

RedCat



THE
MANOR
HOUSE
HOTEL

Weddings
YOUR SPECIAL DAY

THE MANOR HOUSE HOTEL • BEACH ROAD • WEST BEXINGTON • BRIDPORT • DT2 9DF

01308 897 660 • relax@manorhoteldorset.com • [f themanorhousehotel](https://www.facebook.com/themanorhousehotel) • [i themanor.westbexington](https://www.instagram.com/themanor.westbexington)

www.redcatpubcompany.com/inns/dorset/chesil-beach-manor



Welcome

Many congratulations on your engagement and thank you for considering The Manor House as a venue for your Wedding.

A friendly welcome awaits you at The Manor – a beautiful setting for your special celebration. We understand that choosing a venue can be rather daunting.

With that in mind, our dedicated Weddings and Events Manager along with our experienced team, will guide you through the necessary arrangements to ensure your wedding day is perfect. Nestled in the heart of the Dorset countryside, overlooking the stunning Jurassic coastline, with panoramic sea views, The 16th century Manor is in an idyllic spot to celebrate your big day.

The Manor House Hotel is licensed to hold civil ceremonies for up to 150 guests on our terraced area with the addition of a large marquee, offering a light airy space for your ceremony and wedding breakfast. The Manor offers 13 individually designed, En-suite rooms, featuring views of the sea and our pretty gardens.

Should you have any questions or if you wish to view our venue, we would be delighted to hear from you.



Event

AREAS

OUR FUNCTION SUITE

Our comfortable function room is an ideal venue for a more intimate ceremony. This pleasant room is light and airy with stunning views of chesil beach and The Manor's pretty gardens. The function room is ideal for a cosier wedding breakfast or informal buffet and can accommodate up to 20 guests.

The function room is available to hire for the day or speak to one of our team who will be happy to create a bespoke package including accommodation to suit your individual needs.

TERRACE AND MARQUEE

For larger weddings up to 150 our Terraced area with the addition of a marquee is ideal, opening out on to our pretty walled gardens with enchanting coastal views, this area is perfect for your celebration.

We are able to create a personalised seating plan to suit your day, with the addition of a ground floor bottle bar your guests will have everything they require in their own private area, with ample space for a DJ or a band for your evening reception.

OUR ACCOMMODATION

The Manor has 13 Ensuite rooms with stunning views of the sea and beautiful gardens. Along with our Bridal suite we have an additional 3 superior king rooms. 3 of our double rooms can be converted into twins with zip and link mattresses. With the addition of Z-beds The Manor can currently sleep up to 28 people.



Wedding

PACKAGES

THE MANOR PACKAGE

June-September - £72.00pp • October-May - £62.00pp

Maximum 40 Adult guests

Welcome drink (Pimm's or Prosecco)

2 course wedding breakfast

Cake display table and silver cake cutting knife

Complimentary tea and filter coffee

Exclusive use of the restaurant, terrace and walled gardens.

Overnight stay for the bridal couple in our superior king, sea view room.



Wedding

PACKAGES

THE BEXINGTON PACKAGE

June-September - £170pp • October-May - £160pp

Maximum 80 guests

Complimentary meal tasting for the couple in the lead up to the wedding

Ceremony in the walled garden

Hire and set up of 9x15 clear span marquee, ivory linings, flooring, fairy lights, tables, chairs, and linen.

Welcome drink (Pimm's or Prosecco)

Choice of 4 canapés

3 Course wedding breakfast

Glass of Prosecco with the toast

Cake display table and silver cake cutting knife

Complimentary tea and filter coffee

Evening party buffet

Exclusive use of the restaurant, terrace and walled gardens, cellar bar and garden room, the day of the ceremony.

Reduced accommodation rate for wedding guests.

Please note that all hotel rooms must be occupied by the wedding guests when hiring the entire venue.



Wedding

PACKAGES

THE CHESIL PACKAGE

June-September - £195pp • October-May - £185pp

Maximum 150 guests

Extend your wedding day into a 3-day celebration, complete with pre-wedding excitement and post-wedding recovery to make this a memorable occasion and a unique experience for all your guests.

