



Welcome to Secret Garden

The Secret Garden is a captivating and elegant venue and is the perfect place to hold a wedding ceremony and reception. Inside and out the Secret Garden is one of Kent's most romantic settings. We are situated on the beautiful Mersham Le Hatch Estate, offering a peaceful rural location. Within this brochure you will find information regarding venue hire, package prices and sample menus, however, if you feel that our packages are not for you please contact us directly and we will design a bespoke package that is right for your wedding.

Although we have 3 separate areas that you can choose to have your wedding, we only ever have 1 wedding on each day.

The Main Coach House

The main Coach House is licensed to hold ceremonies and can seat up to 80 guests for a fully served 3 course meal with an additional 40 guests in the evening. The main Coach House was once home to the estates horses and carriages, and once you enter our cobbled courtyard the reason for our name will become apparent. Lovingly restored in 2006, the main Coach House offers a warm, romantic setting, we have large double doors that open onto the south facing undercover terrace that overlooks our beautiful walled Victorian gardens.

The Glass House

The Glass House is a wonderful unique room offering the best of outside-in. The Glass House is licensed for ceremonies and can seat up to 50 guests for a ceremony. For a sit down meal it can seat up to 26 guests. This is a wonderful room offering you the best of outside dining

Walled Gardens

The gardens incorporate a large kitchen garden where we grow seasonal fruit, vegetables, & flowers. The garden also has a network of gravel paths, box hedging and ancient espalier fruit trees. Part of the gardens is laid to lawn and this is where you will find our beautiful marquee from May to October.

Scrumptious Food & Drink

All our weddings are unique and we offer various menus and ideas specific to your requirements. All our food is made from scratch in our kitchens at the Secret Garden, the menu is your choice but here are some ideas:-

Champagne High Tea, Hog Roast & Seasonal Salads, Luxury Picnics, Posh BBQ and A la carte meals.

A la carte meals are Individual selected for each guest from our menus by the bride and groom

Chintz & Vintage

White cloths, white dishes, no thank you. We serve all our food on vintage china, offering a fantastic English garden setting for your special day. Fruit Boxes, Lanterns, Bunting, are all available for use .

Our chintzy china & Props can also be hired out to Kent based customers, please contact us for details.

Ceremony

The cost for the ceremony is included in our Venue fees, this includes admin, chairs, staff, props, music system and choice of ceremony in the Gazebo, on the terrace overlooking the walled gardens, in the Glass House, or the Coach House. This fee does not include the KCC Ceremony Charge, this is payable directly to KCC by yourselves once we have booked the ceremony.



Venue Hire Charges including Ceremony 2017

Peak Season (April – September)	Exclusive Venue Hire for Coach House	Exclusive Venue Hire for Marquée
Monday – Wednesday	£1900.00	£3400.00
Thursday	£2600.00	£4100.00
Friday and Sunday	£3400.00	£4900.00
Saturday	£4400.00	£5900.00

Off Peak Season (October – March)	Exclusive Venue Hire for Coach House	Exclusive Venue Hire for Marquée
Monday – Wednesday	£1400.00	N/A
Thursday	£1900.00	N/A
Friday and Sunday	£2500.00	N/A
Saturday	£3000.00	N/A

Prices may vary on bank holidays and special calendar dates, please confirm upon booking your special day.

Venue Hire Charges including Ceremony 2018

Peak Season (April – September)	Exclusive Venue Hire for Coach House	Exclusive Venue Hire for Marquée
Monday – Wednesday	£1900.00	£3500.00
Thursday	£2700.00	£4200.00
Friday and Sunday	£3500.00	£5000.00
Saturday	£4500.00	£6000.00

Off Peak Season (October – March)	Exclusive Venue Hire for Coach House	Exclusive Venue Hire for Marquée
Monday – Wednesday	£1500.00	N/A
Thursday	£2000.00	N/A
Friday and Sunday	£2600.00	N/A
Saturday	£3100.00	N/A

What's Included

- Wedding advice and knowledge to guide you from preparation through to your big day and make sure your day runs smoothly
- Exclusive use of the Coach House, the Glass House, Walled Gardens & Terrace with outside Furniture
- Ceremony in chosen area and all booking administration*
- Table decoration set up and room set up*
- Cream Table Linen (Tablecloths & Napkins) & extra tables for postboxes, cakes etc..
- Elegant chivari Chairs (you do not need chair covers)
- Crockery, Cutlery, Glasses, Tables & Chairs etc...
- Chintzy China, Fruit Boxes, Bunting and Lanterns & Vintage Props
- Use of our Silver Cake Stand & Knife
- Use of Easel for Table Plan
- Microphone for speeches and Ceremony
- Music system for Ceremony
- A fully licensed and well stocked bar – prices available on request
- Sparkler send off for Bride and Groom
- Free Onsite Parking in large gravel car park
- Duty manager available at all times during the day and evening.

