



Image by Jo Thorne Photography



Fairy Tale Perfection...

Nestled in the heart of the rolling South Downs lies a picturesque venue waiting to be discovered. The twelve acres of beautifully landscaped gardens (roamed by a resident white peacock) set the scene and the Castle is still completely enclosed by a high curtain wall, with the medieval stonework forming an evocative backdrop to your special day.

Whether you picture a romantically intimate gathering of your nearest and dearest, or the decadence of your own private Castle for a weekend, Amberley Castle offers everything you need for an exceptional celebration.

GUEST ROOMS

With 19 resplendent guest rooms and suites, all luxuriously appointed and lovingly in-keeping with 900 years of history, Amberley Castle is the perfect retreat for you and your guests. Every room is unique in design, furnished with antiques and fine fabrics. All come with crisp white linen, sumptuous Vispring beds, and contemporary bathrooms with L'Occitane skincare and bath lotions.

FOOD & WINE

Our Executive Chef and his team of talented chefs have designed a sublime selection of menus, with a choice of dishes for your canapés and wedding breakfast. His approach is simple and contemporary, utilising a variety of techniques to create a refined yet unfussy dining experience in which exceptional ingredients are cooked to the highest standards. Complement your chosen menu with exquisite wines from our wine list.



Your Day

CEREMONY

You and your guests will be welcomed to Amberley Castle by our professional and attentive team prior to your ceremony which would take place in the Great Room. Able to accommodate up to 56 guests, this beautiful space is entered through an archway dating back to 1103, with stunning views across the hotel's courtyard and direct access to the gardens outside.

Alternatively, for those who prefer a more intimate ceremony, the King Charles I Room is able to accommodate up to 12 of your nearest and dearest. With its superb wood-panelled walls, fireplace and views across the South Downs, this characterful space forms a perfect backdrop to exchange your vows.

DRINKS RECEPTION

Let your celebrations begin: choose from either of our lovingly-tended courtyards or our charming lounges. Savour Champagne and canapés while taking full advantage of the photo opportunities that Amberley Castle provides.

WEDDING BREAKFAST & EVENING RECEPTION

After your first introduction as a married couple, enjoy an outstanding three-course wedding breakfast surrounded by loved ones. Choose from three truly unique dining rooms, each offering individual character and style.

Should you wish to opt for our exclusive use package, you and your guests are welcome to continue your special day with celebrations until the early hours.



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Exclusive Use Wedding Package

Amberley Castle lends itself as the perfect country retreat, offering privacy and space to enjoy your special occasion. Exclusive use of Amberley Castle includes the use of all indoor and outdoor grounds as well as the 19 luxurious guest rooms and suites for the duration of your stay.

ACCOMMODATION

- Premier Deluxe bedroom for the happy couple on the night prior to the wedding
- Exclusive use of the Castle's accommodation for the night of the wedding

WEDDING RECEPTION

- Selection of three canapés per person
- Two glasses of house Champagne per person

WEDDING BREAKFAST

- Three-course wedding breakfast with coffee and petits fours
- Half a bottle of house red or white wine per guest
- Still and sparkling water
- Glass of house Champagne per guest for the toast
- Evening snack

INCLUDED EXTRAS

- White linen table cloths, napkins and silverware
- Use of silver cake stand and knife
- Place cards, table plan and menus on Amberley Castle stationery
- Complimentary anniversary dinner

EXCLUSIVE WEDDING PACKAGE COST*:

From £21,315

Pricing based on 40 guests. Additional guests are charged at £268 per person. A maximum of 56 guests in total are permitted on this package.



Marquee Wedding Package

When taken as an exclusive venue, Amberley Castle is able to accommodate a marquee in the idyllic gardens. You and your guests will enjoy total privacy throughout your special day, with the entire Castle at your disposal.

ACCOMMODATION

- Premier Deluxe bedroom for the happy couple on the night prior to the wedding
- Exclusive use of the Castle's accommodation for the night of the wedding

WEDDING RECEPTION

- Selection of three canapés per guest
- Two glasses of house Champagne per guest

WEDDING BREAKFAST

- Three-course wedding breakfast with coffee and petits fours
- Half a bottle of house red or white wine per guest
- Still and sparkling water
- Glass of house Champagne per guest for the toast
- Evening snack

INCLUDED EXTRAS

- White linen table cloths, napkins and silverware
- Use of silver cake stand and knife
- Place cards, table plan and menus on Amberley Castle stationery
- Complimentary anniversary dinner

MARQUEE WEDDING PACKAGE COST*:

From £32,035

Pricing based on 80 guests. Additional guests are charged at £268 per person. This does not include the price of the marquee. A maximum of 170 guests in total are permitted on this package.



Image by Moritz Schmittat

Day Wedding Package

With several rooms licensed for civil ceremonies, Amberley Castle is the perfect backdrop for your entire magical day. For day weddings or civil partnerships, celebrate with up to 40 guests in The Great Room or as few as 12 in the King Charles I Room.

