

IN PARTNERSHIP WITH



Combining Afro-fusion cuisine & professional event management within an unforgettable countryside setting





Tucked within 80 acres of parkland on the Surrey / Hampshire border, Froyle Park is an award-winning exclusive use 16th century wedding venue with the capacity to host up to 300 guests.

Due to the endorsements of hundreds of our happy Brides, Froyle Park has been voted the best Historic Wedding Venue in South Central in the prestigious Wedding Industry Awards for 2025.

If you dream of a spellbinding venue, exclusive access and a one-of-a kind celebration, Froyle Park awaits.



Why choose Froyle?

- Exclusive Use Venue with ultimate flexibility
- 300 guest capacity for banqueting or ceremony
- 4 licensed ceremony spaces to choose from, including our fairytale outdoor Dome
- Stunning Honeymoon Suite with adjacent Powder room for finishing touches
- Eve-of-wedding Hideaway apartment sleeping 6 guests, with purpose-built getting ready space called the Salon
- Onsite accommodation for 66 guests, worth c.£4,000
- No corkage fee until 7pm, paying bar or corkage options thereafter
- Lean on the wealth of experience and expertise of our Handpicked Wedding Suppliers



WHAT IS INCLUDED WITHIN THE PACKAGE?

Froyle Park in partnership with Taste Haven, a premium Afro-fusion caterer, is proud to offer couples an all-inclusive wedding package; combining African inspired catering and professional event management within the timeless surroundings of our Grade II* listed Jacobean Manor.

THE VENUE

The entirety of the award-winning Froyle Park Country Estate including all event spaces, the Grand Ballroom and our picturesque grounds - including our fairytale outdoor ceremony location, The Dome.

THE ACCOMMODATION

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

Our stunning Honeymoon Suite & Powder Room for your wedding day

Our 3 bedroom Hideaway apartment for the eve of your wedding, with our purpose-built bridal Salon for getting ready

THE FOOD BY TASTE HAVEN

See menus and detailed information at the back

Canape reception, main course including 9 buffet selections, desserts OR an evening snack. Taste Haven serves the highest quality African, Caribbean and Afro-fusion cuisine with a host of exciting upgrade & customisation options - including exchaging the buffet for a plated service or family style bowl-service. Your food is sure to be the best part of your day!

THE DRINK

We provie the option for corkage, allowing you to provide your own drinks to a bar company of your choosing. Alternatively, our in-house bar company can be hired to provide a paying bar service for the entirety of your event. See page 60 for details.



RECOMMENDED SUPPLIERS

We have drawn together a list of wonderful Afro-Carribean Wedding Suppliers to assist you with your planning. Be inspired by our fantastic Suppliers!

WEDDING PLANNERS - FOR AN EFFORTLESS PLANNING EXPERIENCE

- I. AFTR Events, Insta: @aflairtorememberevent, 07459 754289
- 2. Platinum Events Planning, Insta: @platinumeventsplanning_. 07437 977532
- 3. Abi TheBride's Helper, Insta: @thebrideshelper, E: hello@thebrideshelpers.com
- 4. SD Weddings, Insta: @sdweddingsmgt, 07852 353840

WEDDING DECORATORS - FOR BESPOKE EVENT DECORATION

- I. BL Signature, Insta: @blsignatures, 075II 642332
- 2. Victor Rose, Insta: victoroselondon, 07983 087502

WEDDING DJS - FOR A PARTY TO REMEMBER

All four of our recommended Wedding DJs have experience of performing at Froyle Park with our Noise Limiter.

- I. DJ Tallest, Insta: @dj_tallest, 07557 947064
- 2. DJ Mode One, Insta: @iam_modeone, 079839 89714
- 3. DJ MRI, Insta: @djmri, 02036 330656
- 4. DJ Sean, Insta: @djseanmusic, 07842 266002

BAR SUPPLIERS - FOR SHOWSTOPPING MOCKTAILS & COCKTAILS

- I. Ravissant Cocktails, Insta: @ravissantcocktails, 07940 500861
- 2. Crushers Delight, Insta: @crushersdelightcocktails, 07946 776797
- 3. Exotic Fruit & Cocktails, Insta: @exoticfruitsand_cocktails, 07951 170889
- 4. Our in-house bar partner Bar365, 01252 628889



INTRODUCING OUR TRUSTED AFRO-CARRIBEAN CATERER TASTE HAVEN



Taste Haven is renowned for their spectacular food and service that leaves lasting impressions on people. Since their launch in 2016, they have established a reputation for delivering high quality Afro-fusion meals. The key to their success has been grounded on the strong reputation they have built over the years and the personal recommendations that they have received as a result.

