

# *Eastwood Park...*

## Country House



# Your Wedding

With our uniquely flexible packages combining high quality service with a stunning location, whatever your dreams are, an Eastwood Park wedding can deliver.

What we can offer:

Exclusive use of our Grade II listed Victorian Country House  
(See venue hire information)

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Bridal dressing room with prosecco and pastries

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70 bedrooms accommodating up to 120 guests

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Licensed civil ceremony rooms for up to 100 guests

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200 acres of beautiful countryside, extensive gardens and surrounding grounds

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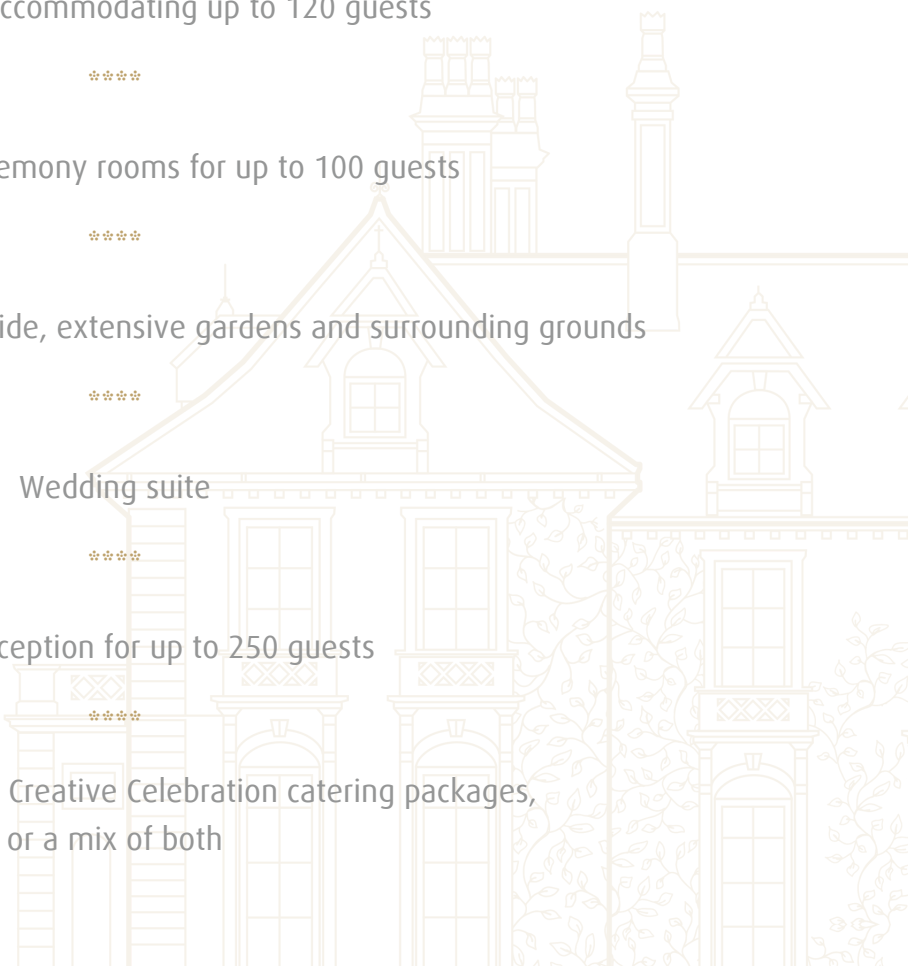
Wedding suite

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Evening reception for up to 250 guests

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Choice of our Classic or Creative Celebration catering packages,  
or a mix of both



# Venue Hire

	Jan/ Feb	March	April	May/ June	July/ Aug	Sep	Oct	Nov	Dec
Mon to Thurs	£1100	£1100	£1650	£1650	£1900	£1650	£1100	£1100	£1100
Friday	£1650	£1650	£2450	£3300	£3850	£3300	£1650	£1650	£2750
Saturday	£1650	£2200	£2750	£4400	£4950	£4400	£2200	£1900	£3850
Sunday	£1350	£1350	£1900	£2200	£2200	£2200	£1350	£1350	£1650

Monday - Thursday	Ceremony and Wedding Breakfast only - exclusive use of the Terrace and Drawing Room.
Friday and Saturdays	Exclusive use of the venue for the day and evening reception.
Sundays	Exclusive use of the Terrace and Drawing Room. Evening celebration finishes at 10.30pm.

