



## **Wiston Wedding Package**

**at an inclusive price of £150.00 per person**

**Exclusive Use of the Ground Floor of Wiston House,  
the Conservatory and Gardens during the Reception**



**Arrival Drinks Reception**

**Three Course Wedding Breakfast  
with Coffee and Chocolates**

**Two glasses of House Wine**

**A glass of House Champagne for the Toast**

**Silver Cake Stand and Knife**



**Superior Double Room for the Bride and Groom**





## **Chanctonbury Wedding Package**

**at an inclusive price of £170.00 per person**

**Exclusive Use of the Ground Floor of Wiston House,  
the Conservatory and Gardens during the Reception**



**Arrival Drinks Reception**

**Canapés**

**Three Course Wedding Breakfast  
with Coffee and Chocolates**

**Half a Bottle of House Wine**

**A glass of House Champagne for the Toast**

**Silver Cake Stand and Knife**

**Evening Buffet**



**Superior Double Room for the Bride and Groom  
with a complimentary bottle of House Champagne**

**Two additional superior double/twin bedrooms  
for use by the Bridal Party**





## **Sussex Wedding Package**

**at an inclusive price of £185.00 per person**

**Exclusive Use of the Ground Floor of Wiston House,  
the Conservatory and Gardens during the Reception**

**Services of a Registered Toastmaster**



**Arrival Drinks Reception**

**Canapés**

**Three Course Wedding Breakfast  
with Coffee and Chocolates**

**Half a Bottle of House Wine**

**A glass of House Champagne for the Toast**

**Silver Cake Stand and Knife**

**Evening Buffet**



**Superior Double Room for the Bride and Groom  
with a complimentary bottle of House Champagne**

**Four additional superior double/twin bedrooms  
for use by the Bridal Party**



## **CANAPÉ MENU**

**(included in the Chanctonbury and Sussex Wedding Packages)**



**(Please select four choices from the following)**

**Thinly Sliced Roast Beef on an open Profiterole  
filled with Horseradish Mascarpone,  
and topped with Parsley**

**Cajun Pork Tender Loin Pieces (Hot)**

**Smoked Chicken  
with Smoked Paprika & Lemon Crème Fraiche  
on a Rosemary Croute**

**Sweet Chilli Crayfish Tail  
with Coriander Served in an Oat Spoon**

**Local Cured Gravdax Served on a Mini Blinis  
with Soft Cream Cheese and a Baby Caper**

**Thai Fish Cakes  
with Chilli Dipping Sauce (Hot)**

**Mini Croustard Bread Shell  
filled with Sun Blushed Tomatoes, Olives & Buffalo Mozzarella  
finished with Baby Basil Leaf**

**Hot Brioche Breaded Haloumi  
topped with Redcurrant Jelly**



## WEDDING BREAKFAST MENUS



### FIRST COURSE

(Please select one choice from the following)

**Local Cured Gravdlax  
with Asparagus Spears, Baby Leaves, Caviar  
and Lime Crème Fraîche**

**Vine Plum Tomato and Buffalo Mozzarella Salad  
with torn Basil, Prosciutto and aged Balsamic Vinegar**

**Salad of Smoked Chicken, Toasted Pine Nuts,  
Red Chard and Rocket Leaves  
with Honey Vinaigrette**

**Hot Peppered Smoked Mackerel  
on a nest of Capers, Cucumber Spaghetti and Sweet Red Onion  
with crispy Herb Croutons**

**Tian of Prawn and Snow Crab  
with Lemon Dill Dressing on a bed of Baby Mixed Leaves**

**Baked Goats Cheese and Baby Leaf Spinach Tart  
with a dressing of Balsamic Syrup and dressed Rocket Leaves (V)**

**Roasted Squash, Sweet Potato and Ginger Soup  
with Spinach Dumplings (V)**

**Trio of Melon  
with a selection of seasonal Fruits  
and Peach Coulis (V)**



# WEDDING BREAKFAST MENUS



## MAIN COURSE

All our main dishes are plated  
(Please select one choice from the following)

Loin of English Lamb  
marinated in Mint, Garlic & Olive Oil  
with Rosti Potato, Baby Carrots and Baby Leeks  
with a Red Wine and Redcurrant Sauce

Rib Eye Steak with a Roquefort, Garlic and Parsley Topping  
Roasted Mediterranean Vegetables  
served Horseradish Dauphinoise  
& a Red Wine Jus

Roasted Duck Breast  
on a bed of Roasted Butternut Squash  
Baby Courgette Provencale & Sauted Potatoes  
served with a Sweet Marmalade Sauce

