



CONGRATULATIONS ON YOUR FORTHCOMING WEDDING!

We wanted to share a little bit about us so you know exactly what you can expect from Moddershall Oaks as a wedding venue and the team behind the scenes.

What started out as a simple spa dream for us in 2000 turned into our very own reality, Moddershall Oaks Country Spa Retreat – a leading spa destination and lakeside wedding venue.

Since 2010, we have invested our heart and soul into developing 'The Venue' as the idyllic, magical backdrop it is known as today - the perfect place to say "I Do" - set amongst 72 acres of picturesque countryside in the heart of Staffordshire.

Still family owned and run, we understand the importance of turning dreams into reality and will help to create a special day for yourselves, friends and of course family.

From blossoming spring nuptials, summer lakeside ceremonies and magical winter weddings – no matter the season or theme, we promise to place the highest importance on all aspects of your wedding day, no detail too small.



The Holland Family



Moddershall Oaks at a glance

EXCLUSIVE USE

Enjoy exclusive use of The Venue and adjacent grounds throughout your wedding day.

MINI-MOON

Included as standard. After your night in the Honeymoon Pod, enjoy a freshly cooked breakfast, a bottle of Champagne, 2-course lunch, 25-min treatments and full day in the spa.

FIXED PRICE PROMISE

The Venue hire and catering prices are fixed once your booking is confirmed, and all prices include VAT.

WOODLAND PODS

Option tor exclusive use ot ou
NEW onsite accommodation,
the woodland pods,
on your wedding date.

CHOICE OF CEREMONY LOCATION

Choose between outdoor garden aisle with hand-built oak gazebo (weather dependant) or the stunning indoor ceremony suite.

MENU TASTING

We offer a private complimentary menu tasting as standard, 6 months prior to your wedding date

DOG-FRIENDLY

Moddershall Oaks is a dog-triendly wedding venue.

Please ask our events team for full details and conditions.

AV INCLUDED

sound system, microphones for speeches, use of the bar TV, colour-adaptive lighting and starlit backdrop all included as standard.

EXPERIENCED EVENT MANAGERS

With a wealth of knowledge and years of experience, our team are on hand to help co-ordinate your special day, ensuring a stress-free and romantic day

LICENSED BAR

Fully staffed and licensed bar, with the option to create your own personalised cocktails for the occasion

FURNITURE & CROCKERY

A choice ot table size and shape, plus chiavari chairs, white linen, crockery and cutlery all included as standard.

CAKE STAND & TABLE NUMBERS

Choice of round or square cake stand, cake knife and

AISLE RUNNER & EASEL

Option to include an ivory or red aisle runner for indoor weddings. An easel is also available to display your table plan.

HANDPICKED SUPPLIERS

We have carefully compiled a list of suppliers who are recommended by both our team and couples who have married at Moddershall Oaks.

INHOUSE CATERING

Delight your guests with incredible menus, with all food freshly prepared in-house by our talented chefs.

RECOMMENDED BY COUPLES

Moddershall Oaks won the 2024
Hitched Wedding Award. Winners are
chosen based recommendations by
couples who have married at the
venue in the last 12 months.

PREPARATION POD INCLUDED

Start your day the right way with use of the Bluebells Pod included from 9am as standard.



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This brochure holds all the information you need to plan your wedding at Moddershall Oaks, from civil ceremonies and venue hire, to banqueting menus and drinks packages. We are a small, family business that prides itself on personal service, so if there is something you have your heart set on that is not detailed here, please speak to our events coordinator who will be happy to help.

All prices include VAT and are valid for weddings up until 31st December 2026. Please enquire for 2027 onwards.



getting ready

START YOUR DAY THE RIGHT WAY ON THE MORNING OF YOUR WEDDING WITH PRIVATE USE OF THE LUXURIOUS PREP POD, PERFECT FOR YOUR WEDDING PREPARATIONS.

Sip Champagne whilst having your hair, and make-up done. Leave feeling pampered from top to toe and ready for your special day!

The Bluebells Pod, new for 2025, is equipped with comfy seating, beauty stations, full length mirror, air conditioning, a fridge, tea / coffee facilities and a music station.

Suitable for a maximum of 12 people, with use of the Bluebells Pod included from 9am on the morning of your wedding. Additional time can be booked for £50 per hour.

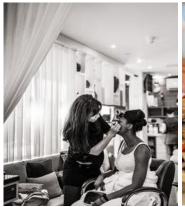
MORNING REFRESHMENTS IN

The Bluebells Pod

You'll all need a good breakfast to prepare for the big day ahead, perhaps a glass of fizz too to ease any pre-wedding nerves!

So you'll be glad to know that on the morning of your wedding you'll be able to order drinks and brunch from the restaurant.





