
THE OLD RECTORY

Weddings and Civil Ceremonies at The Old Rectory, Hastings

A relaxed and stylish venue awaits you when you hold your ceremony at
The Old Rectory, Hastings, East Sussex.

A mere stones throw from the shore, on the edge of the historic old town. We offer you a bespoke service where our gorgeous contemporary house and beautiful walled garden becomes yours exclusively for the time of your stay.

Both the house and our garden terrace are licensed to conduct civil ceremonies and weddings. Within our stunning garden we can accommodate up to eighty guests for your celebration using a Capri marquee, or for a more intimate celebration, up to forty guests can relax and use the house to enjoy your day.

Whether it's a gourmet barbecue for eighty, an elegant formal four course wedding breakfast for twenty or a posh picnic with Pimms on our lawn for fifty; our wedding and events manager will be happy to personally work through the process with you.

To view our beautiful house and arrange an informal friendly chat.

Please call 01424 422410 or email: info@theoldrectoryhastings.co.uk



Exclusivity and Ceremony Prices

Weekend Exclusivity
£5,000

Winter Weekend Exclusivity
£3,500

From Friday 3pm to Sunday midday, including two nights accommodation

Midweek Exclusivity
£3,000

Winter Midweek Exclusivity
£2,700

From 2pm until 11am the next day, including one nights accommodation

Exclusive use prices include:

The ceremony.

Service, tables and wedding chairs with linen, crockery, cutlery, glass and stem-ware.

Accommodation within our nine guest bedrooms (sleeping eighteen)
and two course breakfast each morning

A Capri Marquee to seat up to fifty guests can be hired from £440
and to seat up to eighty guests from £510

Ceremonies Only
subject to availability from £750

fizz and canapé packages for your ceremony guests start from £10.00 per person

Details on our wines and celebratory drinks together with menus for buffets, gourmet barbeques
sit down wedding breakfasts, and high teas, can be found overleaf .

However, we are also happy to create a bespoke menu for both day and evening catering needs.
Whether its a hog roast, paella party or 'posh' picnic during the day or for evening snacks (starting
from £5 per guest) bacon rolls, cheese toasties, evening canapés, cheese boards.

Please just talk to us for further details.

Children aged five and under will be catered for free of charge, whilst children aged between five
and twelve will be charged 50% of the meal price.

Terms and Conditions

Once you have viewed the house and decided on a date, this date can be held for up to 2 weeks provisionally, without any obligation.

Once confirmed a £1000.00 non refundable deposit is required to secure your booking.

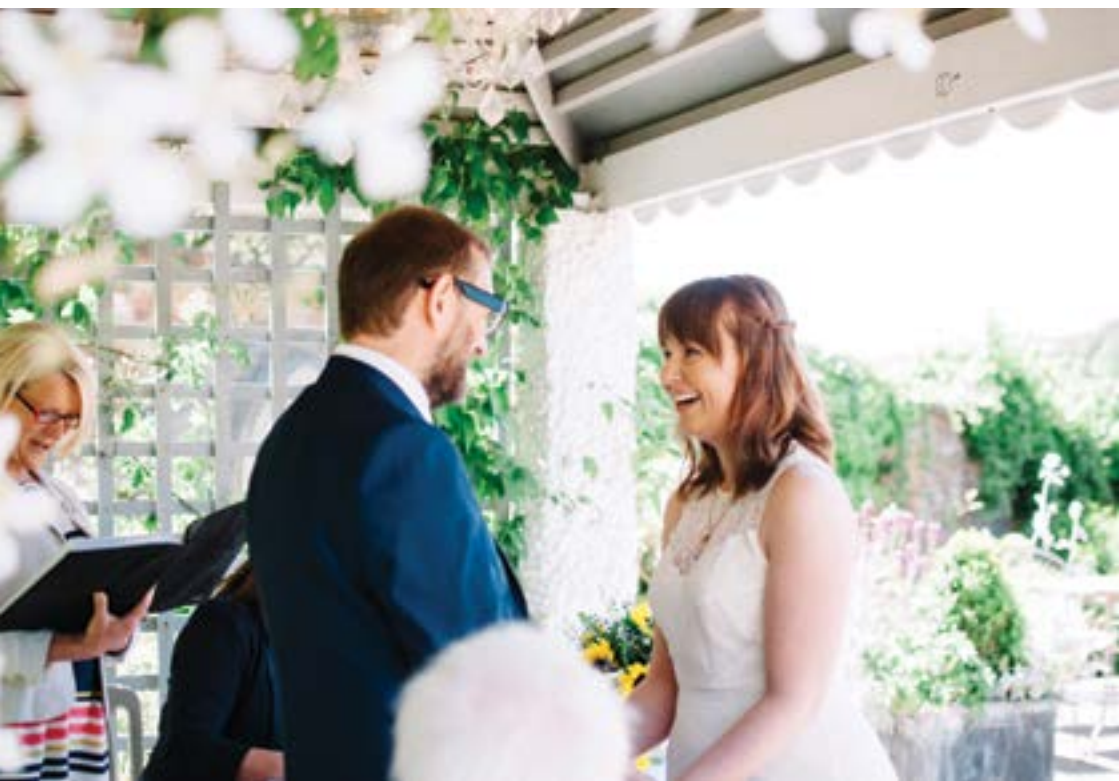
An additional £1,000.00 is required six months prior to your wedding day.

