



Weddings at Charlton House

Charlton House provides a stunning and romantic location for your wedding. All of our weddings are specifically tailored to your individual requirements, ensuring that your special day goes exactly as you dreamed it would. The wide array of options available will set the tone beautifully making your Wedding Day, truly wonderful.

Orangery

Ceremony up to 120 | Wedding Breakfast up to 80 | Evening Reception up to 150

Our exquisite 18th century styled Orangery is a self-contained building entirely separate to the rest of our hotel with its own private terrace leading directly to our beautiful gardens. Its large windows provide vast amounts of natural light, making it picture perfect.

Dining Room

Available for Exclusive Use only | Wedding Breakfast up to 120

Dining in the conservatory part of Maxine's is a magical experience. The overhead drapes provide an elegant and cosy feel with the trees and shrubs outside, brushing gently against the tall windows; it is as if you are dining al fresco.

The Marquee

Wedding Breakfast up to 200

If you are searching for something unique or need some additional space, then our beautiful walled garden is the perfect place for a marquee.



Wedding Packages

Diamond Package - From £5,400 based on 60 Adult Guests

- Room Hire of the Orangery
- Table Linen, Napkins, Cutlery & Glassware
- Prosecco Welcome Drink
- Three Canapes Per Guest
- Three Course Wedding Breakfast
- Two Small Glasses of Wine Per Guest During the Wedding Breakfast
- Prosecco Toast
- Evening Buffet - Choice of 3 Options from Our Finger Food Buffet or Our Hog Roast
- Floral Arrangement
- In House DJ Service
- Bridal Suite on the Night of the Wedding

Platinum Package - From £8,400 based on 60 Adult Guests

- Room Hire of the Orangery
- Table Linen, Napkins, Cutlery & Glassware
- Champagne Welcome Drink
- Six Canapes Per Guest
- Three Course Wedding Breakfast
- Half a Bottle of Wine Per Guest During the Wedding Breakfast
- Champagne Toast
- Evening Buffet - Choice of 3 Options from Our Finger Food Buffet or Our Hog Roast
- Floral Arrangement
- In House DJ Service
- Grand Suite on the Night Prior to the Wedding
- Bridal Suite on the Night of the Wedding



Wedding Packages

Diamond Package - Minimum of 60 Guests

Peak Season (April to October & December)	Off Peak Season (January to March & November)
Sunday - Thursday £5,900	Sunday - Thursday £5,400
Friday - Saturday £6,500	Friday - Saturday £5,900

Platinum Package - Minimum of 60 Guests

Peak Season (April to October & December)	Off Peak Season (January to March & November)
£8,900	£8,400

Additional prices:

Children aged between 2-12 years old for both packages	£15.00 per Child which includes a 3 choice Children's meal & two soft drinks
Additional Day Guests for the Diamond Package	£85.00 per Adult
Additional Day Guests for the Platinum Package	£115.00 per Adult
Evening Guests for both packages	£15.00 per Adult



Your Charlton House

Exclusive Use

Exclusive use allows you to make Charlton House your very own home for the most intimate and spectacular wedding. This option is available for up to 160 guests and ensures privacy for all of your friends and family. The exclusive use package includes bed and breakfast for all of our 28 guest bedrooms.

Please note the exclusive use fee is in addition to the wedding packages. There is a minimum food and beverage spend of £5,400 for all exclusive use weddings.

Days : Sunday - Thursday	Room Hire (Exclusive Use - April to October & December): £6,000 Room Hire (Exclusive Use - January to March & November): £5,000
Days : Friday - Saturday	Room Hire (Exclusive Use - April to October & December): £9,000 Room Hire (Exclusive Use - January to March & November): £8,000

