



MAES MANOR



Wedding Brochure

Contents

Welcome	3
About Us - A little History	4
Civil Wedding Ceremonies	6
Accommodation	8
Room Rates	9
Wedding Packages	10
Arrival Drinks	12
Canapé Selection	13
Wedding Breakfast Menus	14
The Evening Buffet	18
Terms and Conditions	21
Finishing Touches	22

Please note: Prices and Information listed in this brochure are valid from 1st November 2017 to 30th December 2018 ONLY. Terms & Conditions Apply.





Welcome

If you are a couple dreaming of hosting your wedding in a venue which will provide memories for you to cherish forever, may we take this opportunity to assure you, that should you choose the Maes Manor Hotel, the hotel with the personal touch, you will be making an excellent choice. At the Maes Manor Hotel we have the style and expertise to make your special day unforgettable. We believe that our role is to provide you with an attentive professional team who understand your concern to have every small detail perfect.

We welcome the opportunity of getting to know you, so we can take the worry and strain out of the planning and organising, leaving you free to relax and enjoy the celebrations. Our 'one wedding per day' policy assures you of privacy and personal

The Hotel With The Personal Touch!

attention without being obtrusive. All the while our dedication and professionalism ensures that your special day will be filled with pure memories.

You can be assured that, once having decided to hold your wedding at the Maes Manor hotel, we will hold your hand at every stage: taking you through each tiny detail and offering imaginative ideas to add to the success of your special day and truly memorable occasion. There is always a member of our polite and friendly team on hand to deal with your wedding booking and any questions that you may have.

Yours sincerely,
Dan Jones, General Manager.



About Us

The Maes Manor Hotel is situated in the heart of the Welsh Valleys, elevated high on Maesrudded Hill, with spectacular views over the surrounding countryside. Immersed within nine acres of beautifully manicured terraced lawns and woodland in Blackwood, this majestic manor house offers a haven of peace and tranquillity for both the business and leisure visitor, far away from the stresses of everyday life.

Maesrudded was the home of Mr. Edmund Williams and his family. At the beginning of the nineteenth century the building was a prosperous farm, with large land holdings. In 1814, Mr. Edmund Williams is recorded as having let the rights to extract coal from part of his land to the Argoed and Newport Coal Company at a shilling to royalty. Mr. Edmund Williams fathered four children: William, Edmund Davies, Mary and Margaret.

On October 9th 1868, at a sale at the Westgate Hotel Newport, Edmund Davies Williams purchased Hollybush Colliery, with all machinery, rolling stock, and the rights to eighty acres of coal bearing land that would

be exploited for the next fifty years. In 1887, at the time of Queen Victoria's Golden Jubilee, Edmund Davies Williams is documented as JP, Deputy Lord Lieutenant and High Sheriff of Monmouthshire. Just three years later in 1890, the farmhouse was rebuilt to the manor house we see today.

Edmund Davies Williams died in 1895 and his estate was valued at £62,622 18/2d (the equivalent, today of over £4.5 million) and his estates were granted to his two sisters Margaret Williams (spinster) and Mary Brewer (widow). In 1864 Mr. Edmund Williams' daughter, Mary, had married Thomas Llewellyn Brewer of Danygraig, Christchurch, Newport. Mary and Thomas Llewellyn Brewer had a son, Edmund Williams Tom Llewellyn Brewer who went on to become a barrister, a magistrate, High Sheriff and Deputy Lord Lieutenant of Monmouthshire.

Edmund Williams Tom Llewellyn Brewer took the name of Williams by Royal License to become the heir to his uncle, becoming Edmund Williams Tom Llewellyn Brewer Williams. In 1907 he commissioned Thomas H Mawson, a famous

History of The Maes Manor Hotel

landscape designer of high repute, to design the gardens at the new house, Maesrudded, plans of which can be found in T. H. Mawson's book, "The Art and Craft of Garden Making". Other examples of Mawson's work can be seen at Dyffryn Gardens in the Vale of Glamorgan.

Plans were apparently drawn up before the First World War for a new wing to the house although only a stable block was completed. The stable block still remains today, now known as the Coachhouse, although after much refurbishment there are fourteen tastefully decorated rooms.

The family appears to have left Maesrudded in the 1930s. The house was then used as a hospital and a children's home before becoming the Maes Manor Hotel. In recent years the Hotel has been carefully refurbished to offer the modern comforts of the most contemporary hotels alongside the traditional ideals of a charming country house.

