



Guildford Manor

HOTEL • VENUE • SPA





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WELCOME TO GUILDFORD MANOR

Guildford Manor is a boutique 4 star spa hotel, nestled within 11 acres of idyllic Surrey Hill parkland.

Offering indoor & outdoor ceremony options, fairy-tale photo opportunities in our beautiful grounds & onsite accommodation, Guildford Manor is purpose built to deliver your dream wedding day all under the same roof.













KEY INFORMATION

LOCATION: We are situated a 10 minute drive from Guildford Town Centre, 30 minutes from Heathrow & Gatwick airports and only 45 minutes from Central London.

CAPACITIES

Bloomsbury suite for indoor ceremony:	120	
The Pavilion for outdoor ceremony:	120	
The Lytton Strachey Suite for seated banqueting:	120	
The Lytton Strachey Suite for Evening Reception (informal):	200	

WEDDING TYPES

1. Traditional Wedding packages

- Formal or informal modern British / European catering options to cater for all budgets

2. Dry Hire wedding package to cater for non-British weddings

- External caterers permitted, subject to Venue approval, to provide end-to-end planning & catering services
- Ideal for Asian, Affro-Caribbean & ethnic weddings









THE DETAILS

WEDDING CEREMONIES

With a choice of licensed spaces for civil ceremonies, you can exchange your vows in style. The Bloomsbury Suite looks out over the gardens and provides a light & intimate setting. Our outdoor Pavilion's fairy light-lit aisle is a natural & breathtakingly romantic setting to exchange your vows.

PHOTO OPPORTUNITIES APLENTY!

We know that you will want to relive your wedding day forever. Our beautiful grounds offer a multitude of natural and romantic settings to capture your day in images that you will cherish forever.

THE FINER DETAILS

At Guildford Manor, we believe that the finer details are all important so we include as much as possible in your venue fee. Chivari chairs & tables for up to 120 guests, cake table / stand / knife, plus fairy light draping, lanterns, blossom trees, artificial centre piece option & sound system are all included. We look after everything at Guildford Manor.

PURE SIMPLICITY

Weddings shouldn't be complicated and they definitely should be enjoyable, start to finish. We make sure that our pricing is clear, and everything we offer is provided by talented experts who love what they do. Our Handpicked Suppliers List is designed to put you in contact with local wedding professionals, with experience of delivering their services at our Venue. Weddings are simple at Guildford Manor - they're all about you, your love & nothing else.







YOUR CIVIL CEREMONY

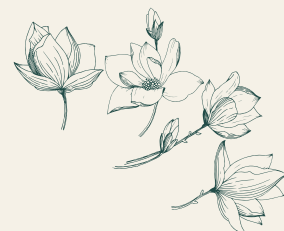
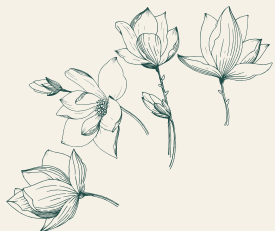
Guildford Manor offers two settings for your ceremony.

Our outdoor setting, The Pavilion, gives our couples the option of a romantic outdoor wedding in a beautiful, natural setting. Laced with fragrant Jasmine arches & fairy-lights, this area is sure to provide fairy-tale photos and memories to cherish.

Our indoor ceremony option, the Bloomsbury Suite, looks out over the gardens and provides a light and intimate setting for your ceremony.







MEMORIES TO CHERISH

Following on from your ceremony whilst you are having your photos taken, your guests will be treated to canapes and reception drinks either on our outdoor private Terrace or in the Lounge.

Our 10 acre site in the idyllic Surry Hills offers a variety of settings to capture those all important newlywed photos, from wild flower borders to romantic archways to whimsical woodlands!

Garden games are a popular addition to keep the kids entertained!











YOUR WEDDING BREAKFAST

Our Lytton Strachey Suite can seat up to 120 guests for your wedding breakfast and up to 200 guests for your Evening Reception.

Starting from your Menu Tasting, your designated Wedding Coordinator will guide you through the process of finalising your menu and setting your table plan.

All of our food is made in-house by our talented team of chefs. Where possible, we use local sustainably-sourced produce.

Following on from your food, the room will be tidied up in preparation for your Evening Reception & disco.







YOUR EVENING RECEPTION

Benefitting from beautiful fairy-lit draping, a private bar inside the room & direct access to our private Terrace, this Lytton Strachey suite is the ideal setting for your Evening Reception & dancing.

Our parties run up until midnight on Fridays & Saturdays, and 11pm on Sundays.

Evening food options include a beautifully presented buffet, hog's roast, wood fired pizzas, paella street food or a delicious Summer barbecue.

Enjoy the feast!







EXTEND YOUR WEDDING EXPERIENCE

With 51 bedrooms, spa facilities, treatments, and a fine dining restaurant, Guildford Manor gives you the perfect opportunity to extend your wedding experience with us. Why not arrive the afternoon before and relax in the spa before the wedding the following day.













