

WEDDINGS



WENTBRIDGE
HOUSE



CONGRATULATIONS and WELCOME



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CEREMONIES

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 Room 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 partial 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 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

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 £27.95 per person.

GERANIUM £27.95

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

ALLIUM £30.95

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 premium house wine with the meal
A glass of pink prosecco for the toasts

VERBENA £33.95

A glass of prosecco, Summer Pimm's or warm mulled wine on arrival
Half a bottle of house wine per person with the meal
A glass of champagne for the toasts
A complimentary bottle of champagne in the honeymoon suite

PEONY £39.95

A glass of champagne, signature gin & tonic or a craft beer on arrival
Two glasses of Signature Sauvignon Blanc or Primitivo with the meal (alternatives available from our wine list)
A glass of champagne for the toasts
A bottle of Billecart-Salmon Brut Réserve champagne in the honeymoon suite

CHERRY BLOSSOM £59.95

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

Alcohol free drinks packages are available, please ask for more details.

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





CANAPES

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 £9.95 per person, then at £2.50 per person for additional canapés.

COLD SELECTION

Oak smoked salmon and dill mousse with tobiko

Whipped Yellison goat's cheese, beetroot and caper relish (v)

Compressed watermelon and Yorkshire fettle skewer (v)

Nduja bruschetta

Mini Wentbridge prawn cocktail, bloody Mary mayonnaise

Peppered smoked mackerel paté, pickled heritage beetroot, sourdough crisp

Chicken liver mousseline, balsamic red onion marmalade, sourdough toast

Roasted tomato and red pepper bruschetta with fresh basil (vg)

Whitby crab, tarragon mayonnaise and spring onion croûstades

Confit Yorkshire chicken and tarragon rillette, roast apple purée, onion bread

White and milk chocolate-dipped strawberries

Mini scones with jam and clotted cream

HOT SELECTION

Tempura king prawns, sweet chilli jam

Mini fish and chip cones, tartare sauce

Smoked pork sausage rolls, wholegrain mustard mayonnaise

Truffle and parmesan arancini (v)

Mini crab cake, saffron emulsion

Coronation chicken bon-bon, apple purée

Pulled pork and Maris Piper fritter, apple sauce

Cauliflower and parsley croquette, English mustard emulsion (vg)

Mini Wentbridge burgers, house relish

Individual Yorkshire puddings, rare roast beef, horseradish and poppy seed crème fraîche

Sesame and honey glazed pork belly, sweet and sour dipping sauce

Chicken satay skewers, soy and lime dipping sauce

Warm mini mince pies (vg)
(available throughout the Festive season)



WEDDING DAY MENUS



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.

STARTERS

Seasonal melon, heritage tomatoes, cucumber, mint, basil, elderflower dressing (v, vg)

Chicken liver parfait, red onion marmalade, garden 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)

Smoked salmon, Burford Brown egg mayonnaise, crispy capers, rye bread toasts

Heirloom tomato salad with buffalo mozzarella, basil pesto, panzanella and lemon crumb (v)

Wentbridge prawn and crayfish cocktail, avocado, bloody Mary mayonnaise, lemon, Melba toast

Crispy duck leg salad, watermelon, radish, cucumber, spring onion, micro coriander and Hoi Sin dressing

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, pancetta, croutons, Grana Padano Parmesan, Caesar dressing

INTERMEDIATE SOUP COURSE £6.95 PER PERSON

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 PER PRESON

Champagne

Yorkshire gin and tonic

Raspberry and sorrel

Passion fruit

Champagne 'Colonel'
(Lemon sorbet, vodka and Champagne)

MAIN COURSE

Slow cooked Yorkshire turkey breast wrapped in bacon with pork, sage and onion stuffing, chipolata sausages, duck fat roast potatoes, smoked bacon cream sauce

Free-range chicken breast roasted in garlic and herbs, dauphinoise potatoes, fine beans, red wine and thyme jus

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 pûr  e and cider sauce

Herb crusted salmon, roasted baby potatoes, grilled leeks, lobster sauce

Baked fillet of cod, tarragon crushed new potatoes, buttered coastal vegetables, Champagne sauce

