



YOUR FAIRYTALE WEDDING...

RURAL ENGLAND AT ITS MOST BEAUTIFUL WITH A HISTORY OF GREAT ROMANTICS. YOU WILL FIND YOURSELF IN A SETTING THAT COULD HAVE BEEN BUILT ESPECIALLY FOR YOUR WEDDING.

As you drive past the 13th Century church and arrive at this Palladian mansion with its beautiful chandeliers and great fireplaces, you will find yourself amongst Sussex's finest parkland providing a unique backdrop for your special occasion.



MAKE MEMORIES LAST...

THERE IS MORE TO BUXTED PARK HOTEL THAN ELEGANT SURROUNDINGS.

The magical setting continues past the courtyard fountain and along the red carpet in to what will be a truly memorable and momentous day. Your personal coordinator from our wedding team will have listened to your every wish from the moment you first enquired, helping you along the way to achieve the wedding you have always dreamed of.

Now step in to the hotel to receive the warm, sincere welcome you have become accustomed to from your various visits to Buxted Park. Our team of expert staff led by your very own event manager will provide the attention you deserve and the quality you expect in every aspect of your special day. Be sure to step back from time to time to watch those you love and cherish revel in the wonderful, never to be forgotten moment, that is your very own wedding day.



(left hand page)
 Top: The Orangery
 Bottom left: Church within the estate
 (this page)
 Right: The Coat of Arms Lounge

TAILORED PERFECTION...

TO KEEP YOUR PLANNING SIMPLE WE HAVE CREATED THREE PACKAGES. THESE ARE BY NO MEANS EXHAUSTIVE AND IF YOU PREFER WE CAN TAILOR MAKE A PROPOSAL TO MATCH YOUR EXACT REQUIREMENTS.

The Keats Package

- Red carpet arrival
- A glass of Bucks Fizz per person
- Ceremony room hire
- Private use of one of our unique state rooms for the wedding breakfast and evening reception
- A classic three-course wedding breakfast
- A glass of our house wine per person
- A glass of sparkling wine for the toasts
- Freshly brewed coffee
- Silver cake knife and stand
- Hot evening snacks
- Services of our toastmaster/banqueting manager to guide you through your day
- White table linen and napkins
- A dedicated wedding co-ordinator
- A suite for the wedding couple
- Menu tasting for two

Please select one set menu for your entire party:

Starters

- Sliced smoked salmon, crème fraîche and herb salad
- Terrine of confit chicken, gherkin and chervil dressing
- Blue cheese and poached pear salad with walnut dressing

Main Courses

- Braised belly of Kent pork, chateau potatoes and caramelised apple jus
- Honey glazed breast of chicken, dauphinoise potatoes and seasonal vegetables
- Glazed salt beef, creamed potatoes, French beans and a grain mustard jus

Desserts

- Warm apple crumble, clotted cream
- Chocolate and raspberry mousse, raspberry compote
- Lemon posset cheesecake, citrus syrup

The Byron Package

- Red carpet arrival
- A glass of traditional Pimm's, Kir Royale, mulled wine or a bottled beer per person
- Ceremony room hire
- Private use of one of our unique state rooms for the wedding breakfast and evening reception
- Three-course wedding breakfast (please see pages 8-9)
- Half a bottle of our house wine per person
- A glass of sparkling wine for the toasts
- Freshly brewed coffee and homemade petits fours
- Selection of 6 items from the evening finger buffet
- Services of our toastmaster/banqueting manager to guide you through your day
- White table linen and napkins
- Personalised menu cards
- Silver cake knife and stand
- A dedicated wedding co-ordinator
- A suite for the wedding couple
- Menu tasting for two

The Wordsworth Package

Enjoy the benefits of the Byron Package with the following variations:

- Additional glass of Pimm's, Kir Royale, mulled wine or bottled beer per person
- Chef's selection of canapés
- Four-course wedding breakfast
- Half a bottle of sommelier selected wine per person
- Unlimited mineral water with the wedding breakfast
- Cheese platter per table
- A glass of Champagne for the toasts
- Enhanced evening buffet
- White chair covers
- Menu tasting for two people with a complimentary overnight stay (subject to availability)



