

*It's your day.....
Let us make it unique for you*

*Manor
Park
Hotel*



Tailored especially for you

Congratulations And Welcome To Manor Park Hotel

Manor Park Hotel is the ideal setting for a truly memorable wedding reception.

On your very special day relax and enjoy the occasion whilst our experienced and professional team ensure that you have the best possible start to your married life together.

With a distinct feel, this country house and it's surroundings will give you idyllic and memorable photographs, as well as adding a classic sense of grace to this special day.

With a distinct range of rooms at the Hotel you can be sure of one to suit your needs.



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The Events Suite

With a view to having this luxury events suite completed later in 2011, this charming and spacious room, with it's own Private Bar offers the ideal venue. The Event's Suite can comfortably hold up to 200 guests

Maizie's Suite

This room is ideal for a smaller wedding event of up to 50 guests, with an original working natural fire and period flooring. With a unique shape this room can be tailored to fit an event of where size is not a priority, but where intimacy is.



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The Advantages of Having Your Wedding At The Same Venue As Your Reception

Tailored to your specific wedding requirements, making this special day completely personal to you.

Convenience for guests who do not have to move from one location to another or wait for photographs.

Wonderful period surroundings for your photographs.

Can be booked up to 18 months in advance.

Avoids costly car hire.

Complimentary accommodation for the Bridal Couple.

The hire of these rooms for a civil ceremony or partnership is £250.00 which includes a floral display for the ceremony but is exclusive of the Registrar fees.

You must contact the Registrar's Office to arrange the provisional booking of your date. Contact can be made up to one year in advance.

Registrars Office

Tel :: 01292 284988



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Suggestion 1

Reception Drinks

*House Champagne, with or without Fresh Orange Juice,
Pimm's & Lemonade or White Wine Punch*

Three Course Wedding Breakfast

*As coffee is served everyone will have their glasses charged
with House Champagne to toast to your happiness.*

*Your Wedding Host will help you with all the ceremonial
duties from organising the line-up to your speeches and
toasts.*

*Once the Wedding Breakfast is over, you may retire to
either the Gardens or Mia's Bar to relax after your meal,
while we prepare the suite for the arrival of your evening
guests.*

£ 29.95 per person

Additions

*Canapés on arrival
£ 3.95 supplement*

*Fish, Soup or Sorbet Intermediate Course
From £ 2.50 supplement*

*Extra Glass of Wine with your meal
From £ 3.95 supplement*

*Upgrade from House Champagne to Bollinger
£ 4.50 supplement*

*Alternative wines can be chosen from our extensive list,
this can be done through your Wedding Coordinator*

*All prices are inclusive of VAT at the prevailing rate,
choose one arrival drink for all your guests. A non alcoholic
alternative and children's drinks will be offered.*



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Wedding Breakfast Suggestion 1

Please select one choice from each of the courses, plus a vegetarian option if required

Starters

*Tomato & Basil Soup [v]
Crayfish & Cherry Tomato Cocktail
Chilled Galia Melon, with Citrus Sorbet [v]
Duck & Plum Terrine, with Red currant Jelly*

Main Courses

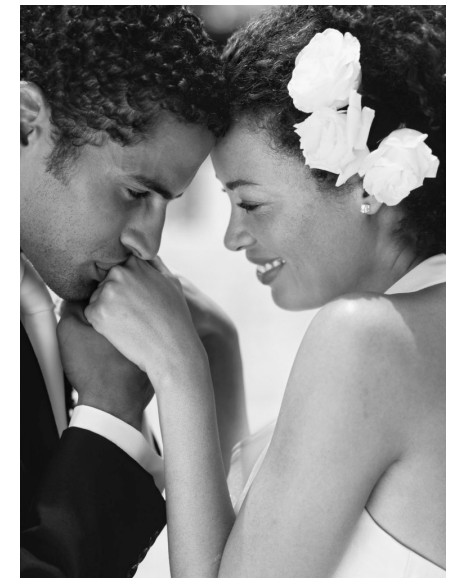
*Pan Seared Chicken Supreme, with seasonal vegetables & Shallot & Lemon butter.
Noisettes of Lamb, with Red Currant Jelly & Mint Sauce.
Pan Fried Pork Medallions, with a Chorizo & Bean Cassoulet.
Poached Fillet of Salmon, with Asparagus Spears & Hollandaise.
Roast Vegetable Open Lasagne, with a Crisp Leaf Salad. [v]*

