

RUSHTON HALL HOTEL & SPA

RUSHTON HALL HOTEL & SPA WEDDING BROCHURE 2024



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Orangery Hire

Hire of the Orangery Reception Hall – Picture Gallery–Ballroom Complimentary Bridal Four Poster Suite Access to our Beautifully Manicured Landscaped Garden 10 Stunning Bedrooms Allocated by Rushton Hall (worth £3170.00) Accommodation on Bed & Breakfast basis for 2 guests per room

APRIL TO OCTOBER & DECEMBER JANUARY TO MARCH & NOVEMBER

Friday	£10,500	Friday	£8,500
Saturday	£13,500	Saturday	£10,500
Sunday – Thursday	£8,500	Sunday – Thursday	£6,500

Minimum number 60 adult day guests Maximum of 50 additional evening guests Selected Additional accommodation offered at discounted rates of £40 off per room for Wedding guests (including day prior) Orangery Hire price is valid in conjunction with Wedding Breakfast packages only.







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 all our Gardens & Stunning Courtyards Complimentary Use of Our Cellar Bar Complimentary Bridal Four Poster Suite 30 Bedrooms Allocated by Rushton Hall (worth £8750.00) Accommodation on Bed & Breakfast basis for 2 guests per room

APRIL TO OCTOBER & DECEMBER JANUARY TO MARCH ど NOVEMBER

Friday Saturday Sunday – Thursday

£19,000 £23,000 £15,000

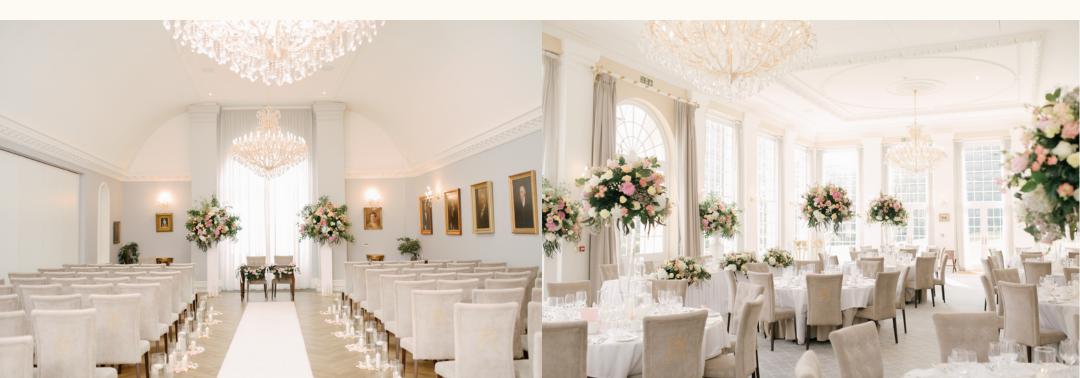
 Friday
 ₤15,000

 Saturday
 ₤17,000

 Sunday – Thursday
 ₤11,000

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.





The Regal £99.00 Per Person

2 Glasses of Prosecco for drinks reception

3 Course Wedding Breakfast, tea or coffee

 $\frac{1}{2}$ 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

White linen

Use of our silver cake stand and knife

Easel for your Table Plan

Dedicated Wedding Team

Dedicated Toastmaster (if your number of day guests is 100 or more)

Free Parking



The Imperial £125.00 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
¹⁄₂ a Bottle of Banqueting wine with the Wedding Breakfast
¹⁄₂ a Bottle of Mineral water per person with the Wedding Breakfast
¹⁄₂ a Bottle of Mineral water per person with the Wedding Breakfast
² Glass of Laurent Perrier Champagne for the Toasts
³ Bottle of Laurent Perrier Champagne in Bridal Room
⁴ White linen
⁴ Use of our silver cake stand and knife
⁴ Easel for your Table Plan
⁴ Dedicated Wedding Team
⁴ Dedicated Toastmaster (if your number of day guests is 100 or more)
⁴ Free Parking



The Royal £140.00 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 Blenheim Palace Still Mineral Water with the Wedding
Breakfast

