



THE PAVILION

THE
Manor
HOUSE



WELCOME TO YOUR WEDDING AT THE PAVILION

The Pavilion, situated in the idyllic village of Quorn, Leicestershire, offers a beautiful stand-alone venue with a picturesque countryside backdrop for your special day.

Alongside the Pavilion we have The Glade house, our oak built ceremony room, the perfect place to say 'I do'.

Outside is a large patio area, petanque court and croquet lawn. The Pavilion and Glade House face the Great Central Railway- a working steam heritage railway.

The Pavilion can accommodate up to 100 daytime guests with the space for a further 50 joining you in the evening. Please note that the venue requires a minimum of 60 guests when booking on a Friday or Saturday.

We also have 12 elegantly furnished boutique bedrooms available on site (subject to availability).



VIEW OUR VENUE

VENUE HIRE: WHAT WE INCLUDE

Exclusive use of the stunning Glade House and Pavilion

Exclusive use of the picturesque grounds and private courtyard

Your own dedicated wedding coordinator

Experienced front of house staff, chefs and bar staff

Round tables and chairs, white table linen, napkins, cutlery & glassware

Cake knife and rustic wooden dresser for your cake

Display French style white easel, perfect for your wedding breakfast table plan.

Wedding tasting to ensure your food is perfect on your special day(subject to an additional charge)

Access from 9am on the day for set up



CIVIL CEREMONIES

Our charming Glade House is licensed for up to 60 guests, nestled beside the Pavilion guests can enjoy quiet, countryside views while you exchange your vows.

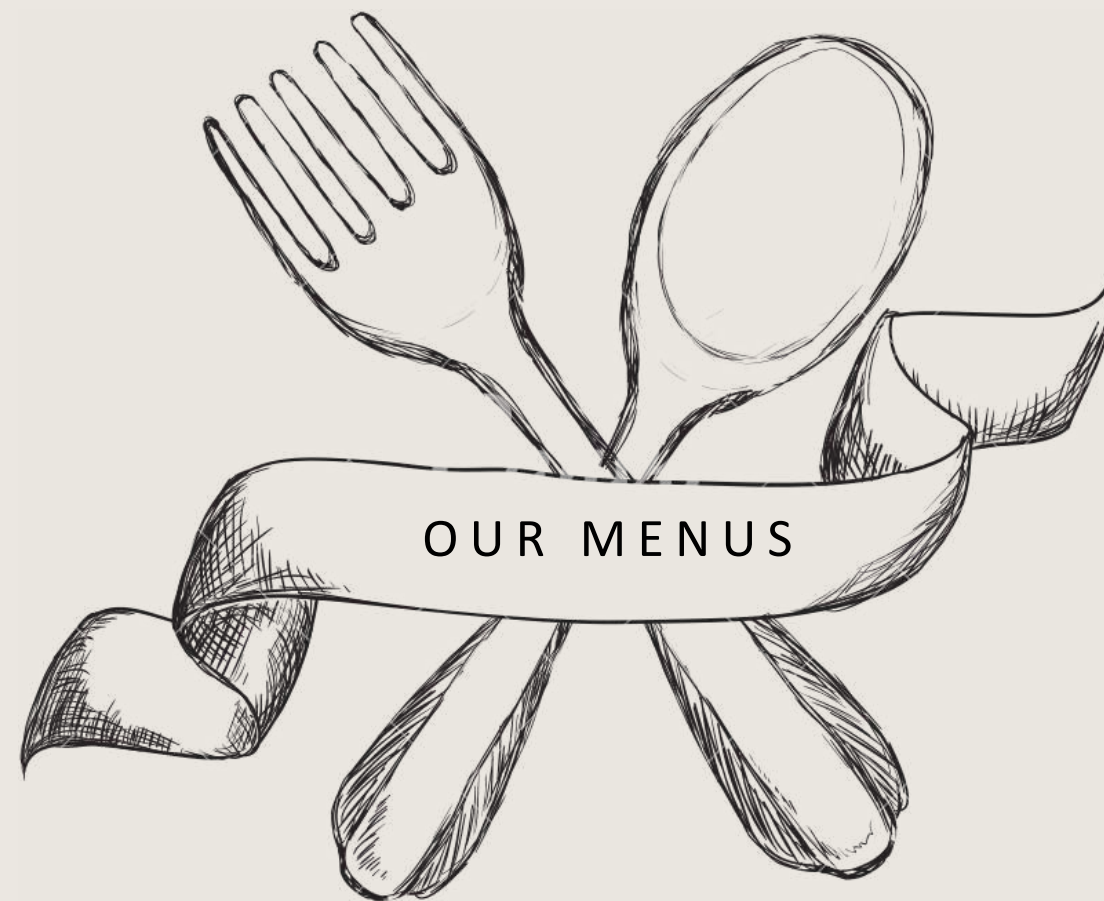
The main room in the Pavilion with its rustic barn interior is perfect for larger numbers and is licensed for up to 100 guests.

