





## 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 Whatever your budget we will endeavour to put main part of the house built in 1835.

### FOR THE PERFECT DAY

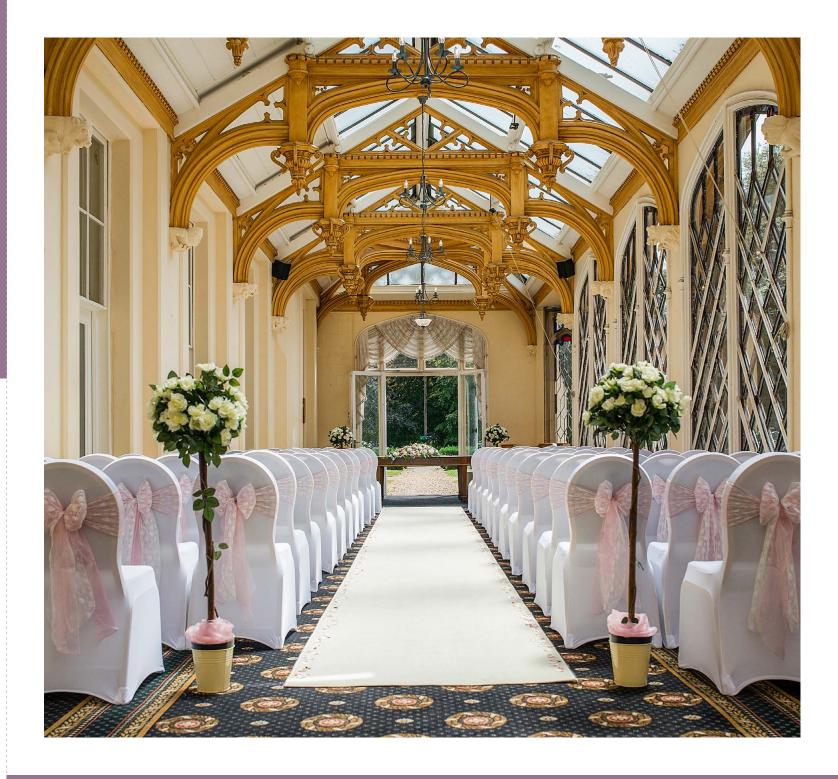
We appreciate that your day has to be special and individual to you. Our approach is one of total

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.

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 marquess) with local flora and examples of more exotic species, it was known locally as the mini Kew gardens.

### THE GREAT ROOM(40-90)

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)

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

### THE HUNTLY (UP TO 40)

panelling dating back to both 16th and 17th 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



## CIVIL CEREMONIES

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

	GUESTS	2025/2026	2027
Orton Suite	Up to 140	£750	£800
Great Room	Up to 100	£600	£650
Conservatory	Up to 90	£500	£550
Pavilion	Up to 90	£550	£600

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

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.





### 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

	2025	2026	2027
Sunday to Thursday	£120	£125	£130
Friday and Saturday	£130	£140	£147.50
Children up to 12 – All Day	£50	£52	£55
Additional Evening Guests	£27.50	£30	£32

Price is per person. Package based on a minimum of 60 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  $r^{st}$  May to  $3r^{st}$  October.

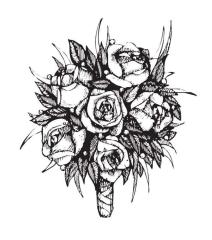




### THE EARLS' PACKAGE

Room hire for wedding reception	A recep	tion/arrival drir	nk
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		e with the
Use of our cake stand and knife	Three-course Wedding Breakfast		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		
	2025	2026	2027
Sunday to Thursday	£130	£140	£147.50
Friday and Saturday	£145	£152	£160
Children up to 12 – All Day	£50	£55	£58
Additional Evening Guests	£30	£30	£32

Price is per person. Package based on a minimum of 60 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  $r^{st}$  May to  $3r^{st}$  October.





### THE GARDEN PACKAGE

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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

	2025	2026	2027
Sunday to Thursday	£110	£120	£125
Friday and Saturday	£115	£125	£135
Children up to 12 – All Day	£50	£52	£55
Additional Evening Guests	£30	£30	£32

Price is per person. Package based on a minimum of 60 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  $r^{st}$  May to  $3r^{st}$  October.



