



HAYNE HOUSE

SALTWOOD

Kiss Me Quick Special Offer!



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A specially put together offer for 2017 late availability

Available Saturdays (subject to availability)

Saturday 17th June 2017

Saturday 29th July 2017

Saturday 12th August 2017

Saturday 2nd September 2017

80 day guests and 100 evening guests:



Afternoon tea menu: £5,828

3 course meal menu: £6,593

100 day guests and 120 evening guests:

Afternoon tea menu: £6,361

3 course meal menu: £7,325

Available Sunday to Fridays from June to September 2017

50 day guests and 70 evening guests:

Afternoon tea menu: £4,225

3 course meal menu: £ 4,689

80 day guests and 100 evening guests:

Afternoon tea menu: £4,828

3 course meal menu: £ 5,593

100 day guests and 120 evening guests:

Afternoon tea menu: £5,361

3 course meal menu: £ 6,325

Drawing on our expertise we have hand picked a selection of high-end suppliers to cover every aspect of your special day and ease your wedding planning.

We insist on the highest standards from all our suppliers in terms of quality, presentation, service and innovative ideas, so we know that our hand picked selection will exceed your expectations in every way.

Please find enclosed a comprehensive and bespoke quotation for your special day



A truly special venue Exclusive use of the entire venue from the moment your guests arrive, complete with all the furniture including smart chivari chairs, tables, dance floor & fairy lights galore.

In good hands From the moment you book the venue to the last minute of the day, each and every member of our team will offer you the utmost dedication and is at hand for any guidance or advice that you may need.

Bubbles and wine Our delicious wines have been lovingly selected from small, family run wineries in the South of France. You will have the opportunity to taste them during your complimentary food tasting.

Each adult guest will enjoy:

- A flute of Cava on arrival
- Half a bottle of wine per person
- A flute of Prosecco for toasting

We will supply water and soft drinks for children.

Fine dining Offering succulent dishes, always stylishly presented, using the finest and freshest ingredients, our caterers are devoted to offering a professional and attentive service. Please refer to the “Kiss Me Quick” menu for full details.

Our caterers’ attention to detail always goes noticed and we are proud to be working alongside them.

This quote includes: One starter, main and dessert with dietary requirements taken into account.

For that extra indulgence, upgrades are available. Please arrange directly with the caterers.

Tasty evening buffet Stylishly presented with an array of rustic crates and delicate decorations enjoy scrumptious Vintage Cheddar Cheese and Pickle Rolls & Honey Roast Ham Rolls

The little ones For nought to two year olds we can supply organic baby food. We consider children to be under 12; above 12, they will receive an adult meal.

Table Linen We insist on pristine white table linen and napkins, which are thoroughly checked.



Every detail counts For your peace of mind on the day, we will dress your tables with the name cards, favours and table decorations that you supply us with, ensuring that every little detail is in place.

A night to remember Getting the entertainment right is key to the success of your big day. Our fabulous DJs are passionately dedicated to providing you with an unforgettable experience from after your wedding breakfast to the end of the evening, whilst providing an elegant and stylish setup.

On site accommodation Wave goodbye to your guests and head to the scrumptious complimentary bridal suite on the night of your wedding.

We have two additional double rooms available to hire.

There are also up to 5 additional bedrooms on the Hayne Barn Estate at Froggies subject to availability; please contact them directly (mo.record1@gmail.com) www.haynehouse.co.uk/froggies

The all-important legal bit Ceremony Fees are to be paid to Kent County Council separately, however as part of our service we will book your ceremony date and time. Please visit their website at www.akentishceremony.com to view their fees and other useful information.

Terms & Conditions Our general T&Cs apply and must be signed and returned, in addition to the ones herewith.

Deposit: the non-refundable deposit of £1575 is to be paid either in one full amount or as follows:

£1000 to be paid upon booking and the remaining £575 within 4 weeks. The second part of the deposit goes towards securing the handpicked suppliers.

Please confirm your approximate numbers for the above suppliers, final numbers will be asked for 8 weeks prior to your wedding.