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

Taste Haven is excited to discuss personalizing your menu and offer a range of exciting upgrade options, including family style or plated style service and additional evening dishes to elevate your experience.

We are confident that your dining experience will be the standout moment of your day.



Where Dreams Flow Like Water.

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

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





Make it

Forever.

Rediscover the magic of love at Froyle Park, where time stands still and enchantment 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: $T \colon \texttt{0300} \ \texttt{5551392}$

E: ceremonies.midhants@hants.gov.uk

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





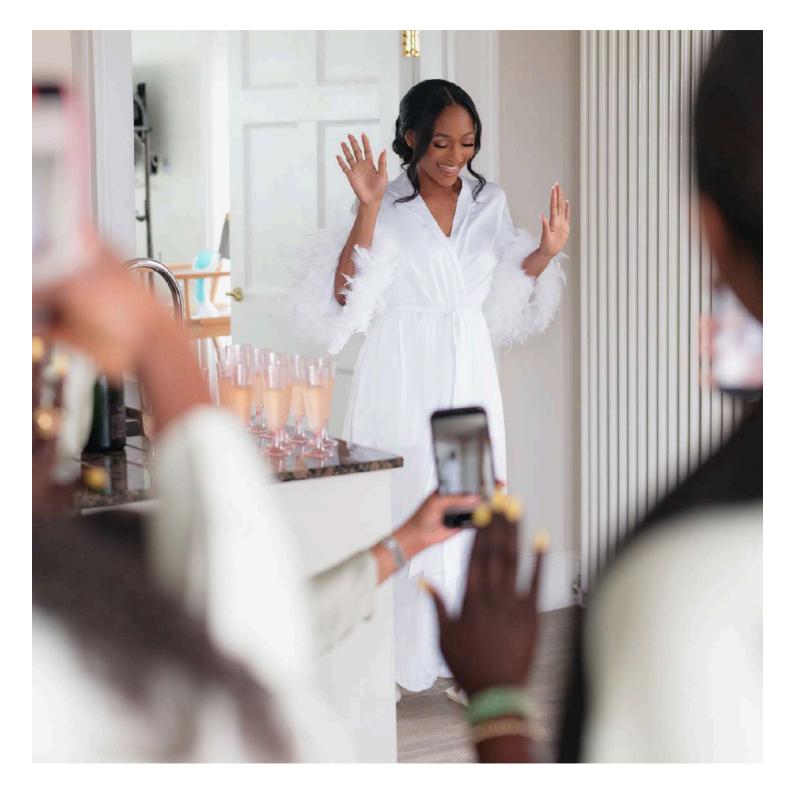
Finishing Touches.

At Froyle Park, we believe that every bride deserves to be pampered and feel beautiful on her special day. That's why we offer our enchanting Hideaway apartment to be enjoyed on the eve & morning of your wedding, featuring 3 double bedrooms and a purpose-built getting ready space called the Salon.

Enjoy a lavish evening with your bridesmaids and wake up to be pampered in our Salon. Your dedicated hair and makeup teams will help you look your best, leaving you to relax and create unforgettable memories with your bridesmaids within this cosy private space. Our Salon features mirrored stations, pink salon chairs, and a Bluetooth speaker to play your favorite tunes, creating the perfect ambiance to unwind, rejuvenate, and prepare for your big day.

At IO:30am, a friendly member of our team will assist your Bridal entourage to relocate to our beautiful Honeymoon Suite & Powder Room. This bright and airy space, with gorgeous panaromic views of the grounds, is a wonderful setting for finishing touches and for your amazing First Look reveal! With an ornate 4 poster super king bed, the Honeymoon Suite is a luxury setting to begin married life in style & the ultimate comfort.







Say I Do.

Situated at our front gate and with over I,000 years of history, 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.