If you would like your Civil Ceremony to take place with us you will need to contact the County Register Office on 0116 305 6565 in order to check the availability of the registrar, who will also explain their booking procedures and charges.



2026 WEDDING VENUE HIRE							
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
JANUARY	£1250	£1250	£1250	£1250	£1800	£1800	£1250
FEBRUARY	£1500	£1500	£1500	£1500	£1800	£1800	£1500
MARCH	£1650	£1650	£1650	£1650	£2650	£2650	£2000
APRIL	£1800	£1800	£1800	£2500	£3500	£3350	£2500
MAY	£2250	£2250	£2250	£3250	£4400	£4400	£3250
JUNE	£2500	£2500	£2500	£3500	£4800	£4800	£3500
JULY	£2500	£2500	£2500	£3500	£4800	£4800	£3500
AUGUST	£2500	£2500	£2500	£3500	£4800	£4800	£3500
SEPTEMBER	£2500	£2500	£2500	£3500	£4500	£4500	£3500
OCTOBER	£2500	£2500	£2500	£3500	£4400	£4400	£3250
NOVEMBER	£1800	£1800	£1800	£2050	£3500	£3500	£2500
DECEMBER	£2500	£2500	£2500	£3500	£4800	£4800	£3500

2027 WEDDING VENUE HIRE							
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
JANUARY	£1300	£1300	£1300	£1300	£1900	£1900	£1300
FEBRUARY	£1575	£1575	£1575	£1575	£1900	£1900	£1575
MARCH	£1725	£1725	£1725	£1575	£2775	£2775	£1725
APRIL	£1900	£1900	£1900	£2650	£3675	£3675	£2650
MAY	£2350	£2350	£2350	£3400	£4600	£4600	£3400
JUNE	£2625	£2625	£2625	£3675	£5000	£5000	£3675
JULY	£2625	£2625	£2625	£3675	£5000	£5000	£3675
AUGUST	£2625	£2625	£2625	£3675	£5000	£5000	£3675
SEPTEMBER	£2625	£2625	£2625	£3675	£4700	£4700	£3675
OCTOBER	£2350	£2350	£2350	£3400	£4600	£4600	£3400
NOVEMBER	£1800	£1800	£1800	£2500	£3500	£3500	£2500
DECEMBER	£2625	£2625	£2625	£3675	£5000	£5000	£3675





CANAPÉS

£10.50 PER PERSON TO INCLUDE A CHOICE OF THREE

Carpaccio of beef with black olive tapenade, rocket & parmesan

Duck confit, plum, spring onion and walnuts (GF)

Smoked salmon, pickled cucumber and creme fraiche
blinis

Italian bruschetta with sun-dried tomato, mint oil, pine nuts
and basil (VG)

Carrot & tarragon cucumber cups (VG, GF)

Chicken liver pate tart-lets with pear & saffron chutney

Spiced fishcake with mango chutney and coriander

Honey & mustard glazed chipolata sausages

THE PAVILION WEDDING BREAKFAST MENU

We ask the happy couple to select a set menu for your entire party. We will arrange suitable alternatives for any of your guests with specific dietary requirements.

Our three-course menu is priced from £59.50 per head.

STARTERS

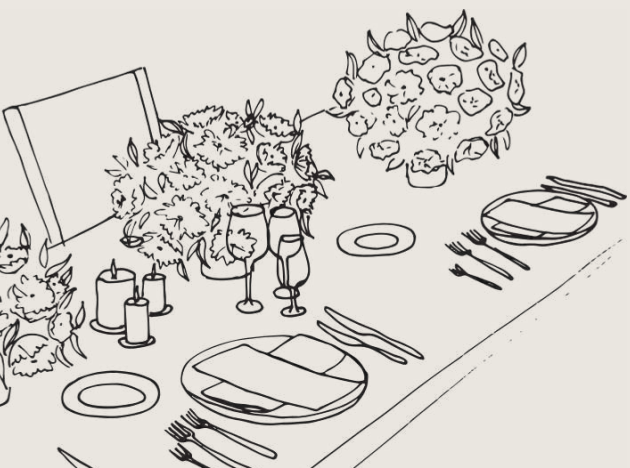
Chicken liver bacon pate, red onion chutney, toast,
garden salad (CBGF)

