



HOGARTHS  
SOLIHULL

WEDDINGS  
LET'S TALK DETAILS

## *Congratulations*

Your wedding day is one of the most special days of your life - both for you, your partner, and for the family and friends who will celebrate with you.

At Hogarths Solihull, we completely understand that each wedding is personal and very much one-of-a-kind.

Nestled in acres of beautiful woodland and landscaped gardens, our privately owned hotel is licensed for both indoor and outdoor ceremonies.

With plenty of stunning ceremony locations around our grounds and in the hotel to choose from, we are confident that any one of them will provide the perfect backdrop to your big day.

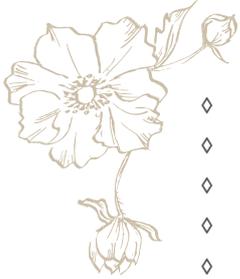
Our friendly and experienced team are expert at delivering many styles of weddings to suit all faiths, cultures and religions. We will help take care of all the finer details leaving you to truly enjoy your day. We are proud that our excellent service and meticulous planning will really elevate every minute of your day.

Our Executive Chef is happy to create a tailor-made menu to meet all your needs. We have enclosed a sample menu to get your taste buds going.

With best wishes

*The Hogarths Team*

## Your wedding day



- ◇ Reception drink of Prosecco and bottled beers
- ◇ Three course set menu
- ◇ Half a bottle of house wine per guest with the meal
- ◇ Tea and coffee after the meal
- ◇ A Prosecco toast drink for each guest during the speeches
- ◇ A luxurious suite for the night of your wedding
- ◇ We will provide; table linen, crockery, glassware & cutlery
- ◇ Wedding Co-ordinator for guidance and to help plan your big day
- ◇ Wedding Director to ensure the day runs smoothly

*Bespoke offerings can be built to suit your wedding day, available on request.*

*Additional costings include: evening catering, room hire and civil ceremony room hire when having a ceremony on site - see details on pages 4 & 5.*

### PRICES

*per adult guest*

**2023** – £110.00

**2024** – £120.00

**2025** – £130.00

*per child (2-10yrs)*

**2023** – £35.00

**2024** – £40.00

**2025** – £42.00



*All prices are inclusive of VAT. Increases in VAT will be chargeable to the customer.*

## CIVIL CEREMONY

Hogarths Solihull is the perfect alternative to a registry office or church. Each of our wedding spaces are licensed for Civil Ceremonies and Civil Partnerships

CEREMONY SUITE	MAX. CAPACITY	OCT 2022-FEB 2023	MAR-SEPT 2023	OCT 2023-FEB 2024	MAR-SEPT 2024	OCT 2024-FEB 2025	MAR-SEPT 2025
The Gardens	180	£1,050	£1,700	£1,150	£1,800	£1,250	£1,900
The Williams Suite	120	£1,000	£1,250	£1,100	£1,350	£1,200	£1,450
The Boardroom	25	£700	£800	£800	£900	£900	£1,000

*Hogarths will ensure that there will be an indoor alternative provided should you wish to bring your ceremony indoors from the Island on the day of your wedding*



### HOGARTHS GARDENS

Our grounds are peaceful and spacious offering you the perfect backdrop to your wedding ceremonies.

Take a stroll through our beautiful woodlands they can create magical settings for smaller and more intimate ceremonies.

### REGISTRAR BOOKINGS

Please check dates and book your time directly with Solihull Registrars on **0121 704 8002** or email **[connectcc@solihull.gov.uk](mailto:connectcc@solihull.gov.uk)**

*Celebrate into the early hours*

MONTH	SUNDAY -THURDAY	FRIDAY	SATURDAY / BANK HOLIDAYS
<b>2 0 2 3</b>			
Jan-Feb	£900	£1,025	£1,200
Mar-Sep	£1,100	£1,500	£1,800
Oct-Dec	£1,000	£1,125	£1,300
<b>2 0 2 4</b>			
Jan-Feb	£1,000	£1,125	£1,300
Mar-Sep	£1,200	£1,600	£1,900
Oct-Dec	£1,100	£1,225	£1,400
<b>2 0 2 5</b>			
Jan-Feb	£1,100	£1,225	£1,400
Mar-Sep	£1,300	£1,700	£2,000
Oct-Dec	£1,200	£1,325	£1,500

*There will be minimum requirements for peak dates, please speak to a member of the weddings team for more information.*

# Hogarth's Wedding Breakfast

## FRESH BRITISH INGREDIENTS

Exciting food and drink experiences turn an ordinary celebration into something extraordinary. Whether your idea of culinary heaven is an indulgent five-course dinner or an informal sharing platters of the freshest produce to something in between, we have a wealth of menu ideas utilising distinctive British ingredients, to satisfy all palettes.

