



SHOTTON GRANGE

EXCLUSIVE ELEGANT WEDDINGS

April 2025 to March 2026
Wedding Brochure

Tailored for you by us



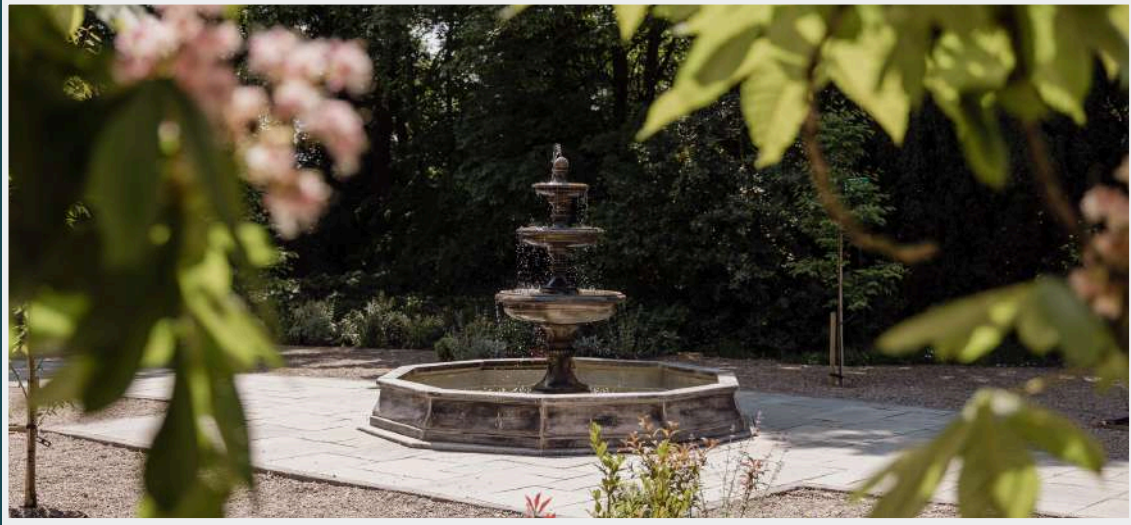
Welcome to Shotton Grange

Shotton Grange, where elegance meets tranquility.

Nestled amidst breathtaking scenery, Shotton Grange offers an extraordinary backdrop for your wedding day. Discover the beauty of nature as you exchange vows in our idyllic gardens, or step inside to find the elegant Coach House, which seamlessly blends historic charm with contemporary elegance. From intimate gatherings to grand celebrations, our versatile event spaces cater to your every need.

Shotton Grange is more than just a venue; it's an invitation to create cherished memories. Our dedicated team ensures every detail is perfect, allowing you to relax and enjoy every precious moment. With its blend of natural beauty, sophisticated styling, and attentive service, Shotton Grange is where the wedding of your dreams becomes an unforgettable reality.

Tailored for you, by us



If you are looking for a Wedding Package designed for ease of booking creating a stress free planning process, with everything included, we've created a truly All Inclusive Wedding experience. This provides you and your guests with a Wedding Breakfast, Evening Buffet and Drinks. Inclusive of Ceremony Room Hire, Venue Hire and an array of Finishing Touches.

Available on selected dates until 31st March 2026

Saturdays available for a £500 surcharge

Minimum of 40 guests on Sunday - Fridays

Minimum of 50 guests on Saturdays

What's Included



Private use of Shotton Grange's public areas from 12pm on the day of your wedding.

Choose from either our Landscaped Gardens or Coach House for your Civil Ceremony

Ridley Suite on the night of your wedding, with check in from 11:30 am.

Chilled Bottle of Prosecco in your bedroom

Our dedicated Wedding Co-ordinator to help plan your special day.

Your personal 'Master of Ceremonies' to guide you seamlessly through the day.

