



The Great House
Gills Green,
Hawkhurst,
Kent, TN18 5EJ
Tel: 01580 753119

Wedding Brochure



CONGRATULATIONS ON YOUR FORTHCOMING WEDDING!

The Great House is an exclusive location for an exclusive day. The award winning historic gastro pub is a beautiful backdrop for the perfect wedding.

Set in the heart of the Kentish countryside within its own grounds. It boasts a wealth of character, with exposed beams, & roaring log fires creating a magical atmosphere in which to celebrate with friends and family.

The Great house has four dining areas, together with a magnificent new Orangery, which is licensed for Civil Ceremonies. It opens out onto a Mediterranean style stone terrace and overlooks a stunning and perfectly manicured garden featuring both a beautiful herb garden and a Kentish Lynch gate.

Your wedding should be all you have dreamed of and one of the most important days of your life, and here at The Great House, we believe that the planning and anticipation of your wedding should be as enjoyable as the day itself.

The Great House offers you the perfect venue for your perfect day.





PLANNING YOUR WEDDING

Planning your wedding can be a daunting task. With so many things to consider you can be assured that our wedding planners can make life easier for you.

Once you have taken a look around The Great House and decided that it is the perfect setting for your wedding, our experienced, professional team is on hand from the moment you book the date.

No task is too big for our wedding planners. If you want to arrive by helicopter...or desire wine we do not stock, we are always able to help. It is our job to ensure that your day is perfect.

Our planners will become a close ally throughout the wedding plans and you can be sure that their experience and empathy will make you relax in the knowledge that the day will be exactly how you always dreamed it would be. As the wedding day approaches we will arrange a suitable time to go through the final details of the day, ensuring that everything has been arranged and that you and your partner are happy.

When the wedding day arrives, you will be looked after by a designated manager, allowing you to relax and shake off any last minute nerves.

CEREMONY & RECEPTION

The Great House can cater for weddings from 2-80 guests. The Pub is licensed for civil ceremonies, which you can make as traditional or informal as you wish. We are also licensed for civil partnership, baby naming ceremony and renewal of vows.

The ceremonies can be held in the Orangery, which overlooks the beautiful, landscaped gardens and opens out on to the extensive Mediterranean style stone terrace.

