



Weddings

at The Swettenham Arms



Congratulations on your forthcoming special day

The Swettenham Arms is a truly unique venue nestled in the heart of the Cheshire countryside. The stylish Lovell Suite is surrounded by beautiful gardens, idyllic woodlands and open countryside, and during the summer months the lavender is in full bloom.

The beautifully refurbished country inn, in the heart of the Dane Valley, offers superb food, stunning settings for your wedding photographs, impeccable service and unrivalled attention to every detail giving you a perfect picture book wedding.

Licensed for both Civil Weddings and Partnership Ceremonies for up to 120 guests both in the Lovell Suite and our stunning grounds, The Swettenham Arms is the perfect country wedding venue for those wanting to celebrate their special day with picturesque surroundings.

The Lovell Package

Our Lovell Wedding Package offers everything you need for a magical wedding celebration here at The Swettenham Arms.

Our package includes use of our stunning countryside wedding venue and grounds providing you with a serene atmosphere for your special day.

2024 **£4,495** | 2025 **£4,995** | 2026 **£5,495**

Exclusive use of the Lovell Suite

Civil Ceremony Room Hire

3 Course Wedding Breakfast

Master of Ceremonies

A glass of house wine per person

A glass of Prosecco per person
(can be served as a drink reception or for the toast)

White Table Linen

Bacon / Sausage Sandwiches for your Evening Reception

Cake Stand & Easel

Events Coordinator

Based on 50 Day Guests and 80 Evening Guests. Please see price list for additional guest pricing.



Photo credit: Chelsea Shoesmith





Canapés

Sample Menu

A little taste sensation

While you and your loved one are busy capturing those unforgettable photos, keep your guests busy and fed too. The perfect accompaniment to your drinks reception.

Smoked Salmon with a Lemon & Chive Crème Fraîche

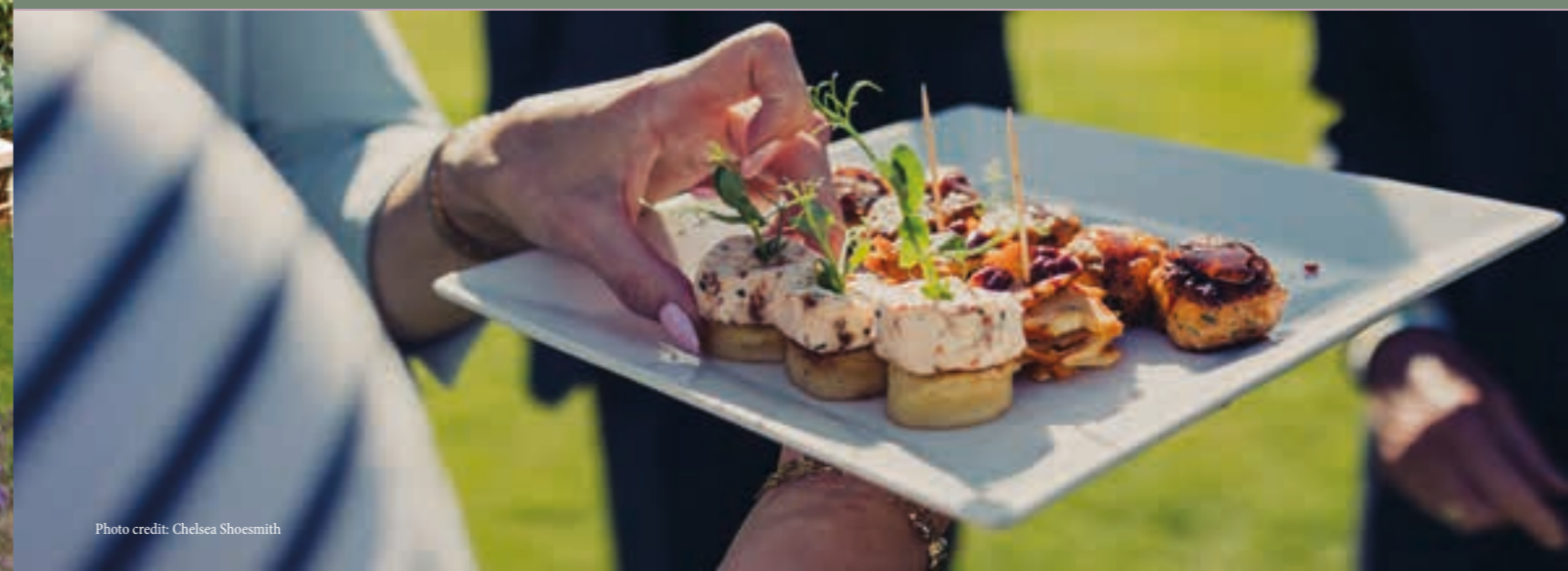
Mini Fishcakes with a Sweet Chilli Sauce

