

THE BULL HOTEL

Wedding Packages

2022-2023



WEDDING COORDINATORS 01732 789 800 • functions@thebullhotel.com



THE TRADITIONAL WEDDING

The Buttery & The Courtyard Exclusivity

	up to 30 day-guests 50 additional evening-guests	<i>30 to 50 day-guests 50 additional evening-guests</i>	
Mondays to Thursdays	£5,000	£6,500	
Fridays	£8,600		
Saturdays and Bank Holidays	£10,000		

Included in the Package

Ceremony at 2pm Exclusive hire of The Buttery and The Courtyard Wedding coordinator throughout Ceremony in The Buttery or in The Courtyard Chairs with chair covers Three-course wedding breakfast or smokehouse feast Third of a bottle of house wine per person Reception drinks Toast drinks Table linen and napkins Cake stand and knife Evening reception party snack Staffed bar in The Buttery DJ for evening reception Overnight stay in the honeymoon suite for the married couple Hire of all 10 hotel bedrooms Full English breakfast the following morning for hotel residents



THE FESTIVAL TWILIGHT PARTY WEDDING

The Buttery & The Courtyard Exclusivity

	up to 50 guests	Additional Guest
Mondays to Thursdays	£4,500	£35 per guest up to 80 guests

Included in the Package

Ceremony at 5pm Exclusive hire of The Buttery and The Courtyard Wedding coordinator throughout Ceremony in The Buttery or in The Courtyard Chairs with chair covers Reception drinks Evening reception gourmet pizza or smokehouse food Chocolate brownie squares Staffed bar in The Buttery DJ for evening reception Overnight stay in the honeymoon suite for the married couple Hire of all 10 hotel bedrooms Full English breakfast the following morning for hotel residents



THE FULLY EXCLUSIVE WEDDING

The whole hotel exclusivity

	minimum 50-80 day-guests up to 150 evening-guests	
Mondays to Thursdays	£8,000	
Fridays	£11,000	
Saturdays and Bank Holidays	£13,000	

Included in the Package

The Traditional Wedding Package *plus:* Exclusive use of the pub, bar, restaurant and private dining room From 9am until 12 midnight The whole hotel will be closed to the public during your wedding day Available all year round



Furniture not to be moved from the pub, bar, restaurant



RECEPTION DRINKS

Please choose up to 2 reception drinks

Included in Package

- Pimm's & Lemonade / Winter Spicy Pimm's
- Bucks Fizz sparkling wine with orange juice
- Lemon Gin Fizz
- Blackberry Gin Fizz
- Elderflower & Cucumber Spritzer, alcoholic or non-alcoholic
- Bottles of Peroni
- Sunrise Mocktail



RECEPTION CANAPÉS

We can offer a variety of canapés, including but not limited to:

Traditional canapés £4 per person, choose 4 options

- Chicken liver pate with caramelised onions
- Spinach and truffle
- Mushroom and Parmesan
- Smoked mackerel and chive
- Smoked salmon with horseradish
- Blue cheese and crème fraiche

Smokehouse canapés £5 per person, including all options

- Chargrilled chorizo
- The Bull sausage
- Padron peppers
- Halloumi



GOURMET WEDDING BREAKFAST

Included in package

Sample Menu

<u>Starters</u>

The Bull oak-smoked salmon, rye

The Bull prawn cocktail, sea

cucumber

vegetable salad

bread, lemon crème fraiche, burnt

Seasonal soup, homemade bread

Chicken liver parfait, caramelised

onions, saffron fruit bread

Ham hock terrine, piccalilli,

homemade bread

Main Courses

Slow cooked belly of pork, smoked mash, seasonal vegetables, crackling, apple sauce, jus

Traditional roast chicken breast <u>or</u> lamb shoulder <u>or</u> vegetarian roast served with seasonal vegetables, homemade gravy, roast potatoes and Yorkshire pudding

Smoked beef rib, confit onion, BBQ cauliflower, horseradish mash

Smoked haddock fillet, haricot beans, Wensleydale crust, black pudding, seasonal vegetables