THANK YOU FOR YOUR TIME

Thank you for considering Guildford Manor as your wedding venue.

We would be delighted to host this very special occasion.

If you have any questions, please contact the team directly.

01483 222 624

events@guildfordmanor.com

Guildford Manor Hotel & Spa, Shere Road, Guildford, Surrey, GU4 8SE

Not sure where to start? Book in for a show-round today to discuss your requirements with one of our passionate wedding professionals & see the venue in the flesh!

Photo Credits: Catherine Carter / Emma Russell / Paolo Ferla / Laura Hiron Photography / Studio M&T / Love Heart Photography / Ginger Snaps Photography / Moments Like These



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VENUE HIRE

The venue hire includes

The Bloomsbury Suite, which is licensed for ceremonies up to 120 guests.

The Lytton-Strachey Suite, which can seat up to 120 for your wedding breakfast and has a private bar for the evening, which can then accommodate up to 200 evening guests in total.

The Lounge area with private bar.

Dedicated Wedding & Events Manager to help in the planning.

Duty Manager who will be running your day.

Menu tasting for two.

Executive double room for the night prior to your wedding, with access to the Spa.

Honeymoon suite for the night of your wedding.

Easel / cake stand & knife.

Tables & chairs / table linen / crockery, glassware & cutlery.

Use of other decorations (8 artificial blossom trees / red carpet / lanterns / artificial flower center pieces)

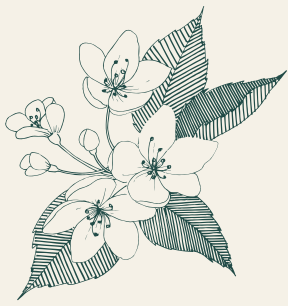
Preferential room rates for your guests.

PRICE LIST 2024	SATURDAY	FRIDAY / SUNDAY
HIGH SEASON (JUN, JUL, AUG, DEC)	£3,000	£2,600
MID SEASON (APR, MAY, SEP, OCT)	£2,600	£2,200
LOW SEASON (JAN, FEB, MAR, NOV)	£2,200	£1,800

PRICE LIST 2025	SATURDAY	FRIDAY / SUNDAY
HIGH SEASON (JUN, JUL, AUG, DEC)	£3,200	£2,800
MID SEASON (APR, MAY, SEP, OCT)	£2,800	£2,400
LOW SEASON (JAN, FEB, MAR, NOV)	£2,400	£2,000

All prices are inclusive of VAT.

If you would like to hold your ceremony outdoors, at The Pavilion, there is a £500 non-refundable supplement charge.



DRINK PACKAGES

VIRGINIA WATER LAKE

£33 per head 2024 / £36 per head 2025

RECEPTION DRINK

One glass of Pimms or Bottle of Beer

WEDDING BREAKFAST

Half a bottle of Luberon Blanc, Famille Perrin France (vg)

Ventoux Rouge, Famille Perrin France (vg)

SPEECHES

Prosecco, Veneto, Italy (vg)

BOURNE WOOD

£38 per head 2024 / £41 per head 2025

RECEPTION DRINK

One glass of Prosecco, Veneto, Italy (vg)

WEDDING BREAKFAST

Half a bottle Casablanca Chardonnay, Chile (vg)

Merlot, California USA (v)

SPEECHES

Prosecco, Veneto, Italy (vg)

WAVERLEY ABBEY

£48 per head 2024 / £51 per head 2025

RECEPTION DRINK

One glass of Grand Reserve, Brut, Champagne (vg) or a Cocktail

WEDDING BREAKFAST

Half a bottle of Marlborough Sauvignon Blanc, Greywacke, New Zealand (v)

Barossa Valley Shiraz, Australia (v)

SPEECHES

Grand Reserve, Brut, Champagne (vg)

If you are looking for something a little different then please do let us know.

Wines may change slightly depending on availability.

FOOD PACKAGES

Our talented catering team have a real passion for fresh and locally sourced ingredients.

NEWLANDS CORNER

£70 per head 2024 / £75 per head 2025

THREE CANAPES

A set menu, you would select one starter / one main / one dessert for everyone and then any dietaries would be separate to this.

STARTERS

Chicken liver parfait, toasted brioche, red onion chutney, baby leaves.

Burrata, slow roasted cherry tomatoes, roasted pine nuts, basil oil. (v)

Sweet potato fritter, coconut sauce, baby leaves. (vg)

MAINS

Supreme of chicken, smoked pancetta, wild mushrooms and baby onion fricassee, sauteed new potatoes, green beans.

Slow roasted pork belly, red cabbage, caramelised apple, roast potatoes with crispy crackling.

Crisp skin salmon, horseradish mash, grilled fennel, shallot, port and thyme sauce.

Moroccan spiced vegetable tagine, spiced couscous, apricots, toasted almonds, crispy flat bread, sour cream. (vg)

DESSERTS

Chocolate and raspberry brownie, Madagascan vanilla ice cream.

