



WENTBRIDGE

HOUSE

WEDDINGS
2023





A Beautiful Ceremony

Our beautiful event rooms and gardens make the perfect setting for your civil ceremony or partnership.

Once you've agreed a date with us, independent arrangements should be made with the local Registrar who can be contacted on 0345 485 2888. There is a fee for the Registrar, payable directly to the Registry office.

Our room hire charge for your civil ceremony or partnership is as follows:

TUDOR ROOM FOR UP TO 24 GUESTS	£450
LEATHAM SUITE FOR UP TO 70 GUESTS	£650
CRYSTAL SUITE FOR UP TO 130 GUESTS	£850

Outdoor Wedding Ceremonies in the Garden Folly

All outdoor ceremonies are seated and include limewash Chiavari chairs, microphone, red carpet and Bose speaker system for your ceremony and drinks reception.

CEREMONIES IN THE GARDEN FOLLY ARE AVAILABLE AT £650

The only element we can't control is the British weather which is why we offer a 50% refund of the outdoor ceremony fee if your ceremony has to take place inside.

MINIMUM NUMBERS

From 1st May to 30th September, there is a minimum requirement for 80 adult guests during the day and 100 adult guests for the evening reception for a Saturday or Bank Holiday Sunday wedding. There is an additional Saturday venue hire charge of £1250 unless you have chosen one of our packages. On a Friday, there is a minimum requirement for 60 adult guests during the day and evening reception. Minimum numbers may apply at other times, please check with our wedding team.

Wedding Day Drinks

Personalise your arrival

For an inspiring and welcoming arrival, we can offer personalised outdoor music which will play throughout your drinks reception for just £95

We've put together some suggested drinks packages below. If you'd prefer to choose a selection of your favourite drinks from our award-winning wine or bar list, we'd be delighted to help. The minimum drinks package required is £25.95 per person.

POPPY £25.95 PER PERSON

A glass of sparkling wine or a bottled beer on arrival
Two glasses of house wine with the meal
A glass of sparkling wine for the toasts

ROSE £28.95 PER PERSON

A glass and a top up of prosecco, an Aperol Spritz or an English garden fizz (Prosecco and elderflower liqueur) on arrival
Two glasses of house wine with the meal
A glass of pink prosecco for the toasts

LAVENDER £31.95 PER PERSON

A glass of prosecco, Summer Pimm's or warm mulled wine on arrival
Two glasses of Pinot Grigio or Estate Merlot with the meal (alternatives available)
A glass of champagne for the toasts
A complimentary bottle of champagne in the bridal suite

HYDRANGEA £39.95 PER PERSON

A glass of Nyetimber, signature gin & tonic or a craft beer on arrival
Two glasses of Signature Sauvignon Blanc or Primitivo with the meal (alternatives available)
A glass of Nyetimber for the toasts
A magnum of personally engraved Nyetimber in the bridal suite

CHERRY BLOSSOM £49.95 PER PERSON

Two glasses of pink prosecco on arrival
Two glasses of Whispering Angel Rosé wine with the meal
Unlimited still and sparkling mineral water throughout your meal
A glass of Billecart-Salmon Brut Rosé champagne for the toasts
A bottle of Billecart-Salmon Brut Rosé champagne in the bridal suite

Alcohol free drinks package available, please ask for further details.





Wedding Day Canapés

Enjoy a delicious selection of hot & cold Canapés with your arrival drinks. Perfect to keep your guests going until the main event!

A SELECTION OF 4 CANAPÉS IS AVAILABLE AT £7.95 PER PERSON, THEN AT £1.95 PER PERSON FOR ADDITIONAL CANAPÉS.

COLD SELECTION

Oak smoked salmon and dill mousse with tobiko	Chicken liver mousseline, balsamic red onion marmalade, sourdough toast
Whipped Yellison goat's cheese, beetroot and caper relish (v)	Roasted tomato and red pepper bruschetta with fresh basil (vg)
Compressed watermelon and Yorkshire fettle skewer (v)	Whitby crab, tarragon mayonnaise and spring onion croûstades
Nduja bruschetta	Confit Yorkshire chicken and tarragon rilette, roast apple pûrée, onion bread
Mini Wentbridge prawn cocktail, bloody Mary mayonnaise	White and milk chocolate-dipped strawberries
Peppered smoked mackerel paté, pickled heritage beetroot, sourdough crisp	Mini scones with jam and clotted cream

