

COTTONS
HOTEL & SPA

The perfect setting...
for a *magical* wedding



Making your day truly special

Congratulations on your engagement!

We love to create truly memorable wedding days. From the moment you arrive to the time you leave as a newly married couple, we're devoted to making your special day everything you want it to be.

We are delighted that you are considering having your wedding at Cottons Hotel & Spa, and we look forward to talking through the thoughts and ideas you have for your special day.



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It's the little things

When it comes to crafting your special day it's the small details that make a big difference. Which is why you'll find our team obsessive about your planning, working with you to bring your ideas to life. If you've already got the vision, we'll be the blank canvas for you to work with, or if you're still designing your dream day, we can help guide you along the way.

And because we know you'll want to remember your wedding day forever, you'll find some fabulous indoor and outdoor backdrops so you're guaranteed a beautiful photographic record you'll cherish for years to come.









Tabley Suite

A beautiful room with an open feel and bright, airy conservatory. Ideal for up to 80 people, the Tabley Suite also boasts its own private bar and outdoor terrace.

Exceptional standards

Our priority is your enjoyment and the smooth running of your day:

- ✓ A dedicated Wedding Manager, experienced and highly trained to help you from the planning stage, right through to the big day.
- ✓ Menu tasting so that you can experience the quality of our dishes before making that all important decision for your guests.
- ✓ A red carpet welcome and the services of an informal Wedding Host on the day.
- ✓ Silver cake stand and knife for the presentation of your wedding cake.
- ✓ A luxurious suite for the newlyweds, accompanied by a bottle of chilled Champagne and English breakfast the next morning.
- ✓ Preferred accommodation rates and packages so that your guests can also make the most of your special day.
- ✓ Your first anniversary treat – a one night dinner, bed and breakfast stay with our compliments (Fairytale package).
- ✓ Room hire of your event suite for the wedding breakfast and evening reception.
- ✓ Minimum numbers apply. The details of the offering may vary depending on the wedding package, please check with our Wedding Manager for more details.

