

Wedding Dining Packages and Menus 2027 & 2028



Dining Packages

Prices shown are per person and inclusive of VAT

The Lavender

£91 / £93 (2027/28)

1 glass of your chosen drink from the classic selection
for your reception
1 glass of non-alcoholic reception drink
3 course fine dining meal
Tea and coffee
½ bottle of house wine per person
Jugs of water for the table
1 glass of prosecco per person for the toast drink
Cash or account bar

The Rose

£116 / £118 (2027/28)

2 glasses of your chosen drink from the classic selection
for your reception
1 glass of non-alcoholic reception drink
Canapé selection
3 course fine dining meal
Tea and coffee
½ bottle of house wine per person
Jugs of water for the table
1 glass of prosecco per person for the toast drink
Cash or account bar

The Peony

£159 / £161 (2027/28)

3 glasses of your chosen drinks from the classic or premium selection for your drinks reception
1 glass of non-alcoholic reception drink
Canapé selection
3 course fine dining meal
Tea and coffee
Unlimited house wine per person during your wedding breakfast
Jugs of water for the table
1 glass of Champagne for the toast drink
One meat and one vegetarian option from our evening buffet menu
Cash or account bar

Build Your Own Package

Our dining packages are designed to ensure that you and your guests have plenty of refreshments throughout your special day.

If, for any reason, you have other requirements, we are more than happy to create a package just for you.



Wedding Reception

Canapé Selection

Our carefully chosen canapé selection is either included, or can be added to any package.
For a bespoke menu please speak directly with our team.

Roast beef with horseradish on Yorkshire pudding
Classic smoked salmon and cream cheese blini
Mini fish and chips with pea puree
Spiced halloumi and red pepper parcel
Vine tomato bruschetta with balsmic glaze

Drink Selection

All served to your guests on trays. Classic selection can be upgraded to premium for the charge shown below
A water station will also be provided throughout your drinks reception Sparkling water is also available for an additional charge

Classic

Prosecco
Prosecco Rosé
Bellini (Peach)
Peroni
Old Speckled Hen
South West Orchards Original Craft Cider

Classic

Elderflower spritz
Virgin Mojito
Selection of juices and soft drinks

Premium

£2 / £3 upgrade (2027 / 28) per person

Aperol Spritz
*served with sparkling wine and soda water, garnished
with a slice of orange*

Hugo Spritz
*served with sparkling wine, elderflower liquor and soda
water, garnished with a slice of orange*

Mojito
Punchy with rum, lime and mint served on ice

Upgrade Your Package

Add some sparkle

*Elevate your celebration by upgrading from prosecco to our premium Champagne for your drinks reception, your toast, or both.
Upgrade charge £6.50 per glass (2027) | £7.00 per glass (2028)*

Self serve beer station

*Your guests can enjoy a self-serve beer station, complete with a tapped real cask ale or buckets of bottle beer and glasses, allowing them to
pour their own drinks and mingle at their leisure. Prices and availability on request*

Twilight cocktail hour

*Begin your evening with our specially selected cocktail selection, or welcome your evening guests to the party in style.
Please enquire for selection and prices*



Wedding Breakfast

For each course please choose the following for your whole party:

Starters - 1 meat or fish & 1 vegetarian / vegan option

Mains - 1 meat or fish & 1 vegetarian / vegan option

Desserts - 1 option

All menus can be tailored to suit individual tastes and dietary requirements.

Starters

Charred asparagus, hot smoked salmon, prawn and rye crumb

Ham hock & pea terrine, cider dressing, homemade pork scratching crumb

Garden pea, pear and watercress soup, lemon crème fraiche (v,gf)

Duck rillet, pickles, mustard seed & honey dressing (gf)

Locally smoked salmon, baby granary loaf, cream cheese, cracked black pepper, lemon

Poached pear salad, blue cheese, walnuts, baby leaves, champagne dressing (v,gf)

Plum tomato tart, garlic confit, red onion jam, chilli oil (ve)

Italian meatballs, mascarpone & tomato sauce, basil

Classic prawn cocktail, baby granary loaf (gf)

ve = vegan, v = vegetarian, gf = gluten free

Menu options are shown with dietary requirement suitability as served, but other options may be changed to suit.

