

Royal Wedding Package



Minimum of 50 Guests

Fridays & Saturdays must have Royal Package April-September

The Royal PACKAGE INCLUDES

- 4 Drinks per guest
- Canapes
- 3 Course Wedding Breakfast with bread rolls
- Tea & Coffee
- Private bar for you and your guests in the reception room
- Choice of Evening food options
- Complimentary Ceremony Room & Reception Room
- Complimentary hotel room for the happy couple the night of the wedding
- Preferential Rates Available for you and your Wedding Guests
- Access to our 72 Acre Estate for Photographs
- Free Parking
- Red Carpet Arrival
- Silver Cake Stand & Knife
- White or Cream Table Linen
- Personalised Table Plan
- The events team to offer support and advice throughout the planning process
- Services of a Toastmaster to oversee your day
- Sweet Cart, Archway & Ladder for Decoration
- Table Numbers
- Chair covers with a choice of organza sash

CANAPES

3 PER PERSON

Korean Crispy Chicken, Gochujang Sauce & Toasted Sesame
Popcorn Prawns, Citrus Mayo, Gem Lettuce & Pea Shoots
Roasted Red Pepper Hummus, Herb Crouton & Crispy Onions

WEDDING BREAKFAST

Starters

Crab & Smoked Salmon Arancini Balls
Lime & Saffron Aioli, Crispy Capers & Rocket

Confit Duck Leg Salad
Baby Apples, Fig, Sun Blush Tomato, Pickled Cucumber, Plum & Hoisin
Dressing

Beetroot Mezze
Beetroot, Hummus, Vegan Feta, Confit Cherry, Tomato, Cornish Olives,
Bombay Chickpeas, Toasted Sesame & Crispy Sage

Mains

Roasted Sirloin
Duck Fat Roast Potatoes, Asparagus, Honey Roast Heritage Carrots, Red
Wine Jus & Crispy Onions

Pan Fried Wild Seabass
Baulangare Potatoes, Buttered Seasonal Greens, Cilantro Lime & King
Prawn Cream

Spinach & Ricotta Dumplings
Tomato & Basil Gnocchi, Confit Cherry Tomatoes, Fresh Olives & Crispy
Rocket

Desserts

Orange Cointreau & Saffron Bread & Butter Pudding
Crème Anglaise

Baileys & White Chocolate Panna Cotta
Raspberry Coulis, Fresh Raspberries & Fresh Mint

Sicilian Lemon Cheesecake
White Chocolate Soil & Raspberry Sorbet

DRINKS MENU

After Ceremony:

Start your celebration with a glass of crisp Moët Champagne
Refreshing orange juice alternative

Wedding Breakfast:

Savour 2 glasses of House Wine per person with your meal.

Toast to Love:

Raise your glass for a final toast with another serving of Moët Champagne.

After Wedding Breakfast

Wind down after your Wedding Breakfast with a cup of tea or coffee

CHOICE OF EVENING BUFFET

BBQ

Burgers

Hot Dogs

Cajun Chicken Skewers

Potato Wedges

Asian Slaw

Corn on the Cob

Veggie Options: Veggie Burgers, Veggie Sausages & Veggie Skewers

Hog Roast

Sliced Pork

Pulled Pork

Asian Slaw

Potato Salad

Mixed Leaf Salad

Apple Sauce

Crackling

Stuffing

Brioche Baps

Veggie Options: Pulled Jackfruit, Veggie Skewers & Halloumi

Grazing Table

Parma Ham

Chorizo

Bresaola

Salami

Olives

Sun Blush Tomatoes

Fried Artichoke

Roasted Pepper Hummus

Roasted Red Onion Hummus

Babaganoush

The Royal PRICING

2025:

£185 per adult | Children under 12 are half price
Additional evening guests £30 per person
£150 evening security charge

2026:

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Additional evening guests £30 per person
£150 evening security charge

Outdoor Ceremony Fee of £500

(This is refunded to be used as a credit within the hotel if the ceremony cannot proceed outside due to inclement weather. Outdoor Ceremonies are available from April to October)

