

*The*  
FOUNDATION  
*weddings*





# About

## MAKE IT GRAND

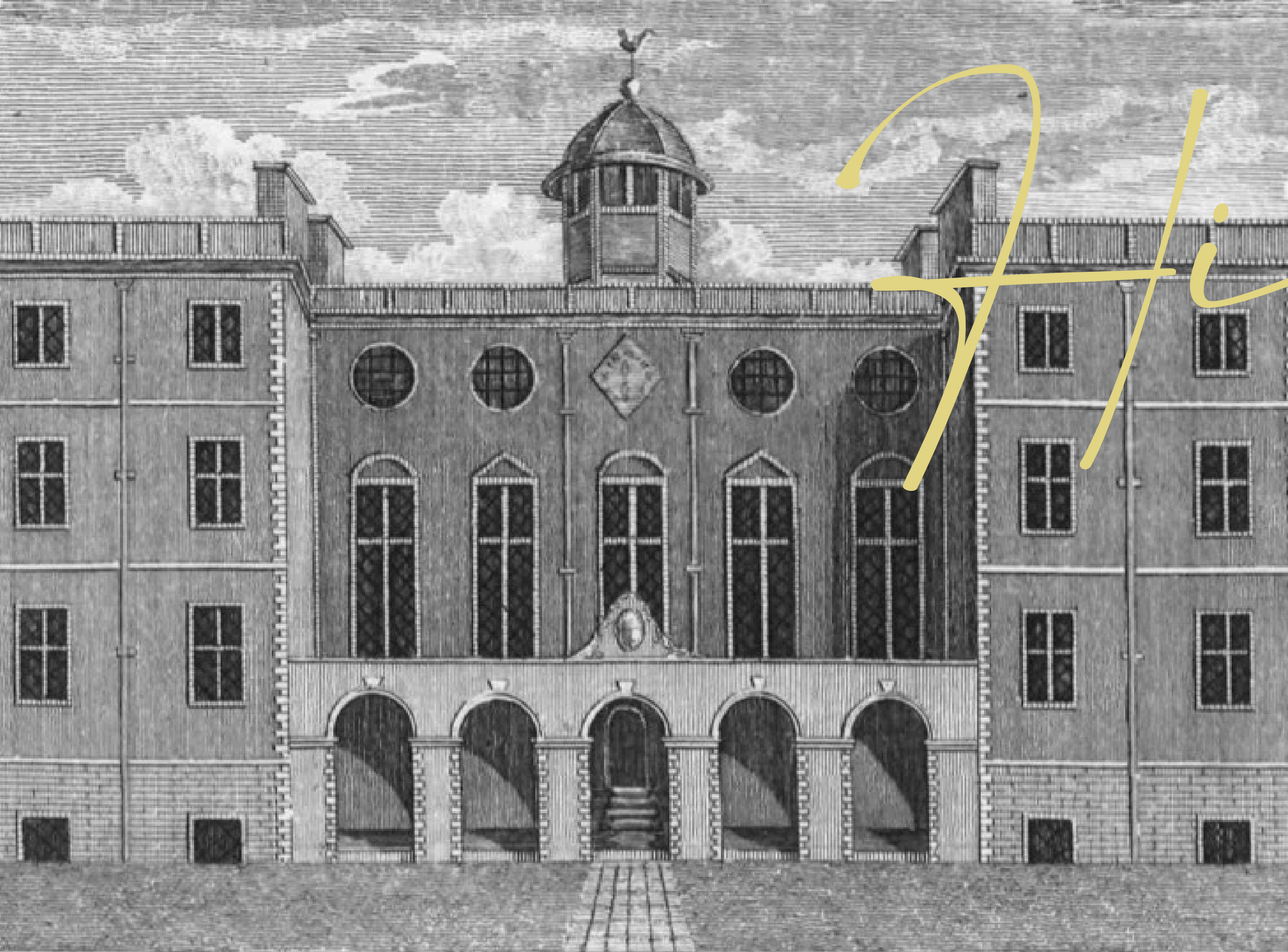
Get ready to party like it's 1697 in a venue dripping with history and grandeur. Tucked away in the heart of the Midlands, The Sir John Moore Foundation offers stunning views of rolling hills and lush meadows.

