



RUSHTON HALL  
HOTEL & SPA

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## Rushton Hall Hotel & Spa

### Wedding Brochure

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A magnificent Grade I Listed Country House hotel nestled in Northamptonshire  
25 acres of immaculate grounds and splendid 16<sup>th</sup> century surroundings

Civil Wedding Licence

Exclusive Use Wedding Available



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## Wedding Room Hire

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Hire of the Orangery

Reception Hall - Picture Gallery - Ballroom

Complimentary Bridal Four Poster Suite

15 Bedrooms Allocated by Rushton Hall

Accommodation on a Bed & Breakfast basis for 2 guests per room

	<b>April to October &amp; December</b>	<b>January to March &amp; November</b>
<b>Friday</b>	£10,000.00	£8,000.00
<b>Saturday</b>	£13,000.00	£10,000.00
<b>Sunday</b>	£8,000.00	£6,000.00

\*Minimum Numbers – 60 adults day guests\*

\*Maximum of 50 additional evening guests\*

Additional accommodation offered at discounted rates  
of £40 off per room for Wedding guests (including day prior)

Wedding Room Hire price is valid in conjunction with Wedding Breakfast packages only.



**RUSHTON HALL**  
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**Exclusive Wedding**

Private Hire of the Hotel & Orangery

Exclusive use applies from 2pm until 6am the following day

Complete Privacy for you and your guests

Access to our Gardens & stunning Courtyard

Complimentary Bridal Four Poster Suite

30 Bedrooms Allocated by Rushton Hall

Accommodation on a bed & breakfast basis for 2 guests per room

	<b>April to October &amp; December</b>	<b>January to March &amp; November</b>
<b>Friday</b> 30 bedrooms	£18,000.00	£14,000.00
<b>Saturday</b> 30 bedrooms	£22,000.00	£16,000.00
<b>Sunday</b> 30 bedrooms	£14,000.00	£10,000.00

\*Minimum Numbers – 60 adults day guests\*

\*Maximum of 50 additional evening guests\*

Exclusive Use does not include the Spa, Car Park & South and North Lodges  
Additional accommodation offered at discounted rate of £40 off per room on Wedding day and day prior for your guests

Complimentary food tasting for Bride and Groom

Exclusive Wedding Hire price is valid in conjunction with Wedding Breakfast packages only.



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**Special January Offer 2022 & 2023 Seasons**

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**Non Exclusive Wedding**

<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
Minimum 60 guests	Minimum 60 guests	Minimum 60 guests
£7,000.00 Orangery Hire	£9,000.00 Orangery Hire	£5,000.00 Orangery Hire
Reduced from £8,000.00	Reduced from £10,000.00	Reduced from £6,000.00

\*Please note that 15 contracted bedrooms are included in this price\*

**Exclusive Wedding**

**Exclusive Wedding – Sunday to Friday**

£10,000.00

**Exclusive Wedding – Saturday**

£14,000.00

Exclusive Use includes 30 bedrooms on a bed & breakfast basis for 2 guests per room

Exclusive Use does not include the Spa, Car Park & South and North Lodges  
Additional accommodation offered at discounted rates on Wedding day and day prior for your guests



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## Wedding Breakfast Packages

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Please choose from one of the four options below:

### **The Regal £99.00 per Person**

- 2 Glasses of Prosecco for drinks reception
- 3 Course Wedding Breakfast, tea or coffee
- ½ a Bottle of Banqueting wine per person with the Wedding Breakfast
- Glass of Prosecco for the Toasts
- Bottle of Laurent Perrier Champagne in Bridal Room

### **The Imperial £120.00 per Person**

- 2 Glasses of Laurent Perrier Champagne for drinks reception
- 3 Canapés per person with the drinks reception
- 3 Course Wedding Breakfast, tea or coffee
- ½ a Bottle of Banqueting wine with the Wedding Breakfast
- ½ a Bottle of Mineral water per person with the Wedding Breakfast
- Glass of Laurent Perrier Champagne for the Toasts
- Bottle of Laurent Perrier Champagne in Bridal Room

