



# Weddings

BOSWORTH HALL HOTEL & SPA

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ELITE VENUE SELECTION



## UNIQUE *setting*

Nestled into a quintessentially British landscape, the estate of Bosworth Hall offers a tranquil location with enchanting views. The surrounding countryside hides many historic locations with the charming town of Market Bosworth only a short walk away.

The manor house itself provides a unique setting that is elevated by a rich legacy and original architectural details.



## TIMELESS *elegance*

Your choice of venue is an essential part of your wedding and will be the place you create memories that will last a lifetime.

Bosworth Hall is the perfect backdrop to begin the next stage of your life – impeccably set in our classically landscaped gardens, our stunning 17th-century manor house has a distinctive character that creates an elegant and romantic atmosphere on your special day.







## WEDDING *snites*

Bosworth Hall is licensed to hold civil ceremonies and civil partnerships for up to 275 guests.

Create your dream setting from our selection of ceremony rooms, with architecture dating back over 400 years. Each room has its own characteristics to create a romantic backdrop for your special day.



## HARCOURT *suite*

The Harcourt Suite is a beautiful ceremony space, offering an elegant and memorable setting for your special day. With its original ceiling mouldings and large windows framing stunning views across the front lawn, the suite provides a striking backdrop as you exchange your vows. The refined surroundings and sense of grandeur create a truly special atmosphere for you and your guests.

### ROOM CAPACITY

Ceremony – 95







## TOLLEMACHE *suite*

The Tollemache Suite is a charming wood panelled, air conditioned event space, offering a warm and inviting setting for weddings and celebrations. With its own exclusive bar, it provides an ideal choice for both your wedding reception and evening celebration, allowing your day to flow effortlessly from one part to the next. The room is also licensed for civil ceremonies, giving you the flexibility to host your entire celebration in one elegant setting.

### ROOM CAPACITY

Ceremony - 220

Wedding Reception - 150



## THE *marquee*

Available April to September, the marquee is a bright and airy setting, ideal for wedding receptions. Overlooking the croquet lawn, it brings a relaxed indoor and outdoor atmosphere to your celebration, allowing guests to enjoy the surrounding views throughout the day. Complete with its own private bar, the space offers everything you need to host a memorable occasion in one stylish setting.

### ROOM CAPACITY

Wedding Reception – 110







## BOSWORTH *lounge*

This beautiful ceremony room is perfect for intimate ceremonies or a smaller wedding reception. With direct access to the stunning grounds, this room is perfect if you want to be able to enjoy the outdoor space.

### ROOM CAPACITY

Ceremony – 80  
Wedding Reception – 50



## WOLSTON *lounge*

With its magnificent oak panelling and grand fireplace, this elegant setting is perfect for your ceremony. Also available as a drinks reception area for you and your guests to enjoy.

### ROOM CAPACITY

Drinks Reception – 110



## LIBRARY *room*

The charming Library Room is ideal for intimate ceremonies for up to 40 guests. With stunning views across the front lawn, this is a room that will create a beautiful backdrop to your vows.

### ROOM CAPACITY

Ceremony – 40



## BRITANNIA *suite*

This first floor self-contained suite, with its own bar, is perfect for the self-catered wedding party. With views across the grounds, it offers a versatile space.

### ROOM CAPACITY

Ceremony – 275  
Wedding Reception – 250



## OUR *gardens*

Bosworth Hall is set in 11 acres of beautifully landscaped gardens providing a stunning backdrop with each season revealing a unique palette of colours throughout the year.

### WATER TOWER GARDEN

Tucked away within the grounds, the historic Water Tower Garden provides a distinctive setting for photographs and time outdoors with your guests.

### MAIN LAWN

Our most distinctive outside space, the main lawn is a majestic setting for your ceremony, with uninterrupted views of Bosworth Hall and rich woodland all around.







## FOOD & *drink*

Our catering team takes great care in delivering an enjoyable dining experience throughout your wedding day. Led by our Head Chef, our wedding reception menus offer a varied choice of dishes, allowing you to select options that reflect your preferences and tailor the menu to suit you and your guests.





## YOUR *overnight stay*

With all the excitement of the day behind you, there's no better way to unwind than by retiring to one of our comfortable and welcoming Newlywed Suites, located in our grade II listed manor. Relax in peaceful surroundings, enjoy a well deserved moment of calm, and end your wedding day in the perfect space to reflect on the memories you have made together.

