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THE ABBEY, GREAT MALVERN

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FINER DETAILS  
FOR YOUR DREAM WEDDING





# Here is where you start designing your dream wedding.

Whichever option you select, you get the best of both worlds: a superb value wedding package, which can be tailor-made to your desires.

Our Chef's delicious cuisine combines the best seasonal produce from Worcestershire farms with a creative twist. A complimentary tasting for two will help you choose from a myriad of mouth-watering menu options.

And then those little extras that really make the big day. Flowers and photos, live bands, garden games and vintage cars... This is where your imagination can really soar.

All this, and the confidence that the setting and service on your wedding day will be supreme. And, if your guests want to stay – which some surely will – we offer special accommodation rates.

From your dedicated Wedding Specialist to the waiter who uncorks your Champagne, our staff are warm and professional. And most importantly, passionate about making the dream wedding you've designed come true.

## Civil Ceremony

The Abbey is the ideal venue for your civil ceremony or civil partnership, with many licensed rooms catering for small and intimate numbers and up to 200 plus guests.

Our Civil Ceremony Package includes:

- A licensed suite for the ceremony
- Floral arrangement for the Registrar's table
- Red carpet
- A sound system to play your choice of secular music
- Private room for you to meet with the Registrar prior to the ceremony

Our Weddings and Events Manager can provide you with all the contact details of Worcestershire County Council to check the availability of Registrars. Worcestershire County Council +44 8456 032859.

You can choose from a variety of optional extras to make your day truly yours, such as flowers, photography, drinks and meals.

**Starting from £350.00**

*Excludes Registrar's fees.*

## Intimate Wedding Package

If you are looking for a small, intimate wedding with close family and friends, our Intimate Wedding Package is the perfect choice:

- Civil ceremony room hire
- Red carpet on arrival
- Welcome drink per person served in the gardens (weather permitting)
- Room hire for wedding breakfast
- Chair cover and sash
- Three-course meal with tea, coffee and mints
- Half a bottle of house wine per person
- Glass of Prosecco per person for the toast
- Finest linen
- Complimentary overnight accommodation for the wedding couple, including breakfast
- Special accommodation rates for wedding guests

**2024: £90.00 per person**

**2025: £95.00 per person**

These prices are subject to season and time of booking. Minimum numbers: 10.





# All Inclusive Wedding Package

- Civil ceremony room hire
- Red carpet on arrival
- Choice of arrival drink served in the gardens (weather permitting)
- Room hire for wedding breakfast and evening reception
- Full venue dress with chair covers, sashes, table centres and more
- Finest linen
- Three course sit down meal followed by tea, coffee and mints
- Half a bottle of wine per person
- Glass of Prosecco per person for the toast
- Use of gardens for photos and reception drinks
- Cake stand and knife
- Evening reception finger buffet with a choice of eight items from the buffet menu
- DJ and disco
- Complimentary overnight accommodation for the wedding couple, including breakfast
- Special accommodation rates for wedding guests
- Dedicated Wedding Specialist and Event Supervisor on the day
- Complimentary menu sampling for two

### Three Course Set Menu

#### STARTER

Freshly homemade vegetable soup (v)

#### MAIN COURSE

Pan roasted fillet of British chicken, wrapped in back bacon, accompanied with spring onion and thyme cream sauce

Sweet potato and red onion marmalade seeded tart

#### DESSERT

Miniature choux buns, filled with sweet cream, and drizzled with dark chocolate sauce (v)

A separate Children's set menu is available. See page 10.

#### Optional Extras (available for All Inclusive Package only):

- Canapés: £4.50 per person
- Menu upgrade: £5.00 per person
- Cheese course (served on platters for 8-10 people): £5.00 per person
- Hot fork evening buffet upgrade: £3.50 per person
- Chair covers and sashes for evening guests: £3.50 per person
- Champagne upgrade: £4.00 per person



2024	Shaw Suite					Elgar Suite (Minimum 70 adult day guests)		
	40 Day Guests	45 Day Guests	50 Day Guests	60 Day Guests	70 Day Guests	70 Day Guests	80 Day Guests	100 Day Guests
40 Evening Guests	£4350.00							
45 Evening Guests	£4447.50	£4800.00						
50 Evening Guests	£4545.00	£4897.50	£5250.00					
60 Evening Guests	£4740.00	£5092.50	£5445.00	£6100.00				
70 Evening Guests	£4935.00	£5287.50	£5640.00	£6295.00	£6950.00	£7250.00		
80 Evening Guests	£5130.00	£5482.50	£5825.00	£6490.00	£7145.00	£7445.00	£8100.00	
90 Evening Guests	£5325.00	£5677.50	£6030.00	£6685.00	£7340.00	£7640.00	£8295.00	
100 Evening Guests	£5520.00	£5872.50	£6225.00	£6880.00	£7535.00	£7835.00	£8490.00	£9800.00
110 Evening Guests	£5715.00	£6067.50	£6420.00	£7075.00	£7730.00	£8030.00	£8685.00	£9995.00
120 Evening Guests	£5910.00	£6262.50	£6615.00	£7270.00	£7925.00	£8225.00	£8880.00	£10190.00
150 Evening Guests						£8810.00	£9465.00	£10775.00
180 Evening Guests						£9395.00	£10050.00	£11360.00
200 Evening Guests						£9785.00	£10440.00	£11750.00
220 Evening Guests						£10175.00	£10830.00	£12140.00

