

MAGICAL WEDDINGS

Making your day truly special



Congratulations on your engagement!

We love to create truly memorable wedding days. From the moment you arrive to the time you leave as a newly married couple, we're devoted to making your special day everything you want it to be.

We are delighted that you are considering having your wedding at Kettering Park Hotel & Spa, and we look forward to talking through the thoughts and ideas you have for your special day.



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IT'S THE LITTLE THINGS

When it comes to crafting your special day it's the small details that make a big difference. Which is why you'll find our team obsessive about your planning, working with you to bring your ideas to life. If you've already got the vision, we'll be the blank canvas for you to work with, or if you're still designing your dream day, we can help guide you along the way.

And because we know you'll want to remember your wedding day forever, you'll find some fabulous indoor and outdoor backdrops so you're guaranteed a beautiful photographic record you'll cherish for years to come.



Rockingham Suite

A more intimate setting for your celebrations, where guests can relax and soak up the atmosphere of your special day. Ideal for up to 70 guests, the Rockingham suite also boasts its own private bar and small outdoor terrace.

EXCEPTIONAL STANDARDS

Our priority is your enjoyment and the smooth running of your day:

- ✓ A dedicated Wedding Manager, experienced and highly trained to help you from the planning stage, right through to the big day.
- ✓ Menu tasting so that you can experience the quality of our dishes before making that all important decision for your guests.
- ✓ A red carpet welcome and the services of an informal Wedding Host on the day.
- ✓ Silver cake stand and knife for the presentation of your wedding cake.
- ✓ A luxurious suite for the newlyweds, accompanied by a bottle of chilled Champagne and English breakfast the next morning.
- ✓ Preferred accommodation rates and packages so that your guests can also make the most of your special day.
- ✓ Your first anniversary treat – a 1 night dinner, bed and breakfast stay with our compliments (Fairytale package).
- ✓ Room hire of your event suite for the wedding breakfast and evening reception.
- ✓ Minimum numbers apply. The details of the offering may vary depending on the wedding package, please check with our Wedding Manager for more details.





Rutland Suite
The Rutland suite is our largest wedding suite seating up to 140, which includes a private bar and an outdoor terrace. Suitable to fit a large dance floor to dance the night away. The Rutland suite is a perfect space for night and day.

‘Your wedding venue is more than a setting; it’s a place where memories are made, so set the date and let your imagination take over.’

Little Harrowden
A superb air-conditioned room with natural light and a lovely contemporary feel. Ideal for parties up to 32 guests.

‘Getting people together before the big day.’



PRE-WEDDING CELEBRATION

Getting friends and family together before the event is all part of the fun, and you'll find we've lots of ways to help you do this. From a deluxe pamper day in the spa to a Champagne breakfast on the big day, family suppers with big sharing platters, or simply an elegant afternoon tea, we've got the spaces and places to meet the other half's nearest and dearest.

PREFERRED PARTNERS

We've worked with a lot of local suppliers, but there are some in our opinion who stand out from the crowd. On booking your wedding with us, you'll receive access to all of our preferred suppliers, with a personal introduction and exclusive offers to all of those personal touches you have in mind.

‘Serenity and sophistication come together to create an elegant setting for your special day.’



DRINKS SELECTION

We source all of our wines through our own in-house wine specialist, often buying from the vineyard. This means we can offer exceptional value on some fantastic wines, but as we buy from season, please forgive us if we can't confirm the exact wines to you until about 6-months from your wedding – but rest assured they will be well worth the wait.

Althorp Suite
If you're dreaming of saying 'I do' in front of all your friends or family, the Althorp Suite is the perfect space. Seating up to 70 people and with a red runner for the aisle there is also the option to upgrade to stunning Chiavari chairs and cream carpet.



THE CEREMONY

A choice of indoor or outdoor* locations for your wedding ceremony.

A range of our suites are licenced which means you can enjoy a seamless transition from the ceremony to celebrations all in one place.

You will need to contact North Northants Registration Service to check availability of the Superintendent registrar on your preferred date.

* Outdoor ceremony supplements apply





Rutland Suite
A perfect place for a ceremony for up to 140 guests. With a red runner for your aisle and the option to upgrade to Chiavari chairs and cream carpet, you will love saying 'I do' in this bright and beautiful room.



‘The perfect location for
the most memorable
wedding day.’

Our packages

We have three packages to choose
from ranging from our Classic,
where all the small details have
been covered, through to Fairytale
which is all you could have
dreamed of and more.

