



THE SLAUGHTERS
MANOR HOUSE



A CONTEMPORARY COUNTRY HOUSE HOTEL IN THE HEART OF THE COTSWOLDS

Situated in one of England's prettiest villages, The Slaughters Manor House is a beautiful 17th century manor house, combining striking interiors with traditional charm, attentive service and one of the most acclaimed restaurants in the Cotswolds. With five acres of enchanting gardens and lawns, this luxury country house hotel is an opulent backdrop for your wedding day.

At The Slaughters Manor House, we promise an idyllic setting for your perfect wedding. Whether you dream of a lavish gathering of your nearest and dearest, or the decadence of being 'Lord and Lady of the Manor' for a weekend, The Slaughters Manor House offers everything you need for a magical celebration.

The spacious Restaurant is the perfect setting for exchanging vows, with views of beautifully manicured lawns. The Long Room creates an exquisite venue for your reception. Each of the 19 guest rooms at the Manor are individual in style, with many featuring breathtaking vistas of the gardens and village beyond. Plump pillows, spacious beds and elegant bathrooms offer a luxurious night's rest for your friends and family.

Your wedding will be planned as a bespoke event, with our wedding co-ordinator on hand to help deliver a celebration as unique as you are. With fairytale architecture, lavish interiors and unrivalled views, choosing The Slaughters Manor House as your venue will ensure your wedding is a day to remember.



CIVIL CEREMONY & CIVIL PARTNERSHIP

At The Slaughters Manor House, we understand that your civil ceremony or civil partnership is one of the most important days of your life and bringing it to life involves months of meticulous planning. Our dedicated wedding co-ordinator will be on hand throughout the entire process to help make your wedding day truly magical.

Our beautifully spacious Restaurant and Pink Lounge are fully licensed for civil ceremonies, making The Slaughters Manor House the perfect backdrop for your entire day.

PINK LOUNGE

This room has dual aspect windows, with beautiful views of the manicured lawns. The Pink Lounge is perfect to accommodate up to 22 guests for your ceremony, and can be set with lounge furniture for a more relaxed, informal and quirky feel.

Pink Lounge hire cost £1,000

THE RESTAURANT

A beautifully modern and elegant room, with lots of natural light, this is our largest room licensed for civil ceremonies and can accommodate up to 86 guests. Featuring an exquisitely restored stonework fire place and stunning wooden flooring, the Restaurant is the perfect place to confirm your love for your partner and say 'I do!'

Restaurant hire cost £2,500

Only applicable when not taken as part of the Exclusively Yours package



EXCLUSIVELY YOURS

EXCLUSIVE USE PACKAGE

Set back in five acres of enchanting gardens and manicured lawns, the Manor lends itself as the perfect country retreat, offering privacy and space, intimate lounges and warm, discrete hospitality. You and your guests will enjoy total privacy throughout your celebrations. Exclusive use of The Slaughters Manor House includes use of all of the facilities in the Main House, Coach House, grounds and gardens, making it your home-from-home for the duration of your stay. When booked as an exclusive venue, we can accommodate up to 86 guests for a ceremony & wedding breakfast and 120 for an evening reception. If booked with a hired marquee, we can accommodate up to 120 guests for the whole day.

PACKAGE INCLUDES:

- Exclusive use of The Slaughters Manor House
- Use of all 19 bedrooms, with breakfast the following morning
- Complimentary menu tasting with wine for the happy couple
- Glass of Champagne per guest for the drinks reception
- Selection of canapés
- Five-course wedding breakfast
- Tea, coffee and petit fours
- Half a bottle of wine per guest for the wedding breakfast
- Glass of Champagne per guest for the toast
- Evening buffet
- White linen table cloths and napkins
- Place cards, table plan and menus
- Use of our cake stand and knife
- Dedicated events coordinator

EXCLUSIVELY YOURS 2023 & 2024 PRICING:

From **£17,910**

Based on min. 40 guests

Additional guests will be charged at £230 per adult (not including accommodation). A maximum of 10 additional bedrooms can also be booked upon request at The Slaughters Country Inn. Bedroom rates are available on request, and vary to seasonality and are not included in the package.



THE OXFORD ROOM

WEDDING BREAKFAST PACKAGE

Served in The Oxford Room, enjoy your wedding breakfast crafted by our award-winning chefs celebrating the finest produce the Cotswolds has to offer and matched with specially selected wines. You and your guests can also take advantage of the beautiful grounds and relax in the gardens with a glass of Champagne (perhaps enjoying a game of croquet on the lawns or venturing inside to the billiards room complete with bespoke table!).

PACKAGE INCLUDES:

- Exclusive hire of the Oxford Room
- Glass of Champagne per guest for the drinks reception
- Selection of canapés
- Five-course wedding breakfast
- Tea, coffee and petit fours
- Half a bottle of wine per guest for the wedding breakfast
- Glass of Champagne per guest for the toast
- White linen table cloths and napkins
- Place cards, table plan and menus
- Use of our cake stand and knife
- Dedicated events coordinator

COST:

£200 per guest, maximum of 22 guests

The package does not include any bedrooms. Bedroom rates are available on request, and vary to seasonality.



EVENING ENTERTAINMENT

FOR THE EXCLUSIVE USE PACKAGE

If you dream of dancing until dawn, our restaurant can be transformed into a private dance floor. Alternatively, the Pink Lounge provides an intimate space to enjoy a DJ or band. We kindly request carriages at midnight with the hotel bar closing at 1:00am for residents.

