



Say I do in the timeless elegance of Browley Court Hotel

Where romantic history, landscaped gardens, and exceptional service come together to create the wedding day you've always dreamed of. Tucked away in beautifully manicured grounds just minutes from central London, this elegant hotel offers a peaceful escape with all the convenience of the city nearby. From intimate ceremonies to grand receptions, our stunning light-filled suites and garden views provide the perfect setting to celebrate your love.

Whether you envision a dreamy outdoor ceremony, a classic indoor celebration, or something uniquely yours, our dedicated wedding team will bring your vision to life with care, creativity, and a personal touch. With luxurious on-site accommodation, delicious catering, and picture-perfect photo opportunities around every corner, your entire day flows seamlessly in one unforgettable location.

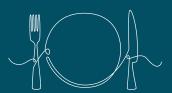
At Bromley Court Hotel, your wedding isn't just an event — it's a memory in the making.

At a glance



Licenced for ceremonies up to 180 guests.

Choice from five stunning suites or an outdoor ceremony



Wedding Breakfast up to 180 guests.



Evening Reception up to 250 guests with live music or DJ of your choosing



111 Bedrooms available onsite. Up to 234 sleepers



Stunning photo opportunities in the 2 acres of grounds



Pet friendly - so all your family can be apart of your day



Accommodation

At The Bromley Court Hotel, we understand that your wedding day begins long before the ceremony – which is why we offer everything you need to start the day in comfort and style.

Elegant Overnight Accommodation

Our beautifully appointed bedrooms provide a peaceful retreat for you and your guests. Whether you're hosting an intimate gathering or a larger celebration, we offer a range of room types to suit everyone, with special discounted rates available for wedding parties.

Getting Ready

Begin your day in one of our spacious suites, ideal for you and your bridal party to get ready together. With plenty of natural light – perfect for makeup and photos – and ample space for hairdressers, makeup artists, and photographers, your morning will be as calm and enjoyable as the rest of the day.

The Night Before & The Morning After

Why not extend the celebrations? Enjoy a relaxed dinner with close friends and family the evening before, and the next morning, gather for breakfast to reminisce about the big day. Our team is here to make every moment feel special.

Let us take care of the little details, so you can focus on the magic of your wedding day.

As part of our Classic, Romantic, and Ever After packages, the happy couple will enjoy a complimentary overnight stay in one of our luxurious Executive Suites on the night of the wedding – complete with a delicious breakfast the following morning.

If you'd like to extend your stay and arrive the night before your big day or get ready at the venue, we're pleased to offer an exclusive pre-wedding discount of up to 20% off the best available rate, inclusive of breakast. Just mention this offer at the time of booking, and your events coordinator will include it in your quote.



Suites to Suit all

Whether you're dreaming of a sun-soaked summer celebration or a cosy winter gathering, our elegant venue adapts beautifully to the seasons.

In the summer, make the most of our beautifully landscaped gardens and outdoor terraces – perfect for alfresco drinks receptions and photo opportunities. The Garden and Wellington Suites offer direct access to these spaces, where you can enjoy the sunshine surrounded by vibrant blooms and manicured lawns.

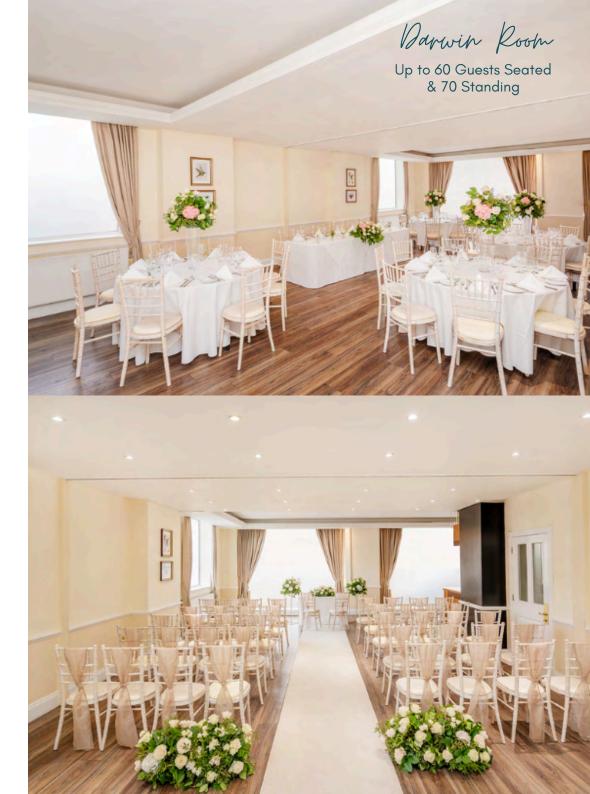
Planning a Winter wedding? Our versatile function suites provide warm, welcoming spaces with charming features like soft lighting, stylish décor, and a timeless atmosphere. Add some fairy lights and seasonal touches, and you've got a magical setting to keep your guests feeling cosy and festive.