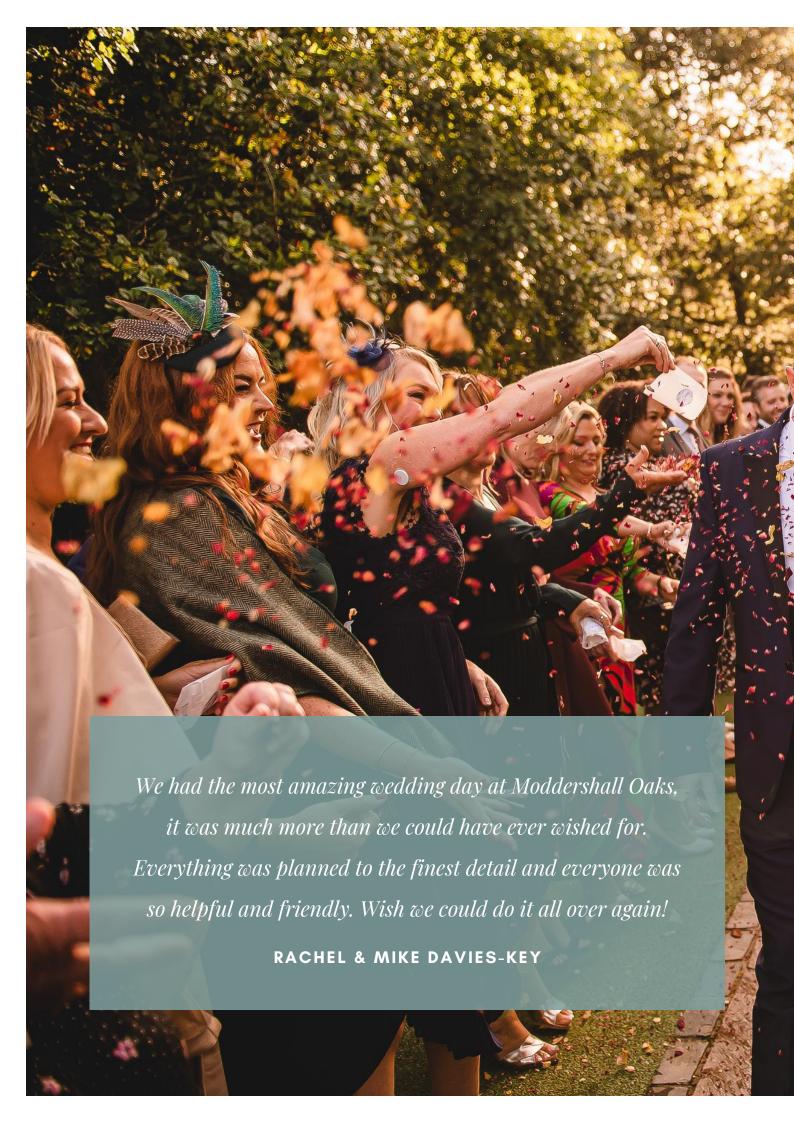


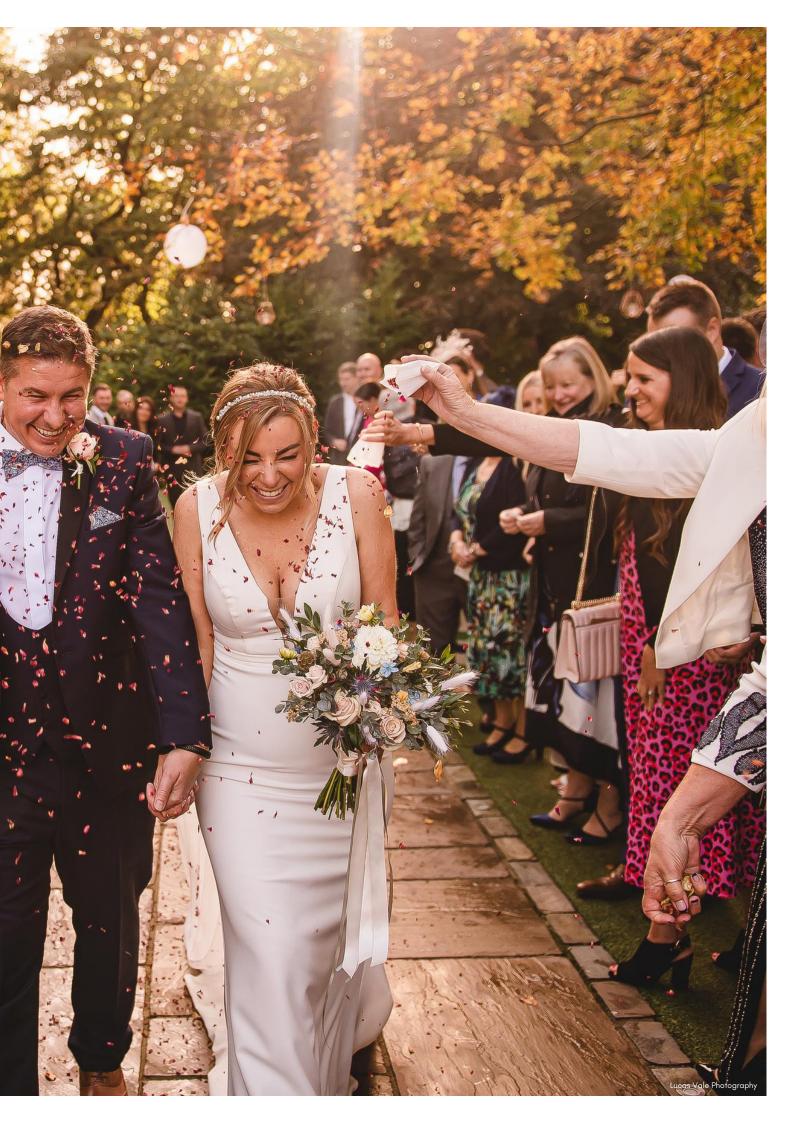
Becc Photography

Phillip James Photography

The Best Men Photography

Bib & Tucker Photography







ceremony

The Venue at Moddershall Oaks is licensed for both indoor and outdoor civil weddings and civil partnership ceremonies.

With our custom-built lakeside oak gazebo and moveable walls within The Venue, we can accommodate small or large guest numbers.

Say your vows outside at no extra charge, but feel safe knowing that if the weather isn't suitable, our indoor ceremony room is just as stunning.







Becc Photography



New Road Photography





Outdoor garden aisle

Featuring a custom-built oak gazebo in a beautiful lakeside setting with BOSE sound system, Astroturf grounds that look beautiful all year round, seating for up to 100 guests plus additional standing space, outdoor ceremonies at Moddershall Oaks are beautiful in any season.

Indoor ceremony suite

Newly refurbished in 2024, the intimate ceremony suite features a starlit backdrop, BOSE sound system, natural light, waterfall planting and ceiling lanterns.

The Venue is a flexible space with moveable walls, accommodating ceremonies of all sizes up to 130 people.

Booking a registrar for a wedding at Moddershall Oaks should be done through Stafford Registration Services

registrarenquiries@staffordshire.gov.uk 0300 1118001

https://staffordshireceremonies.co.uk/registrar-availability/

Scan the QR code to discover inspiration, hints and tips for your wedding day, including...

- Love is love your day, your way. Planning your LGBTQ+ wedding
- 7 great reasons to get married in Winter
- Top tips for including your dog in your big day
