



HIGHFIELD PARK

WEDDINGS

# THE PERFECT BACKDROP FOR YOUR WEDDING DAY

This is the beginning of your very own love story, in one of Hampshire's beautiful settings.

As you travel along the tree lined driveway and catch your first glimpse of the elegant 17th century Highfield Park Manor, you'll know you've arrived somewhere special. Set in 35 acres of breath taking Hampshire-Berkshire parklands, this beautiful mansion is the perfect backdrop for your wedding. The history of the land can be traced back to the time of the Roman occupation of Britain. Previously known as 'Heckfield Park' until 1819, the present building is of the Queen Anne and Georgian periods and boasts past visitors such as Neville Chamberlain, King George III and Muhammad Ali.

These days Highfield Park offers much more than fairytale beauty and historic grandeur. Here, it's the little details that make all the difference and our experienced team will help plan everything to perfection. Whether it's your wedding reception, your ceremony or both, we'll make sure your day is as individual, exciting and memorable as you have always dreamed.





# CHOOSE YOUR SETTING

You no doubt have your own ideas about your special day, from the classic and creative to the quirky. If you are looking for inspiration, we can provide plenty of suggestions, or you're welcome to take the lead and let your imagination run riot. We believe no two weddings should ever be the same.

## **Chamberlain Suite**

Boasting natural daylight and French doors leading directly onto the terrace.

Capacities:

Civil Ceremony: 160

Wedding Breakfast: 140

## **Rotherwick Suite**

An elegant room with contemporary features.

Capacities:

Civil Ceremony: 180

Wedding Breakfast: 160

## **The Folly**

A beautiful ornate structure made of stone in our landscaped gardens licensed for your wedding ceremony.

## **Wellington Room**

A traditional room rich in period features including an ornate fireplace and chandelier. Large bay windows overlooking the grounds.

Capacities:

Civil Ceremony: 86

Wedding Breakfast: 45

## **Stratfield Room**

An intimate room with traditional period features for a cosy celebration.

Capacities:

Civil ceremony: 30

Wedding breakfast: 22

## **The Pavilion**

A modern contemporary wooden structure with a countryside backdrop licensed for your wedding ceremony.

*Please note, all ceremony capacities stated include the two required registrars who will be in attendance. Registrar charges not included.*



# FREQUENTLY ASKED QUESTIONS

## **Do you cater for special dietary requirements?**

Yes of course. Once you have chosen your wedding menu and obtained all dietary requirements from your guests we will then look to see if we can adapt the dish to be suitable. If this is not possible then we will provide a suitable alternative.

## **Can we supply our own alcohol?**

This is possible but corkage fees apply. These are £18 per bottle of wine, £25 per bottle of Prosecco, £35 per bottle of Champagne, £85 per bottle of spirit and £1 per bottle of miniature if having for favours or any other reason.

## **Will our wedding be the only one?**

We only host one wedding per day and the areas that are private to your wedding day will be outlined on your contract. There may be other events/functions taking place on site on the day of your wedding and so your coordinator will confirm the areas available to you when you book. As soon as we know if there will be another event/function taking place, we will out of courtesy advise you but we cannot supply any further details on the event. If you wish to have exclusive use of the whole manor we can offer this at an additional cost of £5000 (excludes bedrooms).

## **Do you allow confetti?**

Yes in approved areas and confetti MUST be biodegradable. If biodegradable confetti is not supplied, we reserve the right to remove this and cannot permit it to be thrown. Please speak with your wedding coordinator to discuss where the outside and inside approved areas are. Please note that confetti canons are not permitted.

## **Do you allow candles?**

Yes as long as they are in suitable candle holders.

