



Civil Ceremonies

The Hilton Leicester has been granted a licence for both Civil Ceremonies and Partnerships, we offer a choice of function rooms that can cater for up to 200 guests. Once the Ceremony concludes we have numerous ideal photo opportunities within the hotel such as our Courtyard with water feature or our luxurious fireplace. Combine these surroundings with our experience & attentive Staff and your Wedding Day will be a memorable one for both you and your guests.

- **The Langton Suite**
This light and airy room with a private bar can accommodate up to 200 guests.
Located on the ground floor - £750.00 room hire

- **The Bosworth Suite**
This elegant room is the ideal room to accommodate up to 100 guests.
Located on the ground floor - £425.00 room hire

- **Langton (Section)**
This light airy room can accommodate up to 60 guests.
Located on the ground floor - £350.00 room hire

- **The Oadby Room**
Ideal for an intimate Ceremony to accommodate up to 30 guests.
Located on the ground floor - £300.00 room hire

The Price Includes

- Room hire for the Civil Ceremony
- A private room for the interviews with the registrar
- Our Wedding Host who will assist in co-ordinating the Ceremony
- A floral arrangement for the registry table

We recommend you contact the Registrar to check your preferred date and time is available prior to confirming your booking at the hotel.

Leicestershire Registration Services can be contacted on 0116 3056565

Prices include VAT & are Valid until 31/12/2017 Subject to Availability - Terms & Conditions apply



The Perfect Package for Your Perfect Day

Your £2795.00 Packages gives you

- A Bucks Fizz reception to welcome your guests
- A 3 course wedding breakfast for 50 guests
- A glass of red or white wine with your meal
- A glass of sparkling wine to toast your future happiness
- Evening room hire and finger buffet for up to 80 guests
- DJ for the evening reception included from 7pm -12pm
- White table linen with the use of a silver cake stand and knife
- Menu tasting for the Bride & Groom
- Overnight accommodation for the Bride & Groom in one of our deluxe rooms to include breakfast
- Special accommodation rates for all your guest with a custom designed webpage for bookings
- Complimentary membership to LivingWell Health Club for the Bride & Groom for 3 months prior to the wedding
- Complimentary Car Parking for all guests
- Extra day guests £40.00 per person with extra evening guests £15.00 per person

Choice Menus

Menu One

- **Starter** - Crescents of Galia Melon with Seasonal Fruits and Mango Pineapple compote (v)
- **Main Course** - Pan fried breast of Chicken filled with Bacon and Cheddar Cheese Mousse served with Scallion Mash and Red Wine jus
- **Dessert** - Strawberry Cheesecake served with English Cream Sauce

Menu Two

- **Starter** - Warm Leek, Spring Onion and Cheddar Cheese Tartlet with Tomato Chutney (v)
- **Main Course** - Char grilled Pork Steak with Apple and Raisin Chutney, Gratin Potato and Apple Brandy Sauce
- **Dessert** - Chocolate Truffle Torte with Raspberry Syrup

Menu Three

- **Starter** - Roasted Tomato & Rocket Pesto Soup with Bread Roll
- **Main Course** - Baked Salmon served with Oyster Mushroom and Spinach Compote, Bubble and Squeak Potato and White Wine Chive Cream Sauce
- **Dessert** - Glazed Lemon Tart with Fruits of the Forest Jam

All menus come with Tea, Coffee & Chocolates

All the above main courses come with Seasonal Vegetables & Potatoes

Vegetarian Options

- Baked Spinach and Feta Cheese Filo Parcel with a Tomato and Garlic Sauce
- Vegetable and Bean Hot Pot topped with Golden Potato (suitable for Vegan)

