

THE CROWN INN  
CHIDDINGFOLD

# The Perfect Wedding Venue



We understand that your wedding day is one of the most special occasions you will spend with family and friends and our focus is on making that day one you will treasure forever.

We believe that The Crown Inn offers an ideal venue to make your day special and memorable.

Our top class chef and his team will create a delicious wedding breakfast complemented by your choice of excellent wines from our cellar, whilst our friendly and professional staff will strive to make the day perfect for your enjoyment.

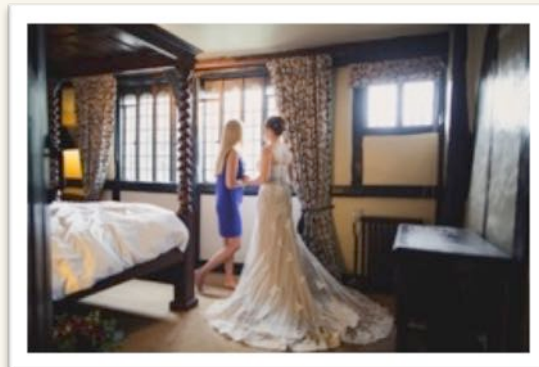
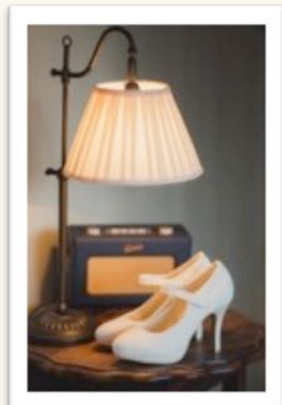


# Our Location



The Crown Inn is an idyllic English Inn that dates back to the 13<sup>th</sup> Century, nestling in a quiet corner of the picture perfect village green of Chiddingfold. Beautiful stained glass windows provide a stunning backdrop to the oak panelled dining room. The eight bedrooms, all En-suite, include the King's Suite, which we offer as part of the venue hire as a Bridal Suite for your special occasion. All rooms have been recently refurbished with new bathrooms and decorated sensitively taking into account the beautiful original features of the building.

We are located opposite the village church of St Mary's, ideally situated for weddings held in the village. We also offer the ideal venue for you to spend the day with your family and friends, regardless of where you get married.



# Food & Drink



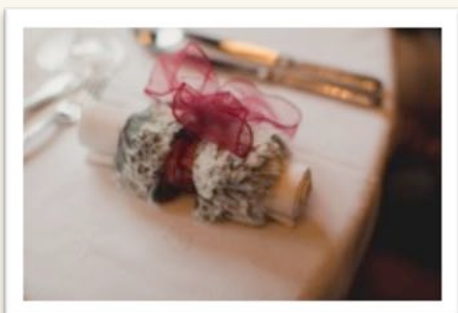
## Our Selection of Food

We have taken pride in putting together a selection of dishes, which we hope you will enjoy choosing from, to create your ideal personal Wedding breakfast. We have catered for the classics as well as providing some of our favourites and (we hope) your favourites too. We offer a full sit down table served menu as well as a buffet for your guests to enjoy, plus two options for an evening buffet or evening cheese board to see you and your guests through the night. You can also choose to include a sorbet course between the starter and main course as well as petit fours with your tea and coffee.

## Our Drinks Selection

We offer an extensive wine list and drinks menu for the arrivals drinks reception, Wedding breakfast wine, Toast for the speeches with water and soft drinks throughout as well as inclusive tea and coffee at the end of the meal.

Depending on your requirement we can offer a managed bar or operate a guest paying bar, whichever you prefer. We would be delighted to advise on matching wine with the food you have selected and invite you to discuss your requirements with us.





