



**NURSTEAD  
COURT**

**A perfect venue for weddings and partnerships**

**PRICE LISTS AND PACKAGES 2018**

**HIRE OF DRAWING ROOM FOR WEDDING OR PARTNERSHIP CEREMONIES:**

*(Ceremonies for up to 75 people)*

**£400.00**

**RECEPTION VENUE HIRE:**

<b>PEAK SEASON: May - Sept</b>	<b>EXCLUSIVE VENUE HIRE *</b>	
<b>Mondays – Thursdays</b>	<b>£2,650.00</b>	<b>9.00 am - Midnight</b>
<b>Fridays</b>	<b>£3,350.00</b>	<b>9.00 am - Midnight</b>
<b>Saturdays</b>	<b>£3,850.00</b>	<b>9.00 am - Midnight</b>
<b>Sundays &amp; Bank Holidays</b>	<b>£3,350.00</b>	<b>9.00 am – 11.00 pm</b>

<b>OFF PEAK SEASON: Oct -April</b>	<b>EXCLUSIVE VENUE HIRE *</b>	<b>9.00 am - Midnight</b>
<b>Mondays – Thursdays</b>	<b>£2,000.00</b>	<b>9.00 am - Midnight</b>
<b>Fridays</b>	<b>£2,700.00</b>	<b>9.00 am - Midnight</b>
<b>Saturdays</b>	<b>£3,200.00</b>	<b>9.00 am - Midnight</b>
<b>Sundays &amp; Bank Holidays</b>	<b>£2,700.00</b>	<b>9.00 am – 11.00 pm</b>

**\*VENUE HIRE - ALL PRICES INCLUDE VAT**

**\*\*For smaller weddings (max 50) held in the House please contact [info@nursteadcourt.co.uk](mailto:info@nursteadcourt.co.uk)**

**WHAT'S INCLUDED IN OUR EXCLUSIVE VENUE HIRE -**

- Wedding advice and knowledge with support to guide you from booking through to and on your big day.
- All staffing on the day
- Exclusive use of the House, grounds and Garden Marquee with new patio Terrace for 2017 and carpeted wooden flooring throughout
- DJ Entertainment
- Special Effects Lighting for Marquee and Garden
- Sound system with microphone for speeches
- Round Tables (seat 6 – 10 guests)
- Table set up – includes full length white linen tablecloths and all tableware
- Extra tables for cake, post boxes, gifts, etc
- Top table (for specified number)
- Table numbers and stands, if required
- Cake Stand with Cake Knife
- Silver Chairs with dark black velvet seat pads
- Wooden Easel to display your table plan
- Black and White (16' x 16') dance floor
- White Bistro lighting with dimmer control
- Thermostatically controlled heating
- Fully equipped and serviced Licensed bar

[www.nursteadcourt.co.uk](http://www.nursteadcourt.co.uk) | 0800 0934935 | [info@nursteadcourt.co.uk](mailto:info@nursteadcourt.co.uk)

Nurstead Court, Nurstead Church Lane, Meopham, Gravesend, Kent DA13 9AD





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### **WEDDING PACKAGES 2018/2019**

*The packages below are put together based on our experience and with our couples/customers in mind. Other options are available.*

#### **MAGNOLIA £75 per person\***

- Selection of Classic Canapés
- Your choice of Reception Drink served with a selection of fruit juices
- Wedding breakfast – 3 course served meal plus tea/coffee
- Unlimited Still and Sparkling bottled water for each table
- Half a bottle of wine per person
- A glass of specially selected Sparkling Wine or Prosecco for the Toast
- Choice of Evening Catering

#### **MULBERRY £60.00 per person\***

- Selection of Classic Canapés
- Your choice of Reception Drink served with a selection of fruit juices
- Wedding breakfast – barbecue/buffet/hog roast/afternoon tea
- Unlimited Still and Sparkling bottled water for each table
- Half a bottle of wine per person
- A glass of specially selected Sparkling Wine or Prosecco for the Toast
- Choice of Evening Catering

*Extra Evening guests - £15 per person*

*Children's catering - from £10 per child*

**\* PRICES INCLUDE VAT.**

**NB. The above package prices are for 2018/2019. For 2020 prices please add £5 per person.**





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## **DRINKS MENUS – MAGNOLIA AND MULBERRY PACKAGES**

### **RECEPTION DRINKS**

Choose one or two from the following which we will serve with a selection of fruit juices

Bucks Fizz

Pimms No 1 with fruit

Mojito

Cava Brut

Prosecco Brut

Juliet Rose Sparkling

Kir (House Sparkling & Creme de Cassis)

Bottle Lager

Pink Lemonade

Fruit Punch

Additional Reception Drinks available at £3.00 per glass

### **TABLE WINES – Choose 1 Red, 1 White and 1 Rose to accompany your meal**

#### **RED**

Beaujoulais Villages (France)

