

HIGHFIELD PARK

WEDDINGS

2024-2026

# 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: 140

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?**

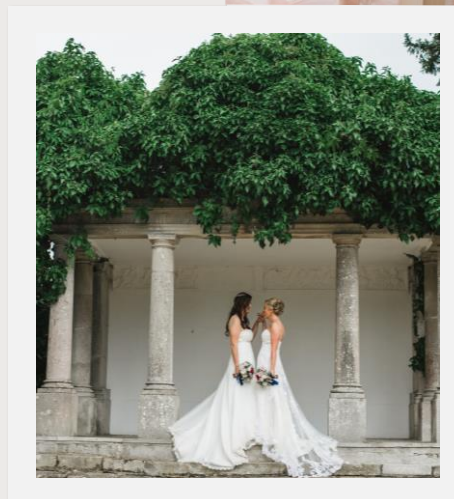
Yes of course. We will provide you with a storage room the day before your wedding from 4pm which you are welcome to use. We strongly advise that you provide a contents list that the team can check when everything comes and when they put everything back for you to collect the next morning. Without a 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 £5 per person 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 £250. 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 of whether this is included in your package or not, a further fee of £250 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 bedroom located in either our Fir Tree Court or Wellington Lodge.

**Do you have ground floor bedrooms?**

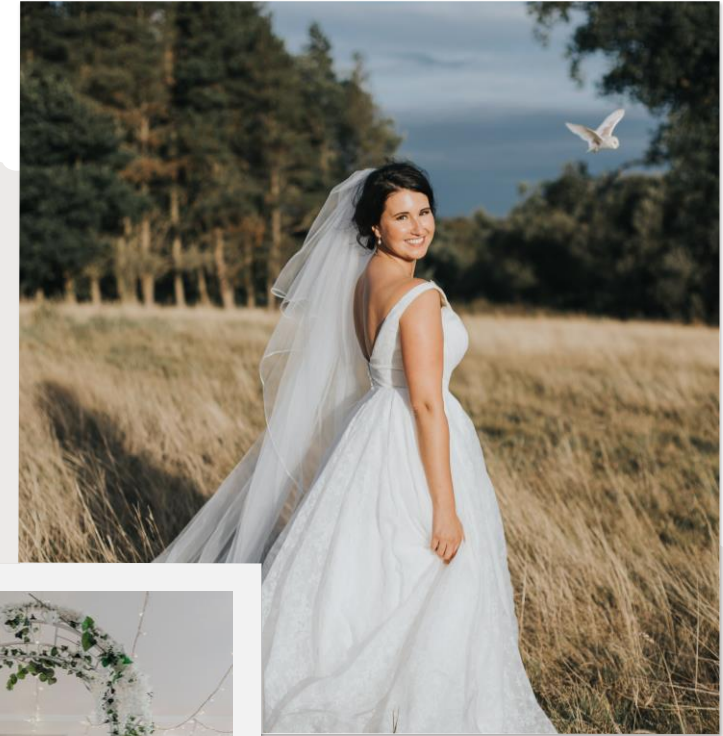
There are no bedrooms in the manor house that are located on the ground floor. We have four bedrooms that can be accessed using our accessible lift for guests with mobility issues. The majority of our bedrooms in our Fir Tree Court and Wellington Lodge are located on the ground floor.

**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)

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 [ceremonies.northhants@hants.gov.uk](mailto:ceremonies.northhants@hants.gov.uk) to discuss the details of your day and the current availability along with applicable fees.