The balance is then payable 14 days prior to the event, with final wedding guest numbers due 14 days prior to your wedding day.

Winter exclusivity prices run from November to February inclusive and are subject to availability.

If you choose to have your ceremony at The Old Rectory, it will be necessary for you to contact Hastings Registry Office who will advise you of
the formal and legal arrangements required. The fee payable to the registry staff is made directly to them prior to the ceremony.

You can contact Hastings Registry Office on 0345 60 80 19, Monday-Friday between 9am and 4pm.



Wines and Celebration Drinks

House wine

	Bottle	Glass
White		
Njiro Grillo – Sicily	£17.00	£4.50
Boix aux Biches Sauvignon Blanc – Loire	£17.00	£4.50
Picpoul de Pinet Grain Marin – Langedoc	£18.50	£4.95
Bourgogne Blanc Mancy – Burgundy	£25.00	£6.50
Rose		
Expression du Terroir Rose - Provence	£17.00	£4.50
Red		
Terra de Lobos – Portugal	£17.00	£4.50
Njiro Nero d'avola – Sicily	£17.00	£4.50
Roche Audran Merlot bio dynamic – Rhone	£17.00	£4.50
Just the Ticket Malbec – Argentina	£18.50	£4.95
Sparkling		
Prosecco Frizante Terra Serena – Italy	£20.00	
Dominio de Calles Cava - Spain	£20.00	
Chapel Down Reserve Brut – Kent	£35.00	
De Vilmont Champagne - France	£35.00	

Celebration drinks by the glass

Pimms – £4.75
Prosecco – £5
Bellini – £5
Gin & Tonic – £5
Mojitos – £5
De Vilmont Champagne – £9

Beer, bitter and non-alcoholic drinks

Old Town Brewery Bright bitter - 35 pints – £105
Bottled beers & ciders – £4
Jug of elderflower spritzer or cloudy lemonade – £6
Jug of local organic apple juice or fresh orange juice – £7
Still or sparkling water 75cl – £3.50



Canapé Menu

(choose four from our selection below)

Meat canapes

Cold

Chicken Caesar crostini

Thai beef salad on baby ice gem

Mini Yorkshire puddings with rare roast beef and horseradish crème fraiche

Vietnamese duck spring rolls with hoisin sauce

Fresh asparagus or figs wrapped in Parma ham

Serrano wrapped pear with goats cheese

Chinese potstickers with dipping sauce

Hot

Moroccan lamb pies

Bite sized cheeseburgers

Peppered steak skewers with béarnaise sauce

Cumin scented lamb brochettes with mint and cucumber raita

Chicken satay shots with a peanut dipping sauce

Fish canapes

Cold

Smoked salmon blinis with dill crème fraiche and salmon roe

Potted shrimp on wholemeal croute with lemon

Hot smoked salmon with horseradish crème fraiche on a cucumber slice

Smoked mackerel pate with fennel on melba toast

Hot

Thai fishcakes with a sweet chilli dipping sauce

Cod, chorizo and pea puree bites

Hastings crab cakes with lime and chilli mayonnaise

Vegetarian Canapés

Cold

Chilled pea and mint soup, served with a cucumber sandwich

Gazpacho with parmesan and basil straw

Wild mushrooms on brioche crostini with thyme crème fraiche

Brochettes of za'atar spiced feta with watermelon

Falafel served with cucumber and mint yoghurt

Hot

Feta, ricotta and spinach filo bundles

Curried lentil dal served on a spicy poppadum with mint and lemon yogurt

Miniature goats cheese and caramelised onion tartlets

Indian flavoured scones with coriander and an onion chutney



Formal Sit Down Menu

Maximum of forty guests - £55.00 per person

4 course with canapés

To create your menu simply choose one first course, main course and dessert.

