

Congratulations

We are delighted that you are considering Sudbury House Hotel for your wedding day.

Sudbury House Hotel offers the perfect venue for a wedding, with a variety of rooms, from the classic Georgian Old House, to the more contemporary feel of the main hotel.

Civil ceremonies and partnerships can be conducted either outside on our beautiful garden terrace or in one of our many licensed rooms depending on your preference.

We have included our most popular menus and drinks packages to help with your planning. However, we can tailor make packages to suit all tastes and budgets.

We would be delighted to show you around the hotel and gardens. It is advisable to call or email to arrange an appointment with the Events Team.

Each wedding at Sudbury House Hotel includes the following:

- A personal meeting with an experienced wedding co-ordinator to discuss your menu choices, wine, drinks choices and details of the day. This is normally held three months prior to the day
- A personal welcome by the hotel Master of Ceremonies who will assist with toastmaster duties on the day.
 - Complimentary use of our cake stand and knife
- A complimentary one night stay in our Junior Suite for the night of your wedding
 - Special accommodation rates for your guests
 - Main function room hire
 - White linen for all your tables
 - Background music of your choice
 - Extensive free car parking
 - Use of our beautiful gardens for drinks and photographs

Ceremonies and Receptions

The hotel offers a combination of beautiful rooms suitable for ceremonies, welcome drinks, wedding breakfasts and evening receptions.

The Magnolia Brasserie

Accommodating up to 140 guests for a wedding breakfast and up to 200 guests for an evening reception, The Magnolia Brasserie has views over our patio and landscaped gardens where your guests may enjoy drinks. The room can be made smaller or larger according to the size of your party. It is the perfect room for evening functions as it is spacious enough for a large dance floor area, where your guests can dance the night away to your chosen band or disco.

Terrace Suite

Suitable for a ceremony or wedding breakfast of up to 40 guests, this room has a beautiful outdoor balcony overlooking the gardens.

Restaurant 56

This stunning oak panelled room, with its feature fireplace is the most popular room for holding civil ceremonies and partnerships of up to 70 guests. It is ideal for intimate wedding breakfasts for up to 30 guests. Bespoke Restaurant 56 wedding packages are available on request.

Garden Lounge

The original drawing room which overlooks the gardens and terrace is the perfect setting for your arrival drinks.

Regency Room

In the original Georgian house this room can offer a ceremony for up to 20 guests or a small wedding breakfast for up to 14 guests.

Outdoor Civil Ceremonies and Partnerships

Enjoy your outdoor wedding ceremony for up to 140 guests on our Garden Lounge Terrace in front of the Georgian House

In the case of adverse weather conditions we have the flexibility to move your ceremony to one of our popular indoor rooms.

Drinks Packages

To help with your budgeting costs we have put together several drinks packages for you and your guests. However, if you have any ideas or suggestions of your own, we will be pleased to provide you with some prices.

Silver Drinks Package

£20.95 per person

On arrival - a choice of a glass of Prosecco, Pimms or Orange Juice

With the meal - One glass of house red or white wine per person

To toast - One glass of Sparkling wine per person

Gold Drinks Package

£27.95 per person

On arrival - a choice of a glass of Prosecco, Pimms or non-alcoholic fruit punch

With the meal - Half a bottle of house red or white wine per person

To toast - One glass of Sparkling wine per person

Platinum Drinks Package

£34.95 per person

On arrival - a choice of a glass of Champagne, Pimms, Orange Juice or non-alcoholic fruit punch

With the meal - Half a bottle of selected superior house red or white wine per person

To toast - One glass of Champagne per person

Non-alcoholic drinks packages, alternative wines or drinks are available on request

Selection of Canapes

Why not enhance your package and offer your guests some homemade canapés with their arrival drinks.