2012 / 2013	Monday to Thursday	Friday	Saturday & Bank Holiday Sunday	Sunday & Bank Holiday Monday
January, February, October & November - prices per person				
The Keats Package	£69	-	-	-
The Byron Package	£79	£89	£99	£84
The Wordsworth Package	£115	£130	£140	£119
Accommodation	£115	£135	£145	£125
March, April, September & December (1st to 12th) - prices per person				
The Keats Package	£74	-	-	-
The Byron Package	£84	£94	£104	£89
The Wordsworth Package	£120	£135	£145	£124
Accommodation	£120	£150	£155	£130
May, June, July, August & December (13th to 24th) - prices per person				
The Keats Package	-	-	-	-
The Byron Package	£89	£110	£120	£94
The Wordsworth Package	£125	£145	£155	£135
Accommodation	£125	£155	£165	£135

Minimum numbers apply to the Orangery of 40 guests and Ballroom of 70 guests. These increase to 60 and 80 respectively on Friday and Saturdays and Bank Holiday Sundays. Minimum numbers of 70 guests apply for Exclusive Use. For dates between Christmas and New Year inclusive please contact the wedding team directly for a quotation. Please call for a quotation for bank holidays that fall outside of a Monday.

100% of your guests must be catered for at your evening buffet, alternatively an evening room hire would be applied. Accommodation rates are on a room and breakfast basis in a Classic bedroom and apply to an allocation of 10 rooms.

EXCLUSIVE USE...

FOR THE ULTIMATE IN EXCLUSIVITY, WHY NOT HAVE YOUR VERY OWN PRIVATE PALLADIAN MANSION FOR YOUR SPECIAL DAY AND LET US GIVE YOU SOLE USE OF BUXTED PARK : THE BEDROOMS, GROUNDS, RESTAURANT AND BAR

With just your partner and guests for company you can really make this grand country house your home.

Simply choose your preferred package and then add the appropriate supplement for your date to take advantage of full exclusivity.

You will enjoy:

- Exclusive use of Buxted Park from 3pm through to 9am the following day, guaranteeing no other guests in or around the hotel
- All private rooms, facility fee and sole use of our 312 acres of grounds and deer park
- 44 individually styled bedrooms, including seven suites with breakfast for all overnight guests

2012 / 2013	Monday to Thursday	Friday	Saturday & Bank Holiday	Sunday & Bank Holiday
January, February, October & November				
Exclusive Use Supplement	£6,500	£7,500	£9,000	£7,000
March, April, September & December (1st to 12th)				
Exclusive Use Supplement	£7,000	£9,000	£10,500	£7,500
May, June, July, August & December (13th to 24th)				
Exclusive Use Supplement	£8,000	£11,500	£14,500	£8,500

The above prices include a fee for all bedrooms. You may wish to pass on the bedroom cost to your guests requiring accommodation. For example, based on a reduced price of £100 per room and using 40 bedrooms, this equates to a reduction of £4,000 which will be credited to you after your wedding. Please call for a quotation for bank holidays that fall outside of a Monday.

For dates between Christmas and New Year inclusive please contact the wedding team directly for a quotation.



(top right) The Crystal Bar
(bottom left) Robert and Elizabeth Browning Suite
(bottom right) Queen Mary Suite



WEDDING BREAKFAST...

TO CREATE YOUR MENU SIMPLY CHOOSE ONE STARTER, MAIN COURSE AND DESSERT. VEGETARIANS AND SPECIAL DIETARY REQUIREMENTS WILL BE CATERED FOR.

An allocation is included from the Byron and Wordsworth packages for your menu choice. Some supplements may apply, please speak with the wedding team for further details.