The history of the site, Maesruddud can be traced back to 1434 and translated means 'Freedom Field.'



Civil Wedding Ceremonies & Civil Partnerships

The Maes Manor Hotel is the perfect venue for your Civil Ceremony. We offer a choice of three licensed rooms, each full of warmth, character and history. The Civil Ceremony usually lasts between 30 to 40 minutes, depending upon your requirements. The ceremony can be enhanced with your own music selections and readings. Please check with the Registrar as there are guidelines in place. All rooms are enhanced by a cream carpet and four aisle pillars with individual posies and table arrangements to compliment your colour scheme.

The Islwyn Suite (Up to 220 Guests) £700.00

The Islwyn Suite is the largest of our three rooms with its breath-taking fairy light ceiling and grand original water fountain. Perfect for larger weddings, it can accommodate up to two hundred and twenty guests.

The Seasons Restaurant (Up to 50 Guests) £500.00

The Seasons Restaurant, tastefully decorated with a black and gold colour scheme is suitable for up to fifty guests.

The Seasons Restaurant Extension (Up to 36 Guests) £400.00

For smaller more intimate ceremonies, we have the recently built Seasons Restaurant Extension with large bay windows flooding the room with natural light.

Please note, if you choose to hold a Civil Ceremony at the Maes Manor Hotel it is your responsibility to make the booking with the Registrars office (Registrar fees apply).

The District Registrar is based at Ystrad Mynach, the full address is:

The Registrar Office, Penallta House Tredomen Park, Ystrad Mynach, Hengoed, Mid-Glam, CF82 7PG.

Contact Number: 01443 863 478





Rooms

Accommodation

The Maes Manor Hotel has twenty eight unique rooms that are situated within the Main building and the Coach House, all with their own history and different character.

Every room is fully en-suite and complete with tea & coffee making facilities. Some rooms have views of the hotels beautifully manicured terraced lawns, gardens and surrounding woodland.

Once you have booked your wedding, All 29 rooms will all be closed off and allocated for your wedding guests. You can either allocate all reserved rooms yourself, or your guests can simply call the reception team to reserve their rooms. Any rooms that have not been reserved will then be released for public sale six weeks before the wedding date.



Prices

Room Rates

The room tariffs below are quoted per room, per night, including VAT and full welsh breakfast. Breakfast is served between 7.00am and 9.00am weekdays and 8.30am and 10.00am on weekends and Bank holidays.

Guaranteed check-in is available from 3.00pm onwards and guests are kindly requested to vacate the room by 11.00am prompt. Requests for an early check-in can be made but not guaranteed.

Additional beds are available in some rooms at a supplement charge of £10.00 per bed. Cots are also available in a limited number of rooms at no extra charge.

Single Room	£55.00
Double Room	£80.00
Twin Room	£80.00
Family Room of 3	£90.00
Family room of 4	£100.00

*The hotel operates on a 24 hour cancellation policy.
Full payment for the first nights accommodation will
be charged in the event of a no show.*



Wedding Packages

The Maes Manor offers three set wedding packages, or you can simply build your own. The signature evening buffet is included for All day guests, evening guests are charged at £18 per person.

Classic

Arrival Drinks (Choose from):

Bucks Fizz
Pimms and Lemonade
Summer/Winter Punch
Mulled wine

Three course meal

Toast

Sparkling Wine

Evening Buffet

Signature Buffet (4 options)

Bridal Suite for the Bride and Groom
(including Breakfast)

Chair Covers & Sash

£80.00 per person



Elegance

Arrival Drinks (Choose from):

Bucks fizz
Pimms and lemonade
Sparkling Wine
Cava
Pink Cava

Canapés (choice of three)

Three course meal

1/2 bottle of wine per guest to
accompany the meal

Floral centre piece for each table

Toast

Cava
Pink Cava

Evening Buffet

Signature Buffet (4 options)

Bridal Suite for the Bride and Groom
(including Breakfast)

Chair Covers & Sash

£99.00 per person

Supreme

Arrival Drinks (Choose from):

Prosecco
Pink Prosecco
Peroni
Kir Royale

Canapés (choice of four)

Three course meal

2 Glasses of Wine per person

Floral centre piece for each table

Toast

Champagne

6 Options Buffet

Bridal Suite for the Bride and Groom
(including Breakfast)

