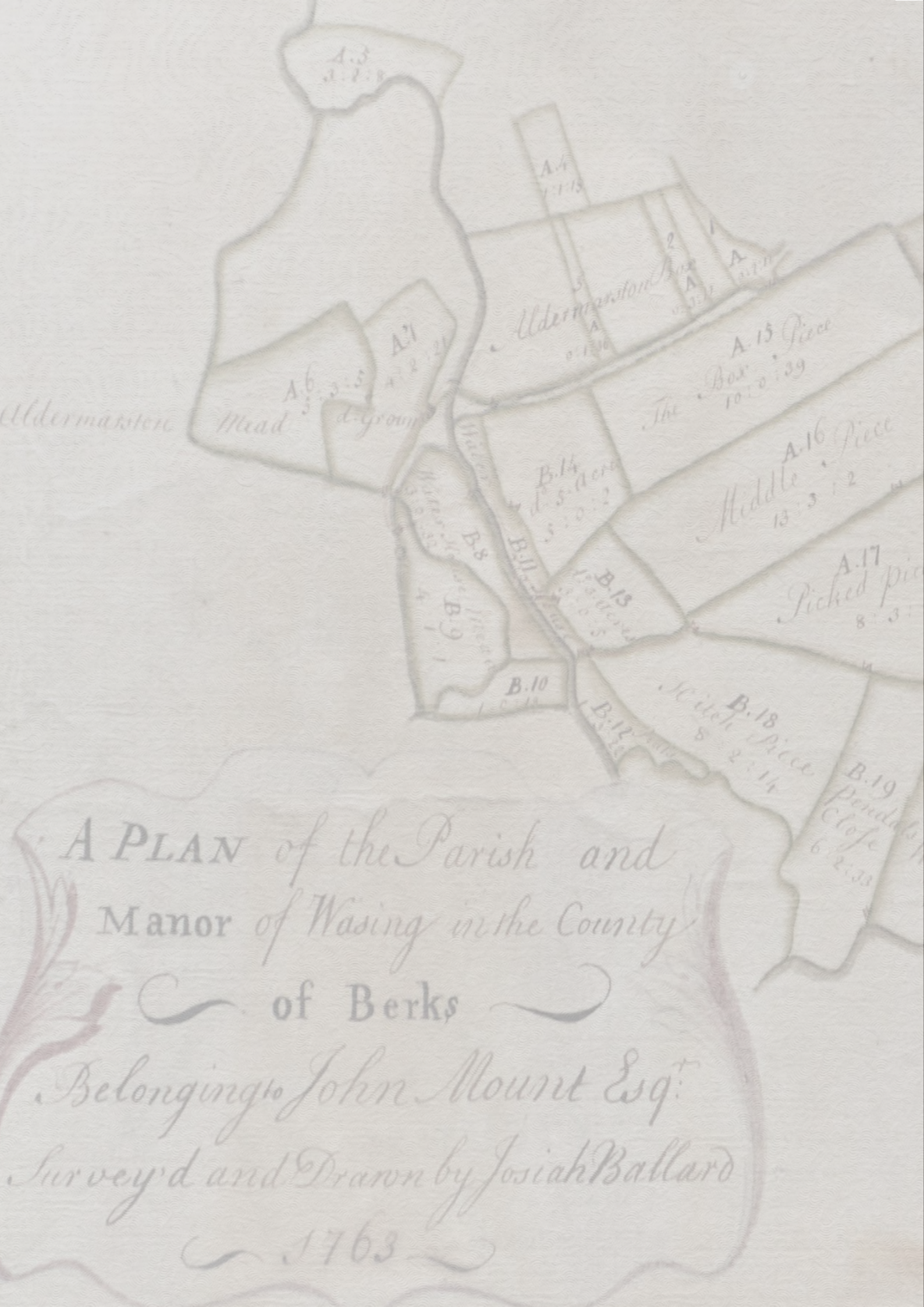


WASING

1759





1759

WEDDING BREAKFAST



With wonderful yet affordable menus to suit every taste and style, our Head Chef's delight in creating bespoke menus for your wedding. Push the boundaries and offer guests wild venison from the Wasing Woodlands or delicious crayfish from the Estate's rivers.

As the Wasing Farm works towards its organic status, produce direct from the farm will be encapsulated in our menus, including beef from our wonderful herd of Red Sussex cattle as well as a growing array of fruit, herbs and vegetables from our gardens.

FOOD AND DRINK

PEAK PRICES:

Friday-Sunday and bank holidays all year
Monday-Thursday, April to September
27th December-2nd January

OFF PEAK PRICES:

Monday-Thursday, January to March and
October to December. Excluding bank holidays and
any day between 27th December-2nd January

