



MAKE HORSTED PLACE YOUR PLACE ...

IN THE BEAUTIFUL WEALD OF SUSSEX, AN IMPOSING
BUT WELCOMING COUNTRY HOUSE OFFERS STYLE
AND SERVICE TO MAKE ANY WEDDING TRULY
MEMORABLE..

With its secluded and extensive landscaped gardens, and well proportioned rooms, this historic house provides a wonderful setting for your wedding at any time of year.



ONLY IMAGINE

HORSTED PLACE - THE CANVAS ON WHICH TO PAINT A DREAM

Imagine welcoming your family and friends to your own country house on your wedding day. Your dreams can come true at Horsted Place - a wonderful country house and garden in the Sussex countryside which you can take over exclusively for your private use for twenty four hours.....or more!





THE PERFECT SETTING

HORSTED PLACE - YOUR OWN PLACE

An exquisite setting for the most personal wedding celebrations, the house is grand but intimate - a warm and welcoming country home which you will love to share with your guests on one of the most special days of your life. Enjoy the fun of knowing the house is all yours, as are the well trained staff including a kitchen brigade led by an experienced Head Chef who will ensure that the wedding breakfast is a highlight of your day.





LIKE NO OTHER

HORSTED PLACE - YOUR OWN PLACE

The individually designed bedrooms and suites make staying overnight a joy for your lucky guests and the gracious proportions of the house are enhanced by the delightful and secluded gardens which enchant at any time of year.





ENTERTAIN YOUR GUESTS

HORSTED PLACE - YOUR OWN PLACE

As you will have a private house for your celebrations you can choose how to spend the evening - music, dancing, fireworks, the choice is yours. The next morning all your overnight guests will meet up for breakfast before final farewells and departure for your honeymoon - you could even leave by helicopter from our paddock right outside the house.....





DOVETAIL THE ARRANGEMENTS

HORSTED PLACE - YOUR OWN PLACE

You are very welcome to bring in your own suppliers for all the important extras such as photographers, music and wedding cake makers but if you need our help and guidance we will be with you every step of the way and can put you in touch with the excellent portfolio of contacts we have gathered over many years.





UPSTAIRS

HORSTED PLACE - YOUR OWN PLACE

The rooms and suites are spacious and luxurious. Brides often prepare in the Nevill Suite, where there is ample room for hairdresser, make-up artist, bridesmaids and perhaps the bride's mother to assist.

This is also the honeymoon suite - for the night after the celebrations.

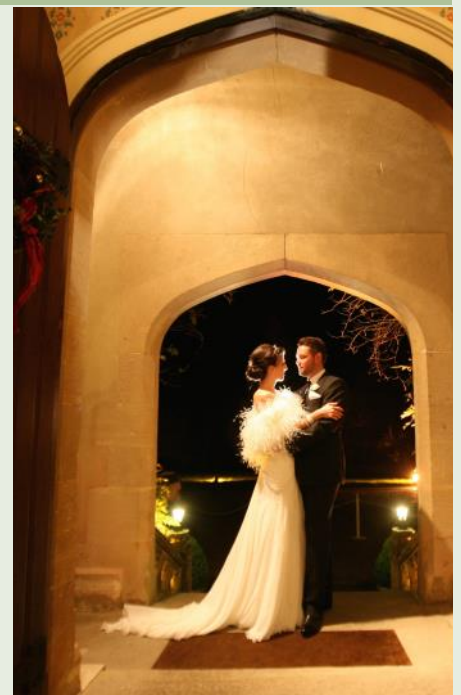




IMAGINE

HORSTED PLACE - YOUR OWN PLACE

Horsted Place can be exclusively yours on any day of the week or time of year. Just get in touch to arrange to come and see us.....



Exclusive Use of Horsted Place

Horsted Place is available to hire on an exclusive use basis for a houseparty wedding which means that the wedding party has private use of a fully staffed country house for twenty-four hours.

When exclusive use of the house is taken we can accommodate up to 100 guests for the ceremony in the Terrace Room or garden followed by a seated wedding breakfast in our Drawing Room.

