

Civil Marriage Ceremonies...

The Bromley Court Hotel has the pleasure of offering Civil Marriage Ceremonies within our beautiful venue ensuring the perfect day.

More and more couples now choose to get married in one of our elegant function suites:

	2024 / 2025
Leona's Room (seating capacity 20)	£225 / £250
Amelia's Room (seating capacity 40)	£375 / £395
Darwin Room (seating capacity 60)	£525 / £650
Wellington Suite (seating capacity 90)	£725 /
Garden Suite (seating capacity 180)	£875 / £1,000

Your wedding coordinator will book the registrars for you, with the required information, so no need to worry.

The registrars will then contact you directly to discuss your requirements.

The Classic Package

Master of Ceremonies to lead your Wedding Day
Room Hire for your Wedding Breakfast
Red or White carpet on arrival
Arrival drinks –Buck’s Fizz
Wedding Breakfast – starter, main and dessert
Wedding Breakfast- 1 glass of house wine per person
Toast drink – 1 glass of Prosecco wine per person
Still and Sparkling filtered bottled water
Use of silver cake stand and knife
Evening Reception Room Hire
Evening Buffet for adult day guests- 7 items
Complimentary accommodation with breakfast for the happy couple in an
executive bedroom on the night of the Wedding
Wedding Coordinator

2024: £115.00 per person

2025: £125.00 per person

**Based on a minimum number of
50 adult guests**

Additional Evening Guest charge

2024: £30.00

2025: £35.00

The Romantic Package

Master of Ceremonies to lead your Wedding Day

Room Hire for your Wedding Breakfast

Red or White carpet on arrival

Chair covers and sashes – selection of 8 sash colours

Arrival Drinks – choose 1 from the below options (1 drink per guest)

Prosecco, Buck's Fizz or Pimm's

Wedding Breakfast – starter, main and dessert

Wedding Breakfast- half bottle of house wine per person

Toast drink – 1 glass of Prosecco wine per person

Still and Sparkling filtered bottled water

Use of silver cake stand and knife

Evening Reception Room Hire

Evening Buffet for adult day guests- 7 items

Complimentary accommodation for the happy couple in an executive bedroom on the night of the Wedding

Wedding Coordinator

2024: £135.00 per person

2025: £145.00 per person

**Based on a minimum number of
50 adult guests**

Additional Evening Guest charge

2024: £30.00

2025: £35.00

The Ever-After Package

Master of ceremonies to lead your Wedding Day
Room Hire for your Wedding Breakfast
Red or White carpet on arrival
Chair covers and sashes – selection of 8 sash colours
Arrival Drinks – choose 2 from the below options (1 drink per guest)
Prosecco with fresh strawberry, Pimm's, Buck's Fizz or Champagne
Elderflower Fizz or Raspberry Lemonade *non-alcoholic*
Selection of Canapés (2 per person)
Wedding Breakfast – starter, main and dessert
Wedding Breakfast - half bottle of house wine per person
Toast Drink – 1 glass of house Champagne per person
Still and Sparkling filtered bottled water
Use of silver cake stand and knife
Hotels recommended DJ Entertainment
Sweetie Table Hire with Choice of 5 Sweets
Evening Reception Room Hire
Evening Buffet for adult day guests- 7 Items
Complimentary accommodation for the happy couple in an
executive bedroom on the night of the Wedding
Wedding Coordinator

2024: £160.00 per person

2025: £170.00 per person

**Based on a minimum number of
50 adult guests**

Additional Evening Guest charge

2024: £30.00

2025: £35.00

The Twilight Package

During peak seasons
(June, July & August)
only available Sunday - Thursday

Master of Ceremonies to lead your Wedding Day
Room Hire for your Wedding Reception
Red or White carpet for your aisle
Arrival Drinks –Buck’s Fizz
Grill Menu for your reception food
Still and Sparkling filtered bottled water
Use of silver cake stand and knife
Complimentary accommodation for the happy couple in an
executive bedroom on the night of the Wedding
Wedding coordinator