Wedding Packages (2018 Prices)

Rosemary- £69.00 per person (2017 £67.00)

- One – Two reception drink per person – Pimms / Sparkling Wine/ Mojitos /Mulled Wine/ Soft drinks as samples
- Wedding Breakfast Afternoon Tea or Garden of England Picnic *
- Tea and Coffee
- Water for the tables
- Half a bottle of house wine per person, red, white or rose.
- A glass of French sparkling wine or Prosecco for the toast
- Evening Food - Handheld BBQ/Bacon and Sausage Baps and Ice Cream Served in tubs (other choices available)

*Picnic £2.00 s/c per person

Lavender - £84.50per person (2017 £82.00)

- One reception drink per person – Pimms / Sparkling Wine/ Mojitos /Mulled Wine/ Soft drinks as samples
- Wedding Breakfast- 3 course a la carte meal/Posh BBQ with Summer Salads/Hog Roast with Seasonal Salads
- Artisan Bread Boards
- Tea/coffee
- Water jugs for each table
- Half a bottle of house wine per person red, white or rose.
- A glass of vintage French sparkling wine or Prosecco for the toast
- Evening Food – Hog Roast / Handheld BBQ or Hand held curries and Ice Cream tubs (other choices available)

2019

Rosemary- £72.00 per person

Lavender - £87.00per person

Extra Evening Guests

Additional Evening Guests are charged from £10.00 to £14.00 depending on the evening food that you have chosen

Children

Under 10 Half Price, under 2 FOC

Price Guide for 2018

To give you an idea on prices we have put together a guide below for 60 day guests and 30 extra evening guests.

All inclusive as packages peak 2018 plus Venue Fee and extra evening guests food

Based on Adults

	Lavender	Rosemary
Saturday	£9930.00	£9000.00
Friday or Sunday	£8930.00	£8000.00
Thursday	£8130.00	£7200.00
Mon – Wed	£7330.00	£6400.00

Friday to Sunday – April to September (Peak) - We require a minimum of 50 day guests for exclusive use

Flowers

We are very fortunate to have one of the best Florists in Kent based at Secret Garden and all your flower needs can be arranged in-house. Table decorations, Bouquets, Button Holes & Thank you Flowers and any many more.

Please contact Fiona www.anemoneblue.co.uk 07718125145

Sample Menus

Once you have decided that we are the perfect venue for you we can meet to arrange your perfect wedding menu

Secret Garden Wedding/Event Menu 2017/18

Starters

Seasonal Garden Vegetable Soup (v)

Deep-fried Brie, Pickled Onions, Red Onion Puree, Port & Balsamic Jelly (v)

Home Smoked Mackerel Pate served with Pickled Cucumber and Toasted Sourdough

Chicken Liver Pâté, Apple Dressing, Celeriac Coleslaw, Toast, Caraway Butter

Beetroot Cured Salmon, Shaved Fennel, Baby Beets, Lemon Mayonnaise and Herb Salad

Smoked Haddock Fishcake, Spring Onion and Rocket Salad

Mixed Vegetable Tart, Goats Cheese, Sherry Vinegar Dressing (V)

Trio of Melons served with Serrano Ham and Dressed with a Fresh Infused Basil Oil Dressing

Salt Beef & Radish Salad, Honey Soused Mushrooms & Horseradish Mayo

Breaded Deep Fried Goats Cheese with Waldorf Salad and Port Reduction

Antipasto Boards— Selection of Italian and Spanish Cold Meats served with Olives, Parmesan Shavings,

Hummus, Stuffed Peppers & Balsamic Reduction (Must be Chosen for All guests)

Walking Starters – Please ask for Details

Mains

Traditional Roast (Choose from Beef & Yorkshire, Pork & Apple Fondant, or Lamb & Stuffing) Served with Kent Thyme Roast Potatoes
& Jus (Must be chosen for at least 50% of guests)

Chicken Forestiere, Smoked Pancetta, Wild Mushrooms, Truffle Mash, Madeira Cream Sauce

Herb Crusted Salmon Fillet, Samphire & Pea Fricassee, White Wine Velouté, Herb Potato Cake

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

Caramelized Shallot Tart Tatin, Port Reduction with Herbed Mash and Truffled Kale (v)

Slow Cooked Pork Belly & Crackling with Potato, Butterbean and Bacon Cassoulet

Kent Beef Wellington, Mushroom Pate, Air Dried Ham, Creamy Kentish Mash, Madeira Sauce (£5.50sp)

Baked Lemon Haddock Fillet with New Potatoes, Asparagus and Salsa Verde (Seasonal, could be Cod)

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

Butternut Squash & Kent Ashmore Cheese Pithivier, Wilted Spinach & Mustard Cream Sauce (v)

Pork Schnitzel, Blue Cheese, Pickled Cabbage, Parmentier Potatoes and Biddenden Cider Sauce

Red Onion Tarte Tatin, Garden Rocket, Aubergine Caviar and Garlic & Rosemary Emulsion (v)

