



DOUBLETREE

BY HILTON™

HOTEL & SPA CHESTER

The DoubleTree by Hilton Hotel and Spa Chester

2021 -2022

The DoubleTree by Hilton Hotel and Spa are delighted to include the following with our Weddings;

We Only Hold One Full Wedding Each Day at The Hotel

Full Use of The Grounds & Gardens For Your Photos

Red Carpet & Ropes for Arrival

Red Carpet for the Aisle

Classic White Table Linen & White Napkins

Round Mirror Plates & Tea Lights for Tables During The Wedding Breakfast

Use of Our Cake Stand & Silver Knife to Cut The Cake

Choice of Easel to Display Your Table Plan

Personal Events Co-ordinator to Help with the Planning & Arrangements

Dedicated Events Manager to Act as a Toast Master During the Day

Personalised Printed Menus

Hotels Dancefloor

Licenced Rooms

Abbey Suite - from **£500.00** Civil Ceremony Room Hire
(Price may vary depending on package)

Ballroom – from **£500.00** Civil Ceremony Room Hire
(Price may vary depending on package)

Yerburgh Suite - **£300.00 Civil Ceremony Room Hire**
Wedding Breakfast – Minimum: 30 Maximum: 40
Evening Reception- not available

Capacities

Minimum Numbers

50 Midweek

60 Day/100 Evening – Friday & Sunday

80 Day/ 120 Evening Saturday

Maximum Numbers

Abbey Suite – 110 Day/ 130 Evening *

Ballroom – 220 Day / 350 Evening *

**Maximum numbers will reduce if staging is required for a band.*

Pagoda – A Minimum of Six People are required Inside the Pagoda, Maximum Numbers on Application

Wedding Packages

Package One

Available Monday – Thursday

Civil Ceremony Room Hire – Extra Charge

Wedding Breakfast & Evening Reception Room Hire Inclusive

Reception Drink – A Glass of Peach Fizz

Three Course Wedding Breakfast (Menu One)

Coffee & Handmade Chocolates

Half a Bottle of House Wine per person
(Wines can be upgraded if preferred)

Glass of Sparkling Wine to Toast

Light Buffet
(Selection of three items from the midnight snack menu)

Hotel Resident DJ & Disco

Complimentary Bedroom for the Newlyweds
for the Night of the Wedding

Winter Package – Frosted Elegance

Available;

2021 - March, October & November

2022 - January, February, October & November

2023 - January & February

Civil Ceremony Room Hire - Extra Charge

Wedding Breakfast & Evening Reception Room Hire Inclusive

Reception Drink – (Please select one option from our reception drinks menu)

Three Course Wedding Breakfast (Frosted Elegance Menu)

Coffee & Handmade Chocolates

Half a Bottle of House Wine per person
(Wines can be upgraded if preferred)

Glass of Sparkling Wine to Toast

Evening Buffet (£20.00 pp value, upgrades are available)

Chair Covers & Bows OR Lime Wash Chiavari Chairs *(Day guests only inc)*

Hotel Resident DJ & Disco

Complimentary Bedroom for the Newlyweds
for the Night of the Wedding

If you are looking for something a little different for your big day that doesn't fit in with our packages, we can create your very own bespoke package tailored to your needs

Speak to your Wedding Coordinator for more details

Package Two

Minimum numbers apply depending on your chosen day of the week

Civil Ceremony Room Hire - *Extra Charge*

Wedding Breakfast & Evening Reception Room Hire Inclusive

Reception Drink

(Please select one option from our Reception drinks menu)

Three Course Wedding Breakfast

(Menu One & Two)

Coffee & Handmade Chocolates

Half a Bottle of House Wine per person

(Wines can be upgraded if preferred)

Glass of Sparkling Wine to Toast

Evening Buffet

(£20.00 pp value, upgrades are available)

Hotel Resident DJ & Disco

Complimentary Bedroom for the Newlyweds
for the Night of the Wedding

Package Three

Minimum numbers apply depending on your chosen day of the week

Civil Ceremony Room Hire - *Extra Charge*

Wedding Breakfast & Evening Reception Room Hire Inclusive

Reception Drink – *Glass of Champagne*

Selection of Four Canapes

Three Course Wedding Breakfast (*Menu One, Two & Three*)

Coffee & Handmade Chocolates

Half a Bottle of House Wine per person

(Wines can be upgraded if preferred)

Glass of Champagne to Toast Speeches

Chair Covers & Bows or Lime Wash Chiavari Chairs (*day guests only*)

Evening Buffet

(Themed Buffet, BBQ, Hog Roast or £25.00pp value from the Pick N Mix buffet menu)