We're also licensed for Civil Ceremonies, with spaces that can host both intimate gatherings and larger celebrations of up to 180 guests. Each suite has its own unique character, and many offer direct access to our private gardens – a picturesque backdrop, whatever the season.

Let Bromley Court Hotel set the scene for your perfect day.

What's Included:

Menu tasting for the couple prior to the wedding day
Chivari chairs
Round tables & traditional top table
White table linen
White table napkins
All cutlery, crockery & glassware
PA system & microphone
Wooden easels
Table no. stands
Cake stand & knife
Cream aisle runner
Master of ceremonies on the day
Wedding coordinator









Summer 2025 Offer

Offer applies to all remaining dates

Inclusive of 60 adult day guests, with the option to add on additional guests.

Hire of the Wellington Suite for your wedding reception
Arrival drink

Three course wedding breakfast, with tea and coffee
A glass of house wine with the meal
Prosecco toast
Evening buffet - inclusive of 4 items

May, June, September & October: £5,400

Additional day guests: £90 per person

July & August: £6,000

Additional day guests: £100 per person

Additional evening guests: £20 per person

Wellington Suite Up to 90 Guests Seated & 150 Standing

Host your ceremony in the Wellington Suite or gardens for a fee of £850

Winter Package

Offer applies to all remaining dates

Inclusive of 50 adult day guests, with the option to add on additional guests.

Hire of the Wellington Suite for your wedding reception
Arrival drink

Three course wedding breakfast, with tea and coffee
A glass of house wine with the meal
Prosecco toast
Evening buffet - Inclusive of 4 items

November & December 2025: £4,850

(excluding Friday's & Saturday's in December)

Additional day guests: £97 per person

January, February & March 2026: £5,250

Additional day guests: £105 per person

Additional evening guests: £20 per person



Classic

PACKAGE

Inclusive of 50 adult day guests, with the option to add on additional guests.

Room hire for your wedding reception
Arrival drink - bucks fizz
Three course wedding breakfast
with tea and coffee
A glass of house wine with the meal
Prosecco toast
Evening buffet - inclusive of 7 items

Complimentary accommodation with breakfast for the happy couple in an executive bedroom the night of the wedding

2025: £6,750

Additional day guest: £125

2026: £7,250

Additional day guests: £135

Additional evening guests:

2025: £35 2026: £40 Romantic

PACKAGE

Inclusive of 50 adult day guests, with the option to add on additional guests.

Room hire for your wedding reception
Sashes - choice of 8 colours

Arrival drink - bucks fizz, Prosecco & Pimm's
Three course wedding breakfast
with tea and coffee

Half a bottle of house wine with the meal
Prosecco toast

Evening buffet - inclusive of 7 items

Complimentary accommodation with breakfast for the happy couple in an executive bedroom the night of the wedding

2025: £7,950

Additional day guest: £145

2026: £8,450

Additional day guests: £155

Additional evening guests:

2025: £35 2026: £40 Ever-After

PACKAGE

Inclusive of 50 adult day guests, with the option to add on additional guests.

Room hire for your wedding reception
Sashes - choice of 8 colours

Arrival drink - Prosecco, Pimm's, Champagne or
bottled beer
Selection of canapes
Three course wedding breakfast
with tea and coffee
Half a bottle of house wine with the meal
Champagne toast
Evening buffet - inclusive of 7 items
Resident DI

Sweetie table with choice of 5 sweets
Complimentary accommodation with breakfast for
the happy couple in an executive bedroom the night
of the wedding

2025: £9,450

Additional day guest: £170

2026: £9,950

Additional day guests: £180

Additional evening guests:

2025: £35

2026: £40



Children's Package
Under 12 years

Arrival drink

Starter - Sliced melon with strawberries (PB)(GF), garlic bread (V) or mozzarella sticks (V)

Main - Chicken goujons, fish fingers or sausages served with chips & peas or macaroni cheese (V)

Dessert - Assorted ice cream, Eton mess or brownie & ice cream

Two soft drinks with the meal

2025: £32 2026: £34

Teen's package

Under 17 years

Arrival Drink

Starter - Sliced melon with strawberries (PB)(GF), garlic bread (V) or mozzarella sticks (V)

Main - Adult Main Meal

Dessert - Choice of the child's dessert or the adults

Two Soft Drinks with the meal

2025: £45 2026: £48

Canapes

Hot

Mini chicken satay skewers (N)
Rare roast beef, horseradish, Yorkshire pudding
Crispy prawns, sweet chili dip
BBQ jack fruit spring rolls (PB)
Smoked chicken and preserved lemon arancini
Chorizo braised in red wine
Mini vegetable tarts (V)