Seasonal soup served with crusty bread
(VG/ CBGF)

Smoked salmon mousse, cucumber, fresh dill &
homemade bread (CBGF)

Mushrooms on toast, chargrilled focaccia, cream sauce,
herb oil (V, CBGF)

Classic Caprese salad, herb croutons & basil oil (V, CBGF)



MAIN COURSES

All served with honey roasted carrots and seasonal greens

Chicken supreme, shallot and brandy cream sauce and thyme roasted potatoes (GF, CBDF)

Confit pork belly, crackling, calvados sauce and bubble & squeak potatoes (CBGF)

Duo of lamb, slow braised lamb hotpot topped with dauphinoise potatoes, red current glazed rump and red wine reduction (CBGF/ CBDF)
£5 supplement charge

Seared fillet of cod, lobster bisque sauce and citrus crushed new potatoes (GF)

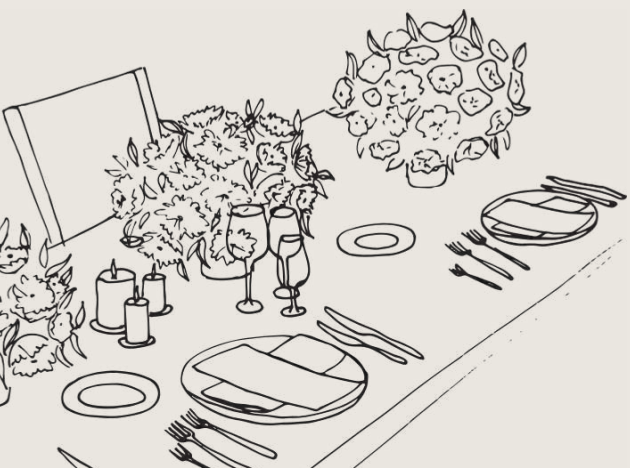
24 hour slow cooked British beef, truffle glaze and dauphinoise potatoes (GF/ CBDF) *£5 supplement charge*

VEGAN & VEGETARIAN MAIN COURSES

Coconut, butternut squash and spinach curry, Thai basil pesto (VG/GF)

Carrot, courgette, and pimento tagine and middle eastern cous-cous (VG)

Beetroot & Squash wellington with a porcini sauce and roast potatoes (VG)





DESSERTS

Chocolate & orange tart, served with Chantilly cream (V)

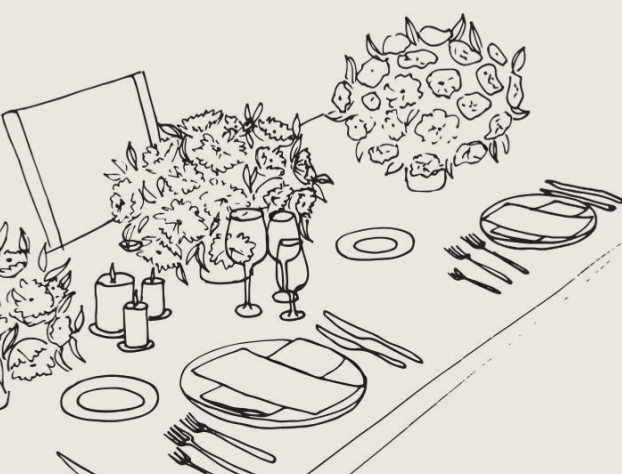
Glazed passion fruit cheesecake (VG, GF)

Sticky toffee pudding, toffee sauce & vanilla ice cream (V)

Summer berry pavlova served with summer berries, crisp meringues
and berry coulis (V)

Vanilla crème brûlée with homemade shortbread (V, CBGF)

Chocolate mousse, pomegranate seeds, crisp meringue, and
pistachio
crumb (VG, GF)





LITTLE PAVILIONS
FROM £29.95 PER HEAD.

STARTERS

SEASONAL MELON AND BERRIES (V), (GF)

CRUDITÉS & HOUMOUS DIP (V), (VG)

MAINS

SAUSAGE AND MASH WITH PEAS AND GRAVY (CBV)

CHICKEN GOUJONS, CHUNKY CHIPS, KETCHUP
(CBGF)

DESSERTS

ICE CREAM SUNDAE (V) OR SELECTION OF SORBETS
(VG)

DOUBLE CHOCOLATE BROWNIE, VANILLA ICE
CREAM,
CARAMEL SAUCE (V)



EVENING FOOD

Cooked fresh using only the best, locally sourced ingredients to ensure you are well fueled for the dance floor.