VEGETARIAN MAIN COURSE

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

DESSERTS

Warm chocolate and salted caramel brownie, honeycomb, caramel ice cream

Individual pavlova with seasonal berries, vanilla cream, baby mint, passion fruit sauce

Vanilla panna cotta, mango pur  e, fresh berries, shortbread biscuit

Glazed lemon tart, raspberry sorbet

Vanilla Cr  me Br  l  e, seasonal berry compote, shortbread biscuit

Strawberry cheesecake, strawberry sorbet

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

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 pav  , 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)

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

Warm Wentbridge sticky toffee pudding with butterscotch sauce, honeycomb ice cream

Salted caramel and chocolate tart, dark chocolate sauce, honeycomb

Warm ginger sponge pudding, vanilla custard

Bakewell tart, white chocolate ice cream, cherry p  r  e

Trio of Wentbridge House miniature desserts + £3.95 supplement
(Choose 3 desserts with the help of our wedding team)

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)

Prices per person

Yorkshire Turkey	£57.95	Roast Chicken Breast	£58.95
Slow-roasted Pork Belly	£59.95	Loin of Pork	£60.95
Herb-crusted Salmon	£61.95	Baked Cod	£62.95
Braised Shoulder of Lamb	£63.95	Roast Sirloin of Beef	£67.95
Gressingham Duck	£69.95	Rib-Eye Steak	£71.95
Roast Halibut	£74.95	Roast Fillet of Beef	£77.95

(suitable for a maximum of 10 guests)

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 antipasto 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 pûrée, maple-glazed parsnips

