

WEDDING

BROCHURE

2028





RUSHTON HALL

ORANGERY HIRE

Hire of the Orangery

Reception Hall - Picture Gallery - Ballroom

Complimentary Bridal Four Poster Suite

Access to our Beautifully Manicured Landscaped Garden

10 Stunning Bedrooms Allocated by Rushton Hall

Accommodation on Bed & Breakfast basis for 2 guests per room

Dedicated Toastmaster

January - March & November

<i>Friday</i>	<i>£9,000</i>
<i>Saturday</i>	<i>£11,000</i>
<i>Sunday-Thursday</i>	<i>£7,000</i>

May - September & December

<i>Friday</i>	<i>£11,000</i>
<i>Saturday</i>	<i>£14,000</i>
<i>Sunday-Thursday</i>	<i>£9,000</i>

Minimum number 60 adult day guests. Selected Additional accommodation offered at discounted rates of £40 off per room for Wedding guests (including day prior)

Orangery Hire price is valid in conjunction with Wedding Breakfast packages only.



RUSHTON HALL

EXCLUSIVE WEDDING

Private Hire of the Hotel & Orangery

Exclusive use applies from 2pm until 6am the following day

Complete Privacy for you and your guests

Access to all our Gardens & Stunning Courtyards

Complimentary Use of Our Cellar Bar

Complimentary Bridal Four Poster Suite

30 Bedrooms Allocated by Rushton Hall

Accommodation on Bed & Breakfast basis for 2 guests per room

Dedicated Toastmaster

January - March & November

May - September & December

Friday	£15,500	Friday	£19,500
Saturday	£17,500	Saturday	£23,500
Sunday-Thursday	£11,500	Sunday-Thursday	£15,500

Minimum Numbers – 60 adults day guests. Exclusive Use does not include the Spa, Car Park or South & North Lodges. Additional accommodation offered at discounted rate of £40 off per room on Wedding day and day prior for your guests.

Exclusive Wedding Hire price is valid in conjunction with Wedding Breakfast packages only.



RUSHTON HALL

WEDDING BREAKFAST PACKAGES

THE REGAL

£110.00 per person

2 Glasses of Prosecco for Drinks Reception

3 Course Wedding Breakfast, Tea or Coffee

½ a bottle of Banqueting Wine per person with the Wedding Breakfast

Glass of Prosecco for the Toasts

Bottle of Laurent Perrier Champagne in Honeymoon Suite

White Linen

Use of our Silver Cake Stand and Knife

Easel for your Table Plan

Dedicated Wedding Team

Dedicated Toastmaster

Free Parking



RUSHTON HALL

WEDDING BREAKFAST PACKAGES

THE IMPERIAL

£135.00 per person

2 Glasses of Laurent Perrier Champagne for Drinks Reception

3 Canapés per person with the Drinks Reception

3 Course Wedding Breakfast, Tea or Coffee

½ a Bottle of Banqueting Wine per person with the Wedding Breakfast

½ a Bottle of Mineral water per person with the Wedding Breakfast

Glass of Laurent Perrier Champagne for the Toasts

Bottle of Laurent Perrier Champagne in Honeymoon Suite

White Linen

Use of our Silver Cake Stand and Knife

Easel for your Table Plan

Dedicated Wedding Team

Dedicated Toastmaster

Free Parking



RUSHTON HALL

WEDDING BREAKFAST PACKAGES

THE ROYAL

£145.00 per person

2 Glasses of Laurent Perrier Champagne for Drinks Reception

6 Canapés per person with the Drinks Reception

4 Course Wedding Breakfast

Tea or Coffee & Petits Fours

½ a Bottle of Banqueting Wine per person with the Wedding Breakfast

Unlimited Bottled Mineral Water with the Wedding Breakfast

Glass of Laurent Perrier Champagne for the Toasts

Bottle of Laurent Perrier Champagne in Bridal Room

White Linen

Use of our Silver Cake Stand and Knife

Easel for your Table Plan

Dedicated Wedding Team

Dedicated Toastmaster

Free Parking



RUSHTON HALL

WEDDING BREAKFAST PACKAGES

THE SOVEREIGN

£185.00 PER PERSON

2 Glasses of Laurent Perrier Champagne for Drinks Reception

6 Canapés per person with the Drinks Reception

4 Course Wedding Breakfast from our Gourmet Menu

Tea or Coffee & Petits Fours

½ a Bottle of Wine per person from our Special Cellar selection with the Wedding Breakfast