PRICE P/P PEAK OFF PEAK

DOVECOTE			DRINKS RECEPTION CANAPÉS WEDDING BREAKFAST WINE SELECTION TOAST WINE	Pimm's no.1 cup Optional upgrade Dovecote menu 3 courses Dovecote wines Prosecco
2026	£125	£103	AFTER DINNER & EVENING SURPRISE COURSE	Tea & coffee Not available
2027	£125	£103		
GRANARY			DRINKS RECEPTION CANAPÉS WEDDING BREAKFAST WINE SELECTION TOAST WINE	Granary drinks 4 options included Granary menu 3 courses Granary wines Prosecco
2026	£140	£122	AFTER DINNER & EVENING SURPRISE COURSE	Tea & coffee with truffles Optional upgrade
2027	£140	£122		
SMITHY			DRINKS RECEPTION CANAPÉS WEDDING BREAKFAST WINE SELECTION TOAST WINE	Smithy drinks 6 options included Smithy menu 4 courses Smithy wines English sparkling wine
2026	£153	£134	AFTER DINNER & EVENING SURPRISE COURSE	Tea & coffee with truffles 1 option included
2027	£153	£134		
FARMHOUSE			DRINKS RECEPTION CANAPÉS WEDDING BREAKFAST WINE SELECTION TOAST WINE	Farmhouse drinks 6 options included Farmhouse 3 courses (canapé starter) Farmhouse wines Prosecco
2026	£142	£125	AFTER DINNER & EVENING SURPRISE COURSE	Tea & coffee with truffles Not available
2027	£142	£125		



RECEPTION DRINKS

DOVECOTE	Pimm’s original no.1 cup
GRANARY & FARMHOUSE	Please choose one of the following options: Vodka bramble Pink gin prosecco spritz Limoncello spritz Mulled wine Along with one mocktail choice: Elderflower sparkler Apple julep Farmhouse only plus: Bubbles or beer drum
SMITHY	Please choose one of the following options: Margarita Elderflower collins Mojito Warm spiced cider Along with one Citizen Spritz mocktail choice: Pink grapefruit Cool lime Bitter orange Passion fruit
BUBBLES AND BEER DRUMS	Drums of beer or mini bottles of prosecco are great to enjoy during any stage of your celebration. Price on enquiry. Choose from Renegade lager, Rebellion lager or prosecco. Any one or two beer combinations of your choice, or mini bottles of prosecco, each package includes 48 bottles of beer or 24 mini bottles of prosecco.

EVENING DRINKS

EVENING COCKTAIL BARS	Kick the party off in style, we’ll prepare, mix and serve 2-3 drinks per person. Price on enquiry. Please select one of the following options: GIN BAR Wasing gin and a selection of three Blowing Stone flavoured gins served with a variety of tonics and botanical garnishes RUM BAR Selection of spiced, dark and white rums with a choice of juices, mixers and fruit garnishes MARTINI BAR Passion fruit and espresso martinis served in martini glasses
LOCAL GUEST ALE	A local guest ale must be pre-ordered at least six weeks before the wedding and is ideal to serve during the evening or as an extra option at your drink’s reception. Price on enquiry. RENEGADE BREWERY REBELLION BREWERY An order charge will be applied to cover its provision and setting up. You will be charged for the contents, so that we can serve it free of charge to your guests.

CANAPÉS

MEAT AND POULTRY

- Warm crostini of grilled fillet of beef with salsa verde
- Tandoori lamb fillet with saffron mint yoghurt
- Thai coconut chicken skewers, coriander and mint sauce
- Warm cottage pie, creamed and buttered mash
- Sticky glazed pork belly, chilli and crackling crumb
- Bocconcini, prosciutto, melon, and basil
- Crispy duck spring rolls and hoisin dipping sauce
- Buttermilk fried chicken with lime leaf mayonnaise
- Grilled sirloin, straw potato and rosemary salt
- Black pudding and pistachio bonbon with burnt apple purée
- Chilli beef and cheese empanadas with avocado crémeux
- Confit duck and Cumberland sausage roll with shallot purée

FISH

- Prawn and crab wonton, chilli, spring onion and sweet chilli sauce
- Baked scallop, lime and coriander butter
- Smoked salmon tartare with cucumber and soy served on a seaweed cracker
- Deep-fried Thai fishcakes with a chilli sauce
- King prawn and vegetable tempura
- Smoked trout mousse and caviar
- Cod and parsley fish cake and taramasalata
- Salt and pepper squid, caper and parsley mayonnaise
- Mini fish and chips
- Tuna, black sesame, pink grapefruit and miso dressing
- Teriyaki grilled salmon skewer with chilli, lime coriander sauce

VEGAN

- Courgette, carrot and sweet potato pakora with pickled ginger
- Baked polenta with sundried tomato and basil
- Roast beetroot falafels and tahini
- Vegetable and tofu samosa and sweet chilli sauce
- Avocado, sun blushed tomato, toasted pumpkin seeds and black pepper wafer
- Padron peppers, whipped tofu and pomegranate

VEGETARIAN

- Spanish tortilla
- Cheese doughnut and mornay sauce
- Fried Somerset brie with a sesame crust and fig jam
- Cheese and leek sausage with chilli tomato jam
- Goats cheese and red onion tartlet
- Mushroom and truffle risotto ball with Dijon mustard



DOVECOTE MENU

A three-course menu including 2 to 3 reception drinks, half a bottle of the Dovecote wine and a glass of prosecco for toasting per person, plus complimentary tea and coffee in the evening. You can choose canapés for a supplement.

