

WEDDINGS AT HIGHGATE HOUSE

NORTHAMPTONSHIRE

PRICES & PACKAGES



Charlie Rivers Photography

WEDDING CEREMONIES

Our hotel is fully licensed to hold ceremonies. If you'd like to host your ceremony here, we have a selection of beautiful rooms available.

THE FLOYD ROOM

Up to 120 guests: £450

THE BARONIAL HALL

Up to 85 guests: £950

THE DRAWING ROOM

Up to 60 guests: £750

Please note: final licensing numbers must also include the bride, groom and registrars. Your information pack from the registry office will explain this in more detail.

WEDDING BREAKFAST & DRINKS PACKAGE



DIAMOND

DRINKS RECEPTION

Pimm's Cocktail or Prosecco or Peach Bellini

2 glasses per person

CANAPÉS

Selection of 3

WEDDING BREAKFAST

Three-course with Pinot Grigio or Pinot Noir

1/2 bottle per person

TOAST

Laurent-Perrier Champagne

1 glass per person

£100 per person (Up to 62 guests)

£98 per person (63 guests or more)

GOLD

DRINKS RECEPTION

Pimm's Cocktail or Prosecco or Peach Bellini

1 glass per person

WEDDING BREAKFAST

Three-course with Sauvignon Blanc or Shiraz

1/2 bottle per person

TOAST

Baron de Beaupre Champagne or Rosé Champagne

1 glass per person

£89 per person (Up to 62 guests)

£87 per person (63 guests or more)

PLATINUM

DRINKS RECEPTION

Laurent-Perrier Champagne with strawberries or Kir Royale

1 glass per person

WEDDING BREAKFAST

Three-course with Pinot Grigio or Pinot Noir

1/2 bottle per person

TOAST

Laurent-Perrier Champagne

1 glass per person

£96 per person (Up to 62 guests)

£94 per person (63 guests or more)

SILVER

DRINKS RECEPTION

Bucks Fizz (with orange, cranberry or pineapple juice)

1 glass per person

WEDDING BREAKFAST

Three-course with Chardonnay or Cabernet Sauvignon

1/2 bottle per person

TOAST

Prosecco

1 glass per person

£86 per person (Up to 62 guests)

£84 per person (63 guests or more)

WEDDING BREAKFAST MENU



TO START

Homemade seasonal soup

Crusty roll

Chargrilled lemon & coriander chicken

Crisp little gem salad, caesar dressing, crispy croutons

Ham hock & chicken terrine

Pea shoot salad, sweet wholegrain mustard dressing

Oak smoked salmon

Rocket salad, dill dressing

(£1.50 supplement applies)

Sautéed wild mushrooms in a mild garlic & cream sauce

Toasted brioche, crispy pancetta

Sun blushed tomato, caramelised onion & cheddar tartlet

Tomato compote, rocket salad, balsamic syrup (v)

Hot confit duck leg

Beetroot & orange salad, herb dressing

(£1.50 supplement applies)

Gratinated goat's cheese on toasted brioche

Red onion salad, walnut dressing (v)

Grilled fillet of seabass

Sesame stir fry, pak choi & Thai fragranced broth

WEDDING BREAKFAST MENU

Please select one item from each course. All wedding breakfasts include coffee and mints to finish.

MAIN COURSES

Pan fried fillet of pork

Fondant potato, confit shallots, brandy & mushroom sauce

Grilled fillet of salmon

Steamed new potatoes, dill & tomato butter sauce

Pan fried breast of chicken

Pancetta & garlic roasted potatoes, rich madeira sauce

Roast rack of lamb

*Dauphinoise potatoes, pancetta & port wine sauce
(£3 supplement applies)*

Roasted sirloin of English beef

*Caramelised onion mashed potato, rich red wine sauce
(£2 supplement applies)*

Roast rump of lamb

*Tomato & basil crust, thyme Lyonnaise potatoes, green
chartreuse sauce*

Grilled fillet of sea bass

*Roasted red pepper risotto, basil, sun blushed tomato
dressing*

A trio of beef:

*Peppered sirloin, caramelised onion mash, yorkshire pudding,
brandy peppercorn sauce*

Pan fried blade, spinach, mushroom ragout

Cottage pie

(£5 supplement applies)