Number of day guests Number of evening guests

The above suppliers are subject to availability. In the unlikely event that they are already pre – booked we will source an alternative recommended supplier from our list of recommended suppliers.

Once we have received your booking form and deposit, we will contact all the suppliers to confirm the date is available and they in turn will be in touch with you directly to discuss your choices in detail.

Please confirm that you accept the terms and conditions enclosed and sign and date below:



Printed Name and Signature.....

Date.....

Kiss Me Quick 3 Course Meal

Prepared to the highest standards, you will be impressed not only by the quality of our dishes all freshly cooked on site, but also by the level of care and love that goes in the presentation and service.

Traditional 3 Course Wedding Breakfast (included in the deal price)

Please choose one starter, one main course and one dessert

For starters

Delicious Butternut Squash Soup flavoured with Coconut Milk (V)

Mackerel Pate Pot with Crisp Toast and Summer Leaves

Refreshing Prawn Cocktail Cup

Cajun Chicken Skewer with Chive Cream Dressing

For mains

Oven Roasted Chicken Breast, Mushroom Jus, Dauphinoise Potatoes and Fresh Vegetables

Slow Roast Pork served with a Cider Jus, Roast Potatoes and Fresh Vegetables

Goats Cheese & Garlic Mushrooms Spinach & Rocket Salad with Balsamic Dressing (V)

Beef and Mushroom Puff Pastry Topped Pie, Creamy Mash Potatoes and Fresh Vegetables

And for dessert

Chocolate Brownie and Vanilla Ice Cream

Honey Comb Cheesecake and Toffee sauce

Eton Mess Pot

Pear and Apple Custard Crumble Cup

Evening buffet



Vintage Cheddar Cheese and Pickle Rolls & Honey Roast Ham Rolls, Served in Rustic Crates



Kiss Me Quick Afternoon Tea

Mini Sandwich Fingers

Beef and Horseradish on Seeded Bread

Free Range Egg and Cress on Wholemeal Bread

Honey Roast Ham and Wholegrain Mustard on White

Hand Crafted Scone with Clotted Cream and Strawberry Jam

Hayne House Mini Delicacies

Assorted Macaroons

Mini Chocolate Eclairs

Mini Fresh Fruit Tartlets

Tea and Coffee Pots

Evening buffet

Cheese board served in vintage crates with a selection of home made pickles and delicious breads



ADDITIONAL INFORMATION

V denotes suitable for Vegetarians

We are well versed in requests for special food allergies and dietary requirements. Each of our meals is cooked fresh on the day, so it is relatively simple for us to accommodate any special requests, as long as we know about them in advance. Just ask, and we'd be happy to help.

Do let us know if require information on ingredients used in our dishes or if food required more extensive preparation

Should you wish to offer your guests a choice of 3 options per course, please add an additional £1.50 supplement per person.

Chilled and Warm Coeliac Canapés available upon request, some restrictions may apply

We are happy to cut up your wedding cake as long as we are given clear instructions and if you would like your guests to take away, the necessary packaging

Supplier's meals do not include canapés and are just one course

It is possible to pick and choose elements from each menu to create a bespoke menu. Prices will be altered accordingly

The prices include waiting staff

Final numbers must be provided 30 days before your event – any last minute additions or changes we will try to accommodate however if there are costs incurred they will be passed on to you and we will not refund any changes after 30 days prior to your event

We cannot guarantee a food tasting menus for Kiss-Me-Quick packages, as dates and timing might not be compatible

So that we comply with the Food Safety Act:

- With the exception of a celebration cake, chocolate fountains or sweetie 'table' and unless agreed in advance, guests are not permitted to bring their own food onto the premises for consumption
- Food left over from any event cannot be removed from the venue
- Food can only stay out e.g. a buffet for no more than 2 hours

We are proud to be working alongside our catering team who have over 20 years' experience. Their primary business is event catering so their passion for foods matches our values and beliefs in that the food is made with love. Their promise is to promote natural, sustainable and enjoyable food, that not only endorses local British suppliers, fair prices, Fairtrade, and is ethical sourced.

All prices include VAT at the current rate of 20%