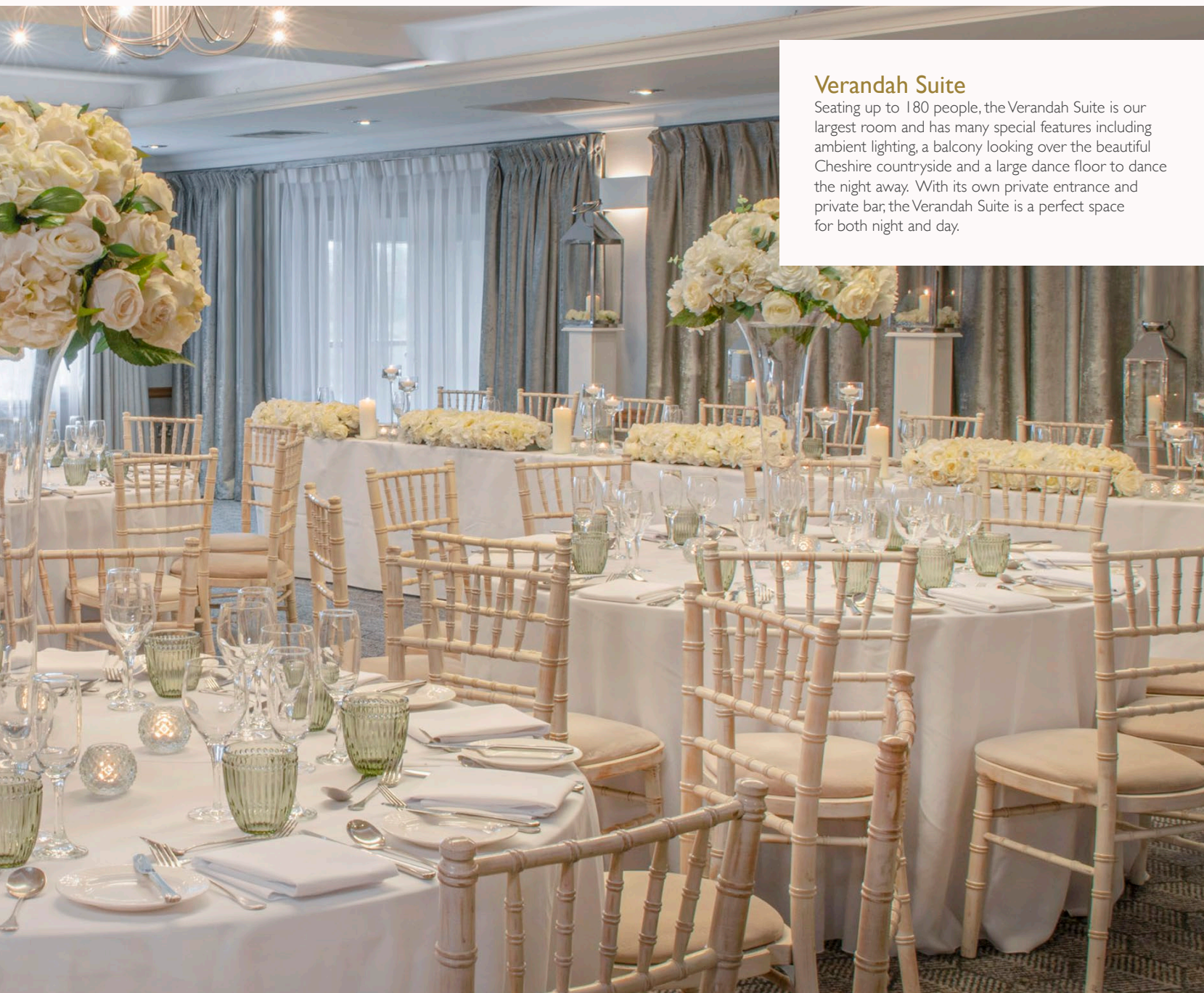






'Your wedding venue is more than a setting; it's a place where *memories* are made, so set the date and let your *imagination* take over.'






Verandah Suite

Seating up to 180 people, the Verandah Suite is our largest room and has many special features including ambient lighting, a balcony looking over the beautiful Cheshire countryside and a large dance floor to dance the night away. With its own private entrance and private bar, the Verandah Suite is a perfect space for both night and day.

Plumley Suite

A superb air-conditioned room with natural light and a lovely contemporary feel. Ideal for parties up to 30 guests.





‘Getting people *together*
before the big day.’

Pre-wedding *celebrations*

Getting friends and family together before the event is all part of the fun, and you'll find we've lots of ways to help you do this. From a deluxe pamper day in the spa to a Champagne breakfast on the big day, family suppers with big sharing platters, or simply an elegant afternoon tea, we've got the spaces and places to meet the other half's nearest and dearest.

Preferred *partners*

We've worked with a lot of local suppliers, but there are some in our opinion who stand out from the crowd. On booking your wedding with us, you'll receive access to all of our preferred suppliers, with a personal introduction and exclusive offers to all of those personal touches you have in mind.

'Serenity and *sophistication* come together to create an *elegant* setting for your special day.'



Drinks selection

We source all of our wines through our own in-house wine specialist, often buying from the vineyard. This means we can offer exceptional value on some fantastic wines, but as we buy from season, please forgive us if we can't confirm the exact wines to you until about 6-months from your wedding – but rest assured they will be well worth the wait.



Tabley Suite

A perfect place for a ceremony for up to 80 guests. With a cream runner for your aisle and the option to upgrade to King Louis XVI chairs, you will love saying 'I do' in this bright and beautiful room.





The *Ceremony*

Keeping everything under one roof has lots of advantages, not least no lost guests and no need to worry about the weather outside too.

A range of our suites are licenced which means you can enjoy a seamless transition from the ceremony to celebrations all in one place.