HOT SELECTION

Tempura king prawns, sweet chilli jam	Cauliflower and parsley croquette, English mustard emulsion (vg)
Mini fish and chip cones, tartare sauce	Mini Wentbridge burgers, house relish
Smoked pork sausage rolls, wholegrain mustard mayonnaise	Individual Yorkshire puddings, rare roast beef, horseradish and poppy seed crème fraiche
Truffle and parmesan arancini (v)	Sesame and honey glazed pork belly, sweet and sour dipping sauce
Mini crab cake, saffron emulsion	Chicken satay skewers, soy and lime dipping sauce
Coronation chicken bon-bon, apple pûrée	Warm mini mince pies (vg) (available throughout the Festive season)
Pulled pork and Maris Piper fritter, apple sauce	

Wedding Day Menus

We're passionate about food and drink and very proud that our kitchen team hold 2 AA Rosettes. We aim to offer complete flexibility with your menu choice and the price is based on your main course selection. Please choose one dish per course to create your menu.

Prices per person

Roast Chicken	£54.95
Ballotine of Turkey	£55.95
Slow-roasted Pork Belly	£56.95
Loin of Pork	£57.95
Herb-crusted Salmon	£58.95
Baked Cod	£59.95
Braised Shoulder of Lamb	£60.95
Roast Sirloin of Beef	£64.95
Gressingham Duck	£66.95
Rib-Eye Steak	£68.95
Roast Halibut	£71.95
Roast Fillet of Beef	£74.95

STARTERS

- Seasonal melon with heritage tomatoes, cucumber, mint, basil and lemon dressing (v, vg)
- Smooth chicken liver parfait, red onion marmalade, herb salad, toasted brioche
- Ham hock and pea terrine, house piccalilli, baby watercress, toasted onion bread
- Heritage beetroot with goat's cheese, raspberries, caramelised walnuts and Melba toast (v)
- Bleikers smoked salmon, Burford brown mayonnaise, crispy capers and rye bread toasts
- Heirloom tomato salad with buffalo mozzarella, basil pesto, panzanella and lemon crumb (v)
- Wentbridge Atlantic prawn and crayfish cocktail with avocado, tomato and bloody Mary mayonnaise
- Crispy duck salad with watermelon, mouli and cucumber, spring onion, micro coriander and Hoi Sin dressing
- Baked goat's cheese with peas, broad beans, mint and torn croutons, lemon dressing (v)
- Smoked haddock and spring onion fish cake, creamed leeks, grain mustard sauce
- Choice of homemade soup, crusty bread and butter
- Caesar salad with smoked chicken, Parmesan, pancetta, croutons and classic Caesar dressing

INTERMEDIATE

SOUP COURSE - £6.95

- Tomato, roasted red pepper and tarragon (v)
- Creamy leek and potato with toasted onion crumbs (v)
- Broccoli and stilton with rosemary croutons (v)
- Cream of white onion soup, smoked bacon & mascarpone
- Minted pea and ham hock, crumbled Yorkshire fettle
- Woodland mushroom & rosemary, parmesan croutons (v)

INTERMEDIATE

SORBET COURSE - £3.95

- Yorkshire gin and tonic
- Raspberry and sorrel
- Passion fruit
- Champagne

MAIN COURSES

- Free-range chicken breast roasted in garlic and herbs, dauphinoise potatoes, pancetta, red wine and thyme jus
- Slow cooked Yorkshire turkey breast wrapped in bacon with pork, sage and onion stuffing, chipolata sausages, duck fat roast potatoes, smoked bacon cream sauce
- Crispy slow-roasted pork belly, champ mashed potato, caramelised shallots, apple and sage sauce
- Roast loin of Yorkshire pork, black pudding bon-bon, smoked Jersey double cream potatoes, crackling, roasted apple purée and cider sauce
- Herb crusted fillet of salmon with roasted baby potatoes, vine tomatoes and salsa verde
- Baked fillet of cod, tarragon crushed new potatoes, buttered coastal vegetables, Champagne sauce
- Slow braised shoulder of lamb with stockpot potatoes, caramelised onions, rosemary and mustard sauce
- Roast sirloin of Dovecote Park estate beef with Yorkshire pudding, duck fat roast potatoes & rich red wine sauce
- Slow cooked Gressingham duck breast, confit leg croquette, honey glazed baby carrots, bubble and squeak creamed potatoes, port anise jus
- Dovecote Park dry-aged rib-eye steak, potato and stilton gratin, grilled field mushroom, peppercorn sauce (cooked medium)
- Roast Halibut, potato pavé, confit baby leeks, roasted heritage carrots, caviar cream sauce
- Roast fillet of 30 day dry-aged Dovecote Park estate beef with fondant potato, seasonal baby vegetables, red wine and truffle jus (cooked medium)