Additional day and evening guests: £95.00 per person. Additional evening only guests: £19.50 per person. For additional children, see Children's Package on page 10.

Prices are valid for 2024 weddings. Please ask our team for 2025 prices.



# Moonstone Twilight Package

- Civil ceremony room hire - earliest civil ceremony time at 4pm
- Red carpet on arrival
- Sound system to play your choice of secular music
- Private area to meet with the Registrar prior to the ceremony
- Room hire for evening reception
- Venue dress including chair covers, sashes and table runners
- A glass of Buck's Fizz for after the ceremony in the gardens, alternatively a glass of sparkling wine for the toast
- Hot buffet dinner
- Coffee and tea
- Cake stand and knife
- DJ and disco until midnight
- Complimentary overnight accommodation for the wedding couple
- Discounted accommodation for wedding guests
- Dedicated Wedding Specialist and Event Supervisor on the day

## Hot Buffet Menu

### MAIN COURSE

- Beef bourguignon
- Lamb moussaka
- Chicken chasseur
- Mixed bean and roast root vegetable ragout (v)
- Mediterranean vegetable pasta bake, topped with mature Cheddar (v)
- Panache of seasonal vegetables (v)
- Hot new potatoes (v)

### DESSERT

Selection of cheesecakes and gateaux served with Chantilly cream

Upgrades to this menu are available. Please ask for details.  
Dietary requirements can be catered for.

2024: £5999 for up to 100 guests.

2025: £6499 for up to 100 guests.

Additional guests £49.00 per person.



# Arrival Drinks Menu

## PRICE PER GLASS

Buck's Fizz (made with House Sparkling Wine)	£5.50
Kir Royale (made with House Sparkling Wine)	£5.50
Prosecco	£6.50
Classic Pimm's	£5.50
Winter Pimm's	£5.50
Fruit Punch	£4.50
Apple Fez	£4.50
Rumberry Punch	£5.50
Mulled Wine	£5.50
Champagne	£8.10

Cocktail upgrades available (Supplements apply)





# Wedding Breakfast Menu

All Inclusive Wedding Package Menu can be upgraded for a per person supplement of £5.00 for 3 items of each course.

Intimate Wedding Package includes choice of 3 items from each course.

## STARTERS AND SOUPS

Spiced butternut squash soup
Potato and leek soup
Cream of wild mushroom and tarragon soup
Carrot and coriander soup
Spiced root vegetable soup
French onion soup
Pea and leek tart and herbed salad
Dolcelatte and pear tart with onion marmalade
Ham hock terrine with house piccalilli and ciabatta crostini
Dovetail melon with blackcurrant sorbet
Chicken liver parfait with dressed leaves and red onion marmalade
Smoked mackerel pâté with ciabatta crostini
Homemade goats cheese and caramelised red onion tart
Feta cheese and sun blushed tomato savoury cheesecake

## MEAT

Pan seared chump of lamb with a smoked garlic infused pan gravy
Roast loin of pork stuffed with black pudding served with apple cider jus
Pan roasted supreme of chicken with creamy tarragon sauce
Supreme of chicken with tomato and chorizo sauce

## FISH

Baked fillet of red snapper with fresh tomato salsa
Roasted cod loin with béarnaise sauce

## VEGETARIAN

Baked garlic mushroom with dolcelatte and spinach puff pastry
Roasted butternut squash risotto with red pepper coulis
Stuffed peppers with Moroccan cous cous
Penne pasta with tender stem broccoli, cherry tomatoes, garlic and basil oil
Roasted vegetable tart tatin
Sautéed gnocchi with wild mushroom and spinach bound with a mature cheddar cheese sauce

## DESSERTS

Honey pannacotta with shortbread biscuit
Lemon and passion fruit tart
Sticky toffee pudding with custard
Mango and coconut brulée cheesecake
Belgian chocolate and caramel box
Individual spiced French apple tart
Chocolate and orange Torte
Raspberry frangipan tart
Cherry bakewell cheesecake



# Wedding Breakfast Menu Enhancements

Upgrade fee applies to all wedding packages.