You will need to contact East Cheshire Ceremonies to check availability of the Superintendent registrar on your preferred date. Contact 0300 123 5019.







Verandah Suite

If you're dreaming of saying 'I do' in front of all your friends or family, the Verandah Suite is the perfect space. Seating up to 180 people and with a cream runner for the aisle there is also the option to upgrade to stunning Chiavari chairs.



'The *perfect location* for the most memorable wedding day.'

Our *packages*

We have three packages to choose from ranging from our Classic, where all the small details have been covered, through to Fairytale which is all you could have dreamed of and more.

For the *love of food*

Our talented Chefs are obsessed with creating delicious menus that will compliment your celebrations. We use fresh, seasonal ingredients and prepare them with pride on your wedding day. Refer to our menus for some food for thought, but if you have some specific ideas, we'd love to hear them.



'We *love food* – it's as simple as that.'



Menu selections

Classic

To Start

Heritage tomatoes, goat's cheese pearls, basil shoots and aged balsamic (V)

Homemade soup (choose from the soup selection)

The Cottons prawn, avocado, smoked salmon cocktail, music bread

Pressed terrine of ham hock, pea puree, pickled onions, crostini

Mains

Baked spinach and ricotta cannelloni, garlic dough balls, rocket salad (V)

Cauliflower, leek and blue cheese risotto, garlic and rosemary ciabatta (V)

Supreme of chicken, tarragon and grain mustard cream sauce

Four-hour braised blade of beef, caramelised shallots, red wine and thyme jus

Roasted fillet of cod, vine tomato sauce, crispy pancetta

All the above served with courgette, honey glazed baby carrots, char-grilled broccoli and roast potatoes

Desserts

Chocolate and orange box, chocolate soil, orange syrup

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Mixed berry cheesecake, passion fruit pearls

Please select one dish from each course

Coffee with chocolate mints

Dining after dark

Finger food

Finger Food Menu

Platter of freshly made sandwiches and wraps

Stone baked cheesy garlic bread (V)

Warm spinach, tomato and pepperoni pizza

Tomato, chilli, and ricotta pizza (V)

Cajun chicken wings, BBQ sauce

Air-dried Woodall's ham and salami, pickles, olives, roasted vegetables

Spicy potato wedges, guacamole and lime (V)

All served with chopped house salad and fresh homemade slaw

Extras

Fritto misto of salt and pepper squid, creel prawns and queenie scallops with chilli, spring onions and spices

£4 per person

Classic Caesar salad

Garlic croutons, white anchovies, Parmesan cheese

£2 per person

Asian duck spring rolls with hoisin sauce

£2.25 per person

Vegetable spring rolls (V)

£1.50 per person

Cheshire cheese and red onion marmalade tart (V) or bacon, mature cheddar and spring onion tart

£1.50 per person

Honey and mustard roast mini sausages, creamy mash

£3 per person

Sweet and sour crispy vegetable tempura (V)

£1.50 per person

4ft homemade sausage roll, cider apple chutney

£40

* Finger food –
minimum numbers of 20

Menu selections

Elegant

To Start

Baked goat's cheese crotin, beetroot Carpaccio and chive oil (V)

Roasted oak smoked salmon, dill pickled cucumber, capers, horseradish cream

Baked tart of spinach and Parmesan, rocket, essence of beetroot (V)

Mains

Penne Arrabiata, cherry vine tomatoes, garlic, chilli, baby spinach, Parmesan, garlic and rosemary ciabatta (V)

Tarte tatin of goat's cheese, glazed shallots, baby spinach, beetroot chutney (V)

Fillet of Cheshire pork with three-hour slow braised belly, spiced apple puree, cider jus

Herb roasted sirloin of British beef, Yorkshire pudding, shallots, beef gravy, horseradish cream

