

How do you picture your Wedding Day?

Explore our packages for 2018....

Nestled in the grounds of Britain's most beautiful Cathedral, Canterbury Cathedral Lodge is a hidden gem with a very romantic location. You and your guests will never forget sipping your first arrival drinks with the incredible backdrop of the Bell Harry Tower rising before you.

A unique venue, Canterbury Cathedral Lodge offers beautiful Reception rooms to cater for Wedding Breakfasts from 10-120 guests, and Evening Receptions for up to 200.

Your dedicated Wedding Co-ordinator will be available every step of the way to help you realise your Wedding dreams from Pimms on the Campanile Garden to delicious dining experiences for all your friends and family.

We are pleased to present our fully inclusive Wedding Packages, aimed to cater to every aspect of your Wedding Reception. We understand that each couple has a unique vision of their special day; your Wedding Co-ordinator will give you full flexibility, streamlining a package to your individual needs and any budget. With expert advice every step of the planning journey, your special day will come together in a relaxed and hassle-free atmosphere – all you need to do is relax and enjoy your day together.



Corona

Including:

Glass of Bucks Fizz on arrival

Red Carpet entrance

Three-Course Wedding Breakfast chosen from Menu A

Half a bottle of Cathedral Wines (served with the Wedding Breakfast)

Coffee and Mints

A glass of Sparkling Wine for the Toast

DJ for the evening's entertainment

6-Choice Finger Buffet selection for the Evening Reception

Cake Stand and knife

White Linen table cloths, napkins, white chair covers and your choice of colour sash

Private Cash Bar

Hotel Event Manager as Toastmaster

Room hire for all the Wedding Function Rooms

£77.50 per person



Campanile

Including

Glass of Pimms on arrival

Red Carpet entrance

Three-Course Wedding Breakfast chosen from Menu B

Half a bottle of Running Duck Wines (served with the Wedding Breakfast)

Coffee and Mints

Your choice of Jean Josselin Champagne or Chapel Down Sparkling Wine for the Toast

DJ for the evening's entertainment

8-Choice Finger Buffet selection for the Evening Reception

Cake Stand and knife

White Linen table cloths, napkins, white chair covers and your choice of colour sash

Private Cash Bar

Hotel Event Manager as Toastmaster

Room hire for all the Wedding Function Rooms

£92.50 per person



Bell Harry

Including

Canapés on arrival

Glass of Champagne on arrival

Red Carpet entrance

Three-Course Wedding Breakfast chosen from Menu B or C

Half a bottle of Macon-Villages Vignerons Terres Secrètes or Chateau Trébiac (served with the Wedding Breakfast)

Coffee and Petits Fours

Your choice of Jean Josselin Champagne or Chapel Down Sparkling Wine for the Toast

DJ for the evening's entertainment

8-Choice Finger Buffet selection for the Evening Reception

Cake Stand and knife

White Linen table cloths, napkins, white chair covers and your choice of colour sash

Private Cash Bar

Hotel Event Manager as Toastmaster

Room hire for all the Wedding Function Rooms

£106.50 per person

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Evening Reception Package

6-Choice Finger Buffet selection
Glass of Sparkling Wine on arrival
DJ for the evening's entertainment

£2,500.00 flat fee based on 80 guests

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All of our full day packages offer preferential accommodation rates for your friends and family, and a complimentary Bedroom for the Bride and Groom on your Wedding Night.

Accommodation rates for guests start from £132.00 per room per night for Double Occupancy and £122.00 per room per night for Single Occupancy. All rates include Full English and Continental Breakfast, entry to the Cathedral and VAT. Please speak to your Wedding Co-Ordinator for more details.

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Your Wedding is unique to your own desires, so please discuss all your requirements for the day with your Wedding Co-ordinator.



Wedding Menu A

Hot Smoked Salmon with Pickled Samphire, Pear Purée and Horseradish Cream served with Granary Toast

Chicken Liver Parfait served with Spiced Tomato Chutney, Honey and Sunflower Seed Bread, and Pea Shoots

Watercress Soup drizzled with Truffle Oil (V)

Trio of Beetroot (Purée, Fondant and Pickled) served with Goats Curd and Pine Nuts (V)

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Pan Roast Hake served with Crushed New Potatoes and Chive Beurre Blanc
Sautéed Chicken with Fondant Potato and a Tomato and Garlic Sauce
Barnsley Chop with Château Potatoes, served with Mint Jus

Pork Belly with an Apple, Sage and Chestnut stuffing, accompanied by a Cider Jus and Château Potatoes

Potato Ballontine with Seasonal Vegetables and Chive Beurre Blanc (V)

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Tonka Bean Panna Cotta

Orange Curd Tart (V)

