

Weald of Kent Weddings

Welcome

With over 10 successful years of hosting wedding receptions and civil ceremonies here at The Weald of Kent, you can be assured of a friendly and flexible service to make your day one to remember.

The Weald of Kent is a delightful and picturesque setting offering fantastic photographic opportunities. Our professional and experienced wedding co-ordinator will help plan your day with you to bring all your ideas together making your special day unique to you both.

Our team of friendly, efficient and welcoming staff will then ensure that your wedding day is run with the utmost diplomacy, we will be on hand to make sure you feel comfortable, relaxed and that you enjoy a stress free day.

To Compliment your Day...

Our aim is to give you an experience that you will never forget. Our attention to detail will help make your day that bit more precious. Here at The Weald of Kent we can offer you...

- Complimentary red carpet on arrival
- A half bottle of champagne exclusive to the bride and groom on arrival
- Use of our engraved sword or silver cake knife to cut your wedding cake
- Use of our silver cake stand
- Complimentary intertwined coloured napkins
- Use of our table centrepiece martini glasses together with floating candles
- The hotel can be reserved in advance and allocated exclusively to your guests
- Complimentary table plan
- Within the ceremony package we will supply the table flowers

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Wedding Ceremony

We are a fully licensed venue and can hold up to 150 guests for your wedding ceremony and breakfast and up to 180 guests for your evening reception. The registrar will be booked with Kent County Council by us and then on the day the representatives will arrive just before the guests in order to complete the relevant pre-wedding paperwork.

We are quite happy for your guests to throw confetti after your wedding service but regret that there should be no food or drink in the ceremony room prior to or during the ceremony.

The charge for the in-house ceremony in the Lakeside and Waterside rooms is **£375.00** and this charge includes the set up/dismantling of the room for the ceremony, pedestal flowers, table flowers and all administration charges.

Registrar Fees

The charge for the Registrar must be paid direct to Kent County Council and can be discussed at your initial meeting with them.

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Reception Drinks

When your guests arrive they can enjoy a glass of something refreshing while you have your wedding photographs on the lawn. Our choices of reception drinks are as follows:

Bucks Fizz	£3.00
Summer Pimms	£3.00
White Wine	£3.00
Red Wine	£3.00
Sparkling Wine	£3.00
Champagne	£5.00
Kir Royale	£6.00

And for the classic winter wedding why not choose something warming:

Winter Pimms	£3.00
Mulled Wine	£3.00
Hot Chocolate and Marshmallows	£2.20

(All prices are per glass)

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Canapés

On arrival why not treat your guests to an appetiser with their drink? We offer a sumptuous selection of homemade canapés.

Chef's choice of 4 seasonal canapés

£5.75 per person

Alternatively, select 4 from the following choices:

Rare Roast Beef and Horseradish Croustarde

Smoked Salmon and Avruga Toasted Croute

Balsamic Mediterranean Vegetable

Smoked Salmon Mousse Quenelle in a Pastry Boat

Prawn and Marie Rose in a Crisp Filo Cup

Chicken and Apricot Roulade over a toasted Croute

Caramelised Red Pepper and Cream Cheese topped with Pine Nuts

£6.75 per person

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Starters

Cream of Tomato and Basil Soup (V) Served with herb croutons	£4.95
Homemade Potato and Leek Soup (V) Served with herb croutons	£4.85
Galia Melon Rosettes (V) Served with fresh berries, crisp leaf salad and fruit coulis	£5.45
Classic Prawn Cocktail On a bed of leaf salad, served with buttered brown bread And a lemon wedge	£5.65
Salad of Tomato and Buffalo Mozzarella (V) Served with a green pesto dressing and cracked black pepper	£5.45
Thai Style Chicken Satay Over a toasted croute, garnished with frizzle leaf And sweet chilli jam	£5.25
Ardennes' Pate On a bed of salad, with red onion confit and Melba toast	£5.35
Oak Smoked Salmon Filled with a smoked trout and horseradish mousse, With rocket salad and a lemon and caper dressing	£6.85
Mediterranean Vegetable and Goats Cheese Tower (V) With balsamic glaze	£5.25

