

HEVER  CASTLE



**Wedding  
Food & Beverage**  
Your Wedding at Hever Castle



# Introduction to Menus

We offer a variety of menu options from which you can select the one that best suits your personal preferences and allows you to create your own unique wedding day.

- All menus change seasonally and will be available from March 2022.
- A complimentary menu tasting is included for the special couple taking place in March/October 2022, subject to season of wedding.
- A canapé menu and an evening reception menu is available upon request.
- Special dietary requirements, vegetarian and vegan options are all catered for.
- All prices includes table linen, china and glassware; waiting staff and bar staff throughout the day.
- If you would like to upgrade from the Formal Dining menu supplementary menu options are available.

From the start of your wedding journey with us, our passionate and professional team will be by your side to assist with any questions relating to your wedding food and beverage. Using our expertise, we will be able to advise on what flavour combinations work; make recommendations to enhance your menu and of course, suggest ideas that will make your day and evening even more special.

We welcome your own personal menu ideas and recognise the need to cater for a broad spectrum of requirements ranging from special dietary requirements, allergies, healthy options to all-out decadence! Favourite cocktails can be created and to balance this we also offer a great selection of non-alcoholic drinks.

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# Menu Options

## Formal Dining

A traditional three course menu, served to the table, including tea, coffee and chocolates.

This menu option includes one starter, one main course and one pudding for the entire wedding party with a vegetarian option if required.

**£65.00** inc VAT per adult

## Chef's Table Buffet

An informal dining concept offering a range of decorated food tables, styled with elegance and elaborate centre displays. The menu incorporates hot and cold dishes, salads, carved meats and desserts.

Your guests can graze at their leisure and visit the buffet tables multiple times.

**Upgrade Price £15.00** inc VAT per adult \*\*

Please view a sample of each menu on page 11 of this booklet. Contact the Food and Beverage Coordinator for further information.

\*\* Please note that a maximum number of 150 guests will apply to this menu option in relation to an Italian Garden Wedding.  
A minimum number of 30 guests will apply to this menu in relation to a Castle/Astor Wing Wedding.

## Street Food Stations

Street Food Stations incorporate an element of uniqueness and fun into the wedding day. This menu option is relaxed and informal offering you and your guests the chance to graze from up to five eclectic street food stations, offering popular and on trend European and international cuisines.

**Upgrade Price £12.00** inc VAT per adult \*\*

## Children's Packages

Option 1 - Includes a snack bag during the drink's reception (mini ham/cheese roll, packet of crisps, cucumber sticks and fruit pot) and three courses from the children's menu. The same menu must be selected for all children. **£29.00** inc VAT per child

Option 2 - Includes a smaller serving of the adult's menu – Formal Dining, Chefs Table Buffet or Street Food Stations. **£32.50** inc VAT per child.



# Drinks Packages

## and Upgrade Options

We offer a set drinks package for your special day, however if there is anything we have missed or you would like to add to the package, please do not hesitate to ask.

- 2 glasses of Prosecco OR 2 glasses of Kir Royale during the drinks reception
- 1/2 bottle of house wine per person
- 1/2 bottle of water per person
- 1 glass of Prosecco for the toasts

**Price £37.00** per adult

## Upgrade options

House Champagne	£6.00 per person
Pimm's	£4.00 per person
Aperol Spritz	£5.00 per person
Jugs of Elderflower Fizz	£5.25 per jug
Jugs of Mocktails	From £6.00 per jug

If you would like to add on additional wine, alternative beverages or upgrade to Champagne for the toasts during the wedding breakfast, please speak to the Food and Beverage Coordinator for more information.



