

Gilbert Scott Wing Venue Hire Charges

There is a minimum requirement of 50 daytime guests and 80 evening guests on any date throughout the year.

2025

	SUN - THU	FRI - SAT (INCL BANK HOL SUN)
OFF PEAK (Oct, Nov, Dec, Jan, Feb, Mar)	£1,750	£2,200
PEAK (Apr, May, Jun, Jul, Aug, Sep)	£2,500	£3,500

2026

	SUN - THU	FRI - SAT (INCL BANK HOL SUN)
OFF PEAK (Oct, Nov, Dec, Jan, Feb, Mar)	£2,000	£2,750
PEAK (Apr, May, Jun, Jul, Aug, Sep)	£2,750	£3,750

2027

	SUN - THU	FRI - SAT (INCL BANK HOL SUN)
OFF PEAK (Oct, Nov, Dec, Jan, Feb, Mar)	£2,750	£3,250
PEAK (Apr, May, Jun, Jul, Aug, Sep)	£3,250	£4,000

Ceremony

INDOOR OR OUTDOOR CEREMONIES - 2025 - £695 | 2026 - £750 | 2027 - £950

Set up in the outdoor Bandstand or one of our beautiful State rooms.

Carriage Court Ceremony - £1,100

CHURCH CEREMONY

Religious ceremonies are also available at St. Wilfrid's, a beautiful 12th century church, set within the grounds of the Hall. All church ceremonies must be booked directly with the church on 01636 703289.

Additional Charges:

Late night Licence (12am until 1am) - £175

£15,000 minimum spend applies to larger Weddings taking place in the Great Hall. The minimum numbers above do not apply to Weddings in the Great Hall.

Kelham Lodge: £750 per night

Menus

CANAPÉS

£15pp (2025) | £18pp (2026) | £19pp (2027)

Enhance your drinks reception and indulge in a selection of delicious homemade canapés.

Canapés are priced at £15pp for a choice of three canapés. Please choose from the following:

Served Warm

- Lamb seekh kebab with mint yoghurt dip. (GF)
- Aromatic spiced potato cake and tomato chilli garlic dip. (V) (VE)
- Fish tempura with soya honey and ginger dip. (DF)
- Lemon-infused meatballs with light spicy tomato sauce. (GF)
- Ham hock and potato croquette with homemade piccalilli sauce.
- Oven-roasted chipolata sausage glazed with honey and whole-grain mustard.
- Sesame prawns on toast with sweet chilli sauce. (GFOA)
- Onion bhaji with mango and mint yoghurt dip. (V) (VEOA)
- Roast sirloin of beef with mini Yorkshire pudding and horseradish sauce.
- Patatas Bravas with a spicy tomato dip. (V) (VEOA)

Served Cold

- Smoked salmon roulade with dill soft cheese and cucumber. (GF)
- Goat cheese mousse en croûte with red onion marmalade. (V)
- Cheese, pineapple, and cherry kebab. (V) (VEOA) (GF)
- Duck liver pâté on crostini with Cumberland sauce. (GFOA)
- Smooth smoked mackerel en croûte. (GFOA)
- Prawn Mary Rose on Vol-au-vent shell.
- Cucumber and dill cheese on toast. (V) (GF)

Additional canapés are available at a charge of £4pp.

(V) Vegetarian (VE) Vegan (VEOA) Vegan option available
(GF) Gluten free (GFOA) Gluten free option available (DF) Dairy free

All of our dishes are freshly prepared and cooked to order, please note some dishes may have a longer wait time. Menus are subject to change. Please tell us if you have allergies or special dietary requirements.

WEDDING BREAKFAST MENUS

Please select a set menu for all of your guests, choosing only one dish from each of the starter, main and dessert options.

If you would like to offer your guests a pre-ordered choice menu of three dishes per course (including the Vegetarian option), there will be a £10 supplement, which applies to all of your guests.

IVY: £62.00pp (2025) | £65.00pp (2026) | £70.00pp (2027)

STARTER

Creamy Leek and Potato Soup: Served with a warm bread roll and butter. (V) (GFOA)

Chicken Liver Parfait: With tangy red onion and apple chutney, mixed salad leaves and crostini. (GFOA)

Salted Cod Fish Cake: With a delicious homemade tartar sauce and mixed green salad.

