



*Weddings
At
Saxon Hall
2023/2024*

Aviation Way
Southend-on-Sea
Essex
SS2 6UN

☎ 01702 545554

Weddings at Saxon Hall 'Expect the Best'

Firstly congratulations on your forthcoming marriage and thank you for your enquiry. We understand that your wedding is one of the most important days of your life, which is why we at Saxon Hall fully appreciate that only the best will do.

Our professional team has been carefully selected and trained to the highest standards and being an independent business we take pride in going that extra mile by offering the personal touch in everything we do.

Saxon Hall is licensed to conduct civil wedding ceremonies and has full catering and bar facilities. With over 200 free car parking spaces and good road and rail connections; everything is here to make your dream day come true.

Included in this brochure are some of our more popular packages, however we understand that it is your special day and that every wedding is unique so please don't hesitate discussing tailoring your own personalised menu with our **Events Coordinator, Gemma, on 01702 545554 or at gemma@saxonhall.co.uk**.

Best wishes,

Saxon Hall

TEL: 01702 545554

WEB: www.saxonhall.co.uk

EVENTS COORDINATOR: gemma@saxonhall.co.uk

ACCOUNTS: inna@saxonhall.co.uk

GENERAL ENQUIRIES: colette@saxonhall.co.uk

WEDDINGS | BANQUETING | CONFERENCES

Standard Menu

Please choose **TWO items** from each box. All numbers **must be pre-ordered**

All mains will be accompanied by potatoes and seasonal vegetables

£32.75 per person

To add a cheese course please add a supplement of £4.30 per person

Starters

Deep Fried Garlic Mushrooms with a Spicy Dipping Sauce

Tomato & Basil Soup

Beef Tomato, Mozzarella & Basil Salad

Devilled Whitebait with Lemon Wedge

Fan of Melon with Fruit Coulis

Egg Mayonnaise with Mixed Salad

Homemade Vegetable Soup

Italian Herb Chicken Fingers

Mains

Roast Chicken with Chipolata Sausage & Stuffing

Parsnip, Cranberry & Chestnut Loaf served with a Sage Cream Sauce

Classic Lasagne – Beef or Mediterranean Vegetable

Chefs' Homemade Hunters Chicken

Classic Beef Bourguignon

Chicken Supreme in a White Wine & Mushroom Sauce

Salmon with Lemon & Dill Sauce

Chicken with a Parma Ham, Sage & Parmesan Crust

Chefs' Homemade Creamy Mixed Fish Pie

Gammon Steak served with a Parsley Sauce

Desserts

Vanilla Crème Brûlée

Homemade Apple Pie & Custard

Fresh Fruit Salad & Rossi's Vanilla Ice Cream

Strawberry Cheesecake & Cream

Lemon Meringue Pie with Cream

Sticky Toffee Pudding & Custard

Cheese & Biscuits

Spotted Dick & Custard

Classic English Sherry Trifle

Treacle Tart served with Cream

Bread & Butter Pudding with Custard

Classic Lemon Tart with Cream

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Mid-range Menu

Please choose **TWO items** from each box. All numbers **must be pre-ordered**

All mains will be accompanied by potatoes and seasonal vegetables

£36.75 per person

To add a cheese course please add a supplement of £4.30 per person

Starters

Chef's Homemade Pâté with Side Salad and Melba Toast

Trio of Melon Balls with Ruby Port

Deep Fried Brie Wedges with Cranberry Sauce

Pâté Stuffed Mushrooms served with Aioli Dip

Chefs' Homemade Minestrone Soup

Smoked Mackerel Fillet with Horseradish Cream

Traditional Prawn Cocktail with Brown Bread & Butter

Sticky Belly Pork Bites served with Garnish

Mains

Basa Fillets with Ratatouille & Basil

Roast Topside of Beef with Yorkshire Pudding & Horseradish

Braised Steak au Poivre Casserole

Roasted Cod with a Watercress Sauce

Roast Turkey with Chipolata Sausage & Stuffing

Honey & Mustard Marinated Pork Loin served with a Brandy & Apple Jus

Roasted Chicken Breast with a Classic Chasseur Sauce

Salmon & Prawn En Croute

Chicken Stuffed with Herby Mascarpone

Desserts

Lemon Possett with Ginger Biscuit

Profiteroles with Warm Chocolate Sauce

Belgium Chocolate and Orange Tart & Cream

Strawberry Mousse with Shortbread Biscuit

Raspberry Crème Brûlée

Baked Berry Cheesecake

Individual Strawberry Meringue Nest

Apple Strudel served with Pouring Cream

Coffee Caramel Crème Brûlée

St. Clement's Possett

