



BOUTIQUE WEDDINGS



THE PAVILION

— *THE* Manor —





WELCOME TO YOUR WEDDING AT THE PAVILION

The Pavilion, situated in the idyllic village of Quorn, Leicestershire offers a beautiful stand-alone venue with a picturesque countryside backdrop for your special day.

Alongside the Pavilion we have The Glade house, our oak built ceremony room, the perfect place to say 'I do'.

Outside is a large patio area, petanque court and croquet lawn. The Pavilion and Glade House face the Great Central Railway- a working steam heritage railway.

Please note that The Pavilion can accommodate up to 100 daytime guests with the space for a further 50 joining you in the evening. The venue requires a minimum of 60 guests when booking on a Friday or Saturday.

We also have 12 elegantly furnished boutique bedrooms available on site (subject to availability).

VENUE HIRE: WHAT WE INCLUDE

Exclusive use of the stunning Glade House and Pavilion

Exclusive use of the picturesque grounds and private courtyard

Your own dedicated wedding coordinator

Experienced front of house staff, chefs and bar staff

Round tables and chairs, white table linen, napkins, cutlery & glassware

Cake knife and rustic wooden dresser for your cake display

French style white easel, perfect for your wedding breakfast table plan.

Wedding tasting to ensure your food is perfect on your special day

(Priced at £30 per person for our three course wedding breakfast)

Access from 9am on the day for set up





CIVIL CEREMONIES

Our charming Glade House is licensed for up to 60 guests, nestled aside the Pavilion guests can enjoy quiet, countryside views while you exchange your vows.

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The main room in the Pavilion with it's rustic barn interior is perfect for larger numbers and is licensed for up to 100 guests.

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If you would like your Civil Ceremony to take place with us you will need to contact the County Register Office on 0116 305 6565 in order to check the availability of the registrar, who will also explain their booking procedures and charges.

2026 WEDDING VENUE HIRE

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
January	£1250	£1250	£1250	£1250	£1800	£1800	£1250
February	£1500	£1500	£1500	£1500	£1800	£1800	£1500
March	£1650	£1650	£1650	£1650	£2650	£2650	£2000
April	£1800	£1800	£1800	£2500	£3500	£3500	£2500
May	£2250	£2250	£2250	£3250	£4400	£4400	£3250
June	£2500	£2500	£2500	£3500	£4800	£4800	£3500
July	£2500	£2500	£2500	£3500	£4800	£4800	£3500
August	£2500	£2500	£2500	£3500	£4800	£4800	£3500
September	£2500	£2500	£2500	£3500	£4500	£4500	£3500
October	£2250	£2250	£2250	£3250	£4400	£4400	£3250
November	£1800	£1800	£1800	£2500	£3500	£3500	£2500
December	£2500	£2500	£2500	£3500	£4800	£4800	£3500

*Prices subject to change on bank holidays and key dates.

2027 WEDDING VENUE HIRE

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
January	£1300	£1300	£1300	£1300	£1900	£1900	£1300
February	£1575	£1575	£1575	£1575	£1900	£1900	£1575
March	£1725	£1725	£1725	£1725	£2775	£2775	£1725
April	£1900	£1900	£1900	£2650	£3675	£3675	£2650
May	£2350	£2350	£2350	£3400	£4600	£4600	£3400
June	£2625	£2625	£2625	£3675	£5000	£5000	£3675
July	£2625	£2625	£2625	£3675	£5000	£5000	£3675
August	£2625	£2625	£2625	£3675	£5000	£5000	£3675
September	£2625	£2625	£2625	£3675	£4700	£4700	£3675
October	£2350	£2350	£2350	£3400	£4600	£4600	£3400
November	£1800	£1800	£1800	£2500	£3500	£3500	£2500
December	£2625	£2625	£2625	£3675	£5000	£5000	£3675

*Prices subject to change on bank holidays and key dates.



OUR MENUS

CANAPÉS

Canapes - from £10.50 per person to include a choice of three.

Carpaccio of beef with black olive tapenade, rocket & parmesan

Duck confit, plum, spring onion and walnuts (GF)

Smoked salmon, pickled cucumber and creme fraiche blinis

Italian bruschetta with sun-dried tomato, mint oil, pine nuts and basil (VG)

Carrot & tarragon cucumber cups (VG, GF)

Chicken liver pate tart-lets with pear & saffron chutney

Spiced fishcake with mango chutney and coriander

Honey & mustard glazed chipolata sausages



THE PAVILION WEDDING BREAKFAST MENU

We ask the happy couple to select a set menu for your entire party. We will arrange suitable alternatives for any of your guests with specific dietary requirements.