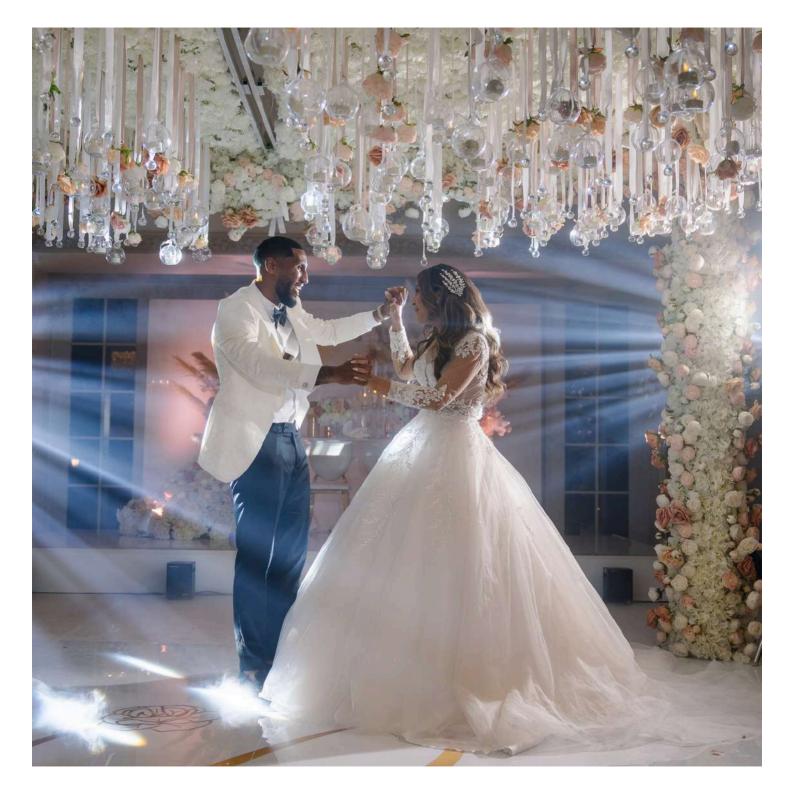
With stunning views over the Estate, our Grand Ballroom is a bright and spacious setting for a sumptuous Taste Haven wedding meal to remember!

The Taste Haven team will set your dinner plates & cutlery, hi balls & wine glasses, provide full on-the-day catering management - leaving your guest to enjoy your celebration to the full.

Your personalised wedding meal, served by the exceptional Taste Haven team, is sure to be a mouth watering experience for your guests. Serving delectable African, Caribbean, English, and Afro-fusion menus with a host of exciting upgrade options and plenty of scope for personalisation, the food is certain to be a highlight of your day!

Following your wedding meal, 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 250 guests with a dance floor or 300 without, there will be plenty of space for your chosen DJ, photo booth and evening food within the room.





Dance the Night Away.

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?

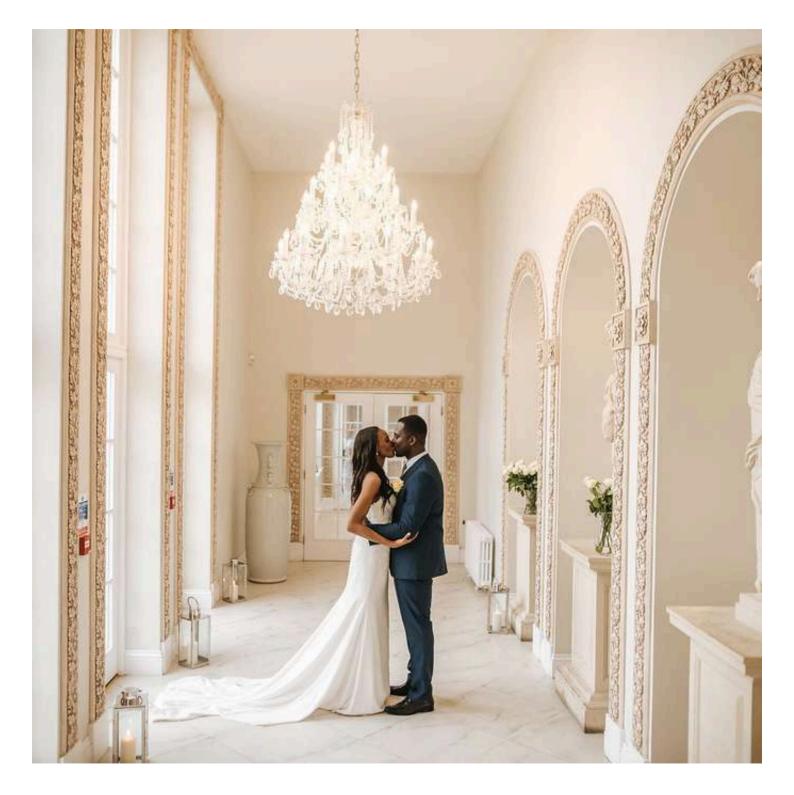




Be Inspired by Our Handpicked Suppliers.

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.



Peace of Mind from Start to Finish.

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

Included within the package are planning meetings with Taste Haven, as well as the Venue management.

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.





Taste Haven take pride in crafting delectable African, Caribbean, English, and Afro-fusion dishes for weddings, corporate events, and functions. With adept understanding of the importance of exceptional cuisine on your special day, they work closely with you to curate a personalized menu that will leave a lasting impression on you and your guests.

From farm to table, they prioritize using the freshest and highest-quality ingredients to prepare a mouth-watering range of dishes for your event. The team ensures that the catering consistently meets the highest standards which has gained them a successful track record of satisfying thousands of guests. They strive to prepare as many dishes as possible on-site, ensuring that you and your guests can savor the vibrancy and freshness of the food.