## Venue hire includes:

- Complimentary wedding suite for the night of the wedding (when 15 or more rooms are booked)
- Our wedding team to help with the preparation and smooth running of your day
- Wedding cake stand and knife, table plan easel
- Tables and Chiavari chairs
- Use of the grounds including garden games

## Notes for hire:

- All prices are inclusive of VAT
- A bank holiday Sunday or Good Friday is charged at the Saturday rate
- A bank holiday Monday is charged at the Friday rate
- New Year's Eve or New Year's Day is charged at £4950
- Accommodation, apart from the wedding suite, is not included in the venue hire
- A non-refundable deposit of £1000 is required to secure the date
- For a 2 day venue hire, an additional £650 deposit will be required

# Venue Hire

## Civil Ceremonies

Eastwood Park Country House can hold civil ceremonies from intimate party sizes of 20 up to 120 guests, in either our Study, Drawing Room or Terrace Room.

\*Prices do not include the registrar which must be booked separately.

	Less than 30	30-70	70-120
Study	£450	N/A	N/A
Drawing Room	£500	£550	£650
Terrace Room	N/A	N/A	£900





# Catering Packages

Whatever day you have dreamed of, Eastwood Park can provide the catering options to suit, from either our Classic or Creative Celebration package, or perhaps a combination of both!

Decide if you would like canapés, a formal wedding breakfast (Classic) or a more festival party style (Creative Celebration), then if you are including an evening party, choose from our Classic reception options or from our Creative Celebration festival style choices.

## Classic

Canapés – 3 choices per person	£6.00	Canapés – 5 choices per person	£9.00
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Two course formal seated wedding breakfast:  
Main and dessert

£43.95 pp

Three course formal seated wedding breakfast:  
Tea & coffee station optional extra

£54.95 pp

£3.95 pp

Evening reception food options:

Pork rolls

£10.95 pp

(additional garden salad and potato wedges)

(£3.50 pp)

Chip cones with fish or chicken goujons and a BBQ sauce

£10.95 pp

Finger buffet – 6 items

£18.95 pp

BBQ

£20.95pp

### Example menu choices

#### Example Menu 1 (3 course) £54.95pp

Smoked chicken salad  
crusty bread and redcurrant jelly

\*\*\*\*\*

Breast of Chicken Forestière on a bed of green lentils  
with fondant potato and glazed carrots

\*\*\*\*\*

Sticky toffee pudding

#### Example Menu 3 (2 course) £43.95

Porchetta served on polenta with a warm pesto  
dressing and spring vegetables

\*\*\*\*\*

Classic Italian trifle tiramisu

#### Example Menu 2 (2 course) £43.95

Slow braised shin of British beef with a rich red  
wine sauce and served with dauphinoise potatoes  
and a vegetable medley

\*\*\*\*\*

Dark chocolate muffin cake with white chocolate  
sauce

#### Example Menu 4 (3 course) £54.95

Twice baked cheese soufflé

\*\*\*\*\*

Pan-seared loin of local pork with apple and cider  
gravy with roast potatoes and mixed vegetables

\*\*\*\*\*

Strawberry shortcake

\*Prices include cutlery, crockery, glassware, table linen and VAT at 20%

# Canapés

Coronation chicken tartlets

\*\*\*\*\*

Thai-style mini chicken skewers

\*\*\*\*\*

Pork cocktails sausages with honey and mustard

\*\*\*\*\*

Devils on horseback

\*\*\*\*\*

Vegetable spring rolls with coriander and chilli dip (v)

\*\*\*\*\*

Pâté croustades

\*\*\*\*\*

Mini falafel with hummus (v) (ve)

\*\*\*\*\*

Garlic mushroom tartlets (v)

\*\*\*\*\*

Jack fruit tikka with mango chutney and mini poppadom (v) (ve)

\*\*\*\*\*

Olive and sundried tomato mini bruschetta (v) (ve)



# Starters

Chef's homemade soup (v) (ve)

\*\*\*\*\*

Pork rillettes with tomato relish and crusty bread

\*\*\*\*\*

Chicken liver pâté with toasted ciabatta and onion relish

\*\*\*\*\*

Homemade ham terrine with piccalilli and sourdough

\*\*\*\*\*

Prawn, avocado and walnut salad

\*\*\*\*\*

Grilled tomato and mozzarella salad with pesto dressing (v)

