



How do you picture your Wedding Reception?

Explore our packages for 2027....

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 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.

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 Wedding Couple's wedding night

*Complimentary wedding tasting, to try dishes before choosing your final menu (3 choices
per course)*

£1500.00

Packages

CATHEDRAL

Including:

Glass of Bucks Fizz on arrival

*Three-Course Wedding Breakfast chosen from Menu A**

Half a bottle of Pato Torrente Sauvignon Blanc or Merlot (served with the Wedding Breakfast)

Coffee and Mints

A glass of Prosecco 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

£115.00 per person

** Please select 3 dishes per course during the planning of your day to offer to guests*

Packages

CAMPANILE

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

Chartham Vineyard Classic Reserve 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

** Please select 3 dishes per course during the planning of your day to offer to guests*

Packages

BELL HARRY

Including:

Canapés on arrival

Glass of Chartham Vineyard Classic Reserve English Sparkling Wine or Canterbury Gin &

Tonic on arrival

*Three-Course Wedding Breakfast chosen from Menu B or C**

*Half a bottle of Domaine Mas Bahourat Viognier 2021 or
Château Trébiac (served with the Wedding Breakfast)*

Coffee and Petits Fours

Chartham Vineyard Classic Reserve 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*

£145.00 per person

** Please select 3 dishes per course during the planning of your day to offer to guests*

Packages

EVENING RECEPTION PACKAGE

6-Choice Finger Buffet selection

Glass of Sparkling Wine on arrival

DJ for the evening's entertainment

Wedding Co-ordinator

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 Wedding Couple's wedding night

£4750.00 flat fee based on 80 guests

£34.00 per additional guest

Packages

ACCOMMODATION

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

Accommodation rates for guests start from £150.00 per room per night for Double Occupancy and £140.00 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.

Menu A

THE ARCHBISHOP'S MENU

Starters

Roast Tomato & Basil Soup

Chicken & Pork Terrine, Honey Mustard, Leaves, Cornichons, Bread

Smoked Salmon, Leaves, Pickled Shallots, Radish, Cucumber, Dill Dressing

Roasted Pepper, Courgette & Feta Tart, Leaves, Salsa Verde

Main Courses

Chicken, Chateaux Potato, Chicken Jus

Barnsley Chop, Chateaux Potato, Rosemary Jus

Pork Steak, Potato Gratin, Caramelized Onion Jus

Haddock, New Potato, Kale, Chorizo, Chive Velouté

Caramelized Onion, Leek & Goats Cheese Wellington, Dauphinoise, Red Wine Jus

Desserts

Blueberry & Cinnamon Cake, Baked Apple Puree

Speculaas Panna Cotta, Oat Crumb

Blood Orange Delice, White Chocolate Crumb

Chocolate Mousse, Hazelnuts, Raspberry

Followed by Tea and Coffee

Menu A

ALLERGEN INFORMATION

Menu Items	Allergen Information
Roast Tomato & Basil Soup	<i>Celery</i>
Chicken & Pork Terrine, Honey Mustard, Leaves, Cornichons, Bread	<i>Gluten, Sulphites, Mustard, Celery</i>
Smoked Salmon, Leaves, Pickled Shallots, Radish, Cucumber, Dill Dressing	<i>Fish, Sulphites, Mustard</i>
Roasted Pepper, Courgette & Feta Tart, Leaves, Salsa Verde	<i>Gluten, Egg, Sulphites, Dairy</i>
Chicken, Chateaux Potato, Chicken Jus	<i>Celery, Mustard</i>
Barnsley Chop, Chateaux Potato, Rosemary Jus	<i>Celery, Mustard</i>
Pork Steak, Potato Gratin, Caramelized Onion Jus	<i>Celery, Dairy, Mustard</i>
Haddock, New Potato, Kale, Chorizo, Chive Velouté	<i>Fish, Gluten, Dairy, Celery</i>
Caramelized Onion, Leek & Goats Cheese Wellington, Dauphinoise, Red Wine Jus	<i>Gluten, Dairy, Egg, Mustard</i>
Blueberry & Cinnamon Cake, Baked Apple Puree	<i>Gluten, Egg, Dairy</i>
Speculaas Panna Cotta, Oat Crumb	<i>Gluten, Dairy</i>
Blood Orange Delice, White Chocolate Crumb	<i>Gluten, Dairy</i>
Chocolate Mousse, Hazelnuts, Raspberry	<i>Dairy, Egg, Nuts</i>

