



## *Congratulations on your forthcoming marriage*

Your wedding day or the celebration of your civil partnership will always be one of the most memorable and important days of your life.

The Abbots Barton is a unique venue with rural charm and ambiance set in beautiful surroundings. This country house hotel with landscaped lawns and ancient trees is conveniently situated in the heart of Canterbury, just 10 minutes' walk from the city centre.

Whether you would prefer a traditional celebration or something more contemporary, our experienced wedding coordinator will be with you every step of the way to advise and guide if needed and to ensure that it truly is the happiest day of your life.

Should you wish to take advantage of our civil ceremony license, you can exchange your vows in the elegance of the Fountain Room. Dining takes centre stage in our luxurious Cathedral Suite, or in a marquee if you prefer. Our wedding menus and drink packages are tailored to reflect seasonality with an emphasis on ethically sourced and local produce where possible. Bespoke menus can also be priced and tailored to your needs upon request.

To arrange a viewing of the Best Western Abbots Barton Hotel, please telephone Sharne Andrews on 01227 760341 or email [events@abbotsbartonhotel.com](mailto:events@abbotsbartonhotel.com).



## *Our Promise*

When booking the Best Western Abbots Barton Hotel for both your wedding breakfast and evening reception, we will provide the following, with our compliments:

- Complimentary overnight accommodation for the Bride and Groom for the night of the wedding
- Use of cake stand and knife
- White linen table cloths and napkins, cutlery, crockery and glassware
- Services of your personal Events Coordinator
- Fully customisable menu and drink options
- Full use of Gardens for photographs
- Variety of areas within the hotel for photographs, should weather conditions prevent outdoor photography
- Complimentary room hire for the Cathedral Suite should £4,500 be spent on pre-ordered food and beverage
- 50% discount for children under 12 years
- Half price menu tasting

Subject to availability, terms and conditions apply



# Wedding Breakfast Menu Selection

Please make your choice from one of the menus offered below, with one selection only per course

Dietary requirements can be catered for separately if we are advised in advance  
(Children aged 3 years and under are free, aged 4 to 12 years half price/half portion)

## Sapphire Menu £27.50

Farmhouse tomato soup with roasted peppers and double cream

Smoked trout and horseradish terrine with cucumber salad and herb dressing

Rose of seasonal melon with fresh strawberry compote and a Pimms dressing

—o0o—

Pan-fried organic breast of chicken with a leek, bacon and white wine sauce

Roast fillet of Scottish salmon with garden herbs and a fish velouté

Medallions of Kentish pork loin with mushroom and tarragon ragout and a port jus

—o0o—

Fine apple tart with toffee sauce and clotted cream

Chocolate and hazelnut terrine with marinated seasonal berries

Strawberries marinated in Grand Marnier and orange juice with cream  
served with home-made shortbread

—o0o—

Fairtrade organic **tiki** coffee and mints

## Pearl Menu £31.50

Timbale of fresh Dorset crab and prawns with baby gems and a watercress dressing

Warm puff pastry case filled with oyster mushrooms and asparagus in a saffron and shallot sauce

Cream of leek and potato soup with smoked duck and garlic croutons

—o0o—

Roast loin of Scotch beef with a red wine, shallot and thyme sauce

Guinea fowl breast filled with a mushroom and herb farce  
wrapped in streaky bacon and served with a plain jus

Grilled fillet of halibut with a smoked salmon and chive sauce

—o0o—

Raspberry and white port trifle

Coconut and rum crème caramel with a strawberry salad

Caramelised pineapple tart with a rum spiked crème anglaise

—o0o—

Fairtrade organic **tiki** coffee and truffles

[Wedding Breakfast Menu Selection - Continued]

**Ruby Menu £35.50**

Home-smoked Scottish organic salmon parcel with cream cheese, prawns and a dill dressing

New Romney watercress and potato soup with double cream and Parmesan croutons

Pressed ham hock and parsley terrine with roasted pear compote and toasted herb country bread

