



The St Johns Hotel

A TRUE
Love Story
NEVER ENDS



St Johns Hotel located in the heart of Solihull where contemporary design meets opulent function rooms, together with a vibrant city location.

The once 11 bedroom guest house has been extended and refurbished and can now host Weddings and functions of up to 600 guests.

Our hotel gardens provide excellent photographic opportunities as does Brueton Park which is located 5 minutes from the hotel.



A True Love Story Never Ends



Included in all Wedding Packages

Your very own Wedding Co-ordinator to assist you in planning the perfect celebration

A menu tasting and consultation for two people with one of our experienced Chefs to discuss your menu options

Hire of the Banqueting Suite

Crisp white linen and napkins for your wedding breakfast

A plush red carpet awaiting your arrival at the hotel

Overnight accommodation for the Bride and Groom on the night of the wedding, including a full English breakfast and use of our leisure club facilities

Preferential accommodation rates for your guests, including a full English breakfast and use of our leisure club facilities



Our Wedding Suites

Here at the St Johns hotel we pride ourselves in being able to provide you with a exclusive multi-purpose suites to accommodate your unique celebration.

The Brueton Suite

An impressive suite with a private bar, this room offers comfort and style for your special day.

Wedding Breakfast: Minimum - 180, Maximum - 250

Evening Reception: Minimum - 250, Maximum - 350

Civil Ceremony - Up to 300 guests

The Malvern Suite

A sophisticated suite offering classic surroundings and a private bar area for a spectacular reception.

Wedding Breakfast: Minimum - 100, Maximum - 130

Evening Reception: Minimum - 150, Maximum - 200

Civil Ceremony - Up to 250 guests

The Gloucester Suite

An elegant function suite boasting a private bar and foyer, ideal for your cherished occasion.

Wedding Breakfast: Minimum - 50 , Maximum - 70

Evening Reception: Minimum - 80, Maximum - 120

Civil Ceremony - Up to 100 guests

The Banbury Suite

Perfect Suite for your Civil Ceremony which can host up to 65 guests



Civil Marriage Suites

Brueton Suite - Price on application for a maximum of 300 guests

Malvern Suite - £700 for a maximum of 250 guests

Gloucester Suite - £500 for a maximum of 100 guests

Banbury Suite - £350 for a maximum of 65 guests

Please note that the above charge does not include the fee for the attendance of the Superintendent Registrar – this is paid directly to Solihull Council. You are required to give notice to the Superintendent Registrar for the district of the Hotel.

Solihull Registry Office

Homer Road

Solihull

West Midlands

B91 3QZ

Telephone: 0121 704 6099

Our Civil Marriage license does not permit ceremonies to take place on Good Friday, Christmas Day or Boxing Day.



The Perfect End to the Perfect Day

After all the planning and a very special day, relax and unwind in one of our up-graded bedrooms; as part of your package.

Your guests can also enjoy preferential bed & breakfast rates; so they may continue celebrating with you.

Standard Bedroom

Standard rooms are equipped with en-suite facilities, flat screen TV, hospitality tray, air conditioning and wifi.

Superior Bedroom

Superior rooms are equipped with en-suite facilities, flat screen TV, hospitality tray, air conditioning and wifi, these rooms are larger than our standard rooms and we also provide bathrobes, slippers and water in the room.



Junior Suite

Our Junior Suites are equipped with en-suite facilities, flat screen TV, hospitality tray, air conditioning and wifi, these rooms are larger than our superior rooms and boast a sitting area, we also provide bathrobes, slippers and water in the room



Master Suite

Our Master Suites are equipped with en-suite facilities, flat screen TV, hospitality tray, air conditioning and wifi, these rooms are larger than our junior suites and boast a sitting and dining area, we also provide bathrobes, slippers and water in the room along with upgraded toiletries





Wedding Planning

As your big day draws closer, we will assist with the final details.

Here is our essentials checklist to start you on your journey.

Essentials Wedding Checklist

- *Book venue*
- *Contact registrar*
- *Guest list*
- *Book photographer*
- *Consider evening entertainment*
- *Dress*
- *Cake*
- *Food*
- *Flowers*
- *Make Up*
- *Cars*



Your dedicate wedding coordinator will be on hand to help in the run up to your special day.

The time line for venue details is as follows:

Three months before your wedding

We will be in touch to book your menu tasting with one of our experienced Chefs, to taste and discuss your menu.

Two months before your wedding

You will join us for your menu tasting. This gives you the opportunity to meet our Chef and sample a selection of dishes so that we can work with you to create the set menu for your special day.

Once the tasting is over, we will then discuss your plans and go through the finer details to create the day of your dreams.

Three weeks before your wedding

Time to send through your tables plans and final numbers to your wedding coordinator.

The day before your wedding

You are welcome to leave any little extras with us such as gifts, favours and cameras, ready for your spec ail day. These will need to be labelled with your names, date of your wedding and any instructions.



Scrumptious Menus

Start off your wedding reception in style with one of our mouth watering canape selections to accompany your arrival drinks. These will be tray served by our banqueting team and stylishly presented to give the best first impression to your wedding.