## 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

	2024	2025	2026
November– March Friday or Sunday	£120	£132	£145
April–October Sunday	£128	£141	£155

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

	2024	2025	2026
October–March Saturday	£158	£174	£191
April–September Saturday	£178	£196	£215

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 \*

	2024	2025	2026
October–March Saturday	£269	£296	£325
April–September Saturday	£288	£317	£348

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

Roasted Sweet Potato and Carrot Soup, Crème Fraiche, Garlic, Provençal Crouton  
 Roasted Plum Tomato Soup, Bocconcini, Pesto Drizzle  
 Cognac Chicken Liver Parfait, Toasted Brioche, Caramelised Onion Chutney  
 Parma Ham, Parmesan Tuille, Grilled Watermelon, Asparagus, Balsamic Drizzle  
 Goats Cheese, Grilled Watermelon, Asparagus with Beetroot and Olive Oil Dressing  
 Beetroot and Goats Cheese Salad, Micro Herbs, Hazelnut Crumble, Fresh Beetroot Dressing

## Mains

Roast Loin of Pork, Dauphinoise Potatoes, Green Beans, Carrots and Apple Sage Red Wine Sauce  
 Pan Fried Chicken Breast, Fondant Potatoes, Roasted Carrots, Stem Broccoli, Green Beans, White Wine Tarragon Sauce  
 Pork Loin Steak, Gratin Potatoes, Root Vegetables, Garlic Broccoli, Thyme Café au Lait  
 Pumpkin Ravioli Roasted Mediterranean Vegetables, Tomato Sauce, Rocket, Parmesan Shavings  
 Mediterranean Vegetable Parcel, Green Beans, Spinach, Cream and Vine Tomato Sauce  
 Wild Mushroom and Garden Pea Risotto with Butternut Squash Puree, Root Vegetable Crisp  
 Thai Green Curry, Spring Vegetables served in a Tortilla Basket

## Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream  
 Mango coconut Creme Brule served with Forest Fruit Compote  
 Chocolate and Raspberry Mousse  
 Chocolate Ganache, Vanilla Cream, Pineapple Compote, Fresh Raspberries  
 Highfield Mess  
 Mango Crème Brûlée, Berries Compote and Shortbread Fingers  
 Vanilla Panna Cotta, Raspberry Sorbet, Forest Fruit Compote

# TIMELESS MENU

## Starters

Roasted Sweet Potato and Carrot Soup, Crème Fraiche, Garlic, Provençal Crouton  
 Roasted Plum Tomato Soup, Bocconcini, Pesto Drizzle  
 Cognac Chicken Liver Parfait, Toasted Brioche, Caramelised Onion Chutney  
 Parma Ham, Parmesan Tuille, Grilled Watermelon, Asparagus, Balsamic Drizzle  
 Heirloom Tomato, 3 of Beetroot & Asparagus With Shaved Hard Cheese & Balsamic Olive Oil Dressing  
 Duck Bonbon with Raisin Puree, Julienne of Apple, Hoisin and Plum Dressing  
 Blowtorch Salmon with Beetroot and Pickle Cucumber, Horseradish Snow, Fresh Beetroot Dressing  
 Goats Cheese, Grilled Watermelon, Asparagus with Beetroot and Olive Oil Dressing  
 Beetroot and Goats Cheese Salad, Micro Herbs, Hazelnut Crumble, Fresh Beetroot Dressing  
 Chicken Breast Chipolata Chicken Liver Ballotine Port wine Jelly, Lemon Cream Mousse, Micro Mix Salad & Basil Oil

## Mains

Roast Loin of Pork, Dauphinoise Potatoes, Green Beans, Carrots and Apple Sage Red Wine Sauce  
 Pan Fried Chicken Breast, Fondant Potatoes, Roasted Carrots, Stem Broccoli, Green Beans, White Wine Tarragon Sauce  
 Pork Loin Steak, Gratin Potatoes, Root Vegetables, Garlic Broccoli, Thyme Café au Lait  
 Pumpkin Ravioli Roasted Mediterranean Vegetables, Tomato Sauce, Rocket, Parmesan Shavings  
 Mediterranean Vegetable Parcel, Green Beans, Spinach, Cream and Vine Tomato Sauce  
 Wild Mushroom and Garden Pea Risotto with Butternut Squash Puree, Root Vegetable Crisp  
 Thai Green Curry, Spring Vegetables served in a Tortilla Basket  
 Corn Fed Chicken with Potato Gratin, Seasonal Vegetables, Thyme Red Wine Jus  
 Feather Blade of Beef, Confit Carrots, Green Beans, Roasted Shallots, Herb Crushed Potatoes, Red Wine Sauce  
 Pan Fried Guinea Fowl Breast with Roast Fennel, Tarragon Mash Potatoes, Heritage Carrot, Stem Broccoli, Crispy Pancetta & Café ole Sauce

## Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream  
 Mango Coconut Creme Brule served with Forest Fruit Compote  
 Chocolate and Raspberry Mousse  
 Chocolate Ganache, Vanilla cream, Pineapple Compote, Fresh Raspberries  
 Highfield Mess  
 Mango Crème Brûlée, Berries Compote and Shortbread Fingers  
 Vanilla Panna cotta, Raspberry Sorbet, Forest Fruit Compote  
 Chocolate Mousse Entremet with Raspberry Sorbet and Lemon Shortbread Crumb  
 Coconut Pistachio Rice Pudding Brûlée Served with Vanilla Ice Cream



# ELEGANCE MENU

## Starters

Roasted Sweet Potato and Carrot Soup, Crème Fraiche, Garlic, Provençal Crouton  
 Roasted Plum Tomato Soup, Bocconcini, Pesto Drizzle  
 Cognac Chicken Liver Parfait, Toasted Brioche, Caramelised Onion Chutney  
 Parma Ham, Parmesan Tuille, Grilled Watermelon, Asparagus, Balsamic Drizzle  
 Heirloom Tomato, 3 of Beetroot & Asparagus With Shaved Hard Cheese & Balsamic Olive Oil Dressing  
 Duck Bonbon with Raisin Puree, Julienne of Apple, Hoisin and Plum Dressing  
 Blowtorch Salmon with Beetroot and Pickle Cucumber, Horseradish Snow, Fresh Beetroot Dressing  
 Goats Cheese, Grilled Watermelon, Asparagus with Beetroot and Olive Oil Dressing  
 Beetroot and Goats Cheese Salad, Micro Herbs, Hazelnut Crumble, Fresh Beetroot Dressing  
 Chicken breast Chipolata Chicken Liver Ballotine Port wine Jelly, Lemon Cream Mousse, Micro Mix Salad & Basil Oil  
 Pan Seared Scallops with Vanilla Cauliflower Puree & Sauce Vierge  
 Burrata with Broad Bean Pesto Basil, Preserved Lemon, Confit Almonds & Crispy Puff Pastry

## Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream  
 Mango Coconut Creme Brule served with Forest Fruit Compote  
 Chocolate and Raspberry Mousse  
 Chocolate Ganache, Vanilla Cream, Pineapple Compote, Fresh Raspberries  
 Highfield Mess  
 Mango Crème Brulé, Berries Compote and Shortbread Fingers  
 Vanilla Panna Cotta, Raspberry Sorbet, Forest Fruit Compote  
 Chocolate Mousse Entremet with Raspberry Sorbet and Lemon Shortbread Crumb  
 Coconut Pistachio Rice Pudding Brulé Served with Vanilla Ice Cream  
 Selection of British Cheeses served with Crackers, Chutney and Grapes  
 Chocolate Pistachio Dome Served with Mint Chocolate Chip Ice Cream & Dark Soil Crumb  
 Lemon Cheesecake Mousse With lemon Sorbet & Lime Macarons