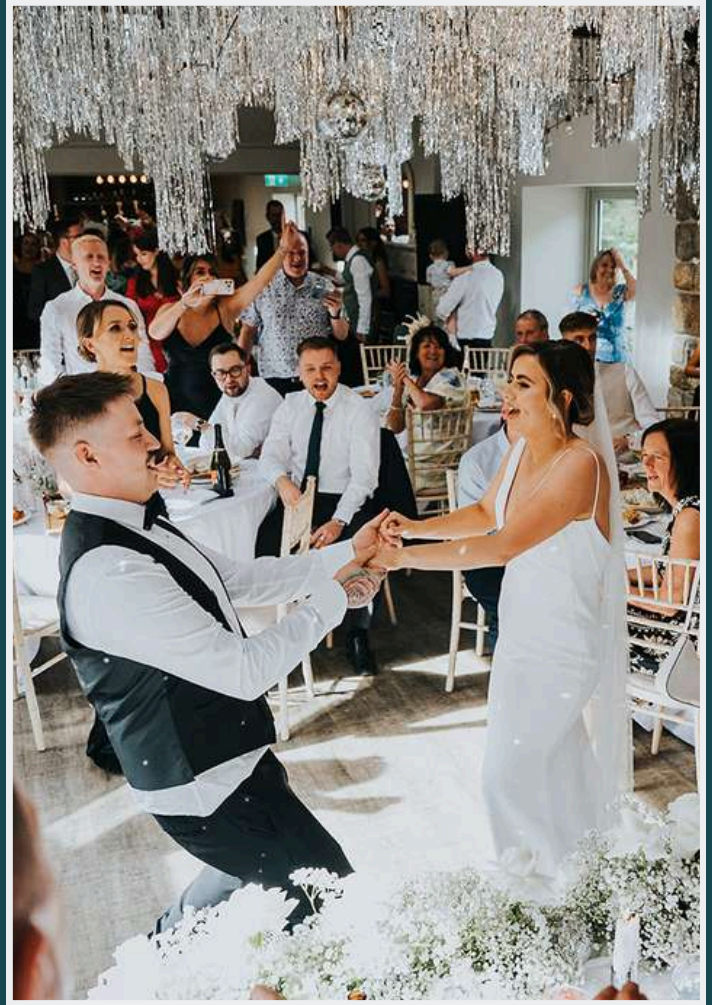
Preferential rates with 'AMV Live' Music when booking your DJ or towards live entertainment.

Crisp linen, napkins & wedding furniture.

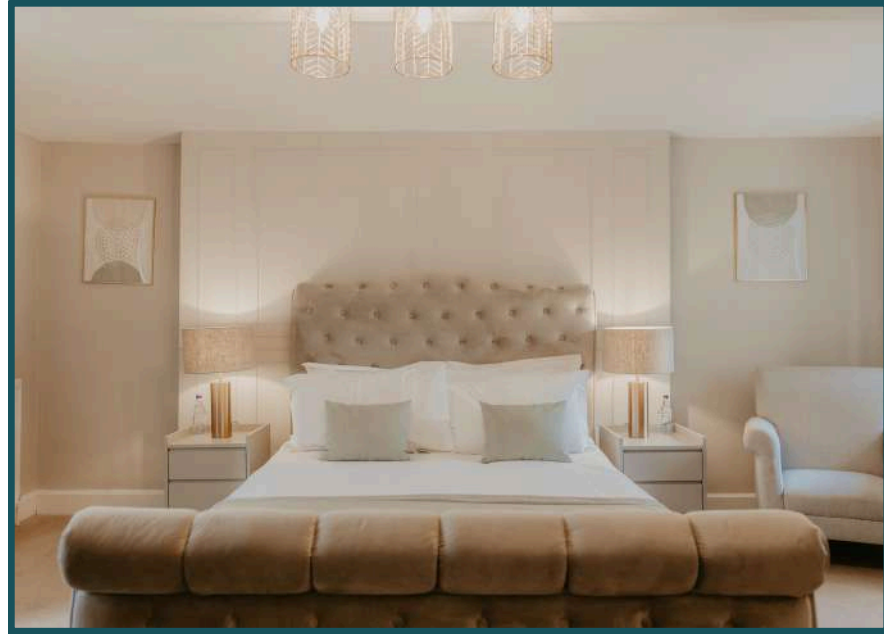
Silver cake stand & knife.