Spicy Onion Bhaji: Paired with crisp salad leaves and a refreshing mint and yoghurt dip. (V) (VEOA)

MAINS

Pan-fried Cornfed Chicken Breast: Served alongside roasted root vegetables and seasonal greens, accompanied by flavourful parmentier potatoes and a fragrant thyme jus.

Tender Poached Salmon Fillet: Accompanied by roasted root vegetables and seasonal greens, indulgent potato fondant, all drizzled with a velvety creamy white wine sauce.

Goats Cheese and Beetroot Wellington: Nestled within flaky pastry and served with a mixed dressed salad, parmentier potatoes and herb and balsamic dressing. (V)

Ratatouille: Served with a mixed leaf salad and a side of aromatic garlic bread. (V) (VEOA) (GFOA)

DESSERTS

Decadent Madagascan Vanilla Baked Cheesecake: Topped with a medley of fresh berries and drizzled with a sweet raspberry coulis. (V)

Traditional Jam Sponge Pudding: Served with a velvety vanilla custard. (V)

Homemade Profiteroles: Coated in a rich chocolate sauce. (V)

Banana Sticky Toffee Pudding: With homemade creamy ice cream. (V)

Chocolate and Cherry Cheesecake: Complemented by a dollop of light Chantilly cream. (GF)

*Vegan and Gluten option available upon request.

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LILY: £72.00pp (2025) | £75.00pp (2026) | £80.00pp (2027)

STARTER

Roasted Beef Tomato and Basil Soup: Served with a freshly baked warm bread roll. (V) (VEOA) (GFOA)

Zesty Thai Lime and Chilli Fish Cake: Served alongside crisp salad leaves, a tangy lime wedge, and a side of sweet chilli sauce.

Smoked Duck Salad: Paired with refreshing orange, zesty ginger, and strawberry chutney. (GF)

Timeless Classic Prawn Cocktail: Nestled in a bed of crisp salad, drizzled with Thousand Island sauce, served with buttered brown bread. (GFOA)

MAINS

Cornfed French Trimmed Chicken Breast: Accompanied by creamy dauphinoise potatoes, roasted root vegetables, and seasonal greens, all enhanced by a fragrant thyme jus. (GF)

Roast Sirloin of Beef: Paired with honey-roasted root vegetables, seasonal greens, rosemary-infused garlic roasted potatoes, Yorkshire pudding, and luxuriously finished with a rich beef jus. (GFOA)

Pan-Seared Stone Bass: Served with luscious potato fondant, buttery green beans, confit carrots, and a decadent creamy champagne and dill sauce. (GF)

Stuffed Aubergine: With spiced Mediterranean roasted vegetables accompanied by a zesty arrabbiata sauce. (V) (VE) (GF)

DESSERTS

Banoffee Cheesecake: Served alongside fresh berries and a drizzle of sweet raspberry coulis. (V)

Traditional Spotted Dick Sponge Pudding: Served warm with velvety vanilla custard. (V)

Tangy Glazed Lemon Tart: Complemented by a dollop of light Chantilly cream and a flavourful berry compote. (V)

Decadent Chocolate Cheesecake: Infused with the warmth of brandy and accompanied by a luscious confit orange segment. (V)

Trillionaires Torte: Filled with rich caramel and completed with a forest berry compote. (GF)

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ROSE: £82.00pp (2025) | £85.00pp (2026) | £90.00pp (2027)

STARTER

Roasted Butternut Squash Soup: Served with a freshly baked warm bread roll. (V) (VEOA) (GFOA)

King Prawn Tempura: Delicately encased in a crispy tempura batter, served alongside a refreshing mixed leaf salad and accompanied by a tangy sweet chilli sauce.

Confit Duck Breast Salad: Elevated by bursts of citrusy sweetness from orange gel. (GF)

Smoked Chicken Terrine: Accompanied by the sweet tang of fig and onion chutney, served with crisp crostini. (GFOA)

MAINS

French Trimmed Rack of Lamb: Served with roasted potatoes, seasonal vegetables, and a decadent red wine jus. (GFOA)

Delicate Pan-fried Halibut: Accompanied by new potatoes, seasonal vegetables, and a luxurious creamy white and prawn sauce. (GFOA)

Bacon-Wrapped Cornfed Chicken Breast: Served with creamy dauphinoise potato, seasonal vegetables, and a fragrant thyme jus. (GFOA)

