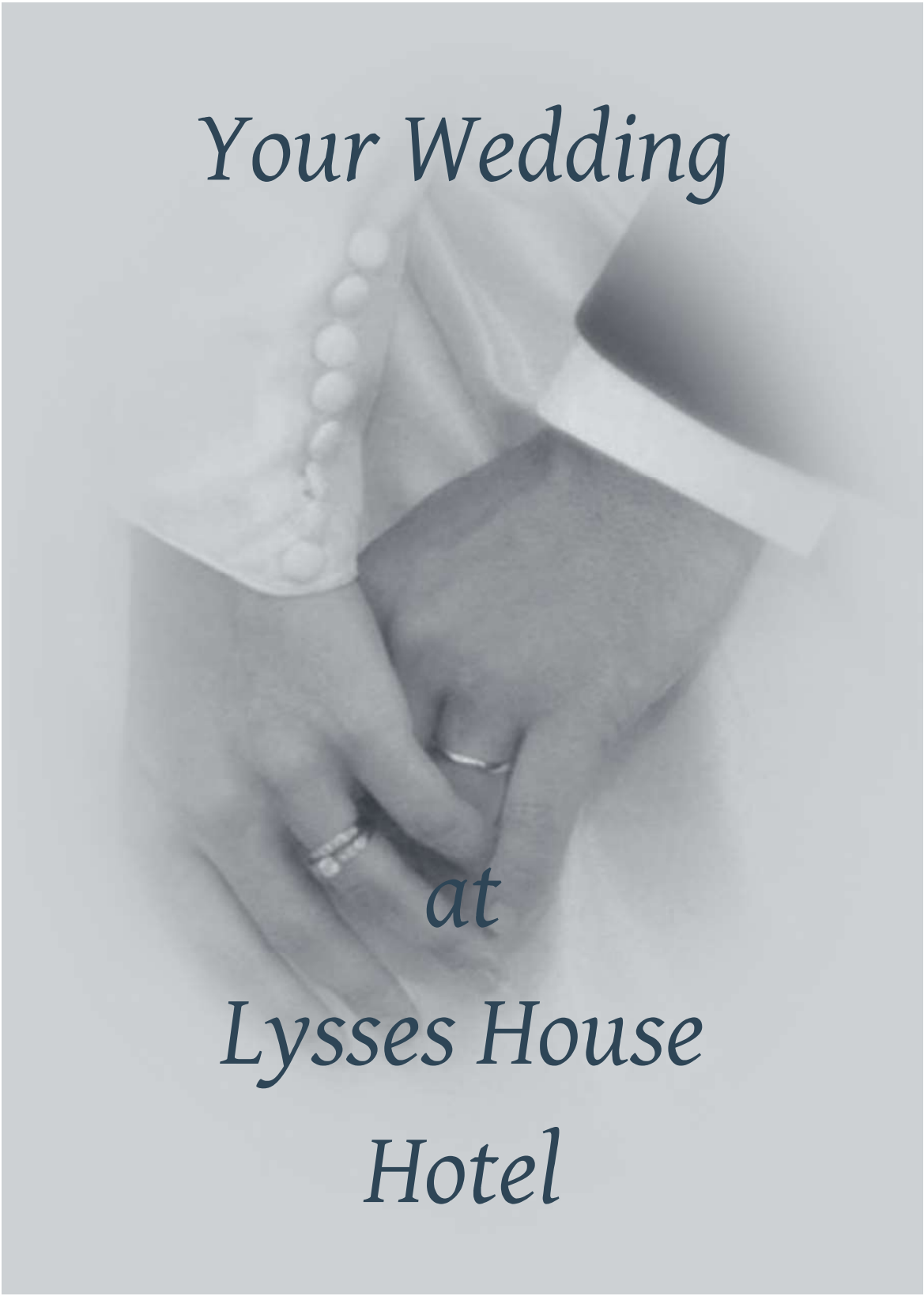
Your Wedding



at

Lysses House Hotel

51
The RICHMOND RESTAURANT

WELCOME TO
LYSSES HOUSE HOTEL

Congratulations

It is always a privilege to be considered to play such a big part in your special day and here at Lysses we understand just how important your wedding is.

This booklet has been designed to help you with your planning, but we would be delighted to offer any expert guidance and assistance and discuss any specific requirements you may have to make your day a truly memorable one.

You can be assured of superb food, fine wines, friendly and personal service, but most of all, our staff will endeavour to meet your every individual request and ensure that your wedding day is truly a dream come true.

We look forward to welcoming you and all your favourite people to Lysses House Hotel.

Clive Wright
Food and Beverage Director

Our Wedding Package Includes

Our undivided attention on your special day, yours will
be our only wedding.

Dedicated wedding coordinator.

Drinks on arrival in the comfort of the lounge or relaxing on the garden terrace
with a choice of one of the following:

Pimms, Bucks Fizz, Sparkling Wine, Kir Royal and a selection of juices.

A three course wedding breakfast including tea or coffee and petit fours.

Half a bottle of house wine per person served with the meal.

A glass of sparkling wine per person for the toasts.

Cake stand and knife.

White chair covers with a selection of coloured sashes.

White table linen and napkins.

Use of our surrounding gardens, ideal for your photographs.

Free parking for up to 35 cars (Subject to availability).

Complimentary accommodation for the bride and groom with full English
breakfast in our Richmond Restaurant the following morning.

Preferential accommodation rates for your guests.

Evening buffet.

How much does it cost?

	2025	2026
1st May - 30th September	£128.00 per person	£140.00 per person
1st October - 30th April	£111.00 per person	£122.00 per person
Additional evening guests	£23.50 per person	£24.50 per person
Children aged 6 to 12	£46.50 per child	£47.50 per child
Children aged 1 to 5	£23.25 per child	£23.75 per child

Prices are subject to a minimum of 40 adults.

Children aged 12 and under can either choose from our children's menu or will be served half portions from the adult menu.

Alcoholic drinks will be substituted with juices for anyone under 18.
(16 and 17 year olds are permitted to have a glass of wine with their meal if their parent permits)

Additional Extras

Evening entertainment can be arranged.

We have a range of rooms licensed to hold your Civil Ceremony.
Please see our separate brochure.

Please speak to a member of our team for more details or if you would like to add something to your package:

For example:

Canapes

Additional courses to your meal e.g sorbet, fish , cheese.

Additional wine

Upgrade sparkling wine to Champagne

After dinner liqueurs

The Wedding Breakfast

Your wedding breakfast may be held in our Richmond Restaurant or Hampshire Suite.

The Richmond Restaurant is situated on the ground floor and is able to cater for 68 people.

The Hampshire Suite is situated on the first floor and will seat up to a maximum of 98 people.

You may choose your wedding breakfast from the menu selection or enjoy our hand carved buffet.

Our aim is to provide you with the highest possible level of service and food quality. In order to achieve this we ask that you either:

a) Choose one starter, main course and dessert on behalf of your guests
or
b) Select a choice of three starters, main courses and desserts and obtain a preorder from your guests as least two weeks prior to the date of your wedding.

Non standard menu items will incur an additional charge.

Any special dietary requirements will be catered for upon request at no extra charge.

If any of your guests have an allergy, please inform us in advance.

Starter Selection

Avocado and walnut salad with red onion confit and salad leaves.

Mediterranean salad with mozzarella cheese, olives and sun blush tomatoes dressed with a balsamic and olive oil vinaigrette.

A trio of Galia, Honeydew and Cantaloupe melon with Parma ham and rocket leaf salad.

Pork and prune terrine flavoured with herbs and garlic served with olive oil toast and our own chutney.

Pea and mint soup served with crispy croutons.

Portabella mushroom baked in the oven topped with a slice of goats cheese served with a dice of beetroot and spring onion and micro herbs.

Thinly sliced smoked duck served with a rocket leaf salad and asparagus finished with a raspberry dressing and topped with roasted pine nuts.

Stilton cheese, sun blushed tomato and wild mushroom tartlet served warm with a fennel and walnut salad.

Leek and potato soup with a cheese toast.

Starter Upgrades
Supplement charge £3.75 per person

Salad Niçoise with fresh pan fried salmon, French beans, olives, anchovies, tomato and new potatoes tossed with an olive oil dressing.

A trio of smoked, poached and gravelax of salmon with a rocket leaf salad, dressed with a chive vinaigrette.

Main Course Selection

Chicken breast roasted and served with smoked bacon, baby onions, prunes
and roasted potatoes finished with a brandy flavoured sauce.

Fillet of haddock baked with a chive butter, set on a base of sautéed leeks,
mashed potato and roasted cherry tomatoes finished with a chive and white wine sauce.

Chicken breast stuffed with a tarragon mousse, roasted and served with fine beans,
roasted cherry tomatoes, roast potatoes and finished with a red wine and tarragon sauce.

A classic roast chicken with lemon and thyme, served with a sauce
made from the cooking juices and thyme flavoured roast potatoes.

Roast loin of pork with roast potatoes, pan fried apple and shallots,
finished with a sage and red wine sauce.

Lightly curried chick pea tagine served with lemon scented cous cous. (V)

A wild mushroom risotto topped with char grilled vegetables
and finished with a chive flavoured butter sauce. (V)

A corn fed chicken breast roasted with garlic butter, served with mushrooms, roast
potatoes and a Parma ham crisp, finished with a chive and red wine sauce.

Fillet of salmon set on a base of creamy risotto, curly kale, shallots and dill sauce.

