



THE
CLARENDON

BLACKHEATH VILLAGE



The perfect venue for your special day

The Clarendon is at the heart of Blackheath Village.

With uninterrupted views of Blackheath towards Royal Greenwich Park, this Georgian Hotel is both grand and welcoming with its relaxed yet efficient style.

Whether you are planning an informal party with just your closest friends and family, or a larger more traditional celebration of up to 150 guests, we have a range of beautiful rooms available, and our experienced Wedding Coordinators can help you plan your perfect wedding day.

We are independently owned and run, and completely understand that it is the finer details that will make your day special - our excellent standards of service and attention to detail will make sure that you can relax and enjoy an unforgettable day.



Beautiful and elegant spaces

We have an excellent selection of beautifully refurbished and individual rooms available for hire for both wedding ceremonies and wedding receptions.



The Regency Suite

With an outside patio lounge and bar area, The Regency Suite gives couples the space to spend quality time with their family and friends.

This elegant room can seat up to 50 guests and accommodate up to 70 for a party, making it perfect for a more informal wedding. It is also ideal for an evening party if you choose to have your wedding breakfast in one of our other spaces.



Goffers

Goffers celebrates the game of golf, which was first played in England on Blackheath in the early 1600s. This room offers impressive views of Blackheath and All Saints church, and is suitable for up to 50 guests.

It also has its own bar.

The Meridian Suite and Garden

This beautiful Georgian room with crystal chandeliers overlooks our walled gardens, making it just perfect for your reception. You can start your day with arrival drinks and photos in our private garden, before your wedding breakfast.

The Meridian Suite can seat up to 150 guests and our Westcombe Park Suite can host your evening party for up to 200 guests.

The Heathview Suite

The Heathview is perfect for more intimate celebrations of up to 20 guests. As its name suggests this cosy Georgian Room is situated on the ground floor with stunning views overlooking Blackheath.

After your wedding breakfast you can choose to retire to our main bar area or hire one of our other rooms for an evening party.

The Westcombe Park Suite

Our stylish party space, with retro lighting and illuminated bars has its own built in dance floor, and a fully air-conditioned bar area.

This room is suitable for up to 120 sit down dinner guests and is also ideal for continuing into the evening with music and dancing if you choose to have your wedding breakfast in one of our other spaces.

The Clarendon is licensed for Civil Marriages and Partnerships.





The Clarendon, Blackheath Village,

A feast fit for a celebration

The food and drink at your wedding should be a celebration in its own right - it should be joyous!

The Clarendon is passionate about sourcing sustainable, great quality and interesting produce, and working with local suppliers wherever possible.

Our wine list has been specially selected by wine connoisseur François Domange who has been awarded 'Chevalier de l'Ordre du Merite Agricole' and our range of London gins was personally curated by our manager, working in collaboration with local distilleries.



Using the very best ingredients, our head chef has created a range of exciting seasonal dishes for you to choose from. Whether you plan a wedding breakfast or a more simple buffet, together we will create a feast that will delight your tastebuds.

And if there is something you'd like that you can't see on the menu - just ask.



Stay a little longer...

All our wedding packages include bed and breakfast for the happy couple on their wedding night. You'll be in one of The Clarendon's spacious Crown collection rooms, and there will be champagne on ice in your room - as well as chocolates and fluffy robes.

We also offer your guests discounted accommodation, relieving the pressure of getting everyone to and from your chosen wedding venue. You and your guests can not only arrive relaxed, but at the end of a beautiful day you can stay in one of our comfortable rooms. And we will take care of everything in the venue whilst you sleep, putting any presents and items left behind away safely, and saving any mementoes of the day that you'd like to keep such as menus and place names.

The Clarendon has over 100 rooms so we can accommodate all your guests in one of our three styles of contemporary room, and we pride ourselves on serving you a fantastic breakfast the next day.

Many of our rooms have been recently refurbished and all include a work desk and en suite bathrooms.

Both our Standard and Crown rooms come as single, twin and double bedded rooms, with the Crown rooms offering that little bit more space. Many Crown rooms also offer views of Blackheath and the hotel gardens.

The Clarendon also has two types of suites, firstly our family suites which can sleep up to five with two adjoining bedrooms.

Our Honeymoon suites offer that extra bit of luxury. They include a spacious bedroom with a King size bed and a separate lounge area for relaxing. Suites have televisions in both the bed and lounge areas, and a tastefully appointed en suite with shower complements these rooms.

If you would like to upgrade to a Honeymoon Suite as part of your package then just let us know.



We're Here, So You Can Relax

One of our experienced wedding coordinators will help you through every step of your wedding, from listening to your ideas and offering advice when needed at the planning stage, to ensuring that everything runs smoothly on the day - including those finer details that really add sparkle to your celebration.

