



Mortons House Hotel

Corfe Castle

Tel: 01929 480988

e-mail: stay@mortonshouse.co.uk

website: www.mortonshouse.co.uk

For your Wedding Day

Mortons House Hotel is a sixteenth century Elizabethan Manor situated in the beautiful village of Corfe Castle. This 400-year-old House is family owned, and has been an ideal venue for wedding receptions and civil ceremonies, for many years, with elegant surroundings and a 2AA Rosette restaurant. We believe it's one of the most romantic wedding venues in Dorset!

The hotel offers both the history and charm of a private country house. Built in 1590 in the shape of an 'E' to honour Queen Elizabeth I, the property has been sympathetically converted into a twenty-one bedroom hotel. The walled gardens overlook the thatched roofs of the village and the Swanage Steam Railway. The imposing entrance hall has the original Minster stone fireplace and leads to a magnificent oak-panelled drawing room lined with exotic wooden friezes which were carved by Indonesian sailors.

Choosing Mortons House is more than just a beautiful setting for your special day, being just a short stroll from the Church green, providing a fantastic backdrop of the Castle Ruins. We have a flexible approach to menu selection and with years of experience, we can provide the support to ensure that all of the important details are professionally dealt with ~ leaving you to enjoy the occasion!



Congratulations on your forthcoming wedding

Mortons House Hotel is a family run, privately owned hotel and has a dedicated Wedding Coordinator on hand, to guide you through your wedding plans and help make your day special.

Beverly Clayton has been coordinating weddings at Mortons House for over 12 years and will be more than happy to meet up and show you round this lovely house. Do contact her direct at ~ bev@mortonshouse.co.uk if you would like to make an appointment.

We have all the ingredients for your perfect, romantic wedding. We will happily create a bespoke package for you.

For a Civil Ceremony, **The Oak-panelled Drawing Room** is a beautiful room with exotic friezes carved by Indonesian sailors and imposing fireplace.

Venue Hire charges ~ from £300.00 - £1600.00

Venue Hire charges include the venue for the civil ceremony and the banqueting room for the wedding breakfast. For larger numbers, this charge will also include exclusivity of the hotel and its amenities. The Venue Hire charge varies according to peak times, size of party and length of stay.

We have pleasure in enclosing some function menus for your perusal and our chef will be happy to discuss with you any special requests you may have.

Due to the original design of the building and size of the rooms, we can cater for up to 60 guests for a Sit Down Banquet or Buffet and around 100 guests for a Standing Buffet.

'Out of Season' weddings are very popular at Mortons House due to its cosy ambience; log fires and oodles of character! Guests can also benefit from discounted accommodation rates, so do enquire!



A Guide to the Civil Ceremony

If you should decide to hold your Civil Ceremony at the hotel, you are advised to contact the Superintendent Registrar at:

Dorset Registration Service
Colliton Annexe, County Hall, Colliton Park
Dorchester DT1 1XJ Tel: 01305 or 01202 225153
Email: - registrationinformation@dorsetcc.gov.uk

Fees for a Civil Ceremony are payable direct to the Registry Office. Notice of Marriage has to be given to the Superintendent Registrar in the District where you live. It must be given in person and is only valid for 12 months. If the Registration District is in a different location from where the marriage is taking place, couples must obtain the authority before the Ceremony and ensure it is lodged with the Registrar who is attending the wedding.

The content of the Civil Ceremony must be agreed in advance with the Superintendent Registrar. Any music, poetry reading etc which forms part of the Ceremony, must be secular.

Here are a few of the lovely comments we've received from our couples in the past year:

"Thank you so much for a wonderful wedding weekend, the service was exemplary and nothing seemed too much trouble." Sally and Ian Young.

"We would like to thank you and your team for making this such a great day. The food was superb. The service excellent and nothing was too much trouble for your team." Andrew and Sally Newell.

"Thank you so much for helping to make our wedding day so special." Sarah & Kevan.

"I have never stayed in such a friendly, happy hotel. The food was fabulous". Paul & Jo

"Everything was just perfect, the food was superb and the service fantastic. We can't thank you enough, we had the most amazing day which was largely due to you and your team". Hazel & Stuart

Wedding Suppliers



Florists -

Andre Turner	01929 425450	
Sarah Blackwell (37 East St, Corfe)	01929 481397	
Bloom Florist	01929 426197	
Charlotte Trim	01929 481546	07983 470 034 http://charlottetrimfloristry.co.uk

Photographers

Dave Jackson 01202 718502 www.davejackson-photography.co.uk/

Husband and Wife team, based on Bournemouth. A popular choice for many of our couples. They have gained a reputation for friendliness, professionalism and attention to detail.

