

# Lympne Castle Enquiry Pack



01303 261666

[www.lympnecastle.com](http://www.lympnecastle.com)

[info@lympnecastle.com](mailto:info@lympnecastle.com)

Wedding Breakfast - £49.00 per person

You may pick up to 2 choices per course for your guests.

**Starters**

Dovetail of Seasonal Melon with Parma ham, fresh Figs and Pesto Dressing

Dovetail of Melon with Seasonal Berry Compote and Cassis Dressing (v)

Chicken Liver Parfait served with Rocket Salad, Red Onion Marmalade and Herb Ciabatta

Roulade of Smoked Salmon and Prawns served with a Soft Herb Salad, Lemon Mayonnaise & Wholemeal Bread

Goats Cheese on a Beetroot Carpaccio with Sundried Cherry Tomatoes and Chive Dressing (v)

Poached Salmon and Asparagus Terrine served with Mixed Leaves, Dill Bread & a Citrus Dressing

Slow cooked Belly of Pork on Black Pudding with Kentish Apple Three Ways

Wild Mushrooms in a Chardonnay & Thyme Sauce served with Puff Pastry (v)

Confit of Duck Rillettes with a Micro Herb Salad, Walnut Bread & Pear Chutney

Italian Plum Tomato & Mozzarella Salad with a Pesto Dressing (V)

Trio of Smoked Fish with a Saffron Potato Salad and Tomato & Caper Dressing

Smoked Chicken Caesar Salad, little gem lettuce, Sliced Smoked Chicken, Classic Caesar Dressing with Shaved Parmesan

Caramelised Red Onion, Sundried Tomato & Smoked Cheese Tart, served with a Red Leaf Salad & Warm Tomato Dressing (v)

Roasted Olive Polenta Cake with a Caramelized Sweet Pepper Salad

**Soups**

Roasted Vine Tomato & Basil (v)

Sweet Potato with Pancetta

Wild Cepes with Truffle Oil (v)

***All starters are served with a Selection of Rolls & Butter***

**Lympne Castle Carvery Main Course**

Selection of 2 Meats - £1.00 supplement per person

Selection of 3 Meats - £1.50 supplement per person

Roast Sirloin of Beef, Yorkshire Pudding & Horseradish Sauce

Roast Lamb, infused with Fresh Rosemary & Garlic

Roast Pork with Apple & Sage Stuffing

Honey Roast Ham

Traditional Roast Turkey with Chipolata Sausages & all the Trimmings

**Main Courses**

Herb Crusted Tenderloin of Kentish Pork, filled with a Brioche & Sage Stuffing  
With a Cider Jus

Roasted Leaf of Kentish Lamb seasoned with Garlic & Rosemary, with a Red Currant Jus

Thyme & Mustard marinated Sirloin of Beef with Homemade Yorkshire Puddings  
And a Rich Red Wine Gravy

Supreme of Corn Fed Chicken, Pan Fried with Shallots and Pancetta, complimented with Thyme infused  
Chicken Jus

Breast of Guinea Fowl slowly braised with Button Mushrooms & Onions  
In a Red Wine Sauce

Roasted Fillet of Salmon served on Crushed Charlotte Potatoes with a Verde dressing  
& Tomato Concasse

Smoked Bacon wrapped Supreme of Chicken with Wild Mushroom & Brandy Sauce

Pan Fried Breast of Gressingham Duck, with Wild Cherry & Masala Sauce, served on a bed of Braised Red  
Cabbage

Grilled Fillet of Sea Bass on a Herb Mash with Parsley & Lemon Butter

Salmon & Spinach en crouete complimented with a Lemon, Chive & Cream Sauce

Rack & Black, best end of Lamb stuffed with locally made Black Pudding served with Pan Juices & an  
Onion Chutney (supplement charge - £2.00)

Slow Roasted Belly of Pork, marinated with Garlic & Rosemary served with Crackling,  
Apple sauce & Pan Juices

