



RAVENWOOD
HALL
Wedding Packages

2024-2026





Welcome to Ravenwood Hall, a place where timeless charm meets the allure of history. As the General Manager, it is my pleasure to introduce you to our captivating venue through this brochure. Set amidst the enchanting grounds of Ravenwood Hall, our venue seamlessly blends historic grandeur with modern sophistication, creating a truly magical setting for your love story. Whether you imagine an intimate indoor affair or a romantic ceremony in our lush gardens, our devoted team is here to bring your wedding dreams to life. As you peruse these pages, envision Ravenwood Hall as the perfect stage for the beginning of your lifelong journey together.

Understanding the importance of your special day, our experienced team is dedicated to guiding you through the process, offering customizable wedding packages tailored to your unique vision. Thank you for considering Ravenwood Hall for your momentous occasion. We are honored at the prospect of being part of your unforgettable day and are committed to creating memories that will stand the test of time.

General Manager

A romantic wedding scene featuring a bride and groom in front of a large, two-story house at dusk. The groom, on the left, is wearing a dark blue suit and looking at the bride. The bride, on the right, is wearing a light blue lace-trimmed wedding dress and holding a large bouquet of red and white flowers. They are standing close together, smiling. The background shows a house with a dark roof, white-framed windows, and a brick chimney. The sky is a deep blue, and the house is softly lit from within.

BEFORE YOUR BIG DAY ARRIVES



C O N G R A T U L A T I O N S

Now it's time to start planning your special day and we are delighted that you are considering Ravenwood Hall to celebrate your wedding. Getting married is such a special occasion and we know that choosing the right venue is just as important. We have a lot to offer and we're looking forward to ensuring that your day is truly your day, your way.

From your first visit to our hotel, our dedicated team will be on hand to assist you every step of the way. We are fully licensed to care for every part of your special day. Our venue will allow us to tailor your wedding exactly how you dreamed it would be, while our beautiful grounds provide the perfect backdrop for wedding photographs that capture everlasting memories.

We want you and your guests to enjoy your special day. With this in mind, our wedding coordinator will work closely with you in order to help you select the perfect package for your needs. With all our years of experience, we pride ourselves in offering the highest standard of service to ensure your day is run with perfection.

CIVIL CEREMONY

Civil Ceremonies can be held at Ravenwood Hall in three different locations. The below prices exclude your registrar fees (Please contact them directly)

We also have outdoor spaces available, further discussion is required

Edwardian Pavilion £400

Perfect for inside ceremony up to 130 guest

Summer House £400

Alfresco ceremony (subject to availability) seating up to 100 guest

Tudor Room £350

Perfect for intimate ceremony seating up to 44 guest.

Registry Details

The Bury St Edmunds registry office number is 03456072060.



O U R W E D D I N G P A C K A G E S

We believe that weddings celebrate the fusion of various aspects, creating a captivating and harmonious union. Taking inspiration from the captivating realm of nature and the innate beauty inherent in these aspects, we've given our wedding packages whimsical names.

These aspects symbolise the fundamental forces shaping Ravenwood Hall, carrying with them a sense of awe, equilibrium, and timeless grace. Just as they unite to weave the intricate fabric of life, our packages are crafted to embody the unique qualities our venue represents.

No matter which aspect resonates most with your love story, we're here to turn your wedding day into an enchanting experience that will leave a lasting imprint on your memory.

All our wedding packages include

Exclusive use of the event room from 12.00pm until 12.00am

Drinks packages

Complimentary background music if required

Use of our cake stand, cake knife, easel and mirror

White linen and napkins

Wedding breakfast menu

Complimentary room for the Bride and Groom

Discounted accommodation rates for your guests



C A N A P É S

Please choose from our menu below:

4 per person - £10pp

6 per person £12pp

Soy, ginger & lime marinated salmon, dill sour cream on
rye bread

Ardennes pate, balsamic onions, rocket, baked croute

Creamed goats cheese, sundried tomato pesto, basil,
toasted foccacia

Smoked chicken Caesar, crispy bacon, gem lettuce, tortilla
wrap

Grilled pickled tofu, hummus, olive salsa

Cajun spiced black beans, guacamole, coriander tortilla
wrap

Prawns, Rose Marie mayo, caviar, pastry cup

Roasted beef & horseradish mayo served in mini Yorkshire
pudding

Grilled bacon wrapped chipolata sausages, honey
mustard glaze





D R I N K S P A C K A G E

The below drinks are included in our wedding packages

Arrival

Bucks Fizz or Pimms
Bottle Beer or Fruit Punch
1 drink per person

Table Drinks

Still & Sparkling Water
White Soave - Italian
Red Castelbello - Italian
Cordial for Children
Per table of 8-10 guest

