How do you picture your Wedding Reception?

Explore our packages for 2024....

Nestled in the grounds of the 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 Breakasts 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.
Venue Hire

Including:

Wedding Co-ordinator

DJ for the evening’s entertainment

Private Bar

Hotel Event Manager as Toastmaster

Hire of Wedding Reception spaces, with the Campanile Garden for photography and arrival reception

Complimentary bedroom for the Bride & Groom’s wedding night

£1000.00
Packages

CATHEDRAL

Including:

Glass of Bucks Fizz on arrival

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

6-Choice Finger Buffet selection for the Evening Reception

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

£100.00 per person
Packages

CAMPA NILE

Including:

Glass of Pimms or Canterbury Gin & Tonic on arrival

Three-Course Wedding Breakfast chosen from Menu B

Half a bottle of Running Duck Sauvignon Blanc or Las Pampas Malbec (served with the Wedding Breakfast)

Coffee and Mints

Your choice of Baron De Beaupre Champagne or Chartham Vineyard Blanc de Blancs English Sparkling Wine for the Toast

8-Choice Finger Buffet selection for the Evening Reception

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

£115.00 per person
Packages

Bell Harry

Including:

Canapés on arrival

Glass of Champagne or Canterbury Gin & Tonic on arrival

Three-Course Wedding Breakfast chosen from Menu B or C

Half a bottle of Chemin De La Serre, Marsanne, Viognier 2021 or Château Trébiac (served with the Wedding Breakfast)

Coffee and Petits Fours

Your choice of Baron De Beaupre Champagne or English Sparkling Wine for the Toast

8-Choice Finger Buffet selection for the Evening Reception

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

£130.00 per person
Packages

EVENING RECEPTION PACKAGE

6-Choice Finger Buffet selection

Glass of Sparkling Wine on arrival

DJ for the evening’s entertainment

Wedding Co-ordinator

Red Carpet entrance

Cake Stand and knife

Private Bar

Hotel Event Manager as Toastmaster

Hire of Wedding Reception spaces, with the Campanile Garden for photography and arrival reception

Complimentary bedroom for the Bride & Groom’s wedding night

£3995.00 flat fee based on 80 guests

£25.00 per additional guest
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.

Accommodation rates for guests start from £149.00 per room per night for Double Occupancy and £139.00 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.
Menus

WEDDING MENU A

Starter
Leek and Potato Soup (VG)
Ham Hock Terrine, Pickled Radish and Shallot Salad with Mustard Mayonnaise
Smoked Mackerel Pate, Cucumber and Fennel with Lemon Aioli
Sundried Tomato, Basil and Brie Tart with a Balsamic Rocket Salad (V)

Main Course
Chicken Supreme with Fondant Potatoes and a Garlic and Thyme Cream
Leg of Lamb Steak with Dauphinoise Potatoes and a Mint Jus
Pork Belly, with Apple and Sage Stuffing, Chateau Potatoes and a Cider Jus
Hake, Potatas Ala Pobre with a Tomato Sauce
Chestnut Mushroom, Walnut and Shallot Wellington with a Parmesan Crust, Dauphinoise Potatoes and a Cep Jus (V, N)

Dessert
Vanilla and Raspberry Cheesecake with a Raspberry and Lemon Salad (V)
Sticky Pear Cake with an Oat Crumb (VG)
Rhubarb and Ginger Crème Brûlée with a Stem Ginger Shortbread (V)
Chocolate Mousse with a Pistachio Crumb and Cherry Gel (V, N)

Followed by Tea and Coffee

01227 865350
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Menus

WEDDING MENU B

Starter
Celeriac and Apple Soup (V)
Confit Duck, Walnut and Date Terrine with pickled Grapes
Citrus cured Salmon with Pine Nuts and Kohlrabi
Heirloom Tomatoes, Ricotta, Croutons and Rocket Pesto (V)

Main Course
Lamb Rump with Dauphinoise Potatoes and Mint Jus
Guinea Fowl with Fondant Potatoes and Red Wine Jus
Haddock with Colcannon and Leek and Chive Sauce
Root Vegetable Pithivier, Chateau Potato and Red Wine Jus (V)

Dessert
White Chocolate Blondie, Passion Fruit Gel, Seeds and Coconut (V)
Treacle Tart, Orange and Crème Fraîche (V)
Coffee Panna Cotta, Chocolate Soil and Caramel