House party weddings offer great flexibility and are perfect when many of the guests need overnight accommodation. The different public rooms can be used for dining, dancing, an evening buffet and bar or simply relaxing in a quiet sitting room. In the winter months there will be log fires and candlelight whilst on the lighter evenings guests may enjoy the tranquillity of a country house garden in rural Sussex.

Exclusive use hire charges for a Saturday or Sunday are as follows, inclusive of all public rooms, gardens, **all twenty bedrooms**, full English breakfast for up to forty guests and VAT. All food and beverages are charged additionally according to the menus and wines chosen

	2016/17
January / February	£ 6,500.00
March	£ 7,000.00
April	£ 7,500.00
Early May	£ 8,500.00
Late May / June	£ 9,500.00
July / August	£10,000.00
September	£ 8,500.00
October	£ 7,500.00
November / December	£ 7,000.00
Last week of December only	£ 6,500.00
New Year's Eve	£ 8,500.00

These rates are reduced by £1,000.00 for Friday weddings and by a further amount on any other weekday except during the last week of December.

To help with wedding costs, you may wish to ask your guests to book accommodation directly with the hotel. The discounted room rates would be set by you and deducted from your final account.

Half House Exclusive Use of Horsted Place

Outside the summer season we also offer a “Half House” Exclusive Use rate for midweek weddings only which is an attractive option for those who do not require quite as much overnight accommodation. The “Half House” rate includes just **ten bedrooms** (including the Master Suite) but the wedding party still enjoys sole use of the house and gardens. This rate is available between September and early May, Monday to Thursday. A minimum of fifty adult guests is required for the wedding breakfast. Rates for all mid-week weddings are available on request.

Wedding Ceremonies at Horsted Place

The Library: A warm and intimate setting ideal for the smaller wedding. It comfortably accommodates up to a maximum of 40 guests.

The Terrace Room: A larger elegant, bright and airy room with French doors onto the formal gardens and croquet lawn. It easily accommodates fifty guests for a daytime wedding (for larger numbers see previous page).

The Summerhouse: A Victorian style summerhouse in front of which the marriage ceremony is held. Seating is on the lawn and the signing of the register takes place in the summer house. Suitable for 10-50 guests.

N.B. If the weather is inclement the ceremony will take place in either the Library or Terrace Room.

Room hire charge - £500 plus VAT

We regret that Horsted Place is not available for the ceremony only.

Wedding Receptions at Horsted Place

Dependent upon the size of the wedding and the room chosen for the ceremony, seated wedding breakfasts can be served in any one of our four private function rooms. The larger numbers can be accommodated only when the ceremony has taken place elsewhere. Capacities are as follows:-

The Library	sixteen guests (at one long oval table)
The Morning Room	twenty-two guests (at one long oval table)
The Dining Room	fifty guests (at five round tables of ten)
The Terrace Room	fifty - eighty guests (at round tables)

Room hire charge - £500 plus VAT

Free of charge if the ceremony is being held at Horsted Place.

The hotel must be vacated by 6.00pm.

We regret that we can only cater for evening parties with music and dancing when exclusive use of the house is taken (see Page 8 for information about house party weddings. We have very limited availability for non-house party weddings on Saturdays).

The following pages contain a selection of dishes, specially chosen and freshly prepared by our Executive Chef, Allan Garth, and his team.

In order for us to maintain our high standard of service we respectfully request that you select one option only from the categories you require for all your guests.

If you would like any assistance in the selection of a menu, our Food and Beverage team would be delighted to advise you.

Starters

Coriander and Orange Cured Salmon	£9.00
<i>fennel salad and confit lemon</i>	
Beetroot and Goats' Cheese Tart	£8.20
<i>rocket salad and basil pesto dressing</i>	
Potted Duck	£8.00
<i>balsamic roasted pear and warm brioche</i>	
Risotto Verde	£7.50
<i>broad beans, peas, soft herbs, rosemary and cheese shortbread</i>	
Roulade of Lemon Sole	£9.00
<i>salsa verde</i>	
Slow Cooked Pork Belly	£8.00
<i>cauliflower purée and roasted pears</i>	
Warm Salad of Smoked Haddock	£9.00
<i>light mayonnaise and crisp Parma ham</i>	
Salad of Portland Crab	£9.20
<i>avocado and gazpacho dressing</i>	
Rilette of Salmon	£9.00
<i>with home smoked salmon, horseradish and apple cream</i>	
Terrine of Provençale Vegetables	£8.00
<i>compressed watermelon and tarragon dressing</i>	