# Canapes

## Served Cold

Spiced chicken base with spiced chicken mousse and dried apricot

Black pepper and mackerel rillette with grated celeriac on blinis, with long chive

Halloumi and sweet pepper rice salad with shallot salsa in tartlet V

Nutmeg spiced spinach on chilli shortbread with red pepper mousseline V

Duck parfait, rhubarb compote and flat bread

Smoked salmon tartar with mascarpone on blinis

Open prawn with tomato mousseline on white bread

Blinis with mascarpone and Avruga caviar

Tomato tapenade, red and yellow peppers and tomato bread V

Stilton mousse with pecan nut, fig puree on blinis V

Avocado mousse with parmesan black olive on Mediterranean bread V

Goats cheese with Italian parsley and sundried tomato on Feuillète V

## Served Warm

Brochette of duck with hoi sin sauce

Brochette of chicken with satay sauce

Brochette of lamb kofta with raita sauce

Brochette of king prawn butterfly and sweet chilli dip

Brochette of deep fried halloumi and lemon dip V

Duck pancake with spring onion

Mini cheese burger with tomato relish

Smoked haddock fishcake with hollandaise dip

Mini sweet potato quiche V

BBQ pulled jackfruit spring roll V

Mini halloumi burger V

4 Canapes at **£15.60 per person**

6 Canapes at **£21.60 per person**

8 Canapes at **£27.60 per person**

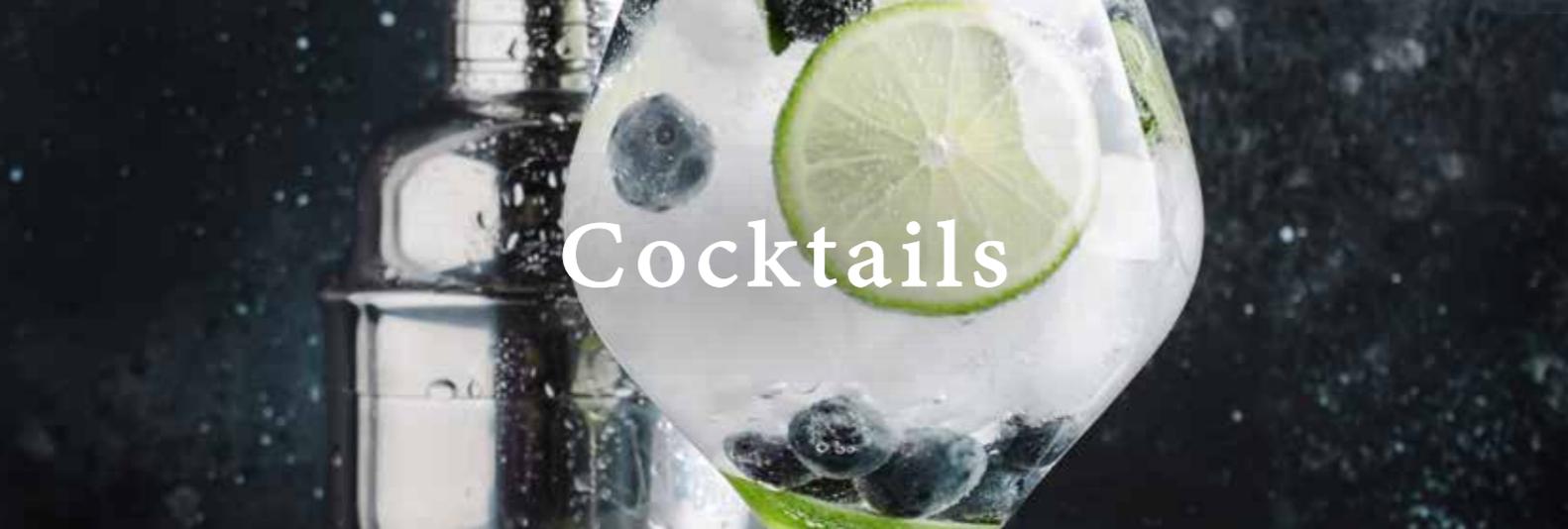
# Evening Food

Continue the celebrations into the evening with some delicious options to choose from. Please note that minimum numbers apply and costs are based on a per person basis.

Nibbles	£8.50
Bar Nibbles	£4.00
English Cheeseboard	£7.90
Anti Pasti Board	£12.50
Hot Baguettes & Baps	£7.25
Finger Food	From £15.75
Barbeque	£26.50
Bowl Food	£19.50
Hog Roast	£12.50
Lamb Spit Roast	£20.00
Street Food Station	£15.00
Street Food Pudding Station	£10.00

For more information, email [fcillingworth@hevercastle.co.uk](mailto:fcillingworth@hevercastle.co.uk) or call **01732 861750**





# Cocktails

Interested to 'mix up' the usual glass of Prosecco or Pimm's for your drinks reception? Why not consider upgrading to one of our cocktail packages for an additional £7.00 per person for two cocktails.

