

—LES—
COTILS



Weddings at Les Cotils



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Les Cotils offers a country house setting with unrivalled views, perfect for a reception indoors in one of our beautiful function rooms, or in our stunning grounds using a tent or marquee.

We are able to cater for weddings of any size, with large or small budgets, offering buffets, barbecues and sumptuous sit-down meals to cater for all tastes.

Whether you are looking for an intimate ceremony with your nearest and dearest or the party of a lifetime we can work with you to tailor our services to your requirements, making each wedding at Les Cotils unique.

Our dedicated and experienced team consider it a privilege and a pleasure to look after you and your guests; we will do everything possible to ensure that your day is just as you dreamed.

Accommodation

Les Cotils has 23 en-suite bedrooms, offering a choice of single, double, twin or family rooms. Some rooms have sea views and others have beautiful views of our gardens.

All bedrooms are equipped with complimentary Wi-Fi.

You may wish to block-book some bedrooms in order to secure them for your guests, or alternatively, you may prefer to allow guests to arrange their own accommodation.

Deposits are required to secure the reservation and will be taken at the time of booking.

Our junior suite is perfect for the happy couple to stay in on their wedding night, and, if your total expenditure on pre-ordered food and drink exceeds £3,000, your overnight stay is complimentary.

All accommodation enquiries and bookings are subject to availability. If accommodation is integral to your wedding then please check availability before securing your date.



Ceremonies

Harry Bound Room

Our largest indoor space, the Harry Bound Room can accommodate up to 150 guests for a ceremony. The bay window at the front of the room provides a stunning frame for the ceremony to take place.

Reading Room

For a more intimate setting, our Reading Room has space for up to 40 guests. The room is light and airy, benefiting from expansive views across the neighbouring islands.

The Lawn or The Meadow

Les Cotils is set in 13 acres of grounds and encompasses two beautiful areas which are perfect for an outdoor service.

The Lawn benefits from the views from the higher ground at Les Cotils, next to our garden from the Chelsea Flower Show.

The Meadow, surrounded by wildflowers, takes you lower down into the grounds, providing the perfect backdrop for your ceremony.

Les Cotils Wedding Package

We are pleased to offer a wedding package which includes the following:

Exclusive use of the terrace for celebration drinks

**Celebration drinks on arrival
with a choice of Prosecco, Pimms or Peroni
(2 drinks per person)**

A selection of 3 canapés per person

**Three course wedding breakfast
or two course barbecue**

Half a bottle of house wine per person

Jugs of iced water on tables

A glass of prosecco per person for the toast

**Ladderback chairs or chair covers
with sashes for the wedding breakfast**

**Complimentary overnight stay
for the bride and groom**



Menus

Canapés

During your celebration drinks, you may wish to offer canapés. We would recommend 3 to 5 canapés per person, depending on timings.

Wedding Breakfast

We can offer buffets, barbecues or 3 course sit-down meals for your wedding breakfast. If you have any ideas or preferences that are not included in our menu selection, please let us know so we can look into them further. We would be more than happy to arrange a meeting with our Chef to discuss a bespoke menu, tailored to your requirements.

Evening Catering

Cheese boards, chip cones, bacon rolls, pizza - the possibilities are endless! Keeping your guests fuelled for long enough to take advantage of your entertainment is important, so we would recommend providing catering in the evening.

Drinks

We can offer a wide range of celebration drinks including cocktails, mocktails, Prosecco, Champagne, various beers and soft drinks. We will be happy to discuss your requirements when we meet with you.

Canapés

Meat

Mini Yorkshires, pepper roast beef fillet, onion confit*

Coronation chicken, flaky pastry bouche,
spiced yoghurt and mango*

Smoked duck carpaccio, orange brioche*

Honey and soy glazed mini sausage
served on a bamboo stick

Tandoori or satay chicken skewers, minted yoghurt
served on a bamboo stick*

Honey and sesame glazed belly pork
served on a bamboo stick*

Aberdeen Angus beef tartar, horseradish
and truffled crème fraiche served on a spoon

Seafood

White crab and peppered Boursin tartlets,
sun-blushed tomatoes and chives

Oak smoked salmon and pickled beetroot blinis,
cucumber and dill

Char-flamed black tiger prawns and pineapple,
aromatic Thai infusion on bamboo stick*

Salmon teriyaki and sesame on bamboo sticks*

Gravlax of salmon, avocado and spiced olive salsa
served on spoon

Warm local lobster, garlic infusion,
lemon and parsley butter served on a spoon

Melon Parisienne, smoked salmon and pickled sushi,
pink ginger served on a spoon*

