

Weddings ~ Civil Partnerships ~ Celebrations

Weddings at Barnett Hill
Surrey



2010 / 2011

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Your Wedding

Set in a stunning location in the heart of the Surrey Hills, Barnett Hill is a beautiful Queen Anne-style mansion in 26 acres of picturesque gardens and woodlands. Just five minutes from Guildford, Barnett Hill invites guests into a timeless world of elegance and serenity and provides the ideal setting for your wedding day.

Barnett Hill has spent its first century busily accumulating a lifetime of memories and we hope it will create the perfect start to a lifetime of happy memories for you.

In 1905, a wealthy London businessman, Mr Frank Cook, chose the scenic wooded hilltop as the site for his new family home, and now, 100 years later, the family-owned Sundial Group has acquired the estate from the British Red Cross. Sundial Group has been operating Barnett Hill as a residential meetings venue since 1996 and the charming atmosphere it provides has resulted in many a happy couple choosing the property for their wedding celebrations.

With 54 individually decorated en-suite bedrooms, Barnett Hill is the perfect size for an exclusive wedding party with that extra special touch. Alternatively, we can also offer you the more traditional packages if those are more suited to your requirements.

Barnett Hill provides cuisine of the highest quality and the award-winning kitchen is also accredited by the Vegetarian Society. The excellent food is served either in the beautiful, intimate dining rooms, or in larger, elegant function rooms.

Barnett Hill retains the "family-home" feel it has always had - partly because the business remains family-owned, but also because the people are warm, friendly and attentive. Sundial Group's culture demands that it only employs people with the right attitude for hospitality and those who subscribe to the company's values, defined by the family about forty years ago but just as relevant today.

Our wedding planner will be pleased to show you around Barnett Hill and to discuss your requirements for your very special occasion.

Benefits of choosing Barnett Hill for your wedding

- Over seven years of experience planning individual, bespoke weddings
- Support of a Dedicated Wedding Planner who will help and meet with you regularly as you plan your big day
- A wealth of contacts to help with the services you may need for your day
- Only one wedding per day held on the estate
- Flexible packages to build your dream day
- Trained staff can carry out Toastmaster duties during your event
- Your whole event under one roof - from civil ceremonies through to wedding breakfast and evening function with accommodation and leisure available for bridal party and guests
- Free menu tasting and consultation with Chef to create your meal



Our Wedding Packages

Traditional Package

Barnett Hill has a number of beautiful, traditionally decorated event rooms adjoining the impressive entrance hall, and can welcome up to 100 guests for a wedding breakfast.

Dunant is elegantly decorated, light and spacious. Versatile enough to accommodate dining or entertainment, it makes special events truly memorable.

Maximum number of guests: Civil Ceremony - x 70
 Wedding Breakfast - x 70
 (Minimum adult guest number requirement x 65 in this room)**

*Increased numbers may be accommodated to a maximum of 82 using alternative smaller seating which we are able to hire on your behalf at an additional cost.

Room Hire charge: £810.00

The **Oak Hall** is a stunning oak-panelled room overlooking the attractive lawns and woodlands. As beautiful today as it was over 100 years ago, it bestows its turn-of-the-century charm upon every occasion it hosts.

Maximum number of guests: Civil Ceremony - x 70
 Wedding Breakfast - x 50
 (Minimum adult guest number requirement x 45 in this room)**

*Increased numbers may be accommodated to a maximum of 57 using alternative smaller seating which we are able to hire on your behalf at an additional cost.

Room Hire charge: £610.00

The walnut-panelled **Drawing Room** and the charming Library, with their delightful period features, are ideal for smaller occasions and pre-wedding celebrations. If you would like to catch up with friends and family before the big day, these rooms offer a private setting for between 10 and 40 guests.

Maximum number of guests: Drawing Room - Civil Ceremony - x 60

Drawing Room Hire charge: £505.00

Library Hire charge: £270.00

The Oak Hall may be used in conjunction with the Drawing Room to enable the maximum number of guests for a wedding breakfast to be increased to 100 using alternative smaller seating which we are able to hire on your behalf at an additional cost.