### SURREY *suite*

Situated at the eastern end of the Hall, the Surrey Suite was originally known as the East Bedroom. It now takes its name in honour of the Earl of Surrey, who fought for King Richard III at the Battle of Bosworth. The suite features views over the main lawn, along with a separate bedroom and lounge.



### SAVAGE *suite*

A uniquely styled room overlooking the Church of St Peter and the Hall's front steps. The vaulted ceiling is an architectural detail unique to this room.



### NORFOLK *suite*

As Bosworth Hall's master bedroom, the Norfolk Suite combines beautiful original features with generous space, including marble fireplaces, ornate carvings and views over the hall's main lawn. A spacious lounge and separate bedroom provide plenty of room to relax and get ready in comfort. The Norfolk Suite is available at an additional charge.







## YOUR *guests' stay*

Make the most of your celebrations by inviting your guests to stay in our spacious rooms. With a range of bedroom options available, we can ensure comfort and convenience for everyone, allowing your loved ones to relax and enjoy the occasion without the worry of travelling home.



## RELAX & *unwind*

Take time to relax and unwind between the celebrations. Our health & leisure facilities, including an indoor pool, steam room and spa, provide a calm space to enjoy during your stay, whether it's a gentle swim or a quiet moment to switch off. A chance to slow the pace and enjoy time together at Bosworth Hall Hotel & Spa.





WEDDING RECEPTION *menu*

STARTERS

- Leek & Potato Soup (Ve)**  
served with croutons  
and warm bread roll
- Sweet Potato & Fire Roasted  
Red Pepper Soup (Ve)**  
served with toasted pumpkin  
seeds and a  
warm bread roll
- Creamy Tomato Soup (V)**  
served with croutons and  
warm bread roll
- Smoked Haddock &  
Spring Onion Fishcake**  
served with caper  
remoulade
- Duck & Gin Rilette**  
served with sticky fig  
relish and crusty Irish  
soda bread
- Ham Hock, Whole Grain  
Mustard & Pea Terrine**  
served with caramelised red  
onion chutney and  
toasted sourdough
- Duo of Melon (V, Ve, Gf)**  
served with seasonal  
fresh fruits

DELUXE STARTERS

ADDITIONAL SUPPLEMENT PER PERSON

- Bresaola Carpaccio (Gf)**  
served with aged balsamic  
vinegar dressed rocket and  
shaved Grana Padano  
DOP
- Baked Camembert (V)**  
served with crusty ciabatta  
roll and caramelised red  
onion chutney

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen-free environment, nor can we guarantee the processes used by our ingredient manufacturers. (V) Vegetarian, (Ve) Vegan, (Vea) Vegan available, (Gf) Gluten free, (Gfa) Gluten free available

WEDDING RECEPTION *menu*

MAINS

- 8oz Chicken Breast  
wrapped in Parma Ham (Gf)**  
served with dauphinoise  
potato and creamy  
mushroom sauce
- Braised Beef Brisket (Gf)**  
served with fondant  
potatoes and homemade,  
rich red wine gravy
- Honey & Mustard  
Marinated Sirloin of Pork (Gf)**  
served with pommes anna  
potato and tarragon cream  
sauce
- Chorizo Stuffed Roasted  
Chicken Breast (Gf)**  
served with buttery  
crushed new potatoes  
and red wine jus
- Pan-fried Salmon (Gf)**  
served with pommes anna  
potato and hollandaise  
sauce
- Mediterranean Vegetable  
& Cheese Wellington (V)**  
served with tomato and  
basil sauce
- Courgette Stuffed  
with Spiced Vegetable  
Basmati Rice (V, Gf)**  
served with a light  
curry sauce

DELUXE MAINS

ADDITIONAL SUPPLEMENT PER PERSON

- Braised Lamb Shank (Gf)**  
served with creamy mashed  
potato, redcurrant gravy and  
crispy kale
- Pan-fried Gressingham  
Duck Breast (Gf)**  
served with sautéed sweet  
potato and port jus
- Yellowfin Tuna Steak (Gf)**  
served with hasselback  
potatoes and a creamy  
lemon and white wine sauce,  
finished with fresh herbs

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WEDDING RECEPTION *menu*

DESSERTS

- Sticky Toffee Pudding**  
served with custard
- New York Cheesecake**  
served with homemade  
blueberry sauce
- Warm Chocolate Brownie**  
served with vanilla  
ice cream
- Tiramisu Slice**  
served with orange  
Chantilly cream
- Pavlova (Gf)**  
served with fresh  
berries and coulis
- Treacle Sponge  
Pudding**  
served with custard
- Irish Cream  
Profiteroles**  
served with  
chocolate sauce