Taste Haven offer a wide range of menus featured in this brochure. 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 in order to bring your aspirations to life.

With Taste Haven managing your catering and service, you can expect the food to be the standout feature of your event.





WHAT'S INCLUDED?

A selection of 2 classic canapes & 3 premium canapes

A selection of 9 mains for buffet OR option to upgrade to sit-down family style service at additional cost

A selection of 2 desserts OR evening snacks

Dinner plates & cutlery

Hi balls and wine glasses

Full on-the-day catering management

Full planning meeting to discuss your event in detail

*Table linens are not included in the package, but can be provided at an additional cost. Alternatively, you may arrange for your decorator to provide them.

*Dishes with an asterix are incredibly popular and a party favourite Dishes with "v" are suitable for vegetarians





CLASSIC CANAPÉS

(included in the package)
please choose 2

Vegetable spring rolls (v)

Vegetable samosa (v)

Fries (shooters) (v)

Puff puff (v)

Money bags

Hummus and crudites in miniature cups (v)

Kelewele and peanuts in miniature cups (v)

PREMIUM CANAPÉS

(included in the package) please choose 3

Chicken wing drummettes, peri peri honey and BBQ glazed Spicy gizzard with a mixed pepper and onion garnish

Chicken satay skewers

Mini chicken tacos

Jerk chicken skewers

Chicken in creamy sauce vol au vents

Salt and pepper king prawns

Miniature mac and cheese cups

King Prawn wrapped in Filo Pastry

Tuna & sweetcorn sliders

Mini beef slider burgers

Beans and plantain boats (v)

Popcorn chicken/crispy chicken bites

Roast plantain topped with peanut sauce (v)

Roast plantain & mackerel sauce

Miniature chicken salad cups

Mini blinis with smoked salmon and cream cheese

Bite sized Jamaican style patties: vegetable, ackee & salt fish, chicken and beef





SUPER PREMIUM CANAPÉS

Our super premium canape selection is a fantastic upgrade option for extra wow factor to your Canape reception! Additional fees apply.

Beef suya

Mini slider bagels: salmon & cream cheese, coronation chicken, chicken & sweetcorn

in a creamy mayo dressing

Miniature lobster rolls

Mini lamb kebabs with tzatziki sauce

Miniature seabass fillets on a bed of fried plantains





WHICH SERVICE STYLE IS RIGHT FOR YOU?

While we offer details on our most popular catering services below, we are more than capable of creating a bespoke service tailored specifically to your event. Let your creativity run wild, and we'll bring your vision to life.

BUFFET SERVICE

(included in the package)

Our buffet style service offers a variety of dishes laid out at a designated buffet table, where guests approach and choose their desired dishes to be served by our attentive waiting staff. Buffets can be used for your main course and desserts, providing a greater variety of meal options.

FAMILY STYLE BOWL SERVICE

(upgrade option)

Our Family Style Bowl Service is increasingly popular. Large bowls and platters of your chosen dishes are brought to your tables by our friendly staff, allowing guests to serve themselves without the requirement to leave their tables. This style offers the benefit of your guests having multiple servings of the meals within the bowls.

PLATED SERVICE

(upgrade option)

The plated service is a timeless option, it typically offers a two choice set menu and a vegan alternative. Our friendly and professional waiting staff will bring the meals directly to the guests' tables while they remain comfortably seated. The greatest advantage of the plated service is its simplicity, as a predetermined set menu is agreed upon in advance for the day.





MAIN DISHES

Included within the price of your package is a selection of 9 items which can be selected across all sections from the following list, served as a buffet.

More dishes can be added on to the package if required at an additional cost.

Alternatively, you may opt for an upgrade with a selection of 8 mains to be served as a sit-down family style service for an extra £10 per head. Further upgrade to plated service is available on request.

MEATS, CHICKEN AND PROTEIN DISHES

STEWS AND SAUCES

Grilled soft chicken
BBQ glazed
Peri peri
Oven Jerk chicken
Authentic coal jerked chicken
Stewed and garnished tender beef
Stewed hard chicken
Goat meat in pepper sauce
Fried and garnished turkey wings
Chicken drumstick
Spicy lamb cuts
Grilled herb and garlic lamb chops

Oriental shredded beef in oyster sauce
Caribbean oxtail stew
Caribbean curry goat/ mutton
Sweet and sour chicken
Tiger prawns in vegetables & spring
onion sauce
Curry chicken
Chicken casserole with seasonal
vegetables





