





For more information contact:Coombe Abbey Hotel, Brinklow Road, Coventry, CV3 2AB**6** 024 7643 0537 | **6 1** coombeabbeyhotel

COOMBE ABBEY No ordinary hotel

Ideas to make your wedding even more special...

- Releasing of doves
- Owl ring bearer
- Live pianist to perform on more than one occasion during the day
- Carved bacon joint
 midnight snack
- Magic selfie mirror
- Sweet cart for evening reception
- Silent disco headphones

We can also book:

- Disco
- LED dancefloor
- Upgraded wine
- Canapes
- Sorbet course

2023-2024 Wedding package

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Your wedding

2023-2024 Package Includes:

Pre-Wedding Day

- Complimentary afternoon tea for two on receipt of signed contract
- A return bed & breakfast stay
- Complimentary wedding tasting for couple

Arrival Drinks

(Only available if ceremony is on-site)

- Alcohol or virgin cocktail on arrival
- Red carpet
- · Personalised potted history

Ceremony

- Toastmaster
- Wedding Coordinator

Reception Drinks | Evening Reception

- Pimp-up ProseccoLawn games including giant
- Jenga and Connect Four weather permitting

Wedding Breakfast

- 4-course choice menu
- Half a bottle of house wine
 per person

Chair covers & damask wedding cloths

- Candelabras
- Cake stand and knife
- Pink Prosecco for speeches
- Stationery
- Table plan
- Name cards
- Menu cards



· Evening buffet included for

Grand feature room for

dancefloor is included

15ft x 15ft wooden

couple

all day guests - a selection of

3 bowl foods from a list of 10

Image credit: Andy Doherty

Low season pricing January - April & November

Monday - Thursday (minimum 50 adults) £95 per person

Fridays & Sundays (minimum 50 adults) £105 per person

Saturdays (minimum 60 adults) £114 per person

For all of the above an additional £17.50 is required per evening guest

High season pricing May - October & December

Monday - Thursday (minimum 60 adults) £115 per person

Fridays & Sundays (minimum 70 adults) £125 per person

> Saturdays (minimum 70 adults) £140 per person

For all of the above an additional £17.50 is required per evening guest

To commence

Warm Mature Farmhouse Cheddar & Red Onion Marmalade Tart Wild Rocket Aged & Balsamic Glaze

Cream Of Mushroom Soup Herby Croutons

Chicken & Prosciutto Roulade Apple & Cider Chutney,

Micro Greens & Crispy Skin

Severn & Wye Hot Smoked Salmon Fishcakes Warm Caper & Herb Hollandaise & Pea Shoot Salad

Mezze Hummus Rose Harissa Dressing, Pomegranate Seeds, Chick Peas, Semi-Dried Tomato, Toasted Pitta (VE)



Image credit: Andy Doherty

Evening buffet

Please ask for more information on our evening buffet package

To follow

Slow Roasted Dry Aged Haunch Beef Medallions Potato & Garlic Gratin, Roscoff Onion, Heritage Carrot, Fine Green Beans Red Wine & Thyme Jus

Herb Crusted Cod Loin Pave Spaghetti Vegetables Potato, Dill & Parsley Cream

Roasted Root Vegetable & Spinach Wellington Warm Cherry Tomato Compote (VE)

Maple Cured Jimmy Butler Free Range Outdoor Bred Pork Ribeye Grain Mustard Mash,

Buttered Kale, Piccolo Parsnip's, Cider Sauce

Roasted Corn Fed Chicken Supreme Potato & Thyme Rosti, Shredded Leek & Fine Green Bean Panache Madeira & Wild Mushroom Sauce

To conclude

White Peach & Raspberry Dome Strawberry Ragu, Crushed Meringue

Candied Ginger Sticky Toffee Pudding (VE)

Madagascan Vanilla Toffee Sauce

Mini Assiette Of Desserts

Lemon & Raspberry Tartlet, Bourbon Vanilla Crème Brulée, Chilled Valrhona Chocolate Fondant

White Chocolate, Malteaser & Honeycomb Cheesecake

Salted Caramel & Praline Chocolate Brownie Mille Feuille Blood Orange Gel



Please note, you have a choice of 3 dishes per starter, main and dessert – vegetarian and vegan options must be included in this. We can alter chosen dishes to cater for allergens and intolerances.

This is a sample menu and is subject to change.