## Mains

Roast Loin of Pork, Dauphinoise Potatoes, Green Beans, Carrots and Apple Sage Red Wine Sauce  
 Pan Fried Chicken Breast, Fondant Potatoes, Roasted Carrots, Stem Broccoli, Green Beans, White Wine Tarragon Sauce  
 Pork Loin Steak, Gratin Potatoes, Root Vegetables, Garlic Broccoli, Thyme Café au Lait  
 Pumpkin Ravioli Roasted Mediterranean Vegetables, Tomato Sauce, Rocket, Parmesan Shavings  
 Mediterranean Vegetable Parcel, Green Beans, Spinach, Cream and Vine Tomato Sauce  
 Wild Mushroom and Garden Pea Risotto with Butternut Squash Puree, Root Vegetable Crisp  
 Thai Green Curry, Spring Vegetables served in a Tortilla Basket  
 Corn Fed Chicken with Potato Gratin, seasonal Vegetables, Thyme Red Wine Jus  
 Feather Blade of Beef, Confit Carrots, Green Beans, Roasted Shallots, Herb Crushed Potatoes, Red Wine Sauce  
 Pan Fried Guinea Fowl Breast with Roast Fennel, Tarragon Mash Potatoes, Heritage Carrot, Stem Broccoli, Crispy Pancetta & Café ole Sauce  
 Sea Bream, Watercress Velouté, Olive Tapenade, Green Beans, Provençal crushed New Potatoes  
 Poached Cod Fillet, Confit Fennel, Pea and Mint Potato Cake, Saffron and Vermouth Sauce  
 Pan Fried Salmon Fillet, Fennel Risotto, Beetroot Puree, Asparagus with Citrus Sauce  
 Lamb Rump, Goat Cheese Fondant Potatoes, Green Beans, Heritage Carrot, Stem Broccoli, Rosemary Red Wine  
 Beef Fillet, Celeriac Puree, Baby Carrots, Green Beans, Stem Broccoli, Confit Shallot Potato Gratin, Brandy Sauce  
 Cauliflower Steak with Red Pepper, Mix Olives, Red Onion, Almond, Garlic, Coriander, Olive Oil & Sweet Potato Puree

# YOUNGER GUESTS

For younger guests (aged 12 and under), please select one meal from the following menu. This includes orange or blackcurrant squash during your wedding breakfast @ £24.95 per child

## Starters

Chicken Strips with Salad  
Garlic bread with or without Cheese  
Cream of Tomato Soup

## Main Course

Cheese and Tomato Pizza  
Fish Goujons  
Chicken nuggets  
All above dishes are served with either chips or new potatoes and peas

Spaghetti Bolognaise with Garlic Bread  
Sausages and Mash with Gravy

## Desserts

Fresh fruit salad  
Assorted Ice Creams  
Warm Chocolate Brownie with Vanilla Ice Cream  
Sticky Toffee Pudding with Toffee Sauce

Teenage guests of 13-17 years of age have the same meal as your adult guests including orange or blackcurrant squash during your wedding breakfast at £49.95 per teen.

# EVENING RECEPTION FOOD OPTIONS

## Evening Finger Buffet

Assortment of Sandwiches and Wraps

**Plus 4 items from list below;**

Homemade Sausage Rolls

Chicken Skewers

Tempura Prawns

Mini Yorkshire Pudding with Roast Beef and Horseradish

Roast Vegetable Skewer

Vegetable Spring Roll

Selection of Mini Quiches

£26 per guest

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

## BBQ

Beef Burger in a Bap with Tomato Relish & Cheese

Cumberland Sausage Hot Dogs with Fried Onions & Mustard

Char Grilled Vegetable Skewers with Curried Yoghurt Dressing (v)

Tandoori Spiced Chicken Thigh with Cucumber & Mint Raita

Potato & Spring Onion Salad

Coleslaw

Mixed Leaf Salad

Pasta Salad with Balsamic Dressing

Lemon Cheesecake

£32.50 per guest

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

## Wood Fired Pizza Ovens

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

£14.50

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

£12 per guest

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 £20 per guest

Deluxe hog roast at £38.95 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

Sage and Onion Stuffing

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

£23.95 per person

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

## Have your own ideas? Talk to us about them!

**This list is not extensive to everything we can offer at Highfield Park so if there is something you were hoping for that is not listed, just speak to us.**