Evening Finger Buffet

- Sandwiches on White and Brown Bread with the following fillings
 - Ham and Wholegrain Mustard Mayo
 - Mature Cheddar Cheese and Onion Chutney
 - Egg Mayonnaise and Water Cress
 - Tuna Mayonnaise Red Onion and Celery
- Cajun Chicken Drumsticks
- Sesame Seed crusted Sausage Rolls
- Warm Tomato, Red Onion and Cheese Tarts
- Mediterranean Vegetable Pizza Slices

Children's Menu

Choice Menu

Menu one

- Starter - Melon boat with Raspberry Sauce
- Main Course - Sausages and Mashed Potato
- Dessert - Jelly and Ice Cream

Menu Two

- Starter - Creamy Tomato Soup
- Main Course - Chicken Nuggets, Chips and Beans
- Dessert - Strawberry Mousse filled Meringue

Menu three

- Starter - Cheesy Garlic Bread
- Main Course - Pasta Twirls with Bolognese Sauce
- Dessert - Chocolate Pudding with Vanilla Ice Cream

Please select one menu choice for all 3 courses for your entire wedding party for both Adults & Children's Menus

Extra Drinks Packages & a selection of upgrade Packages are available upon request

Prices include VAT & are Valid until 31/12/2017 Subject to Availability - Terms & Conditions apply



Create your own Perfect Day

Your special day will stand out from the rest when you create your menu from our menu selector designed by our Head Chef for one of the most important days in your life.

To enhance your day we will include all of the following

- A dedicated Wedding Co-ordinator & host on the day
- Red Carpet Arrival outside the Main Entrance of the Hotel for you and your Guests
- Wedding Breakfast room hire for up to 120 guests
- Evening Room hire
- White Table Linen with the use of a silver cake stand and knife
- A Menu Tasting with Wine to help you in choosing your perfect menu for the Bride & Groom
- Overnight accommodation for the Bride & Groom in one of our deluxe rooms to include breakfast
- Special accommodation rates for all your guest with a custom designed webpage for bookings
- Complimentary membership to LivingWell Health Club for Bride & Groom for 3 months prior to the wedding
- Complimentary Car Parking for all guests

Menu selector

Starters

- Scottish Smoked Salmon Timbale, Herb Salad and Dill Crème Fraiche £7.95
- Farmhouse Chicken Pate with Onion Chutney and Toasted Brioche £6.95
- Butternut Squash Soup with Parmesan Foam £5.50 (choice of Soups on request)
- Classic Prawn Cocktail with King Prawns and Dark Rye Bread £7.95
- Buffalo Mozzarella and Plum Tomato Salad with Rocket Pesto £6.95
- Parma Ham with Red Wine Baby Poached Pear and Goats Cheese Crostini £7.95
- Warm Leek, Asparagus and Cheddar Cheese Tart with Tomato Chutney £6.50
- Trio of Parfait Quenelles with Balsamic Dressing and Brown Toast £6.95

Main courses

- Roasted Chicken Breast filled with Brie wrapped in Parma Ham served with Masala jus and Parmentier Roasted Potatoes £19.95
- Mediterranean Herb Roasted Chicken Breast filled with Pork Sage and Onion served with Gratin Potatoes and Rosemary Red Wine jus £18.95
- Garlic and Herb marinated Lamb Rump served with Braised Leeks, Fondant Potato filled with Red Onion Jam and Port Wine Sauce £22.95
- Roasted Loin of Lamb with Mustard and Herb Crust served with Crushed New Potatoes and Roasted Garlic and Thyme Red Wine jus £22.95
- Traditional Roast Sirloin of Beef served with Roasted Chateau Potatoes, Seasonal Vegetables, Yorkshire Pudding and Beef jus £ 22.95
- Pan-fried 6oz Fillet of Beef, served with Creamy Scallion Mash, Roasted Root Vegetables, Shallots and Red Wine Veal jus £29.95
- Oven roasted Cod Supreme with Crushed Herb New Potatoes, Steamed Asparagus and Chive Hollandaise £20.95
- Grilled Salmon Pave with Bubble and Squeak Potatoes, roasted Vine Tomatoes and Rocket Pesto Dressing £17.95