# Venue Hire

## 2017/2018

With our compliments the following is included when booking a wedding reception and all the rooms at The Crown Inn for a minimum of 60 guests:

- Tables to seat 8 people – exact configurations based on your needs
- Fine White Table Linen
- All china, cutlery and glassware
- Fully licensed bar up to midnight
- Friendly and professional staff
- Use of a round or square cake stand and knife
- Recommendations on floral arrangements with Kate Avery Flowers or Cherfold Flowers

### Room Hire

Book our en-suite double bedrooms, based on two sharing (excludes single room) and including breakfast the next morning

- Kings Suite (four poster bed) £220
- Tudor Parlour (four poster bed) £185.00
- Guards Room (four poster bed) £175.00
- Elizabeth Room (four poster bed) £165.00
- 3 x Superior Double Rooms £155.00 each
- Single Room £120.00

### Our Rooms

The King's Suite and three other 4-poster bedrooms feature ancient beams and original sloping floors. All rooms have new en-suite facilities and beautifully comfy beds and soft fluffy towels in the bathrooms and are provided with a hospitality tray, REN toiletries, hairdryer, flat screen TV and Sky TV.

### Guest Numbers

We can comfortably accommodate a seated wedding party of up to 108 people. Lower numbers may be accommodated without exclusive use of The Crown Inn. Give us a call to discuss your specific requirements and visit us to have a look at our beautiful venue.

Charge to hire The Crown Inn (excluding the lower bar) £2500.

For further enquiries, please contact us on 01428 682255 or email us at [enquiries@thecrownchiddingfold.com](mailto:enquiries@thecrownchiddingfold.com). [www.thecrownchiddingfold.com](http://www.thecrownchiddingfold.com)



# Drinks Menu



## Drinks Menu

### Arrival Drinks Reception

*Prices are per glass unless otherwise shown*

N.V. Michel Forget Premier Cru Champagne	£8.25
N.V. Michel Forget Premier Cru Champagne Rosé	£8.75
Kir Royale – Sparkling wine with Crème de Cassis	£6.50
Prosecco Casa Rosato	£6.00
Pimm's No 1	£4.00
Bucks Fizz	£5.00
Mojito	£7.50
Bellini Cocktail – Champagne and peach	£8.50
Sparkling Elderflower	£2.00
Orange Juice	£2.00

Bottle Sparkling Water	£3.75
Bottle Still Water	£3.75

*(Estimated minimum half a bottle of water per person required dependent on weather)*

### Corkage per bottle

*You are welcome to bring your own wine and Champagne for which we will charge corkage*

Table Wine	£15.00
Sparkling Wine	£20.00
Champagne	£25.00

### Champagne Toast price per glass

N.V. Michel Forget Premier Cru Champagne	£9.00
N.V. Michel Forget Premier Cru Champagne Rosé	£9.50
Prosecco Casa Rosato	£6.00

### Wine List

We offer an extensive wine list crafted to complement our menus. We welcome the opportunity to discuss your requirements for wine and welcome the opportunity to provide advice on the wine to complement your choice of food when you have booked with us. Our extensive wine list is priced from £20.00 per bottle.



# Food Menu

## Reception Canapés

Treat your guests to a selection of canapés to enjoy during the arrival drinks reception. Select four from the list below. £13.50 per person

- Chilli Prawns
- Sticky Sussex Sauages
- Watermelon, Feta, Basil & Balsamic
- Leek & Parmesan Filo Tartlets
- Beetroot Cured Salmon Blinis
- Terriyaki Salmon Skewers
- Blue Cheese, Pear Butter & Walnut Bilinis
- Squash Frittatas with Pea Puree & Roasted Tomatoes  
(Please ask for any specific canapé requirements)

## Wedding Breakfast Sit Down Menu £45.00 per person

All meals are a fixed price. Please select one item from each of the Starters and Soups, Main Course and Dessert menu. Coffee and Tea are included. A separate menu for children (3-12 years) is available. All prices include VAT.