Everything will be in place when it needs to be, so you don't even have to think about it. We'd love to meet you, show you around The Clarendon. Visits are by appointment so we can spend time with you and hear more about your planned day. Please call the wedding team on 020 8318 4321 or email weddings@clarendonhotel.com to arrange a time.



The Clarendon, Blackheath Village,

Your Wedding Reception

Whether you are planning an informal party with just your closest friends and family, or a larger more traditional celebration of up to 150 guests, The Clarendon has the perfect wedding reception package for you.

Wedding packages for 50 guests start from as little as £3,250.

PACKAGE COSTS

2020-2021

	CLASSIC	LUXURY	CLARENDON (<i>Informal</i>)
Sunday to Friday	£65.00	£75.00	£49.00
Saturday	£69.00	£79.00	£49.00

Minimum numbers of guests are required for Classic and Luxury packages depending on preferred suites (special terms for December dates):

- Regency Suite minimum 30 adults
- Westcombe Park Suite and Meridian Suite minimum 50 adults
- A minimum of 60% evening buffet is required for Saturday Meridian weddings.
- Sunday - Friday have no restrictions.

Wedding Ceremonies

The Clarendon is also licensed for civil marriages and partnerships and has a range of beautiful ceremony rooms that have been approved by the Registrar to conduct the ceremony and vows, accommodating up to 100 guests.

We will give you the freedom to create a very special wedding ceremony, however if you need some suggestions our experienced wedding coordinators will be delighted to help.

CEREMONY ROOM HIRE PRICES

The Westcombe Park Suite	up to 120 guests	from £350.00
The Regency Suite	up to 70 guests	from £350.00
The Heathview Suite	up to 20 guests	from £225.00
The Meridian Suite	up to 150 guests	POA

HOW TO BOOK

Once you have a preferred date in mind, please contact your wedding coordinator to secure the date.

An initial deposit of £750.00 will be required followed by £1,500 deposit six months prior, and full payment is due two months prior to your day.

Smaller functions where the value of the booking is less than £1,000 only require a £500 deposit and full payment one month prior.

Our Wedding Packages

Our packages have been carefully put together by our experienced wedding coordinators, and they can of course be tailored to meet your exact requirements.

You have the freedom to create the day that you have dreamed of and if you need some suggestions our experienced wedding coordinators will be delighted to help.

CLASSIC WEDDING PACKAGE

- Menu tasting for the bride and groom
- Reception room hire
- 1 reception drink for your entire guests on arrival – you may select two of the following: Villa Doral Prosecco, Crémant de Bordeaux white or rose, Bucks Fizz, Aperol Spritz, Summer Pimms or a winter mulled wine
- Non alcoholic drinks – you may select two of the following: pink ginger with mint, cranberry and hibiscus cordial, fruit juices – fresh orange, apple or cranberry
- 3 course wedding meal followed by coffee and mints
- 2 glasses (125ml) of our Saint Laurand, Languedoc wine per person
- A glass of prosecco or cava for the toast
- Lemon iced water jugs on each table
- Use of silver cake stand and knife
- Crisp table and napkin linen
- Wedding coordinator services on the day for greeting, flow of event and mc duties if required
- Discounted accommodation for wedding guests with managed allocation
- Wedding coordinators throughout booking process
- Crown double room for bride and groom on wedding night with champagne and chocolates

LUXURY WEDDING PACKAGE

- Menu tasting for the bride and groom
- Reception room hire
- 1 reception drink for your entire guest on arrival – you may select two of the following: Classic Pimm's, Monay Brut Francoise Champagne, Kir Royale, Champagne Bucks Fizz, Aperol Spritz, mulled wine, Hendricks gin with cucumber and tonic water, Belvedere vodka with lime and tonic or cranberry juice
- Non alcoholic drinks – you may select two of the following: pink ginger with mint, cranberry and hibiscus cordial, fruit juices – fresh orange, apple or cranberry
- Canapés on arrival – a selection of canapés, 1 of each per person from a selection of 6 canapés
- 3 course wedding meal followed by coffee and mints
- 2 glasses (125ml) of our Saint Laurand, Languedoc wine per person
- A glass of Moutard Grand Cuvée Champagne per person
- Lemon iced water jugs on each table
- Use of silver cake stand and knife
- Crisp table and napkin linen
- Wedding coordinator services on the day of greeting, flow of event and mc duties if required
- Discounted accommodation for wedding guests with managed allocation
- Wedding coordinators throughout booking process
- Crown double room for bride and groom on wedding night with champagne and chocolates