Three-hour slow braised shoulder of Pendle Hill lamb, mint jus

All served with fresh seasonal vegetables and roasted potatoes

Desserts

Warm Belgian chocolate fondant, vanilla ice cream

Glazed vanilla crème brûlée, shortbread

Treacle and orange tart, pistachio cream and raspberries

Please select one dish from each course

Coffee with chocolate mints

Dining after dark

Street food inspired

Please Choose 3 Mains and 2 Sides

Easy going, relaxed style of food served on platters per table or buffet style

Mains

Beef burger, Jack cheese, beer sourdough bun, pickle, BBQ sauce

Gourmet hot dog, fried onions, French's mustard, ketchup

Pulled pork, apple mash, BBQ sauce on a gourmet sourdough bap, mayo, pickle

Hot roast rump of beef baguette, rocket, creamed horseradish, onion confit

Salt roasted loin of pork baguette, apple sauce, sage and onion, crackling

Homemade freshly baked sausage roll, cider apple chutney

Buffalo mozzarella, sun dried tomato and basil flatbread (V) or with pepperoni

Warm goat's cheese, roasted red pepper and pesto focaccia, rocket and balsamic (V)

*All served with homemade house slaw, relish, sauces and accompaniments
and your choice of two side order dishes from the following:*

Sides

Sweet potato fries

Chopped house salad, rocket, cherry tomato, bell peppers, cucumber, red onions

Spicy potato wedges, herbed crème fraîche

Caesar salad, baby gems, garlic croutons, white anchovies, Parmesan cheese

Sea salted thick cut chips

Salad of rocket, balsamic dressing, Parmesan shavings

Rosemary and garlic roasted Tiny Tot potatoes

Menu selections

Fairytale

To Start

Salad of roasted and pickled beets, whipped goat's cheese, hazelnuts, pea shoots (V)

Salmon gravadlax, Atlantic prawns, white crab mayonnaise

Air-dried Woodall's ham, British salami, pickles, toasted sourdough

Mains

Potato gnocchi, fricassee of wild mushrooms, herb and garlic flatbread (V)

Filo parcel of spinach, mascarpone and roasted vegetables, spicy tomato sauce (V)

Peppered fillet of Bowland beef, classic peppercorn sauce, crispy onions, watercress

Cotton's mixed fish grill – sea bass and salmon, king scallop and tiger prawn, lemon, salsa verdi

Garlic and rosemary infused rump of Pendle Hill lamb, mint jelly, red wine sauce

Your choice of one vegetable and one potato dish from our house selection

Desserts

Raspberry and hazelnut pavlova

Dark chocolate and orange tart, pistachio crumb, vanilla ice cream

Old English lemon posset, strawberries, granola crunch

Please select one dish from each course

Coffee with chocolate truffles

Dining after dark

Big sharing pans

Please Choose 3 Mains and 2 Desserts

Mains

BBQ chicken
Roasted Tiny Tot potatoes, corn on the cob

Tagine of spiced lamb
Almonds, dried fruits, couscous pearls

Texan beef chilli
Savoury rice, tortilla, guacamole, sour cream

Cauliflower mac 'n' cheese
Garlic bread, leaf salad (V)

Beef steak and Thwaites ale pie
Puff pastry lid, thick cut chips, garden or mushy peas

Classic chicken stroganoff
Savoury rice, garlic bread

Chilli sin carne
Spicy vegetable chilli, rice, tortilla, guacamole, sour cream (V)

Desserts

Baked vanilla cheesecake, seasonal berries

Chocolate profiteroles, toasted hazelnuts

Lemon tart, mascarpone cream

Raspberry and hazelnut meringues

Fresh fruit salad berries, vanilla ice cream

'Food is the *ingredient*
that binds us together.'





Dining options

Vegetable selection

House Vegetable Selection

Panache mix
Fine beans, sugar snaps, baby carrots

Mixed greens
Peas, mangetout, savoy cabbage, broccoli
(family served to your table)

Honey-roasted Chantenay carrots, roasted broccoli

Clapshot
Mashed carrot and swede

Honey-roasted root vegetables, carrot, swede and parsnip

Carrots and garden peas
(family served to your table)

Why not add cauliflower cheese for £1 per person?

