

Weddings ~ Civil Partnerships ~ Celebrations

*Weddings at Highgate House*  
Northamptonshire



2011



# Your Wedding

Set in idyllic, rolling Northamptonshire countryside seven miles from the town centre, the warm, historic atmosphere at Highgate House has been retained over the last three hundred and forty years. A truly enchanting property, Highgate House combines 17th century charm with 21st century comfort to entertain and amaze its guests and visitors.

Built in 1663, it started life as a Coaching Inn, changing hands many times until it was sold to Michael and Diana Chudley in 1964 as a home for their large family. Highgate House owes its existence to the creativity and energy of Diana Chudley and the many people who had the good fortune to work with her. Its continued success as one of Britain's premier country house venues is due, in large measure, to the loyalty and dedication of its staff, which uses forty years of experience and expertise to ensure the happiest day of your life is also one of the easiest. Highgate House remains, to this day, family owned and managed as part of the Sundial Group; a collection of superb properties across the United Kingdom.

With 97 individually decorated en-suite bedrooms, Highgate House can accommodate your guests in comfort, enabling them to enjoy your day without the worry of a long drive home. Our team of award-winning chefs provides cuisine of the highest quality, using fresh, local produce to create superb menus for all occasions. Accredited by the Vegetarian Society and committed to achieving consistently high standards, the kitchen at Highgate House is renowned for the excellent food it offers its guests.

Please check [www.sundialweddings.com](http://www.sundialweddings.com) for the date of our next Celebrations Showcase. Alternatively, our Wedding and Events Planner will be pleased to show you around Highgate House and discuss your requirements for your very special occasion.

## Benefits of choosing Highgate House for your wedding

- Over seven years of experience planning individual, bespoke weddings
- Support of a Dedicated Wedding Planner who will help and meet with you regularly as you plan your big day
- A wealth of contacts to help with the services you may need for your day
- Only one wedding per day held on the estate
- Flexible packages to build your dream day
- Trained staff can carry out Toastmaster duties during your event
- Your whole event under one roof – from civil ceremonies through to wedding breakfast and evening function with accommodation and leisure facilities available for bridal party and guests
- Free menu taster and consultation with Chef to create your meal
- Full wedding etiquette knowledge



# Wedding Breakfast Menu

Up to 60 adults £50.00 per person | 61 adults or more £47.50 per person  
(includes room hire for your wedding breakfast)  
Please choose one item from each course