Hotel Resident DJ & Disco

Complimentary Bedroom for the newlyweds for the night of the
Wedding to include spa access for the following day

Two additional Bedrooms on the night of your wedding
for your nearest and dearest

First floor of the Manor House to get ready in on the morning of your
wedding **Saturday's only -subject to availability*

Complimentary night stay on your 1st Anniversary with celebratory
dinner in our Garden Room & Terrace Restaurant

Complimentary Menu Tasting for Two

PACKAGE PRICES

Package One (Monday – Thursday Only)

Minimum of 50 Adults day & evening

Ceremony Room Hire - **£500.00**

Low Dates;

October, November, December, January, February & March

2021 -£78.00 per person | 2022 - £82.00 per person

Medium Dates;

April, May, June & September

2021 - £89.00 per person | 2022 - £94.00 per person

High Dates;

July & August

2021 - £94.00 per person | 2022 - £100.00 per person

Additional Evening Guests;

Charged **£12.50** per person

Frosted Elegance

Minimum numbers apply depending on your chosen function suite / day of week

Ceremony Room Hire - **£500.00**

March, October & November 2021 & January & February 2022;

£6,600.00- Includes 60 Day guests & 100 Evening guests (Fri & Sun)

£8,400.00 – Includes 80 Day guests & 120 Evening guests (Sat)

Additional Day Guests Charged at **£70.00 per person**

October & November 2022 & January & February 2023;

£6,900.00- Includes 60 Day guests & 100 Evening guests (Fri & Sun)

£8,800.00 – Includes 80 Day guests & 120 Evening guests (Sat)

Additional Day Guests Charged at **£70.00 per person**

Additional Evening Guests;

Charged at **£20.00** per person

Package Two

Minimum numbers apply depending on your chosen function suite / day of week

Ceremony Room Hire - **£600.00**

Medium Dates;

March (2022), April, May, June, September, October, November & December

2021 -£126.00 per person | 2022 - £132.00 per person

High Dates;

July & August

2021 -£136.00 per person | 2022 - £143.00 per person

Additional Evening Guests;

Charged **£20.00** per person

Package Three

Minimum numbers apply depending on your chosen function suite / day of week

Ceremony Room Hire - **£600.00**

Medium Dates;

March (2022), April, May, June, September, October, November & December

2021 -£155.00 per person | 2022 - £160.00 per person

High Dates;

July & August

2021 - £ 170.00 | 2022 - £175.00 per person

Additional Evening Guests;

Charged **£25.00** per person

- Please note minimum numbers are based on adults at the full package price & numbers must include the happy couple
- Teenagers are charged at 75% of the adult price to have the same package but will include 3 non-alcoholic soft drinks, in place of the ½ bottle of wine
- Children are charged at £25.00pp for three courses from the Children's menu and 3 non-alcoholic soft drinks
- High Dates apply: Bank Holidays, Valentine's Day, and Christmas Day, New Year's Eve & New Year's Day
- Package One excludes dates between Christmas & New Year

Reception Drinks

Please Choose One Option from the following for your Drinks reception;

Peach Fizz

Sparkling Wine

Prosecco - £2.00*

Kir Royal with Sparkling Wine - £1.25*

Champagne - £4.50*

Rose Champagne - £4.50*

Bottega (Gold or Rose Gold) - £3.00*

Pimms No 1

Mulled Wine

Bottled Beer

Cocktails are also available on request, supplement to be advised

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Non-Alcoholic

Sparkling Elderflower £7.50

Jugs of Orange Juice - £8.50

Bottle of Still / Sparkling Water - £4.00

*Supplement applies for the Winter Package & Package Two

*Supplements for Package One available on request

Canapés

£8.50 per 3 items and £2.75 per item thereafter

Baked Ham and Cheddar Croquette

Duck Spring Roll, Sesame

Chilli and Lime Tempura Prawns

Beetroot and Goats Cheese on Granary Croute

Smoked Salmon Blini, Dill Cream

Goats Cheese and Red Pepper Croustis

Slow Cooked Beef and Yorkshire pudding With Dijon Mustard

Cream Cheese and Chive on Granary Croute

Crab Fishcakes, Sweet Chilli Jam

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Pimp your Prosecco Cart

Enhance your drinks reception with our 'Pimp your Prosecco' cart.

£2.00 per person to include;

A Selection of Fresh Strawberries, Raspberries and Cordials
Displayed on our Rustic Wooden Drinks Cart.

