

Pennyhill Park Terrace Wing Weddings



The whole of our terrace wing will be dedicated to you and your wedding, including the newly renovated and refurbished Parkview Suite and Water Lily Suite. Taking your pick of The Library for indoor ceremonies or the Pavilion for outdoor ceremonies, your wedding will flow seamlessly inside and out, with the beautiful backdrop of the ivy clad main house. You'll also have the rooms located in the terrace wing for your wedding party, so there isn't far to go at the end of the celebrations.

Package includes:

- Exclusive use of the Terrace Wing for your wedding including the Lily Pond Terrace, Waterlily Suite and Parkview Suite
- Choice of your civil ceremony in either our outdoor Pavilion or Library
- Exclusive use of the Lily pond terrace for your drinks reception
- Choice of luxury Honeymoon accommodation for your wedding night in either our Heywood or Royal Ascot exclusive suites
- Breakfast will be served in a private room for you the following morning
- Background music system throughout the Terrace Wing
- Tables, chairs, white table linen, glassware, tableware, crockery, silver cake knife and stand, table numbers and silver stands
- A built in wooden dancefloor
- A menu and wine tasting for the happy couple
- Your own dedicated wedding coordinator for your planning stages
- Food & Drink package for all your guests

Food & Drink package includes:

Drinks reception:

- Two glasses of English Sparkling Wine
- A selection of three canapés

Wedding Breakfast:

- Amuse Bouche
- 3 Course Menu
- Half a bottle of house wine
- English Sparkling Wine for the toast
- Tea & Coffee including Petit Fours

Evening Buffet:

- Bacon rolls, served with French fries.
- Or
- Slow cooked pulled pork shoulder, served with stuffing, apple sauce and floured baps.

In addition to your day guests, you are welcome to invite up to 20 additional evening guests to celebrate with you. These guests will be charged at the evening buffet price only.

Package Prices:



April – September – package price based on minimum of 70 guests

	Sunday - Thursday During school holidays Excludes bank holidays	Friday During school holidays Saturday Includes bank holiday Sundays	Additional Guests (above 70 people)
Min / Max Guests	70 / 120	70 / 120	
2025	£300pp	£355pp	£215pp
2026	£310pp	£365pp	£225pp
2027	£325pp	£380pp	£235pp

October - March – package price based on minimum of 70 guests

	Sunday - Thursday During school holidays Excludes bank holidays	Friday During school holidays Saturday Includes bank holiday Sundays	Additional Guests (above 70 people)
Min / Max Guests	70 / 120	70 / 120	
2025	£270pp	£295pp	£215pp
2026	£285pp	£310pp	£225pp
2027	£300pp	£325pp	£235pp

Accommodation:

For weddings throughout the year you will be required to secure our 5 terrace bedrooms as part of your booking – you can ask your guests to reserve these rooms but they will be charged as follows:

	Wentworth	Muirfield	Garden Junior Suites – Sunningdale, Swinley Forest, Royal Troon	Total Package Price
2025	£905	£638	£688	£3607
2026	£950	£670	£720	£3780
2027	£995	£700	£750	£3945

Further rooms can be reserved and of course included in your package is your choice of honeymoon suite.

Food



Select one starter, one main and one dessert for the whole party. Any dietary requirements will be catered for separately. Just a note, these are sample menus and can change seasonally, so we will lock in your menu at your tasting.

Spring/Summer Menu available from April 2024 – September 2024

Canapés

Included in your package is 3 canapés however you can choose up to 5 at a supplement of £4.50 per canapé.

Meat

BBQ Pork belly bites
Buttermilk chicken
Lamb lovage bonbon
Chorizo and potato croquette

Fish

Smoked Salmon blini
Cured Seabass Croustade
Pennyhill Fish cakes
Crab crumpet

Vegetarian

Watercress and spring onion arancini
Confit potato with black garlic and cheese
Broccoli and Stilton quiche
Three cheese gougère

Plant based and free from

Confit cherry tomato with whipped coconut coriander yoghurt
Infused wood smoked aubergine cornetto
Gin marinated watermelon

Wedding Menu



Select one amuse bouche, one starter, one main and one dessert for the whole party. Any dietary requirements will be catered for separately.

Amuse Bouche

Pea and mint gazpacho
Tomato and basil soup
Cream of sweetcorn soup

Starter

Isle of Wight Heritage Tomato Salad
macerated tomato, tomato chutney, pickled courgette, basil cress (PB)

Seasonal Vegetable Risotto
vegetable crisps, pea shoots (PB)

Spinach and Ricotta Raviolo
goats curd, garden herb pesto, crispy onions, chive oil (V)

Asparagus
poached hens egg, truffle hollandaise, seasonal dressed leaves (V)

Ham Hock and Prosciutto Ballotine
fig and rum puree, pickled figs, jersey royale crisp

Chalk Stream Trout Tartar
prawn emulsion, nori pesto, sea herbs, chive oil

Gin Cured Salmon Mosaic Terrine
dill emulsion, trout, Pennyhill Park sourdough

Smoked Duck Breast
caramelised apple puree, duck fat brioche crumb, mustard and orange dressing