House Potato Selection

Parsley and chive buttered new potatoes
(family served to your table)

Gratin dauphinoise
Baked with garlic, cream and cheese

Creamy mash

Duck fat roasted potatoes

Rosemary and garlic roasted Tiny Tot potatoes

Extra vegetables £2.50-£3.50 (prices may increase year on year)

* Extra vegetables and potato dishes
available as a supplement

Dining options

Soups and extras

Homemade Soup Selection

Please feel free to ask if you have a personal favourite

- Country vegetable, spinach muffin (V)
- Roasted vine tomato and basil, cheddar straws (V)
- Leek, watercress and potato, cheese twist (V)
- Woodland mushroom white port, garlic dough ball (V)
- Cream of cauliflower, savoury cheddar cheese muffin (V)
- Classic minestrone, garlic bread, Parmesan cheese (V)
- Carrot and coriander, crème fraîche, chive crostini (V)
- Roasted parsnip, onion bhaji, curry oil (V)

Served as a starter or as a taster in a demi-tasse cup

£6.75 (prices may increase year on year)

£3.50 taster in a demi-tasse cup *(prices may increase year on year)*

Intermediate Courses

Selection of sorbets served in a shot glass, lemon, mango, passion fruit, pink Champagne, raspberry

Or please ask for your own particular flavour. £3.75 per person (prices may increase year on year)

Cheese and Desserts

Add your very own cheese table to your event

Farmhouse cheddar, blue and brie with celery, grapes, crackers and biscuits

Served per table of 10 people or as a cheese course

Platter for 10 £59 (prices may increase year on year)

Choux pastry profiteroles, toasted almonds, chocolate sauce

Fresh fruit salad and berries with vanilla cream

Raspberry and hazelnut meringue

Choice of 2 desserts £7.50 per person

x10 £59 *(prices may increase year on year)*

Dining options

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Choices for younger guests

Please select one dish from each course

To Start

Soup as per grown-ups menu or Heinz Tomato Soup with croutons

Melon, fresh fruit sorbet

Mains

Grilled fresh salmon, peas, new potatoes

Sausage hot dog, tomato ketchup, mixed leaf salad, chips

Italian pasta, peas, sweetcorn, fresh tomato sauce (V)

Beef burger in a bun, fries and salad

Desserts

Fresh fruit yoghurt with berries

Cookie crumbs, ice cream, raspberry sauce

Fresh fruit salad, cream, yoghurt or ice cream

1-5 complimentary

6-12 £18 (prices may increase year on year)

Dining options

Extra touches

Nibbles and Canapés

Choose from these tempting selection of nibbles or canapés to enjoy with your reception drinks

Nibbles

Joe and Seph's savoury cheddar cheese gourmet popcorn (V)

Artisan olives (V)

Snaffling Pig pork scratchings

Root vegetable crisps (V)

Baked Parmesan cheese straws (V) cream cheese, herb pâté

£3 (prices may increase year on year)

Canapés

Please select 3 or 6 per person

Smoked salmon, cream cheese and chive tart

Honey chicken teriyaki skewer

Crispy mango chilli prawns

Chilled gazpacho shot glass (V)

Honey mustard chipolatas

Crispy belly pork, hickory smoked BBQ sauce

Spinach gnocchi, red pepper salsa (V)

Goat's cheese and cherry tomato crostini, basil pesto (V)

Yakitori pork, sesame, spring onions, hoisin

Hoisin sauce vegetable spring roll (V)

Thai squid, lime, spring onion

Soup, Intermediate and Cheese

x3 £9 (prices may increase year on year)

x6 £14 (prices may increase year on year)

'Once in a while, right in the middle of an ordinary life...
Love gives you a *fairytale*.'