Please advise your event coordinator of any allergies or dietary requirements prior to your event

Menu B

THE DEAN'S MENU

Starters

Roasted Cauliflower Soup, Parmesan, Sage

Chicken & Red Pepper Terrine, Harissa Mayonnaise, Crispy Onions, Frisee

Beetroot Cured Trout, Horseradish Crème Fraîche, Cucumber, Risee, Croutons

Sun-Dried Tomato, Olive, Bocconcini Bruschetta, Pesto

Main Courses

Ox Cheek, Mashed Potato, Rosemary Jus

Sage & Onion Pork Belly, Chateaux Potato, Mustard Jus

Hake, Crushed New Potato & Spring Onion, Chive Cream

Leek, Potato & Smoked Cheddar Pithivier, Chateaux Potato, Red Wine Jus

Desserts

Apple Crumble Cake, Chantilly Cream

Honey Panna Cotta, Oat Crumb, Figs

Marmalade & Earl Grey Frangipane Tart, Crème Fraîche

Raspberry Delice, Lemon Shortbread, Lemon Gel

Followed by Tea and Coffee

Menu B

ALLERGEN INFORMATION

Menu Items	Allergen Information
Roasted Cauliflower Soup, Parmesan, Sage	Dairy, Celery
Chicken & Red Pepper Terrine, Harissa Mayonnaise, Crispy Onions, Frisee	Gluten, Egg, Sulphites
Beetroot Cured Trout, Horseradish Crème Fraîche, Cucumber, Riese, Croutons	Gluten, Dairy, Fish, Sulphites
Sun-Dried Tomato, Olive, Bocconcini Bruschetta, Pesto	Gluten, Dairy, Nuts, Sulphites
Ox Cheek, Mashed Potato, Rosemary Jus	Dairy, Celery, Mustard
Sage & Onion Pork Belly, Chateaux Potato, Mustard Jus	Gluten, Mustard, Celery
Hake, Crushed New Potato & Spring Onion, Chive Cream	Dairy, Fish
Leek, Potato & Smoked Cheddar Pithivier, Chateaux Potato, Red Wine Jus	Gluten, Dairy, Celery, Egg, Sulphites
Apple Crumble Cake, Chantilly Cream	Gluten, Dairy, Egg
Honey Panna Cotta, Oat Crumb, Figs	Gluten, Dairy, Egg
Marmalade & Earl Grey Frangipane Tart, Crème Fraîche	Gluten, Dairy, Egg, Nuts, Sulphites
Raspberry Delice, Lemon Shortbread, Lemon Gel	Gluten, Dairy

Please advise your event coordinator of any allergies or dietary requirements prior to your event

Menu C

THE CANON'S MENU

Starters

Roasted Butternut Squash Soup, Crispy Onions, Harissa Crème Fraîche
Salmon & Prawn Terrine, Pickled Samphire, Cucumber, Feta, Watercress, Marie Rose Dressing, Bread
Pork & Pistachio Terrine, Caramelized Onion Chutney, Cornichons, Watercress, Bread
Marinated Courgette, Red Endive, Goats Cheese, Walnut & Apple Bruschetta

Main Courses

Maple Roasted Sirloin, Dauphinoise, Beef Jus
Lamb Rump, Boulangère, Mint Jus
Duck Breast, Pomme Anna, Garlic Jus
Cod, Pomme Anna, Roast Chicken Jus
Wild Mushroom, Spinach, Red Onion & Gruyere Wellington, Dauphinoise, Garlic Jus

Desserts

Roast Vanilla & Berry Panna Cotta, White Chocolate & Cocoa Nib
Chocolate Mousse Cake, Raspberry & Honey
Caramelized Carrot Cake, Maple, Macadamia

