

Your Wedding Day

Your wedding day is uniquely special and the team at Macdonald Hill Valley Hotel, Golf and Spa want to make sure it comes to life exactly as you planned.

The secluded setting of Hill Valley Hotel, Golf and Spa provides the perfect location for your wedding day. This Shropshire hotel is set in 300 acres of grass and woodland, surrounded by two golf courses and offers the highest standard of accommodation, cuisine and service. You can now also enjoy the new Vital Health and Wellbeing Leisure Club which incorporates a 20 metre swimming pool, sauna, steam room, gymnasium and spa treatment rooms.

Macdonald Hill Valley Hotel, Golf and Spa offers a variety of function suites to suit your wedding party, whether you are planning an intimate party or a wedding on a truly grand scale. Our function rooms have reception areas, private bars and a dedicated lounge area.

From the moment you contact us, our wedding team will be on hand to discuss all your plans in detail and make sure all goes according to plan on the day. You will have a dedicated wedding co-ordinator who will act as your point of contact during the planning stages and our experienced operational staff will be with you on the day to ensure everything runs smoothly and efficiently.

Planning your Special Day at Hill Valley

Creating the perfect wedding day depends on getting every detail exactly right and because we know that each wedding day is unique and special, we want you to have the flexibility to create your own menus and drinks packages. Our wedding co-ordinator is on hand to offer advice and assistance if required.

For your wedding at Macdonald Hill Valley Hotel we offer the following additional luxuries, all provided with our compliments:-

Wedding Planner to help co-ordinate your special day

Red carpet on arrival

Dedicated Manager to act as Master of Ceremonies and to guide your through the formalities

Glass of Champagne on arrival for the bride and groom

*Complimentary Function Suite Hire**

Personalised menu cards

Complimentary accommodation and breakfast for the bride and groom on their wedding night

Use of our silver cake stand and knife

Children under 5 years of age complimentary

Preferential accommodation rates for wedding guests

** Based on minimum numbers*

CIVIL CEREMONIES

With an approved licence, civil ceremonies can take place at Macdonald Hill Valley at a cost of £250.00. The ceremony normally takes 20 minutes, however you may wish to personalise the service by adding readings of your choice. **Please contact the North Shropshire Registrar on 0845 678 9016.**

ACCOMMODATION

The bride and groom receive complimentary bed and breakfast accommodation and preferential overnight rates are offered to wedding guests.

MINIMUM NUMBERS

Shropshire One	Day 80 persons	Evening 120 persons
Shropshire Two	Day 40 persons	Evening 80 persons
Shropshire Suite	Day 130 persons	Evening 180 persons

Room hire charges are applicable to numbers which fall below the minimum numbers

BOOKING IS EASY

Once you have chosen your wedding date, we can hold a provisional reservation for 14 days on your behalf. After this time, all we ask is that you forward a non-refundable deposit of £500 to us with written confirmation together with the time of your ceremony.

Your cheque should be made payable to Macdonald Hill Valley Hotel. Alternatively you can call your wedding co-ordinator with your credit card number and expiry date and we will do the rest.

We then recommend an appointment a minimum of 4 months prior to your wedding date to finalise your arrangements. At this time we require payment of 40% of your estimated account. You then need to advise us of final guest numbers 21 days prior to your big day and settle the balance of your account 14 days prior to the wedding.

All prices quoted are inclusive of VAT at standard rate, except room hire, which is zero-rated. Management reserve the right to amend packages and tariffs without notice.

Terms and conditions apply and will be included in your wedding planner confirmation.

DRINKS PACKAGES

We can create a drinks package to suit your tastes and budget

Arrival Drinks, per glass

<i>Sparkling Pinot Grigio Rosé, San Orsola</i>	<i>£4.50</i>
<i>Val Formosa Cava</i>	<i>£4.50</i>
<i>Pimms and Lemonade with all the garnish</i>	<i>£4.50</i>
<i>Bucks Fizz, sparkling wine and orange juice</i>	<i>£4.50</i>
<i>Kir Royal, sparkling wine and cassis</i>	<i>£4.75</i>
<i>Bellini, sparkling wine and fresh peach juice</i>	<i>£4.75</i>
<i>Chimere NV champagne</i>	<i>£6.50</i>
<i>Mulled wine</i>	<i>£5.00</i>
<i>Sparkling elderflower</i>	<i>£3.25</i>
<i>Jugs of orange juice</i>	<i>£7.50</i>