Starlight Photography 07795 892439 www.starlightphoto.co.uk
Based in Dorset, Philip's style is natural and informal, with a sense of fun and humour

FourT4 (Jon Roach) 07855 169958 www.FourT4.com
Based in Swanage, Jon's ethos is friendly and relaxed with an emphasis on service

One Thousand Words Photography 07949182953 www.onethousandwords.co.uk
Stunning documentary wedding photographer

Nadine Van Biljon Photography 07710 820665 <http://nadinevanbiljon.com>
Beautiful and natural documentary style wedding pictures

Wedding Cakes

Lisa Notley Wedding Cakes	07818 201074	www.cakesbylisanotley.co.uk
Sweet Cheeks Bakehouse	07535 627479	www.sweetcheeksbakehouse.co.uk
Cakes by Suzanne	01202 522850	www.cakesbysuzanne.co.uk
Cakes by Aijay	07517185007	www.freeflowfoodie.com

Mobile Hairdressers / Beauty

Hair by Michelle	07878 037120	(bridal and special events)
Angel faces	07812 939580	mariasbeautytreatments.wordpress.com
Valerie Honeywill	07803 714491	www.hairstylists4you.co.uk
Teresa Jolly	07919 578274	www.teresajolly.co.uk
Blushing Brides (Bournemouth)	07941 600619	www.blushingbridesbournemouth.co.uk

Music / jukebox / Disco

Simon Clarke, DJ	03331234435	www.hiresimon.co.uk
UK Party DJ (Dorset based)	07952513696	facebook.com/ukpartydj <i>Starlit dancefloor</i>
The Jackson 3	07817 634440	www.jackson3.co.uk (Excellent band!)
RP3 (Rat Pack)	07906 481674	www.ratpackbournemouth.co.uk/rp3
Marigold Verity (harpist)	01935 815799	Elizabeth Baldry 01647 433635 (harpist)
Willow and Thorn (Guitar/Singing Duo)	07775 447022	https://www.willowandthorn.biz/
SM Jukeboxes	01225 444081	(Jukebox hire) www.jukeboxhire.co.uk
Bird and the Bad Man	07976 549078	Fabulous! www.birdandthebadman.co.uk

Cars

Silver Service Chauffeur	0870 801 5641	www.silverserviceweddingcars.co.uk
Classic Wedding Car Hire	0845 370 1233	www.classicweddingcarhiredorset.co.uk
Superwed Cars	01202 423866	www.superweb.co.uk

Videographer -

Alex at Wedding Memories	01202 743310	www.weddingmemories.org.uk
Paul Beard	07907 754448	www.weddingeye.co.uk

Miscellaneous

Lou Lous (Wedding cakes/chaircovers)	01202 948867	Choc Fountain. facebook.com/loulouscakes
Chair covers and Sashes	07582 164455	www.seatsnsashes.co.uk
Chococo (Dorset Chocolatier)	01929 421777	www.chococo.co.uk (Bespoke wedding favours)
Camelot (dancefloors and marquees)	01929 439177	www.camelotmarquees.com



£42.00 (3 courses)

Appetisers

Terrine of Chicken, Wild Mushrooms and Prune

Salad of Home Cured Salmon, Grain Mustard and Honey Dressing

Parma Ham Celeriac Remoulade and Caper Dressing

Terrine of Duck Confit, Foie Gras, Black Truffle Salad supp £2.00

Pressing of Skate, Capers and Parsley, Sauce Gribiche supp £2.00

Beef Carpaccio, Marinated Artichokes, Shaved Parmesan supp £2.00

Fresh Goat's Cheese, Home Made Piccalilli, Rocket Salad

Butternut and Sage Ravioli, Baby Spinach, crispy Pancetta

Risotto of Smoked Haddock and Chive, Deep Fried Egg

Salad of Marinated Feta and Fig, Lemon Dressing

Roulade of Poached Salmon, Apple and Horseradish Salad

White Bean and Black Truffle Soup

Parsnip and Cep Soup

Roast Tomato and Basil Soup

Wild Mushroom and Tarragon Soup

Leek and Potato Soup



SORBETS *(OPTIONAL MIDDLE COURSE - £3.00 sup)*

White Peach
Lemon and Lime
Granny Smith
Pink Champagne Granité
Blood Orange

Main Courses

Breast of Guinea Fowl, Truffle Mash,
roast Baby Onions, Broad Beans and Morels

Saddle of Lamb with a Garlic Farce, sautéed Spinach,
Wild Mushrooms and Rosemary jus supp £4.50