Chair Covers & Sash

Sweet Cart

Back Drop

£119.00 per person



On Arrival

Arrival & Toasting Drinks

Arrival Drinks

Bucks Fizz	£5.25
Mulled Wine	£5.25
Pimms and lemonade	£5.50
Sparkling Wine	£5.95
Maes Manor Alcoholic Punch	£5.50
Cava	£6.80
Pink Cava	£6.80
Kir Royale	£6.10
Bottled Beer	£4.50
House Champagne	£9.95

Drinks Packages

Package 1	£10.95
-----------------	--------

Bucks Fizz arrival drink per glass
Sparkling Wine for Toast

Package 2	£16.25
-----------------	--------

Bucks Fizz arrival drink per glass
Glass of Wine (White, Red or Rose)
Sparkling Wine for toast

All House Wine £16.95 per bottle





Canapé Selection

Canapés offer your guest something to nibble before the Wedding Breakfast, and are usually served with drinks after arrival at the Maes Manor Hotel or after a Civil Ceremony. An elegant canapé reception is offered to guests in the Cocktail bar, foyer and at the front of the Hotel. Please select four of the following options; should you wish to have any more than four options, each additional item is priced at £1.50 per person thereafter.

Cold Canapés

- Crab sticks
- Chicken & Liver pate on Melba toast
- Smoked salmon on wholegrain bread
- Celery topped with cream cheese
- Mixed vegetable crudités and dip
- Vegetable curry trigons
- Mini wraps

Warm Canapés

- King prawns with sweet chilli dip
- Katsu curry bites
- Mixed vegetable samosas & mango chutney
- Hot western style seasoned wedges
- Honey & mustard glazed sausage
- Lamb koftas
- Traditional Welsh rarebit
- Tai crab cakes
- Satay skewers
- Deep fried garlic mushroom and garlic mayo dip

Sweet Canapé

- Mini cone assortments
- Mini edge butter tart
- Mini sugar doughnuts
- Macaroons
- Mini tart selection

All Canapés in the selection are priced at £6.00

Wedding Breakfast *Starters*

Homemade Soups

Cream of vegetable	£5.95
Welsh Leek & Potato	£5.95
French Onion topped with Garlic bread	£5.95
Minestrone topped with fresh Parmesan cheese	£5.95
Tomato & basil with herb croutons	£5.95
Creamy mushroom with herb croutons	£5.95
Carrot & Orange	£5.95
Traditional Homemade welsh Cawl with mint scented croutons	£6.25

Plated Starters

Tomato & Buffalo Mozzarella salad served with dressed rocket leaves & basil oil	£5.75
Fan of Honeydew melon served with seasonal fruits and duo of coulis	£5.95
Smooth chicken liver parfait with Cumberland sauce	£6.25
Coarse farmhouse venison pate served with onion marmalade	£6.25
Duck & orange pate served with onion marmalade	£6.25
Cornets of Parma ham stuffed with cream cheese on a crisp salad bed	£6.50
Classic prawn cocktail with brown bread	£6.00
Smoked chicken strips with rocket leaves & juniper dressing	£6.50
Goat's cheese tartlet served with seasonal leaves & beetroot dressing	£6.25

Sorbets

Lemon & Lime	£3.95
Raspberry	£3.95
Passion Fruit	£3.95
Blackcurrant	£3.95
Champagne	£3.95
Strawberry	£3.95
Orange	£3.95
Mango	£3.95
Prosecco	£4.95
Strawberry Daiquiri	£4.95

Mains

Wedding Breakfast

Roast breast of chicken with sage & onion seasoning, chipolata sausage, rich gravy & cranberry sauce	£22.95
Roast leg of Lamb with rosemary & Garlic in a redcurrant jus	£25.50
Roast tenderloin of pork with bramley apple sauce & a rich gravy	£25.50
Traditional Roast sirloin of beef, with 'Maes Manor' recipe Yorkshire pudding & rich gravy	£25.50
Roast Breast of chicken cooked in a white wine & mushroom sauce	£22.95
Poached fillet of lemon sole, stuffed with crab & served with lobster sauce	£24.25
Roasted Rack of Lamb with a mustard crust & rosemary jus	£30.95
Slow roasted sirloin steak in a red wine & mushroom sauce	£27.95
Roast chicken stuffed with garlic butter	£20.95
Roast leg of lamb with rich gravy and fresh mint	£25.50
Fillet of salmon poached in white wine served with parsley sauce	£24.25
Roast tenderloin of pork cooked in a creamy honey & mustard sauce	£25.50
Roast breast of turkey with sage & onion seasoning, chipolata sausage & a rich gravy	£23.50
Slow roasted sirloin steak in a tomato, garlic and red wine jus	£27.95
Poached Salmon escalope with hollandaise sauce	£24.25
Cannelloni stuffed with spinach & ricotta with a rich tomato sauce (V)	£20.95
Mushroom Stroganoff served with savoury rice (V)	£18.95
Glamorgan sausages served with a tomato & basil sauce(V)	£18.95
Nut Roast – A nut cutlet served with a tomato & basil sauce – suitable for vegans (V)	£18.95
Cheese & Broccoli pie – Broccoli florets & cheddar cheese in a béchamel sauce (V)	£18.95
Roast chicken stuffed with garlic butter	£20.95

