



Weddings

MARSTON FARM
HOTEL



A warm welcome to Marston Farm Hotel

Host your unforgettable day at Marston Farm Hotel, a charming and versatile wedding venue in the heart of Sutton Coldfield. Whether you're planning an intimate celebration with your closest family and friends or a larger, more elaborate occasion, our beautiful event spaces can be styled to suit your vision.

Our banqueting suites can welcome up to 200 guests for a seated wedding breakfast and up to 150 guests for an evening reception, offering the flexibility to accommodate celebrations of all sizes. For smaller gatherings, our elegant rooms provide a warm and romantic setting, perfect for creating meaningful moments. Marston Farm Hotel is also fully licensed for civil ceremonies, allowing you to host your entire day in one picturesque location surrounded by character, charm, and beautifully kept grounds.

From the moment you book, our dedicated wedding team will guide you through every detail — from planning and preparation to the smooth running of the day itself. With expert support and thoughtful touches throughout, we ensure your wedding is as seamless as it is special.

Begin with a dream, create a memory



Remove the stress...

Accommodation

With 37 en-suite bedrooms you and your guests can enjoy an overnight stay only a few steps away from the party to end a perfect day. Start off your Honeymoon surrounded by friends and family with breakfast the following morning in our restaurant.

Why not relax and stay in the hotel the evening before your wedding day and enjoy all our facilities, knowing that in the morning you can prepare all in one location. Preferential Wedding rates apply.

Guests

We can accommodate up to 116 for a civil ceremony, 100 for a Wedding Breakfast, and 200 standing evening reception.

Packages

Here at Marston Farm Hotel we offer a variety of wedding packages for you to choose from. We are also flexible and can personalise packages to accommodate your ideas and preferences for your big day!



Master of Ceremonies

A member of our wedding team will be on hand on your wedding day to guide you through and ensure everything matches your vision for your big day.

Menus

Our talented team of chefs pride themselves on preparing the highest quality of dining experience. With this in mind, our wedding packages include a pre-set menu chosen from our menu selector enclosed. We cater for any special dietary requirements.





All Inclusive Wedding Package

Civil ceremony included
A glass of Bucks Fizz on arrival
Two glasses of house white, red or rosé wine with the wedding breakfast
A glass of Prosecco
3 course wedding breakfast
Evening buffet
Children's menu
Chair covers and bows
Master of ceremonies
Red carpet on arrival
Bridal suite with breakfast
Special guest accommodation rates

£5999.00 (inc VAT)

April to October

£4999.00 (inc VAT)

November to March,

including every Sunday all year round

*Package is based on 60 adults for the day time reception and 100 adults in the evening
Civil ceremony is licensed for 116 guests*

Additional guest for the Wedding Breakfast, £55.00

Additional guest for Drinks Package, £19.95

Additional guest for Evening Buffet, £15.95

Evening Buffet

Choice of any 6 items from the buffet selector

Wraps

Thai beef / chicken

Chicken caesar

Roasted falafel (v)(ve)

BLT

Wensleydale cheese and carrot chutney (v)

Egg mayo and watercress (v)

Ham, cheese and mustard

All wraps are served with green salad and chips

Selection of 4

£11.95 per person

Pizza

Pepperoni

Hawaiian

Margherita (v)

Cajun chicken

£12.95 per person

Menu Selector

Southern fried chicken strips

Panko crumbed cod goujons

Pepperoni pizza

Margherita pizza

Vegan sausage rolls

Potato salad

Coleslaw

Chips

Selection of 6

£15.95 per prson

Drinks Package

Arrival drink

Prosecco

Pimms

Bottled beers

Orange juice

1/2 bottle of wine per person

£19.95 per person

Other bespoke drinks available

All Inclusive Wedding Breakfast

Starter

Roast tomato and basil soup (v)(ve)
Roasted butternut squash soup (v)(ve)
Chicken liver and cognac pâté with frisse leaf
Galia melon with coulis(v)(ve)
Smoked salmon with salad (*£4 supplement*)

Main

Chicken breast wrapped in crispy bacon, woodland mushroom and tarragon sauce, seasonal vegetables and roasted potatoes
Duo of salmon and cod with grilled asparagus, dill, hollandaise sauce and roasted potatoes
Roasted loin of pork with apricot stuffing, sage and apple jus with roasted potatoes
Slow roasted prime rib of beef with honey glazed parsnips, Yorkshire pudding and rich burgundy sauce with roasted potatoes (*£5 supplement*)
Cumin butternut squash and lentil wellington, seasonal vegetables and roasted potatoes (v)(ve)

