



*Weddings at
The Castle at Edgehill*



Congratulations

The Castle at Edgehill is a beautifully unique 17th Century wedding venue for your wedding day. Perfect for your special day in our beautiful grounds and spectacular setting overlooking the Warwickshire countryside.

Whether you're planning a small informal wedding or a large celebration, here we are fully licensed for Civil Ceremonies and Partnerships in all areas of The Castle. We listen to your wishes carefully to ensure we fully understand your vision for your special day, with years of experience and a view of versatility, to help guide you through ideas and options.

We have our own private gardens, with terrace in our stunning glasshouse, with views as far as the eye can see. It is a very private venue and perfect for weddings up to 60 guests and 150 in the evening. The various areas of our dining room, library and glasshouse means there is the perfect area for more intimate gatherings to larger parties.

Our package includes 3 exclusive hire options to guide with some decision making. We are able to be versatile to your ideas, group size, and very happy to work with you and your ideas to tailor make a bespoke package.





Ceremonies
Exclusive Hire
Non-Exclusive Hire
Intimate Weddings
Accommodation
Marquee Hire

We can offer the Dining Room (58), or Library (47) or our Glasshouse (30) as licensed Civil Ceremonies allowing you to choose the option suited to the number invited.

The room charges are included in our exclusive packages. For non-exclusive hire the room charge for all rooms is £450.

If you are interested in getting married at The Castle non-exclusive use of the site please feel free to get in touch to discuss.

None of our packages include the fee for the registrar. The registrar must be booked direct, couples who wish to book a ceremony please contact the bookings team to check their availability at **Warwick Register Office on 01926 413724.**

We believe to hire The Castle exclusively gives you the best atmosphere for your day, ensuring complete privacy and flexibility for you and your guests.

Exclusive hire of The Castle and grounds gives you from 11.00am on the day of the wedding until 11.00am the morning after the wedding, all 4 bedrooms including breakfast, and a complimentary night stay in 1 room before the wedding for the bride or groom, full private use of all areas of The Castle and grounds.

Intimate weddings of 10-18 can take place in the Glasshouse and is simply the perfect setting. Please get in touch to discuss.

Marquee hire on our grounds up to 120 guests additional hire.

Exclusive Package One

Ceremony Occupancy:

Dining Room 58 maximum • Glasshouse 30 maximum • Library 47 maximum

Seating for Wedding Breakfast: Dining Room up to 40 • Glasshouse up to 18
Library up to 20 • Evening reception informally up to 150

Extra day guests £50 • Extra evening guests £12.95 • Children under 10 half price
Children under 3 free of charge

Monday - Friday April - October £6500 • November - March £6000

Included in your package:

- Afternoon & evening Castle hire
- Castle wedding planner
- Cake stand and knife
- Complimentary bridal suite with bottle of fizz night prior
- Bridal suite for the bride and groom including breakfast in the glasshouse
- 3 Accommodation rooms night of wedding for guests including breakfast in the glasshouse
- Use of The Castle grounds for photographs
- White table linen and linen napkins

Wedding Breakfast - 50 guests

- A glass of Pimms or Prosecco on arrival
- 3 course set wedding breakfast one starter, one main, one pudding
- Vegetarian/vegan guests & guests with dietary requirements can be catered for separately
- Coffee & tea station
- One glass of house red or white wine with meal
- A glass of prosecco for the toast

Evening Reception- 80 guests

- DJ/Disco
- Buffet for 80 guests

Menu

To Begin

Goats Cheese Soufleé, Spinach,
Grain Mustard Sauce
Ham Hock Terrine, Piccalilli, Sour Dough
Cured Salmon, Pickled Fennel, Celeriac

To Follow

Chicken Supreme, Wild Mushrooms, Pomme Anna,
Rainbow Chard Peppered, Red Wine Jus
Pollock Fillet, Spinach, Lentils,
Lemon Creme Fraiche
Rolled Pork Shoulder, Celeriac, Shallots,
Apple Puree, Mustard Mash

To Finish

Sticky Toffee Pudding, Honeycomb,
Vanilla Ice Cream
Lemon Tart, Raspberry Sorbet, Curd,
Toasted Nuts
Vanilla Cheesecake, Berry Compote,
Chocolate Crumb

To discuss this package in more detail please contact our wedding planner on 01295 670255

Exclusive Package Two

Ceremony Occupancy:

Dining Room 58 maximum • Glasshouse 30 maximum • Library 47 maximum

Seating for Wedding Breakfast: Dining Room up to 40 • Glasshouse up to 18
Library up to 20 • Evening reception informally up to 150

Extra day guests £60 • Extra evening guests £19.95 • Children under 10 half price
Children under 3 free of charge

Monday - Friday April - October £7500 • November - March £7000

Included in your package:

- Afternoon & evening Castle hire
- Castle wedding planner
- Cake stand and knife
- Complimentary bridal suite with bottle of fizz night prior
- Bridal suite for the bride and groom including breakfast in the glasshouse
- 3 Accommodation rooms night of wedding for guests including breakfast in the glasshouse
- Use of The Castle grounds for photographs
- White table linen and linen napkins

Wedding Breakfast - 50 guests

- A glass of Pimms or Prosecco on arrival
- 4 assorted canapés per guest *(to be chosen from canapé menu)*
- 3 course set wedding breakfast - 2 options per course
- Vegetarian/vegan guests & guests with dietary requirements can be catered for separately
- Coffee & tea station
- Half bottle of house red or white wine with meal
- A glass of prosecco for the toast

Evening Reception- 80 guests

- DJ/Disco
- Buffet for 80 guests
- Cocktail bar *(3 cocktails to be chosen from menu)*

