

A *Hand* PICKED HOTEL

NUTFIELD PRIORY HOTEL & SPA





THE NUTFIELD MAGIC...

SET HIGH ON A SURREY HILLSIDE, NUTFIELD PRIORY IS A GRAND 19TH CENTURY VICTORIAN MANSION CREATED TO REFLECT THE NEO-GOTHIC DESIGN OF THE PALACE OF WESTMINSTER. TODAY IT STILL RETAINS ITS CHARM AND PROVIDES A MEMORABLE SETTING AS A WEDDING VENUE.

Upon entering the hotel, the imposing Grand Hall with its floor to ceiling stained glass windows provides an unforgettable experience for you and your guests. The magnificent views from the terrace, over Surrey and Sussex, provide a stunning backdrop for those very important photographs to capture your memories.

Every wedding is uniquely special and we believe that your day should reflect this. Our wedding co-ordinator will help take care of arrangements and make the whole process seamless. Let us advise you on everything from floral arrangements to arrival by helicopter and, on the day itself, our experienced team will be there to make sure the only 'hitch' is the one you have planned.



MAKE MEMORIES LAST...

THERE IS MORE TO NUTFIELD PRIORY THAN ELEGANT SURROUNDINGS.

Plan a wedding with us and you will enjoy the following:

- A dedicated wedding co-ordinator to help and advise with preparations for your special day
- Your wedding menu prepared by our award winning chefs in our 2 Rosette kitchen
- Use of our grounds and gardens for your photographs
- One month's free health club membership for the wedding couple prior to the wedding
- Your event manager to act as your toastmaster throughout the day
- Chair covers for the Gibson or Fielden Suite
- A renowned harpist to play during your ceremony
- A choice of two elegant rooms for your day, The Gibson room and The Fielden Suite. Each can host a civil ceremony and wedding breakfast. The Fielden Suite is perfect for both your day and evening receptions with a private bar and terrace and is licensed for 90 guests. The Gibson room is a beautiful oak-panelled drawing room with far-reaching views over the Surrey downs and is licensed for 60 guests.
- **The guarantee of being 'the one and only' wedding reception at the hotel on your chosen date**



(left hand page)
 Top: The Gibson Room
 Bottom left: Hardy Suite
 (this page)
 Top right: The Gibson Room

TAILORED PERFECTION...

WE UNDERSTAND THAT YOUR TIME IS PRECIOUS AND TO KEEP THINGS SIMPLE WE HAVE CREATED THREE PACKAGES. OUR PACKAGES MAY INCLUDE MORE THAN OTHER WEDDING VENUES IN ORDER TO MAKE YOUR DAY AS SEAMLESS AS POSSIBLE.

HOWEVER, IF YOU PREFER WE CAN TAILOR-MAKE A PACKAGE TO MATCH YOUR EXACT REQUIREMENTS.

The Wordsworth Package

This package is inclusive of:

- Reception drinks – two glasses of chilled Champagne per person served with a selection of canapés
- A five course wedding breakfast inclusive of an intermediate sorbet course, a cheese platter or cut fruit platter per table after dessert, plus tea and coffee and petits fours
- Half a bottle of either Alois Lageder Pinot Grigio or Tilia Malbec per person during the meal
- Two bottles of still and sparkling mineral water per table during the meal
- A glass of chilled Champagne to toast the wedding couple
- A floral centre piece for each table, large arrangement for the top table and two bouquets of flowers for you to present as gifts, designed by you with our florist
- Personalised place cards, menu cards and table plan
- Tables laid with crisp white linen
- Use of our cake stand and knife to present your wedding cake
- Bride and groom stay overnight in the Wordsworth Suite* with full traditional breakfast the next morning
- Changing room for non-resident guests or early arrivals (midday – 4pm)
- Harpist for your ceremony and drinks reception playing your own personalised repertoire
- Chair covers with an organza sash for either the Gibson or Fielden Suite
- Menu tasting for the wedding couple