All mains served with Sides of seasonal vegetables

Desserts

Trio of Seasonal Secret Garden Desserts (Must be chosen for all guests)

British and Continental Cheese served with Artisan Biscuits, and Chutneys

Home Made Trio of Ice Cream

Chocolate Mousse with Honeycomb, Confit Orange and Orange Sorbet

Vanilla Crème Brulee with Honeycomb Ice Cream

Zesty Lemon Tart with Meringue Ice Cream

Seasonal Fruit Panna Cotta with Garden Fruits & Breton Crumble

Eton Mess, with Strawberries, Whipped Vanilla Cream and Crushed Meringues

Lemon Posset with Summer Compote and Lemon Shortbread

White Chocolate & Vanilla Cheesecake with Raspberry Sorbet

Sticky Toffee Pudding with Poached Pears and Vanilla Ice Cream

4th Course

British and Continental Cheese served with artisan biscuits and chutneys 1 per table £20.00-£30.00

This menu is subject to seasonal changes.

When choosing please choose 3 Starters, 3 Mains, 3 Desserts or the Trio of dessert for everyone.

70 plus guests please can you reduce this to two choices please

Please note min number of guests to have roasts

All menus are to approved by Stephanie or the Head Chef before sending to guests.

Please note some choices cannot be made gluten or dairy free, please check if any of your guests have dietary requests.

Posh BBQ with Summer Salads

Mint Lamb Rumps or mini Steaks
Oriental Fish Kebabs, Citrus and Mint Chicken
Baby Salad Leaves with Secret Garden Dressings
Moroccan Couscous Tabbouleh with Roasted Peppers, Lemons & Mint
Broad Bean & Pea Salad with Mint & Parmesan
Coleslaw with Fresh Horseradish & Apple
Hot Roasted New Potatoes with Rock Salt & Chives
Fresh Rocket with Parmesan Shavings
Selection of Homemade Breads
Dessert of choice

Posh Picnic

Homemade Traditional Raised Pie
Seasonal Tarts & Sliced Meats
Marinated Olives & Stuffed Peppers
Kentish Cheese & Pickle & Kent Hand cut Crisps
Freshly Potted Trout
Homemade Breads
Salad Leaves with Parmesan & Secret Garden Dressing
Desert of Choice

Traditional Afternoon Tea

Served on chintzy china cake stands direct to each table

Served as two courses – savory and sweet

Savory

Selection of Finger Sandwiches
Warm Savory Tarts & Little Cheese Scones
Homemade Sausage Rolls

Sweet

Warm Chocolate Brownies
Selection of Homemade Cakes
Mini Pastries
Warm Fruit & Plain Scones served with Clotted Cream, Jam & Strawberries
All the above menus are examples, we create Menus with you

Booking

Should you have a particular date in mind please do not hesitate to contact us to check availability. To confirm a booking we require a non-refundable £1000.00 deposit, the remaining balance is due six weeks prior to your wedding.

2019 prices - Please add 5% for all 2018 prices,.

Late Bookings

We sometimes have dates that are not booked or become available at the last minute, if you are flexible we are sometimes able to offer discounts, please ask us for details

Recommended Timings

To give you an idea of how your special day would run please see below a timetable for 2pm ceremony. For 1pm please move the times back 1 hour

1.00pm Groom arrives

1.30pm Guests arrive

1.45pm Bride arrives

2.00pm Ceremony

2.30pm Reception Drinks and Photographs

4.00pm Wedding Breakfast

6.00pm Speeches

6.30pm Tea and Coffee

6.30pm Evening Entertainment Arrives

7.30pm Evening Guests arrive and Evening Reception Starts

8pm 1st Dance

8.30pm Evening Food served

11.15pm Last Orders

11.30pm Stop Serving, Music stops

11.30pm Carriages

12.00pm Secret Garden Close

Extras to consider

Favours

We make Little Jam, Chutney, Sweet Jars dressed in Colours to suit your wedding £2.50 each

Cupcakes

As you know we make everything at Secret Garden, and Cupcakes as wedding Favours or Main Cake can be made for you prices £1.50 - £3.50

Sweet Tables

We have all the Vintage Glass props and jars and can make a beautiful sweet tables with added little bags, so guests can take home. £2.50pp and this includes 10 different sweets, Vintage props, jars, scoops display etc..

Cheese Wedding cakes

Choice of 3 – 5 cheeses, displayed on antique silver cake stands or old wine boxes, decorated with fruit. We can also add, breads, chutneys etc.. so that guests can eat this in the evening. Starting at £150.00

Floristry

Anemone Blue florist and Flower academy is based at Mersham and in our opinion is one of the best florists in Kent. The above packages include florist arrangements for every table and can be designed for all themes, colors and styles. Fiona is able to provide more elaborate decorations, Gazebo decorations, Bride and Brides Bouquets etc.. following a meeting. 07718125145

Contact Us

Should you require any further information or to arrange a show round of our venue please contact our Wedding Planner on 01233 501586 or email events@secretgardenkent.co.uk