(split 57/43 between the two rooms with the adjoining double doors fully opened)

The traditional package includes all the event rooms you require, individually priced as shown above. We are only able to accommodate one wedding per day. However, there is always the possibility of conferences, smaller private functions or individual private residential bookings being on site at the same time if an Exclusive Use option is not taken.

** There is a minimum number requirement of 70 guests for all weddings taking place between May and September. All other dates carry a minimum requirement of 45.

Exclusive Package

Exclusive use of Barnett Hill can give you a wonderful opportunity to entertain your guests and enjoy the ultimate wedding experience with a homely, house-party atmosphere. The charge of £7,750 is to cover your event from the time of your arrival to time of your departure and includes all 54 bedrooms.

A 25% reduction is available on the Traditional Room Hire and Exclusive Use packages during off-peak months (January, February, March, November and December) and on Sundays (excluding Bank Holiday weekends)

Menus

Menu Selection One (£54.00 per person)

Sweet Potato and Smoked Paprika Soup
served with a Goat's Cheese Crouton (v)

Baked Salmon Fillet with a Herb Yoghurt Crust
served on a bed of Wilted Spinach and topped with Roasted Cherry Vine Tomatoes

Rich Espresso Coffee Chocolate Tart
served with Clotted Cream and Candied Orange

Menu Selection Two (£54.00 per person)

Classic Prawn and Avocado Cocktail
with Atlantic and Mediterranean Prawns set on a bed of finely chopped Baby Gem
and Iceberg Lettuce topped with a Marie Rose Sauce

Roasted Supreme of Guinea Fowl
with Butternut Squash Mash, Grilled English Asparagus Spears and a Madeira Jus

Vanilla and Seasonal Berry Cheesecake
served with a Home-made Shortbread Biscuit

Menu Selection Three (£56.00 per person)

Red Onion, Mushroom and Mascarpone Tartlet
with a Crisp Baby Leaf Salad and a Light Lemon Emulsion (v)

Oven Roasted Supreme of French Trimmed 'Free Range' Chicken
served on a Spinach & Sweet Potato Rosti with a Whiskey Sauce

Passion Fruit Charlotte
with Vanilla Crème Anglais



Menus

Menu Selection Four (£56.00 per person)

Fresh Figs wrapped in Serrano Ham
with Dolcelatte and Mulled Wine Poached Pear

Fillet of Sea Bass
with Vanilla-infused Baby Prawns, Crushed New Potatoes with Chives and a Lime Hollandaise

Blackberry Jelly and Vanilla Pannacotta
topped with a Green Apple and Blackberry Compote served with Hand-made Shortbread

Menu Selection Five (£59.00 per person)

Smoked Duck and Baby Leaf Salad
with a Sesame and Hoi Sin Dressing

Lamb Wellington
with Dauphinoise Potatoes, Honey-Roasted Parsnips, Baby Carrots glazed with Honey & Thyme
and a Port & Redcurrant Jus

Pear and Almond Frangipane Tart
with Devonshire Clotted Cream

Menu Selection Six (£59.00 per person)

Cannon of Seared Fresh Tuna
rolled in Poppy Seeds on Thai Asparagus with a Light Citrus Vinaigrette

Braised-Rib Eye of English Beef
with Parisienne Potatoes, Wild Mushroom Fricassée and a Panaché of Baby Vegetables

Raspberry, White Chocolate and Blueberry Torte
with a Mixed Berry Compote



Menus

Vegetarian Starters

French Onion Soup

served with a Gruyere Cheese Crouton and a Splash of Port and Cream

Fresh Figs

with Dolcelatte and a Mulled Wine Poached Pear

Roasted Provençal Vegetable Terrine

served with a Lemon Grass and Celery Mousse

Sautéed Wild Mushroom Mille Feuille

with a Tarragon Cream and Micro Herb Salad

Vegetarian Main Courses

Wild Mushroom, Spinach and Asparagus Wellington

served with a Champagne Sauce (v)