* Subject to availability

The Tennyson Package

This package is inclusive of:

- Reception drinks – two glasses of chilled Champagne per person served with a selection of canapés
- A four course wedding breakfast inclusive of sorbet course, tea and coffee and petits fours
- Half a bottle of either Valdivieso Sauvignon Blanc or Valdivieso Merlot per person
- Two bottles of still and sparkling mineral water per table during the meal
- A glass of chilled Champagne to toast the wedding couple
- A floral centre piece for each table and a large arrangement for the top table, designed by you with our florist
- Personalised place cards, menu cards and table plan
- Tables laid with crisp white linen
- Use of our cake stand and knife to present your wedding cake
- Bride and groom stay overnight in the Tennyson Suite* with full traditional breakfast the next morning
- Changing room for non-resident guests or early arrivals (midday – 4pm)
- Harpist for your ceremony and drinks reception playing your own personalised repertoire
- Chair covers with an organza sash for either the Gibson or Fielden Suite
- Menu tasting for the wedding couple

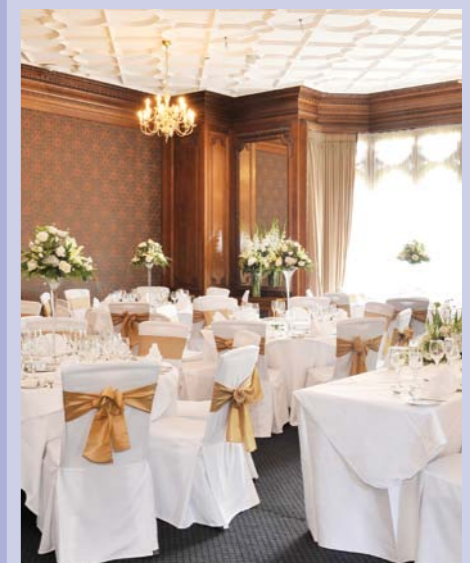
* Subject to availability

The Austen Package

This package is inclusive of:

- Reception drinks – two glasses of bucks fizz, sparkling wine or Pimm's served with fresh fruit
- A three course wedding breakfast with tea and coffee and petits fours
- Half a bottle of our house wine per person during the meal
- Two bottles of still and sparkling mineral water per table during the meal
- A glass of chilled sparkling wine to toast the wedding couple
- A floral centre piece for each table designed by you, with our florist
- Personalised place cards, menu cards and table plan
- Tables laid with crisp white linen
- Use of our cake stand and knife to present your wedding cake
- Bride and groom stay overnight in the Austen Suite* with full traditional breakfast the next morning
- Changing room for non-resident guests or early arrivals (midday – 4pm)
- Harpist for your drinks reception playing your own personalised repertoire
- Chair covers with an organza sash for either the Gibson or Fielden Suite
- Menu tasting for the wedding couple

*Subject to availability



(top right) The Fielden Suite
(centre right) The Tennyson Suite
(bottom right) The Gibson Room



WEDDING BREAKFAST...

TO CREATE YOUR MENU SIMPLY CHOOSE ONE STARTER, MAIN COURSE AND DESSERT. VEGETARIANS AND SPECIAL DIETARY REQUIREMENTS WILL BE CATERED FOR.

Starters

- Scottish smoked salmon, crème fraiche, sweet lemon dressing and capers
- Duck liver pate, orange and plum chutney, toasted brioche
- Chicken and leek pressing, truffle butter, prune purée, Parma ham crisp
- Potted salmon, lemon butter, soda bread, Granny Smith apple
- Ham hock ballotine, mustard pickles, beetroot purée, crispy potato
- Beef carpaccio, English mustard dressing, pickled shallots, breakfast radishes *
- Cornish brie panna cotta, truffle honey, buttered almonds, white grapes (v)
- Wild mushroom soup, tarragon oil, potato sourdough (v)
- Beef tomato and goats cheese tart, rocket and parmesan, basil pesto (v)
- Leek and potato soup, truffle oil, blue cheese croutons (v)