DELUXE DESSERTS

ADDITIONAL SUPPLEMENT PER PERSON

- Italian Chocolate Lava Cake**  
served with honeycomb ice cream  
and forest fruit coulis
- Passion Fruit and  
Raspberry Mousse**  
served with fresh berries and  
malted white chocolate
- Homemade Mille Feuille**  
with crème pâtissière and fresh  
strawberries

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WEDDING RECEPTION *menu*

SIDES

- Sautéed New Potatoes (V, Gf)**  
with fresh herbs  
and butter
- Seasonal Mixed  
Vegetables (V, Gf)**
- Grilled Cauliflower with  
Béchamel Sauce &  
Cheddar Cheese (V)**
- Herb and Goose Fat  
Roasted Potatoes (Gf)**
- Mixed Honey Roasted  
Root Vegetables (V, Gf)**

OPTIONAL 4<sup>TH</sup> COURSE

ADDITIONAL SUPPLEMENT PER PERSON

- Selection of British Cheeses**  
served with caramelised red onion  
chutney, crackers and toasted nuts

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VEGAN *menu*

STARTER

**Leek & Potato Soup (Ve)**  
served with croutons and warm bread roll

**Sweet Potato & Fire Roasted Red Pepper Soup (Ve)**  
served with toasted pumpkin seeds and a warm bread roll

**Onion Bhajis (Ve)**  
served with coriander and garlic mayonnaise

**Vegetable Spring Rolls (Ve)**  
served with a soya and chilli dip and dressed salad

**Crispy Tofu Skewers (Ve, Gf)**  
marinated in soya and garlic, served with dressed salad

MAIN

**Moroccan Style Cauliflower Roulade with Chickpea Chutney (Ve)**  
served with aromatic basmati rice and a rich tomato sauce

**Wild Mushroom Risotto (Ve)**  
served with dressed salad and toasted garlic bread

**Butternut Squash & Lentils Filo Pastry (Ve)**  
finished with paprika, onion seeds and parsley, served with seasonal vegetables

**Cajun Cauliflower Steak (Ve, Gf)**  
served with chips and dressed salad

**Sweet Potato & Chickpea Curry (Ve, Gf)**  
served with aromatic basmati rice

DESSERT

**Warm Chocolate Brownie (Ve)**  
served with vanilla ice cream

**Apple Tart (Ve)**  
served with custard

**Lotus Biscoff Cheesecake (Ve)**  
served with seasonal fruit

**Trio of Ice Cream (Ve, Gf)**  
served with chocolate sauce

**Chocolate & Coconut Tart (Ve, Gf)**  
served with berry compote

CHILDREN'S *menu*

STARTER

**Creamy Tomato Soup (V, Gf)**  
served with a crusty bread roll

**Breaded Mozzarella Sticks (V)**  
served with garlic mayonnaise

**Duo of Melon (Ve, Gf)**  
served with seasonal fresh fruits

MAIN

**Breaded Chicken Goujons**  
served with chips and baked beans

**Cheese & Tomato Pasta (Ve, Gf)**  
served with garlic bread

**Cheese Burger (Gf)**  
served with chips

DESSERT

**Chocolate Brownie (V)**  
served with vanilla ice cream

**Trio of Ice Cream (V, Gf)**  
with chocolate sauce

**Sticky Toffee Pudding (V)**  
served with custard

OPTIONAL 4<sup>TH</sup> COURSE

ADDITIONAL SUPPLEMENT PER PERSON

**Selection of British Cheeses**  
served with caramelised red onion chutney, crackers and toasted nuts

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## CANAPÉ *menu*

Pick any 5 items from the options below

### FONÇAGE PASTRY FILLED WITH

- Salmon mousse topped with salad cress & salmon eggs
- Chicken liver parfait and cranberry
- Goats cheese, fire roasted red pepper & pecan (V)
- Fresh fig, brie cheese with pea shoot (V)
- Guacamole & dressed crayfish dusted with smoked paprika
- Chive crème fraîche & smoked salmon with lime
- Roasted red pepper hummus with toasted cashew & coriander (V)
- Brussels pâté & caramelised red onion chutney
- Black olive tapenade & feta cheese drizzled with extra virgin olive oil (V)
- Tomato, red onion & basil salsa with mini mozzarella (V)