Menu One

STARTERS

- Vine Tomato Soup, Spring Onion Pesto, Aged Balsamic
- Carpaccio of Beetroot, Whipped Goats Cheese, Toasted Pine Nuts
- Poached Salmon Roulade, Baby Potato Salad, Chive Buerre Blanc
- Ham Hock Terrine, Piccalilli and Sea Salt Croutes

MAINS

- Roast Salmon Pave with Chive Crushed Baby Potatoes, Petit Ratatouille, Tomato and Garlic oil
- Roasted Chicken with Traditional Accompaniments
- Roasted Loin of Pork with Black Pudding Croquette, Cheshire Cheese Hash Cake, Spiced Apple Chutney & Cider Jus

DESSERTS

- Chocolate Orange Tart, Caramel Mousse and Blood Orange Coulis
- Raspberry Cheesecake, Fresh Berry Compote and Crème Chantilly
- Lemon Drizzle Sponge, Vanilla Pod Ice Cream, Lemon Syrup and Candied Zest

Menu Three

STARTERS

- Braised Pork Cheek, Celeriac Puree, Crisp Parma Ham and Pomegranate Emulsion
- Wild Mushroom Veloute, Truffle, Chives and Garlic Crouton's
- Smoked Salmon Roulade, Spinach Puree and Pickled Garden Vegetables
- Confit of Duck with Braised Red Cabbage, Caramelised Apple and Crisp Parsnips

MAINS

- Roast Sirloin of Welsh Beef, Roasted Potatoes, Homemade Yorkshire pudding, Vegetable Panache and Roasting Juices
- Fillet of Seabass with Artichoke Puree, Roasted Garlic, Sautéed Wild Mushrooms and a Red Wine Reduction
- Braised Shoulder of Lamb, Spices Parsnip Mash with Shallot Puree and Young Carrots

DESSERTS

- Lemon Meringue Tart, Citrus Syrup and Candied Zest
- Chocolate Truffle, Praline Brittle and Sauce Anglaise
- Baked Vanilla Cheesecake with Macerated Strawberries

Menu Two

STARTERS

- Sweet Potato Soup, Savoury Granola
- Wild Mushroom and Spinach Tart, Blush Tomato and Baby Herb Salad
- Cured Salmon Gravlox, Horseradish Crème Fraiche, Toasted Brioche
- Confit Chicken and Chorizo Terrine, Olive Tapenade and Toasted Focaccia

MAINS

- Roasted Breast of Chicken, Thyme Fondant Potato, Wild Mushroom, Café Au Lait and Crisp Parma Ham
- Roasted Belly, Slow Braised Cheek with Bubble And Squeak Hash, Pickled Red Cabbage and Red Currant Jus
- Braised Blade of Beef, Truffle Potatoes, Confit Carrot and Honey Roast Shallot
- Cod Loin with Saffron Creamed Leeks, Croquette Potato and Torched Vine Tomatoes

DESSERTS

- Strawberry Tart, Strawberry Sorbet and Mint Syrup
- Chocolate Caramel Cheesecake, Salted Caramel and Bitter Chocolate Sauce
- Lemon Drizzle Sponge, Vanilla Pod Ice Cream, Lemon Syrup and Candied Zest

Frosted Elegance

STARTERS

- Vine Tomato Soup, Spring Onion Pesto and Aged Balsamic
- Leek and Potato Soup, Crisp Leeks and Cream
- Red Pepper Arrancini, Tomato and Chilli Coulis, Roquette

MAINS

- Pan Seared Salmon with Chilli and Ginger Risotto, Summer Peas and Watercress
- Roasted Chicken Breast, Garlic Pomme Puree, Roasted Root Vegetable, Red Wine Jus
- Roasted Pork Belly with Fondant Potato, Carrot and Cinnamon Puree, Young Vegetables, and Roasting Juices

DESSERTS

- Sticky Toffee Pudding, Butterscotch Sauce and Cinnamon Ice Cream
- Double Chocolate Cheesecake, Cinnamon Cream and Chocolate Soil
- Strawberry Cheesecake, White Chocolate Sauce and Fresh Berries

CHILDREN-£25.00 (12 Years and under)

STARTERS

- Roast Tomato Soup, Fresh Cream
- Garlic Pizza Bread with Cheese
- Melon and Pineapple with Fresh Berries

MAINS

- Pork Sausage and Mash with Peas and Pan Gravy
- Breaded Goujons of Chicken with Fries and Peas
- Pasta Carbonara with Garlic Ciabatta
- Tempura Battered Haddock with Chips and Peas

DESSERTS

- Chocolate Ice Cream Sundae
- Fresh Fruit Salad with Sorbet
- Warm Chocolate Brownie with Chocolate Ice Cream

