



FROYLE PARK

EST. 1588

IN PARTNERSHIP WITH

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Award-winning catering & event management within an
unforgettable countryside setting



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Froyle Park in partnership with Kalm Kitchen, a premium local caterer, is proud to offer couples an all-inclusive wedding package; combining creative seasonal recipes and experienced event management within the timeless surroundings of our Grade II* listed Jacobean Manor.

WHAT IS INCLUDED WITHIN THE PACKAGE?

THE VENUE

The entirety of the Froyle Park Country Estate, including all event spaces, our grounds (including The Dome), our Honeymoon Suite & Powder Room, and our pre-wedding Hideaway (sleeps 6).

THE ACCOMMODATION

32 bedrooms, sleeping 66 guests the night of your wedding - worth approximately £3,500

THE FOOD

Canapé reception, 3 course wedding breakfast & evening food delivered by the award-winning Kalm Kitchen. Serving innovative seasonal menus with a host of exciting upgrade options and plenty of scope for personalisation, the food is certain to be one of the highlights of your day!

THE DRINK

Free corkage until 7pm - bring along your favourite vintage & save on expensive venue wine packages (estimated saving of £2,000+). We will arrange a paying bar service for you from 7pm until your event finish time.



INTRODUCING OUR TRUSTED CATERING PARTNER
KALM KITCHEN

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Kalm Kitchen is known for creating outstanding food that captures people's imaginations. Since their launch in 2007, this family-run business has established a reputation for an inventive approach to food and meticulous attention to detail. Aside from culinary finesse, a commitment to customer service has been at the heart of their ongoing success.

With our all inclusive package, Kalm Kitchen will take care of the delivery of your chosen menu from canapes to your wedding breakfast right through to your evening food.

Kalm Kitchen would love to talk to you about personalising your menu and have a host of exciting upgrade options to add some extra wow factor, from grazing stations to their incredible patisserie dessert tables.

We are certain that your food will be the highlight of your day.



A PRIVATE OASIS JUST FOR YOU.

Immerse yourself in the tranquility of this breathtakingly romantic setting, whilst enjoying the comforting pitter patter of our ornate water fountains.

With our all-inclusive package, everything is taken care of - leaving you to enjoy a stress free experience that is sure to create memories to cherish.





SAY I DO.

Fall in love all over again at Froyle Park, a place where time slows and magic lingers.

Froyle Park offers a variety of stunning locations to host your ceremony. You can choose from inside our intimate Drawing Room (80 guests), our oak-panelled Great Hall (130), or the panoramic scenery from our Dome (240).

For larger ceremonies, our Grand Ballroom seats up to 300 guests.

With so many picture-perfect options, you're sure to find the perfect spot to exchange your vows at Froyle Park.

Contact the Registry Office to book your Civil ceremony:

T: 0300 5551392

E: ceremonies.midhants@hants.gov.uk

Following your ceremony, we have several spaces to enjoy your Kalm Kitchen canapé reception, including our outdoor Terrace, the Drawing Room or the Reception Room.





WEDDING BELLS ARE RINGING.

With over 1,000 years of history and just a stone's throw from the venue, St Mary's is a characterful and historic setting to exchange your wedding vows.

T: 01420 23339

E: admin@benbinfro.org

For more information about local churches, please contact the team directly.





YOUR WEDDING FEAST.

With stunning views over the Estate, our Grand Ballroom is a bright and spacious setting for a sumptuous Kalm Kitchen wedding breakfast to remember!

The Kalm Kitchen team will set your name cards, light your candles and serve your fabulous wines - taking care of the small details leaving your guest to enjoy your celebration to the full.

Your 3 course wedding breakfast, served by the exceptional Kalm Kitchen team, is sure to be a mouth watering experience for your guests. Serving innovative seasonal menus with a host of exciting upgrade options and plenty of scope for personalisation, the food is certain to be one of the highlights of your day!

Following your wedding breakfast, your guests can seamlessly transition to the dance floor for your evening reception without the need for any tables to be removed. With a capacity of up to 300 guests, there will be plenty of space for your chosen DJ, photo booth and evening food within the room.





