

YOUR WEDDING AT BATTLE ABBEY



An aerial photograph of Battle Abbey, a large stone building complex with multiple courtyards, surrounded by lush green lawns and trees. The image is used as a background for the text overlay.

MAGIC

Your Wedding Day is one of the most wonderful days of your life, filled with romance and excitement.

Choosing a wedding venue can be a daunting task and we recognise that each and every wedding is different.

The memories of your special day will remain with you forever and it is important to ensure that every detail is perfect. There are few venues that can offer such magic memories and superb photo opportunities as Battle Abbey. The Abbey offers the distinct benefit of offering a complete wedding day in one place.



Battle Abbey offers a truly flexible space in which to stage your Wedding with plenty of outdoor and indoor space for fantastic photo opportunities. The Abbey only offers limited availability each year as we are a fully operational boarding school. Every Wedding we hold is entirely bespoke for you so please get in touch to discuss your ideas!

With an elegant sacred feeling space for ceremonies and drinks served on the top terrace overlooking one of the most famous battlefields in England surrounded by over 1000 years of history, Battle Abbey really has the wow factor your looking for.

The pictures really don't do the venue justice, please feel free to contact us to arrange a visit.



Thank you so much for giving us such a fabulous wedding at Battle Abbey. You went beyond the call of duty to help us out many times and we really appreciate it. Thanks once again for all your hard work and help during the planning stages and on the day too.

Cathy and Brendon

HISTORY

The Abbey is located in Battle, a small town five miles from Hastings, in the heart of East Sussex.

The site occupied by the Abbey dates back to the beginning of modern British history, for it was at Battle that William the Conqueror defeated King Harold in 1066.

The attractive town of Battle gets its name from the Battle of Hastings, which was fought between Harold, the Saxon king, and William the Conqueror in 1066.

This battle was so significant it changed the course of English history. The town grew up around the Abbey of St. Martin which was built by William the Conqueror after the battle.

The Abbey was built between 1070 and 1094 by William the Conqueror, and the high altar is believed to have been placed on the spot where Harold fell. Today the Abbey ruins and the battlefield are cared for by English Heritage and are well worth a visit. The imposing Abbey gatehouse built circa 1338 can be seen as you look down the length of the High Street and serves as the spectacular entrance to the venue.

Please visit www.battle-sussex.co.uk for accommodation options in and around Battle including self catering, Bed & Breakfast and hotels. The area around The Abbey and Battle High Street feature restaurants, tourist information, cash points and local shops.



Thank you all so much for your immense hard work, both leading up to and on our big day. We're so glad we chose the Abbey, it was such a perfect and beautiful venue and our guests were all impressed at how friendly, professional and organised you all were. We were so happy with everything you did for us - thank you!

Andy and Chloe





Reception Drinks

We are able to serve your choice of Reception Drinks after the Wedding Ceremony. There are a few options available. Most couples either;

- take advantage of our corkage rate of £10.00 a standard wine bottle and supply their own reception and wedding breakfast drinks. We are also able to offer corkage rates on other drinks including cocktails and bottled beers. Prices for these vary and are available on request.
- use our drinks package to cover reception drinks, table wine and toasting wine. The drinks package comes in at £29.50 a head and includes two glasses of prosecco or bucks fizz at the Reception, half a bottle of house wine at the table per person for the meal and one glass of prosecco for toasting.



FINE DINING

Every Wedding is unique at Battle Abbey and we do not offer standard off the peg packages for our Weddings. Our highly skilled Catering Manager is always complimenting our menus with new additions. If there's something in particular you require just ask! Canapes are served on our stunning top terrace overlooking the Battlefield or in the Abbot's Hall around the open fire in Winter. In general Wedding Breakfasts are served in the wood panelled Dukes Library but the Abbey space is flexible enough that we can offer several alternatives.

All our Canapés, Starters Mains and Deserts are prepared on site using, where possible, fresh, local ingredients.

