HOTEL & SPA

WEDDINGS

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Congratulations!

Our glorious Grade 2 Regency town house, set in the heart of one of the prettiest towns in the Cotswolds, is the most perfect location for your civil ceremony, exclusive-use or small, perfectly formed wedding.

Warm golden Cotswold stone and two acres of beautifully landscaped gardens combine with our unique style, exquisite food and attentive service. We promise you and your guests a truly wonderful experience.

Our dedicated team are on hand to ensure that the journey to your wedding is just as enjoyable as the special day itself. To assist on this delightful journey, we have put together some suggestions that may help you!

Choose the package that most suits you, and then we'll work together to make it perfectly bespoke so as to fulfil your personal expectations.

Our Space

Walking down the aisle is one of the most important moments of your big day. If you choose to have a civil ceremony with us then there are two stunning and fully air conditioned rooms to choose from.

The Montrose is a lovely light-filled room with pitched roof and beams that really sets the scene and can seat up to 90 guests for a ceremony, 90 for a wedding breakfast and 120 for an evening reception.

The Hidcote encapsulates the original Regency Manor House with contemporary décor, the perfect backdrop for a grand entrance and can seat up to 50 guests for a ceremony, and 44 for a wedding breakfast.

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Our Food

Your wedding breakfast is another most important aspect of your day, one which all of your guests will remember.

Our talented kitchen team are creative and passionate about food. Taking their inspiration from the generous Cotswolds larder our exquisite menus are bursting with fresh, seasonal flavours, combined with a modern British flair. Our chefs are happy to prepare healthy and tasty food for your younger guests and should any of your guests have specific dietary requirements, we will be delighted to create alternative dishes for them.

Whatever your menu choice, be it the traditional 3 course wedding breakfast, one to include your favourite dish or something simply unique to you, we can create it specially for you.







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Our Bedrooms

At Cotswold House Hotel and Spa we have an eclectic selection of bedrooms each uniquely individual in style, all delivering comfort to make for a relaxing stay. Choices range from Classic, Superior King, Garden Cottages, Junior Suites and our large luxurious Suites, some with indulgent hot tubs in private garden settings. All rooms are air-conditioned.

Exclusive Use

The hotel and gardens are available for exclusive-use for those wishing to indulge in the ultimate wedding celebration. Close the doors on the outside world and treat Cotswold House as your very own for a grand day. This option ensures total privacy and seclusion for you and your wedding party and the pleasure of having this magnificent town house and its glorious grounds to yourselves. Exclusive use includes use of the hotel from Midday on the wedding day until 11am the following day, including all 28 bedrooms, this does not include the Spa. Please contact us for a bespoke quote or more information





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Friday to Saturday £134.00pp Sunday to Thursday £124.00pp Suitable for 31 - 90 Guests

- Personal guidance from your wedding coordinator throughout the run up to your special day
- Use of gardens for photographs and reception drinks
- · A glass of prosecco for all guests for the drinks reception
- · Three course wedding breakfast
- Complimentary menu tasting
- · Half a bottle of house wine per person for the wedding breakfast
- · A glass of prosecco for the toast
- · White table linen and napkins
- Designer cutlery
- · Cake stand and knife
- · Bacon rolls & chips for the evening
- · Complimentary superior room for the happy couple on the night of the wedding
- · Room hire of The Montrose Suite
- Licensed until midnight (late licence available until 1am, please ask for details)

Additional Guests:

Children (under 12)	£25.00
(includes 3 course children's menu or half portions of adult choice & sof	ft drinks for the meal)
Evening Reception	£20.00 per person

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Seasonal Soup of your choice

warm sourdough bread

Ham Hock & Pea Terrine

piccalilli, crostini

Smoked Mackerel Pâté

pickled cucumber, horseradish cream

Courgette & Tomato Terrine

seasonal chutney, toasted sourdough

24 Hour Braised Blade of Beef

truffled mashed potato, seasonal greens, red wine jus

Seared Sea Bass

buttermilk mash potato, fine beans, caviar & chive sauce

Confit Pork Belly

black pudding croquette, apple gel, hispy cabbage

Vegetable Wellington

dauphinois potato, glazed carrot, vegetarian gravy

Mango & Coconut Cheesecake

passion fruit sorbet, coconut tuille

Sticky Toffee Pudding

toffee sauce, clotted cream ice cream

Chocolate Tart

raspberry sorbet

Pecan & Cranberry Pie

vanilla ice cream

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The Sezincote Package

Friday to Saturday £170.00pp Sunday to Thursday £160.00pp Suitable for 31 - 90 Guests

