

LOVELACE

We want your day to be about you. Our stunning Georgian Country home, is exclusively yours as you share your wedding day with your closest friends and family members. Our dedicated team are on hand to take care of every aspect of the day, allowing you to relish in every moment.

Our Byron package includes:



Exclusive use of the Hall from 12 noon the day of your wedding until 12 noon the following day.

Exclusive use of The Main House, including Courtyard, Bar, Ballroom, Annabella and The Lounge.

Please note The Serenity Spa is also open to spa members and day spa guests during this time.

Use of Serenity Spa for all residential guests until 12 noon on morning of departure.

21 individually designed suites including two coastal Bungalow Suites and the Ada Lovelace Suite for the Newlyweds.

The services of our specialised Events Manager to take care of you and your guests.

Master of Ceremonies to guide you through the day.

Red carpet arrival.

A glass of Taittinger for your guests following the Ceremony.

A private menu tasting to sample your wedding menu.

Half a bottle of wine for each guest with their meal.

Three course wedding breakfast followed by coffee and treats.

A glass of Taittinger for your Toast.

Our silver cake stand with cake knife.

White chair covers or Chiavari chairs with a sash of your choice.

Our finest white linen and napkins, crystal glassware and fine china.

Bespoke evening buffet.

All residential guests receive a buffet breakfast on the morning of departure.

FROM £34,000 FOR 2023

Based on 60 adults during daytime.

Lovelace MENU

3 COURSE WEDDING BREAKFAST

STARTER

Salad Royale – Frisee - Smoked Duck - Candied Walnuts - Truffle Dressing
and a Warm Poached Egg

Game and Poultry Terrine – Fig Chutney – Watercress – Brioche
(available October – March)

Chicken Liver Parfait – Fig Chutney – Watercress – Brioche
(available April – September)

Provençale Fish and Shellfish Soup – Rouille – Gruyere Cheese

MAIN

Dry Aged Sirloin of Beef - Dauphinoise Potato
Forestier Garnish - Red Wine Sauce

Gigha Halibut - Crushed Potatoes - Nage of Mussels - Cucumber and Caviar

Risotto of Wild Mushrooms - Aged Parmesan - Truffle Mascarpone

DESSERT

Assiette of Valrhona Chocolate

Salted Caramel Tart - Granny Smiths - Almonds Cultured Cream
(available October – May)

Amalfi Lemon Tart - Bruce Farm Raspberries *(available June – September)*

Seasonal British Cheese - Chutney - Oatcakes

EVENING BUFFET

Bacon and Sausage Baps - Focaccia Pizza Slices - Chicken Goujons
Cajun Wedges