- What to do if it rains on your wedding day
- Real weddings inspiration
- What to expect when planning your wedding





The grounds

After your ceremony, it's time to enjoy a celebratory drink with your guests. With private use of the grounds adjacent to The Venue, there will be ample opportunity to capture those all important photographs that you'll treasure for years to come.

Surrounded by woodland in 72-acres of beautiful countryside, you'll have access to the private lake, the hand-built oak gazebo, the Astroturf garden aisle, the private front garden, the lakeside jetty, the wishing well, the lakeside driveway, the hammocks... you'll be overwhelmed with the variety of spaces available to capture your perfect shots.

As the sun sets, the soft outdoor lighting comes to life, creating an even more magical backdrop for the perfect professional pictures.









Eat, drink & be married

WEDDING DRINKS FROM £20.50 PER PERSON*



RECEPTION

WEDDING BREAKFAST

TO TOAST

Choose one or two options:

Prosecco

Bottled beer

Pimm's cocktail

Seasonal bellini

Double gin cocktail (£3.50 per person supplement)

Champagne (£4.25 per person supplement)

Choose one option:

Glass of wine

Half a bottle of wine per person (£5.50 per person supplement)

Choose one option:

Prosecco

Champagne (£4.25 per person supplement)

🎧 CHILDREN'S PACKAGE £6 PER CHILD

Reception: A glass of orange juice or soft drink With the wedding breakfast: A glass of orange juice or soft drink



COUPLES COCKTAILS

Choose a cocktail that's a bit of you! We'll design a personalised menu and your guests can order your chosen cocktails at the bar! Please enquire for pricing.



