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 stone's throw from the shore, on the edge of the historic old town. We offer a bespoke service where our beautiful contemporary house and stunning walled garden become yours, exclusively, for the duration of your stay.

Both the house and garden terrace are licensed to conduct civil ceremonies and weddings. Within our stunning walled 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 with you to create your perfect day.

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

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

Wedding Exclusivity and Ceremony Only

Weekend (2 night) Exclusivity £8000	Midweek (1 night) Exclusivity £5500
Winter Weekend (2 night) Exclusivity £5000	Winter Midweek (1 night) Exclusivity £3700

Weekend: From Friday 3pm to Sunday 11am, including two night's accommodation

Midweek: From 2pm until 11am the next day, including one night's accommodation

Exclusive use prices include:

The ceremony

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Service, tables and wedding chairs with linen, crockery, cutlery, glass ware and stemware.
Accommodation within our nine guest bedrooms (sleeping eighteen) and
two course a la carte breakfast each morning

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Ceremony Only subject to availability from £950

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

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

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.

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07827 813011

Terms and Conditions

Once you have viewed the house and decided on a date, this date will be provisionally reserved for two weeks, without any obligation. Once confirmed a £2000.00 **non-refundable** deposit is required to secure your booking. An additional £2000.00 is required six months prior to your wedding day. The balance is payable 14 days prior to the event, with final wedding guest numbers due 21 days prior to your wedding day. Any extras incurred on the day, are payable on check out.

You will also have to sign a damage contract. This covers any damage to The Rectory by yourselves or your guests (over and above the odd broken glass). This will be attached to your final invoice, please sign and return. The wedding will not go ahead without a signed contract. Please talk to us if you have any issues about the contract.

Winter exclusivity prices are from, November 1st to February 28th, and are subject to availability.

If you choose to have your ceremony at The Old Rectory, it will be necessary for you to contact East Sussex Registry Services, 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 608019, Monday-Friday between 9am and 4pm

Wines and Celebration Drinks

White Wine: per bottle

Organic Pfalz Riesling	£26.00
Sicilia Grillo	£22.00
Yerevan Armenian	£22.50
Chateau Le Favre Sauvignon Blanc	£21.50

Rose: per bottle

Piquepoul Noir	£24.00

Red Wine: per bottle

Paparuda Pinot Noir	£25.00
Cristobel Malbec 1492	£24.00
Rosso Ribelle Sangiovese	£22.00
Rioja Vega Crianza	£25.00
Sunnycliff Shiraz	£24.00

Prosecco: per bottle	£28.00
Champagne: per bottle	£42.00

Celebration drinks by the glass

Pimms – £5.00
Prosecco – £6.00
Bellini – £7.00
Gin & Tonic – £7.00
Mojitos – £7.00
Champagne – £11.00

Beer, bitter and non-alcoholic drinks

Bottled beers & ciders – £5.00
Jug of elderflower spritzer or cloudy lemonade – £7.00
Jug of local organic apple juice or fresh orange juice – £8.50
Still or sparkling water 75cl – £3.00

CHAMPAGNE
ETIENNE DUMONT
Brut
CHAMPAGNE
ETIENNE DUMONT
Brut

Canapé Menu

£3.00 each

Meat Canapes

Cold

Confit Duck Rillette & Plum Jelly
Celeriac Remoulade & Chorizo Tostino
Sticky Pork Belly & Apple Puree
Rare Roast Beef & Horseradish Cream Parcel
Serrano Wrapped Pear with Brighton Blue

Hot

Cumin Scented Lamb Brochettes with Mint & Cucumber Raita
Spicy Nduja Arancini
Honey Roasted Gammon & Roasted Pineapple Mini Skewer
Chicken Satay Skewer with Peanut Dipping Sauce