All main courses are served with a choice of roast and new potatoes and fresh seasonal vegetables.
Please select one option for all your wedding guests. All prices detailed are per person.
Gluten free meals can be prepared with prior notification.





Wedding Breakfast *Desserts*

All desserts are priced at £6.75 per person unless stated.
A coffee station is available to be served between the wedding breakfast and evening reception in the bar area please see wedding coordinators for details.

Tart au Citron Passion
Chocolate Fondant
Orange and Whiskey Roulade
Chocolate Profiteroles
Belgium Chocolate & Cherry Pudding
Sticky Toffee Puding
Tiramisu

Fruit Cheesecake
Baileys Cheesecake
Orange Cheesecake
Raspberry Cheesecake
Maple & Pecan Cheesecake
Zest Lime Cheesecake
New York Style Cheesecake

Fruit De Bosco - Combination of fruits of the forest & Chantilly cream on orange flavoured pastry base
Fresh Strawberries & Cream - Brandy snap basket filled with strawberries and cream
Belgian Waffles Vanilla ice-cream, maple syrup on a warm Belgian waffle

A Trio of Chefs selection of desserts - £7.95

Cheese Course Selection of cheese & biscuits can be added as a platter for the table at a cost of £5.00 per person

Selection of Welsh cheese & biscuits can be added as a platter for the table at a cost of £6.50 per person

Coffee

Freshly brewed coffee served with chocolate mints - £2.20
Freshly brewed coffee and mini Welsh cakes or Shortbread - £2.95

Deluxe Carved Buffet

Wedding Breakfast - Deluxe Carved Buffet

Crown of fresh melon filled with exotic & traditional fruits topped with sorbet

Or

Pillow of Prawns, bound with seafood sauce, wrapped in smoked salmon on a bed of rocket

Cold roast sirloin of beef with horseradish cream

Cold roast ham glazed with honey and mustard

Cold roast turkey with cranberry sauce

Chilled whole poached dressed salmon

To accompany your meal a selection of rice salad, green leafy salad, pasta salad, potato salad, tomato & onion salad, homemade coleslaw, hot minted new potatoes and freshly baked roll and butter

Cream filled homemade profiteroles with rich chocolate sauce

or

brandy snap basket with strawberries and cream

The Deluxe Carved Buffet is priced at £39.50 per person



The Evening Buffet

Please note that the buffet options are not available for the wedding breakfast. Signature Buffet. This buffet choice includes a mixed sandwich platter made up of ham, cheese, tuna mayonnaise and egg mayonnaise fillings (please select whether you would like brown, white bread or a mixture of both) potato salad, tomato and onion salad, and homemade coleslaw.

Please select 4 options for £18, 6 options for £19.50 or 8 options for £21.50 from the following menu:

Barbecue/sweet and sour/tikka chicken drumsticks
Breaded chicken goujons and tomato sauce
Maes Manor Hotel home cut chips
Baby new minted potatoes
Mini sausage rolls (hot or cold)
Fresh French bread sticks and hoummos dip
Corn on the cob with creamy butter
Breaded garlic mushrooms with garlic mayo dip
King prawns in filo pastry and sweet chilli dip
Garlic bread topped with cheese
Hot cheese and tomato pizza finger slice
Homey and mustard glazed mini sausages

Selection of Mixed crisps and nuts
Cheese and pineapple chunks
Mini pork pies
Tuna pasta salad
Battered onion rings with dip
Barbecue spare ribs
Plaice goujons with tartare sauce
Mini garlic kiev and dip
Mini spring rolls
Cheese chunks and pickled onions
Hot western style wedges with sour cream and chive dip
Cheese and onion/cheese & tomato/ cheese and ham quiche

