

PETERSTONE COURT



# CONGRATULATIONS

## ON YOUR FORTHCOMING MARRIAGE

Peterstone was voted the number one wedding venue for Georgian splendour in the whole of the UK.

Peterstone Court doesn't look or feel like a typical wedding venue, it's a relaxed country Georgian house, 14 acres of grounds, jaw dropping scenery, its own spa and leisure facilities, professional, attentive, friendly service, and not forgetting those bedrooms.

Whichever season you decide to marry, each one brings its own visual charm. Our views, gardens, and interiors form the perfect backdrop for memorable photographs of your day, with a license for Civil Ceremonies, we can marry you on the premises too.

As a 5 star graded restaurant with rooms food is at the forefront of everything we do. An extensive menu offers a range of high quality and interesting options to cater for all tastes.

Competitive and bespoke wedding packages at Peterstone Court offer true flexibility to ensure that your celebrations are exactly as you imagine - whether it's an intimate ceremony or as is becoming increasingly popular exclusive use of the hotel and grounds for the day you always dreamed of.

With the addition of the Spa at Peterstone we can even pamper you along the way, so you arrive at your wedding day looking your best and feeling totally calm and relaxed.

We have 12 individually styled en-suite rooms, 8 in the main house and 4 split level suites in the converted stables. All rooms boast original features and many with fantastic views of the surrounding countryside.

Peterstone Court offers ample parking and superb accommodation for you and your guests.

From the moment of your initial visit we hope you will enjoy our informal and homely atmosphere.

To ensure that you have complete confidence in our ability, one of our experienced team will co-ordinate your wedding celebration from the initial enquiry to the actual day.

They will be on hand to support and guide you throughout the preparation and planning stages of your wedding and will co-ordinate everything on the big day itself.

Each Peterstone wedding is different and no two end up costing the same, however to give you some idea of the costs we have included sample prices in this pack.

We hope the enclosed information is of interest and hope that you'll contact us soon with any queries you have or to make an appointment to visit us here at Peterstone Court.

YOUR PERFECT COUNTRY WEDDING

## PETERSTONE COURT

We have been licensed under the Marriages (Approved Premises) Regulations Act 1995.

Should you decide to hold your ceremony at Peterstone Court you must first contact the Registrar at the Brecon office on 01874 624334.

The registrar's fees for the ceremony are payable directly to that office.

### ROOM HIRE FOR WEDDING CEREMONY ONLY

(Inclusive of license fee)

The Pen-y-fan Room     max no. 120

The Library                 max no. 30

For room hire charges please see our tariff card.

Your ceremony will usually take approximately twenty minutes and we would suggest some form of music prior to the ceremony, e.g. pianist, harpist or your own music on iPod. Please seek the approval of the registrar beforehand.

Legal requirements of the ceremony are that no drink or food can be consumed in the room for one hour prior to, or during, the ceremony.

Smoking is not permitted. Video recorders and photography will be allowed at the discretion of the registrar.

### FINISHING TOUCHES

At Peterstone Court we are constantly striving to introduce new ideas. Our team will be delighted to offer advice and guidance on your individual ideas for the perfect wedding.

We offer a range of additional service's including coloured linen, flowers, candles, swags, garlands and chair covers, we can dress the breakfast suite in keeping with your colour scheme or chosen theme to add a touch of glamour and elegance to the occasion. Or dress our staircase and archway, to make your day even more magical.

Finally, as a special treat for the Bride and Groom, a luxury package of champagne, roses and chocolates can be arranged for the Bridal Suite if desired. Entertainment is down to you, but help and information are always available. Please feel free to shower the happy couple with dried petal confetti in the gardens (please do not use confetti in the house – it takes years to clean up!).

### YOUR WEDDING DAY

Our Wedding Breakfasts are inclusive of:

- Room hire for your Wedding Breakfast
- White table linen and white linen napkins
- Use of our cake stand and knife
- Our menu cards
- Services of a duty manager to orchestrate the day
- Private bar facilities
- Use of our extensive grounds for your photography
- Preferential room rates for you and your guests

*For prices please see tariff card.*

### ROOM HIRE

The cost of room hire for your wedding breakfast and evening buffet is included in the price of your wedding and will generally be held in our Pen-y-Fan suite.

