

Civil Marriage Ceremonies...

The Bromley Court Hotel has the pleasure of offering Civil Marriage Ceremonies within our beautiful venue ensuring the perfect day.

More and more couples now choose to get married in one of our elegant function suites;

	2024 / 2025
Leona's Room (seating capacity 20)	£225 / £250
Amelia's Room (seating capacity 40)	£375 / £395
Darwin Room (seating capacity 60)	£525 / £650
Wellington Suite (seating capacity 90)	£725 / £800
Garden Suite (seating capacity 180)	£875 / £1,000

Your wedding coordinator will book the registrars for you, with the required information, so no need to worry.

The registrars will then contact you directly to discuss your requirements.

The Classic Package

Master of Ceremonies to lead your Wedding Day
Room Hire for your Wedding Breakfast
Red or White carpet on arrival
Arrival drinks –Buck’s Fizz
Wedding Breakfast – starter, main and dessert
Wedding Breakfast- 1 glass of house wine per person
Toast drink – 1 glass of Prosecco wine per person
Still and Sparkling filtered bottled water
Use of silver cake stand and knife
Evening Reception Room Hire
Evening Buffet for adult day guests- 7 items
Complimentary accommodation with breakfast for the happy couple in an executive bedroom on the night of the Wedding
Wedding Coordinator

2024: £115.00 per person

2025: £125.00 per person

**Based on a minimum number of
50 adult guests**

Additional Evening Guest charge

2024: £30.00

2025: £35.00

The Romantic Package

Master of Ceremonies to lead your Wedding Day
Room Hire for your Wedding Breakfast
Red or White carpet on arrival
Chair covers and sashes – selection of 8 sash colours
Arrival Drinks – choose 1 from the below options (1 drink per guest)
Prosecco, Buck's Fizz or Pimm's
Wedding Breakfast – starter, main and dessert
Wedding Breakfast- half bottle of house wine per person
Toast drink – 1 glass of Prosecco wine per person
Still and Sparkling filtered bottled water
Use of silver cake stand and knife
Evening Reception Room Hire
Evening Buffet for adult day guests- 7 items
Complimentary accommodation for the happy couple in an
executive bedroom on the night of the Wedding
Wedding Coordinator

2024: £135.00 per person

2025: £145.00 per person

**Based on a minimum number of
50 adult guests**

Additional Evening Guest charge

2024: £30.00

2025: £35.00

The Ever-After Package

Master of ceremonies to lead your Wedding Day
Room Hire for your Wedding Breakfast
Red or White carpet on arrival
Chair covers and sashes – selection of 8 sash colours
Arrival Drinks – choose 2 from the below options (1 drink per guest)
Prosecco with fresh strawberry, Pimm's, Buck's Fizz or Champagne
Elderflower Fizz or Raspberry Lemonade *non-alcoholic*
Selection of Canapés (2 per person)
Wedding Breakfast – starter, main and dessert
Wedding Breakfast - half bottle of house wine per person
Toast Drink – 1 glass of house Champagne per person
Still and Sparkling filtered bottled water
Use of silver cake stand and knife
Hotels recommended DJ Entertainment
Sweetie Table Hire with Choice of 5 Sweets
Evening Reception Room Hire
Evening Buffet for adult day guests- 7 Items
Complimentary accommodation for the happy couple in an
executive bedroom on the night of the Wedding
Wedding Coordinator

2024: £160.00 per person

2025: £170.00 per person

**Based on a minimum number of
50 adult guests**

Additional Evening Guest charge

2024: £30.00

2025: £35.00

The Mistletoe Package

Master of Ceremonies to lead your Wedding Day
Room Hire for your wedding Breakfast
Red or White carpet on arrival
Arrival Drinks –Buck’s Fizz
Wedding Breakfast – starter, main and dessert (see Mistletoe Menu)
Wedding Breakfast- 1 glass of house wine per person
Toast Drink – 1 glass of Prosecco wine per person
Still and Sparkling filtered bottled water
Use of silver cake stand and knife
Evening Reception Room Hire
Evening Buffet for Adult day guests- 4 items
Wedding coordinator

2023/2024 £90.00 per person

2024/2025 £97.00 per person

**Based on a minimum number of
50 adult guests**

Additional Evening Guest charge

2024: £15.00

2025: £20.00

Only available from
1st November – 29th February
(Excluding Fridays & Saturdays in December)

Mistletoe Menu

Starters:

Cream of Plum Tomato with Basil (GF) (VG)