- Personal guidance from your wedding coordinator throughout the run up to your special day
- · Use of gardens for photographs and reception drinks
- · A glass of prosecco for all guests for the drinks reception
- Canapé reception (3 canapés per person)
- Three course wedding breakfast
- · Complimentary menu tasting
- Half a bottle of house wine per person for the wedding breakfast
- · A glass of prosecco for the toast
- · White table linen and napkins
- · Cake stand and knife
- Designer cutlery
- · Braised brisket sliders with accompaniments
- Complimentary junior suite (subject to availability) for the happy couple on the night of the wedding
- Resident DJ until 12am
- · Room Hire of the Montrose Suite for the wedding breakfast
- Licenced until midnight (late licence available until 1am, please ask for details)

Additional evening guests£25.00

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The Sezincote Menu

Maple & Fennel Cured Salmon

citrus salad, caviar

Smoked Duck Salad

heritage beetroot & blackberry

Pea Mousse

parma ham, mint & feta

Coronation Crab Tart

crab salad, pickled mango, sultana

24 Hour Slow Braised Herb Crust Lamb

dauphinois, pea purée, honey glazed carrot

Tandoori Monkfish

curried mussel velouté, sea herbs, coriander oil

Chicken Breast Stuffed with Tarragon & Chicken Mousseline

crushed new potato, carrot purée, tenderstem

Asian Glazed Cauliflower

bombay potato, coriander, pak choi, minted riata

Chocolate Fondant

chocolate soil, salted caramel, honeycomb ice cream

Treacle Tart

blood orange sorbet

Lemon Meringue Pie

raspberry jelly, raspberry sorbet

Vanilla Panna Cotta

fresh strawberries, mint, meringue, strawberry sorbet

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The Longborough Package

Friday to Saturday £200.00pp Sunday to Thursday £190.00pp

Suitable for 31 - 90 Guests

- Personal guidance from your wedding coordinator throughout the run up to your special day
- · Use of gardens for photographs and reception drinks
- A glass of champagne for all guests for the drinks reception
- Canapé reception (5 canapés per person)
- Four course wedding breakfast
- · Complimentary menu tasting
- Half a bottle of superior wine per person for the wedding breakfast
- A glass of champagne for the toast
- · White table linen and napkins
- · Cake stand and knife
- Mini beef and chicken slider burgers with accompaniments
- Complimentary suite (subject to availability) for the happy couple on the night of the wedding
- · Resident DJ until 12am
- · Room hire of the Montrose Suite
- Licenced until midnight (late licence available until lam, please ask for details)

Additional evening guests£30.00

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The Longborough Menu

24 Month Aged Cheese Soufflé

perigold truffle sauce

Tartlet of Steak Tartare

sous vide egg yolk

Crab Panna Cotta

dressed crab salad, crostini

Terrine of Chicken & Fois Gras

caesar mayonnaise, anchovy, crouton

Fillet of Beef

dauphinois potato, roscoff onion, caramelised onion purée, madeira jus

Rack of Local Lamb

pea purée, lamb fat fondant potato, tenderstem

Fillet of Seabass

Sauce Jacqueline, roasted beetroot, crab ravioli

Caramelised Pear & Goats Cheese Ravioli

crushed walnuts & salsa verde

Valhrona Chocolate Delice

salted caramel ice cream, chocolate tuille

Tirami-Chou

coffee choux bun, chocolate & mascarpone mousse

Mango & Summer fruit Bavarois

coconut dacquoise & sorbet

Chocolate Truffle Torte

orange sorbet

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The Hidcote Package

Suitable for up to 15-30 guests £234.00pp

- Personal guidance from your wedding coordinator throughout the run up to your special day
- · Exclusive use of the Hidcote restaurant for ceremony and wedding breakfast
- · Use of gardens for photographs and reception drinks
- A glass of Champagne for all guests for the drinks reception
- Canapé reception (5 canapés per person)
- · Seven course tasting menu wedding breakfast
- · Complimentary menu tasting
- Exclusive wine flight
- · A glass of Champagne for the toast
- White table linen and napkins
- Designer cutlery
- · Cake stand and knife
- Complementary hot tub suite (subject to availability) for the happy couple on the wedding night







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Hidcote Package

SAMPLE

Breads from the Kitchen

whipped marmite butter & local vinegar

Cotswold Gin Cured Wild Salmon

compressed cucumber, samphire. gooseberry jam

Chicken Terrine

satay mayonnaise, micro salad, toasted sourdough

Crab Ravioli

dill mayonnaise, tomato & chive beurre blanc

Black Treacle & Beer Glazed Beef

dauphinois potato, cauliflower cheese purée, tenderstem, red wine jus

Lemon Posset

meringue, lemonade foam, summer fruit compote

Strawberry & Elderflower Cheesecake

strawberry gel, elderberry sorbet

Petit Fours & Coffee

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Alternative Food Options

If you are looking for something away from the traditional 3 course wedding breakfast, we can work with you in creating an alternatively bespoke dining experience that would suit your occasion. What we love about weddings is that each one is uniquely different, and to this end, we will always have options that will suit you on your special day.

