



# Celebrations at South Lodge

## Make it your own

We get it, you may have your own vision of how you want your celebration to look, what food you want served and how you want your guests to feel, all in the setting of a beautiful venue. We think we've thought of everything to get you started, choose your venue hire followed by your desired package, to get your estimated quotation.

## Lunch & Dinner

Venue Hire (Monday - Sunday, subject to availability)

Year	Knepp or Tennyson	Disraeli or Goodwood	Glyndebourne	Gladstone or Shelley
2026	£1,200	£1,600	£2,000	£2,700
2027	£1,200	£1,600	£2,000	£2,700

## Capacities

	Long Table	Round Tables
Knepp	20	-
Tennyson	20	30
Goodwood	26	40
Disraeli	30	50
Glyndebourne	32	70
Gladstone & Shelley	50	130

Up to 130 for a sit-down meal

Up to 250 for a buffet & evening of dancing

Please be aware that these may change depending on your preferred table setups and arrangements

## Included in your venue hire

- Tables, chairs, white linen, napkins, cutlery, crockery and glassware
- Access to a bar and foyer area beside your banqueting suite for pre-lunch or dinner drinks
- South Lodge table numbers, printed display table plan and place cards
- Access to our recommended supplier's list to help with those extra special touches
- Guidance from your very own coordinator throughout the planning of your special day
- A dedicated member of the team to "hold your hand" and provide a reassuring friendly face

Contact details T: 01403 892236 E: [slh-privatedining@exclusive.co.uk](mailto:slh-privatedining@exclusive.co.uk)



## Choose between...

### Celebratory Package – Dinner

*Minimum of 12 adults*

- 1 glass of Ridgeview, English Sparkling Wine for your drinks reception
- A jug of soft alternative
- A selection of 5 canapes
- 3 course dinner with tea, coffee & petit fours\*
- Half a bottle of house wine per person
- Complimentary Luxe Junior Suite

2026 – £155 per person

2027 – £160 per person

### Celebratory Package – Lunch

*Minimum of 12 adults*

- 1 glass of Ridgeview, English Sparkling Wine for your drinks reception
- A jug of soft alternative
- 3 course lunch with tea, coffee & petit fours\*
- Half a bottle of house wine per person

2026 – £130 per person

2027 – £135 per person

\*Based on a set menu of one starter, one main & one dessert on behalf of all guests.

All dietary requirements will be catered for

### Celebratory Package – Party

*Available in Glyndebourne, Gladstone & Shelley only*  
*Minimum of 50 guests*

- 1 glass of Ridgeview, English Sparkling Wine for your drinks reception
- A jug of soft alternative
- 8 item finger buffet
- Half a bottle of house wine per person
- Complimentary use of our dancefloor
- Complimentary Luxe Junior Suite

2026 – £100 per person

2027 – £105 per person





## Raise a glass

We have an extensive wine list and our sommeliers are on hand to recommend the perfect pour to complement your chosen menu as well as an array of choices for your drinks reception.

## Food for Thought

Whether you'd like to keep to tradition and have a classic three course meal or try something a little different, our chefs are on hand to discuss and inspire you to create the perfect menu for your day.

### Sample Menu

#### Salmon

Smoked salmon, brown crab crème fraiche, crispy capers, balsamic cucumber, lemon sorrel

#### Ham Hock

Braised ham hock terrine, fig, dressed watercress, pickled silver skin onion

#### Plum

Fermented & roasted plum, lemon thyme goats cheese, toasted mixed seeds, sourdough, balsamic

~oOo~

#### Chicken

Chicken supreme, braised chicken leg croquette, creamed leek & mustard, charred carrot, green peppercorn sauce

#### Lamb

Seared lamb rump, crispy pancetta, carrot puree, colcannon mash potato, red wine jus

#### Vegetable Wellington

Butternut squash, cranberry, onion and sage wellington, maple roasted vegetables, onion gravy

~oOo~

#### Blackberry Cheesecake

Blackberry apple cheesecake, whipped crème fraiche, caramelized apples, blackberry sorbet

#### Chocolate & Hazelnut

Hazelnut pecan dacquoise, milk chocolate clusters, praline chocolate ice cream

#### Jaffa Cake

Jaffa cake, candid orange, citrus ice cream, crunchy feuilltine biscuit

~oOo~

Tea, Coffee & Petit Fours

## Little Lodgers

Children under 3 will not be charged

Children ages 3-12 will be charged from £35.00 (we have a dedicated menu available with all the favourites)



# Afternoon Tea

Venue Hire (Monday – Sunday, subject to availability)

Year	The Gun Room	Knepp or Tennyson	Disraeli or Goodwood	Glyndebourne	Gladstone or Shelley
2026	£350	£650	£1,200	£1,600	£2,700
2027	£400	£650	£1,200	£1,600	£2,700

\*The Gun Room bookings will be seated at 13:30

## Capacities

	Long Table	Round Tables
The Gun Room	20	-
Knepp	20	-
Tennyson	20	30
Goodwood	26	40
Disraeli	30	50
Glyndebourne	32	70
Gladstone & Shelley	50	130



Included in your Venue Hire

- Tables, chairs, white linen, napkins, cutlery, crockery and glassware
- Afternoon tea stands served either to your table or as a buffet (dependent on final numbers)
- South Lodge table numbers, printed display table plan and place cards
- Access to our recommended supplier's list to help with those extra special touches
- Guidance from your very own coordinator throughout the planning of your special day
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### Afternoon Tea Package

*Minimum of 12 adults*

1 glass of Ridgeview, English Sparkling Wine, for your drinks reception

A jug of a soft alternative

Full Afternoon Tea

2026 - £78 per person

2027 - £80 per person

Our traditional afternoon tea of sandwiches, savouries, pastries and scones,  
served with your choice of tea or coffee

### Sample Menu

Prosciutto, marinated courgette & lovage mayonnaise on a brioche bridge roll

Egg & chive creme fraiche on spinach bread

Red Leicester, tomato chutney & rocket on cereal bread

Smoked trout mousse, dill cucumber & lemon gel on dark rye bread

South Lodge sausage roll with a beetroot & thyme gel

Savoury scone with goats cheese & watercress mousse

Pear and chestnut - Williams pear, chestnut cream, vanilla sable

Sticky toffee tart - salted caramel, mascarpone mousse, dark chocolate glaze

Citrus choux bun - pineapple & lime compote, yuzu chocolate, citrus cremeux

Black forest gateaux - kirsch ganache, amarena cherries, griotte cream

Sweet scones, cranberry & orange scones

Dorset clotted cream, strawberry,

Raspberry & Champagne and blueberry & thyme jams

\*All dietary requirements can be catered for on request

\*\* Children's Afternoon Tea is available at £22.50 per child, for children between 3-12 years



We'd love you to stay... Zzzzz...



All of our rooms are individually styled, we can reserve a number of rooms for you and your guests at a reduced rate, these will be discussed during your quotation. These bedrooms can either be named by you or can be made available to your guests on a 'first come, first serve' basis so ensure your guests book early to avoid disappointment.

Why not make a weekend of it? Not only can you and your guests redeem these rates on the night of your celebrations but for the night before & night after, subject to availability.

All rates are inclusive of VAT, breakfast, spa access and are based on two adults sharing.

Children up to the age of 12 are charged at £40.00 per person, per night to include bed and breakfast.

## The Spa

When staying overnight, we have a world class spa facility that is yours to use at your leisure. Take a look through our extensive facilities and treatment options, to maybe treat yourself to a pamper.