I BET THAT YOU LOOK GOOD ON THE DANCE FLOOR.

Transition seamlessly into your evening reception without the need to remove tables or hire a dancefloor in our spacious Grand Ballroom, featuring its own private bar.

As the day's festivities draw to a close, you'll be dancing on the clouds in our Grand ballroom. There's no better way to start your first dance. Why not add those extra touches with a photo booth and uplighting to create a wonderful ambiance in our Grand Ballroom?

To cap off the night, Kalm Kitchen will serve some delicious 'Late Night Munchies' for all of your guests to enjoy!





STAY WITH US.

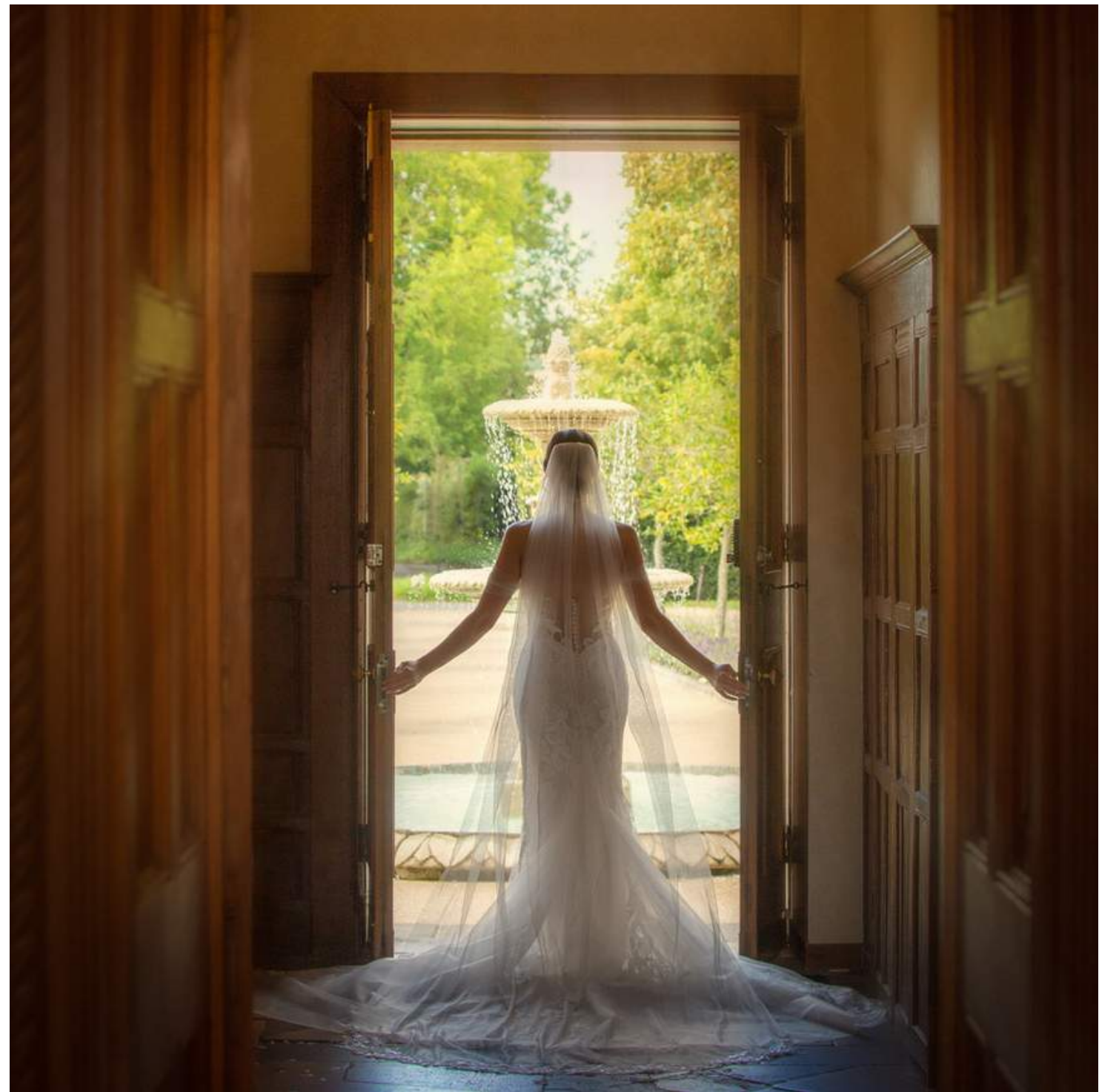
Our Honeymoon Suite is a luxurious and elegant haven, designed to provide a romantic and unforgettable experience for newlyweds. Features include a stunning 4 poster bed, private balcony and large period windows with panoramic views of our stunning Estate.

