



HORIZONTAL LINE

Boutique Weddings

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THE
FUZZY DUCK
ARMSCOTE





WELCOME TO THE FUZZY DUCK

The Fuzzy Duck was sensitively refurbished in 2013 by the family behind Baylis & Harding, an established British toiletries brand.

Baylis & Harding believe that luxury should be affordable, and this is a belief shared and endorsed by The Fuzzy Duck.

We are a multi award winning, quintessential English country pub and boutique bed & breakfast.

We aim to provide you with a unique, intimate and exclusive venue for your wedding, all set in the picturesque Warwickshire hamlet of Armscote.



YOUR DAY

It's time to start planning your special day!

Weddings are one of the most beautiful celebrations you will experience but planning them can be a little stressful, that is where we come in, we are here to help make your special day stress free with our exceptional service.





WHY CHOOSE THE FUZZY DUCK?

At The Fuzzy Duck you will be provided with:

- ◆ Exclusive use of the entire venue
- ◆ 4 beautiful rooms for the night of your wedding for you and your guests
- ◆ Breakfast for the newlyweds and hotel guests
- ◆ Reception sparkling wine
- ◆ Equivalent of 2 glasses of wine pp per table during wedding breakfast
- ◆ Sparkling wine for your toast per wedding breakfast guest
- ◆ A three course wedding breakfast
- ◆ Choice of evening food - Pulled Pork/ Bacon/Sausage Rolls for 70 guests

OPTIONAL EXTRAS

- ◆ Civil Ceremony
- ◆ Canapés
- ◆ Champagne upgrade
- ◆ Exclusivity of the venue the night prior if available
- ◆ Marquee on Deck
- ◆ Live music or DJ by prior arrangement
- ◆ Late License to 1am subject to advance notice
- ◆ Flowers, decorations, wedding cake

We have recommended suppliers...





OUR BOUTIQUE BEDROOMS

The Fuzzy Duck has 4 stunning bedrooms available for you and your guests.

Each of our rooms is well stocked with the finest Baylis & Harding products for perfect pampering. You'll also find two luxury robes and complimentary super-soft socks to leave you feeling relaxed and indulged. If you've forgotten something then be sure to ask for our DIY beauty box, which is fully kitted with everything you could possibly need to feel gorgeous.

YOUR VENUE

Your package price is for 40 guests during your ceremony and wedding breakfast and an additional 30 for your evening reception.

We have put together our packages to ensure that whatever your budget you can have the amazing wedding day you always imagined.

If you decide on a civil ceremony with us please contact our local registrar team on

Tel: 01926 413724

The venue civil ceremony fee is from £420-£500 (additional cost). Paid to Warwickshire County Council.

There is a £500 minimum bar spend.

Prices

All Year (Friday, Saturday & Sunday)
- £6,600

Peak - Monday - Thursday (July - Sept & Christmas)
- £6,600

Off Peak - Monday - Thursday (Rest of year)
- £5,100





OUR CULINARY DELIGHTS

Our Head Chef has carefully created a choice of starters, mains and desserts for you to create your own perfect menu.

We ask our bride and groom to select one set menu for your entire party, we will of course arrange suitable alternatives for any of your guests with specific dietary requirements.

The bride and groom along with any other guests who have stayed with us on the night of the wedding will be treated to a delicious breakfast of their choice.

STARTERS

Roasted tomato, red pepper & rosemary soup,
crème fraiche & croutons (v)

Smooth chicken liver pate, sourdough toast
& white onion jam

Panko crumbed Cornish fishcake, tartare salsa

Confit corn fed chicken terrine, 'caesar salad'

Smoked salmon, chive & lemon risotto, poached
egg & hollandaise sauce

Warm goats cheese tartlet, beetroot & red onion
ketchup, balsamic & watercress (v)

Warm Cornish crab thermidor tart, avocado
puree, dressed green salad

Fuzzy Duck scotched duck egg, tomato
& chorizo ketchup

Pan fried scallops, caramelised cauliflower puree,
black pudding, capers & sultanas

MAINS

Pan roast chicken breast, confit garlic mashed
potatoes, creamed peas, lettuce & bacon

Cornish market fish, crushed potatoes, seasonal
greens & parsley butter

Wild mushroom stuffed chicken breast, chorizo
dauphinoise potatoes, peas & beans

Grilled salmon fillet, Cornish crab cake, roasted
fennel, orange & dill butter sauce

Roast fillet of local butchers beef, potato &
pancetta terrine, duck fat carrot, red wine beef jus

Stuffed sea bass fillet, red pepper, parmesan &
shellfish risotto, grilled tenderstem broccoli

VEGETARIAN MAINS

Wild mushroom, spinach & parmesan risotto,
truffle oil (v)

Pan fried potato gnocchi, butternut squash,
black olives, sage pesto (v)

Handmade wild mushroom & spinach ravioli's,
asparagus, truffle & parmesan (v)

LITTLE DUCKLINGS

Free range chicken breast & gravy mash & chips

Little fish 'n' chips with peas

Two free-range bangers & mash or chips

Two scoops of ice cream - vanilla, chocolate or
fruit sorbet

Fruit salad & sorbet

Warm chocolate brownie & vanilla ice cream

DESSERTS

White chocolate pannacotta, poached pineapple,
mango sorbet

Warm sticky toffee pudding, butterscotch sauce,
vanilla seed ice cream (v)

Lemon meringue & pistachio 'mess',
raspberry sorbet

Warm dark chocolate fondant, honeycomb
ice cream

Lemon & raspberry 'mille feuille', crème fraiche
& lime ice cream

Dark chocolate brownie 'tiramisu trifle',
chocolate sorbet

Supplement - 5 British cheeses, chutney,
seeded crisp breads - POA

CANAPÉS

Honey & mustard glazed chipolatas

Thai spiced panko crumbed fishcakes

Creamed goats cheese & salt baked beetroot (v)

Smooth chicken liver pate, red onion jam

Quails egg mayonnaise, crisp bacon

Asparagus & parma ham

Crayfish & mango 'salad'

Ratatouille & parmesan tartlets (v)

Coriander & mint lamb koftas

Three cheese arancini (v)

Marinated green olives (v)

£9 per head – A choice of 4





EVENING BUFFET EXTRAS

Mini Fish & Chips £5.00

Beef & Yorkies £4.00

Scotched Duck Egg £4.50

Calamari, sweet chilli £4.50

Please note all prices in this brochure are exclusive of VAT



*Just
Married*