This most elegant of rooms boasts numerous original features including open fires, high ceilings and elegant chandeliers. With tall windows overlooking the beautiful countryside beyond, the room has easy access to the terrace and gardens and its own private bar.

The Pen-y-Fan Suite is easily adaptable for parties from 40 to 120, however if you require something smaller and more intimate our oak-panelled library with open hearth makes for a perfect setting for wedding ceremonies for up to 30 people.

Our Saturday weddings are required to bring a minimum of 75 guests and all our rooms for one night. Friday and Sunday weddings are required to bring a minimum of 50 guests and as above take all rooms for one night. Monday to Thursday, feel free to bring as few or as many guests as you like. Bookings of over 50 guests will be required to take all the rooms.

### OUR FOOD

At Peterstone Court we love food and are committed to using the freshest of local ingredients, much of which is sourced from our own family farm just 7 miles away.

Our talented kitchen team has designed a varied and quality selection of dishes to suit your budget and tastes.

### ACCOMMODATION

We have 12 individually styled en-suite rooms, 8 in the main house and 4 split-level suites in the converted stables. Should you require additional rooms, accommodation can be arranged at our sister establishment The Manor Hotel, just 8 miles away, taxis on request.

Further information can be obtained through our reception. We are happy to offer you and your guests preferential rates for one and two night stays.

Please see our tariff card for room rates for one and two night's Bed and Breakfast.

### OPTIONAL HOTEL HIRE - COMMENCES FROM 2PM

1. Exclusive use of all ground floor areas - to include library, lounge, bar and terrace (not including grounds).
2. Exclusive use of Peterstone Court. To include the above and also spa facilities (excluding treatment costs) grounds, terracing and pool. (please be aware the spa and leisure is also a private members club of which these cannot be excluded – however most are very understanding during an exclusive use wedding)

Evening hire of Pen-y-fan ballroom without buffet will incur a room hire charge.

A dance floor can be provided.

\* Please note unless taking the exclusive use option exterior decorations around the grounds, pool and driveway maybe limited due to the consideration of other guests.

## CANAPÉ PACKAGES

Canapes offer your guests something to nibble before the reception and are usually served with drinks after arrival at Peterstone Court. We would suggest a minimum selection of 5 with a mixture of warm and cold choices.

### COLD CANAPES

- Thai pork and peanut appetizer in little gem cups
- Mozzarella, basil and cherry tomato skewers
- Smoked salmon blinis with keta caviar
- Bruschetta of roasted peppers and pesto
- Piquillo peppers with cream cheese
- Caerphilly cheese and Welsh cake
- Chicken liver pâté with pear chutney on melba toast
- Proscuitto and rocket forks
- Parmesan shortbread with goats’ cheese and salsa verde
- Fresh spinach, Caerphilly cheese and ricotta quiche
- Feta cheese, watermelon and basil stack
- ‘Quails’ egg scotch egg with celery salt

### WARM CANAPES

- Welsh Caerphilly cheese Glamorgan sausage - spiced tomato relish
- Mini Thai fishcakes with Thai dipping sauce
- Vegetable spring rolls with soy and ginger
- Welsh rarebit crostini with smoked bacon crumb
- Chorizo sausage rolls with saffron and tomato salsa
- Salt and pepper prawn tempura with sweet chilli jam
- Smoked haddock kedgeriee arancini with curried mayo
- Chickpea falafels with cucumber raita
- Crispy lamb samosas - aromatic minced lamb with coriander
- White fish Japanese crumb goujons - black pepper and lemon mayonnaise
- Grilled prunes and bacon
- Crisp risotto balls with mozzarella
- Chicken satay sticks - peanut dip

## WEDDING BREAKFAST MENUS

We have compiled a number of wedding breakfast menus within different price categories, simply choose one menu for all the party, and then choose one starter, main and dessert from that menu. If you have any particular favourites that are not on the menu then please do ask. We have a separate vegetarian menu and children’s menu. All main courses include a selection of fresh seasonal vegetables, coffee and mints.