Step inside these ancient walls where stories from the past are just waiting to be discovered and savored by you and your fancy friends. Explore a world of wisdom and magic as you party in an historic school building, designed by the world famous Sir Christopher Wren.

Exclusively yours, The Foundation is rich in history and can accommodate grand events for up to 100 guests. As evening descends, it transforms, allowing for lively gatherings of up to 200 guests. This impressive venue offers an inviting atmosphere for celebratory gatherings, making it an ideal location for occasions throughout the year.







# History

The Sir John Moore Foundation, nestled in a majestic building dreamed up by the legendary Sir Christopher Wren, shines bright as an educational gem, a glimpse into the past, a historical hideaway, and a treasure trove of stories through time.

TALKING

# POINT

Crafted by the generous London merchant and philanthropist, Sir John Moore, this establishment buzzes with the spirits of great minds like Dr.

Samuel Johnson and William Huskisson, whose memorable train ride kicked off the era of railway legends.







# FINAL *Preparations*

Step into The Gallery, a place where beauty and relaxation collide, getting you all dolled up for your walk down the aisle.

While you primp and prep, your sweetheart can also chill out in our cellar bar. We also have some fabulous drink and food prep packages for you to enjoy.

These spaces are yours from 8am. These spaces include the use of our bluetooth speaker systems and will provide ample space for hair and make up equipment, making it perfect for your preparations.

your

# SPACE



A man with a beard, wearing a blue checkered suit, is holding a large white and brown dog (likely a Mastiff) against a brick building. The dog is standing on its hind legs, looking up at the man. The background shows a brick building with arches and some greenery.

SAY  
I DO

# WHAT'S *Included*

In a time-travelled chamber filled with whispers of the past, the grand hall offers a dreamy venue for exchanging vows, creating a masterpiece of love.

It serves as a blank canvas for your creativity and ideas for your special day.

The Grand Hall will serve as both your ceremony and wedding breakfast space and will be turned around by our in house specialist team

Exclusive use of grounds and hall  
From 10am Until Midnight

On the Day Wedding Co-ordinator

Free use of the museum for photo opportunities

Use of roof top for newlywed photos

Use of lawn for games

Outdoor bistro sets for guests  
Exclusive use of our Cellar and Bistro Bar

Upto 100 Chivari chairs included

Festoon light drive walkway

Up to 10 Round or trellis tables, including linen

Cutlery and servers for food included with food packages

PA System for speeches

Get ready space

All glassware for event

Parking for event

Discounted in house styling

Discounted in house DJ





# YOUR DAY

## Ceremonies

Join in the mystical ceremonies in the Grand Hall, garden, or a quaint nearby church, then dive into a merry drinks fest in the sunny Courtyard and bistro area that has been transformed from your getting ready room to a great break out room. This magical spot is where the real party magic happens!

## The Grand Hall

Celebrate your union in our magnificent Grand Hall, which can accommodate up to 100 esteemed guests. As a licensed venue, we proudly host both civil and humanist ceremonies. If you are contemplating the details of your ideal event, our experienced wedding specialists are available to assist you. The arrangement of the hall serves as a canvas for your creativity, and we are pleased to provide guidance as necessary. To ensure a seamless experience, we recommend scheduling your ceremony no earlier than 1 PM, allowing sufficient time for preparations on your special day.

## Under the Arches

We are delighted to offer outdoor ceremonies; however, for the special couple, it is a requirement to stand beneath our enchanting archways during a civil ceremony. This setting provides a stunning backdrop of our historic building for your treasured photographs. Additionally, you will still have use of our Chiavari chairs, meticulously arranged by our wedding specialists in the open air.

In the event of inclement weather, there is no need for concern. We can seamlessly transition your ceremony to our grand hall, ensuring that any decor you have provided continues to shine.

# Our Day





BEST DAY  
Ever

## Refreshments

Upon your arrival, we warmly invite you to our Bistro Bar, where your guests may savor a delightful welcome drink.

Our Cellar Bar will also be at your disposal, offering a cozy ambiance for your guests to unwind and enjoy.

Furthermore, a charming roll-up bar can be added in your package—do explore our enchanting drink options!

## Breakfast

Following the ceremony, our dedicated team will graciously guide your guests to our enchanting Cellar Bar, the elegant Gallery Room, and the charming courtyard to savour reception drinks, while we prepare the grand hall for your wedding breakfast.

