

# Congratulations

We are delighted that you are considering Sudbury House Hotel for your wedding day.

Sudbury House Hotel offers the perfect venue for a wedding, with a variety of rooms, from the classic Georgian Old House, to the more contemporary feel of the main hotel.

Civil ceremonies and partnerships can be conducted either outside on our beautiful garden terrace or in one of our many licensed rooms depending on your preference.

We have included our most popular menus and drinks packages to help with your planning. However, we can tailor make packages to suit all tastes and budgets.

We would be delighted to show you around the hotel and gardens. It is advisable to call or email to arrange an appointment with the Events Team.

## **Each wedding at Sudbury House Hotel includes the following:**

- A personal meeting with an experienced wedding co-ordinator to discuss your menu choices, wine, drinks choices and details of the day. This is normally held three months prior to the day
- A personal welcome by the hotel Master of Ceremonies who will assist with toastmaster duties on the day.
  - Complimentary use of our cake stand and knife
- A complimentary one night stay in our Junior Suite for the night of your wedding
  - Special accommodation rates for your guests
    - Main function room hire
    - White linen for all your tables
    - Background music of your choice
    - Extensive free car parking
  - Use of our beautiful gardens for drinks and photographs

# Ceremonies and Receptions

The hotel offers a combination of beautiful rooms suitable for ceremonies, welcome drinks, wedding breakfasts and evening receptions.

## The Magnolia Brasserie

Accommodating up to 140 guests for a wedding breakfast and up to 200 guests for an evening reception, The Magnolia Brasserie has views over our patio and landscaped gardens where your guests may enjoy drinks. The room can be made smaller or larger according to the size of your party. It is the perfect room for evening functions as it is spacious enough for a large dance floor area, where your guests can dance the night away to your chosen band or disco.

## Terrace Suite

Suitable for a ceremony or wedding breakfast of up to 40 guests, this room has a beautiful outdoor balcony overlooking the gardens.

## Restaurant 56

This stunning oak panelled room, with its feature fireplace is the most popular room for holding civil ceremonies and partnerships of up to 70 guests. It is ideal for intimate wedding breakfasts for up to 30 guests. Bespoke Restaurant 56 wedding packages are available on request.

## Garden Lounge

The original drawing room which overlooks the gardens and terrace is the perfect setting for your arrival drinks.

## Regency Room

In the original Georgian house this room can offer a ceremony for up to 20 guests or a small wedding breakfast for up to 14 guests.

## Outdoor Civil Ceremonies and Partnerships

Enjoy your outdoor wedding ceremony for up to 140 guests on our Garden Lounge Terrace in front of the Georgian House

In the case of adverse weather conditions we have the flexibility to move your ceremony to one of our popular indoor rooms.

## Drinks Packages

To help with your budgeting costs we have put together several drinks packages for you and your guests. However, if you have any ideas or suggestions of your own, we will be pleased to provide you with some prices.

### **Silver Drinks Package**

**£20.95 per person**

On arrival - a choice of a glass of Prosecco, Pimms or Orange Juice  
With the meal - One glass of house red or white wine per person  
To toast - One glass of Sparkling wine per person

### **Gold Drinks Package**

**£27.95 per person**

On arrival - a choice of a glass of Prosecco, Pimms or non-alcoholic fruit punch  
With the meal - Half a bottle of house red or white wine per person  
To toast - One glass of Sparkling wine per person

### **Platinum Drinks Package**

**£34.95 per person**

On arrival - a choice of a glass of Champagne, Pimms, Orange Juice or non-alcoholic fruit punch  
With the meal - Half a bottle of selected superior house red or white wine per person  
To toast - One glass of Champagne per person

Non-alcoholic drinks packages, alternative wines or drinks are available on request

## Selection of Canapes

Why not enhance your package and offer your guests some homemade canapés with their arrival drinks.

