

Chalk Farm Hotel

Wedding Ceremonies, Blessings, Vow
Renewals, Hand Fastings & Receptions



2022 - 2023

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Firstly we would like to congratulate you on your engagement and thank you for sharing this special time with us.

Set in a 17th Century, Grade II listed building, Chalk Farm Hotel is the perfect setting for your special day.

Over the coming months you, as the happy couple, have a lot to plan! We will be with you every step of the way to ensure your path to getting hitched goes without a hitch.

At a glance...

- Bespoke – No Packages
- Exclusive use – Hotel, Gardens, Eight Bedrooms - including wedding suite
- Licensed venue up to 95 guests
- Indoor and Outdoor ceremonies and blessings

Venue Hire

What's included?

- Exclusive use of the Hotel, Gardens and Bedrooms*.
- The use of white linen table cloths.
- White linen napkins**, with an added colour of your choice,
- A cake knife
- A dedicated events team to plan and be with you on your day.
- A buffet breakfast the following morning

*subject to availability

**for use with a sit down meal, please request for a buffet.

Venue hire price

Monday – Thursday - **£2200**

Friday – Sunday (October- April) - **£2500**

Friday – Sunday (May – September) - **£2700**

Please ask about Marquee pricing.

Ceremonies & Blessings

We offer three different types of ceremony...

1. The first is an intimate, **indoor ceremony** that will take place in our Orwell Lounge. We can accommodate up to 20 guests sitting **or** 40 guests standing.

£375

A signing table clothed with white linen, topped with a flower arrangement.

Pedestal flower arrangement with your choice of flowers and colours.



Up to 20 chair covers with a coloured sash of your choice.

There will also be a member of staff to conduct your wedding music.

Extra chair covers and decorations can be organised at an additional cost.

2. Our garden is available for an **outdoor ceremony**. This will take place in our beautiful main gardens.

£650

Arch fully decorated with flowers of your choice plus greenery.



Up to 50 chair covers with a coloured sash of your choice.

Ivory carpet as your aisle.

There will also be a member of staff to conduct your wedding music.

Extra chair covers and decorations can be organised at an additional cost.

3. Our garden is also available for an **outdoor blessing**. This means it will not be a legal ceremony. Anyone can conduct this ceremony but you would need to get married before at the registry office, church etc.

£650

Arch fully decorated with flowers of your choice plus greenery.



Up to 50 chair covers with a coloured sash of your choice.

Ivory carpet as your aisle.

There will also be a member of staff to conduct your wedding music.

Extra chair covers and decorations can be organised at an additional cost.

Drinks Reception

Below are Drinks Reception options to give you a good idea of costs, but of course these can be tailored to your requirements

Option 1 - One drink per guest - priced per drink e.g. Pimms for **£4.90** per person (see drinks price list).

Option 2 - One drink per guest - priced per bottle e.g. House Wine for **£18** or Sparkling Wine for **£24** (6 to 7 glasses per bottle).



Option 3 - You can offer your guests **1 hour of your chosen arrival drinks**. We recommend 1 or 2 alcoholic drinks and 1 soft drink to be available to your

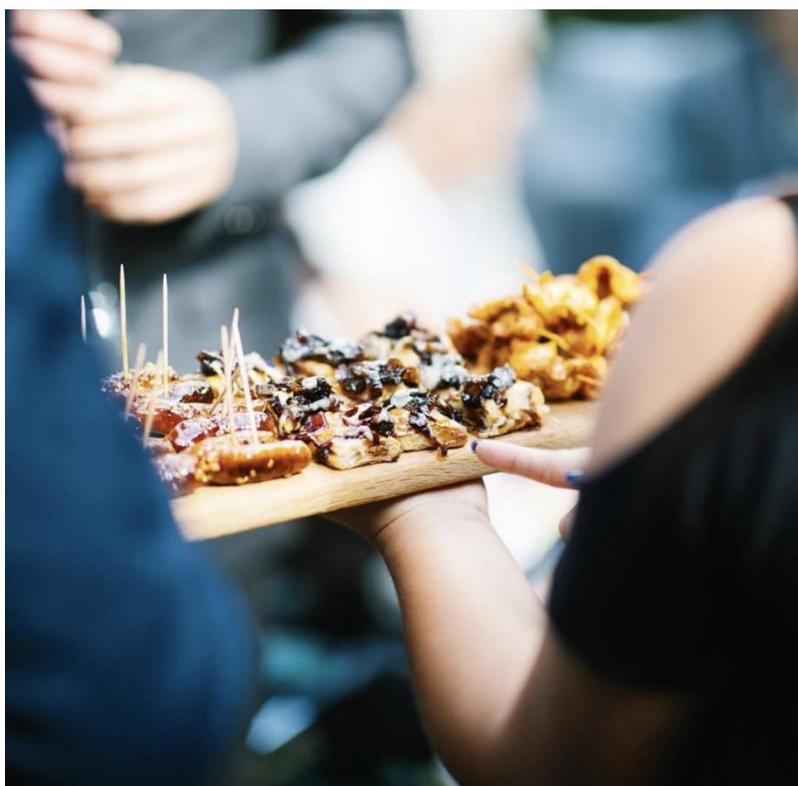
guests. Drinks could include: Sparkling Wine, Bucks Fizz, Lager, Pimms, or in the winter months Mulled Wine or Cider. **£9.50 per person.**

Canapés

- Avocado and Seafood on Crispy Baguette
- Curried Chicken on Naan Bread
- Shredded Minted Lamb on Pitta Bread
- Sweet Chilli Prawn Skewer
- Mozzarella, Tomato and Basil on Ciabatta Bread
- Prawn Marie Rose Lettuce Cup
- Caramelised Mixed Peppers on Puff Pastry
- Chicken Olivier on Corn Chips
- Spicy Chicken Skewer

Choose three items from the above for **£6.95** per person.

