



THE MERE

Knutsford

LIVE IN THE MOMENT*

YOUR MOMENT TO SAY 'I DO'

WEDDING BROCHURE





THE MERE

Knutsford

LIVE IN THE MOMENT*





Weddings at The Mere

At last, you have found the perfect venue to bring your dream wedding to life.

Surrounded by the beautiful Cheshire countryside with views overlooking The Mere Lake, our resort will leave you with magical memories that will last a lifetime.

Whether you're looking for an intimate or grand celebration, we have luxury event spaces for up to 550 guests, chic menus, beautiful guest rooms and a dedicated team to help plan every detail of your day to perfection.

Say I do at The Mere...



The James Braid Suite

If you're planning a grand affair, The James Braid Suite has enough space to keep 550 guests perfectly entertained. It's complete with its own private entrance and exclusive reception area, with stunning views over The Mere Lake.





The Mere Suite

Ideal for an intimate celebration, The Mere Suite caters for up to 120 guests, offering spectacular views over The Mere Lake and countryside from its veranda.





The George Duncan Suite

Enjoy exclusive use of The George Duncan Suite which is suitable for up to 120 guests. The suite also has its own separate bar and lounge area, which is yours for the day.





The Riley Room

The perfect setting for an intimate wedding for up to 60 guests, and also home to 60 unique pieces of artwork from local artist, Harold Riley.



CONTACT OUR WEDDING COORDINATOR

The Resort

Your time to relax – from our sumptuous suites, indulgent spa treatments or Championship Golf, we will ensure you feel relaxed and rejuvenated before and after your special day.



Civil Ceremonies

We are a licensed civil wedding venue for hosting civil ceremonies and civil partnership ceremonies for up to 350 guests.

Your ceremony includes a registration table, two pedestal floral arrangements and a red carpet.

Room Charges

The James Braid Suite **£1000** | The Riley Room **£500**



[CONTACT OUR WEDDING COORDINATOR](#)



Wedding Packages

Enjoy exclusive access to our stunning event suites, perfect for your big day. Host your special day at The Mere and you'll be the only bride and groom in the resort, making it a truly magical moment. Our range of wedding suites can accommodate up to 550 guests. Choose from The James Braid Suite, The Mere Suite, The George Duncan Suite and The Riley Room, all of which offer the perfect setting for your wedding day.

All our wedding packages include the following:

Agreed number of bedrooms at a privileged rate • Complimentary Queen Suite for the newly married couple • Reception red carpet • Master of ceremonies available • Colour coordinated linen and napkins • Chair covers and organza bows • Two gifted flower bouquets • Use of a silver cake stand and wedding knife • Dance floor

[CONTACT OUR WEDDING COORDINATOR](#)

Love is Sweet

£100 PER PERSON

YOUR PACKAGE INCLUDES

Reception Drinks

Glass of house sparkling wine • Buck's Fizz with sparkling wine • Pimm's and lemonade

Wedding Breakfast Drinks

Half a bottle of house red or white wine

Wedding Toast

Glass of Prosecco

The James Braid Suite and The Mere Suite

Monday - Thursday £5000 | Friday - Sunday £7000

Minimum 80 day guests • 130 evening guests

The George Duncan Suite £2000

Minimum 50 day guests • 90 evening guests

Upgrade Option

Add the following to your package for £20 per person:

A glass of Champagne on arrival • A selection of canapés • Petit fours with coffee



Wedding Menu

AMUSE-BOUCHE

Leek and Potato (Ve) Roast Tomato (Ve)
Chive oil Basil oil

THE GRAND ENTRANCE

Compressed Watermelon (Ve / SP)
Roasted beetroot, rocket, balsamic

Cheshire Cheese and Spring Onion Quiche (D / G / E)
Plum tomato salad

Chicken Liver Pâté (D / G / E / SP)
Onion marmalade, toasted sourdough

THE MAIN EVENT

Braised Lamb Shoulder (D / M / C)
Grain mustard mash, roasted roots, caper and mint jus

Breast of Chicken (D)
Dauphinoise potato, slow-roasted carrot, smoked bacon and onion fricassée, mushroom café ole

Loch Duart Salmon (D / E / F)
Crushed potatoes, asparagus, Choron sauce

Roast Sirloin of Beef (£3.50 supplement) (D / G / E)
Beef fat potato, carrot and swede mash, stem broccoli, carrot, Yorkshire pudding, pan gravy

Moroccan Spiced Stuffed Aubergine (Ve)
Baba ganoush purée, charred bok choi

THE FINAL FLOURISH

Sticky Toffee Pudding (V / D / G / E)
Caramel and Cognac cream

Mango and Passion Fruit Cheesecake (D / G / E)
Mango compote, whipped cream

Vegan Dark Chocolate Mousse (Ve / CO)
Cherries, chocolate shards

Vegan and Gluten-free Sticky Toffee Pudding (Ve / SO)
Vegan vanilla ice cream

Food Allergies or Intolerances

If you have a food allergy, please speak to a member of the team who will be happy to inform you of the ingredients used in our dishes.

