



Wedding Hire Prices 2018

Knebworth Barns

Hire includes: venue hire until midnight, Formal Garden access for photographs, red carpet, starlight backdrop, fairy lights and one nights standard accommodation in a double room, at the Novotel Stevenage*

	Friday	Saturday	Other
Ceremony, wedding breakfast & reception	£2400	£2900	£2000
Wedding breakfast & reception	£1900	£2400	£1400

A minimum of 80 adult guests are required for a Saturday and a minimum of 60 adult guests for a Friday. Bank holiday Sundays are charged as a Saturday.

Knebworth House

Hire includes: Victorian Library, Edwardian Dining Parlour and Jacobean Banqueting Hall

Ceremony & drinks reception	£5000
Drinks reception	£2900
Wedding breakfast	£5000
Ceremony, drinks reception & wedding breakfast	£6900

Knebworth Formal Gardens

Hire includes an hour and a half for service of drinks (not included)

Sunken lawn or rose gardens	£1380
Garden Gazebo ceremony	£1700

* Subject to availability, an alternative will be offered if unavailable

All prices are inclusive of VAT at the statutory rate



Wedding Hire Prices 2019

Knebworth Barns

Hire includes: venue hire until midnight, Formal Garden access for photographs, red carpet, starlight backdrop, fairy lights and one nights standard accommodation in a double room, at the Novotel Stevenage*

	Friday	Saturday	Other
Ceremony, wedding breakfast & reception	£2600	£3000	£2200
Wedding breakfast & reception	£2100	£2600	£1600

A minimum of 80 adult guests are required for a Saturday and a minimum of 60 adult guests for a Friday. Bank holiday Sundays are charged as a Saturday.

Knebworth House

Hire includes: Victorian Library, Edwardian Dining Parlour and Jacobean Banqueting Hall

Ceremony & drinks reception	£5000
Drinks reception	£2900
Wedding breakfast	£5000
Ceremony, drinks reception & wedding breakfast	£7200

Knebworth Formal Gardens

Hire includes an hour and a half for service of drinks (not included)

Sunken lawn or rose gardens	£1380
Garden Gazebo ceremony	£1700

All prices are inclusive of VAT at the statutory rate



Reception Drinks

- ❖ Mulled wine
- ❖ House wine
- ❖ Bucks Fizz
- ❖ Bottles of beer
- ❖ Kir

2018 - £4.80 per person
2019 - £5.00 per person

- ❖ Sparkling wine
- ❖ Prosecco
- ❖ Pimms
- ❖ Rose sparkling wine
- ❖ Peach Bellini

2018 - £6.60 per person
2019 - £6.75 per person

Prices are based on one glass per person

Please select a maximum of two options for whole party

Still and sparkling water and orange juice will be offered as an alternative

Appetizers

- ❖ Caramelised red onion nuts
- ❖ Lemon and herb marinated olives
- ❖ Selection of crisps
- ❖ Honey glazed cocktail sausages

2018 - £5.85 per person
2019 - £5.85 per person

Canapés

- ❖ Smoked salmon blini
- ❖ Red pepper crostini (v)
- ❖ Selection of mini pizzas (v)
- ❖ Goats cheese and sun blushed tomato on olive toast (v)
- ❖ Chicken satay in a filo basket
- ❖ Hoisin duck spring roll
- ❖ Mini Yorkshire pudding topped with roast beef
- ❖ Butterfly prawns in a filo crumb

2018 - £8.35 per person
2019 - £8.50 per person

Please select three canapés for your whole party
Additional canapés are £2.50 per canapé per person

All prices are inclusive of VAT at the statutory rate



Wedding Menu Selector

Starters

- ❖ Goat's cheese and red onion tart served with wild roquette drizzled with olive oil (v).
- ❖ Duck pate served with spiced chutney and a baby Hovis.
- ❖ Thai fishcakes with sweet chilli sauce.
- ❖ Smoked chicken and mango salad.
- ❖ Antipasti plate – Pastrami, chorizo, prosciutto, green olives and sun blush tomato served with artisan bread.
- ❖ Oriental vegetable spring roll (made with rice paper) (v).
- ❖ Smoked salmon cannelloni filled with an avocado mousse on cucumber ribbons with caper cream.
- ❖ Vegetarian Scotch egg on a bed of buttered curry sauce, fennel slaw (v).
- ❖ Asian beef on a bed of oriental vegetables.
- ❖ Lamb kofta served on shredded leaves and tzatziki dip.

Main Courses

- ❖ Trio of sausages, served with colcannon mash, crispy leeks and red onion gravy.
- ❖ Seared breast of chicken filled with a wild mushroom mousseline served with fondant potato and seasonal vegetables.
- ❖ Rib eye pork steak with potato rosti and coleslaw, served with BBQ sauce.
- ❖ Thai red chicken curry, served with jewelled rice.
- ❖ Double of beef - 12hr braised beef in a rich red wine sauce, served with dauphinoise potato and savoy cabbage.
- ❖ Rump of lamb, served with shoestring vegetables, parsley mash and a red wine jus.
- ❖ Spinach & ricotta tortellini with black pepper, pecorino & lemon oil (v).
- ❖ Breast of chicken wrapped in bacon with creamed leeks, crushed potato with shallots and grain mustard, served with seasonal vegetables.
- ❖ Traditional roast dinner – chicken, pork or beef.
- ❖ Herb crusted seared salmon served with buttered new potatoes, broccoli and a hollandaise sauce.