	Choose one option from each of the three courses:
STARTER	Chicken liver parfait, candied walnuts, grape jam, and sourdough Confit duck leg, bok choi, mooli, chilli and coriander and hoisin dressing Hot smoked chalk stream trout, potato and leek velouté, crème fraiche and herring roe Crispy breaded fish cake, masala puy lentils and grape jam Ham hock and chicken terrine, piccalilli, cornichons and watercress
MAIN COURSE	Supreme of chicken, garlic and chive crushed potato, roasted hispi cabbage with chicken and thyme sauce Braised beef and local ale pie, creamed potato, seasonal greens and roasted carrots Slow cooked belly of pork, wholegrain mustard mash, roasted root vegetables and cider jus Braised blade of beef, bacon, shallot and mushroom, caramelised onion mash and red wine sauce Fillet of sea bass, grilled fennel, pancetta, crushed new potato with vanilla and apple dressing
DESSERT	Apple and blackberry crumble, vanilla ice cream and crème anglaise Classic tiramisu Vanilla ice cream in a brandy snap basket with chocolate soil, popcorn, and salted caramel Sticky toffee pudding with caramelised banana, caramel sauce and vanilla ice cream

GRANARY MENU

A three-course menu with canapés including 2 to 3 reception drinks, half a bottle of the Granary wine selection and a glass of prosecco for toasting per person, plus complimentary tea and coffee served with truffles in the evening.

CANAPÉS	A selection of four individual canapés (pages 10 & 11)
	Choose one option from each of the three courses:
STARTER	Slow roast spiced pork croquette, celeriac and apple remoulade with burnt apple purée Crab thermidor crumpet, Grana Padano, capers and fennel Roasted smoked duck, beetroot, pickled cherries, grelot onions, toasted seeds Asparagus, crispy poached egg, serrano ham and choron sauce Smoked salmon scotch egg, chorizo and fennel ketchup
MAIN COURSE	Roasted cod loin, smoked bacon and sweetcorn velouté, potato crisps and parsnip Fillet of beef, artichoke and potato gratin, leek top puree, seasonal greens and red wine jus Rump of English lamb, courgette and basil purée, fondant potatoes, savoy cabbage, pea and mint fricassee and rosemary jus Roasted pork tenderloin, crispy cheek, burnt apple purée, sage butter potato terrine, cavolo nero and cider sauce Slow cooked beef short rib, creamed potato, confit carrot, leek, cabbage and bacon
DESSERT	Salted caramel and chocolate mousse with pickled raspberries Lemon and lime tartlet with torched meringue, red berries and raspberry sorbet Cappuccino crème brûlée, vanilla crème diplomat with cinnamon doughnuts Mascarpone, orange and honey cheesecake served with honeycomb ice-cream

SMITHY MENU

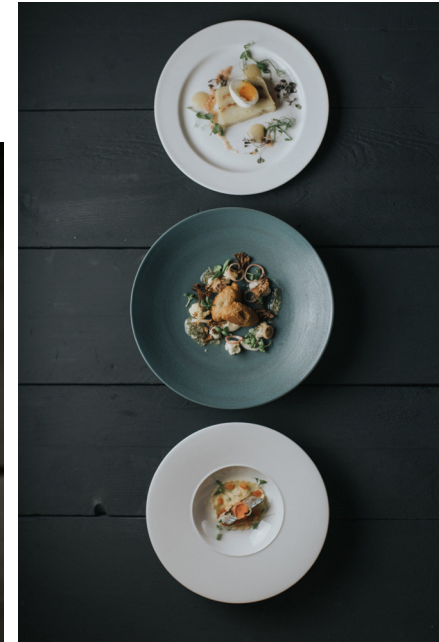
A four-course menu with canapés including 2 to 3 reception drinks, half a bottle of the Smithy wine selection and a glass of English sparkling wine per person for toasting. It also includes one surprise course plus complimentary tea and coffee with truffles in the evening.

CANAPÉS	A selection of six individual canapés (pages 10 & 11)
	Choose one option from each of the four courses:
STARTERS	Confit chicken, shiitake mushroom and borlotti bean terrine, parsnip purée and fig jam Pan-fried scallops, chorizo, celeriac with truffle purée and apple gel Fillet of beef carpaccio, capers, parmesan, and quail eggs Crab, brown shrimp, wasabi and pea panna cotta, seaweed cracker with taramasalata Fillet of red mullet, risotto verde and pickled fennel and crispy seaweed
SURPRISE COURSE - PALATE CLEANSER	Lime sorbet, tequila lime syrup and lime crisp Strawberry sorbet, dried strawberry and strawberry gel
MAIN COURSE	Beef wellington with shaved truffle, Jerusalem artichoke, roasted carrot, pomme anna and red wine jus Duck breast, carrot puree, pickle heritage carrot, truffle gnocchi and duck jus Rack of lamb, lamb pithivier, garlic and rosemary fondant potato, savoy cabbage, pea and mint fricassee with lamb jus Fillet of turbot, crispy potato, peas, savoy cabbage and hollandaise tartare sauce Fillet steak, seared king scallop, grilled crevette with garlic and parsley dressing, truffled potato purée and baby vegetables
SURPRISE COURSE - DESSERT WINE	Lucien Lurton et Fils, Garonnelles, Sauternes, France (V)
DESSERT	Pistachio and white chocolate éclair, caramelised white chocolate and cappuccino ice cream Passion fruit baked Alaska with salted caramel ice cream Mango bavarois with mango sorbet Triple chocolate mocha tart, chocolate soil and vanilla ice cream

FARMHOUSE MENU

A three-course menu including canapés to accompany Farmhouse reception drinks. Up to half a bottle per person of the Farmhouse wine selection, a glass of prosecco per person for toasting plus complimentary tea and coffee in the evening with chocolates.