V - Vegetarian, Ve - Vegan, GF - Gluten-free.

Menu items marked will contain one or more of the following allergens:

D - Dairy | G - Gluten | E - Eggs | SP - Sulphites | M - Mustard | C - Celery | F - Fish | N - Nuts | SF - Shellfish | W - Wheat | B - Barley | S - Soy | SE - Sesame | MI - Milk | CO - Coconut | SO - Soya

Simply Divine

£105 PER PERSON

YOUR PACKAGE INCLUDES

Reception Drinks

Glass of house sparkling wine • Buck's Fizz with sparkling wine • Pimm's and lemonade

Wedding Breakfast Drinks

Half a bottle of San Abello Sauvignon Blanc or Merlot

Wedding Toast

Glass of house Champagne

The James Braid Suite and The Mere Suite

Monday - Thursday £5000 | Friday - Sunday £7000

Minimum 80 day guests • 130 evening guests

The George Duncan Suite £2000

Minimum 50 day guests • 90 evening guests

Upgrade Option

Add the following to your package for £20 per person:

A glass of Champagne on arrival • A selection of canapés • Petit fours with coffee



Wedding Menu

AMUSE-BOUCHE

Roasted Squash (Ve)

Sage oil

Minted Pea (Ve)

Lemon oil

THE GRAND ENTRANCE

Salad of Heritage Beetroots (D)

Whipped goat's cheese, apple

Roasted Sweet Potato (Ve)

Beetroot and crispy kale salad

Ham Hock Terrine (G / SP)

Pea purée, dressed peas,
crispy Parma ham, pea shoots

THE MAIN EVENT

Roast Sirloin of Beef (D / G / E)

Beef fat potato, carrot and swede mash,
stem broccoli, carrot, Yorkshire pudding,
pan gravy

Breast of Chicken (D / G)

Mashed potato, slow-roasted carrot,
smoked bacon and onion fricassée,
mushroom café ole

Braised Lamb Shoulder (D)

Gratin potato, slow-roasted carrot,
red cabbage purée, roasted onion, lamb jus

Fillet of Sea Bass (F)

New potatoes, Mediterranean vegetables,
tomato and olive compote

Vegan Shepherd's Pie (V / Ve)

Puy lentil casserole, sweet potato mash,
wilted greens

THE FINAL FLOURISH

Lemon Meringue Pie (G / E / W / MI)

Raspberry sorbet

Dark Chocolate Delice (D / G / E)

Chocolate sauce, orange cream

Brown Sugar Sous Vide Pineapple
(Ve / GF)

Ginger cake, mango sorbet

Food Allergies or Intolerances

If you have a food allergy, please speak to a member of the team who will be happy to inform you of the ingredients used in our dishes.

V - Vegetarian, Ve - Vegan, GF - Gluten-free.

Menu items marked will contain one or more of the following allergens:

D - Dairy | G - Gluten | E - Eggs | SP - Sulphites | M - Mustard | C - Celery | F - Fish | N - Nuts | SF - Shellfish | W - Wheat | B - Barley | S - Soy | SE - Sesame | MI - Milk | CO - Coconut | SO - Soya

Wedded Bliss

£110 PER PERSON

YOUR PACKAGE INCLUDES

Reception Drinks

MERE cocktails • Buck's Fizz with house Champagne

Wedding Breakfast Drinks

Half a bottle of upgraded wine

Wedding Toast

Glass of house Champagne

The James Braid Suite and The Mere Suite

Monday - Thursday £5000 | Friday - Sunday £7000

Minimum 80 day guests • 130 evening guests

The George Duncan Suite £2000

Minimum 50 day guests • 90 evening guests



Wedding Menu

WEDDING CANAPÉS *Please choose one from each*

HOT

Pea Arancini (G / E / W)
Lemon mayo

Asparagus and Prosciutto
Ham Filo Pastry (G / E / W)

Mini Duck Spring Roll
(G / B / S / SE)
Hoisin dip

Smoked Haddock Bonbon
(G / E / W / MI)

Sweet Potato Falafel (SE)
Hummus

COLD

Smoked Salmon and Avocado
(G / SP)
Wasabi cracker

Vegan Cherry Tomato and
Olive Tarte Fine (Ve / G)

Whipped Goat's Cheese
(G / E / N / MI)
Beetroot macaroon

Whipped Chicken Liver Pâté
(G / E / W / MI)
Toasted brioche

AMUSE-BOUCHE

Leek and Potato (Ve)
Chive oil

Minted Pea (Ve)
Lemon oil

THE GRAND ENTRANCE

Smoked Salmon Terrine (D / SF)
Whipped avocado, Devonshire crab
and citrus salad

Roast Chicken Terrine (D / C)
Parsnip purée, parsnip crisps, pomegranate,
split jus dressing

Heritage Tomato Salad (SP)
Avocado purée, olive crumb, basil dressing

Food Allergies or Intolerances

If you have a food allergy, please speak to a member of the team who will be happy to inform you of the ingredients used in our dishes.