Vegetarian options

- Baked Spinach and Feta Cheese Filo Parcel with a Tomato and Garlic Sauce
- Vegetable and Bean Hot Pot topped with Golden Potato (suitable for Vegan)
- Vegetable Polenta topped with Caramelized Red Onion Jam and Goats Cheese served with Basil Cream Sauce
- Spinach and Butternut Wellington served with Chive Cream Sauce
- Grilled Vegetable tower with Moroccan style Cous Cous served with a Spiced Tomato Sauce
- Roast Vegetable Strudel with Polenta Chips and a Crisp Garden Salad
- Mushroom Risotto served with Parmesan Shavings, Porcini Oil and Crisp Garden Salad
- Four Cheese Ravioli with Rocket Pesto, Asparagus and Pine Nuts topped with Parmesan

All vegetarian options £14.95

Desserts

- Strawberry Pavlova with Red Berry Syrup £6.00
- Warm Sticky Toffee Pudding with Toffee Sauce and Pannacotta Ice Cream £6.50
- Chocolate Tart with Cognac Sauce £ 6.50
- Passion Fruit Cheese Cake with Raspberry Coulis £6.50
- Tart au Citron with Fruits of the Forest Jam £5.50
- Profiteroles drizzled with Warm Chocolate Sauce £6.00
- Warm Apple Tart with Crème Anglaise £5.50
- Strawberry Charlotte with English Cream Sauce £6.50

All menus come with Tea, Coffee & Chocolates

Please select one menu choice for all 3 courses for your entire wedding party



Canapé Package

Cold Canapés

- Baby Plum Tomato, marinated Bocconcini and Basil Skewer
- Smoked Mackerel Pate served on Dark Rye with Horseradish and Celeriac Remoulade
- Feta, Kalamata Olive and Mediterranean Vegetable Tart
- Cantaloupe Melon wrapped in Parma Ham
- Duck parfait with Plum and Ginger Chutney on Wholemeal
- Goats Cheese Crostini with Onion Jam
- Prawn and Spicy Avocado
- Smoked Salmon, Cream Cheese and Keta Caviar

£2.00 per item per person

Hot Substantial Canapés

- King Prawn Rolls with Plum Sauce Dip
- Hoisin Chicken Skewers
- Grilled Lamb Kofta with Tzatziki
- Warm goat's Brie and Red Onion Quiche
- Vegetable Spring Rolls with Sweet Chilli Sauce
- Belly Pork Skewers with Caramelized Apple
- Salmon Skewers with Teriyaki Marinade
- Warm Goats Cheese Crostini

£2.50 per item per person

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Evening Fork Buffets £18.50 per person

Select two from the non-vegetarian options and one vegetarian

- Chicken Leek and Bacon Pie topped with Golden puff Pastry
- Pan Fried Chicken Supreme with a Creamy Oyster Mushroom and Asparagus Sauce
- Cajun Spiced Salmon with Roasted Mediterranean Vegetables
- Cod wrapped in Bacon served with a Mushroom and Tarragon Cream Sauce
- Steak, Mushroom and Ale Pie topped with golden Puff Pastry
- Braised Beef with Smoked Bacon, Baby Onion and Tarragon
- Teriyaki Belly Pork squares with Stir Fry Vegetables and Noodles
- Char Grilled Pork Loin Steak with Cheddar and Leek Compote and Seeded Mustard Sauce

Vegetarian options

- Chick Pea, Spinach and Sweet Potato Curry flavoured with Coconut Milk and Coriander
- Spinach and Ricotta Cannelloni with Italian Plum Tomato Sauce and Mozzarella
- Roasted Mediterranean Vegetable Moussaka topped with a Creamy Goats Cheese Sauce
- Vegetable and Bean Casserole with Herby Dumplings

