

# How do you picture your Wedding Day?

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.





# **Packages**

#### 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





**Packages** 

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** 

A glass of Champagne 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





**Packages** 

**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 or Chateau La Croix de Berny (served with the Wedding Breakfast)

**Coffee and Petits Fours** 

A glass of Champagne 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

£99.00 per person



# **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

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

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

Weddings@canterburycathedrallodge.org



#### **Menus**

## **Wedding Menu A**

Trio of Melon with Papaya and a Drizzled Fruit Coulis

Roulade of Smoked Salmon and Dill Mousse with Granary Bread

Cream of Watercress with Herb Crouton

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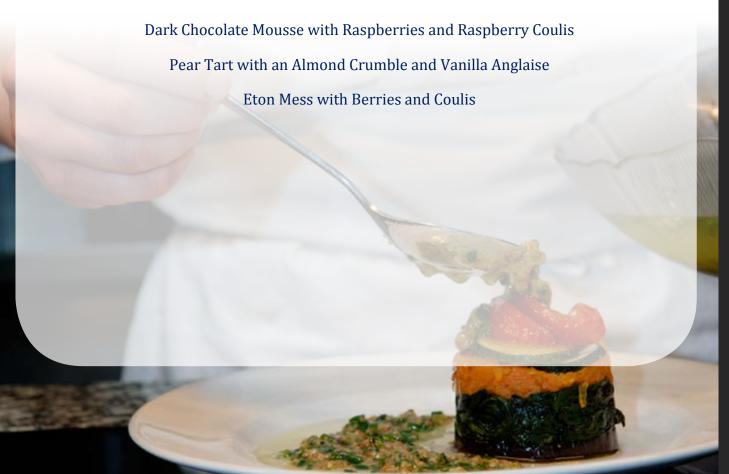
Roasted Loin of Cod Fillet with Red Onion and Cherry Tomato Compote

Pork Medallions over Wilted Spinach with Wholegrain Mustard sauce

Skilleted Chicken Supreme with Wild Mushroom and White Wine Sauce

All Served with Seasonal Vegetables and Potatoes

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## **Wedding Menu B**

Hot Smoked Monkfish Tail with Pan Fried Mediterranean Prawns with Red Chard and Herb Oils

Tart of Caramelised Red Onion, Spinach and Goat's Cheese with Roasted Cherry Tomato and Balsamic Vinegar

Duck, Plum and Chervil Terrine wrapped in Leeks with Plum chutney

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Poached Fillet of Lemon sole wrapped with Croutes and Fresh Dill served with a Veronique Sauce

Chicken Supreme stuffed with Roquefort Cheese rolled in Parma Ham served with a Baby Onion and Port Sauce

Three Bone Rack of Lamb with a Fresh Herb Crust served with a Rosemary Jus

All Served with Seasonal Vegetables and Potatoes

Layered White and Dark Chocolate Mousse with Tia Maria

French Apple Tart with Pecan Brittle

Cold Lemon Soufflé with Vanilla Shortbread





#### **Menus**

## **Wedding Menu C**

Clam Chowder garnished with Celery Leaves

Pressed Ham Terrine with a Red Onion Chutney

Roasted Beetroot and Pine Nut Salad with a Sage and Balsamic Dressing

Steamed fillets of Trout with a Tapenade Stuffing and Garlic Beurre Blanc Sauce
Braised Rump Steak in Red Wine

Loin of Pork Cutlets over Cheese and Spring Onion Potato Mash, with a Leek Sauce

\*\*All Served with Seasonal Vegetables and Potatoes\*\*





#### **Menus**

## Children's Wedding Menu

Sliced Melon with Berries Chef's Home-Made Soup and Roll Vegetable Crudités with Dip

Cod Goujons with Tartare Sauce, New Potatoes and Seasonal Vegetables

Sausage and Mash with Seasonal Vegetables

Penne Pasta with Tomato and Basil Sauce

Ice Cream with Chocolate Sauce

**Chocolate Mousse** 

Fresh Fruit Salad

All menus include soft drinks with the Wedding Breakfast

£9.95 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.



A selection of sandwiches with fillings to include Cheddar Cheese and Pickle (v); Tuna Mayonnaise; Smoked Salmon; Egg and Cress (v); Ham and Grain Mustard

**Evening Buffet - Choices available on all packages** 

A selection of wraps to include Chicken Caesar; Roasted Mediterranean Vegetables (v); Roast Beef with Rocket and Horseradish; Mozzarella; Tomato and Pesto (v)

Assorted mini quiches (v)

Oven-roasted chicken fillet rolled in bacon

Melon wrapped in Parma ham

Salmon Goujons

Red onion tartlets with Halloumi cheese (v)

Smoked salmon on mini baguettes

Chipolatas in grain mustard and honey

Individual Yorkshire puddings with roast beef and onion gravy

Mushroom and thyme vol-au-vents (v)

Mozzarella and cherry tomato crostini (v)

Mini chocolate eclairs

Individual tartlets with seasonal berries



# Wines included in our Packages

#### Corona

A half bottle of Canterbury Cathedral Sauvignon Blanc or Merlot

A glass of Prosecco for the toast

#### **Campanile**

A half bottle of Running Duck Chenin Blanc or Shiraz

A glass of Jean Josselin Champagne for the toast

#### **Bell Harry**

A glass of Jean Josselin Champagne upon arrival

A half bottle of Macon-Villages or Chateau La Croix de Berny

A glass of Jean Josselin Champagne for the toast