Breast of Chicken stuffed with Sundried Tomatoes & Mozzarella, wrapped in Parma Ham and served with  
a Meditearean Sauce

Fillet of Bream on a Mussel & Saffron Broth with Rib boned Carrots & Courgettes

***All main courses are served with potatoes of your choice & Seasonal Vegetables  
Potato Styles are – Roast, Dauphinoise, New or Boulangere***

*Please note that all of the prices listed in this enquiry pack are inclusive of VAT at the standard rate of 20% and will be  
adjusted without notice if the rate is changed*

**Vegetarian Main Courses**

Spinach, Porcini Mushroom & Goats Cheese Cannelloni with a Tomato & Basil Sauce  
& Parmesan Cream

Mediterranean Vegetable Wellington with Arrabiata Sauce

Roasted Pumpkin & Taleggio Cheese Risotto with Toasted Pine nuts & Parmesan Crisps

Roasted Vegetable Terrine with Garlic Potato Puree & Wilted Rocket Salad

Leek & 3 Cheese Tart with Roasted Cherry Tomatoes & a Basil Emulsion

Shitake Mushroom Stroganoff served with Aromatic Herb Rice

Cajun Vegetable Crepes served with a Spinach & Toasted Cumin Cream Sauce

Roasted Beetroot & Goat Cheese En crouete served with a Roasted Carrot & Coriander Sauce

Penne Pasta with Seasonal Vegetables in a light Parmesan Sauce, topped with a Wild Rocket &  
Herb Salad

Roasted Vegetable Napoleon with Tomato & Caper Gremolata

Spicy Vegetable Cous Cous with Moroccan Mushroom tagine

Pea & Parmesan Risotto with Grilled Halloumi Cheese

**Desserts**

Classic Lemon Tart with Brule Crust

Pear & Almond Frangipane Tart

(A Sweet Pastry Case filled with a Poached Pear & an almond scented Frangipane served with a homemade Honey Comb Ice Cream

Trio of Desserts (please select 3 from the following choices) (£1.50 supplement)

Lemon Tart

Lemon Posset

White Chocolate Mousse

Raspberry Mousse

Dark Chocolate Mousse

Baileys filled Profiterole

Strawberry Cheesecake

Banoffee Tart

Cherry Roulade

Sticky Toffee Pudding served with Vanilla Ice Cream & Caramel Sauce

Brioche & Rum Soaked Fruits Bread & Butter Pudding Style served with Warm Chocolate Custard

Banoffee Pie with a Biscuit Base

Trio of Chocolate Mousse with Seasonal Berries

Raspberry Mousse in a Chocolate Teardrop

Apple & Berry Crumble

Apple & Cinnamon Pie

Steamed Treacle Sponge served with Custard

Lemon Meringue Pie

Brule (Choice of the following - Classic Vanilla / Raspberry / Coconut / Cappuccino)  
Served with Short Bread

Lympne Castle Home Made Cheese Cake Selection

Lemon - (Biscuit Base)

Strawberry - (Biscuit Base)

Raspberry & White Chocolate - (Chocolate Base)

St Clements (Orange & Lemon) ' (Lemon Base)

Vanilla - (Biscuit Base)

Rum & Raisin - (Biscuit Base)

**Canapés**

Selection of 4 items - £6.80 per person

Selection of 5 items - £7.90 per person

Portuguese Cheese Croquettes with Spicy  
Tomato Relish

Chicken & Ham Croquettes with Aioli  
(Garlic Mayonnaise)

Tandoori Chicken Skewers with Minted  
Yoghurt Sauce

Chicken Tikka Skewers with Mint & Saffron  
Sauce

Chicken Liver & Cognac Pate on Crisp Toast

Japanese Breaded Prawns with Honey &  
Wasabi

Smoked Mackerel Pate on Toast with Citrus  
Gremolata

Marinated Anchovies on Crisp Olive Toast

Sesame Prawn Toast

Thai Chicken Satay with Coconut & Peanut  
Sauce

Assorted Sushi (Choose from Tuna or  
Salmon, Vegetarian, Prawn or Combination)