Chocolate and Amaretto mousse (V, N)

Orange Mocha Crème Brulée (V)



Wedding Menu B

Tomato and Basil Consommé (V)

Lime Cured Gravlax with a Guacamole, Tomato and Coriander salsa, served with Cornbread

Confit Duck Rillettes, with Beetroot and Pomegranate Chutney and toasted Brioche Porcini Cocotte, with Baby Gem, Asparagus and Broad Beans (V)

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Crusted Lamb Rump with Fondant Potatoes and a Rosemary Jus

Pork Tenderloin with Spinach, Château Potatoes and Wholegrain Mustard Sauce

Cod with a Cherry Tomato Compote and Lyonnaise Potatoes

Butternut Squash, Coriander and Feta Tart Tatin, with Salsa Verde (V)

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Cold Blood Orange Soufflé with Candied Peel and Pecans (V, N)

Eton Mess (V)

Dark Chocolate Cremeux with Hazelnuts and Caramel (V, N)

Lemon Meringue Pie (V)



Wedding Menu C

Crab Bisque with Mussels

Game Terrine with Pickled Vegetables and Tiger Bread

Lamb Breast Croquette with Red Cabbage Purée and Micro Watercress

Garlic, Oregano and Mozzarella Arancini with Pesto and Sun-Dried Tomatoes (V)

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Fillet of Beef (served medium) with Pommes Anna and Port Jus

Duck Breast (served medium) with Colcannon, Redcurrant and Thyme Jus

Baby Monkfish Tail with Celeriac Fondant, Roast Garlic and Chive Cream

Wild and Portobello Mushroom Strudel with Château potatoes and Tarragon Cream (V)

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Mango and Passion Fruit Tart with Coconut Sorbet (V)

Dark Chocolate and Caramel Delice with Ground Pecans (N)

Textures of Pear with Baked Custard (V)

Cornflake Panna Cotta with a Hob Nob Crumb, freeze dried Raspberries and poached Raspberries



Children's Wedding Menu

Sliced Melon with Berries

Chef's Home-Made Soup and Roll

Vegetable Crudités with Dip

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Cod Goujons with Tartare Sauce, New Potatoes and Seasonal Vegetables

Sausage and Mash with Seasonal Vegetables

Penne Pasta with Tomato and Basil Sauce

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Ice Cream with Chocolate Sauce
Chocolate Mousse
Fresh Fruit Salad

All menus include soft drinks with the Wedding Breakfast

£14.95 per child under 10 years

Half-portions of the Adult Menu are available for children under 14 years old if required – please ask your Wedding Co-ordinator for individual pricing.

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Evening Buffet - Choices available on all packages

Savoury Options

Mini Lamb Kofta with Mint Yoghurt.

Selection of Mini Quiches (Lorraine, Smoked Salmon and Mediterranean Vegetable)

Chef's selection of sandwiches with assorted fillings (some V)

Chef's selection of wraps with assorted fillings (some V)

Sausage Rolls

Cheese and Onion Rolls (V)

Sun Dried Tomato, Garlic and Poppy Seed Bites served with Hummus (V)

Halloumi, Pepper and Onion Kebabs (V)

Chicken Satay (N)

Falafel with Tzatziki (V)

Cheese and Bacon Turnover

Cheese and Leek Turnover (V)

Salmon Goujons

Bridge Rolls (with fillings including Smoked Salmon and Cream Cheese, Egg and Cress, Ham and Mustard, Cheese and Chutney)

Sun Dried Tomato, Basil and Mozzarella Filo Parcel (V)

Open Sandwiches (with fillings including Pulled Pork and Apple, Halloumi and Red Onion, Smoked Trout and Chive Crème Fraîche)

Chicken wrapped in Bacon

Chipolatas served with Honey Mustard

Miniature Prawn Cocktail

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Sweet Options

Chocolate Brownies (V)

Mixed Berry Tarts (V)

Raspberry and White Chocolate Éclairs

Lemon Tart

Miniature Pavlova

For extra evening guests who are not attending the day, the price for the 6 item finger buffet will be £14.95 per person.



Wines included in our Packages

Corona

A glass of Bucks Fizz upon arrival

A half bottle of Canterbury Cathedral Sauvignon Blanc or Merlot

A glass of Prosecco for the toast

Campanile

A traditional glass of Pimms upon arrival

A half bottle of Running Duck Organic Chenin/Sauvignon Blanc or Shiraz

Jean Josselin Champagne or Chapel Down Sparkling Wine for the Toast

Bell Harry

A glass of Jean Josselin Champagne upon arrival

A half bottle of Macon-Villages Vignerons Terres Secrètes or Château Trébiac

Jean Josselin Champagne or Chapel Down Sparkling Wine for the Toast