## **Can I bring my own decorations?**

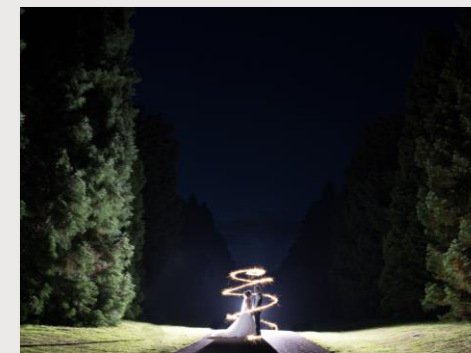
Yes of course. We will provide you with a storage room the day before your wedding from 4pm which you are welcome to use. We strongly advise that you provide a contents list that the team can check when everything comes and when they put everything back for you to collect the next morning. Without a contents list we cannot be held responsible if items are not there. Our team will set up as much as they can for you but please note, anything over and above favours, place cards/menus, guestbooks and table plans will incur an additional charge of £50-100. This will be advised to you after completion of your final details meeting.

## **Do you provide a microphone for speeches?**

No we don't. If you would like one we can hire in a PA System and microphone. Please speak to your wedding coordinator for the price.

## **Can we have a choice menu?**

We can arrange for you to make your wedding breakfast a 2/2/2 choice menu for the adults only. There is a supplement cost of £100 to have this. We would then require all menu choices the month prior to your wedding. Children's menus remain at a set menu.



**What if I book the Folly or the Pavilion for my ceremony and it rains on the day?**

As we are exclusively one wedding per day, an inside option will always be available to you. Dependant on your final numbers this will either be the Wellington Room, the Chamberlain Suite or the Rotherwick Suite. Your MOC/Registrar will make the final decision on the day of your wedding and this is non-negotiable.

**Can we set the wedding breakfast room the night prior?**

Unfortunately not. We may have a wedding taking place or another function the night prior and so the room will be unavailable. If there is no other event taking place then this room is our restaurant.

**Do you allow dry ice?**

This is not permitted at Highfield Park.

**Do you allow fireworks, sparklers or Chinese lanterns?**

Sparklers are allowed, fireworks of the silent/low noise variety are permitted – speak to your wedding coordinator who can advise you of our preferred supplier for fireworks who is aware of the noise level restrictions. Unfortunately, Chinese lanterns are not permitted.

**What is the payment schedule for our wedding?**

You will be required to pay a £1000 non-refundable booking fee to secure your wedding date. Then the following payments will be required;

9 months prior 20% of contracted value

6 months prior 20% of contracted value

3 months prior 35% of contracted value

1 month prior Final payment

Your wedding coordinator will email you a few days prior to your next payment being due to confirm the amount. Please refer to the full terms and conditions on your contract once booked.

**Do you provide somewhere for the wedding party to get ready?**

The majority of our packages include the Stratfield room for the wedding party to get ready in. If this room is not included in your package, you can add this on for an additional cost of £150. The room is then available for you to use until the start of your ceremony time. If you wish to extend the use of the room into the evening, regardless to whether this is included in your package or not, a further fee of £150 will be charged.

**Do you allow dogs?**

We are a dog friendly hotel and welcome your dog to join your celebrations. Please note that dogs are only permitted to stay in pet friendly rooms and are charged at £10 per dog per night. Dogs are welcome to join you in your ceremony room and in the grounds for photos but we can not allow dogs in your wedding breakfast room.

**Do you have accessible bedrooms?**

We have three fully adapted accessible bedrooms located in either our Fir Tree Court or Wellington Lodge.