CANAPÉS	A selection of six individual canapés (pages 10 & 11)
MAIN COURSE - SHARING BOARD	Here are a few of our favourites but do ask our chefs about the right choice for your wedding, please select one option: Peri-peri or lemon, garlic and thyme chicken Saddle of lamb with a rosemary and mint glaze Whole sirloin, roasted with garlic and herbs, cooked pink Hot smoked salmon with king prawns, lemon and dill vinaigrette Vegetable wellington with a red pepper sauce (V) If you would like to choose two options a supplement will apply All options are served with a choice of potato and two vegetables from the below options: Roasted potatoes with garlic and thyme Buttered ratte potatoes with parsley and chive dressing Roast butternut squash, garlic and wholegrain mustard Courgette and garlic gratin with herb crust Tender stem broccoli, green beans, peas, lemon and herb dressing Garden salad with French dressing Cauliflower and blue cheese crumble
DESSERT	Choose any dessert from the Granary menu



NOSE TO TAIL MENU

Featuring the finest ingredients from Wasing's organic farm, including beef from our Sussex Cattle herd, ensuring a sustainable and delectable dining experience. Choose from the options below to add into your previously chosen menu (Dovecote, Granary and Smithy) or add as an option to your Canapé and Terrace choices.

CANAPÉS

- Rare beef, horseradish and mini-Yorkshire pudding
- Mini beef burger, pickles and tomato
- Cottage pie
- Peppered beef and blue cheese mousse

STARTER

- DOVECOTE
 - Beef consommé, oxtail, tallow butter and stout bread
 - Corned beef brisket with mustard and pickles
- GRANARY
 - Pulled shin bonbon, bone marrow sauce, horseradish and pickled carrots
 - Rare beef, wild rocket, quail egg, capers and horseradish
- SMITHY
 - Beef carpaccio and black truffle, wild rocket and chanterelles
 - Cheek and oxtail croquette, black garlic ketchup and pickled shallot, mushroom and radish



MAIN COURSE

- DOVECOTE
 - Beef, stilton and onion pie, pommes duchess, peas and mint
 - Slow-cooked blade of beef, suet pudding, potato and celeriac dauphinoise, carrot and bay purée and bone marrow gravy
- GRANARY
 - Cote de boeuf with a pulled short rib bonbon, Chablis mustard sauce, caramelised onion creamed potato, leek top purée
 - Rump of beef, butternut squash, broccoli, garlic and chilli, pommes anna and red wine jus
- SMITHY
 - Sirloin of beef, Jerusalem artichoke gratin, chard and Madeira jus
 - Rib eye of beef, la ratte potatoes, nduja sausage, broad beans and romesco verde
- FARMHOUSE
 - Roast beef silverside, barbecue suet pie, watercress, charred hispi cabbage and thyme gravy
 - Roast prime cuts of beef, beef fat roasted potatoes, gravy, carrots with garlic and tarragon, Yorkshire pudding, green beans, sugar snaps and peas with salsa verde

TERRACE

- Wasing burgers, sourdough bun, onion, smoked bacon, Monetary Jack, lettuce and brown butter mustard served with slaw and rosemary salted chips
- Wasing pulled beef taco's, guacamole, pickled red onions, hot sauce, corn salsa and lettuce. Served with sour cream, smoked BBQ beans and nachos

For wine pairings, please speak to your dedicated Events Manager for recommendations.

GREENHOUSE MENU

It’s important that all of your guests enjoy a wonderful dining experience. Here is a range of both vegetarian and vegan options, speak with the team about making any of the vegetarian options vegan. Whatever the food requirements of any of your guests,* we can accommodate them without loss of quality. Provide us in advance with the details, and our chefs will create a menu to suit.