DESSERTS

- Warm triple-chocolate brownie, honeycomb, caramel ice cream
- Seasonal berry pavlova with vanilla cream, passion fruit sauce
- Vanilla panna cotta, mango purée, fresh berries, shortbread biscuit
- Caramelised lemon tart with raspberry sorbet
- Vanilla Crème Brûlée, seasonal berry compote, shortbread biscuit
- Strawberry cheesecake, strawberry sorbet
- Warm Wentbridge sticky toffee pudding with butterscotch sauce, honeycomb ice cream
- Salted caramel and chocolate tart, dark chocolate sauce, honeycomb
- Warm treacle sponge pudding with crème Anglaise
- Bakewell tart with morello cherry coulis, white chocolate ice cream
- Trio of Wentbridge House miniature desserts + £2.95 supplement (Choose 3 desserts with the help of our wedding team)

VEGETARIAN MAIN COURSES

- Please select one choice for your vegetarian guests. All dishes can be made vegan.
- Brie, beetroot and kale pastry tart, watercress salad, beetroot and apple 'slaw
- Crispy bubble & squeak cake, tempura broccoli and hollandaise sauce
- Roasted white onion and sage risotto, charred roscoff onion, crispy sage
- Truffled macaroni and Fountains Gold cheddar cheese, charred leek and fresh herb crumb
- Slow cooked root vegetable and puy lentil ragu, smoked cream mashed potatoes

CHEESE SELECTION

A selection of Artisan cheese with Wentbridge chutney, celery and biscuits is available as an additional course at £5.50 per person or £50 per table (suitable for a maximum of 10 guests)

All main courses are served with a selection of seasonal vegetables

Coffee or Tea with Wentbridge House chocolates
Coffee or Tea with salted caramel truffles (+£1.95 supplement)

Wedding Day Sharing Feasts



Impressively presented on large plates for your guests to share and enjoy.

This style of dining is only available with a feast table layout. Please discuss your table centres and decorations with us before selecting this option to allow sufficient spacing.

Please select two dishes per course

£69.95 PER PERSON

STARTERS

Rustic country house sharing board to include – Chicken liver parfait & balsamic red onion marmalade, pressed ham hock and pea terrine with house piccalilli, black pudding scotch eggs and smoked pork sausage rolls with Wentbridge brown sauce served with rustic breads

Wentbridge prawn and hot smoked salmon cocktail, Romaine lettuce, tomato, bloody Mary mayonnaise

Marinated heritage tomato and Buffalo mozzarella salad, soft herb pesto, sourdough and coriander crumb (v)

Italian antipaso sharing board to include – Prosciutto, mortadella, bresaola, fennel salami and salami picante with buffalo mozzarella, pecorino sardo, Nocellara olives, giardiniera pickles, rosemary focaccia, sun blushed tomatoes and artichoke hearts

MAIN COURSES

Roast sirloin of Dovecote Park beef, Yorkshire pudding, duck fat roast potatoes, red wine sauce

Roast Yorkshire chicken with confit leg stuffing, sage and onion creamed potatoes, roast onion sauce

Slow roasted pork belly, crispy crackling, roasted apple purée, maple-glazed parsnips

Poached salmon, spring onion and lemon crème fraiche potato salad, dressed watercress

DESSERTS

Caramelised lemon tart, roasted raspberry sorbet

Chocolate and salted caramel brownie, Madagascan vanilla custard

Eton mess with vanilla ice cream

Artisan cheeses, chutneys, biscuits, walnut bread, grapes and celery

Tea or coffee with salted caramel truffles

Children’s Menu

THREE COURSES £24.95 PER CHILD

STARTERS

Seasonal Melon and fruit plate with strawberry sauce (v)

Batons of carrot, cucumber and breadsticks with hummus (vg)

Tomato soup with warm bread (v)

Cheesy garlic bread (v)

DESSERT

Ice cream sundae with popping candy

Chocolate brownie with vanilla ice cream

Sticky toffee pudding with toffee sauce and custard

Fresh fruit salad with vanilla ice cream

MAIN COURSES

Half portion of the adult main course

Chicken breast strips with potato wedges and baked beans

Mini fish and chips with garden peas

Mini pork sausages and mash with gravy on the side

Penne pasta with roasted tomato and basil sauce (v)

Children's Drinks Package

A fruit punch on arrival
Hartridges juice with the meal
Sparkling apple juice with the toast

£8.50 PER CHILD



Wedding Evening Celebrations

Wentbridge is the ideal venue to continue your wedding celebrations well into the evening. Evening room hire with our fabulous DJ, Disco and lighting is £650.