Our three-course menu is priced from £59.50 per head.

STARTERS

Chicken liver bacon pate, red onion chutney, toast,
garden salad (CBGF)

Seasonal soup served with crusty bread
(VG/ CBGF)

Smoked salmon mousse, cucumber, fresh dill &
homemade bread (CBGF)

Mushrooms on toast, chargrilled focaccia, cream sauce,
herb oil (V, CBGF)

Classic Caprese salad, herb croutons & basil oil (V, CBGF)

MAINS

All served with honey roasted carrots and seasonal greens

Chicken supreme, shallot and brandy cream sauce and thyme roasted
potatoes (GF, CBDF)

Confit pork belly, crackling, calvados sauce and bubble & squeak
potatoes (CBGF)

Duo of lamb, slow braised lamb hotpot topped with dauphinoise
potatoes, red current glazed rump and red wine reduction (CBGF/ CBDF)
£5 supplement charge

Seared fillet of cod, lobster bisque sauce and citrus crushed new
potatoes (GF)

24 hour slow cooked British beef, truffle glaze and dauphinoise potatoes
(GF/ CBDF) *£5 supplement charge*

VEGAN MAIN COURSES

Coconut, butternut squash and spinach curry, Thai basil pesto (VG/
GF)

Carrot, courgette, and pimento tagine and middle eastern cous-cous
(VG)

Beetroot & Squash wellington with a porcini sauce and roast potatoes
(VG)

DESSERTS

Chocolate & orange tart, served with Chantilly cream (V)

Glazed passion fruit cheesecake and crisp meringues (VG, GF)

Sticky toffee pudding, toffee sauce & vanilla ice cream (V)

Summer berry pavlova served with summer berries, crisp meringues
and berry coulis (V)

Vanilla crème brûlée with homemade shortbread (V, CBGF)

Chocolate mousse, pomegranate seeds, crisp meringue, and pistachio
crumb (VG, GF)

LITTLE PAVILIONS

From £29.95 per head.

Seasonal melon and berries (V), (GF)
Crudités & houmous dip (V), (VG)

Sausage and mash with peas and gravy (CBV)
Chicken goujons, chunky chips, ketchup (CBGF)

Ice cream Sundae (V) or Selection of Sorbets (VG)
Double chocolate brownie, vanilla ice cream, caramel
sauce (V)

EVENING FOOD

Some of our evening dining options have an element of live or interactive cooking.

Cooked fresh using only the best, locally sourced ingredients to ensure you are well fueled for the dance floor.

- Traditional hot and cold finger buffet £25pp
- Leicestershire smoked and barbecued meats with a delicious selection of chef's choice salads and accompaniments £28pp
- A choice of your favourite street food dishes including Mexican, Greek, British or a taste of Asia from £17.95pp
 - Pulled pork, soft white baps, herb stuffing, crackling and apple sauce from £9.50pp
- Mini Manor Fish & Chips cones £9.50pp
- Grazing Table - a selection of cheeses, meats, breads & savoury sides £17.50pp.
- Bacon or sausage, in a soft white bap, served with condiments £8.50pp

Costings above for 2026 bookings, pricing subject to change for 2027.

If you have any dietary requirements, please ask a member of staff for food alternatives.





DRINKS PACKAGES

Prosecco or bottled beer on arrival, a glass of selected house wine during the wedding breakfast, Prosecco to toast the happy couple.

from £30pp.

Seasonal cocktail on arrival, a glass of selected house wine during the wedding breakfast, Prosecco to toast the happy couple.

from £35pp.

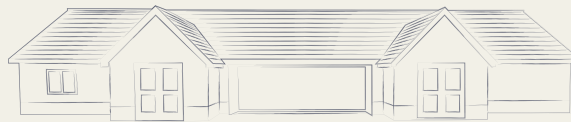
Champagne or champagne cocktail on arrival, a glass of selected house wine during the wedding breakfast, Champagne to toast the happy couple.

from £40pp

Why not upgrade to half a bottle of wine per person during the wedding breakfast or to one of our specialised wines to accompany your meal.

Tea, Coffee & Truffles - *from £5pp.*

BOUTIQUE WEDDINGS



THE PAVILION

THE
Manor
HOUSE

Contact Us:

T: 01509 413 416

E: events@manorhq.co.uk

W: www.themanorhouseatquorn.co.uk