Chicken Satay Skewers

Roulade of Chargrilled Mediterranean Vegetables with Mascarpone & Basil

Fondant Potato, Irish Goat's Cheese & Sundried Tomato

**Further vegetarian & vegan options available.*



Wedding Breakfast

Food is at the heart of every celebration, but that doesn't have to mean a traditional wedding breakfast. We have something for everyone. Choose your favourite dishes from our seasonal menus or work with our chefs to create a bespoke wedding menu.

Sample Menu

Choose one from each section

STARTERS

Crab Crostini

A delicate blend of white crab meat, cream cheese & freshly picked herbs, served with toasted ciabatta, a green avocado & cucumber salsa & lightly charred lemon

Burrata Caprese

A decadent Italian appetiser of creamy burrata mozzarella, sweet red & yellow vine cherry tomatoes, fresh baby red & green basil & smoked paprika chickpeas, generously drizzled with fragrant basil oil

Goat's Cheese and Beetroot Tart

Sweet, roasted beetroot in a pastry case topped with sliced goat's cheese, a zesty lemon dressing & crushed, salted pecans for added crunch

Chicken Liver Parfait

A rich, silky-smooth parfait served with pickled carrot, fresh, peppery watercress & a toasted mini bloomer loaf

Soup of the Day

With artisan bread

Sample Menu

WEDDING BREAKFAST

MAINS

Chicken Supreme

A chicken breast, pan-roasted with fragrant garlic & thyme, served on a bed of creamed polenta, with vibrant asparagus spears, wild mushrooms, tender stem broccoli, parmesan cheese & a rich red wine jus

Roast Brongain Beef

Aged 21 days, served with a Yorkshire pudding, a selection of seasonal vegetables, roast & gratin potatoes

Roasted Loin of Pork

Sage & onion stuffing, calvados & apple sauce, creamed potatoes & sautéed greens

Pan-Fried Salmon Fillet

A chunky salmon fillet, seasoned with fresh rosemary & pan-fried with pink peppercorn citrus butter, served with a warm salad of new potatoes, tender asparagus tips, peas & wilted chard leaves

Spiced Sweet Potato, Barley and Kale Pie

A vegan sweet potato pie infused with barley, roasted red onion, kale, mustard, seasoned with turmeric, ginger, chilli, cumin & coriander, served with a selection of fresh vegetables & buttery new potatoes



Sample Menu

WEDDING BREAKFAST

DESSERTS

Fruity Loaded Meringue
Chantilly cream & compote of seasonal berries

Warm Chocolate Brownie
With chocolate sauce & vanilla ice cream

Lemon Cheesecake
With berry compote & vanilla ice cream

Crème Brûlée
Lemon shortbread

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**Freshly Ground Coffee or a Selection of Teas
& Homemade Biscuits**



Sample Menu

CHILDREN'S MENU

STARTERS

Homemade Soup of the Day

Garlic Bread

Melon and Fruits

MAINS

Chicken Goujons with Chips & Baked Beans

Fish Fingers, Chips & Peas

Margherita Pizza & Chips

DESSERTS

A Selection of Ice Cream or Sorbets

Chocolate Brownie with Vanilla Ice Cream

Fruit Salad with Raspberry Sorbet

No charge made for children under three years as food to be provided by parents, and highchair provided.

Evening FOOD

After all the excitement leads to some very hungry guests, from hot sandwiches to full buffets we can tailor to your requirements.

Further vegetarian & vegan options available.
We can accommodate any dietary requirements.

As The Night Goes On

CHOOSE ANY TWO, £10.95 PER HEAD

Crispy Bacon

*In crusty bread roll, brown sauce
& tomato sauce*

Mediterranean Vegetables

On ciabatta bread with pesto

Breaded Fish Butty

On a soft bread roll with tartare sauce

Southern Fried Chicken

On bread roll with BBQ sauce

Mozzarella & Tomato

French bread pizza with fresh basil

Butcher's Pork Sausage

Hot dog roll with onions & ketchup

Cold Buffet

FROM £17.50 PER HEAD

*Including selection of salads,
sandwiches & fries*

Hot Buffet

FROM £22.50 PER HEAD

*Choose from a range of options
including desserts*

Hog Roast

FROM £19.50 PER HEAD

Served with sauces, salads & wedges

Ask a member of the team to see our full buffet menu selection.