Only available for all Inclusive Wedding Package when upgrading to Wedding Breakfast Menu.

## SORBETS

Mango	£4.50
Pear	£4.50
Orange	£4.50
Champagne	£4.50

## STARTERS

Smoked trout nicoise with crisp leaves, fine beans	£2.00
Camembert and fig tartlet	£2.50
Smoked salmon with caper, shallot dressing and creamed horseradish mousse	£3.00
Chicken, apricot and pancetta terrine, dressed rocket salad	£3.50

## GAME

Seasonal game options available and prices are on request.



## MEAT

Roast sirloin of beef with Yorkshire pudding	£3.50
Pan roasted chump of lamb with black olives infused jus	£2.50
Pan roasted breast of duck with a maple syrup infused jus	£3.00

## FISH

Poached lemon sole with Chardonnay and chive cream sauce	£3.00
Grilled fillet of sea bass finished with sauce vierge	£3.00

## DESSERTS

Belgian chocolate and raspberry tear	£3.50
Selection of British cheeses with grapes, celery batons and savoury biscuits	£4.50

# Canapés

£4.50 for 2 canapés per person

£5.50 for 3 canapés per person

£7.00 for 6 canapés per person

- Smoked salmon with cream cheese and horseradish
- Red onion marmalade and goats cheese tart
- Smoked trout mousse en croute
- Mini chicken liver pâté
- Parma ham and olives
- Baby pork sausages served with honey and grain mustard
- Spiced chicken skewers with a sweet chilli dipping sauce
- Glazed Camembert and black olive crostini
- Sun dried tomato and feta cheese bruschettas
- King prawn and lime kebabs
- Smoked halibut and dill tartlets
- Mini strawberry shortbread
- Mixed fruit kebabs
- Mini chocolate tarts





# Finger Buffet Menu

All Inclusive Package includes 8 items.  
Additional items: £2.00 each.

- Cheese and tomato quiche (v)
- Quiche Lorraine
- Spiced lamb kebabs with tzatziki
- Selection of vegetable dim sum (v)
- Chilli cheese poppers (v)
- Cajun spiced salmon and lime skewers
- Chicken satay
- Open sandwiches
- Cheddar cheese puff pastry rolls (v)
- Chicken wings of fire
- Honey and mint chipolatas
- Homemade tortilla chips and dips (v)
- Chicken and chorizo skewers
- Vegetable samosas (v)
- Tempura king prawns
- Vegetable tempura, including pepper, baby corn, cauliflower and green beans (v)
- Potato wedges (v)
- Vegetable crudités with dips (v)
- Bacon or egg baps (equivalent to 4x items)

# Fork Buffet Menu

Why not upgrade to the Fork Buffet Menu option for your evening reception? Upgrade for £4.50 per day guest and £25.00 per additional evening guest. Upgrade includes bread rolls, salad selection, 2 main dishes, 1 additional side, fresh fruit platter and dessert selection.

## MEAT

- Chicken supreme wrapped in streaky bacon in a wild mushroom and tarragon cream sauce with Parmentier potatoes
- Coq au vin with creamed potatoes
- Steak and ale pie with creamed potatoes
- Slow pan roasted chump of lamb served with roasted new potatoes, rosemary and garlic
- Lamb rogan josh with basmati rice
- Chicken jalfrezi with basmati rice
- Lasagne with garlic bread
- Beef bourguignon and creamed potatoes
- Pork goulash with rice

## VEGETARIAN

- Vegetable curry with rice (v)
- Vegetable lasagne with garlic bread (v)
- Roasted vegetable moussaka (v)
- Cheese tortellini with purple sprouting broccoli, cherry tomato and parmesan (v)
- Spinach and ricotta cannelloni (v)
- Wild mushroom stroganoff with spinach and rice (v)

## FISH

- Roasted salmon with sauce vierge, new potatoes and chives
- Haddock loin with sautéed spinach and caper butter sauce with potatoes
- Plaice fillet stuffed with salmon and dill mousse in a white wine sauce and new potatoes
- Sea bass fillet with sautéed pak choi and stir-fried vegetables and noodles

## SIDES

- Potato and celeriac gratin (v)
- Sautéed green beans with garlic and red onion (v)
- Buttered broccoli (v)
- Peas and chantenay carrots (v)
- Honey roasted root vegetables (v)
- Roasted new potatoes with rosemary and garlic (v)

# Children’s Menu

3 Courses for £20.00 or 2 Courses for £17.00.

Available for children up to 12 years old.

