

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

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

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

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

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

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

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

WEDDING BREAKFAST

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

ACCOMMODATION

 One Night's accommodation with bed and breakfast

ALSO INCLUDED

- White linen table cloths and napkins
- Dedicated events coordinator

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

WEDDING BREAKFAST

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

ACCOMMODATION

 One Night's accommodation with bed and breakfast

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

Sample Menu Two



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 $\&\ \mbox{cider}$ 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

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

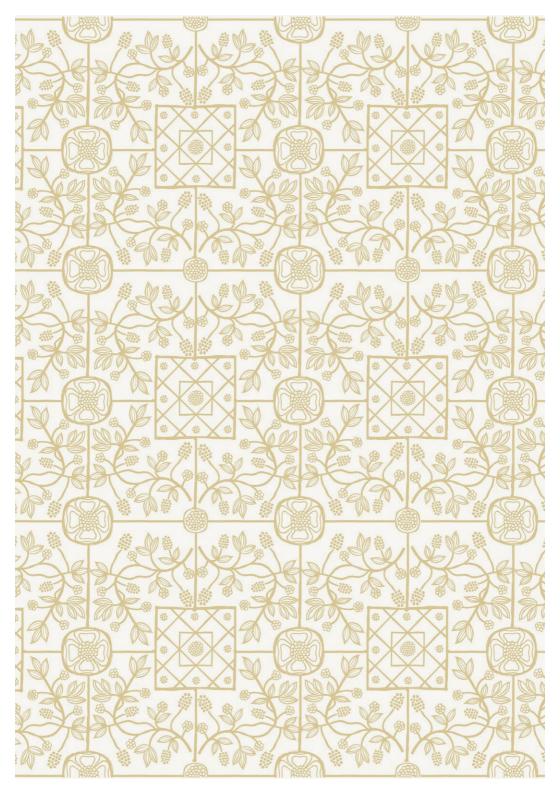
STARTERS

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 boringdonhall.co.uk / 01752 344455 / @boringdonhall