EVENING MENU 1 £23.95 PER PERSON

Sandwiches prepared in various breads to include rare roast beef with horseradish crème fraiche, mature cheddar and landlord chutney, smoked salmon with chive cream cheese, free-range egg mayonnaise with watercress, honey roast Yorkshire ham with wholegrain mustard

Roasted new potato, wholegrain mustard & crème fraiche salad

Slow-roasted BBQ marinated chicken pieces

Vegetable spring rolls with plum sauce

House salad, honey & mustard dressing, garlic croûtons

Selection of meat and vegetarian pizzas

EVENING MENU 2 £26.95 PER PERSON

Cheese board to include Dales cheddar, Yorkshire blue, Brie de Meaux and crumbly Wensleydale

Charcuterie board to include baked York ham and a selection of cured and continental meats

Selection of warm individual quiches – Ham and mushroom, salmon and asparagus, goat’s cheese and red onion

Yorkshire hand-raised pork pies with a selection of chutneys and pickles

Rosemary roasted new potatoes with sour cream and chives

Greek salad, vine plum tomatoes, red onions, cucumber, olives and marinated feta

Hand cut creamy coleslaw

Salad of cous cous and roasted Mediterranean vegetables

Selection of freshly baked breads and crackers with butter

FESTIVAL INSPIRED £27.95 PER PERSON

Select 2 of the following items which are served in a festival inspired bamboo take-out tray:

Pulled pork, sesame and spring onion bao buns with hoi sin sauce, pickled ‘slaw

Pulled beef chilli con carne with tortilla wraps, rice, nachos, grated cheese, sour cream and coriander

Smoky bean and vegetable chilli, small jacket potatoes, gem lettuce and yoghurt

Panko halloumi, Katsu sauce, sticky lemon rice

Chicken tikka masala, yoghurt, basmati rice, cucumber and mint raita, coriander naan

Goan vegetable curry with sweet basil and jasmine rice

Thai green vegetable curry with sweet basil and jasmine rice

Pies with peas and real chips – Steak & ale, chicken, ham hock & leek, butternut squash, mixed bean & cheddar cheese

HOT SANDWICH SELECTION £24.95 PER PERSON

Smoked bacon sandwiches

Yorkshire pork and leek sausage sandwiches with caramelised onions

Fish finger sandwiches – Battered cod goujons in a brioche bun with mushy peas & tartare sauce

Melting brie and tomato baguettes

Chunky chips with garlic mayonnaise

Rocket, tomato & red onion salad with basil pesto

Hand cut creamy coleslaw

Ketchup, relishes & mustards



MINI HOG ROAST £29.95 PER PERSON

Your personal chef to carve either indoors or in the courtyard (weather permitting)

Whole honey and mustard roast ham and whole slow roast melting pork shoulder

A selection of rustic rolls and deli breads, stuffing, apple, mustards and chutneys

Jacket potatoes with a selection of hot and cold toppings

A selection of salads to include; Wentbridge Caesar salad with parmesan, croûtons and house dressing

Hand cut creamy coleslaw

Israeli cous cous with feta, pea and mint

EVENING BBQ £27.95 PER PERSON

Dovecote Park beef burgers with house relish

Pork and leek dogs, caramelised onions, mustard mayo

Cajun chicken and Mediterranean vegetable skewers

Spiced lamb kofta kebabs, mint yoghurt

A selection of salads to include; Roasted new potato salad with tarragon crème fraiche

White cabbage and chive coleslaw

Big green salad

Tomato and red onion salad, basil pesto

Ketchup, relishes and mustards

Homemade Cajun spiced potato wedges

Corn on the cob, chilli and herb butter

With a little help from our friends at Blue Smoke pizza... Cooked outdoors from April to September in our pizza oven. What could be better than a slice of authentic Neopolitan-style pizza?

Choose three varieties from the following, or ask us for more ideas:

ARTISAN SOURDOUGH PIZZA – £23.95 PER PERSON

Margherita – San Marzano tomatoes, buffalo mozzarella, fresh basil and olive oil

Goat’s Cheese – Goat’s cheese, caramelised red onion marmalade, San Marzano tomatoes, piquillo peppers, basil, buffalo mozzarella

Double Pepperoni Picante – Tuscan salame picante, chorizo Ibérico, San Marzano tomatoes, red onion, buffalo mozzarella, chilli oil

Nduja – Nduja spicy sausage from Calabria, San Marzano tomatoes, buffalo mozzarella, fresh basil, olive oil

Yorkshire – Swaledale sausage, oak smoked Wensleydale, Yorkshire ham, San Marzano tomatoes, buffalo mozzarella, basil, olive oil

Roasted Mushroom & Truffle – (White pizza – no tomato base) Oven-roasted chestnut mushrooms, buffalo mozzarella, rosemary, fresh garlic, parmesan, white truffle oil

Pizzas are served with rocket & parmesan salad with balsamic dressing, courgette & green bean salad with mint and garlic, tomato and red onion salad and potato wedges



Staying Overnight

Spend your wedding night in the luxury of a Wentbridge bridal suite. Elegant styling and luxury with a sumptuous four-poster bed and beautiful views of the grounds. Perfectly romantic for the night of your wedding – there is also a complimentary wedding gift in your suite from us.