**Do you have ground floor bedrooms?**

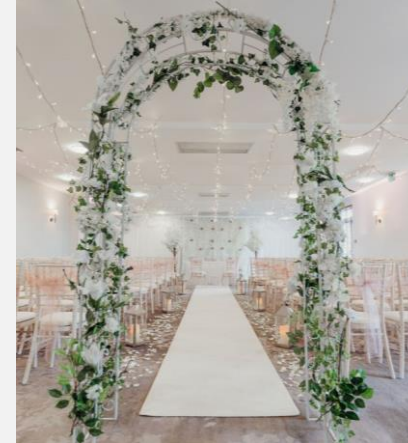
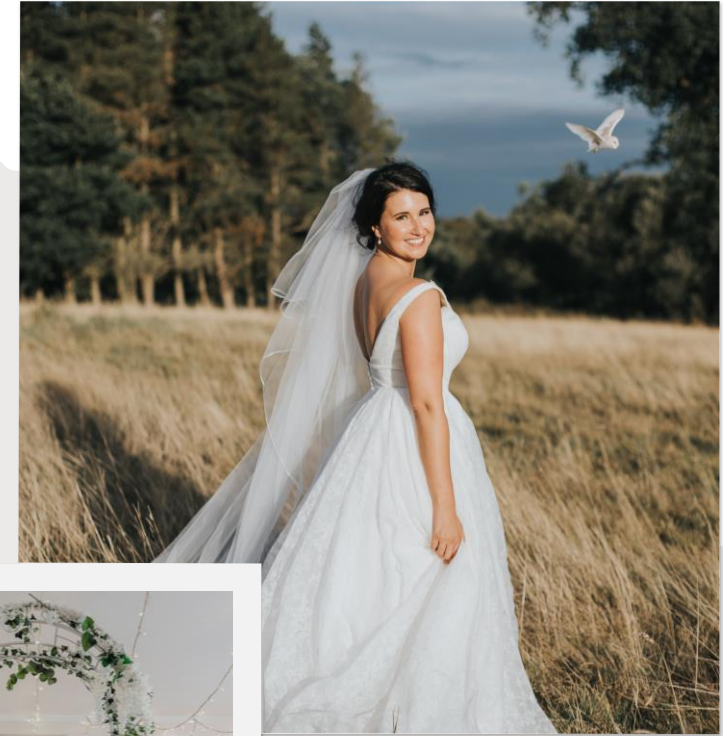
There are no bedrooms in the manor house that are located on the ground floor. We have four bedrooms that can be accessed using our accessible lift for guests with mobility issues. The majority of our bedrooms in our Fir Tree Court and Wellington Lodge are located on the ground floor.

**Do you have family bedrooms?**

There are no bedrooms at Highfield Park that are directly classed as family rooms but across the Manor, Fir Tree Court and Wellington Lodge we can offer children's beds and cots but these are limited and space within some bedrooms can be cosy.

**What time does the music have to end and the bar close?**

All music must finish at midnight and the bar will also close at this time.



# YOUR WEDDING CEREMONY

## Highfield Park holds a licence to host civil marriage ceremonies

We are able to offer a choice of three suites as well as a beautiful outdoor option, (weather permitting), for your ceremony which you will find detailed within the brochure. The hire cost of each option for your ceremony is shown below:

Rotherwick Suite - up to 180 guests - £595 includes drape for partition wall (optional)

Chamberlain Suite - up to 140 guests - £495 includes drape for servery wall (optional)

Wellington Room - up to 86 guests - £450

Stratfield Room - up to 30 guests - £275

The Folly or Pavilion (outdoor ceremony) - no legal limit but please discuss this option with your wedding coordinator - £595 \*please note this is weather dependent.

Ceremonies can take place from midday.

## Booking the registrar (the legal part)

Highfield Park falls within the area serviced by The Aldershot Registrars Office. Registrars are able to conduct civil ceremonies seven days a week, subject to availability. You must contact the registrars directly on 01252 317152 or email [aldershot.registrars@hants.gov.uk](mailto:aldershot.registrars@hants.gov.uk) to discuss the details of your day and the current availability along with applicable fees. Please note Highfield Park team are not able to book the registrar on your behalf.

## Church ceremonies

The Parish Church of Saint Michael, Heckfield, located within the grounds of Highfield Park, is within the jurisdiction of the Church of England and hence, a venue where wedding services can be held Monday – Saturday between the hours of 10am and 6pm. Recently the Church of England have relaxed some of their regulations in respect of which church you can have your wedding service. The Priest who conducts the service also acts as the Registrar. If you wish to make your vows in Church please contact The Benefice Administrator on 01256 760169 or email [office@whitewaterchurches.co.uk](mailto:office@whitewaterchurches.co.uk) for further information. Please note Highfield Park staff are unable to confirm availability or whether your ceremony will be possible in the church.