Seared Scallop
pea espuma, chorizo, dill, chive oil

Main Course

British Free Range Chicken Breast
thigh and potato croquette, pea puree, variegated kale, Roscoff onion, chicken jus

Braised Short Rib
glazed confit carrot, short rib croquette, sweetcorn puree, boulangerie potato, spring greens

Pressed Pork Belly
black pudding bon-bon with tender stem broccoli, carrot puree, wholegrain mustard mash

Pan Seared Sea Bass
garden herb risotto, Lobster bisque foam and sea herbs



Roasted Cod

crushed Jersey Royals, wilted spinach, warm tartar sauce, capers, chive oil

BBQ Monkfish

watercress puree, nori Pomme Anna, rainbow chard, white wine cream sauce

Chickpea Bon-Bon

romesco sauce, chickpea and paprika crumb and garden herbs (PB)

Poached Globe Artichoke

toasted almonds, grilled tender stem, red pesto, artichoke crisps (PB)

Heritage Carrot and Pulse Wellington

variegated kale, carrot puree, vegan peppercorn sauce (PB)

Surrey Beef Wellington

beef fat confit carrot, seasonal greens, red wine jus

Lamb Rump

braised lamb neck bon-bon, lamb fat fondant, samphire, broccoli puree

Crab & Lobster Raviolo

lobster bisque, variegated kale, salty fingers, squid ink tuille

Pre-dessert

Enhance your dining experience by selecting a pre-dessert to clean the palette...

Add this to your meal at £2.50 per person

Sea buckthorn parfait

Lemon sorbet

Raspberry sorbet

Desserts

Lemon Crème

toasted almond pastry, raspberry compote, meringue with lemon sorbet

Chocolate and Garden Mint Pebble

duo chocolate mousse, garden mint crème brûlée, chocolate sable, mint aerated chocolate, mint chocolate chip ice cream

Salted Caramel and Pecan Delice

salted caramel mousse, pecan dacquoise, Sacher sponge, chocolate custard, caramelized pecans, salted pecan ice cream

Sour Cherry and Chocolate

Madagascan chocolate mousse, sour cherry compote, mascarpone cream, cocoa nib ice cream

Jasmine and Peach

Jasmine tea panna cotta, peach compote, peach sauce, almond nougatine, blood peach sorbet (PB)

Strawberry and Pistachio Tart

vanilla sweet pastry, vanilla pastry cream, strawberries, crystallized pistachios and strawberry sorbet

Enhance your meal

Ask your coordinator for the full list of optional extras.

Macaroon towers – From £285 for 95 macaroons

Additional courses – From £4.50 per person



Children food package

Select one starter, one main and one dessert for the whole party. Any dietary requirements will be catered for separately.

Starters

Melon fans with raspberry sauce

Homemade tomato soup

Vegetable crudities, grilled flat bread & hummus

Cheesy garlic bread served with a small side salad

Mains

Free range chicken goujons and chunky chips

Locally produced sausages and mashed potato

Penne pasta with tomato sauce

Breaded fish goujons and chunky chips

All served with peas

Desserts

Vanilla raspberry sundae

Chocolate brownie, vanilla ice cream

For children aged two to twelve

2025	£37 per child
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2026	£39 per child
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2027	£41 per child
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If you would prefer to order a smaller portion of the adult menu for the children under twelve these can be arranged for the following price per child. These prices include 3-course meal, canapés and evening buffet.

2025	£76 per child
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2026	£79 per child
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2027	£82 per child
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Evening food package

A late night snack is always needed towards the end of a busy wedding day and we ask that you cater for a minimum of 75% of your total guests in the evening. We have created unique options, which not only taste amazing, but look fantastic too! We have already included bacon rolls but you can add the below to your evening should you wish or speak to your wedding coordinator for prices to upgrade.

Pick and Mix evening food

	3 items	5 items	7 items
2025	£19 per person	£30 per person	£39 per person
2026	£20 per person	£31 per person	£40 per person
2027	£21 per person	£32 per person	£41 per person

Homemade pork, apple and sage sausage rolls

Tandoori chicken skewers with a mint, cucumber and yogurt dip

Mini beef burgers

Selection of gourmet sandwiches and wraps

Mini fish and chips

BBQ pulled pork sliders, celeriac and apple slaw

Wild mushroom, spinach and parmesan tarts

Panko crusted chicken Goujons, honey and mustard mayonnaise

Mini fish cakes with a lemon and caper crème fraiche

Plant based finger buffet Items (also suitable for dairy free and vegetarians)

Marinated Mediterranean vegetable skewers, lemon and oregano dressing

Vegetable Samosas with mango and coriander chutney

Vegetable spring rolls, sweet chilli and lime dipping sauce

Falafel burger with mint and cucumber humus

Vietnamese vegetable summer rolls, chilli, lime leaf and peanut sauce

Tomato and basil Bruschetta

Vegetable crudities with a selection of dips



Around the World food buffets

Choice of one of our international menus.