V - Vegetarian, Ve - Vegan, GF - Gluten-free.

Menu items marked will contain one or more of the following allergens:

D - Dairy | G - Gluten | E - Eggs | SP - Sulphites | M - Mustard | C - Celery | F - Fish | N - Nuts | SF - Shellfish | W - Wheat | B - Barley | S - Soy | SE - Sesame | MI - Milk | CO - Coconut | SO - Soya

THE MAIN EVENT

Roast Sirloin of Beef (D / G / E)
Beef fat potato, carrot and swede mash, stem
broccoli, carrot, Yorkshire pudding, pan gravy

Rump of Lamb (D)
Gratin potato, slow-roasted carrot,
red cabbage purée, roasted onion, lamb jus

Chargrilled Chicken Breast
Spiced potato fondant, grilled vegetable tian, harissa jus

Fillet of Sea Bass (F)
New potatoes, Mediterranean vegetables,
tomato and olive compote

Fillet of Beef Wellington* (£10.00 supplement)
(D / G / E)
Fondant potato, seasonal vegetables, red wine jus

Slow-roasted Aubergine (V / Ve)
Vegan bunny chow, roasted chickpea, coriander and cumin

THE FINAL FLOURISH

Mango and Passion Fruit Cheesecake
(D / G)
Mango compote, whipped cream

Millionaire Shortcake Tart (V / D / G / E)
Caramel ice cream

Black Forest Gateau (V / D / G)
Vanilla ice cream, Amarena cherries

Vegan and Gluten-free
Sticky Toffee Pudding (Ve / SO)
Vegan vanilla ice cream

*Minimum order is 12 people.

CONTACT OUR WEDDING COORDINATOR

Evening Finger Food

£15 PER PERSON

Chef's selection of a round and a half of deli style sandwiches, on flavoured breads and tortilla wraps, plus your choice of three finger foods from the menu.

Hot Finger Food

Additional items at £4 per person

Vegetable Samosa (G / W)
Sweet chilli dressing

Cajun Chicken Skewers (D)
Lemon and coriander sour cream

Filo-wrapped Oriental King Prawns (G / SF / W)
Coriander sambal

Mini Steak and Ale Pie (E)

Lamb Samosa (D / G / S)
Minted yoghurt

Pork Sausage Roll (G / E / W)
Brown sauce

Onion Bhaji
Chaat masala

Evening Speciality Snacks

Grilled Bacon and Sausage Bap (G / SP) £13
Fries, ketchup

Mere Burger (G) £14
Cheeseburger, brioche bun, lettuce, tomato relish, fries

Roasted Vegetable Sourdough Baguette (Ve) £14

Cajun Chicken Pitta (G / M) £14
Street slaw, fries

Mere Fish Dog (D / G / E) £14
Battered cod fingers, brioche roll, gem lettuce, tartare sauce, fries

Pizza

Selection of Home-baked Pizzas (D / G) £14
Served with fries and a dip selection
Based on four slices per person

Toppings

Chorizo, mozzarella, piquillo pepper

Red onion, goat's cheese, cherry tomato

Ham, pineapple

Three cheese

Food Allergies or Intolerances

If you have a food allergy, please speak to a member of the team who will be happy to inform you of the ingredients used in our dishes.

V - Vegetarian, Ve - Vegan, GF - Gluten-free.

Menu items marked will contain one or more of the following allergens:

D - Dairy | G - Gluten | E - Eggs | SP - Sulphites | M - Mustard | C - Celery | F - Fish | N - Nuts | SF - Shellfish | W - Wheat | B - Barley | S - Soy | SE - Sesame | MI - Milk | CO - Coconut | SO - Soya

CONTACT OUR WEDDING COORDINATOR







Our wedding packages are tailored to include everything you need for your special day.



At last, the moment has finally arrived. It is the day you have been dreaming of and the one we have been planning.

After one more sip of bubbly, it is time to walk down the aisle in love and adoration of your friends and family.

Your next chapter begins at The Mere...



Planning your perfect Cheshire wedding?

Get in touch with us for more information on
how we will bring your dream wedding to life.

events@themereresort.co.uk

01565 830 155

themereresort.co.uk

Images by:

Lee Brown Photography | Icon Studio | Andy J Photography | Robert Alex Photography | Gavin Tomkins |
Asia Burrill Weddings | Kevin Brown Photography | Rob Clayton | Charlotte Palazzo Photography |
Clara Lou Photography | James Tracey Photography | Warrington Photography



THE MERE

Knutsford

LIVE IN THE MOMENT*

