



May I commence by extending my warmest congratulations on your engagement.

In celebration of one of the most important occasions of your lives, I welcome you to The Leicester Marriott Hotel; a modern, contemporary setting, perfect for your wedding.

The Leicester Marriott Hotel deservedly has a reputation as one of the most sought after wedding venues in Leicester, an accolade of which we are very proud.

Allow us to bring your dreams to life tailoring to your exact requirements for both small, intimate events to grand celebrations for 10 to 300 guests. Our contemporary styling provides wonderful photographic opportunities to enjoy for many years to come.

Matthew Underwood, our Executive Chef offers exquisite dining with sumptuous menus. Matthew's flair and innovation guarantees you a sumptuous wedding breakfast.

I very much hope that the Leicester Marriott Hotel will have the honour of being selected to host your wedding celebrations. Please feel free to contact me directly to arrange an appointment or to seek further information.

Yours sincerely

Kelly Doncaster

Kelly Doncaster
Wedding & Special Events Executive
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0116 282 0110

Included Within Our Wedding Packages

When you arrange your wedding breakfast, drinks package & evening buffet, the following are included on a complimentary basis:

- ❖ Room hire for the wedding breakfast & evening celebration
- ❖ Overnight accommodation for the Bride & Groom in an Executive Bedroom
- ❖ Special overnight accommodation rates for wedding guests
- ❖ Personalised web page to enable wedding guests to book at the special rate on-line
- ❖ Services of a dedicated hotel Wedding Co-ordinator
- ❖ Complimentary food tasting session prior to the big day for the Bride & Groom
- ❖ Red carpet on arrival
- ❖ White table linen, napkins & chair covers
- ❖ Use of cake stand & knife
- ❖ A wedding gift for the Bride & Groom
- ❖ Champagne & strawberries for the Bride & Groom
- ❖ Complimentary car parking for all wedding guests
- ❖ Complimentary six months full membership for the Bride & Groom at our Leisure Club (for the six months prior to the Big Day)
- ❖ Dinner for two on the Bride & Grooms first anniversary



A Ceremony to Remember ...

The Leicester Marriott has a licence granted by Leicestershire County Council and can offer an array of beautiful suites to host your civil wedding ceremony

Our fully air conditioned Ceremony Suites can accommodate up to 400 guests

Ceremony Suites

Grove Suite - £500.00 for a maximum of 400 guests

Grove 1 or Grove 2 - £350.00 for a maximum of 200 guests

Anstey Suite - £350.00 for a maximum of 80 guests

If you wish to use the hotel for a ceremony only the charge for the room hire would be £2000.00

Please note that the above charges do not include the fee for the attendance of the Superintendent Registrar as this is paid directly to the registrar.

You are required to give notice to the Superintendent Registrar of the district of Leicestershire. They can be contacted at the following address or by telephone:

Superintendent Registrar
Leicestershire Registration Service
County Hall
Leicester Road
Glenfield
Leicester
LE3 8RN
Tel: 0116 305 6565



Reception Suites

The Grove Suite

The main suite within the hotel, a versatile and neutral room to make your special day completely yours, offers its own bar, facilities and private terrace.

Grove One & Grove Two

The Grove Suite can be divided in to two separate areas, to suit your requirements.

The Anstey Suite

Situated on the 1st floor, this private suite with private bar area, boasts floor to ceiling windows and a private bar area.

Tanners Bar

An informal and relaxed atmosphere with a private terrace.

Kibworth Suite

An intimate room perfect for a small ceremony and wedding breakfast.

Suites	Civil Ceremony Min/Max	Civil Ceremony Room Hire	Wedding Breakfast Min/Max	Evening Buffet & Dance Min/Max
Grove Suite	100/400	£500	100/300	120/300
Grove 1 Suite	100/200	£350.00	100/200	120/150
Grove 2 Suite	80/120	£350.00	N/A	N/A
Anstey Suite	40/80	£350.00	40/68	40/120
Tanners Bar	N/A	N/A	58	80
Kibworth Suite	Up to 40	£250.00	Up to 30	N/A



Accommodation

All Bride & Grooms will receive a complimentary custom web page enabling wedding guests to book their accommodation on-line.

All guests must guarantee their bookings with a credit or debit card and will be responsible for settling their own account on departure.

