



HAPPILY EVER AFTER

EDGBASTON PARK HOTEL
AND CONFERENCE CENTRE

CONGRATULATIONS

Getting married is a wonderful experience; perhaps the most important day of your life. Thank you for considering us for your big day.

We want you to choose a venue you trust – and we hope that's us. Here at Edgbaston Park Hotel, you can choose from a charming, historic venue or a bigger, modern space – depending on your style.

You'll enjoy great food, chosen by you. And the whole experience will come with the support of our friendly wedding team, who work here because they love to make people happy.

Let us show you what we can do. Take a look through this brochure, then come and see for yourself.

Kind regards



Richard Metcalfe
CEO, Edgbaston Park Hotel and Conference Centre





EXCLUSIVE SPACES FOR YOU & YOUR GUESTS

Nestled in leafy Edgbaston, you'll find two of the most beautiful wedding venues in Birmingham: a charming historic house and a bright, contemporary suite. Our stunning spaces are at the heart of our wedding packages, which are expertly designed to turn your dream day into reality.

Whether you're eager to have an intimate celebration with your closest friends and family or throw the party of a lifetime, our fabulous wedding venues are guaranteed to deliver a magical experience.

Simply choose from one of our luxury wedding packages and menus – or make your day extra special with a tailor-made experience – and we'll take care of the rest.

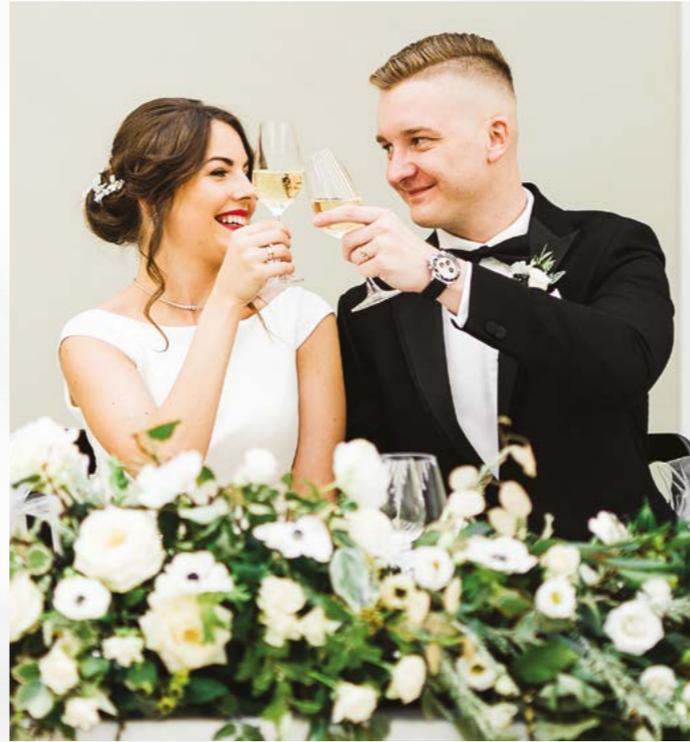
HORNTON GRANGE



Historic charm awaits in this characterful 1928 building. Originally a family home, it's been lovingly restored with boutique touches alongside its period features.

You'll have exclusive use of the whole venue, views of the private landscaped gardens, a private bar and six luxury bedrooms. Hornton Grange is licensed for ceremonies.







THE FRY SUITE



Bring contemporary style, space and personality to your special day. Ideal for larger weddings, the Fry Suite's subtle palette means you can really make it your own, with colour, décor and theming that's just right for you.

Your wedding meal can be provided by our own catering team or, if you'd prefer, one of our approved external caterers. You'll also have your own private bar.



MAKE A WEEKEND OF IT

Your Hornton Grange wedding package includes a romantic night's stay in a double deluxe room with original features and bespoke furniture.

You'll have exclusive use of the other five bedrooms, including those suitable for families. Book the Fry Suite package and you'll enjoy a night in a spacious executive double, including bathrobes, slippers and space to unwind.

Boasting 185 bedrooms and three serviced apartments, Edgbaston Park Hotel offers your guests the opportunity to relax into the evening, sleep soundly and enjoy breakfast with you the next morning. Parking is free for all guests.

A private dinner or buffet the night before your wedding means you can spend quality time with loved ones. Then wake up here, refreshed and ready, with no travelling to do.

We're happy to hold bedrooms at our special wedding accommodation rates on a no-obligation basis, for up to six weeks prior to your special day. We'll extend the special wedding accommodation rates to the night before (and even the night after), so you and your guests can relax and feel at home.