2023/2024 £75.00 per person
2024/2025 £85.00 per person
Based on a minimum number of
50 adult guests

Based on the below timings:
Wedding Ceremony: 4pm
Drinks Reception: 4:30pm – 6pm
Toast and Speeches: 6pm – 6:30pm
Cutting Cake and First Dance: 6:45pm
Grill Menu Served: 7pm
Bar Closes and Carriages: 11:45pm

Grill Menu

Mains Choose 3

6oz Beef Burger
Hot Dogs
Pork Ribs
Chicken Drumsticks
Grilled Seabass Fillet

Vegetarian Mains Choose 1

Vegan Burger
Vegan Hot Dog
Halloumi Burger

Salads Choose 1

Traditional Coleslaw with Caraway
New Potato Salad with Sour Cream and Chives
Traditional Mixed Garden Salad
Summer Slaw with Dill and Orange
Greek salad
Tomato Salad with Mozzarella, Basil and Olive Oil

Sides Choose 2

Corn on the Cob with Melted Butter
Minted New Potatoes
Spicy Sweet Potato Wedges
Jacket Potato with Butter
Provence Vegetable Kebabs

Desserts Choose 2

Fresh Fruit Salad
Chocolate Brownie (GF)
Tiramisu
Eton Mess
Mango and coconut mouse (GF)(VG)

The Mistletoe Package

Master of Ceremonies to lead your Wedding Day
Room Hire for your wedding Breakfast
Red or White carpet on arrival
Arrival Drinks –Buck’s Fizz
Wedding Breakfast – starter, main and dessert (see Mistletoe Menu)
Wedding Breakfast- 1 glass of house wine per person
Toast Drink – 1 glass of Prosecco wine per person
Still and Sparkling filtered bottled water
Use of silver cake stand and knife
Evening Reception Room Hire
Evening Buffet for Adult day guests- 4 items
Wedding coordinator

2023/2024 £90.00 per person
2024/2025 £97.00 per person
Based on a minimum number of
50 adult guests

Additional Evening Guest charge
2024: £15.00
2025: £20.00

Only available from
1st November – 29th February
(Excluding Fridays & Saturdays in December)

Mistletoe Menu

Starters:

Cream of Plum Tomato with Basil (GF) (VG)

Ham Hock and Parsley Terrine, Piccalilli with Toasted Sourdough Bread

Plum Tomato, Baby Mozzarella and Artichoke Salad with Balsamic Syrup and Virgin Olive Oil (V) (GF) (VG) *when the mozzarella is removed*

Mains:

Roast Chicken Supreme, Dauphinoise Potato, Carrots, Green Beans, Pan Juices with Garlic and Chives (GF)

Seared Sea Bass Fillet, Dauphinoise Potato, Green Beans, Tomato and Basil Vierge Dressing (GF)

Charred Cauliflower Steak with Spiced Quinoa, Salsa of Golden Raisins, Ginger and Coriander (VG)

Desserts:

Warm Apple Pie with Vanilla Custard

Lemon Tart with Raspberries and Crème Fraiche

Chocolate and Mango Mousse Cake (VG) (GF)

Children's Package

Arrival Drinks – 1 x glass of soft drink per child

Wedding Breakfast – three course children's meal

Wedding Breakfast – 2 x glasses of soft drink per child

2024: £29.50 per child

2025: £32.00 per child

**Children based on 10 years and
under**

Savoury Canapé Selection

Beef mini burgers on brioche bun
Mini fish & chips
Lamb koftas with Raitha sauce
Crispy potato rosti with pepper puree (V) (GF)
Vegetarian frittata (GF) (V)
Ham hock croquettes with piccalilli gel
Arancini with lemon aioli (V)
Salmon blini with lemon creme fraiche (GF)
Courgette roll, goats cheese and rocket pesto (V)(GF)

Sweet Canapé Selection

Dark chocolate brownies with chantilly cream (GF)
Wild berries cheesecake
Mango and coconut mousse (VG) (GF)
Mini lemon tart

£3.50 Per Canape

Please select a maximum of six canapes for your guests to enjoy
Canapes already included in The Ever After package.