Unlimited Bottled Mineral Water with the Wedding Breakfast

Glass of Laurent Perrier Champagne for the Toasts

Bottle of Laurent Perrier Champagne in Bridal Suite

White Linen

Use of our Silver Cake Stand and Knife

Easel for your Table Plan

Dedicated Wedding Team

Dedicated Toastmaster

Free Parking



RUSHTON HALL

WEDDING BREAKFAST MENU

CANAPES

4 items for £10.00, 6 items for £15.00, 10 items for £25.00 per person

Smoked Salmon & Caviar Savoury Cone

Chicken Liver Parfait – Grape – Croutes

Blue Cheese & Walnut Mini Savoury Scone (N, V)

Parmesan Sable – Cream Cheese – Walnut – Celery (N) Smoked Salmon Blini – Lemon Crème Fraiche

Smoked Salmon Blini – Lemon Crème Fraiche

Pork Rilette – Parma Ham – Red Onion Marmalade (DF) Chicken Liver Mousse Savoury Cones

Chicken Liver Mousse Savoury Cones

Sushi Roll (Ve, V, GF, DF)

Saffron Tapioca Cracker – Avocado – Red Pepper (V, GF)

Served Hot:

Wild Mushroom & Black Truffle Arancini (V)

Goats Cheese & Ratatouille Tartlet (V)

Mini Cottage Pie

Cocktail Sausage – Coarse Mustard Mash

Mini Jacket Potato – Smoked Salmon & Dill (GF)



RUSHTON HALL

WEDDING BREAKFAST MENU

STARTERS

Soused Mackerel Fillet – Nicoise Salad (GF, DF)

Coarse Chicken Liver Pate – Onion Marmalade

Goats Cheese and Heirloom Tomato Salad – Basil Powder – Balsamic (V, GF)

Oak Smoked Salmon Pave - Caviar– Fennel, Lemon and Dill Salad (GF, DF)

Ham Hock Pressing – Peas – Egg Yolk Jam – Crackling (GF, DF)

Confit Duck Terrine – Watercress – Orange Gel - Croutes

Compressed Melon Salad - Vanilla and Rose Syrup (Ve, V, GF, DF)

Roasted Vine Tomato Soup (Ve, V, GF, DF)

Additional Sorbet Course £5.00 per person

Please choose one flavour for the whole party

Lemon & Thyme Sorbet

Melon & Mint Sorbet

Gin & Tonic Sorbet with Candied Lime Zest

Mango Sorbet with Pineapple Salsa

Champagne Sorbet with Strawberry

Mojito Sorbet



RUSHTON HALL

WEDDING BREAKFAST MENU

MAIN COURSES

Braised Shin Beef

“Bourguignon Style” Sauce – Pomme Puree – Green Beans – Roasted Carrots (GF, contains bacon)

Honey Glazed Pork Belly

with Cider and Mustard Sauce – Pomme Puree – Cabbage - Carrots (GF)

Roast Saddle Lamb

Black Olives – Sun Blushed Tomatoes – Fondant Potato – Green Beans – Roasted Carrots (GF, DF)

Roast Breast Corn Fed Chicken

with Wild Mushrooms and Tarragon – Fondant Potato – Green Beans – Roasted Carrots (GF)

Grilled Fillet Sea Bass

Crushed Potatoes - Samphire – Herb Butter Sauce – Green Beans (GF)

Baked Fillet Salmon

Ratatouille – Parsley Emulsion – New Potato Pressing – Green Beans (GF)

Butternut Squash, Feta and Spinach Wellington

with Pomme Puree – Green Beans (V, N)

Baked Aubergine & Mediterranean Vegetable Lasagne

served with New Potato Pressing – Green Beans (Ve, V, GF, DF)



RUSHTON HALL

WEDDING BREAKFAST MENU

DESSERTS

Apple Crumble Tart – Vanilla Custard (V)

Mille Feuille of Raspberries – Cream - Sorbet - Gel (V)

“Strawberry Eton Mess” (GF, V)

Passion Fruit Cheesecake – Mango Sorbet (V)

Classic Glazed Lemon Tart – Mascarpone – Maple Syrup (V)

Dark Chocolate Mousse – Vanilla Macaroon – Cookie Crumb (V, N)

Chocolate and Hazelnut Cremeux - Coffee Cream (V, N)

Fruit Textures (Ve, V, GF, DF)

Additional Cheese Course

£8.00 per person

Selection of 3 British Cheeses and Biscuits

OR

£12.50 per person

Selection of 5 British Cheeses and Biscuits



RUSHTON HALL

EVENING FOOD

Party Walk around Bowl Food £25.00 per person

Two small bowls per person - Please choose 2 dishes

Thai Style Chicken & Sesame – Angel Hair Noodles (N)

Prawn Sweet & Sour – Egg Fried Rice (DF, GF)

Vegetable Spinach Stir Fry – Angel Hair Noodles (Ve)

Mini Cottage Pie

Wild Mushroom & Truffle Risotto (V)

Chicken & Spring Onion Risotto (GF, DF)

Selection of Rustic Bread

Pork Rolls £25.00 per person

Included:

Pork rolls with stuffing and apple sauce (DF)

Served with Spicy Potato Wedges, Coleslaw and House Mixed salad (V)

If you have any vegetarian guests attending, they are accommodated with a vegetarian option.