Please choose from the options below:

3 Canapes per person = £5.00

6 Canapes per person = £8.00

Chicken Liver Parfait  
Whipped Goat's Cheese and Basil Cones  
Blue Cheese Biscuits, Blue Cheese Mousse  
Parmesan Gougères  
Coronation Chicken Tartlet  
Honey and Wholegrain Mustard Glazed Cocktail Sausages  
Parmesan and Paprika Straws  
Truffle Risotto Ball  
Harissa Hummus, Crostinis  
Bruschetta with Chorizo  
Curried Cashews  
Smoked Salmon Blini, Caviar, Crème Fraîche  
Welsh Rarebit  
Italian and Spanish Olives  
Honey and Truffle Popcorn

## Selection of Sorbets

£3.25 per person

If you would like to add a refreshing sorbet course to your wedding breakfast, please speak to us regarding your options.

# Menu Packages

## Afternoon Tea Package

£28.00 per person

Please choose from the options below:

### **Sandwiches**

**Choose 3**

Ham

Salmon

Cucumber

Cheese & Chutney

Chicken Mayonnaise

Fruit and Plain Scones - 1 of each per person

With Jam and Clotted Cream

### **Slicing Cakes**

**Choose 2**

Carrot Cake

Lemon Drizzle Cake

Fruit Cake

### **Tray Bakes**

**Choose 2**

Hazelnut and Chocolate Brownie

Lemon Meringue Pie

Raspberry and White Chocolate Flapjack

### **Fancies**

**Choose 1**

Choux Bun Filled with Pastry Cream

Homemade Jam Doughnuts

Chocolate Viennese Shortbreads

Tea or Coffee

## Seasonal Silver Menus

£35.00 per person set menu

### March - May

#### **Starters**

Chicken Liver Parfait, Plum Chutney, Granary Toast  
Hot Smoked Salmon, Rye Toast, Pickled Fennel  
Wood Roasted Cauliflower and Spinach Salad, Caper Dressing

#### **Main course**

Roast Leg of Lamb, Mashed Potato, Minted Spring Vegetables  
Pea and Broad Bean Risotto, Charred Spring Onions  
Roasted Fillet of Cod, Confit Fennel, Dill Crushed Potatoes

#### **Dessert**

Vanilla Panna Cotta, Poached Blackberries, Granola  
White and Dark Chocolate Pavé, Passion Fruit Sorbet  
Rhubarb Eton Mess

### June - September

#### **Starters**

Tomato Gazpacho, Sourdough Croutons  
Ham Hock Terrine, Green Tomato Chutney, Goat's Cheese  
Dill Cured Salmon, Potato and Crème Fraîche Mousse, Pickled Cucumber

#### **Main course**

Roasted Chicken Breast, Chorizo and White Beans, Sherry Crème Fraîche Sauce  
Fillet of Salmon, Basil Fregola, Wood Roasted Courgettes, Vermouth Sauce  
Asparagus and Lemon Risotto, Crispy Parmesan

#### **Dessert**

White Chocolate and Strawberry Cheesecake, Strawberry Sorbet  
Raspberry Delice, Peach Purée, Vanilla Ice Cream  
Summer Berry Eton Mess

### October - February

#### **Starters**

Wood Roasted Butternut Squash Soup, Parmesan and Sage  
Confit Duck and Apricot Terrine, Pumpkin and Mango Chutney  
Fillet of Mackerel, Roasted Beetroots, Horseradish Potato

#### **Main course**

Roast Rump of Beef, Yorkshire Pudding, Roast Potatoes in Beef Dripping, Red Wine Gravy  
Roast Fillet of Cod, Choux Croute, Poultry Sauce  
Crispy Wild Mushroom Polenta, Tarragon Pesto, Pickled Shiitake

#### **Dessert**

Baked Prune and Armagnac Tart, Quince Sorbet  
Apple, Pear and Cinnamon Trifle, Toasted Almonds  
Hot Chocolate Fondant, Vanilla Ice Cream

Seasonal  
Gold Menu

£42.50 per person set menu

March - May

**Starters**

Courgette, Pea and Mint Soup  
Juniper Cured Salmon, Lime Potato, Pickled Cucumber  
Duck and Apricot Terrine, Chicory Jam, Sourdough Toast

