



Ewell Court  
House



# Wonderful Weddings At Ewell Court House

Your Venue | Your Day | Your Style

Get in touch with one of our helpful team on 0203 834 7799 send us an email to [enquires@ewellcourthouseevents.co.uk](mailto:enquires@ewellcourthouseevents.co.uk)

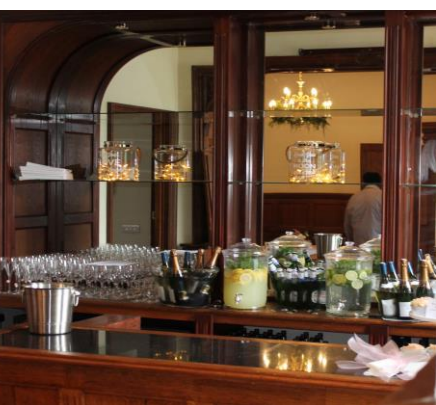


Ewell Court  
House

## The perfect setting for your special day

*At Ewell Court House we pride ourselves on creating  
the day of your dreams.*

*From curating the smallest details with our experienced  
wedding planners, to finding the perfect menu to amaze your guests,  
we are here every step of the way.*



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# YOUR DAY



To help you get a better sense of your wedding at Ewell Court House, I will start with a snapshot of timings, which we can refine over time as your ideas and desires become clearer.

- 12.00 pm The bridal party and beauty team are welcomed to Ewell Court House and are shown to the Pampering Suite to get ready
- 2.30 pm Guests take their seat in the Social Suite and Ante Room, ready for the Bride to arrive
- 3.00 pm Your Wedding Ceremony begins in the Social Suite
- 3.30 pm Married... and now it's time to celebrate!  
Well chilled reception drinks and canapés served on the private patio or in the Committee Room in case of inclement weather  
Time for photos and mingling, why not think about some background music to set the scene?
- 5.00 pm The Wedding Breakfast is announced  
Guests are seated and you make your entrance as the newly married couple
- 5.30 pm A delicious and seasonal three course meal is served
- 7.00 pm Speeches - toast drinks are served
- 7.30 pm Formalities over, evening guests arrive and now it's time to party  
You both take to the floor for the first dance
- 9.00 pm Evening nibbles are served  
Dancing and frivolity continue throughout the evening
- 11.30 pm You make your 'grande depart' through the main entrance  
Proceedings to slow down
- 11.45 pm Music ends and the bar closes  
The last remaining guests take their leave  
Late licence available

We truly believe that the best way of understanding how your day will work with us is by booking an appointment to walk and talk you through your wedding at the House and our unique approach to planning your day.

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# YOUR PACKAGE



Our fully inclusive packages ensure that everything you need for your special day is included. We understand that you may have something unique in mind to which we are more than happy to create something bespoke to suit your requirements.

## Monday – Thursday £100 per person

- Two glasses of Prosecco per person during your drinks reception
- Selection of 3 canapes
- 3 course meal
- Half a bottle of house wine per person with the meal
- Glass of Prosecco to toast
- Menu consultation and tasting
- Candle holders throughout the house
- Our silver cake stand and knife

## Friday – Sunday £127 per person

- Three glasses of Prosecco per person during your drinks reception
- Selection of 6 canapes
- 3 course meal from our deluxe menu
- Half a bottle of premium wine per person with the meal
- Glass of Champagne to toast
- Unlimited tea, coffee and handmade chocolate truffles
- Menu consultation and tasting
- Candle holders throughout the house and lanterns to light the entrance
- Our silver cake stand and knife

## Your Absolute Essentials

Covered by the venue hire:

- Exclusive use of the house
- Stunning private patio
- Fabulous photo backdrops all year round including a magical private grotto
- Our in house equipment, tables and furniture as required
- Crisp, white linen and chiavari chairs
- Stylish crockery, cutlery and glassware
- Dedicated wedding planner and experienced waiting team
- Cloakroom facility available





# YOUR MENU

We freely admit to being obsessed with food; its taste, its look, every tiny ingredient. Every plateful and bite communicate a message to your guests and we are here to ensure that your menu says the right thing about you.

## Meat

Chicken saltimbocca wrapped in potato spaghetti with sage pesto

Chicken satay with a chiffonade of mint and coriander with a peanut sambal dip

Beef fondant on a game chip with hollandaise

Mini beef slider with gherkin, smoked cheddar and red pepper ketchup

Treacle marinated beef with pickled mooli

Chargrilled garlic and oregano chicken strips with tzatziki dip

Crisp cone with juliennes of cucumber and spring onion wrapped with five spiced duck, hoisin and wasabi

## Fish

Chili lime and coriander marinated King prawn in a light tempura batter with a sweet chili and lime dip

Smoked salmon on a black rice wafer with avocado purée topped with caviar

Quail's egg Royale – toasted brioche, smoked salmon, hollandaise, poached quail's egg

## Vegetarian

Ricotta cake with slow roasted cherry tomato and basil wafer

Mini brioche box of wild mushroom, crispy leeks and hollandaise

Crisp cone of baba ghanoush, avocado purée, and tomato concasse

Tomato and basil gel, truffled goats' cheese, and black olive crumb

Gruyère, cheddar and wholegrain mustard soufflé in a crispy cone, red onion marmalade and sage crisp

