

# WEDDINGS 2026

*Civil ceremony room hire 2026 - £595*

*Excluding fee paid to the registrar*

*Two complimentary Ivory & green flower arrangements will be provided for your wedding ceremony.*

*Gazebo ceremony £200 (weather dependent & in addition to room hire fee)*

*Hire of Blackwell Bar & Terrace for reception drinks – price on request*

*Complimentary function room hire (minimum numbers apply)*

*Choice of reception drink, Prosecco & Bottled Beers - Option to upgrade to cocktails.*

*3-course wedding breakfast*

*A glass of house red, white or rosé wine with the meal*

*A glass of Prosecco toast drink*

*4-item evening finger buffet, 3 mains and 1 side*

*Bridal suite for the night of the wedding, including a full English breakfast*

*Chivari chair & sash*

*Typed table plan & menu cards*

*Children aged 3 -12 & Children under 3 discounted rates*

*Reduced room rate for your overnight guests*

*White linen table cloths & napkins, cake stand & knife*

*Ivory ceremony aisle runner*

*Dedicated event manager & wedding co-ordinator*

*Complimentary leisure membership 3 months prior to the wedding*

*2 Course complimentary wedding taster meal*

## 2026 ADULT

£115 PER HEAD *day & evening guest*

£20 PER HEAD *evening guest*

## 2026 CHILDREN

£50 PER HEAD *Children aged 3-12*

£15 PER HEAD *Children aged 2 and under*



# WEDDINGS 2027/28

*Civil ceremony room hire 2027/28 - **£650***

*Excluding fee paid to the registrar*

*Two complimentary Ivory & green flower arrangements will be provided for your wedding ceremony.*

*Gazebo ceremony **£250** (weather dependent & in addition to room hire fee)*

*Hire of Blackwell Bar & Terrace for reception drinks – price on request*

*Complimentary function room hire (minimum numbers apply)*

*Choice of reception drink, Prosecco & Bottled Beers - Option to upgrade to cocktails.*

*3-course wedding breakfast*

*A glass of house red, white or rosé wine with the meal*

*A glass of Prosecco toast drink*

*4-item evening finger buffet, 3 mains and 1 side*

*Bridal suite for the night of the wedding, including a full English breakfast*

*Chivari chair & sash*

*Typed table plan & menu cards*

*Children aged 3 -12 & Children under 3 discounted rates*

*Reduced room rate for your overnight guests*

*White linen table cloths & napkins, cake stand & knife*

*Ivory ceremony aisle runner*

*Dedicated event manager & wedding co-ordinator*

*Complimentary leisure membership 3 months prior to the wedding*

*2 Course complimentary wedding taster meal*

## 2027/28 ADULT

£125 PER HEAD *day & evening guest*

£35 PER HEAD *evening guest*

## 2027/28 CHILDREN

£55 PER HEAD *Children aged 3-12*

£15 PER HEAD *Children aged 2 and under*



# SEASONAL OFFERS

*Seasonal discounts are available on*

*Selected dates in January, February, March & November*

*10% discount for*

*Monday – Thursday dates  
Excluding bank holidays*

*Subject to availability /*

*Terms & conditions apply*



*Claire First*  
PHOTOGRAPHY



# WEDDING ANNIVERSARY PACKAGE

*Take advantage of our anniversary package designed for couples who say 'I do' at Blackwell Grange Hotel.*

*What better way to celebrate your 1st year anniversary than return to the place that holds so many treasured memories.*

## DINNER, BED & BREAKFAST

*(£30 Dinner Allowance)*

*Bottle of Prosecco in bedroom*

*Premier room*

*Complimentary use of the on-site leisure club*

*Room upgrades are available*

***£199 per couple***

*Offer only available when booking within the month of your anniversary.*

# MENUS

## STARTERS

***Cream of Farmhouse Vegetable*** **DY, CY**

***Homemade Tomato & Fresh Basil*** **DY, CY**

***House Caesar Salad***

*Cos Lettuce tossed in homemade Caesar dressing topped*

*With Croutons, bacon & Parmesan cheese* **G, EG, DY, SP, MD, FH**

***Vegan Spiral Tower of Sliced Seasonal Melon***

*Wild berry compote and fruit sorbet*

***Classic Shrimp Cocktail*** **EG, CY, SP, MD, CS**

*With homemade Marie Rose sauce, chiffonade lettuce salad and fresh lemon*

***Chicken & Wild Mushroom Bouchée*** **G, EG, DY, CY**

*Vol au vent filled with chicken & creamy mushroom sauce flavoured with Rosemary*