FISH DISHES

RICE AND NOODLE DISHES

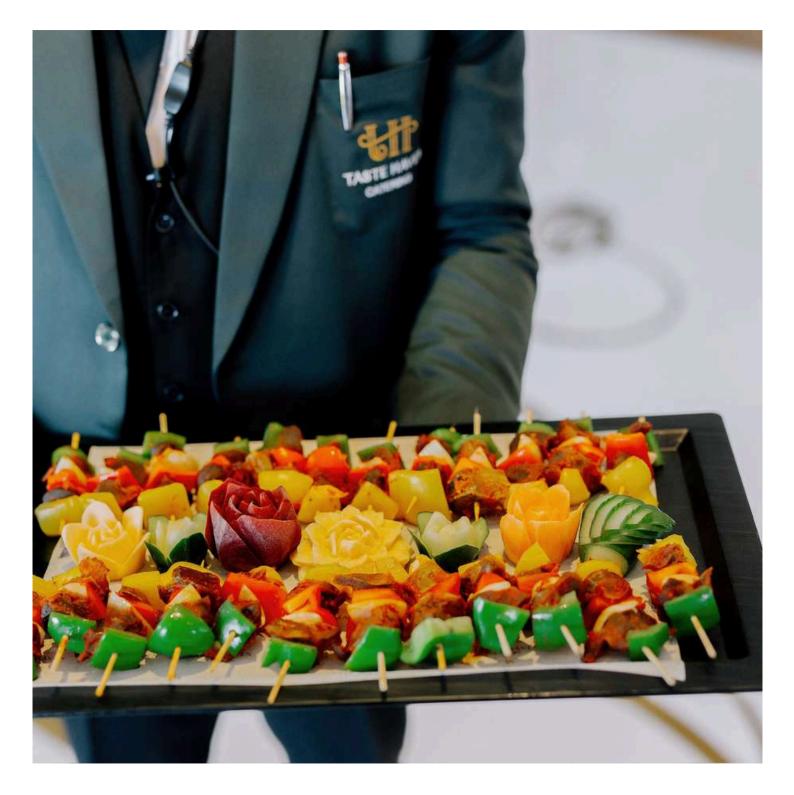
Peppered / garnished hake steaks Garnished sea bass fillets Fish stew Baked salmon Plain white rice (v)
Jollof rice (v)
Caribbean rice and peas (v)
Ghanaian waakye rice and beans (v)
Stir fried vermicelli noodles (v)
Special fried rice

TRADITIONAL NIGERIAN NATIVE SOUPS

SIDE DISHES

Efo riro
Efo elegusi
Ayamase sauce
Ofada sauce
Oha soup
Edikainkong soup

Moi Moi (steamed bean pudding) (v)
Gizdodo
Fried plantain (v)
Kelewele (v)
Roast potatoes (v)
Creamy mash potatoes (v)
Mac and cheese* (v)





MAIN DISHES

SALADS OTHER MAINS

Coleslaw (v)
Luxury salad Mixed leaf salad (v)
Mediterranean Salad (v)
Iceberg lettuce, sweetcorn, cucumber and baby
plum tomatoes salad (v)

Yam pottage ('Asaro') and stew (v)
Ewa agonyin ('Sweet honey beans served with a
traditional agoyin Sauce') (v)
Ewa riro Pounded yam (v)
Ghanian shitto





VEGAN & VEGETARIAN DISHES

We provide a diverse range of options for individuals following a vegetarian lifestyle, which are included in our extensive menu offerings. These options can be easily identified by a 'v' sign displayed next to them.

The following dishes are exclusively prepared for vegans and can be incorporated into your package selections or added as a separate dish for your vegan guests. To discuss your vegan menu requirements, please consult with the Taste Haven team.



A delightful combination of seasonal vegetables in a coconut curry, accompanied by vegan Naan bread.

A hearty stew made with vegan spinach, chickpeas, and sweet potatoes, served with your choice of white rice or Naan bread.

Flavorful vegan fried rice prepared with an assortment of vegetables.

Delicious vegan noodles.

A comforting vegan yam porridge cooked in bell peppers and tomato sauce.

Indulge in the sweetness of vegan honey beans, served with either steamed or fried plantains.