### **The Royal £135.00 per Person**

- 2 Glasses of Laurent Perrier Champagne for drinks reception
- 6 Canapés per person with the drinks reception
- 4 Course Wedding Breakfast, Tea or Coffee & Petits Fours
- ½ a Bottle of Banqueting Wine with the Wedding Breakfast
- Unlimited Still Mineral Water with the Wedding Breakfast
- Glass of Laurent Perrier Champagne for the Toasts
- Bottle of Laurent Perrier Champagne in Bridal Room

### **The Sovereign £170.00 per Person**

- 2 Glasses of Laurent Perrier Champagne for drinks reception
- 6 Canapés per person with the drinks reception
- 4 Course Wedding Breakfast from our Gourmet Menu, Tea or Coffee & Petits Fours
- ½ a Bottle of Wine from our special cellar selection with the Wedding Breakfast
- Unlimited Still & Sparkling Mineral Water with the Wedding Breakfast
- Glass of Laurent Perrier Rosé Champagne for the Toasts
- Bottle of Laurent Perrier Rosé Champagne in Bridal Suite



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Wedding Breakfast Menus

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**CANAPE OPTIONS:**  
**£10 per person (4 Canapes)**

Wild Mushroom & Black Truffle Arancini

Smoked Salmon & Caviar Savoury Cone

Goats Cheese & Ratatouille Tartlet

Chicken Liver Parfait – Grape– Croutes

Blue Cheese Mini Savoury Scone

Parmesan Sable – Cream Cheese - Apple – Celery

Balsamic Strawberry & Parma Ham Crostini - Cream Cheese

Smoked Salmon Blini – Lemon Crème Fraiche

Pork Rillettes – Parma Ham– Red Onion Marmalade

Soda Bread with Foie Gras – Ginger

Chicken Liver Mousse Savoury Cones

Cucumber Mousse & Dill Shrimp Bite

Sushi Roll - Salmon & Avocado

Beetroot Macaron - Goats Cheese Mousse



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**Wedding Breakfast Menus**

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**STARTERS**

**Seared Marinated Tuna**

Nicoise Salad

**Prawn and Avocado Tian**

Tomato, Baby Leaf Lettuce and Lemon Dressing

**Ham Hock Pressing**

Fresh Peas, Egg Yolk Jam, Crackling, Pea Leaves

**Oak Smoked Salmon Pave**

Caviar, Fennel, Lemon and Dill Salad

**Goats Cheese and Heirloom Tomato Salad**

Basil Powder, Balsamic

**Coarse Chicken Liver Pate**

Onion Marmalade, Brioche

**Scottish Smoked Salmon**

Celeriac Remoulade, Watercress, Lemon Dressing

**Salt Baked Celeriac**

Stilton, Lentils, Chicory, dressing

**Fresh Roasted Vine Tomato Soup**

Basil Oil Twirl

**Trio of Compressed Melon**

Vanilla and Rose Syrup



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**Wedding Breakfast Menus**

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**MAIN COURSES**

**Oven Baked Breast Corn Fed Chicken**

Potato Puree, Green Beans, Wild Mushrooms and Tarragon

**Roast Rump 28 Day Mature Beef**

Seasonal Vegetables, Baby Roast Potatoes, Mini Yorkshire Pudding, Ale Gravy

**Roast Supreme of Duck**

Parsnip Puree, Broccoli, Gratin Dauphinoise, Blackberry Jus

**Loin Local Lamb**

Roasted Root Vegetables, Mashed Potato, Mini Cottage Pie, Redcurrant Sauce

**Honey Glazed Pork Belly**

Mousseline Potatoes, Grilled Cabbage, Cider and Mustard Sauce

**Salmon "En Croute"**

New Potatoes, Spinach and Fresh Peas, Butter Sauce

**Grilled Fillet Sea Bass**

Crushed Potatoes, Samphire, Peas, Herb Butter Sauce

**Vegetable Lasagne**

Baked Aubergine and Mediterranean Vegetables

**Butternut Squash Wellington**

Feta & Spinach