### OTHER OPTIONS

- Mini cheeseburger crostini
- Mini Yorkshire Pudding Selection:**
- Beef & horseradish crème fraîche | Chicken & redcurrant marmalade
- Mini British cottage pies
- Mini Savoury Puff Tart Selection:**
- Mediterranean style vegetable salsa & goats cheese (V)
- Spinach & dolcelatte topped puff pastry tarts (V)
- Mini British chicken & bacon pies
- Mini British peppered steak pies

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## EVENING

## *buffet*

Pick any 6 items from the options below

### SIDES

- Chunky chips (V, Gf)
- Spicy potato wedges (V, Gf)
- Battered onion rings
- Crispy jacket potatoes (V, Gf)
- Sweet potato fries (V, Gf)

### MEAT

- Lamb kofta with mint yoghurt dip
- Pork pies served with Branston pickle
- Beef cheeseburgers served with sesame seeded bun
- Sausage rolls
- Vegetable and beef spring rolls

### POULTRY

- Chicken tikka mini fillets (Gf)
- Duck & hoisin spring rolls
- Chicken satay skewers
- Sticky Korean BBQ chicken drumsticks
- Buffalo chicken wings

### VEGETARIAN

- Margherita pizza (V)
- Mini quiche selection (V)
- Rosemary & garlic crusted brie wedges (V)
- Coleslaw, mixed dressed salad leaves
- New potato salad (V, Gf)
- Tortilla breaded cream cheese & jalapeño (V)

### VEGAN

- Vegetable samosas (Ve)
- Onion bhajis (Ve)
- Beetroot falafels (Ve)
- Beyond burger served in pretzel bun (Ve)
- Vegetable spring rolls (Ve)

### SWEETS

- Mini jam ball doughnuts (V)
- Chocolate petits fours selection (V, Gf)
- Macaron selection (V, Gf)
- Chocolate truffle selection (V, Gf)
- Fruit platter (V, Ve, Gf)

### OPTIONAL

Selection of British Cheeses  
served with caramelised red onion chutney,  
crackers and toasted nuts

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# NORFOLK *package*

Based on 50 day guests and 100 evening guests.

- Civil ceremony room hire
- Red carpet arrival
- Dedicated wedding coordinator
- Wedding reception room hire
- Wedding reception menu
  - Choice of one, two or three courses with tea, coffee and mints for 50 day guests
- Drinks package including arrival drink, toast drink and two glasses of wine with your wedding reception
- Evening buffet for 100 guests
- Exclusive use bar open from the start of your evening reception until midnight
- Overnight stay in our Newlywed Suite
- White table linen and napkins
- Chair covers & sashes\*
- Table flowers or centrepieces\*
- Use of cake stand & knife
- Car parking for all of your guests

Looking for a bespoke package?  
Please speak to a member of our team for more information  
\*Sourced from preferred suppliers - please ask for further information.



## KIND *words*

We are extremely proud of the feedback we have received from many of the happy couples and guests who have attended a wedding at Bosworth Hall.

Here are some of their very kind, touching words and testimonials.

"An amazing venue and a day we will never forget."

**SOPHIE & STEFAN**

"Everyone said it was the best wedding & reception they had been to!"

**PAUL & BEN**

"Nothing was too much trouble in helping us prepare for the day and the staff made the day so seamless."

**CHELSEA-LEE & RYAN**

"We had the most amazing day ever. We will be recommending you all to the world."

**LYNSEY & MARK**

"We were looked after so well from start to finish."

**ABI & SIMON**

"We absolutely loved our day and would do it all over again in a heartbeat."

**SARAH & JAY**

"Bosworth Hall from beginning to end have been absolutely amazing."

**JESS & CHRISTIAN**

"From the minute we checked in to the minute we left the service was impeccable."

**ELEANOR & LUKE**

"We had a magical day, it couldn't have been more perfect. All of our guests loved Bosworth Hall."

**SARAH & MARTIN**

"We will cherish the beautiful memories and the hospitality offered to us and our guests for the rest of our lives."

**RUPA & CHRISTOPHER**



## ADDITIONAL *information*

For the Registrar you will need to contact Leicestershire County Council on **0116 3056565** or email **registration@leics.gov.uk** to check their availability. We can hold wedding dates for up to 7 days before a deposit is due.

If you would like a church wedding there is a charming village church built in the 14th century adjacent to Bosworth Hall Hotel. This is called St Peter's Church, Market Bosworth.

Guests have access to free parking for your wedding and simply need to register their vehicle upon arrival.

## WHAT TO DO *next*

If you decide that Bosworth Hall Hotel & Spa is the perfect venue for you, check availability and book your chosen wedding date with our wedding team.