STARTERS	Whipped truffled goats curd, candied beetroot and savoury granola Baked camembert, grape, shallot and sourdough Saffron arancini stuffed with bocconcini and sundried tomato pesto Curried potato scotch egg, fennel and carrot salad Spiced sweet potato croquette with masala puy lentils and grape jam (vegan) Mushroom parfait, pickled walnuts and fig toast (vegan) Butternut squash and saffron soup with mushroom and herb salsa (vegan)
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MAIN COURSE	Broad bean and feta linguini with fennel, sundried tomatoes and hazelnut pesto Pan- fried gnocchi, swiss chard, pickled chanterelles, ricotta, thyme and truffle Chickpea and spring onion massaman curry, shallot bhaji, flat bread and rice Root vegetable wellington, confit potato, heritage carrots and mushroom jus (vegan) Roasted aubergine with tamarind, pomegranate, cashew, coriander dressing and avocado purée (vegan) Cauliflower steak, caramelised cauliflower purée, cavolo nero, grape and caper dressing (vegan) Spinach and porcini mushroom risotto, crispy onion and herb dressing. (vegan) Salt-baked celeriac and beetroot pithivier, caramelised onion, sautéed spinach with herb dressing (vegan)
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DESSERT	Dark chocolate mocha tart, chocolate soil and vanilla ice cream Banana parfait, caramelised banana, dark chocolate sauce and fresh berries Lemon posset, raspberries and shortbread Apple and blackberry crumble and vanilla ice cream
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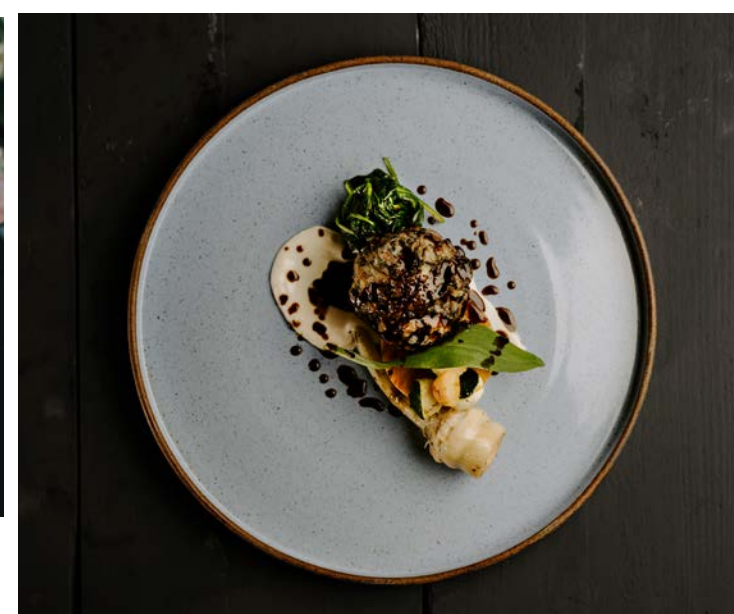
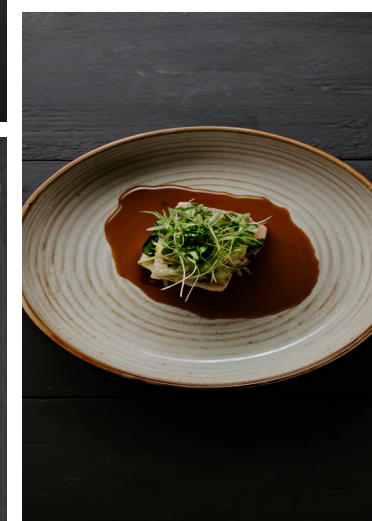
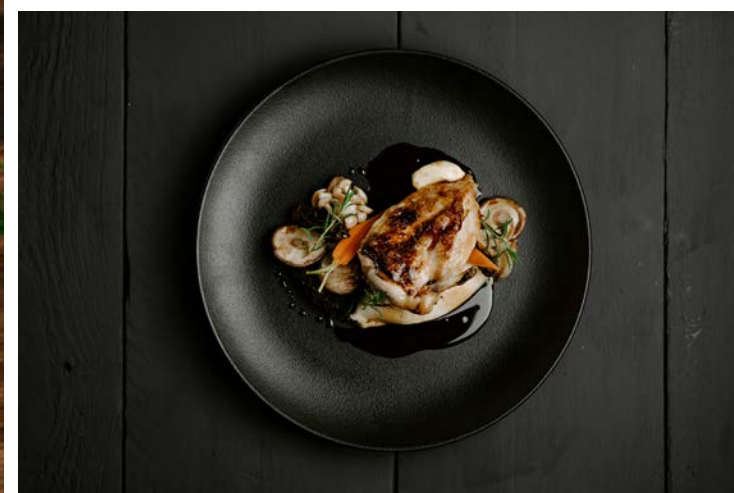
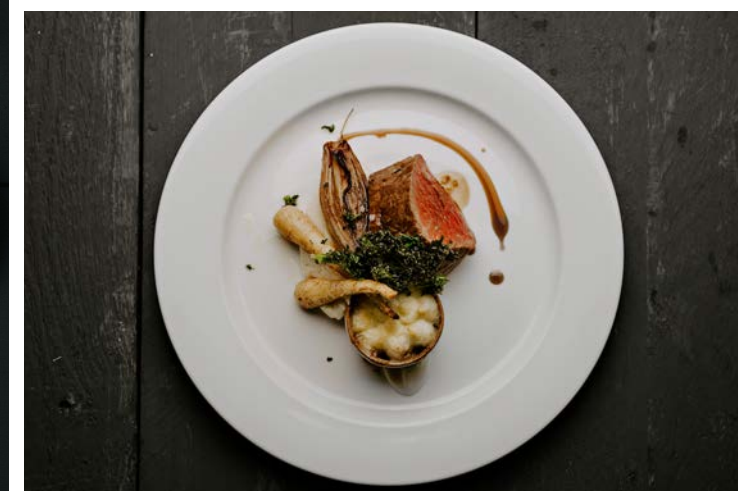
TWO TO TEN’S MENU

A three course children’s meal for £32 for children aged between two and ten years old. Everything is freshly cooked by our chefs and beautifully presented. Older children can enjoy your chosen main menu.

STARTER	Dough balls and vegetable sticks with garlic or plain butter Tomato soup and cheese toastie Garlic bread with melted cheese Breaded chicken strips, barbecue and mayonnaise dipping pots
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MAIN COURSE	Mac 'n' cheese Spaghetti bolognese Cottage pie with seasonal buttered vegetables Mini fish and chips with peas Sausage and mash with gravy Beef burger with tomato relish in a brioche bun, chips and coleslaw
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DESSERT	Chocolate brownie bits with vanilla ice cream Ice cream milkshake with chocolate chip cookies Fruit salad with mango sorbet
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‘Our guests said it was the best wedding food they had ever tasted and they still talk about it today!’

WINES

Exceptional food should go hand in hand with terrific wine and if you’d like something extra special to complement your carefully chosen menu, we have various options worth your consideration.

You can purchase additional wine to the allocation, all wines are subject to availability.