**Sun Blushed Tomato Risotto**

Black Olives, Red Pepper, Parmesan Shavings





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**Wedding Breakfast Menus**

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**DESSERTS**

**Dark Chocolate Mousse**

Vanilla Macaron, Cookie Crumb Chantilly Cream

**Classic Glazed Lemon Tart**

Mascarpone, Candied Lemon Zest, Maple Syrup

**Apple Crumble Tart**

Dried Apple slice, Vanilla Ice Cream

**Red Berry “Gateau Opera”**

Macaron, Chocolate Chards, Green Apple Sorbet

**Raspberry Mille Feuille**

Crème Patissière, Icing, Red Berry Sorbet, Raspberry Gel

**Traditional Strawberry Eton Mess**

Glazed Soft Italian Meringue, Strawberry Compote, Meringue, Whipped Cream

**White Chocolate Cheesecake**

Popcorn Macaron, Salted Caramel Ice Cream

**Classic Banoffee Pie**

Caramelised Banana, Chantilly Cream

**Crème Caramel**

Rum Soaked Raisins, Orange Zest

**Fruit Textures**

Selection of Fresh Fruit, Mango Sorbet

Selection of 5 British Cheeses & Biscuits £12 per person



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**The Gourmet Wedding Breakfast**

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**This Menu is available with the Sovereign Wedding Package Only**

**STARTERS**

**White Crab Tian**

Avocado Puree, Pink Grapefruit Salad, Caviar

**Poached Lobster Risotto**

Shaved Fennel, Dill & Lemon Salad

**Cotswold White Chicken and Leek Terrine**

Shaved Black Truffle, Rye Bread Croutes

**SORBET COURSE**

Lemon & Thyme - Melon & Mint - Gin & Tonic with Candied Lime Zest

**MAIN COURSES**

**28 Day Air Dried Mature Scottish Beef Fillet Wellington**

Dauphinoise Potatoes, Roasted Shallot, Charred Broccoli, Bordelaise Sauce

**Roast Scottish Halibut**

Dill Butter Sauce, Mousseline Potatoes, cauliflower floret, Courgette Ribbons

**Beetroot Wellington**

Creamed Potato, Braised Carrot, Green Beans, Balsamic Glaze

**DESSERTS**

**Valrhona Chocolate Mousse – Peanut Ganache**

Gold Leaf, Peanut Brittle, White Chocolate Cream

**Pear Tarte Tatin**

Cinnamon, Clotted Cream

**Madagascan Vanilla Panna Cotta**

Champagne Compressed Strawberries, Honeycomb, Strawberry Gel



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**Evening Wedding Menus**

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**Party Bowl Food**

**Select 2 items for £15 or 3 items for £22 per person**

Beer Battered Fish 'n' Chips  
Chicken Biryani  
Traditional Croque Monsieur  
Thai Style Chicken & Sesame – Angel Hair Noodles (N)  
King Prawn Sweet & Sour – Egg Fried Rice (DF, GF)  
Ginger Vegetable Spinach Stir Fry – Egg Noodles (V)  
Classic Beef Lasagne  
Wild Mushroom Risotto (V)  
Truffled Macaroni Cheese (V)

**Pork Roll Station**

**£18.00 per person**

Floury Succulent Pork Roll with Sage & Onion Stuffing  
Bramley Apple Sauce - Homemade Coleslaw

**American Grill**

**£20.00 per person**

100% Quarter Pound Beef Burger  
French Fries, Relishes & Sauces and Mixed Green Leaf Salad

**Italian Buffet**

**£21.00 per person**

Homemade Chorizo, Peppers, Jalapeno & Cheddar Cheese Pizza Tray  
Homemade Tomato, Basil & Mozzarella Pizza Board  
A Selection of Chacuterie  
Rocket & Parmesan Salad and Selection of Rustic Focaccia Breads

**Cheese Station**

**£175.00 or 3 for £450.00**

A Perfect Addition to your Evening Buffet  
Brie, Cheddar or Stilton on Wooden Board  
Celery, figs, grapes, biscuits accompaniments  
Suitable for up to 50 guests