Char-Grilled Mediterranean Vegetables

served on a Toasted Brioche with Yoghurt and Chopped Mint

Chickpea, Aubergine and Mixed Pepper Tajine

with Orange-Scented Cous Cous

Mild Thai Green Vegetable Curry

served with Coconut Rice and Steamed Thai Vegetables

£54.00 per person

Canapés

Choose four canapés at £8.95 per person

Lemon and Thyme-Roasted Chicken Open Tartlet with a Petit Herb topping and Black Olive Tapenade

Mini Lamb Kofta Kebab Stick served with a Yoghurt and Mint Dressing

Beef Carpaccio on Rocket and Horseradish Blinis with Truffle Oil

Tiny Bamboo Skewers of Buffalo Mozzarella, Mint and Peach (v)

Asparagus Spears wrapped in Serrano Ham

Goujons of Fish with French Fries in a Newspaper Cone

Selection of Smoked Salmon Canapés – Smoked Salmon and Paprika Sandwich, Smoked Salmon, Cream Cheese and Lemon Circle and Smoked Salmon Roll

Goat's Cheese and Sweet Roasted Pepper Brochettes

Drinks

Reception Drinks

Sparkling Wine	La Grande Marque, Brut (France) Castell d'Oleradola Rosado (Spain)	£5.50 per glass £5.50 per glass
Champagne	Baron de Beaupre Brut, Charles Ellner (France) Moet et Chandon, Brut Imperial (France)	£6.95 per glass £8.50 per glass
Cocktails & Aperitifs	Kir Royale Buck's Fizz Bellini (Peach, Strawberry or Raspberry)	£5.95 per glass £5.95 per glass £5.95 per glass

(All the above are prepared with La Grande Marque Sparkling Wine, we can also prepare these with Baron de Beaupré at £6.95 per Glass)

Pimms and Lemonade	£4.50 per glass
Elderflower Cordial & Lemonade	£3.25 per glass
Orange Juice	£5.95 per jug
Non-Alcoholic Fruit Punch	£5.95 per jug
Mulled Wine	£4.95 per glass
Hot Winter Pimms	£4.95 per glass

Drinks Packages

Silver Package - £17.95 per person

Ladera Verde Sauvignon Blanc (Chile)

Half a bottle per person with the meal

Los Vilos Cabernet Sauvignon (Chile)

La Grande Marque, Brut

1 glass for the toast

Gold Package - £20.95 per person

Vetriano Pinot Grigio (Italy)

Half a bottle per person with the meal

Los Gansos Merlot (Chile)

Baron de Beaupre Brut Imperial

1 glass for the toast

Platinum Package - £26.95 per person

Alaine Britain Chablis (France)

Half a bottle per person with the meal

Chateau Rousset Cotes de Bourg (France)

Moet et Chandon Brut Imperial

1 glass for the toast

Water

Bottled Water, Abbey Well Still & Sparkling (1litre)

£4.50 per bottle



Evening Buffet

We invite you to create your own menu by selecting 8 items from the following. Alternatively, you can choose bacon rolls for your guests plus an additional 4 items from the selection below.

Cold Items

A Selection of Assorted Wraps, Sandwiches and Bagels to include Meat, Fish and Vegetarian
Cherry Tomato and Boccocini Sticks
Cheese Straws
Serrano Ham and Asparagus Tart
Roasted Red Pepper and Olive Tapenade Crostini

Hot Items

King Prawns wrapped in Filo with a Bodran Sauce
Goujons of Sole with Tartar Sauce
Lemon Thai Chicken Skewers with a Sweet Chilli Dip
Hand-made Caramelised Red Onion and Cumberland Sausage Rolls
Indian Snack Selection with Various Dips
Chicken Satay with Spicy Peanut Sauce
Selection of Vegetarian Colines
Goat's Cheese and Cherry Tomato Quiche

Sweet Items

Chocolate Fudge Brownies
Selection of Fruit Tartlets
Fresh Cream-filled Chocolate Eclairs with Hot Chocolate Pouring Sauce

£16.85 per person

The Small, Important People at your Wedding

- Separate menu selections are available on request for children.
- Prices: Infants 0-3 - free of charge; Children 4-12 - half price; Age over 12 - full price.
- If you would like to keep children amused during the day, entertainment can be arranged.