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

DESSERTS

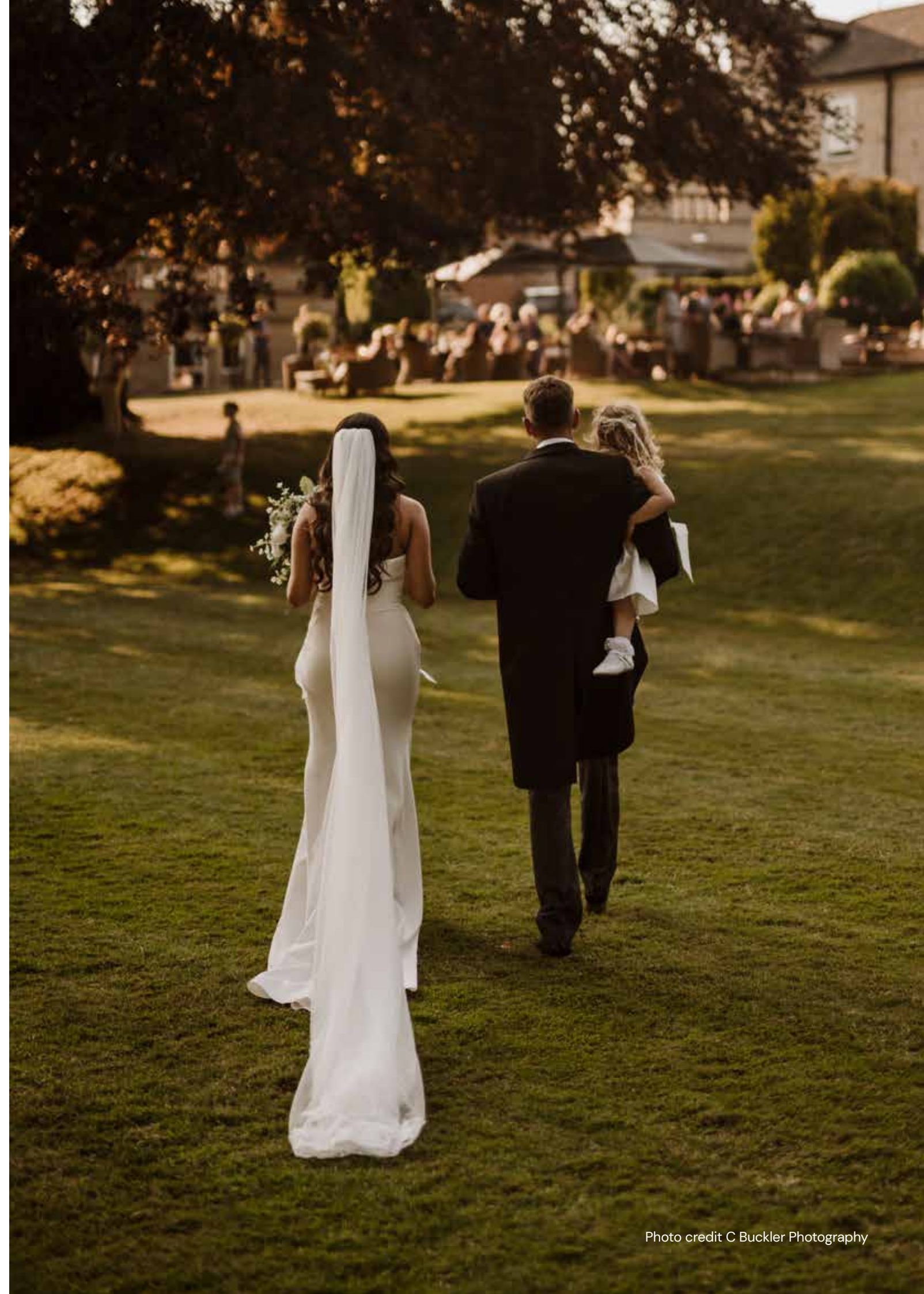
Glazed lemon Tart, raspberry sorbet

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





CHILDRENS MENU

THREE COURSES
£26.95 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)

MAIN COURSE

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)

DESSERTS

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

Children's Drinks Package

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

£8.95 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.

HOT SANDWICH SELECTION £24.95 PER PERSON

Dry-cured smoked bacon sandwiches in a brioche bun	Mediterranean roasted vegetables and vegan brie pitta bread (vg)
Cumberland sausage swirl in a brioche bun with caramelised onion	Real chips with garlic mayonnaise
Fish finger sandwich, little gem lettuce, tartare sauce	Hand-cut creamy coleslaw
	Ketchup, relishes and mustards

EVENING GRAZING - £25.95 PER PERSON

Delicious hand-sized bowl foods served around the room by our team to you and your guests. Choose 4 options from the below.

SAVOURY

Pie and peas – Steak & ale, chicken and ham, goat’s cheese and sweet potato (v)	Chicken tikka masala, basmati rice, yoghurt and coriander naan
Mini Fish and chips	Yorkshire sausage, mash and rich onion gravy
Beef slider burger, brioche bun, smoked cheddar, relish (vegan alternative available)	Thai green vegetable curry with jasmine rice (v)
Mini shepherd’s pie with pulled lamb, feta and roasted sweet potato	Salmon teriyaki, sweet and sticky vegetables and noodles
Pulled pork, sesame and spring onion bao buns with hoi sin sauce, pickled ‘slaw	Truffle mac n’ cheese (v)
Smoked haddock fish cake, creamed leeks	Spicy buttermilk fried chicken, chips and chipotle mayo
Pulled beef chilli with grated cheese, sour cream, coriander and nachos	Loaded fries, melted cheese, jalapenos, bacon, spring onion, buffalo sauce
Smoky bean and vegetable chilli, small jacket potatoes, gem lettuce and yoghurt (vg)	Yorkshire Cheddar cheese with country garden chutney, biscuits, celery and grapes

SWEET

Vanilla cheesecake, honeycomb, toffee sauce	Pavlova with seasonal berries, vanilla cream, strawberry sauce
Mini tubs of Jude’s ice cream (vanilla, strawberries & cream and mango sorbet)	Salted caramel chocolate brownie, butterscotch sauce

EVENING CHEESEBOARD AND COLD CUTS - £26.95

Cheese board and artisan biscuits with seasonal fruits
Charcuterie board to include baked York ham and a selection of cured and continental meats
Yorkshire hand-raised pork and speciality pies
Warm sausage rolls with brown sauce
Garden pickles, Yorkshire chutney, piccalilli, red onion marmalade, olives and antipasti
‘Crate to plate’ salad with honey and mustard vinaigrette
Hand cut creamy coleslaw
New potato, sour cream, spring onion and chive salad
A selection of fresh baked breads

