

# *Woodside*

c e r e m o n i e s   a n d   e v e n t s

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# Woodside

y o u r   w e d d i n g

Situated just outside the historic town of Kenilworth in the heart of England, Woodside is an elegant Edwardian-style country house property in 32 acres of gardens and farmland.

Within 5 miles of the M40 and 10 miles of the M6, Woodside has easy access to Birmingham, Coventry, Oxford, Stratford upon Avon and London, making it an ideal location for your wedding day celebrations.

The earliest records available for Woodside are for the sale of the property in February 1886 to Mr James Randles, who then sold it to the Reverend Henry Cunliffe.

When the house was again sold in 1889, Woodside was described as 'a small residence, adjoining the Stoneleigh Abbey Estate', which is the seat of Lord Leigh. "Victoria Spinney" is a line of trees planted to commemorate the coronation of Queen Victoria and provides a beautiful setting for memorable photographs

In 1997 family-owned Sundial Group purchased Woodside, and it still retains the "family-home" feel it has always had - partly because the business remains family-owned, but also because the people there are warm, friendly and attentive, representing Sundial's values defined by the family over 40 years ago, but just as relevant today; professionalism, experience, respect and quality.

With 74 individually decorated, en-suite bedrooms, Woodside is the perfect size for an exclusive wedding with that extra special touch, but we can also accommodate a larger party and offer bespoke room-hire packages to suit your personal requirements.

A skilled team of chefs prepares delicious, creative dishes for your wedding celebrations using fresh, local produce and the Kitchen has been accredited by the Vegetarian Society.

Using forty years of hospitality experience, our staff has the expertise to ensure that the happiest day of your life is also one of the easiest.

Please check [www.sundialweddings.com](http://www.sundialweddings.com) for the date of our next Wedding Open Day. Alternatively, our wedding co-ordinator will be pleased to show you around Woodside and to discuss your requirements for your very special occasion.



# Woodside

d e s i g n   y o u r   d r e a m   w e d d i n g

Who says planning a wedding has to be difficult? Our friendly, experienced team is available to help you choose the perfect room for your celebration, while our simple process means designing your dream wedding is as easy as 1, 2, 3... (4!)

Just fold out this brochure for Steps 1-4

- 1 - Choose your menu package
- 2 - Customise your menus
- 3 - Select your dining extras
- 4 - Select enhancements

Woodside has a number of beautiful rooms adjoining the impressive entrance hall:

- The Lounge and Conservatory are elegantly decorated, light and spacious, versatile enough to accommodate dining and a drinks reception for up to 40 guests.
- The Orchard Restaurant is a stunning, light room overlooking the attractive lawns and garden. This room accommodates up to 120 guests for the wedding breakfast and 150 for evening reception and buffet.



## your wedding package includes

- Menu and drink package
- Private use of an appropriately-sized room for arrival drinks and evening reception
- Bridal Suite, including a private courtyard
- Master of Ceremonies
- Square, silver cake stand
- Silver cake knife
- Cream linen and napkins
- Use of gardens for photography and drinks reception



The bar at Woodside will call last orders at 12:30am and close at 1:00am. However, a bar extension can be arranged for a supplementary charge.

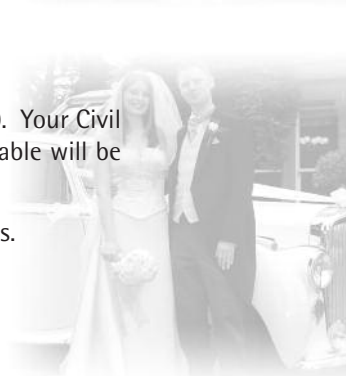
## civil ceremonies and partnerships

If you would also like to hold your ceremony at Woodside, there will be a charge of £350. Your Civil Ceremony Room will be fully-equipped with chairs set in a theatre-style. A registrar's table will be positioned at the top of the room with a ring cushion and pen.

The Weymouth and Redwood Suites are both licensed to hold Civil Ceremonies.

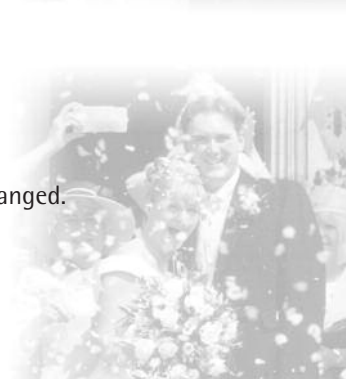
Weymouth Suite  
Minimum No Guests 20  
Maximum No Guests 70

Redwood Suite  
Minimum No Guests 70  
Maximum No Guests 120



## the small, important people at your wedding

- Separate menu selections are available on request for children.
- Prices: Infants under 2 - free of charge; Children aged 3-10 - half price.
- If you would like to keep children amused during the day, entertainment can be arranged.