Dessert

Chocolate brownie
Cheesecake (v)(ve)
Profiteroles
Cheese platter (*£4 supplement*)



Children's Menu

Starter

Tomato soup (v) (ve)
Cheesy garlic bread (v)
Melon and fresh fruit (v) (ve)
Nachos, grilled cheese and tomato salsa (v)

Main

Beef burger and chips
Hot dog and chips
Grilled chicken, pitta bread, lettuce and mayonnaise
Fish goujons, chips and peas
Chicken nuggets, chips and peas
Mac 'N' cheese (v)

Dessert

Mini ice cream sundae
Chocolate brownie
Fresh fruit salad (ve)
£15.95 per child

Speciality Items

Bacon roll, brown sauce, ketchup and chips | £9.95 per person
Fish and chips served in a cone | £12.95 per person
Hog roast, baked potatoes and salad | £24.95 per person
Selection of cheeses, grapes, apple, chutney, celery, Carr's crackers | £7.95 per person

BBQ

Served to your table

Hot Choices

- Beef rump steak (£10 supplement pp)
- Cumberland pork sausage rings
- Chicken tikka
- BBQ spare ribs
- Beef burgers
- Roasted vegetable kebabs (v) (ve)
- Chicken thighs, soy, honey lemon and ginger
- Grilled halloumi (v)
- Lime and coriander chicken, yoghurt dip and mango chutney

Bread

- Rustic bread rolls
- Brioche burger buns
- Grilled pitta

Salads

- Green salad (v) (ve)
- Giant cous cous, roasted vegetables (v) (ve)
- Beetroot and feta tagliatelle, dill (v)

Accompaniments

- Mini jacket potatoes, sour cream dip (v)
- Traditional coleslaw (v)
- Corn on the cob (v), (ve)

Desserts

- Ice cream sundae
- Chocolate brownie
- New York baked cheesecake
- Vegan Eton mess (ve)
- Sticky toffee pudding

Canape Menu

Canapes

Chicken liver parfait, red onion marmalade, toasted brioche

Smoked salmon, rye bread

Mini Thai fishcake, sweet chilli sauce

Maple glazed chipolata

Mini Welsh rarebit (v)

Cherry tomato, baby mozzarella, crostini (v)

Falafel, tahini (v) (ve)

Duck spring roll, hoisin sauce

Mini Yorkshire pudding, roast beef, horseradish cream

Chicken tikka skewer, minted yoghurt dip

£9.50 per person for 4 of the above

Wedding Menu

Starters

Chicken liver parfait, red onion marmalade, mustard dressing and melba toast
Parma ham and melon
Tomato, mozzarella, avocado and herb vinaigrette (v)
Grilled goats cheese, caramelised red onion (v)
Roasted red pepper and tomato soup (v) (ve)
Carrot and coriander soup (v) (ve)
Breaded mushrooms, garlic mayo (v)

Main

Pan seared chicken stuffed with goats cheese, sage, sundried tomato and mushrooms
Pan seared chicken stuffed with boursin cheese, streaky bacon with mushroom and tarragon sauce
Pan seared chicken stuffed with wild mushroom, bacon and marsala sauce
Slowly braised lamb shank, minted mash potato, rosemary and red current jus
Blade of beef, creamed potatoes and braised vegetables
Slow poached fillet of salmon, leeks, fennel and noilly prat dill sauce
Vegetable wellington, butternut squash, chestnut, spinach and mushroom sauce (v) (ve)
Pappardelle al funghi, cream, porcini, oyster and cup mushrooms (v)

Main

Classic lemon tart, mixed berry coulis
Summer pudding, berry compote and cream
Sticky toffee pudding, toffee sauce and vanilla ice cream
New York baked cheesecake, mixed berry coulis
Chocolate brownie, vanilla ice cream
Vegan Eton mess (ve)
Tea and coffee

£55 per person



Pricing

	January - April	May - September	October	November	December
Monday - Wednesday	FREE	£1000	£750	£650	£750
Thursday	FREE	£1000	£1050	£900	£1000
Friday	FREE	£500	£1250	£1150	£1250
Saturday & Bank Holidays	FREE	£1500	£1500	£1250	£1500
Sunday	FREE	£2000	£750	FREE	£500
New Year's Eve	-	-	-		£4950

This includes: room hire, chair covers and sashes, table centre pieces, master of ceremonies, private bar

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