2025 £31 per person

2026 £33 per person

2027 £35 per person

Asia

Stir fried noodles with prawns, spring onions, coriander and toasted sesame

Spring rolls and samosas with dipping sauce

Tandoori style chicken skewers with minted yogurt

Thai style fish cakes, sweet chilli and coriander

Sticky soy and sesame chicken wings

American

Mini beef burger, cheese and relish

Sticky pork ribs

Loaded potato skins, sour cream and chives

Southern fried chicken tenders, BBQ sauce

Pulled pork sliders, slaw

British

Wild mushroom and smoked cheddar tarts

Pork and sage sausage rolls, brown sauce

Mini hog roast rolls, apple sauce

Pork pies, Branston pickle

Mini fish and chip cones, tartar sauce

Italian

Sun blushed tomato, basil and mozzarella arancini

Selection of cured meats, antipasti and garlic focaccia

Selection of pizza

Lemon and oregano marinated chicken skewers, tomato salsa

Breaded king prawns, lemon and parsley mayonnaise

Add some extras

Ask your coordinator for the full list of optional extras.

Mini Hillfied Gin bottles as favours – From £10.00 a bottle

Late night bar till 1am – £500.00

Staying the night



In addition to the bedrooms in the terrace wing, we are delighted to offer you further bedrooms for your guests at a discounted bed and breakfast rate. We will reserve 10 cubby bedrooms at the time of booking your wedding and any further bedrooms are subject to availability. Therefore we recommend booking these as early as possible and full payment is required at the time of booking.

Do let us know if you would like to book any bedrooms for the night before to the wedding, getting ready for the big day in the morning with us.

Room Type	Cubby Room	Cosy Rooms	Heritage Room	Comfy Room/Comfy Twin Room	Luxe Room	Muirfield	Luxe Junior Suite/Luxe Twin	Twin Bath/Garden Junior Suite	Suite	Heywood/Twickenham	Wentworth/Royal Ascot	The Granary
2024	£393	£413	£421	£449	£524	£580	£626	£726	£823	£865	£912	£1,061
2025	£432	£452	£464	£494	£576	£638	£688	£788	£905	£951	£1,003	£1,167
2026	£453	£472	£487	£518	£604	£670	£720	£820	£950	£998	£1,053	£1,225
2027	£474	£492	£510	£542	£632	£700	£752	£852	£995	£1045	£1103	£1283

Pamper yourself

You and all hotel resident guests also have full complimentary access to our spa facilities until 2pm following checkout. Not only are there over 20 different spa experiences to enjoy but we have a wonderful range of luxurious treatments you can add to your stay.

From a facial the day before your wedding, or a spa massage the following day so you can truly relax into married life after the big day.

Best of Both – facial and massage

Begin with an aromatic muscle relaxing back massage, and then surrender to the very best skincare recipes for a boosting facial.

The Spa massage

A full body massage tailored to your exact needs, balancing Ylang Ylang, Chamomile & evening primrose oil.

Mud experience for two

A private treatment for you both applying face and hair mask to each other and finish with a full body scrub.

Comfort Zone skin booster facial

Facial cleansing and exfoliation along with a deeply relaxing facial massage.

Need to knows



Reserving a date & deposits

Should you find the perfect date for your big day at Pennyhill Park, we are able to hold the date for 7 days. During this time, we recommend you contact Weybridge Registry Office to confirm your Civil Ceremony time, or contact your chosen Church to check their availability.

We will send you your contract during this 7 day hold, so at the end of the week, you are ready to confirm your big day with us!

At the end of the 7 days, your deposit of £2,000 will be due

6 months before your big day 50% of your total price is due

3 months before your big day, 75% of your total price is due

6 weeks before your wedding, 100% of your total price is due.

All prices include VAT

Ceremony times

We are licensed for civil ceremonies with Weybridge Registry Office. Please scan the below QR code to check their fees and information before heading to their online booking facility! We recommend a ceremony time of 1pm, which would allow your evening reception to begin around 7pm.



Menu tasting

A menu tasting is included for the wedding couple ahead of your special day to try the food and a selection of wines. You will have the opportunity to try two starters, two mains and two desserts between you both. Your Wedding Manager will be in touch around 3 months before your big day to book this in for you. Additional guests are welcome at an additional charge; please contact us for more information.

Corkage and external catering

We do not permit corkage; all alcohol must be supplied and sold through Pennyhill Park. We also do not offer dry hire at Pennyhill Park and all catering is through the hotel.

Toastmaster

On your special day, your 'banqueting manager' will be on hand to do any basic announcements needed and coordinate the flow of the day. However we highly recommend booking a formal toastmaster. They will be with you and your guests at all times and will do all formal announcements from your ceremony to your first dance, as well as work with your photographer to ensure any formal photos are done as quickly as possible so you can fully enjoy your day with your guests! Please do see our recommended suppliers list for a suggested toastmaster.