

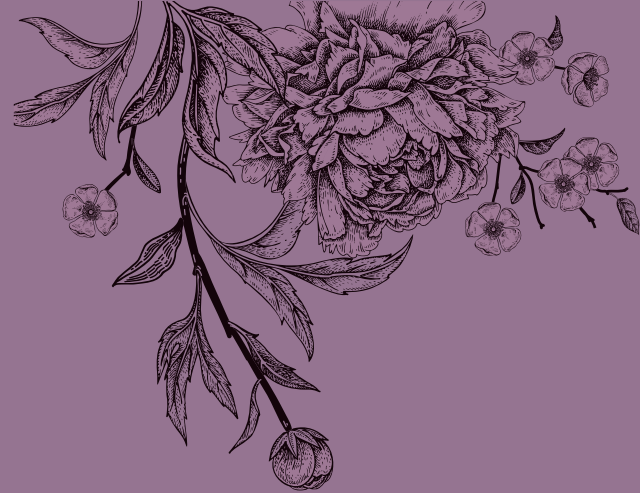


# Orton Hall

— HOTEL & SPA —



WEDDINGS &  
RECEPTIONS



# WELCOME TO ORTON HALL

CONGRATULATIONS ON YOUR UPCOMING ENGAGEMENT OR WEDDING. WE KNOW YOU ARE GOING TO HAVE A VERY MEMORABLE TIME AND THANK YOU FOR THINKING OF US AT ORTON HALL TO HELP YOU CELEBRATE YOUR SPECIAL DAY.

## THE PERFECT SETTING...

Orton Hall offers one of the finest and most idyllic settings for your wedding celebration. A magnificent Tudor manor house set in 22 acres of stunning gardens and ancient woodland create a perfect backdrop.

Orton Hall has an impressive pedigree and history. The Manor of Orton Longueville dates back to 1086 and parts of the house are from the Tudor eras of the 16th and 17th Century, with the main part of the house built in 1835.

## FOR THE PERFECT DAY

We appreciate that your day has to be special and individual to you. Our approach is one of total flexibility.

All our packages are a guide to the perfect wedding and our team of wedding co-ordinators and operations managers will help create your vision of your special day.

Whatever your budget we will endeavour to put together a bespoke package to suit, and with our exceptional service, first class food, and attention to detail, you can rest assured that you, your family and your guests will experience a once-in-a-lifetime day and have memories they will cherish forever.



## YOUR CEREMONY

Our stunning venue offers different spaces for you to celebrate in.

### THE CONSERVATORY (UP TO 90)

The conservatory offers a simple elegance to any ceremony. Overlooking the grounds, this room has original stained-glass windows from the 16th and 17th century. Originally build to house the horticultural collection of Charles (The tenth marquess) with local flora and examples of more exotic species, it was known locally as the mini Kew gardens.

### THE GREAT ROOM (40-90)

Baronial splendour and magnificent features make this room a very special place to hold your ceremony or wedding breakfast. The high ceilings and views over the grounds make the event one to remember. Added in 1861 by the Tenth Marquess as a wedding present for his wife Maria.

### THE ORTON SUITE (UP TO 120)

A later addition to the hotel, this room offers space for up to 120 guests and with its own bar, lends itself to larger ceremonies or events and offers a 'blank canvas' to truly personalise your special day.

### THE HUNTLY (UP TO 40)

With a classic Tudor feel and ornate wood panelling dating back to both 16th and 17th century, this room is ideal for smaller and more intimate ceremonies or wedding breakfast.

### THE BANDSTAND (UP TO 60)

Situated just away from the main house, this unique structure offers the perfect way to be married in the open air, making the most of both the picturesque grounds and our historic woodlands.

## CIVIL CEREMONIES

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We are licensed to hold civil ceremonies in several rooms for the following numbers:

	GUESTS	HIRE
Orton Suite	Up to 140	£650
Great Room	Up to 100	£600
Conservatory	Up to 90	£500
Pavilion	Up to 90	£550

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Upgrade to Chiavari chairs for your ceremony from £4.50 per chair

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It is the bride and groom's responsibility to contact the Peterborough Registry Office directly to book their ceremony.

The hotel cannot do this for you.

We are happy to hold the date you need, provisionally, whilst you confirm the registrars availability for up to 14 days.

We are happy to accommodate blessings and other ceremonies, so please ask.

Please note that if you are booking one of our outdoor ceremonies, you need to select an indoor room in case of bad weather at no additional cost.