Fantastic preferred accommodation rates especially for you

Double/Twin Bedroom @ £82.00 per room, per night - 2012

Or why not make a weekend of it and stay for 2-nights at a special rate of

Double/Twin Bedrooms @ £67.00 per room, per night – 2012

All rates are inclusive of full English breakfast in the restaurant, use of the Hotel Leisure Club, complimentary car parking, service and VAT at the current rate.



Canapé Selection

This is an optional course you may wish to provide for your guests. Please make your selection from the following items.

Smoked Salmon and Cream Cheese

Stilton and Walnut Tartlet (V)

Parma Ham and Melon

Lobster and Avocado

Chicken Liver Parfait

Garlic and Ginger Tiger Prawns

Sun Dried Tomato Tapenade and Feta Crostini (V)

Bacon and Onion Tart

Beef Bresaola and Parmesan

Brie and Chardonnay Marinated Grape (V)

Mini Cod and Dill Croquet

Asparagus and Hollandaise Tart (V)

Choice of 3 items £5.50 per person

Choice of 5 items £6.75 per person

Soups and Appetisers

Chef's Soups

Plum Tomato Soup with Basil Pesto	£4.50
Mushroom Veloute with Sherry Cream	£5.75
"Cullen Skink", Smoked Haddock, Leek and Potato	£6.25
Chicken Mulligatawny	£5.75
Stilton and Broccoli with Toasted Almonds	£5.50

Goats Cheese and Olive Crostini

Chilli Tomato Dressing, Roquette	£5.50
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Tricolour Salad

Plum Tomato, Mozzarella and Avocado, Balsamic Reduction	£5.50
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Butternut Squash and Sage Tortellini

Leeks and Caper Butter Sauce	£5.95
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Classic Prawn Cocktail

Wholegrain Bread and Butter	£6.75
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Salmon and Lemon Fishcake

Fennel Salad, Saffron Aioli	£6.95
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Gravadlax

New Potato and Crème Fraiche Timbale, Beetroot & Chive Dressing	£6.95
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Duck Liver Pate

Toasted Brioche, Plum Chutney	£5.75
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Salad of Parma Ham and Parmesan

Fig Relish	£6.95
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Smoked Chicken and Tarragon Salad

Hazelnut and Wild Mushroom Dressing	£5.75
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Intermediate

Sorbets - £3.50 per person

Lemon
Mixed Berry
Champagne
Orange

Main Courses

Pan Fried Loin of Cod Potato and Leek Lyonnais, Light Grain Mustard Sauce	£17.95
Oven Roasted Salmon Supreme Crushed New Potatoes, Tomato and Anise Sauce	£17.95
Grilled Fillet of Sea Bass Asparagus Spears, Buttered New Potatoes, Chive Cream Sauce	£22.00
Grilled Sirloin Steak Yorkshire Pudding, Red Wine Gravy and Horseradish	£19.95
Char grilled Fillet of Beef Rosemary Roasted Red Onion, Celeriac and Potato Gratin, Port Jus	£21.50
Roast Breast of Chicken Wrapped in Pancetta Sun Dried Tomato Risotto Cake, Pesto Cream Sauce	£16.95
Roast Rack of Lamb Balsamic Roasted Root Vegetables, Creamed Potato, Redcurrant Jus	£21.50
Grilled Pork Loin Steak Sage and Onion Mash Potato, Cider Cream Sauce	£16.50
Roast Breast of Guinea Fowl Confit of Leg, Red Wine Braised Cabbage and Sultana, Chestnut Potato Cake	£21.50
Roast Rump of Lamb Garlic Green Beans, Dauphinoise Potatoes, Red Wine Jus, Mint Sauce	£21.95

Vegetarian Options

Cherry Tomato, Roasted Red Onion and Goats Cheese Tart Rosemary Sauce	£14.50
Brie and Asparagus Tart Tomato and Chive Sauce	£14.50
Wild Mushroom Ravioli Leeks and Truffle Cream Sauce	£14.50
Aubergine and Mozzarella Timbale Tomato and Basil Sauce	£14.40