For the relaxed outdoor theme, choose a BBQ with an array of prime cuts of meats, fresh fish and organic vegetables from £45.00pp

The quaint **English Afternoon Tea**, a selection of sandwiches, sausage rolls, scones and sweet treats £42.00pp

When night falls maybe tantalise your guests with a **Hog Roast** (price dependant on numbers), or a **Finger buffet** from £29.50pp



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Enhance Your Special Day:

Canapes: 3 per person £10.00pp - 4 per person £13.50pp - 5 per person £17.00pp (please see our canape menu)

Cheese platters: 3 British cheeses with biscuits, chutney, celery and grapes as a sharing board for an extra course or for the evening reception £18.00pp

Wedding Breakfast Menus: mix and match (additional fee may be required)

See our additional menu with options for evening food

Treat your guests to something else maybe Pimm's, Mojito, Daiquiri or Aperol Spritz from £15.00pp or upgrade your reception drinks to a Kir Royal for £2.00.



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Additional Extras

Chiavari chair hire - £3.80 per chair plus £20.00 delivery

White linen chair covers with a sash to match your colour scheme - £3.80 per chair

Resident DJ - £395.00

For an additional £700.00 why not include:

- 60 Chiavari chairs
- 150m Fairy lights canopy
- · 8 x Warm white uplighters
- · Additional chairs charged at £3.80 per chair inc vat

Add something special for your evening party - The Evening Disco Package for £730.00

- 14ft x 14ft White LED dance floor
- 40cm Mirror ball with spotlights
- "LOVE" Letters or the happy couples initials
- 8 x Coloured uplighters

Wedding SPArkles - £119.00pp Monday to Thursday, £129.00pp Friday to Sunday

Why not make the build up to your big day extra special with exclusive evening use of the Spa facilities the night prior to your wedding for you and your bridal party.

The exclusive use package includes:

- 30 Minute treatment
- · 2 Hours facilities use
- Glass of bubbly
- Towels, robes & slippers
- A selection of chefs canapes



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Additional Extras & Contact Details

Other Charges

Ceremony room hire:

Hidcote Restaurant midweek £550.00 weekends £650.00 maximum 50 guests Montrose Suite midweek £450.00 weekends £550.00 maximum 90 guests

Registrar, Cheltenham Office

01452 425060

Church of England, St James Church

01386 841927

Roman Catholic, St Catherine's Church

01386 840261

Chipping Campden Baptist Church

01386 84072

Contact Us

- Cotswold House Hotel and Spa, Market Square, Chipping Campden, Gloucestershire, GL55 6AN
- 01386 840330
- weddingsandevents@cotswoldhouse.com
- www.bespokehotels.com/cotswoldhouse.com/
- www.pintrest.com/Cotswoldhouse



HOTEL & SPA

Seasonal Offer for 60 Guests 2026

Worth £8,200.00 for only £6,200.00

For £6,200.00 hold your wedding at Cotswold House Hotel & Spa with a 3-course wedding breakfast, drinks, and evening reception for 60 guests.

- Personal contact with your wedding Coordinator throughout the run up to your special day
- Use of gardens for photographs and reception drinks
- Complementary room hire of the Montrose Suite for the ceremony and wedding breakfast
- A glass of prosecco for all guests for the drink's reception
- · Three course wedding breakfast
- Complimentary Menu Tasting for two
- Half a bottle of house wine per person for the wedding breakfast
- · A glass of prosecco for the toast
- · White table linen and napkins
- · Cake stand and knife
- · Bacon Rolls & Fries for the evening
- Complimentary suite for the happy couple on the night of the wedding
- Two classic double rooms for your parents/guests
- Duty Manager to act as toastmaster on the day

This package is available for selected dates in January to March 2026 (excluding Valentines Day) and October to December 2026

Additional guests:

Day Guests - £110.00 per person | Evening Reception - £20.00 per person | Maximum capacity is 90 guests for the daytime and 120 for the evening reception Offer applies to new enquiries only.

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Seasonal Offer Menu

Cauliflower Velouté

croutons

Chicken Liver Parfait

autumn fruit chutney, sourdough

Scottish Smoked Mackerel Pâté

pickled cucumber, crostini

Roasted Delica Pumpkin & Spiced Ricotta Ravioli

Cotswold Free Range Chicken Breast

fondant potato, roscoff onion, kale, red wine jus

Stone Bass

creamed potato, tenderstem, prosecco sauce

Braised Blade of Beef

honey glazed carrot, beef fat mash potato, thyme Jus

Wild Mushroom & Truffle Risotto

perigold truffle, 24-month aged parmesan

Sticky Toffee Pudding

toffee sauce, vanilla ice cream

Chocolate Tart

mango gel, chocolate soil & mango sorbet

Coconut & Passionfruit Cheesecake

passion fruit sorbet

Classic Vanilla Crème Brûlée

shortbread biscuit