ARTISAN SOURDOUGH PIZZA £25.95 PER PERSON

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:

Margherita – San Marzano tomatoes, fior di latte mozzarella, parmesan, fresh basil, olive oil
Goat’s Cheese – Goat’s cheese, caramelised red onion marmalade, San Marzano tomatoes, fior di latte mozzarella, piquillo peppers, fresh basil, olive oil
Double Pepperoni Picante – Tuscan salame picante, chorizo Ibérico, San Marzano tomatoes, red onion, fior di latte mozzarella, parmesan, fresh basil, olive oil
Nduja – Nduja spicy sausage from Calabria, San Marzano tomatoes, fior di latte mozzarella, parmesan fresh basil, olive oil

Yorkshire – Swaledale sausage, oak smoked Wensleydale, Yorkshire ham, San Marzano tomatoes, fior di latte mozzarella, parmesan, fresh basil, olive oil

Roasted Mushroom and Truffle – (White pizza – no tomato base) Oven-roasted mushrooms, fior di latte mozzarella, parmesan, fresh garlic, thyme, white truffle oil

Pizzas are served with Hasselback potatoes, garlic aioli and garden salad with honey and mustard dressing

EVENING BBQ - £28.95 PER PERSON

Dovecote Park beef burgers with house relish
BBQ Portobello mushroom burger, vegan coleslaw (vg)
Pork and leek dogs, caramelised onions, mustard mayo
Cajun chicken and Mediterranean vegetable skewers
Spiced lamb Koftas, mint yoghurt
A selection of salads to include;
Roasted new potato salad with tarragon crème fraiche
Hand cut creamy coleslaw
Caesar salad with parmesan, crôutons and house dressing
Israeli cous cous with charred vegetables and pesto

Homemade Cajun spiced potato wedges

Corn on the cob, chilli and herb butter

Ketchup, relishes and mustards



Photo credit Matt Godman



STAYING OVERNIGHT

Spend your wedding night in the luxury of a Wentbridge honeymoon 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 WEDDINGS 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

YOUR WEDDINGS GUESTS

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 honeymoon 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

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, recently redesigned by RHS Chelsea flower show gold-medal winning landscape architect Stephen Welch

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

Plenty of free car parking with electric car charging points

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...

THE WEDDING EVE IN WENTBRIDGE

It's not every day that friends and family are able to get together and celebrate. 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 will provide a complimentary glass of fizz for each guest on arrival to help begin your celebrations in style. Please ask us about food options.

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

Enjoy a glass of mimosa, a bacon brioche roll or avocado and poached eggs benedict on a toasted muffin with breakfast pastries 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 £20 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.

Please note that prices in the wedding information are inclusive of VAT and are applicable to weddings taking place before 31st March 2025.



WEDDING COLLECTIONS

Whilst we offer the following packages for your consideration, our expert wedding planners are always on-hand to help you create your dream wedding, whatever your guest numbers, style and budget. Choosing Wentbridge House for your wedding day means more than simply booking our venue. With it comes decades of experience and the dedication and care that defines the Wentbridge team.



CLASSIC WEDDING PACKAGE

AVAILABLE FOR A MINIMUM OF 50 GUESTS

Our classic package has everything you need for a perfect wedding day. Our House DJ is included in the Saturday package price. Minimum numbers may apply at certain times of year.

Prices		
	May-Sept	Oct-Apr
Sunday	£119pp	£110pp
Friday Minimum of 60 adult guests required	£129pp	£115pp
Saturday May – September minimum of 80 adult guests and 100 evening guests	£149pp	£125pp
Additional evening only guests can be added at £24.95pp		
Bank Holiday Sundays are charged as a Saturday wedding.		
Cost savings are available on this package if you decide to hold your wedding mid-week, Monday to Thursday at any time of the year.		
Add Exclusive Use to this package for an additional charge. Please get in touch for further information.		