WEDDING CHECKLIST

Now you've booked your wedding at Edgbaston Park Hotel, it's time to plan your day!

Our wedding checklist will keep you on track – and remember, our wedding team are here to help with the finer details.

- Church wedding? Book your church
- Civil ceremony with us? Book your registrar, and the time you'd like to get married. You can call Birmingham Register Office on 0121 675 1000
- Book suppliers: flowers, photographer, musicians, any other entertainment, wedding cars. Just ask for our list of trusted suppliers
- 7 months prior - meeting with your wedding coordinator to start planning the wedding day
- 5 months prior – book your menu tasting
- 3 months prior – final details meeting
- 2 months prior – settle final balance
- 1 day prior to your special day - deliver wedding items to the hotel - place cards, favours, table plan etc.

YOUR WEDDING DAY

This list of timings will help you imagine how your day might flow.

- 1.00pm Civil ceremony
- 1.30pm Drinks reception and photographs
- 3.00pm Guests invited to be seated for the wedding meal
- 3.15pm Speeches
- 3.45pm Wedding meal
- 6.00pm Room turnaround: guests can freshen up for the evening or enjoy a drink at the bar
- 7.00pm Evening guests arrive
- 7.30pm Cutting the cake, first dance and throwing the bouquet
- 8.30pm Evening buffet
- 9.30pm Evening celebrations and dancing
- Midnight Carriages

Your day, your way. Prefer a different pace? Not a problem. We'll plan your day's timings with you, to be as traditional or informal as you'd like.





MENUS

The sample menus shown on the following pages will help you imagine dining on your special day.

THREE COURSE MENU

Included in your wedding package for day guests is a three-course menu followed by tea and coffee. Choose one option from each section.

Any dietary requirements can be discussed with the team.

DRINKS

We have drinks packages to suit all budgets, with a handpicked selection of wine, beers, spirits and soft drinks. Or why not mark the occasion with a signature cocktail?

Your wedding coordinator will share all the options and help you select the perfect choice.



CANAPÉS

(Choice of 3 for £8.50 per person,
£2.95 per additional canapé)

Cornish crab and
apple crostini

Mini cheeseburgers

Wild mushroom arancini (V)

Bacon, onion and smoked
applewood tartlet

King prawn and
sweet chilli skewer

Goat's cheese bonbon (V)

Medallion of smoked
salmon with Keta caviar

Roasted cherry tomato
tart with basil pesto (V)

Chickpea falafel
tzatziki spoon (V)

Vegan fish and sweet potato
fries with pea purée (VE) (GF)

STARTERS

Duo of smoked salmon, smoked
salmon mousse, pickled carrot &
cucumber, radish, crème fraiche,
micro herbs

Woodland mushroom & truffle
tart, mushroom ketchup (V)

Smoked chicken terrine, potato
salad, salsa verde, ciabatta crisp

Crispy cauliflower florets,
crispy chickpeas, tahini
hummus, chilli oil (VE)

Whipped goats cheese curd
with textures of beetroot (V) (GF)

Aubergine with caramelised
shallots, cherry tomatoes and
thyme oil (VE) (GF)

Curried pumpkin soup,
pumpkin seeds (VE)

Parsnip croquettes,
truffle mayo, parmesan (V)

Mushroom soup,
truffle cream (V) (GF)

PLANT-BASED ALTERNATIVES

Leek and potato broth (VE)

Cauliflower Wings, sriracha
mayo mixed leaf (VE)

Falafel, turmeric cous cous
with tahini dressing (VE)

Tempura vegetables
with sweet chilli dressing (VE)

Courgette, salsa verde,
cashew crumb (VE)

Heritage tomato salad,
basil mayonnaise, red onion (VE)

MAINS

Pork belly, garlic mash, purple carrots, caramelised apple purée, honey jus, crackling (GF)

Sea bass, coconut sauce, clams, roasted fennel (GF)

Chicken supreme, peppercorn sauce, chateau potato, glazed carrots (GF)

Saffron & sugar snap risotto, crispy kale, herb oil (VE) (GF)

Vegetable pad Thai, crispy tofu, fragrant Thai broth (VE)

Heritage carrots, spiced red lentil dhal, coriander oil (VE)

Stone bass, shredded courgette, tenderstem, saffron cream sauce (GF)

Pollock supreme, pomme purée, sautéed asparagus & peas

Braised beef shin, garlic mash, grilled leeks, purple carrot, red wine jus (GF)

PLANT-BASED ALTERNATIVES

Cauliflower steak, pickled cauliflower, curry, crispy potato, chickpeas (VE)

Roasted butternut squash, green tahini, caramelised pumpkin seeds (VE)