Hog Roast Available for a minimum of 100 guests.



RUSHTON HALL

EVENING FOOD

American Grill Buffet £25.00 per person

Hot Dogs and Burgers

Served with fries, relishes & sauces, mixed leaves and coleslaw (V)

Italian Buffet £25.00 per person

*Stone baked Mozzarella & Tomato Pizza (V) Traditional Beef Lasagne
Served with rocket & parmesan salad and selection of rustic breads (V)*

Cheese Buffet Selection £10 per person

Selection of 3 British Cheeses and Biscuits

*Only available in conjunction with one of the evening buffets and a minimum of 30 guests must be catered for.
If you have any vegetarian guests attending, they are accommodated with a vegetarian option.*



RUSHTON HALL

EVENING FOOD

Evening Buffet £30.00 per person

Please Choose 4 Items From Below:

Cold Poached Fillet Salmon & Prawns (GF, DF)

Cold Meat and Cured Meat Platter (GF, DF)

Sage and Onion Sausage Roll

Thai Style Chicken Kebab (GF, DF)

Smoked Bacon and Onion Quiche

Mediterranean Vegetable Quiche (V)

Selection of Sandwiches

Fish Goujons – Tartare Sauce

Mini Cottage Pie

Please Choose 1 Salad From Below :

Nicoise Salad (V, GF, DF)

Tomato and Olive Salad (V, GF, DF)

Rocket and Parmesan Salad (GF)

Cucumber and Mint Salad (V, GF)

Caesar Salad

Penne Pasta and Roasted Vegetables (V, DF)

Please Choose 1 Dessert From Below:

Dark Chocolate Brownie – Mascarpone (V)

Fresh Fruit Platter (GF, DF, V, Ve)

Strawberry Cheesecake

Classic Glazed Lemon Tart (V)

Cinnamon Doughnut - Chocolate Dipping Sauce (V)



RUSHTON HALL

EVENING FOOD

Evening Buffet £40.00 per person

Please Choose 6 Items From Below :

Cold Poached Fillet Salmon & Prawns (GF, DF)

Cold Meat and Cured Meat Platter (GF, DF)

Sage and Onion Sausage Roll

Thai Style Chicken Kebab (GF, DF)

Smoked Bacon and Onion Quiche

Mediterranean Vegetable Quiche (V)

Selection of Sandwiches

Fish Goujons – Tartare Sauce

Mini Cottage Pie

Please Choose 2 Salad From Below :

Nicoise Salad (V, GF, DF)

Tomato and Olive Salad (V, GF, DF)

Rocket and Parmesan Salad (GF)

Cucumber and Mint Salad (V, GF)

Caesar Salad

Penne Pasta and Roasted Vegetables (V, DF)

Please Choose 2 Dessert From Below:

Dark Chocolate Brownie – Mascarpone (V)

Fresh Fruit Platter (GF, DF, V, Ve)

Strawberry Cheesecake

Classic Glazed Lemon Tart (V)

Cinnamon Doughnut - Chocolate Dipping Sauce (V)



RUSHTON HALL

CHILDREN'S MENU

Please choose one of the following starters, mains and desserts for the whole party

Starters

- Tomato Soup (V, GF)
- Cheesy Garlic Bread (V)
- Crudités – Mayonnaise Dip (V, DF)

Mains

- Chicken Goujons, Chips, Peas or Beans (DF)
- Cod Goujons, Chips, Peas or Beans (DF)
- Sausage, Mashed Potato, Peas and Gravy
- Penne Pasta and Tomato Sauce (V, DF)

Desserts

- Selection of Ice Creams (V)
- Fresh Fruit (V, Ve, DF, GF)
- Chocolate Brownie, Ice Cream (V)



RUSHTON HALL

FREQUENTLY ASKED QUESTIONS

Do you allow candles and confetti?

We do allow candles provided that they are in secure holders. Biodegradable confetti is absolutely fine for outside use only.

Do you allow drones at Rushton Hall?