Chinese dim sum selection and sweet chilli dip
Mini cheese and onion/corned beef pasties (hot or cold)
Platter of cold honey roast ham
Vegetable rice salad
Mini duck spring rolls with hoi sin sauce
Deep fried mozzarella sticks
Spicy vegetable samosas
Nachos with salsa dip and guacamole
Mini onion bhajees
Lamb and Mint/Chicken curry/ prawn marie rose sandwiches on brown or white bread

OR

American Style - £20.50

Burgers, Hot Dogs, BBQ Ribs, Fries, Spicy Chicken Fillets, Salads & Sauces

OR

Hog Roast

Fresh spit roasted pig with bramley apple sauce, homemade stuffing, crackling, hot new potatoes, bread rolls, potato salad, tomato & onion salad & coleslaw

The evening buffet is priced at £16.50 per person. Minimum numbers of 100, multiples of 50 thereafter.
Should you wish to have more options, each additional item is priced at £1.50 per person thereafter.

Deluxe Buffet

Sumptuous two course buffet that includes both hot and cold items

Main course

Meat Platter – Ham, Turkey, Beef

Homemade cheese, pepper and tomato pizza

Fresh French bread sticks and hoummos dip

Maes Manor Hotel home cut chips

Tuna Pasta Salad

Chicken curry, chilli con carne with fluffy rice

Homemade creamy coleslaw

Homemade lasagne

Tomato and onion salad

Golden deep fried garlic mushrooms and garlic dip (Served cold)

Plaice goujons with tartare sauce (Served hot)

Dessert Course

A selection of:

Lemon Tart with double pouring cream

Double chocolate gateaux with double pouring cream

Profiteroles with hot chocolate sauce

£29.50 per person



Barbecue Buffet

Summer Nights

Barbecue buffet that includes both hot and cold items. Depending on the weather, this buffet can be served at the front of the hotel

Prime succulent beef burgers
Creamy Coleslaw
Pork sausages
Potato Salad
Barbecue/ sweet and sour/ tikka chicken drumsticks
Tomato and onion salad
Fried mushrooms and onions
Mixed green leaf salad
Baked jacket potato and creamy butter
Tomato and brown sauce
Veggie burgers or sausages
8oz Steaks (£3 supplement) (Served hot)

£21.50 per person

Terms & Conditions

Maes Manor Hotel asks clients to be aware that all wedding bookings are conducted on the basis of our Standard Terms and Conditions.

1. Confirmation

A provisional booking for the date of your choice will be held for a maximum of 14 days. After 14 days, Maes Manor Hotel requires a payment of £850 to secure your booking. The booking is confirmed on receipt of payment. Then a further £850 is required 12 months before your wedding. Wedding bookings made within a 12 month period of the wedding date will be required to pay £1700. A charge of 3.0% will be applicable to all credit card transactions over £400. All payments made to the hotel are non-refundable/non-transferable.

2. Payments

Eight weeks prior to the date of your wedding a pro-forma invoice will be issued for the final total. Settlement of this is required 14 days prior to the wedding. Any additional costs must be settled prior to departure. All prices are inclusive of VAT at the current rate. VAT will always be charged at the same rate in force at the time of final payment. A charge of 3.0% will be applicable to all credit card transactions over £400.

3. Cancellations

Should you wish to cancel your booking; a charge will be made, calculated as a percentage of the total value, according to the scale highlighted below. If you have paid the over the calculated amount, no refund will be given.

more than 12 months before the wedding	20%
12 – 6 months before the wedding	25%
4 – 6 months before the wedding	50%
1 – 3 months before the wedding	75%
less than 1 month before the wedding	100%

All cancellations should be confirmed in writing by the client. Cancellation will be in effect from the date of receipt of written confirmation. The cancellation fee must be paid 14 days of any cancellation (excluding weddings cancelled within 1 calendar month of the wedding date in which case payment is due in full immediately). The Hotel strongly recommends that you consider Wedding Insurance to cover costs in the event of cancellation.

4. Minimum Spend

Maes Manor Hotel reserves the right to set minimum spends on certain days. There shall be a minimum spend on Saturdays and Bank Holidays and National Holiday, at the discretion of the management. Weddings held on Saturdays are required to meet the minimum spend of £6750. A room hire charge will be incurred for weddings that fall below this spend at the discretion of the management. A room hire charge will be applicable for all civil ceremonies held at the hotel.