DESSERTS

(included in the package)
please choose 2

Trifle torte served with fresh berries

Raspberry and white chocolate cheesecake with a coulis dressing
Chocolate bravarios

Seasonal Fruits salad (can be served with ice cream)

Apple Crumble served with custard or ice cream

Sticky toffee pudding served with custard or ice cream
Chocolate Trufle Torte with a gold shimmering profiterole

Waffles and Ice cream served with fresh berries

Mango Sorbet

Vegan salted caramel chocolate brownie served with vegan vanilla ice cream

OR CHOOSE FROM OUR EVENING SNACKS BELOW





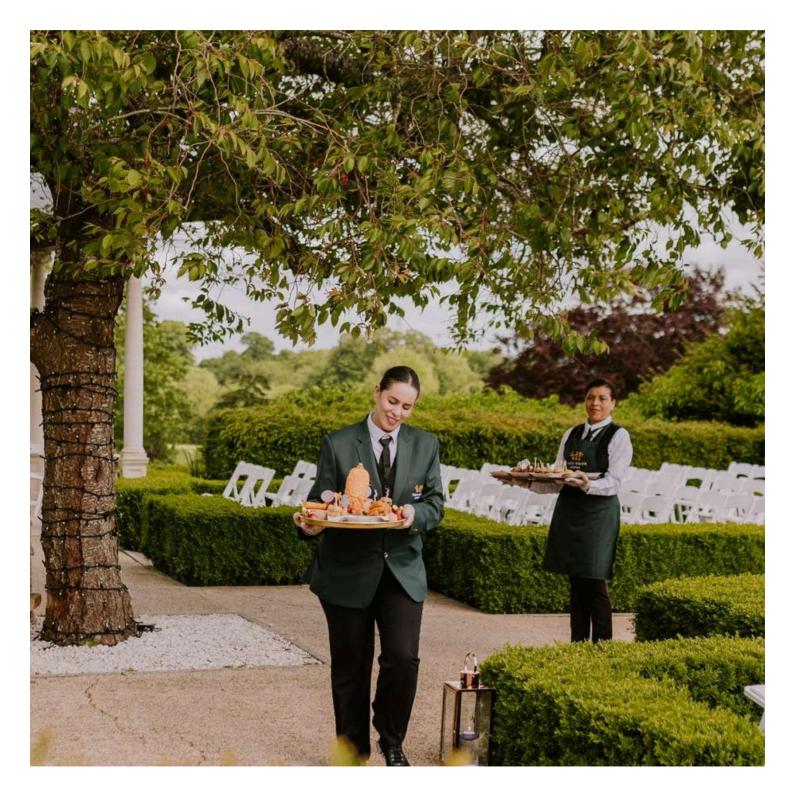
EVENING SNACKS

(included in the package as an alternative to desserts) please choose I

Hot wings and chips
Yam & plantain fries with pepper sauce
Assorted meat peppersoup
Smoked turkey cutlets smothered in pepper sauce
Sweet Potato Fries in Cones

Loaded fries: French fries topped with a combination of cheese, sauces, chicken and vegetables

Loaded chicken shawarma boats





EVENING FOOD

Whether you're expecting fresh evening guests or you want to treat your day guests to even more delicious after party food, Taste Haven has a host of exciting upgrade options ranging from evening snacks, plated dishes to evening buffet. There's something for everyone.

The following after-dinner options are available at additional cost:

AFTER DINNER BITES

Bbq grilled turkey wings
Beef suya
Asun/spicy goat meat
Peppered snails
Pepper snails and tiger prawn mix
Mini burgers and fries
Miniature fish and chips
Chicken burgers
Authentic BBQ jerk chicken
Jerk wings and chips
Puff puff (v)

PREMIUM AFTER DINNER DISHES

Loaded checken shawarma boats
Amala/Abula (station including amala, gbegiri ewedu and assorted meat stew)
Grilled tilapia fish served with fried plantain, luxury side salad and pepper sauce
Tiger prawns in a spicy sweet pepper mix served with fried yam or plantain
Alfredo linguine with jerk chicken slices and Italian cheese

Grilled turkey wings with vegetable stir fried spaghetti in delicious pepper sauce Fresh tilapia light soup

These are usually served plated in midi bowls. Alternatively, if you would like a more substantial food service in the evening, we can offer you a selection of 4 items from our 'Mains' section to be served as an Evening Buffet. (more details below).





EVENING BUFFET

The evening buffet offers you the option of providing your day or extra evening guests with a late night dinner service that is comprised of 4 selections from the 'main course' and 'sides menu'.

The menu can be extended to include more meals upon request.

Below are some sample menus to give you an idea of what you could offer your guests.



Jollof rice Barbecue glazed chicken Fried plantain Stir fried vermicelli noodles



Rice and peas Curry goat Coleslaw Fried Plantain



Oven baked jerk Chicken Special fried rice Coleslaw Mac and cheese



Stir fried vermicelli noodles Chicken drumsticks Luxury Salad Roast Potatoes





SAMPLE MENUS

Due to the extensive nature of our menu, we have some suggestions of the menu you could put together to suit your guests. Our selection is designed to appeal to a variety of cultural backgrounds so here are some ideas that could suit your guests. These are just sample menus, we're able to cater to your preference.