Glass of Laurent Perrier Champagne for the Toasts Bottle of Laurent Perrier Champagne in Bridal Room White linen Use of our silver cake stand and knife Easel for your Table Plan Dedicated Wedding Team Dedicated Toastmaster (if your number of day guests is 100 or more) Free Parking



The Sovereign £180.00 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 ピ **Petits Fours**

 $\frac{1}{2}$ a Bottle of Wine from our special cellar selection with the Wedding Breakfast

Unlimited Blenheim Palace Still & Sparkling Mineral Water with the Wedding Breakfast

> Glass of Laurent Perrier Champagne for the Toasts Bottle of Laurent Perrier Champagne in Bridal Suite White linen Use of our silver cake stand and knife Easel for your Table Plan

> > **Dedicated Wedding Team**

Dedicated Toastmaster (if your number of day guests is 100 or more) Free Parking





RUSHTON HALL HOTEL & SPA



Wedding Menu

Canapes

4 items for £10.00, 6 items for £15.00, 10 items for £25.00 per person

Smoked Salmon & Caviar Savoury Cone Chicken Liver Parfait – Grape – Croutes Blue Cheese & Walnut Mini Savoury Scone (N, V) Parmesan Sable – Cream Cheese – Walnut – Celery (N) Smoked Salmon Blini – Lemon Crème Fraiche Pork Rillette – Parma Ham – Red Onion Marmalade (DF)

Chicken Liver Mousse Savoury Cones

Sushi Roll (Ve, V, GF, DF)

Saffron Tapioca Cracker – Avocado – Red Pepper (V, GF)

Served Hot:

Wild Mushroom & Black Truffle Arancini (V) Goats Cheese & Ratatouille Tartlet (V) Mini Cottage Pie Cocktail Sausage – Coarse Mustard Mash Mini Jacket Potato – Smoked Salmon & Dill (GF)



Starters

Starters

Soused Mackerel Fillet – Nicoise Salad (GF, DF)

Coarse Chicken Liver Pate - Onion Marmalade

Goats Cheese and Heirloom Tomato Salad – Basil Powder – Balsamic (V,

GF)

Oak Smoked Salmon Pave - Caviar- Fennel, Lemon and Dill Salad (GF, DF)

Ham Hock Pressing – Peas – Egg Yolk Jam – Crackling (GF, DF) Confit Duck Terrine – Watercress – Orange Gel – Croutes Compressed Melon Salad – Vanilla and Rose Syrup (Ve, V, GF, DF) Roasted Vine Tomato Soup (Ve, V, GF, DF)

Additional Sorbet Course £5.00 per person Please choose one flavour for the whole party Lemon & Thyme Sorbet Melon & Mint Sorbet Gin & Tonic Sorbet with Candied Lime Zest Mango Sorbet with Pineapple Salsa Champagne Sorbet with Strawberry Mojito Sorbet



Mains

Braised Shin Beef – "Bourguignon Style" Sauce (GF, contains bacon)
Roast Breast Corn Fed Chicken – Wild Mushrooms and Tarragon (GF)
Honey Glazed Pork Belly – Cider and Mustard Sauce (GF)
Baked Aubergine & Mediterranean Vegetable Lasagne (Ve, V, GF, DF)
Roast Saddle Lamb – Black Olives – Sun Blushed Tomatoes (GF, DF)

Baked Fillet Salmon – Ratatouille – Parsley Emulsion (GF)

Butternut Squash – Feta and Spinach Wellington (V, N)

Grilled Fillet Sea Bass – Crushed Potatoes – Samphire – Herb Butter Sauce (GF)

Desserts

Dark Chocolate Mousse – Vanilla Macaroon – Cookie Crumb (V, N) Classic Glazed Lemon Tart – Mascarpone – Maple Syrup (V)

Apple Crumble Tart – Vanilla Custard (V) Mille Feuille of Raspberries – Cream – Sorbet – Gel (V) "Strawberry Eton Mess" (GF,V) Passion Fruit Cheesecake – Mango Sorbet (V) Chocolate and Hazelnut Cremeux – Coffee Cream (V, N) Fruit Textures (Ve, V, GF, DF) Additional Cheese Course £8.00 per person Selection of 3 British Cheeses and Biscuits OR £12.50 per person