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Main Courses

Pan Fried Chicken Supreme £12.95
Stuffed with a wild mushroom mousse, resting over boulengere potatoes, buttered green beans and a rich cream sauce

Honey Roasted Rump of Lamb £16.75
On a bed of spring greens, roasted chateaux potatoes, glazed carrots and penny onion and mushroom compote

Lemon and Parsley Crusted Delice of Scottish Salmon £12.85
On a bed of olive crushed new potatoes and steamed sugar snap peas in a fish cream sauce

Roast Sirloin of English Beef £17.50
Served with roasted chateaux potatoes, seasonal vegetables, Yorkshire pudding and fresh watercress in a red wine jus

Medallions of Beef £22.95
On a bed of buttered green beans lyonnaise, fondant chateaux and a perigourdine sauce

Seared Breast of Duck £14.95
Over an olive oil pomme puree, green bean lyonnaise and a rich cherry sauce

Poached Fillet of Chicken £12.50
On a bed of Kenya beans, served with glazed carrots, buttered new potatoes and a creamy asparagus veloute

Tender Pork Medallions £13.75
Served on a bed of braised red cabbage with fondant chateaux potatoes and an apple jus

Cous Cous and Mediterranean Vegetable Fougasse (V) £11.95
Served with seasonal vegetables and a tomato coulis

Creamy Mushroom Stroganoff £10.75
Set in a crispy filo pastry shell, served with rice and garlic bread

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Desserts

Strawberry Tart Fresh homemade strawberry tart served with a crème Anglaise	£5.95
Homemade Apple and Blackberry Crumble Served with fresh custard	£4.85
Rich Chocolate Ganache Garnished with caramelised oranges with a quenelle of Chantilly cream	£5.25
Raspberry and Cointreau Chocolate Cup Dressed with raspberry coulis and fresh raspberries	£6.50
Freshly Made Profiteroles Filled with pastry cream, topped with rich chocolate sauce And fresh pouring cream	£5.25
Vanilla Bean Crème Brulee Served with a fresh homemade shortbread biscuit	£5.75
Pear, Amaretto and Frangipan Tart Served warm with pear puree and topped with vanilla ice cream	£5.45
Chocolate and Clotted Cream Cheesecake Served with a rich chocolate sauce	£5.85
A Selection of English and Continental Cheeses Garnished with celery, grapes and dried fruit	£5.25

Coffee, Tea and Chocolate Mints

£2.00

Freshly brewed coffee, tea and chocolate mints to follow your Wedding Breakfast

Coffee, Tea and Petit Fours

£3.65

Freshly brewed coffee, tea and petit fours, a truly delicious way to end your Wedding Breakfast

All teas and coffees can be refilled upon request

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Please select one starter, one main course and one dessert for your wedding meal from the menus below

Set Price Wedding Menu 1

£24.50

Leek and Potato Soup (V)
Served with herb croutons

Classic Prawn Cocktail
On a bed of crisp leaf salad, with buttered bread and a lemon wedge

Warm Tomato, Bacon and Mozzarella Tart
Served on a bed of rocket leaf salad with a green pesto dressing

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Delice of Prime Scottish Salmon with a Lemon and Parsley Crust
Served with buttered green beans and minted new potatoes

Supreme of Chicken
Stuffed with wild mushroom mousse on a bed of boulengere potatoes, green beans and a rich cream sauce

Cous Cous and Mediterranean Vegetable Fougasse (V)
With a rich tomato coulis and seasonal vegetables

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Vanilla Cheesecake
Served with fruits of the forest compote

Homemade Apple and Sultana Crumble
Served with fresh custard

Fresh Profiteroles
Filled with pastry cream, topped with rich chocolate sauce and fresh pouring cream

Freshly Brewed Coffee and Chocolate Mints

Weald of Kent Weddings

Please select one starter, one main course and one dessert for your Wedding meal from the menus below

Set Price Wedding Menu 2

£28.50

Galia Melon Rosettes (V)

Finished with fresh berries, a crisp leaf salad and fruit coulis

Tomato and Basil Soup (V)

Served with herb croutons

Oven Roasted Chilli Glazed Salmon

On a bed of Singapore noodles and a sweet chilli jam

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Roast Sirloin of English Beef