For the love of food

Our talented Chefs are obsessed with creating delicious menus that will compliment your celebrations. We use fresh, seasonal ingredients and prepare them with pride on your wedding day. Refer to our menus for some food for thought, but if you have some specific ideas, we'd love to hear them.



‘We love food – it’s as simple as that.’



MENU SELECTIONS

Classic

TO START

- Seasonal freshly made soup (choose from our selection of favourites) (V)
- Galia melon, berry compote, citrus sorbet (V)
- Brixworth Pâté, Northamptonshire chutney, herb toasts

MAINS

- Baked spinach and ricotta cannelloni, garlic dough balls, rocket salad (V)
- Penne Arrabiata, cherry vine tomatoes, garlic, chilli, baby spinach, Parmesan (V)
- Seared fillet of Scottish salmon, parsley and lemon butter sauce
- Porchetta-slow cooked, herbed and rolled loin and belly of pork apple sauce and roast gravy
- Supreme of corn-fed chicken, tarragon and grain mustard cream sauce
- All served with fresh seasonal vegetables and roast potatoes

DESSERTS

- Choux pastry profiteroles, toasted almonds, chocolate sauce
- Eton mess, crushed meringue, berries and homemade shortbread
- Crostata, lemon tart, citrus mascarpone cream

Please select one dish from each course

- Coffee with chocolate mints

DINING AFTER DARK

Finger food

FINGER FOOD MENU

- Platter of freshly made sandwiches and wraps
- Stone baked cheesy garlic bread (V)
- Warm spinach, tomato and pepperoni pizza
- Tomato, chilli, and ricotta pizza (V)
- Cajun chicken wings, BBQ sauce
- Air-dried Woodall's ham and salami, pickles, olives, roasted vegetables
- Spicy potato wedges, guacamole and lime (V)
- All served with chopped house salad and fresh homemade slaw

EXTRAS

- Fritto misto of salt and pepper squid, creel prawns and queenie scallops with chilli, spring onions and spices £4 per person
- Classic Caesar salad
- Garlic croutons, white anchovies, Parmesan cheese £2 per person
- Asian duck spring rolls with hoisin sauce £2.25 per person
- Vegetable spring rolls (V) £1.50 per person
- Cobblers Nibble and red onion marmalade tart (V) or bacon, mature cheddar and spring onion tart £1.50 per person
- Honey and mustard roast mini sausages, creamy mash £3 per person
- Sweet and sour crispy vegetable tempura (V) £1.50 per person
- 4ft homemade sausage roll, cider apple chutney £40

MENU SELECTIONS

Elegant

TO START

- Portobello mushroom stuffed with Old Nick cheddar, leeks, thyme and roasted tomato sauce (V)
- Seasonal freshly made soup (choose from our selection of favourites) (V)
- Prawn, avocado, Chapel & Swan smoked salmon cocktail, music bread
- Pressed terrine of ham hock, pea puree, pickled onions and crostini

MAINS

- Tarte Tatin of goat’s cheese, glazed shallots, baby spinach, beetroot chutney (V)
- Filo parcel of roasted vegetables, spicy tomato, spinach, mascarpone sauce (V)
- Four hour braised blade of beef, caramelised shallots, red wine and thyme jus
- Char-grilled supreme of corn-fed chicken, pigs in blanket, chicken gravy
- Roasted fillet of cod, vine tomato sauce, crispy pancetta

All served with courgette, honey glazed baby carrots, char-grilled broccoli and roast potatoes

DESSERTS

- Chocolate and orange mousse, chocolate soil, orange syrup
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Mixed berry cheesecake, passion fruit pearls

Please select one dish from each course

Coffee with chocolate mints

DINING AFTER DARK

Street food inspired

PLEASE CHOOSE 3 MAINS AND 2 SIDES

Easy going, relaxed style of food served on platters per table or buffet style

MAINS

- Beef burger, Jack cheese, beer sourdough bun, pickle, BBQ sauce
- Gourmet hot dog, fried onions, French’s mustard, ketchup
- Pulled pork, apple mash, BBQ sauce on a gourmet sourdough bap, mayo, pickle
- Hot roast rump of beef baguette, rocket, creamed horseradish, onion confit
- Salt roasted loin of pork baguette, apple sauce, sage and onion, crackling
- Homemade freshly baked sausage roll, cider apple chutney
- Buffalo mozzarella, sun dried tomato and basil flatbread (V) or with pepperoni
- Warm goat’s cheese, roasted red pepper and pesto focaccia, rocket and balsamic (V)

All served with homemade house slaw, relish, sauces and accompaniments and your choice of two side order dishes from the following:

SIDES

- Sweet potato fries
- Chopped house salad, rocket, cherry tomato, bell peppers, cucumber, red onions
- Spicy potato wedges, herbed crème fraîche
- Caesar salad, baby gems, garlic croutons, white anchovies, Parmesan cheese
- Sea salted thick cut chips
- Salad of rocket, balsamic dressing, Parmesan shavings
- Rosemary and garlic roasted Tiny Tot potatoes

MENU SELECTIONS

Fairytale

TO START

- Mushrooms on toast – wild mushrooms, garlic and thyme, butter and toasted brioche (V)
- Salad of roasted and pickled beets, whipped Kidderton ash goat’s cheese, hazelnuts and pea shoots (V)
- Salmon gravadlax, music bread
- Air-dried Woodhall’s ham, salami, pickles, toasted sourdough

MAINS

- Potato gnocchi, fricassee of wild mushrooms, herb and garlic flatbread (V)
- Five bean tagine, slow cooked with spices, almonds, dried fruits, pearl couscous (V)
- Peppered fillet of Northamptonshire beef, green peppercorn and brandy sauce, crispy onions, watercress
- Fish grill – Sea bass and salmon with scallops, white wine chive cream sauce
- Garlic and rosemary infused rump of lamb, mint jelly, red wine sauce

All served with courgette, honey glazed baby carrots, char-grilled broccoli and roast potatoes

DESSERTS

- Raspberry and hazelnut pavlova,
- White, dark and milk Belgian chocolate mousse, vanilla ice cream
- English lemon posset, strawberries, granola crunch

Please select one dish from each course

Coffee with chocolate truffles

DINING AFTER DARK

Big sharing pans

PLEASE CHOOSE 3 MAINS AND 2 DESSERTS

MAINS

- BBQ chicken
- Roasted Tiny Tot potatoes, corn on the cob
- Tagine of spiced lamb
- Almonds, dried fruits, couscous pearls
- Texan beef chilli
- Savoury rice, tortilla, guacamole, sour cream
- Cauliflower mac ‘n’ cheese
- Garlic bread, leaf salad (V)
- Beef steak and Thwaites ale pie
- Puff pastry lid, thick cut chips, garden or mushy peas
- Classic chicken stroganoff
- Savoury rice, garlic bread
- Chilli sin carne
- Spicy vegetable chilli, rice, tortilla, guacamole, sour cream (V)

DESSERTS

- Baked vanilla cheesecake, seasonal berries
- Chocolate profiteroles, toasted hazelnuts
- Lemon tart, mascarpone cream
- Raspberry and hazelnut meringues
- Fresh fruit salad, berries, vanilla ice cream

‘Food is the ingredient
that binds us together.’



DINING OPTIONS

Vegetable selection

HOUSE VEGETABLE SELECTION

Panache mix
Fine beans, sugar snaps, baby carrots

Mixed greens
Peas, mangetout, savoy cabbage, broccoli
(family served to your table)

Honey-roasted Chantenay carrots, roasted broccoli

Clapshot
Mashed carrot and swede

Honey-roasted root vegetables, carrot, swede and parsnip

Carrots and garden peas
(family served to your table)

HOUSE POTATO SELECTION

Parsley and chive buttered new potatoes
(family served to your table)

Gratin dauphinoise
Baked with garlic, cream and cheese

Creamy mash

Duck fat roasted potatoes

Rosemary and garlic roasted Tiny Tot potatoes

Extra vegetable £2.50-£3.50 (prices may increase year on year)

* Extra vegetables and potato dishes
available as a supplement

DINING OPTIONS

Soups and extra courses

HOMEMADE SOUP SELECTION

Please feel free to ask if you have a personal favourite

Country vegetable, spinach muffin (V)
Roasted vine tomato and basil, cheddar straws (V)
Leek, watercress and potato, cheese twist (V)

Woodland mushroom white port, garlic dough ball (V)
Cream of cauliflower, savoury cheddar cheese muffin (V)
Classic minestrone, garlic bread, Parmesan cheese (V)
Carrot and coriander, crème fraîche, chive crostini (V)

Roasted parsnip, onion bhaji, curry oil (V)
Served as a starter or as a taster in a demi-tasse cup
£6.75 (prices may increase year on year)

INTERMEDIATE COURSES

Selection of sorbets served in a shot glass, lemon, mango, passion fruit, pink Champagne, raspberry
Or please ask for your own particular flavour
£2 supplement