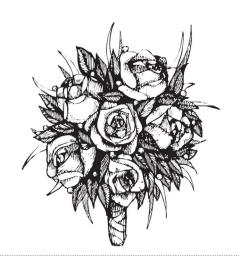


### THE TWILIGHT PACKAGE

Room hire for wedding reception	A reception/arrival cocktail
White linen table cloths and napkins	3 canapes per guest
Use of hotel grounds for photos	A glass of house wine with the Wedding Breakfast
Use of our cake stand and knife	Two-course Wedding Breakfast or Two-course Upgraded Buffet
Complimentary stay in a heritage room for the bride and groom	Tea and coffee served after your meal
Master of Ceremonies	Glass of house sparkling wine for a toast
Easel	Disco from 7:30pm until midnight

	2025	2026	2027
Sunday to Thursday	£90	£100	£110
Friday and Saturday	£100	£110	£120
Children up to 12	£35	£40	£45

Price is per person. Package based on a minimum of 60 adults. If your numbers are lower than the package requirements, please ask your coordinator for bespoke pricing. Minimum numbers of 60 guests apply to all Saturdays from  $r^{st}$  May to  $3r^{st}$  October.





### 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	Complimentary stay in a heritage room for the bride and groom
	Late Night Cheeseboards: Trio of Cheeses served with crackers, celery

	2025	2026	2027
Package based on 60 guests	£4080	£4530	£4770
Extra Guests	£40	£45	£47.50
Children up to 12 years	£18	£22	£25

and homemade chutney

This is an evening reception package starting from 7pm only. The Evening Package is not available on Saturdays between  $\mathbf{1}^{\text{st}}$  May and  $\mathbf{3}\mathbf{1}^{\text{st}}$  October.





## CANAPÉ SELECTIONS

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4 canapés:	£9.95
6 canapés:	£13.45

SAVOURY CANAPÉS	SWEET CANAPÉS
Smoked salmon and cream cheese roulade	Chocolate brownie bites
Curried chicken moneybag	Bakewell bites
Croque monsieur (ham and mozzerella)	Macaroons
Duck parfait, red onion marmalade	Mini lemon tart
Filo prawns	Chocolate dipped strawberries
Goats cheese, red onion tart	
Feta cheese, fig, Parma ham tartlet	
Honey and thyme cocktail sausages	VEGAN CANAPÉS
Butternut squash arancini	Tomato and Green Basil Oil Bruschetta
Bocconcini and olive skewer	Roasted Beetroot and Sage Tart
Quail scotch egg	Falafel with Harrisa Dip
Goats cheese and ratatouille vol au vent	Celeriac and Pickled Walnut Tartlet
Crab and lemon grass beignet	Butternut Squash Arancini





### 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

Goats cheese and red onion tart, balsamic dressing

Chicken and apricot terrine with house chutney and toasted focaccia

Home-cured gravadlax, salmon rillette and rye bread (£1.50 supplement)

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

### MAINS

Supreme of chicken, sauté spinach, roasted carrots with your choice of sauce:

- Field mushroom sauce
- Pan roasted gravy
- Red wine and tarragon sauce

Pan roasted salmon, green beans, tomato and cumin sauce

Pressed pork belly, apple and sage puree, cider jus

Beef striploin, Yorkshire Pudding, Rich Pan Jus (*f*1.50 supplement)

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

Braised beef with chasseur sauce (*f*<sub>3</sub>.00 supplement)

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

Seabass, asparagus and a chive beurre blanc ( $f_2.00$  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

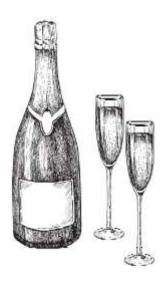
Salted caramel brownie with clotted cream ice cream

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 ( $f_3.00$  supplement when chosen as a dessert)





## 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)





### **BUFFET MENUS**

PLOUGHMAN'S BUFFET

Please choose one menu. We will accommodate dietary requirements.