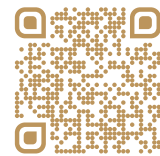
Our dedicated wedding coordinator will be able to answer any questions you have about your big day.

## CONTACT *information*

**Tel:** 01455 856 764

**Email:** [weddings711@theelitevenueselection.co.uk](mailto:weddings711@theelitevenueselection.co.uk)

Bosworth Hall Hotel & Spa  
The Park  
Market Bosworth  
Leicestershire  
CV13 0LP



Scan the QR code on your smartphone or tablet camera to visit our wedding website

Some of the images used in this wedding brochure are courtesy of Kimberley Hill Photography and Marcus Rich Photography.





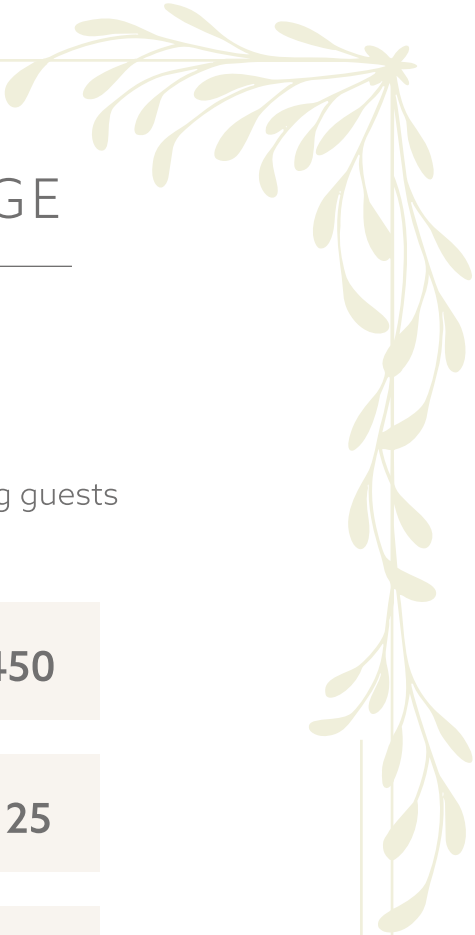


**Scan the QR code on your smartphone or tablet to visit our social media**

Bosworth Hall Hotel & Spa, The Park, Market Bosworth, Leicestershire, CV13 0LP

**Tel:** 01455 856 764 **Email:** [weddings711@theelitevenueselection.co.uk](mailto:weddings711@theelitevenueselection.co.uk)





# NORFOLK PACKAGE

PRICES

# 2027

Based on **50** day guests and **100** evening guests

MONDAY TO  
THURSDAY

£8,450

FRIDAY

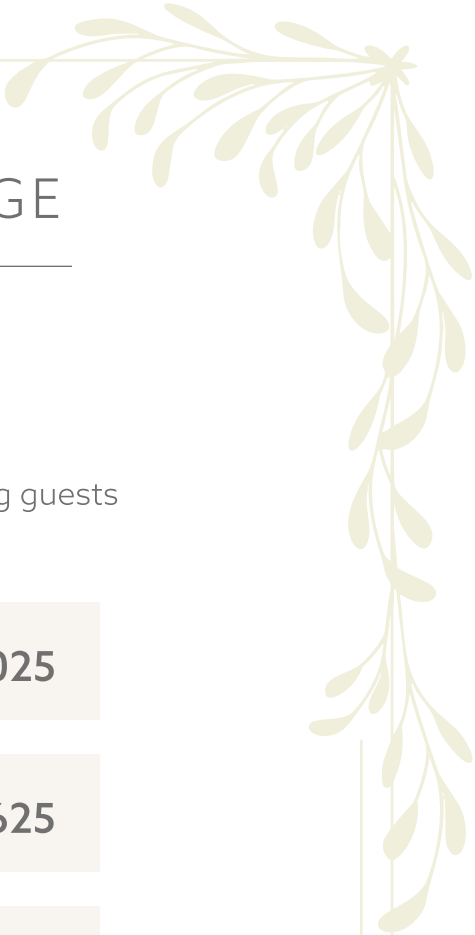
£9,125

SATURDAY, SUNDAY  
& BANK HOLIDAYS

£10,250



For more information call **01455 856 764** or email  
**weddings711@theelitevenueselection.co.uk**



# NORFOLK PACKAGE

PRICES

# 2028

Based on **50** day guests and **100** evening guests

MONDAY TO  
THURSDAY

£9,025

FRIDAY

£9,625

SATURDAY, SUNDAY  
& BANK HOLIDAYS

£11,000

For more information call **01455 856 764** or email  
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