Broadly speaking the food falls into three categories.

Reception Canapes - served in fine weather ,on our top terrace, overlooking the battlefield or under the vaulted ceilings of our Monk's Refectory in inclement conditions. Our canape range is always changing so please contact us for a list and prices. Again if theres something you'd particularly like to serve your guests please let us know.

The Wedding Breakfast - This would usually consist of a three course traditional wedding breakfast with coffee and tea served at the end though we can offer a more informal barbeque or Hog Roast option in the Spring and Summer seasons. We would again advise making use of our corkage rate or drinks package for any table wine you plan to serve and for toasting drinks for speeches.

Dedicated Children's menus, for children aged 10 and under, are available and are generally considerably lower in cost than an adult meal.

Evening Buffet - This is optional and can comprise of anything from a Hog Roast down to chips! Please fee free to discuss your requirements with us.

Please note: We can seat up to 120 guests in the fantastic wood panelled Dukes Library for your Wedding breakfast, 130 for ceremonies and accommodate up to 250 for garden party or barbeque events and the evening entertainment.







The day was a wonderful celebration it was touching, beautiful and full of love from friends and family. We are still living high off the memories, I hope we can stay in this bubble for a long time!

On the morning of the wedding there were no nerves or anxiety just joy and anticipation. That is because you inspired such confidence that we were free to enjoy the day and soak up every minute, we knew it would run perfectly, and it did. We don't know how to thank you enough what a wonderful thing you have done for us!

Naomi and Jim



Canapés

£9 for 3. Prices may be variable due to market cost, seasonality and availability.

- *Toad in the hole*
- *Savoury cheese galette (v)*
- *Brie and cranberry croque monsieur (v)*
- *Tomato tarte tatin (v)*
- *Pork belly croquettes with roasted corn cream*
- *Pulled BBQ jackfruit on a vegan croustade*
- *Tofu, black olive, cherry tomato & basil skewer (ve)*
- *Sussex ham hock on white bloomer with pea puree*
- *Parmesan short breads with roasted tomatoes and feta cheese (v)*
- *Parmesan and olive shortbread with parsley pesto and goats cheese (v)*
- *Chive pancakes with crème fraîche and red onion confit (v)*
- *Tomato and basil crostini (v)*
- *Asparagus croutes with lemon hollandaise (v,gf)*
- *Tortilla, spring onion, sweetcorn, salsa & chilli (ve)*
- *Cucumber nori sushi rolls (ve,gf)*
- *Mini poppadoms with creamy chicken tikka*
- *Curried chicken coconut skewer with satay sauce*
- *Tortilla tartlet filled with bang-bang chicken*
- *Cumin scented sambal kofta brochettes with minted yoghurt dip*
- *Beef fillet carpaccio canapé*
- *Mini Yorkshire puddings with roast beef & creamy horseradish*
- *Maple pressed pork belly skewers (gf)*
- *Bloody maria gazpacho shooter (v,gf)*







Starters *part of £49.50 a head meal. Recent options Include.*

- *Filo tartlet of dolcelatte, caramelised shallot & sun blushed tomatoes (v)*
- *Fresh melon medley, seasonal fruits, fruits coulis & a goat's cheese crostini (v)*
- *Roasted vine tomato soup with basil (ve,gf,df)*
- *Chilli sweet potato soup with herb oil (ve,gf,df)*
- *Ham hock terrine, homemade piccalilli & toasted rye bread*
- *Wild mushroom pate with toasted brioche & apple chutney (v)*
- *Roasted red pepper soup with goat's cheese crouton (v,gf)*
- *Warm halloumi and Mediterranean quinoa salad (v,gf)*
- *Cerviche with red onion, coriander, chilli & olives (gf)*
- *Luxury chicken liver parfait with onion bread & cornichon pickles*
- *Plum tomato, avocado with fresh pesto dressing (ve,gf)*
- *Coarse pork & Madeira pâté and chicken liver & port parfait, served with Cumberland sauce, baby gherkins and rustic bread*
- *Honey-roasted pear & Parma ham served with dolcelatte cheese and dressed with a balsamic syrup (gf)*
- *Shallot confit tart Tatin with balsamic glaze & pea shoots (v)*
- *Smoked trout salad with pear, crispy pancetta & pine-nut vinaigrette (gf) (Additional £3.50 per person)*
- *Confit duck leg, with spring onion, water chestnuts & plum sauce, topped with pea cress (GF) (Additional £3.50 per person)*
- *Salmon gravlax with dill, crushed black pepper & mustard cream sauce (Additional £3.50 per person)*