Desserts

- ❖ Raspberry delice - Raspberry crumb, mini marshmallow and raspberry shards.
- ❖ Lemon tart with a compote of berries.
- ❖ Apple crumble tart with Anglaise.
- ❖ Chocolate triomphe – Chocolate mousse on a geniose base, coved with chocolate ganache.
- ❖ Orange crème brulee with shortbread pennies.
- ❖ Hot chocolate fondant served with white chocolate sauce.
- ❖ Profiteroles with salted caramel sauce.
- ❖ Bounty cheesecake served with coconut ice.
- ❖ Cheese plate.
- ❖ Vanilla panna cotta with blood orange sorbet and orange crumble.

All meals served with tea, coffee and chocolates

Please select one set starter, main course and dessert for your party.

We are happy to cater for any vegetarians, vegans and special dietary requirements separately. These dishes will be tailored according to the set menu chosen.

Full allergen details are available.

2018 - £60.00 per person

2019 - £63.00 per person



Children's Menu Selector

Starters

- ❖ Hummus and pitta bread (v)
- ❖ Garlic bread (v)
- ❖ Vegetable crudité's and dip (v)

Main Courses

- ❖ Handmade burger in a bun
- ❖ Fish goujons
- ❖ Vegetable kebabs (v)
- ❖ Fresh breaded chicken goujons

Served with a choice of mashed potato or chips and peas or baked beans

Desserts

- ❖ Marshmallows and hot chocolate sauce
- ❖ Seasonal fruit
- ❖ Jelly and ice cream

All meals served with a glass of squash

Please select one set starter, main course and dessert for all your children in the party

We are happy to cater for any special dietary requirements separately

£25.00 per child aged 2-13

Or

You can choose a half portion of your adult meal



Evening Food Options

Finger Buffet

A selection of ciabatta fingers, served with your choice of 5 items below;

- ❖ Blistered bocaccini and cherry tomato skewer (v)
- ❖ Carrot and poppy seed hummus on chicory leaf (v)
- ❖ Blackstick blue and walnut croquette (v)
- ❖ Vegetable quiche (v)
- ❖ Vegetable crudités and dip (v)
- ❖ Mini savoury pies
- ❖ Cheese/ Cheese and Bacon potato skins
- ❖ Fisherman's pie topped with cheddar mash
- ❖ Crab and coriander cocktails
- ❖ Mini prawn cocktails
- ❖ Lamb kofta
- ❖ Pulled pork sliders
- ❖ Sausage and red onion turnover
- ❖ Tandoori chicken
- ❖ Mini BBQ ribs
- ❖ Chicken goujons served with a sour cream & chive dip

2018 - £21.00 per person

2019 - £21.00 per person

Mini Snack Bar

- ❖ Homemade beef sliders
- ❖ Mini chilli hot dog
- ❖ Mini fish and chips
- ❖ Chunky chips
- ❖ Onion rings

2018 – £16.25 per person

2019 - £16.50 per person

Cheese Platter

- ❖ Selection of three cheeses
- ❖ Grapes and apricots
- ❖ Crackers and biscuits
- ❖ Chutney

2018 – £6.60 per person

2019 - £6.90 per person

* We require that you cater for a minimum of 75% of your total evening guests.



Hog Roast (April – September only)

Spit roasted pork, served in a freshly baked white roll
with stuffing and apple sauce
Served with seasoned potato wedges

2018 - £1,600 (serves up to 100 guests) Additional guests £11.00 per person
2019 - £1,625 (serves up to 100 guests) Additional guests £11.25 per person

Bowl Food

- ❖ Beef chilli and nachos with sour cream
- ❖ Thai chicken curry with lime scented rice
- ❖ Nachos with guacamole, cheese and salsa (v)
- ❖ Mini fish and chips with mushy peas
- ❖ Chicken fillets with chunky chips
- ❖ Mini sausage / vegetarian sausage and mash with onion gravy

2018 – £16.50 per person
2019 - £17.00 per person

Please select three bowls, additional bowls charged at £5.50 per person

BBQ (April – September only)

- ❖ Homemade beef burger in a roll
- ❖ Farmhouse sausage
- ❖ Marinated BBQ chicken skewer
- ❖ Half jacket potato
- ❖ Salads – coleslaw / tomato & red onion

2018 – £24.00 per person
2019 – £24.00 per person

Late Night Munchies

Bacon roll / Sausage roll / Mushroom roll

2018 - £5.85 per person
2019 - £5.85 per person

* We require that you cater for a minimum of 75% of your total evening guests.