MENUS

Proud to be awarded three Rosettes by the AA Restaurant Guide, the restaurant at The Slaughters Manor House is one of the most acclaimed in the Cotswolds. Celebrating the finest regional and seasonal produce, our Executive Chef Nik Chappell creates tantalising menus that are English at their core and stay true to location, perfectly matched by the Sommelier's wine selections. All our menus are uniquely designed and completely bespoke, our Head Chef Nik Chappell will be delighted to work alongside you to create your perfect menu. Tailor your celebration by adding an amuse bouche, fish or cheese courses and even a late night snack.

SUPPLIERS & REGISTRARS

Our dedicated wedding co-ordinator will be able to recommend a select list of suppliers to help create your perfect day including florists, photographers, hair and make-up specialists and musicians. Your civil ceremony will need to be booked directly with the Registrar or Rector. If you have a specific date in mind, it is always worth checking they are available before securing your venue.

Reverend Katrina Scott 01451 821 777

Cheltenham Registry Office 01242 532 455



TERMS & CONDITIONS

1. Prices

- a. All prices are inclusive of VAT at the current rate.
- b. Prices are subject to change without prior notice.
- c. We have a tiered room charge for children based on age: under 3's free, 4 to 10 £15, 11 to 15 £20 and 16+

2. Bookings

- a. All bookings will be regarded as provisional until a signed event booking form and deposit have been received.
- b. Provisional bookings are only held for 14 days.
- c. Deposits are non-refundable.
- d. 10% deposit is required upon booking.
- e. Balance payments required: 40% 26 weeks prior, 25% 12 weeks prior, 25% 4 weeks prior.
- f. Any evening entertainment including but not limited to DJ or live music, must be sourced by the couple.

3. Hotel Policies

- a. No wine, spirits or other alcoholic beverages may be brought into The Slaughters Manor House by customers or guests for consumption on the premises unless pre-arranged with management.
- b. The Slaughters Manor House is licensed for music until 12:00am (11:00pm on a Sunday); we kindly request carriages at this time.

The menus below are seasonal examples of exceptional dishes crafted by our highly skilled team of chefs.

OUR SPRING/SUMMER SAMPLE MENU

CANAPÉS

Please choose a combination of four.

Pea mousse, truffle & coconut	Raw beef, gherkin, hazelnut & tarragon
Tomato essence, borage & basil	Chicken liver parfait cornets with verjus grapes
Goat's cheese mousse, apple & hazelnut	Ham hock, cheddar & salt-baked pineapple
Snail & bone marrow croquette with herb purée	Confit chicken & truffle croustillant with chervil

Add additional canapés for £5.50 per person per canapé, up to a maximum total of six.

WEDDING BREAKFAST MENU

APPETISER

STARTERS

Scorched salmon
Fennel, pink grapefruit, wasabi dashi

Confit egg yolk
White & green asparagus, truffle

Whipped Cerney goat's cheese
Apple, celery

PRE-DESSERTS

Mango & coconut "egg"

Tonka bean panna cotta
Rhubarb

Salt-baked pineapple
Yoghurt sorbet

MAINS

Rump of lamb
Braised shoulder, burnt aubergine, tomatoes

Loin of beef
Tomato, mushroom, oxtail, Madeira

Breast & confit leg of chicken
Young vegetables, barbequed consommé

DESSERTS

Strawberries & cream

Salted chocolate mousse
Lime curd ice cream, peanut

Raspberry Arctic roll
Lemon curd, sorrel

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.

OUR SAMPLE AUTUMN/WINTER MENU

CANAPÉS

Please choose a combination of four

Squid ink cracker with taramasalata, cucumber & fennel

Pané frog legs & aioli

Duck cracker with ginger gel, confit duck & coriander

Snail & bone marrow croquettes with parsley purée

Tempura whitebait & tartar espuma

Persillade-crustéd mussels

Smoked salmon mousse, passion fruit & keta

Crispy pork skin, caramelised smoked apple purée
& crispy pulled pork

Venison tartar & smoked paprika mayonnaise

Mushroom cracker with artichoke & smoked eel gel

Ham hock, cheddar & salt-baked pineapple

Malted parsnip soup shot

Add additional canapés for £5.50 per person per canapé, up to a maximum total of six.

WEDDING BREAKFAST MENU

APPETISER

STARTERS

Scorched salmon

Cucumber, oyster vinaigrette

Pressing of duck confit

Plums, hazelnuts, tarragon

Crispy hen's egg

Artichoke, mushroom, brioche

PRE-DESSERTS

Mango & coconut "egg"

Maple-baked pineapple

Avocado sorbet

Passion fruit gazpacho

Toasted coconut

MAINS

Loin of beef

Stout-braised cheek, onions, mushrooms

Poached cod loin

Coastal herbs, curried mussels, potatoes

Roasted duck breast

Turnips, hazelnuts, blackberries

DESSERTS

Caramel crème brûlée

Popcorn, roasted banana sorbet

Salted white chocolate mousse

Lemon, basil

Raspberry parfait

Champagne jelly, pickled raspberries

Menus may be subject to change due to seasonality. Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice.

As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.

All wedding imagery courtesy of
www.weddingsbynicolaandglen.com



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