Ham Hock and Parsley Terrine, Piccalilli with Toasted Sourdough Bread

Plum Tomato, Baby Mozzarella and Artichoke Salad with Balsamic Syrup and Virgin Olive Oil (V) (GF) (VG) *when the mozzarella is removed*

Mains:

Seared Chicken Supreme, Dauphinoise Potato, Green Beans, Carrots, Jus (GF)

Seared Sea Bass Fillet, Dauphinoise Potato, Green Beans,
Tomato and Basil Vierge Dressing (GF)

Cauliflower and Pepper Curry with Rice (VG) (GF)

Desserts:

Warm Apple Pie with Vanilla Custard

Lemon Tart with Raspberries and Crème Fraiche

Blackcurrant Cheesecake with Berries (VG) (GF)

Children's Package

Arrival Drinks – 1 x glass of soft drink per child

Wedding Breakfast – three course children's meal

Wedding Breakfast – 2 x glasses of soft drink per child

2024: £29.50 per child

2025: £32.00 per child

Children based on 10 years and under

Savoury Canapé Selection

Mini Beef Burgers on Brioche Bun
Lamb Koftas with Raita Sauce
Crispy Rosti Potato with Pepper Puree (V) (GF)
Vegetarian Frittata (GF) (V)
Ham Hock Crockets with Piccalilli Gel
Arancini with Lemon Aioli (V)
Courgette Roll with Goat Cheese and Rocket Pesto (V) (GF)
Smoked Salmon Blinis, Sour Cream

Sweet Canapé Selection

Dark Chocolate Delice with Chantilly Cream
Passionfruit Cheesecake
Mini Carrot Cake
Blackcurrant Mousse (VG) (GF)
Mascarpone and Berries Mini Tart

£3.50 Per Canape

Please select a maximum of six canapes for your guests to enjoy
Canapes already included in The Ever After package.

Starters

Soups:

Cream of Plum Tomato with Basil and Seeds (GF) (VG)

Cream of Butternut Squash Soup with Rosemary and Olive Oil (GF)

Starters:

Ham Hock and Parsley Terrine, Piccalilli with Toasted Sourdough Bread

Plum Tomato, Baby Mozzarella and Artichoke Salad with Balsamic Syrup and Virgin Olive Oil (V) (GF) (VG) *when the mozzarella is removed*

Parma Ham and Galia Melon with Rocket and Thyme Oil (GF)

Chicken Liver Pate with Onion Chutney and Toasted Brioche

Prawn cocktail with Slow Roasted Tomato, Marie Rose
and Smoked Paprika (GF)

Upgrade your current package to include an additional soup course for £6.50 per person.

MAINS

Meat:

Feather Blade of Braised Beef with Baby Carrots, Green Beans, Creamy Mashed Potato and Red Wine Jus

Roast Chicken Supreme, Dauphinoise Potato, Carrots, Green Beans, Pan Juices with Garlic and Chives (GF)

Roast Rack of English Pork with Apple Sauce, Duck Fat Roast Potatoes, Parsnip, Honey Glazed Carrots, and Mustard Cream (GF)

Fish:

Poached Fillet of Scottish Salmon with Mashed Potato, Tomato & Rosemary Velouté (GF)

Seared Sea Bass Fillet, Dauphinoise Potato, Green Beans, Tomato and Basil Vierge Dressing (GF)

Vegetarian:

Bruschetta and Chargrilled Provence Vegetables with Bitter Greens, Parmesan and Red Pesto

Charred Cauliflower Steak with Spiced Quinoa, Salsa of Golden Raisins, Ginger and Coriander (VG)

Woodland Mushroom and Leek Strudel with Tomato and Shallot Coulis (VG)

Ask your wedding coordinator for allergy & dietary requirements.

Desserts

Cherry and Chocolate Torte with Berries (VG)

Vanilla Crème Bruleé (GF)

Warm Apple Pie with Vanilla Custard

Lemon Tart with Raspberries and Crème Fraiche

Mascarpone Cheesecake and Strawberries

Ask your wedding coordinator for allergy & dietary requirements.