Should you choose to enlist the talents of our in-house stylists, Arch in a BOX, your table decor will be artfully arranged during this time. Kindly note that if you have external decor stylists, their presence will be required to assist in the styling of your tables.

We kindly request that you allow at least one hour between the conclusion of your ceremony and the commencement of your wedding breakfast.



# PLUS DAYS

## WHAT IS A PLUS DAY?

The Pre-wedding Plus Package is like getting a VIP ticket to the venue the night before the big day, from 5:30pm-11pm. You can jazz up the place with your personal touch, soak in the ambiance, and get a sneak peek behind the scenes before the grand celebration begins!

SEE OUR PRICES PAGE TO SEE OUR EXTRAS

## 2 Day Hire

Experience the exclusive use of the venue for an enchanting two-day period. This opportunity allows you to fully immerse yourself in the space, customising and organising it to your preferences without the pressure of time constraints. A dedicated wedding coordinator will be available throughout this duration to assist you and address any questions that may arise.







## PHOTOBOOTH

We have an amazing selfie Photo Booth that provides awesome print outs for your guests to take home and enjoy!

This Photo Booth is manned by our onsite staff.

PRICE:

£350 for 2Hours

includes prints

This can be added to your wedding package



## RESIDENT DJ

### DJ PLAY THAT SONG

Get ready to party at The Foundation with our in-house groove master, DJ Found!

This music maestro brings all the gear to pump up your bash - from speakers to disco lights, they've got you covered.

Expect a fun questionnaire to fill out, so DJ Found can spin all your favorite tunes and keep the dance floor buzzing.

All this excitement comes at a steal - just £500 from 7 pm till midnight. Let the good times roll!

This can be added to your package.

## IN HOUSE STYLISTS

We are thrilled to announce our partnership with Arch in a Box, the premier venue stylists in the Midlands!

Their expertise not only enhances the beauty of event spaces but also ensures a seamless transformation of the Grand Hall following the ceremony, maintaining impeccable attention to detail throughout.

As an added benefit, Arch in a Box is offering an exclusive 50% discount on their packages to all couples booking their special day with us at The Foundation.

For more information, please visit their website at [www.archinaboxeventshire.com](http://www.archinaboxeventshire.com) or contact them via email at [archinaboxevents@gmail.com](mailto:archinaboxevents@gmail.com).





# HIRE

PRICES

## VENUE HIRE

### 2025 & 2026

Jan-Apr

May-Sep

Oct-Dec

|                                  |       |       |       |
|----------------------------------|-------|-------|-------|
| 3pm<br>Twilight<br>Min 50 guests | £1000 | £1500 | £1000 |
| Mon-Thur                         | £2500 | £3000 | £2000 |
| Mon-Thur<br>Plus                 | £3000 | £3500 | £2500 |
| Friday                           | £3250 | £4250 | £3750 |
| Saturday                         | £3950 | £4500 | £4250 |
| Saturday<br>Plus                 | £4500 | £5000 | £4750 |
| Sunday                           | £2750 | £4000 | £2500 |
| Weekend<br>Hire                  | £5500 | £6500 | £5500 |
| Mon-Thur<br>2 Day Hire           | £4500 | £5000 | £4500 |

£500 Surcharge

Dates

all dates  
inclusive of 15th  
December to 4th  
January



# PLUS & 2 DAY ADDITIONS

Exclusive  
Bar Opening  
4hrs

£250

pre or post wedding  
day availability

Morning  
Breakfast  
Cobs & Coffee

10pp

Minimum 30  
people

Supply your own  
food surcharge  
FULL DAY

£500

includes providing own wedding  
breakfast and evening food and 2  
bottles of wine per table (8  
guests per table).  
Includes power for external  
caterers