# Choose your menu package

Gold: £60.00 per person

## Spring / Summer

Seasonal Melon, English Strawberries and Raspberries  
Finished with Fresh Mint and Iced Melon Liqueur

\*\*\*

### Pan Fried Supreme of Chicken

Served with a Warm New Potato and English Asparagus Salad  
Finished with Lemon, Shallot and Aged Balsamic Dressing

\*\*\*

Assorted Seasonal Vegetables and Buttered New potatoes

\*\*\*

### Vanilla Cheesecake

with a Black Cherry Compote and Dark Chocolate Sauce

\*\*\*

Fair Trade Coffee and Chocolate Truffles

## Drinks Package

On arrival – 1 glass per person  
Pimm's & Lemonade

\*\*\*

During your wedding breakfast – 2 glasses per person

Chardonnay Los Vilos

OR

Cabernet Sauvignon Los Vilos

\*\*\*

For your Toasts – 1 glass per person  
Le Grande Marque, Brut Sparkling Wine

## Autumn / Winter

Roast Vine Tomato and Sweet Pepper Soup  
Finished with Virgin Olive Oil Scented with Fresh Basil

\*\*\*

### Pan Fried Breast of Chicken

Creamed Savoy Cabbage, Sautéed Wild Mushrooms, Button Onions  
and a Rich Madeira Wine Sauce

\*\*\*

Assorted Seasonal Vegetables and Roast Potatoes

\*\*\*

### Warm Apple and Raspberry Sponge

Served with Crème Anglaise or English Custard

\*\*\*

Fair Trade Coffee and Chocolate Truffles

## Drinks Package

On arrival – 1 glass per person  
Mulled Wine

\*\*\*

During your wedding breakfast – 2 glasses per person

Chardonnay Los Vilos

OR

Cabernet Sauvignon Los Vilos

\*\*\*

For your Toasts – 1 glass per person  
Le Grande Marque, Brut Sparkling Wine

# Choose your menu package

Diamond: £65.00 per person

## Spring / Summer

Slow Cooked Fillet of Salmon  
Served on Marinated Cucumber and Dill Salad  
with Crème Fraîche Dressing

\*\*\*

Roast Leg of New Season Lamb  
With Minted Cous Cous and Redcurrant Sauce

\*\*\*

Assorted Seasonal Vegetables and New Butter Parsley Potatoes

\*\*\*

Classic Crème Brûlée  
Served with Homemade Shortbread Fingers

\*\*\*

Fair Trade Coffee and Chocolate Truffles

## Autumn / Winter

Ham Hock and Smoked Pork Terrine  
Accompanied with an English Apple and Pear Chutney

\*\*\*

Sautéed Breast of Guinea Fowl  
Roast Confit Shallot, Crisp Bacon and Port Wine Sauce

\*\*\*

Assorted Seasonal Vegetables and Roast Potatoes

\*\*\*

Warm Cherry and Almond Tart  
Served with Homemade Cinnamon Ice Cream and Orange Syrup

\*\*\*

Fair Trade Coffee and Chocolate Truffles

## Drinks Package

On arrival – 1 glass per person  
Le Grand Marque, Brut Sparkling Wine

\*\*\*

During your wedding breakfast – 2 glasses per person  
Sunnycliffe Estate Chardonnay  
OR  
Sunnycliffe Estate Shiraz

\*\*\*

For your Toasts – 1 glass per person  
Le Grande Marque, Brut Sparkling Wine

## Drinks Package

On arrival – 1 glass per person  
Winter Pimm's

\*\*\*

During your wedding breakfast – 2 glasses per person  
Chardonnay Los Vilos  
OR  
Cabernet Sauvignon Los Vilos

\*\*\*

For your Toasts – 1 glass per person  
Le Grande Marque, Brut Sparkling Wine

# Choose your menu package

Platinum: £70.00 per person

## Spring / Summer

Scottish Smoked Salmon and Traditional Prawn Cocktail  
with Marie Rose Sauce or a Fresh Dill, Lemon and Caviar Dressing

\*\*\*

Roast Sirloin of Scotch Beef  
Served with Caramelised Confit Shallots and a Brouilly Wine Sauce

\*\*\*

Assorted Seasonal Vegetables and Roast Chateau Potatoes

\*\*\*

Strawberry Shortbread  
With Fresh Marinated Strawberries  
and Homemade Vanilla Ice Cream

\*\*\*

Fair Trade Coffee and Chocolate Truffles

## Drinks Package

On arrival – 1 glass per person  
Mojito served on Crushed Ice

\*\*\*

During your wedding breakfast – 2 glasses per person

Chablis Domaine Des Manants

OR

Chateauneuf Du Pape

\*\*\*

For your Toasts – 1 glass per person  
Moët & Chandon Champagne

## Autumn / Winter

Warm Scallop and King Prawn Brochette  
Served on Jasmine Rice, Lobster and Coriander Butter