Dessert

Warm Apple Tart Toffee Ice Cream	£6.50
Warm Bread and Butter Pudding Marmalade Glaze, Home Made Custard	£5.50
Dark Chocolate Truffle Orange-Lime Coulis	£6.25
Cherry and Almond Tart Clotted Cream	£6.50
Lemon Cheesecake Raspberry Sorbet	£5.75
Strawberry Tartlet Vanilla Cream	£6.50
Warm Chocolate Indulgence Pudding Vanilla Ice Cream	£6.25

After Dinner Refreshments

Freshly Brewed Coffee and Tea with Petit Fours	£3.50
Freshly Brewed Coffee and Tea with Mints	£3.00
Cheese Board (per table of 10 guests)	£27.00

Children's Menu

Appetizers - £2.50 per child

Potato Skins with Cheddar Cheese and Ham, Soured Cream Dip
Heinz Cream of Tomato Soup
Galia Melon with Fresh Strawberries
Cheesy Garlic Bread
Crunchy Vegetables with Yoghurt Dip

Mains - £4.50 per child

Fish, Chips and Peas
Spaghetti Bolognese
Cumberland Sausage, Mash and Gravy, Peas and Carrots
Cheese and Tomato Pizza
Pepperoni Pizza
Char grilled Chicken, Broccoli and New Potatoes
Penne Pasta with Tomato Basil Sauce
Macaroni Cheese

Desserts - £2.50 per child

Banana Split
Selection of Ice Creams with "Smartie" Sprinkles;
Vanilla
Chocolate
Strawberry
Strawberries and Cream
Chocolate Pudding and Vanilla Ice Cream
Jam Roly Poly with Custard
Fresh Fruit Salad

Children's Drinks Package - £6.50 per child

On Arrival

Orange Juice or Non-Alcoholic Fruit Punch

With Meal

Orange or Blackcurrant Squash

Toast

Glass of Lemonade

Drinks Packages

Drinks Package One - £14.95 per person

Arrival Drink

Bucks Fizz

Wine

One and a Half Glasses of the following:

Sun Tree Cataratto (Sicily) - White

Sun Tree Cabernet Veneto (Italy) - Red

Toast Drink

A Glass of Sparkling Wine

Drinks Package Two - £17.00 per person

Arrival Drink

Bucks Fizz

Wine

Two Glasses of the following:

Sun Tree Cataratto (Sicily) - White

Sun Tree Cabernet Veneto (Italy) - Red

Toast Drink

A Glass of Sparkling Wine

Drinks Package Three - £18.00 per guest

Arrival Drink

Choose from a glass of the following: -

Bucks Fizz

Pimms & Lemonade

Wine

Two Glasses of the following:

Montemarino Pinot Grigio (Italy) - White

Cotes du Rhone, La Dentellière (France) - Red

Toast Drink

A Glass of Sparkling Wine

The above options are just a taster of what we can offer. If you would like to tailor a drinks package to your requirements we would be delighted to discuss your ideas.

Corkage Charges

If you wish to supply your own drinks for the reception the following corkage prices will apply:

Table Wine @ £11.25 per bottle (75cl)

Sparkling Wine/Champagne @ £16.50 per bottle (75cl)

Selection from our Wine List

White Wine

Sun Tree Cataratto (Sicily)	£20.50
Emporium Chardonnay (Sicily)	£20.75
Montemarino ,Pinot Grigio (Italy)	£23.00
Errazuriz Sauvignon Blanc (Chile)	£28.25
Vidal Sauvignon Blanc (New Zealand)	£29.50

Rosé Wine

Sun-Tree Rosé, Veneto (Italy)	£22.50
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Champagnes & Sparkling Wines

Codorniu Classico Brut Cava NV (Spain)	£26.25
Piper-Heidsieck Brut Champagne	£48.75
Moët et Chandon Brut Imperial	£64.50

Red Wine

Sun Tree Cabernet, Veneto (Italy)	£20.50
Emporium Shiraz (Sicily)	£21.25
Cotes du Rhône, La Dentellière (France)	£22.25
Kleine Zalze Pinotage (South Africa)	£26.25
Faustino VII Rioja Tinto (Spain)	£30.25

Our full wine list is available on request.

