

T H E B E L L S O F P E O V E R . C O . U K

WELCOME

First of all, congratulations and thank you for considering us as the

venue for your most perfect day.

You're probably overwhelmed with all the wedding information out

there, but don't worry - you're not alone. We are seasoned

professionals who are here to help you plan one of the biggest days

of your life so you have beautiful memories for years and years to

come.

The information in this booklet is meant to help you through all of

your wedding-related questions so you can relax and get excited for

your big day.

If you still have questions after, don't hesitate to give us a ring or

send over an email! We are here for you every step of the way.

info@thebellsofpeover.co.uk

ph: 01565 7222 69

xoxo

The Team at The Bells







THE BELLS

Set in the picturesque Cheshire countryside surrounded by large landscaped gardens The Bells provides excellent food and great levels of service. Everywhere you turn greenery abounds to create a calm and idyllic setting, worlds away from everyday life. Whether you choose to have a marquee by the Willow tree in the garden or private dining in our barn we promise you will experience a day like no other. This iconic venue linked to both British and American history is waiting for you to write your own special story, so lets begin......

Licensed for ceremonies for up to 200

Exclusive venue use available

Available all year round

Now taking bookings for 2024, 2025 & 2026

Bespoke wedding breakfast menu design

Wedding planner available

Options for all budgets and requirements

 $instagram: @the bells of peover \ | \ e: info @the bells of peover. co. uk$

ph: 01565 722 69 | Location: Lower Peover, Knutsford







PACKAGES

Whilst we can offer a completely bespoke wedding day we have put together some packages to help you start to think about what type of details you want included. These are not set in stone but act as a guide for you to discuss.

All wedding packages below include a garden marquee, three course menu, guest welcome drink and a private menu tasting with our chef. If you ever have questions or want to put together a custom package, just let us know!

THE DREAM

60 people

9m x 12m marquee 4 Panoramic windows Glass doors Sub flooring New carpet in any colour Interior lighting Chandelier Vintage pine dance floor Circular tables with chairs Oval top table Cake table

THE DELUXE

100 people

12m x 21m marquee 10 Panoramic windows Luxury glass doors Ivory pleated walls, roof lining and swags. New carpet in any colour Luxury interior lighting Silver chandeliers Vintage pine dance floor Circular tables with chairs Red & white wine per Oval top table Cake table Selection of 3 canapés

THE GRAND

140 people

The same details as per the Deluxe with a luxury menu. Dedicated wedding planner with unlimited contact and meetings. Meal for wedding party (up to 10) evening before at the Bells. Selection of 3 canapés table Glass of champagne for the wedding toast Evening buffet

ALL YOU NEED IS LOVE, BUT A LITTLE INDULGENCE IN FOOD AND FINE WINE IS A CLOSE SECOND.



Canapés

Mini Cheeseburgers
King Prawn Scampi, Sweet Chilli
Cashew & Beetroot Tartlet
Tomato & Parmesan Arancini
Smoked Salmon, Chive Cracker Bread
Asparagus Wrapped In Parma Ham
Ham Hock Fritters, Mustard Mayo

Starters

Tomato & Basil Soup, Salted Butter, Toasted Sourdough
Chicken Liver Pate, Chutney, Crispy Shallots, Focaccia
Ham Hock Terrine, Piccalilli, Watercress, Croutons
King Prawn Cocktail, Marie Rose Sauce, Pickled Cucumber, Granary Bread
Goats Cheese & Pickled Beetroot Salad, Croutons, Orange Dressing
Blue Cheese & Caramelised Onion Tart, Apple & Walnut
Smoked Salmon Fish Cake, Tartar Sauce, Lemon Dressed Leaves

Mains

Pea & Mint Ravioli, Brown Butter, Pine Nuts, Crispy Sage
Slow Cooked Lamb Shoulder, Red Cabbage, Buttered Mash, Red Wine Sauce
Chicken Breast, Fondant potato, Green Beans, Wild mushroom fricassee
Sea Bass Fillet, Sauteed New Potatoes, Samphire & Shrimp Butter
Wild Mushroom & Truffle Gnocchi, Aged Parmesan, Toasted Pumpkin Seeds
Roast Beef, Roast Potatoes, Seasonal Veg, Yorkshire Pudding, Stock Pot Gravy
Fillet Of Beef, Dauphinoise Potato, Braised Sand Carrot, Peppercorn Sauce
(£7 supplement pp)

Desserts

Chocolate & Orange Tart

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream

Apple & Sultana Crumble, Vanilla Ice Cream

White Chocolate Parfait, Freeze Dried Raspberries, Seasonal fruit

Classic Treacle Tart, Clotted Cream Ice Cream

Dark Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream

WE HAVE ANSWERS

Q: Do you have a list of preferred vendors to use?

A: Yes! Despite our wedding packages being all inclusive there are times when you may wish to use outside help. From DJ's to florists, we have worked with some of the best companies in the industry & would love to share their information with you!

Q: Do you have accommodation?

A: No but yes! We do not have rooms on site but we have teamed up with local connections to offer a range of solutions from spa hotels, B&Bs to magical tepees in our enchanting grounds we have you covered (literally).

Q: How far are you from the local church?

A: St Oswalds Chruch is 10 metres from our front door! Sharing the same beautiful surroundings as this 12th Century church is a match made in heaven. However, even if you are not wanting getting married in the church we have a licence to get married at The Bells too. So its entirely your choice.

Q: Do you have changing facilities for the bride/groom in the evening?

A: Yes! We know that after the wedding breakfast and further photographs have taken place, the happy couple may wish to retire for a short time and change/recharge for the evening soiree. Our private barn allows time away from the busy party and a space for the happy couple to relax, change and securely store anything they wish such as presents, clothing etc

Q: Can we leave our cars?

A: Absolutely. We have a large car park with two overspill areas also. You and your guests are more than welcome to leave you vehicles overnight and collect the following day.

Any other questions please do not hesitate to contact us and we will be more than happy to assist e: info@thebellsofpeover.co.uk



W H A T T O E X P E C T



CONTACT

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