MEXICAN BUFFET

1 LOOGINVIAN S BOTTET	TOLLED WILKE BOTTET	WEXICAN BOTTET	
Selection of cheeses	Pulled Pork/Chicken/Jackfruit	Chilli con carne	
Pate	Baps and toasted ciabatta	Vegetarian Chilli	
Sliced ham	Potato Wedges	Corn Tortilla Chips and Salsa	
Selection of breads	Cheese Slices	Rice	
Homemade Quiche	Chopped Leaf Salad	Sour Cream	
Minted chopped salad	Sliced Tomato	Grated Cheese	
Buttered potato salad	Pickled Red Onions	Chopped salad	
Pickled Red Onions	Salted Cucumber		
Chutney and Piccalilli			
		BARBEQUE BUFFET	
INDIAN BUFFET	GOURMET FINGER BUFFET		
Chicken Curry	Mini Gourmet Open Rolls filled with:	Lincolnshire Sausages	
Vegetable Curry	Poached Salmon, Dill, Crème Fraiche	Beef Burgers	
Samosas and Raita	Reef and Horseradish	Spicy Marinated Chicken Leg	
Basmati Rice	Cheddar Cheese and Chutney	Halloumi and Vegetable Kebabs	
Naan Bread	Coronation Chicken	Potato Wedges	
Poppadoms	Bacon and Cheddar Quiche	Mixed Leaf Salad	
Mixed Salad	Chicken and Chorizo Skewer	Coleslaw	
	Duck Spring Rolls served with Hoisin Sesame Dip	Sliced Cheese	
	Mini Homemade Fish Cakes served with Tartare Sauce	Floured Bread Rolls	
	Spiced Chicken Drumsticks	Additional Supplement of £1.50 per person	

Falafel with sweet chili dip

per person

Additional Supplement of £1.50

PULLED MEAT BUFFET



Upgrade any buffet to the Garden Barbeque Menu for £10.00 extra per person.



## THE GARDEN BARBEQUE PACKAGE MENU

### GARDEN BARBEQUE MENU

Lincolnshire Sausages

Lemon & Thyme Spatchcock Chicken

Rump Steak with Chimichurri dressing

Halloumi and Vegetable Kebabs

Buttered Corn on the Cob

Warm Minted New Potatoes

Caesar Salad

Tomato and Onion Salad

Pasta Salad

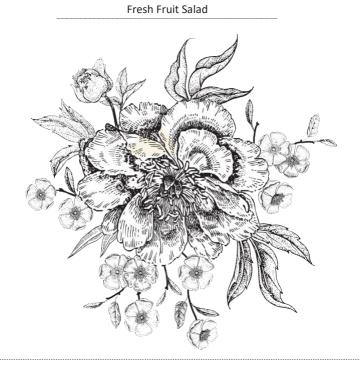
Sauteed Onions

Coleslaw

Artisan Breads

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Summer Pudding with Clotted Cream





## **UPGRADES**

LATE NIGHT	MUNCHIES FOR	YOUR EVENING GUESTS	(Minimum 10 guests)
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Cheese Board (Duo of Cheese)	£6.95 per person
Cheese Board (Trio of Cheese)	£8.95 per person
Charcuterie Board	£9.95 per person

### FOOD AND BEVERAGE UPGRADES

Upgrade drinks reception to a cocktail drinks reception	£2.00 per person
Add on a palate-cleanser Sorbet course to the Wedding Breakfast	£6.00 per person
Add on a selection of truffles to be served after the Wedding Breakfast	£4.50 per person

### ENTERTAINMENT AND DECOR

Chiavari Chairs	From £4.50 per person
Choice from 6 Hole Mini Golf, Crazy Golf or 6 Garden Games	£375.00

### GETTING READY WITH YOUR WEDDING PARTY (Minimum 4 guests)

Charcuterie Board	£9.95 per person
Sandwich Platters and Crisps	£8.95 per person
Bottle of Prosecco	£29.00 per bottle
Bottle of Champagne	From £48.00 per bottle





# 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.

- I. A non-refundable deposit of  $\pounds$ IOOO.OO is due on confirmation. Until a deposit and confirmation are received, we will hold your booking for a maximum of IO 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:

The deposit is non-refundable in all cases of cancellation.

- 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, which ever 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.

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Signeu.		
Print name:		
Date		