YOUR WEDDING GUESTS

All our bedrooms are individually designed and decorated. They all benefit from wonderfully comfortable pocket-sprung beds, crisp cotton sheets, luxury Molton Brown bathroom products and our Garden Bedrooms are fully air-conditioned. We also have two accessible bedrooms.

We always offer special rates to guests attending your wedding reception. We are also able to offer these rates the night before your wedding, subject to availability.

COSY DOUBLE BEDROOM FOR DOUBLE OCCUPANCY £149

SUPERIOR DOUBLE BEDROOM FOR DOUBLE OCCUPANCY £169

Prices for other room types including Garden Deluxe, Junior Suites and Suites are available on request.

A non-refundable deposit of £50 will be taken at the time of booking to secure your reservation. Check-in for the bridal suite is from 2pm. For all other guests, check-in is from 3pm and check-out is 11am. If you need a changing room, this can be reserved as part of your bedroom allocation at a cost of £100.

If you would like to arrive a little earlier, we are able to offer a limited number of early check-ins from 1pm for an additional £30 per bedroom. Late check-out until 1pm is also available for an additional £30 per bedroom.

Some bedrooms can accommodate an extra bed or cot for children. These can be reserved at an additional price of £25 per child which includes breakfast. We do have Superior or Deluxe bedrooms available with sofa beds, which if required, are charged at an additional £40 including breakfast. Cots are complimentary.

We will assume that guests can telephone and book directly from your bedroom allocation unless you advise us otherwise. We cannot guarantee the availability of bedrooms unless they are reserved at the time of booking your wedding.



Little Extras by Wentbridge



INCLUDED IN YOUR WENTBRIDGE HOUSE WEDDING DAY

Guaranteed to be the only wedding at Wentbridge House on your chosen date

Expert help and guidance from our wedding team throughout your wedding journey

Licence for civil ceremonies and partnerships

Master of ceremonies who will be your host throughout the day

Use of our extensive gardens and grounds for your photographs

Personalised menu cards and table plan

2AA Rosette award-winning food with the option to create your own menus

Complimentary classic four-poster suite for the wedding couple on the wedding night (applicable following a full day and evening reception for a minimum of 50 guests)

A complimentary gift in the honeymoon suite

Reduced bedroom rates for your wedding party – these rates are available both the night of your wedding and the night before, subject to availability.

A round or square silver cake stand and knife

White table linen, cutlery and crockery & glassware

Free car parking with electric car charging points available

ENHANCE YOUR WEDDING DAY

Please ask for more information and pricing on the following enhancements:

Luxury chair covers with organza or taffeta sashes to complement your colour scheme

Chiavari chairs with lace hoods or chiffon vertical drops

A wedding menu and wine tasting for the Wedding couple

Our lovely personalised Wentbridge House place cards are available at £1.95 per place setting

Individually wrapped Molton Brown favours are available from £1.95 per person

We have many venue dressing and styling options and will be pleased to go through these with you.

We are happy to recommend a wide range of fabulous wedding suppliers including photographers, videographers, florists, bands, musicians, cake makers and entertainers.

As your Wedding Day approaches...



Please note that prices in the wedding information are inclusive of VAT and are applicable to weddings taking place before 31st March 2024.

THE WEDDING EVE IN WENTBRIDGE

It's not every day that friends and family are able to get together and celebrate. Our pre-wedding dinner gives you the opportunity to extend your celebrations in a private room with delicious food, wine and good company!

This option is available for up to 24 guests and we'll provide a complimentary glass of fizz for each guest on arrival to help begin your celebrations in style.

BLUE SMOKE PIZZA

Something less formal – We've teamed up with our sister restaurant Blue Smoke Pizza to offer you delicious artisan sourdough pizzas made with the finest ingredients and cooked in our woodstone oven. A great buzzy atmosphere to start your celebrations and just a short walk from Wentbridge House.

There are a range of packages to tempt you from just £25 per person.

PAMPER PACKAGE ON THE MORNING OF YOUR WEDDING DAY

Don't forget to eat! Enjoy a glass of prosecco or pick me up juice, brioche bacon bun, avocado & smoked salmon on sourdough toast, breakfast pastries and a fresh fruit platter delivered to your room on the morning of your wedding to help you relax as you get ready.

One less thing to worry about and just £24.95 per person (minimum of 4 guests).