Evening Buffet Menu

Selection of Sandwiches
Onion Bhajis, Raita Dip
Vegetable Spring Rolls
Spinach Pakoras
Cheese and Tomato Mini Quiche
'Build your own Mini Burgers' with Condiments
Lamb Kofta
Tandoori Chicken Skewers
Spicy Chicken Wings, Soured Cream Dip
BBQ Chicken Drumsticks
Mini Toad in the Hole
Kung Po Beef Skewers
BBQ Spare Ribs
Goujons of Plaice, Tartar Sauce
Cajun Wedges with Soured Cream
Breaded King Prawns
Warm Sausage Rolls
Sesame Prawn Toast
Thai Seafood Dim Sum's
Calamari, Spicy Tomato Dip
Margarita Pizza Bites
Hawaiian Pizza Bites
Cheddar Stuffed Jalapeño's

Five Items at £14.50 per guest

Six Items at £15.50 per guest

Seven Items at £16.50 per guest

Eight Items at £17.50 per guest

Night Time Nibbles - £6.50 per person

Bacon Rolls, Ketchup and Sauces
Egg Rolls, Ketchup and Sauces
Sausage Baps, Ketchup and Sauces
Roast Pork Baps, Apple Sauce
Mini Cod and Chips

A Little Something 'Extra'

Sweetie Jar Corner - £3.00 per person

Selection of pick and mix sweeties served in vintage jars

Snacks & Nuts - £2.50 per person

Selection of Kettle Crisps, Olives and Nuts

Tea and Cakes - £4.50 per person

Variety of miniature tea cakes, pots of tea butler served



Nuptial Preparations...

Planning a wedding is a complicated and sometimes stressful undertaking. With this in mind, we wish to offer you as much support as necessary. Some helpful hints and tips to ensure a successful celebration:

First step's in your Journey – Our recommendation would be to research and reserve local suppliers such as wedding cake, flowers and entertainment. Your dedicated Wedding Executive will be delighted to provide details of the Leicester Marriott Hotel 'preferred' partners. Attending a Wedding Fayre is a perfect opportunity to explore creative ideas and to assist making those important final decisions.

Please join us at one of our Wedding Fayres - Sunday 11th March 2011 and Sunday 16th September 2011, admission is free and registration can be found at www.silverlinings.co.uk

11 Months prior to the day - Here at the Leicester Marriott, we will create a custom webpage to enable your guests to book bedrooms online. Your dedicated webpage provides the opportunity to add a bespoke message and photograph to your guests.

4 Months prior to the day – Personal menu consultation and tasting with our Executive Chef to discuss your menu requirements. This is important as you will be able to taste and view how your dishes will look on the special day, our Chef will also come and meet with you to check you are happy with everything and discuss any questions you may have regarding the menu.

2 Months Prior to the day - Meet with your dedicated Wedding Executive to run through the final details, menu choices etc. The Wedding Executive will provide you with your "Banquet Event Order" detailing every aspect of your special day. It's very important that you read this carefully and notify your Wedding Executive of any changes or amendments.

2 Weeks prior to the day – Ideally, you will meet with your Wedding Executive and your Wedding Host here at the Leicester Marriott. The Wedding host will be with you throughout your celebration and will act as your Toastmaster. This is one of the most important meetings prior to your wedding. It's the ideal opportunity to run through the details of the day and spend time with the Wedding Host.

Up to 1 Day prior to the day – Your Wedding Executive and Wedding Host will make themselves available to take care of any last minute changes and to take delivery of those "Special Touches", seating plans, gifts, flowers, favours etc.

Your dedicated Wedding Executive is here to help as much or as little as required. Their role is to take away some of the pressures of planning and organising your celebration; enabling you to enjoy the experience as you prepare for the most important day of your lives.

**“Order of the Day”
A simple guide to help you prepare**

Name of Bride & Groom:

Date of wedding:

Ceremony and Reception Suites to be used:

Number of guests - Day: Evening:

Time and location of wedding ceremony:

Arrangements for ceremony if being held at hotel:

Estimated time of arrival at the Leicester Marriott Hotel:

Arrival drinks chosen:

Special arrangements on arrival:

Wedding breakfast menu choice:

Special dietary requirements, vegetarians, children & infants:

Wedding breakfast beverage choice:

Do you require a cake stand and knife?

Evening reception entertainment details:

Evening reception buffet and time of serving:

Accommodation requirements: