



Your love story
begins here



Exclusive Use

Celebrate your Wedding day with family & friends in total privacy as you are the Royal Household of your very own 'Castle' for the day. Exclusive hire of the Towers gives you this 19th century ancestral home to the Lovelace family, with your very own lake, croquet lawn, cloisters and ornamental chapel... perfect for the photo album!

Exclusive use of Horsley Towers gives you the added benefits of;

- Full venue hire including 3 function rooms, private bar & lounge, dressing rooms and plenty of storage space, plus private parking
- Privileged use of the magical cloisters, unique ornamental chapel, soaring Tower and serene lake for truly memorable photographs
- The wrap around terrace complete with garden furniture gives you further private space to break out into, with great vantage points for the family photos. The large croquet lawn is also yours with giant games available to entertain the kids (and the older kids too!)
- Subject to agreement with your Event Coordinator we can now also look to offer you the option for an outside ceremony
- Exclusive access to all of our Deluxe Mansion House bedrooms for you & your guests to reserve
- Complimentary Guestroom in Horsley Place for you to stay the night prior to the Wedding, including breakfast **please note that this is not in the Horsley Towers Mansion House*
- The De Vere Suite in the Mansion complimentary on the night of the Wedding
- Your own certified toastmaster in full regal attire
- Elegant lime washed Chivari chairs or banqueting chairs
- Red carpet arrival
- Civil ceremony space if required is yours at no additional cost **please note that the Registrar cost is not included*
- Use of our ceremonial cake knife and sterling silver round stand
- White table clothes & linen with all crockery, cutlery & glassware + mirrored table center pieces with candelabras
- Wooden or Black & White checked 14x14 ft dance floor
- Disco & DJ from 9pm to midnight with Surrey Events Services, including a 3 hour DJ set and 4 x uplighters from our trusted supplier
- PA System & Handheld Mic for speeches
- A dressing room in the Mansion is made available to you from 7.00am on the morning of your wedding **please note that this is a dressing room, not a bedroom*
- Menu tasting for the Wedding couple before the big day. Taste a selection of delicious starters, mains and desserts and choose the perfect accompanying wines for your perfect Wedding breakfast
- Complimentary Guestroom in Horsley Place for you to stay to celebrate your 1st anniversary, including breakfast ** offer valid up to 2 months after your 1st anniversary date only and is subject to room availability. Please note that this is not in the Mansion, upgrade options may be available on request and subject to availability for a fee 2 weeks prior to arrival.*
- 3 months leisure membership in the lead up to the Wedding for the couple, with indoor pool & gym
- Access to the Estate's extended facilities found in the modern facilities of Horsley Place, including the 16mtr indoor pool & well-equipped gym, for all guests

The Towers exclusive use starts from 12 noon on the day of your wedding until 7am the following morning

Access between 7am and midday is shared and your event coordinator can advise on availability for set up & supplier access



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Tariff for Exclusive Use			
January-March & October-November	2024	2025	2026
Monday - Thursday	£2,000	£2,500	£3,000
Sunday	£2,500	£3,000	£3,500
Friday	£4,000	£4,500	£5,000
Saturday	£6,000	£6,500	£7,000
April-September & December			
Monday - Thursday	£3,000	£3,500	£4,000
Sunday	£3,500	£4,000	£4,500
Friday	£6,000	£6,500	£7,000
Saturday	£8,000	£8,500	£9,000

*Please note that that a Sunday of a Bank Holiday weekend is the same price as a Saturday

*Please note that a Bank Holiday Monday will be charged as a Sunday

All rates shown include VAT at the prevailing rate

Please note that we have the following minimum numbers of Adults –

Sunday – Thursday = 50 Adults minimum

Friday & Saturday = 70 Adults minimum

Packages

Welcome your guests with one of our all-inclusive Wedding Breakfast packages;

The Ada Byron – The daughter of the romantic poet Lord Byron, famous in her own right for writing the algorithm for the first mechanical computer designed by Sir Charles Babbage, the first lady of computing is on the Microsoft hologram and has a medal struck in her honour awarded every year to those making advances in computer sciences. Ada married Lord Lovelace and lived in the Towers.

- A warm welcome with a glass of Prosecco, plus a choice of 2 canapes (4 items p/ person)
- A sumptuous 3 Course set dinner with a selection of 7 starters, 7 mains and 7 desserts to choose from, followed by freshly brewed coffee or a selection of teas, with after dinner chocolate mints
- Half a bottle of Kudu Plains Chenin Blanc or El Muro Tinto Tempranillo Garnacha table wine per person
- A glass of Prosecco to raise a toast to the happy couple
- Our evening food of Evening Food – Bacon or Cumberland Sausage Baps

£132.00 per person (2024) / £139.00 per person (2025) / £147.00 per person (2026)



The Charles Barry – The designer of our Wonderful Towers, also the architect of the Houses of Parliament and Highclere House of Downton fame!

- Treat your guests to a welcome of 2 glasses of Prosecco & 1 glass of sparkling Elderflower per person, plus a choice of 3 canapes (6 items per person)
- A sumptuous 4 Course set dinner with a selection of 7 starters, 7 mains and 7 desserts to choose from, with a Sorbet cleanser to clean the palate ready for the main event, followed by freshly brewed coffee or a selection of teas, with after dinner chocolate mints
- Half a bottle of upgraded Nyala Sauvignon Blanc or Alto Bajo Merlot table wine per person
- An upgraded glass of Rose Prosecco to raise a toast to the happy couple
- Our evening buffet of Finger Food Favourites including Chicken Skewers, Lamb Kofta Kebabs, Falafel Bites. Houmous and Pitta Bread, Peri Peri Sauce. Mini Mac and Cheese Bites. Mint Yoghurt, Chili Dip

£160.00 per person (2024) / **£167.00** per person (2025) / **£176.00** per person (2026)

The Lord Lovelace – The Ancestral home to the Lovelace family, the Towers was bought by Lord Lovelace from William Currie in 1800's. Lord Lovelace added the iconic Italian tower, the clock tower and Great Hall and commissioned the cloisters & beautiful chapel for his wife Ada Byron. The Lovelace family mottos are inscribed on the Great Halls cantilevered roof, a design of Lord Lovelace himself.

- Spoil your guests to a welcome of 2 glasses of Champagne & 1 glass of Elderflower Mocktail per person, plus a choice of 4 canapes (8 items per person)
- A sumptuous 5 Course set dinner with a selection of 7 starters, 7 mains and 7 desserts to choose from, with an Amuse Bouche to start proceedings and a Sorbet cleanser to clean the palate ready for the main event, followed by freshly brewed coffee or a selection of teas, with petit fours
- Half a bottle of upgraded Circa Pinot Grigio or Little Eden Shiraz Cabernet table wine per person
- A glass of upgraded Champagne to raise a toast to the happy couple
- Our evening buffet of Finger Food Favourites including Chicken Skewers, Lamb Kofta Kebabs, Falafel Bites. Houmous and Pitta Bread, Peri Peri Sauce. Mini Mac and Cheese Bites. Mint Yoghurt, Chili Dip

£183.00 per person (2024) / **£193.00** per person (2025) / **£200.00** per person (2026)

All rates shown include VAT at the prevailing rate

*Please note from time to time our suppliers & price lists change and all wines stated in packages are not guaranteed. Should your package wine not be available at the time of your wedding then a suitable substitute will be chosen for you.

Church service, Civil Ceremony or Blessings... it's your choice

Our team can advise of local churches or you have a choice of licensed function rooms in the Towers included in your venue hire.

There may be the opportunity to tie the knot outside – please discuss options with us



Canapés selection

Your chosen package will include 4 or 6 canapes pp, choosing 2 or 3 selections from the below

Choose from;

Meat

Roast Beef, Mini Yorkshire pudding, Truffle Mayo

Ham Hock Bon Bon, Piccalilli

Confit Chicken Terrine, Herb Mayonnaise, Pickled Mustard Seeds

Cumberland Sausage Roll, Dijon Mayo

Mini Lamb Kofta, Cucumber and Mint Yoghurt

Mini Jacket Potato with Sour Cream, Chive and Bacon Powder

Fish

Cod Loin Nuggets with Saffron Aioli

Breaded Scampi, Pea Puree, Tartare Sauce

Panko Prawns, Wasabi, Yuzu Mayo

Smoked Salmon Crumpet, Cream Cheese and Chive

Mini Thai Fishcakes, Tom Yum Mayonnaise

Tuna Niçoise Tartlet

Vegetarian

Roasted Pepper and Goats Cheese Quiche

Mini Poppadom, Curried Chick Peas, Mint Yoghurt

Mini Jacket Potato with Sour Cream, Chive and Parmesan

Tomato, Bocconcini, Pesto Tartlet

Vegan

Polenta Chips, Truffle Mayo

Vegetable Spring Rolls with Sweet Chili Sauce

Feta Mousse, Tomato Jam, Crispy Black Olive Tartlet

Chilled Gazpacho Soup Shot





Menus

Choose 1 starter, 1 main & 1 dessert from the following choices of 7 starters, 7 mains and 7 desserts, for your guests to dine from. We also include an additional vegetarian option for those who wish for this.

Salmon Gravdax

Roasted Beets, Honey and Mustard Dressing, Toasted Rye Bread Crisps

Smoked Duck Breast

Burnt Apple Puree, Puy Lentil Salad, Bitter Leaves and Walnut Dressing

Thai Butternut Squash Soup with Lime Leaf Oil (Ve)

Freshly Baked Bread Roll

Cured Beef Bresaola

Gem Lettuce, Dried Tomato, Parmesan Shavings

Burrata (V)

Beef Tomato, Pesto, Truffle Hazelnut Dressing, Micro Basil

Plum Tomato Confit (Ve)

Inca Tomato, Vegan Feta, Micro Herbs, Black Olive Caramel

Char Grilled Monkfish

Peanut, Cauliflower and Coconut

Seared Scallops

Pork Belly, Sesame, Ginger and Coriander

** £5 supplement on your package rates is required for this dish*

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Roasted Corn Fed Chicken

Fondant Potato, Roasted Carrot, Green Beans and Wild Mushroom Sauce

Braised Pave of Beef

Horseradish Mashed Potato, Roasted Carrot, French Beans, Red Wine Jus

Roasted Rump of Lamb

Butter Bean Puree, Grilled Courgettes, Tomato and Basil Jus

Lightly Smoked Sea Trout

Pea Risotto, Baby Leeks and Pea Shoots

Honey Glazed Duck

Truffle Mash, Cabbage, Pancetta, Red Wine Jus

Sea Bass Fillet

Bouillabaisse, Saffron Potato, Confit Fennel, Mussel Fritters

Roasted Cauliflower

Spiced Cous Cous, Yoghurt, Chilli Za'atar, Pomegranate Molasses and Coriander

Herb Roasted Carrots

Carrot Chutney, Bubble and Squeak, Honey Mustard Dressing, Carrot Crisps



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Haloumi with Mint and Garlic

Chick Pea Salsa, Tomato Chilli Sauce, Lebneh, Coriander

Fillet of Beef

Pressed Potato, French Beans Lyonnaise, Celeriac Puree, Baby Carrots, Truffle Jus

** £10 supplement on your package rates is required for this dish*

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Warm Chocolate Fondant

Salted Caramel, Vanilla Ice Cream, Milk Crumbs

Berry Posset

Chantilly, Dehydrated Raspberry, Candied Lemon, Shortbread

Lemon Curd Cheesecake

Spiced Oat Crumble, Lemon Balm

Dark Chocolate Chocolate Mousse

Milk Jam, Milk Crumbs, Caramelised Chocolate

Strawberry Trifle

Vanilla Cream, Shortbread, Fresh Raspberry

Poached Spiced Pineapple (Ve)

Mango Coulis, Coconut Yoghurt Passion Fruit Caramel and Pineapple Crisps

Chocolate and Orange Tart (V/Ve)

Caramelised Chocolate, Raspberry Sorbet

Tunworth & Wookey Hole Cheddar

Quince Paste, Pickled Celery, Crackers and Grapes

(V = Vegetarian, Ve = Vegan, GF = Gluten Free)

Many of the dishes can be adapted to be Gluten Free, please ask your coordinator

*Please note from time to time our menus are rewritten & suppliers change.
Should our menus change then you shall be notified. No price increases would be applied.



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Children's Menu

- Children's Package is priced at £26.00 per child aged 12 yrs and under and includes the following:

Arrival Drink: 1 x Glass of Appetizer

3 course Wedding Breakfast + 1 x soft drink, Menu below (*please choose a maximum of two different options*):

Starter - *Garlic Bread or Melon Balls*

Mains

Chicken Goujons with Chips & Beans

Chicken Breast with Mashed Potato & Broccoli

Fish Goujons with Chips & Peas

Cheesy Tomato Penne Pasta with Garlic Bread (v)

Please choose a maximum of two options from the main courses

Dessert - *Ice Cream sundae*

We supply a complimentary kid's toast of sparkling apple juice on all packages

- Children aged 12 yrs and under having a smaller portion of the adult's Wedding Breakfast are charged at £35.00 per child

- Over 12 years are charged as adults, with package substitutions made for any alcoholic drinks that can't be served



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Something More...

Have you a favourite food not on the menu? Wish to add a fish or Soup course to the menu? Talk to our Chefs to arrange for the bespoke menu to be created for you.

Wish to add an Amuse Bouche or Palate cleansing sorbet course? Or add a Cheese Platter to finish the meal? Just ask us.

Amuse Bouche – choose from;

Red Mullet, Tomato, Basil & Artichoke

Smoked Duck, Truffle Mayonnaise, Parma Ham & French Beans

Smoked Trout, Lemon, Keta & Cucumber

Salmon Rillettes, Keta, Crème Fraîche & Dill

Confit and Puree Celeriac, Wild Mushrooms, Sweetcorn Cream Sauce

Toasted brioche, Goats Cheese Mousse, Capers, Shallots and Tomato

Scallop, Peas & Bacon

£7.50 p/person (exception of the Scallops at £10.00 p/person)

Sorbet Course - with a variety of flavours available to choose from;

Mango Sorbet with Passion fruit Coulis

Lemon Sorbet with a Ginger, Lime & Mint Syrup

Raspberry Sorbet with a Cassis Coulis

Apple Sorbet with a poached pear

£4.50 p/person

Petit Fours – a miniature sweet treat with your Tea & Coffee

£3.00 p/person

Cheese Platter – Add a plate of Seasonal cheeses served with celery, dried fruit, chutney, grapes & a selection of biscuits & crackers

£10.00 p/person



Evening Reception

Our Finger Food Favourites menu is included for all guests booked on the Charles Barry & Lord Lovelace wedding packages

Finger Food Favourites

Chicken Skewers, Lamb Kofta Kebabs, Falafel Bites
Houmous and Pitta Bread, Peri Peri Sauce
Mini Mac and Cheese Bites
Mint Yoghurt, Chili Dip

**£10.00 supplement if on the Ada Byron Package
included in package / £18.95 pp for additional guests

However if you wish to choose something a little less traditional then why not ask for one of the below options, the supplement price on your wedding package is shown;

***An additional £10 supplement applies to any of the below if on the Ada Byron Package**

Spit Roast Chicken

Medium Spiced Peri Peri Chicken
Corn on the Cob, Cajun Sweet Potato Wedges, Peri Peri Sauce, Pitta Breads, Houmous
Haloumi (v)
Roasted Med Veg (ve)

**£7.50 pp supplement on your chosen package / £19.95 pp for additional guests*

Kebabs

Chicken Kebab, Pickled Red Onions, Tomato, Cucumber, Iceberg, Tomato Chilli Sauce, Mint Yoghurt,
Pickled Chillies, Pitta Breads and Wraps
Cajun Spiced Haloumi (v)
Roasted Meg Veg (ve)

**£7.50 pp supplement on your chosen package / £19.95 pp for additional guests*

Jacket Potato

Chili Con Carne, Sour Cream and Chives
Baked Beans, Grated Cheese
Coleslaw, Tuna Mayo

**£7.50 pp supplement on your chosen package / £19.95 pp for additional guests*

Mac & Cheese

Braised Beef Brisket Mac & Cheese
Smoked Salmon and Prawn Mac & Cheese
Plant Based Roasted Pepper Mac & Cheese with Sweetcorn

**£5.50 pp supplement on your chosen package / £16.95 pp for additional guests*

Traditional Cheese Board

Continental Cheese Selection
Cured Meats, Pickles, Chutney, Bread, Crackers, Celery, Quince
**£5.00 pp supplement on your chosen package / £16.95 pp for additional guests
**add £7 pp for a glass of Tawny Port*



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BBQ

Treat your guests to a family style BBQ, including;

- Beef or Chicken Burger with Gem lettuce, Cheese, Tomato & Gherkin
 - Char Grilled Peri Peri Chicken Thighs
- Pork Cumberland Sausages, Onion Marmalade
 - Lemon and Dill Salmon Fillets, Salsa Verde
- Cajun Spiced Haloumi Drizzled with Honey
 - Baked Sweet Potato
- Red Cabbage Coleslaw with Sweetcorn and Coriander
- Triple Tomato & Red Onion Salad with Chives & Bocconcini
 - Jumbo Israeli Cous Cous Salad
- Beetroot and Feta Cheese Salad with Fresh Herbs
 - Mixed leaf salad & fresh herbs
- Selection of Dressings & Sauces
 - Selection of Mini Desserts
 - Fresh Fruit Platter

**£15.00 pp supplement on your chosen package / £35.00 per additional guest*

***Minimum of 50 guests required*

Go the whole Hog

Spoil your guests to a traditional hog roast experience supplied by our award winning local butcher, served on the terrace with all the trimmings of apple sauce, crackling, a selection of salads and fresh crusty breads

**£15.00 pp supplement your chosen package / £35.00 pp for additional guests*

***Minimum of 60 guests required*

Finish the meal off with a treat from our stylish ***Ice Cream Bike***

With a selection of Magnum, Solero, Feast, Callipo, Twister

**£3.60 pp supplement*

Something More...

Still hungry? Then why not choose from one of our popular late night munchies;

Baps

Bacon or Cumberland sausage *£7.95 p/person

12" Pizza

Choose from the following;

- Margherita
 - Pepperoni
 - Meat Feast (*chicken, ham, chorizo, pepperoni*)
 - Goats Cheese & Spinach
- *£15.95 per pizza*

(max of 20 pizzas can be ordered)

**last service available 11.00pm*



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Let the Wine Flow

Please note from time to time our suppliers & price lists change and all wines are not guaranteed. Should your selected wine not be available at the time of your wedding then a suitable substitute will be chosen

Your menu tasting includes a glass of wine stated in your package however do request to taste anything from our cellars with prices shown on the table menu.

White Wine

Aromatic and Fruity Driven

Satellite Spy Valley Sauvignon Blanc

Marlborough, New Zealand

This New Zealand Sauvignon Blanc shows rounded tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.
£36.50

Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN

This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.
£45

Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA

A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot country it also has some tropical fruit notes.
£29

Monte Clavijo Rioja Blanco

RIOJA, SPAIN

Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate
£29

Fruity & Ripe

Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.
£33

Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.
£46

Tuffolo Gavi

PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.
£36

Light & Fresh

Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON,
FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.
£34.50

Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.
£32

La Chablisienne Chablis Le Finage

BURGUNDY, FRANCE

Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.
£60

Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.
£27





Red Wine

Rich & Bold

Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY

Well-balanced, with notes of ripe redberries and delicious warm spices.

£32.50

Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

£35

ROUNDED & BALANCED

Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE

Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

£42

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.

£34

Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA

Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

£29

Esquinas de Argento Malbec

MENDOZA, ARGENTINA

This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffle flavours, with a long lingering finish and velvety tannins.

Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argento produces wines packed with character.

£46

Alto Bajo Merlot

CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.

£30.50

Domaine Pavelot Savigny les Beaune Rouge 1er Cru

BURGUNDY, FRANCE

The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

£64

Vivanco Rioja Reserva

RIOJA, SPAIN

Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

£43

Journey's End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

£43

LIGHT RED FRUITS

Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

£39

El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

£27



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Rosé

Château de Berne Esprit IGP Mediterranee Rosé

PROVENCE, FRANCE

Classically light and stylish, from one of Provence's best known producers. Perfectly paired with Mediterranean inspired dishes or as a summer aperitif.

£33.50

Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

A fruity rosé with juicy flavours of raspberry and strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.

£27

Ultimate Provence AOP Cotes de Provence

PROVENCE, FRANCE

The beauty of this wine extends from the bottle to the contents. Layers of raspberry and strawberry fruits on the nose invite you to a gorgeous, yet spicy palate. A fresh wine with great acidity for food pairing, but with enough roundness to also enjoy on its own.

£50

Champagne

Champagne Palmer Brut Reserve

CHAMPAGNE, FRANCE

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche.

£59

Champagne Palmer Rosé

CHAMPAGNE, FRANCE

Intense and spicy with red berry aromas followed by blackcurrants and redcurrants, topped with vanilla and cinnamon.

£62

Pommery Brut Royal NV

CHAMPAGNE, FRANCE

Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.

£75

Pommery Brut Rosé Royal NV

CHAMPAGNE, FRANCE

The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.

£79

Sparkling

Silver Reign Brut

KENT, ENGLAND

Fun, moreish sparkling wine, made from a blend of grape varieties using the Charmat method (like Prosecco), with mouth-watering notes of pear, apricot, lime and elderflower.

£49

Vaporetto Prosecco NV

VENETO, ITALY

Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

£36

Vitelli Prosecco Rosé NV

VENETO, ITALY

A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.

£36

Dessert Wine

Warre's Heritage Ruby Port

DOURO, PORTUGAL

This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry, plum and cherry.

750ml £40

Royal Tokaji Late Harvest

TOKAJ, HUNGARY

Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.

500ml £41

*Wines are priced by the bottle. Your Package wine is stated in the described packages. Wines are subject to change and if your chosen wine is unavailable a suitable substitute will be provided for you.

If you wish to have a wine or beverage you cannot see advertised as supplied please ask us to source this for you. If we cannot then corkage rates are available and quoted for at the time of request.



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Stay the Night

Your guests can relax at the end of your special day in one of our fabulous Towers Mansion House bedrooms. The best room in the House is already reserved for you, with another 4 Junior suites, 3 Family rooms and 20 Deluxe rooms available to be reserved by your guests.

We do ask that 24 of the 28 Towers bedrooms must be guaranteed by the Wedding party. Any rooms not reserved by your wedding guests including no shows would be part of your final wedding invoice and would remain unoccupied as part of your exclusivity of the Mansion.

Accommodation rates for the Towers bedrooms;

The De Vere Suite - included in your venue hire & reserved for you with complimentary champagne. With its double aspect views of our grounds, plenty of space to relax in the lounge area and a dream bathroom complete with dual sinks, roll top bath and walk in rainfall shower it's a real treat for you **Complimentary for you... £250.00 per night to anyone else!**

Junior Suites -. Offering fabulous views look out over the grounds, courtyard or the lake. Period features blend with modern elegance, providing plenty of space to relax and reflect on the day.
£175.00 per night (2024) / £180.00 per night (2025) / £185.00 per night (2026)

Family Rooms – All the benefits of a Junior Suite and perfect for the family with a Double Bed plus Double Sofa Bed. Or just a suite for 2 providing plenty of space to relax and reflect on the day.
£175.00 per night (2024) / £180.00 per night (2025) / £185.00 per night (2026)

Deluxe Doubles & Singles - Our en-suite deluxe rooms, many with fantastic views of our grounds & courtyard, and with period features and art deco ornamental fireplaces, make a memorable place for guests to get ready for the big day and to unwind at the end of the celebrations
£155.00 per night (2024) / £160.00 per night (2025) / £165.00 per night (2026)

All rates include VAT and breakfast in our restaurant located in the modern facilities of Horsley Place. For more than 2 Adults in a bedroom, an additional supplement of £15 will apply.

Please note that a pull-out bed/z-bed is suitable for a Child up to the age of 12 years.

Our Estate has a total of 179 bedrooms. Your group will be roomed in the Towers first & foremost however should you wish to reserve further bedrooms to accommodate your guests please make arrangements with your Wedding Coordinator.

Accommodation is available for check in from 2pm on your Wedding Day. Check out the following day by 10am

Your guests are welcome to book the night prior to avoid long travels or for family & friends to be close on hand for an early start. Prior night bedrooms are available in our stylish & contemporary Guest Rooms located in the modern facilities of Horsley Place, priced as the best rate available at the time of booking.

Mansion House bedrooms are not available the day of your wedding until after 2pm. A dressing room is available for the bridal party (note this is not a bedroom) from 7.00am. Your Bridal Suite may be available earlier and the team will notify if this is possible



Reservations

Our in-house reservations team are available to take your guests bookings Monday-Friday 9am-5pm.

Horsley Reservations - Mon-Fri 9am-5pm

Tel: 01483 286506

Email: horsley.reservations@devere.com

Web: www.devere.co.uk/horsley-estate/

Please note that the Towers Mansion House bedrooms are not available to book online for the night of your Wedding as they are held exclusively only for your wedding group to reserve directly with us.

The Mansion rooms are also not available to book the night prior to your Wedding, unless they are released to general sales a few weeks prior should we not have a private event booked into the Towers.

Wedding guests are welcome to book online for the wedding night, on the best rate advertised at the time of searching, however these bookings will not be roomed in Towers bedrooms or associated with the Wedding bedrooms that are reserved and guaranteed by the Wedding party. Should your guests make an online booking in a Horsley Place guestroom and then call us to be roomed in the Towers this will be completed subject to availability and the rate for the room will be as stated on your Wedding agreement.