WHITE

DOVECOTE
Volunte Pinot Grigio / Chardonnay, Italy (V/VE)

GRANARY & FARMHOUSE
Homeward Bound, Chardonnay, Australia (V/VE)
Willowglen Viognier Australia White (V/VE)
Bird Island, Chenin Blanc, South Africa (V/VE)
Vinecrafter Sauvignon Blanc (V/VE)

SMITHY
Marques de Vitoria, Blanco Rioja, Spain (V/VE)
Ken Forrester, Petit Chenin Blanc, South Africa (V/VE)
Réserve Roquemolière, Picpoul de Pinet, France (V/VE)
Mack & Collie, Sauvignon Blanc, New Zealand (V/VE)
Sartori, Pinot Grigio, Italy (V/VE)

ROSE

DOVECOTE
Volunte Rose, Italy (V/VE)

GRANARY & FARMHOUSE
Il Molo, Pinot Grigio Blush, Italy

SMITHY
Ladera, Rosé, Chile

RED

DOVECOTE
Volunte Merlot / Cabernet Sauvignon, Italy (VE)

GRANARY & FARMHOUSE
Homeward Bound, Shiraz, Australia (V/VE)
Borgo Sena, Montepulciano d’Abruzzo, Italy (V/VE)
Ladera, Cabernet Sauvignon, Chile
Anciens Temps, Rouge, France (V/VE)

SMITHY
Marques de Vitoria, Crianza Rioja, Spain (V/VE)
Camarada, Malbec, Argentina (V/VE)
Boheme, Primitivo, Italy (V/VE)
Longue Roche, Merlot, France (V/VE)
Frunza, Pinot Noir, Romania (V/VE)

SPARKLING

DOVECOTE, GRANARY & FARMHOUSE
Le Contesse, Prosecco DOC, Italy (V/VE)
Le Contesse, Prosecco DOC Organic, Italy (V)

SMITHY
Harrow and Hope, Brut Reserve No 8, Marlow England

DESSERT

Lucien Lurton et Fils, Garonnelles, Sauternes, France (V)



(V) vegetarian (VE) vegan wines

TERRACE MENU

The evening food options are detailed below and priced per person. Please allow enough evening food for all of your evening guests and 75% of your day guests. Please select one of the following evening food options.

WOOD-FIRED PIZZA
£19

Freshly made, hand rolled pizza cooked in our wood fired pizza oven.
Please choose two from the following options, alternatively ask us for more ideas:
Wild mushroom, feta, pumpkin seed, aleppo pepper and olive oil
Prosciutto, buffalo mozzarella, truffle oil and grana padano
Padron peppers, sumac onions, harissa and chilli
Salami, chorizo, honey and guindilla chilli
Olives, red onion, pepper and rocket
Tomato, basil and garlic

DIRTY FRIES WITH MINI
MAC & CHEESE POTS
£19

Mini pots of mac and cheese
Cheesy fries with a selection of toppings to create your own dirty fries.
Served with: jalapeno peppers, spring onions, fresh red chillies and truffle oil

CHEESE BOARD
£22

A selection of local cheeses served with granary bread, biscuits, chutney, grapes, figs and celery

STREET FOOD
£22

Colourful street food, cooked in giant woks and pans over tripod burners creates great theatre on the Castle Barn terrace.
Choose one of the following options:
Crispy fried chicken wings and drumsticks, grilled corn on the cob, coleslaw, BBQ baked beans, served with siracha mayo, spicy BBQ sauce and maple and mustard dip
Classic paella, slow-cooked chicken with rice, peppers and saffron finished with smoky chorizo
Noodles in a tangy hoisin, lime and garlic marinade with the choice of either; wok-fried pork belly or king prawns

FIREPIT BARBECUE
£22

Cooked and served straight from the charcoal barbecue. Includes the following, served in rolls, wraps or flatbreads with a choice of mustards, pickles and mayonnaise:
Grilled chicken kebabs with salsa verde, beef burgers and Wasing’s sausages



IMPORTANT NOTES BEFORE YOU BOOK

1. Our terms and conditions include important information relating to your booking including charges should you choose to cancel your booking. Please read them before booking your wedding and catering. A copy of the terms and conditions are sent with the booking information and are also available on request.
2. Our menu prices are subject to change prior to confirmation of your booking.
3. All catering is provided in-house and it is not possible to bring in any food or drink to the venue (with the exception of traditional wedding cakes).
4. Food and drink prices in the menus include VAT.
5. There is a minimum spend of, £6900 for off peak weddings and £7980 for peak weddings, excluding additional drink options and evening food.
6. Peak prices are applicable to all Friday, Saturdays, Sundays and bank holidays throughout the year. Also, Monday to Thursday, April through to September and for any dates between Christmas and New Year (27th December-2nd January).
7. Off peak prices are applicable Monday-Thursday in January, February, March, October, November and December. Excluding bank holidays and dates between the 27th December-2nd January.
8. Additional wines and bar tariffs are charged at the prevailing rate on the date of your final invoice event respectively and are subject to change at any point.
9. We will endeavour to cater for any special dietary requirements confirmed in your final details. However, all our food is prepared in the same kitchen and we cannot guarantee the absence of certain food groups or allergens (including nuts and gluten) from any of our food. For a list of the 14 most prominent allergens known to be included within particular dishes, please contact wasingpark@wasing.co.uk.
10. Additional charges may apply for kosher or halal dishes based on prevailing market rates. Please request specific prices prior to confirming your booking.
11. Additional charges may apply for weddings that request a totally gluten free menu, dependant on menu choices.

