Glass House

All-Inclusive Special Wedding Package 2017/2018

Looking for somewhere special for a small exclusive wedding, look no further than Secret Garden. Our beautifully restored Victorian Glass House provides the perfect setting for a ceremony and Wedding breakfast. This quirky and fun room can seat up to max 28 people and has its own private garden area.

We offer two all-inclusive packages for your special occasion; both include venue hire for the Glass House. These can be changed to suit your requirements.

All-Inclusive Afternoon Tea Package 20 Guests-£1600.00 2017 (£60.00pp for extra guest) £1700.00 2018 (£70.00 for extra guest)

- Ceremony
- After Ceremony Drink-1 pp
- Full 2 course afternoon tea for each person
- Re-fills of tea/coffee
- Either a glass of wine with the meal or 1 Glass of Vintage sparkling wine for the Toast
- Room & Garden hire
- Chintzy china and cream linen napkins

All-Inclusive A La Carte Package 20 Guests - £1800.00 2017 (£70.00pp for extra guest) ...£1900.00 2018 (£80.00 for extra guest)

- Ceremony
- After Ceremony drink 1 pp
- Two course a la carte meal choice of either starter & main or main & dessert.
- Bread Boards
- Either a glass of wine for each person with the meal or l glass of vintage sparkling wine Toast
- Tea/coffee
- Room and Garden hire
- Chintzy china and cream linen napkins

Please be aware that this package does not include the KCC registrar's fee. This fee is paid directly to KCC by yourselves once we have booked your ceremony.

To check availability of the Glass House and to book either of the above packages please contact our Events Manager on 01233 501865 or email events@secretgardenkent.co.uk

We look forward to working with you to plan your next special occasion. The above special offer is for Monday to Wednesday; For Thursday & Friday please add £600.00 and for

Saturday & Sunday please add £1000.00

we can only take bookings for Thursday to Sunday 6 months before wedding date. i.e September wedding in February.

Glasshouse A La Carte Wedding Package Menu

Please choose 2 Starters, 2 Mains and 2 Desserts before sending the menu to your guests.

Starters

Seasonal Soup with Freshly Baked Homemade Bread (V)

Smoked Mackerel Pate served with Pickled Cucumber and Toasted Sour Dough

Mixed Seasonal Vegetable Tart, Goats Cheese and Vinegar Dressing

Or alternatively for all; Deli Boards, Cured Meats, Home baked breads, oils and olives

<u>Mains</u>

Sage and Foraged Wild Garlic Chicken Supreme, Thyme Jus, Dauphinoise Potatoes

Local Sausages served with Creamy Buttered Kentish Mash and Caramelised Onion Gravy

Seasonal Garden Vegetable Risotto, with Parmesan

Pan Fried Salmon Fillet, Seasonal Garden Vegetables and Sautéed Kentish New Potatoes

Dessert

Lemon Posset with Honey & Lavender Shortbread

Eton Mess with Strawberries, Raspberries, Meringue and Cream

Trio of Homemade Ice cream

Cheeseboard (£3.00 supplement)

Two Courses (Starter & Main or Main & Dessert) are included within the package. Upgrade to 3 Courses (Starter, Main & Dessert) for an additional £6.00 per person

Upgrade to any dish from our Lavender Package A La Carte Menu for £3.00 per person, per dish

Traditional Afternoon Tea

2 courses:

Served on chintzy china cake stands direct to each table

Savoury

Selection of Finger Sandwiches served on White and Brown bread:-

Please choose 4

Coronation chicken

Kent Cheese and Pickle

Home Cooked Ham and Coarse grain Mustard

Beef and Horseradish

Tuna mayonnaise

Cucumber and cream cheese

Salmon and cream Cheese

Humus and Rocket

Fr Egg Mayonnaise

Warm seasonal Vegetarian Savoury Tarts & Little Cheese Scones

Homemade Sausage Rolls & Scotch Eggs

Sweet

Chocolate Brownies

Cup cakes

Warm Fruit & Plain Scones served with Clotted Cream, Jam & Strawberries

Selection of Homemade Cakes:-

Please choose 3

Seasonal Fruit tarts

Almond and Orange Cake

Meringues with Chocolate

Lemon Posset

Little chocolate choux buns

Apricot Fruit cake