\*\*\*

Pan Fried Blade of Scotch Beef  
On Creamed Potatoes and Bourguignon Sauce

\*\*\*

Assorted Seasonal Vegetables and Roast Château Potatoes

\*\*\*

Warm Pecan and Toffee Pie  
With Roast Figs and Clotted Cream

\*\*\*

Fair Trade Coffee and Chocolate Truffles

## Drinks Package

On arrival – 1 glass per person  
Le Grand Kir Royale

\*\*\*

During your wedding breakfast – 2 glasses per person

Chablis Domaine Des Manants

OR

Chateauneuf Du Pape

\*\*\*

For your Toasts – 1 glass per person  
Moët & Chandon Champagne

# Customise your menus

## supplementary items

Replace any menu item with one of the courses below for the per person supplement shown.

### Starters

Seared fillet of salmon, oriental vegetables, spring onion dressing	£1.50
Asparagus tips with a tomato and chervil butter sauce in a puff pastry case	£1.50
Parma Ham and Mozzarella with a pesto dressing	£1.50

### Main Courses

Grilled fillet of sea bass on a sweet potato purée finished with a chervil dressing	£4.00
Grilled halibut steak topped with a caper and flat leaf parsley salsa verde	£5.00
Pan-fried medallions of beef served on a rosti potato in a brouilly wine sauce	£5.00

### Desserts

A trio of desserts comprising of cheesecake, mousse and torte served with ice cream.  
Choose one of the following flavours: lemon, chocolate, strawberry

£3.00

Warm chocolate brownie topped with a homemade vanilla ice cream

£2.50

### Sorbet Course:

£3.00

Champagne and strawberries

Gin and tonic with lime juice

Kir Royale

Melon scented with ginger

Lemon finished with mint syrup

### Cheese Course:

An assortment of the following cheeses; cheddar, camembert  
and stilton accompanied by grapes, relish, biscuits and crusty bread

£50 per platter  
(based on 10 - 15 guests)  
or £5.00 per person

## vegetarian options

### Starters

Stuffed field mushrooms filled with goat's cheese and topped with a herb crust

Spinach and ricotta ravioli in a creamy cheese sauce

Soup of the day

Bleu d'Auvergne and caramelised onion tart

Wild mushroom risotto finished with chives and truffle oil

### Main Courses

Roast vegetable tarte tatin topped with mozzarella served with a tangy tomato compote

Feta, spinach and sun-blushed tomato tart, finished with a herb oil

Wild mushroom and pecorino roulade finished with dressed rocket

Roast capsicum filled with a Moroccan-style cous cous

## canapés

6 items: £7.50 per guest

Tempura tiger prawns

Mini sausage and mash

Mini Yorkshire pudding filled with beef and gravy

New jacket potato stuffed with cream cheese and chives

Smoked chicken tortillas

Smoked salmon and dill on a wheat wafer

Assorted mini quiches

Mini lamb koftas

# Select your evening menu

## evening finger buffet

six items: £15.00 | nine items £17.50 | twelve items £19.50 (per guest)

Warm lamb koftas  
Chicken kebabs  
Sausage plait served warm  
An assortment of sandwiches or filled rolls  
French bread pizzas  
Barbeque, tikka and cajun spiced chicken wings  
Wraps with an assortment of fillings including:  
Coronation chicken, tuna & cucumber, salmon, oriental duck

Warm spring rolls  
Honey and sesame seed cocktail sausages  
Potato wedges  
An assortment of breads including pitta and ciabatta  
with various dips:  
humus, tsataski, tomato salsa  
An assortment of individual desserts

## alternative evening options

One choice from any of the following: £10.00 per person

Chicken curry, rice and naan bread

\*\*\*

Chilli con carne, rice, tacos or tortillas  
Served with sour cream, guacamole and salsa

\*\*\*

Bacon, sausage & egg baps  
Served with chunky chips or onion rings

Pork stuffing baps with granary apple sauce

\*\*\*

Cheese & pâté platter  
with an assortment of biscuits and rustic breads  
with dipping oils

\*\*\*

Fish and chips served with mushy peas

## evening barbeque

£20.00 per guest

Hot dogs and rolls  
Served with onions

\*\*\*

100% beef burgers with seeded buns and cheese slices

\*\*\*

Vegetarian sausages

\*\*\*

Chicken kebabs or lamb koftas  
(these can be plain or seasoned  
with tikka, cajun or Chinese spices)