Price list

Civil ceremonies

	2024	2025
Plumley	£500	£525
Tabley	£975	£1,000
Verandah	£600	£625



Price list

Classic

	2024	2025
Jan, Feb, Mar, Nov	£83	£87
Apr, Oct, Dec	£87	£91
May, June, July, Aug, Sept	£92	£96

Prices apply to Sunday – Friday only. If you are looking to have your special day on a Saturday, Christmas Day or New Year's Eve, these are only available on our Elegant Package and Fairytale Packages. Minimum numbers apply. We require 100% of guests to be catered for, on all packages.

INCLUDES:

Dedicated Wedding Manager

Complimentary menu tasting for the happy couple

Red carpet welcome

Wedding host and informal toastmaster

Drinks reception – a glass of Bucks Fizz on arrival

3 course set wedding breakfast from the Classic menu

Glass of sparkling wine for the toast

Iced water

Round tables to seat a maximum of 12 guests per table

1 x glass of house wine per person

White tablecloths, white linen napkins, glassware, cutlery and china

Use of round mirror plates for tables and tea lights on all tables

Use of cake stand and knife

Evening reception with Finger food menu

Suite for the happy couple

Extra evening guests are charged @ £17.50

Price list

Elegant

	2024	2025
Jan, Feb, Mar, Nov	£115	£120
Apr, Oct, Dec	£119	£123
May, June, July, Aug, Sept	£122	£127

Sunday – Thursday (excluding bank holidays) 10% off the above rates.

Christmas Week or New Year's Eve subject to availability and at the rates above.

Alternative table arrangements available. Minimum numbers apply.

We require 100% of guests to be catered for, on all packages.

INCLUDES:

Dedicated Wedding Manager

Complimentary menu tasting for the happy couple

Red carpet welcome

Complimentary civil ceremony room hire

Wedding host and informal toastmaster

Drinks reception – a glass of prosecco on arrival

3 course wedding breakfast from the Elegant menu

1/2 bottle of house red or white wine per guest

Glass of prosecco or shot for the toast

Free flowing iced water

Round tables to seat a maximum of 12 guests per table

White tablecloths, white linen napkins, glassware, cutlery and china

Use of round mirror plates for tables and tea lights on all tables

Chair covers

Use of cake stand and knife

Printed tables plan, place cards and menu cards

Evening reception with choice from our Street food menu (3 mains and 2 sides)

Suite for the happy couple, with a bottle of Champagne and chocolates with our compliments

Extra evening guest charged @ £20

Price list

Fairytale

	2024	2025
Jan, Feb, Mar, Nov	£194	£200
Apr, Oct, Dec	£199	£206
May, June, July, Aug, Sept	£203	£210

Sunday – Thursday (excluding bank holidays) 10% off the above rates.
 Christmas Week or New Year's Eve subject to availability and at the rates above.
 Alternative table arrangements available. Minimum numbers apply.
 We require 100% of guests to be catered for, on all packages.

INCLUDES:

Dedicated Wedding Manager

Wedding exclusivity – guaranteed only wedding

Complimentary menu tasting for the happy couple and parents (total of 6)

Hen party for 8 – enjoy luxury spa treatments, afternoon tea, spa use and dinner; bed and breakfast accommodation

6-months spa membership – make sure you're in tip top shape for the big day – for happy couple

Red carpet welcome

Complimentary civil ceremony room hire

Wedding host and informal toastmaster

Drinks reception – a glass of Champagne and canapés on arrival

3 course wedding breakfast from the Fairytale menu

3 bottles of red and white wine on each table – Fairytale premium wine

Glass of Champagne or cocktail for the toast

Sparkling and still mineral water

Round tables to seat a maximum of 10 guests per table

White tablecloths, white linen napkins, glassware, cutlery and china

Use of round mirror plates for tables and tea lights on all tables

Flowers on all tables

Chiavari or Ghost chairs and sashes

£500 towards your wedding cake

Use of cake stand and knife

Printed table plan, place cards and menu cards

Doughnut wall

Evening reception with choice from our Big sharing pans (3 mains and 2 desserts)