**N.B Bank holiday Sundays will be charged at the Saturday rate.
Minimum spend on food and beverages may apply.**



M E N U

Diamond Package

Starters

Truffle Buttered Chicken Liver Parfait, Melba Toast and Red Onion Marmalade

White Onion Soup, Garlic Croutons <v>

Cured Salmon Gravlax, Shallots, Caper Berries and Confit Lemon

Confit Chicken Ballotine, Shallot Purée, Corn Kernels and Broad Beans

Butternut Squash Risotto, Chicory and Walnut Salad

Organic Fish Terrine, Keta Caviar, Lemon Oil, Crisp Salmon Skin

Main Courses

Roast Corn Fed Chicken Breast, Garlic Crushed New Potatoes, Shallot Purée and Baby Leaf Spinach

Slow Cooked Pork Belly, Sweet Potato and Wholegrain Mustard Mash, Apple Puree and Pancetta Crisp

Baked Goats Cheese Wellington, Spiced Onion Caramel, Roast Hazelnuts, Lime and Maple Syrup

Roast Salmon Ballotine, Dill Buttered New Potatoes and White Wine Fish Cream

Pan-fried Pave of Cod, Boulangère Potatoes, Confit Fennel, Lemon Oil and Parsley Dressing

Desserts

Baked Apple and Frangipane Tart, Cinnamon Ice Cream

Set Vanilla Cheesecake, Poached Strawberries, Praline and Strawberry Sorbet

Dark Chocolate Torte, Vanilla Ice Cream and Chocolate Sauce

Fresh Egg Custard Tart, Honey Ice Cream and Poached Raisins

Coconut Charlotte, Mango Sorbet, Sweet Chilli and Lime

Specific allergens information is held centrally on all our menu products and can be provided on request from our trained staff.

N.B Menus are subject to seasonal changes



M E N U

Platinum Package

Starters

Cured Smoked Duck, Sweet Chilli and Lime, Tortilla Crisp

Poached Smoked Haddock, Soft Boiled Quails Egg, Hollandaise Sauce, Crisp Parma Ham

Fresh Dressed Crab, Lemon Mayonnaise and Bitter Leaves

Chargrilled Ox Tongue, Watercress, Horseradish Cream, Wholegrain Mustard Dressing

Pan-fried Salmon, Bouillabaisse Foam, Crushed Saffron Potatoes

Main Courses

Roast Barnsley Chop, Butternut Squash Purée, Duchess Potatoes, Braised Red Cabbage, Mint Jus

Traditional Beef Wellington, Dauphinoise Potatoes, Chestnut Mushrooms, Shallot Purée, Broad Beans and Mustard Jus

Pan-fried Gnocchi, Caramelised Shallots, Fine Beans, Spinach and Artichokes

Pan-fried Pavé of Cod, White Wine Butter Sauce, Spinach, Turned New Potatoes and Crisp Leeks

Steamed Salmon, Bombay Potatoes, Cauliflower Carpaccio, Onion Bhaji, Coriander Cress and Curry Oil

Desserts

Honey Panna Cotta, Elderflower Sorbet and Poached Strawberries

Pistachio and Blackberry Cheesecake, Bourbon Vanilla Ice Cream, Candied Pistachio

Dark Chocolate Brownie, Vanilla Foam, Roast Hazelnuts and Cherry Sorbet

Sticky Toffee Pudding, Honeycomb, Caramel Sauce and Cinnamon Ice Cream

Eureka Lemon Mousse, Raspberry Compote and White Chocolate Sauce

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N.B Menus are subject to seasonal changes



Your Bespoke Wedding Experience

Welcome Drinks

Prosecco £7
with Strawberry £7.50
House Champagne £10
with Strawberry £10.50
Bucks Fizz £7
Glass of Wine from £5.50
Bottled Beer from £4
Pimms & Lemonade £7

Daytime Canapés Please select either three choices for £6 or six choices for £10

Scotch Quail's Egg, Apricot and Tarragon
Feta and Sun Blush Tomato Balls
Earl Grey Tea, Smoked Cornish Mackerel,
Lime Crème Fraîche
Pressing of Wiltshire Pork, Red Onion
Marmalade

Evening Finger Food Menu £5.50 each or three choices for £15

Mini Fish and Chip Cones
Leeks and Godminster Cheddar Tart
Duck and Hoi Sin Spring Rolls, Sweet Chilli
Sauce
Mini Beef Burgers

Evening Hog Roast £15.00 per person

Served with a Soft Roll, Crackling, Stuffing and Apple Sauce. Must cater for a minimum of 80 guests for Hog Roast
Specific allergens information is held centrally on all our menu products and can be provided on request from our trained staff.