# TRADITIONAL PACKAGE

## Included in package

- Our Stratfield Suite as your getting ready room
- Our Chamberlain Suite for your wedding breakfast and evening reception
- Our wedding team to assist with your planning
- An event manager to host your wedding day
- One reception drink per person – choose between, prosecco, gin and tonic/lemonade, kir royale or Pimms & lemonade
- 3 course set wedding breakfast from our Traditional Menu
- One glass of house wine per person with your wedding breakfast
- One glass of prosecco per person for your toast drink
- Use of our cake stand & knife
- Table linen, glassware, cutlery and crockery
- Table stationery to include a table plan, menu's, place cards and table name/numbers
- Exclusive use of the bar
- Use of our wooden dance floor
- Complimentary wedding suite within the manor house on the night of your wedding
- Complimentary 3 course 2 option menu tasting for the wedding couple

	2022	2023	2024
November– March Friday or Sunday	£108	£114	£120
April–October Sunday	£116	£122	£128

Price per person. Minimum numbers of 60 adult guests

Terms & Conditions: All prices are inclusive of VAT at the current rate. Items cannot be removed from this package but can be upgraded. This package is not available in December except for the 27th-30th. This package is not available if Easter falls in March. This package is not available on Sunday's of bank holiday weekends.

# TIMELESS PACKAGE

## Included in package

- Our Stratfield Suite as your getting ready room
- Our Chamberlain Suite for your wedding breakfast and evening reception
- Our wedding team to assist with your planning
- An event manager to host your wedding day
- Red carpet on arrival
- One reception drink per person – choose between, prosecco, gin and tonic/lemonade, kir royale, Pimms & lemonade or a wedding cocktail
- 3 canapes per person during reception drinks
- 3 course set wedding breakfast from our Timeless Menu
- ½ bottle of house wine per person with your wedding breakfast
- One glass of prosecco per person for your toast drink
- Use of our cake stand & knife
- Lycra chair covers and coloured sash
- DJ and Disco for your evening celebrations
- Table linen, glassware, cutlery and crockery
- Table stationery to include a table plan, menu's, place cards and table name/numbers
- Exclusive use of the bar
- Use of our wooden dance floor
- Complimentary wedding suite within the manor house on the night of your wedding
- Complimentary 3 course 2 option menu tasting for the wedding couple
- 1 year anniversary dinner for the wedding couple

	2022	2023	2024
October–March Saturday	£148	£153	£158
April–September Saturday	£168	£173	£178

Minimum numbers of 70 adult guests. Friday/Sunday dates are based on a minimum of 60 adult guests and a £15 discount will be applied to the per person price

Terms & Conditions: All prices are inclusive of VAT at the current rate. Items cannot be removed from this package but can be upgraded. \*1 year anniversary dinner can be redeemed within one month either side of the actual anniversary date. All dates are subject to availability and can't be booked until two months prior.



# ELEGANCE PACKAGE

## Included in package

- Our Stratfield Suite as your getting ready room
- Our Chamberlain Suite for your wedding breakfast and evening reception
- Our wedding team to assist with your planning
- An event manager to host your wedding day
- Red carpet on arrival
- Two reception drinks per person – choose between, prosecco, wedding cocktail, gin and tonic/lemonade or Pimms & lemonade
- 4 canapes per person during reception drinks
- 3 course set wedding breakfast from our Elegance Menu
- ½ bottle of Wild Thing wine per person with your wedding breakfast
- One glass of champagne per person for your toast drink
- Use of our cake stand & knife
- Table linen, glassware, cutlery and crockery
- Limewash Chiavari chairs
- Fairy ceiling lights in the Chamberlain room
- Fairy light staircase décor package
- Table stationery to include a table plan, menu's, place cards and table name/numbers
- Exclusive use of the manor house \*\*
- Disco/DJ for your evening reception
- 14ft White or black LED Dancefloor
- Wedding suite for the night of your wedding plus our other 19 manor house bedrooms for you to allocate
- Complimentary 3 course 2 option menu tasting for the wedding couple plus two guests
- 1 year anniversary dinner for the wedding couple \*

	2022	2023	2024
October–March Saturday	£259	£264	£269
April–September Saturday	£278	£283	£288

Minimum numbers of 70 adult guests. Friday/Sunday dates are based on a minimum of 60 adult guests and a £30 discount will be applied to the per person price

Terms & Conditions: All prices are inclusive of VAT at the current rate. Items cannot be removed from this package but can be upgraded. \*1 year anniversary dinner can be redeemed within one month either side of the actual anniversary date. All dates are subject to availability and can't be booked until two months prior. \*\*Please speak with the wedding team to be advised exactly what this means

