



BORINGDON



Boringdon *Weddings*



PACKAGES

Exclusive Use

Prices from £40,000



CEREMONY

- Indoor wedding ceremony in The Great Hall 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, and access to Gaia Spa.

ALSO INCLUDED

- White linen table cloths and napkins
- Dedicated wedding coordinator

Please note all prices are subject to change based on your requirements.
Exclusive use does not include sole use of Gaia Spa.



PACKAGES



Marquee Use

Prices from £29,000



CEREMONY

- Indoor ceremony in one of our wedding suites 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

ACCOMMODATION

- Bridal Suite and 22 additional room and suites for your guests with full English breakfast in the morning and access to Gaia Spa

ALSO INCLUDED

- White linen table cloths and napkins
- Dedicated wedding coordinator

Marquee includes flooring, furniture, all cutlery/crockery, luxury Portaloo trailer, catering tent, lighting, bar and dance floor. 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 the Rose Room
or outdoor ceremony under our garden
arbour

- Coffee & petit fours
- Half bottle of wine per person
- Toast drink
- Evening buffet

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 canapés and arrival drink
- Three course bespoke menu from Head Chef
Scott Paton or Champagne afternoon tea

ACCOMMODATION

- Bridal Suite with full English breakfast in the
morning and access to Gaia Spa.

ALSO INCLUDED

- White linen table cloths and napkins
- Dedicated wedding coordinator

Please note all prices are subject to change based on your requirements. No DJ/Band permitted but alternative options are; a casino night/silent disco/magician/comedian/photobooth for your evening entertainment.



PACKAGES



Intimate Wedding

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



CEREMONY

- Indoor ceremony in the Rose Room or outdoor ceremony under our garden arbour

- Coffee & petit fours
- Half bottle of wine per person
- Toast drink
- Evening buffet

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 canapés and arrival drink
- Three course bespoke menu from Head Chef Scott Paton or Champagne afternoon tea

ACCOMMODATION

- Bridal Suite with full English breakfast in the morning and access to Gaia Spa.

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 but alternative options are; a casino night/silent disco/magician/comedian/photobooth for your evening entertainment.

PACKAGES

Elopement Only

Bride & Groom Only | Prices from £1,700



CEREMONY

- Indoor ceremony in the Rose Room or outdoor ceremony under our garden arbour

ACCOMMODATION

- Bridal Suite with full English breakfast and access to Gaia Spa.

INTIMATE DINING FOR TWO

- Hire of the Secret Bar for your post-ceremony celebration
- Chef's selection of canapés and arrival drink or Champagne afternoon tea
- Romantic meal in our MICHELIN Star and 4 AA Rosette restaurant Àclèaf

ALSO INCLUDED

- Dedicated wedding coordinator

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 one of our wedding suite or outdoor ceremony under our garden arbour

POST CEREMONY

- Hire of our Grenville Suite or Lawn for your drinks reception
- Chef's selection of canapés and arrival drink

ACCOMMODATION

- Bridal Suite with full English breakfast and access to Gaia Spa.
- Guest accommodation could also be added to your package.

ALSO INCLUDED

- Dedicated wedding 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 for your occasion. 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)(V)

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)(NF*)

-

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

-

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

*3 courses from £50
2 courses from £40*

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*)(VG*)(V)

MAINS

Honey roast pork tenderloin,
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
(V)(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*)(NF*)

*3 courses from £60
2 courses from £50*

Sample Menu *Three*

STARTERS

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

-

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

-

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

MAINS

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

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

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

DESSERTS

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

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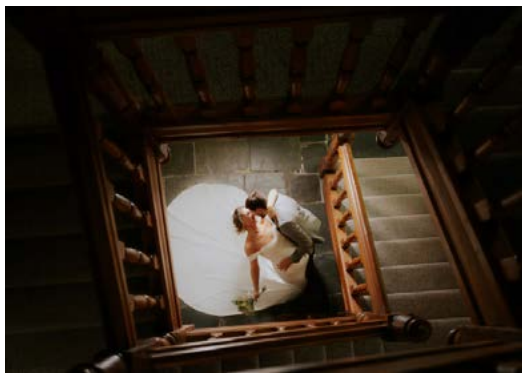
Dark chocolate, miso, caramel
(VG*)(DF*)

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Selection of five artisan cheeses
(GF*)(NF*)

*3 courses from £75
2 courses from £65*







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