Profiteroles, chantilly cream, chocolate sauce.

Seasonal fruit salad, mango sorbet. (vg)

TEA & COFFEE

Menu may change for 2025





ST MARTHA'S HILL

£80 per head 2024 / £85 per head 2025

THREE CANAPES

A set menu, you would select one starter / one main / one dessert for everyone and then any dietaries would be separate to this.

STARTERS

Duck & pork terrine with cranberries and pistachios, waldorf salad, toasted sourdough.

Silent Pool citrus gin and beetroot cured gravlax, fennel and dill salad, horseradish cream, caper berries, melba toast.

Saffron polenta, grilled baby gem, garlic and tomato vinaigrette. (vg)

MAINS

Fillet of beef, fondant potato, celeriac puree, tenderstem broccoli.

Rump of lamb, garlic roasted baby carrots, hasselback potatoes, port gravy.

Pan seared sea bass, sauteed new potatoes, grilled baby gem, slow roasted vine cherry tomatoes, lemon butter sauce.

Roasted cauliflower steak, red pepper, olive and caper salsa, sauteed new potatoes. (vg)

DESSERTS

Sticky toffee pudding, caramel sauce, Madagascan vanilla ice cream.

Wild berry pavlova.

Caramel roasted pineapple, vegan coconut mousse, passion fruit. (vg)

TEA & COFFEE



SHERE WOODLANDS

£70 per head 2024 / £75 per head 2025

THREE CANAPES

MAINS

Pick four barbecue items

Homemade Prime Beef Burgers with Cheese.

Mixed vegetables & halloumi Skewers (v)

Cumberland sausages

24-hour marinated Tuscan-spiced BBQ chicken portions

Mint infused lamb chops (£2 supplement per portion)

Salmon fillets marinated in Soy & Honey with fresh red chilli (£2 supplement per portion)

Sliced Aged Prime Beef Rump Steak with chimichurri (£4 supplement per portion)

Served with potato salad, mixed leaf salad, coleslaw & condiments

DESSERTS

Select one desert for all your guests

Chocolate and raspberry brownie, Madagascan vanilla ice cream.

Profiteroles, chantilly cream, chocolate sauce.

Seasonal fruit salad, mango sorbet. (vg)

TEA & COFFEE

Menu may change for 2025





CANAPES

Chicken liver parfait vol au vent with onion jam

.

Honey and mustard mini sausages

.

Smoked salmon and horseradish blinis

.

Prawn, chorizo, cherry tomato and chilli oil skewer

.

Goat's cheese and truffle mousse cup and pistachio powder (v)

.

Halloumi skewers, grilled vegetables and roasted vine tomatoes (v)

.

Stuffed guacamole tart and roasted red pepper (vg)

.

Hummus mini tart and roasted red pepper (vg)





CHILDREN'S MENUS

£40 per head

THREE CANAPES

Reception Drink - Glass of Orange Juice

A set menu, you would select one starter / one main / one dessert for everyone and then any dietaries would be separate to this.

STARTERS

Fruit bowl (vg)

Garlic bread (v)

MAINS

Sausage, chips & peas (vg available)

Chicken nuggets, chips & peas

Tomato pasta (v)

DESSERTS

Vanilla ice cream

Sorbet (vg)

Menu may change for 2025





EVENING FOOD

FINGER BUFFET

5 piece selection: £22 per head 2024 / £24 per head 2025

7 piece selection: £27 per head 2024 / £29 per head 2025

Mini brioche beef burger sliders

Breaded chicken strips, barbecue sauce

Chicken satay skewers [gf]

Lamb koftas, mint yoghurt [gf]

Duck spring roll, sweet chilli sauce

Vegetable samosas (v)

Selection of vegetarian quiches (v)

Mozarella sticks, tomato salsa (v)

Hummus, vegetable crudités, pitta breads (vg)

Sweet potato falafel, mint yoghurt (vg)

Cajun fries (vg)

MEZZE PLATTER

£25 per head 2024 / £27 per head 2025

Charcuterie selection / Cheese selection

Rustic bread / Olives / Marinated vegetables

Dips

MANORS HOG ROAST

Min 100 Guests

£29 per head 2024 / £30 per head 2025

Traditional hog roast / fresh rolls / apple sauce /

crackling / stuffing / potato salad / coleslaw /

halloumi buns for vegetarians

MANORS SUMMER BARBECUE

£30 per guest 2024 / £32 per head 2025

Barbecue items, pick 3:

Homemade Prime Beef Burgers with Cheese.

Mixed vegetables & halloumi Skewers (v)

Cumberland sausages

24-hour marinated Tuscan-spiced BBQ chicken portions

Mint infused lamb chops (£2 supplement per portion)

Salmon fillets marinated in Soy & Honey with fresh red chilli (£2 supplement per portion)

Sliced Aged Prime Beef Rump Steak with chimichurri (£4 supplement per portion)

Served with potato salad, mixed leaf salad, coleslaw & condiments

Menu may change for 2025



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