# TRADITIONAL MENU

## Starters

### Soups

Cream pea and leek with basil croutons

Cream of mushroom with chives

French onion

Broccoli and stilton with toasted pine nuts

### Vegetarian

Sautéed chestnut mushrooms, sliced brioche loaf, poached egg with spinach and parmesan

Beetroot three way salad with baby red vain sorrel, grilled goats cheese and a Dijon vinaigrette

Polenta chips with dressed leaves and a spicy tomato sauce (VG)

### Fish

Salmon mousse wrapped in cucumber ribbons, red aramarth, caviar and a lemon and dill crème fraîche

### Meat

Smoked ham hock terrine, pickled baby vegetables and a rapeseed dressing

Beef and horseradish arancini with mozzarella, wild leaves and a honey mustard dressing

*VG stands for Vegan*

## Mains

### Vegetarian

Mushroom and cashew nut wellington, roast heirloom carrots, sautéed leek, fondant potato and a vegetable gravy

Asparagus and pea risotto (VG)

Wild mushroom, pine nut and roquette linguine (VG)

### Fish

Roast sea bream, sautéed new potatoes, wilted green's, toasted pine nuts and a roquette pesto dressing

### Meat

Pancetta rolled chicken breast, onion puree, sautéed leek and spinach, buttered fondant potato and a thyme sauce

Pan roasted pork belly, pomme puree, sautéed leek and chard, tender stem broccoli and a sage sauce

Roast striploin of beef, dauphinoise potatoes, heirloom baby carrots, charred baby leeks and a redcurrant sauce

### Desserts

Lemon posset, crushed granola, meringue drops and a dried strawberry

Chocolate brownie with vanilla ice cream

Eton mess

Seasonal fruit platter with coulis

# TIMELESS MENU

## Starters

### Soups

Cream pea and leek with basil croutons

Cream of mushroom with chives

Sweet potato, chilli, coconut, nigella seeds and coriander (VG)

French onion

Broccoli and stilton with toasted pine nuts

### Vegetarian

Sautéed chestnut mushrooms, sliced brioche loaf, poached egg with spinach and parmesan

Beetroot three way salad with baby red vain sorrel, grilled goats cheese and a Dijon vinaigrette

Heirloom tomato and mozzarella tartlet with a pesto dressing and fresh basil

Polenta chips with dressed leaves and a spicy tomato sauce (VG)

### Fish

Crab and prawn beignets with a buttery bisque sauce and lemon wedge

Salmon mousse wrapped in cucumber ribbons, red aramarth, caviar and a lemon and dill crème fraîche

### Meat

Smoked ham hock terrine, pickled baby vegetables and a rapeseed dressing

Beef and horseradish arancini with mozzarella, wild leaves and a honey mustard dressing

Smoked duck breast, beetroot, orange and a horseradish puree

*VG stands for Vegan*

## Mains

### Vegetarian

Mushroom and cashew nut wellington, roast heirloom carrots, sautéed leek, fondant potato and a vegetable gravy

Asparagus and pea risotto (VG)

Potato gnocchi, red onion, roquette, toasted pine nuts and a red pesto dressing

Wild mushroom, pine nut and roquette linguine (VG)

### Fish

Roast sea bream, sautéed new potatoes, wilted green's, toasted pine nuts and a roquette pesto dressing

### Meat

Pancetta rolled chicken breast, onion puree, sautéed leek and spinach, buttered fondant potato and a thyme sauce

Pan roasted pork belly, pomme puree, sautéed leek and chard, tender stem broccoli and a sage sauce

Roast pork tenderloin, whole grain mustard mash, roast baby carrots, buttered kale and pan sauce

Duck breast, sweet potato puree, roast baby onions, grilled cauliflower, pickled cherries and a port wine sauce

Roast striploin of beef, dauphinoise potatoes, heirloom baby carrots, charred baby leeks and a redcurrant sauce