FAQS

What’s included in the Fine Food and Event Management package?

- Full support from the Events Team from the moment you book right up until the end of the big day itself
- An invitation for two to a complimentary group Wasing Wedding Experience
- An Events Manager on your wedding day, allocated 4 weeks before the day
- A wonderful meal
- 2-3 reception drinks per person
- Half a bottle of your chosen wine per person (additional bottles can be purchased from our wine list)
- A glass of bubbly per person for the toast
- Still and sparkling water throughout the meal
- An experienced team of waiting and bar staff
- White table linen, crockery, cutlery and glassware
- An easel to display your table plan
- A silver cake stand (square or round) and knife
- Stands for table names or numbers
- Fully licensed after dinner bar
- Complimentary tea and coffee service after the meal

WEDDING DAY PREPARATION

Q. When can I deliver my favours, stationery and other supplies?

A. Delivery can be accepted the day before your wedding. Your Event Manager will be able to confirm timings closer to the big day.

Q. Can someone from the Events Team help me set up my decorations?

A. Yes. We will set out your place cards, favours, table name cards, guest book and candles. All floral displays, fairy lights and decorations above head height, will need to be set up by your nominated supplier.

Q. Is there someone who can help move floral displays from the church, the Garden Room or the Victorian Summer House to the Castle Barn?

A. Please ask your florist to help with this.

Q. Where’s the best place for my confetti shot?

A. Inside the Garden Room or on the Terrace. Please provide real petals and let your guests know that only real petals are permitted. Confetti bombs and cannons are not permitted and carry a £500 penlty fee.

Q. I’m creating a music playlist for the day, is there anything I need to be aware of?

A. It’s best to create a playlist that is uploaded to your device so that you don’t need to rely on Wi-Fi or your 4G network. Your Event Manager will connect the device to the sound system, please nominate someone from your party to operate the device at the correct time during the day. This includes the ceremony.

WEDDING CEREMONY

Q. What time should my ceremony take place?

A. Please book your ceremony after 12 pm, the best time is between 1 pm and 2.30 pm.

Q. What time should guests arrive for the ceremony?

A. Guests are welcome to arrive approximately one hour before the church or civil ceremony.

Q. Where can guests go on arrival?

A. The pre-wedding bar at the Stables Lodge - opens at midday until half an hour before the ceremony.

Q. How long is a church ceremony?

A. Church weddings and blessings normally take between 45 minutes to one hour depending on the number and length of church readings and hymns. For all other questions relating to the church please ask the church wedding co-ordinator as we are unable to answer questions on behalf of the Church of England.

Q. How long is a civil ceremony?

A. The ceremony takes approximately 25 minutes.

Q. Our ceremony is elsewhere. Is there anything we need to consider regarding timing?

A. Please allow sufficient travelling time and allow time for photographs at the ceremony venue.

Q. Does the Registrar have any rules for the ceremony?

A. Yes, they ask that you do not make the ceremony table look like an altar in any way.

Q. Will I be seen through the glass doors as I walk towards my ceremony in the Garden Room?

A. No, we will ensure you are not seen by pulling down the blinds on the glass doors.

Q. Can we open all of the glass doors in the Garden Room?

A. Yes, they are mostly bi-fold doors.

Q. Can I walk up an aisle for my ceremony?

A. Yes, the Garden Room and garden in front of the Victorian Summerhouse will be set up to create an aisle.

Q. Do you provide an aisle carpet?

A. No, but a carpet can be ordered from a supplier.

Q. I'm having a ceremony in the Victorian Summerhouse. What happens if it rains?

A. We will look at the forecast the day before your wedding and if there is a chance of inclement weather then we will set the Garden Room up for your ceremony. The Event Manager will liaise with the Registrar and the Event Manager's decision is final. It is possible for you to hire a canopy to cover the guest seating area to guarantee an outdoor wedding.

Q. Where do I enter the garden for a ceremony in the Victorian Summerhouse to ensure that I walk up an aisle?

A. You can enter the garden either via the entrance by the Dovecote and walk through the gardens and up the aisle.

Q. Where will my guests access the garden for my ceremony in the Victorian Summerhouse?

A. Guests can enter the garden via the entrance by the Dovecote.

RECEPTION DRINKS, CANAPÉS AND PHOTOGRAPHS

Q. How long should we allow for the drink's reception and photographs?

A. The recommended time is approximately one and a half hours.

WEDDING BREAKFAST

Q. How long do the wedding breakfast and speeches normally take?

A. It usually takes approximately two to three and a half hours; times may vary according to the length of speeches, number of guests and chosen fine food package.

Q. Can I bring in my own drinks?

A. All our packages come with a generous drinks supply. However, if you have a special wine that you would like to be served, you may provide up to 1/3 bottle of sparkling wine/Champagne per person during your drinks reception and 1/4 bottle of wine per person served during your wedding breakfast at no additional cost. Once the bar opens, we regret that we are unable to serve any of your own drinks.

Q. Is it possible to have alcoholic favours?

A. We allow certain spirits to be brought in as a fun favour for your guests, they must be no bigger than 50ml and provided in individual, sealed bottles. Please confirm with plans with the Events Team prior to ordering.