Mains *part of £49.50 a head meal. Recent options Include.*

- *Marinated slow roasted shoulder of lamb & red current sauce (gf)*
- *Coq au Vin, pancetta, wild mushrooms & red wine sauce*
- *Grilled fillet of salmon, herb crusted with lemon hollandaise sauce*
- *Marinated roast beef, Yorkshire puddings & rich jus*
- *Maple roasted chicken filled with sun-blushed tomato's, sweet red peppers, wrapped in bacon (gf)*
- *Roasted pork belly, crispy crackling, caramelized apple, & rich jus (gf)*
- *Marinated roasted chicken breast with white wine cream sauce and white wine sauce (gf)*
- *Fillet of cod with a pine nut and herb crust with dill cream sauce*
- *Roast loin of pork stuffed with apricot and sage & rich jus*
- *Pot roast chicken with lemon thyme stuffing, crispy pancetta and gremolata sauce*
- *Local pork bangers, crispy onions & ale gravy*
- *Braised beef steak with creamy peppercorn sauce (gf)*
- *Fillet of beef wellington, mushroom duxcell & rich jus (Additional £10 per person)*
- *Marinated lamb shank with red current jus (gf) (Additional £5.00 per person)*



All Main Courses are served with a selection of seasonal freshly prepared vegetables and potatoes





Vegetarian Mains

part of £49.50 a head meal. Recent options Include.

- *Filo tart of sundried tomato mature cheddar & chives*
- *Luxury Brazil nut roast cutlet with shallot sauce (ve)*
- *Open tomato, mozzarella, and asparagus tart topped with rocket & parmesan*
- *Caramelised shallot, tomato & goats cheese filo tartlet*
- *Wild mushroom, shallot, garlic strudel with chive cream sauce*
- *Asparagus crepes with rich tomato sauce*
- *Roasted vegetable, polenta, mushroom stack with a provencale sauce (ve,gf)*
- *Filo basket of forest mushrooms and shallots and spinach*
- *Pan roasted gnocchi, slow roasted vine tomato, pinenut and rocket*
- *Middle eastern tofu & vegetable tagine, with apricot couscous (v)*
- *Mushroom & spinach potato pithivier with tarragon cream sauce*
- *Cauliflower, sage and chestnut cake & Stilton sauce (ve)*

All Main Courses are served with a selection of seasonal freshly prepared vegetables and potatoes

Children's Menu

£19.50 a head. Recent options Include.

Available for children under 10 years of age

Please choose one option from each course

Starter

- Melon and soft berries with fruit coulis (v,gf,df)*
- Tomato soup with croutons and double cream (v,gf)*
- Garlic bread with melted cheese (v)*
- Crudit  with hummus & pitta (v,gf,df)*

Main

- Breaded chicken goujons with chips & salad*
- Spaghetti bolognese with grated parmesan*
- Grilled cheeseburger with chips & salad*
- Cumberland sausage & mash*
- Spaghetti Napolitaine with grated Parmesan (v)*

Desserts

- Chocolate sundae*
- Apple crumble with custard*
- Banana split*
- Fresh fruit salad (gf,df)*
- Selection of ice creams (gf)*

Dessert

part of £49.50 a head meal. Recent options Include.