### Desserts

Lemon posset, crushed granola, meringue drops and a dried strawberry

Chocolate fondant, vanilla ice cream, raspberry and mint garnish

Chocolate brownie with vanilla ice cream

Eton mess

Vanilla crème brûlée with shortbread biscuit

Seasonal fruit platter with coulis



# ELEGANCE MENU

## Starters

### Soups

Cream pea and leek with basil croutons

Cream of mushroom with chives

Sweet potato, chilli, coconut, nigella seeds and coriander (VG)

French onion

Broccoli and stilton with toasted pine nuts

Roast parsnip with toasted hazelnuts, bacon lardons, parsley and truffle oil

### Vegetarian

Sautéed chestnut mushrooms, sliced brioche loaf, poached egg with spinach and parmesan

Beetroot three way salad with baby red vein sorrel, grilled goats cheese and a Dijon vinaigrette

Heirloom tomato and mozzarella tartlet with a pesto dressing and fresh basil

Polenta chips with dressed leaves and a spicy tomato sauce (VG)

### Fish

Crab and prawn beignets with a buttery bisque sauce and lemon wedge

Salmon mousse wrapped in cucumber ribbons, red aramath, caviar and a lemon and dill crème fraîche

Pan fried scallops, sautéed shallot, samphire, baby capers and madeira

### Meat

Smoked ham hock terrine, pickled baby vegetables and a rapeseed dressing

Beef and horseradish arancini with mozzarella, wild leaves and a honey mustard dressing

Smoked duck breast, beetroot, orange and a horseradish puree

*VG stands for Vegan*

## Mains

### Vegetarian

Mushroom and cashew nut wellington, roast heirloom carrots, sautéed leek, fondant potato and a vegetable gravy

Asparagus and pea risotto (VG)

Potato gnocchi, red onion, roquette, toasted pine nuts and a red pesto dressing

Wild mushroom, pine nut and roquette linguine (VG)

### Fish

Roast sea bream, sautéed new potatoes, wilted green's, toasted pine nuts and a roquette pesto dressing

Seared salmon fillet, pea puree, sautéed wild mushrooms and scattered peas

### Meat

Pancetta rolled chicken breast, onion puree, sautéed leek and spinach, buttered fondant potato and a thyme sauce

Pan roasted pork belly, pomme puree, sautéed leek and chard, tender stem broccoli and a sage sauce

Roast pork tenderloin, whole grain mustard mash, roast baby carrots, buttered kale and pan sauce

Duck breast, sweet potato puree, roast baby onions, grilled cauliflower, pickled cherries and a port wine sauce

Roast striploin of beef, dauphinoise potatoes, heirloom baby carrots, charred baby leeks and a redcurrant sauce

Herb stuffed lamb saddle, garlic pomme puree, fricassee of mushroom, broad beans and a red wine sauce

## Desserts

Lemon posset, crushed granola, meringue drops and a dried strawberry

Chocolate fondant, vanilla ice cream, raspberry and mint garnish

Chocolate brownie with vanilla ice cream

Eton mess

Vanilla crème brûlée with shortbread biscuit

Key lime cheesecake

Chocolate mousse and orange tuille

Seasonal fruit platter with coulis

# YOUNGER GUESTS

For younger guests (aged 12 and under), please select one meal from the following menu. This includes orange or blackcurrant squash during the arrival drinks and your wedding breakfast @ £19.95 per child

## **Starters**

Crudities and dips

Garlic bread with or without cheese

## **Main Course**

Cheese and tomato pizza

Mini beef burger

Sausage and mash

Pasta in a tomato sauce

Chicken nuggets

All children's dishes are served with either chips or mashed potato and beans or peas (excludes pasta dish)

## **Desserts**

Fresh fruit salad

Ice cream sundae which comes with sprinkles, marshmallows, smarties and chocolate sauce

Chocolate brownie

Teenage guests of 13-17 years of age have the same meal as your adult guests including orange juice or lemonade during your reception drinks and wedding breakfast at £49.95 per teen.

# EVENING RECEPTION FOOD OPTIONS

## Evening Finger Buffet

### Sandwich's served in focaccia bread or baguettes

Ham salad, Chicken and bacon, Cheese and chutney, Egg mayo and cress, Tuna and cucumber, Hummus and red pepper

### Plus 5 items from list below;

Mixed vegetable and goats cheese tart.