Enhancements

Accommodation

- Single Room - £77.00 B&B
- Double/Twin Room - £97.00 B&B

Child Supplement - £15.50 B&B per child

There is a minimum of 15 bedrooms that we require you to reserve with your wedding reception.

Special rates are available for longer stays of two or more nights.

Private Dinner Party prior to your wedding or Sunday lunch

Why not take advantage of one of our private event rooms to host a small get together for close family and friends? With time at a premium during your celebration, catching up with your nearest and dearest (especially those with a distance to travel) is a lovely way to relax prior to your wedding.

Wedding Reception Extras

In this section, we outline the added extras which are included in your wedding reception package:

Use of the grounds for photography, or, should the weather be disagreeable, use of designated areas of the Main House

A Bridal Room including a full English Breakfast

Menus and Table Plan

Banqueting Manager to act as Toastmaster

Silver Cake Stand

Silver Plated Keepsake Cake Knife

White Linen and Napkins

Dedicated Wedding Consultant

Additional Items

Place Cards - 55p per place card

Chocolate Fountain - £515.00

Bar Extension - £75.00 per hour (latest 2am)

Use of Dressing Gown and Slippers - £8.25 per person

Fruit Basket in a Bedroom - £8.25 per basket

Box of Delicious Chocolates - £8.25

Bouquet of Fresh Flowers - From £15.50

Champagne on Ice with 2 Glasses - from £39.95

Wedding Day Checklist

ITEM	AGREED	BOOKED/ORDERED	COST
Venue for Wedding Ceremony			
Venue for Reception			
Guest List			
Invitations			
Wedding Gift List			
Best Man			
Bridesmaids			
Ushers			
Bride's Dress			
Lingerie			
Groom's Outfit			
Going Away Outfit			
Headdress			
Wedding Rings			
Additional Jewellery			
Flowers			
Wedding Cake			
Cars			
Photographer			
Videographer			
Favours			
Balloons			
Gifts for Assistants/Parents			
Honeymoon			
		TOTAL COST:	£



Notes



Additional Information

- Please contact our Wedding Planner (+44 (0)1483 899200) to arrange your own personal viewing of the property and grounds at Barnett Hill.
- A no-obligation provisional booking will be held for 14 days.
- A non-refundable deposit of £1,575 (traditional package) or £2,575 (exclusive use package) is payable upon confirmation of your booking by signed contract.
- 50% of the contracted value of your event will be payable 90 days before your event, with the final balance payable 35 days before your event.
- We strongly advise you to take out Event Insurance. Cancellation charges will apply in case of postponement or total cancellation and event insurance may well cover the reasons for cancellation.
- You will be invited to up to 3 meetings with our Wedding Planner at mutually convenient times.
- A copy of our terms and conditions is available on request.
- The prices in this brochure are valid for enquiries made between 25th October 2009 and 30th September 2010, for Weddings & Civil Partnerships taking place before 31st December 2011.
- Version 2.00 – issued 1st July 2010



- Wheelchair access to some of our facilities may be restricted owing to the historic nature and/or listed status of our properties.



- Sundial Group Venues have induction loops on-site for the hard of hearing.



- Our promotional literature is available in large-print and spoken word format.



- Our kitchen is accredited by the Vegetarian Society and is also happy to accommodate any special dietary requirement.

In all instances, please contact the relevant venue for specific information and assistance prior to your arrival. We will endeavour to help in any way we can.



SUNDIAL
Venues and
events group

Barnett Hill, A Sundial Group Venue, Wonersh, Guildford, Surrey. GU5 0RF
t: +44 (0)1483 899200 f: +44 (0)1483 892836 e: barnett@sundialgroup.com