Starters

- Cured salmon, honey and sweet mustard dressing, croutes and herb salad
- Homemade fishcakes lemon mayonnaise and herb oil
- Peppered smoked mackerel with cream cheese horseradish and roquette salad
- Smoked salmon platter served with lemon, brown bread and butter
- Pressed duck terrine with confit potato, prune purée and pickled walnuts
- Home cured bresaola, fresh grated parmesan and extra virgin olive oil
- Onion tart tatin topped with goats cheese, grape, hazelnut salad and balsamic syrup

- Sliced mozzarella accompanied by marinated tomatoes and pesto dressing
- Puff pastry case filled with a ragout of peas and beans in parmesan cream
- Spinach, ricotta and potato pithivier with roasted red pepper coulis

Soups (intermediate course)

- Chilled gazpacho with herb oil
- Tomato and tarragon
- Cream of pea veloute and crème fraîche
- Carrot and coriander
- Vichyssoise with chives and flaked almonds

Sorbets (intermediate course)

- Chef's choice
- Pink grapefruit
- Lime
- Lemon
- Yoghurt
- Gin and tonic
- Cider and granita
- Top any of the above with a splash of Champagne for a supplement

Main courses

- Chicken breast chasseur, dauphinoise potatoes and nutmeg buttered spinach
- Fillet of beef with a herb crust, creamed potatoes with button mushrooms, onions, bacon and Madeira jus
- Roast rump of lamb, polenta, Mediterranean vegetables and black olive jus
- Braised blade of beef in a red wine sauce with roasted root vegetable purée, green beans, mange tout and peas
- Braised lamb shank on pommery mustard mash with savoy cabbage and its own jus
- Pork loin steak with braised red cabbage, roast potatoes and a sage jus
- Roast rack of local lamb with sweet potato purée, chestnut, mushroom and julienne mange tout
- Spiced breast of chicken on sweetcorn pomme purée with spring onions, radish baby corn and a ginger, lemon grass and soy sauce
- Pan fried fillet of salmon on crushed new potatoes with panache of vegetables and a chive beurre blanc
- Fillet of seabream on a pea and mint potato cake with pak choi and a crème fraîche dressing
- Smoked haddock on crushed new potatoes, spinach and a mustard veloute
- Confit duck leg with braised lentils, fondant potatoes and red wine jus
- Rump steak with whole roast tomatoes, parmentier potatoes, grilled flat mushroom and peppercorn sauce
- Cider braised belly of pork, creamed potatoes chou croute, buttered carrots and a cider jus

Vegetarian main courses

- Goats cheese and roquette risotto with roasted cherry tomatoes and balsamic
- Ritolo of pumpkin and spinach, salad of ruby chard, walnuts and dried apricots
- Filo pastry case filled with wild mushrooms, chestnuts and blue cheese on a panache of vegetable with sherry cream
- Mediterranean vegetable quiche with aubergine caviar and a fresh tomato and a herb coulis

Desserts

- Dark Belgian chocolate truffle mousse with pistachio ice cream
- Trio of chocolate delice, strawberry ice cream
- Vanilla cheesecake, chocolate ganache and Baileys ice cream
- Strawberry and raspberry Eton mess with red berry coulis
- Winter fruit crumble with cinnamon ice cream
- Warm almond and cherry clafoutis with yoghurt sorbet
- Lemon tart with raspberry sorbet
- Trio of chocolate delice with orange ice cream
- Lemon posset cheesecake, candied citrus zest

Cheese course

- Selection of British and continental cheeses with grapes, homemade chutneys and water biscuits

Please select one set menu for your entire party.

CHILDREN...

Smaller portions of the adult meals are available for 4 to 12 year olds at 50% of the adult price. Children 3 years and under dine complimentary from the children's menu.



EVENING MENUS...

KEEP YOUR GUESTS SATISFIED WITH DELICIOUS ITEMS FROM OUR BUFFET, WE OFFER ALL TIME FAVOURITES TO SOMETHING OUT OF THE ORDINARY.