Buttered new potatoes or baked potatoes

\*\*\*

A selection of bread and rolls

\*\*\*

Carrot, coleslaw, rice, potato, cucumber, pasta,  
salad tomatoes, mixed salad leaves

\*\*\*

Luxury ice creams or assorted mini desserts

## pig roast

£20.00 per guest

Pig roast and pork loin  
with seasoning, apple sauce and floured baps

\*\*\*

Pork sausages  
Pork satay kebabs  
Ratatouille on a stick  
Vegetarian sausages

\*\*\*

Buttered new potatoes or baked potatoes

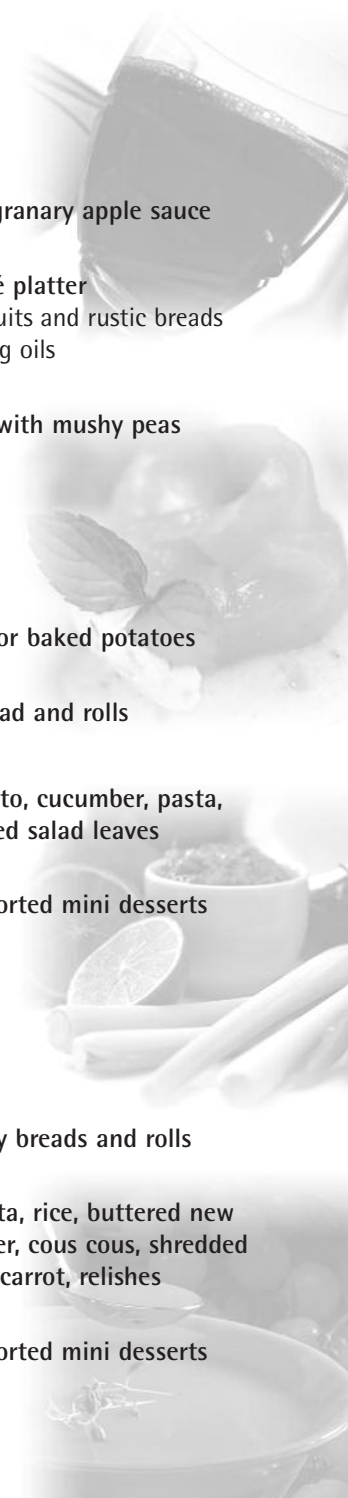
An assortment of crusty breads and rolls

\*\*\*

Mixed leaves, coleslaw, pasta, rice, buttered new  
potatoes, tomatoes, cucumber, cous cous, shredded  
peppers and onions, carrot, relishes

\*\*\*

Luxury ice creams or assorted mini desserts



# Select enhancements

## enhancements

Woodside can make the following arrangements for your special day. Please contact your Wedding Planner to discuss your requirements and confirm prices.

- Exclusive use of Woodside
- Woodside Place Cards
- Woodside Table Plan
- Tailor-Made Ivory Chair Covers
- Chocolate Fountain
- Champagne Breakfast
- Engraved Wedding Knife
- Private Pre-Wedding Dinner
- Wedding Breakfast BBQ or Buffet



## accommodation

The bridal suite is included in our packages, but extra bedrooms for your guests are charged at the following special wedding rates including breakfast and use of the leisure facilities.

- Single: £70.00
- Double or twin: £90.00

Late checkout is available on request.



## stay the night before

Subject to availability, enjoy two nights at Woodside including breakfast for:

- Single: £125.00
- Double or twin: £155.00



# Woodside

## a d d i t i o n a l i n f o r m a t i o n

- Please contact our wedding co-ordinator (+44 (0)1926 515800) to arrange your own personal viewing of the property and grounds at Woodside.
- A no-obligation provisional booking can be held for 14 days.
- Confirmation of your booking should be made in writing with a non-refundable deposit of £1000, or 10% whichever is the greater, within 14 days of booking your Wedding Reception, Wedding Ceremony or Civil Partnership.
- 50% of the final estimated invoice will be due six months in advance, with the remaining balance due four weeks prior to your event.
- A contract will be prepared on confirmation giving details of the event and payment terms.
- We require that you take out event insurance for your wedding.
- You will be invited to up to 3 meetings with our wedding co-ordinator at mutually convenient times.
- A copy of our terms and conditions is available on request.
- **The prices in this brochure are valid until 31st December 2010.**



- Wheelchair access to some of our facilities may be restricted owing to the historic nature and/or listed status of our properties.



- Sundial Group venues have induction loops on site for the hard of hearing.



- Our promotional literature is available in large print and spoken word format.



- Our kitchen is accredited by the Vegetarian Society and is also happy to accommodate any special dietary requirement.

In all instances please contact the relevant venue for specific information and assistance prior to your arrival. We will endeavour to help in any way we can.



**SUNDIAL**  
Venues and  
events group

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