**Main course**

Fillet of Salmon, Dill Potatoes, Caper Butter Sauce  
Roast Loin of Pork, Cider Fondant, Sage and Lemon Stuffing, Apple Purée  
Crispy Parmesan Fregola, Crushed Peas, Mint Pesto

**Dessert**

Passion Fruit Parfait, Pineapple Salsa, Pina Colada Sorbet  
Chocolate Tart, Spiced Oranges, Orange Sorbet  
Vanilla Crème Brûlée, Granny Smith Sorbet, Vanilla Shortbread

June - September

**Starters**

Prawn and Crab Cocktail, Mango, Iceberg, Marie Rose Espuma  
Tomato Gazpacho, Olive Oil Croutons, Basil Pesto  
Confit Chicken and Tarragon Terrine, Violet Mustard, Pickled Carrots

**Main course**

Roast Leg of Lamb, Olive and Basil Crushed Potatoes, Goat's Cheese, Mint Gremolata  
Fillet of Sea Bream, Shrimp and Dill Fregola, Caper Sauce Vierge  
Sweetcorn and Basil Polenta, Confit Tomatoes, Parmesan Shavings

**Dessert**

Kalamasi Lime Curd, Blueberry Sorbet, Meringue  
Chocolate Tart, Strawberries, Salted Caramel Ice Cream  
Vanilla Crème Brûlée, Honeycomb, Raspberry Sorbet

October - February

**Starters**

Wood Roasted Pumpkin Soup, Parmesan, Rosemary Croutons  
Game Terrine, Quince Jelly, Toasted Sourdough  
Hot Smoked Salmon, Rye Bread, Pickled Saffron Fennel, Dill Mayo

**Main course**

Fillet of Stone Bass, Parsley Pearl Barley, Salt Baked Celeriac, Red Wine Jus  
Braised Blade of Beef, Creamed Leeks, Fondant Potato, Tarragon Gravy  
Beetroot and Balsamic Tarte Tatin, Toasted Pine Nuts and Goat's Cheese

**Dessert**

Chocolate and Hazelnut Delice, Spiced Kumquats, Caramel Ice Cream  
Nougat Glace, Poached Pear, Blackcurrant Sorbet  
Treacle Tart, Marmalade Ice Cream

**Seasonal**  
**Platinum Menu**

£70.00 per person set menu

**March - May**

**Starters**

Sesame Crusted Tuna, Pink Grapefruit, Pickled Shiitake Mushrooms  
Pea and Ham Hock Soup, Manchego and Truffle on Toast  
Salad of Wood Roasted Jersey Royals, Broad Bean, Watercress, Pecorino Cheese

**Main course**

Barbary Duck Breast, Spiced Blackberries, Charred Purple Sprouting, Red Currant Sauce  
Pan Fried Fillet of Loch Duart Salmon, Confit Fennel, Caviar Vermouth Sauce  
Harissa Roasted Cauliflower, Chickpea Purée, Parsley Pesto

**Dessert**

Vanilla Panna Cotta, Poached Rhubarb and Ginger Biscuit  
White and Dark Chocolate Pavé, Pistachio Ice Cream, Cherries  
Lemon Curd Parfait, Blueberries, Elderflower Sorbet

**June - September**

**Starters**

Ham Hock, Chicken and Parsley Terrine, Goat's Cheese, Pineapple Chutney  
Almond Gazpacho, Celery and Pickled Grapes, Sourdough Croutons  
Smoked and Roasted Salmon Terrine, Saffron Potato, Fennel, Dill Yoghurt

**Main course**

Fillet of Cod, Mushroom and Truffle Risotto, Vermouth Sauce  
Beef Wellington, Dauphinoise Potato, Red Onion and Port Purée  
Curried Red Lentils, Tempura Cauliflower, Mint Raita

**Dessert**

Peach Melba Panna Cotta, Lemon Verbena Sorbet, Raspberry Doughnut  
Banoffee Tart, Milk Chocolate Ice Cream  
Strawberry Macaron, Mascarpone and Vanilla Mousse, Strawberry Sorbet