CHEESE AND DESSERTS

Add your very own cheeseboard to your event
Farmhouse cheddar, blue and brie with celery, grapes, crackers and biscuits
Served per table of 10 people or as a cheese course

Choux pastry profiteroles, toasted almonds, chocolate sauce
Fresh fruit salad and berries with vanilla cream
Raspberry and hazelnut meringue
x10 £59 (prices may increase year on year)

DINING OPTIONS

#V**I***little*P

Choices for younger guests

Please select one dish from each course

TO START

Soup as per grown-ups menu or Heinz Tomato Soup with croutons

Melon, fresh fruit sorbet

MAINS

Grilled fresh salmon, peas, new potatoes

Sausage hot dog, tomato ketchup, mixed leaf salad, chips

Italian pasta, peas, sweetcorn, fresh tomato sauce (V)

Beef burger in a bun, fries and salad

DESSERTS

Fresh fruit yoghurt with berries

Cookie crumbs, ice cream, raspberry sauce

Fresh fruit salad, cream, yoghurt or ice cream

1-5 complimentary
6-12 £18 (prices may increase year on year)

DINING OPTIONS

Extra touches

NIBBLES AND CANAPÉS

Choose from these tempting selection of nibbles or canapés to enjoy with your reception drinks

NIBBLES

- Joe and Seph's savoury cheddar cheese gourmet popcorn (V)
- Artisan olives (V)
- Snaffling Pig pork scratchings
- Root vegetable crisps (V)
- Baked Parmesan cheese straws (V) cream cheese, herb pâté
- £3 (prices may increase year on year)

CANAPÉS

- Please select 3 or 6 per person
- Smoked salmon, cream cheese and chive tart
- Honey chicken teriyaki skewer
- Crispy mango chilli prawns
- Chilled gazpacho shot glass (V)
- Honey mustard chipolatas
- Crispy belly pork, hickory smoked BBQ sauce
- Spinach gnocchi, red pepper salsa (V)
- Goat's cheese and cherry tomato crostini, basil pesto (V)
- Yakitori pork, sesame, spring onions, hoisin
- Hoisin sauce vegetable spring roll (V)
- Thai squid, lime, spring onion
- Soup, Intermediate and Cheese
- x3 £5 (prices may increase year on year)
- x6 £10 (prices may increase year on year)

‘Once in a while right in the
middle of an ordinary life...
Love gives you a Fairytale.’





PRICE LIST

Civil ceremonies

	2022	2023	2024	2025
Rutland Suite	£200	£220	£230	£240
Althorp Suite	£150	£160	£170	£180

* Indoor ceremony is included in our Elegant and Fairytale Packages.



PRICING

Classic

	2022	2023	2024	2025
Jan, Feb, Mar, Nov	£62	£65	£68	£71
Apr, Oct, Dec	£66	£69	£72	£75
May, June, July, Aug, Sept	£78	£81	£84	£87

Prices apply to Sunday – Friday only. If you are looking to have your special day on a Saturday, Christmas Day or New Year’s Eve, these are only available on our Elegant and Fairytale Packages. Minimum numbers apply for each suite. We require 100% of guests to be catered for, on all packages.

INCLUDES:

- Dedicated Wedding Manager

Complimentary menu tasting for the happy couple

Red carpet welcome

Wedding host & informal toastmaster

Drinks reception – a glass of Bucks Fizz on arrival

3 course set wedding breakfast from the Classic menu

Glass of sparkling wine for the toast

Iced water

Round tables to seat a maximum of 10 guests per table
- 1 x glass of house wine per person

White tablecloths, white linen napkins, glassware, cutlery & china

Use of round mirror plates & tea lights on all tables

Use of cake stand and knife

Evening reception with Finger food menu

Suite for the happy couple

Extra evening guests are charged @ £7*

* Price increase may apply

PRICING

Elegant

	2022	2023	2024	2025
Jan, Feb, Mar, Nov	£92	£95	£98	£101
Apr, Oct, Dec	£96	£99	£102	£105
May, June, July, Aug, Sept	£108	£112	£116	£120

Sunday – Thursday (excluding bank holidays) 10% off the above rates. Christmas Week or New Year’s Eve subject to availability and at the rates above. Minimum numbers apply for each suite. We require 100% of guests to be catered for, on all packages.