### MENU A

Leek and potato soup with truffle oil and croutons	Confit of home reared lamb, creamed mashed potatoes and rosemary red wine sauce	Individual fruit pavlova with chantilly cream and red berry sauce
Fresh minted pea soup with crème fraîche	Roast loin of home reared old spot pork, black pudding stuffing, duck fat roasties and thyme gravy	Choux pastry profiteroles filled with chantilly cream and dark chocolate sauce
Creamed cauliflower soup with Welsh rarebit toasts	Roast escalope of salmon with Provençal roasted vegetables, potato rosti and basil pesto	Glazed lemon tart with raspberry sorbet
Creamed mushroom and perl las bruschetta with crisp leeks	Roast free range bronze turkey chipolata and bacon rolls, thyme and lemon stuffing, duck fat roasties and rich gravy	White chocolate and mascarpone cheesecake with seasonal fruit topping
Free range ‘Glaisfer’ chicken liver parfait with pear chutney and toasted brioche	Roast supreme of chicken, cider braised potato fondant, balsamic shallots, wild mushroom and pancetta sauce	Old fashioned apple and cinnamon crumble with proper custard or vanilla ice cream
Chilled melon and mango salad pickled ginger and rocket	Slow roast silverside of beef duck fat roasties, Yorkshire pudding and rich beef gravy	Sticky toffee pudding with caramel sauce and thick jersey cream
Welsh farmhouse Caerphilly Glamorgan sausages plum chutney		
Smoked mackerel and cream cheese pâté, cucumber and dill pickle		

### MENU B

Leek and potato soup with truffle oil and croutons	Roast sirloin of Welsh black beef, duck fat roasties, Yorkshire pudding and rich beef gravy	Individual fruit pavlova with chantilly cream and red berry sauce
Fresh minted pea soup with crème fraîche	Roast leg of home reared lamb with garlic and rosemary, duck fat roasties and gravy	Choux pastry profiteroles filled with chantilly cream and dark chocolate sauce
Creamed cauliflower soup with welsh rarebit toasts	Baked hake steak with saffron mash, cider, leek and mussel sauce	Glazed lemon tart with raspberry sorbet
Home cured salmon ‘gravadlax’ with cucumber and dill crème fraîche	Roast supreme of guinea fowl with spring vegetable risotto, sausage of the leg & meat juices	White chocolate and mascarpone cheesecake with seasonal fruit topping
Welsh goats cheese on toast, confit leeks, salad leaves, red wine dressing	Roast rack of pork with farmhouse cider and tarragon sauce, dauphinoise potato	Old fashioned apple and cinnamon crumble with proper custard or vanilla ice cream
Spicy Thai fishcakes with Asian style coleslaw		Dark chocolate tart with Seville orange sorbet
Baked spiced lamb filo parcels, aromatic cous cous and apricot chutney		Sticky toffee pudding with caramel sauce and thick Jersey cream
Coronation chicken in filo basket with shredded mange tout		Apple and rosemary tarte tatin with calvados ice cream
Crayfish and prawn cocktail with little gems, cucumber and bloody mary dressing		

### MENU C

Trealy farm mixed artisan meat board, chutney and pickles	Fillet of “beef wellington” with rich madeira wine and shallot sauce	Individual fruit pavlova with chantilly cream red berry sauce
Black mountain oak roast salmon - warm new potato, chive and crème fraîche salad	Fillets of line caught sea bass with potato rosti, roasted peppers, parmesan crisps and tomato pesto	Glazed lemon tart with raspberry sorbet
Luxury scallop and king prawn thermidor - rich brandy cream sauce with cheese and crumb topping	Roasted loin of Welsh ‘glaisfer lamb’ with pine nut and apricot stuffing, champ potatoes, confit root vegetables	White chocolate and mascarpone cheesecake with seasonal fruit topping
Fresh local asparagus with rocket and shaved parmesan or hollandaise (seasonal)	Roast breast of Glaisfer Aylesbury duck, fondant potato, steamed spinach and Grand Marnier orange sauce	Dark chocolate tart with seville orange sorbet
Black mountain smoked duck salad with balsamic dressing and strawberries (seasonal)	Loin of monkfish and fennel, oregano, chilli crumb with white bean, tomato, red pepper cassoulet	Sticky toffee pudding with caramel sauce and thick jersey cream
Welsh blue cheese ‘panacotta’ with heritage beetroot and caramelised walnuts	Loin of Welsh venison, sweet and sour braised red cabbage, dauphinoise potatoes, steamed venison pudding, rich game sauce	Apple and rosemary tart tatin with calvados ice cream
		Creme brulee with chocolate florentines
		Trio of chocolate desserts
		Trio of lemon desserts