Supply your own  
food surcharge  
EVENING

£250

Includes power for upto 3  
external caterers/food trucks

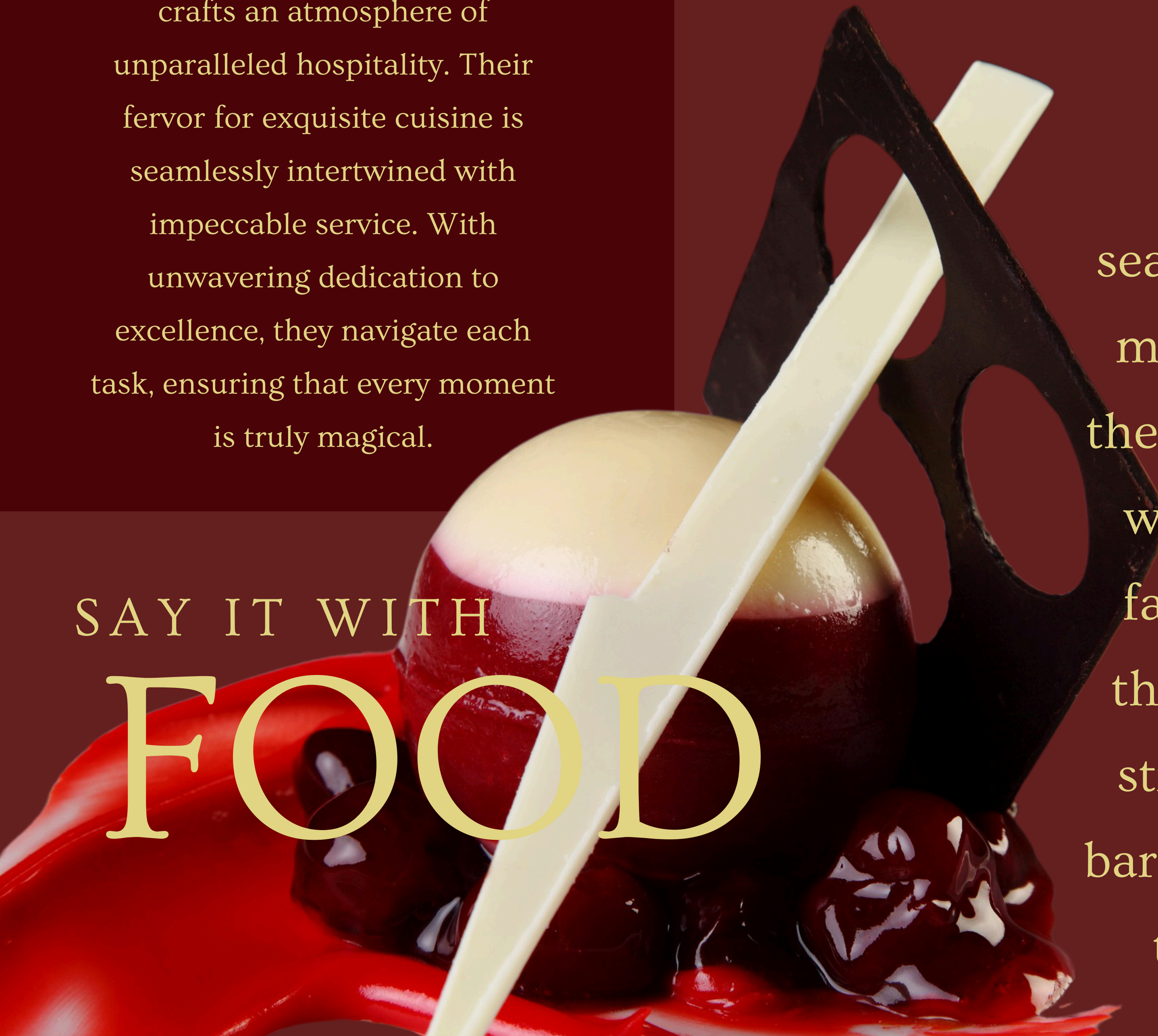


# EXCEPTIONAL LOCALLY SOURCED GRUB

Within the enchanting confines of The Foundation, the exceptional Catering & Events Team expertly crafts an atmosphere of unparalleled hospitality. Their fervor for exquisite cuisine is seamlessly intertwined with impeccable service. With unwavering dedication to excellence, they navigate each task, ensuring that every moment is truly magical.

SAY IT WITH  
**FOOD**

Impeccably designed seasonal menus packed with mouthwatering treats steal the show at The Foundation's wedding bashes. Dive into fancy canapés, sumptuous three-course meals, vibrant street food spreads, or epic barbecues, and get ready for a taste bud extravaganza!