We can offer the following cocktails:

## Aperol Spritz

Aperol, Prosecco, Soda, Orange Slice

## Espresso Martinis

Kahlua, Vodka, Coffee

## Love Martini

Citrus Vodka, Coconut Rum, Peach Schnapps, Cranberry, Candy Floss rim

## Cosmopolitan

Cointreau, Vodka, Cranberry, Flamed Orange

## Classic Mojito

Rum, Sugar, Mint, Lime

## Classic Champagne Cocktail

Sugar cube, Angostura Bitters, Champagne

Or if you would like to add it on to your evening reception just add on an additional £8.50 per cocktail with a minimum order of 80 cocktails.

One choice of cocktail to be chosen for the whole party. Supplement charges apply for additional choices.

# Ice Cream Cart



Indulge in a scoop of ice cream from our cart offering a choice of four flavours. These can be served in either cones or pots with the option to add a Cadbury's flake. Full ice cream list available in advance for the special couple to pick their favourites.

## Italian Garden Weddings/Events

Minimum of 60 x single scoop ice creams at **£3.25 per ice cream**.

## Astor Wing/Castle Weddings/Events

Minimum of 30 x single scoop ice creams at **£3.25 per ice cream**.

Any additional ice cream consumption on the day will be charged at **£3.25 per person**.



# Sweet Cart

A great addition for the inner kids for that much needed sugar rush.

Our truly scrumptious cart loaded up with 10 lip-smacking sweet varieties. Perfect for 100 guests or more. Scoops and sweetie bags included just **£255.00**.



# Food and Beverage Questions

## How long do you recommend for a drinks reception?

We suggest 1 and a half hours, depending on the number of guests within the wedding party.

## What age does the childrens menu go up to?

12 years old, but we can be flexible if you have some fussier older children.

## How many guests do you think we should cater for in the evening?

Our recommendation is up to 75% of the total guests in the evening. Don't forget your wedding cake can be served too!

## Are we allowed to bring in our own alcohol and pay corkage?

Corkage is not permitted at Hever Castle, we will always endeavour to source alternative favourites for you.

## When is the latest you need our final guest numbers and menu breakdown?

Final chargeable numbers are due 5 working days before the wedding. However, if you have the information sooner, we would love for you to share it with us earlier.

## Can we have a choice menu?

Unfortunately, not. We would need you to choose a set menu of one starter, one main and one pudding. With the addition of a vegetarian starter and vegetarian main course for any guests who do not eat meat.

## Can we bring in our own external caterers?

All catering must be provided by Leith's, Hever Castle's appointed and sole caterer on the Hever Castle Estate. Your wedding cake needs to be provided by an external supplier.

# Sample Menu

## Carpaccio of Beef Fillet

Grilled asparagus, smoked egg yolk, shaved parmesan, rocket, capers and olive oil

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## Cannon of Lamb

Fondant potato, caramelised cauliflower puree, salsa verde

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## Kentish Strawberry and White Chocolate Cheesecake

Strawberry sorbet, marinated Kentish strawberries and basil oil

\*\*Sample menu above is based on upgraded options and supplements will apply





# HEVER CASTLE WEDDINGS



Thank you so much to you and the team for such a wonderful time. Everyone has just been saying how beautiful Hever Castle was, how amazing the food was, and how helpful all the staff were!

You all went above and beyond in accommodating us and we will be forever grateful for such a wonderful day.

Cinderella & Andrew



We hope that you find the handbook a helpful guide to planning your wedding and look forward to discussing your wedding plans with you.

Contact the team on **01732 861750** or email **[fchillingworth@hevercastle.co.uk](mailto:fchillingworth@hevercastle.co.uk)**

The information in this handbook is current at the time of production (2021) however content including prices are subject to change without notice. Minimum numbers apply for our enhancements. VAT is included at the prevailing rate.