Main Course Upgrades
Supplement charge £5.95 per person

Roast rump of lamb cooked until pink, served with sun dried tomatoes,
shallots and basil, Dauphinoise potatoes and a basil sauce.

Traditional roast sirloin of beef served with Yorkshire pudding and roast potatoes,
finished with a rich red wine sauce

Duck breast roasted until pink served with a celeriac puree, buttered spinach,
sautéed potatoes and a star anise sauce.

All main courses are served with a selection of vegetables

Hand Carved Buffet

Roast sirloin of beef

A whole decorated poached Scottish salmon

Roasted boneless chicken pieces marinated with a BBQ rub

A whole gammon studded with cloves and honey roasted

A selection of salads to include:

Waldorf salad

Pasta salad with roasted pepper and pesto dressing

Prawn Niçoise salad

A curried rice and sultana salad

A cherry tomato and red onion salad

Hot new potatoes rolled in a chive butter

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A selection of two desserts from the menu

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Coffee, tea and petit fours

Wedding Desserts

A dark chocolate, roasted hazelnut and salted caramel tart served with a raspberry and vanilla sauce

Mandarin and Cointreau flavoured crème brûlée topped with a brown sugar crust and served with a crisp shortbread biscuit

Profiteroles filled with Baileys flavoured cream and coated with a rich dark chocolate sauce

A meringue pavlova with whipped cream, fudge ice cream, strawberries and flaked almonds, finished with a dark chocolate and vanilla sauce

A mango flavoured cheesecake served with crushed chocolate meringue and raspberry and mango sauce

A warm cherry and almond tart served with a vanilla ice cream

A selection of farmhouse cheeses

(Cheese can be taken as an extra course at £9.00 per person and will be served as a platter per table)

Children's Menu

Starters

A selection of melon

Cheesy garlic bread

Chipolata sausages with tomato dip

Mains

Home made chicken nuggets

Fish fingers and baked beans

Mac n cheese with crispy bacon

Desserts

A selection of ice cream

Profiteroles with chocolate sauce

Meringue and fresh fruit salad

Our children's menu is available for under 12's
Half portions of the adult menu can also be provided

The Evening Reception

Please choose your evening buffet from the list of options
provided on the following page.

Bar facilities are available from 11am until 11pm.

A bar extension until 12.30am is possible by prior arrangement
only in conjunction with an evening buffet.

There will be an additional charge if an extension is required as follows:

11.30pm	£100.00
12.00 am	£120.00
12.30am	£140.00

The High Street is a residential conservation area so unfortunately any further
extensions cannot be obtained.

Hotel residents may continue to drink for as long as they wish.
To complement your day we can arrange your evening's entertainment
for up to 130 people.

To complement your day we can arrange your evening's entertainment
for up to 130 people.

We will be happy to arrange a disco on your behalf for an
additional charge of £380.

Our resident DJ continues to play until midnight.

If you wish to provide your own DJ or band, they will need to provide us
with a copy of their public liability insurance and electrical safety records.

Alternative entertainment can be arranged if you prefer.
Please ask for further information.

Evening Reception Menu

A selection of sandwiches with a variety of fillings

Plus a choice of six additional items from below:

Cocktail sausages with seed mustard and honey

Sweet curry bites

Potato wedges with a tomato dip

Plaice goujons

Spinach and onion bhajis

Chicken drumsticks

Mini duck spring rolls

Sausage rolls

Mini pork pies

Dim sum selection

Vegetable spring rolls

Halloumi sticks

Vegetable Samosas

Stuffed olives

Extra items can be arranged at an additional cost of £3.75 per person
Please speak to a member of our team for any dietary requirements.
The buffet will be left out for a maximum of 2 hours.

Overnight Accommodation

Our 21 ensuite guest bedrooms are a mixture of single, double, triple/twin and family rooms.

All our rooms have a remote control flat screen colour television with freeview, trouser press, hairdryer and tea and coffee tray.

Guests attending your wedding reception who would like to stay overnight, can do so at a special reduced rate per night, including full English breakfast, of at least 15% discount off our normal rates at the time.

To receive the discount, bookings must be made direct with the hotel. This special offer is available for 7 days either side of your wedding so your guests can enjoy a short break for the same excellent value.

Check in time is from 3pm. If your guests require an early arrival please let our reception staff know and we will do our best to have the rooms ready for them as soon as possible.

Check out time is 11am. Again please let us know if any of your guests require a late checkout. This may not be possible but we will always do our best to help.

Reservations are subject to availability and a booking is only regarded as firm when payment in full for the first nights stay has been made or a credit/debit card number has been given as a guarantee.

Further terms and conditions apply.

Please see our reception team for details and prices.

Before you go.....