Starters

Soups:

Cream of Plum Tomato with Basil and Seeds (GF) (VG)

Cream of Butternut Squash Soup with Rosemary and Olive Oil (GF)

Starters:

Ham Hock and Parsley Terrine, Piccalilli with Toasted Sourdough Bread

Plum Tomato, Baby Mozzarella and Artichoke Salad with Balsamic Syrup and Virgin Olive Oil (V) (GF) (VG) *when the mozzarella is removed*

Parma Ham and Galia Melon with Rocket and Thyme Oil (GF)

Chicken Liver Pate with Onion Chutney and Toasted Brioche

Prawn cocktail with Slow Roasted Tomato, Marie Rose
and Smoked Paprika (GF)

Upgrade your current package to include an additional soup course for £6.50 per person.

Mains

Meat:

Feather Blade of Braised Beef with Baby Carrots, Green Beans, Creamy Mashed Potato and Red Wine Jus

Roast Chicken Supreme, Dauphinoise Potato, Carrots, Green Beans, Pan Juices with Garlic and Chives (GF)

Roast Rack of English Pork with Apple Sauce, Duck Fat Roast Potatoes, Parsnip, Honey Glazed Carrots, and Mustard Cream (GF)

Fish:

Poached Fillet of Scottish Salmon with Mashed Potato, Tomato & Rosemary Velouté (GF)

Seared Sea Bass Fillet, Dauphinoise Potato, Green Beans, Tomato and Basil Vierge Dressing (GF)

Vegetarian:

Bruschetta and Chargrilled Provence Vegetables with Bitter Greens, Parmesan and Red Pesto

Charred Cauliflower Steak with Spiced Quinoa, Salsa of Golden Raisins, Ginger and Coriander (VG)

Woodland Mushroom and Leek Strudel with Tomato and Shallot Coulis (VG)

Ask your wedding coordinator for allergy & dietary requirements.

Desserts

Warm Apple Pie with Vanilla Custard

Lemon Tart with Raspberries and Crème Fraiche

Mixed Berry Cheesecake with Berry Compote

Chocolate Brownie with Vanilla Ice Cream (GF)

Chocolate and Mango Mousse Cake (VG) (GF)

Tea and Coffee served with Petit Fours

£43.95 Per Person

Ask your wedding coordinator for allergy & dietary requirements.

[V]Vegetarian [VG] Vegan [GF] Gluten Free [D] Dairy Free [N] May contain Nuts

Children's Menu

Starters

Sliced melon with strawberries (VG) (GF)

Garlic Bread (V)

Mozzarella Sticks (V)

Mains

Chicken goujons with chips and baked beans

Fish fingers with chips and peas

Sausage and mash, with gravy and peas (GF)

Macaroni cheese (V)

Roast chicken supreme, carrots, green beans, mashed potato (GF)

Desserts

Assorted ice cream (V) OR sorbet (VG)

Eton mess

Brownie and ice cream

£19.95 Per Child

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Evening Buffet

Choose from one of the below buffets to be served during your evening reception.

BRITISH BUFFET

Mini steak and Guinness pies
Fish and chip cones with tartare
Sausage Roll
Scotch egg
Mini quiches (V)
Vegetarian Pasties (VG)
English Garden Salad with dressing (VG)

OR

ITALIAN BUFFET

Margherita pizza (V)
Salami pizza with rocket
Mozzarella sticks (V)
Penne pasta arrabbiata (VG)
Garlic dough balls (V)
Sliced mozzarella, basil and tomato platter (V)
Fritto misto, garlic aioli

OR

AMERICAN BUFFET

Beef burgers and Vegan burgers, with onion rings

Hot dogs and Vegetarian hot dogs

Mac & Cheese (V)

Fried chicken strips *BBQ sauce, sweet chilli sauce & garlic mayo*

Corn on the cob and butter (V)

Mini BBQ spare ribs

Vegetarian cobb salad (VG)

Late Night Snacks:

To keep the party going!
Why not add some additional snacks for your guests after the evening buffet?