—o0o—

Roast saddle of English lamb with an apricot stuffing and rosemary and red wine sauce

Slow roasted breast of Gressingham duck  
served with fresh plum chutney and a ruby port sauce

Line caught fillet of sea bass with fresh peas  
pearl onions and baby fennel glazed with a prawn sauce

—o0o—

Blackcurrant 'delice' with marinated raspberries and a cassis crème anglaise

Dark chocolate mousse spiked with almond liqueur, served with roasted bananas

Warm baked rice pudding finished with double cream  
served with home made biscuits and fresh mango

—o0o—

Fairtrade organic **tiki** coffee and chocolates

**Diamond Menu £42.50**

Filo parcel of duck confit with plum sauce on stir fried vegetables  
served with a sweet chilli jam

Smooth goose liver parfait with caramelised white grapes and toasted brioche

Fresh Scottish hand dived scallop chowder with Jersey cream

—o0o—

Roast fillet of Scotch beef with stuffed tomatoes, confit onions and a horseradish cream

Pan-fried loin of Marsh lamb wrapped in cured ham, with home-dried tomatoes and a sage jus

Baked fillet of turbot on a potato cake with smoked salmon glazed with a Champagne sauce

—o0o—

Profiteroles filled with white chocolate cream and fresh raspberries  
served with a rich chocolate sauce

Fresh strawberry shortbread filled with Jersey cream served with a raspberry sauce

Iced praline parfait with poached Kentish pear and a hazelnut crème anglaise

—o0o—

Fairtrade organic **tiki** coffee and petit fours

All **Wedding Breakfast Menu Selection** main courses are served with a fresh selection of seasonal vegetables and potatoes

Should you wish to add to your set menu, an extra course of British and continental cheeses served with celery, grapes and biscuits, there is a supplement of £4.50 per person

## Vegetarian Choices

Baked filo parcel of roasted vegetables and Stilton glazed with a pesto sauce

—o0o—

Wild mushroom risotto with watercress oil

—o0o—

Caramelised red onion and goats cheese tart served with creamed spinach

—o0o—

Roasted root vegetable crumble

—o0o—

Mediterranean vegetables sautéed in garlic and plum tomatoes served with wild rice

(VEGAN)

—o0o—

Grilled asparagus, marinated peppers and new potatoes with a Spring oil dressing

(VEGAN)

# Sit-Down Buffet Selection

## Hot and Cold Buffet £32.00

*Please choose from one of the following starters:*

Seasonal melon with cured ham and orange segments

Pressed confit of duck and leek terrine, apple compote and toasted tomato bread

Vegetable broth served with warm cheese bread

—o0o—

Sautéed chicken with bacon, baby onions, tarragon and red wine

Escallops of pork cooked in a dijon mustard sauce with mushrooms and spring onions

Cold poached fillet of Scottish salmon

Decorated home-cooked gammon ham

Roast Topside of beef served rare with horseradish

Tomato and brie tart with a pesto oil and warm new potatoes

Roasted root vegetables with new potatoes and a selection of salads

—o0o—

*Please choose from one of the following desserts:*

Warm pear and almond tart with a home-made custard sauce

White chocolate terrine with a blueberry compot

Roasted strawberry crème brulee

Fine cheeses from the British Isles

—o0o—

Fairtrade organic **tiki** coffee and truffles

[Sit-Down Buffet Selection - Continued]

**Cold Buffet £28.00**

Woodland mushroom soup with double cream and chives  
served with home-baked organic white bread



Home-cooked gammon Ham with fresh pineapple

Roast Topside of beef served rare with watercress and horseradish

Poached organic breast of chicken with watermelon

Goats cheese, shallot and red pepper quiche with new potatoes and a selection of the following salads  
*Couscous, rice, pasta, coleslaw, roasted vegetables, tomato and red onion, cucumber, organic leaves*