Why not have one final celebration and join us for a family Sunday lunch together before you all go your own way. Please ask at reception for availability and sample menus.

How to Book your Reception

Please ensure you have read and understood our terms and conditions which are detailed in this booklet before booking your reception.

Decide how many guests to invite, depending on your budget.

Choose a date and telephone:
The church and/or register office for availability.
Lysses House Hotel for availability.

Arrange a suitable time to view our facilities.

Social Media

Please feel free to tag us in your social media posts.

We can be found on Facebook

@LyssesHouseHotel

@Lyssesweddings

Twitter

@LyssesHouse

Instagram

lysseshousehotel

We may also take photographs for marketing purposes only.

Our posts will only ever be after your wedding and never on the day.

We know how important it is for you to be able to share your day before anyone else.

Please let us know if you do not wish anything to posted on social media.

Terms and Conditions

General

Our wedding package is based on a minimum of 40 adults. Should your party be below this number please refer to our Small Wedding Package Brochure.

For the addition of a civil ceremony or to have a civil ceremony only please refer to our Civil Ceremony Brochure.

When an evening event is not required, the package price will be reduced by the cost of the evening buffet per person. The restaurant must be vacated by 5.30pm.

All functions are required to finish by the time shown on the contract documents as an extended time may not always be possible.

Please help us respect the environment. Only bio-degradable confetti may be used in our grounds.

Our privacy policy is available on our website and sets out the terms by which we process any personal data we collect from you, or that you provide to us.

Our Booking Process

Make a provisional booking with us, which we will hold for up to 14 calendar days with no obligation.
We will always try to contact you before releasing a date.
We will contact you to arrange a meeting to discuss your requirements in detail.
We will prepare a written quote and contract documents for you, based on your expected numbers.
The contract documents represents the first part of the formal contract between Lysses House Hotel and the customer.
These terms and conditions form the second part of the contract.
Where there is a contradiction between the contract documents and the terms and conditions then the contract documents will take precedence.
The booking is confirmed and you have been deemed to accept our terms and conditions when we have received your completed and signed contract document, together with the appropriate deposit.
You will be provided with a written receipt.

Deposits, Prices and Payments

All deposit payments are non refundable.
All deposits are calculated from the cost of the function as shown on the contract documents..
If you fail to make a deposit payment by the due date we will assume that this represents a cancellation by you.
We will always try to contact you before taking any further action.
All prices are inclusive of VAT at the current rate.
Prices quoted at the time of booking, excluding the VAT element, will be held for a maximum of six months.
VAT will always be charged at the rate in force on the date of the function.

Any additional arrival drinks, wine and Champagne will be charged at the prices shown on the wine list current at the time of the function.

Unfortunately we are unable to offer corkage.

Timetable of Deposit Payments and Notification of numbers

Timetable	Action Required
On contract signature	Pay deposit of £500
12 weeks before the date of the function	Pay deposit of 50% of the balance of the contracted amount
6 weeks before the date of the function	Pay deposit of the 50% balance of the contracted amount.
Approximately 1 month before the date	We will contact you to arrange a final meeting. We will need an update on numbers attending and changes to the chosen menu and beverages.
48 hours prior to the event	Please notify us of final numbers
On departure	The total cost will be calculated using the number of people actually attending or the number notified 48 hours prior to the event, whichever is greater, subject to minimum numbers. All extras must be paid on the day of the event.
Within 7 working days of the function	Any monies owed to you will be refunded.

Damage and Loss

We can provide a table to display your wedding gifts during the reception. We advise they are locked away for safe keeping if you are staying in the hotel. We will provide you with a lockable room for this purpose but cannot accept responsibility.

Lysses House cannot accept responsibility for loss or damage to customer's property unless the loss or damage can be proved to be have been caused by the negligence, wilful act or default of the management or its employees. Cloakrooms are not secure and notices to that effect are in clear view.

Valuable items may be accepted for safekeeping with reception at the discretion of the hotel.

Damage caused to the fixtures and fittings of the hotel by guests attending the event are the responsibility of the person making the booking. Any such damage will be charged in full. This includes any costs we incur to clean an area as the result of a wedding guest smoking or vaping inside the building.

Cancellation by the Hotel

If due to circumstances beyond our control Lysses House becomes unavailable for the booked event, then every effort will be made by the staff to find an alternative venue on your behalf.

If this is not possible then a full refund of the deposit payments made will be given.

Cancellation by You

Sometimes for reasons beyond your control, you may have to cancel your event.
Given the high cost of cancellation, we strongly advise you to take out event insurance for your booking to cover the risk of loss.
We would be happy to provide you with the contact details of a specialist event insurance company.

Law

This contract is subject to the laws of England.

All the staff at

Lysses House Hotel

look forward to welcoming you

on your special day and would

like to extend their very best

wishes for your future.

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