Fish Finger Bap

2024: £7.50 per person

2025: £8.00 per person

Bacon Bap

2024: £6.00 per person

2025: £6.50 per person

Sausage Bap

2024: £6.00 per person

2025: £6.50 per person

Fried Egg Bap

2024: £5.25 per person

2025: £5.75 per person

Chip Bap

2024: £5.25 per person

2025: £5.75 per person

Late night snacks to be served by 23:00 at the latest.

Upgrade Your Menus

Starter Course Upgrades £3.50pp

Salmon Gravavlax with Summer Slaw

Smoked Duck, Glazed Apple and Lentil Salad, Pickled Walnuts

Sorbet Course £4pp

Lemon, Blood Orange or Elderflower

Main Course Upgrades £5pp

Rump of Salt Marsh Lamb, Mashed Potato, Rosemary Jus, and Carrots (GF)

Slow Cooked Duck Leg, Red Wine Jus, Red Cabbage, and Mashed Potato (GF)

Cod Roulade, Spinach, White Wine Sauce, Caviar, Chives, and Mashed Potato

Dessert Course Upgrades £3pp

Double Espresso Tiramisu, Laced with Amaretto

Spiced Rum Sticky Toffee Pudding, Caramel Sauce, and Vanilla Ice Cream (V)

Dessert Course Upgrades £5.50pp

Selection of Fine English Cheeses, Celery, Grapes, Apple Chutney, Biscuits

Trio of Chocolate Desserts; Double Chocolate Mousse, White Chocolate and Raspberry Cake, Chocolate and Orange Tartlet.

All prices are inclusive of VAT at the current rate.

All prices are valid for 2024. 2025 bookings will be updated by their event coordinator should any changes occur.

Upgrade Your Buffet

Street Food Buffet Upgrade - £6pp

BBQ pulled pork hot dog
Vegetable enchiladas (VG)
Seafood pad thai
Korean style chicken wings
Jalapeno poppers and Mexican street corn (V)
Loaded fries (V)
Walking tortillas (V)

Charcuterie Buffet Upgrade - £6pp

Cheese platter (GF) - *selection of 4 cheeses*
Sliced meat platter (GF) - *selection of 3 meats*
Stuffed vine leaves and sun blushed tomatoes (VG)
Selection of bread with olive oil, balsamic, olives (V)
ciabatta, focaccia, tomato loaf
Crudities with dips (V)

Upgrade Your Drinks

Arrival Drinks:

Pimp your Prosecco Station

£10.00 per person when added to a wedding package
or £12.00 per person to a bespoke package

Signature cocktails

£8.95 per person, pre-order for 50% of your guests

Pimms

£4 per person supplement on top of - "The Classic Package"
£6 per person for a Bespoke Package

Bottle of beer – Corona, Asahi or Budweiser

£4.95 a bottle on Wedding Package

£5.25 a bottle for Bespoke Package

£25 for bucket of 6 bottles

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Upgrade Your Drinks

Wines:

Upgrade arrival & toast drinks to Prosecco
(*“The Mistletoe Package” and “The Classic Package”*)
£4.00 per person

Upgrade arrival & toast drinks to Champagne
£10.00 per person – “The Mistletoe Package” and “The Classic Package”
£6.00 per person – “The Romantic Package”

Upgrade arrival & toast drinks to Balfour Leslie’s Reserve Gold
(*includes incentive direct from Balfour for the 1st anniversary*)
£12.00 per person - “The Mistletoe Package” and “The Classic Package”
£8.00 per person – “The Romantic Package”

**Upgrade Wine to Balfour Nannette’s Rose, Balfour Luke’s Pinot Noir or
Balfour Skye’s Chardonnay**
(*includes incentive direct from Balfour for the 1st anniversary*)
£16.00 per person - “The Mistletoe Package” and “The Classic Package”
£12.00 per person - “The Romantic Package” and “The Ever-After Package”

(Marques del Puente Nuevo , *Spain* can be swapped from either red or white
Vidriada (red and white) will be used for all packages including “house wine”
Marques del Puente Nuevo will be used where guests purchase bottles
outside of the package)

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