ALL MAIN COURSES ARE SERVED WITH SEASONAL
VEGETABLES & ROAST POTATOES

VEGETARIAN MAIN COURSES

Baby spinach & ricotta cheese cannelloni

Capsicum sauce, crispy leeks

Provençale vegetable & cheese tart

Sun dried tomato shortcrust pastry, tomato & olive sauce

Asparagus & leek risotto

Chervil oil, grated pecorino cheese

Aubergine, red onion & goat's cheese frittata

Asparagus salad

DESSERTS

Vanilla & passionfruit panna cotta

White chocolate sauce, amaretti crumb, raspberries

Strawberry & vanilla meringue roulade

Marinated strawberries, white chocolate sauce

Warm milk chocolate tart

Toffee ice cream, salted caramel sauce

Hot cherry & praline strudel

Vanilla ice cream, kirsch anglaise

Spiced pear tarte tatin

*Ice cream, butterscotch sauce
(£1 supplement applies)*

Baked raspberry cheesecake

Raspberry compote, coulis

Warm chocolate brownie

Vanilla ice cream, raspberry coulis

CAN'T DECIDE? PICK 3 AS MINI DESSERTS FOR
£1.50 SUPPLEMENT



EVENING CELEBRATION MENUS

PICNIC BUFFET

£18.50 per person

Farmhouse sandwiches
Scotch eggs & plain eggs
Cheese board & bread
Apple coleslaw
Tomato & cucumber
Sausage & veggie rolls
Chicken & houmous wraps
Assorted mini quiches
Mixed leaf salad
Potato & chive salad

DESSERTS

Clotted cream & strawberry jam scones

CARVERY ROAST PORK ROLLS

£19 per person

Roast free range pork with apricot & thyme seasoning

ACCOMPANIMENTS:

Selection of breads
Pickles, chutneys and gravy
Roast potatoes
Tomato & cucumber salad
Homemade coleslaw
Mixed leaf salad
Marinated beetroot
Rice salad

DESSERTS

Mini cheesecakes

BARBECUE

£26 per person

Homemade burgers, *cheese, relish*
Highgate House recipe sausages
Piri-piri chicken fillets *or* ratatouille skewers (v)
Vegetarian sausages (v)
Minute steaks (*£1.50 supplement applies*)

ACCOMPANIMENTS:

Classic potato salad
Homemade coleslaw
Mixed leaf salad
Tomato & cucumber salad
Baked potatoes
Selection of breads & rolls

DESSERTS:

Eton mess



EVENING CELEBRATION MENUS



EUROPEAN BUFFET

£26 per person - Choose 2 from:

- Chicken & chorizo paella *or* vegetarian paella (v)
- "Bangers" *or* vegetarian sausages, mash (v)
- Piri-piri chicken/chargrilled vegetable flatbreads (v)
- Pasta bolognese/arrabiatta, garlic bread (v)
- Spiced chicken fajitas

ACCOMPANIMENTS - Choose 6 from:

- Tomato & mozzarella
- Cucumber salad
- Caesar salad
- Mixed leaf salad
- Homemade coleslaw
- Garlic mushrooms
- Carrot salad
- Selection of breads
- Parsley potatoes
- Patatas bravas
- Marinated beetroot
- Roast broccoli & cauliflower

DESSERTS:

- Tiramisu
- Strawberry brûlée

EVENING FINGER BUFFET

Six items: £19 | Eight items: £21 | Ten items: £22 (per person)

- Hot lamb koftas, yoghurt dip
- Tortilla wraps: *hoi sin* duck *or* caesar chicken
- Cocktail sandwiches (v)
- Vegetable Chinese dim sums, dipping sauces (v)
- Poached salmon, cucumber & dill mayonnaise
- Toasted ciabatta, onion marmalade, Brie, mozzarella cheese (v)
- Cocktail sausages, tossed in honey & sesame, grain mustard
- Jacket wedges, sour cream dip (v)
- Goujons of plaice, tartare sauce
- A selection of mini bagels:
- parma ham* *or* smoked salmon & cream cheese
- Assorted mini quiche
- Assorted chicken kebabs
- Mini Indian bites, yoghurt dip (v)

DESSERTS:

- Lemon posset, raspberries
- Chocolate brownies

EXTRA TOUCHES

Why not enhance your wedding day with the following:

CANAPÉS

3 items - From £6.75 per person. Additional items from £1.75 each

Mini yorkshires, roast chicken, cranberry

Mini yorkshires, beef, horseradish

Mini toad in the hole

Mini beer battered fish & chips

Smoked salmon & cream cheese blinis

Asparagus & bearnaise tarts (v)

Green olive tapenade & parma ham bruschetta

Lasagne cupcakes

Croque monsieur

Baby spinach, roasted pepper & Stilton frittata (v)

Oriental king prawns & dip

Mozzarella, tomato & basil bruschetta (v)

Warm homemade cheese twists (v)