Followed by Tea and Coffee

Menu C

ALLERGEN INFORMATION

Menu Items	Allergen Information
Roasted Butternut Squash Soup, Crispy Onions, Harissa Crème Fraîche	<i>Dairy, Celery, Sulphites, Gluten</i>
Salmon & Prawn Terrine, Pickled Samphire, Cucumber, Feta, Watercress, Marie Rose Dressing, Bread	<i>Gluten, Egg, Crustaceans, Sulphites</i>
Pork & Pistachio Terrine, Caramelized Onion Chutney, Cornichons, Watercress, Bread	<i>Gluten, Nuts, Sulphites</i>
Marinated Courgette, Red Endive, Goats Cheese, Walnut & Apple Bruschetta	<i>Gluten, Dairy, Nuts, Sulphites</i>
Maple Roasted Sirloin, Dauphinoise, Beef Jus	<i>Dairy, Mustard, Celery</i>
Lamb Rump, Boulangère, Mint Jus	<i>Celery, Mustard</i>
Duck Breast, Pomme Anna, Garlic Jus	<i>Dairy, Celery, Mustard</i>
Cod, Pomme Anna, Roast Chicken Jus	<i>Dairy, Fish, Mustard, Celery</i>
Wild Mushroom, Spinach, Red Onion & Gruyere Wellington, Dauphinoise, Garlic Jus	<i>Gluten, Dairy, Egg, Mustard, Celery</i>
Roast Vanilla & Berry Panna Cotta, White Chocolate & Cocoa Nib	<i>Dairy, Gluten</i>
Chocolate Mousse Cake, Raspberry & Honey	<i>Dairy, Egg</i>
Caramelized Carrot Cake, Maple, Macadamia	<i>Gluten, Egg, Dairy, Nuts</i>

Please advise your event coordinator of any allergies or dietary requirements prior to your event

Children's MENU

Starters

Pizza Bread

Chicken Soup

Crudités, Mayonnaise

Corn on the Cob

Mains

Chicken Goujons, Chips & Beans

Lasagne & Salad

Hot dog, Chips & Beans

Scampi, Chips & Peas

Desserts

Strawberry jelly & Ice cream

Chocolate Brownie

Raspberry Mousse

Vanilla Ice Cream

Children's MENU

Menu Items	Allergen Information
Pizza Bread	Gluten, Dairy
Chicken Soup	Gluten, Dairy, Celery
Crudités, Mayonnaise	Eggs, Sulphites
Corn on the Cob	Dairy
Chicken Goujons, Chips & Beans	Gluten, Eggs
Lasagne & Salad	Gluten, Dairy, Eggs
Hot dog, Chips & Beans	Gluten,
Scampi, Chips & Peas	Gluten, Crustaceans, Eggs
Strawberry jelly & Ice cream	Dairy, Eggs
Chocolate Brownie	Gluten, Dairy, Eggs
Raspberry Mousse	Dairy, Eggs
Vanilla Ice Cream	Dairy, Eggs

Finger Buffet

M E N U

Savoury Options

Sandwiches – chefs' mixed selection (some V/VE)

Wraps – chefs' mixed selection (some V/VE)

Baguettes– chefs' mixed selection (some V/VE)

Sausage Rolls/Vegan Sausage Rolls (VE)

Chicken Tenders, Ranch dressing

Vegetable spring rolls (VE)

Pork spring rolls

Chicken Souvlaki

Halloumi Souvlaki OR Vegetable Souvlaki (V/VE)

Teriyaki Beef skewers

Sesame, Halloumi & Courgette fritters, Chilli honey dip (V)

Jerk Chicken thigh, Scotch bonnet jam

Stuffed Yorkshire pudding, Braised Lamb OR Mac & Cheese (V)