Hazana Crianza Rioja (Spain)

Las Olas Malbec (Argentina)

Apple Tree Flat Shiraz (Australia)

#### **WHITE**

Vouvray Sauvion (France)

Hazana Rioja Blanco (Spain)

Las Olas Torrontes (Argentina)

Apple Tree Flat Chardonnay (Australia)

Southern Lights Sauvignon Blanc (New Zealand)

#### **ROSE**

La Jaglerie Rose D'Anjou (France)

Pasos Tempranillo (Spain)

### **TOAST DRINKS**

Choose 1 of the following to be served with your speeches

Cava Brut (Sparkling wine)

Prosecco Brut Ponte Villiani

Juliet Rose sparkling



## **MENUS – MAGNOLIA PACKAGE**

**STARTERS** – Choose from the following:

**Potted Ham Hock and Parsley Terrine**

With home-made piccalilli and a freshly baked baby baguette

**Cherry Tomato & Mozzarella Bocconcini Salad**

With Red Basil\* & Wild Rocket

Ciabatta Bread with Oil & Balsamic Vinegar

*\*seasonal – green basil when not available*

**Our Chefs Seasonal Favourite Home-Made Soups –**

Spring Pea and Fresh Mint, garnished with baby pea shoots

Field Mushroom Minestrone with orzo pasta

**Rosemary baked Camembert with a crusty mini baguette & sweet pickle**

**Trio of Salmon:**

Oak Smoked Salmon Finger, “hot” Smoked Salmon & Poached Salmon salad served with a cucumber crème fraiche

**Smooth Chicken Pate**

With spiced apricot chutney & naan bread

**Warm Goats Cheese & Roasted Onion Tart**

With dressed rocket and a fig & onion coulis

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**Champagne Sorbet**

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## **MENUS – MAGNOLIA PACKAGE (Cont)**

### **MAIN COURSES – Choose from the following:**

#### **Butter-Roasted Jambonette of Chicken**

With sage and onion stuffing, pigs in blankets, Yorkshire pudding, roasted fondant potato & rich gravy

#### **Organic Fillet of Baked Cod**

Served on an edamame, pea and spinach risotto

#### **Roasted Rack of English Lamb (£2.50 supplement)**

On a Rioja and redcurrant sauce with dauphinoise potato

#### **Outdoor Reared Belly of Pork**

Slow cooked & served on an apple and cabbage mash with Chantenay carrots and a cider jus

#### **Slow Cooked Rond of Beef**

Served on a bed of roasted root vegetables, with rich red wine sauce & caramelised baby onions

#### **Gressingham Duck and wild mushroom charlotte**

With bubble and squeak, roasted carrots and a port and wild mushroom sauce

#### **Emmental cheese & beetroot soufflé**

## **DESSERTS**

### **Trio of desserts: Choose three desserts from the list below –**

Pecan Pie

Marbled chocolate cheesecake

Glazed apple flan

Key lime pie

Lemon cheesecake

Mississippi Chocolate Cake

Raspberry ripple cheesecake

Tart au citron

Tart au chocolate

*Each trio platter is served with fresh cream and strawberries*

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**Freshly brewed coffee, infusions & macaroons**





## **MENUS – MULBERRY PACKAGE**

### **'Diamond' Summer Carvery**

Maple & Orange Glazed Home Baked Ham  
Sage & Onion Roasted Crown Turkey  
Individual goats cheese & caramelised onion tarts (V)  
Traditional Potato Salad with Crispy Bacon  
Fresh Pesto & Pine Nut Pasta Salad  
Country Coleslaw  
Minted Sliced Cucumbers  
Beef Tomatoes with Torn Basil  
Tossed Mixed Leaves  
Fresh Bread Board  
Condiments, Pickles & Relishes

### **'Pearl' Summer Carvery**

Rare-Roasted Topside of British Beef  
Individually Dressed Salmon Portions  
Jumbo Crevettes & King Prawns  
Hot Buttered New Potatoes  
Caesar-style fusilli Pasta  
Wild Mushroom & Rice Medley  
Beetroot and Mandarin Salad  
Traditional Greek Salad  
Tossed Leaves  
Fresh Bread Board  
Condiments, Pickles & Relishes

### **'Diamond' Hot Fork Buffet**

Traditional Chicken Chasseur with Tomatoes, Button Mushrooms & Fresh Tarragon  
Slow-Braised British Beef in a Rich Red Wine and Caramelised Onion Jus  
Wild Mushroom & Smoked Paprika Ragout  
Steamed White Rice  
Hot Buttered New Potatoes  
Mixed Battered Vegetables  
Fresh Bread Board