Disco with our resident DJ

Premier suite for the happy couple, with a bottle of Champagne and chocolates with our compliments

Dinner, bed and breakfast anniversary package to celebrate your first year of marriage

Extra evening guest charged @ £22

Pricing at a glance

	Classic	Elegant	Fairytale
Dedicated Wedding Manager	✓	✓	✓
Red carpet welcome	✓	✓	✓
Wedding host and informal toastmaster	✓	✓	✓
White tablecloths, white linen napkins, glassware, cutlery and china	✓	✓	✓
Use of round mirror plates for tables and tea lights on all tables	✓	✓	✓
Use of cake stand and knife	✓	✓	✓
Complimentary menu tasting for the happy couple	✓	✓	and parents (total of 6)
Drinks reception – 1 glass per person on arrival	Bucks Fizz	Prosecco	Champagne
Toast drinks – 1 glass per person	Sparkling wine	Prosecco or shot	Champagne or cocktail
Wine to accompany wedding breakfast	1 glass of house white or red per person	1/2 bottle of house white or red per person	3 bottles of premium white and red wine per table
Free flowing water	✓	✓	Sparkling and still mineral water
Round tables to seat a maximum number of guests per table	12	12	10
Evening reception	Finger food menu	Choice from our Street food menu (3 mains and 2 sides)	Choice from our Big sharing pans (3 mains and 2 desserts)
Extra evening guest charge	£17.50	£20	£22
Suite for the happy couple	✓	With a bottle of Champagne and chocolates with our compliments	Premier suite with a bottle of Champagne and chocolates with our compliments
Printed tables plan, place cards and menu cards		✓	✓
Complimentary civil ceremony room hire		✓	✓
Chair covers		✓	Chiavari or Ghost chairs and sashes
Wedding exclusivity – guaranteed only wedding			✓
Hen party for 8 – (enjoy luxury spa treatments, afternoon tea, spa use and dinner, bed and breakfast accommodation)			✓
6 months spa membership for the happy couple			✓
£500 towards your wedding cake			✓
Flowers on all tables			✓
Doughnut wall			✓
Disco with our resident DJ			✓
Dinner, bed and breakfast anniversary package to celebrate your first year of marriage			✓

'The highest *happiness* on earth is the happiness of marriage.'





Extra Sparkle

DOUGHNUT WALL

Treat your guests to an entire wall of delicious doughnuts. A show stopper for your big day!

Large **£375 (80)**
Dinky **£200 (50)**

SWEET FERRIS WHEEL

Traditional Ferris Wheel beautifully decorated and with yummy sweet selection.

£280 (50)

PIMP MY PROSECCO

Just when you thought prosecco couldn't be any lovelier, you're presented with an array of gorgeous fruits and flavours to add to your fizz with a fabulous show stopping display station.

£2 per guest

CHIAVARI CHAIRS

From **£4.50** each

CHAIR COVERS AND BOW

From **£3.50** each

DJ

From **£350**

COLOURED TABLE CLOTHS

£10

COLOURED NAPKINS

£1.25

EVENING DRINKS RECEPTION

£7

BUCKETS OF BEER (10)

£44

UPGRADE TO CHAMPAGNE

£8 per person for drinks reception or toast drink

CANDLEABRA TABLE CENTRE

£15

TASTER MENU

£35 per person for maximum of 4 additional guests

VERANDAH CEILING CANOPY

Full Suite **£500**
Half Suite **£250**

TV MONTAGE

Happy couple photo selection
Day hire **£50**

Wish list

WEDDING EXCLUSIVITY

We have multiple rooms suitable for a wedding day. This fee guarantees we will only take one wedding on your chosen day.

£2,500

TABLE PLAN AND PLACE CARDS

£100

SUITE

Including Champagne and chocolates for night of wedding

£199

Part of
DANIEL THWAITES
ESTABLISHED 1807

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