

Wedding Packages

Classic Package (price per guest)

2023 2024 2025 Jan, Feb, Mar & Nov £156 £160 £179 April – Oct & Dec £163 £167 £187

To include:

Glass of Prosecco on arrival or after ceremony Three course wedding breakfast to include 2 glasses of house wine per guest Glass of Prosecco per guest to toast

Evening platter

Exclusive use of reception venue

Complimentary room at the hotel on the night of the wedding for the happy couple

Luxury Package (price per guest)

2023 2024 2025 Jan, Feb, Mar & Nov £183 £187 £209 April – Oct & Dec £190 £194 £217

To include:

Glass of Prosecco on arrival or after ceremony Three course wedding breakfast to include 2 glasses of house wine per guest

Glass of Prosecco per guest to toast

Evening platter

Exclusive use of reception venue

Floral centre pieces

Wedding Cake

Chivari Chairs or chair covers with coloured sash of your choice

Evening DJ & Disco

Complimentary upgraded room at the hotel on the night of the wedding for the happy couple

Prices above based on Friday, Saturday & Sunday Minimum number of 70 adults apply Additional evening guests £25 per person Children 12 and under £18 per child

Wedding Breakfast

To start

Roast plum tomato soup, red pepper & chipotle, pickled chilli puree

Chicken liver parfait Redonion marmalade, toasted brioche, Cumberland gel

Melon textures Galia, water & cantaloupe, melon with honey roasted fig & prosecco sorbet

The main event

Pot roast garlic chicken breast Honey crushed swede, braised leg meat ragu, rosti potato terrine, tarragon jus

Salmon wellington Spinach mousse, leek & scorched sweet corn, cocotte potatoes, dill butter sauce

6 hr slow cooked Dijon aged sirloin of beef Smoked butter mashed potato, garlic green beans, honey roasted parsnips, butter onion jus

To finish

Strawberry Eton mess cheesecake Strawberry sorbet, macerated strawberry compote, dehydrated meringue

> Warm salted chocolate brownie Honeycomb crunch, Irish cream and vanilla ice cream

> > Glazed lemon meringue tart Strawberry sorbet, shortbread crumb

Evening Celebrations

Evening platters

Bread platter & basket loaves

Pastry platters, selection of quiches, sausage rolls, Cornish pasty, mini pies & pork pies

Italian theme boards with sliced tomato, mozzarella, cured meats, marinated olives, grated parmesan and roasted red peppers

Crudites board with carrots, pepper, broccoli, celery, cucumber, radish, beetroot, hummus, tzatziki and seed selection

Asian style board – vegetarian sushi selection, soy marinated chicken baba buns, tempura prawns with sweet chilli, katsu chicken bites, wasabi & soy dips

Deli jars with Farrington dressings, piccolo peppers, crispy onions, pickled beetroot, gherkins, sweetcorn, croutons, chilli-pickled onions, grated carrots, grated cheese, mixed leaves

Pulled pork joint

Served with apple sauce, sage & onion stuffing, caramelised onion, crusty rolls, coleslaw, mixed leaves, honey & mustard syrup

*To upgrade to a whole hog roast buffet £5 per person supplement

Add that little something extra

Canapes £12.95 per guest

For an extensive wine list please ask your wedding co-ordinator
Looking for something completely different, please speak with your wedding co-ordinator
who will liaise with our Executive Chef and bring your ideas together

severnony at Whittebury

Both the Orangery and The Atrium are licensed to hold your Civil Ceremony

The Orangery £1,150

The magnificent stone floor ceremony hall has a sweeping wrought iron staircase for your fairy-tale entrance. The grand piano and beautiful large chandelier add to the beautiful setting of the Orangery.

The Atrium £800

This venue has large balconies with spectacular views across the ancient oak parkland and beyond with a large bay window making the perfect backdrop for your ceremony.

To make your ceremony even more special and unique, we include two fresh flower pedestals in your chosen colours and the services of our Wedding Co-ordinator who will play your chosen music from the piano on the day.

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