

Bramall Hall

Bramall Hall is a superb example of a Tudor Manor House with a thousand years of history. The House, one of the most beautiful treasures of England and is of great national importance. The magnificent 16th Century wall paintings, Elizabethan fine plaster ceiling and the Victorian kitchens and Servants Quarters give this Hall its distinctive charm. Bramall Hall is a unique and intimate venue perfect for a very special day.

The Hall stands in 70 acres of parkland designed in the style of Capability Brown to give grand vistas over the terraces, lawns and lakes to the trees beyond. This stunning landscape provides a wonderful backdrop for your partnership photographs.

From 1070 until the late 1869 just three families owned the Bramall estate; the Masseys, the de Bromales and the Davenports. The families clearly fell in love with the hall and we at Venue Management are confident you will to.

On the death of William Davenport in 1869, the Hall passed to his son John William Handley Davenport. In 1883 Charles Henry Nevill became the new owner. Charles Nevill was a partner in his father's firm of calico printers in Strines, Marple. It was Charles's father, Thomas Henry Nevill who actually bought Bramall Hall and then made a belated wedding gift of it to his son. Charles Nevill lived at Bramall Hall until his death in 1916. In 1925 the estate was sold to John Henry Davies, a prominent Manchester businessman who lived at the Hall until his death in 1927. John Davies was the president of Manchester United Football Club and was largely responsible for Old Trafford Football Ground. His wife Amy was niece of the sugar magnate Sir Henry Tate, who founded the Tate Gallery. It was Amy Davies who sold the house to Hazel Grove and Bramhall Urban District Council in 1935.

Following local government reorganisation in 1974, the estate became the responsibility of Stockport Metropolitan Borough Council, who still manage and care for the Hall today. They have undertaken major schemes of restoration and the house is now used for a variety of purposes including being a popular venue.

Bramall Hall is one of Stockport's Historic Venues.

Venue Management
Stockport Town Hall
Edward Street
Stockport
SK1 3XE
T: 0161 474 3451
www.stockporttownhall.org.uk



Bramall Hall *Civil Partnerships*

The first marriage recorded at Bramall Hall took place on 30th October 1599. William Davenport, the heir to Bramall, was married at the age of 15 to Frances Wilbraham of Woodhey. She was just 11 years old! Today couples a little older can choose to exchange their marriage vows within this beautiful house.

The style of the civil partnership ceremony can be traditional or tailored to your own individual taste. A personal Event Coordinator for your special day will provide a high degree of expertise and guidance in the planning of and during your day. You can choose to enhance your ceremony if you wish to with music, poetry or readings.

The magnificent Tudor Great Hall can accommodate up to seventy five guests for your Civil Partnership Ceremony (including the happy couple).

Included in the exclusive hire of the hall for your ceremony are three floral decorations. One Large pedestal display, along with two smaller table displays, all flowers are white in colour (the flowers will remain in the hall after the event). A red carpet will also be laid out in the Courtyard for the entrance of you and your guests (weather permitting).

A drinks reception can be arranged to take place at the end of the ceremony. Drinks can be provided from our Wine and Drinks list. We offer a choice of per glass prices or the option of a continuous pour, whereby our waitresses will circulate to top up your guests' glasses.

*Monday to Sunday – Morning Ceremonies take place at 11.30am departing at
1pm.
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*Monday to Thursday – Afternoon Ceremonies take place at either
4.15pm departing at 5.45pm or 5.15pm departing at 6.45pm.
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*Friday and Saturday – Afternoon Ceremonies take place at 4.15pm
departing at 5.45pm
◇◇◇*

Departure must be at relevant time as stated above.

