



YOUR WEDDING AT
GLEWSTONE COURT COUNTRY HOUSE
HEREFORDSHIRE



YOUR WEDDING CEREMONY

We hold a licence to host civil wedding ceremonies and partnerships for up to 80 guests both inside the venue with a choice of ceremony rooms, or outside in one of a number of stunning locations in the grounds. When taking the venue exclusively there is no additional charge to hold your civil ceremony here with us.

Please note that the earliest we can accommodate a civil ceremony is 1.00 pm, with guests arriving from 12.30 pm, unless acquiring the venue for 48 hours exclusive use.

Your wedding suppliers may arrive from 10.30 am or prior to 10.30am by arrangement only e.g., hair and make-up.

All civil ceremonies must be booked directly with the Herefordshire registrars, (details available on booking). Your wedding quotation does not include any fees paid to the council or registrars. The registrars' fees are in addition to any venue hire fees for exclusive use.

Our venue hire fee gives you exclusive use of all venue reception rooms and grounds for you and your wedding guests from 11am until 10.30am the following day, (or day after for a 2-day package). The venue hire also includes the Gainsborough Suite for each night that you hire the venue exclusively. Your guests must book a minimum of 6 of the other 8 rooms which is included in the package prices below.



2024 Wedding Package

24-Hour Package

£4,999

**30 Guests
Day & Evening**

Exclusive use of the venue for 24-hours

The Gainsborough Suite the night of the wedding
(inclusive of breakfast)

6 guest bedrooms the night of the wedding.
(Inclusive of breakfast)



Our Penyard, 3-course Wedding Breakfast, prepared in-house by our Head Chef

The Apple Drinks Package

Delicious Homemade Pizza Slices or Pulled Pork Rolls served in the evening

EXTRA DAY GUESTS £95pp | EXTRA EVENING GUESTS £15pp

48-Hour Package

£6,999

Exclusive use of the venue for 48-hours

The Gainsborough Suite for two nights
(inclusive of breakfast)

6 guest bedrooms per night
(Inclusive of breakfast)

A 2-course dinner the night before your wedding for 14 guests
(Menu can be sent separately)



Our Penyard, 3-course Wedding Breakfast, prepared in-house by our Head Chef

The Apple Drinks Package

Delicious Homemade Pizza Slices or Pulled Pork Rolls served in the evening

EXTRA DAY GUESTS £95pp | EXTRA EVENING GUESTS £15pp

Terms & Conditions

Price based on 30 guests for the ceremony, dining and evening reception. Additional guests are charged at £95pp (Day) & £15pp (evening). Dinner the night before your wedding is based on 14 residential guests ONLY and additional guests are charged at £34pp. Available Monday to Wednesday ONLY in 2024. Price is based on our LOW and MID Season dates. £500 supplement in addition to the above prices to host in HIGH season. Accommodation rates can be claimed back from guests staying and it is the responsibility of the couple to gather these payments. All Prices include VAT

ACCOMMODATION

The Gainsborough Suite is included in your quotation for each night that you have exclusive use of the venue.

We have eight beautifully decorated and appointed bedrooms in addition to the Gainsborough Suite each with their own en-suite facilities. Two of these rooms can twin and four of the rooms can accept extra beds sleeping up to 24 people in the manor house in total. There is a requirement that a minimum of 6 of the 8 bedrooms are booked by your guests.

Your overnight guests may check in from 3.00pm and check-out time for all guests is strictly 10.30am. A cooked and continental breakfast is included, served between 8.30 –9.30am.

We can have 5 extra beds and a toddler bed which can be used in any of the rooms which can accommodate them. We can add a travel cot to any room except Landon & Farquaad. Extra beds are charged additionally.



Wedding Menu

We have received many awards for the quality of our food including two AA rosettes for culinary excellence.



In order to maintain our high standards, we do ask that a set menu is decided upon, with one starter, one main course and one dessert selected for ALL guests.

With advance notice we are able to cater for any guests with individual dietary requirements or allergies, either adapting the dishes or with a completely separate menu. A simpler children's menu can also be made available.

As always, we are flexible and open to suggestions so If there is a specific dish you would like on your menu or you would like us to create a bespoke menu for your wedding, we will do our very best to accommodate you.

Additional courses will be charged for on a per person basis.

We use local suppliers delivering daily therefore all dishes are subject to seasonal availability.

All red meat is served medium-rare unless stated otherwise.