Egg & Potato Tortilla Cube with Aioli (V)

Smoked Salmon & Herb Cream Cheese Open  
Sandwiches

Smoked Salmon & Cream Cheese Mini  
Bagels

Mini Cheese & Chive Scones with Leek &  
Cherry Tomato Chutney

Tomato & Mozzarella Tarts

Honey & Mustard Sausage Skewers

Mini Yorkshire Puddings with Roast Beef &  
Horseradish

Cream Cheese, Beetroot & Truffle Mini Tarts

Gazpacho Shots

**Individual Selection - £2.50 per person (the choice below is not part of the choices listed above)**

Fresh Strawberries covered in Dark, Milk and White Chocolate

**Evening Buffet**

Selection of Freshly made Sandwiches on White & Brown Bread  
Mini Sticky Sausages with Honey & Grain Mustard  
Mini Quiche Selection (v)  
Homemade Bacon & Cheese Whirls  
A Variety of Mini Thai Bites with a Plum Sauce (v)  
Homemade Sausage Rolls  
Spicy Cajun Potato Wedges with Tomato Ketchup  
Prawns Marie Rose in Pastry Boats  
Cocktail Vegetable Spring Rolls  
Cocktail Onion Bhajis & Vegetable Samosa (v)  
Focaccia filled with Mozzarella, Tomato & Basil  
Open Smoked Salmon Fingers with Lemon & Black Pepper  
Vegetable Tempura with Chilli Dipping Sauce  
Sticky Roast Chicken Drumsticks  
Sesame Prawn Toasts  
Chicken Satay with Spicy Peanut Dip  
Fish Goujons with Tartar Sauce & Lemon Wedges

Selection of 5 items - £12.50 per person

Selection of 6 items - £14.00 per person

Selection of 7 items - £15.00 per person

**Evening Cheese Board Supper**

£11.00 per person

A selection of Cheese, served with Breads, Crackers, Celery, Grapes & Crudités  
Served with Olive Oil & Balsamic, Hummus, Tapenade Dip

**Out Door Hog Roast**

Hog Roast to feed 100 – 140 guests £1250.00

Includes baps, apple sauce and stuffing & a selection of Salads

To feed over 150 guests there will be an additional £1000.00

(As an additional pig will be required)

**Sausage & Bacon Baps**

£8.00 per person served with condiments & chips

**Children's Meals**

**Starters**

Cheesy Garlic Bread Fingers  
Battered Prawns with Tomato Mayonnaise  
Cheesy Naches with a Mild Salsa

**Main Courses**

Breaded Chicken Goujons with Potatoes Wedges & Peas  
Fish Goujons with Curly Chips & Peas  
Pasta Bolognese  
Shepherd's Pie with Peas & Carrots  
Sausages with Mash Potato

**Desserts**

Ice Cream  
Fruit Salad

Under 12 years - £24.50 per child  
Under 4 years - £12.25 per child

You may select a children's menu from the menu above, alternatively you can request that they have the same as the adult menu (which will be given in a smaller portion)

**Additional Courses**

These would be served as a fourth course during the wedding breakfast

Selection of Sorbets - From £5.95 per person

## White Wines

Bin 01	Chardonnay 2005 French Ardeche, Louis Lator A crisp dry white from a top grower (House)	£16.50
Bin 02	Sauvignon Blanc Reserva 2007 Chilean, Casa Vina Silva A medium dry white full of delicate flowers	£16.50
Bin 03	Pinot Grigio 2007 Italian, Delle Venezie Anterra A dryish full bodied white	£16.85
Bin 04	Sauvignon Blanc 2008 New Zealand 3 Stones A delightful wine full of fruit flavours	£18.00
Bin 05	Sancerre 2007 French, Domaine Hubert, Bouchard A delicate flavour with a hint of fruit	£22.60
Bin 06	Macon Lugny 2007 French, Les Genievres, Louis Latour A delightful burgundy, fruit with a hint of dryness	£20.25
Bin 07	Chablis 2007 Domaine bottled Pascal Bouchard A dry flinty taste with a lingering after taste	£23.60
Bin 08	Montagny 2007 French Premier Cru La Grande Rouches Full bodied and flavour, Louis Latour	£22.60