Complimentary meal tasting for the couple in the lead up to the wedding

Complimentary bottle of prosecco for the Bride and Groom

3 course meal & a glass of house wine the evening before the wedding

Ceremony in the walled garden

Welcome drink (Pimm's or Prosecco)

Choice of 4 canapés

3 course wedding breakfast

Hire and set up of 9x21 marquee, including ivory linings, flooring, fairy lights, tables, chairs, and linen

1/2 bottle of house red or house white per person

Glass of sparkling wine with the toast

Cake display table and silver cake cutting knife

Complimentary tea and filter coffee

Evening buffet or hog roast

Exclusive use of the restaurant, terrace and walled gardens, cellar bar and garden room.

3 course lunch or BBQ on the lawn the following day

Reduced room rate for 2-night stay,
to be booked by the wedding party and guests



Manor

SAMPLE MENU

• 2 Courses •

Select one dish for all guests (excluding dietary requirements)

STARTERS

Smoked mackerel pâté, with a lemon, cream cheese
& horseradish remoulade sauce, Dorset leaves & toast

Fried halloumi bites, chilli jam, marinated peppers, & balsamic glaze (V)

Homemade soup with freshly baked granary bloomer & herb croutons (V)

MAINS

Local roast topside of beef, Yorkshire pudding, roast potatoes,
traditional rich gravy & herb crusted leeks in cheese sauce

Pan fried (catch of the day) fillet, herb tossed baby
potatoes, carrot puree & tenderstem broccoli

Aubergine & 5 nut roast with rich red wine jus, roast potatoes, herb crusted
leeks in cheese sauce, honey roast parsnips (V - Vegan option available)

DESSERTS

Rich chocolate marquise, raspberry
coulis, meringue & Chantilly cream (GF)

Indulgent Belgian warm chocolate brownie,
salted caramel sauce & local vanilla ice cream

Vanilla mascarpone and lotus biscuit cheesecake,
raspberry sorbet & mixed berry compote

Trio of ice cream (VE options available)



Bexington

SAMPLE MENU

• 3 Courses •

Select one dish for all guests (excluding dietary requirements)

STARTERS

Avocado & crispy bacon salad,
sun dried tomato, olive & spring onion dressing

Crayfish cocktail, Marie-Rose sauce, avocado,
finished with paprika, chives & watercress

Puff pastry goats cheese tartlets, red onion
marmalade, balsamic dressing & Dorset leaves (V)

MAINS

Fillet of salmon, lemon herb crust,
fresh pesto & walnut dressing, sautés & seasonal greens

Pan fried chicken breast, dauphinoise potatoes, courgette
purée, vine tomato coulis & seasonal medley of greens (V)

Whole oven roasted pepper, filled with a wild mushroom, parmesan
& white wine risotto, finished with a butternut squash puree

DESSERTS

Zesty lemon tart & raspberry sorbet

Ginger & date sticky toffee pudding, smooth toffee sauce & vanilla ice cream

Sour cherry & frangipane tart, quince sorbet

Selection of local Dorset cheese & biscuits
(£2 Supplement) (Rough oat cakes for GF option)

Trio of ice cream (VE options available)

Chesil

SAMPLE MENU

• 3 Courses •

Select one Starter, Main & Dessert for your entire party

STARTERS

Poached pear, Barkham blue cheese & walnut salad, vinaigrette dressing

Crispy shredded duck leg, mixed leaf salad,
pomegranate & mint, Asian inspired dressing

Smoked salmon, cracked pepper, crème fraiche,
chives, lemon & granary bloomer

MAINS

Baked or pan fried (catch of the day) fillet, aromatic lentils with
pancetta & sherry vinegar, lemon caper cream sauce, fine green beans

Lemon & thyme scented roasted pork belly, dauphinoise potatoes,
buttered savoy cabbage, crackling, sage & red wine jus

Lemon & rosemary chicken breast supreme, parmesan topped
potato gratin, sun dried tomato & black olive sauce, fresh pesto

DESSERTS

Indulgent Belgian warm chocolate brownie,
salted caramel sauce & local vanilla ice cream

Baileys & blueberry brioche & butter pudding
with crème anglaise & vanilla ice cream

Zesty lemon tart & raspberry sorbet





VEGAN & Vegetarian MENU

STARTERS

Puff pastry goats cheese tartlets, red onion marmalade, balsamic dressing & Dorset leaves