BOOKING YOUR WEDDING CELEBRATION WITH US

If you would like to make a provisional booking, we're happy to hold your preferred date with no obligation for 7 days. To confirm, we just need a completed booking form, signed and returned along with an initial deposit of £1,000.

A second deposit of £1,000 is requested 10 months prior and the final balance is payable 4 weeks before your wedding reception. This figure is calculated following your final details meeting, where final numbers and menu choices are confirmed. This meeting takes place approximately 6 weeks before your big day.

We hope that you will find Wentbridge the perfect venue for your wedding reception and look forward to helping you plan your perfect day. Don't hesitate to get in touch if you have any questions or would like to view the hotel.



Classic Wedding Package

AVAILABLE FOR A MINIMUM OF 50 GUESTS

Our classic package has everything you need for a perfect wedding day. You're welcome to upgrade any aspect, or if you prefer, we can tailor a proposal to meet your individual wishes and budget.

YOUR CELEBRATION INCLUDES

- Red Carpet welcome
- Our Master of Ceremonies to guide you through your day
- A glass of Prosecco, Summer Pimm's or bottled beer on arrival
- Delicious Three-Course set menu for your Wedding Breakfast with Coffee & Chocolates
- Two glasses of Sommelier Selected Wine per person served with the Meal
- A glass of Prosecco for the Toasts
- Evening Reception – Evening Buffet 1 or Hot Sandwich Selection with Coleslaw and Fries
- House DJ, Disco, Lighting and Evening Room Hire (Saturday package only)
- Exclusive use of the private bar until 12.30am
- Luxurious Classic Four-Poster Suite on your Wedding night with Champagne and chocolates
- Plenty of 'Little Extras' also included (Detailed towards the back of the wedding brochure)

Prices

	APR-SEPT	OCT-MAR
Monday–Thursday (minimum of 50 adult guests required)	£110pp	£99pp
Friday (minimum of 60 adult guests required)	£125pp	£115pp
Saturday (including Bank Holidays) (May – September minimum of 80 adult guests and 100 evening guests)	£145pp	£125pp
Sunday (Minimum of 40 adult day 60 evening guests)	£115pp	£105pp
Additional evening only guests can be added at £23.95 per person		
Bank Holiday Sundays are charged as a Saturday wedding.		



Signature Wedding Package

	MAY-SEPT	OCT-APR
Sunday to Thursday based on 50 adult guests (Additional day & evening guests can be added at £105 per person & evening only guests at £20 per person)	£7,995	£7,500
Friday based on 60 adult guests (Additional day & evening guests can be added at £110 per person & evening only guests at £20 per person)	£9,995	£9,500
Off-peak Saturdays based on 70 adult guests (Additional day & evening guests can be added at £115 per person & evening only guests at £25 per person)		£11,500
Saturdays between May & September based on 80 adult guests and an additional 20 evening guests (Additional day & evening guests can be added at £115 per person & evening only guests at £25 per person)		£14,500
Bank Holiday Sundays are charged as a Saturday wedding.		

AVAILABLE THROUGHOUT THE YEAR FOR A
MINIMUM OF 50 GUESTS

Every wedding at Wentbridge is unique. Our Signature Celebration has been thoughtfully created to include everything you need for a magical day & evening celebration. You're welcome to amend, personalise or enhance any element. We are always happy to tailor a wedding package to suit your budget.

YOUR CELEBRATION INCLUDES

- Red Carpet welcome
- Our Master of Ceremonies to guide you through your day
- A glass of Prosecco, Signature 'cut glass' Gin & Tonic or Bottled Craft Beer on arrival
- Outside music throughout your arrival drinks reception
- 3 Canapés of your choice per person to be served with your arrival drinks reception
- Delicious Three-Course Meal with Coffee & Chocolates
- 2 glasses of New Zealand Sauvignon Blanc or Reserve Merlot with the meal
- A flute of Champagne for the Toasts
- Evening Reception – Evening Reception – Choose from either Evening Menu 2, Hot Sandwich Selection or Artisan Sourdough Pizza
- House DJ, Disco, Lighting and Evening Room Hire (Friday & Saturday packages only)
- Luxurious Classic Four-Poster Suite on your Wedding night with Champagne and chocolates
- Complimentary Monday – Thursday Menu Tasting for the Wedding couple
- Plenty of 'Little Extras' also included (Detailed towards the back of the wedding brochure)
- 10 bedrooms included on the night of your wedding (You may wish to pass on the cost of the bedrooms to your guests requiring accommodation. Please ask for further details as this can create a significant saving for you.)

Exclusive Use

We welcome exclusive use at Wentbridge House and have been privileged to host many spectacular events.

Make your wedding day extra special by taking over the whole house with the use of 41 bedrooms, all the hotel guest areas, our beautiful gardens and grounds and the whole team to take care of your every request.