5. Confirmation of Number of Guests

Approximate numbers must be confirmed with the hotel at the time of booking. It is this figure that will act as the minimum number of guests to be paid for in the event of a cancellation. Final numbers must be confirmed with the hotel 14 days prior to the wedding along with final payment.

6. Food & Beverage

Evening buffets must be ordered for the total number of guests attending the evening function. Any wines or spirits brought to the Hotel are subject to a corkage fee, you will need to confirm the costs with the wedding co-ordinator. Any guest found bringing wines, spirits or beer into the hotel premises, for their consumption, will be charged accordingly and asked to leave the premises. No outside catering other than chocolate fountains are permitted at the Hotel. We do not allow wedding cake to be served as dessert for the Wedding Breakfast.

7. Etiquette and Conduct

For the comfort and safety of all our guests and employees there is a compulsory security charge of £160 for door supervisors for all evening receptions. This will be added to the final bill. It is important that all members of your party maintain acceptable levels of behaviour and noise on the Hotel premises. In the unlikely event that you are requested to intervene by the Hotel management, you must take the necessary steps to ensure that the members of your party adhere to this policy. In the event of your failure to comply with this request, the Hotel management may stop the wedding reception without being liable for refund or compensation. Children attending the wedding must be supervised at all times by a responsible adult.

8. Damage

The client is responsible to the Maes Manor Hotel for any damage caused to fixtures, fittings, property and/or buildings of the Hotel by the client or their guests or agents. Any such damage will be charged for in full.

9. Wedding Brochure Information

All information and prices in this brochure were correct at the time of printing and are subject to change without prior notice. The Maes Manor Hotel cannot accept responsibility for any errors or omissions. Please ensure that prices are correct for the year that your wedding takes place. All arrangements featured in this brochure are subject to availability.

10. Theft

The Hotel is not liable for any loss or damages to guest's belongings and personal possessions within the Hotel premises howsoever such loss or damage may have been caused. Guests are responsible for the protection of their own property and should keep their belongings with them and under their control at all times. Valuable items may be accepted for safe keeping with reception at the discretion of the Hotel. The Cloakroom is not secure and notices to that effect are in clear view.

11. Licensing Hours

Function Bar and Cocktail Bar closing times are as follows:

Monday – Thursday 12.00am (Depart by 12.30am)

Friday – Sunday 12.30am (Depart by 1am)

The Hotel reserves the right to apply the above times to all guests whether resident or otherwise.

12. Data Protection Act

Any information supplied to Maes Manor Hotel, is held in accordance with the Data Protection Act 1984. Information supplied may be used by the Maes Manor Hotel to keep you informed of special offers and promotions we believe are of interest to you. We do not disclose personal information to any other organisation.

Date of Wedding

Signed

Print Name

Date

Signed

Print Name

Date

Signed Wedding Co-ordinator

Date

Maes Manor Hotel LTD T/A Maes Manor Hotel

Maesrudd Lane, Blackwood, Gwent, NP12 0AG

Tel: 01495 220011 Fax: 01495 228217

Email: info@maesmanor.com Web: www.maesmanor.com

VAT No. 123 498 901

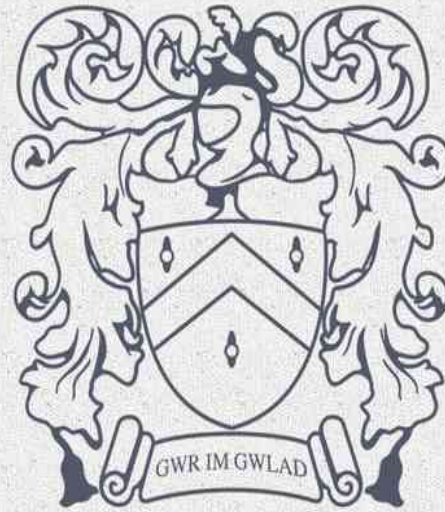
Treat Yourself

Finishing Touches

At Maes Manor Hotel we understand that finishing touches make a great difference to your day. All weddings include white table linen and napkins, use of hotels easel and post box. Tea lights and mirrors can also be supplied at a charge of £2 per table. We can also provide the hotel's DJ at £240.

Notes

Every
Love Story
is beautiful but yours
should be **unique!**



MAES MANOR

Happily Ever After

Maes Manor Hotel Maesrudded Lane, Blackwood, Gwent NP12 0AG
01495 220011 - MaesManor.com - Info@MaesManor.com

Thanks to XpectPhotography & Mark Nicholls Photography for providing the pictures displayed within.