Served with roasted chateaux potatoes, seasonal vegetables, Yorkshire pudding fresh watercress and a red wine jus-lie

'Romney Marsh' Braised Lamb Shank

On a bed of parsley puree, roasted root vegetables and a redcurrant jus-lie

Creamy Mushroom Stroganoff (V)

Set in a crispy filo pastry shell, served with rice and garlic bread

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Rich Chocolate Ganache

Garnished with caramelised oranges and a quenelle of Chantilly cream

Homemade Raspberry Crème Brulee

Served with freshly made shortbread

Apple and Cinnamon Tart Tatin

Served with caramel sauce finished with vanilla ice cream

Freshly Brewed Coffee and Chocolate Mints

Weald of Kent Weddings

Why not choose a buffet for your main course? Just choose one starter and one dessert from the selector menu and give your guests something to look forward to with the menu choice below.

Classic Buffet

£32.50 (3 courses)

Your choice from the starter menu

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Honey Roasted Sussex Ham Platter with Mustard Mayonnaise

Platters of Roast Sirloin of English Beef with Creamed Horseradish

Platters of Norfolk Turkey Breast with Cranberry Sauce

Moist Delice of Salmon Infused in Soft Garden Herbs on a Bed of Noodle Salad with a Citrus Mayonnaise

Minted New Potatoes

Tomato and Red Onion Salad

Chive Potato Salad

Homemade Cheesy Coleslaw

Continental Mixed Leaf Salad

Cucumber Salad

Mayonnaise and French Dressing

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Your choice from the dessert menu

Freshly Brewed Coffee and Chocolate Mints

Weald of Kent Weddings

Why not choose a buffet for your main course? Just choose one starter and one dessert from the selector menu and give your guests something to look forward to with the menu choice below.

Dressed Buffet

£39.50 (3 courses)

Your choice from the starter menu

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Honey Roasted Sussex Ham Platter with Mustard Mayonnaise

Whole Poached Dressed Salmon

Sirloin of English Beef Platter with Creamed Horseradish

Slices of Norfolk Turkey Platter with Cranberry Sauce

Dressed Bowls of King Prawns with a Marie Rose Sauce

Platters of Smoked Salmon and Cream Cheese Coronets

Spicy Sweet Moroccan Cous Cous Salad

Tomato and Red Onion Salad

Chive Potato Salad

Roasted Garlic Courgette Salad

Continental Mixed Leaf Salad

Cucumber Salad

Mayonnaise and French Dressing

Minted New Potatoes

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Your choice from the dessert menu

Freshly Brewed Coffee and Chocolate Mints

Weald of Kent Weddings

Weald Carvery

£32.50 (3 courses)

Why not choose The Weald of Kent's highly commended and hugely popular Carvery for your main course? Just choose one starter and one dessert from the selector menus and give your guests something to look forward to with the menu below.

Your choice from the starter menu

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Roast Topside of English Beef

Cooked medium and served with Yorkshire puddings

Roast Norfolk Turkey Breast

Served with chipolatas wrapped in bacon, homemade stuffing and cranberry sauce

Your choice of vegetables will include Savoy cabbage, buttered carrots, cauliflower mornay, honey roast parsnips and broccoli and of course our delicious roast potatoes.

Vegetarian Option (pre-ordered)

Mediterranean Vegetables with Cous Cous Fougasse and a ratatouille drizzle

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Your choice from the dessert menu

Freshly Brewed Coffee and Chocolate Mints

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Finger Buffets (Evenings Only)

Buffet 1

£10.95

Assorted sandwiches
Breaded King Prawns
Hot sausage Rolls
Hot Quiches
Chicken Yakatori
Tortilla Chips and Dips
Tomato, Mozzarella and Olive Skewers Drizzled with Basil Oil
Exotic Fruit Kebabs and Mango Coulis

Buffet 2

£11.95

Assorted Tortilla Wraps
Thai Crab Cakes and Chilli Dip
Potato Wedges and Dips
Honey and Sesame Seed Cocktail Sausages
Vegetable Samosas
Chicken Satay and Peanut Sauce
Homemade Quiches
Mini Fruit Tartlets