All Fork buffets include

- Chive buttered New Potatoes
- Steamed medley of Seasonal Vegetables
- Savoury Vegetable Rice

Salads Options

- Rustic Mixed Salad
- Roast New Potato Salad with Olive Chilli and Coriander Dressing
- Classic Waldorf Salad
- Bean Salad with Dijon Mustard and Herb Dressing

Add mini finger desserts selection for £3.50 per person

- Banoffee Pie
- Lemon Meringue Pie
- Chocolate Mousse Cups
- Mixed Fruit Tart

Add a Cheese board for £6.00 per person - Stilton, Brie, Cheddar, Chutney, Grapes, Celery and Biscuits

Only available in conjunction with a daytime event

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Hog Leg Roast Buffet £16.50 per person

- Succulent Roasted Leg of Pork with Crackling
- Selection of assorted Rolls
- Hand cut lightly seasoned Wedges
- Bramley Apple Sauce
- Pork Sage and Onion Seasoning
- Cocktail Cumberland Sausages
- Pork Sausage Hot Dogs for the kids

Selection of salads to include

- Classic Waldorf Salad
- Rustic Mixed Leaf Salad
- Coleslaw with Fennel
- Tomato Red Onion and Feta Salad

Add mini finger desserts selection for £3.50 per person

- Banoffee Pie
- Lemon Meringue Pie
- Chocolate Mousse Cups
- Mixed Fruit Tart

Add a Cheese board for £6.00 per person Stilton, Brie, Cheddar, Chutney, Grapes, Celery and Biscuits

Vegetarian option available on request

Only Available in conjunction with a daytime event

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Evening Finger buffet menu selector £15.00 per person

Selection of sandwiches on white and brown bread PLUS six other items from selection below

- Cajun Spiced Chicken Drumsticks with Sour Cream
- Vegetable Samosas with Minted Yoghurt Dip
- Hand cut Spiced Jacket Wedges with BBQ and Salsa Dips
- Piri Piri Chicken Skewers
- Lamb Koftas with Tzatziki
- Mediterranean Vegetable Pizza Wedges
- Mini Spring Rolls with Sweet Chilli Dip
- Chicken Satay with Peanut Sauce
- Fish Goujons with Tartare Sauce
- Warm Cheddar Cheese and Spring Onion Tart
- Roast Cherry Vine Tomato Brie and Red Onion Tart
- Breaded Chicken Drumsticks
- Pate Stuffed Mushrooms with Golden Crumb
- Duck Spring Rolls with Plum Sauce

Additional items £2.50 per item

Add three salads for £2.50 per person

- Rustic Mixed Salad
- Coleslaw with Fennel
- Roast New Potato Salad with Olive, Chilli and Coriander Dressing

Add a Cheese board for £6.00 per person - Stilton, Brie, Cheddar, Chutney, Grapes, Celery and Biscuits.

Add mini desserts £3.50 per person

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Children's Menu

Choice Menu

- **Menu one**
- **Starter** - Melon Boat with Raspberry Sauce
- **Main Course** - Sausages and Mashed Potato
- **Dessert** - Jelly and Ice cream

- **Menu Two**
- **Starter** - Creamy Tomato Soup
- **Main Course** - Chicken Nuggets, Chips and Beans
- **Dessert** - Strawberry Mousse filled Meringue

- **Menu three**
- **Starter** - Cheesy Garlic Bread
- **Main Course** - Pasta Twirls with Bolognese Sauce
- **Dessert** - Chocolate Pudding with Vanilla Ice Cream

Under 5's eat free (5 - 11 years £8.00 per child)

Drinks Packages

Sparkling Drinks Reception A - £15.25 per person

- A Glass of Red/White Wine on arrival
- A Glass and a half of Wine with the Meal
- A Glass of Sparkling Wine to Toast the Bride & Groom