Wine

<i>Glass of house wine</i>	<i>£4.00</i>
<i>½ bottle of wine</i>	<i>£7.50</i>
<i>Bottle of house wine</i>	<i>£14.95</i>
<i>Bottles of mineral water</i>	<i>£4.50</i>

<i>Children's soft drinks package</i>	<i>£4.50</i>
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A full wine list is included below

Account bars can also be organised

Canapés

The perfect accompaniment to your drinks reception. Choose from these delicious options:-

Cajun chicken skewers

Smoked salmon and crème fraîche on wholemeal croute

Dill pancakes with salmon eggs and sour cream

Baby baked potatoes

Tiger prawns with japonaise dressing

Teriyaki beef skewers

Mini lamb koftes with mint yoghurt dip

Marinated mozzarella and cherry tomato skewer

Cucumber filled with smoked trout mousse

Blue cheese and red onion quichettes

3 canapés per person £5.00

4 canapés per person £6.00

5 canapés per person £7.00

Wedding Breakfasts

Why not create your own wedding breakfast menu from the menu selectors below? Our chefs and wedding co-ordinator will be more than happy to offer advice and we can tap into the Company Sommelier's wealth of knowledge to match wines from our list to your bespoke menu.

Appetisers

<i>Duo of melon with berry compôte and mango coulis</i>	<i>£5.00</i>
<i>Roasted plum tomato soup finished with pesto and parmesan</i>	<i>£6.00</i>
<i>Chicken Liver parfait with onion marmalade and melba toast</i>	<i>£5.50</i>
<i>Cream of mushroom soup with tarragon croutons</i>	<i>£6.00</i>
<i>Mozzarella and plum tomato salad with pesto dressing</i>	<i>£6.50</i>
<i>Scottish smoked salmon with caper berries and pickled shallots</i>	<i>£8.00</i>
<i>White onion soup finished with sherry and herbs</i>	<i>£6.00</i>
<i>Terrine of smoked trout and prawns with a horseradish and chive cream</i>	<i>£8.00</i>
<i>Half a Galia melon with macerated soft fruits</i>	<i>£6.50</i>
<i>Leek and potato soup with chive snippets</i>	<i>£6.00</i>
<i>Wedges of Cantaloupe melon, Parma ham, rocket leaves and balsamic shallots</i>	<i>£8.00</i>

Main Courses

Supreme of corn-fed free range chicken, fondant potato and thyme jus £17.00

Outdoor reared confit pork belly, braised red cabbage and bacon mash £15.00

Roast rib-eye of Scottish beef, Yorkshire pudding and pan gravy £20.00

Roast leg of Highland lamb, roast potatoes and rosemary jus £19.00

Corn-fed free range chicken breast stuffed with wild mushroom mousse and café au lait sauce £17.00

Braised shoulder of Highland Lamb, Dauphinoise potato and redcurrant jus £18.00

Sirloin of Scottish beef, button mushrooms and onions with Madeira jus £22.00

Pan-fried organic salmon with olive mash and herb cream £17.00

Grilled sea-bream fillet with plum tomato sauce and lyonnaise potatoes £16.00

Poached organic salmon supreme served on crushed new potatoes and a white butter sauce £17.00

Vegetarian alternatives

Roast Mediterranean vegetable pithivier with pesto dressing £10.00

Creamy mushroom risotto finished with parmesan £12.00

Goats cheese and red pepper parcel with a herb butter sauce £14.00

Desserts

<i>Glazed lemon tart with raspberry coulis</i>	<i>£5.50</i>
<i>Profiteroles with dark chocolate sauce</i>	<i>£5.50</i>
<i>Strawberry cheesecake with macerated soft fruits</i>	<i>£6.00</i>
<i>Dark chocolate and orange marquise with vanilla cream</i>	<i>£6.00</i>
<i>Tiramisu with coffee cream</i>	<i>£5.50</i>
<i>Iced berry parfait with honey crème fraîche</i>	<i>£5.50</i>
<i>Chocolate tart with clotted cream</i>	<i>£5.50</i>
<i>Meringue nest filled with soft fruits and served with a Chantilly cream</i>	<i>£5.50</i>
<i>White chocolate and red berry torte with vanilla ice cream</i>	<i>£6.00</i>
<i>Passion fruit and mango cheesecake</i>	<i>£6.00</i>

Freshly brewed coffee and mints are served at the end of every meal

Have you thought about serving a selection of British cheeses as a perfect way to complete a meal, at just £4.50 per person? Why not add a glass of port to round off a wonderful day at £3.50?