## WEDDING PACKAGES

### THE VISCOUNTS' PACKAGE

Room hire for wedding reception	A reception/arrival drink
White linen table cloths and napkins	A glass of house wine with the wedding breakfast
Use of hotel grounds for photos	Three-course Wedding Breakfast
Use of our cake stand and knife	Tea and coffee served after your meal
Complimentary stay in a heritage room for the bride and groom	Glass of house sparkling wine for a toast
Master of Ceremonies	Disco from 7:30pm until midnight
Easel for your table plan	Choice of Evening Buffet

	2024	2025	2026
Sunday to Thursday	£110	£120	£125
Friday and Saturday	£115	£130	£140
Children up to 12 – All Day	£45	£50	£52
Additional Evening Guests	£25	£27.50	£30

Price is per person. Package based on a minimum of 40 adults.  
If your numbers are lower than the package requirements, please ask your coordinator for bespoke pricing.  
Minimum numbers of 60 guests apply to Saturdays from 1<sup>st</sup> April to 30<sup>th</sup> September.



## WEDDING PACKAGES

### THE EARLS' PACKAGE

Room hire for wedding reception	A reception/arrival drink
White linen table cloths and napkins	3 canapes per guest
Use of hotel grounds for photos	2 glasses of house wine with the Wedding Breakfast
Use of our cake stand and knife	Three-course Wedding Breakfast
Complimentary stay in a heritage room for the bride and groom	Tea and coffee served after your meal
Complimentary 1 year anniversary dinner	Glass of house sparkling wine for a toast
Master of Ceremonies	Disco from 7:30pm until midnight
Easel for your table plan	Choice of evening buffet

	2024	2025	2026
Sunday to Thursday	£120	£130	£140
Friday and Saturday	£125	£145	£152
Children up to 12 – All Day	£45	£50	£55
Additional Evening Guests	£25	£30	£30

Price is per person. Package based on a minimum of 40 adults.  
If your numbers are lower than the package requirements, please ask your coordinator for bespoke pricing.  
Minimum numbers of 60 guests apply to Saturdays from 1<sup>st</sup> April to 30<sup>th</sup> September.



## WEDDING PACKAGES

### THE GARDEN' PACKAGE

Room hire for wedding reception	2 Reception Drinks
White linen table cloths	Glass of Prosecco for a toast
Use of hotel grounds for photos	Two Course Upgraded Barbeque Menu
Use of our cake stand and knife	Disco from 7:30pm until midnight
Master of ceremonies	Choice of evening buffet
Easel	Complimentary stay in a heritage room for the bride and groom
Disco from 7:30pm until midnight	

	2024	2025	2026
Sunday to Thursday	£100	£110	£120
Friday and Saturday	£105	£115	£125
Children up to 12 – All Day	£45	£50	£52
Additional Evening Guests	£25	£30	£30

Price is per person. Package based on a minimum of 40 adults.  
If your numbers are lower than the package requirements, please ask your coordinator for bespoke pricing.  
Minimum numbers of 60 guests apply to Saturdays from 1<sup>st</sup> April to 30<sup>th</sup> September.



## WEDDING PACKAGES

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### THE EVENING PACKAGE

Room hire for wedding reception	A reception/arrival drink
White linen table cloths and napkins	Evening Buffet/BBQ
Use of hotel grounds for photos	Master of Ceremonies
Use of our cake stand and knife	Disco from 7pm until midnight
Easel for your table plan	Complimentary stay in a heritage room for the bride and groom

	2024	2025	2026
Package based on 60 guests	£3250	£3600	£4050
Extra Guests	£25	£30	£35
Children up to 12 years	£12.50	£15	£18

Room hire for the evening Reception is arrival from 7pm.  
Additional time with require an additional fee.  
Not available on Saturdays between 1<sup>st</sup> May and 30<sup>th</sup> September.

Upgrade your evening BBQ menu to the daytime Garden BBQ menu for an additional £10.00 per person.



## CANAPÉ SELECTIONS

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4 canapés: £8.95

6 canapés: £11.95

### SAVOURY CANAPÉS

Smoked salmon and cream cheese roulade

Curried chicken moneybag

Croque monsieur (chorizo and mozzarella)

Duck parfait, red onion marmalade

Filo prawns

Goats cheese, red onion tart

Feta cheese, fig, Parma ham tartlet

Honey and thyme cocktail sausages

Butternut squash arancini

Bocconcini and olive skewer

Quail scotch egg

Goats cheese and ratatouille vol au vent

Crab and lemon grass beignet

### SWEET CANAPÉS

Chocolate brownie bites

Bakewell bites

Macarons

Mini lemon tart

Chocolate dipped strawberries





## WEDDING MENU SELECTOR

Please choose one starter, one main and one dessert. We will accommodate dietary requirements.