Warm Winter Pimms £7
Mulled Wine £5.50
Mulled Cider £5.50
Orange Juice £2
Cloudy Apple Juice £2
Cranberry Juice £2
Elderflower Pressé £2

Cucumber and Cream Cheese, Dill and
Pickled Shallots
Brixham Crab Tart, Cherry Tomato Chutney
Severn and Wye Smoked Salmon,
Horseradish Cream and Caviar
Spiced Lamb Kofta, Mint Yoghurt

Chicken Satay, Spiced Peanut Sauce
Flatbreads, Humus and Garlic Butter
Apricot and Tarragon Sausage Rolls
Bacon Sandwiches
Spiced Lamb Kofta, Mint Yoghurt

Table Wines

Glass of Wine from £5.50
Other options are available

Wedding Toast

Prosecco £7
House Champagne £10

Vegetable Spring Rolls, Coriander and Bean
Sprouts
Caramel and Soy Chicken Wings
Leeks and Gruyère Cheese, Crisp Puff Pastry
Tempura Prawns, Sweet Chilli Sauce

Sun Blush Tomato and Basil Pizza
Sausage and Caramelised Onion Baps
Mini Scotch Eggs
Chilli Beef Skewers, Soy and Chilli Dressing
Spiced Chicken Wings

N.B Prices are subject to change



Your Accommodation...

Whatever you desire, Charlton House offers a range of bedrooms that caters to all. Whether you are looking for a room with the latest technology, a stunning four poster or a secret hideaway our dedicated team will be delighted to recommend a room to suit your needs.

Room: Cosy Double

Sunday - Thursday: from £95

Friday & Saturday: from £135

Room: Small Double

Sunday - Thursday: from £115

Friday & Saturday: from £160

Room: Standard Double

Sunday - Thursday: from £135

Friday & Saturday: from £185

Room: Deluxe Double

Sunday - Thursday: from £175

Friday & Saturday: from £235

Room: Contemporary Deluxe

Sunday - Thursday: from £175

Friday & Saturday: from £235

Room: Superior Double

Sunday - Thursday: from £195

Friday & Saturday: from £300

Room: Grand Suite (sleeps 4)

Sunday - Thursday: from £275

Friday & Saturday: from £385

All rates include a full English breakfast, use of the Spa and VAT.

Check in for guest bedrooms is 3pm, checkout is 11am

Extras:

Cots £15.00 per night

Extra bed for children under 16 £30.00 per night

Extra bed for adult £50.00 per night

Terms of Booking: Due to our limited number of rooms the following cancellation policy will apply. Cancellation or changes to your booking must take place before 12 noon, the day prior to the date of your booking to avoid a 1 night's full room charge



Your Next Step...

Please make an appointment with our Wedding Coordinator, for an informal chat and a tour of the hotel and facilities.

For a provisional reservation, we can hold a date for up to 10 working days. For a non-exclusive wedding, the required deposit is £750. Six months prior to the wedding, 50% of the total expenditure is due and the remainder is to be paid one month prior. Payments are non-refundable and non-transferable.

With exclusive use, a £2,000 deposit is required upon booking. Six months prior to the wedding 50% of the total expenditure is due and the remainder is to be paid three months prior. Payments are non-refundable and non-transferable.

If you wish to hold your ceremony at Charlton House, our local Superintendent Registrar (Telephone 01823 282251) will instantly confirm the availability of a registrar on your chosen day and answer all of your questions.

Please do not hesitate to contact us further on

Telephone: **0844 248 3830**

Email: **events.charltonhousehotel@bannatyne.co.uk**