## INSPIRED BY THE SEASONS

Our menus are inspired by seasonal ingredients that make every dish sing. Cooked and prepared by our executive head chef and his team of expert chefs, every dish we bring to your table has been created by foodies, for foodies, that will surprise your guests and surpass all expectations.

## TAILOR MADE MENUS

Your wedding breakfast includes our **set menu** (one starter, one main and one dessert), however if you have something particular in mind or would like some additions to the menus made please just ask our team. We welcome our wedding couples to sample their menu in advance, add on the Hogarth's Menu Tasting to your experience for £60.00 per person.



WEDDING BREAKFAST MENU - PAGE 1 OF 2

STARTERS

Thai spiced organic chicken and leek soup,  
chilli oil and coriander  
Sweet potato soup, feta, za'tar oil

Citrus cured Scottish/organic salmon,  
horseradish Grovewood Farm cream, cucumber  
ketchup, citrus, Exmoor caviar,  
homemade rye bread  
£3 Supplement

Roasted organic beetroot, pickled red onions,  
gherkins, whipped feta, stone baked sourdough

Crispy Chadwick Farm free-range hen egg,  
mixed beans, chorizo, parsley mayonnaise

Goats curd, garden peas, broad beans,  
radishes, black olive, truffle honey,  
toasted ciabatta

Chicken liver terrine, mango chutney,  
spiced cherries, homemade buttery brioche

MAIN

Fillet of free-range pork, Cavolo Nero mash potato,  
butternut squash puree, Poxons black pudding,  
crispy ham hock

Roast rump of Lamb, pressed shoulder, confit garlic and  
mint crushed potatoes, buttered green beans, cherry  
vine tomatoes, feta, crispy chickpeas

Roasted cod, rainbow piperade, braised leeks,  
bisque, polenta chips

Crispy stuffed Romano pepper, tomato sauce,  
warm salsa roja

Roast sirloin of beef, Yorkshire pudding,  
duck fat roast potatoes, red wine gravy  
£5 Supplement

Ginger and stout braised ox cheeks, potato cake,  
pea and spring onion puree, tenderstem,  
smoked barbeque sauce

Roasted English Nduja free-range chicken breast,  
Lyonnais potatoes, honey roasted organic carrots,  
parsley and lemon sauce

HOW IT WORKS

SET MENU

*(Included)*

*Our set menu  
is included in  
the wedding  
celebration package  
- please choose  
1 starter, 1 main  
and 1 dessert for  
everyone*

- OR -

CHOICE MENU

*(Extra £5 per guest)*

*Upgrade by  
offering your guests  
a choice ~ You  
choose 3 starters, 3  
mains (including a  
vegetarian option)  
and 3 desserts  
for your guests to  
choose from.*



WEDDING BREAKFAST MENU - PAGE 2 OF 2

DESSERT

Roasted pineapple, coconut sorbet, coconut rum syrup

Lemon verbena burnt Grovewood cream, charred lemon,  
poppy seed meringue

White chocolate and burning barn rum croissant pudding,  
vanilla ice-cream

Guanaja chocolate cremeaux crumble tart,  
caramelised hazelnut ice-cream, lime and butterscotch sauce

Baked yoghurt cheesecake, forest berries, crushed pistachios

Iced espresso parfait, Kahlua jelly, almond crunch, Baileys sauce

Raspberry and Bourbon vanilla cream macaroon, raspberry cremeaux,  
banana and passionfruit sorbet

£3 Supplement

*Please note all menu items subject to change  
Diabetes can be catered for - please address the team.*



ALLERGY KEY

CE - CELERY,  
G - CEREALS/GLUTEN,  
CR - CRUSTACEANS,  
E - EGGS,  
F - FISH,  
L - LUPIN,  
MI - MILK,  
MO - MOLLUSCS,  
MU - MUSTARD,  
N - NUTS,  
PN - PEANUTS,  
SS - SESAME SEEDS,  
S - SOYA,  
SU - SULPHUR DIOXIDE

*The kitchen operates with all the allergens listed above, however as this is an open kitchen, we cannot guarantee that products will be free from allergens.*