### STARTERS

Homemade Soups – inspired by you  
– tell us your favourite

Torched tomato and buffalo  
mozzarella salad

Pressed ham hock, piccalilli and  
brioche

Duo of melon, berry compote

Goat's cheese and red onion tart,  
balsamic dressing

Prawn and crayfish cocktail (£2.50  
supplement)

Home-cured gravlax, salmon rilette  
and rye bread (£1.50 supplement)

Smoked duck, sesame and soy  
dressing (£2.00 supplement)

### MAINS

Supreme of chicken, sauté spinach,  
roasted carrots, mushroom café au lait  
sauce

Herb crusted cod loin, roasted cherry  
tomatoes, green beans, sauce vierge

Pressed pork belly, apple and sage  
puree, cider jus

Beef striploin, Yorkshire Pudding, Rich  
Pan Jus

Pan Roasted Salmon, green bean,  
tomato and cumin sauce

Saddle of lamb, slow roasted cherry  
tomatoes, rosemary jus (£3.00  
supplement)

Glazed beef shin, Roquefort pithiver, red  
wine jus (£2.00 supplement)

Ballotine of lamb shoulder, onion puree,  
red wine jus (£2.50 supplement)

Seabass, asparagus and a chive beurre  
blanc (£2.00 supplement)

All Served with a selection of local,  
seasonal vegetables.

### DESSERTS

Crème brulee, seasonal berries compote

Classic sticky toffee pudding, butterscotch sauce

Set lemon posset, raspberry sorbet

Warm treacle tart, clotted cream

Chocolate, salted caramel tart, coconut cream

Lemon tart, Chantilly cream

Millionaire's cheesecake, chocolate shavings

Trio of white chocolate brownie, rich chocolate  
mousse, chocolate orange cheesecake (£2.00  
supplement)

British cheese board with homemade fruit  
chutney, celery, grapes and cheese biscuits  
(£3.00 supplement as a choice of dessert)

### EXTRAS

Add a cheese platter to each table as an extra  
course: £60.00 per table of 8-10 guests

Extra sorbet course: Choose either raspberry,  
orange, mango or lemon £6.00

Selection of truffles £4.50



## VEGETARIAN AND VEGAN MENU SELECTOR

Please choose one starter, one main and one dessert. We will accommodate dietary requirements.

### STARTERS

Vine plum tomato and basil terrine, gazpacho  
consommé (vg)

Homemade soups – choose your favourite,  
inspired by you (v)

Duo of melon, berry compote, mint (vg)

### MAINS

Beef tomato filled with giant cous cous on  
an olive and tomato ragu (v)

Butternut squash arancini, green beans,  
arrabbiata sauce (vg)

Potato and portobello mushroom terrine  
with puy lentil vinaigrette (v)

Curried Cauliflower steak with a chick pea  
and spinach dhall (vg)

### DESSERTS

Fresh soaked pineapple, pink peppercorn syrup  
(vg)

Coconut and berry fool (vg)

Chocolate brownie served with vegan  
vanilla ice cream (vg)



## THE GARDEN BARBEQUE PACKAGE MENU

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### GARDEN BARBEQUE MENU

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Lincolnshire Sausages

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Lemon & Thyme Spatchcock Chicken

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Rump Steak with Chimichurri dressing

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Halloumi and Vegetable Kebabs

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Buttered Corn on the Cob

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Warm Minted New Potatoes

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Caesar Salad

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Tomato and Onion Salad

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Pasta Salad

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Sauteed Onions

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Coleslaw

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Artisan Breads

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Summer Pudding with Clotted Cream

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Fresh Fruit Salad

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## BUFFET MENUS

Please choose one menu. We will accommodate dietary requirements.