Corn fed Chicken Breast, Ratte Potatoes, Piquillo Peppers,
Black Olives, Fine Beans, and Chorizo broth

Fillet of Beef, Confit Savoy Cabbage,
fondant Potato, Truffle sauce supp £6.50

Confit of Duck, spiced Lentils, Shiitake Mushrooms
and wok fried Greens

Pork fillet and braised Cheek, white Bean and Rosemary Cassoulet,
Celeriac fondant and Baby Spinach

Loin of Veal, Dauphinoise Potato, Sweetbreads,
Shallot and Garlic purée, Parsley cream sauce supp £4.00

Breast of Chicken, White Onion purée, Braised Savoy with Smoked Bacon,
Jerusalem Artichoke, Ratte Potatoes and Tarragon jus

Roast Scottish Salmon, braised Puy Lentils,
Pancetta, Red Wine Jus

Fillet of sea bass, crushed ratte potatoes, with crab and tomato,
baby bok choy, lemongrass and galangal sauce supp £2.00

Traditional Roast Sirloin of Beef, Yorkshire pudding,
seasonal vegetables, Chateau Potatoes



Vegetarian Main Courses

Risotto of Butternut Squash, shaved Parmesan and toasted Seeds

Tartlet of Wild Mushrooms, wilted Greens, Tarragon velouté

Deep fried Duck Egg in Japanese breadcrumbs
crushed Olive and Herbed Potatoes, dried Plum Tomatoes,
Spinach, Salsa verde

Deep Fried Goat's Cheese crottin, spiced Couscous, Tomato,
Cucumber and Pepper salad

(Please enquire about alternative Vegetarian options)

Desserts

Warm Chocolate fondant with Vanilla Ice Cream supp £3.00

Glazed Lemon tart, Raspberry sorbet

Apple and Calvados parfait, Caramel sauce

Vanilla Panna Cotta with poached seasonal Fruits

Eton Mess (Strawberries, Meringue, Vanilla Cream)

Chocolate tart with Chantilly cream

Additional Courses

A Selection of English and French Cheeses £10.00

Freshly brewed Coffee and Tea £ 2.00

Please ask a member of staff for recommendations of dishes without allergens. We do use allergens in our kitchen and cannot guarantee the absence of them in our dishes. If you wish to know what allergens are in our dishes, please ask a member of staff.

CANAPES



	Price per piece
Chilled Gazpacho Shot Glasses (maximum of 50 pieces)	£1.50
Brochette of Baby Mozzarella, Basil, Black Olive	£1.00
Grain Mustard and Ilchester Rarebit, Granary toast	£1.00
Spicy Vegetable samosa, minted Yoghurt dip	£1.00
Smoked Salmon, Crème Fraiche and Blinis	£1.50
Chicken Liver Parfait with Madeira Jelly	£1.50
Crostini of Goats Cheese, Basil and Sweet Pepper	£1.00
Marinated and Seared Tuna Rolled in Herbs	£1.50
Sweet Chilli and Coriander Marinated Tiger Prawns	£1.50
Quail Egg, Cauliflower Puree and Caviar	£1.50
Carpaccio of Beef, Confit Tomato and Parmesan	£1.50
Prosciutto Ham, Fig and Mascarpone	£1.50
Sweetcorn and Foie Gras Shot Glass (maximum 50 pieces)	£2.00
Tempura King Prawn, Chilli and Coriander Dip	£1.50
Vegetable Spring Roll, Sweet Chilli Dip	£1.00
Spicy Lamb Samosa with Minted Yogurt Dip	£1.00
Parma Ham and Olive Palmier	£1.00
Marinated Chicken Satay, Spicy Peanut Sauce	£1.50
Salmon and Confit Potato Fishcake, Tartare Sauce	£1.50