## Rose Wines

Bin 09	Anjou Rose French N/V Ackerman A full bodied Rose from the Loire Valley	£16.50
Bin 10	Rose 2007 Spanish, El Coto Full bodied with full flavour	£16.50

## Red Wines

Bin 11	Claret Chai de Bordes 2006 French Bordeaux Produced at Chateau Bordes by Cheval Quancard (House)	£16.50
Bin 12	Merlot Reserva 2007 Chilean, Vina Silva Soft, full flavoured, easy drinking	£16.50
Bin 13	Shiraz 2005 Australian, Waterstone Bridge Gapstead Full berry flavour with a slight hint of pepper, delicious	£16.85
Bin 14	Rioja 2005 Sol Mareno Typical Spanish full bodied Rioja	£18.00
Bin 15	Fleurie 2007 French, Louis Latour An excellent Beaujolia from the famous village	£18.40
Bin 16	Chateau de Roques 2004 French, St Emilion Chateau bottled Bordeaux, excellent fruit flavour	£17.40
Bin 17	Bourgogne Rouge 2006 French, Domaine Jacky Renard An excellent Pinot Noir Full of Flavour	£17.40
Bin 18	Chateau Musar 2001 Bekka Valley, Lebanon	£30.00

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## Wine List 2011 / 2012

### Dessert Wine

Bin 19	Muscat Beames de Venise 2005 French, Vidal Fleury A delicious sweet wine to finish off the meal	£30.00
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### Champagne

Bin 20	Bertrand de Mazagrand Brut Excellent Value from Guy Charbaut	£30.50
Bin 21	Guy Charbaut Selection Brut N/V An old family firm producing super quality Champagnes	£37.00
Bin 22	Rose Premier Cru Guy Charbaut A superb natural Rose full of Strawberry/Raspberry Flavours	£37.85
Bin 23	Veuve Cliquot N/V	£45.00
Bin 24	Bollinger N/V	£45.00

### Sparkling Wines

Bin 25	Cremant de Bougogne Brut Sparkling Wine Burgundy Simmonnet Fevre, a delightful value wine	£19.50
Bin 26	Royal St Vincent Sparkling Wine, excellent value	£17.95
Bin 27	Ackerman 1811 Rose Sparkling Wine from Saumur	£18.95

### Reception Drinks

(Prices based on 2 glasses per person and include a non alcoholic alternative)

House Champagne	£10.00	Cranberry and Vodka	£7.00
Kir Royale	£10.00	Winter Pimms	£7.00
Bucks Fizz (Hse Champagne + OJ)	£8.00	Pimms	£7.00
Castle Bucks Fizz (Hse Sparkling Wine + OJ)	£7.00	Mulled Wine	£7.00
House Sparkling Wine	£7.00	Sangria	£7.00
House Sparkling Rose Wine	£7.00	Tea & Coffee	£2.50

### Corkage - Based on 75cl bottles

Wine	£11.00
Sparkling Wine	£11.00
Champagne	£12.50
Port	£10.00

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***Venue Hire – applicable from 01/09/11***

	<i>Monday Wednesday</i>	<i>Thursday</i>	<i>Friday Sunday</i>	<i>Saturday</i>
<i>January</i>				
<i>February</i>				
<i>March</i>	<i>£1,900.00</i>	<i>£2,400.00</i>	<i>£2,700.00</i>	<i>£2,900.00</i>
<i>April</i>				
<i>May</i>				
<i>June</i>				
<i>July</i>	<i>£3,700.00</i>	<i>£4,600.00</i>	<i>£5,200.00</i>	<i>£5,800.00</i>
<i>August</i>				
<i>September</i>				
<i>October</i>				
<i>November</i>	<i>£2,500.00</i>	<i>£3,500.00</i>	<i>£4,300.00</i>	<i>£4,900.00</i>
<i>December</i>				