## HOG ROASTS & BBQs

### **THE WHOLE HOG** (*Minimum 85 guests*)

A whole, Free-Range Hog 8 Hour Slow Roasted & Carved at the spit by Our Chefs  
Selection of Home-Made Stuffings  
Hot Buttered New Potatoes  
Country-Style Coleslaw  
Caesar-Style Pasta Salad  
Sliced Beef Tomatoes with Torn Basil & a Balsamic Drizzle  
Tossed Mixed Leaves  
Fresh Bread Board  
Condiments, Pickles & Relishes  
Home-Made Bramley Apple Sauce

### **THE BBQ**

#### **Freshly Charcoal-Grilled by Our Chefs**

Peppered Sirloin Steaks  
Piri-piri Chicken Portions  
Selection of Speciality Local Sausages  
Halloumi Cheese & Mediterranean Vegetable Skewers  
Jersey Royal Potato Salad with Crispy Bacon  
Cherry Tomato & Red Onion Salad  
Fresh Pesto & Pine Nut Fuseli  
Traditional Greek Salad  
Green Salad  
Fresh Bread Board  
Condiments, Pickles & Relishes

## AFTERNOON TEA

### A selection of trimmed reception sandwiches to include:

Cucumber  
Egg Mayonnaise & mustard cress  
Carved ham and wholegrain mustard  
Cheddar with farmhouse chutney  
Mini open bagels, topped with smoked salmon, cream cheese & chives

### Petit Crolines (a selection of warm cocktail pastries) to include:

Poached salmon  
Lightly spiced chicken  
Ham & smoked cheese  
Home-made cherry & sultana scones  
With clotted cream, fresh English strawberries and a selection of fruit preserves

### Traditional afternoon tea cakes

Coffee & walnut  
Lemon drizzle  
Victoria sandwich

All served with a selection of tea infusions of freshly brewed coffee

### MULBERRY PACKAGE additions –

*Selection of Canapés - £5.00 pp*

*Sweet table or served dessert - £6.00 pp (see page 2)*

*Freshly brewed coffee, infusions and macaroons - £4.00 pp*





## **EVENING CATERING**

### **FINGER BUFFET**

Hot Pork Sausage Rolls  
Selection of Home-Made Quiche  
Freshly Cut Crudites with Aoili  
Seasoned Chicken-Fillet Skewers  
Petit Crolines (Ham & mushroom, cheddar & salmon)  
Barbecued Chicken Wings  
Asian Sharing Platter with a Sweet Chilli Dipping Sauce  
Trimmed Reception Sandwich Platters, with a Variety of Fillings to Suit All Tastes

### **SLIDERS**

*Originating in Kansas in the 1920's and re-interpreted at Nurstead Court in the 21st Century, these 'baby burgers' are a talking point as well as a delicious snack!*

18 Hour Cooked, Pulled Pork Sliders, Served with Dill Pickle & American Mustard  
Shredded Hickory Chicken with Chipotle Mayo  
Falafel & Halloumi with Fresh Salsa  
All Served with Baby Fryer  
Baskets of Triple-Cooked Chips

### **EVENING BBQ**

*Our chefs toil over a sizzling grill while your guests build their own burgers and wraps*

100% Ground Beef Burgers  
Pork & Leek Jumbo Sausages  
Grilled Halloumi & falafel burgers  
Fried Onions  
Cheddar Slices  
Shredded Iceberg  
Sliced Beef Tomatoes  
Fresh Baps, Flatbreads & Long Rolls  
Chutneys, Pickles & Relishes

### **EVENING HOG ROAST (£220 supplement)**

A Whole, Free-Range Hog 8 hour Slow Roasted & Carved at the Spit by Our Chefs  
Home-Made Sage & Caramelized Onion Stuffing  
Shredded Iceberg  
Sliced Beef Tomatoes  
Fresh Floured Baps  
Relishes & Mustards  
Home-Made Bramley Apple Sauce



**NURSTEAD**  
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**CONE-FOOD**

*An unobtrusive way of treating your party to tasty, hot snacks during an evening reception. Our waiting staff will circulate around the room, with no need for buffet tables or dedicated food areas*

Fresh Haddock & Black Pepper Goujons

Piri-piri Chicken Split Sticks

Halloumi & Roasted Vegetable Skewers

All Served with Triple-Cooked Chips & the Appropriate Condiments

**CHEESE & CHARCUTERIE BOARDS**

*Beautifully presented and garnished with fresh fruits and herbs, this option offers your guests the finest selection of British and Continental cheeses, meats and paté. We're always happy to include any of your own favourites.*

West Country Farmhouse Cheddar Truckle

Wensleydale with Dried Cranberries

Somerset Brie

Shropshire Blue

Cornish Yarg

Air-Dried Ham (South Wales)

Bresaola (Cornwall)

Freshly Baked Boules & Baguette

Hard-Baked Biscuits

Home-Made Chutneys & Picallili

Marinated Olives

Fresh Fruits & Herbs to Garnish