## Starters

**Sautéed Forest Mushrooms**  
with Pancetta on Toasted Onion Bread

**Chargrilled Cajun Chicken**  
served on Caesar Salad with Crispy Croutons

**Marinated Greek Feta Cheese and Vine Tomato Salad,**  
Salsa Dressing (v)

**Gratinated Goat's Cheese on Toasted Brioche**  
with Red Onion Salad, Walnut Dressing (v)

**Ham Hock and Chicken Terrine**  
served on Mixed Leaves, Wholegrain Mustard Dressing

**Oak-Smoked Salmon**  
with Rocket Salad, Dill Dressing

## Main Courses

**Roast Honey-Glazed Loin of Pork**  
Apple Mashed Potato, Pink Peppercorn Sauce

**Grilled Fillet of Salmon**  
served on a Rosti Potato, Chive and Tomato Butter Sauce

**Pan-Fried Chicken Breast**  
Herb-Crushed New Potatoes, Sage-Scented Sauce

**Roast Rack of English Lamb**  
Creamed Cabbage, Madeira and Pancetta Sauce

**Roast Sirloin of Beef**  
Dauphinoise Potatoes, Forestiere Sauce

**Roast Guinea Fowl\***  
presented on Sautéed Spinach, Prune and Armagnac Sauce  
\* subject to seasonal availability

## Vegetarian Main Courses

**Baby Spinach and Ricotta Cheese Cannelloni,**  
Capsicum Sauce, Crispy Leeks

**Provençale Vegetable and Cheese Tart,**  
Sun-Dried Tomato Short Crust  
Tomato and Olive Sauce

**Field Mushrooms filled with Cream Cheese**  
and Mushroom Duxelle,  
Tarragon Crust and Madeira Sauce

**Asparagus and Leek Risotto,**  
Chervil Oil and Grated Pecorino Cheese

**Aubergine, Red Onion and Goat's Cheese Frittata,**  
Asparagus Salad

**Spiced Potato and Lentil Cakes,**  
Tossed Oriental Salad, Mango and Chilli Dressing

## Desserts

**Pecan Nut Meringue Roulade**  
Butterscotch Sauce, Dairy Vanilla Ice Cream

**Sharp Lemon and Raspberry Tart**  
Raspberry Sorbet

**Iced White and Dark Chocolate Parfait**  
Hazelnut Praline Vanilla Cream

**Baked Vanilla Cheesecake**  
Compote of Red Berries

**Warm Deep-Filled Treacle Tart**  
Vanilla Ice Cream, Grilled Figs

**Hot Apple, Cinnamon and Praline Strudel**  
Amaretto Anglaise and Vanilla Ice Cream

*If your favourite dish is not amongst our selections, our Head Chef will be happy to discuss alternative options with you.*

# Wedding Drinks Packages

## Platinum – £35.00 per person

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On Arrival (1 glass)	Moët Champagne with strawberries or, Kir Royale - Champagne with Crème de Cassis
With the Wedding Breakfast (1/2 bottle per person)	Pinot Grigio - Dry with an intense fruit and soft golden colour or, Merlot - Youthful plum and cherry fruits with warm peppery finish
Toast (1 glass)	Moët Champagne

## Gold – £25.00 per person

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On Arrival (1 glass)	Bucks Fizz with Orange Juice or Peach
With the Wedding Breakfast (1/2 bottle per person)	Chardonnay - A full-bodied, buttery wine with an abundance of tropical fruit flavours or, Shiraz - Deep coloured, full-flavoured and elegant with a distinct smoky aroma
Toast (1 glass)	Baron de Beaupre Champagne

## Silver – £20.00 per person

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On Arrival (1 glass)	Pimms Cocktail or, Sunnycliff Sparkling Brut
With the Wedding Breakfast (1/2 bottle per person)	House White - Crisp, clean dry wine with underlying fruitiness or, House Red - Elegant, soft and smooth red with good depth of flavour
Toast (1 glass)	Sunnycliff Brut

## Rosé – £29.00 per person

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On Arrival (1 glass)	Rosé Champagne with strawberries
With the Wedding Breakfast (1/2 bottle per person)	White Zinfandel - Crisp and fruity, delicate salmon pink colour or, Chenin Blanc - Rich bouquet, well balanced acidity and good ripe fruit
Toast (1 glass)	Rosé Champagne - A lovely salmon colour with intense fresh fruit aromas

## Children's Choice – £7.50 per child

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For guests under the age of 18 years	
On Arrival (1 glass)	Non-alcoholic Cocktail
With the Wedding Breakfast	Orange or Apple Juice
Toast	Lemonade served in a Champagne Glass



# Canapés

3 items - £5.00 per person | 6 items - £10.00 per person

Please make your selection from the following:

Ham, Pine Nut & Cheddar Beignets  
Green Olive Tapenade and Parma Ham on Bruschetta, Lemon Oil  
Blinis with Smoked Salmon and Cream Cheese  
Crab Hollandaise or Asparagus and Bearnaise Tarts  
Croque-Monsieur  
Baby Spinach, Roasted Pepper and Stilton Frittata (v)  
Warmed Capricorn Goat's Cheese Canapés, Basil Oil (v)  
Oriental King Prawns or Breaded Lobster Tails & Dips\*  
Savory Scone with Creamed Roquefort Cheese (v)  
Tuna, Baby Plum Tomatoes, Feta and Rosemary Skewers  
Spiced Lentil Cakes with Mango Relish (v)  
Cheese Straws (v)

\* subject to seasonal availability

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## Evening Finger Buffet

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(includes room hire for evening reception until midnight)

We invite you to create your own menu by selecting

6 items - £15.00 per person | 8 items - £17.00 per person | 10 items - £19.50 per person