Jon Thorne Photography



The Best Men Photography



OPTIONAL CANAPÉS*

The perfect accompaniment to your drinks reception

3 items per person £8.75 | 4 items per person £9.75 | Additional items £2 per person

Southern fried chicken with herb garlic mayonnaise Filo wrapped prawns with sweet chilli sauce Mini cheeseburger in a brioche bun with smoky tomato ketchup Mini cheese puff pastry tart with red onion chutney (V)

Sweet potato falafel with minted yoghurt (VG)

Mini cottage pie in a pastry case

Beef meatballs with tomato jam & shaved parmesan

Mini duck oatcake with hoisin sauce

Mini cod bites with pea purée on a chorizo crisp

Onion bhaji with mango chutney (VG)

Pork belly bites with apple chutney

Pulled beef in a mini Yorkshire pudding with horseradish cream

^{*}All menus and pricing are subject to change.





Choose from our mouth-watering menus or our talented team of chefs can create a bespoke dining experience for you and your guests using the freshest, locally sourced ingredients.

Please enquire for pricing.

3 COURSE WEDDING BREAKFAST FROM £51 PER PERSON*

STARTERS

Homemade Soup with warm bread & butter (V)

Classic Prawn Cocktail with Marie rose, pickled cucumber, crispy breaded prawns, wholemeal bread

Beetroot Carpaccio with roasted artichoke, lemon & black pepper vinaigrette (VG)

Sautéed Mushrooms on brioche toast, with a blue cheese crumb (V)

Beef & Potato Croquette with mustard cream, baby radish & crispy spring onion

Baked Goats Cheese Tart with onion chutney & balsamic roasted beetroot (V)

Cauliflower Fritters with cumin spiced cauliflower purée, spring onion yoghurt (VG)

Smoked Mackerel Pâté with caramelised pine nuts, pickled pear & crispy ciabatta

MAINS

Chargrilled Beef Steak with triple cooked chips, roasted carrots, broccoli & garlic butter £61

Pan Seared Cod Loin with sautéed new potatoes, grilled green beans, cream tomato sauce £59

Grilled Pork Loin Steak with creamed potatoes, roasted broccoli, Diane sauce £53

Butternut Squash Tagliatelle with spinach, toasted pine nuts, garlic & lemon pesto (VG) £53

Pan Seared Chicken Supreme with dauphinoise potatoes, garlic sautéed greens, wholegrain mustard jus £55

Herb Crusted Salmon Fillet with potato & spinach gratin, roasted bean & chorizo ragu £61

Slow Braised Beef with creamed potatoes, baby onions, roasted carrots, Yorkshire pudding, beef gravy £56

Pork Tenderloin with crispy parmentier potatoes, broccoli, apple crisp, apple cider jus £52

Sweet Potato Gnocchi with roasted red peppers, spinach, garlic & thyme pesto (VG) £51

Pan Seared Rosemary Rack of Lamb with duchess potatoes, caramelised carrots, thyme & red wine jus £56

Seared Seabass Fillet with herb crushed new potatoes, sautéed samphire, mussel cream £64

Grilled Sirloin Steak with garlic sautéed new potatoes, cavolo nero cabbage, brandy peppercorn sauce £66.50

Beef Short Rib with mustard crumb, thyme braised fondant potato, tenderstem broccoli, rich beef jus £64

Wild Mushroom Risotto with grilled asparagus, pea shoots (VG) £59

DESSERTS

Rich Chocolate Brownie with chocolate sauce, vanilla bean ice cream, Baileys Chantilly cream (V)

Homemade Sticky Toffee Pudding with toffee sauce, crème anglaise (V)

Lemon Curd Tart with macerated raspberries, berry coulis, lemon sorbet (V)

Seasonal Berry Pavlova with fresh berries, coulis, Chantilly cream (V)

Vanilla Crème Brûlée with lemon shortbread, fresh berries (V)

Baked Cherry Cheesecake with dark chocolate crumb, cherry sorbet (V)

TEA AND COFFEE SERVED TO FINISH

*All menus and pricing are subject to change.

PRICING EXPLAINED

All wedding breakfasts include 3 courses. The price per person varies depending on the main course selected.

First, select your main course. The chosen main course price includes a starter and dessert

Please speak to our dedicated events planning team who will be happy to help.



INTERMEDIATE

Kir Royale lemon sorbet with Crème de Cassis

Frozen Bellini Champagne sorbet with white peach purée



£3 per person

POST DESSERT PETIT FOURS

Mixed macaroons
Mixed truffles



£4 per person







Nicholas Jermy Photography



CHILDREN'S MENU £21 PER CHILD*

STARTERS

Tomato Soup with warm bread and butter (V) **Loaded Potato Skins** with bacon and cheese **Garlic Bread** with cheese (V)

Crudités carrot & cucumber sticks with houmous (VG)

MAINS

Crispy Chicken Dippers with vegetables and fries
Tomato Penne Pasta with garlic bread (V)
Battered Fish Fingers with peas and fries
Sausage & Mash with peas and gravy

DESSERTS

Sticky Toffee Pudding with toffee sauce (V)

Chocolate Brownie with chocolate sauce (V)

Trio of Ice Cream (V)

Mini Eton Mess with Chantilly cream, berry coulis (V)

Host a roast

HOST A ROAST £61.25 PER PERSON*

Choose a starter and dessert option from the main menu, but your main course brings a classic British dish to the table with an added entertainment factor for your guests.

