



welcome to 
THE COURTYARD
SHELSLEY WALSH



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EXCLUSIVELY YOURS



Imagine a beautiful courtyard that has everything you need for your wedding day. Nestled within a gorgeous country estate, amidst stunning rolling countryside coupled with beautiful traditional cottages.

A unique wedding venue that is exclusively yours; atmospheric with an understated charm, flows effortlessly and packed with wow factor!

Envisage delicious food, flowing fizz, fabulous service and a place filled with laughter and love. Enjoy the journey in preparing for your wedding and then relax and celebrate on the big day itself!

your venue

TO CELEBRATE & LOVE WITHIN



Welcome to The Courtyard

Yours and yours alone, The Courtyard is there for you to enjoy for the most momentous day of your lives! In the grounds of the oldest, most historic motorsports venue in the world, is a charming setting which make for an amazing place to host your wedding day.



your cottages ACCOMMODATION

Two magnificent Grade II listed, traditional black and white cottages, set in the grounds of the wedding venue itself. Resting on the banks of the pretty River Teme in the wonderful Worcestershire countryside. Each of the properties feature a well-equipped kitchen and a homely sitting room boasting an eye-catching electric woodburning-effect stove, as well as a spacious bathroom with a chic free-standing clawfoot bath and two bedrooms set up as both a double and a twin. Guests of each property will benefit from use of the shared outdoor seating area, and ample off-road parking.

Excellent for bridal parties to relax the night before with a glass of fizz & a great space to get glammed up for your big day! Use the cottages to accommodate your guest or even celebrate your first marriage in luxury...

With a late 11am Checkout, you can have a lazy morning. An extra bit of 'fabulousness' to end a very special wedding at The Courtyard. Please note the cottages are an additional cost to the venue hire rates shown.





on our doorstep

YOUR CHURCH

With just a stones throw away the beautiful St Andrews Church is within the same grounds as The Courtyard, perfect to host your ceremony. Please arrange a phone call with the details below.

Get in touch

Revd Anne Potter

🏠 The Rectory
Leigh
Worcester
WR6 5LE
WR6 5LE

☎ [01886 832355](tel:01886832355)

your banquet & bubbly

EAT. DRINK & CREATE MEMORIES

Weddings are a point of transition from the past to the future. They're gone in a moment, but remembered forever. Our fabulous Kitchen team at The Courtyard, make that moment even more special. We can provide relaxed wholesome feasts, host a hog roast or BBQs to table, all the way through to sumptuous three course dining experiences!

You are not constrained by fixed menus or packages. We work with you to design your very own wedding menu for your delicious wedding feast and evening reception, to suit your personal tastes and budget.



CANAPÉS

The perfect start to the celebrations.....

£2.50 per canapé

3 for £6.50

Canapes (or as we know them - mini memories) are great as a welcome for guests. During photo opportunities or prior to the ceremony these can be taken round for guests to enjoy while they are having welcome drinks.

Vegetarian

Tomato, red onion and mozzarella bruschetta

Arancini balls

Watermelon and feta skewers

Chick pea fritters with avocado salsa

Goats cheese, beetroot and pumpkin tartlets

Goats cheesecake with red onion chutney

Meat

Chicken and chorizo bites

Asparagus wrapped in parma ham

Ham hock bites

Thai style chicken skewers

Squid and chorizo, saffron mayonnaise

Toad in the hole, onion relish

Lamb kebabs, minted yoghurt

Pork and black pudding croquettes

Chicken satay skewers

Fish

Smoked salmon cream cheese and chive blinis

Oriental mini fish cakes

Smoked haddock fishcakes

Tempura king prawn

Monkfish, chilli and corriander bites

Salmon, prawn and dill tartlets

THE MAIN EVENT



We have compiled these menus to give an idea and a starting point for designing your perfect wedding breakfast. We are here to support and help at every point and are more than happy to design something bespoke if needed. Sharing boards, formal sit down 3 course dinners, whichever you choose our kitchen team have the passion, skill and experience to deliver for you on your special day. We work closely to ensure all dietary requirements are catered for. Our prices are fully inclusive of VAT, crockery, cutlery, linen napkins, white table linen, glassware and service staff.

-2 course wedding breakfast - £50.00 per guest (minimum 70)

-3 course wedding breakfast - £60.00 per guest (minimum 70)

(choose any 2 dishes from all courses as the options for the day)

Freshly brewed filter coffee, tea and mini cakes £4.00 per guest (minimum 30)

Little eaters (under 13's) will be looked after by our in house catering team and will eat free of charge (max 5 children, after this children will be charged half price)

We will discuss a menu to make sure all your little guests are taken care of.

STARTERS

- Seasonal soup with fresh baked roll
- Wild mushrooms on toasted sourdough with garlic, white wine and parmesan sauce
- Ham hock terrine – slow-cooked ham set with capers, dill and parsley served with pickles and pesto crostini's
 - Chicken liver pate, red onion chutney, rocket leaf and soft roll
 - Oriental fishcakes, Asian slaw and sweet chilli jam
- Smoked haddock and chive fish cake, mustard creamed leeks and coriander oil
- Penang king prawns, Thai red curry, kimchi and edamame slaw, roasted peanuts and lime
- Crispy goats cheese bon bons, heirloom tomatoes, focaccia and wild garlic pesto
 - Crispy pork and black pudding croquettes, parsnip puree veal jus
 - Salad of baked goat's cheese, wild garlic pesto
 - Potted shrimp and crayfish, herb toast
- Smoked chicken and pancetta terrine, pickled baby beets

Sharing boards for the table, placed in the centre for guests to tuck into...