***Golden Fried Cricket St Thomas of Somerset Brie***

*With petit leaves and a cranberry & wild berry compote* **G, EG, DY, SP, MD**

***Warm Grilled Goats' Cheese Salad***

*Petit Leaves, Caramelised Onion & Balsamic Reduction* **DY, CY, SP, MD**

***Golden Crumbed Black pudding & Pork Sausage Bon Bon's***

*With house salad greens & Autumnal chutney* **G, EG, DY, CY, SP, MD**

**G**-Gluten, **EG**-Egg, **DY**-Dairy, **SY**-Soy, **CY**-Celery, **SP**-Sulphites, **MD**-Mustard, **FH**-Fish, **CS**-Crustaceans,  
**MS**-Molluscs, **PN**-Peanuts, **TN**-Tree Nuts, **SE**- Sesame, **LP**-Lupin



**W**  
Blackwell Grange  
HOTEL

# MENUS

## Additional Extras

### CANAPES

Mini Yorkshire pudding with Roast Beef & Horseradish Sauce  
Buffalo Mozzarella Cherries, Tomato & Basil Pesto Skewers Vegan  
Mini Spring Rolls, Mini Samosa & Indian Bites Scottish Smoked  
Salmon Tartlet **G, EG, DY, CY, FH** Additional £1pp  
Parma Ham Wrapped Seasonal Melon

Homemade Mini Scones dressed with Cream & Strawberry Jam  
vegan Canape cup with roasted red pepper hummus & sun blushed tomatoes  
supplement of £2.50 per person

### SORBET SELECTION

Should you wish to add the Sorbet course to the  
package, a supplement of £2.50 per person applies.  
(Subject to seasonal availability)

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# MENUS

## MAINS

*Roast Top side of British Beef with Yorkshire pudding & Rich Roast Jus **G, DY, EG, CY***

*Roast Leg of Darlington Lamb with herb Sage & Rosemary bread Stuffing  
& a Red Wine Jus **G, DY, CY, SP***

*Roast Stuffed Loin of British Pork with homemade apple sauce and roast gravy*

*Stuffed Chicken Fillet wrapped in Bacon with herb sage stuffing, served with a creamy  
mushroom sauce **G, DY, CY***

### ***All with Freshly Steamed Vegetables D***

Crisp-skinned salmon fillet, pan-seared and finished with a white wine, lemon, and dill butter sauce. Served with buttered new potatoes, tender stem broccoli, and fine green beans.

## VEGETARIAN OPTIONS

*Please choose one as a silent option:*

*Spinach & Ricotta Tortellini pasta, with a creamy basil pesto reduction  
& parmesan cheese **G, EG, DY, CY***

*Vegan butternut & sage ravioli with a basil reduction  
Italian Butternut Squash Risotto, finished with toasted pine nuts and  
topped with shaved parmesan **DY, CY, SP, TN-Pine***

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# MENUS

## INDIVIDUAL DESSERTS

*Choose either a single dessert or  
create your own selection platter below:*

### **Homemade Sticky Toffee Pudding**

*Butterscotch sauce and vanilla bean ice cream* **G,EG, DY**

### **Homemade Warm Apple & Wild Berry Crumble**

*With crème Anglaise, fruit coulis and ice cream* **G,EG, DY, SY, LP**

### **Homemade Warm Chocolate Brownie**

*With chocolate sauce and ice cream* **G, EG, DY**

### **Gluten Free Baked New York Cheesecake Slice**

*With raspberry coulis and vanilla ice cream* **DY**

### **Vegan Lemon & Berry Delice** **SP**

*With Berry compote & vegan ice cream*

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# MENUS

## EVENING BUFFET SELECTOR

*Selection of 3 included in your package:*

*Mini British Beef Sliders*

*Mini Pulled Pork Brioche Buns*

*Selection of Assorted Wraps*

*Selection of Handmade Sandwiches*

*Breaded Chicken Goujons & Dips*

*Fried Cod Goujons & Tartar Sauce*

*Mini Pork Pies*

*Cocktail Sausage Rolls*

*Vegan Mini Spring Rolls,*

*Vegan Falafel with Hummus Dip*

*Vegan Mini Samosa*

*Assorted Pizza Slices*

*Selection of Mini Cakes*

*(Select 1 of the below included in your package)*

*Chunky Chips*

*Spiced Potato Wedges*

*Roast Baby Potatoes, Rock Salt & Rosemary*

*(£3.50 supplement per person for additional items)*

*If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.*

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# CHILDRENS MENUS

## STARTERS

*Mini Soup & freshly baked bread*

*Melon & Fruit Platter*

*Cheesy Garlic Bread **G, DY***

## MAINS

*Half Main Course*

*Chicken Goujons **G, EG, DY***

*Crumbed Cod Goujons **G, EG, DY, FH***

*Grilled Pork Bangers **G, DY, SP***

*Kiddies Margherita Pizza **G, DY, CY***

*Penne Pasta in tomato sauce **G, CY***

*All Served with*

*Home Style Fries or Mash,*

*Veg or Salad*

*Baked Beans or Mushy Peas*

## DESSERTS

*Selection of Ice cream (Chocolate, vanilla, strawberry) **D***

*Warm chocolate Brownie, served with vanilla ice cream **G, EG, DY, SY***

*Strawberry Jelly & ice cream **D***

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