Vegetarians and special dietary requirements will be catered for.

Complimentary menu tastings on starters and main courses are available for bookings of twenty or more

First Course

Pea and mint soup with a parmesan biscuit

Cauliflower soup with truffle oil

Roasted plum tomato and basil soup

Beetroot and goats cheese salad with a raspberry and hazelnut dressing

Mediterranean vegetable stack with a rosemary and balsamic drizzle

Beetroot gravadlax with dill crème fraiche and black Russian bread

Rock'a'nore smoked fish plate with horseradish cream and Melba toast

Pork rilette with apple chutney, caper berries and sourdough

Chicken and tarragon tart with a chicory salad

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Chef's sorbet

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Main Course

Individual beef wellingtons with thyme gravy

Roasted leg of Romney marsh lamb with rosemary and a red wine reduction

Mozzarella and sun blushed tomato stuffed chicken supreme with basil oil

Slow roasted belly of pork with grain mustard, apple sauce and a cider jus

Salmon en croute with a watercress sauce

Fillet of seabass with a caper and sweet onion dressing

Baked fillet of lemon sole with a chive beurre blanc

Individual mushroom and stilton wellington with a mushroom crème fraiche sauce

Pesto, pea and watercress tart

Sweet potato, pine nut and spinach loaf

All main courses are accompanied by seasonal vegetables and your choice of potato accompaniment. Roasted potatoes with olive oil, rosemary and Maldon sea salt, potato dauphinoise, creamy mash or crushed new potatoes.

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Dessert

Vanilla panna cotta with roasted rhubarb or a summer berry compote

Warm Kent apple tart with crème fraiche

Lemon posset with lavender shortbread

Old Rectory Eton mess with strawberries and mint

Seasonal fruit crumble with vanilla custard

Warm chocolate brownies with lime crème fraiche

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Coffee and home-made chocolates

All soups can be used as an interlude course £5.00 per person supplement

Additional local cheese board course available at £7.00 per person



Two Course Hot Fork Buffet

£50.00 per person inclusive of canapés

Meats

Served hot and carved at the buffet table by our chef
(please choose one from our selection below)

Prime rib of roasted English beef with creamed horseradish and mustards
Romney marsh lamb with redcurrant jelly and mint sauce
Loin of pork with sage and onion and apple sauce
Organic free-range roasted chicken with apricot and walnut stuffing

Potato accompaniments

(please choose one from our selection below)

Roasted potatoes with Maldon sea salt, rosemary and garlic
New potatoes tossed in Normandy butter and chives
Creamy Mash
Warm potato salad with olive oil, dijon and lemon

Additional main course dishes

(please choose three from our selection below)

Stonegate goats cheese and caramelised onion tarts
Rock-a-nore smoked mackerel pate
Rillette of pork
Chicken liver pate with melba toast
Rock-a-nore smoked salmon mousse
White butter bean pate
Roasted Mediterranean vegetable terrine with cornichons
Dressed poached salmon with a citrus and dill mayonnaise

Two Course Hot Fork Buffet

Salads

(please choose two from our selection below)

Caesar salad with anchovies and croutons
Waldorf Salad
Traditional crunchy coleslaw
Italian three bean salad
Baby beets with vinaigrette
Tomato, mozzarella and basil
Watermelon and feta salad with sunflower seeds

Seasonal green salad with a choice of dressing
(olive oil and balsamic, mustard vinaigrette or French dressing)

Organic breads

Desserts

(please choose one from our selection below)

Chocolate roulade with pouring cream
Seasonal fruit crumble with vanilla custard
Warm Kent apple tart with crème fraiche
Seasonal fruit terrine with cream chantilly
Old Rectory Eton mess with strawberries and mint