Ceremony only Weekday £525 facility fee

Ceremony only Saturday and Sunday £935 facility fee

(Prices subject to increase 1st April 2012)

Bramall Hall *Ceremony & Partnership Breakfast*

Bramall Hall is the ideal location for an intimate and exclusive celebration. The hall is suitable for sixty guests (including the happy couple) for your partnership breakfast. The magnificent Great Hall is the location for your civil partnership with your vows being taken in front of the fireplace. The Banqueting Hall provides the perfect location for your first meal as a married couple, your Partnership Breakfast. If you have chosen to hold your ceremony at an alternative venue you are welcome to come to Bramall Hall for a drinks reception and Partnership Breakfast only. For exclusive use of the hall your hire would be from 4.15pm – 9pm.

Bramall Hall has two excellent caterers to choose from, please find sample menus enclosed. Both caterers are experienced at working within the Hall, and with the team on site. Our experienced Venue Management team will be able to assist with menu compilation and offer guidance and assistance at all stages. Canapés and late night nibbles are also available. All catering charges are additional to the facility fee.

This magnificent Tudor hall and its grounds provide the perfect backdrop for your photos whatever the weather with grandeur both in and outside the building. Following on from your ceremony a guide can be available to take your guests for a tour of the hall, allowing for a few private moments and also for some photographs before your guests return.

A dedicated Event Coordinator will be nominated to plan and manage the fine details of your event. Your Event Coordinator will be in attendance on the day to provide any support to you and to ensure a perfect day for you and your guests.

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Bramall Hall *Ceremony & Partnership Breakfast*

Monday – Thursday – The exclusive hire of Bramall Hall, for a Civil Partnership and Partnership Breakfast from 5.15pm departing at 9pm.



Friday & Saturday – The exclusive hire of Bramall Hall, for a Civil Partnership and Partnership Breakfast from 4.15pm departing at 9pm.



Departure must be at relevant time as stated above.

*Civil Partnership & Partnership Breakfast
£1250 facility fee*

(Prices subject to increase 1st April 2012)

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Partnership Breakfast & Reception

If you have chosen to hold your Civil Partnership at an alternative venue you are welcome to host your Partnership Breakfast and or Reception at Bramall Hall. The Hall would be available from 4.15 pm and your party would have exclusive use of the hall until midnight.

Guests will be welcomed by a drinks reception and are then able to go on a tour of the house (optional). You then have the opportunity to take some stunning pictures of your special day making the most of the house and its grounds as a magnificent backdrop.

Bramall Hall can accommodate sixty people for a sit down meal or a carved buffet. The Great Hall would be set out for dancing and socialising and you are able to choose your own DJ or entertainment for the evening. If you would like to discuss the possibilities please contact a member of the Venue Management Team on 0161 474 3451 where an Event Coordinator will be happy to help.

There are two municipal car parks within the grounds of Bramall Hall. Free passes will be issued to you at the time of booking for you and your guests. There is also a courtyard at the front of the house where your wedding car can be parked.

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STOCKPORT
METROPOLITAN BOROUGH COUNCIL

Friday & Saturday – The exclusive hire of Bramall Hall, for a Drinks Reception, Partnership Breakfast & Reception from 4.15pm departing at midnight.



Departure must be at relevant time as stated above.

Drinks Reception, Partnership Breakfast & Reception £1250 facility fee

Partnership Ceremony, Partnership Breakfast & Reception £1850 facility fee

(Prices subject to increase 1st April 2012)

Bramall Hall offers you exclusivity for your day – therefore you will be the only Civil Partnership at this venue.

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Menu Options

We have put together two sample menu's for you to take a look at. Our two experienced caterers offer an extensive list of menu options, far too many to show in this one brochure. Prices per head start from £22.75 for a two course dinner or £26.95 for a two course served carved buffet with two main dishes and four accompaniments. Please note that prices exclude VAT.