**All facility fees are inclusive of VAT at the standard rate of 20% and will be adjusted without notice if the rate is changed.**

**Menu and Wine prices are in addition to the Venue Hire fee.**

These prices are not applicable for any 'package offers' that are offered

**Lympne Castle Cottages – applicable from 01/09/11**

**Pineapple Cottage**

Sleeps 4

1 Day	2 Days	3 Days	7 Days
£280	£380	£480	£780

**Lambourne Cottage**

Sleeps 6

1 Day	2 Days	3 Days	7 Days
£420	£520	£620	£1080

**Gatehouse Cottage**

Sleeps 3

1 Day	2 Days	3 Days	7 Days
£250	£350	£450	£800

**Description**

Self Contained Cottages with fully equipped Kitchen, newly refurbished in the grounds of Lympne Castle.

**How to Book**

Call Our Booking Office 01303 267571

Email: [info@lympnecastlecottages.com](mailto:info@lympnecastlecottages.com)

Discuss your cottage choice with our staff who will confirm availability for you.

You can make a booking by paying a 30% deposit by credit card or debit card or you can ask the cottage to be held for you for 7 days whilst you talk to friends or family. This provisional booking will be cancelled automatically if the deposit is not paid within this 7 day period. Full payment is due 8 weeks before your start date. On receipt full details of your cottage with directions, key collection and local contacts will be sent to you with full details of Term and Condition.

**Essentials**

All Beds have duvets and will be made up with white linen for your arrival. Extra blankets and pillows will be available. One hand towel and one bath towel per person per week is provided. Sufficient tea towels are provided in the kitchen. We regret that linen is not provided for cots.

**Heating and Lighting**

The Cottages have gas central heating and for cooking charge for this and electricity are included in the price. We do ask that you respect the use of these services.

**Provisions and Supplies**

On arrival there will be a welcome hamper that will include Tea, Coffee, Milk, Bread, Eggs, Orange Juice, Marmalade or Jam, Cheese and a Bottle of wine. Where possible goods will be of local origin. A selection of toiletries will also be available including soap, shower or bath gel and body lotion. Cleaning materials and toilet paper will also be provided. There is a convenient store for some groceries in the next village, Sellindge, and a limited range of supplies at Lympne Post Office. The Local Pub the County Members is 300 yards away and serves food every day.

**Frequently Asked Questions**

**Q. How long does it take to serve the meal?**

A. We allow approximately 2 hours for the service of the meal with speeches, cutting of the cake, etc. – depends on the amount of people attending... and the length of the speeches!

**Q. Do all guests have to be catered for with the evening buffet?**

A. We ask that you cater for at least two thirds of your day and evening guests combined. We find that this ratio avoids embarrassment on both sides, however if you would like to change this amount, we are more than happy to cater for the number you would prefer.

**Q. What rooms are licensed to hold Civil Ceremonies?**

A. The Great Hall & the West Wing Drawing Room. The Great Hall can hold up to 120 for a Civil Ceremony and the West Wing can hold up to 85 for a Civil Ceremony

**Q. What time do we have the access to the castle?**

A. From 9am if required.

**Q. What time is the bar open until?**

A. Last orders are at 11:30, and the bar closes at 11:45, however, extensions can be applied for up to 13:00. If you would like an extension for your wedding please advise us at least one month prior to the date of your event.