Our Honeymoon Suite also features a stylish Powder Room with several Hollywood Mirrors, making it the perfect spot to get a pamper and prepare for your day in great company.

Our pre-wedding bridal Hideaway is available for up to 5 of your guests to stay with you on the eve of your wedding.

Last but not least, our Manor house can sleep up to 64 of your guests in our comfortable apartments. We really do have you covered at Froyle Park.







BELLS & WHISTLES.

We are thrilled to welcome your furry friends to your wedding day as they are an integral part of your family. Your dogs can accompany you down the aisle, carry the all-important rings, and join you for the reception pictures. They can then head home for a well-earned rest ahead of dining service.

At Froyle Park, we welcome children with open arms. Bring along their favourite books, games, colouring packs or iPad. Our snug room is perfect for kids to be creative, relax, and have some fun. Even better, hire a nanny service to supervise them - it means the grown-ups can enjoy the afternoon celebrating with you, knowing the children are well-supervised and safe.





BE INSPIRED BY OUR HANDPICKED SUPPLIERS

Carefully selected for their exceptional service level, each of our Handpicked Suppliers have delivered tens if not hundreds of weddings at our Venue. Lean on them to guide you through the planning process and advise you as to how to bring your vision to life!

From florists to DJs to photographers, you are in safe hands when you pick our amazing Handpicked Suppliers.





A SAFE PAIR OF HANDS.

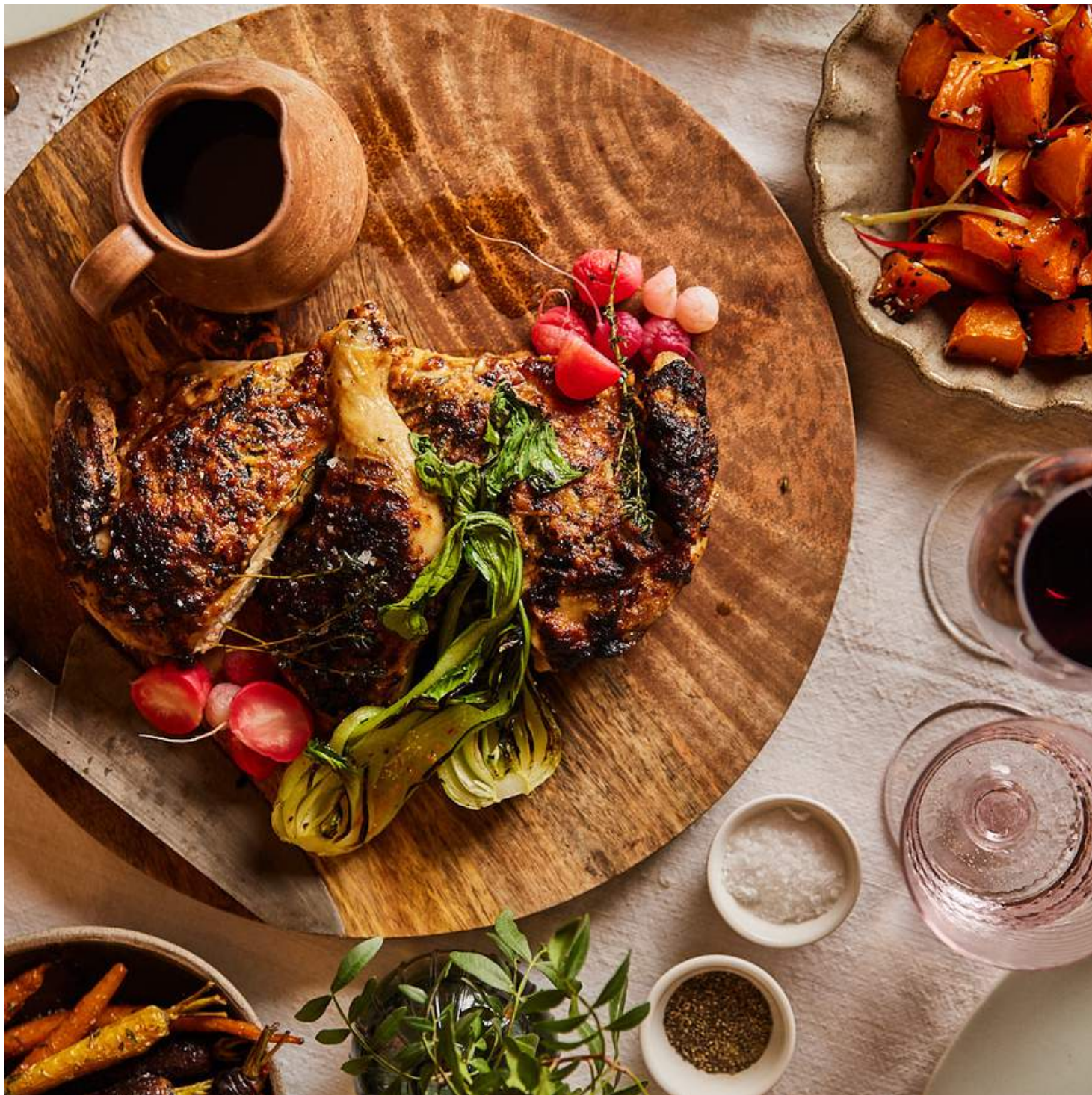
Our small but mighty team of Wedding Managers will be with you every step of the way to bring your vision to life.

