TWILIGHT WEDDING PACKAGE

HALL PLACE 2027

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YOUR WEDDING

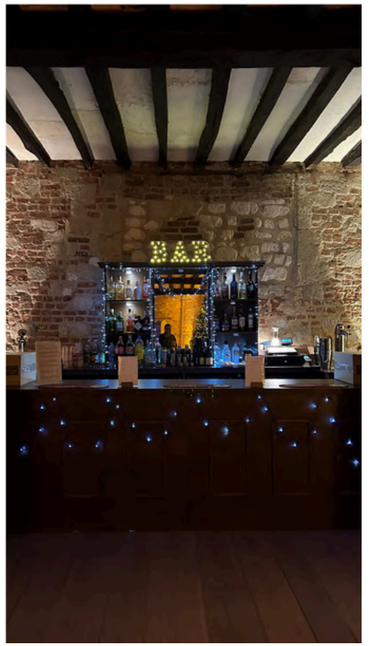
A SUGGESTED TIMELINE (SUMMER MONTHS)

4.30pm	Guests arrive
	Chapel bar open prior to the ceremony
5.15pm	Guests seated in the Tudor kitchen for the ceremony
5.30pm	Ceremony
6pm	Reception drinks & canapés
	Chapel bar open
	Group photos
7.30pm	Tudor Kitchen bar & food served
11.15pm	Last orders at the bar
11.30pm	Bar closed
12am	Guests depart

YOUR WEDDING

A SUGGESTED TIMELINE (WINTER MONTHS)

2.30pm	Guests arrive
	Chapel bar open prior to the ceremony
3.15pm	Guests seated in the Tudor kitchen for the ceremony
3.30pm	Ceremony
4pm	Reception drinks & canapés
	Chapel bar open
	Group photos
5.30pm	Tudor Kitchen bar & food served
9.15pm	Last orders at the bar
9.30pm	Bar closed
10pm	Guests depart



YOUR PACKAGE

WHAT'S INCLUDED?

- Reception Drink (2 glasses per person)
  Cava & orange juice mimosa
  Non alcoholic elderflower presse
  Orange juice
  Iced water & lemon
- Canapes (4 per person from a choice of 6)
- Evening meal (1 menu choice)
- Event manager, chefs & food service team
- Bar facility
- All china, cutlery, glassware & table linens

UPGRADES AVAILABLE

CANAPÉ MENU

Select 6 choices

MEAT

Served cold

Chicken liver pate, brioche croute, caramelised onion
Hoisin duck & spring onion poppadom
Ham hock terrine, piccalilli puree, sorrel
Lemon & herb chicken skewer

Served hot

Mini sausage & mash, caramelised onion
Chicken tikka naan, mint yogurt
Bang bang chicken lollipop, coriander dip
Teriyaki beef skewer, sesame & coriander

FISH

Served cold

Smoked salmon parfait, blini, dill, lemon crème fraiche
Prawn & avocado tostada, chilli flakes
King prawn, lime & chilli, coriander mayonnaise

Served hot

Thai salmon fishcake, oriental dip
Filo wrapped prawn, sweet chilli

VEGETARIAN & VEGAN

Served cold

Goats cheese & pine-nut parfait beetroot tart, pickled pear (v)
Tomato, red onion & pesto bruschetta (ve)
Mediterranean vegetable crostini, balsamic glaze (ve)
Bocconcini & cherry tomato skewer (v)

Served hot

Wild mushroom arancini (v)
Curried Cauliflower fritter, mango chutney (ve)
Beetroot bhaji, mint yogurt (ve)
Miso glazed aubergine, chilli dressing (ve)

UPGRADES AVAILABLE

BBQ GRILL MENU

BBQ GRILL MENU

From the grill:

4oz 100% beefburger, brioche bun, grilled onions, cheese, lettuce, tomato

Prime pork & leek sausage

Chargrilled piri piri chicken thigh, garlic aioli

Thai salmon fillet, chilli & lemongrass cream sauce

+ 3 side dishes from the salad bar

Select 3 options from the vegetarian / vegan grill **allocated guests only*:

Moving mountains burger, vegan cheese, lettuce, tomato (ve)

Halloumi burger, chilli & avocado, lettuce, tomato, brioche bun (v)

Beetroot & feta burger, mint yoghurt, lettuce, tomato, brioche bun (v)

Halloumi & Mediterranean vegetable kebab, paprika butter (v)

Portobello mushrooms, spinach, ricotta (v)

Cumin crusted cauliflower steak (ve)

Maple glazed aubergine, chilli, garlic, ginger, oregano (ve)

Grilled asparagus bundle, sea salt, black pepper, lemon juice (ve)

SALAD BAR

Summer coleslaw (v)

New potato salad, shallots, parsley, mustard, mayonnaise (v)

Garden salad, mixed leaf, tomato, cucumber, red onion, vinaigrette (ve)

Italian pasta salad, blush tomato, pine nut, roasted pepper, parmesan (v)

Greek salad, baby gem, tomatoes, cucumber, olive, feta, lemon oil (v)

Caprese salad, plum tomato, buffalo mozzarella, basil, olive oil (v)

Moroccan couscous, apricot, blush tomato, red onion, pomegranate (ve)

Tabbouleh salad, tomato, cucumber, spring onion, lemon, herbs (ve)

Mediterranean vegetables, garlic, thyme (ve)

UPGRADES AVAILABLE

HOT BUFFET MENU

HOT FORK BUFFET

MAIN

Select 2 options

Braised beef in Kentish ale
Chicken in white wine, chervil, tarragon and tomatoes
Slow cooked braised lamb, rosemary, apricots and almonds
Chicken rendang, coconut & aromatic spices
Slow cooked chilli con carne, soured cream
Salmon, broccoli & basil pasta bake
Beef rogan josh, yoghurt

Select 1 option

Posh mac & cheese, mushroom & kale (v)
Roasted vegetable lasagne (v)
Thai red vegetable curry (ve)
Beetroot bourguignon, spinach (ve)

SIDES

Select 2 options

Mediterranean couscous
Garlic & thyme roasted baby new potatoes
Coconut & coriander rice
Roasted root vegetables
Steamed basmati rice

Upgrade option - why not add a basket of artisan breads & butter

UPGRADES AVAILABLE

FROM THE COURTYARD

PAELLA

Mixed meat & seafood paella garnished with tiger prawn, mussels, peas, lemon, parsley
Vegetable paella, pepper, onion, peas, butternut squash, lemon, parsley (ve)
Garden salad, mixed leaves, tomato, cucumber, red onion, vinaigrette (ve)
Artisan bread & butter

TEX MEX

Chicken fajitas, onion, pepper
Halloumi (v) or Tofu (ve) vegetable fajitas, onion, pepper
Tortilla wraps, guacamole, salsa, soured cream
Garden salad, mixed leaves, tomato, cucumber, red onion, vinaigrette (ve)

Upgrade option - Why not have a combination grill with paella and tex mex?

KEBAB BAR

Lemon & thyme buttermilk chicken skewer
or
Moroccan spiced lamb skewer
Halloumi & Mediterranean vegetable kebab, paprika butter (v)
or
Mediterranean vegetable skewer, lemon oil (ve)
Pitta bread, shredded lettuce, tomato, cucumber, red onion,
pickled red cabbage, garlic aioli

UPGRADES AVAILABLE

UPGRADES

WHAT CAN YOU UPGRADE?

Wedding Cake Cutting Service
Do you wish for us to cut and serve your wedding cake. We will do the hard bit and serve to your guests with side plates and serviettes. This service has a fee of £25.00 plus vat

Reception Drink & Toast Drink
Change your drink choice to prosecco, champagne or bottled beer

Prices are not inclusive of VAT	2027	2028
Prosecco	£2.10 pp	£2.25 pp
Bottled Peroni	£1.00 pp	£1.25 pp
Champagne	£6.00 pp	£6.25 pp

Dinner Drinks
Why not have drinks on the table for your guest to enjoy during their meal

Prices are not inclusive of VAT	2027	2028
House Wine	£18.50 per bottle	£19.00 per bottle
Bottled Mineral Water	£2.95 per bottle	£3.25 per bottle
Jug of Juice	£4.95 per jug	£5.25 per jug

UPGRADES

WHAT CAN YOU UPGRADE?