If you wish to add an extra item from the above these are charged at **£2.65** per item per person.



Reception Menu

Create your menu by selecting two from each section.

Starters

Warm Chicken Salad

Mediterranean Antipasti

Warm Tiger Prawns Brochette

Homemade Soup of the day (v)

Mains

Herb Crusted Salmon Supreme served with a Vermouth and Crème Fraîche Sauce, on a bed of Crushed New Potatoes

Braised Steak cooked in a Red Wine and Shallot Jus served with Sauteed Mushrooms and Onions

Tenderloin of Pork with a Calvados, Dijon Mustard, Fresh Sage and Crème Fraîche Sauce served with Baby Herb New Potatoes

Spiced Lamb served with a Walnut and Pomegranate

Stew Lemon Beurre Blanc Chicken Supreme served on a bed of Crushed New Potatoes

Homemade Individual Mediterranean Tart served with Baby Herb New Potatoes (v)

Creamy mushroom stroganoff served with rice (v)

Desserts

Black Forest Tiramisu

Triple Delight, a selection of three miniature desserts:
Summer Fruit Pavlova, Rich Chocolate Brownie and
Lemon Tart

Classic Crème Brûlée

Rich Dark Chocolate Parfait with Amaretto Biscuit

Summer Pudding Trifle

Please ask for Vegan options.

£49.00 Per Person (children half portion for half price)

Hog or Lamb Roast

(Price and menu available on request)

BBQ – served as a buffet

Meat

Marinated Chicken Supreme

100% pure Beef Burgers

Sausages

Salads - choose five from the following

Mixed Salad

Rice Salad

Coleslaw

Tomato and Onion Salad

Mixed Bean Salad

Greek Salad

Cheese Slices

Sides

French Bread and Butter

Hot Baked Potato

Desserts

Selection of Cold Desserts

Add the following to your menu at the price stated (per person) Tiger Prawn marinated in Chilli and Ginger **£5.25**
Minted Lamb Steaks **£4.25** Sirloin Steaks **£4.25** Saslik
Kebabs **£4.25** Vegetable Kebabs **£3.25**

£31.00 per person

Hot evening buffet

Option A

Chilli-Con-Carne

Steamed Rice

Sour Cream

Vegetarian Chilli-Con-Carne

Corn Chips

Salsa

Option B

Chicken Curry

Rice

Naan Bread

Raita Dip

Chunky Vegetable Curry

Poppadums

Mango Chutney

Option C

Lamb and Aubergine Stew

Buttered New Potatoes

Spicy Bean & Veggie Stew

Chunky Farmhouse Bread

Option D

Butcher's Sausages

Buttered Mash Potatoes

Onion Marmalade

Vegetarian Sausages

Gravy

Minted Petit Pois

Please choose one of the above options.

£27.00 per person

Finger Buffet

Assorted Sandwiches
Cucumber Boats with Prawns
Onion Rings
Sausage Rolls
Chipolata Sausages with Spicy Tomato Dip
Potato Wedges
Selection of Savoury Crisps
Crudités and Dips
Chicken Goujons
Vegetarian Goujons
Cheese Straws
Pizza Slices
Quiche Slices
Mini Desserts
Assorted Open Rolls
Chicken Wings and Dips
Bagels with Smoked Salmon and Cream Cheese
Smoked Salmon and Crab Canapés
Dim Sum Breaded Garlic Mushrooms
Smoked Salmon and Herbed Cheese Triangles
Mackerel Pâté Canapés
Parma Ham Canapés
Breaded Garlic Prawns
Smoked Salmon and Cream Cheese Tartlets
Caramelised Onion Puffs
Cherry Tomatoes, Olives and Feta Cheese

Choose eight items from above for **£21.00 per person**. If you wish to add extra items to your buffet from the above these are **£2.95 per item per person**.

Cheese & Pate

Cheese and Pâté selection, served with French bread and savoury biscuits, accompanied by pickles and chutneys and dressed with fresh fruit and veggies.

£16.00 per person

Afternoon Tea

Selection of Sandwiches

Two Fruit Scones

Butter, Jam, Fresh Cream and Fresh Strawberries

Sweet Treats

Tea/Coffee

(Will be served as a buffet if over 45 people)

£14.00 per person

Bedrooms

The price of all eight bedrooms is included in your venue hire price. See below the bedroom information.

Room	King	Double	Single	Bath or shower
1	-	1	3	Both
3	-	1	1	Shower
4	-	1	1	Shower
5	-	-	2	Shower
6	-	1	2	Shower
7	-	1	1	Both
8 (wedding suite)	1	-	-	Both
9	-	1	-	Shower



Did you know we're a charity?

Our aim is to give adults with learning disabilities the opportunity to receive training and employment within a professional working hotel setting. We pride ourselves with providing a high quality and supportive learning environment. Chalk Farm LDC (Learning



Disabilities Centre) is run by the local charity E.A.P.A.G. (Eastbourne Area Parents Action Group) and is a registered charity and an accredited training centre.

Students are taught in a friendly and enjoyable setting and are well supervised and instructed throughout. Students will gain experience in all aspects of hotel work, including customer care skills, housekeeping, setting and serving at tables, making tea & coffees, bar work and catering. Many of these skills are easily transferable into independent living.



Weekday weddings will be served by our students and weekend weddings we be prepared by our students.