Penang vegetable curry, fluffy white rice (VE)

Lentil dhal, cardamon braised heritage carrot, coriander oil (VE)

Vegan tagine, apricot couscous (VE)

Vegan sweetcorn chowder with crispy tofu (VE)

DESSERTS

Lemon posset, lavender biscuit, blackberry jam (V)

Vanilla panna cotta, forest jelly, white chocolate tuille (V) (GF)

Tarte au citron, torched meringue, raspberry gel (V)

Rhubarb cheesecake, rhubarb jam (V)

Baked Baileys cheesecake, Baileys ice cream, dark chocolate sauce (V)

Baked honey-spice cake, vanilla ice cream, sticky toffee sauce (V)

Black Forest cake, cherry gel, glazed cherries (V)

Fruit platter (VE) (GF)

Rhubarb Eton mess, orange cream, candy floss (V) (GF)

PLANT-BASED ALTERNATIVES

Sticky toffee pudding, vegan chocolate ice cream (VE)

Berry cheesecake (VE)

Sultana rice pudding (VE)

Mango & coconut fool, chia seed, fresh mango & lime (VE) (GF)

HORNTON GRANGE EXCLUSIVE PACKAGE

Choose the historic Hornton Grange for its classic charm and landscaped gardens, perfect for your wedding album. The sky-lit function room hosts up to 100 guests for ceremonies and wedding meals, and 150 guests in the evening.

Here we show what's included as part of the package:

Exclusive use of Hornton Grange, including the private bar and lawn

One reception drink per person, bottled beer, prosecco or a soft drink

Three-course set menu with tea and coffee

Half bottle of house wine per person with the wedding meal, or £10 per person towards a wine of your choice

One glass of prosecco to toast the wedding couple

Light evening buffet

Overnight accommodation for the wedding couple in a Hornton Grange deluxe room. Five additional rooms for guests of your choice

Red carpet upon arrival

White table linen, cake stand and knife

Dedicated function manager to assist in the smooth running of your special day.

HORNTON GRANGE EXCLUSIVE PACKAGE (MIN. 50 GUESTS)	SUN-THUR	FRI	SAT, SUN & BANK HOLIDAYS	ADDITIONAL EVENING GUESTS
2023 HIGH SEASON (APRIL - OCTOBER)	£110	£115	£125	£22
2023 LOW SEASON (NOVEMBER - MARCH)	£105	£110	£120	
2024 HIGH SEASON (APRIL - OCTOBER)	£125	£130	£140	£24
2024 LOW SEASON (NOVEMBER - MARCH)	£120	£125	£135	
2025 HIGH SEASON (APRIL - OCTOBER)	£135	£140	£150	£26
2025 LOW SEASON (NOVEMBER - MARCH)	£130	£135	£145	

*Children aged 5 – 12 are charged at half the adult package cost.
Children aged 4 years and under are complimentary, including an infant meal.*

FINISHING TOUCHES

It's your day. Here are a few special touches you might like to add.

Selection of three canapés from £8.50 pp

Additional reception drink from £7.50 pp
(same selection as included in your package)

Upgrade toast drink to Champagne from £4 pp

Cheese course from £10.50 pp

Upgrade your evening menu to a premium menu option from £5 pp
(talk to the team for details)

DJ (until midnight) from £500

Late bar licence until 1am from £300

Live streaming & recording services from £299

FRY SUITE PACKAGE

The Fry Suite is a contemporary wedding venue with a spacious feel and great versatility for ceremonies and wedding meals, for up to 250 evening guests.

Here we show what's included as part of the package:

One reception drink per person, bottled beer, prosecco or a soft drink

Three-course set menu with tea and coffee

Half bottle of house wine per person with the wedding meal, or £10 per person towards a wine of your choice

One glass of prosecco to toast the wedding couple

Light evening buffet

Overnight accommodation for the wedding couple in a contemporary executive room

Red carpet upon arrival

White table linen, cake stand and knife

Dedicated function manager to assist in the smooth running of your special day.

FRY SUITE PACKAGE	SUN-THUR (MIN. 100 GUESTS)	FRI (MIN. 120 GUESTS)	SAT, SUN & BANK HOLIDAYS (MIN. 150 GUESTS)	ADDITIONAL EVENING GUESTS
2023	£95	£100	£105	£22
2024	£110	£115	£120	£24
2025	£120	£125	£130	£26

*Children aged 5 – 12 are charged at half the adult package cost.
Children aged 4 years and under are complimentary, including an infant meal.*

FINISHING TOUCHES

It's your day. Here are a few special touches you might like to add.