**Q. Can we supply our own wines?**

A. Yes, however it will be subject to a corkage charge (which is applicable for 75cl bottles)

**Q. Does the Castle have accommodation?**

A. Lympne Castle Cottages are available for hire. Please see our suppliers list for the telephone and contact details.

**Q. Is their accommodation in the area?**

A. Yes, both large and small hotels, B & Bs, and some very quaint guest houses, call use for our recommendations.

**Q. Where do we park?**

A. The car parking area is adjacent to the Church and a very short walk from the castle.

**Q. Can we have candles?**

A. Yes, as long as they are fire safe & have something underneath them to catch any wax.

**Q. Can we have fireworks?**

A. Unfortunately not.

**Q. When do you require final numbers?**

A. We require final numbers 7 calendar days before your wedding, but for invoicing purposes around 12 weeks before, which can be adjusted up to seven days before. If your numbers drop during the 7 days prior to your wedding we are unable to reduce the cost.

**Q. Will it be acceptable to have confetti?**

A. Yes, in the courtyard and terrace areas, but we ask that your guests choose bio-degradable confetti.

**Q. If we cancel our wedding do we have the deposit returned?**

A. The deposit of £600.00 is non-refundable. However we are happy to amend the date subject to availability.

**Q. What is the maximum number that Lympne Castle can hold for an evening reception?**

A. Up to 250 guests

**Upgrades**

Lympne Castle can now offer you the chance to upgrade parts of your wedding.  
Please refer to the colour card included.

If you do not wish to upgrade, then the colour of napkins and table linen, will be white.

The colours available are listed on the colour chart included.

**Table Linen**

Coloured Napkins - £1.00 per person

Coloured Slip Cloths (placed over a white cloth on tables) - £5.00 per table

(N.B this price is not applicable for long top tables, which you will require approximately 6 slip cloths)

Coloured Table Cloths – Please Lympne Castle for prices

**For more information on Table Linen upgrades  
Please call Lympne Castle on 01303 261666**

**Chair Covers**

To book the chair covers, please call Tania at Bows Chair Covers.

We work closely with Bows Chair Covers and have arranged a special rate for all of our clients.

Stretch Chair Covers, Coloured Sash, and Fitting & Removal - £2.50 per chair

Traditional Linen Covers, Coloured Sash, Fitting & Removal - £3.00 per chair

(N.B the colours for chair cover sashes may differ to the ones on the colour chart included. Please confirm with Bows Chair Covers)

