



# Weddings AT SAXON HALL

2025 / 2026

Aviation Way  
Southend-on-Sea  
Essex  
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# 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 our most popular catering options, 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](mailto:gemma@saxonhall.co.uk).

Best wishes,  
*Saxon Hall*

## Standard Menu

Please choose **TWO** items from each course. All numbers **must be pre-ordered**  
*Potatoes and seasonal vegetables will accompany all mains*

£36.00 per person

*To add a cheese course please add a supplement of £4.50 per person*

### STARTERS

Tomato & Basil Soup  
Beef Tomato, Mozzarella & Basil Salad  
Deep Fried Garlic Mushrooms with Spicy Dipping Sauce  
Fan of Melon with Fruit Coulis  
Egg Mayonnaise with Mixed Salad  
Homemade Vegetable Soup  
Italian Herb Chicken Fingers  
Creamy Mushroom Bruschetta  
Smoked Mackerel Fillet with Horseradish Cream

### MAINS

Roast Chicken with Chipolata Sausage & Stuffing  
Parsnip, Cranberry & Chestnut Loaf served with a Sage Cream Sauce  
Classic Lasagne – Beef or Mediterranean Vegetable  
Classic Beef Bourguignon  
Chicken Supreme in a White Wine & Mushroom Sauce  
Salmon with Lemon & Dill Sauce  
Chefs' Homemade Creamy Mixed Fish Pie  
Gammon Steak served with a Parsley Sauce  
Roasted Chicken Breast with a Classic Chasseur Sauce

### DESSERTS

Vanilla Crème Brûlée  
Fresh Fruit Salad & Rossi's Vanilla Ice Cream  
Strawberry Cheesecake  
Sticky Toffee Pudding & Custard  
Traditional Cheese & Biscuits  
Spotted Dick & Custard  
Classic English Sherry Trifle  
Treacle Tart served with Pouring Cream  
Bread & Butter Pudding with Custard  
Classic Lemon Tart with Cream  
Individual Strawberry Meringue Nest

## Mid-range Menu

Please choose **TWO** items from each course. All numbers **must be pre-ordered**  
*Potatoes and seasonal vegetables will accompany all mains*

**£41.25 per person**

*To add a cheese course please add a supplement of £4.50 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  
Traditional Prawn Cocktail with Brown Bread & Butter  
Sticky Belly Pork Bites served with Garnish  
Deville Whitebait with Lemon Wedge

### MAINS

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  
Chefs' Homemade Hunters Chicken  
Salmon & Prawn En Croute  
Chicken Stuffed with Herby Mascarpone  
Chicken with a Parma Ham, Sage & Parmesan Crust

### DESSERTS

Lemon Possett with Ginger Biscuit  
Profiteroles with Warm Chocolate Sauce  
Strawberry Mousse with Shortbread Biscuit  
Raspberry Crème Brûlée  
Apple Strudel served with Pouring Cream  
Coffee Caramel Crème Brûlée  
St. Clement's Possett  
Marmalade Bread & Butter Pudding with Pouring Cream  
Homemade Apple Pie & Custard  
Lemon Meringue Pie with Cream

## Deluxe Menu

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

*Potatoes and seasonal vegetables will accompany all mains*

**£44.50 per person**

*To add a cheese course please add a supplement of £4.50 per person*

### STARTERS

Bruschetta Basilica: Tomato, Basil, Garlic & Mozzarella  
Portobello Mushroom with Cheese & Caramelised Onion  
Duo of Melon with Parma Ham  
Beer Battered Cod Goujons with Tartare Sauce  
Ham Hock Terrine with Homemade Piccalilli  
Homemade Broccoli & Stilton Soup  
Crayfish & Prawn Cocktail  
Rocket, Smoked Salmon, Asparagus & Parmesan Salad

### MAINS

Lamb Shank with Fresh Rosemary & a Red Wine Reduction  
Sea Bass Fillets with Ratatouille & Basil  
Slow Roast Saddle of Lamb Stuffed with Sausagemeat 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)**  
Honey & Mustard Marinated Pork Loin served with a Brandy & Apple Jus  
Roast Rib of Beef with Yorkshire Pudding & Horseradish

### DESSERTS

Cherry & Almond Crumble with Crème Anglaise  
Summer Fruit Pudding served with Pouring Cream  
Luxury Bailey's Cheesecake  
Salted Chocolate & Hazelnut Brownie with Rossi's Vanilla Ice Cream  
Lemon & Raspberry Mousse with Pistachio & Ginger Shortbread  
Belgium Chocolate and Orange Tart & Cream