Cold

Smoked salmon and cream cheese, blinis, caviar
Whipped feta and beetroot, quinoa tart (PB)
Bocconcini, cherry tomato, basil pesto (V) (N)
Chorizo and olive skewers
Chicken tikka tarts
Poached chicken & tarragon, mustard, crisp bread
Cucumber, sundried tomato and pesto (PB)

Dessert

Lemon posset
Chocolate mousse mini cone (N)
Banoffee pie tarts
Seasonal berry Eton mess (PB)
Assorted macarons (N)
Chocolate dipped strawberries (PB)
Assorted mini cheesecakes (N)

£4 per canape, per person





Starters

Roasted butternut soup with chive oil (PB) (GF)

Stuffed tomato with capers, olives and shallots with spiced bocconcini, pomegranate molasses (GF)

Smoked mackerel with citrus gel, dill, cucumber and herb dressing (GF)

Ham hock terrine with pickled vegetables, balsamic glaze and crispy bread (GF available on request)

(DF)

Salmon parfait with marinated cucumber, lemon vinaigrette, baby cress and crispy bread (GF available on request)

Caramelized onion and goat's cheese tart with balsamic glaze and pickled vegetables

Beetroot cured salmon, citrus purée with yuzu pearls and lemon thyme vinaigrette (GF) (£3.50 supplement)

Please select two starters, two mains and two desserts to offer your guests to preorder from. Mains

Cornfed chicken, baby roast potatoes, tender stem broccoli, confit shallot and sautéed spinach with chicken jus (GF)

BBQ glazed pork tenderloin with potato terrine, tender stem broccoli, carrots, cherry apple and cider jus (GF)

Pan fried sea bass with crushed new potatoes, chives, sauteed spinach, cherry tomatoes and white wine butter sauce (GF)

Herb polenta with spiced tofu, tomato sauce and crisped peal onion (PB) (GF)

Stuffed aubergine Provençal, tomato ragu and tender stem broccoli with pepper coulis (PB) (GF)

Roast lamb rump, tri colour potatoes, roasted cherry tomatoes, cauliflower puree and mint jus (GF)(£7 supplement)

Monkfish roulade in Parma ham and sweet potato mash with Bordelaise sauce and forest mushrooms (GF) (£5 supplement)

Poached cod tail with tartare mash, citrus beurre blanc and roast cherry tomatoes (GF)(£5 supplement)

Juicy marbles with braised shallot, potato terrine, carrot purée, tenderstem broccoli with red wine glaze (PB) (GF) £6 per person Desserts

White chocolate and passionfruit tart with Chantilly cream (N)

Chocolate and cherry delice (N)

White and dark chocolate cheesecake with basil and raspberry coulis (N)

Chocolate brownie with vanilla ice cream baskets (N)

Sticky toffee pudding with honeycomb ice cream and toffee sauce (N)

Chocolate orange tart (PB)

Trio of desserts
orange and Prosecco torte, blueberry
cheesecake, maid of honour tart (N)(£3
supplement)

Fancy something different? Talk to our Wedding Coordinators to discuss alternative menu options.

Evening Buffets

Mini beef burgers Mini plant-based burgers Mozzarella sticks with rich tomato dip Onions rings with ketchup (PB) Honey and mustard chicken skewers (GF) Lamb kofta Chip shop croquettes with plant-based tartare (PB) Tofu tikka cups (PB) Spiced BBQ ribs (GF) (DF) Southern fried chicken strips with sweet chili sauce Calamari with lemon aioli Cauliflower wings with chipotle mayo Tiramisu (N) Clementine tart (N) Mini chocolate orange brownie (N) Fruit salad

4 Items included within the offer packages
7 Items included in the Classic, Romantic and Ever After Packages

Add additional buffet Items for £4 per person

Apgrades & Extra's

Chair sashes - Choice of 8 colours £2.50 per chair

Upgrade your house wine to Balfour's Nannette's Rose, Baflour Luke's Pinot Noir or Balfour Skye's for £12 per person

Upgrade to Champagne during your drinks reception or toast £6 per person

Add a cocktail hour to your comfort break with any of the below packages

Pimp my Prosecco £200

Five bottle of prosecco Three purées Selection of fresh fruit & glitter

Pimm's Station £180

5L cannister of Pimm's Selection of fresh fruit

Beer Buckets

Selection of Balfour beer, cider and IPA

£90 for 20 bottles £170 for 40 bottles

Soft Drinks - 5L cannister £55

Choice of fresh juices (apple, orange, pineapple or cranberry), non-alcoholic fruit punch, elderflower, Pepsi, diet Pepsi or Tango.



Click here to book a tour!

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