Our dedicated and professional team of staff offering the highest levels of service.

Use of Shotton Grange's PA system during your Wedding Breakfast, including access to our Spotify playlist.



THE MANOR



Bedroom Pricing

Our thoughtfully designed bedrooms provide a serene haven for you and your guests, ensuring a restful stay after the celebrations. Sleeping up to 20 of your friends and family in addition to yourselves.

Our stunning bedrooms all include ensuite bathrooms, complementary tea & coffee facilities, eco-friendly toiletries and an English Breakfast the following morning.

Room	Amount	Pricing
The Ridley Suite		Included
Deluxe Double	x3	£180
Standard Double	x2	£160
Standard Twin or Double	x2	£160
Cottage Double	x2	£140
Cottage Twin or Double	x1	£140

We've designed the perfect package for you to build your own special day. Whether you opt for our delicious 3 Course Meal option with choice menu, Hog Roast or our locally sourced BBQ, all choices create a laid back atmosphere for you and your guests.

Inclusive of:



Drink Options

Bubbly & Brewed
Peroni & Prosecco Drinks Reception
Prosecco Toasting Drink
Glass of House Wine

Food Options

Choice of Wedding Breakfast
A 3-course meal from our Heritage Menu,
Hog Roast or BBQ Platters
Evening Stotties served from The Shack

Finishing Touches

Postbox
Wooden Welcome Sign
Table Plan

April to Oct 2025

All Day Guests £95pp
Evening Guests £12pp

Nov 2025 to Jan 2026

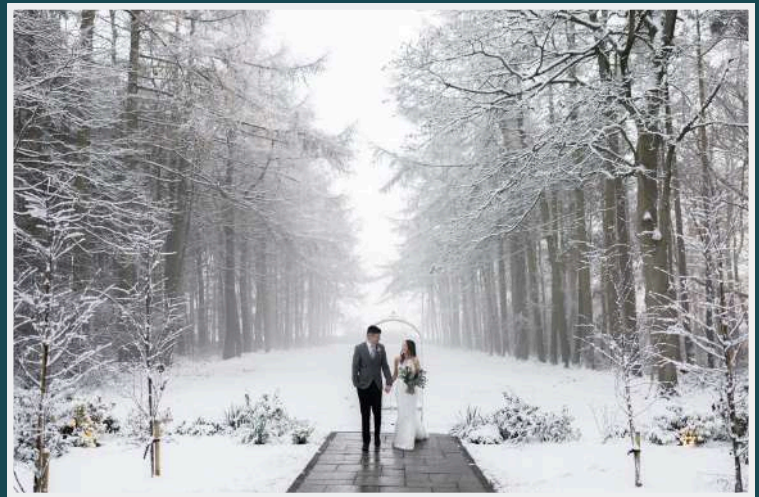
All Day Guests £85pp
Evening Guests £12pp

Feb to March 2026

All Day Guests £95pp
Evening Guests £12pp

Package prices starting from £3,400

£500 surcharge for Saturday Weddings



Dining

Experience award winning cuisine at Shotton Grange.

Our chefs artfully blend local, seasonal ingredients to create sophisticated, comforting dishes. From canapés to sumptuous mains, our wedding menu offers a range of options to suit every taste and can be tailored to your individual needs.



CANAPÉS

The perfect accompaniment to your reception drinks, canapés are served to your guests as you enjoy photos in the stunning gardens & grounds.

THREE CHOICES FOR £9.00 PER PERSON

Goat's Cheese & Spinach Arancini,
Red Onion Marmalade Dip (V)

Sun Dried Tomato & Basil Cream Cheese,
Black Olive Crumb in a Savoury Cone (V)

Trio of Northumberland Cheese Tart, Tomato Chutney (V)

Minted Lamb Slider Burger, Brioche Bun, Tzatziki
(£1.00 supplement)

Mini Cottage Pie, Aged Cheddar

Chicken Satay, Sweet Chilli Dipping Sauce (GF)

Open Choux Bun, Smoked Salmon Mousse, Keta
(£1.00 supplement)

Mini Fish, Chip & Mushy Peas

Panko King Prawn, Sweet Chilli dip
(£1.00 supplement)

Chocolate Dipped Strawberries (V) (GF)



Wedding Breakfast

Your Wedding Breakfast is the first meal of your married lives together and we have designed the perfect menu for you to choose from.