Evening finger buffet (Byron & Wordsworth)

- Sausage rolls
- Tandoori chicken skewers
- Lamb koftas
- Selection of sandwiches with assorted fillings
- Vegetarian pizza wedges
- Chicken tikka topped naan bread
- Fig and goats cheese parcels
- Goats cheese and roast vegetable focaccia
- Marinated roast salmon skewers
- Crudités with a selection of dips
- Home made pork pies
- Beer battered cod goujons
- Mini hot dogs
- Hot and spicy chicken wings
- Couscous stuffed roasted tomatoes
- Selection of warm quiches
- Roast salmon teriyaki brochettes
- Fresh fruit tartlets

Additional items (supplements apply)

- Lasagne with garlic bread
- Chilli con carne and rice
- Macaroni cheese and homemade baguette
- Fish and chips
- Chicken curry with naan bread
- Vegetable bolognaise and spaghetti
- Moroccan lamb tagine and couscous
- Selection of bacon and sausage sandwiches
- Sweet and sour pork, egg fried rice
- Lamb curry and poppadoms
- Beef stroganoff and rice

Barbeque menu

A BBQ menu is available, please speak with the wedding team for a list of items and supplement prices.

Midnight feast

Why not consider an additional treat with our midnight feast? Please speak with the wedding team for further details.

(this page) The Coat of Arms Lounge
(bottom left) The Library
(bottom right) The Ballroom

Canapés

Why not spoil your guests with a selection of canapés to accompany their arrival drink? Supplements may apply.

- Mini burger
- Pan fried boudin blanc on a toasted croustille with apple chutney
- Bocconcini and sun blushed tomato skewers
- Marinated king prawn skewers
- Rosemary shortbread topped with feta and red onion
- Cucumber croustille topped with smoked salmon mousse
- Truffled egg mayonnaise vol au vent
- Beef teriyaki
- Asian spiced fish cakes
- Blinis with quail egg caviar
- Avocado, tomato and mozzarella tartlets
- Crayfish, radish and spring onion tartlets with marie rosé
- Cream cheese, bacon and red onion choux bun
- Mini chicken kebab with a honey mustard marinade
- Seared salmon roulade fennel and citrus dressing
- Beetroot rosti with smoked trout mousse

CAPACITIES...

Room	Licensed for Civil Ceremonies and Partnerships	Wedding Breakfast
Ballroom	-	120 guests
Orangery	120 guests	70 guests
Coat of Arms	120 guests	-
Library	70 guests	30 guests
Coat of Arms Terrace*	120 guests	-

*Outdoor ceremony available with exclusive use package only; an additional fee of £500 applies.

ADDED EXTRAS...

At Buxted Park, every wedding is different and our team can help recommend all kinds of additional special touches. From our preferred supplier list you will be able to organise your entertainment, photography, flowers, hair and make-up, wedding cakes and even arrival by hot air balloon or helicopter.





INTIMATE WEDDINGS...

If you are planning a wedding with a guest list that falls below our minimum numbers then please do speak with our wedding team about our intimate wedding package.

WHAT HAPPENS NEXT...

One of our experienced wedding co-ordinators will help you to plan your day from beginning to end. Once you have viewed the property and decided on a date, this date can be held for up to 2 weeks provisionally, where possible, without any obligation.

Once confirmed, your wedding co-ordinator will send you two contracts, please bear in mind this will only have the basic details included as it is work in progress, but will give you an idea of timings and information we require. Once you have signed and returned a copy with the deposit requested your dreams start turning to reality.

Once you have made a provisional booking, if you choose to marry in one of our state rooms or indeed in our grounds, it will be necessary for you to contact the local Registry Office who will advise you of the formal arrangements required for your ceremony. A fee will be payable for the services of the registration staff and this is made directly to them prior to the ceremony. The Registry Office will be able to advise you of all specific details. Please note it is your responsibility to book the registrar directly.

To book your wedding please telephone Crowborough Registration Office on 01892 653803 between 9am and 4pm, Monday to Friday. Ceremonies can be arranged every day of the week, throughout the year with the exception of Christmas Day and Boxing Day. Ceremonies are usually reserved in conjunction with a reception.

As your day approaches we will assist with the selection of menus, drinks and those all important touches to make the day run smoothly.

After your wedding has taken place you will be awarded Gold membership of Hand Picked Hotels' loyalty programme, The Club.



All prices include VAT at 20% and may be subject to change. Food items are correct at time of going to press and may be subject to change. Please note that 2013 and 2014 prices are subject to review and may change. Please also note that additional points for Gold membership cannot be generated from the wedding spend.