Old English sherry trifle

Rich chocolate and orange mousse

Fresh seasonal fruit salad



Fairtrade organic **tiki** coffee and mints

**Carved Buffet £38.00**

*Please choose from one of the following starters:*

Home-smoked Scottish salmon with sweet mustard and dill

Cream of cauliflower soup with smoked quail served with home-baked herb bread



Roast loin of Scottish beef served with Yorkshire pudding

Roast crown of bronze Norfolk turkey with a herb stuffing

Fillet of Scotch salmon 'en croute' served with a chive sauce

Fresh asparagus, tomato and mozzarella tart  
served with new and roast potatoes, a selection of fresh market vegetables and salads



Rich white and dark chocolate torte with roasted peaches

Raspberry Charlotte with raspberry cookies and a raspberry coulis

A fine selection of cheese from the British Isles

Chef's mountain of profiteroles with caramel sauce



Fairtrade organic **tiki** coffee and petit fours

# Finger Buffet Selection

## Finger Buffet Menu A £13.75

### Tomato Wraps

With chicken, organic leaves and pesto  
Roasted vegetables and garlic

### Home-baked Ciabatta

With cured ham and coleslaw  
Mozzarella and tomato

### Crudités with Garlic Dip

### Wok-fried Sprig Rolls

With sweet chilli jam

### Roasted Marinated Chicken Wings

### Home-cut Potato Wedges

With Cajun spices and sour cream

### Floured Tortillas

With red onion salsa

## Finger Buffet Menu B £13.75

### Bridge Rolls

Egg and Cress

Cheese and Spring Onion

Ham and Tomato

Smoked Salmon

### Sausage Rolls

### Vol-au-vents

filled with Roasted Vegetables

Smoked Salmon and Cucumber

Curried Chicken

Brie and Tomato Tarts

### Scotch Eggs

Hand-Raised Pork Pie

### Finger Buffet Menu C £14.95

Sweet Chilli Chicken Kebabs

Tomato Wraps

With confit duck and plum sauce  
Feta cheese, tomato, cucumber and red onion

Sweet Melon Wrapped in Parma Ham

Marinated Roasted Sweet Peppers

With halloumi and warm pitta bread

Hand-raised Pork Pie

With spiced granny smith chutney

Warm Home-made Sun-dried Tomato, Basil and Cheese Quiche

Warm Herb Bread

With pancetta and mozzarella

Fairtrade and organic tea and **tiki** coffee can be added to the **Finger Buffet Selections** for £1.50 per person  
**Finger Buffet Menus** are not available as the main wedding breakfast

Something Different

As an alternative to the **finger buffet selections**,  
why not offer your evening guests one of the menu options listed below?

### Menu No.1 £10.50

Honey roasted gammon ham with a diced seasonal salad  
[Hand-carved by our chef]

Lyonnais potatoes and herb panini

### Menu No.2 £10.50

Marinated chicken fillet with chilli and garlic  
Served with pitta bread

Fine diced seasonal salad with hand-cut potato wedges

# Canapé Selection

Wow your guests with a selection of canapé's upon their arrival to your event

## Canapé Selection £9.50

The perfect choice to accompany your guest's arrival drinks

Please choose five of the canapé's

Brioche with a rich duck mousse

Crudites with pesto dip (v)

Smoked salmon and cream cheese parcel

Mini Yorkshire puddings with beef and horseradish

Asparagus and smoked salmon crostini

Warm duck rolls with chilli dipping sauce

Puy lentils and sun-dried tomato pâté on walnut bread (v)

Roasted vegetable tartlet with sage oil (v)

Marinated chicken fillet with garlic and lemon

Goat's cheese and red onion tartlet with parsley oil (v)

Extra choices will be a supplement of £2.25 each

(v) : Vegetarian Dishes



# Drink Packages

All prices quoted are “per person”

## Silver Package - £17.95

- 1 glass of bucks fizz on arrival
- 2 glasses of wine (dry white or red)
- 1 glass of sparkling wine for toast

