



BORINGDON



Boringdon *Weddings* 2021

PACKAGES

Exclusive Use

Prices from £32,000



CEREMONY

- Indoor Ceremony in our Wedding Suite or Outdoor Ceremony under our Gazebo

WEDDING BREAKFAST

- Chef's selection of canapés and arrival drink
- Three course Bespoke menu from Head Chef Scott Paton
- Coffee and petit fours
- Half bottle of wine per person
- Toast drink

EVENING RECEPTION

- Chef's Buffet or Hog Roast
- Late night snack
- DJ or live music permitted

ACCOMMODATION

Exclusive use of all 42 rooms and suites with full English breakfast in the morning.

ALSO INCLUDED

- White linen table cloths and napkins
- Dedicated events coordinator

Marquee Use

Prices from £24,000



CEREMONY

- Indoor Ceremony in our Wedding Suite or Outdoor Ceremony under our Gazebo

WEDDING BREAKFAST

- Chef's selection of canapés and arrival drink
- Three course Bespoke menu from Head Chef Scott Paton
- Coffee and petit fours
- Half bottle of wine per person
- Toast drink

EVENING RECEPTION

- Chef's Buffet or Hog Roast
- Late night snack
- DJ or live music permitted

ALSO INCLUDED

- White linen table cloths and napkins
- Dedicated events coordinator

Please note, dependent on the total number of guests there may be a minimum requirements for bedrooms.

PACKAGES

Small Wedding

Based on 27 – 60 guests in attendance | Prices from £8,000



CEREMONY

- Indoor Ceremony in our Wedding Suite or Outdoor Ceremony under our Gazebo

- Coffee & Petit fors
- Half bottle of wine per person
- Toast drink

WEDDING BREAKFAST

- Hire of our Secret Bar, Great Hall or Lawn for your drinks reception
- Hire of the Elizabethan Suite for your Wedding Breakfast
- Chef's selection of canapes and arrival drink
- Three course Bespoke menu from Head Chef Scott Paton or Champagne Afternoon Tea

ALSO INCLUDED

- White linen table cloths and napkins
- Dedicated events coordinator

Intimate Wedding

Based on 3 – 26 guests in attendance | Prices from £5,000



CEREMONY

- Indoor Ceremony in our Wedding Suite or Outdoor Ceremony under our Gazebo

- Coffee & Petit fors
- Half bottle of wine per person
- Toast drink

WEDDING BREAKFAST

- Hire of our Secret Bar, Great Hall or Lawn for your drinks reception
- Hire of the Rose Room for your Wedding Breakfast
- Chef's selection of canapes and arrival drink
- Three course Bespoke menu from Head Chef Scott Paton or Champagne Afternoon Tea

ALSO INCLUDED

- White linen table cloths and napkins
- Dedicated events coordinator

PACKAGES

Elopement Only

Bride & Groom Only | Prices from £1,700



CEREMONY

- Indoor Ceremony in our Wedding Suite or Outdoor Ceremony under our Gazebo

ACCOMMODATION

- One Night's accommodation with bed and breakfast

WEDDING BREAKFAST

- Hire of the Rose Room for your Wedding Breakfast
- Chef's selection of canapes and arrival drink
- Champagne Afternoon Tea

ALSO INCLUDED

- White linen table cloths and napkins

Ceremony Only

Based on up to 30 guests in attendance | Prices from £3,000



CEREMONY

- Indoor Ceremony in our Wedding Suite or Outdoor Ceremony under our Gazebo

ACCOMMODATION

- One Night's accommodation with bed and breakfast

WEDDING BREAKFAST

- Hire of our Secret Bar, Great Hall or Lawn for your drinks reception
- Chef's selection of canapes and arrival drink

ALSO INCLUDED

- White linen table cloths and napkins
- Dedicated events coordinator

FOOD & DRINK

At Boringdon Hall we know how important food and drink are on your wedding day. Sit down with our Head Chef to discuss and define a decadent, bespoke menu that is truly unique to your day. We will take care of your every wish and allow you peace of mind, safe in the knowledge that we lead the way in banqueting and hospitality.

Sample Menu *One*



STARTERS

Celeriac and truffle soup
fresh apple and chives

-

Ham hock terrine
farmhouse piccalilli and toasted brioche

-

Whipped Sharpham brie
spiced carrot salad and truffled honey

MAINS

Duo of Devon pork
gratin dauphinoise, tangle of greens & cider jus

-

Pan fried salmon,
beetroot and horseradish risotto and dill crème fraiche

-

Wild mushroom and truffle risotto
garlic cream and crispy onions

STARTERS

Vanilla crème brûlée
lavender shortbread

-

Milk chocolate
passion fruit and banana assiette

-

Sticky toffee pudding

Sample Menu *Two*



STARTERS

Curried smoked haddock velouté
poached hen egg and puffed rice

-

Duck liver and orange terrine
fig confit and walnut toast

-

Goats cheese parfait
pickled beetroots, elderflower and gingerbread

MAINS

Rump and braised shoulder of lamb, fondant
potato, asparagus and madeira jus

-

Pan fried filled of seabass
mushroom ragu and truffle raviolo

-

Warm asparagus tartlet
poached duck egg and chive hollandaise

STARTERS

White chocolate and raspberry assiette

-

Lemon tart,
blueberry and lime compote and crème chantilly

-

Selection of artisan cheeses
crackers, breads and pickles



Boringdon Hall, Plymouth, Devon, PL7 4DP
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