INCLUDES:

- Dedicated Wedding Manager

Complimentary menu tasting for the happy couple

Red carpet welcome

Complimentary civil ceremony room hire

Wedding host & informal toastmaster

Drinks reception – a glass of prosecco

3 course wedding breakfast from the Elegant menu

1/2 bottle of house red or white wine per guest

Glass of prosecco for the toast

Iced water

Flower centrepieces*

Round tables to seat a maximum of 10 guests per table
- White star cloth

White tablecloths, white linen napkins, glassware, cutlery & china

Use of round mirror plates & tea lights on all tables

Chair covers and sashes

Use of cake stand and knife

Place cards, table plans and menu cards

Evening reception with choice from our Street food menu (3 mains & 2 sides)

Disco with resident DJ

Suite for the happy couple, with a bottle of Champagne and chocolates with our compliments

Extra evening guest charged @ £15

* Limited to guest numbers

PRICING

Fairytale

	2022	2023	2024	2025
Jan, Feb, Mar, Nov	£190	£197	£204	£210
Apr, Oct, Dec	£194	£200	£210	£216
May, June, July, Aug, Sept	£199	£205	£215	£220

Sunday – Thursday (excluding bank holidays) 10% off the above rates.
Christmas Week or New Year’s Eve subject to availability and at the rates above.
Alternative table arrangements available. Minimum numbers apply (only available in Rutland Suite).
We require 100% of guests to be catered for, on all packages.

INCLUDES:

Dedicated Wedding Manager	White tablecloths, white linen napkins, glassware, cutlery & china
Wedding exclusivity – guaranteed only wedding	Use of round mirror plates for tables & tea lights on all tables
Complimentary menu tasting for the happy couple & parents (total of 6)	Flowers on all tables
Hen party for 8 – enjoy luxury spa treatments, afternoon tea, spa use and dinner, bed & breakfast accommodation	Chiavari chairs and sashes
6-months spa membership – make sure you’re in tip top shape for the big day – for happy couple	Full room draping
Red carpet welcome	Use of cake stand and knife
Complimentary civil ceremony room hire	Place cards, table plans and menu cards
Wedding host & informal toastmaster	Flower wall
Drinks reception – a glass of Champagne & canapés on arrival	Evening reception with choice from our Big sharing pans (3 mains & 2 desserts)
3 course wedding breakfast from the Fairytale menu	Disco with our resident DJ
1/2 bottle of red & white wine per person – Fairytale premium wine	Premier suite for the happy couple, with a bottle of Champagne and chocolates with our compliments
Glass of Champagne or cocktail for the toast	Dinner, bed & breakfast anniversary package to celebrate your first year of marriage
Sparkling and still mineral water	Extra evening guest charged @ £20*
Round tables to seat a maximum of 10 guests per table	* Price increase may apply

PRICING AT A GLANCE

	Classic	Elegant	Fairytale
Dedicated Wedding Manager	✔	✔	✔
Red carpet welcome	✔	✔	✔
Wedding host & informal toastmaster	✔	✔	✔
White tablecloths, white linen napkins, glassware, cutlery & china	✔	✔	✔
Use of round mirror plates for tables & tea lights on all tables	✔	✔	✔
Use of cake stand and knife	✔	✔	✔
Complimentary menu tasting for the happy couple	✔	✔	& parents (total of 6)
Drinks reception – 1 glass per person on arrival	Bucks Fizz	Prosecco	Champagne
Toast drinks – 1 glass per person	Sparkling wine	Prosecco	Champagne or cocktail
Wine to accompany wedding breakfast	1 glass of house white or red per person	1/2 bottle of house white or red per person	1/2 bottle of premium white & red wine per person
Free flowing water	✔	✔	Sparkling & still mineral water
Round tables to seat a maximum number of guests per table	10	10	10
Evening reception	Finger food menu	Choice from our Street menu (3 mains & 2 sides)	Choice from our Big sharing pans (3 mains & 2 desserts)
Extra evening guest charge	£7	£15	£20
Suite for the happy couple	✔	With a bottle of Champagne & chocolates with our compliments	Premier suite with a bottle of Champagne & chocolates with our compliments
Tables plan, place cards and menu cards		✔	✔
Complimentary civil ceremony room hire		✔	✔
Chair covers and sashes		✔	Chiavari chairs & sashes
Wedding exclusivity – guaranteed only wedding onsite			✔
Hen party for 8 – (enjoy luxury spa treatments, afternoon tea, spa use and dinner, bed & breakfast accommodation)			✔
6 months spa membership for the happy couple			✔
Full room draping			✔
Flowers on all tables		✔	✔
Flower wall			✔
Disco with our resident DJ		✔	✔
Dinner, bed & breakfast anniversary package to celebrate your first year of marriage			✔

‘The highest happiness on earth
is the happiness of marriage.’



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