

Booking Terms & Conditions

Prices

All prices are inclusive of value added tax.

Prices subject to a 5% service charge.

Prices and choice of menus are subject to change until the menu and wine selection is confirmed and a pro forma invoice is issued.

Price changes due to government regulations will be charged to the customer.

Deposits

A non-refundable £300.00 deposit is payable at the time of confirmation of the event.

A 25% deposit of the total estimated food and beverage charges is due three months prior to the event.

The final payment is payable one month prior to the event.

Any balance after the event for additional charges to be settled before departure.

Confirmation of Numbers

A cancellation of numbers received later than one month prior to the event will be charged 25% of the total food and beverage charge per person. The final number is required seven days prior to the event to which 100% will be charged.

Cancellation

If the Wedding or Special Occasion is cancelled within three months of the event the following cancellation charges will apply for the estimated food and beverage charges.

Within three calendar months 25% of total charges.

Within one calendar month 100% of total charges

Accommodation

Accommodation required over weekends from April until October are subject to a two night minimum stay. In the event of cancelled accommodation less than 28 days prior to the event 100% late cancellation will be levied unless the accommodation can be resold.

The Mulberry Restaurant and Wilton Suite are available for exclusive use up until 5.30 pm for receptions Monday through Saturday. Carriages 6.00 pm

The Mulberry restaurant can accommodate up to 50 guests.

The Wilton suite can accommodate up to 12 guests.

Carriages are requested for 6 pm

Exclusive use of Mulberry Restaurant for extended evening receptions after 5.30 pm

On Friday and Saturday evenings between April and October and December a minimum spend of £750.00 is required during the evening to enjoy exclusive use of the Mulberry Restaurant after 5.30 pm. Additionally all 10 bedrooms are required to be reserved for a minimum two night stay. Arrangements for January February March and November can be negotiated on an individual basis in addition to weekdays.

Wilton Court Restaurant with rooms

Drinks Packages

The Wilton Court wine list offers a range of wines and champagnes for your individual requirements. Alternatively below are some examples of packages that we are pleased to offer to include reception drinks, wine with your meal and champagne for toasting. These are only suggestions and we would be pleased to tailor these to your exact requirements.

Package A £15.50 per person

Choice of 2 glasses from either A, B or C to include fresh orange juice and coca cola during welcome reception

A - Bucks fizz **B** - Pimms **C** - House white, or rosé sparkling wine. Choice of 2 glasses per person of house red, white, or rosé wine with wedding breakfast. Glass of house sparkling white, or rosé wine for toasting

Package B £22.50 per person

2 glasses of house champagne to include fresh orange juice and coca cola during welcome reception

Choice of 2 glasses of house red, white or rosé wine with wedding breakfast
Glass of house champagne for toasting

Children's non-alcoholic drinks package £6.50

Bottled still or sparkling water £3.50 (750 ml bottle)

Corkage £10.00 bottle of wine £15.00 bottle of champagne

Canapés

We would be happy to offer you a choice of five canapés for £5.00 or a choice of eight for £8.00

Smoked salmon and caviar roulade

Marinated beef with salsa verde en croute

Goats cheese and leek tartlets

Parmesan biscuits with ratatouille

Mini salmon fishcakes with cucumber and yoghurt

Sirloin steak mini Yorkshire puddings

Crab and avocado tartlets

Cheese scone filled with herb cream cheese

Seared tuna with aromatic dressing

Special Occasion & Wedding Breakfast Menus

All our dishes are prepared in our kitchens utilising the finest local and regional produce. Dishes are a suggestion and can be tailored to suit your individual requirements. We request that you select one dish from each course to ensure food service runs smoothly. Of course we can cater an additional dish for vegetarians or those with dietary requirements.