Evening Buffet Menus

Assorted sandwiches and rolls

Crispy French bread with country paté

Selection of mini quiches

Cheesy garlic bread

Tomato & mozzarella brochetta

Hot chicken, pineapple and pepper kebabs with sweet & sour sauce

Fingers of ploughman's pie

Cajun salmon

Raw vegetable crudités with assorted dips

Mini baked potatoes with garlic soured cream

Grilled chicken satay

Thai beef sticks

Assorted pizza

Lamb kofta kebab

Traditional sausage rolls

Tempura vegetables with assorted dips

Spicy chicken wings

Vegetable samosa with chilli dip

7 items

£12.95

10 items

£13.50

12 items

£14.00

Barbecue Menus

Try one of our barbecues, cooked outside on the terrace as a delicious alternative for your evening buffet:-

House Barbecue

Home made burgers
Cumberland sausages
Spiced chicken wings
Garlic bread
5 salads
Chutney and relish

£12.95 per person



Premier Barbecue

Homemade burgers
Assorted pork sausages
Chicken drumsticks
Rump steak
Corn on the cob
Selection of crusty breads
5 salads
Chutney and relish

£16.95 per person

Hog roasts can also be arranged

Banqueting Wine List

Champagne and Sparkling Wines

- Sparkling Pinot Grigio Rosé, San Orsola* £21.95
A fashionable pink sparkling version of Italy's most popular white grape: light, dry and refreshing.
- Chimère NV* £30.00
A quality dry Champagne with lemony, biscuity flavours, fine bubbles and a touch of ageing.
- Mansard Rose NV* £ 38.95
A delicate pleasing rosé with all the strawberry and raspberry flavours associated with Pinot Noir and Pinot Meunier.
- Moët & Chandon Brut NV* £ 40.95
Classic Champagne – blended from a third each of Pinot Noir, Pinot Meunier and Chardonnay. Matured for at least 3 years in the bottle which helps give the wine its typical biscuity flavour.

White Wines

- Marsanne/Viognier, Vignoble du Sud,
Vin de Pays d'Oc, Foncalieu 2006* £14.95
From a blend of 70% Marsanne and 30% Viognier, to produce a wine with an intense fruity nose and ripe exotic fruit aromas.
- Pinot Grigio Marchesini, Italy* £ 15.95
A crisp, dry wine with the fuller style typical of this highly popular grape variety. Cool fermented for maximum fruit and acidity retention, the wine is bottled while young and fresh.
- Chardonnay, Vin de Pays d'Oc, Fortant, France* £16.95
A delicate wine with subtle aromas of pears, figs, hazelnut and honey
- Chenin Blanc, Cape Bay Winery, South Africa 2006* £17.95
This popular young wine gives delicious ripe Chenin fruit balanced by a long dry finish.
- Chardonnay, Willowood, California* £18.50
Made using state-of-the-art techniques to produce a crisp, dry white wine with refreshing citrus fruit characters and a typical light buttery finish
- Rioja Marques De Caceres, Spain 2006* £ 19.95
The best of new style wines from Spain with ripe, lively fruit and a fresh, dry finish. This young wine is perfect as an aperitif.

*Sauvignon Blanc, Dos Hermanos, Curico Valley,
Chile Fairtrade* £21.10

Fair-trade wine means that the growers are guaranteed a fair and stable price for their grapes. Winemaker Peter Bright was one of the original flying winemakers and this Sauvignon is typical of his excellent wines – fresh, zesty and aromatic with a lively acidity

Torres Gran Vina Sol Chardonnay, Spain 2005 £23.00

A rich buttery wine made from oaked Chardonnay. The final blend also includes a tiny proportion of Parellada which gives a refreshing crisp lift to the palate

Riesling, Mount Cass Vineyard, New Zealand 2003 £23.50

This wine shows typical lime and spice flavours combined with riper and more complex citrus flavours from a small influence of botrytis.