The Heritage Menu

3-Course Meal, included in your package

Choose up to 3 choices per course for Starters, Mains & Desserts.

Some dishes do incur an individual supplement, these are applied when your final menu choices are given.

Starters

Classic Minestrone Soup, Saffron Aioli, Parmesan, Croutons (V)

Garden Pea Soup, Braised Ham, Pea Shoots

Chicken, Wild Mushroom Terrine, Pine Nuts, Pesto, Red Pepper Gel

British Charcuterie, Suffolk Salami, Suffolk Chorizo, Dry Cured Great Glen Venison,
Balsamic Onions, Cornichons, Sun Dried Tomatoes, Olives & Artisan Breads
(£3 supplement)

Duck & Orange Parfait, Brioche, Fig & Sultana Chutney

Smoked Chicken Caesar Salad, Gem Lettuce, Anchovies, Parmesan Shavings, Pancetta Crisp,
Herb Croutes & Caesar Dressing

Hot Smoked Salmon Cream Cheese Mousse, Cucumber Gel, Cucumber Pearls,
Confit Cherry Tomatoes, Lemon Balm

Asian Crab Cake, Asian Slaw, Baby Watercress, Prawn Toast, Soy Honey Dressing

A Salad of Roasted Honey Figs, Pear & Creamy Blue Cheese, Sesame Dressing (V) (GF)

Sun Dried Tomato & Pesto Arancini, Roasted Red Pepper Pesto, Rocket & Parmesan (V)

Coquilles St. Jacques - Scallops served in a Creamy White Wine Sauce, Gruyere Glazed Mash Potatoes
(£3 supplement)

Peppered, Balsamic Glazed Beef Carpaccio, Rocket Salad, Parmesan Shavings, Truffle Oil (GF)
(£3 supplement)

Mains

Chicken Supreme, Black Pudding Spring Roll, Red Cabbage Puree, Fondant Potato, Whisky Jus

Marinated Lamb Rump, Garlic Mash, Creamy Spinach, Mint Jelly Redcurrant Jus (GF)

Braised Daube of Beef, Glazed Roasted Root Vegetables, White Onion Puree,
Fondant Potato, Thyme Jus (GF)

Breast of Duck, Celeriac & Sweet Potato Dauphinoise, Roasted Beets, Cranberry Jus (GF)
(£4 supplement)

Baked Salmon, Tomato White Bean Cassoulet, Crispy Kale, Saffron Crème Fraiche (GF)

Seabass, Lemon Herb Crushed Potatoes, Cauliflower Puree, Samphire, Lobster Bisque

Beetroot Risotto, Goats' Cheese, Crispy Rocket (V)

Mediterranean Tart, Feta Cheese, Cherry Tomato Compote, Balsamic Glaze (V)

Haunch of Venison, Truffle Mash, Spiced Carrot Puree, Glazed Parsnips,
Wild Mushroom & Redcurrant Jus (GF)
(£5 supplement)

The Roasts

All served with Yorkshire Pudding, Roasted Root Vegetables & Fondant Potato

British Topside of Beef, Red Wine Gravy

Oven Roasted Chicken Supreme, Thyme Jus

Hamsterley Forest Loin of Pork, Sage & Onion Stuffing, Rich Gravy

British Sirloin of Beef, Red Wine Gravy
(£3 supplement)

British Leg of Lamb, Rosemary & Mint Stuffing, Redcurrant Jus
(£3 supplement)

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (V)

Glazed Lemon Tart, Raspberry & Sorrel Sorbet (V)

Chocolate & Hazelnut Terrine, Praline, Hazelnut & Tonka Bean Ice Cream (V)

Platter of Chocolate - Dark Chocolate & Hazelnut Terrine, White Chocolate Panna Cotta,
Milk Chocolate & Caramel Dome, Chocolate & Sea Salt Ice Cream (V)
(£3 supplement)