<u>Desserts</u>

Chocolate hazelnut brownie, sorbet

Apple crumble, cinnamon ice-cream

Summer fruit or mulled fruit Eton Mess

Sticky toffee pudding, steamed ginger ice-cream

Lemon posset, candied orange, lavender meringue

VEGAN MENU OPTIONS

<u>Starters</u>	<u>Main Courses</u>	<u>Desserts</u>
Braised fennel, preserved lemon, fregola, almonds	Squash, chestnut mushroom and thyme pithivier, puy lentils, squash puree, black cabbage	Seasonal fruit Pavlova Exotic fruit salad
Babaganoush, focaccia, sesame		
seeds, rapeseed oil	Smoked celeriac steak, Romesco sauce, lemon hispi cabbage, crispy wild rice,	
Confit carrot, pumpernickel crumble, tabbouleh	lemon oil	
	Hay-baked crapaudine beetroot, apple	
	puree, pickled mustard seeds, Port glaze, bitter herbs	

PLEASE CHOOSE 1 STARTER, 1 MAIN COURSE AND 1 DESSERT



SMOKEHOUSE FEAST

Using our 'Old Hickory Pit Smoker', imported directly from Texas Included in Package



Smokehouse Starters

<u>Smokehouse Platter</u>

Chargrilled chorizo sausage

The Bull sausage

Padron peppers

Lemon and thyme halloumi

Oak-smoked chicken breast skewers

12-hour hickory smoked BBQ pork belly rib

Pulled beef brisket on brioche bun

Red slaw

Mac 'n' cheese

Green leaf salad

Vegetarian Option

Crispy mac 'n' cheese burger (V) or mushroom and shallot burger (vegan)

Red Slaw

Corn on the cob

Green leaf salad

<u>Desserts</u>

Summer fruit or mulled fruit Eton Mess

Lemon posset, candied orange, lavender meringue

Dark chocolate and hazeInut brownie





EVENING FOOD OPTIONS

Included in Pachage

<u>Gourmet Pizza Slices</u>

Vive la France mozzarella, garlic, parsley

The Margo tomato base, mozzarella, basil

Rowan's a Fun Guy! tomato base, wild mushrooms, smoked pancetta, Parmesan, tarragon

Double Chorizzo tomato base, Mexican chorizo, Spanish chorizo Selection of Hot Baguettes

Sausage and caramelised onions

Mozzarella, tomato and pesto

Brie and bacon



ACCOMMODATION

Included in Package

Overnight stay in the honeymoon suite for the married couple Hire of all 10 hotel bedrooms Full English breakfast the following morning for hotel residents

All bedrooms have en-suite facilities, central heating, TV, free Wi-Fi and tea and coffee facilities.

Each of the 11 bespoke interiors has been individually designed with heritage paints balanced with Laura Ashley wallpaper and soft furnishings.

There are four-poster, king size, double, twin and single rooms and cooked to order Full English Breakfast is served everyday.

THE BULL WON SERIES 13 OF FOUR IN A BED

Catch up online on Chanel 4



THE BULL IS A 4AA SILVER STAR ACCOMMODATION



BOOKING CONDITIONS & PAYMENT INSTALMENTS

- Non-refundable £750 required fee for planning and securing the date.
- A further £1,000 instalment required within 3 months of booking confirmation.
- 50% of the remaining balance due at date negotiated with the wedding coordinator.
- Final balance due 6 weeks before wedding date.
- Deposits and contractual instalments are non-refundable.
- Service is not included in the package. Any gratuity you wish to pay will be gratefully received and distributed to the staff working on your wedding.
- Contract to be signed and returned within 3 months of booking confirmation.
- Payments via BACS or in person when paying by credit card.
- Please read our contract for detailed terms and conditions.

Motes



THE KENT WEDDING AWARDS 2020 The Bull is winner of the Kent Wedding Awards in 2 categories

BOUTIQUE VENUE OF THE YEAR WEDDING PLANNERS OF THE YEAR

What the judges said about The Bull . . .

The judges felt that The Bull was the perfect boutique venue, offering a dedicated team, award-winning food and wonderful flexibility, a truly bijou venue. Judges also loved The Bull's history and the dedication of its family-run team in striving to make every wedding day truly special.





WEDDING COORDINATORS

THE BULL HOTEL BULL LANE • WROTHAM • SEVENOAKS • TN15 7RF 01732 789 800 • FUNCTIONS@THEBULLHOTEL.COM