Two sample menus from both our caterers of similar cost are as follows:

Bespoke

A selection of breads and oils on the table

Starter:

'Trio of Salmon', Oak smoked with dill mayonnaise, gravadlax with lemon and fine herbs, shot of mousse with melba toast

Main Course

Pan seared breast of corn-fed chicken stuffed with spinach and ricotta, wrapped in prosciutto, glazed carrots, fine green beans crushed new potatoes

Dessert

'Trio of desserts' lemon tart with chocolate crackles, chocolate ganache cup, raspberry mousse

Tea, coffee and sweetmeats after meal

£37.95 per head exc VAT



Canapés

*Mini raspberry ripple meringue kisses
Tiny Devonshire cream tea scones with strawberry preserve
Chocolate dipped strawberries
Tiramisu spoons
(based on 2 of each item per person)*

Starter

'Mediterranean meze' parma ham, salami, sun blush tomatoes, marinated mozzarella, rosemary roasted peppers, olives, chargrilled asparagus, artichoke hearts

All starters are served with bread.

Main Course

Fillet of beef Wellington with chargrilled asparagus, rosemary roasted new potatoes, red wine jus

Dessert

'Chocolate heaven' chocolate brownie ice cream, marbled chocolate cheesecake, chocolate and almond profiterole

Cheese Course

Selection of three local cheeses with spiced apple chutney and flavoured wafers

*Tea, coffee and sweetmeats after meal
£55.30 per head exc VAT*

Sue Le Bonne

Starter

*Homemade tomato and fresh basil soup
Baskets of crusty farmhouse bread*

Main Course

*Cumberland sausages with spring onion mash, onions and rich gravy
A selection of fresh seasonal vegetables*

Dessert

Lemon chiffon pie

Tea/Coffee and mints

£39.99 per head exc VAT



Canapés

*Oriental duck spring rolls with plum dip
Flaked salmon and parsley potato cake with tartar sauce
Mini Yorkshire pudding with roast beef and horseradish
Herb bruschetta with smoked mackerel pate, lemon and dill
(Based on 3 per person)*

Starter

*Smoked duck oriental green salad with crisp noodles tossed in a plum and
ginger dressing.
Baskets of farmhouse or Italian breads*

Main Course

*Roast rack of lamb with a herb crust served with a rich redcurrant port wine
sauce, dauphinoise potatoes and a confit of winter roasted vegetables*

Dessert

Brandy snap cup filled with strawberry pavlova ice cream and seasonal berries

Tea/Coffee, fudge or Florentines

£50.00 per head ex VAT

*Full menu listings can be provided at any stage at your request.
NB: There is a minimum requirement of 30 adults for all catering.*

Bramall Hall

Drinks Reception

NB: All drinks receptions are charged for per glass consumed price only with the exclusion of Champagne (see below)

A lovely way to celebrate is to have drinks in the beautiful surroundings of Bramall Hall, or in the Courtyard (weather permitting).

Please choose one type

Bucks Fizz

One glass per person: £2.50 per glass
½ hour drinks reception: £4.50 per head

Prosecco – Cuvee Astoria Lounge

One glass per person: £5.00 per glass
½ hour reception: £7.50 per head

Kir Royale

One glass per person: £5.00 per glass
½ hour reception: £7.50 per head

Champagne

Champagne is charged per bottle, estimated 5 glasses per bottle. Please see the choices below.

Wine List 2011

Sparkling Wines & Champagnes

NB: All wine and champagne served during the meal is charged for at the per bottle price

Cremant de Loire Brut NV – Chateau de La Presle £20.30

Predominantly from the Chenin grape, this is clean, fresh and dry with light yet intense fruit and a bright finish.

Champagne Boizel – Brut NV £32.50

The very expression of Champagne superbly balanced with delightful appetising aromas and refreshing finish. The high proportion of Chardonnay within the blend gives great elegance and finesse whilst the Pinot adds true depth and character.

Champagne Boizel Rose – Brut NV £35.50

Delicious aromas and flavours of red fruits combined with clean, refreshing acidity. High quality and good value.

Champagne Pol Roger – Brut NV £37.80

One of the greatest non-vintage Champagnes. Fresh and lively with delicious fruit. Elegant and refined.