Included within the package are one-to-one planning meetings with both Kalm Kitchen & the Venue, in addition to a private food tasting.

On your wedding day, we will be onsite 24/7 to ensure that you and your guests are well taken care of and serve as a point of contact for your suppliers.

Our wealth of experience offers peace of mind, so you can relax and enjoy your special day.





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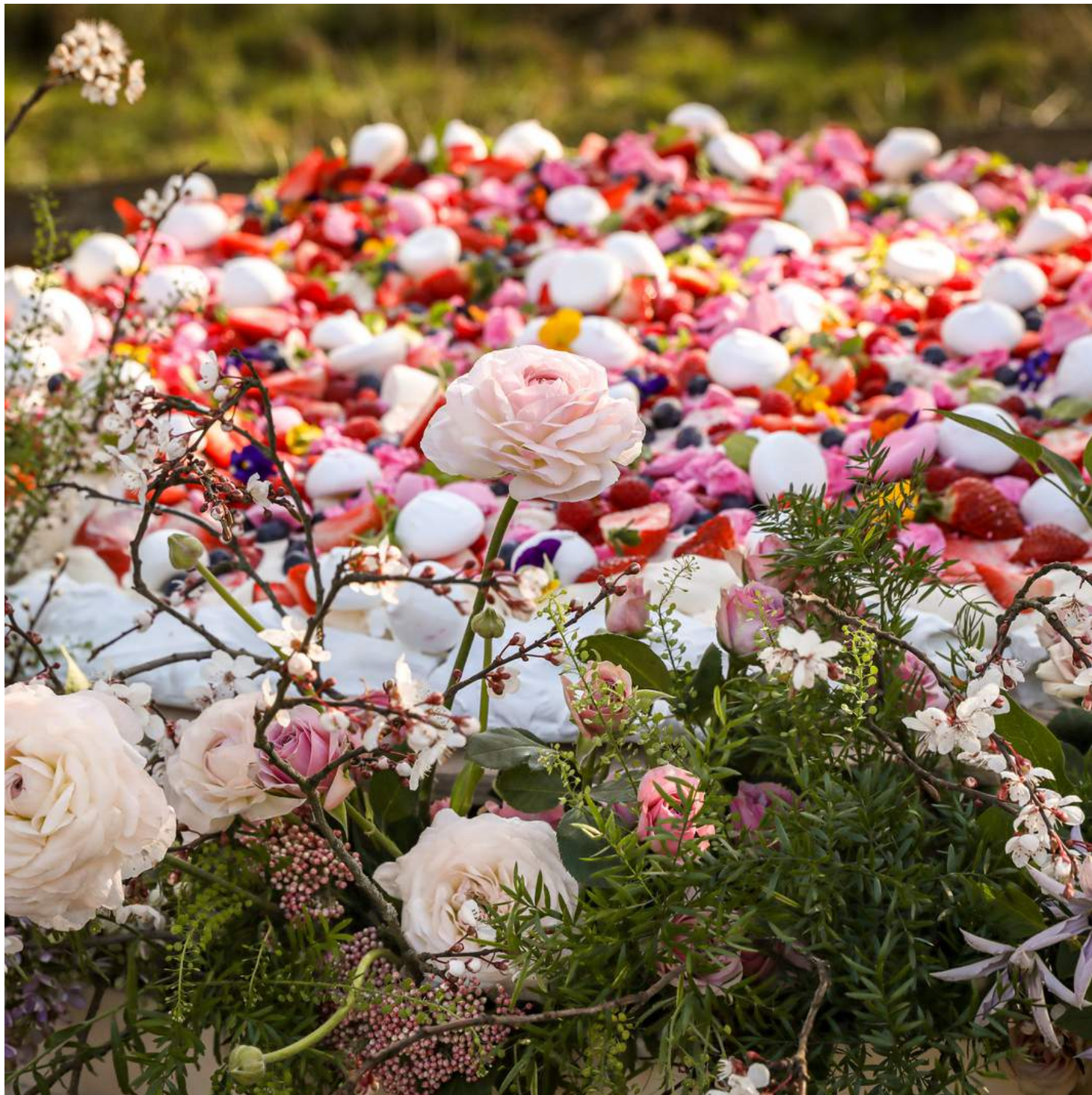
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Kalm Kitchen is known for creating outstanding food that captures people's imaginations. Driven by the ethos of always exceeding expectations, their friendly team goes the extra mile to ensure that every occasion is thoughtfully tailored and flawlessly executed. With countless successful events and weddings to their name, you can rely on the Kalm Kitchen team to deliver an event that is memorable in every way. Using their unique combination of knowledge, creativity and delicious food, they will work with you to design an unforgettable experience.

Kalm Kitchen understands the significance of your event. Their mission is to elevate these occasions by offering an exquisite menu that captivates your guests. The menus provided in this brochure are samples; they offer seasonal menus that we can provide upon request. If you're looking for something more bespoke, they love to create unique and tailor-made offerings designed to mirror your vision for your wedding. They would be delighted to discuss your ideas and plans and bring your aspirations to life.

With Kalm Kitchen in charge of your catering & service, the food is certain to be the highlight of your day.



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WHAT'S INCLUDED?

A selection of six canapés followed by a three-course wedding breakfast

Late Night Munchies evening food

Chefs and a front of house team including wine waiters for the canapé reception and meal

Fine white bone china, all cutlery and glassware

White table linen

Full planning meeting to discuss your event in detail

A tasting for two to sample and decide on your menu

A range of dietary options for starter, main course and dessert

A selection of fresh, rustic breads

Coffee, Brew Tea and petit fours are served from a staffed station

Table stands and water jugs for each table

Unlimited supply of cubed ice

The package includes the provision for you a total of 80 guests. Should your guest numbers vary, a quote can be provided by Froyle Park upon request.