## WEDDING BREAKFAST MENUS *(continued)*

### CHILDREN'S MENUS

Age 2 - 10

Steamed salmon with new potatoes and green beans	Fresh fruit salad
Homemade free range chicken nuggets with chips and peas	Selection of homemade ice creams
Organic sausages with mashed potatoes and onion gravy	Chocolate mousse with shortbread biscuits
Battered goujons of plaice with chips and peas	Natural yogurt and seasonal fruit topping
Pasta carbonara	

*Menus A, B and C are also available in child-size portions if required at half the adult price. There is no charge for children under 2.*

### VEGETARIAN SELECTION

The vegetarian menu is offered at the same price as the wedding menu selected.

Leek and potato soup with chive crème fraîche	Tian of Mediterranean vegetables with chargrilled halloumi and a red pepper coulis
Roasted plum tomato soup with parmesan croute	Wild mushroom risotto
Welsh goats cheese on toast, confit leeks, salad leaves and red wine dressing	Aubergine and buffalo mozzarella moussaka with marinated artichoke and wilted spinach
Chilled melon and mango salad, pickled ginger and rocket	Sweet potato and courgette lasagne with crisp onions and a sweet chilli dressing
Welsh farmhouse Caerphilly Glamorgan sausages plum chutney	Mixed bean and lentil cassoulet with fresh spinach and gremolata crumb topping
Vegetarian mezze plate (olives, hummus, greek salad and warm pitta bread	

## EVENING FOOD

Please note these menus are not available for the wedding breakfast.

### HOT FOOD BUFFET

Chilli con carne with nachos, sour cream and guacamole	Wild mushroom, fresh pasta, parmesan and truffle layer
Thai green chicken curry with jasmine rice	Goats cheese, caramelised red onion and fresh spinach open tart
Beef bourguignon with roasted new potatoes	Spicy Italian lamb meatballs with pesto dip
Vegetable madras with poppadums and basmati rice	

### FINGER BUFFET

Vegetable samosas	Welsh rarebit crostini
Garlic bread	Chorizo sausage roll with saffron and tomato salsa
Barbecued chicken drumsticks	Calamari fritti with garlic mayonnaise
Duck spring rolls	Chick pea falafels with cumin and yoghurt
Honey and mustard glazed chipolatas	Crispy lamb samosas
Cheddar cheese and bacon potato skins	Kedgeriee tartlets
Selection of sandwiches on white and brown bread	Pissalidiere
Sesame prawn toasts	Mini carrot, parsnip and coriander pasty
Mini Thai fishcakes, coriander, spring onion and soy	Crisp risotto balls with mozzarella
Salt and pepper prawn tempura	Mozzarella, basil and cherry tomato skewers
Chicken satay sticks	Buffet pork pies
Vegetable spring rolls with peanut dipping sauce	Fresh spinach, Caerphilly cheese and ricotta quiche

### FINGER BUFFET DESSERTS

Mini doughnuts	Strawberry tartlets
Mini meringues	Lemon and ginger chocolate cups
Tiramisu tartlets	

### CHEESE AND MEAT PLATTERS

5 Continental cheeses	Assorted biscuits and breads
5 Continental hams and meats	Sun blushed tomatoes and olives
Selection of salads	A selection of chutneys

### HOG ROAST

Our hog roasts are done entirely on the premises by our own team of chefs.

Stuffing and apple sauce	Coleslaw
Floury baps	Chips
Selection of salads	

### EVENING BARBECUE (WEATHER PERMITTING)

Hot dogs	Homemade coleslaw
Beef burgers	Green salad and breads
Jacket potatoes	
Additional Items - chicken drumsticks, BBQ ribs, rice salad, waldorf salad, pasta salad, garlic bread, vegetarian sausages, vegetarian burgers.	

### STREET FOOD

Tortilla wraps	Soured cream
Pulled pork	Salsa's
New potatoes with crème fraîche and dill	Quinoa, bulger wheat and cous cous
Mexican bean salad	Shredded lettuce
Guacamole	

### MIDNIGHT MUNCHIES

Served between the hours of 12.00am and 12.30am. For those party animals that need refuelling about midnight, we will be happy to serve bacon sarnies or something similar. Let us know your favourite (please see our terms and conditions).