Homemade soup with freshly baked granary bloomer & herb croutons

Sweet potato with a hint of ginger, carrot & star anise

Tomato & basil, beetroot & apple with a balsamic glaze or Cream of mushroom & pesto

Baked filled field mushroom, Dorset Blue Vinny, thyme & breadcrumbs, pesto & sun-dried tomato risotto

MAINS

Whole oven roasted pepper, filled with a wild mushroom, parmesan & white wine risotto, finished with a butternut squash purée

Aubergine & 5 nut roast with rich red wine jus, roast potatoes, herb crusted leeks in cheese sauce, honey roast parsnips (Vegan option available) & Fries (GF)

Mushroom & roasted Mediterranean vegetable stroganoff, paprika, brandy & wild rice

DESSERTS

Plum clafoutis (VE)

Trio of ice cream (VE options available)

Tonka bean panna cotta, granola and raspberry coulis (VE option available)

Baileys & blueberry brioche & butter pudding with crème anglaise & vanilla ice cream

Selection of local Dorset cheese & biscuits (£2 Supplement) (Rough oat cakes for GF option)



YOUNG
Guest
MENU

2 Courses • £15.00 per child (2-10yrs)

All children to have the same where possible

MAINS

Homemade Manor cheeseburger, fries & peas

Local Dorset chipolata sausage, mash & garden peas

Battered cod, fries & garden peas

Homemade fish pie, peas & carrots

Ham, egg and chips

DESSERTS

Chocolate brownie & vanilla ice cream

Fresh fruit salad & vanilla ice cream

Trio of ice creams



Party

BUFFET

Party buffet £12pp

Homemade sausage rolls

Hand finished pizzas & a selection of toppings

Potato wedges

Mixed green leaf salad & dressing

Evening Snacks

(Choose one)

Steak rolls with onions & mushrooms • £9pp

Bacon or sausage soft baps & sauces • £8.50pp

Battered fish & chunky chips • £9.50pp

Vegetarian bean & nut burgers,
topped with cheddar, rocket & onions • £10pp



**DORSET OVEN
COOKED HOG ROAST**

£15 per person

(Minimum 30 guests)

Oven roasted pork joints with crispy crackling

Soft baps

House chutney

Sage & onion stuffing

Mixed green leaf salad

Skin on wedges, fries or chunky chips

Homemade coleslaw

Pasta salad



Canapés

MENU

• Choice of four • £9 per person •

Meat

Parma ham and rocket wrapped mozzarella bites, finished with a balsamic glaze

Mini Yorkshire pudding, roast Aberdeen Angus topside, gravy & horseradish

Mini Cumberland sausages in a honey & sesame marinade, ginger & soy dipping sauce

Peppered & chargrilled Aberdeen Angus rump steak bites, caramelised onions & beetroot ketchup

Chicken breast satay skewer, peanut satay sauce

Fish

Smoked salmon & cream cheese profiteroles finished with sour cream & chives

Baby Thai fishcakes, sweet chili dipping sauce

King prawns wrapped in filo pastry with a sweet chili dip sauce

Mini prawn cocktail nests with baby gem lettuce, paprika & chives

Asian marinated skewered king prawns

Vegetarian

Watermelon, feta & micro basil

Halloumi bites & chilli jam dip

Goats cheese, red onion marmalade & balsamic tartlets

Beetroot puree blinis topped with garlicky button mushrooms and dill



Wedding

UPGRADES

Add an extra course to your Manor package • £6pp

Sorbet palate cleanser • £2pp

Cheese Course • £6pp

Canapés reception • £9pp

Cocktail package • £12pp

Choose 4 cocktails from our selection, and our professional mixologist will create 2 cocktails per person
(Cocktails charged at the normal rate thereafter)

Bottle Barrel • £150

Filled with bottled beer, cider or wine of your choice,
your guests help themselves until it's empty!

Gin bar • £12pp

Think fresh garnishes, a selection of gins and tonics a personal bar tender...
2 specialised Gins per person *(Charged at the normal rate thereafter)*

Cheese Buffet • £10pp

A selection of local cheeses, oat biscuits & crackers, ale chutney, celery,
cherry tomatoes, grapes & freshly baked baguettes with butter

ADD: Devon glazed home-baked ham (min. 20 guests) • £3 supplement pp

...

*Add your wedding ceremony to the Manor package,
please ask your wedding advisor upon enquiry.*