\*\*\*\*\*

Mushroom arancini with garlic aioli (v)

\*\*\*\*\*

Curried squash bruschetta with coriander oil (v) (ve)



# Mains

Slow braised shin of beef with red wine sauce and dauphinoise potato

\*\*\*\*\*

Roast sirloin of beef with herb roast potatoes, Yorkshire pudding, glazed carrots and pan gravy  
(+£4.50 supp)

\*\*\*\*\*

Slow roast pork loin with black pudding and bacon potato cakes and cider  
and mustard sauce

\*\*\*\*\*

Roast rump of lamb with creamed potatoes, roast root vegetables and red wine gravy  
(+£4.50 supp)

\*\*\*\*\*

Ballotine of chicken with a sun blush tomato and goats cheese farce, boulangere potatoes and salsa verde

\*\*\*\*\*

Traditional roast chicken with thyme roast potatoes, carrot puree, homemade stuffing and pan gravy

\*\*\*\*\*

Fillet of cod with pancetta, chorizo crushed potatoes and lemon dressing

\*\*\*\*\*

Smoked haddock fishcakes with cheese sauce and buttered leeks

\*\*\*\*\*

Grilled salmon fillet with pomme anna and caper, lemon and white wine sauce

\*\*\*\*\*

Haddock and prawn paupiette with spinach and potato hash with lemon cream sauce

\*\*\*\*\*

Carrot and leek nut loaf with onion gravy (v)

\*\*\*\*\*

Roasted pepper and squash risotto with pesto dressing, parmesan and toasted pine nuts (v)

\*\*\*\*\*

Red onion and sweet potato tart with toasted almonds and tomato chutney (v)

\*\*\*\*\*

Open wild mushroom lasagne with parmesan and truffle oil (v)

\*\*\*\*\*

Roast vegetable stack with tomato and basil sauce (ve)

\*\*\*\*\*

Braised fennel and pepper tagine with mint and lemon couscous (ve)

\*Gluten free options and allergen information available

# Desserts

Lemon posset with Chantilly cream and homemade shortbread

\*\*\*\*\*

Apple and blackberry crumble with ice cream

\*\*\*\*\*

Raspberry crème brûlée

\*\*\*\*\*

Sticky toffee pudding and custard or ice cream

\*\*\*\*\*

Banana and dark chocolate bread pudding with custard (v)

\*\*\*\*\*

Vanilla and raspberry cheesecake

\*\*\*\*\*

Chocolate torte with raspberries and honeycomb ice cream

\*\*\*\*\*

Eton mess

\*\*\*\*\*

Homemade chocolate trifle

\*\*\*\*\*

Strawberry shortbread with clotted cream and berry coulis

\*\*\*\*\*

Chocolate torte with vanilla ice cream (ve)

\*\*\*\*\*

Mixed berry cheesecake (ve)



# Creative Celebration

## Dishes

### To start | Sharing Platters

Baked camembert with bread sticks, cornichon & crudités (v)  
Charcuterie platter with crusty bread, oil & vinegar  
Antipasti with garlic & herb bread (v)  
Pate's & pickles with crusty bread  
Greek style mezze with pitta bread  
Just olives, breads and oil (v)

## Number of people

For 4 people

## Price

£31.50  
£33.95  
£30.50  
£30.50  
£30.50  
£30.50

### Main course | Stonebaked Pizza

Selection of toppings available

Minimum of 60 guests

£16.50 pp

### Main course | Pulled Pork Rolls

Served with salad and wedges

Minimum of 50 guests

£14.45 pp

### Main course | Eastwood Buttermilk Chicken

Buttermilk chicken with Eastwood's own blend of herbs & spices and fried to crispy perfection. Served with matchstick fries, ranch dressing, ketchup and BBQ sauce

Minimum of 50 guests

£16.50 pp

### Main course | Chinese

Chinese inspired dishes with a selection of sides

Minimum of 50 guests

£16.50 pp

### Main course | Mexicana

Chilli con carne or bean chilli (v), tortilla chips, salsa, guacamole, sour cream, jalapeno's & refried beans

Minimum of 50 guests

£16.50 pp

### Main course | Middle Eastern Promise

Lamb or chicken tagine, falafel (v), tabouleh, harissa couscous, mint yoghurt & flat bread