Sorbet

Orange and Campari Sorbet	£3.10
Melon and Ginger Sorbet	£3.10
Gooseberry and Elderflower Sorbet <i>(June-September Only)</i>	£3.10
Champagne and Peach Sorbet	£3.30

Main Courses

Grilled Fillet of Halibut <i>duxelle of mushrooms, Champagne sauce, French beans</i>	£24.00
Poached Fillet of Salmon <i>courgette strips, sorrel sauce, mange tout and new potatoes</i>	£20.00
Breast of Free Range Chicken <i>filled with ricotta, spinach and sundried tomatoes</i>	£21.00
Breast of Free Range Guinea Fowl <i>cooked with lemon and thyme, served on Puy lentils and root vegetables</i>	£22.00
Pork Tenderloin <i>stuffed with apricots, apple and ginger, parsley mash potato and cider jus</i>	£21.00
Loin of Venison <i>on potato cake with pancetta and button onions in a red wine sauce</i>	£25.00
Roasted Fillet of Beef <i>on a bed of leeks, morel mushroom sauce and rosti potato</i>	£26.00
Saddle of Lamb <i>crushed peas, red onion marmalade, Dauphinoise potato and rosemary jus</i>	£24.00
Chump of Lamb <i>marinated in caramel, shallots and mint, champed potato</i>	£22.50
Leek, Potato and Pea Cake <i>roasted butternut squash</i>	£20.50
Roasted Globe Artichoke <i>grilled halloumi, cassoulet of cherry tomatoes and leaf spinach</i>	£20.50

Desserts

Roasted Pineapple	£7.00
<i>warm gingerbread and coconut ice cream</i>	
Baked Vanilla Cheesecake	£8.00
<i>caramelised banana and blueberry compote</i>	
Chocolate Frangipane	£8.00
<i>brandy and vanilla roasted pear and chocolate sauce</i>	
Italian Limoncello Cake	£8.00
<i>compote of mango, vanilla panna cotta</i>	
Strawberry Bavaois	£9.00
<i>shortbread biscuit and Champagne jelly</i>	
Trio of Desserts	£11.00
<i>glazed lemon tart, dark chocolate cup and strawberry soup laced with kirsch</i>	
Gratin of Raspberries	£9.00
<i>framboise sabayon and vanilla ice cream</i>	
Classic Treacle Tart	£7.00
<i>orange sorbet</i>	
Chocolate Velvet Cake	£9.00
<i>salted caramel, Kahlua ice cream</i>	
Individually Plated Platter of British Farmhouse Cheeses	£8.50
Coffee and Homemade Petits Fours	£3.95

Wine List

House Wines

bottle 75cl

white

1	WIDE RIVER, Chenin Blanc, South Africa	2015	£19.90
2	FREEDOM CROSS, Sauvignon Blanc, South Africa	2015	£22.00
3	BARON PHILIPPE DE ROTHSCHILD, Chardonnay, Pays D'Oc	2014	£25.00
4	CA'SOLAIRE, Pinot Grigio	2014	£26.00

red

5	ARJONA, Rioja	2014	£24.70
6	LADERA VERDE, Merlot, Chile	2015	£19.90
7	LAS PAMPAS, Malbec, Argentina	2015	£23.20
8	BARON PHILIPPE DE ROTHSCHILD, Pinot Noir, Pays D'Oc	2014	£26.00

rosé

9	BORDEAUX ROSE, Chateau Bel Air	2014	£25.95
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Champagne

10	GUY CADEL	N.V.	£39.95
11	JOSEPH PERRIER, Cuvée Royale Brut	N.V.	£52.75
12	VEUVE CLIQUOT, Ponsardin	N.V.	£79.95
17	PERRIER - JOUET, Blason Rosé	N.V.	£79.95