Any vegetarians and vegans can choose a main course from the wedding breakfast menu.

Your selected carver for each table will need to don a very elegant apron & hat. They will then serve your chosen roast dish to others on their table. Or if you prefer, we can serve your roast pre-carved.**

Option 1: Roast topside beef, Yorkshire puddings, horseradish, English mustard & a red wine gravy
Option 2: Roast loin of pork, sage & onion stuffing, crackling, apple purée & a calvados apple brandy gravy

Also served with herb roasted potatoes, cauliflower cheese gratin, seasonal panache of vegetables

Add extra side dish options: Creamed mash potatoes £2 per person, pigs in blankets £2.50 per person

INFORMATION

You'll decide what you'd like to be served at your wedding breakfast and all your guests will be served the same menu. We'll always cater for any vegetarian and vegan guests separately of course, and any guests with specific dietary requirements.

If you wish to offer a choice on your menus, a supplement of £1.50 per person per course will be incurred.

When your guests highlight their choices on the wedding invitation RSVP, we recommend you make a note of their individual choices on the back of their place name card. That way, if on your wedding day they've forgotten what they picked our serving staff can advise them to have a quick peek on the back of their place name card!

^{*}All menus and pricing are subject to change.

^{**}Centrepieces need to be considered when choosing the Host a Roast

Evening reception

HOT & COLD OPTIONS FOR YOUR EVENING RECEPTION*

BRITISH

Cottage pie in shortcrust pastry case Chunky fish fingers with homemade tartar sauce Chargrilled pork loin steak with apple sauce Herb roasted new potatoes (V) Fresh seasonal vegetables (V) Triple cooked chips (V) Cabbage & red onion coleslaw (V)



£15.75 per person

INDIAN

Vegetable biriyani (V) Butter chicken Aloo gobi (V) Mini naan breads (V) Jasmine coconut rice (V) Chole bhature (V) Poppadom & dips (V)



£15.75 per person

BBQ

Slow cooked BBQ chicken wings Hickory smoked pork ribs Hot dogs with fried onions 6oz beef burger with cheese Chargrilled vegetable skewers (V) Triple cooked chips (V) Garden salad (V) Coleslaw (V)



£17.75 per person

ITALIAN

Rich beef lasagne Chicken & green pesto salad Garlic & herb focaccia (V) Herb crusted macaroni cheese (V) Crispy parmesan chicken Roasted tomato & rocket salad (V) Mozzarella & tomato salad (V)



£15.75 per person

HOT ROAST BAPS

Choose from pork, chicken or vegetarian option Hot roast & stuffing served on fresh baps with apple sauce. Includes potato salad, pasta salad, coleslaw & potato wedges.



£14.75 per person

SPANISH

Slow cooked smoked paprika chicken Red wine braised chorizo sausage Lemon roast artichokes & Mediterranean veg (V) Potato & spinach tortilla (V) Crispy calamari with harissa mayo Patatas bravas (V) Ensalada salad (V)



£15.75 per person

GERMAN

Slow roasted pork with braised red cabbage Braised red wine lamb shank Bratwurst sausage with sauerkraut Kartoffelpuffer potatoes with apple sauce (V) Bratkartoffeln with bacon Mushroom & goats cheese strudel (V) Krautsalat (V)



£15.75 per person

OUTDOOR BBQ

Cooked & served straight from the grill

1/4lb gourmet beef burger with salad & cheese** 7" hot dogs in a soft white roll with fried onion** Chicken fajitas with onion & pepper** Minted baby new potatoes Garden salad and coleslaw

**Vegetarian alternative available



£28 per person

MEXICAN

Rich beef chilli Spiced bean chilli (V) Lime & coriander rice (V) Tortilla chips (V) Salsa, sour cream & guacamole (V) Spiced chicken quesadilla Spicy vegetable quesadilla (V)



£15.75 per person

CAN'T SEE WHAT YOU'RE AFTER?

Please enquire with our event planning team for a bespoke menu.

*All menus and pricing are subject to change.

SOMETHING SAVOURY



£4.25 per person

SOMETHING SWEET



£2.75 per person











Jour mini-moon...

INCLUDED AS STANDARD

At Moddershall Oak, your wedding isn't a one day event but a two day party and pamper celebration!