Sparkling Drinks Reception B - £16.50 per person

- A Glass of Bucks Fizz, Prosecco or Pimms on arrival (1 Choice)
- A Glass and a half of Wine with the Meal
- A Glass of Sparkling Wine to Toast the Bride & Groom

Champagne Reception A - £19.25 per person

- A Glass of Prosecco on arrival
- A Glass and a half of Wine with the Meal
- A Glass of Champagne to Toast the Bride & Groom

Champagne Reception B - £22.95 per person

- A Glass of Bucks Fizz, Prosecco or Pimms on arrival (1 choice)
- 1 Glass of Wine and 2 'Top Ups' during the Meal
- A Glass of Champagne to Toast the Bride & Groom

Non Alcoholic Drinks Package - £8.95 per person (Adults only)

- Non Alcoholic Fruit Punch on arrival
- 2 Glasses of Soft Drink with the Meal
- A Glass of Sparkling Apple Juice to Toast the Bride & Groom

Young Ones Drinks Package - £5.95 per Child

- Orange Juice on arrival
- Jugs of Cordial on the Table during the Meal

In the event of any Wines/Champagnes not being available on the day an alternative will be offered

Disco & DJ hire can also be arranged at an additional cost of £275.00

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For Something a Little Lighter

Are you planning an Afternoon Ceremony & want to fill the gap between the Civil Service & Evening Reception, then why not treat your wedding guests to our Celebration Afternoon Tea

Celebration Afternoon Tea £22.50 per person

Selection of Finger Sandwiches

- Ham and Wholegrain Mustard Mayo
- Egg Mayonnaise and Watercress
- Poached Salmon Citrus Mayonnaise and Spinach
- Mature Cheddar with Caramelized Onion Chutney
- Roast Beef Rocket and Horseradish

- Selection of warm Mini Quiches
- Selection of Cakes
- Warm Scones, Jam and Cream
- Glass of Champagne for each guest
- Tea & Coffee

Only Available when booking in conjunction with an evening event

Prices include VAT & are Valid until 31/12/2017 Subject to Availability - Terms & Conditions apply



Evening Only Reception £22.00 per person

Your Evening Reception Package includes

- Evening room hire and finger buffet, Wedding Co-ordinator & host
- DJ for the Evening Reception included from 7pm -12pm
- A Private Bar for receptions with over 50 guest in our Langton Suite
- A glass of Bucks Fizz for each guest to toast your future happiness
- White table linen with the use of a silver cake stand and knife
- Overnight accommodation for the Bride & Groom in one of our deluxe rooms to include breakfast
- Special accommodation rates for all your guests with a custom designed webpage for bookings

Selection of sandwiches on white and brown bread PLUS 6 other items from the selection below

- Cajun Spiced Chicken Drumsticks with Sour Cream
- Vegetable Samosas with Minted Yoghurt Dip
- Hand cut Spiced Jacket Wedges with BBQ and Salsa Dips
- Piri Piri Chicken Skewers
- Lamb Koftas with Tzatziki
- Mediterranean Vegetable Pizza Wedges
- Mini Spring Rolls with Sweet Chilli Dip
- Chicken Satay with Peanut Sauce
- Fish Goujons with Tartare Sauce
- Warm Cheddar Cheese and Spring Onion Tart
- Roast Cherry Vine Tomato Brie and Red Onion Tart
- Breaded Chicken Drumsticks
- Pate Stuffed Mushrooms with Golden Crumb
- Duck Spring Rolls with Plum Sauce

Additional items £2.50 per item

Additional Extras

Add three Salads for £2.50 per person

- Rustic Mixed Salad
- Coleslaw with Fennel
- Roast New Potato Salad with Olive, Chilli and Coriander Dressing

Add mini desserts £3.50 per person

Add a Cheese Board for £6.00 per person - Stilton, Brie, Cheddar, Chutney, Grapes, Celery and Biscuits