Alternatively, all reservations can be made directly through yourselves on a rooming list, finalised with your Wedding coordinator, giving you the enjoyment of allocating favourite rooms to family & friends you wish to say thank you to. These rooms can be marked as to be paid on departure by the guest or to be added to your final Wedding invoice.

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ACCOMMODATION

Relax
in style



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WE LOVE A LOVE STORY



Something More

Why not extend your celebrations at Horsley Estate?

Exclusive dinners – stay the night prior and give your family & friends the chance to get to know each other before the big day. We can offer options ranging from a private candle lit dinner to a casual BBQ or a meal in our Steam Bake & Grill restaurant (located in Horsley Place).

Prices from £26.00 pp

***minimum numbers may apply**

Have you seen our **Grooms Room**? Book our games room in the Towers Pump House for the evening before the Wedding. Complete with a full-sized snooker table, basketball game, table football, darts, poker and large screen TV. Order some food, fill the American style fridge with beer and chill. Subject to availability at time of enquiry

Prices from £55.00 pp, including 3 x bottles of beer and a pizza each

***minimum numbers of 6.**

Girls night in – Why not gather the girls the night prior to your big day and relax in style with a glass of prosecco, tapas style dinner and a glass of wine per person whilst watching a girlie movie of your choice in our Chill Out room in Horsley Place. Subject to availability at time of enquiry

Prices from £55.00 per person, including 1 glass of Prosecco, 1 glass of Wine and a Tapas style meal each

***minimum numbers of 6.**

Why not add one of the following to the night before or the day itself:

Bucket of Beers (a selection of 8 bottled beers) **£40.00**

Large Bucket of Beers (a selection of 20 bottled beers) **£90.00**

Wheelbarrow of Beers (a selection of 50 bottled beers) **£200.00**

Bucket of Mini Prosecco Bottles (a selection of 8 20cl bottles of Vitelli Rose Prosecco) **£60.00**

A board of Tequila or Sambuca shots (10 shots) **£40.00**

Pre-order 15 or more bottles of Prosecco in addition to your package and we will offer you a complimentary 'Pimp your Prosecco' station (worth £200) - complimentary!

Crisps, Nuts & Olives £5.00 p/person

Deluxe Double Beefburger – Brioche bun, tomato chilli jam, bacon nacho cheese, beef tomato, gherkins, chunky chips **£20.00 p/person**

Chargrilled BBQ Chicken Burger – Brioche bun, smoked applewood, gherkin, beef tomato, rocket, chunky chips **£17.00 p/person**

Tortilla Nachos – Guacamole, salsa, sour cream and nacho cheese sauce **£5.50 p/person**

Rest assured
you're in safe hands





The all-important Details

Here a few of the finer details you will need to know before booking your special day with us;

▪ Deposits

A non-refundable or transferable payment of £2,000.00 is payable to secure your booking along with a contract signed by both parties.

▪ Billing instructions

A pre-payment invoiced will be issued stating your agreed package costs, billing plan and balance due dates;

- Full deposit of £2,000 is due on contract to secure the date.
- 9 months prior to the date of the wedding - following the deposit payment a payment of 25% of the estimated charges is due
- 6 months prior to the date of the wedding a payment of a further 25% of the estimated charges is due
- 3 months prior to the date of the wedding a payment of a further 40% of the estimated charges is due
- 1 month prior to the date of the wedding the balance payment for the remaining balance is due. This will include a £500 refundable security deposit.

Credit & Debit card payments and Bank transfers are accepted. Cheques made payable to 'De Vere Limited' and must be cleared within 14 days of your Wedding day.

Please note that any unpaid guest incidental charges, any guaranteed but unreserved Towers bedrooms and any venue damages will be included within your main account to be settled in full.

▪ Final confirmation of Guests and Appointments

Final numbers and details are required no later than one month (4 weeks) before your Wedding day. Charges will apply if you are below your guest numbers as per the terms & conditions outlined in your signed agreement.

▪ Cancellations & Amendments

In the unfortunate event of a cancellation, the venue must be notified in writing. The company, De Vere, will retain the deposit and any pre payments made in accordance to the Period of Notice of Cancellation Charges outlined below and in your contract. Both parties are asked to sign the contract and thus liable for any fees. For your peace of mind we suggest that appropriate insurances should be purchased by contracting parties.