Mixed Vegetable Wellington: Served with roasted potatoes, seasonal vegetables, and a rosemary gravy. (V) (VEOA)

DESSERTS

Chocolate Brownie Delight: Served warm and topped with a scoop of ice cream. (V) (VEOA) (GFOA)

Refreshing Lemon and Raspberry Parfait: Accompanied by a drizzle of raspberry coulis. (V)

Belgian Chocolate and Mint Teardrop: Served with a dollop of vanilla Chantilly cream and a swirl of tropical mango coulis. (V)

Filled Brandy Snap Basket: Filled with plump fresh berries, topped with a generous drizzle of raspberry sauce and a scoop of velvety vanilla ice cream. (V)

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ADDITIONAL VEGAN & VEGETARIAN OPTIONS

STARTERS

Roasted Beef Tomato and Basil Soup: Served with a freshly baked warm bread roll. (V) (VEOA) (GFOA)

Onion and Goats Cheese Tart: Accompanied by a medley of crisp mixed salad leaves drizzled with a sweet balsamic reduction. (V)

Deep-Fried Stuffed Mushroom: Filled with rich Stilton cheese and aromatic garlic, served with a savoury herbed tomato sauce. (V)

Spring Onion and Potato Cake: Infused with fresh spring onions, served alongside a zesty homemade tomato salsa. (V) (GFOA)

MAINS

Stuffed Peppers with a Mediterranean Cous Cous: Accompanied with a rich tomato and basil sauce. (V)

Aloo Gobi Parcel: Flavourful blend of spiced potatoes and cauliflower wrapped in a delicate pastry, accompanied by tender roast vegetables and a fragrant curry sauce. (V) (VEOA) (GFOA)

Vegetable Moussaka: Layers of roasted vegetables in a rich tomato sauce, topped with a creamy béchamel sauce, served with warm garlic bread. (V) (GFOA)

Roasted Root Vegetable Stew: Simmered in a savory rosemary-infused tomato red wine sauce, served with crisp roast potatoes. (V) (VE) (GF)

DESSERTS

Chocolate Brownie Delight: Served warm and topped with a scoop of creamy ice cream. (V) (VEOA) (GFOA)

Zesty Lime Pie: Served with a luscious strawberry and raspberry coulis drizzle. (V)

Tiramisu Cheesecake: Accompanied by a luxurious cherry compote. (V)

Traditional Treacle Sponge: With a scoop of velvety vanilla ice cream. (V)

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CHILDREN'S MENU: £22.00pp (2025) | £25.00pp (2026) | £29.00pp (2027)

***Children Under 12 Years**

STARTERS

Assortment of Baton Carrots and Cucumber: Served with your choice of either caramelised onion and chive dip or classic humous dip. (V) (VEOA) (GF)

Fresh Fruit Salad: Featuring a medley of seasonal fruits. (V) (VE) (GF)

MAINS

Miniature Cheeseburger (5oz): Served with a side of crispy chips. (GFOA)

Falafel burger: Served with a side of crispy chips (V) (VEOA)

Homemade Chicken Nuggets: Served alongside golden chips and baked beans.

Baked Macaroni: Served with a refreshing side salad. (V)

Pork Sausage: Served alongside golden chips and baked beans.

Crispy Fish Goujons: Served alongside golden chips and garden peas.

DESSERTS

Chocolate Brownie Delight: Served warm and topped with a scoop of creamy ice cream. (V) (VEOA) (GFOA)

A Trio of Ice Cream: Adorned with colorful sprinkles and chocolate sauce. (V) (GF)

SUPPLIERS MEAL:

(Optional)

Hot main course - £29 Per Person

Sandwiches with Tea and Coffee - £19 Per Person

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SHARING FEAST MENU

Enjoy our Prestigious Feast Menu! Choose your guest to carve for the table. A whole cut of meat served to your table with a carving board, knife set, apron & chef's hat. Served to your table as a sharing feast. This menu aims to cover all your guests' varying diets in one splendid, sharing feast. A great alternative to the 3-course wedding breakfast.