Your mini-moon in the honeymoon pod is reserved for you when your wedding is booked. This is a luxurious retreat for you on the night of your wedding to rest your dancing feet. Enjoy a bottle of Champagne after breakfast the next day while relaxing in our outdoor spa pool. You'll check out of your room at 11am, but don't get rushing off as you'll have the rest of the day to enjoy our other spa facilities! To top it off, we include a 2-course lunch and a 25-minute treatment for each of you.

It's the perfect way to wind-down after the best day of your lives!

the night before

Keen to make the most of your wedding celebrations? Extend it even further and stay with us on the night before your wedding.

Arrive at the spa at 12pm for some additional pampering before checking into your room or pod at 3pm. Enjoy an afternoon of pre-wedding relaxation followed by a delicious two course evening meal at The Oak House, our onsite restaurant. Get a good night's sleep before enjoying a hearty breakfast to give you the best start to your wedding day!







(1) ood land pods
guest accommodation

NEW FOR 2025

Nestled on the edge of the private woodland and just a stone's throw from The Venue itself, the woodland pods offer a collection of 14 uniquely designed, luxurious pods. The perfect place to rest your head after a day of celebrations!

- 1 honeymoon pod
- 8 double pods
- 3 family pods
- 1 accessible double pod

Each pod is thoughtfully equipped with modern amenities including comfy beds, black-out curtains, air conditioning, private bathrooms with bubble spa showers, luxury toiletries, hair dryers, flat screen TVs, mini-fridges, and tea/coffee facilities.

The pods combine all the comforts that you'd expect from a modern hotel with the tranquillity of a countryside retreat.

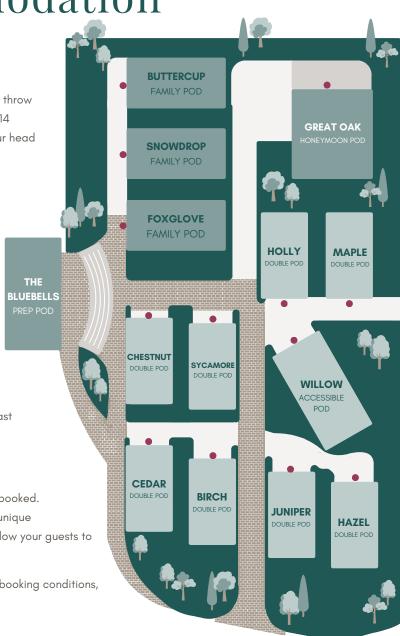
Wake up refreshed and enjoy a delicious freshly cooked breakfast in onsite restaurant, The Oak House.

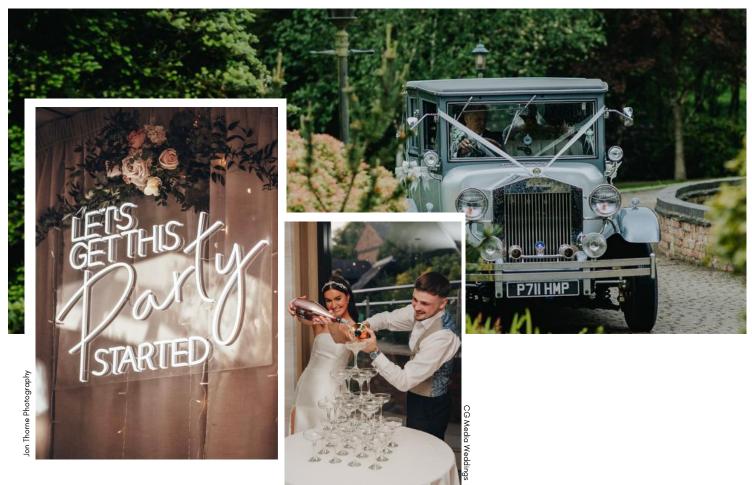
HOW TO BOOK

Your honeymoon pod is reserved for you when your wedding is booked.

At this stage, we will also hold the remaining pods and issue a unique promotion code that you can share with your guests. This will allow your guests to book the Woodland Pods for the night of your wedding online.

For more information on how this works, wedding pod prices & booking conditions, please speak to a member of the weddings team.