- *Individual summer berry pavlova (gf)*
- *Baked New York raspberry cheesecake with maple syrup and whipped cream*
- *Seasonal fruit crumble with vanilla ice cream*
- *Classic crème brûlée with hazelnut praline & sable biscuit*
- *Chocolate truffle tort with seasonal fruit compote*
- *Sticky toffee pudding with whipped cream*
- *Fresh fruit salad with champagne syrup (ve,gf,df)*
- *American style lemon & vanilla cheesecake with fruits of the forest*
- *Apple tart tatin with calvados syrup & fresh vanilla cream*
- *Assiette of rich chocolate mousse, lemon cheese cake, raspberry pavlova & strawberry shortbread*
- *Luxury chocolate brownie with vanilla ice cream & rich chocolate sauce*
- *Classic Eton mess with raspberry liquor syrup (gf)*
- *Irish cream cheesecake with butterscotch sauce*







STANDARD CHARGES

The prices below are for exclusive use of the Abbot's Hall, Duke's Library and Refectory and outdoor space (weather permitting). The standard venue cost is inclusive of waitress staff, white damask table cloths and napkins, white china, King's pattern cutlery and glass ware, round dining tables, Battle Abbey house chairs, staffing, VAT and licence for a full Licensed bar and hire of cake-stand and knife if needed. Bespoke chairs and/or chair coverings are available at an additional cost.

Parking Charges

Please be aware that other than Blue Badge holders and Bridal Cars there is no parking in the grounds through the gatehouse, unless by special arrangement. We advise any guests travelling to the wedding by car to park in the English Heritage carpark which is situated just to the right of the gatehouse as you look down Battle High Street. Please note that this is a pay and display carpark.

| | Summer (Apr - Aug) | | Winter (Sept - Mar) | |
|------|--------------------|-----------------|---------------------|-----------------|
| | Sunday-Thursday | Friday-Saturday | Sunday-Thursday | Friday-Saturday |
| 2022 | £4,000 | £5,000 | £3,500 | £4,500 |
| 2023 | £4,500 | £5,500 | £4,000 | £5,000 |
| 2024 | £4,500 | £5,500 | £4,000 | £5,000 |
| 2025 | £5,000 | £6,000 | £4,500 | £5,500 |

Confirmation of your booking

In order to secure exclusive use of the premises for your function a non-refundable deposit of 50% of the venue hire is payable when you confirm. Your booking is not considered secure until the deposit is received and the contract signed. The remaining 50% of the venue hire bill will be payable 6 months prior to the event and any additional costs incurred.

Please note we do not accept cash deposits.

Please note: if a particular date falls on a bank holiday, the venue hire will be at the Friday & Saturday price.

EXAMPLE QUOTE

UNIQUE? CERTAINLY! AFFORDABLE? VERY!

In our experience people take one look at our location and assume that a Battle Abbey wedding will cost £15,000 - £20,000! In reality we are nowhere near so pricey. Here is a recent example of a wedding quote. Take out the 'optionals' and move to an out of season date and we can be even more cost effective!

A £9,112.50 wedding that everyone will think cost £15,000 plus! It's a lot of wedding for the money!

(The example quotation below is based on 70 adults and 5 children. The venue hire price is based on 2023/2024, please see table for future years pricing.)

