

WEDDINGS | CIVIL PARTNERSHIPS | SPECIAL OCCASIONS

Alderson house is beautiful venue right in the heart of Warwick. This Grade II listed building was built at the end of the seventeenth century, and still possesses many of its original features.

This elegant venue boasts spacious yet intimate dining facilities in an oak panelled dining room. This is in addition to a beautiful room for marriage ceremonies and civil partnerships.

The House also includes an original galleried staircase with views over to Warwick Castle. This is enhanced by an elegant exterior with facilities for drinks receptions and a place for your guests to relax on the lawn (weather permitting).

One of the huge advantages of Alderson House is that it is small enough to have it all to yourself, whilst still being grand enough to suit the occasion.



For your wedding or civil partnership, you will have the option to host your civil ceremony with us, as well as the reception, giving you the comfort of a complete wedding day all in one place. From conception to completion, a relationship is built on trust to ensure your wedding day is special and exceeds all of your expectations. From the first contact which you will have with Katie our dedicated Wedding Coordinator, she will assist you in creating a very special day for you and your guests.

At Alderson House we recognise that every couple is unique, and we are dedicated to ensuring that your day is planned to every little detail. You will have peace of mind that you will experience a day that you and your guests will never forget.





What's included

- ·Exclusive use of Alderson House
- ·In house catering team
 - ·Private car park
- Pre wedding meetings with our dedicatedWedding Coordinator
 - ·Fully licensed bar.
 - ·Use of our awardwinning garden
 - ·White linen tables cloths, napkins, crockery, cutlery and glassware
- ·Celebratory drink for the wedding couple
- ·Room set up by our experienced team
- ·Disabled access with use of a lift



Menu Options

Starters

Leek, Chive & Potato Soup
Baked Mushroom, Spinach and Goats Cheese
Smoked Haddock & Salmon Fishcakes
Chicken Liver Pate with Red Onion Chutney
Pearls of Melon with Ginger



Desserts

Crème Brulé with Red Fruits
Eton Mess
Apple Crumble & Custard
Sticky Toffee Pudding with Vanilla Ice Cream
Chocolate Brownie with Chocolate Sauce & Ice Cream
Orange & Ginger Trifle
Pavlova with Seasonal Berries



Main Courses

Slow Cooked English Beef with Red Wine & Mushroom Sauce Breast of Chicken with Apricot, Tarragon & Creamy Sauce Salmon Fillet with Spinach & White Wine Butter Sauce Spinach & Ricotta Tortellini with Pesto Cream & Rocket Honey Roasted Butternut Squash with Mediterranean Vegetables & Tomato Sauce

All of our main courses are served with dauphinois potatoes & seasonal vegetables unless otherwise stated



Buffet Options

Premier Buffet

Choose three items from the first section

Honey Baked Mustard Ham
Rare Roast Beef & Horseradish Cream
Poached Salmon with Watercress Mayonnaise
Roast Maple Syrup Glazed Turkey
Leek & Ricotta Quiche
Roasted Mediterranean Vegetables with Hummus

All of the items below are included

Caesar Salad
Watercress, Tomato, Feta & Mint
Coleslaw
Bulgar Wheat with Peppers, Chick Peas & Sweet Chilli Dressing
Mixed Leaf Salad
Hot Buttered New Potatoes
Crusty Bread

Desserts

Homemade Banoffee Pie Fresh Fruit Salad & Cream Profiteroles with Chocolate Sauce



Fork Buffet

A Selection of Sandwiches (to include vegetarian fillings)

Leek & Ricotta Tart

Homemade Pork & Chorizo Sausage Rolls

Tomato & Mozzarella Ciabatta Pizza Homemade

Pork & Red Onion Scotch Eggs

Spicy Potato Wedges Cajun Chicken Drumsticks

Fruit Platter & a Selection of Cakes

Finger Buffet

Sandwiches with various fillings
A selection of savouries

Evening food

Sausage / Bacon / Fish Finger Rolls
Pork and Stuffing Rolls with Apple Sauce
Vegetarian/Vegan options available

(Chips or Potato wedges can be added with an additional cost)



Children's Menu

Under 11

Starters

Garlic Bread Tomato Soup Melon

Main Course

Homemade Chicken Goujons with Chips, Peas or Baked Beans Fish Fingers with Chips, Peas or Baked Beans Cheese and Tomato Pasta

Dessert

Chocolate Mousse Ice Cream

All children dining should have the same menu choices

Allergens Please clearly advise our staff if you have special dietary requirements. We handle allergens including nuts, nut oils, derivatives and gluten



Drinks

Reception Drinks

Prosecco & Orange Juice Summer Punch & Orange Juice ½ Prosecco ½ bottled Larger

Toast Drinks

Prosecco Alcohol free Prosecco

Drinks Package

Reception Drink
Wine and soft Drinks with the meal
Toast Drink

Corkage available at the manager's discretion

(Please speak to the staff for pricing)



Room Hire

Ceremony Room £350 Reception Room from £250 per day

Come and discuss your requirements

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