(V) Indicates vegetarian

Please note children under 12 half price. We can also provide simpler options for children if required

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Starters

Salmon fish cakes with lemon dressing	£5.75
Local asparagus with quails egg, orange dressing and pea shoots (V)	£6.95
Organic smoked salmon, capers, gherkins with lemon	£7.50
Half of seasonal melon filled with mixed seasonal fruits and home made sorbet (V)	£5.75
Sussex cheese crumble and tomato tart with tomato fondue (V)	£6.00
Soup of the season (V)	£5.75
Classic prawn cocktail with Rose Marie sauce	£6.50
Crispy confit of duck salad with Stilton and balsamic dressing	£7.50
Four cheese ravioli, chunky tomato fondue with black olives and lemon thyme oil (V)	£7.50
Roasted oak smoked salmon with crisp romaine salad, slow roasted vine tomatoes, asparagus tips and a creamy dill dressing	£6.95
Chicken liver and cranberry parfait. rocket salad with apricot and cumin chutney	£6.00
Baked caramelised shallot and Perroche goat's cheese tartlets with tomato and chive dressing (V)	£6.25

Main courses

Supreme of local chicken with Boulanger potato, green beans and a red wine sauce	£16.50
Lemon salt roasted chicken with sage and apricot filling, baby new potatoes and watercress	£16.50
Seabass with crushed potato and crab served with a watercress veloute	£19.00
Monkfish with a herb crust, spring onion rosti with spinach lemon butter sauce	£19.00
Salmon en croute with spinach and sauté potatoes, lemon butter sauce	£17.00
Pepper Herefordshire sirloin beef with roasted new potatoes, watercress and aged balsamic	£17.95
Beef Wellington with red cabbage and fondant potato with Madeira jus	£22.50
Gloucestershire Old Spot pork tenderloin wrapped in Parma ham celeriac cake and morel mushroom sauce	£16.95
Pan-fried duck breast with honey and thyme potato rosti, red cabbage, thyme and port sauce	£19.00
Twice baked cheddar and spinach soufflé marinated tomatoes, red peppers and hot balsamic dressing (V)	£14.95
Roasted Mediterranean vegetable lasagne with rocket salad (V)	£14.95
Mushroom and asparagus risotto with wild rocket and Parmesan (V)	£14.95

All served with a selection of seasonal vegetables.

Desserts

Bruleed zesty lime and lemon tart with strawberry compote	£6.95
French apple tart with a vanilla glaze and cinnamon cream	£6.50
Dark chocolate and rum marquise with black cherry compote	£7.50
Madagascan vanilla crème brulee with a vanilla and almond tuile	£7.25
Blueberry cheesecake with a vanilla dressing	£6.95
Hot chocolate fudge cake with a berry compote and hot chocolate sauce	£6.95

Individual tarte framboise with a raspberry coulis	£7.50
Bread and butter pudding with crème Anglaise	£5.50
Vanilla panacotta with raspberry sorbet	£6.50
Strawberries and cream with shortbread biscuit	£6.25
Chocolate torte with amaretto ice cream	£7.25
Wilton cheese board consisting of local cheeses, celery, grapes, crackers and homemade chutney	£7.50
Coffee and mints	£2.50
Coffee and petit fours	£3.50

In the summer months weather permitting we can also cater for barbeques. Price according to the menu requirements.

Fork Buffet Menus

Silver Menu £25.00 (Minimum 25 covers)

Medium rare roast sirloin of Herefordshire beef
Sliced honey roasted ham
Smoked mackerel pate
Broccoli and mushroom quiche (V)
Hot buttered new potatoes (V)
Mixed leaf salad (V)
Green salad (V)
Pasta salad (V)
Home made coleslaw (V)
Freshly baked bread
Glazed orange and passion fruit tart

Gold £28.50 (Minimum 25 covers)

Whole dressed poached salmon
Beef bourguignon with fluffy rice
Leek and Stilton tart (V)
Seafood platter (Smoked salmon, peeled prawns, smoked mackerel and mussels)
Hot buttered new potatoes with mint (V)
Mixed leaf salad (V)
Green salad (V)
Coleslaw (V)
Pasta salad (V)
Selection of home made breads
Baked raspberry and vanilla cheesecake
Fresh fruit salad and cream

Sapphire Evening finger buffet Menu £14.95 (Extended receptions only) Minimum 25 covers

Selection of sandwiches (V)
Mini mozzarella and tomato pizza bites (V)
Breaded chicken fillets with lemon mayonnaise
Leek and Stilton tarts (V)
Sausage rolls
Vegetable samosas (V)
Home made coleslaw (V)