Raspberry Cheesecake, Prosecco Jelly, Raspberry Gel (V)

A selection of Local & International Cheeses, Celery, Grapes, Chutney & Cheese Biscuits (V)
(£3 supplement)

Apple Delice, Crème Anglaise, Cinnamon Crumble Ice Cream (V)

Pear & Apricot Crumble, Vanilla Custard (V)

Rhubarb Crème Brulee, Shortbread Biscuit, Rhubarb Compote (V)



SHARING WEDDING BREAKFAST

HOG ROAST

(Minimum numbers of 60)

12 Hour Slow Roasted Northumbrian Hog

Seasoned Potato Wedges

Stuffing

Selection of Bread Buns

Purple Slaw

Mixed Leaf Salad

Apple Sauce

Sides

£3 each

Onion Rings

French Fries

Seasoned Potato Wedges

Halloumi Fries

BARBECUE

Dry Aged Steak Burger, Monterey Jack

& Brioche Bun

Local Pork Sausages

Cajun Chicken Thighs

Corn on the Cob

Purple Slaw

Potato & Chive Salad

CHILDREN'S MENU

£20 per child

Starters

Seasonal Melon & Fruit Coulis

Potato Skins

Tomato Soup

Mains

Half Portion of selected
Adults Main Course

Sausage & Mash with Gravy

Chicken Goujons with Fries

Fish Fingers with Fries

Desserts

Chocolate Brownie with
Vanilla Ice Cream

Selection of Ice Cream

Fresh Fruit Salad



Evening Food

Round off your special day and treat your guests to one of our food options served from our new Alfresco Dining area.

Hot Stotties

Included

Local Pork Sausage, Caramelised Onion Baps

Dry Cured Bacon Baps

Halloumi, Courgette & Coriander Cake Sliders (v)

Burgers

£2 per person Supplement

Dry-Aged Local Beef Burger with Monterey Jack Cheese

Moroccan Lamb Burger with Mint Raita

Vegetable Burger with Pickles & Relish (v)

The Whole Hog

(Minimum numbers of 60)

£4 per person Supplement

12 Hour Slow Roasted Northumbrian Hog

Seasoned Potato Wedges

Stuffing

Selection of Bread Buns

Purple Slaw

Mixed Leaf Salad

Apple Sauce

Sides

£3 each

Onion Rings

French Fries

Seasoned Potato Wedges

Halloumi Fries





Street Food

£4 per person Supplement

Choose 2 options

Dirty Fries, BBQ Pulled Brisket, Cheese Sauce, Spring Onion
Dirty Fries, Cheese Sauce, Spring Onions (V)

Bao Bun, Korean BBQ Pulled Pork, Kimchi, Coriander
Bao Bun, Korean BBQ Jackfruit Kimchi, Coriander (V)

Szechuan Noodles with Satay Chicken
Szechuan Noodles with Satay Tofu (V)

Proper Dog, Brioche Bun, Crispy Onions, American Mustard
or Guacamole, Cheese, Jalapeno, Sour Cream
(V option available)

Nachos, Cheese Sauce, Sour Cream, Salsa,
Guacamole, Coriander (V)

Belgian Waffles Banoffee - Banana, Toffee Pieces,
Whipped Cream & Toffee Sauce
Belgian Waffles Strawberry - Whipped Cream, Strawberry Pieces,
Chocolate Sauce & White Chocolate Curls

Authentic Woodfired Pizzas

£4 per person Supplement

Choose 3 options

Three pizzas for your guests to choose from served as slices from
our brand new Alfresco Dining Area: The Shack.

Unlimited slices for 90 minutes.



Woodfired Pizza Menu

All of our Pizzas are made using our locally sauced Sourdough with a Tangy San Marzano Tomato Sauce, Italian Mozzarella and fired on our wood burning stove.