# GETTING READY

## *Grab*

### **PRE CEREMONY DRINKS**

provided in the getting-ready rooms

£18

75CL Bottle of Prosecco Extra Dry Italy

£40

75CL Bottle of Champagne France

£25

Bucket of 6 bottles of Peroni

£7

Jug of Orange or cloudy apple juice

£5pp

Coffee and Tea

### **PRE-CEREMONY FOOD**

£12.50pp

Continental board: A selection of pastries, breads, butter and jams, fruits, natural yoghurt and granola

£18.50pp

Charcuterie board: A selection of meats, cheese, breads, mixed nuts, olives and pickle

Other drinks can be purchased from the  
bar on the day



# POST CEREMONY

## Food

### COLD CANAPÉS HOT CANAPÉS

Smoked Mackerel Rillettes Topped Bruschetta

Bacon, Brie and Red Onion Crostini

Smoked Salmon Blini with Lemon and Black

Pepper Crème Fraiche

Tomato and Ricotta Skewers

Guacamole, Sweet Pepper and Pancetta

Goats Cheese, Baked Bell Pepper and Pesto

Tartlets

Galloping Horses, Marinated Pineapple with

Coriander

and Confit Shallot

Cherry Tomato and Basil Pesto Topped

Bruschetta

Beetroot and Goats Cheese Crostini

Watermelon Gazpacho Ve

Pea and Prawn Crostini

Smoked Salmon, Cream Cheese, Rye Bread

Crushed Pea and Mint, Toasted Bread

Roquefort and Peach Topped Bruschetta

Stilton Choux Buns V

Fig and Glazed Goats Cheese Tart

Sicilian Gazpacho Soup

Red Onion and Bubbly Rarebit Bites V

Chicken Satay Skewer Shots

Mini Beef Burger Crostini

Mini Pork Leg Kofta Kebab and Tzatziki

Falafel and Cool Mint Ve

Croque Monsieur

Sticky Honey and Mustard Sausages, Sweet

Chilli Dip

Mini Lamb Kebab Skewers, Tzatziki Dip

Mini Potato Cakes, Garlic Mayo Dip V

Potato Skins, Sour Cream Dip V

Prawn Toast, Sweet Chilli

Mini Spicy Chicken Skewers

Black Pudding, Red Onion Marmalade and

Crispy Bacon

Mini Yorkshire Puddings, Rare Roast Beef

and Horseradish Cream

Szechuan Pepper Chicken Skewers and

Sweet Chilli Jam



## CANAPÉS

MIX HOT AND COLD TO SUIT

5 CHOICES £11 PP

6 CHOICES- £13PP

7 CHOICES £15PP



# WEDDING *Breakfast*

## 3 COURSE MENU

**£47pp**

SELECT 1 OPTION FROM EACH COURSE  
All served with Seasonal  
Vegetables  
Dietaries accommodated

**£60pp**

SELECT 3 OPTIONS FROM EACH COURSE  
All served with Seasonal  
Vegetables  
Dietaries accommodated



### STARTERS

Chicken Liver Parfait, Red Onion Marmalade  
Ham Hock and Pea Terrine, Golden Piccalilli  
Lemon and Lime Cured Salmon, Remoulade,  
Fresh Herb Garnish

Tomato and Basil Soup, Garlic Crouton

Cherry Tomato, Spring Onion Crostini, Dressed Roquette ve

Cashew, Pepper and Lentil Pate, Red Onion Chutney Ve

Spiced Cauliflower Soup, Herb Croutons Ve

### MAINS

Wine Poached Chicken, Fondant Potato, Tender Stem Broccoli, Fennel Cream

Rump of Lamb, Dauphinoise Potatoes, Pea and Onion Fricassee, Red Wine Jus

Lemon and Thyme Salmon, Garlic and Black Olive Baby Potatoes, Tarragon Hollandaise

Pan Fried Chicken Supreme, Garlic Butter Sauce, Parmentier Potatoes, Buttered Carrots

Slow Braised Pork Belly, Baby Leeks, Roasted Carrots, Apple Compote, Sage Mashed Potatoes, Jus

Salt and Pepper Braised Derbyshire Beef, Spring Onion Dauphinoise, Baby Carrots, Burgundy Wine Jus