Q. Can I bring in a sweets cart?

A. Yes.

Q. Is it possible to have a cheese stack wedding cake?

A. Wasing are happy to provide this. All food needs to be purchased through Wasing with the exception of traditional wedding cakes.

EVENING RECEPTION

Q. How long does it take for the Castle Barn to be turned around for the evening reception?

A. It takes approximately 30 minutes depending on the turnaround requirements. During this time, we suggest the wedding party enjoys after dinner tea and coffee on the Terrace or in the Garden Room.

Q. What time will my band or DJ be able to set up on the stage?

A. They can set up from 10.30 am or set up during your wedding breakfast. The stage curtain will be closed and they can access the stage directly from the car park without disrupting your wedding.

Q. What time should we invite evening guests?

A. It depends on the timings of your day but we suggest inviting evening guests to join you on the Terrace or in the Garden Room, ready for the party to commence!

Q. What time does the bar open?

A. The bar opens from the start of the wedding breakfast, we offer table service for all guests.

Q. What time should we have our first dance?

A. This varies but we suggest any time after your evening guests have all arrived.

Q. What time should evening food be served?

A. We recommend evening food be served an hour after the first dance and your evening guests have arrived. Evening food is served for approximately one an a half hours.

Q. What time does the party finish?

A. Option One:

The bar closes at 11:15 pm and music finishes at 11:30 pm. Resident guests have the option to enjoy a night cap at the Stables bar and lounge. Last orders here are at 1:00 am and guests are asked to retire by 1:30 am.

Option Two:

Continue partying in the barn with all of your guests. Music finishes at midnight, the bar closes at 12:30 am and carriages are at 1:00 am

GENERAL

Q. When do we meet the Events Team?

A. We recommend you arrange a meeting, over video call, with the Events Team at least six months before your wedding. Appointments can be made during office hours, Monday to Friday 9:00 am - 5:00 pm.

Q. Can I bring in my own caterers?

A. No, Wasing provide all catering in house.

Q. Can I try the food before my wedding?

A. Yes, you will be invited to our Wasing Wedding Experience, which will be determined by when you confirm your booking. Places will only be provided for the wedding couple. This is the perfect opportunity to taste a variety of our delicious dishes and wines, exchange wedding ideas with other couples and experience the service, so you know how your wedding day will flow. Canapés will be served alongside the drinks reception, followed by a 4 course tasing menu with paired wines. Please note, this will be a set tasting menu to ensure you experience the flavours and style of Wasing’s dishes; unfortunately it is not possible to take specific orders or arrange for a private tasting. The event is subject to availability and may not be possible for weddings booked at short notice.

Q. When should I start deciding my menu?

A. After attending the Wasing Wedding Experience a member of the Events Team will contact you to discuss your menu.

Q. Can I have a pre-paid bar?

A. Absolutely, please confirm this with the Events Team eight weeks before your wedding.

Q. Is it possible to choose drinks from the other packages?

A. Yes, we are flexible with the drinks packages and are happy to accommodate your selection and charge accordingly.

Q. Do you change your menus?

A. Yes, we change our menus to reflect modern food trends and seasonal products.

Q. I have a copy of an old menu brochure but would like a dish from the new menu brochure. Is this possible?

A. You may choose dishes from any of our brochures and you still pay the same package price that you were quoted when you paid your catering deposit.

Q. Is it possible to choose more than one dish?

A. We recommend that you choose one starter, one main and one dessert but it is possible to choose more at an additional cost.

Q. Can we design our own menu?

A. Yes, we will work with you to provide the perfect menu on your wedding day, which may be at an additional cost to one of the packages depending on your choices.

Q. If we choose the standard package, can we have canapés?

A. Yes, you can add canapés as an upgrade.

Q. Can you cater for our guests who are vegetarian or have food allergies?

A. Yes, we have vegetarian and vegan dishes in our Greenhouse Menu and we can also provide an adapted menu to accommodate those that have food allergies.

Q. Do you have food options available for children?

A. We have included a delicious and healthy selection of children’s food. We suggest that if a child is under two years old you arrange for the parents to bring something suitable for them. If they are aged between two and ten, we charge £32 for a three-course meal. Guests aged 11 or over are charged at the full adult package price. Orange juice and mineral water will be available throughout.

Q. Do we need to give you a table plan? If so, when?

A. Yes, please provide the Events Team with your table plan eight weeks before your wedding. Please also let us know whether you require highchairs.

Q. Where do you recommend we put the top table?

A. We recommend the large oval table or the trestle tables sit in front of the double doors, ensuring all your guests are seated around you. Please be aware if guest numbers reach 110, it is only possible to have one of the standard oval tables as the top table, due to space restriction.

Q. Where can guests leave presents?

A. A present table can be set up for you upon request. We advise you nominate a guest to remove all presents and cards from the Castle Barn and Garden Room by the end of the evening.

Q. If my contractors are running late on the day, who should they contact?

A. Please ask them to call your designated Event Manager.

Q. How loud can our DJ or band play their music?

A. We ask that volume is at an acceptable level whereby event staff within the barn can communicate with guests.

Q. What happens to all our decorations at the end of the night?

A. We collect small items and will store them on the stage for collection the following morning. Larger items should be collected by suppliers that evening or first thing in the morning, your Event Manager will be able to advise you on the best times. Wasing Leisure Ltd do not accept responsibility for any of your decorations or small items. The contents are left entirely at your own risk.



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