Please choose from the options below:

3 Canapes per person = £5.00

6 Canapes per person = £8.00

Chicken Liver Parfait
Whipped Goat's Cheese and Basil Cones
Blue Cheese Biscuits, Blue Cheese Mousse
Parmesan Gougères
Coronation Chicken Tartlet
Honey and Wholegrain Mustard Glazed Cocktail Sausages
Parmesan and Paprika Straws
Truffle Risotto Ball
Harissa Hummus, Crostinis
Bruschetta with Chorizo
Curried Cashews
Smoked Salmon Blini, Caviar, Crème Fraîche
Welsh Rarebit
Italian and Spanish Olives
Honey and Truffle Popcorn

Selection of Sorbets

£3.25 per person

If you would like to add a refreshing sorbet course to your wedding breakfast, please speak to us regarding your options.

Menu Packages

Afternoon Tea Package

£28.00 per person

Please choose from the options below:

Sandwiches

Choose 3

Ham

Salmon

Cucumber

Cheese & Chutney

Chicken Mayonnaise

Fruit and Plain Scones - 1 of each per person

With Jam and Clotted Cream

Slicing Cakes

Choose 2

Carrot Cake

Lemon Drizzle Cake

Fruit Cake

Tray Bakes

Choose 2

Hazelnut and Chocolate Brownie

Lemon Meringue Pie

Raspberry and White Chocolate Flapjack

Fancies

Choose 1

Choux Bun Filled with Pastry Cream

Homemade Jam Doughnuts

Chocolate Viennese Shortbreads

Tea or Coffee

Seasonal Silver Menus

£35.00 per person set menu

March - May

Starters

Chicken Liver Parfait, Plum Chutney, Granary Toast
Hot Smoked Salmon, Rye Toast, Pickled Fennel
Wood Roasted Cauliflower and Spinach Salad, Caper Dressing

Main course

Roast Leg of Lamb, Mashed Potato, Minted Spring Vegetables
Pea and Broad Bean Risotto, Charred Spring Onions
Roasted Fillet of Cod, Confit Fennel, Dill Crushed Potatoes

Dessert

Vanilla Panna Cotta, Poached Blackberries, Granola
White and Dark Chocolate Pavé, Passion Fruit Sorbet
Rhubarb Eton Mess

June - September

Starters

Tomato Gazpacho, Sourdough Croutons
Ham Hock Terrine, Green Tomato Chutney, Goat's Cheese
Dill Cured Salmon, Potato and Crème Fraîche Mousse, Pickled Cucumber

Main course

Roasted Chicken Breast, Chorizo and White Beans, Sherry Crème Fraîche Sauce
Fillet of Salmon, Basil Fregola, Wood Roasted Courgettes, Vermouth Sauce
Asparagus and Lemon Risotto, Crispy Parmesan

Dessert

White Chocolate and Strawberry Cheesecake, Strawberry Sorbet
Raspberry Delice, Peach Purée, Vanilla Ice Cream
Summer Berry Eton Mess

October - February

Starters

Wood Roasted Butternut Squash Soup, Parmesan and Sage
Confit Duck and Apricot Terrine, Pumpkin and Mango Chutney
Fillet of Mackerel, Roasted Beetroots, Horseradish Potato

Main course

Roast Rump of Beef, Yorkshire Pudding, Roast Potatoes in Beef Dripping, Red Wine Gravy
Roast Fillet of Cod, Choux Croute, Poultry Sauce
Crispy Wild Mushroom Polenta, Tarragon Pesto, Pickled Shiitake

Dessert

Baked Prune and Armagnac Tart, Quince Sorbet
Apple, Pear and Cinnamon Trifle, Toasted Almonds
Hot Chocolate Fondant, Vanilla Ice Cream

Seasonal
Gold Menu

£42.50 per person set menu

March - May

Starters

Courgette, Pea and Mint Soup
Juniper Cured Salmon, Lime Potato, Pickled Cucumber
Duck and Apricot Terrine, Chicory Jam, Sourdough Toast