CLARENDON WEDDING PACKAGE

- Reception room hire
- 1 reception drink for your entire guests on arrival – you may select two of the following: Villa Doral Prosecco, Crémant de Bordeaux white or rose, Bucks Fizz, Aperol Spritz, Summer Pimms or a winter mulled wine
- Non alcoholic drinks – you may select two of the following:
pink ginger with mint, cranberry and hibiscus cordial, fruit juices – fresh orange, apple or cranberry
- Finger buffet B including mini desserts
- 1/4 Bottle of selected wine per person
- A glass of prosecco or cava per person for the toast
- Use of silver cake stand and knife
- Crisp table and napkin linen
- Lemon iced water jugs on each table
- Wedding coordinator services on the day of greeting, flow of event and mc duties if required
- Discounted accommodation for wedding guests with managed allocation
- Wedding coordinators throughout booking process
- Crown double room for bride and groom on wedding night with champagne and chocolates

Wedding Menus

Please choose one starter, one main course and one dessert for the whole wedding party, plus one vegetarian main course if required. Special dietary request can of course be catered for, simply discuss these with your wedding coordinator and our Head Chef.

STARTERS

- Roasted plum tomato soup with sweet basil pesto (V)
- Stilton and broccoli soup (V)
- Parsnip and carrot of cream soup (V)
- Braised leek and potato soup (V)
- Roasted red peppers and tomato soup with sour cream and chive drizzle (V)
- Green pea and smoked ham soup
- Mozzarella and sun blushed plum tomato salad with, basil oil and olive (V)
- Sweet seasonal melon filled with seasonal berries compote fruit (V)
- Chicken liver pâté with wild mushrooms served with rustic bread and plum chutney
- Warm goats cheese tart with red onion marmalade sun dried tomato and aged balsamic vinegar (V)
- Cocktail of crayfish and avocado with a bloody Mary sauce
- Prawn tortilla basket with crisp lettuce and cocktail sauce

MAIN COURSES

- Breast of Kentish chicken lightly roasted with tarragon jus, seasonal vegetables, parmentier potato
- Confit of pork with braised fennel, served with honey cup mustard and calvados, seasonal vegetables and fondant potatoes.
- Roast loin of pork, with sage and apricot stuffing, apple sauce and crackling, seasonal vegetables and mustard mash
- Scottish salmon with a prawn saffron and dill sauce, braised new potatoes, green beans and carrots
- Roasted topside English beef served with a rich claret jus, Yorkshire pudding, seasonal vegetables and fondant potatoes
- Slow roasted rump of lamb served with roasted Mediterranean vegetables, spring onion mash and a rosemary and thyme jus
- Roast saddle of lamb stuffed with rosemary served with roasted potatoes and seasonal vegetables and a redcurrant and thyme jus
- Roast turkey breast served with chipolata sausage, bacon and herb stuffing roll, roast potatoes and seasonal vegetables

POTATO & VEGETABLES CHOICE

- Roasted, parsley new, parmentier, fondant or mashed (spring onion, plain and mustard)
- You may change your vegetable choice to the two seasonal vegetable of the day

VEGETARIAN

- Wild mushroom and artichoke mille-feuille (V)
- Feta and ricotta strudel served with an arrabiata sauce (V)
- Aubergine, marrow and haloumi cheese galette with roasted garlic and red pepper sauce.

Wedding Menus

The following items are also available with a £10.00 p.p. supplement:

MAIN COURSES

- Beef Wellington with pâté and sealed in a pastry crust
- Rack of lamb with thyme and rosemary herb crust, served with Madeira wine sauce
- Carvery selection of roasted lamb, roast beef, pork and turkey and honey roast ham

DESSERTS

- Sherry and raspberry trifle
- Chocolate truffle torte
- Cheesecake selection with your choice of flavours and decorated with fresh fruit and coulis
 - Strawberry
 - Lemon
- Profiterole with chocolate sauce
- Strawberries and cream served in a brandy snap basket (Kent when in season)
- Tiramisu
- Pavlova with strawberries
- Citrus lemon tart, thick cream and candied citrus peel
- Vanilla, strawberry and white chocolate drizzle cheesecake with a fruit coulis
- Dark chocolate granche, raspberry coulis and mint

TRADITIONAL DESSERTS

- Steamed sticky pudding with toffee crème
- Steamed chocolate pudding served with hot black cherry sauce and fresh cream
- Crumble selection - apple or rhubarb crumble served with piping hot custard.

All desserts are served with coffee and mints.

ADDITIONAL CHEESE COURSE

Table cheese board selection £65 per table - serves up to 10

THAT LITTLE EXTRA

You may wish to add that extra glass of arrival drink, or more wine during the meal. These can be discussed with your wedding coordinators and added to your function.