### Starters

- Cured Meat Board (including breads, olives & pickles)
- Pressed Ham Hock & Puy Lentil Terrine with Fig Chutney and Rustic Bread
- Crab Pate with Ciabatta Croutes
- Chicken Terrine, Spiced Apple Chutney with Dressed Leaves and Toast
- English Onion Soup with Cheddar Croutons
- Pear & Blue Cheese Tarts
- Double Baked Old Winchester Souffle

### Main Dishes

- Spiced Rump of Lamg, Butternut Squash and Spinach
- Pan Seared Fillet of Seabass with Serrano Ham, Crushed New Potatoes and Wilted Spinach
- Braised Belly of Pork, Apple Puree, Creamed Potatoes, Steamed Seasonal Vegetables and Cider Jus
- Chicken Wrapped in Parma Ham, Dauphinoise and French Beans
- Gnocchi with Spinach Pesto and Caramelised Leeks
- Aubergine Parmigiana
- Baked Butternut Squash, Ricotta and Spinach

### Desserts

- Warm Ginger Pudding with Ice Cream
- Warm Plum Frangipane Tart with Homemade Lemon Curd
- Lemon Cheesecake with Honey Baked Figs
- Sticky Toffee Pudding with Vanilla Ice Cream



# Additional Options

## Additional options

Sorbet Course £2.50 per person between starter and main course

Petit fours £2.50 per person to be served with the inclusive coffee and tea

## Children's menu

We know children have their needs and we enjoy catering to them, so please ask us if you know what you require or if you would like some suggestions. Prices dependent on requirements.

## Evening Buffet

### Option One £25 per person

- Mini fish and chips, sausage and mash and duck parcels
- Mozzarella, vine tomatoes and pesto blinis
- King prawns and calamari served with a chilli dip
- Mini sweet pastries

### Option Two £15 per person – Takeaway Style Boxes filled with a choice of either:

- Paella
- Fish & Chips
- Sausage & Mash
- Green Thai Curry

### Evening Cheese Board £12.50 per person

- Fresh nutty Sussex white and brown bloomer bread
- Mature Cheddar, English Stilton and French Brie
- Selection of pickles, relishes and accompaniments
- Grapes, Celery Sticks
- Tortilla chips with fresh homemade salsa and guacamole



## We recommend

To make your day a special day and as easy as possible to arrange, we recommend the following:

### Flowers

We are very lucky to have two top florists who live in Chiddingfold and they come highly recommended by us.

Kate Avery of Kate Avery Flowers: [www.kateaveryflowers.co.uk](http://www.kateaveryflowers.co.uk)

Caroline Oleron of Cherfold Flowers: [www.cherfoldflowers.com](http://www.cherfoldflowers.com)

### Photographer

Nick Ray of Nick Ray Photography: [www.nickrayphotography.co.uk](http://www.nickrayphotography.co.uk)

Christopher Ison - It Must Be Love Wedding Photography: [www.itmustbeloveweddings.com](http://www.itmustbeloveweddings.com)

Many thanks to Julia & Stuart for allowing us to use their beautiful wedding images and for sharing their day with us. Flowers by Caroline Oleron of Cherfold Flowers and photographs by Nick Ray of Nick Ray Photography.





# Wedding Package



Example Wedding Cost  
Based on Wedding Party of 80

	Volume	Unit Cost	Total Cost
Hire Charge of The Crown (excluding lower bar)			£2,500.00
Accommodation		£1,320.00	£1,320.00
Arrival Drinks Champagne	1.5	£9.00	£1,080.00
Arrival Drinks Orange Juice		£2.00	£0.00
Canapés	1	£15.00	£1,200.00
Wedding Breakfast (Adults)	1	£45.00	£3,600.00
Wedding Breakfast (Children)	0	£0.00	£0.00
Sorbet course (optional)		£2.95	£0.00
Evening Buffet (Option 2)	1	£15.00	£1,200.00
Evening Cheese Board		£12.50	£0.00
Wine	0.5	£20.00	£800.00
Champagne Toast	1	£9.00	£720.00
Water		£4.00	£0.00
Tea and Coffee	Included		
Petit fours (optional)		£2.50	£0.00
Bar Money (optional)			£0.00
<b>Total Wedding Cost</b>			<b>£12,420.00</b>