Main course

Fillet of Salmon, Dill Potatoes, Caper Butter Sauce
Roast Loin of Pork, Cider Fondant, Sage and Lemon Stuffing, Apple Purée
Crispy Parmesan Fregola, Crushed Peas, Mint Pesto

Dessert

Passion Fruit Parfait, Pineapple Salsa, Pina Colada Sorbet
Chocolate Tart, Spiced Oranges, Orange Sorbet
Vanilla Crème Brûlée, Granny Smith Sorbet, Vanilla Shortbread

June - September

Starters

Prawn and Crab Cocktail, Mango, Iceberg, Marie Rose Espuma
Tomato Gazpacho, Olive Oil Croutons, Basil Pesto
Confit Chicken and Tarragon Terrine, Violet Mustard, Pickled Carrots

Main course

Roast Leg of Lamb, Olive and Basil Crushed Potatoes, Goat's Cheese, Mint Gremolata
Fillet of Sea Bream, Shrimp and Dill Fregola, Caper Sauce Vierge
Sweetcorn and Basil Polenta, Confit Tomatoes, Parmesan Shavings

Dessert

Kalamasi Lime Curd, Blueberry Sorbet, Meringue
Chocolate Tart, Strawberries, Salted Caramel Ice Cream
Vanilla Crème Brûlée, Honeycomb, Raspberry Sorbet

October - February

Starters

Wood Roasted Pumpkin Soup, Parmesan, Rosemary Croutons
Game Terrine, Quince Jelly, Toasted Sourdough
Hot Smoked Salmon, Rye Bread, Pickled Saffron Fennel, Dill Mayo

Main course

Fillet of Stone Bass, Parsley Pearl Barley, Salt Baked Celeriac, Red Wine Jus
Braised Blade of Beef, Creamed Leeks, Fondant Potato, Tarragon Gravy
Beetroot and Balsamic Tarte Tatin, Toasted Pine Nuts and Goat's Cheese

Dessert

Chocolate and Hazelnut Delice, Spiced Kumquats, Caramel Ice Cream
Nougat Glace, Poached Pear, Blackcurrant Sorbet
Treacle Tart, Marmalade Ice Cream

Seasonal
Platinum Menu

£70.00 per person set menu

March - May

Starters

Sesame Crusted Tuna, Pink Grapefruit, Pickled Shiitake Mushrooms
Pea and Ham Hock Soup, Manchego and Truffle on Toast
Salad of Wood Roasted Jersey Royals, Broad Bean, Watercress, Pecorino Cheese

Main course

Barbary Duck Breast, Spiced Blackberries, Charred Purple Sprouting, Red Currant Sauce
Pan Fried Fillet of Loch Duart Salmon, Confit Fennel, Caviar Vermouth Sauce
Harissa Roasted Cauliflower, Chickpea Purée, Parsley Pesto

Dessert

Vanilla Panna Cotta, Poached Rhubarb and Ginger Biscuit
White and Dark Chocolate Pavé, Pistachio Ice Cream, Cherries
Lemon Curd Parfait, Blueberries, Elderflower Sorbet

June - September

Starters

Ham Hock, Chicken and Parsley Terrine, Goat's Cheese, Pineapple Chutney
Almond Gazpacho, Celery and Pickled Grapes, Sourdough Croutons
Smoked and Roasted Salmon Terrine, Saffron Potato, Fennel, Dill Yoghurt

Main course

Fillet of Cod, Mushroom and Truffle Risotto, Vermouth Sauce
Beef Wellington, Dauphinoise Potato, Red Onion and Port Purée
Curried Red Lentils, Tempura Cauliflower, Mint Raita

Dessert

Peach Melba Panna Cotta, Lemon Verbena Sorbet, Raspberry Doughnut
Banoffee Tart, Milk Chocolate Ice Cream
Strawberry Macaron, Mascarpone and Vanilla Mousse, Strawberry Sorbet