Toasted French Bread topped with Tomato, Pepperoni and Parmesan  
Hot Lamb Koftas in Pitta Bread with Yoghurt Dip  
Tortilla Wraps with Hoi Sin Duck  
Cocktail Sandwiches (v)  
Vegetable Chinese Dim Sums and Dipping Sauces (v)  
Poached Salmon with Cucumber and Dill Mayonnaise  
Toasted Ciabatta with Onion Marmalade, Brie and Mozzarella Cheese (v)  
Cocktail Sausages tossed in Honey and Sesame, Grain Mustard  
Jacket Wedges with Sour Cream Dip (v)  
Goujons of Plaice with Tartare  
Mini Bagels filled with Smoked Salmon and Cream Cheese; Parma Ham  
Assorted Mini Quiche  
Assorted Chicken Kebabs  
Mini Indian Bites with Yoghurt Dip (v)

Chocolate Baby Eclairs (v)  
Fruit Tartlets (v)  
Chocolate Brownies (v)

# Supplements

In addition to our wedding package, we would like to offer the following supplements:

<u>For your drinks reception</u>	<u>per person</u>
Strawberries and cream	£4.50
Chocolate dipped strawberries	£3.75
Additional reception drink	From £4.50
Giant games and croquet	Complimentary

<u>For your wedding breakfast</u>	<u>per person</u>
Intermediate course	£6.50 (menu available on request)
Cheese course	£4.50
Glass of Port	£2.75
Glass of Brandy with coffee	£3.50
Place cards	50p each

Coote ceiling drapes £380.00 supplement

<u>For your evening reception</u>	
Reception drink for evening guests	From £4.50 per person
Chocolate fountain	£500
Extension of your cash bar after midnight	£100 per hour (maximum 2am)

<u>For your bedroom</u>	
Use of dressing gown and slippers	£8 per gown
Fruit basket	£8 per basket
Box of delicious chocolates	£8
Bouquet of fresh flowers	From £20
Champagne on ice with two glasses	From £33.95
Traditional Main House bedroom	£25 supplement

## The Small Important People at your Wedding

In addition to the Children's Choice Drinks Package, we also offer a Children's Meal to all guests under 12 years of age. Our Children's Meal consists of Garlic Bread starter, Home-made Chicken Nuggets with Chips for main course and Ice Cream for dessert. Alternatively, they may have a smaller portion of your Wedding Breakfast.

- Prices: Infants 0-3 - free of charge; Children 4-12 - half price; Age over 12 - full price.
- If you would like to keep children amused during the day, entertainment contacts can be given.

# Additional Information

- Please contact our wedding co-ordinator (+44 (0)1604 731999) to arrange your own personal viewing of the property and grounds at Highgate House.
- A no-obligation provisional booking can be held for 14 days.
- A non-refundable, non-transferable deposit of £1,500 is payable upon confirmation of your booking by signed contract.
- 50% of the contracted value of your event will be payable 120 days before your event, with the final balance payable 35 days before your event.
- We strongly advise you to take out Event Insurance. Cancellation charges will apply in case of postponement or total cancellation and event insurance may well cover the reasons for cancellation.
- You will be invited to up to 3 meetings with our wedding planner at mutually convenient times.
- A copy of our terms and conditions is available on request.
- **The prices in this brochure are valid for Weddings & Civil Partnerships taking place in 2011.**



- Wheelchair access to some of our facilities may be restricted owing to the historic nature and/or listed status of our properties.



- Sundial Group Venues have induction loops on site for the hard of hearing.



- Our promotional literature is available in large print and spoken word format.



- Our kitchen is accredited by the Vegetarian Society and is also happy to accommodate any special dietary requirement.

In all instances please contact the relevant venue for specific information and assistance prior to your arrival. We will endeavour to help in any way we can.

## Ask about our special offers\*

Friday or Sunday weddings - "Big Day, Small Price"

Thursday weddings - 10% Discount

Off-peak months - 10% Discount

\*Subject to availability



**SUNDIAL**  
Venues and  
events group

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