Champagne Bollinger Special Cuvee – Brut NV £42.00

Robust yet fruity, full flavoured yet clean, this is terrific Champagne with some citric flavours beautifully combined with biscuit

White Wines

House White, Sauvignon Blanc Sol de Anders
Chile £12.80*
Fresh gooseberry/capsicum fruit with herbal notes behind.

Muscadet Sur Lie, Château de La Ragotiere
France £14.00
Bright and fresh with underpinning minerality. Ripe fruits dominate and lead to a dry finish.

Pinot Grigio "Alisia" – Astoria Vini
Italy £14.25
Soft and well fruited with aromas and flavours of pears dominating. Classie Pinot Grigio.

Chardonnay, Trentham Estate
Australia £14.50
A superb rich and full white wine from this first class producer. Good balance and flavour.

Sauvignon Blanc – Dream Bay Winery
Marlborough, New Zealand £14.80
A fresh and fragrant wine with a lovely zesty finish that leaves the palate refreshed.

Viognier, Eventide Wellington
S Africa £14.95
Super, spicy springtime aromas of apricots and honeysuckle. Delicate yet with an underlying strength and focus.

Sancerre "Les Collines Blanches" – Domaine Brochard
France £16.50
Fresh and fragrant and packed with gooseberry/nettle fruit. Terrific with shellfish and goats cheese.

Chablis, Domaine Emile Petit
France 2007/08 £16.95
Excellent as an accompaniment to seafood. Crisp and fresh with a hint of apples in the bouquet and deep minerality behind.

Rosé Wines

Merlot Rosé, Sol de Andes 2010 £12.50
Strawberries and cream in a glass that carry through to the palate with a delicate acidity. Just off dry, it makes for very easy drinking especially on a hot, summers day.

Malbec Rosé, Chevalier de Famaey 2009/10 £14.00
A quite delicious Rosé made purely from Malbec grapes grown in France's Lot Valley. The aromas of red berries lead to a full and stylish palate. The vibrant finish leaves the mouth refreshed and clean.

Red Wines

House Red, Primitivo di Puglia – Antonini Ceresa
Italy £12.05*
This is Puglia's version of the Zinfandel grape showing plum and cherry fruit flavours with a touch of smooth spice in the finish.

Shiraz/Cabernet, Bottle Tree Winery
S. Australia £12.25
A smooth and well balanced wine with a spicy and rich finish.

Urban Malbec, Argentina £13.45
This varietal has made its home in Argentina giving ripe and spicy fruit aromas with good structure and a generous aftertaste.

Rioja Tinto, Bodegas Sierra Cantabria
Spain £13.55
Great value Rioja showing class and breeding. Raspberry and blackberry aromas with notes of vanilla. Mature fruit on the palate in great harmony with tannins and acidity.

Cotes du Rhone "Cotes Levant" Domaine Remejean,
France £13.70
Fresh and generous red wine with great depth of flavour.

Cabernet Sauvignon, Mischa Eventide Estate
Wellington, South Africa £14.75
A full-bodied wine that shows luscious, velvety tannins with a well balanced acidity.

Dream Bay Pinot Noir
Marlborough, New Zealand £14.95
New Zealand's Pinot Noir is now proving itself and Peter Vega has made a great example here which is elegant and complex with good red berry fruit. The wine has been matured in American oak giving dark chocolate and integrated fine tannins.

Merlot – Rust En Vrede Estate
Stellenbosch, South Africa £16.05
Rich chocolate and mocha aromas combine well with darker berries and subtle hints of spice. Soft juicy tannins, backed up with hints of vanilla and blueberries.

Dolcetto d'Alba 'Santo Stefano' – Giuseppe Mascarello
Italy £17.20
A classy bouquet of flowers and cherries, with hints of polish, and a generous palate with bright fruit and clean acidity and a fresh, lingering finish

Prices correct as at January 2011. Vintages and prices are subject to change.

NB: All prices are subject to VAT at the current rate

*House wine is subject to change at the manager's discretion