Children's Menu

Starters:

Parisienne of melon with strawberries

Garlic Bread

Mozzarella Sticks

Mains:

Chicken Goujons with chips and baked beans

Fish Fingers with chips and peas

Sausage and Mash, with gravy and peas

Macaroni Cheese (V)

Roast Chicken Supreme, Carrots, Green Beans, Mashed Potato

Desserts:

Assorted Ice Cream

Eton Mess (Seasonal)

Brownie and Ice Cream

Evening Buffet

Mini Beef Burger with Cheddar Cheese and Tomato Chutney on
Brioche Burger Bun
(Contain: milk, eggs, celery, sulfites, cereals, mustard)

Chilli Beef Taco's with Pickled Red Onion, Guacamole, Sour Cream, Tomato
Salsa and Grated Cheese
(Contain: milk)

Chicken Kebabs with Peppers, Courgette and Red Onion

Mini Vegetarian Hot Dogs with Relishes (V)
(Contain: eggs, cereals, milk, sulfites)

Sausage Roll with Onion Seeds
(Contain: eggs, cereals, milk, mustard)

Focaccia with Mozzarella, Tomato, Pesto and Basil (V)
(Contain: cereals, milk, nuts)

Mediterranean Vegetable Kebabs (V)

*Upgrade to our Grill evening buffet for £8.50 per person to include 2 meat options,
1 vegetarian, 2 salads, 1 side and 1 dessert.*

Late Night Snacks:

To keep the party going!

Why not add some additional snacks for your guests after the evening buffet?

Fish Finger Bap

2024: £7.50 per person

2025: £8.00 per person

Bacon Bap

2024: £6.00 per person

2025: £6.50 per person

Sausage Bap

2024: £6.00 per person

2025: £6.50 per person

Fried Egg Bap

2024: £5.25 per person

2025: £5.75 per person

Chip Bap

2024: £5.25 per person

2025: £5.75 per person

Late night snacks to be served by 23:00 at the latest.

Upgrade Your Menus

Starter Course Upgrades £3.50pp

Salmon Gravavlax with Summer Slaw

Smoked Duck, Glazed Apple and Lentil Salad, Pickled Walnuts

Sorbet Course £4pp

Lemon, Blood Orange or Elderflower

Main Course Upgrades £5pp

Rump of Salt Marsh Lamb, Mashed Potato, Rosemary Jus, and Carrots (GF)

Slow Cooked Duck Leg, Red Wine Jus, Red Cabbage, and Mashed Potato (GF)

Cod Roulade, Spinach, White Wine Sauce, Caviar, Chives, and Mashed Potato

Dessert Course Upgrades £3pp

Double Espresso Tiramisu, Laced with Amaretto

Spiced Rum Sticky Toffee Pudding, Caramel Sauce, and Vanilla Ice Cream (V)

Dessert Course Upgrades £5.50pp

Selection of Fine English Cheeses, Celery, Grapes, Apple Chutney, Biscuits

Trio of Chocolate Desserts; Double Chocolate Mousse, White Chocolate and Raspberry Cake, Chocolate and Orange Tartlet.

All prices are inclusive of VAT at the current rate.

All prices are valid for 2024. 2025 bookings will be updated by their event coordinator should any changes occur.

Upgrade Your Drinks

Arrival Drinks:

Pimp your Prosecco Station

£10.00 per person when added to a wedding package or £12.00 per person to bespoke package

Signature cocktails

£8.95 per person, pre-order for 50% of your guests

Pimms

£4 per person supplement on top of - "The Classic Package"
£6 per person for a Bespoke Package

Bottle of beer – Corona, Asahi or Budweiser

£4.95 a bottle on Wedding Package

£5.25 a bottle for Bespoke Package

£25 for bucket of 6 bottles

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Upgrade Your Drinks

Wines:

Upgrade arrival & toast drinks to Prosecco
(*“The Mistletoe Package” and “The Classic Package”*)
£4.00 per person

Upgrade arrival & toast drinks to Champagne
£10.00 per person – “The Mistletoe Package” and “The Classic Package”
£6.00 per person – “The Romantic Package”

Upgrade arrival & toast drinks to Balfour Leslie’s Reserve Gold
(*includes incentive direct from Balfour for the 1st anniversary*)
£12.00 per person - “The Mistletoe Package” and “The Classic Package”
£8.00 per person – “The Romantic Package”

**Upgrade Wine to Balfour Nannette’s Rose, Balfour Luke’s Pinot Noir or
Balfour Skye’s Chardonnay**
(*includes incentive direct from Balfour for the 1st anniversary*)
£16.00 per person - “The Mistletoe Package” and “The Classic Package”
£12.00 per person - “The Romantic Package” and “The Ever-After Package”

(Marques del Puente Nuevo , *Spain* can be swapped from either red or white Vidriada (red and white) will be used for all packages including “house wine”
Marques del Puente Nuevo will be used where guests purchase bottles outside of the package)

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