Minimum of 50 guests

£16.50 pp

### Main course | Indian

Lamb or chicken curry (Rogan, Korma, Madras, Dansak, Bhuna) with pilau rice, poppadoms & chutneys

Minimum of 50 guests

£12 pp

### Main course | Whole Hog Heaven

Slow roasted pork served traditionally with stuffing, apple sauce & mustard or smoky American barbecue sauce. Served in soft baps with lashings of sauce & a vinegar slaw

Minimum of 100 guests

£20 pp

### Main course | Dirty Burgers

Top your 1/4 lb burger as you like it; cheddar, stilton, bacon, onion marmalade, mustard, ketchup, avocado, tomato, lettuce, smokey BBQ sauce, mushroom, roasted peppers; served with a brioche bun

Minimum of 50 guests

£14.50 pp

### Main course | Fantastic Foot Longs

Either foot long Franks or real farmhouse bangers grilled, served in a classic dog bun, with yellow mustard, ketchup, mayonnaise, bacon bits & fried onions

Minimum of 50 guests

£13.50 pp

### Main course | Dirty Fries

Chilli, queso sauce (v), salsa verde(v), sour cream (v), guacamole (v) jalapeño (v), bacon bits, onion (v), peppers (v), garlic mushrooms (v), tomato (v), gravy (ve), beans (v) & cheese curds (v)

Minimum of 50 guests

£12 pp

\*Prices include recyclable/compostable tableware, table linen and glassware (for drinks package) and VAT at 20%

# Creative Celebration

## Dishes

## Number of people

## Price

### Side dishes | Minimum of 25 each

Minimum of 50 guests

Garden salad (v)	£3.50
Tomato salad (v), Buttered corn cobs (v)	£4.00
French fries (v)	£5.50
Chunky chips (v)	£6.00
Parmesan chips (v)	£7.00
Mac 'n' cheese (v)	£7.50

### Desserts | Choose any 5-dessert option to be offered buffet style for guests to help themselves

Minimum of 50 guests

Chocolate fountain (fresh fruit, marshmallows, pretzels & cookies) (v)	£13.50 pp for 3 choices
Candy floss (served for 1 hour)	£17.50 pp for 5 choices
Ice lolly bar (branded and homemade lollies)	
Ice cream cart (scooped ice-creams - either vanilla 99's or assorted flavour cones)	

Hot pudding (please choose one)

Bread & butter, apple pie, sticky toffee, treacle tart, apple crumble, pecan pie

Cold Desserts (please choose one)

Lemon tart, pavlova, chocolate delice, banoffee pie, key lime pie, strawberry shortcake, lemon posset, chocolate tart, black forest gateau, cheesecake, Eton mess, profiteroles

Sweet cart

Our fully loaded sweet cart with bags & tongs for your guests to pick & mix

## Drink Packages

As with our catering, we offer a flexible drinks menu, which can be used to create your own bespoke package, or you could opt for one of our pre-designed packages, illustrated below.

Glass of prosecco   £7.95
Glass of wine (red, white, rose)   £7.25 (175ml)
Glass of sparkling wine (white or rose)   £7.95 (125ml)
Glass of Pimms   £5.95
Glass of mulled wine / cider   £5.20
Bottle of beer   £4.80
Bottle of wine   from £22.95
Glass of orange juice   £1.95
Jug of squash   £4.95

\*Drink prices may be subject to change

\*prices include recyclable/compostable tableware, table linen and glassware (for drinks package) and VAT at 20%

# Classic & Creative Celebration Example Packages

Package 1   £21.95	Package 2   £35
Arrival glass of prosecco (reception drink)	2 x arrival glasses of prosecco (reception drink)
Glass of wine per person	Half a bottle of wine per person
Glass of prosecco for the toast	Glass of prosecco for the toast

Eastwood Park do not offer corkage, but any miniature spirit bottles brought in as favours are charged at £2 per person.