## RECEPTION DRINKS

*Choose a glass for your guests*

—  
Champagne  
Pimms  
Mulled Wine  
Cocktail  
◦

*Please ask your wedding co-ordinator for more details and pricing*



## CHEESE BOARD

*Starting from £52.95 for 8-10 guests*

—  
A selection of cheeses,  
biscuits,  
chutney,  
grapes,  
quince jelly  
◦



## CANAPÉS

*from £14 for four*

—  
Devon crab tostadas, avocado Grovewood cream

—  
Sesame crusted feta with aged balsamic and Solihull honey

—  
Cured tuna, lime and soy jelly

—  
Cannellini bean crostini, anchovy, lemon and herb salsa

—  
King prawn toast Scotch egg

—  
Smoked Applewood and chorizo mini tacos,  
guacamole, red onion and chili

—  
Korean chili free range chicken skewers

—  
Pickled watermelon and feta, coriander and sumac

—  
Garden pea and mint fritters, peppered crème fraiche, quail egg

## SORBETS

—  
Citrus - £2.95

—  
Gin and tonic - £3.50

—  
Raspberry - £2.95

*All our sorbets are homemade.  
Got a favourite flavour? Let us know!*

## STONE BAKED PIZZA

*from £16.95*

*Min 60 guests / Max 120 guests  
Approximately 4 slices per person*

*Choose two flavours you would like to offer your guests from the list below. All pizzas have a classic Italian tomato sauce and shredded mozzarella as standard.*

Cherry vine tomatoes, basil & mozzarella

Free-range chicken tikka masala, peppers, red onions, coriander yogurt

Garlic butter prawns, chilli, spring onions & rocket

Pepperoni, English nduja, Portobello mushrooms & Gordal olives

Pulled barbecue beef, brie, jalapenos & rocket

Artichokes, roasted peppers, olives, baba ganoush & vegan cheese (Vegan)

## PAELLA

*from £16.95*

*Min 60 guests / Max 120 guests  
Approximately 4 slices per person*

*One of our talented chefs will cook the paella outside in our beautiful grounds*

### SEAFOOD PAELLA

King prawns, mussels, clams, salmon, cod, smoked haddock, onions, saffron, mixed peppers, lemon wedges

### MEAT PAELLA

Chicken breast, chorizo, onions, mixed peppers, saffron, sweetcorn, spicy chicken wings

### VEGAN PAELLA

Artichokes, mixed peppers, mushrooms, sweetcorn, onions, courgettes, sun kissed tomatoes, saffron

### MIXED PAELLA

Chicken, chorizo, king prawns, mussels, clams, sweetcorn, mixed peppers, onions, saffron, lemon wedges

## HOG ROAST

*from £25.95*

*Min 80 guests*

A whole roasted free-range pig, salt and pepper rub  
Brioche baps  
Sage and onion stuffing  
Apple sauce

### SALADS

Plum tomato, red onion and basil  
Apple slaw, wholegrain mustard mayonnaise  
Four Ashes mixed salad



## FISH & CHIP SUPPER

*from £19.95*

Crisp beer battered fillet of haddock  
Colemans tartar sauce  
Chunky chips

## EVENING RECEPTION OPTIONS

### BBQ

*from £25.95 per guest*

Minimum numbers of 20 - any less will be cooked in the kitchen and served as a buffet.

Choose 3 meats, 3 salads, 3 sides, 3 sauces and 2 breads

#### MEAT AND FISH

Garlic, soy and honey pork chops  
Hogarth's beef burgers  
Lashford Sausages  
Korean chilli chicken, sesame and lime glaze  
Minted lamb and aubergine koftas  
Blackened fillet of salmon  
Chicken wings  
Chilli garlic and butter prawns

#### VEGETARIAN AND VEGAN

Veggie burgers  
Veggie and vegan sausage  
Vegan BBQ ribs  
Cauliflower steak

#### BREADS

Brioche burger buns  
Hot dog rolls  
Wraps

#### SALADS

Harvest salad, Coleman's Dijon dressing  
—  
Celeriac, heritage carrot, tofu, parsnip and kale with teriyaki dressing  
—  
Wild rice, toasted nuts and apricot  
—  
Fennel orange and toasted almonds with mint dressing  
—  
Poached farro, cauliflower, green bean and free range egg, green herb and pine nut dressing  
—  
Roasted Bombay Pink Fir potato salad  
—  
English herb tabbouleh, pomegranate, spring onion and za'tar dressing

#### SIDES

Caramelised onion  
Smoked Applewood cheddar  
Dill pickled gherkins  
Spiced butter corn on the cob

#### SAUCES

Chipotle mayonnaise  
Garlic and dill yoghurt  
Herby ranch dressing  
BBQ sauce  
Chilli sauce  
Ketchup



## *Making your day special*

We promise to help you create a truly memorable event.

The combination of Hogarths unique atmosphere, fairy tale venue and our discreet professional service guarantees you the most wonderful and successful day.





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