NIGERIAN

CANAPÉS

Puff puff Vegetable spring rolls Beans and plantain boats Spicy gizzard Salt and pepper king prawns

MAINS & SIDES

Jollof rice
Special fried rice
Stewed beef
Yam pottage
Garnished fish
Ayamashe
Efo riro
Pounded yam
Fried plantain

AFTER DINNER SNACK

Assorted meat peppersoup

CARRIBEAN

CANAPÉS

Puff puff Vegetable spring rolls Salt and pepper prawns Jamaican patties Jerk chicken skewers

MAINS & SIDES

Authentic jerk chicken
Slow cooked marinated curry Goat
Seabass fish escovitch style
Rice 'n' peas
White rice
Fried Plantain
Mac and cheese
Vermicelli noodles
Coleslaw

AFTER DINNER SNACK

Jerk wings & chips

ENGLISH

CANAPÉS

Vegetable spring rolls Fries (shooters) Salt and pepper king prawns Mini beef sliders Mini chicken tacos

MAINS & SIDES

Roast Chicken
Grilled lamb chops
Garnished sea bass fillets
Steamed white rice with vegetables
Fried rice
Mac and cheese
Creamy Mash
Mixed salad
Coleslaw

AFTER DINNER SNACK

Miniature Fish and Chips

WHAT'S INCLUDED?

Everything is taken care of when opting for Froyle Park's all inclusive package.

THE VENUE

The entirety of the award-winning Froyle Park Country Estate including all event spaces, the Ground Ballroom and our picturesque grounds (including our fairytale outdoor ceremony location, The Dome)

THE ACCOMMODATION

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

Our stunning Honeymoon Suite & Powder Room for your wedding day

Our 3 bedroom Hideaway apartment for the eve of your wedding, with our purpose-built bridal Salon for getting ready

THE FOOD BY TASTE HAVEN

See menus at the back

Canape reception, main course including 9 buffet selections, desserts OR an evening snack. Taste Haven serves the highest quality African, Caribbean and Afro-fusion cuisine with a host of exciting upgrade & customisation options - including exchaning the buffet for a plated service or family style bowl-service. Your food is sure to be the best part of your day!

THE DRINK

We are delighted to offer you 2 options:

- I. Our in-house Bar Partner, Bar365, can serve your own drinks up until 7pm (additional cost applies), at which point they will open a paying bar service subject to a minimum spend of £750.
- 2. Alternatively if you would like to provide expertly provided cocktails & mocktails and want to cover the cost of all the drinks on the day, you may hire one of our accredited Bar Partners (see page 4). This option incurs a corkage fee of £1,000 payable to the Venue.



based on 100 guests 2025

	Monday- Wednesday	Thursday	Friday	Saturday	Sunday
January	£13,500	£14,000	£15,500	£16,500	£14,500
February	£15,000	£15,500	£16,500	£17,500	£15,500
March	£16,500	£17,000	£19,000	£21,000	£18,000
April	£17,750	£18,000	£20,500	£23,000	£20,000
May	£17,750	£18,000	£21,500	£24,000	£21,000
June-August	£18,750	£19,000	£23,500	£25,500	£23,000
September	£17,750	£18,000	£21,500	£24,000	£21,000
October	£16,750	£17,000	£20,500	£22,000	£20,000
November	£14,000	£14,500	£17,000	£17,500	£16,500
December	£14,000	£14,500	£16,000	£17,500	£15,500

Sunday prices apply to all bank holiday Mondays.

The following dates; Ist January, 24th, 25th, 26th, 31st December will be quoted for separately All prices quoted are subject to change without prior notice, until a booking is confirmed and contracts issued.

based on 200 guests 2025

	Monday- Wednesday	Thursday	Friday	Saturday	Sunday
January	£16,250	£17,000	£18,500	£19,500	£17,500
February	£17,750	£18,500	£19,500	£20,500	£18,500
March	£19,500	£20,250	£22,250	£24,250	£21,250
April	£20,750	£21,250	£23,750	£26,250	£23,250
May	£20,750	£21,250	£24,750	£27,250	£24,250
June-August	£21,750	£22,250	£26,750	£28,750	£26,250
September	£20,750	£21,250	£24,750	£27,250	£24,250
October	£19,750	£20,250	£23,750	£25,250	£23,250
November	£16,750	£17,500	£20,000	£20,500	£19,500
December	£16,750	£17,500	£19,000	£20,500	£18,500

Sunday prices apply to all bank holiday Mondays.