*A per person supplement will apply

Intermediate

- Pan fried scallop, black pudding, vanilla and apple purée, pork crackling
- Mi cuit seabass, watermelon and lime salsa, mango carpaccio
- Pork belly, pineapple relish, five spice glaze, ruby chicory
- Charred iron bark pumpkin, goats curd, orange blossom honey, savoury crumble (v)
- Sweetcorn risotto, shaved parmesan, sun-blushed tomatoes, toasted pine nuts (v)

Sorbet

- Blackberry and elderflower
- Strawberry and Champagne
- Mango and lemongrass
- Pear and vanilla
- Lemon and yoghurt

Main courses

- Pan fried chicken breast, braised bok choy, fondant potato, toasted sesame, lemongrass and soy jus
- Ballotine of corn-fed chicken stuffed with garlic and herbs, creamed potatoes, Savoy cabbage, white wine cream
- Fillet of English beef, served pink; triple cooked chips, cured plum tomato, garlic mushroom*
- Rump of Southdown lamb, braised potato mille-feuille, roasted courgette, mint jus
- Roast middle white pork, roast garnish, apple sauce, pan gravy
- Herbed salmon, cocotte potatoes, roasted baby vegetables, tender stem broccoli, lemon sauce
- Sea bream, lemon crushed potato cake, snow peas, cherry tomatoes, chive and white wine sauce
- Venison soaked in English gin, treacle glazed root vegetables, fondant potato, chestnut mushrooms, chocolate and red wine jus*
- Baked cannelloni stuffed with ricotta and spinach, black truffle dressing, garlic cream (v)
- Wild mushroom risotto, baby watercress, Cornish brie, confit shallots (v)
- Basil polenta cake, creamed haricot beans, buttered carrots, crispy leeks, rosemary oil (v)
- Blue cheese and walnut pithivier, wilted spinach, red pepper purée, herb oil (v)

*A per person supplement will apply

Desserts

- Blood orange jelly, mango sorbet, blueberry and vanilla compote
- Lemon posset, pistachio biscotti, fresh raspberries
- Individual dark chocolate tart, chocolate soil, passion fruit sorbet
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Cappuccino panna cotta, almond granola, chocolate purée
- Vanilla cheesecake mousse, strawberry sorbet, crumble topping
- Chocolate and almond sponge, chocolate sauce, cherry jam
- Raspberry and white chocolate crème brûlée, classic Scottish shortbread

- Individual glazed lemon tart, raspberry sorbet, pistachio crumble
- Peanut butter delice, malted milk ice cream, chocolate ganache, cherry compote

Cheese course

- Selection of three fine English farmhouse cheeses with biscuits, celery, grapes and estate chutney*
- Selection of five fine English farmhouse cheeses, walnut bread, celery, grapes and estate chutney*

*As a dessert substitute or additional course a supplement will apply

CANAPÉS...

Served cold

- Confit duck rilette with pickled plums
- Smoked salmon, crème fraiche and blinis
- Chicken liver parfait on toast with house chutney
- Lemon scone with smoked mackerel mousse
- Smoked Surrey ham and grain mustard tartlet
- Parmesan and poppy seed shortbread (v)
- Mini cheese and onion quiche (v)
- Baby Mediterranean vegetables with goats cheese (v)

Served hot

- Mini fish cakes, tartare sauce
- Mini beef burger and cherry tomato
- Smoked salmon and horseradish arancini
- Crispy duck pancakes with chilli sauce
- Cheese beignets (v)
- New potatoes, chive fromage Blanc (v)

EVENING MENUS...

KEEP YOUR GUESTS SATISFIED WITH DELICIOUS ITEMS FROM OUR BUFFET. WE OFFER ALL TIME FAVOURITES TO SOMETHING OUT OF THE ORDINARY.

We recommend that 100% of your guests are catered for at your evening reception, alternatively a room hire charge will be applied.