## STARTERS

- Soup of the day, served with a fresh bread roll (v)
- Fan of melon, served with berry coulis (v)
- Mini vegetable spring rolls (v)

## MAIN COURSE

- Sizzly sausage with mash and gravy
- Chicken nuggets with spiral fries
- Cheese and tomato pizza with salad (v)
- Fish fingers and chips with baked beans or peas
- Potato skins filled with cheese and bacon

## DESSERTS

- Selection of ice-creams. Choose from: vanilla, chocolate or strawberry (v)
- Banana split (v)
- Fresh fruit salad (v)

*If preferred, children can choose a half portion from the Adult's Menu for £18.00. Includes chair cover\**

# Children’s Wedding Package

Available as an additional extra to all wedding packages.

Available for children up to 12 years old.

- Arrival drink
- Chair cover
- Three course meal
- Evening finger buffet
- Drink with the meal
- Drink for the toast

£45.00 per additional child.





# Your Special Extras

This is where your wedding becomes extra special...

Perhaps you would like a bridal shower or a rehearsal dinner for close friends and family in one of our beautiful suites. A private family breakfast the next day. A reception in our landscaped gardens.

Flamboyant flowers, a tray of truffles, a bottle of Champagne in your room – which you can upgrade, check into early, check out of late... We can arrange all this and more.

Whatever will add that final perfect touch to your day, simply discuss it with your wedding planner. Looking for a professional photographer, toastmaster, maybe a chauffeur to drop you off in a gleaming limo? We'll put you in touch with trusted local suppliers who have the expertise you need.



# Special Accommodation Rates

The luxury of time...

To make it easy for you and your guests, we offer special accommodation rates on the evenings before and after your wedding day.

Our 103 individually decorated rooms are spacious and flexible, suiting everyone from families and seniors to groups of friends. We can add extra beds and travel cots to some rooms, whilst others feature comfortable sofa beds. Anything you need – family rooms, accessible bathrooms – just ask.

Stay longer at The Abbey and enjoy an abundance of perks. Free Wi-Fi and a full English breakfast. Afternoon tea in the stunning Priory View Lounge Bar, or a pint of real ale from a local brewery. A stroll around our landscaped gardens and take in the breathtaking views of the Malvern Hills and the Vale of Evesham.

And most importantly, more time to enjoy your wedding day.





# Local Suppliers

## VENUE DRESS / CHOCOLATE FOUNTAINS LIGHT UP DANCE FLOORS

### Event Fantastic

07855 554407 - [eventfantastic@yahoo.com](mailto:eventfantastic@yahoo.com)

[www.eventfantastic.co.uk](http://www.eventfantastic.co.uk)

### The Wedding House

01905 794200 - [info@flowerhousechairs.co.uk](mailto:info@flowerhousechairs.co.uk)

[www.the-wedding-house.co.uk](http://www.the-wedding-house.co.uk)

### JC Events Ltd

07986 907497 - 07896 989080

[www.jcevents.co.uk](http://www.jcevents.co.uk)

## PHOTOBOOTH / RODEO BULL

### Bouncy Castle Hire Malvern

07958 108899 - [www.bouncycastlehiremalvern.co.uk](http://www.bouncycastlehiremalvern.co.uk)

## FLOWERS

### Kilbury Flowers

01905 353756

## CAKES

### The Marble Cake Company

07754 044007

[www.marblecakecompany.co.uk](http://www.marblecakecompany.co.uk)

### Cakes by Karen

01905 359464 - 07751 241193

[karen@cakesbykaren.co.uk](mailto:karen@cakesbykaren.co.uk)

[www.cakesbykaren.co.uk](http://www.cakesbykaren.co.uk)

## PHOTOGRAPHY

### Patrick Collins

07947 265200

[www.patrickcollinsphotography.co.uk](http://www.patrickcollinsphotography.co.uk)

### Brett Devey

07842 727766

[brettdevey@hotmail.com](mailto:brettdevey@hotmail.com)

[www.brettjamesphotography.co.uk](http://www.brettjamesphotography.co.uk)

### Dave Harford

07900 305691

[info@daveharfordphotography.co.uk](mailto:info@daveharfordphotography.co.uk)

[www.daveharfordphotography.co.uk](http://www.daveharfordphotography.co.uk)

## VIDEOGRAPHY

### Steve Lunn

0121 557 3647

[www.videooccasions.co.uk](http://www.videooccasions.co.uk)

## MAKE UP

### Sasha Brown Make Up Artist

07961 537412

[www.sashabrownmakeupartist.com](http://www.sashabrownmakeupartist.com)

(Book at least 12-18 months in advance)

### Amy Laney

07941 651518

[www.amylaney.com](http://www.amylaney.com)

### Genevieve Turley

07868 304844

[www.gturleymus.com](http://www.gturleymus.com)







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