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 Wedding Meal with Coffee & Chocolates, or Afternoon Tea
- Two glasses of Sommelier Selected Wine per person served with the Meal
- A glass of Prosecco for the Toasts
- Evening Reception – Choose from either Hot Sandwich Selection or Evening Grazing
- 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
- Complimentary Monday – Thursday Menu Tasting for the Wedding Couple
- Use of our grounds for a pre–wedding photo shoot and a ceremony rehearsal before your wedding day should you so wish
- Garden games
- Plenty of ‘Little Extras’ also included (Detailed towards the back of the wedding brochure)

SIGNATURE WEDDING PACKAGE

AVAILABLE THROUGHOUT THE YEAR FOR A MINIMUM OF 50 GUESTS

Our Signature Celebration will add a touch of unforgettable luxury to your special day. From elegant seasonal menus to upgraded wines, our talented team know that every detail matters. We have also included 10 bedrooms which you are able to resell to your guests, creating a significant saving for you.

Our House DJ is included in the Friday and Saturday package price.

Prices		
	May-Sept	Oct-Apr
Sunday–Thursday based on 50 guests Additional day & evening guests can be added at £105pp & evening only guests at £20pp	£7,995	£7,500
Friday based on 60 adults Additional day & evening guests can be added at £115pp & evening only guests at £25pp	£10,500	£9,500
Saturday based on 80 adult guests and 100 evening guests Additional day & evening guests can be added at £120pp & evening only guests at £25pp	-	£13,500
Saturday based on 80 adult guests and 100 evening guests Additional day & evening guests can be added at £125pp & evening only guests at £25pp	£14,995	-
Bank Holiday Sundays are charged as a Saturday wedding.		
It is perfectly possible to have fewer than 80 adult guests on a Saturday on this package between October and April. Please ask for further information as the above pricing is given as a guide only.		

- 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 Wedding Meal with Coffee & Chocolates, or Afternoon Tea
- 2 glasses of premium wine selected from our Signature wine list
- A flute of Champagne for the Toasts
- Evening Reception – Choose from either Hot Sandwich Selection, Evening Grazing, 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
- Use of our grounds for a pre–wedding photo shoot and a ceremony rehearsal before your wedding day should you so wish
- Complimentary Monday – Thursday Menu Tasting for the Wedding couple
- Garden games
- 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 on the bedroom cost to your guests requiring accommodation. For example, based on a reduced price of £150 per bedroom using 40 of our bedrooms, there is a potential reduction of £6,000 from your final bill.

PRICES START FROM £17,995
BASED ON 80 DAY AND EVENING GUESTS

PEAK SATURDAY PRICES START FROM £26,995





SEASONAL WEDDING COLLECTIONS

The Winter months are a truly beautiful time to get married and offer so many possibilities. If the cosy log fire, gorgeous crisp blue skies, twinkly lights and hearty seasonal food aren't enough, then the flexibility and the potential cost saving might make this time of year worth seriously considering.

WINTER WEDDING PACKAGE

Available every day of the week from January to March 2025 for 50 day and evening guests. Full details and inclusions are available to view on our website.

From £5,750 for 50 adult day and evening guests. Additional day and evening guests can be added as desired.

EXCLUSIVELY YOURS WINTER WEDDING PACKAGE

Available every day of the week in November 2024 and from January to March 2025, Exclusively Yours includes exclusive use of Wentbridge House for a minimum of 50 day and evening guests. It also includes up to 30 bedrooms which you are able to sell back to your guests requiring accommodation. This can create a significant saving for you.

Prices for this package start from £7,450. Additional day and evening guests can be added as desired.

LATE AVAILABILITY

Wedding dates at Wentbridge are usually reserved well in advance, but that doesn't mean to say that weddings can't be arranged at short notice.

If you're able to book your wedding with us and celebrate within 6 months, you will receive a £500 discount at any time of year.

Other special offers, incentives and packages are available from time to time on our website.

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)
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Estimated number of guests for the Day Reception

Time of arrival at Wentbridge House for your Wedding Ceremony or Reception
(Please be aware that the latest sit-down time is 4pm to allow time for your evening celebrations)

Do you wish to have an Evening Reception and Buffet?	YES	NO	(Delete as appropriate)
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Estimated number of guests for the Evening Reception

Would you like to book our House DJ?	YES	NO	(Delete as appropriate)
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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, 2025 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