Sandwich selection, fillings include:

- Surrey ham and mustard, Dolphin friendly tuna and mayonnaise, roast beef and horseradish, free range egg and cress (v), mature Cheddar cheese and chutney (v)

Savoury selection

- Organic local pork, apple and sage sausage rolls
- Soy, smoked garlic and ginger free range chicken wings
- Cracked black pepper salmon goujons, natural yoghurt tartare sauce
- Assorted mini quiches

- Duck spring rolls with hoi sin dipping sauce
- Seafood dim sum with sweet chilli sauce
- Free range chicken satay skewers
- Thai fish cakes, chilli sauce
- Pork pies and pickles
- Vegetable samosas (v)
- Spicy potato wedges with sour cream (v)
- Onion bhajis, mint yoghurt (v)

Sweet selection

- Mini dark chocolate brownie with Chantilly cream
- Mini lemon curd tarts
- Mini dark chocolate tarts

FEEDING THE LITTLE ONES...

We offer a selection of children's dishes for consideration for your younger guests.

Starters

- Tomato soup and fresh bread roll
- Melon smile with seasonal fruits and berry coulis
- Two grilled slices of garlic bread and melting cheese
- Celery, bread sticks and baby tomatoes with hummus and guacamole

Mains

- Homemade crispy coated free range chicken goujons, classic French fries and baked beans
- Free range chicken breast, new potatoes, seasonal vegetables
- Penne pasta with fresh tomato sauce and cheddar cheese
- Homemade fish fingers, classic French fries and baked beans
- Two free range pork sausages and mash, onion gravy

Additional side dishes £1.50

- French fries
- Mashed potatoes
- Baked beans
- Peas
- Fresh seasonal vegetables
- New potatoes

Desserts

- Selection of homemade ice creams
- Sticky toffee pudding, vanilla ice cream
- Fresh cut seasonal fruit salad

Children aged between 4-12 years old are half price of the adult's price

Any children 3 years and under are catered for complimentary

Children are not included in the minimum numbers

(top left) The Gibson Room
(bottom left) The Library

BARBEQUE MENUS...

Menu 1

- Homemade 100% beef burger and floured bap
- Lemon and ginger marinated free range chicken wings
- Mixed leaf salad and Champagne vinaigrette
- Toasted caraway coleslaw
- Vegetable kebabs and chilli sauce (v)

Menu 2

- Homemade 100% beef burger and floured bap
- Lemon and ginger marinated free range chicken wings
- Slow roasted pork ribs with barbeque sauce

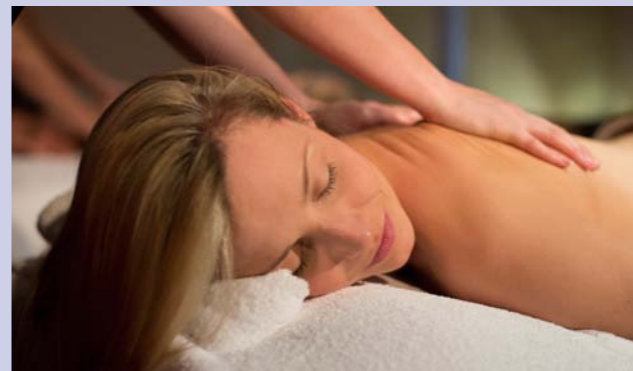
- Seafood en papillote (fresh south coast seafood with herbs and citrus fruits wrapped in foil and baked)
- Mixed leaf salad and Champagne vinaigrette
- Toasted caraway coleslaw
- Vegetable kebabs and chilli sauce (v)

Hog roast

A spit roasted, whole free range pork hog roast, carved by our chefs and served with organic apple sauce, floured soft baps and mixed leaf salad.

Price available on request and subject to a minimum of 80 guests and supplier availability.





BE PAMPERED IN THE SPA...