Venue hire (Summer Season Thursday) £4,500

Canapes (Optional) for 75, 3 canapes per person, £9 a head £675

Reception drinks (Optional) please see below*

Wedding Chairs £5 a chair £375

Three course sit down meal for 70 adults @ £49.50 a head £3,465

Sit down meal for 5 children @ £19.50 a head £97.50

Table wine please see below*

Toasting wine please see below*

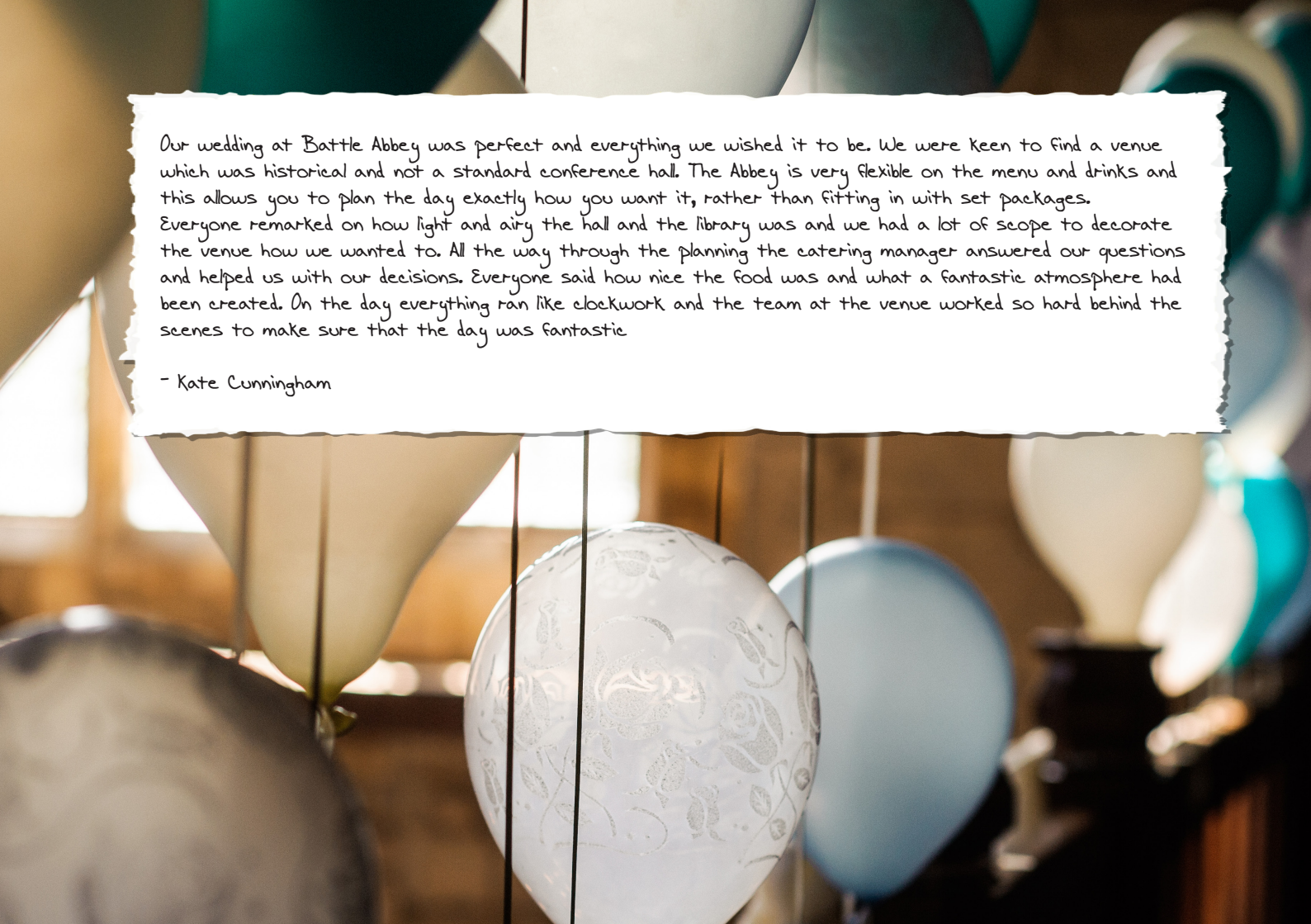
Evening Buffet (Optional) (Price on enquiry)

TOTAL Price inc VAT £9,112.50

* Reception drinks, Table wine and Toasting drinks can be purchased as part of our drinks package at £29.50 a head or by utilising our corkage rate of £10.00 a bottle (standard wine bottle).