**BOWS CHAIR COVERS  
01233 620240 / 07888699089  
www.bowchaircovers.co.uk**

**Recommended Suppliers List**

<p><b>Photographers</b></p> <p>Portland Studios 01303 226400 www.portlandstudios.co.uk</p> <p>Yvette Craig Photography 0800 130 0541 www.yvettecraigphotography.co.uk</p> <p>David Fenwick Photography 01304 615110 www.davidfenwick.co.uk</p> <p>David King 01227 808320 www.davidkingphotographer.co.uk</p> <p><b>Accommodation</b></p> <p>Lympne Castle Cottages 01303 267571 www.lympnecastlecottages.com</p> <p>Hotel Relish 01303 850952 www.hotelrelish.co.uk</p> <p>Burlington Hotel 01303 255301 www.theburlingtonhotel.com</p> <p>The Corner House B&amp;B 01303 268108 www.cornerhouselympne.co.uk</p> <p>Ashford International Hotel 01233 219988</p> <p>Stade Court Hotel 01303 268263 www.bw-stadecourt.co.uk</p> <p>Eulalia B&amp;B 01303 269858 www.eulalia.co.uk</p> <p><b>Babysitting</b></p> <p>Bearsted Babes 01622 737501 bearstedbabes@blueyonder.co.uk</p> <p><b>Cake Makers</b></p> <p>Cakes Galore 01797 322300 www.weddingcakesashford.co.uk</p>	<p><b>Chair Covers &amp; Event Decoration</b></p> <p>Bows Chair Covers 01233 620240 www.bowchaircovers.co.uk</p> <p>Designed Events 01622 676254 www.designedevents.co.uk</p> <p><b>Entertainment &amp; Music</b></p> <p>Barn dance to Banquet 01892 723376 www.barndance.co.uk</p> <p>Noss Ryan Disco 01622 632410 www.nossryan.com</p> <p>Peter Dinsley 01797 322311 / 07729 950899 www.peterdinsley.co.uk</p> <p>BeeJays Ents 01634 243262 www.beejayentertainments.co.uk</p> <p>Graham West – Harpist 01304 381713 www.grahamwestharpist.co.uk</p> <p>Adam Chandler 07894 950021 www.adamchandler.co.uk</p> <p><b>Florists</b></p> <p>Creative Flowers 01622 844842 www.creative-flowers.co.uk</p> <p>Ushers the Florist 01303 252030 www.ushersflorist.co.uk</p> <p>Simply Flowers 01233 642523 www.jaquiarnoldsimplyflowers.co.uk</p> <p>Mimi Fleur 0208 8572046 www.mimifleur.co.uk</p> <p>Floral Designs 01797 344437 www.floral-designs.co.uk</p>	<p><b>Hair &amp; Makeup</b></p> <p>Bubbles &amp; Bows 07887 770787 www.michellevassallo.co.uk</p> <p><b>Bridal / Grooms Wear</b></p> <p>Pumpkins &amp; Dragonflies 01303 250179 www.weddingdresskent.com</p> <p><b>Wedding Videos</b></p> <p>AMC Videos 07815 138915 www.amcvideo.co.uk</p> <p>Simon Wilcox Egg Cosy Pictures info@eggcosy.com</p> <p><b>Themed Entertainment</b></p> <p>Etienne – Magician 01233 811952 www.frenchmagician.co.uk</p> <p>Marc Lemezma -The Wedding Magician 08000 197471 info@weddingmagician.co.uk</p> <p><b>Toastmasters</b></p> <p>Tilmanstone toastmasters 01304 617932 www.tilmanstonetoastmaster.co.uk</p> <p>Peter Thompson 01634 841375 www.southeast-toastmasters.co.uk</p> <p><b>Wedding Stationary</b></p> <p>The Medieval Scribe 01580 211383 www.medievalscribe.com</p> <p>Arterworks 01227 830068 hannah@arterworks.co.uk</p> <p><b>Transport</b></p> <p>Folkestone Taxi 01303 252000</p> <p>Buzzlines Coaches 01303 261870</p>
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## Terms and Conditions

Please note that all of the prices listed on this menu are inclusive of VAT at the standard rate of 20% and will be adjusted without notice if the rate is changed.  
The Facility Fees are inclusive of VAT\* and offer exclusive use of the Castle ground floor and the Courtyard and Terrace.

### Terms and Conditions

Lympne Castle Enterprises have the exclusive rights to the sale and marketing of Lympne Castle for hospitality events, civil weddings receptions and other like events. Customers should note that Lympne Castle is an ancient listed building, which by its very nature creates likely hazard spots, such as, many steps, uneven flooring and open fires and these may cause accidents, or even result in injury. Lympne Castle Enterprises, Lympne Castle Estates, Lemanis Enterprises and the proprietors thereof, cannot be held responsible for any accidents or injuries sustained by customers whilst on the premises of Lympne Castle, the gardens or its surrounds. **Bookings are on the understanding that the following Terms and Conditions are accepted.**

### Reservations

1. Confirmation of a booking requires a security deposit of £600, which is non-refundable. Cheques should be made payable to Lympne Castle Enterprises.
2. All bookings must be confirmed in writing within 5 days of reservations. A booking form will be sent by return.
3. All bookings for Lympne Castle are made through Lympne Castle Enterprises (LCE).
4. Customers are recommended to take out wedding insurance. LCE can provide details of a comprehensive policy.
5. The Customer shall be responsible for any damage caused to Lympne Castle, or the furnishings, or utensils and equipment therein by the wilful act or default of the Customer, or guests of the Customer, and shall pay to Lympne Castle on demand the amount required to make good, or remedy any such damage.
6. LCE reserves the right to ask a guest to leave the premises, if it is deemed that their behaviour is unacceptable to the management.