Italian Style

Cured meats, olives, cheeses, Artisan breads, grapes, oils and dips

Tapas Style

Mediterranean olives, roasted sweet potato, Asian sticky pork bites, Tandoori chicken, stuffed bell peppers, red pepper houmous, lamb koftas

MAIN COURSES

- Pan fried Salmon fillet on a pea, mint and asparagus risotto
- Slow braised and pressed brisket of beef, horseradish mashed potato, parsnip crisp, tender stem broccoli and stock gravy
 - Roast Pork Loin, honey roasted heritage carrots, colcannon mashed potato, carrot puree, roasted shallot and veal jus
- Pan roasted chicken supreme, garlic and rosemary sautéed potatoes with a fricassée of seasonal greens, wild garlic cream sauce
- Sirloin of beef (cooked medium), dauphinoise potatoes, Parsnip puree, wilted spinach and a bordelaise sauce (£5.00 supplement)
 - Wild mushroom and tarragon risotto with parmesan crisp (V)
 - Honey nut roast, grilled creamed corn, roast potato, horseradish and watercress (V)
 - Ratatouille stuffed aubergine, cheese and herb crust, chilli tomato sauce (V)
 - Chicken and ham pie, creamed mash, roast carrots and parsley cream
- Braised lamb shank, creamed mash, smoked garlic roasted carrots, onion gravy (£5.00 supplement)
- Pan seared duck breast, fondant potato, tender-stem broccoli, carrot puree and veal jus (£5.00 supplement)

TO FINISH...

- Pavlova - Goopy meringue, dressed with fresh Chantilly cream, wild seasonal berries, dusted with strawberry sherbet
 - White chocolate and raspberry cheesecake
 - Biscoff cheesecake with crumbled shortbread
- Lemon posset with blueberry puree and dehydrated raspberries
- Chocolate brownie, vanilla bean ice cream and chocolate sauce
 - Sticky toffee pudding, sticky figs and butterscotch sauce
- Honey and ginger custard tart, ginger and lime creme fraiche with toasted almonds
- Red wine poached pears, vanilla mascarpone, pistachio and cashew praline
- Kirsch cherry and cream cheese pavlova, micro mint and cherry sorbet
 - Treacle sponge pudding
- Chocolate hazelnut tart, bitter chocolate cream and tuile
- Apple and pear strudel with vanilla custard



EVENING FOOD

Evening Food is a key part of an evening wedding reception and we want you to have an amazing night to top off your perfect day

We will work closely with you to craft a bespoke evening menu that suits your style of wedding.

From a classic hog roast with all the trimmings to stone baked pizzas cooked in front of your guests eyes to a variety of bowl foods to make sure there is something for everyone.

A few examples of exciting evening foods that really add to your experience

- Loaded Nacho Bowls with Tasty Toppings
- Classic BBQ with a stunning Salad Bar
- Korean Sticky BBQ Beef Rice Bowl
- Sweet Potato Dhal With Fragrant Rice & Vegetable Samosa
- Coated Chicken & Fries
- Build your own Burger

These are just a selection of options that are available but we would love to hear your ideas!



VENUE SERVICE INCLUDES:

The Courtyard has a dedicated events and catering team on hand to create your perfect wedding day. There are no 'Hidden Charges' to be added and all prices include VAT. Our venue service fee includes:



Our fabulous wedding events team are here to support you through your journey and on your wedding day itself. They are also on hand to offer any advice you should need!

Your exclusive use of Shelsey Walsh from 11am - midnight

All public areas are accessible/wheelchair friendly and include baby change facilities

Surround Sound systems

Car parking spaces available for 60 cars including overflow if needed

Recommended Suppliers Directory to help with local cake makers, venue dressers, music, entertainment, taxis, etc.

VAT is included in ALL prices.

Complete provision of all those extras including: a dedicated event manager, tables, chairs, cake table & in conjunction with your Feast & Fizz, expert catering manager, linen, cutlery, crockery, glassware, silver plated cake stands & the cake knife!

at your service

YOUR FABULOUS WEDDING TEAM

We are 100% committed to ensuring your dream day becomes a reality and are there for you throughout. From initially making contact, to showing you round, handling venue booking, supporting your wedding planning and formulating a final wedding day plan



VENUE PRICES 2024

SHELSLEY WALSH IS YOURS ON AN EXCLUSIVE USE BASIS. A VENUE WITH A DEDICATED EVENTS AND CATERING TEAM ON HAND TO CREATE YOUR PERFECT WEDDING DAY. OUR 'NO HIDDEN CHARGES'. THE VENUE FEE GUARANTEES A SIMPLE PRICING STRUCTURE AND THAT YOU CAN BE ASSURED THAT YOU HAVE SHELSLEY ENTIRELY TO YOURSELVES!

	Monday - Thursday	Friday-Sunday
January 1st - April 30th	£2,500	£2,750
May 1st- August 31st	£3,000	£3,500
September 1st - December 20th	£2,500	£2,750

All bank holiday weekends £4,500



We would love to meet you

ARRANGE A VEIWWING

For enquiries please get in touch



01886 489 884



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www.courtyardshelsley.com