

The Passion, The Vision, The Philosophy

Data Fata Secutus

Congratulations on your forthcoming marriage and thank you for considering Rossington Hall as your venue of choice for your wedding day.

Rossington Hall was built in 1882 by the wealthy and highly respected Streatfield family as their family home. After years of neglect the current owners are passionately restoring the building to its former Victorian glory. Each and every architectural feature has been rebuilt, copied or restored to re-capture the atmosphere of living in the era of elegance, inspired by true Victorian morals and values.

With this in mind we invite you to experience the intimacy of celebrating your wedding at Rossington Hall. It's your home for the day, either exclusively or in part, and we are fully licensed for civil ceremonies. We have an in house team of chefs and we can help you create a menu either to satisfy or excite your guests and your every need throughout the day will be met by our experienced wedding team.

Your dedicated wedding team will be available throughout your preparations and on the day itself to ensure that your wedding day runs as smoothly as possible.

Please contact us to make an appointment to take a tour of Rossington Hall and to take the first steps towards creating the wedding day of your dreams!

Important Information

Complimentary Services

Rossington Hall also provides the following complimentary services to enhance your day. An excellent on the day wedding coordinator, full use of the landscaped grounds for your wedding photography, red carpet on arrival, highest quality white linen and napkins, Vileroy & Boch crockery, Inkermans bespoke silver cutlery, chef & sommelier glassware, silver cake stand and knife, use of our internal PA system for your speeches.

How to Book

You will receive a hire agreement which should be signed and returned with a non-refundable deposit of £1,500.00 in order to secure your date.

A second non-refundable deposit payment of £3,000.00 is to be made no later than six months prior to your event date.

Following this, three months prior to your date a 95% payment must be received.

Your final balance will be due for payment no later than two months prior to your event date.

Your Civil Ceremony

Should you wish to hold your civil ceremony at Rossington Hall, the room hire for is included in all of our available hire options. You will need to liaise with and pay the registrar directly and ensure they are available to conduct a ceremony on the date you have chosen. It is advisable that you do this prior to confirming your date with Rossington Hall. Doncaster Registry Office can be contacted on 01302 735222.

Your Wedding Breakfast

For canapés & drinks packages we request that you cater for 100% of your adult guests.

For your wedding breakfast we kindly request you select one starter, one main course and one dessert for all of your guests. Should you wish to offer your guests a choice menu, please select no more than three options per course. A choice menu option will incur a charge of £2.00 per person and a pre-order will be required no later than 8 weeks prior to your wedding day.

Rossington Hall has its very own team of in-house chefs and catering team and as such does not permit the use of external caterers or provision of your own beverages. However our wedding coordinator would be more than happy to discuss your menu and beverage requirements with you.

Your Evening Reception

For your evening reception you are required to cater for 100% of your guests.

We do permit live entertainment at Rossington Hall but require that they are in possession of valid public liability insurance and that all of their equipment is PAT tested (electrically safe). We are also able to offer the services of our resident DJ and we can recommend a number of bands, singers, instrumentalists and more.

For your evening reception our bar will close at 11.30pm with DJ / Band to conclude at 12.00am. Should you desire, a bar extension is available until 12.30am subject to application and an administration fee of £95.00. For our in house DJ extension until 1.00am this is available for a fee of £55.00.

Accommodation

Limited guest accommodation is available at Rossington Hall. All of our tariffs can be found on our website www.rossingtonhall.co.uk. Accommodation the night prior to your wedding may only be booked six months prior to the date subject to our availability.



Your Home for the Day

Non-Exclusive Hire of Rossington Hall

Use of our state rooms until 3.00pm and exclusive use of our ballroom for the duration of your day. Our state rooms will be in use by our residential and restaurant guests.

The bridal suite including a traditional breakfast is also included.

This hire option requires a minimum of 50 guests for your wedding breakfast and 50 guests for your evening reception.