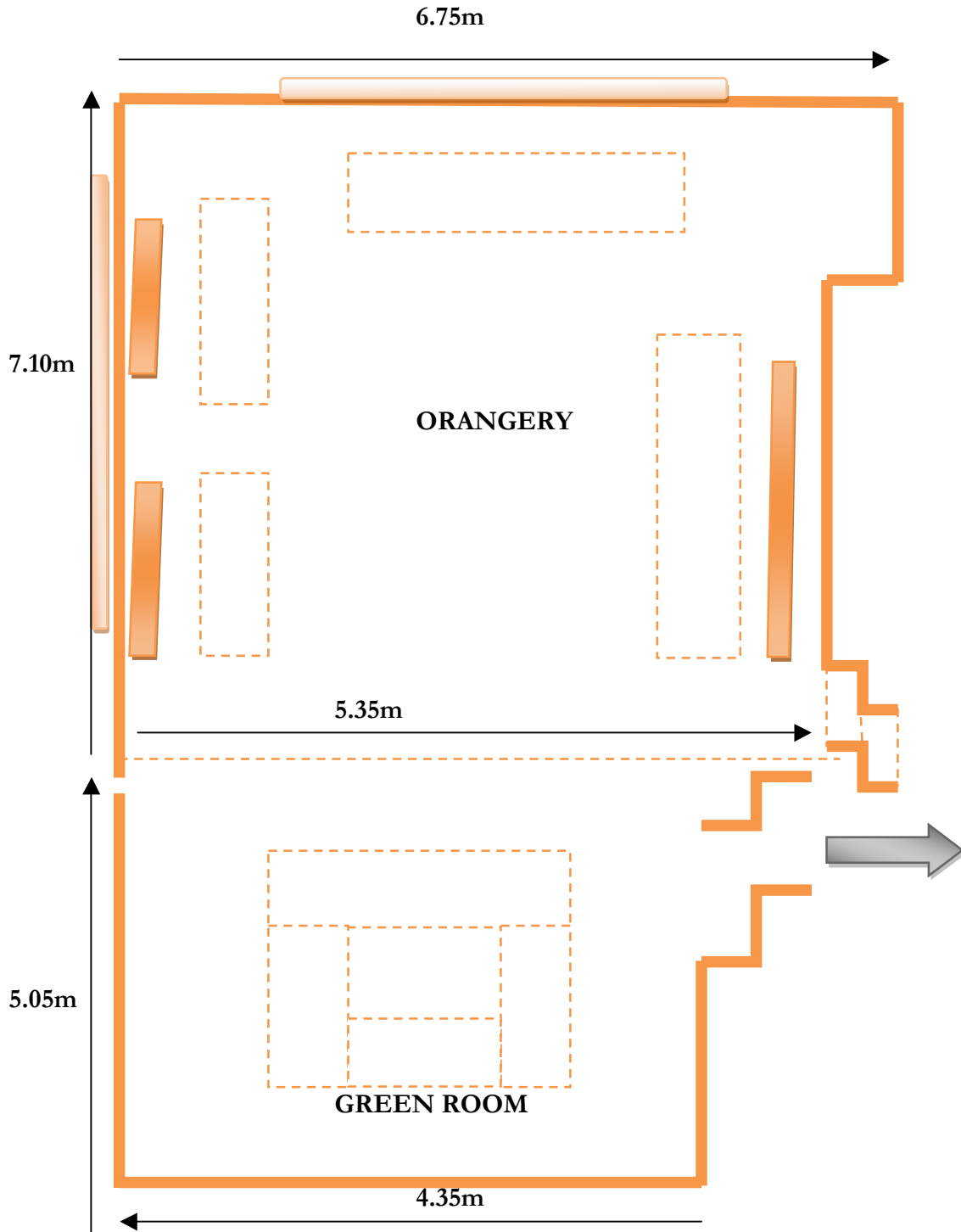
Should you wish to have your ceremony with us, we will arrange this for you via, the Tunbridge Wells Registrars Office. We do charge a fixed fee of £200 for the use of our Orangery or the Barn. The wedding breakfast will be served in the same function room as the ceremony; we do allow an hour to reset the room between the two events.