\*Drink prices may be subject to change

## Additional items

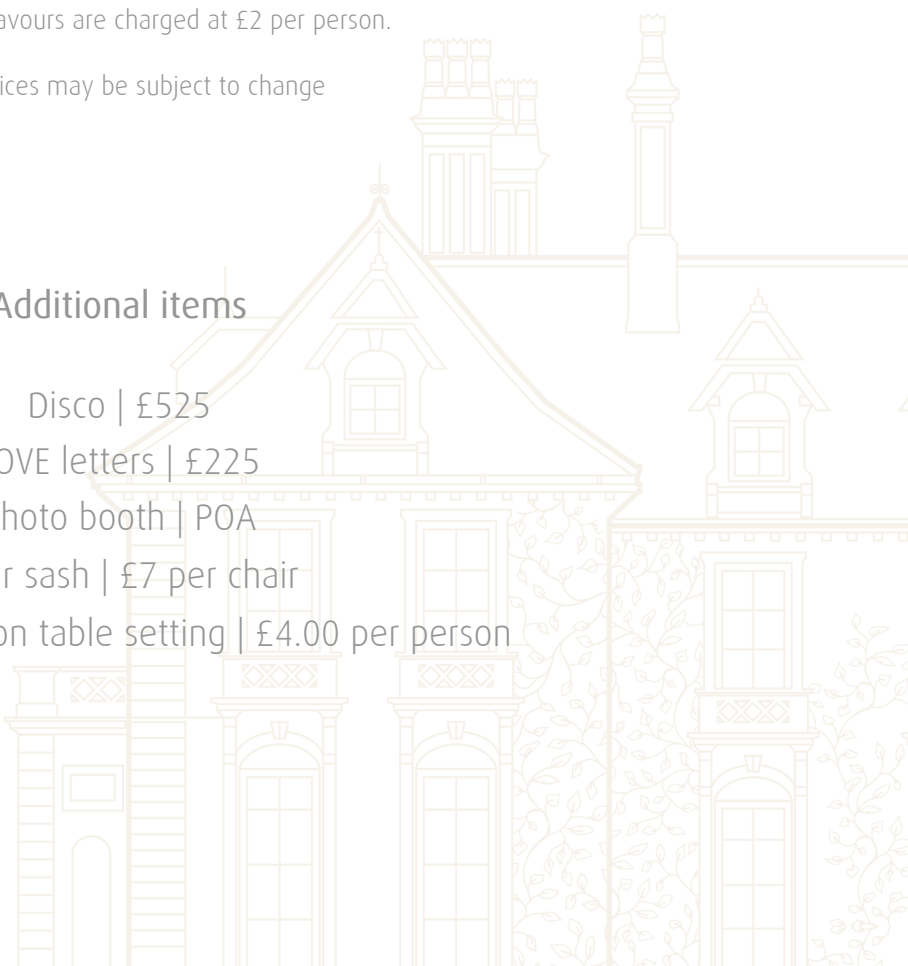
Disco | £525

LOVE letters | £225

Photo booth | POA

Chair sash | £7 per chair

Creative Celebration table setting | £4.00 per person





# Accommodation

We can accommodate up to 120 overnight guests in 70 bedrooms\*

Wedding Suite | £160  
Main House Family (with view) | £145  
Main House Double (with view) | £120  
Main House Double | £100  
Main House Single | £65  
Economy Double | £65

\*Accommodation prices are not guaranteed when booking a wedding and guests will need to contact the house directly.



The wedding suite is complimentary on the night of your wedding  
(when 15 or more rooms are booked)

Prices include full English breakfast (served between 8am and 9.30am) and VAT

A 'family' room consists of a double bed and a single bed

Z beds can be provided in some rooms at an additional £25 which includes breakfast

Travel cots, excluding bedding, can be provided free of charge

Check in from 2pm and check out for 10am at the latest

Early check in available depending on availability



Eastwood Park accommodation can be booked for the night of the wedding, however a minimum of 15 rooms must be booked. If available, pre night accommodation again with a minimum of 15 bedrooms can be offered.

Guests can book directly with reception. Payment to be made at time of booking.  
Any shortfall of minimum number requirements to be charged at £100 per room,  
which will be added to the wedding package.

# Frequently Asked Questions

## Example timeline of your day

12.00	Arrival of the couple
14:00	Arrival of guests for check in
14:00	Arrival of registrar
14:10	Wedding couple interviewed by registrar and guests seated in the ceremony room
14:30	Civil ceremony
15:00	Reception drink, canapes and photographs
16:00	Wedding breakfast
17:45	Speeches & cutting of the cake
18:15	Room preparation for evening reception
19:30	Arrival of evening guests
20:00	First dance and music begins
21:00	Evening food served
23:30	Bar closes
23:59	Disco finishes