Marmalade Bread & Butter Pudding with Pouring Cream

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Deluxe Menu

Please choose **TWO items** from each box. All numbers **must be pre-ordered**

All mains will be accompanied by potatoes and seasonal vegetables

£39.75 per person

To add a cheese course please add a supplement of £4.30 per person

Starters

Bruschetta Basilica: Tomato, Basil, Garlic & Mozzarella

Portobello Mushroom with Cheese & Caramelised Onion

Caesar Salad with Chicken, Bacon & Croutons

Chefs' Homemade Salmon & Spinach Fishcakes

Duo of Melon with Parma Ham

Beer Battered Cod Goujons with Tartare Sauce

Ham Hock Terrine with Homemade Piccalilli

Homemade Broccoli & Stilton Soup

Mains

Lamb Shank with Fresh Rosemary & Red Wine
Reduction

Soy & Ginger Sea Bass Fillets

Slow Roast Saddle of Lamb Stuffed with Sausage meat
and Rosemary

Pesto & Olive Crusted Fillet of Fish

Roast Leg of Lamb served with Mint Sauce

Roasted Duck Breast with Plum Sauce

Escalope of Veal with a Mushroom, White Wine &
Cream Sauce

5oz Fillet Beef Wellington (£5.00 Supplement)

Roasted Plaice with Fennel & Tomato

Desserts

Tropical Fresh Fruit Salad with Coconut Ice
Cream

Cherry & Almond Crumble with Crème
Anglaise

Summer Fruit Pudding served with Pouring
Cream

Luxury Bailey's Cheesecake

Salted Chocolate & Hazelnut Brownie with
Rossi's Ice Cream

Baked Ricotta Cake served with Pouring
Cream

Lemon & Raspberry Mousse with Pistachio &
Ginger Shortbread

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Children's Menu

Please choose **ONE OPTION ONLY** for each course
ALL YOUR GUESTS MUST HAVE THE SAME CHOICE FOR EACH COURSE

£15.75 per child*

Starters

Cheesy Garlic Bread
Melon Balls

Mains

Main courses are served with chips and baked beans or peas + a Fruit Shoot

Chicken Nuggets
Fish Fingers
Sausages

Desserts

Vanilla Ice Cream with Chocolate sauce
Slices of Fresh Fruit with Strawberry or Chocolate Dipping Sauce

***Price applies to children under 12 only**

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Buffet Menus

Finger Buffet Menus

Catering for at least 80% of guests is required

20 Person Minimum

7 items £17.95 per person | **9 items £21.95** per person

Plaice Goujons with Tartare Sauce
Vegetarian Pizza
Baked Mini Potato Jackets
Mini Yorkshire Puddings stuffed with Roast Beef
Honey, Mustard & Sesame Cocktail Sausages
Sandwiches with Assorted Fillings
Chicken Goujons with a BBQ Dip
Mozzarella Sticks with a BBQ Dip
Mini Quiches
Onion Rings
Mini Deep Fried Brie with Cranberry Sauce
Tortilla Chips with a Tomato Salsa
Spicy Chicken Wings with a BBQ Sauce
Pepperoni Basil Tomato Puffs
Mini Vegetable Spring Rolls
Crudities and Dips
King Prawns wrapped in Filo Pastry
Mini Bagels with Smoked Salmon
Asparagus & Prosciutto Puff Pastry Bundles

Hot Fork Buffet Menu**

Please select **THREE** items, **£17.95** per person

20 Person Minimum

Lamb Rogan Josh with Rice & Mini Naan Bread
Lasagne with Garlic Bread
Smothered Chicken: Chicken, Bacon, BBQ Sauce & Cheese
Sweet & Sour Chicken with Rice & Prawn Crackers
Beef Bourguignon
Poached Salmon Steak with a Pesto & Sun Blushed Tomato Dressing
Vegetarian Lasagne with Garlic Bread **V**
Mushroom Stroganoff **V**

****All served with a selection of chef's seasonal side dishes**

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Barbeque Menu***

£20.25 per person
20 Person Minimum

Chefs Homemade Burger in a Seeded Bun (available without or without cheese)
BBQ Chicken Drumsticks
Sausage in a Roll
Vegetable Kebabs

*****All served with Side Salad, Homemade Coleslaw and Potato & Chive Salad**

Optional Extras:

Minted Lamb Cutlets	£3.60 per person
Marinated Chicken Breast	£3.10 per person
Halloumi Kebabs	£2.40 per person
Baked Jacket Potatoes	£1.20 per person
French Stick & Butter.....	£0.70 per person
Fried Onions.....	£0.55 per person

Buffet Centre Pieces

20 Person Minimum

******Whole Dressed Salmon, 40 Person Minimum**

Whole Dressed Salmon****	Price on request
Cold Meat Platter with Beef, Ham and Turkey	Price on request
Seafood Platter	Price on request
Cheeseboard	Price on request
Fruit Platter	Price on request