Menu

To Begin

Duck Liver & Chicken Parfait, Pickled Stilton Mushroom, Pistachio, Cider Pickled Onions

Ham Hock Ballontine, Crispy Egg, Pea, Truffle Ash
Potted Brown Shrimp, Capers, Dill Butter, Sour Dough
Pickled Radish, Goats Curd, Balsamic Pearls, Candied Walnuts

To Follow

Shin of Dexter Beef, Roasted Roots, Creamed Potato, Pickled Red Onion, Red Wine Jus

Cod Loin, Pressed Pork Belly, Samphire, Parmentier Potato, Lemon Capers Cream
Rolled Pork Shoulder, Celeriac, Shallots, Apple Puree, Mustard Mash

Mushroom Duxelles, Spinach & Pinenut Roulade, Roasted Parsley Root, Lentils & Shallots

To Finish

Sticky Toffee Pudding, Honeycomb, Vanilla Ice Cream
Lemon Tart, Raspberry Sorbet, Curd, Toasted Nuts
Chocolate Nemesis, Vanilla Bean, Berry Compote, Chocolate Snow
Berry & Almond Nougat Fool, Preserved Fruits

Canapé Menu

Hot

Scallop 'pops' wrapped in pancetta with citrus dip
Posh cheese on toast - Oxford Isis cheese and red onion marmalade on toasted ciabatta (v)
Mini Yorkshire pudding filled with port meatball, apple sauce and crackling dust
Honey & Mustard glazed sausage, buttery mash and braised onions
Smoked haddock arancini, dill mayo
Filo wrapped king prawn with sweet chilli dip

Cold

Pear, pecan and Oxford blue cheese filo cup (v)
Chorizo quail scotch egg with smoked paprika mayo
Scottish salmon mousse on mini oatcakes with horseradish jelly
Smoked salmon eclair with dill mousse and horseradish gel
Mini Yorkshire pudding with rare beef, horseradish and baby watercress
Chicken liver parfait and red onion marmalade toast

To discuss this package in more detail please contact our wedding planner on 01295 670255



Exclusive Package Three

Ceremony Occupancy:

Dining Room 58 maximum • Glasshouse 30 maximum • Library 47 maximum

Seating for Wedding Breakfast: Dining Room up to 40 • Glasshouse up to 18
Library up to 20 • Evening reception informally up to 150

Extra day guests £75 • Extra evening guests £29.95 • Children under 10 half price
Children under 3 free of charge

Monday - Friday April - October £10,500 • November - March £10,000

Included in your package:

- Afternoon & evening Castle hire
- Castle wedding planner
- Cake stand and knife
- Complimentary bridal suite with bottle of fizz night prior
- Bridal suite for the bride and groom including breakfast in the glasshouse
- 3 Accommodation rooms night of wedding for guests including breakfast in the glasshouse
- Use of The Castle grounds for photographs
- White table linen and linen napkins

Wedding Breakfast - 50 guests

- A glass of Pimms or Prosecco on arrival
- 6 assorted canapés per guest *(to be chosen from canapé menu)*
- 4 course set wedding breakfast - 2 options per course
- Vegetarian/vegan guests & guests with dietary requirements can be catered for separately
- Coffee & tea station
- Free flowing house red or white wine with meal
- A glass of prosecco for the toast

Evening Reception- 80 guests

- DJ/Disco
- Buffet or hog roast for 80 guests
- Cocktail bar *(3 cocktails to be chosen from menu)*
- Open bar for guests
- Child or adult entertainer

Menu

Amuse Bouche

Smoked Tomato Consommé with Fennel Oil
Caramelised Shallot & Balsamic Tart Tatin
Sesame Chicken Lollipop Mirin Dipping Sauce

To Begin

Gin & Beetroot Cured Trout, Smoked Cauliflower,
Pickled Fennel, Horseradish & Leek
Glazed Pigs Cheek, Quinoa, Smoked Maple Bacon,
King Cabbage, Truffle Sherbet
Goats Cheese Bon Bon, Apple, Walnut Tuile,
Balsamic Braised Fig, Pickled Parsley Root

To Follow

Buttered Braised Neck of Pork Tenderloin,
Sticky Red Cabbage, Saffron Potatoes,
Burnt Apple Puree, Heritage Carrots
Slow Roasted Shin of Beef, Confit Shallots,
Butter Roasted Fondant Potato, Celeriac Mousse,
Grated Horseradish, Red Wine Jus
Fillet of Sea Bream, Sea Vegetables, Crab Bisque,
Turned Potato, Capers, Crisp Leek

To Finish

Sticky Toffee Pudding, Honeycomb, Vanilla Ice Cream
Dark Chocolate Fondant, Pistachio Crumb,
Vanilla Bean Ice Cream
Lemon Posset, Curd, Hazelnuts, Meringue,
White Chocolate Snow

Canapé Menu

Hot

Scallop 'pops' wrapped in pancetta with citrus dip
Posh cheese on toast - Oxford Isis cheese and red onion marmalade
on toasted ciabatta (v)
Mini Yorkshire pudding filled with port meatball, apple sauce and crackling dust
Honey & Mustard glazed sausage, buttery mash and braised onions
Smoked haddock arancini, dill mayo
Filo wrapped king prawn with sweet chilli dip

Cold

Pear, pecan and Oxford blue cheese filo cup (v)
Chorizo quail scotch egg with smoked paprika mayo
Scottish salmon mousse on mini oatcakes with horseradish jelly
Smoked salmon eclair with dill mousse and horseradish gel
Mini Yorkshire pudding with rare beef, horseradish and baby watercress
Chicken liver parfait and red onion marmalade toast

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