Canapes

Smoked duck and orange tartlet



Courgette and aubergine brochette (v, gf)



Mini vegetable spring rolls, sweet chilli dip (v)



Teriyaki beef skewers



Mini toad in the hole



Wild mushroom and spring onion risotto spoons (v, gf)



Mini fish and chip cones

Choose any 3 for £6.95 per person

Choose any 5 for £9.95 per person



Cherish

Fan of galia melon, tuille cup, lemon
and tarragon sorbet

Roast butternut squash and coriander soup
spotted with chive oil

Free range chicken and butterbean terrine,
salad of chard, salsa verde



Roast loin of British pork, stewed orchard apples
and it's own jus

Supreme of chicken topped with a sage infused gremolata,
cherry tomato and tarragon jus

Line caught fillet of sea bass, crushed minted new
potatoes, beetroot salsa



Banana and chocolate cheesecake
with pouring cream

Warm orchard apple crumble
with English custard

Treacle tart
With cappuccino ice cream

£36 per person



Love

Prawn & crayfish salad with avocado,
house cured tomatoes & cognac Marie Rose

Chicken and wild mushroom terrine with fine bean
& shallot salad, Grain mustard dressing

Crown of charantaise melon filled with berries and
topped with pink champagne sorbet

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The St Johns one pound beef and ale pie  
With dauphinoise potato

Grilled fillet of halibut with crushed potatoes  
& white wine cream

Roasted lamp rump, butterbean and potato mash,  
red wine and rosemary jus

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Bubble gum and raspberry cheesecake,
lemon biscuit

Sticky toffee and marshmallow pudding,
crème anglaise

Duo of strawberry sherry trifle
and chocolate brownie

£42 per person



Honour

Terrine of asparagus and slow braised lamb
Shoulder, chiffonade of kos, piccalilli sauce

Torbay sole and crab roulade, basil bruschetta,
beetroot salsa

Mini free range chicken and cranberry wellington,
Honey scented crème fraiche

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Roast sirloin of British beef with Yorkshire pudding,  
Parsnip mash and sage infused jus

3 bone rack of lamb topped with a stilton herb crust,  
Crushed Jersey Royals scented with mint, red wine sauce

Chargrilled sword fish, confit of baby fennel,  
Tomato and tarragon salsa

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White chocolate
and champagne truffle

Raspberry
and mascarpone mousse

Chocolate
and coconut marquise

£50 per person



The Drinks

Silver £20 per person

Arrival drink

Glass of Bucks Fizz per person

Wine with meal

½ bottle of house red or white per person

Toast drink

Glass of sparkling wine per person

Platinum £28 per person

Arrival drink

Glass of Kir Royale per person

Wine with meal

½ bottle of Pinot Grigio or Rioja per person

Toast drink

Glass of Champagne per person

Gold £23 per person

Arrival drink

Glass of sparkling wine per person

Wine with meal

½ bottle of house red or white per person

Toast drink

Glass of Champagne per person

Children's Drinks Package £8 per child

On Arrival

Orange juice or fruit punch

With the Meal

Orange or blackcurrant squash

Toast

Glass of lemonade

If you would like something seasonal or specific to your wedding, please speak with your coordinator and they will be happy to come up with some fresh ideas for you.

Please note: supplement may apply.



For The Children

For children under 12 years of age, our Chef has developed the following menus. Meals for infants under 3 years of age are complimentary.

Children's Menu

Cream of tomato soup

Potato skins filled with cheese and bacon

Garlic bread topped with tomato and cheese

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Grilled chicken breast on a bed of pasta with tomato sauce

6oz grilled rump steak with roast tomatoes and fries

Pasta with spinach and tomato sauce topped with cheese

Baked cod fillet with peas and fries

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Warm chocolate brownies with vanilla ice cream

Three scoops of ice cream
(choose from vanilla, chocolate or strawberry)

Fresh fruit kebabs with marshmallows and sauce

£15 per person

Alternatively you may opt for them to have a half sized portion of the adult meal which is charged at ½ the price of the adults meal.



Evening Wedding Buffet Selector

Assorted sandwiches, bridge rolls & wraps included for all buffets.

Choice of 5 additional items

Bacon and brie longboats with sour cream and salsa

Chicken yakitori

Buffalo chicken wings with a sour cream dip

Vegetable crudités

Goats cheese and red onion tartlet

Onion bahji with mint yoghurt dip

Cajun spiced wedges and sour cream

Spring rolls with sweet chilli sauce

Vegetable samosas

Mini pie selection

Chorizo bites

Mixed mini quiche

Stoned baked pizza selection

Selection of fresh salad

Profiteroles and caramel fondue

Chocolate brownie

Mini fruit tartlets

Exotic fruit skewers

£22 per person

If you would like to add additional items to your buffet,
these are priced at £3.50 per item



Little Extras

Want to add more to your wedding breakfast, we have that covered.

Sorbet course - £4

Soup course - £4

Cheese platter - £6

Petit fours - £6

Late Night Treats

Why not add some treats for your guests to keep the party going?

Bacon rolls - £5

Hot chocolate - £3

Mini chicken kebab - £5.50

Hand cut chip cone - £4



Booking Conditions

Wedding Party Accommodation

We offer preferential accommodation rates for your wedding party.

£79 bed & breakfast per single occupancy room

£89 bed & breakfast per double occupancy room

The above rates are based on standard rooms.

For upgraded bedrooms:

- Superior Room - £20 supplement per night
- Junior Suite - £40 supplement per night
- Master Suite - £60 supplement per night

** Rooms and prices are subject to availability. To book, please contact our in house reservations team on 0121 712 7601.

Deposit Notes

£1000 deposit is required on the return of the signed contract

50% of the remaining balance is due 4 months prior to your wedding

Final balance required 1 month prior to your wedding



*'The best thing to hold onto
Is each other' – Audrey Hepburn*



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