## Dessert

Deconstructed mojito cheesecake with lime and mint jelly

Trio of Belgian dark, milk and white chocolate lollipops with freeze dried fruits

White chocolate topped choux buns with pistachio ganache

Mini Valrhona chocolate éclair with orange cream

Baby Guinness cupcakes and Bailey's icing



# STARTERS

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## Meat

Smoked duck and grilled pear salad with toasted walnuts

Crispy pork Asian noodle salad with cucumber ribbons and spring onion

Shredded Chicken pesto and semi-Dried tomato tart with a micro herb salad

Chicken Caesar croquettes with baby gem lettuce, parmesan and anchovy

## Fish

Black and white sesame crusted ponzu salmon with mango and mint salsa

Mini-Cornish crab cakes served with a light red pepper sauce and petite salad

## Vegetarian

Double-baked cheddar and Gruyère cheese soufflé with pomegranate salad

Asparagus with soft poached quail's egg, shaved parmesan and truffle dressing

Sun-blushed tomato and red onion tarte Tatin with a rocket and parmesan salad

## Upgrade your Starters

Confit duck leg bon-bon, on sweet potato puree garnished with watercress

Scottish seared scallops, burnt cauliflower purée, pine nut and curry oil dressing

Pugliese burrata, grilled peach and basil wafer with sourdough croute

From £2.00 per person

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# MAINS



## Meat

Thai marinated duck breast, sweet potato fondant, bok choy, and choy sum

Roasted guinea fowl, Parmentier potatoes, purple sprouting broccoli and light jus

Suffolk chicken breast, pan fried gnocchi, peas à la paysanne finished with a pancetta velouté

Confit pork belly on a bed of blanched leafy rainbow chard with pomme Lyonnaise and a sweet apple jus

## Fish

Confit sea trout with crushed lemon new potatoes and pickled vegetables with a horseradish crème fraiche

Pan seared salmon, crushed sweet potato, roasted radish, confit baby leek and salsa verde

Roasted fillet of cod with confit Jersey Royal new potatoes, samphire and a lemon beurre blanc sauce

## Vegetarian

Chargrilled butternut squash filled with Parmentier butternut squash, red onion and crumbled feta with wilted spinach and wild rice

Sweet and sour cauliflower bon bons and white sesame seeds with rondelles of Thai sticky coconut rice and crisp spring onion

## Upgrade your Mains

Pan fried Welsh lamb rump with fondant potato, heritage carrots and sauteed kale  
+ £5.00

Beef fillet, truffle pomme purée, wilted spinach, heritage carrots and a red wine jus  
+ £9.00





## For the Chocolate lovers

Chocolate boîte with raspberry coulis base and chocolate cremeux topped with hazelnut crumb and salted caramel

Italian tiramisu with gold leaf and mocha ice cream on chocolate crumbs

Rich chocolate delice with liquid white chocolate centre and crisp base served with caramel popcorn

Chocolate and chilli tart with lime crème fraiche

## Fruity Classics

Passion fruit and white chocolate cheesecake with orange sorbet

Butterscotch panna cotta with pear sorbet honeycomb and salted caramel gel

Sticky toffee pudding with apple, date, butterscotch and crème fraiche

Summer berry tart, vanilla custard, raspberry sorbet and a white chocolate shard

Seasonal fresh fruit plate, edible flowers and raspberry coulis

## The Show Stoppers

Black forest sphere - vanilla Chantilly, kirsch cherries and chocolate pan di spagna

White chocolate, caramel and cinnamon apple – white chocolate and cinnamon mousse with an inset of rum marinated spiced apple

Edible garden – kataifi nest, coconut and passionfruit egg, dark chocolate tree, pistachio sponge, chocolate pebbles and soil





## Fun Food Ideas

Passed around on platters to prevent the dance floor slowing down

**£7.50 per item – minimum order of 30 per option**

Perfect Bacon Butties – soft baps, crispy bacon, and ketchup

Cones of Loaded Chips – with lardons of bacon, grated cheddar and sour cream

Cones of Chicken Goujons and Chips - with aioli

Cones of Macaroni Cheese bites – with a spiced tomato chutney (V)

Cheddar Cheese and Farmhouse Ham Toasties on Fresh White Bloomer Bread

Mini Margherita Pizzas (V)

Cones of Pea and Mint Falafels - with smashed orange chickpeas (Vegan)

**£10 per item – minimum order of 30 per option**

Fabulous Hot Dogs with Caramelized Onions and Mustard

Gourmet Beef/Veggie Burgers – with cheddar cheese, lettuce, tomato and ketchup

Pulled Pork in a Crusty Roll with Apple Sauce

Steak Sandwich in a Ciabatta Roll with Onions and a Mustard Mayo

Cones of Fish and Chips with tartare sauce



# PRICES FROM



## Venue hire

2024	June – September	April, May, October & December	January, February March & November
Sunday – Thursday	£2,500	£2,100	£1,600
Friday	£4,200	£3,800	£2,100
Saturday	£5,000	£4,500	£2,700

## 50 % OFF JANUARY / FEBRUARY VENUE HIRE

### Per Person Food and Drink Package

2024

Per Person on top of venue cost

Monday – Thursday

£100

Friday – Sunday

£127

\* Subject to minimum numbers. Prices exclude New Year's Eve & bank holiday weekends.

\* All pricing includes VAT