Price List

With lush greenery, blooming lavender, and picturesque landscapes, our venue offers the perfect backdrop for your wedding ceremony and reception.

We understand that every couple has their unique style, which is why we offer a range of options to personalise your special day.

3 course wedding breakfast -
2024 £87.50 | 2025 £90 | 2026 £95 per guest

Prosecco To Celebrate - £8 per guest

Canapés (4 per guest) - Supplement £9.50 per guest

For The Younger Guests - £20 per guest

As The Night Goes On - £10.95 per guest

Hot or Cold Evening Buffet - From £17.50 per guest

Hog Roast - From £19.50 per guest

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Indoor / Outdoor Civil Ceremony - £550

Wedding Breakfast & Evening Reception Room Hire - £500
(includes white linen, cake stand & easel)

The Swettenham Arms has both indoor and outdoor ceremony locations, both with unique charm and the space to hire marquees, tipis and much more. Please speak to a member of the team for more details and pricing.

Drinks menus available on request.

Accommodation

As you plan your beautiful wedding at The Swettenham Arms, we understand the importance of convenient and comfortable accommodation for you and your guests. While we do not offer on-site lodging, we are thrilled to recommend nearby Robinsons properties that promise a delightful stay.

WAGGON & HORSES – EATON

5 miles | 6 rooms

www.waggonandhorseseaton.co.uk

LEGH ARMS – PRESTBURY

11 miles | 12 rooms

www.legharmsprestbury.pub

HOGLETS

We've also partnered with the fantastic team at Hoglets to offer an exclusive selection of three properties, each boasting double rooms designed with elegance and comfort in mind.

2 miles | 3 Cottages

(sleeping 2 people / 2 people / 4 people)

Please speak to a member of the team for more details.





Some Extra Details

BAR HOURS & MUSIC

Drinks and DJ must finish at midnight in consideration of residents & neighbours. We are licenced for live music until 12am.

RECEPTION DRINKS

We can create a bespoke package to include drinks on arrival, wine with the meal, Champagne or Prosecco for the toast. These can be chosen from our regular drinks/wine menus. Wine tasting may be organised to find the best wines for your taste and budget. Please speak to the Events Coordinator to arrange this. We suggest half a bottle of wine per person for the wedding breakfast. We do not offer a corkage service.

MARQUEE

If you would like to hire a marquee and use in the grounds of The Swettenham Arms, please speak to the Events Coordinator.

WHAT NEXT?

Book an appointment with our Events Coordinator to discuss your requirements. Let us help tailor make your dream wedding day!

Important Information

When making a provisional booking or holding a date, terms and conditions will be sent to you. Once read and agreed, this should be signed by one or both people making the reservation and returned with the non-refundable deposit of £500. On receipt of your deposit, written confirmation will be sent to you.

6 months prior to your wedding date a 50% invoice will be sent out to the Happy Couple requesting the next instalment of payment (this amount will be based on the minimum numbers signed and as stated in the contract).

2 months prior to your wedding date the Happy Couple will be invited in to meet with the Events Coordinator and finalise all details and itemised costs will then be given.
The full balance payment will be required 2 months prior to the wedding.

Please note, menus provided at the time of booking are sample menus only. Amendments may take place throughout the year in line with market conditions. A set menu is required with each guest receiving the same starter, main course and dessert, with the exception of vegetarians and guests with special dietary requirements, which can be pre-ordered in advance.

Prices shown within the menus are correct at time of publication. We reserve the right to review and if necessary increase prices by a maximum of 10%.

FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements.



**We hope that you have fallen in love with us...
...and that your wedding planning starts here
with us at The Swettenham Arms.**

**If you have any questions or wish to meet our dedicated Events Coordinator for a show
around and a chat about your plans, please do not hesitate to contact us:**

**01477 571 284 events@swettenhamarms.co.uk
www.swettenhamarms.co.uk**

 [theswettenhamarms](https://www.facebook.com/theswettenhamarms)  [theswettenham](https://www.instagram.com/theswettenham)

**We are delighted that you are considering us to host your very special day. We're here with
you every step of the way, and if you have any questions or queries, our dedicated Events
Coordinator is on hand to help you throughout the adventure of planning your wedding.**

**If you want to chat through your plans, take another peek at the room or need something
tailored to make it that extra bit special, please do not hesitate to contact us.**

Once again, a huge congratulations from all of us at The Swettenham Arms.