Viognier, De Waal Estate, South Africa 2006 £23.50

The Viognier grape continues to grow in popularity. This wine has a rich creamy texture and hints of honey and spice. The only unwooded Viognier in South Africa.

Chablis, J. Moreau et Fils, France 2005 £27.50

Very dry, crisp, flinty wine with excellent fruit and acidity which retains its essential elegance.

Sancerre, Paul Thomas, Chavignol, Loire Valley 2005 £31.50

From vineyards on the prime site of the hill opposite the village of Chavignol, vinified under the watchful eye of Arnaud Bourgeois, this is a quintessential Sancerre. Superb.

Rose Wines

Wild Boar Rosé, Chateau Routas Provence, France 2006 £21.95

A refreshing dry Rosé made from a blend of Grenache, Syrah and Cinsault. The wine has a delicious summer fruit nose with red berry and herbal characters on the palate.

Pinot Grigio Rosé, Marchesini, Italy £21.95

Pinot Grigio is neither dark or light skinned (actually somewhere in between). As such it lends itself well to the production of pink wines. Just off-dry and subtly flavoured, this fashionable combination is a good choice for many wine lists.

Red Wines

*Grenache, Vignoble de Sud, Vin de Pays d'Oc
Foncalieu 2005* £14.95

Bright garnet in colour with an aromatic nose of blackcurrant and cherry. A slight spiciness on the palate with ripe tannins.

<i>Cotes du Rhône Rouge, Les Rabassieres, Maison Bouachon, Rhone Valley 2004</i>	<i>£17.95</i>
Aromas of fresh fruits and mild spices make this wine very approachable and easy to drink.	
<i>Merlot, Willowood, California</i>	<i>£ 18.50</i>
A delicious soft rounded red with hints of ripe red berries and supple tannins.	
<i>Shiraz/Cabernet, Katherine Hills, South Australia 2005</i>	<i>£18.95</i>
This wine has smooth, ripe fruit with soft tannins. The delicate spice of the Shiraz blends perfectly with the red fruit characters of the Cabernet Sauvignon.	
<i>Merlot, Refosco, Altana di Vico, Italy</i>	<i>£19.95</i>
A rich ruby red Merlot with sweet vanilla aromas. It demonstrates a good balance of flavour and tannin with a lovely, long finish.	
<i>Cabernet Sauvignon, Vin de Pays d'Oc, Fortant, France</i>	<i>£19.95</i>
A smooth generous wine with intense aromas of blackcurrant, vanilla and pepper.	
<i>Pinotage, Cape Bay Winery, Western Cape, South Africa 2006</i>	<i>£ 20.95</i>
From a grape variety unique to the Cape, this is a delicious red wine with attractive berry fruit and plenty of grip.	
<i>Zinfandel, Blackstone Winery, California, 2004</i>	<i>£21.50</i>
Zinfandel is handpicked from selected vineyards including a site in Lodi where the vines are 80 years old. The wine has a delicious red fruit with the flavours of ripe plum.	
<i>Rioja, Marques de Cáceres, Spain 2003</i>	<i>£21.95</i>
Fresh, fruity bouquet of soft red fruits with a touch of vanilla and spice. Pleasant fullness in the mouth with well defined but silky tannins.	
<i>Pinot Noir, Vin de Pays d'Oc, Robert Skalli, France</i>	<i>£25.75</i>
Intense flavours of small black fruit, chocolate and liquorice give wonderful complexity to this smooth, delicious wine.	
<i>Chateau Carignan, Les Cotes de Bordeaux, Bordeaux 2002</i>	<i>£26.95</i>
Merlot dominated and oak aged, the nose is toasty with caramel and ripe red berry fruit aromas. Complex, ripe fruits on the palate	
<i>Fleurie, le Roitelet, Henry Fessy, Beaujolais, France</i>	<i>£28.95</i>
Soft, silky raspberry fruit and an attractive purpley red colour characterise this well made wine from the Gamay grape.	
<i>Shiraz, Beaumont Winery, Walker Bay, South Africa, 2003</i>	<i>£28.95</i>
A complex wine from three different vineyard sites gives character to this Rhone-style Shiraz. Good colour, spicy fruit and pepper on the nose with flavours of berry fruit with fine ripe tannins on the finish make this an elegant wine.	