Fillet of Pork wrapped in Parma Ham  
with Bramley Apple Puree  
Ratatouille Vegetables, Lyonnaise Potatoes  
and Cider Jus

Free Range Chicken Breast wrapped in Pancetta  
Fondant Potatoes, Roasted Butternut Squash and French Beans  
served with a Madeira Cream Sauce

Roasted Breast and Leg of Guinea Fowl  
on Mashed Carrot and Swede  
with Parmentier Potatoes and Baby Leeks  
served with Sweet Chestnut and Cider Sauce

Pan Fried Sea Bass  
on a Bed of Lobster Mash  
with Leaf Spinach, Baby Turnips and Carrots infused with Lemon  
served with a Champagne and Water Cress Sauce

Roasted Salmon Fillet with a Prawn and Sesame Crust  
sliced New Potatoes, and Baby Vegetables  
with a Champagne Cream sauce



## WEDDING BREAKFAST MENUS



### VEGETARIAN

(Please select one choice from the following)

**Beetroot and Feta Cheese Filo Parcels  
with a Tomato Salsa**

**Pan Fried Bubble and Squeak  
with Sauted Spinach  
and a Mature Cheddar Cheese Sauce**

**Woodland Mushroom and Broad Bean Risotto  
with a Parmesan Crisp**

**Spinach Roulade  
filled with Roasted Cherry Tomatoes and Basil Leaves  
with melting Mozzarella  
and a Red Onion Sauce**

**Roasted Vegetable & Mozzarella Stack  
of Courgette, Red Onion, Aubergine, Red Pepper and Mushroom  
with a Tomato Salsa**



## WEDDING BREAKFAST MENUS



### DESSERT

(Please select one choice from the following)

**White Chocolate and Strawberry Cheesecake  
with Strawberry Coulis**

**Sharp glazed Lemon Tart  
with a Blackcurrant Coulis**

**Espresso Pannacotta with Warm Chocolate Sauce,  
served with Biscotti**

**Classic Vanilla Brûlée  
with Lemon Shortbread**

**Individual Sponge Cups filled with Mascarpone  
Seasonal Berries and a Crème Anglaise**

**Warm Bramley Apple Crumble Tart  
with Vanilla Ice Cream  
and a Calvados Sauce**

**Warm Almond Orange Cake with Whiskey infused Maple Syrup,  
Clotted Cream and an Orange Crisp**

**Chocolate and Pear Pudding  
with Crème Fraîche**



## **CHILDREN'S WEDDING BREAKFAST MENUS**



### **MAIN COURSE**

**(Please select one choice for all the children attending)**

**Breast of Chicken  
with a selection of Vegetables**

**Chicken Goujons & Chunky Chips**

**Fish Goujons & Chunky Chips**

**Tomato & Cheese Pizza**

**Pasta with a Tomato & Basil Sauce**

**Macaroni Cheese**

### **DESSERT**

**A selection of Ice Creams  
Strawberry, Chocolate & Vanilla**

**Fresh Strawberries & Raspberries**

**Chocolate Mousse**



**Children 5 years and under have their meal, with our compliments**

**Children aged 6 - 12 can either have the children's menu above at £15.00 per child  
or the adult's menu at £45.00 per child**

## **EVENING BUFFET MENU**

**(Included in the Chanctonbury and Sussex Wedding Packages)**

**A Selection of Cheese from the British Isles  
Accompanied with Celery, Grapes, Relishes, Biscuits and Crusty Bread (V)  
(Please select four cheeses from the following page)**



**(Please select five choices from the following)**

**Individual Minted Shepherds Pie (Hot)**

**Warm Skewered Chicken Satay  
with a Peanut and Coriander Sauce**

**Hot spiced Duck Spring Rolls  
with a Hoi Sin Dipping Sauce**

**A coarse Country Chicken Pâté with French Bread**

**Hot Garlic Infused King Prawns  
wrapped in crisp Filo Pastry with a Honey and Ginger Dip**

**Warm Mini Croissants  
filled with Smoked Bacon, Cheddar Cheese**

**Tempura of Summer Vegetables (V)  
with a Sweet Chilli dipping Sauce**

**Vegetable Spring Rolls  
with a Sweet & Sour Dipping Sauce (V)**

**A selection of Freshly Cut Crudities & Tortilla Chips  
With three dips of Sour Cream & Chive  
Marie Rose & Blue Cheese (V)**