This is your opportunity to create a truly personal day and evening reception which will be completely exclusive to you, your family and closest friends. The most special way to celebrate and an experience that you and your guests will never forget.

We can accommodate 130 guests for a wedding ceremony, reception and wedding breakfast and up to 200 guests for an evening celebration on an exclusive use basis.

You may wish to pass the bedroom cost to your guests requiring accommodation. For example, based on a reduced price of £130 per bedroom using 40 of our bedrooms, there is a potential reduction of £5,200 from your final bill.

PRICES START FROM £16,995
BASED ON 80 DAY AND EVENING GUESTS

PEAK SATURDAY PRICES START FROM £24,995

EXCLUSIVELY YOURS WEDDING PACKAGE

Our Exclusively Yours wedding package is also available on a limited number of dates in January, February and November and includes exclusive use of the hotel for 60 guests and 30 bedrooms.

PRICES FOR THIS PACKAGE START FROM £7,450





Wedding Reception Booking Form

Name of Bride/Groom	Postcode
Name of Bride/Groom	Telephone 1
Address	Telephone 2
	Email

Day and Date of Wedding Reception			
Do you wish to have your Ceremony at Wentbridge House?	YES	NO	(Delete as appropriate)
Estimated number of guests for the Day Reception			
Time of arrival at Wentbridge House for your Wedding Ceremony or Reception <small>(Please be aware that the latest sit-down time is 4pm to allow time for your evening celebrations)</small>			
Do you wish to have an Evening Reception and Buffet?	YES	NO	(Delete as appropriate)
Estimated number of guests for the Evening Reception			
Would you like to book our House DJ?	YES	NO	(Delete as appropriate)
Do you wish to reserve any accommodation for your guests?			

(Please indicate the number of rooms required. All bedrooms must be confirmed at least four months prior to the date of the wedding reception).

We confirm that we have read and accept the Terms and Conditions as outlined overleaf. We enclose a non-refundable deposit of £1,000.00 made payable to Wentbridge House. A further deposit of £1,000.00 is required 10 months prior to the wedding reception.

Bookings are only accepted when confirmed back to you by the Wentbridge House Hotel and signed by the Hotel Manager. An additional copy of our terms and conditions will be sent with your receipt.

Wentbridge House takes your privacy seriously and will only use your personal information to administer your booking, keep you up to date with relevant information and maintain high levels of customer service. We process this data in accordance with the General Data Protection Regulations 2018 and in alignment with our Privacy Policy which can be found on our website.

Thank you for choosing Wentbridge House. We look forward to ensuring you have a wonderful wedding day.

Signature 1: Date:

Signature 2: Date:

Terms and Conditions

1. BOOKING

Once a provisional reservation has been made, an option on the date will be reserved for 7 days after which time the reservation will be released automatically if a deposit has not been received. To confirm and secure your reservation, we require a deposit of £1000 and the completed booking form as overleaf. Payment of the deposit confirms your acceptance of the terms and conditions in this document. A further deposit of £1000 is required 10 months prior to your wedding reception. Deposits are non-refundable and non-transferable. We will agree an appointment with you approximately 8 weeks prior to the event to discuss your requirements in finer detail. We require the table plan, place cards and final numbers for the day and evening receptions 7 days before the event. This will be the figure for which you will be charged unless the numbers subsequently increase.

2. PAYMENT

All prices quoted are applicable to wedding receptions taking place before 31st March, 2024 and are inclusive of VAT. The hotel reserves the right to increase its prices to take into account any increases in VAT, inflation or any tax/levy imposed by lawful authority, which was not known at the time of the contract. A pro-forma invoice will be issued 6 weeks prior to the wedding day and is payable at least 4 weeks before the wedding. This invoice will be based on the numbers given at your final meeting and will cover the estimated cost of food, reception drinks, wines and room hire. Actual numbers should be advised 7 days before the wedding and this will form the basis of the final invoice. The final invoice will include a security bond of £500 which will be returned or the balance thereof within 14 days. Any additional charges for goods or services not requested in advance, but provided on the day of the wedding must be settled in full on departure.

3. CANCELLATION

Any cancellation, postponement or partial cancellation should be advised to the Hotel in writing in the first instance. Your cancellation will come into effect on the date that you receive confirmation from the Hotel by email that your booking has been cancelled. In the unfortunate circumstance that you have to cancel or postpone your confirmed booking, all deposits are strictly non-refundable. In the event of a cancellation less than twelve months in advance, a cancellation charge is payable calculated on the following basis. These charges will be inclusive of VAT and made on the estimated food and beverage value and is based on the number of persons attending both day and evening receptions as confirmed at the time of booking, or the confirmed final numbers where provided.