Margherita

San Marzano Tomato Sauce, Italian Mozzarella, Cherry Tomatoes, Fresh Basil

Northumberland Chicken Kiev

San Marzano Tomato Sauce, Italian Mozzarella, Roasted Northumberland Chicken Breast, Sautéed Garlic Button Mushrooms, Garlic Oil

Hawaiian

San Marzano Tomato Sauce, Italian Mozzarella, Smokey Pancetta Lardons, Caramelized Pineapple

Pepperoni

San Marzano Tomato Sauce, Italian Mozzarella, Sliced Pepperoni

Veggie

San Marzano Tomato Sauce, Italian Mozzarella, Roasted Red Peppers, Cherry Tomatoes, Sweetcorn, Roasted Courgette, Pesto

Chicken Fajita

San Marzano Tomato Sauce, Italian Mozzarella, Fajita Spiced Northumberland Chicken, Roasted Red Peppers, Red Onion, Sour Cream, Coriander

Rocket & Goats Cheese

San Marzano Tomato Sauce, Italian Mozzarella, Crumbled Goats Cheese, Red Onion Marmalade, Rocket

BBQ Pulled Pork

San Marzano Tomato Sauce, Italian Mozzarella, 24 hour cooked BBQ Pulled Pork, Red Onions, with or without Jalapenos, BBQ Sauce

N'duja

San Marzano Tomato Sauce, Italian Mozzarella, Spicy N'duja, Red Onion

Drinks

We have tailored the following drinks packages to compliment our delicious food menus

Bubbly & Brewed

Included in your package

Peroni Nastro Azzurro & Prosecco DOC

Prosecco DOC

Glass of House Wine

Choose from our Parlour Collection

Fizzy & Flavourful

£5 per person supplement

Choose 2:

Peroni Nastro Azzurro, Prosecco DOC, Corona, Bottled Cider,
Beavertown Neck Oil IPA

Prosecco DOC

Half a Bottle of Wine - Choose from our Parlour Collection

Cool & Custom

£10 per person supplement

Choose 2:

Any options from Fizzy & Flavourful along with a choice of
Gin & Tonic or Cocktails

Prosecco DOC

Half a Bottle of Wine

Choose from our Sommelier Collection

Fresh & Fruity

Included as an alternative to Bubbly & Brewed

Mocktail Reception

Elderflower Fizz

Mocktail Wedding Breakfast

Wine Collection

Manor Collection

White

Chardonnay, Chile

or

Sauvignon Blanc, Chile

Rose

Cabernet Sauvignon Merlot,
Chile

Red

Merlot, Chile

or

Malbec, Chile

Sommelier Collection

White

Pinot Grigio, Italy

or

Albarino, Spain

Rose

Pinot Grigio Blush, Italy

or

Zinfandel Rose, USA

Red

Shiraz, Australia

or

Negroamaro, Italy

Upgrade from Bubbly & Brewed £1pp
Upgrade from Fizzy & Flavourful for £2pp

Connoisseur Collection

White

Gavi, Italy

or

Sauvignon Blanc,
New Zealand

Rose

Provence, France

Red

Primitivo, Italy

or

Rioja Reserva, Spain

Upgrade from Bubbly & Beer £2pp
Upgrade from Fizzy & Flavourful £4pp
Upgrade from Cool & Custom £2pp

Drinks

Drinks reception

Supplement per person

Pimp your Prosecco

£2.50

Cocktail Reception

£2.50

Unlimited Prosecco & Peroni

£20.00

(Up to 90 minutes)

