



A perfect venue for weddings and partnerships

Nurstead Court is a Grade 1 listed building consisting of a medieval hall with a Regency front. The House is positioned in an idyllic setting amid acres of farmland and includes the use of the following rooms for your wedding ceremony and reception:

The Drawing Room This elegantly styled room is licensed to hold ceremonies for a maximum of 75 guests and can also be used for small receptions (maximum 40).

The Dining Room this room includes the house bar and Grand Piano a place for you and your guests to use before and after the ceremony.

The Library a medieval room with its oak panelling and book-lined shelves. The French windows lead out to the attractive south facing gardens. A perfect setting for pre-reception drinks/gatherings and photographs.

The Garden Marquee has endless views over undulating parkland. It seats a maximum of 120 for a wedding breakfast and is suitable for evening receptions with up to 200 guests. The interior has an elegant ivory lining with valances and incorporates a fully stocked bar.

Stable Cottage a luxury honeymoon suite is available to hire for your wedding day and night with a choice of full English or Continental breakfast served to you in the morning.

Shepherds Huts these brand new cosy huts have been lovingly handcrafted to accommodate two people. They have all modern conveniences and guests are provided with a breakfast hamper to enjoy in their own 'garden' area.

Our Wedding Co-ordinators will be happy to discuss your requirements or arrange a private visit. Please email info@nursteadcourt.co.uk or telephone 0800 0934 935.

'A relaxed, but classy ambience'



**NURSTEAD
COURT**

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PRICE LISTS AND PACKAGES 2019

HIRE OF DRAWING ROOM FOR WEDDING OR PARTNERSHIP CEREMONIES:

(Ceremonies for up to 75 people)

£400.00

RECEPTION VENUE HIRE:

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

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

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

****For smaller weddings (max 50) held in the House please contact 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 | 0800 0934935 | info@nursteadcourt.co.uk

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





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WEDDING PACKAGES 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 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

Champagne Sorbet





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

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 –

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

Freshly brewed coffee, infusions and macaroons - £4.00 pp



NURSTEAD
COURT

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

