried tomatoes

House Salad & Slaw (v)

tomato, red onion & basil

£20 Per Adult

£10 Per Child

(Aged 3- 12)

ADDITIONAL upgrades

PRICE PER PERSON

Baked Sausage Rolls	£1.50
Halloumi Fries (v)	£2.00
Posh Fish Finger Wraps	£2.50
Mini Haddock Fishcakes (v)	£2.50
Filo Prawns (v)	£3.00

UPGRADES CAN BE ADDED TO ANY EVENING BUFFET

OPTION 2

Selection of Open Sandwiches

egg mayonnaise, coronation chicken, tuna mayonnaise, ham & mustard, cheese & pickle

Chicken Caesar Wrap

chargrilled chicken, baby gem lettuce

Greek Halloumi Wrap (v)

greek yoghurt, cucumber, tomato

Buffalo Chicken Wings

ranch dip

Vegetable Spring Rolls (v)

sweet chilli sauce

Skewers

chicken satay with peanut dipping sauce
mediterranean vegetables (v, ve)

Crispy Potato Skins

bacon & cheese with sour cream & chive dip

Red Pesto Pasta (v)

sundried tomatoes

House Salad & Slaw (v)

tomato, red onion & basil

£23.50 Per Adult

£10 Per Child

(Aged 3- 12)

(V) = Vegetarian (VE) = Vegan

We cannot guarantee that our dishes do not contain nuts, or any other cross contamination of an allergen. If you have any special dietary requirements, including allergies & intolerances, please advise a member of our team and we will be more than happy to assist you. Menu items are subject to change due to national shortages out of our control.

HOG Roast

Roast Loin of Pork
Sage & Onion Stuffing
Soft Floured Baps
Seasoned Potato Wedges
Chipotle Slaw
BBQ Baked Beans
Frickles
Apple Sauce

£26 Per Adult

£14 Per Child

(Aged 3- 12)

BBQ

4oz Beef Burgers
Pork & Leek Sausages
Peri Peri Chicken Thighs
Lamb Kofta Kebabs
Soft Floured Baps & Hot Dog Rolls
Sautéed Onions
Jacket Potatoes
Feta Cheese, Olive & Tomato Salad
Sriracha Potato Salad
House Slaw

£28 Per Adult

£16 Per Child

(Aged 3- 12)

CHINESE

Vegetable Spring Rolls
Peking-Style Pork Ribs
Chicken Satay Skewers
Sesame Prawn Toast
Sweet & Sour Chicken
Shredded Chilli Beef

Salt & Pepper Chicken
Singapore Noodles
Egg Fried Rice
Chips
Prawn Crackers
Sweet Chilli Dip

£27 Per Adult

£15 Per Child

(Aged 3- 12)



CHAMPAGNE *Supernova*

OPTION 1

Glass of Prosecco on arrival

One glass of wine with the wedding breakfast

Glass of prosecco to toast the happy couple

£19.50 Per Person

OPTION 2

Glass of Prosecco or bottle of beer on arrival

Two glasses of wine with the wedding breakfast

Glass of Prosecco to toast the happy couple

£25 Per Person

OPTION 3

Aperol Spritz, Kir Royale or Elderflower Gin Fizz on arrival

Two glasses of wine with the wedding breakfast

Glass of Champagne to toast the happy couple

£34 Per Person

DRINKS *Packages*

The Welcome Drinks

Priced Per Glass

Classic Mulled Wine	£7.00
Passion Fruit Bellini	£7.50
Sloe Gin Fizz	£8.50
Espresso Martini	£9.50

Bronze £145

- x3 Bottles of House Wine
- X1 Bottle of Prosecco
- x10 Bottles of Beer

Silver £327

- x3 Bottles of House Wine
- X2 Bottle of Prosecco
- x10 Bottles of Beer
- x1 Bottle of House Spirit & Mixers

Gold £453

- x10 Arrival Cocktails
- x3 Bottles of House Wine
- X2 Bottle of Prosecco
- x20 Bottles of Beer
- x1 Bottle of House Spirit & Mixers



ALL THE *Extras*

DJ / DISCO

Book our resident DJ for your evening celebrations.

From 7pm - 12:30am

£350

CHEESE PLATTER

Add our Great British Cheeseboard, serves up to 10 guests

£75

AFTER DINNER TIPPLE CANDY CART

Go the extra mile & treat your guests to something extra

Prices on request

CHAIR COVERS

White chair covers, price per chair

£2.50

FLORAL ARCH

Create the perfect photo opportunity with our rustic, floral arch.

£75

The perfect sweet treat to keep your guests on the dancefloor all night long!

£50 Sweets not included

MAKE A

Night OF IT

We guarantee your guests will receive the best rate for their stay. An allocation of rooms ensures all guests have the same rate, online rates vary and are subject to availability.

The hotel has an excellent range of room types;

Family Rooms

Double bed, two single beds & bed settee

Interconnecting Family Rooms

Double bedded rooms with adjoining twin rooms

Triple Rooms

Double and single bedded rooms

Executive Rooms

King size bed, double spa bath or double rain shower, CD player, bathrobes & excellent views

Disabled Rooms

Double and twin beds, fully equipped to legalisation

Plus - children under the age of 12 stay for free when sharing with 2 adults.



OUR FAVOURITE *Suppliers*

VENUE DRESSING & DECOR

SPECIAL TOUCH EVENT HIRE

Contact Anthony on;

e: anthony@specialtoucheventhire.co.uk

t: 07845 851795

w: www.specialtoucheventhire.co.uk

PHOTOGRAPHY

PHILIP ANTROBUS PHOTOGRAPHY

Contact Phil on;

w: www.philipantrobustphotography.co.uk

t: 07734 032 397

IN HOUSE DJ

EVENT SERVICES DIRECT

e: info@eventservicesdirect.co.uk

w: www.eventservicesdirect.co.uk

CAKES

CHESHIRE CAKES

Contact Jocelyn on;

e: sales@cheshirecakes.com

w: www.cheshirecakes.com

ARTIFICIAL FLORIST

BLOOMIN WEDDINGS

Contact Colette on;

e: bloominweddingsbycolette@gmail.com

t: 07821 143744

LIVE ENTERTAINMENT

JACK WOODWARD

Contact Jack on;

e: jackwoodward@hotmail.co.uk

t: 07894 505 693

SOMETHING DIFFERENT

ICE CREAM – BENE GELETARIA

Contact Samantha on;

e: www.facebook.com/Benegelateria

t: 07854 234 680

PHOTO BOOTHS – POP THAT PARTY

Contact Ricardo on;

w: www.facebook.com/popthatpartyevents.uk

LED LETTERS & NUMBERS

THE SPECIAL EVENTS CO

Contact Jenny on;

w: www.instagram.com/thespecialeventsco/