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Fish canapes

Smoked Salmon Blini with Dill Crème Fraiche and Salmon Roe
Smoked Mackerel Pate & Pickled Fennel Crostini
Seabass Tartare with lemon and Shrimp Mayo served on Rosemary and Sea Salt Cracker
Vodka & Beetroot Cured Trout with Celeriac Remoulade on Melba Toast
Crab Fish Cake with Chipotle Relish

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Vegetarian Canapés

Hot

Cauliflower Fritter with Smoked Cheese Puree
Baby Bitesize Jacket Potato with Sour Cream & Chives
Vegetable Pakora with Mango Chutney
Falafel served with Mint & Cucumber Dip
Wild Mushrooms with Mustard Crème Fraiche served on Toasted Brioche

Cold

Gorgonzola & Peach Bruschetta with a Thyme & Honey Glaze
Chicory Cups with Smoked Tofu & Salsa
Asparagus & Truffle Hollandaise Crostini
Blue Cheese Savoury Profiteroles with Apple & Onion Chutney

Formal Sit-Down Menu

(Maximum of forty guests)

£68.00 per person

4 Courses

To create your menu simply choose one first course, one main course and a dessert.
Vegans and special dietary requirements can be catered for

First Course

Pea & Mint Soup with a Parmesan Biscuit
Tricolour Heritage Tomatoes, Mozzarella & Basil Puree
Mediterranean Vegetable Stack with a Rosemary & Balsamic Drizzle
Beetroot Gravadlax Blinis
Hastings Smoked Fish plate with Horseradish Cream & Toast
Chicken Liver Parfait with Roasted Red Onion Marmalade & Toasted Brioche

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Chef's Sorbet

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Main Course

Roasted Leg of Romney Marsh Lamb with Rosemary & Red Wine Reduction
Brighton Blue and roasted apple stuffed Chicken Breast with Spinach & Mushroom Velouté
Slow Roast Belly of Pork with Apple Sauce, Whole Grain Mustard & a Cider Jus
Steak & Ale Pie
Poached Salmon Fillet with Watercress Sauce
Fillet of Seabass with a Caper & Sweet Onion Dressing
Roasted Bream Fillet with a Chive Beurre Blanc Sauce
Individual Mushroom & Stilton Wellington with Mushroom Crème Fraiche
Seitan Steak with Peppercorn Sauce

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 with butter and rock salt

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Dessert

Lemon Posset with Stem Ginger Shortbread
Tiramisu
Rhubarb Crumble with Vanilla Custard
Warm Dorset Apple Cake with Clotted Cream
Old Rectory Eton Mess with Strawberries & Mint
Warm Bakewell Tart with Vanilla Mascarpone

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Coffee & Homemade Fudge

Two Course Hot Fork Buffet

£55 per person

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 & Mustard
Romney Marsh Lamb with Red Currant Jelly & Mint Sauce
Loin of Pork with Sage & Onion Stuffing & Apple Sauce
Free-Range Roasted Chicken with Traditional Chestnut, Pork & Sage Stuffing
Honey & Mustard roasted Smoked Gammon with Parsley Sauce

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Potato Accompaniments

(Please choose one from our selection below)

Roasted Potatoes with Maldon Sea Salt, Rosemary & Garlic
New Potatoes Tossed in Butter & Chives
Creamy Mash
Warm Potato Salad with Olive Oil, Dijon Mustard & Lemon

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Vegetable Accompaniment

(Please choose three from our selection below)

Roasted Mediterranean Vegetables
Cauliflower, Leek & Stonegate Mature Cheddar Cheese
Green Beans Sauteed with Garlic & Lemon Butter
Red Cabbage, Apples & Red Onions Braised in Cider
Summer Greens Tossed in Sage Butter
Garden Peas with Shallots & Mint
Carrot & Swede Smash with Butter, Cream & Black Pepper

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Salads

(Please choose two from our selection below)

New Potato Salad with Chives
Traditional Crunchy Coleslaw
Greek Salad
Beetroot, Carrot and Orange
Seasonal Green Salad with a choice of Dressing
(Olive Oil & Balsamic; Mustard Vinaigrette or French Dressing)
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Organic Breads