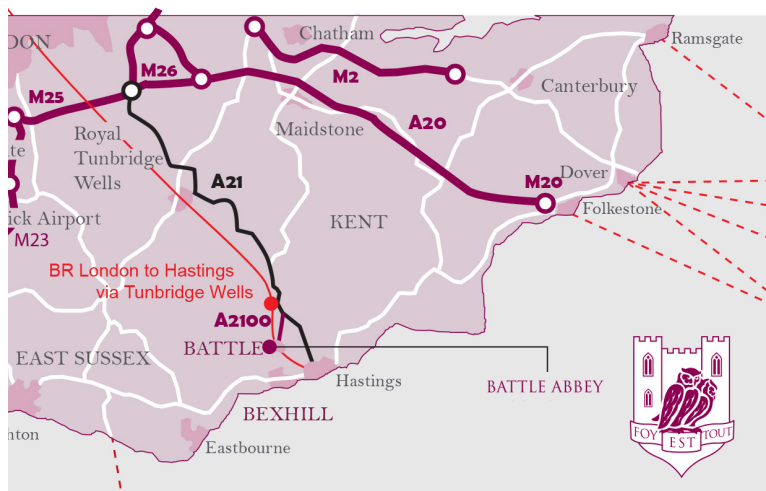




The background of the image is a soft-focus photograph of several balloons. In the foreground, a white balloon with a silver floral pattern is prominent. Behind it, there are other balloons in shades of teal, light blue, and white. The lighting is warm and golden, suggesting an indoor setting with natural light. The text is overlaid on a white, torn-edge paper background.

Our wedding at Battle Abbey was perfect and everything we wished it to be. We were keen to find a venue which was historical and not a standard conference hall. The Abbey is very flexible on the menu and drinks and this allows you to plan the day exactly how you want it, rather than fitting in with set packages. Everyone remarked on how light and airy the hall and the library was and we had a lot of scope to decorate the venue how we wanted to. All the way through the planning the catering manager answered our questions and helped us with our decisions. Everyone said how nice the food was and what a fantastic atmosphere had been created. On the day everything ran like clockwork and the team at the venue worked so hard behind the scenes to make sure that the day was fantastic

- Kate Cunningham



CONTACT DETAILS

Battle Abbey School
Battle,
East Sussex,
TN33 0AD.

email: grantd@battleabbeyschool.com
telephone: 01424 772385



THINGS TO REMEMBER

As part of the Wedding planning process we are often asked a whole host of Wedding related questions. To help you stay organised we have produced a planner highlighting what you should be thinking about and when. Arranging a Wedding can seem like a daunting challenge but in our experience as long as you stay on top of things everything will go swimmingly.

18 months to go

- Announce your engagement.
- Visit Battle Abbey for guided Wedding tour.
- Discuss wedding.
- Set budget.
- Open a wedding bank account.

12 Months to go

- Organise Wedding insurance if needed.
- Book the date at Battle Abbey and pay deposit (50% venue hire fee).
- Hold initial meeting with Battle Abbey Wedding Coordination team.
- Choose attendants.
- Compile guest list.
- Arrange wedding licence.
- Book registrar.
- Book a photographer.
- Book entertainment.
- Begin search for dress.
- Find a cake maker.

9 months to go

- Choose and order the Wedding dress.
- Order cake.
- Book florist.
- Buy stationary.

6 months to go

- Book transport.
- Book the Honeymoon.
- Choose men's outfits.
- Dress your bridesmaids.
- Initial dress fitting.
- Test out some make up ideas / Hire a makeup artist.
- Reserve any guest accommodation.
- Find a hairdresser.
- Select the readings.

3 months to go

- Buy wedding rings.
- Book first night accommodation if necessary.
- Create a seating plan and sort table decorations.
- Send out invitations.
- Choose wedding favours.
- Have a make up and hair trial.