- Leicestershire smoked and barbecued meats with a delicious selection of chef's choice salads and accompaniments £28pp
- Traditional hot and cold finger buffet from £15pp
- A choice of your favourite street food dishes including Mexican, Greek, British or a taste of Asia from £17.95pp
- Pulled pork, soft white baps, herb stuffing, crackling and apple sauce £9.50pp
- Grazing Table - a selection of cheeses, meats, breads & savoury sides £17.50pp.
- Bacon or sausage, in a soft white bap, served with condiments £8.50pp

If you have any dietary requirements, please ask a member of staff for food alternatives.



DRINKS PACKAGES

Bronze

Prosecco or bottled beer on arrival, a glass of selected house wine during the wedding breakfast, Prosecco to toast the happy couple. From £30pp.

Silver

Seasonal cocktail on arrival, a glass of selected house wine during the wedding breakfast, Prosecco to toast the happy couple. From £35pp.

Gold

Champagne or champagne cocktail on arrival, a glass of selected house wine during the wedding breakfast, Champagne to toast the happy couple.

From £40pp

Why not upgrade to half a bottle of wine per person during the wedding breakfast or to one of our specialised wines to accompany your meal.

Tea, Coffee & Truffles from £3.50pp



YOUR NEXT STEPS

FIRST LOOK

BOOK YOUR PRIVATE VIEWING WITH ONE OF OUR WEDDING COORDINATORS. EXPLORE THE PAVILION, GLADE HOUSE AND CHAT ABOUT ALL THE OPTIONS FOR YOUR DREAM DAY.

SAVE THE DATE

SAVE THE DATE AND IF YOU WISH TO GO AHEAD IN WRITING, THE TERMS & CONDITIONS WILL BE SENT AND YOUR DEPOSIT WILL BE REQUIRED.

PLANNING

THIS IS WHERE THE FUN BEGINS, LOOK AT HIRING OUT YOUR SUPPLIERS FOR THE DAY.

MENU TASTING

BOOK IN FOR A MENU TASTING WITH US, WE USUALLY ASK YOU TO PICK A DISH PER PERSON TO TRY FROM EACH COURSE.

THE COUNT DOWN

THE COUNTDOWN TO THE BIG DAY IS ON, WE WILL ASK TO BOOK YOU IN FOR A MEETING 6 MONTHS, 3 MONTHS AND AT LEAST 6 WEEKS PRIOR TO THE BIG DAY TO FINALISE ALL THE DETAILS.

THE BIG DAY

YOUR WEDDING DAY IS FINALLY HERE, YOU CAN BOTH RELAX AND ENJOY EVERY MINUTE OF IT!



OUR TRUSTED SUPPLIERS



MAKEUP ARTIST

KAYE SALMON MAKEUP - [HTTPS://WWW.KAYESALMONMAKE-UP.COM/](https://www.kayesalmonmake-up.com/)

HAIR STYLIST

BRIDAL HAIR BY SHARON - [HTTPS://WWW.INSTAGRAM.COM/
BRIDALHAIR_BYSHARON/](https://www.instagram.com/bridalhairstylisharon/)

FLORIST

GILL - THE FLOWER FOX STUDIO - [HTTPS://THEFLOWERFOXSTUDIO.CO.UK/](https://theflowerfoxstudio.co.uk/)

DJ

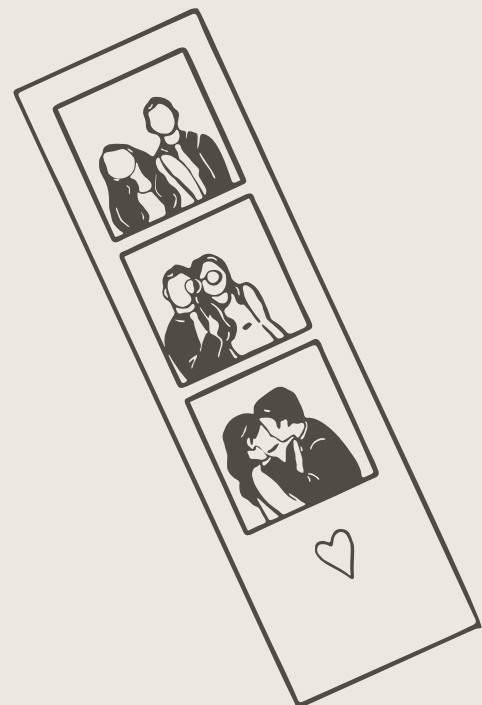
MATT PRESTON - BANG DISCOS - [HOME \(BANGDISCOS.CO.UK\)](http://bangdiscos.co.uk)