Followed by Tea and Coffee

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Menus

WEDDING MENU C

Starters

Roast Pumpkin, Pumpkin Seeds and Salsa Verde (V)
Roast Chicken Terrine with Brioche, Watercress Mayonnaise and Watercress
Crab, Fennel, and Pear, with Crab Emulsion
Wild Mushroom Bruschetta, with Kentish Blue, Walnut and Tarragon (V,N)

Main Course

Pan fried Duck Breast, Potato Terrine and Cherry Jus
Roast Chateaubriand with Dauphinoise Potatoes and Cep Jus
Cod, Tomato and Crab Sauce, with Dauphinoise Potatoes
Asparagus, Camembert and Pea Wellington, Thyme and Garlic cream, Chateau Potatoes (V)

Dessert

Lemon Bavarois, Raspberry, Honeycomb, and Black Pepper Meringue (V)
Chocolate Pavé, Cocoa Nib and Caramel (V)
Apple and Pecan Tart, Nutmeg Cream, Maple Gel, Honey Brioche Crumb, Candied Pecans and Apple Gel (V, N)

Followed by Tea and Coffee
Menus

CHILDRENS WEDDING MENU

Starters
Garlic Bread
Sausage Roll, Tomato Sauce
Crudités, Mayonnaise

Main Course
Cumberland Sausage Ring, Mash Potato, Peas or Beans
Vegan Sausage, Mash Potato, Peas or Beans
Fish Fingers, Chips, Peas, Tartare Sauce
Macaroni Cheese
Cheese and Tomato Quesadilla, Chips, Salad

Dessert
Ice Cream - Strawberry or Chocolate with Sprinkles
Chocolate Brownie
Jam Sponge

All menus include soft drinks with the Wedding Breakfast

£17.50 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 Coordinator for individual pricing.
Menus

**EVENING BUFFET**
Choices available on all packages

*Savoury Options*

- Sandwiches
- Wraps
- Bridge Rolls
- Chicken and Chorizo Skewers
- Roast Pepper, Sun Dried Tomato and Hummus Pitta Bread (V)
- Sausage Rolls/ Vegan Sausage Rolls
- Chicken Wings in a Barbeque Sauce (GF)
- Vegetable Samosas with a Cucumber Yogurt (V)
- Falafel with Harissa Yogurt (V, GF)
- Butternut Squash, Lime and Halloumi Tacos (V)
- Ox Cheek Tacos
- Smoked Salmon Bruschetta, Cucumber, Cream Cheese and Caper
- Hake Goujons with Tartare Sauce
- Prawns with Sweet and Sour Sauce (GF)
- Sweet Chilli and Lime Prawn Skewers (GF)
- Korean BBQ Beef Skewers (GF)

*Sweet Options*

- Dark Chocolate Brownie (V)
- White Chocolate Blondie (V)
- Passionfruit Cheesecake (V)
- Papaya and Coconut Cookie (V)

*For extra evening guests who are not attending the day, the price for the 6 item finger buffet will be £18.95 per person, and for the 8 item finger buffet £20.95 per person*
Menus

CANAPE MENU

Chicken Caesar Roulade
Goats Cheesecake, Red Onion Jam (V)
Smoked Salmon Blini
Edamame and Pea Falafel (V)
Crayfish Brioche Bites
Smoked Mackerel, Pickled Shallot, Crostini
Samosas with Mint Yoghurt (V)
Leek and Sun Dried Tomato Frittata (Vegan)
Pork and Black Pudding Sausage Roll
Red Onion and Chilli Bhajis with Mint Yoghurt
Croque Monsieur
Duck and Mango Rice Paper Rolls
Slow roasted Cherry Tomato, Basil and Mozzarella Crostini (V)
Sticky Korean Pork Belly
Cucumber, Smoked Salmon Mousse
Blue Cheese, Pear and Pecan Filo (V)
BBQ Pork Belly Pastry, Apple Sauce
Cauliflower Cheese Filo Rolls (V)

£11.00 per person – 6 item selection
£14.00 per person – 8 item selection
£17.00 per person – 10 item selection
Menus

WINES INCLUDED IN OUR PACKAGES

_Cathedral_

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 or Canterbury Gin & Tonic upon arrival

A half bottle of Running Duck Sauvignon Blanc or Las Pampas Malbec

Baron De Beaupre Champagne or English Sparkling Wine for the Toast

_Bell Harry_

A glass of Baron De Beaupre Champagne or Canterbury Gin & Tonic upon arrival

A half bottle of Chemin De La Serre, Marsanne, Viognier 2021 or Château Breillan

Baron De Beaupré Champagne or English Sparkling Wine for the Toast