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CANAPÉS
please choose six

HOT

Confit duck filo cigar with mandarin gel and crispy ginger

Beef sirloin with confit potato and morel mayonnaise

Braised beef short rib with truffle cauliflower purée and Parmesan

Pommes Anna with beef tartar and truffle pearls

Fish and chips - pressed potato with taramasalata malt vinegar and dill

Mini Yorkshire puddings with venison loin, cranberry sauce and crème fraîche

Butternut squash beignet with caramelised mustard seeds and coriander yoghurt (Ve)

COLD

Chicken skin waffle with salt baked celeriac disc and apple purée

Smoked chicken with tomato and bacon jam

Croissant truffle pudding with black garlic emulsion (Ve)

Roast pork loin and red onion marmalade crostini crackling and hazelnut crumb

Moussaka - pasta crisp with aubergine red pepper and potato ratatouille, soubise sauce and a sheeze crisp (Ve)

Cured trout on squid ink tapioca, avocado mousse and fresh peas

Dressed lobster on brioche pudding

WE ALSO OFFER SEASONAL GRAZING STATIONS SHOULD YOU PREFER THIS STYLE OF SERVICE.
PRICING AVAILABLE UPON REQUEST.



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STARTERS

please choose one

King scallop with spiced cauliflower purée, shaved cauliflower, pickled micro floret, lime gel and toasted coconut (Spring/Summer)

Ham hock terrine with an earl grey glaze, pistachio crumb, heritage carrot, grape must, gribiche purée and sourdough croûte (Autumn/Winter)

Burrata with griddled nectarines, summer truffle acacia honey, lemon zest and smoked almonds (V) (Spring/Summer)

Salmon mi cuit with chive emulsion, cucumber chutney, puffed capers, tempura scraps and egg yolk (Spring/Summer)

Cauliflower panna cotta with caramelised cauliflower purée, dehydrated grapes, cauliflower textures, crushed hazelnut and mint (Ve) (Autumn/Winter)

or

SHARING BOARDS

please choose one

ANTI PASTI BOARD

Italian meats with marinated baby mozzarella, artichokes, sun blush tomatoes, mixed olives and a selection of focaccia and olive breads

EDIBLE GARDEN

Beetroot hummus with sun blush cherry tomatoes, burrata, beetroot and feta salad, spiced nuts, corn on the cobs with seasoned dressing and a selection of breads and crackers

SPANISH MEAT AND CHEESE BOARD

Serrano ham, sliced chorizo and Manchego cheese with green olives, assorted breads, quince paste, cornichons, roasted Padron peppers and salted almonds



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MAINS

please choose one

Black garlic roast chicken breast with pea purée, wild mushrooms, asparagus, broad beans, pea shoot and charred leek sauce (Spring/Summer)

Summer squash arancini with courgette purée, crumbled vegan feta, charred baby aubergine and purple basil pesto (Ve) (Spring/Summer)

Local rump of lamb with caramelised artichoke purée, Madeira braised salsify, lamb neck bon bon, foraged mushrooms and lamb sauce (Autumn/Winter)

*£8.40 supplement per guest

Crackling and shallot crusted pork belly with apple and celeriac purée, bacon jam, seared sweetheart cabbage and cider jus (Autumn/Winter)