ACCOMMODATION

- Bridal Suite for the happy couple on the night of the wedding

WEDDING RECEPTION

- Selection of three canapés per guest
- Two glasses of house Champagne per guest

WEDDING BREAKFAST

- Three-course wedding breakfast with coffee and petits fours
- Half a bottle of house red or white wine per guest
- Still and sparkling water
- Glass of house Champagne per guest for the toast

INCLUDED EXTRAS

- White linen table cloths, napkins and silverware
- Use of silver cake stand and knife
- Place cards, table plan and menus on Amberley Castle stationery
- Complimentary anniversary dinner

DAY WEDDING PACKAGE COST*:

From £320 per person

**A minimum of 13 and a maximum of 40 guests in total are permitted on this package.*



Image by Moritz Schmittat

Intimate Wedding Package

WEDDING RECEPTION

- Selection of three canapés
- Two glasses of Champagne

WEDDING BREAKFAST

- Three-course wedding breakfast with coffee and petits fours
- Half a bottle of house red or white wine per guest
- Still and sparkling water
- Glass of house Champagne per guest for the toast

INCLUDED EXTRAS

- White linen table cloths, napkins and silverware
- Use of silver cake stand and knife
- Place cards, table plan and menus on Amberley Castle stationery
- Complimentary anniversary dinner

INTIMATE WEDDING PACKAGE COST*:

From £285 per person

A minimum of 2 and a maximum of 12 guests in total are permitted on this package. Please note, King Charles I Room hire is £600.

Our Menus

CANAPÉS

Please choose a combination of three

Salt & pepper crispy squid with Thai dressing
Pan-fried sea bass, hazelnut, cauliflower & Jerez vinegar
Gruyère cheese & black onion seed puffs
Wild mushroom & camembert risotto balls

Smoked salmon mousse, lemon & dill
Prawn, avocado & lime dressing
Red pepper, goat's cheese & basil cress
Chargrilled watermelon & Parma ham

Although we have two menus to choose from, you are invited to select your own combination.

Choose a maximum of three starters, mains and desserts for your guests to pick from.

For weddings of 60 guests or more, we kindly ask you to choose one starter, main and dessert.

SPRING –SUMMER WEDDING BREAKFAST MENU

Suggestion One

STARTERS

Pressing of confit chicken
Burnt leek, rye crisp, soft herbs

Cured salmon
Cucumber, samphire, yuzu, radish

Chilled pea soup
Tarragon mousse, pea shoots

MAINS

Braised beef cheek
Fondant potatoes, kale, shallots, red wine jus

Cod fillet
Broad beans, baby onions, gem, capers, raisins, brown butter

Salt-baked carrot
Black quinoa, orange, beetroot, star anise

DESSERTS

Baked vanilla crème
Rhubarb, coriander, apple

Lemon & poppy seed cake
Pistachio, raspberry, yogurt sorbet

Strawberry parfait
Vanilla, meringue, basil

Suggestion Two

STARTERS

Pressing of pork belly
Textures of apple, coriander cress

Gazpacho soup
Avocado, prawns, smoked paprika

Goat's cheese
Textures of beetroot, green beans, pine nuts, sherry dressing

MAINS

Sea bass
Heritage tomatoes, aubergine, courgette, basil

Oven-roasted chicken breast
Wild mushroom, fondant, spinach

Roasted cauliflower
Coriander, coconut, green curry

DESSERTS

Peach mousse
Almond, Champagne

Key lime
Blueberry, elderflower

Chocolate
Cherry, honeycomb

Menus may be subject to change due to seasonality. Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team who can advise you on your choice.

Our Menus

AUTUMN - WINTER WEDDING BREAKFAST MENU

Suggestion One

STARTERS

- Pumpkin soup
Cinnamon, nutmeg, sour cream, chives
- Pressing of ham hock
Gingerbread, baked apple
- Smoked salmon mousse
Rye crisp, pickled shallots, dill dressing

MAINS

- Confit duck leg
Parsnip, red cabbage, beetroot, port jus
- Sea bass
Roasted fennel, samphire, crushed potato, Champagne sauce
- Heritage carrot
Kale, pistachio, orange jus

DESSERTS

- Salted caramel & chocolate tart
Thyme
- Apple panna cotta
Sour apple, hazelnut caramel
- Chocolate cake
Blackberry sorbet, white chocolate

Suggestion Two

STARTERS

- Wild mushroom soup
Truffle crouton
- Roasted Mediterranean terrine
Goat's cheese, tomato dressing
- Pressing of confit duck leg
Roasted spiced plums, brioche

MAINS

- Slow-braised feather of beef
Pomme purée, spinach, wild mushrooms
- Pan-fried salmon
Buttered potatoes, kale, sorrel, lemon sauce
- Parmesan risotto
Parsnip, honey-roasted root vegetables

DESSERTS

- Orange tart
Fennel, yogurt, orange sorbet
- Passion fruit delice
Pomegranate, mango
- Pear Bakewell
Vanilla, honeycomb

CHILDREN'S MENU

STARTERS

- Fresh prawn salad with lemon mayonnaise
- Bruschetta of tomato & basil
- Soup of the day with croutons

MAINS

- Fish & chips, peas & tartare sauce
- Pasta carbonara with tomato salad
- Tomato & mozzarella pizza with chips and salad

DESSERT

- Seasonal selection of ice cream

Menus may be subject to change due to seasonality. Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team who can advise you on your choice.





Terms & Conditions

1. Prices.

- a. All prices are inclusive of VAT at the current rate.
- b. Prices are subject to change without prior notice.
- c. Bespoke marquee weddings do not include the price of the marquee.

2. Bookings.

- a. All bookings will be regarded as provisional until a signed booking event form and deposit have been received.
- b. Provisional bookings are held for 14 days.
- c. Deposits are non-refundable.
- d. Children are not included in minimum booking numbers.

3. Hotel Policies.

- a. Amberley Castle does not operate 24 hours.
- b. No wine or spirits may be brought into Amberley Castle by customers or guests for consumption on the premises.
- c. A discretionary 10% service charge is added on the day to all food and beverage.



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