DRINKS

Fresh Fruit Cocktail for the drinks reception

A Soft Drink with the meal

A Soft Drink to Toast the Speeches

PLEASE NOTE –

When selecting your dishes a set menu must be chosen

e.g. One starter, one main course and one dessert

Please note this also applies to the children's menu

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(A vegetarian option can be chosen in addition to your set menu)

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Choice Menu

If you wish to have more than one option you are able to upgrade to a choice of two options per course for an additional £5.00 per person

VEGETARIAN MAINS

- Pea and Mint Risotto, Shaved Parmesan and Basil Pesto
- Butternut Squash and Sage Wellington, Roquette and Pistachio Salad
- Mediterranean Vegetable Linguine, Olives and Feta Cheese
- Blush Tomato and Roasted Red Pepper Risotto, Grilled Haloumi, Baby Basil and Balsamic
- Baked Aubergine Cannelloni, Spiced Tomato Ragu and Parmesan

ENHANCE YOUR MENU

PANACHE OF VEGETABLES

£9.95 (5 Persons per portion)

Main Courses Accompanied by Chef's selection of Seasonal Market Vegetables

SOUP COURSE -£4.95

Choose From: Roasted Tomato Soup, Carrot & Ginger Soup, Wild Mushroom Soup

SORBET COURSE - £3.95

Choose from: Strawberry, Raspberry, Lemon, Blackcurrant, Orange or Champagne

FISH COURSE

£11.95

Smoked Salmon served with Traditional Accompaniments

CHEESE COURSE

£45.00 per table (10 guest's maximum)

Selection of British and Continental Cheese with Celery, Grapes & Crackers

If providing a cheese tower please note crackers, chutneys and grapes are to be provided by the hotel. Please contact your coordinator for more details

Evening Buffet Menus

The Selector

£5.00 per item (per person)

- Ham and Cheese Croissants
- Tempura Tiger Prawns, Sweet Chilli & Lime
- Pork Pie Selection
- Vegetable Samosa
- Duck Spring Rolls
- Hot and Spicy Chicken Wings
- Tortilla Chips, Salsa & Grated Cheddar
- Mature Cheddar on Toast
- Breaded Brie Wedges & Cranberry Sauce
- Sausage Rolls with Piccalilli
- Potato Wedges with Sour Cream & Chive

£7.50 per item (per person)

- Chefs Selection of Finger Rolls
- Cured Back Bacon Muffin & Fries
- Cajun Spiced Chicken Skewers
- Mini Burgers with Pulled Pork
- Selection of British Cheese with Celery, Crackers and Chutneys
- Selection of Cured Deli Meats
- Pulled Pork Burritos
- Chicken Satay Skewers
- Beer Battered Fish Goujons & Chips

£12.50 per item (per person)

- Fish and Chip Supper, Brown Bread & Butter
- Thai Green Curry with Coconut Rice, Naan Bread
- Lamb Hot Pot, Pickled Red Cabbage & Crusty Bread
- Poached Chicken with Chorizo, Roasted Peppers & Tomato, Toasted Focaccia
- Cottage Pie, Warm Sour Dough
- Penne Pasta Arrabiata, Pesto and Balsamic, Garlic Bread
- Spiced Beef Chilli with Braised Rice, Flour Tortilla
- Meatballs al Forno & Garlic Bread
- Spanish Sausage and White Bean Stew, Chefs Artisan Bread Selection

BBQ -£25.00 per person

A selection of freshly Baked Artisan Breads

Mixed Leaf Salad

Red Onion Chive and Potato Salad

Tomato and Bocconcini Salad, Basil Pesto

Coleslaw

Please select 3 from the following items:

- Home Made Beef Burgers
- BBQ Gourmet Sausages
- Chicken Satay Skewers
- Cajun Spiced Salmon
- Vegetable Burger

Additional Dish available;

Sirloin of Welsh Beef with Sticky Onions - £5.95 per person

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The BBQ menu can be part of your all-inclusive package as your Wedding Breakfast Main Course with a set starter and dessert chosen from the Wedding Breakfast Menu that is inclusive in your package.