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Desserts

(Please choose one from our selection below)

Lemon Posset with Stem Ginger Shortbread
Tiramisu
Rhubarb Crumble with Vanilla Custard
Warm Dorset Apple Cake with Clotted Cream
Old Rectory Eton Mess with Strawberries & Mint
Warm Bakewell Tart with Vanilla Mascarpone

Wedding Gourmet Barbecue

Gourmet Barbecue

Option A £40.00 per person
Option B £35.00 per person
Option C £30.00 per person

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

Homemade Gourmet Burgers with Caramelised Onions, Cheddar or stilton slices & Crispy Lettuce
Lamb Kofta Kebabs Served with Minted Yoghurt
Marinated Chicken with Honey & Thyme or Smoky Barbecue Sauce
The Old Rectory Pork & Herb Sausages with Onion Relish

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

Hastings Mackerel Fillet with Horseradish Mayonnaise
Seabream/Seabass with Coriander Salsa (Seasonal)
Salmon Fillets with Lemon Butter

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

Minted Seitan Steak
Stuffed Field Mushrooms
Soy, Ginger & Chilli Tofu Burgers
Roast Cauliflower Steak
Sweetcorn Buttered Lollipops

(Option A choose two, Option B choose one)

New Potato Salad with Chives
Traditional Crunchy Coleslaw
Greek Salad
Beetroot, Carrot & Orange with a Zesty Dressing
Caprese Salad

Included with all three options:

Rolls & Baps
Summer Green Salad with Vinaigrette
Relishes and sauces

All options include

The Old Rectory Ice Cream Cart with choice of Ice Cream / Sorbet
OR
Tiramisu
Old Rectory Eton Mess with Strawberries & Mint
Lemon Posset with Stem Ginger Shortbread
Bakewell Tart with Vanilla Mascarpone

Gourmet Hog Roast

£35 per person

Spit Roasted Lop Eared Hog

Served with: Home-made Garden sage, Onion and Chestnut Stuffing

Home-Made Bramley Apple Sauce

Selection of Artisan Rolls

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Accompaniments

Choose two of the following:

Crunchy Coleslaw Salad

Smashed New Potatoes with Chopped Scallions, Olives and Olive Oil

Caesar Salad

Garden Green Salad with Home-Made Vinaigrette

Shredded Red Cabbage, Chopped Beets, Red Onion, Apple and Pevensey Blue Cheese with a Zesty Dressing

Lemon Herb Couscous Salad

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Puddings

Ice Cream Cart with Homemade Ice Cream and/or Sorbet

OR

Tiramisu

Lemon Posset with Ginger Shortbread

Homemade Bakewell Tart with Vanilla Mascarpone

Old Rectory Eton Mess with Strawberries and Mint

Afternoon Tea Menu

£23.00 per person

Inclusive of pots of tea or cafetieres of coffee. Served on three-tier cake stands, in our beautiful garden or relaxing guest lounge (minimum twelve guests)

Assortment of Finger Sandwiches

(Please choose four from our selection below)

Coronation Chicken
Smoked Salmon & Cream Cheese
Organic Egg Mayonnaise with Cress
Roast Ham with Wholegrain Mustard
Cheddar Cheese & Chutney
Lemon Houmous & Roasted Red Pepper

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Warmed Fruit Scones with Clotted Cream & Homemade Preserves

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Large Slicing Cake

(Please choose one from our selection below)

Lemon Drizzle with Lemon Curd
Victoria Sponge
Date, Banana & Walnut Loaf
Chocolate Guinness Cake with Cream Cheese Frosting

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Tartlets and Mini Cakes

(Please choose two from our selection below)

Mini Eton Mess
Individual Rich Chocolate Tarts
Lemon Posset Shot with Blueberry Compote
Baby Bakewell's
Passionfruit Tarts