Please do ask about allergen information when choosing your menu. Gluten free bread is available





Wedding Breakfast

Mains

Confit of duck leg, steamed orange dumpling, port wine reduction

Duo of lamb, roast lamb rump, mini lamb and potato pasty, lamb jus

Garlic roasted supreme of chicken, smoked bacon wrapped sage and onion roulade, madeira sauce (gf)

Slow cooked beef feather blade, horseradish and chive dumpling, red wine & blackberry jus (gf)

Roasted salmon, hollandaise sauce, charred asparagus

*All dishes above served with your choice of dauphinoise potatoes or crushed new potatoes,
tender stem broccoli, charred carrot*

Vegetarian and vegan mains

Spiced cauliflower korma, potato and cumin samosa, pilau rice, mint dressing, pearls of cucumber (ve)

Beetroot wellington, sage and balsamic gravy (ve)

Goats cheese, squash & mushroom pithivier (v)

Filo parcel of wild mushroom in a cream sauce (v)

*Some of the above options can be made into a vegan friendly alternative with slight adjustments,
please speak to a member of our team for further information.*

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Wedding Breakfast

Desserts

Chocolate brownie, salted caramel ice-cream, caramel sauce (gf)

Black forest chocolate mousse

Pear tarte Tatin, vanilla ice cream, butterscotch biscuit (ve)

Lemon meringue pie, lemon posset

Strawberry sweetheart shortcake, white chocolate mousse, raspberry coulis

Individual trio of cheese (stilton, brie, cheddar), grapes, chutney, biscuits

Children's Menu

3 courses for £25

Please choose one option per course for all children

Starters

Carrot sticks with houmous (v,gf)

Melon balls (v,gf)

Mains

Pork or vegetarian sausage and mash potato, garden peas, onion gravy (v,gf)

Beef or vegetarian lasagne, garlic bread, salad garnish (v)

Desserts

Jelly baby trifle

Chocolate mousse with baby marshmallows (v, gf)

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Wine List

Please choose 1 white, 1 rosé and 1 red for your wedding breakfast, and to be served on your evening bar.

Our wine list is accurate at the time of booking.

Should a wine become unavailable, a carefully selected alternative of equal or superior quality will be offered.

House White Wines

Price included in our packages

Writers Block Chenin Blanc, Western Cape South Africa

Vina Palomeras Blanco, Navarra Spain

Solino Bianco, Italy

Speciality White Wines

£6 per bottle upgrade charge:

Fiori Sul Muro Pinti Grigio Catarratto, Sicily Italy

Les Vignerons Blanc De Blanc, Languedoc France

Altozano Verdejo Sauvignon, Castila-La-Mancha Spain

£12 per bottle upgrade charge:

Healy & Gray Private Cellars Chardonnay Viognier, Western Cape South Africa,

Gavi DOCG La Soraia, Piemonte Italy

Turtle Bay Sauvignon Blanc, Marlborough New Zealand

Rosé Wines

Umbala Pinotage Rose, Western Cape South Africa

I Castelli Pinot Grigio Rose, Veneto Italy

£6 per bottle upgrade

Marius Peyol Provence Rose, Provence France

£12 upgrade per bottle



Wine List

House Red Wines

Price included in our packages

Vina Palomeras Tinto, *Spain*

Solino Rosso Merlot- Sangiovese, *Italy*

Umbala Shiraz, *South Africa*

Speciality Red Wines

£6 per bottle upgrade charge:

Franschhoek Cellars Cabernet Sauvignon, *Western Cape South Africa*

Les Vignerons Carignan - Syrah, *Languedoc France*

Dega Organic Montepulciano, *Abruzzo Italy*

£12 per bottle upgrade charge:

Vina Cerrada Crianza Rioja, *Spain*

Chateau Mondain Rouge, *Bordeaux France*

Chianti Classico Santilario, *Tuscany Italy*

Bubbles

Toast drink options

Prosecco

Prosecco Rose

Champagne (£12 per bottle upgrade)

Our wine list has been chosen with the expert help of our selected supplier. We are very happy to ask our supplier if you are looking for a favourite or specific wine that isn't on our list.

If you would rather source your own, we would be happy to take delivery, chill and serve your wine.

Corkage will be charged for this service and based on consumption at the below rates:

£12 any still bottle of wine, £17 any sparkling bottle of wine for standard size bottles.

Speak to our team for advice on quantities to supply for your email

Bottles will be counted for you at the end of the evening, and any unopened bottles will be returned to you.



Evening Extras

Evening buffet options

£6.50 per item

Homemade sausage rolls | Bacon baps | Sausage baps | Halloumi baps (v) | Falafel sliders (ve)

Cheese cake tower

We are pleased to offer an exquisite tower of cheese for your special evening celebration, with sizes and pricing customized to accommodate the size of your party.

Please enquiry for further details

External catering

If you would like to select an external caterer to provide alternative options, please note that we charge a fee of £225 for this service.

We have a small list of recommended suppliers, or you are welcome to source your own. Please speak with our team if you are planning on sourcing your own catering for further details

Please do ask about allergen information when choosing your menu.

Gluten free bread is available, vegetarian alternatives to hog roast available on request



Contact Us

We hope this will give you all the information you need, but if you require anything further please do not hesitate to contact one of our hospitality team.

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