Tea, Coffee & Chocolate £2.00 per person per serving

Evening Reception Drinks Packages

- Drinks Reception A - £8.95
 - A glass of Red or White Wine on arrival
 - A glass of Sparkling Wine for the Speeches
- Drinks Reception B - £12.50
 - A glass of bucks fizz, Prosecco or Pimms on arrival
 - Glass of Sparkling Wine for the Speeches
- Drinks Reception C - £14.95
 - A glass of bucks fizz or Pimms on arrival
 - 2 glasses of superior wine with meal
- Drinks Reception D - £16.95
 - A glass of house champagne on arrival
 - 2 glasses of superior wine with meal

Please select one choice for the all of your guests if there is more than one arrival drinks available in your chosen drinks package

All prices are per person

Prices include VAT & are Valid until 31/12/2017 Subject to Availability - Terms & Conditions apply



Evening Only Reception £29.00 per person

Your Evening Reception Package includes

- Evening room hire and fork buffet, Wedding Co-ordinator & host
- DJ for the evening reception from 7pm -12pm
- A Private Bar for receptions with over 50 guests in our Langton Suite
- A glass of Champagne to toast your future happiness for each guest
- White table linen with the use of a silver cake stand and knife
- Overnight accommodation for the Bride & Groom in one of our deluxe rooms to include breakfast
- Special accommodation rates for all your guests with a custom designed webpage for bookings

Choice Menus

Select two from the non-vegetarian options and one vegetarian

- Chicken Leek and Bacon Pie topped with Golden Puff Pastry
- Pan fried Chicken Supreme with a Creamy Oyster Mushroom and Asparagus Sauce
- Cajun Spiced Salmon with Roasted Mediterranean Vegetables
- Cod wrapped in Bacon served with a Mushroom and Tarragon Cream Sauce
- Steak, Mushroom and Ale Pie topped with Golden Puff Pastry
- Braised Beef with Smoked Bacon, Baby Onion and Tarragon
- Teriyaki Belly Pork squares with Stir Fry Vegetables and Noodles
- Char grilled Pork Loin Steak with Cheddar and Leek Compote and Seeded Mustard Sauce

Vegetarian options

- Chick Pea, Spinach and Sweet Potato Curry flavoured with Coconut Milk and Coriander
- Spinach and Ricotta Cannelloni with Italian Plum Tomato Sauce and Mozzarella
- Roasted Mediterranean Vegetable Moussaka topped with a Creamy Goats Cheese Sauce
- Vegetable and Bean Casserole with Herby Dumplings

All Fork buffets include - Chive Buttered New Potatoes, Steamed medley of Seasonal Vegetables & Savoury Vegetable Rice

Rustic Mixed Salad

- Roast New Potato Salad with Olive Chilli and Coriander Dressing
- Classic Waldorf Salad
- Bean Salad with Dijon Mustard and Herb Dressing

Mini finger desserts selection

- Banoffee Pie
- Lemon Meringue Pie
- Chocolate Mousse Cups
- Mixed Fruit Tart

Add a Cheese Board for £6.00 per person - Stilton, Brie, Cheddar, Chutney, Grapes, Celery and Biscuits

Tea, Coffee & Chocolate £2.00 per person per serving

Your Evening Reception Drinks Packages Includes

Drinks Reception A - £8.95

- A glass of Red or White Wine on arrival
- A glass of Sparkling Wine for the Speeches

Drinks Reception B - £12.50

- A glass of bucks fizz, Prosecco or Pimms on arrival
- Glass of Sparkling Wine for the Speeches

Drinks Reception C - £14.95

- A glass of bucks fizz or Pimms on arrival
- 2 glasses of superior wine with meal

Drinks Reception D - £16.95

- A glass of house champagne on arrival
- 2 glasses of superior wine with meal

Please select one choice for the all of your guests if there is more than one arrival drinks available in your chosen drinks package

All prices are per person

Prices include VAT & are Valid until 31/12/2017 Subject to Availability - Terms & Conditions apply