Buffet 3

£12.95

Assorted Bridge Rolls
Assorted Tortilla Wraps
Chicken Satay and Peanut Sauce
Lemon and Lime Salmon Bruschettes
Mini Duck Spring Rolls with Plum Sauce
Vegetable Samosas
Stuffed Jalapeno Peppers
Tortilla Chips with a Selection of Dips
Mini Fruit Tartlets

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Weald Wine List

White Wines

1. Footsteps Chardonnay (Australia)	£12.50
2. Pinot Grigio Provincia di Pavia, IGT, Corte Vigna (Italy)	£13.00
3. L'Emage Sauvignon Blanc (France)	£11.75
4. Sancerre AC LA Perriere (France)	£17.50
5. Chablis AC, Ropiteau Freres (France)	£16.50

Rose Wines

6. Footsteps Rose Blush (California)	£12.50
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Red Wines

7. Footsteps Cabernet Sauvignon (Chile)	£12.50
8. Montepulciano d'Abruzzo Vintage 2003 (Italy)	£11.90
9. Moondarra Shiraz Cabernet Sauvignon (Australia)	£13.00
10. Two Oceans Cabernet Merlot (South Africa)	£14.90
11. Campo Viejo Rioja Crianza Vintage 2001 (Spain)	£15.50

Champagnes and Sparkling Wines

12. Codorniu Classico Brut Cava (Spain)	£15.90
13. Duc de Roucher Champagne	£28.00
14. Veuve Clicquot Yellow Label Champagne	£42.00
15. Bollinger N/V Champagne	£58.00

House Wines

16. La Ronde Dry White Vin de Pays d'Oc (France)	£10.50
17. La Ronde Medium White Vin de Pays d'Oc (France)	£10.50
18. La Ronde Red Vin de Pays d'Oc (France)	£10.50

Bottled Waters

19. 1 Litre Strathmore Sparkling	£2.80
20. 1 Litre Strathmore Still	£2.80

Weald of Kent Weddings

Weald Room Hire Rates

Monday – Friday 2011

Ridge Room	£500
Waterside Room	£450
Lakeside Room	£550
Combined Package Waterside and Lakeside	£750

Saturday 2011

Ridge Room	£700
Waterside Room	£500
Lakeside Room	£850
Combined Package Waterside and Lakeside	£1100

Exclusive venue hire for all three function rooms – Lakeside, Waterside and Ridge
£1600

Weald of Kent Weddings

Date Function Room LAKESIDE/WATERSIDE/RIDGE

Name of Bride and Groom

Number of Guests Deposit Paid

Terms and Conditions

A booking is not confirmed by the Weald of Kent until a non-refundable deposit of £500.00 and signed copy of this document are received from the person making the reservation.

All bookings will be taken on the basis of a minimum number of 60 people for a Saturday wedding (there is no minimum number requirement for a weekday wedding or for the Ridge room). Should your numbers fall below 60, payment will still be required for 60 people.

Final numbers should be confirmed not later than 14 days prior to the Wedding. Increases in numbers can be catered for but in the event of reduced numbers we regret that it will be necessary to charge for meals not taken.

Full payment for all pre-ordered items must be made either in cash, by cheque, bank transfer or credit card (Access/Visa/Switch) at least 14 days prior to the wedding. All prices are inclusive of VAT.

Please note that we operate a sound limiter system for bands/discos which we recommend that your entertainment people are made aware of (volume capacity can be tested by your band/disco on setting up).

Cancellation policy

1. Cancellations must be made in writing within 14 days of verbal communication
2. Cancellation time

Up to 6 months prior to the date of the wedding – non refundable deposit	
4 – 6 months prior to the date of the wedding – 35% of current pro-forma invoice	
2 – 4 months prior to the date of the wedding – 75% of current pro-forma invoice	
2 months or less	- 100% of current pro forma invoice

We are conscious of the difficulties that can arise for the Client in the event of a cancellation and we would, therefore, recommend that you consider taking out Wedding Insurance.

We do not levy a service charge and gratuities are at the discretion of the customer.

All prices (except room hire prices) are subject to change

I have read and agree the above terms and conditions relating to the booking indicated:

Signed Date

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