Dessert

*Profiteroles flavoured with Baileys, served with a Belgian Chocolate Sauce.
Caramelised Apple Tarte Tatin, with a Butterscotch Ice Cream.
White Chocolate & Raspberry Pannacotta, with Berry Coulis.
Fresh Fruit Salad*

Filter Coffee or Blended Tea with Mint Crisps

All dishes denoted with [v] are suitable for vegetarians, if required we will offer a vegan option. We cannot guarantee that dishes on this menu will be completely free from nut or nut derivatives or fish will be bone free



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Suggestion 2

Reception Drinks

*House Champagne, with or without Fresh Orange Juice,
Pimm's & Lemonade or White Wine Punch*

Three Course Wedding Breakfast

One Glass of Wine with your Meal

*Your guests will be offered a choice of either House White or
House Red with their meal.*

*As coffee is served everyone will have their glasses charged
with House Champagne to toast to your happiness.*

*Your Wedding Host will help you with all the ceremonial
duties from organising the line-up to your speeches and
toasts.*

*Once the Wedding Breakfast is over, you may retire to either
the Garden's or Mia's Bar to relax after your meal, while we
prepare the suite for the arrival of your evening guests.*

£ 34.95 per person

Additions

*Canapés on arrival
£ 3.95 supplement*

*Fish, Soup or Sorbet Intermediate Course
From £ 2.50 supplement*

*Extra Glass of Wine with your meal
From £ 3.95 supplement*

*Upgrade from House Champagne to Bollinger
£ 4.50 supplement*

*Alternative wines can be chosen from our extensive list, this
can be done through your Wedding Coordinator*

*All prices are inclusive of VAT at the prevailing rate, choose
one arrival drink for all your guests. A non alcoholic
alternative and children's drinks will be offered.*



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Wedding Breakfast Suggestion 2

Please select one choice from each of the courses, plus a vegetarian option if required

Starters

Potato & Leek Soup [v]

Goats Cheese & Caramelised Onion Tartlet [v]

Smoked Salmon, with a Celeriac Remoulade

Smoked Chicken & Bacon Terrine, with Red Onion Chutney

Main Courses

Pan Seared Chicken Supreme, stuffed with Haggis & Pink Peppercorn Cream

Roast Rump of Lamb, with fresh rosemary & lemon.

Mediterranean Roast Vegetable Risotto Cakes. [v]

Fillet of Salmon, crusted with capers & herb, shallot butter.

Roast Sirloin of Beef with Yorkshire Pudding & horseradish.

Dessert

Mango & Passion fruit Roulade, with citrus ice cream

Duo of Chocolate Torte, with crème fraiche.

Bread, Butter & Blueberry Pudding, with Chilled Sauce Anglaise.

Fresh Fruit Salad

Filter Coffee or Blended Tea with Mint Crisps

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Suggestion 3

Reception Drinks

House Champagne, with or without Fresh Orange Juice, Pimm's & Lemonade or White Wine Punch, Classic Kir Royale or Hemmingway.

Four Course Wedding Breakfast

Wine with your Meal

Your guests will be offered two glasses of either House White or House Red with their meal.

As coffee is served everyone will have their glasses charged with House Champagne to toast to your happiness.

Your Wedding Host will help you with all the ceremonial duties from organising the line-up to your speeches and toasts.

Once the Wedding Breakfast is over, you may retire to either the Garden 's or Mia's Bar to relax after your meal, while we prepare the suite for the arrival of your evening guests.

£ 39.95 per person

Additions

Canapés on arrival

£ 3.95 supplement

Fish, Soup or Sorbet Intermediate Course

From £ 2.50 supplement

Extra Glass of Wine with your meal

From £ 3.95 supplement

Upgrade from House Champagne to Bollinger

£ 4.50 supplement

Alternative wines can be chosen from our extensive list, this can be done through your Wedding Coordinator

All prices are inclusive of VAT at the prevailing rate, choose one arrival drink for all your guests. A non alcoholic alternative and children's drinks will be offered.