Focaccia pizzas (plain toppings either pepperoni or margarita)

Chicken Caesar wraps or haloumi Caesar wraps

Garlic butter chicken kebabs

Sausage rolls (house made)

Warm ham and cheese panini or Tomato and Cheese panini or Chicken, pesto and mozzarella panini

Harissa Chicken Wings (Spicy)

Chips or Wedges

£15.95 per guest

Add a mini dessert option for £3.50 per guest

You are required to cater for a minimum of 75% of your **total** evening guest numbers with this option.

## BBQ

Beef burgers

BBQ glazed chicken thighs or Honey and sesame glazed chicken thighs

Sausages

Grilled salmon skewers with lemon and garlic

Haloumi med veg skewers or roast field mushroom with goats cheese and cherry tomatoes

Jacket potato stuffed with sour cream and chives

Grilled corn

### Salads:

Mixed leaves

Caprese salad ( tomatoes, mozzarella, olives, basil)

Mixed chopped salad which includes pepper/red onion/  
radish/carrot/cucumber

New potato, bacon, corn, parsley, red onion, honey mustard dressing

Pasta, bocchini mozzarella, green pesto, peas and sun dried tomatoes

Coleslaw

£21.95 per guest

You are required to cater for a minimum of 75% of your **total** evening guest numbers with this option.

## Pizza Ovens

Please note the minimum numbers for the pizza ovens is 40 guests and the maximum number is 150.

Wood fired pizzas at £11.50 per guest serving cooked to order pizzas in front of your guests. You are required to cater for 100% of your **total** evening guest numbers with this option.

## Hog Roast

Please note the minimum numbers for a hog roast is 70 guests.

Basic bap with apple sauce at £14.95 per guest

Deluxe hog roast at £23.95 per guest and includes;

Whole roasted hog served in a floured bap, apple sauce

Heirloom tomato salad

Chargrilled med veg salad with feta and rocket

Pasta with parmesan, red onion, rocket & red pesto

Spicy Moroccan cous cous

New potato, bacon, corn, parsley, red onion &

honey mustard dressing

Mixed leaves

Sage and onion stuffing

Tomato and red pepper chutney

Sliced fruit platter

Mixed Judds ice cream pots

You are required to cater for 100% of your **total** evening guest numbers with this option.

## Paella

Please note the minimum numbers for a paella is 40 guests.

Traditional paella cooked in a giant paella pan £11.50 per guest with the choice of;

Chicken & seafood, seafood, chicken & chorizo or vegetable paella

You are required to cater for 100% of your **total** evening guest numbers with this option.

## Hot Rolls

Choose from sausage, bacon or hash brown rolls served with either chips and dips or wedges and dips at £9.50 per guest

You are required to cater for 100% of your **total** evening guest numbers with this option.

## Charcuterie and Cheese Buffet

Selection of cheeses

Selection of cured meats

Olives

Selection of breads

Crackers

Chutneys

Grapes

Celery

Sun dried tomatoes

Grilled artichokes

Figs

£16.95 per person

You are required to cater for 100% of your **total** evening guest numbers with this option.



# FINISHING TOUCHES

## Canapés

3 x canapes per guest are charged at £5.95

4 x canapes per guest are charged at £7.95

Choose from:

Goats cheese choux bun with red onion chutney

Steak and chips

Mini angus beef burger

Smoked salmon blini, crème fraiche, lemon zest and dill

Sautéed garlic mushrooms, avocado, croute and thyme

Panko breaded quail egg with tomato chutney

Crumbled oxford blue and walnuts on rosemary toast

Pickled peach with parma ham and basil skewer

Brie and cranberry wonton

Fried oysters with a fennel and dill tartar

Soy fried chicken with wasabi mayonnaise

Chocolate dipped strawberries at £6 per guest

(May – September only)

Bowls of a selection of olives, feta, crisps & nuts at

£4.50 per bowl (serves up to 5)

2 x Mini mince pies at £2.00 per guest

(November and December only)

## Sorbet Course

Why not add a sorbet course to your wedding breakfast.

This is available from £3.50 per person

## Cheese Course

Add a cheese course to your wedding breakfast for something different.