The following dates; Ist January, 24th, 25th, 26th, 31st December will be quoted for separately All prices quoted are subject to change without prior notice, until a booking is confirmed and contracts issued..

based on 300 guests 2025

	Monday- Wednesday	Thursday	Friday	Saturday	Sunday
January	£19,000	£20,000	£21,500	£22,500	£20,500
February	£20,500	£21,500	£22,500	£23,500	£21,500
March	£22,500	£23,750	£25,750	£27,750	£24,750
April	£24,000	£24,750	£27,250	£29,750	£26,750
May	£24,000	£24,750	£28,250	£30,750	£27,750
June-August	£25,000	£25,750	£30,250	£32,250	£29,750
September	£24,000	£24,750	£28,250	£30,750	£27,750
October	£23,000	£23,750	£27,250	£28,750	£26,750
November	£19,500	£20,500	£23,000	£23,500	£22,500
December	£19,500	£20,500	£22,000	£23,500	£21,500

Sunday prices apply to all bank holiday Mondays.

The following dates; 1st January, 24th, 25th, 26th, 31st December will be quoted for separately All prices quoted are subject to change without prior notice, until a booking is confirmed and contracts issued.

based on 100 guests 2026

	Monday- Wednesday	Thursday	Friday	Saturday	Sunday
January	£14,750	£15,500	£16,000	£17,000	£16,000
February	£15,750	£16,500	£17,500	£18,500	£17,000
March	£17,000	£18,000	£20,000	£22,000	£19,000
April	£18,500	£19,500	£22,000	£24,500	£21,500
May	£19,000	£19,500	£23,000	£25,000	£22,500
June	£19,500	£20,000	£24,500	£27,000	£24,000
July	£20,000	£20,500	£24,000	£27,500	£24,000
August	£20,500	£21,500	£25,000	£27,500	£24,500
September	£19,000	£19,500	£23,000	£25,500	£22,000
October	£17,500	£18,000	£22,000	£23,500	£21,000
November	£14,750	£15,500	£17,500	£19,500	£17,000
December	£15,250	£16,000	£17,000	£19,000	£16,500

Sunday prices apply to all bank holiday Mondays.

The following dates; 1st January, 24th, 25th, 26th, 31st December will be quoted for separately All prices quoted are subject to change without prior notice, until a booking is confirmed and contracts issued.

based on 200 guests 2026

	Monday- Wednesday	Thursday	Friday	Saturday	Sunday
January	£18,000	£19,000	£19,500	£21,000	£19,500
February	£19,000	£20,000	£21,000	£22,000	£20,500
March	£20,500	£22,000	£24,000	£26,000	£23,000
April	£22,000	£23,500	£26,000	£28,500	£25,500
May	£22,500	£23,500	£27,000	£29,000	£26,500
June	£23,000	£24,000	£28,500	£31,000	£28,000
July	£23,500	£24,500	£28,500	£31,500	£28,000
August	£24,000	£25,500	£29,000	£31,500	£28,500
September	£22,500	£23,500	£27,000	£29,500	£26,000
October	£21,000	£22,000	£26,000	£27,500	£25,000
November	£18,000	£19,000	£21,000	£23,000	£20,500
December	£18,500	£19,500	£20,500	£22,500	£20,000

Sunday prices apply to all bank holiday Mondays.

The following dates; 1st January, 24th, 25th, 26th, 31st December will be quoted for separately All prices quoted are subject to change without prior notice, until a booking is confirmed and contracts issued.

based on 300 guests 2026

	Monday- Wednesday	Thursday	Friday	Saturday	Sunday
January	£21,500	£22,750	£23,250	£24,750	£23,250
February	£22,500	£23,750	£24,750	£25,750	£24,250
March	£24,250	£26,000	£28,000	£30,000	£27,000
April	£26,000	£27,500	£30,000	£32,500	£29,500
May	£26,500	£27,500	£31,000	£33,000	£30,500
June	£27,000	£28,000	£32,500	£35,000	£32,000
July	£27,500	£28,500	£32,500	£35,500	£32,000
August	£28,000	£29,500	£33,000	£35,500	£32,500
September	£26,500	£27,500	£31,000	£33,500	£30,000
October	£25,000	£26,000	£30,000	£31,500	£29,000
November	£21,500	£22,750	£24,750	£26,750	£24,250
December	£22,000	£23,250	£24,250	£26,250	£23,750

Sunday prices apply to all bank holiday Mondays.

The following dates; 1st January, 24th, 25th, 26th, 31st December will be quoted for seperately All prices quoted are subject to change without prior notice, until a booking is confirmed and contracts issued.





Froyle Park Country Estate,
Ryebridge Lane,
Upper Froyle,
Alton,
Hampshire,
GU34 4JY

E: weddings@froylepark.com W: www.froylepark.com T: 01420 343434



Images Courtesy Of: Nicole Lamparska, Fire & Ice, Gyan Gurung, Blue Lily Weddings and P.S Visuals