Sweet Potato, Butternut Squash Filo Parcel, Tomato Salsa ve

Wild Mushroom Risotto, Aged Balsamic Ve Gf

Carrot and Cashew Wellington, Minted Yoghurt Dressing ve

Moroccan Spiced Chickpea Pie, Gravy ve

### DESSERTS

Dark Chocolate and Raspberry Delice,

Vanilla Cream, Chocolate Tuille

Sticky Toffee Pudding, Vanilla Anglaise, topped with Berries

Lemon and Ginger Cheesecake, Berry Compote, White Chocolate Tuille

Chocolate and Cinder Toffee Brownie, Strawberry Coulise G

Raspberry and Almond Tart, Coconut Cream Ve G

Chocolate and Coconut Tart, Red Berry Coulis ve G

Vanilla and Raspberry Cheesecake, Topped with Summer Fruits Ve



### ALSO INCLUDED

All required  
crockery, cutlery,  
glassware and  
service linens, a  
Front of House  
Director to ensure  
things run smoothly  
and a team of  
experienced serving  
staff and linen



# WEDDING BREAKFAST

## Kids

£17.50pp

Choose 1 choice from each section

£21pp

Choose 3 options from each section



## 3 COURSE MEAL

Select 1 x starter, 1 x main  
course and 1 x dessert  
(dietaries accommodated)

### STARTERS

Garlic Bread topped with Cheese

Crudites with Dips

Melon Balls with a Fruit Coulis

Soup with a Roll and Butter

Chicken Strips with Mayonnaise

### MAINS

Sausage, Mash, Peas and Gravy

Chicken Nuggets, Potato Wedges and Beans

Mac and Cheese with Garlic Bread

Hot Dog with Coleslaw and Salad

Mini Pizza with Salad

### DESSERTS

Jelly and Cream

Cookies and Milkshake

Chocolate Brownie

Lemon Moisse

Fruit salad



Alternatively you  
can provide  
the children with  
the same  
meal as the adults,  
for half  
of the adults pricing.

Children aged between  
2 and 10 are eligible for our  
Kids' menu.





# WEDDING BREAKFAST

## Feast

### GOURMET BBQ WEDDING BREAKFAST

#### ALL SHARING MAINS INCLUDED

Naked Thick Cut Beef Burger topped with American Cheese, Streaky Bacon and BBQ  
Pineapple

Honey, BBQ and Bourbon Glazed Pulled Pork

BBQ Grilled Flavoured Chicken Breast

Slow Roasted Salmon topped with Red Pesto, Spinach and Feta

Herby Halloumi Skewers with Roasted Peppers V

Undressed Green Garden Salad V

Couscous Salad with Roasted Vegetables V

New Potatoes in Basil Pesto V

Corn on the Cob served with Melted Garlic Butter V

Maple Baked Beans V

Potato Wedges V

Selection of Sauces, Bread Rolls and accompaniments

### SHARING DESSERT

(Select 1 from the below)

Strawberry and Mint Eton Mess

Traditional Pavlova

Triple Chocolate Brownies

Lemon Mousse

£55pp  
Food served  
sharing styling at  
your guests  
tables



# WEDDING BREAKFAST

## Afternoon Tea

£40pp

All Afternoon Teas  
are served on our  
handpicked vintage  
china and includes  
all condiments



### DELICATE FINGER SANDWICHES

SELECT 6 FROM THE OPTIONS BELOW:

Smoked Salmon, Cream Cheese and Dill  
Prawn with Lemon Mayonnaise and Rocket

Egg Mayonnaise  
Brie and Cranberry  
Balsamic Glazed Cucumber  
Coronation Chicken

Honey Roast Ham and English Mustard  
Pesto, Mozzarella and Black Olive  
Hummus, Carrot and Plum Chutney

### SAVOURY NIBBLES

CHOICE OF 2

Sausage Rolls  
Mini Pork Pies  
Cheese and Onion Rolls  
Mini Savoury Tarts  
Mini Quiche  
Mini Scotch Eggs

### HOMEMADE SCONES WITH JAMS AND CLOTTED CREAM

Plain  
Sultana  
Cherry

### CAKE

A SELECTION OF THE FOLLOWING:

Victoria Sponge  
Lemon Drizzle  
Coffee and Cream  
Chocolate Fudge  
Raspberry and Earl Grey  
Carrot Cake and Orange  
Ginger Cake  
Bramley Apple Cake  
Millionaires Shortbread

### TEA AND COFFEE

TWININGS  
English Breakfast  
Earl Grey  
Darjeeling  
Green Tea

## Additional Items

### SAVOURY DELIGHTS

CHOICE OF 2  
£4 PER PERSON

Sausage Rolls  
Mini Pork Pies  
Cheese and Onion Rolls  
Mini Savoury Tarts  
Mini Scotch Eggs  
Mini Quiche

### FONDANT FANCIES

CHOICE OF 2  
£4 PER PERSON

Mini Doughnuts  
Shortbread Hearts  
Dipped Strawberries  
Mini Brownie Bites  
Macaroons

### MINI SHOT GLASS PUDDING

£3 PER PERSON  
Classic Berry Eton Mess  
Lemon Meringue Mess  
Seasonal Fruit Salad  
Elderflower and Berry Jelly  
Retro Sherry Trifle  
Lemon Posset  
Chocolate Mousse

### SWEET TREATS

CHOICE OF 1  
£2.50 PER PERSON

Rocky Road  
Chocolate Orange  
White Chocolate  
Vanilla Fudge  
Maple Pecan



# EVENING *Fayre*

We have some great options for you to choose from for your evening food choices.

We also have the option for you to bring your own food trucks on site for a small pitching fee of £250. We will supply the power your food truck requires and any serving tables too!

Additionally, we offer a variety of seating arrangements to ensure everyone can enjoy their meals comfortably, from cozy picnic areas to elegant dining setups under twinkling fairy lights.

If you have any special dietary requirements or preferences, please let us know in advance, and we will do our best to accommodate them. Our goal is to make your evening as enjoyable and memorable as possible.

Feel free to reach out with any questions or specific requests. We look forward to helping you create a perfect evening filled with delicious food and great company!





# EVENING FOOD

£22.50pp  
**HOT BUFFET**

**CHOOSE 3 DISHES**

**ALL COME WITH RELEVANT SIDE DISHES TO ACCOMPANY**

Chilli Con Carne, Fluffy Rice and Tortilla Chips

Chicken Italian with Penne Pasta and Fresh Herbs, Garlic Bread and Mixed  
Salad

Fish Pie with Golden Potato Topping, Fresh Seasonal Vegetables

Spicy Meatballs with a Rich Tomato Sauce, Fresh Tagliatelle, Garlic Bread

Cheesy Cottage Pie with Homemade Gravy and Fresh Seasonal Vegetables

Italian Lasagne with Rocket Salad, Coleslaw and Garlic Bread

Chicken Tikka Masala, Pilau Rice and Mini Naan

Sausage, Mash, Onion Gravy, Carrots and Peas

Salmon En Croute with a Tarragon Beurre Blanc, Buttered New Potatoes,  
Panache of Seasonal Vegetables

Chicken and Mushroom Pasta Bake, Rocket and Watercress Salad, Garlic  
Bread

Chicken and Mushroom Pasta Bake, Rocket and Watercress Salad, Garlic  
Bread

Jerk Chicken, Potatoes and Flat Bread

Cajun Chicken Pasta with Rustic Breads and a Mixed Leaf Salad

Caribbean Chicken Curry, with Rice and Peas

Minced Beef Burritos with Traditional Coleslaw and Salad

Beef Stir Fry and Sweet Noodles

Chicken Enchiladas and Spicy Rice

Thai Lemon Chicken, Rich Coconut Sauce and Basmati Rice

Roast Gammon in a Creamy Parsley Sauce, Buttered New Potatoes, Panache  
of Seasonal Vegetables

Lamb Jalfezi with Rice and Chipatis

Beef Goulash with Capsicum, Paprika and Soured Cream, Long Grain Rice

Pork, Cider, Sage and Mustard Casserole with Mashed Potato, Panache of  
Vegetables

Wild Mushroom and Pepper Fricasse, Long Grain Rice, Garlic Bread and  
Mixed Leaf Salad V

Chickpea and Cauliflower Curry, Mini Naan and Pilau Rice V

Cheese and Chive Potato Bake, Rustic Bread and Carrots and Peas V

Macaroni and Cauliflower Cheese, Panache of Vegetables V

Classic Penne Pasta with an Alfredo Sauce, Topped with Parmesan, Mixed  
Leaf Salad, Rustic Bread V