**Please be aware this excludes the use of our restaurant rooms through the day.*

	2019	2020	2021
Mon – Thurs	£3,495.00	£3,495.00	£3,695.00
Fri – Sun	£5,495.00	£5,495.00	£5,695.00

Exclusive Hire of Rossington Hall

Exclusive use of all of our state rooms and ballroom for the duration of your day.

The bridal suite, nine guest bedrooms including a traditional breakfast for you and your guests (up to standard room occupancy) is also included.

This hire option requires a minimum of 50 guests for your wedding breakfast and 50 guests for your evening reception.

**This includes the use of our Dressing room, either for early morning preparations or as a guest room.*

	2019	2020	2021
Mon – Thurs	£4,578.00	£4,807.00	£5,007.00
Fri – Sun	£6,478.00	£7,801.00	£8,001.00

Should you wish to hire Rossington Hall for your wedding day on a Public Holiday, the Fri – Sun price will apply to your chosen hire option. Prime dates will also have increased rates. Please ask a member of the events team to check these dates.

Intimate Weddings at Rossington Hall

With its sumptuous staterooms and luxurious surroundings, Rossington Hall is perfect for the more intimate wedding and celebrations.

Available Monday –Thursday and for up to 40 guests, this is the ideal way in which to spend your special day with your family and friends.

Host your civil ceremony in our library and enjoy exclusive use of our drawing room, conservatory, grand entrance and gardens until 3pm.

Enjoy a sumptuous wedding breakfast selected by you from our wedding menus in our oak panelled dining room and relax with your family and friends.

Retire to the bridal suite and enjoy a traditional breakfast the following day.

This hire option requires a minimum of 12 guests.

	2017	2018	2019
Mon – Thurs	£2,471.00	£2,630.00	£2,795.00

Please ask for 'How to book' terms

Whilst our restaurant will remain closed and no other event during the exclusive hire period, it is possible that other residential guests may be within the building but we will ask them to respect your day

Celebrate Your Marriage

Following your wedding ceremony, enjoy drinks and canapés in our beautiful landscaped gardens and take advantage of our luxurious drawing room and conservatory

Drinks Selection

For Your Guest Arrival, With Your Meal and For Your Toast

Bucks Fizz with Sparkling Wine	£4.95 per glass
Bucks Fizz with Champagne	£6.95 per glass
Pimms No. 1 / Winter Pimms	£5.25 per glass
House Champagne	£7.25 per glass
Sparkling Wine	£5.25 per glass
Bolla Prosecco	£5.75 per glass
Bottled Lager or Cider	£3.50 per bottle
Glass of House Wine (Red, White or Rose)	£5.25 per glass
Bottle of House Wine (Red, White or Rose)	From £18.95 per bottle
Non-Alcoholic Fruit Punch	£2.75 per glass

We would be delighted to discuss your requirements with you and offer a full champagne, wine and drinks list to create your perfect wish. There is also the option to offer a wine flight to guests during the wedding breakfast. Please ask your co-ordinator for further details.