This is available from £4.50 per person and includes a selection of cheese, chutneys, grapes and biscuits

## Pre Wedding Breakfast

Served during the morning or at lunchtime when the ceremony is later in the day while the wedding party are enjoying the preparations in our Stratfield Suite or outside on the side terrace.

A selection of Danish pastries at £3 per person

A selection of Danish pastries, toast & preserves at £4.50 per person

Sandwiches and crisps at £5.50 per person – choose between chicken, pesto and green leaves, cheese and tomato, red pepper and houmous or ham salad

Fresh fruit platter at £10 per platter

Bottle of prosecco or pink prosecco @ £32 per bottle

# VENUE DECOR

We have an extensive list of décor options and add ons available to book directly with Highfield Park in partnership with some of our preferred event partners. There is just too much to be able to list here but please feel free to ask one of our wedding coordinators for a copy.

## Events For U

*Specialists in Event Dressing & Venue Styling*

Sister company to



Balloons For U Ltd



## ANIMATION EVENTS

# WHY NOT STAY

Invite your guests to come and stay in one of our charming en suite bedrooms on the night of your wedding so they can drink, dance and celebrate the night away with you.

To take full advantage of Highfield Park for your wedding, we hold all 20 of the manor house bedrooms for your family and friends to book with no obligation with further bedrooms available subject to availability. This invites your guests to stay and have breakfast with you the following morning, exchanging stories and sending you off to enjoy married life. 8 weeks prior to your wedding any bedrooms not booked will be released on sale to the general public.

We will also provisionally hold off for you 5 of our small double bedrooms in our Fir Tree Court accommodation for the night before your wedding. These bedrooms are not included in any of our packages and will be payable on departure. These 5 bedrooms can only be booked by the wedding couple and must be booked through the wedding team. These bedrooms will also release 8 weeks prior to your wedding if not booked. Further bedrooms are available subject to availability.

## Wellington Lodge

Double Bedroom - £205 Deluxe

Double Bedroom - £280

Deluxe Plus Double Bedroom - £320

Superior Double Bedroom - £370

Suite - £470

All rates include breakfast

## Manor House

Double Bedroom - £120

Small Double Bedroom (4ft Bed) - £100

Single Bedroom - £70

Signature Double Bedroom - £150

All rates include breakfast

## Fir Tree Court

Double Bedroom - £100

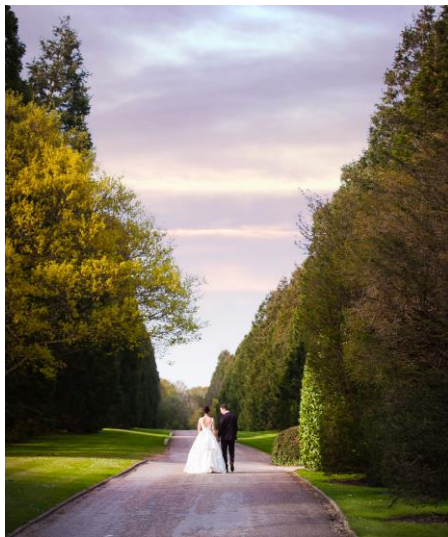
Small Double Bedroom (4ft Bed) - £80

Single Bedroom - £60

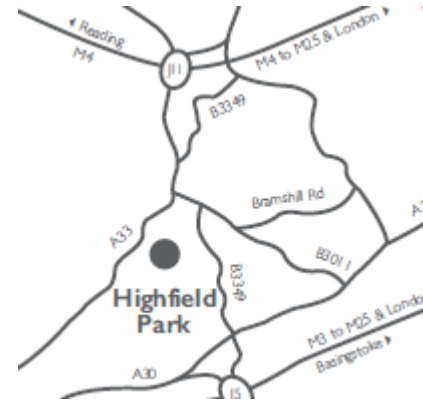
All rates include breakfast

For any wedding taking place on a Sunday, a £10 discount will be applied to each of the prices above, all prior or post night accommodation will be charged at the standard prices.





# THE PERFECT END TO THE PERFECT BEGINNING



Highfield Park

Church Lane

Heckfield

Hampshire

RG27 0LG