Sparkling Wine

19	CHARLES DE SAINT CERAN, Blanc de Blancs	N.V.	£29.70
20	VARICHON E CLERC, Rosé	N.V.	£30.40
222	PROSECCO, Tenuta Monticello	N.V.	£29.70

Wine List *contd.*

BORDEAUX BLANC		bottle 75cl	
136	<i>CHATEAU BEL AIR, Perponcher, Entre Deux Mers</i>	2012	£26.45
BORDEAUX ROUGE			
137	<i>CHATEAU CAP DE MERLE, Bordeaux Superier</i>	2012	£27.95
24	<i>PRIVATE RESERVE, Schroder & Schroder</i>	2013	£34.45
BURGUNDY BLANC			
42	<i>CHABLIS, Domaine des Malandes</i>	2014	£38.95
52	<i>POUILLY FUISSE, Vieilles Vignes, Domaine Gonon</i>	2014	£39.45
BURGUNDY ROUGE			
59	<i>BEAUNE, 1er Cru, Labume Aine et Fils</i>	2013	£44.95
54	<i>GEVREY-CHAMBERTIN, Domaine Rossignol-Trapet</i>	2012	£56.45
BEAUJOLAIS			
65	<i>FLEURIE, Presidente Marguerite</i>	2014	£32.75
LOIRE BLANC			
67	<i>SANCERRE, La Merisiere</i>	2014	£41.25
68	<i>POUILLE FUME, "Les Griotannes", Domaine Michel Bailly</i>	2014	£35.45
RHONE ROUGE			
73	<i>GIGONDAS, Domaine des Carbonnieres</i>	2013	£35.95
77	<i>CHATEAUNEUF DU PAPE, Le Vieux Telegraphe, Brunier</i>	2008	£69.95
ALSACE			
79	<i>RIESLING, Domaine Schlumberger</i>	2011	£31.45

Wine List *contd.*

REST OF THE WORLD

bottle 75cl

WHITE

Italy

83 GAVI DEL COMUNE DI GAVI, Fontanafredda, Piemont 2015 £32.45

Australia

103 WATERVALE RIESLING, Mitchell, Clare Valley 2011 £28.45

New Zealand

110 CLOUDY BAY, Chardonnay, Marlborough 2013 £43.45

113 CJ PASK, Sauvignon, Hawkes Bay 2014 £29.95

Chile

119 LOS VASCOS, Sauvignon Blanc 2013/14 £27.95

54 GEVREY-CHAMBERTIN, Domaine Rossignol-Trapet 2012 £56.45

RED

Italy

84 VIGNETTO SAN LORENZO, Montepulciano, Umani Ronchi 2013 £26.95

Spain

90 RIOJA RESERVA, Marques de Murrieta 2009 £39.95

Australia

108 CABERNET SAUVIGNON, Mitchell, Clare Valley 2005 £35.50

Chile

120 CARMENERE, Los Coches 2014 £27.45

Wedding Reception/Party Drinks

(Prices per jug - approximately 6 glasses per jug)

ALCOHOLIC

<i>Traditional Pimms and Lemonade</i>	<i>from £25.00</i>
<i>Bucks Fizz - House Champagne & Orange Juice</i>	<i>from £35.00</i>
<i>Bucks Fizz - Sparkling Wine & Orange Juice</i>	<i>from £25.00</i>
<i>Mulled Wine</i>	<i>from £25.00</i>
<i>Kir Royale (Blackcurrant Liqueur & Champagne)</i>	<i>from £45.00</i>
<i>Kir Royale (Blackcurrant Liqueur & Sparkling Wine)</i>	<i>from £35.00</i>
<i>Kir (Blackcurrant Liqueur & Dry White Wine)</i>	<i>from £30.00</i>
<i>Bellini (Peach Coulis & Prosecco)</i>	<i>from £35.00</i>

NON-ALCOHOLIC

<i>Orange Juice / Cranberry Juice</i>	<i>from £9.00</i>
<i>Fruit Punch</i>	<i>from £12.00</i>
<i>Elderflower Cordial & Sparkling Mineral Water</i>	<i>from £10.00</i>

Please note that vintages and prices are subject to change without prior notice dependent upon availability.

Our fine wine list is available upon request.