£88.00pp (2025) | £91.00pp (2026) | £96.00pp (2027)

STARTER

Your feast includes the below platter (per table):

Artisan Cured Meats

Fresh Crudités with Smooth Houmous Dip (V) (VE) (GF)

Grilled Seasonal Vegetables (V) (VE) (GF)

Sun-Kissed Blush Tomatoes (V) (VE) (GF)

Mediterranean Olive Medley (V) (VE) (GF)

Fresh Garden Salad (V) (VE) (GF)

MAINS

Please choose 1 meat & 1 vegetarian dish from the below:

Chateau Briand: Premium Chateau Briand fillet, tender and succulent, offering a melt-in-your-mouth sensation (£5pp supplement). (GF)

Côte de Boeuf: Expertly prepared to perfection, offering a rich and hearty flavour profile. (GF)

Roast Pork Loin: Seasoned and roasted to perfection, offering a mouthwatering combination of tender meat and crispy crackling. (GF)

Marinated Chicken Skewers: Marinated in a flavourful blend of herbs and spices, grilled perfectly for a juicy and satisfying bite. (GF)

Marinated Lamb Skewers: Tender marinated lamb, offering a taste of Mediterranean. (GF)

Rack of Lamb: Tender and served with a flavourful aromatic jus. (GF)

Halibut or Turbot: Pan-seared in a lemon and butter sauce. (GF)

Roast Chicken: Seasoned with fragrant lemon and aromatic rosemary herbs. (GF)

Marinated Vegetable Skewers: Featuring a medley of flavourful seasonal vegetables grilled to perfection. (V) (VE) (GF)

Vegetable Wellington: Presents a symphony of flavours, featuring a medley of fresh, seasonal vegetables encased in flaky puff pastry, creating a savory and satisfying centerpiece for any meal. (V) (VEOA)

Cheese Fondue: Accompanied by a vibrant medley of seasonal vegetables, providing the perfect canvas for dipping. (V) (GF)

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Your mains will be served with all of the below sides:

Herb Roasted Potatoes (V) (VE) GF)
Zesty Rocket and Parmesan Salad (GF)
Renaissance Slaw (V) (GF)
Artisan Freshly Baked Bread Selection with Olive Oil and Balsamic (V) (VE) (GFOA)
Exotic Israeli Cous Cous (V) (VE)
Grilled Vegetable Medley (V) (VE) (GFOA)
Niçoise Salad (GF)

Please choose 2 sauces to accompany your main dishes for all guests:

Hollandaise (GF)
Diane (GF)
Béarnaise (GF)
Peppercorn (GF)
Red Wine Jus (GF)
Thyme Jus (GF)
Rosemary and Redcurrant Jus (GF)
Choron (GF)
Creamy Stilton (GF)
Vegetable Jus (V) (VEOA)

DESSERTS

Please choose 1 dessert for all guests. This will be served to your table as a sharing dessert on a large platter tray:

Chocolate Brownie with Creamy Ice Cream: Rich chocolate brownie, served warm and accompanied by velvety ice cream for the ultimate dessert experience. (V) (VEOA) (GFOA)

Banoffee Cheesecake: Served alongside fresh berries and a drizzle of sweet raspberry coulis. (V)

Banana Sticky Toffee Pudding: With homemade creamy ice cream. (V)

Irresistible Golden Churros: Served with a selection of delightful dips including mango and chocolate, for a perfect combination of sweetness and indulgence. (V)

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EVENING MENUS

These menus are designed for wedding receptions. It is required that you cater for all of your day guests and additional evening guests.

EVENING CHEESE & CHARCUTERIE TABLE:

£30.00pp (2025) | £33.00pp (2026) | £36.00pp (2027)

Served with mixed olives, red stuffed peppers with cheese, caperberries, sun-dried tomatoes, a selection of warm bread, olive oil and balsamic vinegar. Based on a minimum of 80 guests.

Choose 4 types from our selection of continental and English meats:

Pepperoni Slice
Salami Pepperoni
Serrano Ham
Milano Salami
Mortadella
Chorizo
Sliced Beef (GF)
Honey Roasted Gammon (GF)

Choose 4 types from our extensive delicatessen counter cheeses:

NOTTINGHAMSHIRE

Colston Basset Stilton
Cropwell Bishop
Stichelton

LINCOLNSHIRE

Cote Hill Blue
Cote Hill Red
Cote Hill Yellow
Cote Hill Lindum
Lincolnshire Red
Dam Buster
Lincolnshire Poacher
Little Lincoln Imp

DERBYSHIRE

Traditional Sage Derby
Hartington Bomber
Dovedale
Peak Land White
Devonshire Gold

LEICESTERSHIRE

Rutland Red
Blue Shropshire
Tuxford and Tebbut Blue Stilton
Sparkenhoe Red Leicester
Long Clawson Stilton
*Vegan Cheese available

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EVENING SPICED PULLED JOINT: £28.00pp (2025) | £31.00pp (2026) | £34.00pp (2027)

Experience the exquisite flavor of slow-roasted meat on the bone, meticulously prepared and served in freshly baked rolls for a satisfyingly hearty meal.