Vegetarian

Assiette of mini quiches, savoury pastry*

Mediterranean spiced vegetables,
risotto spiced bonbons*

Vintage cheddar, apple and raisin scones,
red onion jam

Tortilla pin wheel, feta cheese and sundried tomatoes
or cream cheese and spinach
or avocado and houmous*

***Included in package price**

Vegetarian £1.50 per piece

Meat canapés £2.00 per piece

Seafood canapés £2.50 per piece



Starters

Choose 3 of the below dishes

Soup with Rustic Bread Roll (V, GF)

Soup options available on request

Duck Liver Terrine (GFO)

Brandied parfait of duck and duck livers,
balsamic fruit preserves and French crisp bread

Chicken Caesar (GFO)

Cajun spiced chicken breast, cos lettuce, egg,
pancetta, croutons and parmesan shavings

Game Terrine (GF)

Pear and apple fruit preserve,
toasted Guernsey Gauche

Classic Prawn Cocktail (GF)

Very select Fjord prawns, crisp lettuce,
lemon and cognac spiced Marie-Rose dressing

Scallop and Tiger Prawn Thermidor

Tarragon and brandy thermidor sauce,
vintage cheese gratin

Roulade of Smoked Salmon and Crab Meat (GF)

Chives, cream cheese and tomato gazpacho dressing

Tian of Crab, Royal Greenland Prawns and Avocado (GF)

Crispy leaves, thousand island dressing

Avocado Pear and Feta Salad (V, GF)

Ruby grapefruit, avocado and feta cheese saladette,
raspberries, fig and honeyed drizzled dressing

Frosted Melon Crown (VE, GF)

Melon and exotic fruit ménage, iced Champagne
sherbet, sparkling Champagne fizz

Twice Baked Applewood Cheese Souffle (V)

Sun-dried tomato and leek cream sauce

Smoked Goats Cheese Mille Feuille

Compressed apple, walnut and cherry dressing

Avocado tempura crisp seasonal salad (VE)

Red onion, port wine and orange Cumberland relish

Char-flamed asparagus on peppered rocket (VE, GF)

Fragrant lemon and pressed oil drizzle

Main Dishes

Choose 3 of the below dishes

Beef Fillet with Flaky Pastry

Seared fillet of Scottish beef, enveloped in golden
puff pastry, wild mushroom duxelle and Parma ham

Slow Cooked Barbary Duck Leg Confit (GF)

Pickled berry and chicken and red wine jus

Oven Roasted Lamb Rump (GF)

Pea and mint puree, rosemary and redcurrant jus

Roast Beef and Yorkshire (GFO)

Slices of succulent pink beef, grain mustard, garlic
and herb crust, Yorkshire pudding and red wine jus

Roast Breast of Chicken

wrapped in Parma Ham (GF)

Tarragon, wild mushrooms, Masala wine cream velouté

Classic Chicken with Red Wine (GF)

Supreme of chicken, red wine, tarragon and
thyme, field mushrooms, caramelised shallots
and vine tomatoes

Butter Puff Roulade with Chicken, Spinach and Greek Feta

Crushed basil pesto and smoked red pepper jus

Wild Bass and Prawns (GF)

Line caught sea bass fillet, pan-scorched
king prawns, lemon butter and parsley

Pan Roasted Fillet of Black Bream (GF)

Crab and avocado crust, chives
and white wine cream sauce

Baked Fillet of Scottish Salmon (GFO)

Herb and breadcrumb crust, pea puree
and vierge sauce

Pan Roasted Fillet of Cod (GFO)

Crab and avocado crust, chives and white wine
cream sauce

Baked Fillet of Lemon Sole (GF)

Rolled with smoked salmon and spinach,
saffron and fennel emulsion

Pan Roasted Fillet of Brill (GF)

Grilled asparagus, crab shell bisque

All of the above dishes are served with
fresh local seasonal vegetables and potatoes

Continued ...

Main Dishes

Continued

Vegetable Pithivier (VEO)

Spinach, roasted red pepper and mushrooms

Eastern Cauliflower and Caramelised Red Pepper Balti (VE, GF)

Lentils, beans and chickpeas

Roasted Beetroot, Pea and Mascarpone Risotto (VEO, GF)

Walnut oil and rocket leaves

Mushroom Mac and Cheese (V, GF)

Sauteed mushrooms and Guernsey cheddar cheese

Vegetable Linguine or Gnocchi (V)

Roasted squash, artichoke, mushrooms, sundried
tomato and pesto with parmesan shavings

Roasted Mediterranean Vegetable Strudel (VEO)

Toasted Hazelnut, tomato and basil fondant

All of the above dishes are served with
fresh local seasonal vegetables and potatoes