Dessert

Ad a dessert station for later in the evening. Our shot pot desserts or platters of brownie and cheesecake are delicious treat for after your meal.

Prices are not inclusive of VAT	2027	2028
Shot Pot Desserts	£5.25 pp	£5.50 pp
Cheesecake & Brownie	£6.95 pp	£7.25 pp

Evening Snack

Have some late night bacon baps served at 11pm to finish the night off

Prices are not inclusive of VAT	2027	2028
Bar Nibbles	£3.00 pp	£3.25 pp
Late Nite Bacon Rolls	£5.95 pp	£6.25 pp

ADD AN EVENING BUFFET

Why not add a late evening buffet for your guests to enjoy?

HOT & COLD FINGER BUFFET

Please select any two items from the following:

Aberdeen angus slider burger, brioche bun, cheddar cheese, relish
Mini pork chipolata hot dog, mustard & ketchup
Teriyaki beef skewer, sesame seed & coriander
Pork & caramelised onion sausage roll
Steak & ale, chicken & tarragon mini pies

and six items from the following:

Antipasti cone, cured meats, cheese & olives
Lamb koftas, mint yoghurt
Spiced chicken skewers, garlic aioli
Yakitori chicken skewer, ponzu mayonnaise
Southern fried chicken strips, BBQ sauce
Mini southern fried chicken & seasoned chip cone, BBQ sauce
Sticky honey & sesame cocktail sausages
Chilli & mango coated king prawns
Goujons of plaice, tartare sauce
Mini plaice goujon & seasoned chip cone, tartare sauce
Vegetable & spinach pakoras, sweet chilli dip (ve)
Sundried tomato & mozzarella arancini (v)
Beetroot bhaji, mint yoghurt (ve)
Mac & cheese bites, baconnaise (v)
Vegetable samosa, lime pickle (ve)
Curried cauliflower fritters, mango chutney (ve)
Beetroot & feta slider, brioche bun (v)
Mini seasoned chip cones (ve)

Upgrade option - Why not extend your buffet to 10 items. Please speak to a member of the sales team for an upgrade price

PRICING GUDE	2027	2028
Hot & Cold Finger Buffet	£16.50	£17.50

**Guide prices illustrated are on a minimum of 50 guests, surcharges apply for numbers below 50. Prices are inclusive of VAT, service team, crockery, serviettes & buffet linen. For accurate quotes, please ask a member of our sales team.*

BAR FACILITY

CASH / CARD SALES

Bar options available:
Paid bar, cash & card/contactless payments are taken
Account bar - run a tab to a specified amount

If you choose to run a tab or account bar, we require a card to hold behind the bar and full payment at the end of the evening is required.

ALL-INCLUSIVE EVENING BAR

4-hour bar service, 7.30pm-11.30pm

All inclusive bar includes:
Bottled beers, draft Moretti, wines, prosecco, standard spirits & soft drinks

All inclusive bar excludes:
Double measures, shots & premium spirits

Must be ordered for total number of guests in attendance

2027

All Inclusive Bar for Day Guests:	£31.25 per person
All Inclusive Bar for Evening Guests:	£34.00 per person
Additional hour prior to 7.30pm	£7.80 per person

2028

All Inclusive Bar for Day Guests:	£32.00 per person
All Inclusive Bar for Evening Guests:	£35.00 per person
Additional hour prior to 7.30pm	£8.00 per person

*prices shown are not inclusive of VAT

TESTIMONIALS

“We had the most wonderful wedding, everything looked amazing, we had such a perfect day our guests loved the food, we are so glad we had you. Thank you so much.”

“We wanted to express our great joy and thanks for all that you and your staff did at our wedding. It was the perfect day and everyone had a fabulous time and thought the food was wonderful.”

CONTACT INFO

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