Pulled BBQ Beef: Tender, slow-cooked beef, expertly pulled and smothered in tangy barbecue sauce. (GFOA)

OR

Pulled Pork: Succulent, slow-cooked pork shoulder, carefully shredded and mixed with our homemade BBQ sauce, bursting with flavour. (GFOA)

Vegetable Burger: Plant-based burger, crafted with a savoury vegetarian patty and topped with caramelised onion, ripe tomato, and crisp lettuce, all nestled within a fluffy bun. (V) (VEOA) (GFOA)

Served with:

Hickory BBQ Sauce (V) (VE)
Renaissance Slaw (V)
Apple Sauce (V) (VE) (GF)
Lettuce (V) (VE) (GF)
Sage and Onion Stuffing (V) (VE)
Caramelised Onion (V) (VE) (GF)
Sliced Beef Tomato (V) (VE) (GF)
Rosemary Salted Potato Wedges (V) (VE)
Mixed Leaf Salad (V) (VE) (GF)

EVENING HOG ROAST: £28.00pp (2025) | £31.00pp (2026) | £34.00pp (2027)

Enjoy our interactive Hog Roast experience, expertly carved from our hog roast machine in front of your guests by our team. Smothered in a rich honey and smoked paprika glaze and tucked into freshly baked rolls. For our vegetarian guests, we offer a delicious Vegetarian Sausage in a freshly baked hotdog roll.

Based on a minimum of 100 guests. Should your numbers be fewer, minimum cost applies.

Served with:

Apple Sauce (V) (VE) (GF)
Sage and Onion Stuffing (V) (VE)
Crispy Crackling (GF)
Rosemary Salted Potato Wedges (V) (VE)
Mixed Leaf Salad (V) (VE) (GF)

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EVENING 'STREET FOOD': £23.00pp (2025) | £26.00pp (2026) | £29.00pp (2027)

Please choose two dishes for all of your guests:

BBQ Pulled Pork Burger: Succulent pulled pork nestled in a brioche bread roll with vibrant red slaw, crisp lettuce, and juicy tomato. (GFOA)

Piri Piri Chicken Loaded Fries: Crispy fries piled high with flavourful Piri Piri chicken, gooey cheese, spicy jalapenos, tangy homemade tomato salsa, and cool sour cream. (GF)

Char Siu Bao Bun: Tender braised Chinese BBQ pork wrapped in a soft bao bun, accompanied by a refreshing spring onion salad and sprinkled with sesame seeds.

Pulled Jackfruit Bao Buns: Jackfruit cooked to perfection and seasoned with savoury spices, served in pillowy bao buns with a crisp spring onion salad and sesame seeds. (V) (VE)

Loaded Jacket Potato: A hearty jacket potato topped with slow-cooked beef chilli con carne, melted cheese, creamy sour cream, and fresh guacamole. (GF)

Homemade Onion Bhaji Wrap: Fragrant homemade onion bhaji wrapped in a soft tortilla with crisp mixed salad, cool mint yoghurt sauce, and a spicy pineapple salsa for a burst of flavour. (V) (VEOA) (GFOA)

Falafel and Humous Wrap: Crispy falafel paired with creamy humous, wrapped in a tortilla with a fresh mixed salad, offering a satisfying and flavourful vegan option. (V) (VEOA) (GFOA)

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EVENING 12" STONEBAKED PIZZAS: £22.00pp (2025) | £25.00pp (2026) | £28.00pp (2027)

Served with Rosemary Salted Potato Wedges and Mixed Leaf Salad.