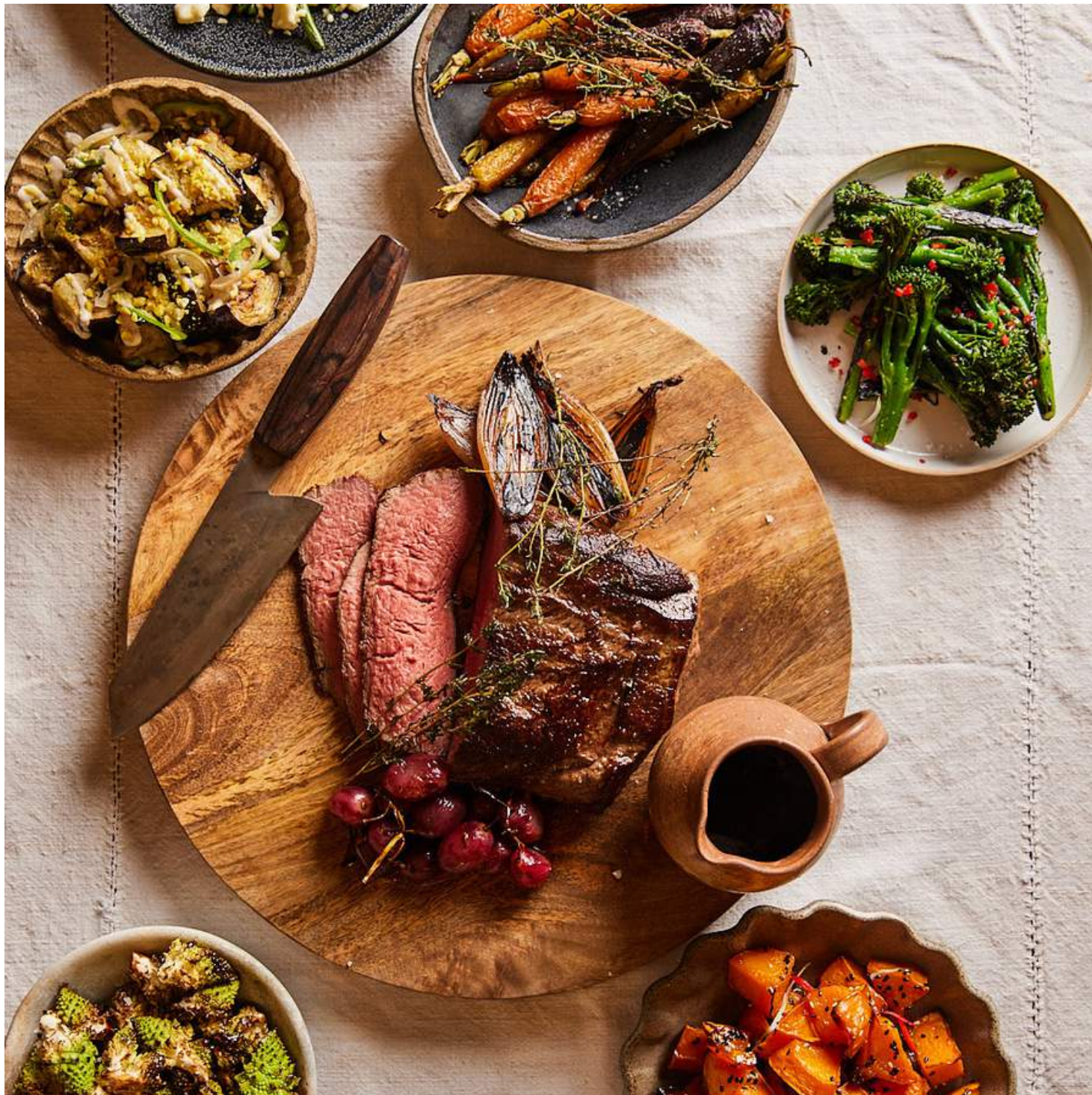
*£8.40 supplement

Pan fried stone bass with bubble and squeak, tender stem broccoli, puffed butter beans, chorizo crumb crust and a lemon beurre blanc (Autumn/Winter)

*£12 supplement

Balsamic glazed beef short rib with mini potato fondant, hazelnut, charred corn ribs and caramelised shallot purée (Spring/Summer)

*£15.60 supplement



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FEASTING MAINS

Feasting mains offer an alternative to the more formal 3 course meal.

please choose one

Trussed whole miso roast chicken with charred chilli and garlic bok choy, pickled rainbow radishes and chicken gravy

Whole roasted baby cauliflowers with vegan cheese sauce, black truffle and spiced roasted nut dukkah (Ve)

Grass fed, herb crusted lamb racks with braised hispi cabbage, roasted apricots and roasting juices
*£8.40 supplement per guest

Salt baked local pork belly with baked apples, caramelised Borretane onions and apple and sage sauce
*£8.40 supplement per guest

Roast 28 day aged sirloin of beef with confit shallot, grilled grapes and veal jus
*£15.60 supplement per guest

SIDES

please choose three

Skin on garlic truffle fries with Parmesan

Ginger and honey glazed butternut squash with sesame seeds and chilli

Pearl barley and shaved mushroom salad with crispy caraway onions

Rosemary duck fat roasted potatoes with rosemary salt

Roasted aubergine with tamarind yoghurt, preserved lemon and turmeric cashews

Blistered green beans with feta and fig oil dressing

Thyme roasted rainbow heritage carrots

Chilli and garlic sautéed tenderstem broccoli

Additional sides at £5.95 per person



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DESSERT

please choose one

Strawberry and clotted cream cheesecake with macerated strawberries, basil gel and strawberry and fresh basil sorbet (Spring/Summer)