Exclusive use venue hire

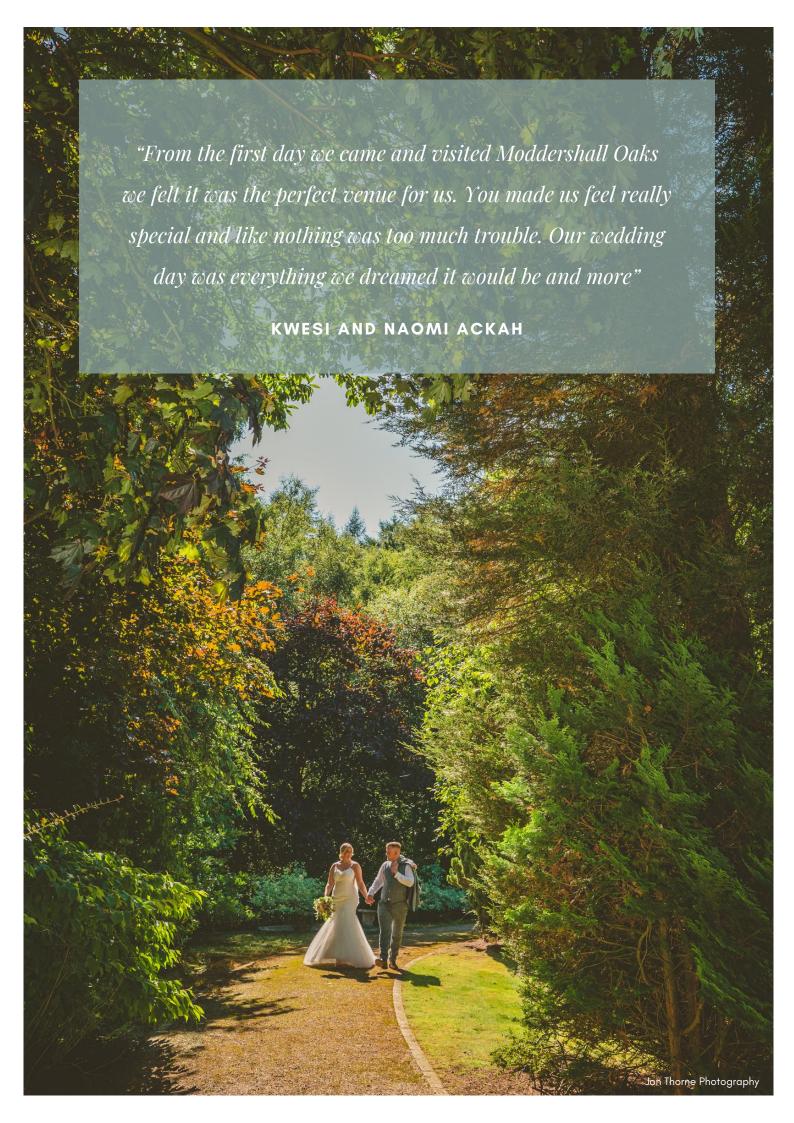
OUR WEDDING VENUE AND OUTDOOR EVENT SPACE IS ALL YOURS

	Mon - Thurs	Friday	Saturday	Sunday
January, February, November	£3,250	£5,750	£6,750	£4,750
March, April, October, December	£4,000	£6,500	£7,500	£5,500
May, June, September	£4,750	£7,250	£8,250	£6,250
July, August	£5,250	£7,750	£8,750	£6,750

The venue hire fee includes use of "The Venue" and its outside areas including courtyard, car park and outdoor events space with views of the lake on the edge of our private woodland. Also included are use of tables, chairs, outdoor furniture, standard linen (white table cloths & napkins), crockery, cutlery, glassware, easel for your table plan and a full complement of staff.

Also included is our "mini-moon" spa break package for the night of your wedding, including one night in our honeymoon pod, llam checkout, private timeslot in the outdoor heated spa pool, bottle of Champagne, freshly cooked breakfast, two-course lunch, 25-minute treatment each and use of the indoor and outdoor spa facilities on your first day as a married couple.

Please note: Bank Holidays and all dates between Christmas and New Year are priced at the Saturday rate. Certain dates may be unavailable due to an exclusive event (such as New Year's Eve).
Please enquire about minimum numbers for your event. We reserve the right to refuse a booking where minimum numbers are not met. All other facilities (such as the bedrooms, gym, spa, treatment suites & restaurant) are open as normal for other guests. All prices are subject to change and we reserve the right to charge for any increase in VAT that may be levied. All food & beverage items are at extra cost.





what to expect from a viewing

ARRANGING A VIEWING, RESERVING YOUR CHOSEN DATE AND BOOKING YOUR WEDDING

Experience weddings at Moddershall Oaks for yourself with a private viewing of the venue and grounds. Daytime, evening and weekend viewings available.

Meet with one of our experienced events team, and enjoy a guided tour of the wedding venue and grounds, including the preparation pod and woodland pod accommodation (subject to availability).

You will be able to discuss what's important for you on your wedding day, and to find out more about both our pre-designed wedding package and tailor-made wedding options, designed to your exact requirements.

During the viewing, you can provisionally hold the date of your choice for 14 days under no obligation.

A 25% non-refundable deposit is required to book your chosen date.