October - February

Starters

Roasted Chicken and Pigeon Terrine, Quince and Apple Chutney
Cured Fillet of Mackerel, Horseradish Potato, Pickled Beetroot
Jerusalem Artichoke and Truffle Soup

Main course

Venison Wellington, Juniper and Bacon Cabbage, Port Sauce
Pan Fried Sea Bass, Artichoke Risotto, Pickled Shiitake Mushrooms
Crispy Parmesan Polenta, Salt Baked Celeriac, Parsley Gremolata

Dessert

White Chocolate and Cranberry Cheesecake, Walnut Praline Ice Cream
Clementine Delice, Dark Chocolate Sorbet
Fig Bakewell, Blackberry Sorbet, Warm Vanilla Custard

Evening Buffet Options

Light Bites

£7.50 per person

Please select one of the following:

A choice of Bacon or Sausage Baps
Lamb and Coriander Burgers, Mint Yoghurt
Fish and Chip Cones, Tartare Sauce
Chorizo, Mozzarella and Rocket Pizzas
Pulled Pork Baps, Apple Compote
Cheese and Ham Toasties
Roast Chicken and Wholegrain Mustard Mayonnaise Baps

Upgraded Evening Buffet

4 Items £15.00 per person

6 Items £18.00 per person

Please select four of the following items:

Honey and Soy Glazed Pork Ribs
Thai Fishcakes, Lemon and Ginger Mayo
Duck Spring Rolls, Hoisin Dip
Chorizo, Mozzarella and Rocket Pizzas
Onion Bhajis, Vegetable Samosas, Mango Chutney
Individual Assorted Quiches
Sesame and Soy Glazed Chicken
Piri Piri Chicken
Mozzarella, Tomato and Rocket Pizzas
Honey and Mustard Sausages
Plaice Goujons, Tartare Sauce

Guest Accommodation

Your guests can stay at the hotel using our special accommodation rates. We can reserve a number of rooms at this rate for your guests. Your guests can call our reservations team to book their room and pay their deposit. Bedrooms will be held subject to availability.

Couples booking the Platinum package will receive a complimentary one night stay to celebrate their first wedding anniversary.

(Bookings only available for the Bride and groom and are subject to the hotels availability)

Civil Ceremonies and Partnerships

If you are having your ceremony at the hotel, please remember that you need to book the registrar yourself as the hotel is legally unable to do this for you.

Any fees for the registrar have to be paid to them directly.

To contact them please call Oxfordshire Registry Office on 0345 2412489

Deposit, Terms and Conditions

We will normally hold provisional bookings for weddings for two weeks, subject to demand for the date.

To secure your preferred date we will require a £750.00 non-refundable deposit.

A payment of 50% of the estimated final balance will be payable six months prior to the day and full payment will be required one month prior to the day. These payments are non-refundable and non-transferable.

Your final details meeting will take place 3 months prior to your wedding to discuss in depth your arrangements for the day.

Please inform us in advance of any dietary requirements or allergies so that we can cater accordingly.

Additional extras incurred on the day will need to be settled on departure.

Wedding Budget Planner

To help with your wedding budget we have put together a cost planner of all the standard items at Sudbury House Hotel.

The total costs will be discussed at your final details meeting and confirmed there after in writing.

Details	Quantity	Cost	Total
Civil Ceremony Room Hire	One	£350.00	
Drinks Package	(Number of Guests)	£ (Price per person)	£
Wedding Meals (Adults)	(Number of Adults)	£ (Price per person)	£
Wedding Meals (Children having adult meal ages 2 to 12 years)	(Number of Children)	£ (Price per child)	£
Children's Meal (Children ages 2 to 12 years)	(Number of Children)	£ (Price per child)	£
Evening Buffet	(Number of Guests)	£ (Price per person)	£
		Total	£

Children aged 2 to 12 years will be charged at £25.00 per child. Children under 2 years will be free of charge.

Children's menus are available on request.