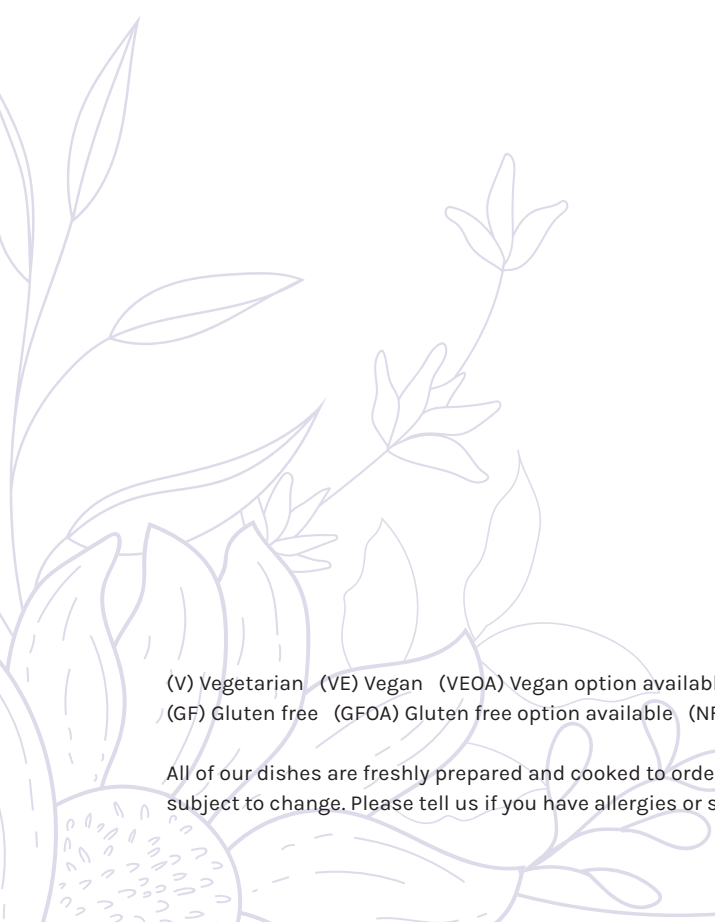
Choose two pizzas for all of your guests:

Renaissance Meat Feast: Italian tomato base topped with pepperoni, chorizo sausage, peppers, red onion, and mozzarella cheese.

Veggie Deluxe: Italian tomato base topped with a colourful array of courgettes, mushrooms, peppers, aubergine, tomatoes, and creamy mozzarella cheese. (V) (VEOA) (GFOA)

BBQ Chicken: Italian tomato base topped with succulent chargrilled chicken, crispy bacon, rich hickory barbecue sauce, and melty mozzarella cheese, delivering a flavour-packed punch. (GFOA)

Veggie Supreme: Italian tomato base adorned with flavourful black olives, tangy feta cheese, crisp green peppers, and a hint of chilli. (V) (GFOA) (VEOA)



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DRINKS PACKAGES

MANNERS: £23.00pp (2025) | £24.00pp (2026) | £27.00pp (2027)

The following will be included in your drinks packages:

Reception: 1 x Glass of Prosecco OR bottle of lager OR soft drink

Breakfast: 1 x Glass of house wine (250ml) with the meal

Toast: 1 x Glass of Prosecco OR soft drink for the toast

***This package can be delivered with non-alcoholic alternatives**

SUTTON: £26.00pp (2025) | £27.00pp (2026) | £30.00pp (2027)

The following will be included in your drinks packages:

Reception: 1 x Glass of Prosecco OR bottle of lager OR soft drink

Breakfast: 1 x Half bottle of house wine with the meal (per person)

Toast: 1 x Glass of Prosecco OR soft drink for the toast

***This package can be delivered with non-alcoholic alternatives**

LEXINGTON: £37.00pp (2025) | £39.00pp (2026) | £42.00pp (2027)

The following will be included in your drinks packages:

Reception: 1 x Glass of house Champagne, Champagne cocktail OR bottle of lager OR mocktail

Breakfast: 1 x Half bottle of premium wine with the meal (per person)

Toast: 1 x Glass of house Champagne OR soft drink for the toast

***This package can be delivered with non-alcoholic alternatives**

CHILDRENS: £8.00pp (2025) | £10.00 (2026) | £13.00pp (2027)

The following will be included in your drinks packages:

Reception: 1 x fruit juice

Breakfast: 1 x fruit juice

Toast: 1 x fruit juice

House and or Premium choices are subject to change due to supplier availability.
Prices subject to change for inflation and or supplier costs.