2 Months to go

- Choose ceremony music. (Please note, our venue doesn't allow music with any mention of God!)
- Special requests for first dance or music for the Reception.
- Compile your gift list.
- Buy a guest book.
- Confirm menu /seating plan and anything else with the Battle Abbey Wedding coordination team.
- Pay outstanding wedding balance
- Confirm the registrar.
- Remind key guests about speech commitments.
- Check your passports are in date!

1 month to go

- Select or write your vows.
- Review supplier contracts.
- Hold hen and stag parties.
- Have a final dress fitting.
- Run through Ushers and Best Mans duties with them.
- Sort your place cards (Please include names, guest menu choices and dietary requirements).

2 weeks to go

- Organise honeymoon money.
- Pack holiday clothes.
- Liaise with photographer and confirm photos.
- Have a hair and make up trial.
- Buy the wedding party gifts.
- Get the Grooms haircut.

The week before

- Confirm cars, photographer, florist entertainment and contact Battle Abbey wedding coordinator for reassurance all is well.
- Check all details are in place for your honeymoon.
- Report any readjustments in wedding breakfast numbers to the Abbey team.
- Arrange for cake delivery.

Day before

Relax!

The Wedding Day

Suppliers can arrive from 10am

WEDDING SCHEDULE

If you confirm your Wedding with us we will arrange several meetings to sit down and really understand how you would like the rhythm of your day to feel. This will involve a few spreadsheets but is nothing to worry about and we are always a phone call away for reassurance. However we thought it might be useful to include an example of a usual Wedding day schedule.

For this example we have used a couple getting married at 2.00pm with their ceremony and reception to be held at the Abbey.
In general here's what to expect on the day:

- **1300hrs** - Groom, best man, ushers arrive. Groom interviewed by registrar.
- **1300-1330hrs** - Guests arrive. Ushers will direct guests to their seats.
- **1345hrs** - Bride, MOB & Bridesmaids arrive. Bride will be interviewed by registrar in foyer. Groom and best man positioned at front by stage.
- **1400hrs** - Ceremony to begin. Bride will walk down aisle to chosen music.
- **1445hrs** - Bride & Groom to lead guests onto terrace for welcome drinks & canapés. Photographs are to be taken around grounds.
- **1545hrs** - last photographs to be taken in Abbots hall. Welcome line into Library Bride & Groom announced once all guests are seated.
(Please let us know how you would like to be announced).
- **1600hrs** - Starter to be served.
- **1645hrs** - Main course to be served.
- **1730hrs** - Dessert to be served.
- **1815hrs** - Speeches & champagne.
- **1900hrs** - Guests to be invited into Abbots hall and Refectory. Bride & Groom to welcome evening guests in Abbots hall. Bar to open. Evening guests arrive.
- **2000hrs** - Bride & Groom cut cake with first dance to follow.
- **2100hrs** - Evening food to be served in refectory.
- **2345hrs** - Last orders at bar & last dances.
- **2400hrs** - Evening guests to leave Battle Abbey.

I don't even know where to begin in my praise for Battle Abbey as a wedding venue! Booking the Abbey was the best wedding planning decision we made!

Aaron and his team at Battle Abbey were incredible - friendly, patient, helpful and fun. The communication was excellent throughout and we were able to have everything we wanted for our big day. The day itself was perfect, it all ran smoothly, the food was exceptional and the staff were courteous and helpful without exception. And all of this in addition to it being in a truly beautiful setting! We had so many compliments on the venue, particularly the food and the friendly staff. The chocolate brownie pudding has been mentioned by more than a few of our guests!

It is also worth mentioning that ours was a winter wedding, and a concern we had was keeping people warm - but with under floor heating, heavy curtains on the windows and a beautiful open fire nobody felt the chill.

We just can't praise Battle Abbey enough - if you are considering it for your wedding our advice is **GO FOR IT!** We would do it all again in an instant. Thank you to everyone there who made it possible for us to have such a perfect day - we will remember it forever.
- Ann & Andy

