



BORINGDON



Boringdon *Weddings*



PACKAGES

Exclusive Use

Prices from £32,000



CEREMONY

- Indoor Ceremony in our Wedding Suite or Outdoor Ceremony under our Garden Arbour

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 55 rooms and suites with full English breakfast in the morning.

ALSO INCLUDED

- White linen table cloths and napkins
- Dedicated events coordinator

Please note all prices are subject to change based on your requirements.



PACKAGES



Marquee Use

Prices from £24,000



CEREMONY

- Indoor Ceremony in our Wedding Suite or Outdoor Ceremony under our Garden Arbour

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 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.

Please note all prices are subject to change based on your requirements.

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 Garden Arbour

- Three course Bespoke menu from Head Chef Scott Paton or Champagne Afternoon Tea
- Coffee & Petit fours
- Half bottle of wine per person
- Toast drink

WEDDING BREAKFAST

- Hire of our Secret Bar, or Lawn for your drinks reception
- Hire of the Elizabethan Suite for your Wedding Breakfast
- Chef's selection of canapes and arrival drink

ALSO INCLUDED

- White linen table cloths and napkins
- Dedicated events coordinator

Please note all prices are subject to change based on your requirements.
Does not include evening reception. No DJ/Band permitted.



PACKAGES



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 Garden Arbour

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 fours
- Half bottle of wine per person
- Toast drink

ALSO INCLUDED

- White linen table cloths and napkins
- Dedicated events coordinator

Please note all prices are subject to change based on your requirements.
No DJ/Band permitted

PACKAGES

Elopement Only

Bride & Groom Only | Prices from £1,700



CEREMONY

- Indoor Ceremony in our Wedding Suite or Outdoor Ceremony under our Garden Arbour

INTIMATE DINING FOR TWO

- 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

- Dedicated events coordinator
- Complimentary access to Gaia Spa for duration of stay

Please note all prices are subject to change based on your requirements.



PACKAGES



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 Garden Arbour

POST CEREMONY

- 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

Please note all prices are subject to change based on your requirements.
This package does not include wedding breakfast or evening reception.

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

Serrano ham and melon salad
rocket and mozzarella (GF)(NF)(DF*)

-

Salmon gravadlax, beetroot and
creme fraiche (GF)(NF)(DF*)

-

Caesar salad, croutons and sage
(NF)(VG)

MAINS

Roast breast of chicken, creamed
potato, truffled green beans (GF*)
(NF)(DF*)

-

Pan fried sea bream with peas
à la française (GF*)(NF)(DF*)

-

Mushroom risotto, mascarpone,
crispy onions (GF*)(NF)(DF*)(V)(VG*)

DESSERTS

Spiced treacle tart, clotted cream
and raspberry (V)

-

Chocolate brownie,
vanilla ice cream (GF*)(DF*)

-

Keens cheddar, fruit cake and
chutney (GF*)(V)

3 courses £45
2 courses £35

Sample Menu *Two*

STARTERS

Ham hock terrine, red onion
marmalade, mustard cresses (NF)
(DF)

-

Smoked salmon and prawn salad
with dill creme fraiche and lemon
(GF)(NF)(DF*)

-

Crispy goats' cheese,
pear and walnut (GF)(NF*)(V)

MAINS

Honey braised pork belly,
sweetcorn, bok choy and
spiced jus (DF*)(GF*)(NF*)

-

Roast fillet of sea trout, brown
crab risotto, samphire (GF)(NF)(DF*)

-

Butternut squash wellington,
with truffled tender stem broccoli
(VG)(DF)

DESSERTS

Duck egg custard tart, raspberry
and vanilla (GF*)(NF*)(V)

-

Chocolate delicé, banana,
passion fruit (VG*)(NF)(DF*)

-

Selection of three artisan cheeses
(GF*)

3 courses £55
2 courses £45

Sample Menu *Three*

STARTERS

Duck terrine, quince and walnut
(GF*)(NF*)(DF*)

-

Beetroot, goats' cheese and
gingerbread (GF*)(DF*)(VG*)

-

Cod ballotine, cucumber and dill
(GF*)(NF*)(DF*)

MAINS

Rump of wagyu beef, rosti potato,
truffle sauce and thyme
roasted carrots (GF*)(NF*)(DF*)

-

Fillet of sea bass, clam
and tarragon chowder (GF*)(NF)(DF*)

-

Cream cheese gnocchi, smoked
nuts and broccoli (VG*)(NF)(DF*)

DESSERTS

Cherry parfait, pistachio
and white chocolate (GF*)(V)

-

Dark chocolate, miso, caramel
(VG*)(DF*)

-

Selection of five artisan cheeses
(GF*)

3 courses £70
2 courses £60





Boringdon Hall, Plymouth, Devon, PL7 4DP
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