Wedding Gourmet Barbecue / Hog Roast Options

Gourmet Barbecue

Option A £35.00 per person

Option B £30.00 per person

Option C £20.00 per person

(Option A and option B choose two, option C choose one)

Sticky belly pork

Home made gourmet burgers with cheddar or stilton slices (cheese optional)

Lamb kofta kebabs served with minted yoghurt

Marinated chicken with lemon and thyme or smoky barbecue sauce

The Old Rectory pork and parsley sausages with onion relish

(Option A, option B and option C choose one)

Rock'a'nore mackerel with a ginger, chilli and lime drizzle

Lemon and garlic marinated sardines

Salmon fillets with a lime and chilli butter

Sardines with a summer herb sauce

(Option A and option B choose one)

Courgette and marinated halloumi skewers

Stuffed peppers with rice, pine nuts, mozzarella and Gorgonzola

Melting aubergine parcels with mozzarella and pesto

Halloumi, new potato and tomato kebabs

(Option A choose one)

Sweetcorn buttered lollipops

Char-grilled bell peppers

Wedding Gourmet Barbecue / Hog Roast Options

(Option A choose two, option B choose one)

New potato salad with shallots parsley and vinaigrette
Traditional crunchy coleslaw
Caesar salad with anchovies and croutons
Tomato, mozzarella and basil
Watermelon and feta salad with sunflower seeds
Italian three bean salad

Included with all three options

Bread and rolls
Summer green salad with vinaigrette
Relishes and sauces

Hog roast Option (for a minimum of 70 guests)

£25.00 per person

Home bred British Lop pig – reared in Sussex
served with soft batch rolls, sage and onion stuffing and apple sauce
with sauces and two salads of your choice

All options include

The Old Rectory Ice Cream Cart with choice of Ice Cream / Sorbet
or
Two mini desserts served on tiered cake stands
or
A dessert from our fork buffet menu



High Tea Menu

£30.00 per person inclusive of pots of loose leaf tea or cafetieres of coffee.

Served on three-tier cake stands on informal guest tables in our beautiful garden or relaxing guest lounges

Assortment of finger sandwiches and bridge rolls

(please choose four from our selection below)

- Coronation chicken
- Smoked salmon and cream cheese
- Organic egg mayonnaise with cress
- Ham with wholegrain mustard or vine tomatoes
- Cheddar cheese and chutney
- Lemon houmous and roasted red pepper
- Classic cucumber with white pepper

Warmed scones with clotted cream and homemade preserves

Sliced cake

(please choose one from our selection below)

- Lemon and thyme
- Date, banana and walnut
- Sliced Victoria sponge
- Frosted marmalade cake

Tartlets and Mini Cakes

(please choose two from our selection below)

- Mini Eton Mess
- Pistachio and rosewater mini meringues
- Individual rich chocolate tarts
- All butter shortbread fingers with lavender sugar
- Lemon posset shot with basil

Savouries

(please choose four from our selection below)

Served on a high tea table which will be positioned in the garden or the breakfast room for guests to help themselves from

- Cheese straws
- Home-made sausage rolls
- Stonegate goats cheese and red onion tart
- Smoked mackerel mousse with melba toast
- Chicken liver pate with melba toast
- Old Rectory marmalade ham with piccalilli
- Seasonal vegetable tartlets
- Dressed poached salmon



Afternoon Tea Menu

£16.50 per person inclusive of pots of loose leaf tea or cafetieres of coffee.
Served on three-tier cake stands informally in our beautiful garden or relaxing guest lounge
(minimum eight guests)

Assortment of finger sandwiches and bridge rolls (please choose four from our selection below)

Coronation chicken
Smoked salmon and cream cheese
Organic egg mayonnaise with cress
Ham with wholegrain mustard or vine tomatoes
Cheddar cheese and chutney
Lemon houmous and roasted red pepper
Classic cucumber with white pepper

Warmed scones with clotted cream and homemade preserves

Sliced cake (please choose one from our selection below)

Lemon and thyme
Date, banana and walnut
Sliced Victoria sponge
Frosted marmalade cake

Tartlets and Mini Cakes (please choose two from our selection below)

Mini Eton Mess
Pistachio and rosewater mini meringues
Individual rich chocolate tarts
All butter shortbread fingers with lavender sugar
Lemon posset shot with basil