Prawn skewers, Lemon & Dill mayonnaise

Miso Salmon

BBQ Pork ribs

Scampi, Tartare sauce

Swedish meatballs

Sweet Options

Chocolate Brownie

Flapjack

Strawberry & White chocolate cheesecake

Salted caramel & Peanut butter cookie

Rocky road

Rice Krispie bars

Finger Buffet

M E N U

Menu Items	Allergen Information
Sandwiches – chefs’ mixed selection (some V/VE)	Gluten
Wraps – chefs’ mixed selection (some V/VE)	Gluten
Baguettes– chefs’ mixed selection (some V/VE)	Gluten
Sausage Rolls/Vegan Sausage Rolls (VE)	Gluten, Celery, Eggs, Mustard
Chicken Tenders, Ranch dressing	Gluten, Dairy, Eggs, Sulphites
Vegetable spring rolls (VE)	Gluten, Sulphites, Sesame, Soya
Pork spring rolls	Gluten, Eggs, Sulphites, Sesame, Soya
Halloumi Souvlaki OR Vegetable Souvlaki (V/VE)	Dairy
Teriyaki Beef skewers	Gluten, Soya
Sesame, Halloumi & Courgette fritters, Chilli honey dip (V)	Gluten, Dairy, Eggs, Sesame, Soya
Jerk Chicken thigh, Scotch bonnet jam	Sulphites, Soya
Stuffed Yorkshire pudding, Braised Lamb OR Mac & Cheese (V)	Gluten, Dairy, Eggs, Celery, Mustard
Prawn skewers, Lemon & Dill mayonnaise	Eggs, Crustaceans
Miso Salmon	Fish, Soya
BBQ Pork ribs	Gluten, Sulphites, Soya, Mustard
Scampi, Tartare sauce	Gluten, Eggs, Sulphites, Crustaceans
Swedish meatballs	Gluten, Eggs, Celery, Mustard
Chocolate Brownie	Gluten, Dairy, Eggs
Flapjack	Gluten, Dairy
Strawberry & White chocolate cheesecake	Gluten, Dairy
Salted caramel & Peanut butter cookie	Peanuts, Gluten, Dairy, Eggs
Rocky road	Gluten, Dairy
Rice Krispie bars	Gluten, Dairy

Canapé

M E N U

Crispy rice, Char siu Pork

Mini Yorkshire pudding. Braised Beef OR Cauliflower cheese (V)

Pear cake and Kentish blue (V)

Spanakopita (V)

Karaage Chicken, Korean mayonnaise

Torched Mackerel and Apple crostini

Welsh rarebit focaccia (V)

Prawn and Chorizo skewer

Porchetta

Sun dried Tomato and Goats Cheese choux bun (V)

Green Eggs and Ham. (Eggs/Pesto/Parma ham)

Smoked Salmon blini

Ham croquettes

Bresaola and Horseradish crostini

£16.00 per person – 6 item selection

£21.00 per person – 8 item selection

£26.00 per person – 10 item selection

Canapé

M E N U

Menu Items	Allergen Information
Crispy rice, Char siu Pork	Gluten, Soya
Mini Yorkshire pudding. Braised Beef OR Cauliflower cheese (V)	Gluten, Dairy, Eggs, Mustard
Pear cake and Kentish blue (V)	Gluten, Dairy, Eggs
Spanakopita (V)	Gluten, Soya, Eggs
Karaage Chicken, Korean mayonnaise	Gluten, Soya, Eggs, Sesame
Torched Mackerel and Apple crostini	Gluten, Dairy, Fish
Welsh rarebit focaccia (V)	Gluten, Dairy, Mustard, Sulphites
Prawn and Chorizo skewer	Gluten, Crustaceans
Sun dried Tomato and Goats Cheese choux bun (V)	Gluten, Dairy, Eggs, Sulphites
Green Eggs and Ham. (Eggs/Pesto/Parma ham)	Dairy, Eggs, Nuts, Sulphites
Smoked Salmon blini	Gluten, Dairy, Fish, Eggs
Ham croquettes	Gluten, Dairy, Eggs, Sulphites
Bresaola and Horseradish crostini	Gluten, Dairy, Sulphites

Menus

WINES INCLUDED IN OUR PACKAGES

Cathedral

A glass of Bucks Fizz upon arrival

A half bottle of Pato Torrente Sauvignon Blanc or Merlot

A glass of Prosecco for the toast

Campanile

A traditional glass of Pimm's or Canterbury Gin & Tonic upon arrival

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

Chartham Vineyard Classic Reserve 2021 for the Toast

Bell Harry

A glass of Chartham Vineyard Classic Reserve 2021 or Canterbury Gin & Tonic upon
arrival

A half bottle of Domaine Mas Bahouret Viognier 2021 or Château *Trébiac*

Chartham Vineyard Classic Reserve 2021 for the Toast