Selection of 5 British Cheeses and Biscuits



The Gourmet Wedding Breakfast

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 TatinCinnamon, Clotted Cream Madagascan Vanilla Panna Cotta Champagne Com Pressed Strawberries, Honeycomb, Strawberry Gel



Wedding Menu - Evening Food

Party Walk around Bowl Food

£25.00 per person Two small bowls per person – Please choose 2 dishes Thai Style Chicken & Sesame – Angel Hair Noodles (N) Prawn Sweet & Sour – Egg Fried Rice (DF, GF) Vegetable Spinach Stir Fry – Angel Hair Noodles (Ve) Mini Cottage Pie Wild Mushroom & Truffle Risotto (V) Chicken & Spring Onion Risotto (GF, DF) Selection of Rustic Bread

Pork Rolls

£25.00 per person Included:

Pork rolls with stuffing and apple sauce (DF)

Served with Spicy Potato Wedges, Coleslaw and House Mixed salad (V) If you have any vegetarian guests attending, they are accommodated with a vegetarian option.

Hog Roast Available for Exclusive Use Only and a minimum of 100 guests.



Wedding Menu - Evening Food

American Grill Buffet

£25.00 per person Hot Dogs and Burgers

Served with fries, relishes & sauces, mixed leaves and coleslaw (V) If you have any vegetarian guests attending, they are accommodated with a vegetarian option.

Italian Buffet

£25.00 per person Stone baked Mozzarella & Tomato Pizza (V) Traditional Beef Lasagne

Served with rocket & parmesan salad and selection of rustic breads (V) If you have any vegetarian guests attending, they are accommodated

with a vegetarian option.

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Cheese Buffet Selection

£10 per person Selection of 3 British Cheeses and Biscuits Only available in conjunction with one of the evening buffets and a minimum of 30 guests must be catered for.



Wedding Menu - Evening Food

Evening Buffet

£30.00 per person

Please Choose 4 Items From Below Cold Poached Fillet Salmon & Prawns (GF, DF) Cold Meat and Cured Meat Platter (GF, DF) Sage and Onion Sausage Roll Thai Style Chicken Kebab (GF, DF) Smoked Bacon and Onion Quiche Mediterranean Vegetable Quiche (V) Selection of Sandwiches Fish Goujons – Tartare Sauce Mini Cottage Pie

Please Choose 1 Salad From Below

Nicoise Salad (V, GF, DF) Tomato and Olive Salad (V, GF, DF) Rocket and Parmesan Salad (GF) Cucumber and Mint Salad (V, GF) Caesar Salad Penne Pasta and Roasted Vegetables (V, DF)

Please Choose 1 Dessert From Below Dark Chocolate Brownie – Mascarpone (V) Fresh Fruit Platter (GF, DF, V, Ve) Strawberry Cheesecake Classic Glazed Lemon Tart (V) Cinnamon Doughnut – Chocolate Dipping Sauce (V)



Children's 3 Course Menu

Please choose one of the following for the whole party

Starter

Tomato Soup (V, GF) Cheesy Garlic Bread (V) Crudités – Mayonnaise Dip (V, DF)

Main

Chicken Goujons, Chips, Peas or Beans (DF) Cod Goujons, Chips, Peas or Beans (DF) Sausage, Mashed Potato, Peas and Gravy Penne Pasta and Tomato Sauce (V, DF)

> Dessert Selection of Ice Creams (V)

Fresh Fruit (V, Ve, DF, GF) Chocolate Brownie, Ice Cream (V)



Frequently Asked Questions

Do you allow candles and confetti?

We do allow candles provided that they are in secure holders. Biodegradable confetti is absolutely fine for outside use only.

Do you allow drones at Rushton Hall?

We do allow drones for exclusive use weddings only (from 11:30am) **Do we have to use your local suppliers?**

You are more than welcome to use your own suppliers however we would need the company's proof of Public Liability (and PAT proof if they are bringing electrical equipment on site) 8 weeks prior to your wedding day.

Do you offer different prices for children?

Yes, teenagers (13–17yrs) are priced at £70.00 each and children (3–12yrs) are £45.00 per child and include a children's menu and soft drinks. Evening food would then be an addition to this.