Selection of olives, sun dried tomatoes, feta cheese (v)

Warmed Capricorn goat's cheese served in a pastry cup, onion marmalade, basil oil (v)

DRINKS RECEPTION

Strawberries & cream stall - From £3.50 per person

Chudbus Bar- From £350 (add inflatable sofas for £50)

Gin bar - From £400

Popcorn machine - From £60

Private conservatory bar - From £500 (2 hrs)

Private cellar bar - From £300 (2 hrs)

WEDDING BREAKFAST (PER PERSON)

Intermediate course - From £3.50

Cheese & biscuits - From £6

FOR YOUR EVENING RECEPTION

Welcome drinks for evening guests: A glass of pimm's or prosecco - From £4.50 per person

Cheese course (selection of 4 cheeses, biscuits, celery and grapes) - From £100 (50 guests)

Bar extension after midnight - From £150 per hour (maximum 2am)

FOR THE LITTLE ONES

Children up to 12 - half portion of your chosen wedding breakfast or a children's meal.

Half portion wedding breakfast - infants (0-2) £16.50 each, children (3-12) £30 each.

Children's menu - infants (0-2) - free of charge, children (3-12) - £16.50 each

CHILDREN'S DRINKS PACKAGE - £9 PER CHILD

ON ARRIVAL (1 GLASS)

Non-alcoholic cocktail

RECEPTION

Orange or apple juice

TOAST

Lemonade or elderflower pressé
(served in a Champagne glass)

ACCOMMODATION

Highgate House has 97 bedrooms. Some are situated in the 17th century main house while others are housed in further buildings across the estate. Our range of bedrooms includes a mixture of single, double and family bedrooms.



ACCOMMODATION RATES (INCLUDING BREAKFAST)

£79 single

£99 double/twin

£120 family

Please note, we offer a best rate guarantee. You will always pay 10% less than our Best Available Flexible Online rate at the time of booking and you will never pay any higher than the published wedding rate. We recommend you book as early as possible as rates tend to increase closer to the arrival date.



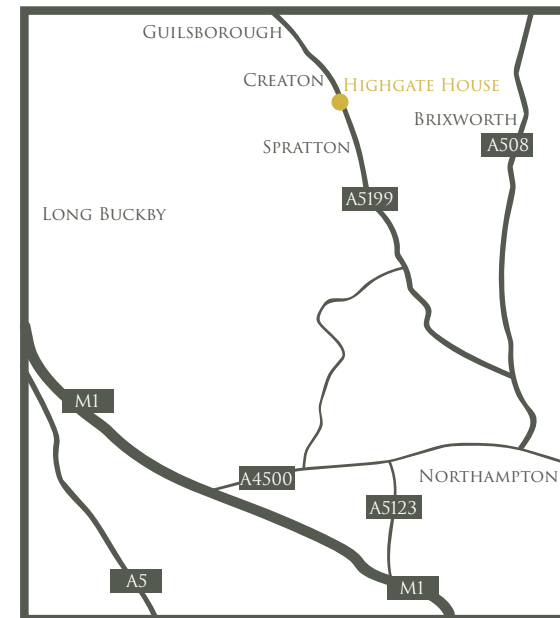




Doherty Photography

ADDITIONAL INFORMATION

- A non-refundable, non-transferable deposit of £1,500 is payable upon confirmation of your booking by signed contract.
- 50% of the contracted value of your event will be payable 180 days before your event, with the final balance payable 35 days before your event.
- We strongly advise you to take out event insurance, cancellation charges will apply in case of postponement or total cancellation and event insurance may well cover the reasons for cancellation.
- Minimum numbers will apply on Saturdays: 50 daytime adults for the Baronial Hall, 63 daytime and 100 evening adults for the Coote Room. This also applies to bank holiday weekends and Fridays in peak season.
- Registrar or church fees are not included. Ceremonies should be booked with the registry office directly, date and times confirmed and fees are payable to them.
- Our wedding packages include room hire for arrival drinks, wedding breakfast & drinks, bridal suite, white linen, napkins, use of our cake stand & knife, use of the lawns & grounds for photos and drinks reception, Master of Ceremonies, giant lawn games (available on request), 2 wedding planning meetings, 3 course menu tasting, Free 'Guest for Life' membership.
- Children aged 13-17 are charged as adults at £58 per person for the wedding breakfast.



HIGHGATE HOUSE, GROOMS LANE, CREATON, NORTHAMPTON. NN6 8NN

01604 505505 | highgate.sales@sundialgroup.com

www.sundialgroup.com/highgatehouse-wedding-packages