# EVENING

FOOD

£17.50pp  
**COLD BUFFET**

Select One from either - Sandwiches, Rolls  
or Wraps

(Contains Wheat, Milk, Eggs, Soya, Sesame, Fish, Sulphites,  
Mustard, Barley)

Anti-Pasti Skewer  
Pork, Cheese and Onion Sausage Roll  
Marinated Chicken Skewer  
Green Mixed Leaf Salad  
Chocolate Brownie  
Home Baked Cookie  
Fresh Fruit Platter  
Mini Flowerpot Muffins



## **SUPPLEMENTS TO ADD ON £2PP**

Vegetable Spring Rolls, Chilli Dip Ve  
Chicken Skewers  
Assorted Mini Quiche  
Sweet Potato Chunks, Sour Cream  
Homemade Pork and Apple Sausage Rolls  
Duck Spring Rolls, Hoi Sin Dip  
Vegetable Pakora, Sweet Chilli Sauce  
Filled Potato Skins, Crème Fraiche  
Roasted Red Pepper Cous Cous  
Sauté Potatoes, Capers  
Fusilli Pasta, Salsa Dressing, Mixed Vegetables Ve



# HOG ROAST

Traditional Hog Roast cooked for 8 hours and carved on site into warming plates, served with all of the trimmings to wow your guests

Minimum 100 guests

## Whole Hog Roast

£1250

Caters for approximately 100 people  
Includes Baps, Apple Sauce, Stuffing and Crackling  
Hog, gas and Chef included

## Pulled Pork Baps

£9

PER PORTION

Pulled Pork, Apple and Stuffing Baps,  
served from chaffing dishes

## Roasted Lamb

£1250

Caters for approximately 40 people  
Served with Homemade Sage and Onion Stuffing  
and Fruity Apple Sauce  
With Cobs, Pitta Breads and Wraps

## Mixed Salads

£4 PER PERSON

Potato Salad  
Coleslaw  
Green Leaf Salad



# DRINKS

# Packages

## GUEST ARRIVAL DRINKS

£9

Prosecco & Bottled Peroni Station 2 drinks pp

Mojito Station 2 drinks pp

Aperol Spritz & Pimms Station 2 drinks pp

## RECEPTION DRINKS

£350

24 Prosecco Mini's & 48 Bottled Peroni's in a tub

£300

180 small Alcoholic Slush Cocktails from our Self Pour Slush Club Station

## TABLE WINE

£20pp

French Package

3 glasses per guest

plus toasting Prosecco

Cotes de Provence Rosè

Pic Poul White

Bordaux Red

£27.50pp

Southern Hemisphere Package

3 glasses per guest

plus toasting Prosecco

Southern Australian Rosè

Marlborough Sauvignon Blanc

South Australian Shiraz

£35pp

English Package

3 glasses per guest

Plus Toasting Prosecco

Chapel Down Rosè

Chapel Down Bacchus White

Balfour Pinot Noir

## EVENING DRINKS

£150 plus £10pp

Gin Bar 2 drinks pp

6 Options at Station

Flavoured tonics, fruit and botanical included

Served by staff

Alternatively to the above you can pre order any drinks from the bar or you can ask your guests to purchase their own drinks from our bar which is open all day from the time your guests arrive



# Contact US

## WEDDING OFFICE

Need some advice before setting the date or help with booking your dream wedding at The Foundation?

Call the wedding office on

07561886845

or email [enquiries@thefoundationweddings.com](mailto:enquiries@thefoundationweddings.com)



## SHOW AROUNDS

If you are interested, we would be delighted to welcome you and take you on an engaging tour of our exceptional venue. Our experienced wedding specialists will guide you through the space and engage in a thoughtful discussion to explore all of your enchanting ideas and visions.

You can book your show around by filling in an enquiry form on our website.

## YOUR CEREMONY

Once you've saved the date, it's time to arrange your ceremony. Please contact our local registrars on 01163 056565 or via [registration@leics.gov.uk](mailto:registration@leics.gov.uk)



# FIND US

101 Top St,  
Appleby Magna,  
Swadlincote  
DE12 7AH