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## Evening Wedding Menus

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### **Traditional Buffet**

**From £22.00 per person**

Please Choose 5 Items From Below

Cold Poached Fillet Salmon & Prawns  
Cold Meat and Cured Meat Platter  
Sage and Onion Sausage Roll  
Thai Style Chicken Kebab  
Smoked Bacon and Onion Quiche  
Mediterranean Vegetable Quiche  
Selection of Sandwiches  
Fish Goujons – Tartare Sauce  
Mini Cottage Pie

Please Choose 2 Salads From Below

Nicoise Salad  
Tomato and Olive Salad  
Rocket and Parmesan Salad  
Cucumber and Mint Salad  
Caesar Salad  
Penne Pasta and Roasted Vegetables



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## Evening Wedding Menus

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### Buffet Menu

**£35.00 per Person**

Please Choose 6 Items From Below

Cold Poached Fillet Salmon & Prawns (GF)  
Cold Meat and Cured Meat Platter (GF)  
Sage and Onion Sausage Roll  
Thai Style Chicken Kebab (GF)  
Smoked Bacon and Onion Quiche  
Mediterranean Vegetable Quiche  
Selection of Sandwiches (Can be made GF)  
Fish Goujon – Tartare Sauce  
Mini Cottage Pie

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Please Choose 2 Salads From Below

Nicoise Salad (GF)  
Tomato and Olive Salad (GF)  
Rocket and Parmesan Salad (GF)  
Cucumber and Mint Salad (GF)  
Caesar Salad  
Penne Pasta and Roasted Vegetables (Can be made GF)

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Please Choose 2 Desserts From Below

Dark Chocolate Brownie – Mascarpone  
Fresh Fruit Platter (GF)  
Strawberry Cheesecake  
Classic Glazed Lemon Tart  
Cinnamon Doughnut Chocolate Dipping Sauce



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## Evening Wedding Menus

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### Buffet Menu

**£45 per Person**

Kipper Pate – Croutes  
Smoked Local Salmon – Prawns – Dill Mayonnaise (GF, DF)  
Crispy Chicken Thighs – Ginger and Soy Dressing (GF, DF)  
Honey Roasted Ham – Pickled Vegetables (GF, DF)  
Scotch Eggs – Piccalilli (DF)  
Onion Bhaji – Mint Yoghurt (V, Ve)  
Vegetable Spring Rolls (V, Ve, GF, DF)

Hot Buttered New Potatoes (V, GF)  
Marinated Vegetables – Balsamic (V, Ve, GF, DF)  
House Mixed Leaf Salad (V, Ve, GF, DF)

Vanilla Cheesecake  
Dark Chocolate Mousse (GF, V)  
Fruit Platter (V, Ve, GF, DF)

Ve = Vegan  
V = Vegetarian  
GF = Gluten Free  
DF = Dairy Free



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## Evening Wedding Menus

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### Buffet Menu

£60 per Person

Fresh Oysters – Shallot & Sherry Vinegar Dressing - Served On Crushed Ice (C)

Beetroot and Vodka Cured Salmon – Caviar (C)

Giant Tiger Tail Prawn – Garlic, Parsley Butter (H)

Sliced Bresaola – Ricotta and Olives (C)

Game Terrine Wrapped In Hot Water Pastry – Spiced Apple Chutney (C)

Guinea Fowl – Pistachio Ballotine – Truffle Mayonnaise (C)

Spinach – Cream Cheese Roulade (C)

Charred Baby Gems – Caesar Dressing (C)

Panzanella Salad (C)

Carrot – Sultana – Almond Salad (C)

Mixed Baby Leaf Salad (C)

Hot Buttered New Potatoes (H)

Valronha Chocolate Tart – Gold Leaf (C)

Red Velvet Cake (C)

Caramel & Honey Mascarpone Gateaux (C)

Exotic Fruit Platter (C)

C = served cold    H = served hot



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**Evening Wedding Menus**

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**Gateaux de Soirée Station**  
**£6 per person**

A delectable mouth-watering selection of bite size cakes and pastisseries

**Additional Courses Available on Request**

Canapés	£2.50 each
Sorbet	£5.00 each
Port & Cheese	£10.00 each
Macarons	£3.00 each
Petit Fours x 3	£4.00 each
Cheese Course	£12.00 each
Cinnamon Doughnuts – Chocolate Sauce	£3.00 each