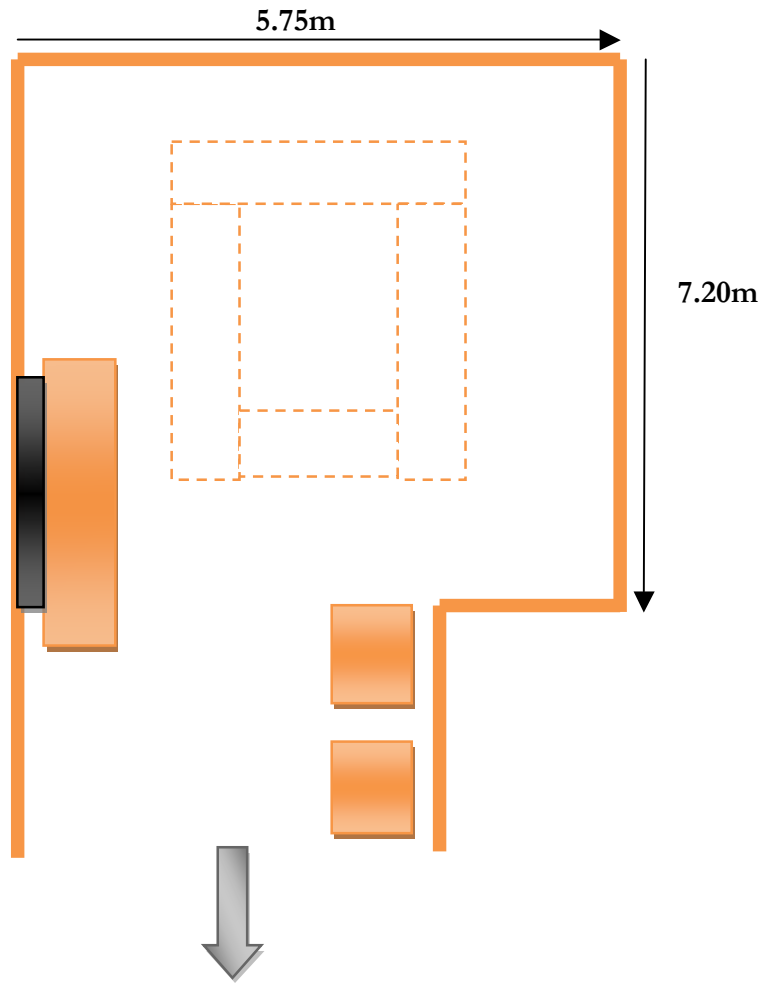
THE ORANGERY AND THE GREEN ROOM



Towards Lynch Gate/ Herb garden



THE BARN



PRIVATE DINING ROOMS - CAPACITY

	Orangery	Green	Orangery+ Green	Barn
Two long tables	10+14	10+10		14+14
U shape table	n/a	14		30
L shape table	21	12		20
Square table	n/a	16		20
Individual tables	39	18		38
Wedding breakfast	39	20		40
Standing(cocktail/buffet)	n/a	30(drinks only)	60	70



THE GREAT HOUSE WEDDING PACKAGES

Minimum number of 10 adults with a maximum of 80 guests.

The Kentish proposal at £60 per person includes:

- Exclusive use of the pub from 11am until 5pm (Orangery use only)
- Bucks Fizz or Pimm's reception, two drinks per person
- A four course meal from our Kentish menu including coffee and petit fours
- Half a bottle of wine per guest, selected from our extensive house wine list
- A glass of Chapel Down for each guest to toast the bride and groom

The Great House proposal at £70 per person includes

- Exclusive use of the pub from 11am until 5pm (Orangery use only)
- A selection of three canapés per guests to complement your reception drink from our canapés menu
- A Champagne, Kir Royal or Bellini reception drink, 2 drinks per guests
- A five course meal from our xxx menu including coffee and petit fours
- Half a bottle of wine per guest, selected from our extensive house wine list
- Bottles of mineral water on the table
- A glass of Chapel Down for each guest to toast the bride and groom

The Elite proposal at £100 per person includes

- Exclusive use of the pub from 11am until 5pm (Orangery use only)
- A selection of three canapés per guests to complement your reception drink from our canapés menu
- A Champagne, Kir Royal or Bellini reception drink, 2 drinks per guests
- A four course meal from our Elite menu including coffee and petit fours

- Half a bottle of our selected premium wine per guest
- Bottles of mineral water
- A glass of Champagne for each guest to toast the bride and groom
- Wedding stationary –menus and place cards

ADD ONS...

- Wine upgrade (get a selection) £ 3.00 per person
- Sorbet - £3.00 per person
- Menu cards - £1.00 per item
- Hand Written Place cards – £0.50 per item

We do hope you will find something to suit your tastes for your big day. As we strive for optimum quality, we do require all menus to be pre ordered two weeks in advance. You are welcome to provide us a working table plan with your guests' name and a pre order sheet stating food choices when two options have been offered per course.

For weddings from 2 to 40 guests, we do require you choose 2 starters, 2 mains and 2 desserts out of the 6 options. Dietary requirements such as vegetarian, gluten free and allergies can be accounted separately.

For wedding above 40 guests, we do require you 1 starter, 1 main and 1 dessert out of the 6 options. We are flexible to cater for any dietary requirements.

Should you have a specific dish or product in mind, which is not on the menu, our Chef will be happy to create a tailor-made menu to your own personal requirements and taste. Your co-ordinator will be happy to assist you with your requests.



KENTISH MENU

STARTERS

Soup of the day, freshly made bread (V)

Marbled landrace bread pork terrine, onion marmalade & mixed leaves

Creamed crayfish salad, cherry tomatoes, mixed leaves & dill dressing

Escabeche of sea trout, saffron and coriander broth

Smoked free range chicken breast, pear & peach chutney, mixed leaves

Baby spinach, artichoke & mozzarella salad, pesto dressing

MAIN COURSES

Confit pork belly, fine beans, mash potatoes, carrot puree and rosemary jus

Baked fillet of salmon, crushed new potato, roasted cherry tomato, spinach & hollandaise sauce

Roast vegetables tagliatelli, plum tomato sauce & parmesan shavings(V)