Toast

Glass of Prosecco
1 per person

Upgrades of drinks are available

W O O D L A N D

£ 6 5 p p

STARTER

Ravenwood home-smoked salmon, blinis, sour cream & capers
Salad of Parma ham, charred gem lettuce, feta, melon, basil & lemon aioli

Spicy confit chicken terrine, balsamic onion chutney, seeded crackers

Crispy pan-fried fishcake, tomato & dill salad

Marinated heritage tomatoes, buffalo mozzarella, basil & rocket

Soup - *Please see other page*

MAIN

Braised blade of beef, creamy mash potato, bacon wrapped fine beans, roasted cumin carrots, Shiraz jus

Chargrilled salmon fillet, crushed minted new potato, Caesar cream sauce, broccoli

Lemon & thyme roasted chicken supreme, gruyere dauphinoise, sautéed greens, thyme jus

Butter baked cod, crushed new potatoes, spinach, tomato & basil concasse, crispy capers

Mushroom & spinach wellington, new potatoes, savoy cabbage, vegetable gravy

DESSERT

Dark chocolate delice, English toffee ice cream, poppyseed honeycomb

Apple pie, ice cream

Charred lemon tart, lemon tart

Baked vanilla & rum cheesecake, caramelised orange & sultana





W I L D F L O W E R

£ 7 2 . 5 0 p p

STARTER

Tea-smoked Gressingham duck breast, seasonal leaves, roasted figs

Crispy pan-friend crab cakes, wasabi aioli, rocket

Ravenwood classic prawn cocktail, Marie Rose sauce, poached quail's egg, tomato salsa, avocado, baby gem, caviar

Terrine of ogen & charentais melons, orange & basil sorbet

Wild mushroom truffle tart, rocket & parmesan salad

Crispy tofu salad, hoisin dressing, pak choi, spring onion, cucumber

Soup - *Please see other page*

MAIN

Pot-roasted daube of beef, Yorkshire pudding, pan gravy, roasted potatoes, roasted root vegetables

Roasted guinea fowl, potato & artichoke croquette, cavolo nero, smoked paprika beurre blanc

Salmon en croute, buttered broccoli, new potatoes, choron hollandaise

Grilled stone bass, Mediterranean cassoulet, chargrilled fennel, basil beurre blanc

Roasted lamb rump, pomme Anna, wilted spinach, baked garlic & rosemary jus

Aubergine & red pepper moussaka, spiced tomato sauce, baby leaf salad.

DESSERT

White chocolate meringue roulade, lemon panna cotta, ice cream

Mango delice, banana beignets, lychee sorbet

Malibu-soaked savarins, coconut ice cream

Dark chocolate & praline marquise, milk chocolate Cognac truffle, double chocolate ice cream

Amontillado sherry-soaked fruit, vanilla sponge, creme Anglaise, toasted almond cream

C A R V E R Y

£ 7 5 p p

Please select one starter and one dessert from our Wildflower package. The carvery will be served as a the main course. This can be served as a carvery station or to the table.

Honey mustard & clove roasted Suffolk ham
32 day aged roasted British beef sirloin
Herb butter basted roast turkey breast
Beef dripping crispy roast potatoes
Yorkshire puddings
Baked cauliflower cheese
Mixed seasonal green vegetables
Gravy

S O U P O P T I O N

We can offer a range of soups as a starter or additional course.

All soups served with herb sippets

Wild Mushroom
Roasted chicken & ham
Classic French onion
Seasonal vegetable
Vine tomato
Mulligatawny

Please speak to our events team further for price for additional course





C H I L D R E N ' S M E N U

£ 1 5 p e r c h i l d

STARTER

Cheesy garlic bread
Tomato soup with croutons

MAIN

Crispy breaded fried chicken strips, chips & baked beans
Fish fingers, chips & baked beans
Sausage & mash, gravy & peas
Cheesy pasta bake
or
Half portion of adults main

DESSERT

Trio of ice cream
Chocolate brownie , chocolate sauce

Unlimited fruit squash

P A C K A G E I N F O R M A T I O N

Once you have selected your Wedding Breakfast Package please then select one dish from each course for all your guests.

Any dietary requirements will be catered for.

B E S P O K E P A C K A G E S

Ravenwood can offer bespoke packages where you will work closely with our events team and highly experienced chef to turn your visions into reality.

U P G R A D E S & E X T R A S

MUSIC

Our marquee attached to The Pavilion is ready for any mobile DJ or acoustic Band to set up. Please ask for any recommendations but you are welcome to provide your own.