## Gold Package - £19.50

- 2 glasses of either bucks fizz or pimm's on arrival
- 2 glasses of Monte Verde wine (MERLOT | CABERNET SAUVIGNON | MERLOT ROSÉ | CHARDONNAY | SAUVIGNON BLANC)
- 1 glass of Pigalle Brut for toast

## Platinum Package - £21.95

- 1 glass of Kir Royale (chilled Louis Dornier Champagne with crème de cassis) on arrival
- 2 glasses of Rare Vineyards Pinot Noir or Kleine Zalze Chenin Blanc
- 1 glass of Prosecco Extra Dry, Fantinel

### Additional Products

Orange Juice: £7.00 per litre jug

Highland Spring Mineral Water: £3.50 per litre bottle

### Champagne Upgrades

If you would prefer a different selection for the toast, we are able to provide the following:

- Louis Dornier Champagne at an additional £2.50 per person
- Piper Heidsieck N.V. Champagne at an additional £4.75 per person

### Weights & Measures

- All Champagnes and Sparkling Wines are served in 125ml Champagne Flutes
- All Sherries are served in 50ml sherry/liqueur glasses
- Pimms is prepared in jugs and served in Highball glasses
- All Wines are served in 175ml wine glasses

Whilst these drink packages are detailed for your selection, we will be happy to include additional drinks should you require it. Prices for additional glasses are available on request.

For those of you who wish to select your own wines, there is an extensive wine list available offering a wide selection of varietals both from the new and old world.

All prices and terms in our Wedding Pack are inclusive of VAT at the prevailing rate, are subject to our **Schedule of Conditions** (available on request) and to change without prior notice

# Wedding Information

<b>Room Hire</b>	For Civil Ceremonies, there is a charge of £650.00 for The Fountain Suite [No other room hire is charged when pre-ordered food and beverage totals £4500.00. Should it not reach this figure then a charge of £500.00 is made].
<b>Menu &amp; Drinks</b>	The menu and drinks “packages” have been designed to offer a choice which you can structure to meet your requirements and budget. If you would like more than one choice per course, a supplementary charge will be made. All menus and drinks packages can be tailored to meet your individual tastes and requirements, please ask for details. Children (from 4 to 12 years of age) are charged at half price for a smaller portion whilst children under the age of 3 are free of charge. A bottle bar in your function room can be provided at an additional cost.
<b>Corkage</b>	Still table wine, is charged at £10.00 per 75cl bottle. Champagne and Sparkling wines are charged at £12.00 per 75cl bottle. All Magnums, larger and litre bottles are charged on a pro-rata basis. No corkage will be refunded on unused bottles.
<b>Fruit Juice</b>	All fruit juices are charged at £7.00 per litre jug
<b>Band or Disco</b>	The Hotel provides a disco at a cost of £350.00. Client to provide own disco or band at a £125.00 license fee.
<b>License</b>	There is a license extension until Midnight (24.00) on Fridays and Saturdays. An extension required after this time is charged at £400.00 per hour*, to include music and bar service. *Subject to application
<b>Accommodation</b>	A complimentary room is provided for the Bride and Groom , and will include a bottle of sparkling wine, flowers and a bowl of fruit in addition to breakfast the following morning. For a supplementary charge, one of our Deluxe Rooms or the Four Poster Suite can be made available.
<b>Wedding Guests</b>	For the night of the wedding, the nights prior to the wedding and after, a special tariff is available to family and friends of the Bride and Groom - please ask for details. Check-in time is 14.00. Whilst every effort is made to allow for an earlier check-in, no guarantees can be made until the day of arrival. Check-out time is 11.00 prompt. If late check-out has not been prearranged, and guests vacate rooms after 11.00, additional charges will be incurred.
<b>Accounts</b>	A non refundable deposit of £650.00 is required to confirm the reservation together with a letter of confirmation. Three (3) months prior to the wedding date an additional £2000.00 deposit is required, with the final balance being paid 1 month prior to the date, when final numbers must be confirmed. <b>All deposits are non-refundable.</b>

All information and prices are subject to terms and conditions and to change without prior notice