Blackberry and bourbon brioche butter pudding with fresh berries and vanilla cream sauce (Autumn/Winter)

Chocolate fudge brownie with yoghurt, fudge sauce and salted caramel ice cream (All Seasons)

Buttermilk and rosemary pannacotta with rose gel, raspberries and lychee sorbet (Spring/Summer)

· Caramel cheesecake with dulce de leche, confit orange and orange curd ice cream (Autumn/Winter)

or

SLICE AT THE TABLE

please choose one

Rocky road brownie with marshmallows, meringue and candy floss

Salted caramel tart with raspberries, honey and sesame crumble, chocolate shard and honeycomb

Winter berry pavlova with vanilla cream, lemon curd, coulis and seasonal berries (Autumn/Winter)



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PATISSERIE DESSERT

upgrade £5 per person
please choose three

Raspberry mascarpone mousse and raspberry gel, vanilla sponge and raspberry shard (Spring/Summer)

Coffee and doughnuts-white chocolate mousse and milk chocolate coffee mousse with chocolate sauce and a mini doughnut (Autumn/Winter)

Fig cheesecake with apple gel and a honeycomb crisp (Autumn/Winter)

Gin & tonic jelly with strawberry and basil (Spring/Summer)

Banoffee pot with dulce de leche, banana and tonka bean cream (Spring/Summer)

Chocolate Mess brownie with chocolate custard, honeycomb, popping candy, chocolate shard and a rich chocolate sauce (All Seasons)

Lemon posset with raspberry compote and ginger biscuit (Spring/Summer)

Apple crumble with poached apple, rich custard, oatly crumble, sticky toffee sauce and an apple crisp (All Seasons)

Strawberry Eton mess (Spring/Summer)



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FOR CHILDREN

£25 per child (under 12)
please choose one

STARTER

Doughballs with houmous and crudités
Garlic bread

MAIN

Sausages with mash, peas and gravy
(vegetarian option available)
Penne pasta with beef bolognese and garlic bread
(vegetarian option available)
Buttermilk chicken slider with sweet potato fries and corn cobette

DESSERT

Ice cream
Fruit and veg rocket lolly

PARTY BOX

perfect for under 5's, £19

A party box to enjoy during the meal including a choice of ham, cheese or egg mayonnaise soft roll, fresh baked cookie, strawberries and organic fruit juice

ADDITIONAL EXTRAS

Canapé reception snack box, £7

Whilst you enjoy the canapés, ensure your younger guests don't go hungry with a snack box of organic fruit juice, a banana and sweet and salty popcorn



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LATE NIGHT MUNCHIES

please choose two

Fish finger sourdough sandwich with shredded gem lettuce and tartar sauce

Chuck steak beef burger with Emmental cheese and homemade burger sauce

Low and slow BBQ pulled pork bap with crunchy slaw

Sourdough Rarebit (V)

Smoky pulled mushroom bap with crunchy pickled red cabbage and chipotle mayo (Ve)

Cones of skin on fries (Ve)

Cones of beer battered onion rings (V)

CHEESE TABLE

*£4 supplement per guest

Assorted English cheeses accompanied with

Fresh baked rustic breads

Wheat wafers

Chutney

Fresh figs, nuts, dried fruits, celery and grapes



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FOOD STATIONS

We offer a range of live build food station “street food” options, not to mention our legendary wood fired pizzas. These can be enjoyed during the canapé reception or as late night food. Pricing available upon request. Available for a minimum of 60 guests.

TACOS

Pulled chipotle chicken thigh, sour cream, pickled red onions
Roasted mixed beans, smokey tomato sauce, charred corn & jalapeno salsa
Spiced prawns, paprika & coriander crumb, lime aioli

GRYOS

Warm flat pittas, sumac dressed leaves, pickled coriander slaw, charred Padron peppers, spiced yoghurt, diced cucumber, torn mint
Cajun chicken gyros
Celeriac shawarma - whipped tahini (Ve)
Oregano & garlic fries

Subject to availability
Flowers not included on the station

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