**Warm Mini Croissants  
filled with Baby Leaf Spinach, Red Onion and Mozzarella (V)**

**Hot Potato Wedges  
with a Sour Cream and Chive dip (V)**



## **EVENING BUFFET CHEESE BOARD SELECTION**



**(Please select four cheeses from the following)**

### **LYBURN GOLD**

**A fruity semi-hard cow's cheese with a creamy smooth texture  
made in Hampshire from pasteurised milk**

### **OLDE SUSSEX**

**Six-month old farmhouse cheddar-type cheese made in Sussex  
from unpasteurised cow's milk to a traditional recipe.  
Texture is more open than cheddar with a full body and plenty of flavour.**

### **ELMHIRST**

**Handmade in Devon from unpasteurised milk and triple cream  
with a rich and full-bodied texture.**

### **SMOKED LINCOLNSHIRE POACHER**

**A handmade smooth silky-textured lightly-oaked smoked cheese from Lincolnshire,  
rounded and full of flavour.**

### **SOMERSET RAMBLER**

**A full-fat hard ewes cheese from Somerset.  
It has a hard dense waxy texture with a delicate mellow slightly sweet flavour.**

### **OLD BURFORD**

**A very rich and creamy mould ripened organic soft cheese  
made from Guernsey cow's milk with a dry bloomy rind**

### **STILTON**

**A creamy blue cheese from Colston Bassett**

### **BOSWORTH LEAF**

**A soft goats cheese with a bloomy rind from Tamworth, Staffordshire**

### **DEVON BLUE**

**A very creamy blue veined cheese made in South Wales from cow's milk.  
Quite crumbly.**



## ARRIVAL DRINKS RECEPTION

Within the Wedding Package there is an allocation of 2 glasses per guest. If you select a Fruit Cocktail that is made with Sparkling Wine, you are most welcome to upgrade to champagne cocktails, for which a supplement charge of £3.00 per drink will apply.

### ALCOHOLIC FRUIT COCKTAILS

(Single Glasses)

<b>Kir Royale</b> (Blackcurrant)	<b>Sparkling Wine and Crème De Casis</b>
<b>Crème De Mure</b> (Blackberry)	<b>Sparkling Wine and Crème De Mure</b>
<b>Kir Imperial</b> (Raspberry)	<b>Sparkling Wine and Framboise Liqueur</b>
<b>Bellini</b> (Peach)	<b>Sparkling Wine and Peach Juice</b>
<b>Bucks Fizz</b> (Orange)	<b>Sparkling Wine and Orange Juice</b>
<b>Classic Pimms</b>	<b>Pimms No 1, Lemonade, Ice, Mint and Fruit</b>
<b>Winter Pimms</b>	<b>Pimms No 3, Apple Juice and Ginger Ale</b>
<b>Hot Mulled Wine</b>	<b>Cabernet Sauvignon, Ruby Port, Brandy Lemon, Orange, Lime and Spices</b>

### NON ALCOHOLIC JUGS

(4 Pint Jugs– serves 8 glasses)

(Please select one choice for all the adult guests attending)

<b>Wiston Fruit Cup</b>	<b>Fresh Orange Juice, Lemonade, Ginger Ale, Lime, Syrup of Grenadine, Syrup of Raspberry</b>
<b>St Clements</b>	<b>Fresh Orange Juice, Bitter Lemon and Ice</b>
<b>Elderflower Punch</b>	<b>Syrup of Elderflower, Lemonade and Ice</b>

**Additional drinks for your reception can be supplied as follows:**

**Sparkling Wine cocktails £3.75 per glass**

**Non-alcoholic drinks £15.00 per jug**

## **ADDITIONAL DRINKS**

### **Additional Reception drinks or Wedding Breakfast requirements**

<b>House Wine</b>	<b>From £15.00 per bottle</b>
<b>Sparkling Wines</b>	<b>From £19.00 per bottle</b>
<b>House Champagne</b>	<b>£35.00 per bottle</b>

**A full Wine List is available on request.**

*(Additional Drinks prices are subject to change due to increases in costs)*

## **FACILITIES & BAR LICENCE**

**We operate the Bar on a guest requirement basis: It can be open from the beginning of your wedding reception until Midnight. Dancing is only allowed in the Great Hall. All entertainment will finish at Midnight. No music is permitted in any of the Public Rooms after this time.**

## **ALCOHOLIC DRINKS, CHILDREN AND YOUNG ADULTS**

**Under the November 2005 amendments to the Licensing Act of October 2003, we are not permitted to serve anyone under the age of 18 with alcohol. If you have young adults attending your wedding please ensure that they carry photographic proof of age; they will be asked before we can serve them.**