Cancellations over 12 months	Loss of Deposit
Cancellations between 9 & 12 months	25% of the total anticipated charges
Cancellations between 6 & 9 months	50% of the total anticipated charges
Cancellations 6 calendar months or under	75% of the total anticipated charges
Cancellations within 90 days of the confirmed date	100% of the total anticipated charges

Non-refundable deposits paid will be deducted from the cancellation charge total. The amount due will be levied, and payment required, immediately following the cancellation. Cancellation charges will not be waived if the booking is rescheduled. It is strongly recommended that you take out a wedding insurance policy. Should the hotel, for reasons beyond its control, need to cancel or make any amendments to the event, the hotel reserves the right to offer an alternative choice of facilities.

4. MINIMUM NUMBERS 1ST MAY TO 30TH SEPTEMBER

If you are planning to get married during this period, we require the number of adult guests on a Saturday (or Sunday before a bank holiday) to be a minimum of 80 for the formal wedding breakfast and 100 for the evening reception. On a Friday, there is a minimum requirement for 60 adult guests during the day and evening reception. Unless exclusive use is arranged it may be necessary to restrict access to certain parts of the hotel for the wedding reception.

5. CEREMONIES

It is not possible to hold a civil ceremony at Wentbridge House unless it is followed by a reception as outlined in the wedding brochure.

6. ALLERGIES

We will endeavour to cater for any special dietary requirements listed in your final details confirmation. However, we cannot absolutely guarantee the absence of certain food groups (including nuts and gluten) from our food or kitchen. Please ask if you require further allergen information.

7. ACCOMMODATION

If a block accommodation booking is required, it must be stated at the time of booking whether the Bride and Groom are to provide names for the rooms or if the guests will book individually. All rooms, with the exception of the Bride and Groom's, must be confirmed with a deposit at the time of booking. Any rooms not confirmed at this time will be released automatically. Please advise your guests that bedrooms will be available from 3.00pm on the day of arrival and checkout time is before 11.00am on the day of departure. Early check-in may be available for a supplement but is not guaranteed.

8. CANCELLATION BY THE HOTEL

Wentbridge House Hotel reserves the right to cancel any booking forthwith and without any liability on its part in the event of any damage to the hotel by fire or any other cause, any shortages of labour or food supplies, strikes, lock-outs or industrial action, or any other cause beyond the control of the hotel that might prejudice the reputation of the hotel and prevent it from performing its obligations in connection with any booking. Failure to meet a payment deadline may also result in your booking being cancelled.

7. CUSTOMER PROPERTY

Whilst every effort is made to safeguard **your** property, Wentbridge House does not accept any liability for any loss or damage howsoever caused. Nor can we be held responsible for wedding gifts or decorations that have been delivered to, or handed over to a representative of the hotel. The hotel will not be liable for any loss or damage except within the constraints of the Hotel Proprietors Act 1956. Please ensure that any wedding accessories including flowers, florist's pedestals, cake, boxes, stands and/or decorations are collected by 11am on the morning after your wedding, otherwise they may be disposed of, unless alternative arrangements have been made and agreed by the hotel.

8. DAMAGE

Whilst you and/or your guests are occupying the property of the Wentbridge House Hotel, it would be appreciated if every effort is made to safeguard the existing fixtures, fittings and decorations. You will be liable for the cost of any repairs carried out as a result of damage caused to any part of Wentbridge House or gardens, or equipment therein/on, by negligence, wilful act or default by you, or any person invited by you or present on your behalf at Wentbridge House.

9. ENTERTAINMENT AND DECORATION

Prior consent must be obtained from the hotel for any form of entertainment or decoration.

There is a charge of £195 for guests providing their own DJ or band. Any outside companies providing entertainment must supply the hotel with a copy of PAT testing certificates and public liability insurance with a minimum cover level of £5 million.

We do not wish to disappoint but confetti is not permitted either inside or outside the hotel. If confetti is thrown by you or your guests, a cleaning charge of £150 will be added to your final account. The hotel requests that foil table confetti is not used to decorate the function room.

10. GENERAL

No food or alcohol may be brought onto the premises by you or your guests. This includes alcoholic favours which are prohibited. Non-compliance will result in forfeiture of your security bond. Corkage facilities are not available.

Wentbridge House places great emphasis on providing a pleasant and safe environment for its guests and staff. Should guests act in an improper or disorderly way, or refuse to comply with reasonable requests from our staff, Wentbridge House reserves the right to terminate your stay or event with immediate effect. Should this occur, no monies will be refunded. We do kindly ask that any children attending the wedding must be supervised by an adult at all times.

We reserve the right to waive all or part or add to these terms and conditions