### PLOUGHMAN'S BUFFET

Selection of cheeses

Pate

Sliced ham

Selection of breads

Homemade Quiche

Minted chopped salad

Buttered potato salad

Pickled Red Onions

Chutney and Piccalilli

### PULLED MEAT BUFFET

Pulled Pork/Chicken/Jackfruit

Baps and toasted ciabatta

Potato Wedges

Cheese Slices

Chopped Leaf Salad

Sliced Tomato

Pickled Red Onions

Salted Cucumber

### MEXICAN BUFFET

Chilli con carne

Vegetarian Chilli

Corn Tortilla Chips and Salsa

Rice

Sour Cream

Grated Cheese

Chopped salad

### INDIAN BUFFET

Chicken Curry

Vegetable Curry

Samosas and Raita

Basmati Rice

Naan Bread

Poppadoms

Mixed Salad

### ITALIAN BUFFET

Meat Lasagne

Glazed Macaroni Cheese with Peas and Leaks

Garlic Bread

Chopped Salad

Pesto infused coleslaw

### BARBEQUE BUFFET

Lincolnshire Sausages

Beef Burgers

Spicy Marinated Chicken Leg

Halloumi and Vegetable Kebabs

Potato Wedges

Mixed Leaf Salad

Coleslaw

Sliced Cheese

Floured Bread Rolls



# WEDDING CELEBRATION TERMS & CONDITIONS

We have attempted to make our booking conditions as straight forward as possible in order to clarify the position if something exceptional occurs.

This agreement is between the signator of the event contract and Art Hotels Peterborough Limited.

1. A non-refundable deposit of £1000.00 is due on confirmation. Until a deposit and confirmation are received, we will hold your booking for a maximum of 10 days. The deposit will be retained by the hotel in cases of cancellation by the client.

2. When settling the overall bill, 50% of the balance is due 3 months prior to the event day, with the final balance due 30 days before the event.

3. The cancellation policy is as follows:

8–12 weeks before the date of the event – 50% of the total booking value

4–8 weeks before the date of the event – 75% of the total booking value

Less than 4 weeks – 100% of the total booking value

4. The Venue must be advised the number of guests attending your event at least 30 days prior to the event taking place. The Venue reserves the right to change rooms should your numbers fall sufficiently to warrant this.

Amendments to your final numbers must be confirmed not less than 14 days prior to the event. The number of guests charged for will be based on the final numbers, or the number who actually attend, whichever is the greater. Any amendments to the numbers must be paid for on the day the amendment is made. Any reduction in numbers is non-refundable.

5. If you want to bring electrical or other equipment into the Venue, e.g. amplification, lighting etc. you will need to provide the necessary documentation, safety information and insurance certificates.

We do not allow the use of indoor fireworks, confetti or silly string.

Animals of any type are not allowed other than guide dogs.

Care needs to be taken on the use of anything that can be considered dangerous, and if you are unsure of the safety of anything you may want to bring, discuss it with us first.

Please ask if you wish to fix anything to the walls, floors or ceiling. You will have to pay for any damage caused by you or your guests.

The signator is liable to pay any charges for damage caused to any hotel property or the property of agents hired by the hotel on behalf of the client at the client's request.

6. We reserve the right to cancel the booking if:

Any part of the building is closed or otherwise unavailable because of events outside our control.

You or we become insolvent or in the case of an individual, become subject to bankruptcy petition.

The booking may damage the reputation of the Hotel or company. In these circumstances, you will be returned any advance payments, but the Company would not have any other liability.

7. It is agreed that you are not booking on behalf of someone else.

If you ask us to get a supplier to provide you with anything, you and not the Hotel will settle the bill.

8. The Hotels insurance does not cover client equipment or items hired by the client or brought in by them. It is recommended that you have your own insurance and include cancellation insurance for the event.

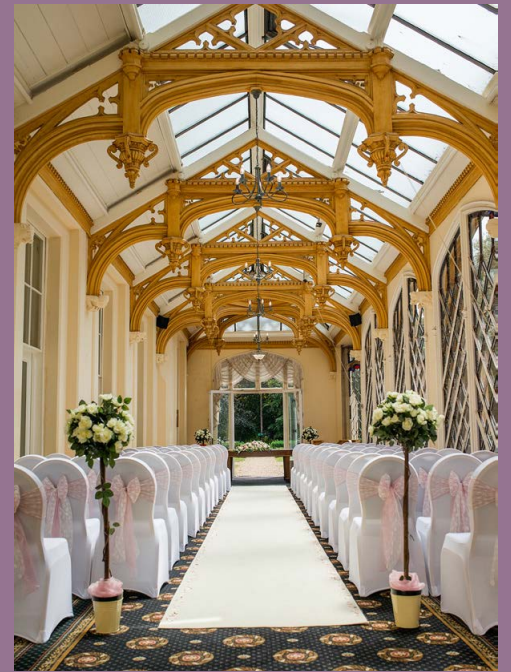
9. We reserve the right to terminate any event that fails to moderate sound levels if requested, The Hotel is the sole and final arbiter as to acceptable levels.

10. Please sign and return these conditions to Orton Hall Hotel. If it is not signed and your event is confirmed by payment of deposit, it will automatically be taken that you agree to abide by these conditions.

Signed:

Print name:

Date



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