****Supplement applies to Package 1 & Frosted Elegance Package***

MIDNIGHT SNACKS

Cured Back Bacon on a Toasted Muffin £3.95 per person

Pork & Herb Sausage Sandwich £3.50 per person

Tomato & Buffalo Mozzarella on Ciabatta £3.50 per person

Mature Cheddar on Bloomer Toast £2.95 per person

Mini Fish & Chips in a Cone £5.00 per person

Hot Chocolate & Fudge Brownies £3.50 per person

Traditional Hog Roast -£25.00 per person (Minimum of 80 required)

Free Range Pig Slowly Roasted Over Flames

Freshly Made Apple Sauce, Home Made Sage & Onion Stuffing
& Golden Crisp Crackling

Floured Bread Rolls

Seasonal Mixed Salad;

*A Mixture of Freshly Sourced Spring Leaves, Spring Onions,
Sliced Peppers, Cherry Tomatoes, & Cucumber.*

Home Made Gourmet Coleslaw

Tomato and Mozzarella Salad

Herb Dressed New Potatoes

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Home Made Vegetarian Option

Grilled Vegetable and Haloumi Skewers, Served
with Pitta Breads and a Tzatziki Dip

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Also Available On Request:

Whole Roasted and Dressed Scottish Salmon

£95.00 each whole

THEMED BUFFET - £25.00 per person

The American Diner

Selection of Salads to Include:

Cobb Salad

Mixed Salad

Homemade Beef Burgers

American Style Hotdogs

Hot n Spicy Chicken Wings

Spiced Potato Wedges

Coleslaw

Baked Cheesecake

Chocolate Brownies

The Mediterranean

Deli Meat Selection

Mezze Bowl Selection

(Olives/ Blush/ Feta/ Hummus/ Artichoke)

Poached Chicken with Chorizo Roasted Pepper & Tomato

Poached Salmon with Basil Salsa

Penne Arrabiata with Mozzarella

Roasted Baby Potatoes

Passionfruit Cheesecake

Chocolate and Orange Tart

The British Farmer

Selection of Artisan Breads

Platter of Home cooked and Deli Meats

Mini Pork Pie Selection

Scottish Smoked Salmon Platter

Chefs Selection of Quiche

Individual Beef and Ale pie

British Cheese Selection

Balsamic Onion

Pickles and Chutney

Citrus Tart

Apple Crumble Tart

The Mexican

Deli Meat Selection

Haloumi and Chorizo skewers

Chicken and Roasted Red Pepper Fajitas

Tomato and Bocconcini Salad

BBQ Pulled Pork Burritos

Nachos with Chilli Salsa, Sour Cream & Guacamole

Spiced Potato Wedges

Key Lime Pie Cheesecake

Salted Caramel Torte

**Please note -100% of your evening guests must be catered for

The Small Print...

DEPOSITS AND PAYMENTS

We can hold your preferred date for 14 days with no obligation, should you wish to go ahead we require a **£500.00** deposit to secure the booking, then the remaining contracted balance is split into three further payments due **12 months prior, 6 months prior and 6 weeks prior**. Final payment is subject to change depending on upgrades and numbers. For example on a £10,000 wedding. - £500.00 deposit leaving a remaining balance of £9,500.00. This would then split into 3 payments of £3,166.00.

Please note all payments are non-refundable/transferable

ACCOMMODATION

A Junior Suite for the newlyweds is included with our packages for the night of the wedding, including breakfast
Check in is available from 3.00pm with Check out required by 12 noon. Early check in, if available if requested, cannot be guaranteed.
Accommodation is available at a discounted rate for the night of your wedding only. Speak to your co-ordinator for more details & rates.

MENU TASTING

The happy couple are more than welcome to come in for menu tasting if it is not included within your package this is charged from £35.00 per person (depending on the choice of menu) and is available to book 3 months prior (Tuesday - Thursday from 17.30 – 18.30 - subject to availability)

REGISTRAR

If you would like to get married here at the Hotel you will need to contact Chester Registry office yourselves to arrange your desired date and time. We ask that this is confirmed before you pay your deposit with the Hotel. The telephone number is **0300 123 7037**

BAR

The bar within your function suite is open until 1am, guests can move to the resident bar if they are a guest staying in the Hotel

SUPPLIERS

For a full list of our trusted suppliers please speak to a member of the events team.

- Chair covers when included within a package are provided by Covers and Bows North West. If arranging chair covers yourselves, please note this must be arranged with venue dresser, we do not allow you to do this yourselves
- The DJ & Disco is provided by Cam Scott Leisure Entertainment.
- Fairy Lights – My Wedding Lighting is the only supplier permitted to install the fairy light ceiling canopy & window curtain lights in the Abbey suite.

FIREWORKS

Fireworks are only permitted on site on the 5th November & 31st December. Please ask for details for our permitted supplier.

PUBLIC LIABILITY INSURANCE

If you supply your own entertainment the Hotel will require a full copy of their public liability insurance prior to arrival. Failure to do so will result in the entertainment being unable to perform

PRICES

All of our Prices are inclusive of VAT