We do allow drones for exclusive use weddings only (from 11:30am)

Do we have to use your local suppliers?

You are more than welcome to use your own suppliers however we would need the company's proof of Public Liability (and PAT proof if they are bringing electrical equipment on site) 8 weeks prior to your wedding day.

Do you offer different prices for children?

Yes, teenagers (13-17yrs) are priced at £70.00 each and children (3-12yrs) are £45.00 per child and include a children's menu and soft drinks. Evening food would then be an addition to this.

Does Rushton Hall offer a Master of Ceremonies?

Rushton Hall Hotel is proud to offer services of our master of ceremonies for all weddings with our compliments. The master of ceremonies will be with you throughout your day at Rushton Hall and will act as liaison between our banqueting team yourselves.

What time does the bar and music finish?

The orangery bar closes at 11:45pm, with music finishing at 12:00 midnight, after which all resident guests can enjoy the Great Hall Bar. There is a 1am extension for exclusive use weddings. Please Note: Only residents will be permitted to stay after finish time and all non-residents must leave the premises after the orangery bar closes.

What is the best time to get married?

We recommend 1pm for your civil Ceremony and for Church ceremonies we recommend 12pm to ensure you have plenty of time on the day for your celebration. For exclusive weddings we are able to have further flexibility with the timings.



RUSHTON HALL

FREQUENTLY ASKED QUESTIONS

How do I find out which dates are available for our wedding day?

Simply contact us on 01536 713001 or email weddings@rushtonhall.com and we will be more than happy to check available dates for you. We can also hold a date for 2 weeks provisionally allowing you plenty of time to visit and receive an accurate proposal for your wedding.

Where is your nearest Church?

Our nearest church is Rushton Village Church (All Saints Church) which is opposite our main entrance.

How do we secure our wedding at Rushton Hall?

We kindly ask for £4,000 deposit for Orangery weddings and £6,000 for exclusive weddings, alongside a signed contract. Further payments are then due 9 months prior and 8 weeks prior.

How do we book the Registrars for our Civil Ceremony?

Please contact Northamptonshire Registration Service on 0300 126 1000 (8:00am-6:00pm)
https://www.northamptonshire.gov.uk/councilservices/birthsdeaths_ceremonies/pages/default.aspx

Do we receive a menu tasting?

Yes, the menu tasting is complementary for the couple and you can invite up to four extra guests for £45 per person. For the menu tasting you will be asked to pre order up to 2 options of each course.

What happens once we have booked?

We will send you a welcome guide to planning your wedding here at Rushton Hall and then guide you all the way! We will recommend scheduling a meeting with our wedding team 9 months, 6 months, 8 weeks and 3 weeks prior to your wedding to run through all of the details.

Do we have to have the contracted bedrooms with the wedding package?

Yes, as these are noise affected rooms and the closest to the orangery. Please note: There is also a chance that a wedding will be held the day prior, therefore your guests staying both nights in the contracted bedrooms may be affected by noise.



RUSHTON HALL

FREQUENTLY ASKED QUESTIONS

How many guests can be accommodated in the bedrooms?

All of our room rates are based on 2 people sharing and include breakfast, if you require extra beds or cots they are charged at £50 per bed (adults), £25 (up to 12yr olds) & £10 per cot inclusive of bed & breakfast and can only be accommodated in certain room types.

What happens if my guests want to book bedrooms in addition to my contracted rooms?

We offer a discounted rate for bedrooms the night prior and night of the wedding and £100.00 non-refundable deposit per room, per night is required at the time of booking.

What time is check-in & check-out, and can you offer early check in (if my guests wish to freshen up before the ceremony?)

Check-in is 3pm and check-out is 11am. Unfortunately we are unable to guarantee early-check in/late check-out and strongly advise guest's book the night prior in order to get ready at the hotel. We offer complimentary late check-out for Bride & Groom at 12noon.

Am I allowed a choice menu for my wedding?

Yes, you must include a vegetarian/vegan option as one of your choices. We also require a personalised menu card or place name card for each guest clearly stating their options.

Do you allow external catering or dry hire?

Currently Rushton Hall is unable to offer dry hire or external catering.

Can I have a rehearsal dinner the night prior at Rushton Hall?

Yes, Rushton Hall has an onsite brasserie that can host 8 guests maximum per party. For parties larger than 8, we have our Music room which has a room hire of £250. Finally for parties larger than 16 we have our library which can host up to 60 which has a room hire of £1,000.

Am I allowed to have Fireworks at my wedding?

Unfortunately due to the location of Rushton Hall and the surrounding farms we cannot host fireworks, however sparklers are permitted.