Childrens Menu

Garlic Bread

Selection of Melon

Sautéed spaghetti pasta

With a rich Italian tomato and herb sauce,
meatballs and cheese

Golden crumb crust chicken fillet strips

Chunky fries, smoky Texan BBQ sauce and petit pois

Grilled sausage duo with creamy mash potatoes

Caramelised onion gravy and carrots

Stone baked Margarita pizza (V)

With tomatoes, onions and basil with salad or fries

Mixed Ice Cream

Seasonal Fruit Salad

Desserts

Choose 3 of the below dishes

Lemon Tart

Caramelised citrus lemon tart, red berry coulis,
passion fruit water ice

Apple and Blackberry Crumble

Oatie apple and blackberry crumble pots,
vanilla bean custard

Vanilla Bean Cheesecake

New York style vanilla cheesecake,
seasonal red berry compote, clotted cream

Twisted Tiramisu

Mascarpone, café crème and white chocolate
Tiramisu and raspberries, Greek yoghurt

Sticky Toffee

Sticky toffee caramel pudding, butterscotch sauce

Eton Mess (GF)

Fresh strawberries, meringue and cream

Sugar crusted Madagascan vanilla Crème Brûlée

Served with shortbread

Les Cotils Trifle

Classic sherry soaked sponge and fresh fruit trifle,
Chantilly cream, strawberries and chocolate shavings

Port wine poached pears (VE GF)

Star anise and cinnamon, coconut and palm
sugar rice pudding

Dark chocolate and orange parfait delice (VE GF)

Toasted almond and red berries

Raspberry and frangipane tart (VE, GF)

Raspberry sorbet

Caribbean caramelised fruits (VE GF)

Vanilla bean ice cream

Cheese Plate

Continental cheeses, grapes, biscuits, seasonal fruit
preserves and walnuts

Sharing Menu

Authentic Mediterranean tapas sharing platters

Black grapes, fresh figs and rustic breads

Please select 5 of the following:

Serrano ham slivers, mixed pickles

Albondigas (Spanish meatballs)

Beetroot and goats cheese salad

Chicken jerez

Chorizo and red wine

Lentil and chorizo stew

Chickpeas and spinach

Butter beans and spiced tomato sauce

Shell-on shrimps

Griddled halloumi

Spanish tortilla wraps

Croquetas de Jamon (ham croquettes)

Smoked roast artichokes

**Green and black olives,
smoked pepper marinade**

Gazpacho shots

**Butter puff roulade, corn chicken,
leaf spinach and Greek feta,**

Crushed basil pesto and smoked red pepper jus

Pan scorched fillets of sea bass,
Griddled asparagus, king prawns and lemon butter

**Caramelised red onion
and Torteval goats cheese tart**
Cracked pepper and chive sauce

Medley of decadent desserts

Or

European cheeses
Iced celery, balsamic green tomato preserves
and walnut bloomer

Barbecue Buffet

Flamed grilled 6oz Angus steak

With garlic and peppered thyme oil

Slow roast chicken drumsticks

With Eastern masala dusting

Thai spiced fish sticks

With coriander, lime and green ginger

Mediterranean vegetable kebabs (V) (VE)

With light Cajun spiced garlic butter drizzle

100% all beef, American style char-flamed burger

Cumberland spiced English sausages

Sea salt dusted jacket potatoes (V) (VE)

Served with piquant relishes, oven fresh loaves
and continental style salads

Chantilly laced profiteroles

With Belgian chocolate fudge sauce

Sliced seasonal fruits and exotic berries

In sweet sugar syrup, lavished with dairy cream

Old English orchard fruit and sherry trifle

Dressed with sizzling summer red berries



Costs

The Venue

Ceremony, inclusive of chairs	£350.00
Grounds hire (for tent/marquee)	£600.00**

Wedding Breakfast

Set menu prices are charged on a case-by-case basis dependent on the choices made from each menu and are in conjunction with local market rates.

Les Cotils Wedding Package	£95.00 per person
Sharing Menu	£55.00 per person
Barbecue	£50.00 per person

There are reduced charges for children under the age of 12.

Please note that seafood prices are subject to change as per market prices.

Drinks, Canapés and Evening Catering

Each option is priced individually; please take a look at the menus for pricing.

Deposit

A deposit of £500.00 is required to secure the date.

Optional Extras

Dance floor	£150.00 (inside) £200.00 (outside)
Arch	£80.00
Ladderback Chairs	£3.00 (per chair)
Sashes*	£1.00 (per chair)
Chair Covers*	£1.50 (per chair)

*Select number and colours available.

**Please note that a Service Charge will be applied to outside weddings. Tents/marquees are to be hired independently.

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