(noise restrictors are required to be provided by band/DJ)

Fireworks – p.o.a

Full driveway flares – £295

Pavilion path only flares – £125

Garden Games – £25 each game

LCD projector & screen for photos – £100

Microphone for speeches – £30

DRINK UPDGRADE

Champagne– £4 per person

Rose Fizz – £2.50 per person

Wine upgrade available on request

FOOD UPGRADE

After dinner cheese board – £6 per person





Party



EVENING RECEPTION

A wedding is not only a union of love but also a joyous celebration and we understand the importance of creating an evening reception that will be remembered for a lifetime. As the day transitions into a night of pure enchantment, we invite you to revel in a party atmosphere that will exceed your expectations.

The highlight of the evening begins with the ceremonial cutting of the cake, a cherished tradition that symbolises the sweet journey you embark upon together.

Following the cake cutting, it's time for that magical first dance as a newly married couple. Our exquisite venue provides ample space for you to twirl and sway, creating unforgettable memories on the dance floor. Whether you prefer a live band playing your favourite melodies or a DJ spinning irresistible beats, our dedicated staff will work closely with you to ensure the music sets the perfect tone for an evening of celebration.

Our fully stocked bars await, offering an array of tantalising beverages to quench your guests' thirst and elevate their enjoyment. Our skilled bartenders will serve refreshing drinks with a smile, ensuring your guests are well taken care of throughout the evening.

We strive to provide an unforgettable evening reception where you can revel in the love and joy that fills the air. Let us be your hosts as you celebrate the start of your journey together, surrounded by dedicated staff, an inviting atmosphere and the perfect setting to create timeless moments of celebration.

Party into the early hours, cherish the memories, and embrace the magic of this extraordinary day.



EVENING FOOD

PICNIC BUFFET

£15 per person

Selection of sandwiches:

- Cucumber
- Egg mayo
- Ham & mustard
- Cheese & pickle
- Salted crisps
- Sausage rolls
- Mixed quiche bites
- 3 cheese straws

CHEF CARVED HOG ROAST

£21.50 per person

- Slow roasted Suffolk pork
- Crispy crackling
- Sage & onion stuffing
- Apple sauce
- Bread roll
- Fried onions
- Herbed cabbage coleslaw

FINGER FOOD BUFFET

£18 PER PERSON

- Smoked salmon & cream cheese
choux buns
- Egg & Cress finger sandwiches
- Smoked bacon, tomato & lettuce
ciabattas
- Chicken Ceaser & rocket wholemeal
wraps
- Warm pork sausage rolls
- 3 cheese straws
- Tortilla chips, hummus & tomato salsa
dip





EVENING FOOD

BURGER BAR

£16.50 PER PERSON

1/2 pound flame grilled beef burger

Breaded chicken burgers

Brioche seeded bun

Fried onions

Iceburg lettuce

Dill pickles

Suffolk gold cheddar cheese

Skinny fries

Herbed coleslaw

Tomato salsa

Mustard mayo

(Veg/vg burger available on pre order)

CHARCOAL BARBECUE COOKED BY LIVE CHEFS

£23.50 per person

Jumbo pork Newmarket sausages

6oz British beef burgers

Hickory smoked BBQ chicken

Buttered sweetcorn

Garlic & herb baguette

Red cabbage coleslaw

New potato salad

Tossed mix salad

Selection of sauces

(Veg/vg options available for pre order)



W E D D I N G C H E C K L I S T

18 - 12 MONTHS

- Congratulations on your engagement
- Book your wedding venue
- Book officiant
- Book ceremony location
- Book photographer & videographer
- Choose your wedding party
- Begin researching your perfect attire
- Draft a wedding guest list

10 - 8 MONTHS

- Research honeymoon ideas
- Book Music
- Finalise guest list
- Book florist
- Order your attire

8 - 6 MONTHS

- Book your honeymoon
- Decide your wedding theme
- Order your invitations
- Choose wedding rings

6 - 3 MONTHS

- Book transport
- Enjoy complimentary menu tasting
- Choose your wedding cake
- Buy wedding shoes and accessories
- Plan pre-wedding parties
- Have make-up & hair trial
- Decide on music
- Decide on venue decor

2 - 1 MONTHS

- Attend wedding attire fittings
- Discuss wedding itinerary with wedding coordinator
- Finalise wedding menu
- List all wedding replies
- Confirm final numbers
- Enjoy your pre-wedding party

2 WEEKS BEFORE

- Furnish your wedding coordinator with seating plan
- Finalise wedding itinerary
- Write wedding speeches and vows

1 WEEK TO GO

- have your wedding rehearsal
- Reconfirm details with all vendors
- Assign a member of wedding party to be point of contact for vendors
- Final attire fitting
- Pack your honeymoon bag

YOUR WEDDING DAY

- Attend hair & make-up appointments
- Ensure the best man / woman have the rings
- Walk down the aisle
- GET MARRIED

WE'LL TAKE CARE OF THE REST!





Ravenwood Hall Hotel

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