Wedding Menus

Penyard Spring/Summer Menu

Please select one Starter, Main & Dessert for ALL Guests

Starter

Twice Baked Hereford Hop Cheese Souffle, Asparagus & Spinach Velouté (v)

Roast Cherry Tomato Soup, Ricotta & Basil Tortellini (v) (can be vegan)

Smoked Mustard Seed & Beef Carpaccio, Soft Boiled Egg, Watercress Emulsion, Broad Beans & Pea Shoots

Crab & Pickled Cucumber Terrine, Avocado Mousse, Lemon Gel

Main Course

Sirloin of Herefordshire Beef, Wye Valley Asparagus, Wild Mint Hummus, Minted New Potatoes, Baby Carrots in Butter & Tarragon (gf)

Breast of Adlington Chicken Breast, New Potatoes, Peas, Broad Beans, Baby Carrots in Tarragon Butter, Roasting Juice Sauce (gf)

Rump of Welsh Lamb, Anna Potatoes, Tenderstem Broccoli, Redcurrant & Mint Jus (gf)

Loch Duart Salmon, Crushed Potatoes, Buttered Spinach, Brown Shrimp Butter (gf)

Dessert

Valrhona Dark Chocolate Cremeux, Caramelised Peanuts, Caramel Mousse, Banana Ice Cream

Lemon Tart, Raspberry Macaron, Raspberry Sorbet Vanilla

Cheesecake, Fresh Strawberries (gf)

Summer Berry Salad, Tuile Basket, Berry Sorbet & Mousse (gf)



Wedding Menus

Penyard

Autumn/Winter Menu

Please select one Starter, Main & Dessert for ALL Guests

Starter

Leek & Potato Soup, Burnt Apple & Pear Tortellini (v) (can be vegan)

Ham Hock Terrine, Piccalilli, Walnut & Raisin Toast The Glewstone

Prawn Cocktail, Prawns in Marie Rose, Avocado Mousse, Lemon Gel & Little Gem Lettuce

Twice Baked Hereford Hop Cheese Souffle, Parmesan Cream Sauce (v)

Main Course

12-Hour Braised Beef Cheek, Creamed Potatoes, Heritage Carrots, Creamed Spinach & Roast Parsnip (gf)

Breast of Adlington Chicken Breast, Stuffed with Garlic Butter & Wild Mushrooms, Fondant Potatoes, Wilted Chard, Pancetta Crisp, Thyme & Port Sauce (gf)

Rump of Welsh Lamb, Dauphinoise Potatoes, Braised Beets, Salt Baked Celeriac, Purple Sprouting Broccoli (gf)

Loch Duart Salmon, Crushed Potatoes, Buttered Spinach, Brown Shrimp Butter (gf)

Dessert

Sticky Toffee Pudding, Honeycomb Ice Cream & Toffee Sauce

Custard Tart, Raspberry Macaron, Raspberry Sorbet

Caramel, Pecan & Macadamia Cheesecake, Pecan Tuile, Miso Caramel Sauce

Chocolate & Cherry Roulade, Chocolate Sauce & Chocolate Ice Cream



Wedding Menus

Vegetarian Courses

Pumpkin Ravioli, Roast Pumpkin, Sage & Spinach (ve)

Cep Risotto with Chard (can be ve) (gf)

Dauphinoise Potato Rotolo, Courgettes, Red Peppers & Aubergine, Red Pepper Sauce (gf)

Root Vegetable Tagine, Pomegranate Quinoa (ve) (gf)

Ricotta, Basil & Roasted Mediterranean Vegetable Parmigiana

Baked Aubergines Stuffed with Roast Acorn Squash, Feta & Walnut, Sweet Red Pepper Sauce

Buffalo Blue Cheese & Buttered Leek Tart, Charred Shallot, Braised Red Cabbage, Béarnaise Sauce

Chick Pea, Lime, Tamarind, Chilli & Coriander Curry, Coconut Rice (ve) (gf)

Confit Onion & Roasted Aubergine Potato, Sautéed Spinach & Carrot, Cardamom & Vanilla Sauce (ve)

‘Root En Croûte’ – Roasted Roots, Salt Baked Beetroot, Butternut Squash, Caramelised Red Onion &

Wilted Spinach, Parsnip Velouté (ve)

Vegan Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream and Cinder Toffee (ve)

Aquafaba Pavlova, Vegan Cream, Raspberries, Strawberries (ve)

Valrhona Amitika Chocolate Brownie, Cherry Compote, Vanilla Ice Cream (ve)

Coconut Panna Cotta with Seasonal Fruit Texture, (Compote, Gel, Jelly) and Ginger Crumble (ve)

Dark Chocolate Mousse, Cocoa Nibs and Passion Fruit (ve)

v = vegetarian ve = vegan gf = gluten free



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