*For all menu prices please see our tariff card.*

## WEDDING DAY DRINKS

### PRE-WEDDING BREAKFAST DRINKS

These can be served outside during the summer months or in the lounge bar, terrace and library if a little cooler. Here are some suggestions;

### CHILLED BOTTLED BEERS AND ARTISAN CIDERS

Great served on the terrace in giant ice buckets.

Pimms

*A traditional summer drink, with lemonade, cucumber orange and fresh mint.*

Mulled wine

*A warming mix of red wine, spices and orange juice.*

Kir Royale

*Sparkling wine or champagne with a dash of Cassis.*

Bucks Fizz

*Sparkling wine or champagne with a fresh orange juice.*

Bellini

*Sparkling wine or champagne with peach juice.*

Homemade Lemonade

*Fresh lemons, sugar and water and nothing else.*

Local Organic Apple Juice

*Available with Charles Ross apples (sweet) or Bramley apples (medium sharp).*

## DRINKS PACKAGES

To make things a little easier for you we have put together some of our most popular combinations.

### SILVER SELECTION

- Glass of sparkling wine, bucks fizz, mulled wine or wine on arrival
- 2 glass of wine per person with meal
- Glass of sparkling wine to toast
- Upgrade to ½ bottle per person with meal

### GOLD SELECTION

- Glass of sparkling wine, bucks fizz, mulled wine or wine on arrival
- 2 glass of wine per person with meal
- Glass of Champagne for toast
- Upgrade to ½ bottle per person with meal

### PLATINUM SELECTION

- Glass of Champagne, Kir Royale, Bellini, Pimms or mulled wine on arrival
- 2 glass of wine per person with meal
- Glass of Champagne for toast
- Upgrade to ½ bottle per person with meal

All the above selections are based around the excellent wines of Los Picos from Chile - which include:

Sauvignon Blanc  
Chardonnay  
Merlot  
Cabernet Sauvignon  
Cabernet Rose

Our sparkling wines are from the famous Bordeaux region in France - Pierlant Brut or Pierlant rosé.

Our recommended house Champagne is the unbelievable value declassified Grande Marque Rafflin Lapitre.

\*All prices are subject to future duty and VAT increases

## WHO SITS WHERE?

This is what we suggest at Peterstone Court:



We recommend that you have no more than ten on the top table as it makes the table too long.

## DO WE HAVE TO HAVE A LINE-UP?

This depends on your personal choice, but we would remind you that your reception is sometimes the first time you may have met each other's family and this is a very good time for this to take place. If you do take the option of a line up the only people to make up the line should be - the Bride, the Groom and both sets of parents.

## WHO SAYS WHAT & WHEN?

Speeches following the cake cutting, ceremony and champagne serving and we recommend that you should follow this order:

First - Father of the Bride

Second - The Groom

Third (optional) - Groom's Father

Fourth - any one of the guests (we suggest that you make sure that there are equal speakers from both sides of the family)

Fifth - The Best Man

## WHO TOASTS WHOM?

The Father of the Bride toasts the Bride and Groom

The Groom proposes the Bridesmaids

The Father of the Groom should toast the Bride and Groom

The Best Man responds to the Groom and thanks the Groom for his toast and then toasts the Bride and Groom

## OUR RECOMMENDED WEDDING SUPPLIERS:

### BACKGROUND MUSIC AND ENTERTAINMENT

Cambria String Quartet	<a href="http://www.cambriastringquartet.co.uk">www.cambriastringquartet.co.uk</a>	07969 549 693
Dorian Close up Magician	<a href="http://www.dorianmagic.com">www.dorianmagic.com</a>	01792 541 524 / 07812 592 391 dorian@dorianmagic.com
Iona Thomas (Harpist / Vocalist)	<a href="http://www.ionathomas.co.uk">www.ionathomas.co.uk</a>	iona_thomas@hotmail.co.uk
Jason Thomas (Magician)	<a href="http://www.jtmagic.co.uk">www.jtmagic.co.uk</a>	07867 684851 info@jtmagic.co.uk
John Campbell (Bag Piper)	<a href="http://www.johncampbellbagpiper.webs.com">www.johncampbellbagpiper.webs.com</a>	01446 720 166 / 07985 917 590 johncampbellbagpiper@hotmail.co.uk
John Green (Pianist / Organist)		01495 313 572 / 07889 809 779