Finger Buffet

Please choose four sandwiches or cut wraps plus five buffet items. £18.50 p.p.

SANDWICHES AND WRAPS

Select four items

CLOSED SANDWICHES

- Roast beef with horseradish and watercress
- Honey ham and wholegrain mustard
- Mature cheddar with pickle
- Egg mayonnaise with mustard and cress
- Roast chicken with tarragon mayonnaise on tomato bread
- Smoked salmon with cream cheese and rocket
- Brie with caramelised red onion and rocket

OPEN SQUARES

- Cucumber with cream cheese and dill on wholemeal bread
- Smoked salmon with black pepper and lemon
- Crayfish, cucumber with chilli mayo
- Roasted red peppers and goats cheese on tomato bread

CUT WRAPS

- Chicken fajita
- Roasted vegetable and hummus
- Tuna, peppers, cucumber and onion

FINGER BUFFET ITEMS

Select five items

- Quiche selection slices
- Pigs in blankets with honey and mustard dip
- Puff pastry sausage rolls
- Scotch eggs and piccalilli
- Gala pie and pickle
- Vol-au-vent selection
- Red onion and goat cheese tartlets (V)
- Onion bhajis and samosas (V)
- Tempura battered prawns
- Mini Yorkshire pudding filled with roast beef and horseradish
- Chicken satay with peanut dip sauce
- Mini salmon skewers
- Baked potato skins with sour cream dip (V)
- Crispy vegetable spring rolls (V)
- Chicken goujons with herb mayonnaise
- Vegetable crudités with dips (V)

DESSERT SELECTION

- Homemade scones with cream and preserves
- Platter of cut fresh fruit
- Mini gateaus
- Add tea and coffee £2.25pp

THAT LITTLE EXTRA

Extra buffet may be added at £3.25 an item

EVENING FORK BUFFET £25.00 p.p.

- Beef Bourguignon or Coq au Vin
- Medallions of poached salmon with dill
- Risotto or quiche selection
- Boiled rice
- Parsley new potatoes
- Mixed salad
- Petit pan bread rolls
- Dessert selection

Bowl & Graze Selection

The following buffets can be served 'canapé cocktail style' or served at a full buffet table.

Select five items from our bowl or graze menus, one of each will be served hot per person.

Minimum order of 20 of each. £20.00 p.p.

BOWL FOOD MENU

- Chinese sticky pork belly
- Sausage with creamy mash and onion gravy
- Lamb tagine and couscous
- Thai green chicken curry and jasmine rice
- Creamy courgette and parmesan risotto
- Fish pie (cod, salmon and mash)
- Asian vegetable stir fry with noodles (V)
- Chilli Con Carne and rice with sour cream

GRAZE MENU

- Mini Thai fish cakes served with sweet chilli sauce
- Mini burgers with relish and wally slice
- Asian spring rolls, chilli sauce (V)
- Vegetable samosas, mango chutney (V)
- BBQ pulled pork in a brioche bun
- Mini fish and chip cones
- Mini lamb and coriander burgers

Cocktail Buffet Selection

The following buffets can be served 'canapé cocktail style' or served at a full buffet table.

One of each will be served per person. Minimum order of 20 buffet. One of each will be served per person.

Minimum order of 20 persons.

COCKTAIL BUFFET 1 - £10

- Lamb mini skewers and minty dip
- Chicken mini skewers
- Salmon mini skewers and dill dip
- Grilled haloumi skewers and fruit dip

COCKTAIL BUFFET 2 - £20

1 of each - min order 20 buffet

- BBQ pulled pork in a brioche bun
- Mini sausage mash and gravy bowl
- Mini fish and chip cones
- Mini burgers with relish and wally slice
- Mini lamb and coriander burgers

SHARING PLATTERS

Serve 10

• DELI MEAT BOARD - £65

Selection of cold meats, charred asparagus, sun-dried tomatoes, grilled artichokes

• CHEESE PLATE AND BISCUITS - £65

Selection of British and European cheeses, figs, celery, grapes, chutney, artisan breads, biscuits

• VEGETABLE PLATTER - £50

Roasted peppers, courgettes, slow roasted cherry tomatoes, baby artichokes, chargrilled asparagus,

LOCAL MENU IDEAS FOR BUFFETS

£12.50 Buffet or £16.50 Served Course

Minimum orders of 50.

One pie or two sausages per person with a maximum of two sausages and two mash selections.

- Goddard's - pie and mash with liquor
- Sausage and mash served with onion gravy
 - 'Welsh' - pork and leek
 - 'Herby' - pork and herbs
 - 'Irish' - pork
- Mash selection
 - Creamy
 - Spring onion
 - Mustard