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Wedding Breakfast Suggestion 3

Please select one choice from each of the courses, plus a vegetarian option if required

Starters

*Roast Carrot & Parsnip Soup, with Crème Fraiche [v]
Orange, Sweet Potato & Frisee Salad [v]
Salmon Gravadlax with a Caper & Shallot Butter
Galia Melon & Prosciutto, with a Raspberry & Cider
Dressing.*

Intermediate

Gin, Tonic & Lime Sorbet or Apple & Raspberry Sorbet

Main Courses

*Pan Seared Chicken Supreme, stuffed with Ricotta &
Chervil, served with Baby Vegetables.
Braised Lamb, with Caramelised Onion & Red Wine Jus.
Goats Cheese, Roast Pepper & Sun Blushed Tomato Tartlet
[v]
Grilled Fillets of Sea Bass, with Fennel & Ginger Butter.
Roast Duck Breast, with Potato Fondant & Honey Glaze*

Dessert

*Raspberry Cranachan, with Whisky Ice Cream
Honey & Date Pudding, with Sauce Anglaise.
Valencia Orange & Saffron Crème Brulee, with Pistachio
Shortbread.
Fresh Fruit Salad*

Filter Coffee or Blended Tea with Mint Crisps

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will offer a vegan option. We cannot guarantee that dishes on this
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bone free*



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An Evening Enjoyed to the Full

Finger Buffet Menu

Our finger buffet selector has been designed to allow you the flexibility to build your own menu. We start by including a selection of sandwiches, (tuna & sweetcorn, ham, lettuce & mustard mayo, savoury cheese & egg and watercress)

You then choose any 5 of the following for £ 12.50

Griddled Chicken Caesar Wraps

Margherita Pizza Fingers

Chicken Drumsticks

Brie, Apple & Grape Wraps

French Onion Tartlets

Chorizo Bites

Tuna Nicoise Wraps

Bacon, Lettuce & Tomato Ciabatta

Spiced Potato Wedges, with dips

Filo wrapped Prawns, with chilli mayo

Selection of Crisps, Nuts & Crackers

Vegetarian Spring Rolls

Thai Fish Cakes

Blackened Salmon & Onion Skewers

Antipasto Platters, with Olives

Mozzarella Glazed Garlic Slices

Baked Chicken Wings, with salsa

Selection of Quiche

Fresh Fruit Platter

Profiterole Tower, with Belgian Chocolate

Chocolate Fountain, with Strawberries, Marshmallows & Melon

Should you want more than 5 items, any additional item can be added for an additional supplement

Coffee Station

Serving a selection of Blended Teas & Filter Coffees at

£ 2.50 per person

Minimum catering numbers apply to all evening events, please consult with the Wedding Coordinator for details.

If you are looking for a evening only reception, please ask for a Evening Event Package



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The Personal Touches

The Hotel is able to provide advice on many personal touches such as flowers, table decorations and Entertainment to complete your special day.

Coloured table linen to match your wedding colours can be organised from a charge of £ 3.00 per person.

The Perfect End To The Perfect Day

Why not start your honeymoon in style with our Champagne Package in your room.

*Bottle of Bollinger Brut
Hand Made Chocolates
Fresh Fruit Platter*

£ 50.00



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Accommodation For All Your Guests

We are delighted to offer competitive accommodation packages to all guests attending Wedding parties hosted at the Hotel.

Accommodation is subject to availability at the time of your booking being made and an agreed number of bedrooms will be held to reflect the size and expected guests in your party.

Where possible we will endeavour to accommodate your guests in the main house, unless requested.

Rooms from the agreed allocation that have not been guaranteed with a credit card will be released 28 days before the arrival.

Upgrades are available on most of our rooms.

Check in is 2pm on the day of arrival and, as such, a two night stay is recommended one night packages are also available.

To enquire about these services, please speak to your Wedding Coordinator within the Hotel.



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Hotel Contact Details

For further information on any aspect of your initial enquiry, please do not hesitate to contact us at any of the numbers below.

*Manor Park Hotel
48 Kilmarnock Road
Monkton
By Prestwick
KA9 2RJ*

Tel :: 01292 479365

Fax :: 01292 678322

www.manorparkhotel.co.uk

info@manorparkhotel.co.uk

*Appointments can be made to speak
to a Co-Ordinator.*



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