▪ Period of Notice for Cancellation Charges

More than 52 weeks – Deposit only

Between 27-52 weeks – 25% of the anticipated revenue plus the deposit

Between 13-26 weeks – 50% of anticipated revenues plus deposit

Between 5-12 weeks – 90% of anticipated revenues plus deposit

Between 1-4 weeks – 100% of anticipated revenues plus deposit

▪ Civil Ceremonies & your registrar

It is the responsibility of the Wedding couple to arrange and confirm the registrar for the day. We suggest you confirm availability before booking Horsley Estate for your Wedding day. You will need to contact the local Registry Office on 0300 200 1002

▪ Menu Tasting

Your complimentary menu tasting is based on tasting 1 starter, 1 main & 1 dessert per person chosen from the Wedding menu provided. Extra guests dining from the same choices are charged at £40 a head for their meal and £20 a head for pairing drinks. Additional menu items can be tasted priced individually and subject to prior agreement with your wedding coordinator. Additional menu tasting sessions can be arranged priced at £40 a head and an additional £20 per person to try the pairing wine. Menu tastings are arranged 8-10 weeks prior to your weddings date and at our discretion, and all dates are subject to being rescheduled without notice due to business demands.





- Food & Beverage Services

The Hotel reserves the right to withdraw bar services at their discretion at any time.

Any buffet food will be removed after 2hrs of serving due to Health & Safety guidelines

Please note from time to time our suppliers & price lists change and all wine & bar listings are not guaranteed.

From time to time certain products may become unavailable in circumstances beyond our control. In this instance we will ensure a suitable alternative is made available.

Your wedding coordinator will ask you to provide any dietary preferences from your guests, should you wish for any advice on Allergens please ask the team.

*** We can offer accurate information on ingredients, however, due to the open plan nature of our kitchen, we are unable to guarantee that dishes are "free from" allergens. If you have any specific dietary please alert a member of staff prior to ordering*

- Damages

The bill payer & signed parties are responsible for any damage made by the wedding group to any area of the property. Any damage to the buildings, grounds and rooms or their contents incurred as a result of the client or their guests, employees or representatives, acts, omissions or default, will result in a charge to remedy such damage.

We reserve the right to escort any guests from the premises that, in the opinion of management, are causing excessive disruption or damage. If the management have any cause for concern over possible damage to the property a further deposit may be requested, refundable on inspection of the property post event.

- Please note that naked flames are not allowed at Horsley including tea lights or candles in lanterns. The candelabra on your Wedding breakfast table settling will have a dinner candle lit just before service by the hotel staff and blown out directly after the meal has finished. Please source alternative options such as LED 'flameless' lights or fairy light displays
- Entertainment
 - Evening entertainment must finish by midnight
 - No outside amplified music is permitted
 - Fireworks are not allowed without prior authorisation from the Wedding coordinator and in receipt of a temporary event license for the local authority (* please be aware that this is subject to availability and limited numbers apply and an additional fee)
 - Sky lanterns are not permitted





Dry Hire

The Mansion House is available for dry hire allowing you to hire in your own caterers. Venue hire costs are Fridays & Sundays £12,000 and Saturdays £15,000

The Hotel will provide;

- Exclusive use of the ground floor of Horsley Towers
- Supervisor as point of contact on the day
- Tables & chairs
- Access to Towers satellite kitchen
- Complimentary bedroom for the Wedding couple on the night of the Wedding

Caterers must supply all other requirements including but not exhaustive of; an event manager, waiting staff, kitchen staff, room set up & clear down, food, crockery, cutlery & glassware, linen & beverages

Caterers must supply the hotel with complete Health & Safety documentation, risk assessments, public liability insurances and food standard certifications.

A £2,000 non-refundable deposit will be required to secure your booking alongside a signed booking agreement by the supplier. The supplier is liable for all and any charges including cancellations and damages. All caterers must comply with our terms & conditions.

Please be aware that our maximum capacity is 120 people seated in one room. For numbers over 120 either two function rooms can be used (the group split) or a marquee will be required. Our maximum number of people at any one time is 250.

A Marquee can be sourced to place in our grounds to supplement the Mansion facilities, this is subject to receipt of a temporary event license for the local authority (* please be aware that this is subject to availability and a limited numbers can be applied for)

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