

BYRON

We want your day to be about you. Our stunning Georgian Country home, is exclusively yours as you share your wedding day with your closest friends and family members. Our dedicated team are on hand to take care of every aspect of the day, allowing you to relish in every moment.

Our Byron package includes:



Exclusive use of the Hall from 12 noon the day of your wedding until 12 noon the following day.

Exclusive use of The Main House, including Courtyard, Bar, Ballroom and Annabella.

Please note The Serenity Spa is also open to spa members and day spa guests during this time.

Use of Serenity Spa for all residential guests until 12 noon on morning of departure.

21 individually designed suites including two coastal Bungalow Suites and the Ada Lovelace Suite for the Newlyweds.

The services of our specialised Events Manager to take care of you and your guests.

Master of Ceremonies to guide you through the day.

Red carpet arrival.

A glass of prosecco for your guests following the Ceremony.

A private menu tasting to sample your wedding menu.

Half a bottle of wine for each guest with their meal.

Three course wedding breakfast followed by coffee and treats.

A glass of prosecco for your Toast.

Our silver cake stand with cake knife.

White chair covers or Chiavari chairs with a sash of your choice.

Our finest white linen and napkins, crystal glassware and fine china.

Bespoke evening buffet.

All residential guests receive a buffet breakfast on the morning of departure.

FROM £32,000 FOR 2024

Based on 60 adults during daytime.

Byron MENU

3 COURSE WEDDING BREAKFAST

STARTER

Roasted Tomato Soup - Basil Pesto

Rillettes of Cured and Smoked Salmon - Melba Toast - Caviar and Chive

Whipped Goat Cheese - Heritage Beetroots - Grain Mustard Dressing

MAIN

Roasted Corn Fed Chicken - Fondant Potato
Creamed Mushroom and Tarragon

Roasted Free Range Pork - Black Pudding - Cabbage
Cider Sauce - Roast Potatoes

Gratin of Macaroni - Cauliflower and Tunworth Cheese

DESSERT

Valrhona Tropicana Chocolate Brownie - Salted Caramel - Cultured Cream

Crème Brûlée - All Butter Shortbread

Prune and Frangipane Tart - Crème Chantilly

EVENING BUFFET

Bacon and Sausage Baps - Cajun Wedges