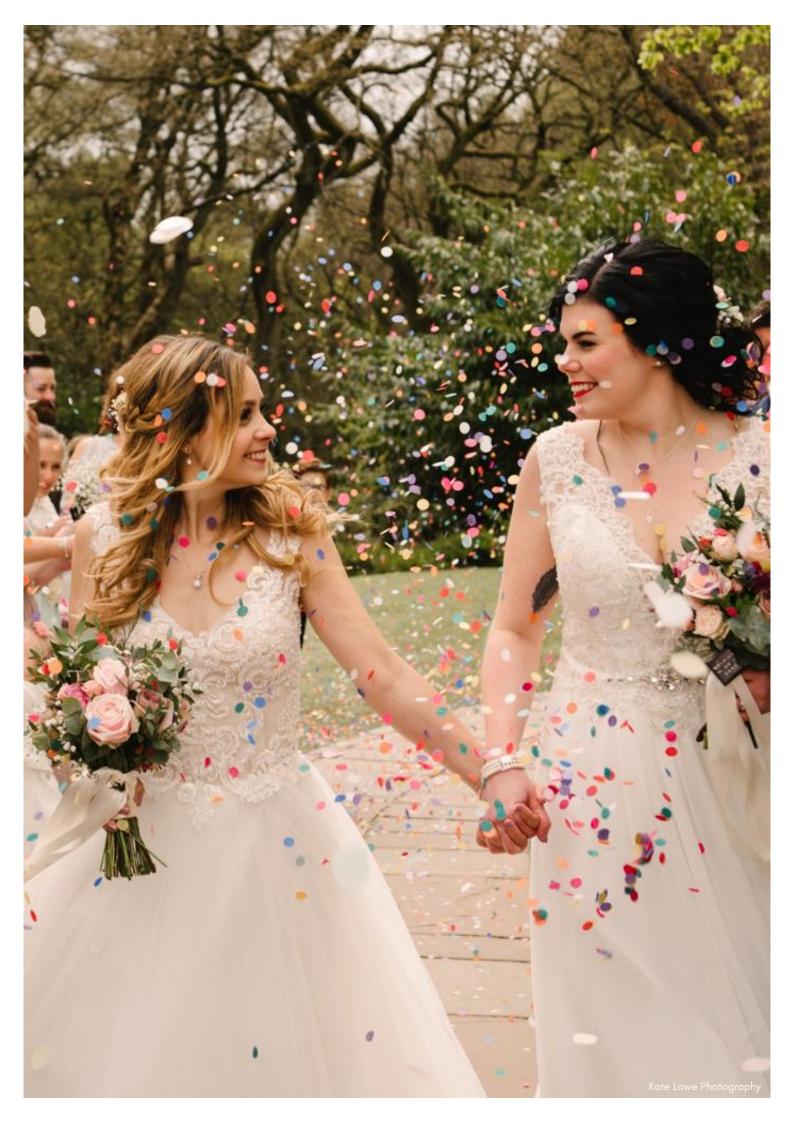
For more information or to book an appointment to view our wedding venue, please get in touch:













CONGRATULATIONS ON YOUR ENGAGEMENT! NOW TO GET ON WITH THAT WEDDING PLANNING...

To start

- Decide on a year and season that you want to get married
- Discuss your venue must-haves
- Research venues and create a shortlist to visit
- Book your viewings and take a closer look
- Choose your favourite venue and book the date!
- Organise wedding insurance

9 MONTHS BEFORE

- Visit some wedding shows and fayres
- Go dress & suit shopping!
- Research and book your honeymoon

4 MONTHS BEFORE ·····

- Have hair and make-up trials
- Have fun on your Hen do / Stag do!
- Order wedding flowers

..... 12-18 MONTHS BEFORE

- Get Pinterest happy and create your wedding inspiration mood board
- Decide on a colour scheme
- Choose your bridal party (Bridesmaids and Groomsmen)
- Research & book key suppliers (eg. photographer, videographer, entertainment)
- Book your Registrar or Church
- Finalise guest list
- Send your Save The Dates!

..... 6 MONTHS BEFORE

- Send invitations
- Choose wedding music including aisle music and the first dance
- Purchase dresses and suits for the wedding party
- Purchase wedding shoes and accessories
- Choose your wedding rings

3 MONTHS BEFORE

- Finalise all suppliers and details
- Collate RSVPs
- Organise table plan
- Confirm final numbers
- Discuss final time schedule for the day



get married



By Hannah Photography



@_itsallaboutmememe_



Bib & Tucker Photography





























Autumn/Winter







LUXURY WEDDING VENUE IN STAFFORDSHIRE







Moddershall Oaks Country Spa Retreat, Moddershall, Near Stone, Staffordshire, ST15 8TG

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