Our relaxing spa is the perfect place to get ready for your occasion. Heading up to the event, de-stress with a series of treatments. The night before the event, unwind with a relaxing treatment. Then, in the morning, treat yourself to a back, neck and shoulder massage and have your nails polished by our team of professionals. It is also a great place for your overnight guests to rejuvenate after the event.

Hen parties

With 20 nationwide hotels within Hand Picked Hotels, why not hold your hen party at one of our country house properties?

All Hand Picked Hotels are able to offer dining in private rooms and with seven spa hotels to choose from there are countless opportunities. Highlights include Norton House Hotel & Spa in Edinburgh, Rookery Hall Hotel & Spa in Cheshire and Brandshatch Place Hotel & Spa in Kent.

Each of our spa properties offer a Refresh and Revive package consisting of:

- 2 x 30 minutes treatments
- Shape and polish for fingers or toes
- Two-course lunch

Please ask our Wedding Coordinator for further details.



INTIMATE WEDDINGS...

If you are planning a wedding with a guest list that falls below our minimum numbers then please do speak with our wedding team about our personal packages.

WHAT HAPPENS NEXT...

One of our experienced wedding co-ordinators will help you to plan your day from beginning to end. Once you have viewed the property and decided to hold a date, this can usually be held for up to 2 weeks provisionally without any obligation, therefore allowing both you and your partner time to discuss with the family, before confirming the date.

Once confirmed, your wedding co-ordinator will send you two contracts, please bear in mind this will only have the basic details on as it is work in progress, but will give you an idea of timings and information the hotel requires. Once you have signed and returned a copy with the deposit requested, your dreams start turning to reality.

You may wish to get married in one of the stunning rooms which are licensed for civil ceremonies and civil partnerships.

Once you have made a provisional booking, it will be necessary for you to contact the local registry office, who will advise you of the formal arrangements required for your ceremony. A fee will be payable for the services of the registration staff and this is made directly to them prior to the ceremony. The registry office will be able to advise you of all specific details. Please note it is your responsibility to book the registrar directly.

To book your ceremony, please telephone Leatherhead registry office on 08456 009 009. Ceremonies can be arranged every day of the week, throughout the year with the exception of Christmas Day and Boxing Day. Ceremonies are usually reserved in conjunction with a reception.

As your day approaches we will assist with the selection of menus, drinks and those all important touches to make the day run smoothly. Every time you have a conversation or a meeting with us, your details will be updated until it fulfils every wish for your perfect day.

All prices include VAT at 20% and may be subject to change. Food and beverage items are correct at time of going to press and may be subject to change. Please note that 2016 and 2017 prices are subject to review and may change. After your wedding has taken place, you will be awarded Gold membership of Hand Picked Hotels' loyalty programme, The Club. Please also note that additional points for Gold membership cannot be generated from the wedding spend.



FREQUENTLY ASKED QUESTIONS...

What time can wedding guests check-in? Check-in is from 3pm, however a changing room is reserved for early arrivals should guests require it.

What time is check-out for wedding guests? All hotel guests are required to vacate their rooms by 11 am.

Can we bring our own wine or other beverages? Unfortunately it is not possible to bring your own beverages, however a wide variety is available with advance notice.

What time is the music and bar available until? There is a music license until 12 midnight and the bar would also close at this time; however any residents staying at the hotel are able to retire to the hotel resident's bar for a night cap.

Can we have confetti at the hotel? Biodegradable confetti is permitted for use outside only.

Can we have fireworks? Fireworks are permitted, however due to health and safety regulations, these must be undertaken by our preferred supplier.

HOW TO FIND US...

Nutfield Priory Hotel & Spa

Nutfield, Surrey RH1 4EL

T 0845 072 7485 F 0845 072 7486 E nutfieldpriory@handpicked.co.uk

From the M25 travelling East

Take Junction 8 and follow the signs to Reigate and then Redhill. Pass under the railway bridge and follow the signs to the A25 Godstone.

From the M25 travelling West

Take Junction 6 to Redhill. Go onto the A25 via Godstone and the hotel is one and a half miles on the left after Nutfield village.