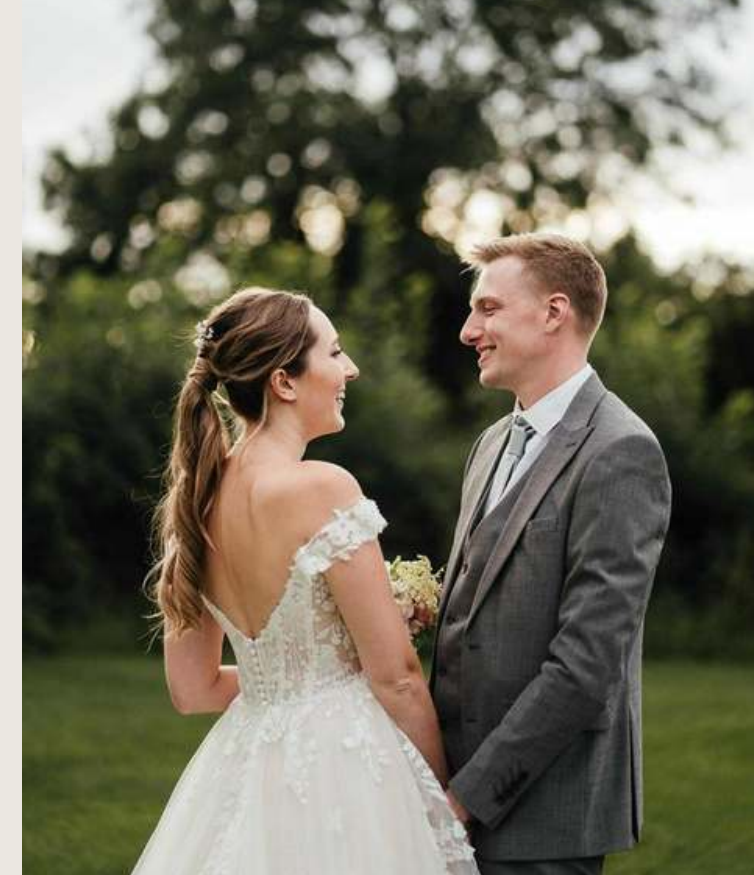
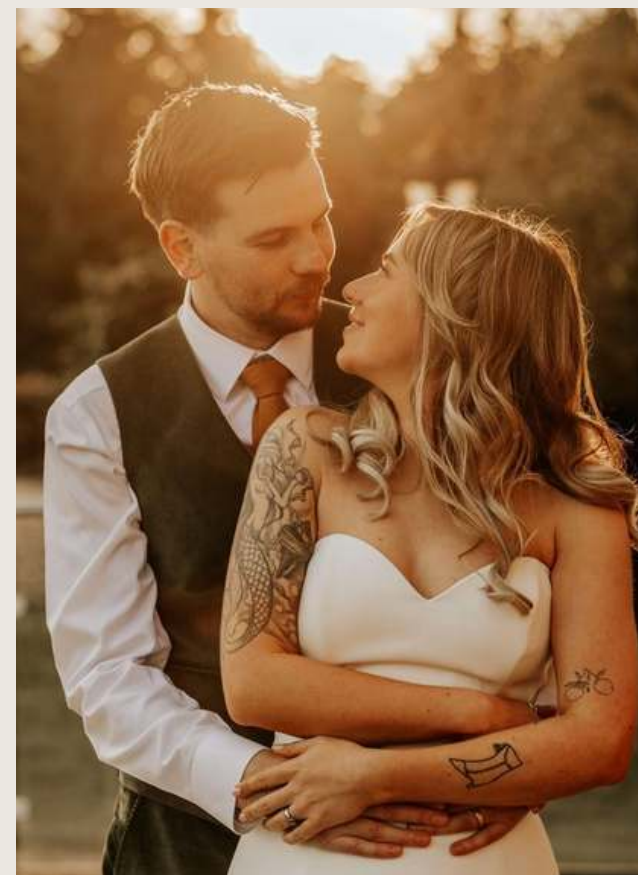
VENUE DRESSER

STYLISH WEDDINGS - [HTTPS://WWW.STYLISH-WEDDINGS.CO.UK/](https://www.stylish-weddings.co.uk/)
BUNTING AND WILLOW WEDDINGS - [HTTPS://
WWW.BUNTINGANDWILLOWWEDDINGS.CO.UK/](https://www.buntingandwillowweddings.co.uk/)

PHOTOGRAPHER

MATT ALLEN PHOTOGRAPHY - [MATT ALLEN PHOTOGRAPHY - WEDDING
PHOTOGRAPHY - LEICESTER, ENGLAND](http://mattallenphotography.co.uk)







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