### BANDS

Coversland	<a href="http://www.coverlandband.co.uk">www.coverlandband.co.uk</a>	07738 858 045 info@coverlandband.co.uk
Lucky 88	<a href="http://www.thelucky88.co.uk">www.thelucky88.co.uk</a>	07813 034 666

### BRIDAL WEAR

Perfect Day Bridal Wear	<a href="http://www.perfectdaybridal.co.uk">www.perfectdaybridal.co.uk</a>	01495 315 170
Victoria Valentine	<a href="http://www.victoriavalentinebridal.com">www.victoriavalentinebridal.com</a>	01873 852 866

### CAKES

Emma Jayne Cake Design	<a href="http://www.emmajaynecakedesign.co.uk">www.emmajaynecakedesign.co.uk</a>	07812 980 326
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### CHAIRCOVERS

The Welsh Chair Cover Company	<a href="http://www.welshchaircover.co.uk">www.welshchaircover.co.uk</a>	01495 305 471 info@welshchaircover.co.uk
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### DISCOS

OCSID Entertainment	<a href="http://www.ocsidentertainment.co.uk">www.ocsidentertainment.co.uk</a>	
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### FLOWERS

Love Lily	<a href="http://www.love-lily.com">www.love-lily.com</a>	01873 856 618
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### HAIR & MAKEUP

Alex Gallop (Makeup)	<a href="http://www.alexgallopmakeup.co.uk">www.alexgallopmakeup.co.uk</a>	07970 959 878 alexgallop@gmail.com
Lisa Logan Bridal Hair	<a href="http://www.lisalogan.hair.com">www.lisalogan.hair.com</a>	07807 881 233
PJ2 Cut - Phillipa Torrence (Hair)		07815 985 421

### MARQUEES

West Country Marquees	<a href="http://www.westcountrymarquees.co.uk">www.westcountrymarquees.co.uk</a>	07725 211 982 / 01874 938 005 tom@westcountrymarquees.co.uk
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### MISC

Brecon Mobile Creche (Childcare)	<a href="http://www.mobilecrechewales.co.uk">www.mobilecrechewales.co.uk</a>	01874 658 660 / 07773 670 006 angie@mobilecrechewales.co.uk
Ultra Booth (Photo booth)	<a href="http://www.ultrabooth.co.uk">www.ultrabooth.co.uk</a>	07970 155 416

### PHOTOGRAPHERS

David Anderson Photography	<a href="http://www.andersonphotography.org.uk">www.andersonphotography.org.uk</a>	01495 271 007 / 07980 307 312
Jake Morley	<a href="http://www.jakemorley.co.uk">www.jakemorley.co.uk</a>	07984 030 240 info@jakemorley.co.uk
Sian Owen Photography	<a href="http://www.sian-owen.co.uk">www.sian-owen.co.uk</a>	07587 049 949 info@sian-owen.co.uk

### VENUE STYLISTS

Maiwen Mackintosh	<a href="http://www.mairwenmackintosh.co.uk">www.mairwenmackintosh.co.uk</a>	01873 850 693
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### VIDEOS

Orchid Films	<a href="http://www.orchid-films.co.uk">www.orchid-films.co.uk</a>	07885 616 648
Razzelcam Productions	<a href="http://www.razzelcam.co.uk">www.razzelcam.co.uk</a>	

### WEDDING CARS

Henrietta Hire	<a href="http://www.henriettahire.net">www.henriettahire.net</a>	01495 757 990 / 07967 491 885
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### WEDDING STATIONARY

Valley Mill Welsh Slate	<a href="http://www.valleymill.co.uk">www.valleymill.co.uk</a>	01639 750 748 / 01639 698 582
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## CONTACT DETAILS

A brochure only tells part of the story, we would really recommend you arrange a visit, have a chat, cup of tea and take a good look around the house and grounds.

Please do not hesitate to contact us.

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Tel: 01874 665 387

Email: [weddings@peterstone-court.com](mailto:weddings@peterstone-court.com)

Web: [www.peterstone-court.com](http://www.peterstone-court.com)



Peterstone  
Court