# FINISHING TOUCHES

## Canapés

3 x canapés per guest are charged at £9.95  
 4 x canapés per guest are charged at £14.50  
 5 x canapés per guest are charged at £18

Choose from:

### Hot Canapés

Chicken & Mushroom Vol au Vent  
 Smoked Mackerel Croquettes & Lemon Garlic Aioli  
 Honey Soy Chicken & Coriander Skewers  
 Smoked Salmon & Leek Quiche Mini Tart  
 Classic Italian Bruschetta  
 Mini Deep-Fried Herb & Mozzarella Risotto Balls, Horseradish Crème Fraiche  
 Mini Cocktail Sausage with Sesame Seeds & Honey  
 Sweet Hoisin Meatballs

### Cold Canapés

Crab and Cucumber, Spring Onion, Paprika, Lemon  
 Caprese, Tomato, Basil & Mozzarella  
 Marinated Fruit Brochette  
 Roasted New Potato Cream Cheese & Chives  
 Cherry Tomato & Pesto  
 Blackberry & Whipped Goat Cheese Crostini  
 Prosciutto & Brie Fig Crostini  
 Beef Carpaccio, Pickle Gherkin, Baby Onion, Crostini

## Cheese Course

Add a cheese course to your wedding breakfast for something different.  
 This is available from £9 per person and includes a selection of cheese, chutneys, grapes and biscuits

## Sorbet Course

Why not add a sorbet course to your wedding breakfast.  
 This is available from £3.50 per person

## 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.

### Breakfast Brunch Platter

Consisting of;  
 Orange Juice, Pastries, Pancakes, Waffles, Bagels and Salmon and Granola Pots  
 £25 per person (Minimum of 5 guests required)

### Savoury Brunch Platter

Consisting of;  
 Selection of cheeses, Selection of cured meats, Olives, Selection of breads, Crackers, Chutneys, Grapes, Celery, Sun dried tomatoes, Grilled artichokes and Figs  
 £23.95 per person (Minimum of 5 guests required)

## 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.



## 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.

Bedrooms for the prior night or post night of the wedding are all subject to availability in our Fir Tree Court and Wellington Lodge. Manor House bedrooms will not be available to book on these nights until 8 weeks prior to the wedding.

## **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**

Signature Double Bedroom - £150

Double Bedroom - £120

Small Double Bedroom (4ft Bed) - £100

Single Bedroom - £70

All rates include breakfast

## **Fir Tree Court**

Double Bedroom - £100

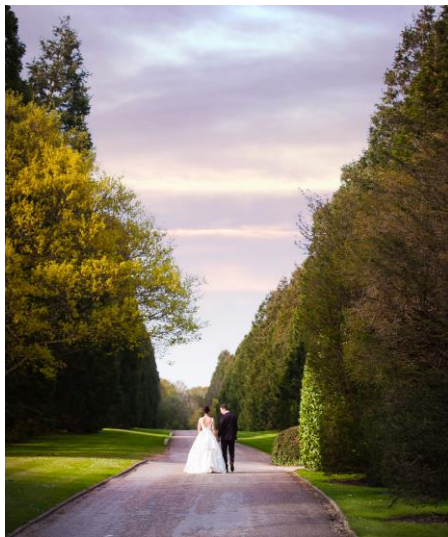
Small Double Bedroom (4ft Bed) - £80

Single Bedroom - £60

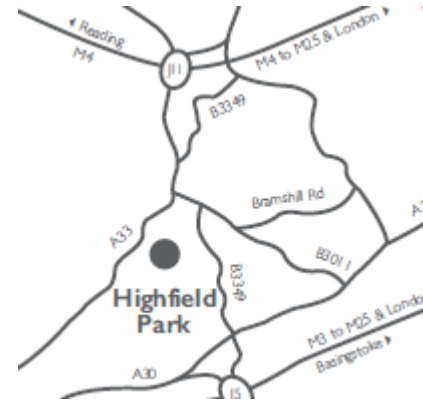
All rates include breakfast

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