Amuse Bouche / Canapé Selection

Mini fish and chip cones with tartar sauce

Mini Yorkshire puddings with roast beef and horseradish mayo

Mini Yorkshire Pudding with lamb savoury duck and Yorkshire sauce

Onion bhajis, minted raita

Beetroot infused devilled egg

Smoked salmon cream cheese, cucumber and caviar crostini

Crab and prawn empanada with lemon aioli

Cream cheese and olive tapenade crostini with green pesto

Cream cheese and red pepper crostini with red pesto

Rogan josh cottage pie

Traditional cottage pie

Mediterranean vegetable empanada with green pesto aioli

Sausagemeat pinwheel

Cheese and bacon pinwheel

Select 1 for £2.50

Select 3 for £6.00 per person

Select 4 for £7.50 per person



ROSSINGTON HALL

Your Wedding Breakfast

Starters

Tomato, Basil & Roasted Red Pepper Soup <i>garlic croutons</i>	£5.95
Classic Leek & Potato Soup <i>charred leeks, crispy potato string</i>	£5.95
Wild Mushroom Veloute, <i>garlic infused bread</i>	£5.95
Cauliflower Cheese Soup, <i>charred cauliflower, balsamic reduction</i>	£5.95
Goat's Cheese and Vine Tomato Salad, <i>puff pastry base</i>	£7.50
Traditional Yorkshire Pudding, <i>lamb savoury duck, bubble and squeak, Yorkshire sauce</i>	£7.50
Asparagus Arancini, <i>Hollandaise sauce</i>	£6.95
Spiced Duck Risotto Balls, <i>plum sauce, cucumber</i>	£7.95
Deep Fried Brie, <i>with cranberry sauce</i>	£6.95
Creamed Garlic Wild Mushrooms, <i>toasted garlic infused bread, asparagus</i>	£7.50
Crab Ravioli, <i>lobster bisque, samphire</i>	£7.95
Mackerel Croquettes, <i>horseradish mayonnaise, cranberry vinaigrette</i>	£7.50
Traditional Prawn Cocktail, <i>bloody Mary Marie Rose sauce, king prawn</i>	£8.50
Blue Cheese Teryaki Mushroom on Toast, <i>Chinese style button mushrooms</i>	£6.95
Trio of Salmon, <i>smoked salmon rose, poached salmon with lemon mayonnaise and caviar, quenelle of salmon cream cheese and cucumber, pickled fennel, pickled carrot.</i>	£8.50
Black Treacle Pork Cheek, <i>sticky sauce, black pudding and apple bon bon, mustard mash, baby toffee apple, cider reduction</i>	£7.95
Duck Liver and Port Pate, <i>redcurrant jelly, toasted brioche</i>	£6.95
Pressed Belly Pork, <i>black pudding, textures of sweet potato</i>	£7.50
Hot Aubergine and Rataouille Salad	£6.95



ROSSINGTON HALL

Intermediate Courses

Assiette of melon glazed with Demerara sugar, raspberry coulis, mixed berries £4.50

Raspberry Sorbet with mint dressing £4.50

Lemon Sorbet with mint Dressing £4.50

Pseudo fried egg with treacle toast and "ketchup" £4.50

Main Courses

Traditional Roast Beef, <i>Yorkshire pudding, garlic & thyme roast potatoes, green beans, roasted root vegetables</i>	£19.95
Slow Braised Yorkshire Beef, <i>baby vegetables, colcannon mash, red wine gravy, roasted root vegetables</i>	£18.95
Herb Roasted Yorkshire Chicken, <i>fondant potato, creamed cabbage, thyme & chicken jus, roasted root vegetables</i>	£17.95
Chicken Wrapped in Bacon, <i>stuffed with mozzarella, confit tomatoes & basil, colcannon mash, tomato, olive & basil jus, roasted root vegetables</i>	£17.95
Stuffed Breast of Chicken, <i>stuffed with sausage, wrapped in bacon, with herb mash potato, caramelised onion and chicken gravy, roasted root vegetables</i>	£18.95
Braised Lamb Shank, <i>creamy mash potato, minted crushed peas, mint and rosemary gravy, roasted root vegetables</i>	£19.95
Mediterranean Chicken, <i>slow poached in green peppers, onions, aubergine, courgette and tomatoes, topped with Gruyere cheese, Sprouting broccoli, basil mash</i>	£18.95
Stilton Chicken Breast, <i>bacon, olive oil mash potato, stilton sauce, roasted root vegetables</i>	£18.95
Fresh Fillet of Salmon, <i>battered kale, fork crushed potatoes, creamy prosecco sauce, roasted root vegetables</i>	£20.95
Seabass, <i>sautéed potatoes, pickled fennel and carrot, marinara sauce, roasted root vegetables</i>	£19.95

And For Your Vegetarian Guests

Roast Mediterranean Vegetable and Herb Wellington, <i>creamy mash potato, ratatouille sauce, roasted root vegetables.</i>	£16.95
Butternut Squash & Apricot Tagine, <i>lemon infused couscous</i>	£15.95
Mushroom, Cranberry, Brie and Hazelnut Wellington, <i>creamy mash potato, ratatouille sauce, roasted root vegetables</i>	£16.95
Five Bean Chili Con Carni, <i>long grain rice</i>	£14.95