## ADDITIONAL WEDDING INFORMATION

### Florists

	Telephone No.	Website
Findon Flowers	01903 264181	<a href="http://www.floristsussex.co.uk">www.floristsussex.co.uk</a>
Hot Pink Peony	01903 741358	<a href="http://www.hotpinkpeony.com">www.hotpinkpeony.com</a>
Country Flowers	01903 810134	<a href="http://www.country-flowers.co.uk">www.country-flowers.co.uk</a>
Spriggs Florist	01798 343372	<a href="http://www.spriggs-florist.co.uk">www.spriggs-florist.co.uk</a>
Fleurs – Horsham	01403 252287	
Bo-K	01903 501600	

### Photographer

Peter Prior Photography	0844 414 2474	<a href="http://www.peterprior.com">www.peterprior.com</a>
Becky Penfold	01403 732539	<a href="http://www.beckypenfold.co.uk">www.beckypenfold.co.uk</a>
J P Photographic	01273 381111	
Elmcroft Studios	01903 261333	<a href="http://www.elmcroftstudios.com">www.elmcroftstudios.com</a>
Video by Mike	01903 892951	<a href="http://www.videobymike.co.uk">www.videobymike.co.uk</a>

### Music and Entertainment

Sally Whitaker (Harpist)	01243 773388	<a href="http://www.harpmusic4specialoccasions.co.uk">www.harpmusic4specialoccasions.co.uk</a>
Musical Associates – Peter Burton	01903 812500	
Fiona Hosford (Harpist)	01323 442935	<a href="http://www.harpist.uk.com">www.harpist.uk.com</a>
1st Choice Entertainments	01903 239850	
Lea Graham Entertainment	01444 235457	<a href="http://www.leagraham.com">www.leagraham.com</a>
Leon Simmonds Close Up Magician	07791 515743	
Satin Sounds (Jazz Functions Band)	07739 461921	
RetrOactive Jazz	01273 493523	<a href="http://www.retroactive-jazz.co.uk">www.retroactive-jazz.co.uk</a>
Just Strings Quartet	01903 873443	

### Wedding Cakes

Cakes by Sharon Walker	01403 733731	
The Cake Box	01903 830911	<a href="http://www.the-cake-box.co.uk">www.the-cake-box.co.uk</a>
Miss Carolyn Woods	02392 870295	

### Childcare/Children's Entertainment

The Wedding Creche	01483 202490	
Brian Eames - Children's Entertainer	01273 584767	<a href="http://www.brianeames.co.uk">www.brianeames.co.uk</a>

Please note that the suppliers listed are for information only and are not endorsements.

## ADDITIONAL WEDDING INFORMATION

### Cars / Wedding Car

Black Cat Cars	01903 812015	<a href="http://www.blackcatcars.co.uk">www.blackcatcars.co.uk</a>
Ross Rolls Royce	07785 580056	
Krystal Executive Cars	01903 502266	
Platinum Cars Sussex	01323 506922	

### Hair and Make-Up

Marvellous Make-Up	07867 522786	
Amanda J	07961 350835	

### Bridal Gowns

Chlöe Mai	01903 816879	<a href="http://www.chloemai.co.uk">www.chloemai.co.uk</a>
Confetti Bridal Gowns	01798 813181	<a href="http://www.confettibridalgowns.co.uk">www.confettibridalgowns.co.uk</a>

### Jewellers

Melanie Paul Ltd	01903 740474	
Ice Cold Jewellery	07782 170982	

### Stationery

Elegant Stationery	01293 775007	
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### Additional Services

Amaryllis Events (Venue Stylists)	01273 844514	<a href="http://www.amaryllisevents.co.uk">www.amaryllisevents.co.uk</a>
Dolce Luma (Favours)	01903 831327	
Matt Benecci Ice Cream Co	01273 591968	
Chocolate Heaven	01903 210590	<a href="http://www.chocolate-fondue-fountain.co.uk">www.chocolate-fondue-fountain.co.uk</a>
Chocamour	01323 500922	
Travel Counsellors	01273 834406	<a href="http://www.travelcounsellors.co.uk/tracey.boverhoff">www.travelcounsellors.co.uk/tracey.boverhoff</a>
The Tea Set (equipment hire)	01903 814674	
Steve Eggleton (Toastmaster)	01798 812342	
Father John McCormack (Celebrant)	01903 263700	

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