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Dessert Buffet

£7.95 per person, per item
20 Person Minimum

Fresh Fruit Salad & Pouring Cream

A Selection of Gateaux

Apple & Blackberry Crumble served with Custard

Traditional Sherry Trifle

A Selection of Cheesecake & Cream

Mini Dessert Platter – Crème Brûlée, Chocolate Brownies & Strawberry Meringue Nest

Reception Canapés

Please select a **MINIMUM of 5, £1.75** per item
20 Person Minimum

Mini Brie & Tomato Croustade

Mini Blinis with Cream Cheese & Chives

Shot Glass of Chilled Borscht with Sour Cream

Mini Vegetable Samosas

Mini Aromatic Duck, Spring Onion & Hoi Sin Pancakes

Smoked Salmon on Rye Bread

Asparagus & Parma Ham Wraps

Smoked Salmon & Pea Shoot Vol au Vents

Parma Ham & Mozzarella Bites

Chicken Satay with Peanut Dip

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Afternoon Tea

Why not make it extra special with a glass of bubbly?

Speak to our Events Coordinator for the current price

£21.95 per person
20 Person Minimum

Two Scones

Chefs Homemade Plain & Fruit Scones served with Clotted Cream & Jam

Six Finger Sandwiches

A Variety of Assorted Finger Sandwiches:

Smoked Salmon & Cream Cheese

Cheese & Tomato

Roast Beef & Horseradish

Ham & Mustard

Egg & Cress

Cucumber

Four Sweet Treats

Chocolate Brownies

Lemon Drizzle

Mini Fruit Tarts

Macaroons



2 Servings of Tea & Coffee



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Arrival Drinks and Wine

Prices quoted will be per glass (unless advised otherwise)

Champagne	Please ask for current price
Sparkling Wine	Please ask for current price
Bucks Fizz	Please ask for current price
Pimm's and Lemonade	Please ask for current price
House Red/White/Rosé Wine.....	Please ask for current price
Liqueurs from	Please ask for current price
Corkage	Please ask for current price
Corkage	Please ask for current price
½ Bottle of House Wine.....	Please ask for current price

Sunday Carvery – Open to the Public – Booking Required

Available every Sunday, sittings from 12:30 until 14:00; perfect for relaxing family gatherings

2-Courses: £16.00 | 3-Courses: £19.50

Are you hosting a charity event?

Why not speak to our Events Coordinator Gemma about our special catering options; jacket potato buffets (served with Coleslaw & Salad: Cheese, Beans, Chilli or Tuna), chicken & chips 'basket meals', just tell us what you have in mind & we'll endeavour to help!

Contact Gemma on gemma@saxonhall.co.uk or call her on 01702 545554.

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FAQS

What are your room hire charges? And what do they include?

Below we have listed the room-hire charges for our 2 most popular rooms. The charges shown are inclusive of VAT and include all table linen, crockery & cutlery and full bar facilities & bar staff until Midnight. Catering costs are additional.

	Ceremony Room	Jubilee Suite (Exclusive use of bar)	Maplin Suite (Bar may be shared, dependant on other events)
Midweek & Saturdays (Access time TBC with Events Coordinator)	£350.00	£500.00	£300.00

Do You Have Accommodation?

We do not have accommodation on site; however, there are hotels nearby, for example, there is a Holiday Inn and a Premier Inn within close proximity.

How Do I Confirm My Booking?

Bookings are not confirmed until we have received the deposit. We will then provide written confirmation of your booking (either by post or via email).

When do I have to pay for my wedding?

All weddings have to be paid in full 2 weeks before the wedding date.

Can I Bring My Own Food & Drink?

Saxon Hall provides **ALL** catering and beverages. Therefore, no food and drink can be brought in for your event; the only exception to this is a wedding cake (Saxon Hall do not provide cake stands or cake knives).

Do You Have A Resident DJ or Can I Provide My Own?

We recommend Eternity Events, who since our inception have worked here many times. However, you can bring your own DJ as long as they carry full public liability insurance and P.A.T. tested equipment (we will need to inspect the certificate prior to your function).

Eternity Events can be contacted on 07900 627243 or online at www.eternityevents.co.uk.

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Can You Recommend Any Suppliers or Services I May Need For My Event?

We have many suppliers/service providers that we recommend, please see below for a few suggestions:

- The Flower Basket of Rochford at www.theflowerbasket519.co.uk
- Out of the Earth Bespoke Florist at www.outoftheearth.co.uk or on 01702 619555
- Laceys, Venue Styling & Event Design, on 07565 860751 or via email laceysevents@outoftheearth.co.uk
- Professional Toastmaster, David Mills, on 07968 696372 or at www.toastmasterdavidmills.co.uk

Do I have to book the Registrar for my wedding?

Yes you do as you will also need to give notice of your wedding. You need to contact Castle Point & Rochford Registration Office on 01268 361350 or 361351. Please ensure you have the following information to hand when you call:

- Your name & contact details
- Venue
- Date of the wedding
- Time of the wedding

Please contact us if you have any further queries

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