Slow cooked local lamb shanks, mash potatoes, glazed root vegetables, and minted jus

Baked cod fillet, tomato couscous, broccoli & Madeira butter sauce

Wild mushroom and tarragon tart, dressed leaves and basil oil

DESSERTS

Crème brulee of the day, short bread biscuit

Apple and rhubarb crumble custard

Baileys chocolate parfait, dark cherry sauce

Raspberry & yogurt panna cotta, raspberry sorbet

Chocolate brownie, vanilla bean ice cream

Black currant tart, cassis sorbet

COFFEES AND PETIT FOURS





THE GREAT HOUSE MENU

STARTERS

Soup of the day, freshly made bread (V)

Warm oak smoked salmon, potato blinis, caper berries & lemon dressing

Chicken and Woodland mushroom terrine, fruit chutney & dressed leaves

Salmon fish cake, tomato and mango salsa

Crispy duck leg salad, plum sauce

Portobello mushroom, goat cheese & roast bell pepper

SORBET

Lemon or champagne

MAIN COURSES

Roast saddle of lamb, boulangere potatoes, French beans, braised red cabbage & roast garlic jus

Kentish Pork fillet, dauphinoise potatoes, creamed savoy, carrot puree & honey jus

Pan fried fillet of barramundi, herbs tagliatelle, baby vegetables & beetroot oil

Pan fries fillet of black bream, scones potatoes, spinach, turn vegetables and lemongrass sauce

Mediterranean vegetable mille feuille, goats cheese and tomato coulis (V)

Homemade vegetables spring roll, egg noodle & sweet chilli sauce

DESSERTS

Sticky toffee pudding, honey and ginger ice cream, caramel sauce

French lemon tart, lemon sorbet

Asiette of ice cream and sorbet, Brandy basket, red berry coulis

Strawberry and cassis parfait, red berry sauce

Crème brulee of the day, short bread biscuit

Dark chocolate pudding, white chocolate ice cream

COFFEES AND PETIT FOURS





THE ELITE MENU

STARTERS

- Soup of the day, homemade crusty bread
- Smoked breast of duck, ginger poached pear, mixed leaves
- Duck & Port parfait, red onion chutney, mixed leaves
- Salmon tartar, potato blinis, lime crème fraiche dressing
- Lobster & Cognac dressing, capers berry, toasted brioche & crème fraiche
- Goats cheese & roast vegetables terrine, green salad

SORBET

MAIN COURSES

- Sussex beef medallions, rosti potato, spinach, carrot puree & truffle jus
- Roasted highland rack of lamb, minted Kentish new potatoes, aubergine caviar & balsamic jus
- Pan fried fillet of sea bass, crayfish risotto, cherry tomato on vine and lemon ginger foam
- Baked cod fillet, homemade noodles, sautéed broad beans & fresh peas, chervil butter sauce
- Roasted vegetables & saffron risotto, parmesan crisps, dressed leaves & parsley oil (V)
- Wild Mushroom in pastry bag, tarragon cream sauce, baby spinach salad (V)

SELECTION OF BRITISH CHEESES

- Montgomery cheddar, Somerset goat's cheese, blue Stilton Cropwell Bishop, Somerset brie, chutney, grapes & biscuits

DESSERTS

- Chocolate marquise, chocolate & orange sorbet
- Passion fruit & manilla parfait, pineapple compote
- Chocolate tart, white chocolate ice cream
- Crème brulee of the day, short bread biscuit
- Vanilla & ginger parfait, red berry compote

COFFEES AND PETIT FOURS





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ADD ONS...

- | | | |
|--------------------------|----------------------------|-------------------|
| <input type="checkbox"/> | Wine upgrade | £ 3 per person |
| <input type="checkbox"/> | Sorbet, lemon or champagne | £ 1.50 per person |
| <input type="checkbox"/> | Menu cards | £ 1 per item |
| <input type="checkbox"/> | Hand Written Place cards | £0.50 per item |

To book an appointment to view our wedding facilities, I will be happy to arrange a time, convenient to yourself. We are open seven days a week and flexible with working hours to suit your needs.

Please do not hesitate to contact me on 07889 885366 or at events@thegreathouse.net

Kind regards,

Aline Koehler-Price
Events Manager