Toasting Drinks

Supplement per person

Prosecco Brut Rose, Italy

£2.00

House Champagne, France

£5.00

Laurent-Perrier Brut

£6.00

Laurent-Perrier Cuvee Rose

£9.00



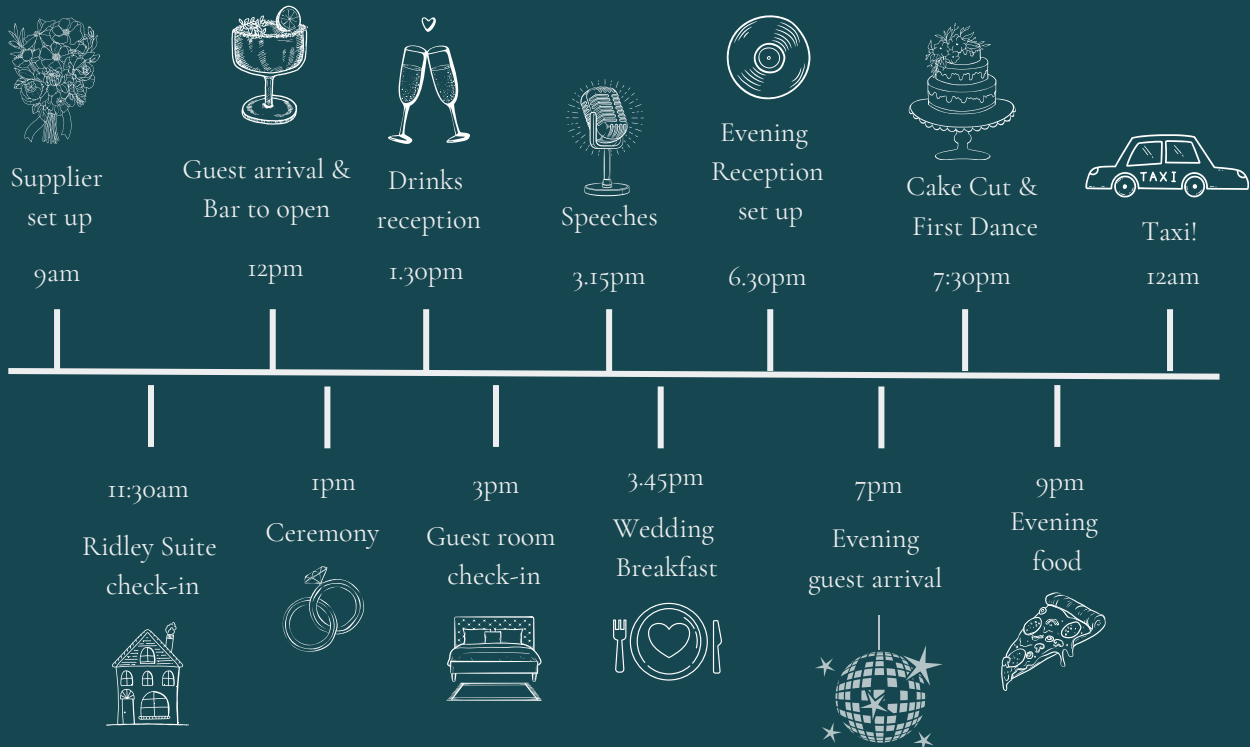


ORDER OF THE DAY

Below we have put together an example of timings for your wedding day.

Please note that is just an example and timings may vary depending on your ceremony time, guest numbers and what you choose to have on your special day!

Drawing from our wealth of experience, the following example represents an ideal timeline to help guide you:





CAPACITIES AND THE BOOKING PROCESS

CAPACITIES

MAXIMUM OF 110 DAYTIME GUESTS

MAXIMUM OF 200 EVENING GUESTS



Your first Private
Viewing



Hold your date



Book your deposit
meeting



Get excited for your special
day!

Receive your
quote



Book your registrars



Sign your contract & pay
your £500 deposit



To secure your date pay an initial non-refundable £500. Your second non-refundable payment will be due within 2 months of securing your wedding date, this will be 25% of your quotation minus your £500 deposit. Followed by the 50% midway payment and the final 25% which is due no later than two weeks before the big day.

If you are thinking of having a civil ceremony, we are covered by Alnwick Registry Office (01665 602870).

Before you pay your deposit, please confirm that both your date with us and the Registrar to avoid disappointment.
Ceremonies available from 1pm.

Numbers and circumstances change. Sometimes people who initially say they're coming can't make it and other times you end up inviting more friends! Don't worry, we will agree the final details as well as food and drinks options in the final meeting.

Once your deposit has been paid, the total cost of your wedding cannot be dropped below 10% of the agreed amount..

If you have any questions, would like a show round or quote please do not hesitate to contact us:

Email: weddings@shottongrange.co.uk

Phone: 01670 789400

All packages, prices and menus are subject to change.





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