Selection of three canapés from £8.50 pp

Additional reception drink from £7.50 pp
(same selection as included in your package)

Upgrade toast drink to Champagne from £4 pp

Cheese course from £10.50 pp

Upgrade your evening menu to a premium menu option from £5 pp
(talk to the team for details)

DJ (until midnight) from £500

Live streaming & recording services from £299



TWILIGHT PACKAGE

Couples who want a more relaxed, informal wedding may want to consider our Twilight Package.

Make the beautiful Hornton Grange yours for your special day, with private bar and romantic garden – the perfect backdrop for wedding photos.

The Twilight Package is available on selective dates only.

Contact the wedding team to discuss your plans

Exclusive use of Hornton Grange, including the private bar and lawn

Civil ceremony from 4pm

One reception drink per person, from a choice of bottled beer, prosecco or a soft drink

Premium two-course evening buffet; personalised to your choice

Overnight accommodation for the wedding couple in a Hornton Grange feature bedroom

Five additional premium rooms in the Hornton Grange for guests of your choice

Red carpet upon arrival

White table linen, cake stand and knife

Dedicated wedding coordinator to assist in the smooth running of your special day.

HORNTON GRANGE (MIN. 70 GUESTS)	SUN-THUR	FRI	SAT, SUN & BANK HOLIDAYS
2023	£70	£75	£85
2024	£75	£80	£90
2025	£80	£85	£95

Hornton Grange (minimum 70 guests). Prices per person. Children aged 5 – 12 are charged at half the adult package cost. Children aged 4 years and under are complimentary, including an infant meal.

FINISHING TOUCHES

It's your day. Here are a few special touches you might like to add.

Selection of three canapés from £8.50 pp

Additional reception drink from £7.50 pp
(same selection as included in your package)

Prosecco for a toast from £7.50 pp

DJ (until midnight) from £500

Live streaming & recording services from £299



MULTICULTURAL WEDDINGS

Celebrate your culture whilst you toast your new life together. Whether you're after understated luxury or the glamorous party of a lifetime, we have the experience and flexible space to deliver your dream wedding.

We work with the best specialist Asian, African and Caribbean caterers in the West Midlands to bring deliciously authentic flavours to the celebrations.

With this package, you can have exclusive use of either the modern, spacious Fry Suite or the Lloyd Suite in the picture-perfect Hornton Grange.

The Fry Suite has a spacious feel and great versatility. It can accommodate up to 180 guests for ceremonies and wedding meals, and up to 250 evening guests.

Alternatively, fall in love with the Lloyd Suite at Hornton Grange – a 1920s house a few strides away from the main hotel, which accommodates up to 100 guests for ceremonies and wedding meals, and up to 150 evening guests.

You'll also have 6 deluxe bedrooms on the first floor for use on your special day, to change into dazzling outfits and wow the guests at the reception.

Contact our wedding team to discuss your plans today.

	SUNDAY	MIDWEEK	WEEKEND
Fry Suite (Room Hire Only) 2023			
Allocation	Sunday	Mon - Thur	Fri - Sat
Room Hire 70-220	£4,000.00	£4,500.00	£6,000.00
Fry Suite (Room Hire Only) 2024			
Allocation	Sunday	Mon - Thur	Fri - Sat
Room Hire 70-220	£4,500.00	£5,000.00	£6,500.00
Fry Suite (Room Hire Only) 2025			
Allocation	Sunday	Mon - Thur	Fri - Sat
Room Hire 70-220	£5,000.00	£5,500.00	£7,000.00
Lloyd (Room Hire Only) 2023			
Allocation	Sunday	Mon - Thur	Fri - Sat
Room Hire 70-220 <small>*Need to take 6 rooms on first floor</small>	£6,000.00	£9,000.00	£10,000.00
Lloyd (Room Hire Only) 2024			
Allocation	Sunday	Mon - Thur	Fri - Sat
Room Hire 70-220 <small>*Need to take 6 rooms on first floor</small>	£6,500.00	£9,500.00	£10,500.00
Lloyd (Room Hire Only) 2025			
Allocation	Sunday	Mon - Thur	Fri - Sat
Room Hire 70-220 <small>*Need to take 6 rooms on first floor</small>	£7,000.00	£10,000.00	£11,000.00

Room hire minimum prices. Catering from one of our approved suppliers





UNIVERSITY OF
BIRMINGHAM

EDGBASTON PARK HOTEL
AND CONFERENCE CENTRE

READY TO START PLANNING YOUR BIG DAY?

For an informal chat with one of our wedding coordinators
or to enquire about availability, call 0121 414 8888 or email
weddings@edgbastonparkhotel.com.