**October - February**

**Starters**

Roasted Chicken and Pigeon Terrine, Quince and Apple Chutney  
Cured Fillet of Mackerel, Horseradish Potato, Pickled Beetroot  
Jerusalem Artichoke and Truffle Soup

**Main course**

Venison Wellington, Juniper and Bacon Cabbage, Port Sauce  
Pan Fried Sea Bass, Artichoke Risotto, Pickled Shiitake Mushrooms  
Crispy Parmesan Polenta, Salt Baked Celeriac, Parsley Gremolata

**Dessert**

White Chocolate and Cranberry Cheesecake, Walnut Praline Ice Cream  
Clementine Delice, Dark Chocolate Sorbet  
Fig Bakewell, Blackberry Sorbet, Warm Vanilla Custard



## Evening Buffet Options

### Light Bites

£7.50 per person

Please select one of the following:

A choice of Bacon or Sausage Baps  
Lamb and Coriander Burgers, Mint Yoghurt  
Fish and Chip Cones, Tartare Sauce  
Chorizo, Mozzarella and Rocket Pizzas  
Pulled Pork Baps, Apple Compote  
Cheese and Ham Toasties  
Roast Chicken and Wholegrain Mustard Mayonnaise Baps

### Upgraded Evening Buffet

4 Items £15.00 per person

6 Items £18.00 per person

Please select four of the following items:

Honey and Soy Glazed Pork Ribs  
Thai Fishcakes, Lemon and Ginger Mayo  
Duck Spring Rolls, Hoisin Dip  
Chorizo, Mozzarella and Rocket Pizzas  
Onion Bhajis, Vegetable Samosas, Mango Chutney  
Individual Assorted Quiches  
Sesame and Soy Glazed Chicken  
Piri Piri Chicken  
Mozzarella, Tomato and Rocket Pizzas  
Honey and Mustard Sausages  
Plaice Goujons, Tartare Sauce

## Guest Accommodation

Your guests can stay at the hotel using our special accommodation rates. We can reserve a number of rooms at this rate for your guests. Your guests can call our reservations team to book their room and pay their deposit. Bedrooms will be held subject to availability.

Couples booking the Platinum package will receive a complimentary one night stay to celebrate their first wedding anniversary.

(Bookings only available for the Bride and groom and are subject to the hotels availability)

## Civil Ceremonies and Partnerships

If you are having your ceremony at the hotel, please remember that you need to book the registrar yourself as the hotel is legally unable to do this for you.

Any fees for the registrar have to be paid to them directly.

To contact them please call Oxfordshire Registry Office on 0345 2412489

## Deposit, Terms and Conditions

We will normally hold provisional bookings for weddings for two weeks, subject to demand for the date.

To secure your preferred date we will require a £750.00 non-refundable deposit.

A payment of 50% of the estimated final balance will be payable six months prior to the day and full payment will be required one month prior to the day. These payments are non-refundable and non-transferable.

Your final details meeting will take place 3 months prior to your wedding to discuss in depth your arrangements for the day.

Please inform us in advance of any dietary requirements or allergies so that we can cater accordingly.

Additional extras incurred on the day will need to be settled on departure.

# Wedding Budget Planner

To help with your wedding budget we have put together a cost planner of all the standard items at Sudbury House Hotel.

The total costs will be discussed at your final details meeting and confirmed there after in writing.

Details	Quantity	Cost	Total
Civil Ceremony Room Hire	One	£350.00	
Drinks Package	(Number of Guests)	£ (Price per person)	£
Wedding Meals (Adults)	(Number of Adults)	£ (Price per person)	£
Wedding Meals (Children having adult meal ages 2 to 12 years)	(Number of Children)	£ (Price per child)	£
Children's Meal (Children ages 2 to 12 years)	(Number of Children)	£ (Price per child)	£
Evening Buffet	(Number of Guests)	£ (Price per person)	£
		<b>Total</b>	£

Children aged 2 to 12 years will be charged at £25.00 per child. Children under 2 years will be free of charge.

Children's menus are available on request.