### Payment/Prices

7. The final balance paying owing to Lympne Castle will be paid no later than 28 days prior to the event and any monies owing to the client will be paid 28 days after the event. Credit Cards Payments on all monies over and above the deposit are subject to a handling fee.
8. All prices for menus drinks and wines are inclusive of VAT\* unless otherwise stated. Prices will be subject to change annually. Prices are applicable at the event date, not the booking date.
9. A full three course Wedding Breakfast Menu is required on all days. All items and miscellaneous decoration of the Castle will be at the clients own expense.
10. Evening Buffet Menu: clients are required to cater for at least 2/3rds of your day and evening guests combined.
11. The Customer will be charged for final numbers, (which must be advised to LCE a minimum of 7 working days prior to the event) even if numbers fall in the 7 days prior. If guest numbers increase during the 7 days prior to the event, the additional amount will need to be settled prior to the event.
12. Children can be catered for, either with a half portion of the full menu.
13. LCE reserves the right to increase all prices with a minimum of 1 months notice due to unforeseen circumstances.
14. Service charge is not included and gratuities are at the client's discretion.
15. All facility fees and menu prices are inclusive of VAT at the standard rate of 20% and will be adjusted without notice if the rate is changed.

### Cancellations

16. LCE reserves the right to cancel any booking forthwith and without any liability on its part in the event of any damage, or destruction of the facilities by fire or other causes, such as; any shortages of labour or food suppliers, strikes, walkouts or industrial unrest, disease, or any other cause beyond the control of LCE, which shall prevent it from performing its obligations in connection with any booking. In these circumstances, every effort will be made to accommodate the booking in another suitable establishment.
17. If LCE has to cancel your function for reasons beyond their control all monies paid including deposit will be refunded.
18. If the client wishes to cancel then the following charges are applicable on the table listed below.

### Timescale Client Charges (weeks until the function date) (over and above the deposit)

- 28 - 20 weeks 30% of the estimated value of all anticipated food & beverages & venue hire
- 19 - 12 weeks 50% of the estimated value of all anticipated food & beverages & venue hire
- 12 weeks 80% of the estimated value of all anticipated food & beverages & venue hire

### Acceptance of conditions

19. Musicians and Entertainers will be expected to abide by the procedures and safe-working practices set out by LCE. Musicians and Entertainers must have a current public liability insurance policy and PAT testing certificate for which Lympne Castle Enterprises reserve the right to request a copy.
20. Flower decorations, cameras, hats and other items including gifts are the responsibility of the client. Any flowers, gifts and guests belongings left on the premises after the event will be stored to be collected the following day by 11a.m by arrangement. Flowers will be disposed of after this time. LCE is not responsible for the safekeeping of these items only their storage.
21. Access to Lympne Castle is permitted at 10a.m. on the day of your event by prior arrangement with LCE.
22. Only the Wedding Carriage or disabled cars will be permitted to park outside the Castle entrance in the courtyard. All other guests' cars or contractor's vehicles must be parked in the Castle car park and are left at the owner's risk.
23. Coats and personal possessions are left on the premises at the Customers risk.
24. The Customer shall not arrange for the delivery of any goods or materials to Lympne Castle unless by prior arrangement of Lympne Castle Enterprises.
25. The Customer shall not store or place on the premises or in Lympne Castle any inflammable, combustible, or objectionable substances or liquid.
26. We cannot allow food or drink other than that purchased on the premises to be consumed at Lympne Castle.
27. LCE does not allow pets, including fish, on its premises, with the exception of guide dogs.
28. LCE will not be held responsible for the accidental damage in the movement and positioning of Wedding Cakes, Vases, Candles, Gifts and/or miscellaneous items. We once again encourage that clients have Wedding Insurance Cover.

*Please note that all of the prices listed in this enquiry pack are inclusive of VAT at the standard rate of 20% and will be adjusted without notice if the rate is changed*