ROSSINGTON HALL

Desserts

Sticky Toffee Pudding, <i>date puree, Doncaster butterscotch sauce, butterscotch ice cream</i>	£7.50
Estate Lavender Crème Brulee, <i>honey and lavender biscuit(season, July to December)</i>	£6.95
Earl Grey Crème Brulee, <i>chili, ginger and lime biscuit</i>	£6.95
Homemade Treacle Sponge, <i>creme anglaise, honey comb shear</i>	£5.95
Belgian Chocolate Torte, <i>raspberry coulis, pouring cream</i>	£7.50
Yorkshire Parkin, <i>proper custard</i>	£6.95
Bakewell Tart, <i>proper custard</i>	£6.95
Lemon Tart, <i>seasonal berries, Chantilly cream, tuile biscuit</i>	£7.50
Rossington Hall Neat and Tidy, <i>crunchy meringue, seasonal berry compote and vanilla Chantilly cream</i>	£6.95
Individual Treacle Sponge, <i>proper custard</i>	£6.95
Traditional Sherry and Brandy Trifle	£7.50
Mixed Berry Crumble Pie, <i>proper custard</i>	£6.95
Classic Cheese Board, <i>selection of fine cheeses, red onion chutney, artisan crackers</i>	£7.95
Mince Crumble Pie, <i>pouring cream (seasonal, November to February)</i>	£6.95
Sweet Yorkshire Pudding, <i>clotted cream and strawberry preserve</i>	£6.95
Brandy Alexander, <i>chocolate straw, nutmeg dusting and chocolate tuile</i>	£7.95
Pina Colada, <i>coconut set rice pudding, rum and pineapple bavois, caramelized pineapple, chili, ginger and lime biscuit</i>	£7.95

Should what you require for your wedding breakfast not be included in our menus above, we would be more than happy to arrange a meeting with our chef to create a bespoke menu for your special day

For Your Younger Guests

Starters

Fresh fruit smoothie (v)
Classic tomato soup served with a warm bread roll (v)
Fanned melon with raspberry coulis & fresh berries (v)
Garlic bread with cheese (v)

Main Courses

Traditional Yorkshire pudding with onion gravy (v)
Chicken goujons with French fries and baked beans or a selection of vegetables.
Margherita pizza, French fries and green salad (v)
Pork sausage, mashed potatoes and onion gravy
Tomato pasta bake with green salad (v)
Classic fish and chips with garden peas

Desserts

Vanilla '99'
Toasted marshmallows with Mars bar fondue
Fresh fruit salad with vanilla pod ice cream
Vanilla sugared doughnuts, chocolate and custard dips

£16.95 per child

Children's menu available for guests aged under 12 years. Please select one starter, one main course and one dessert for all children. A supplement fee on £2.00 will be added if you wish for the children to have a choice.

Evening Buffet Menus

Finger Buffet

An assortment of sandwiches to include:

chicken & bacon, ham & mustard,
cheese & red onion (v), egg mayonnaise (v)

Selection of salads to include garden salad,
potato salad & coleslaw

Selection of quiches, homemade sausage
rolls, homemade vegetable crisps, selection
of pastry savouries

£16.75 per person

Hot Fork Dishes

Please select two options from the
following:

Medium spiced chicken curry & basmati rice

Cider braised beef & colcannon mash

Game pie & herb mash

Traditional lasagne

Beef chilli & white rice

Chicken & mushroom stroganoff & white rice

All served with a selection of accompaniments.

Vegetarian dishes available on request

£20.95 per person

Rossington Hall's Ploughman's Feast

Selection of freshly baked breads

Hand carved honey roast ham

Mild cheddar cheese, stilton cheese

Selection of pickles & garden salad

£16.75 per person

Hot Carved Sandwiches

Hot roast pork & roast beef carved by our chefs

Served in floured baps with roast potatoes,

proper homemade stuffing, fried onions, pigs in

blankets, crackling & gravy.

£16.75 per person

**Please do not hesitate to speak with us regarding a bespoke buffet*