Does Rushton Hall offer a Master of Ceremonies?

Rushton Hall Hotel is proud to offer services of our master of ceremonies for weddings of 100 guests and over with our compliments. The master of ceremonies will be with you throughout your day at

Rushton Hall and will act as liaison between our banqueting team yourselves.

What time does the bar and music finish?

The orangery bar closes at 11:45pm, with music finishing at 12:00 midnight, after which all resident guests can enjoy the Great Hall Bar. There is a 1am extension for exclusive use weddings. Please Note: Only residents will be permitted to stay after finish time and all non-residents must leave the premises after the orangery bar closes.

What is the best time to get married?

We recommend 1pm for your civil Ceremony and for Church ceremonies we recommend 12pm to ensure you have plenty of time on the day for your celebration. For exclusive weddings we are able to have further flexibility with the timings.



How do I find out which dates are available for our wedding day?

Simply contact us on 01536 713001 or email weddings@rushtonhall.com and we will be more than happy to check available dates for you. We can also hold a date for 2 weeks provisionally allowing you plenty of time to visit and receive an accurate proposal for your wedding.

Where is your nearest Church?

Our nearest church is Rushton Village Church (All Saints Church) which is opposite our main entrance.

How do we book the Registrars for our Civil Ceremony?

Please contact Northamptonshire Registration Service on 0300 126 1000 (8:00am-6:00pm)

https://www.northamptonshire.gov.uk/councilservices/birthsdeaths ceremonies/pages/default.aspx

How do we secure our wedding at Rushton Hall?

We kindly ask for £3,000 deposit for Orangery weddings and £5,000 for exclusive weddings, alongside a signed contract. Further payments are then due 9 months prior and 8 weeks prior.

Do we receive a menu tasting?

Yes, the couples menu tasting is complementary for exclusive use weddings or £45 per person for non-exclusive weddings and you can invite up to four extra guests for £45 per person. For the menu tasting

you will be asked to pre order up to 2 options of each course. What happens once we have booked?

We will send you a welcome guide to planning your wedding here at Rushton Hall and then guide you all the way! We will recommend scheduling a meeting with our wedding team 6 months, 8 weeks and 3 weeks prior to your wedding to run through all of the details. **Do we have to have the contracted bedrooms with the wedding** package?

Yes, as these are noise affected rooms and the closest to the orangery. Please note: There is also a chance that a wedding will be held the day prior, therefore your guests staying both nights in the contracted bedrooms may be affected by noise.



How many guests can be accommodated in the bedrooms?

All of our room rates are based on 2 people sharing and include breakfast, if you require extra beds or cots they are charged at £50 per bed (adults), £25 (up to 12yr olds) & £10 per cot inclusive of bed & breakfast and can only be accommodated in certain room types. What happens if my guests want to book bedrooms in addition to my contracted rooms?

We offer a discounted rate for bedrooms the night prior and night of the wedding and £100.00 non-refundable deposit per room, per night is required at the time of booking.

What time is check-in & check-out, and can you offer early check in (if my guests wish to freshen up before the ceremony?)

Check-in is 3pm and check-out is 11am. Unfortunately we are unable to guarantee early-check

- in/late check-out and strongly advise guest's book the night prior in order to get ready at the
- hotel. We offer complementary late check-out for Bride & Groom at 12n00n.

Am I allowed a choice menu for my wedding?

Yes, for exclusive use weddings only. We also require a personalised menu card or place name card for each guest clearly stating their

options.

Do you allow external catering or dry hire? Currently Rushton Hall is unable to offer dry hire or external catering. Can I have a rehearsal dinner the night prior at Rushton Hall? Yes, Rushton Hall has an onsite brasserie that can host 8 guests maximum per party, larger parties of up to 12 can be accommodated in our Garden Room or Parlour at £150 room hire. For parties larger than 12 we have our Music room which has a room hire of £250. Finally for parties larger than 16 we have our library which can host up to 60 which has a room hire of £1,000.

Am I allowed to have Fireworks at my wedding?

Unfortunately due to the location of Rushton Hall and the surrounding farms we cannot host fireworks, however sparklers are permitted.