## Children's Menu

Please choose **ONE OPTION ONLY** for each course  
*All children must have the same choice for each course*

£17.50 per child\*

### STARTERS

Cheesy Garlic Bread  
Melon Balls

### MAINS

Main courses 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
- Alternatively qualifying children may have 1/2 portion of chosen main course

## Buffet Menus

### Finger Buffet Menus

**Catering for at least 80% of guests is required  
20 Person Minimum**

7 items £21.00 per person | 9 items £25.00 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\*\*

**Catering for 100% of guests is required  
20 Person Minimum**

Please select THREE items, £21.00 per person

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

### Dessert Buffet

£8.95 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

## Barbeque Menu\*\*\*

£23.50 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:

<b>Minted Lamb Cutlets</b>	£3.85 per person	<b>Marinated Chicken Breast</b>	£3.30 per person
<b>Halloumi Kebabs</b>	£2.60 per person	<b>Baked Jacket Potatoes</b>	£1.30 per person
<b>French Stick &amp; Butter</b>	£0.75 per person	<b>Fried Onions</b>	£0.55 per person

## Buffet Centre Pieces

**20 Person Minimum**

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

<b>Whole Dressed Salmon ****</b>	Price on request
<b>Seafood Platter</b>	Price on request
<b>Fruit Platter</b>	Price on request
<b>Cold Meat Platter with Beef, Ham &amp; Turkey</b>	Price on request
<b>Cheeseboard</b>	Price on request

## Reception Canapés

Please select a **MINIMUM of 5**, £2.00 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

Parma Ham & Mozzarella Bites

Chicken Satay with Peanut Dip

## Afternoon Tea

**How about making it extra special with a glass of bubbly?**

*Speak to our Events Coordinator for the current price*

£25.95 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

Includes two servings of tea and coffee



## Arrival Drinks and Wine

*Prices quoted will be per glass (unless advised otherwise)*

<b>Champagne</b>	Please ask for current price
<b>Sparkling Wine</b>	Please ask for current price
<b>Bucks Fizz</b>	Please ask for current price
<b>Pimm's &amp; Lemonade</b>	Please ask for current price
<b>House Red/White/Rose Wine</b>	Please ask for current price
<b>Liqueurs</b>	Please ask for current price
<b>Corkage</b>	Please ask for current price
<b>1/2 Bottle of House Wine</b>	Please ask for current price

## Weekly Sunday & Monthly Midweek Carvery (open to the public) Booking Required

Available every Sunday and the 1st Wednesday of the month, sittings from 12:30 until 14:00;  
perfect for relaxing family gatherings

2-Courses: £21.95 | 3-Courses: £24.95

### 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](mailto:gemma@saxonhall.co.uk) or call her on 01702 545554.

## FAQs

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

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

<b>Ceremony Room</b>	<b>Jubilee Suite (exclusive use of bar)</b>	<b>Maplin Suite (bar may be shared, dependant on other functions)</b>
£400.00	£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](http://www.eternityevents.co.uk).

### 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](http://www.theflowerbasket519.co.uk)
- Out of the Earth Bespoke Florist at [www.outoftheearth.co.uk](http://www.outoftheearth.co.uk) or on 01702 619555
- Laceys, Venue Styling & Event Design, on 07565 860751 or via email [laceyseventservices@gmail.com](mailto:laceyseventservices@gmail.com)
- Professional Toastmaster, David Mills, on 07968 696372 or at [www.toastmasterdavidmills.co.uk](http://www.toastmasterdavidmills.co.uk)

## FAQs (cont.)

### 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

### Guidance for couples marrying on approved premises

1. As soon as you have made the provisional arrangements for your marriage on approved premises you should contact the superintendent Registrar for the district in which the premises are situated, i.e. Castle Point & Rochford.
2. Without the presence of this superintendent registrar there can be no marriage and any arrangements for that use of the premises depend entirely on their availability.
3. Please note that any arrangements made for the marriage to take place on the approved premises are dependent on:
  - the attendance of the superintendent registrar and a registrar for the district in which the premises are situated
  - the issue of the authority or authorities for marriage by the superintendent registrar(s) to whom notice of marriage was given
4. You are advised that any ceremony conducted on approved premises shall not be religious in nature. In particular, the ceremony shall not:
  - include extracts from an authorised religious marriage service or from sacred religious texts
  - be led by a minister of religion or other religious leader
  - involve a religious ritual or series of rituals
  - include hymns or other religious chants
  - include any form of worship

If you require any further information regarding the ceremony please contact the Superintendent Registrar for your district.

Should you have any other queries please feel to contact us