## Is the venue wheelchair accessible?

Yes, we have ground floor wheelchair accessible rooms and bedroom

## What is the maximum I can have for my wedding breakfast?

Classic – 100 guests

Creative Celebration – 130 guests

## What is the maximum I can have for my civil ceremony?

100 guests

## What is the maximum number allowed for the evening reception?

250 guests

## Can I have fireworks?

Yes, before 10.30pm

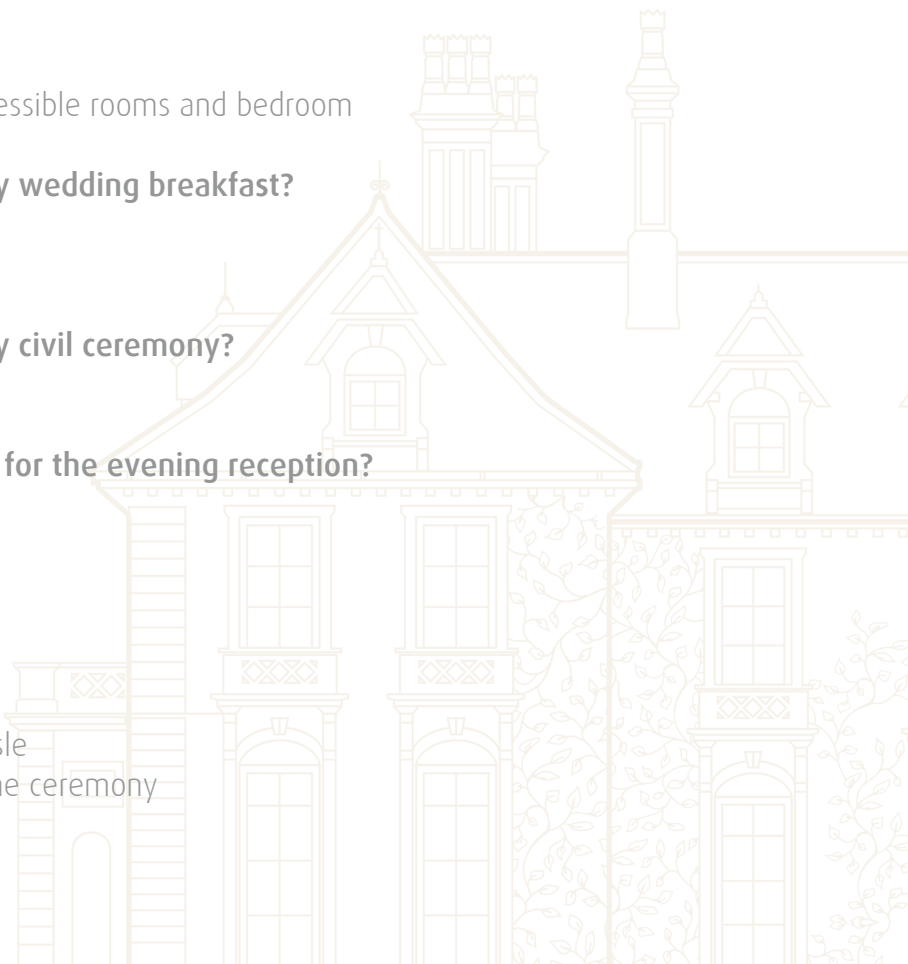
## Can my dog be included in my day?

Yes, as ring bearer / walking down the aisle

Unfortunately, dogs cannot remain after the ceremony

## Can we decorate the room?

Yes



# Frequently Asked Questions

## **Can we hire a photo booth / light up LOVE letters?**

Yes. Please ask the team for pricing

## **Can we have candles?**

Electric only

## **Is the disco included?**

No

## **Do you cater for dietary requirements?**

Yes, our chefs can cater for all dietary requirements with prior notice

## **Can we play music during the wedding breakfast?**

Yes

## **Is confetti allowed?**

Yes, however outdoor confetti must be biodegradable

## **Can we provide our own drinks?**

No

## **Does the bar take cash and card payments?**

Yes

## **What time can we check in?**

14:00

## **When can I set up?**

Please discuss with our wedding team

## **Can I get a bar extension?**

Yes, subject to a fee



# Book your Showround with us

[www.eastwoodpark.co.uk](http://www.eastwoodpark.co.uk)  
+44 (0)1454 260207  
[weddings@eastwoodpark.co.uk](mailto:weddings@eastwoodpark.co.uk)



"...the most amazing wedding day  
we could have wished for"

James & Vicky

