BLUEBELL RAILWAY



WEDDINGS



A wedding with us at The Bluebell Railway will add that extra special something to your very special day and we are delighted that you are looking into the possibility of holding all or part of your celebrations with us.

Your wedding day should be everything you have ever dreamed of, and our job is to make sure that each wedding is unique, giving you as much or as little as you wish for in the way of arrangements. We have pleasure in enclosing details of all the different services that we are able to offer, including menus, wine lists and charter fees, and we specialise in giving you a day that is tailor-made to your personal requirements, as all our weddings are totally bespoke.

We are only too pleased to show you around so you can have a clearer idea of the facilities that we offer before you make your choice.

To make an appointment to visit us at the Railway please contact Julia Piqué our Wedding Adviser in the Sales & Information Office.

We look forward to welcoming you to the Bluebell Railway for an unforgettable experience.

Customer Services Team
Sheffield Park Station
East Sussex
TN22 3QL
Tel: 01825 720800
E-mail: info@bluebell-railway.co.uk
www.bluebell-railway.com

The Ceremony

We have two very different rooms that are licenced for Civil Marriages and Partnerships.

For the smaller more intimate ceremony we suggest
The Waiting Room on Platform 1 at Horsted Keynes,
our restored Victorian station located amidst the winding lanes
of West Sussex. The maximum number of people this room can hold is 40,
including the Bride and Groom and two Registrars.

Should you need a larger room for your marriage ceremony, we can offer you The Birch Grove Suite which is a private room situated above our restaurant on the platform at Sheffield Park. This room is licenced for 60 people, again including the wedding couple and two Registrars.

Both rooms will be decorated with professional floral arrangements in the colours of your choice, and we can also order all your wedding bouquets and buttonholes for your guests to co-ordinate with your colour scheme.

Additional wedding decorations for you to personalise the larger Birch Grove Suite can be easily arranged.

Both venues offer a CD player for you to bring your own music, and live music is welcomed where space allows.

From your initial approach to us, you will have the services of a dedicated Wedding Adviser who will take care of all the details and arrangements to make sure that everything runs smoothly for you on your special day.

Civil Ceremonies at The Bluebell Railway

Once you have chosen a date for your wedding, it is important that you contact the respective Registration service to book the Registrars for your ceremony.

You will need to contact the Superintendent Registrar, who will be happy to answer any questions you may have regarding the procedures to be followed. You will then be able to confirm the date and time of your ceremony with us.

A ceremony at Sheffield Park is served by Lewes Registration Office, and a ceremony at Horsted Keynes is served by Haywards Heath Registration Office

Fees for your Civil Ceremony are paid directly to the appropriate Registration Office.

www.westsussex.gov.uk
Tel: 01243 642122
www.ceremoniesineastsussex.co.uk
Tel: 0345 6080 198

In addition, we are delighted to be able to offer the services of a professional Celebrant who can help you design the perfect bespoke ceremony to celebrate your special Wedding Day or your Renewal of Vows just the way you want outside the confines of a licenced venue, perhaps on a train itself, or around our grounds.

Christopher Field Independent Celebrant chrisfieldcelebrant.com 07882 475168

Drinks Receptions

After your ceremony you and your guests can enjoy drinks served on the platform by uniformed staff before your chosen train pulls in to take you off for your wedding breakfast.

Towards the end of your trip you may choose to cut your wedding cake with toasts and champagne on board the train, or you might decide to alight onto the platform again, where this can take place under a decorated gazebo.

Pimms per jug for 6 people	£22.95
Pimms per glass	£5.95
Bucks Fizz with Sparkling Wine per glass	£6.95
Non-alcoholic Fruit Cup per jug for 6 people	£11.50
Sparkling Elderflower Pressé per jug for 6 people	£14.95
Mulled Wine per glass	£4.25
Fruit Juices per jug for 6 people	£9.25

Any still or sparkling wines or Champagne can be chosen from the accompanying Wine List at the listed price per bottle.

Canapés

Please choose six of the following for £8.50 or four for £7.00 per person

Ham Hock, Pea & Mustard Croute	Parmesan Cheese Straws
Tapinade & Cheddar Palmières	Fig & Roquefort Crostini
Cream Cheese, Chive & Cucumber Carpaccio	Red Pepper Hummus & Tomato Cups
Smoked Salmon, & Cream Cheese Blinis	Chicken Liver & Redcurrant Cups
Smoked Mackerel L Horseradish Bouchée	Vegetable Tartlet
Red Pepper Salsa & Prawn Spoons	Honey-glazed Chipolatas
Custard & Nutmeg Tartlet	Petite Strawberry Scone

Red Fruit Meringuette

Oven-roasted Pigs in Blankets Honey-& Ginger glazed Chipolatas Vegetable Spring Rolls (served hot and only available at Sheffield Park Station)

Your Wedding Breakfast

Step aboard the fabulous Golden Arrow Dining Train for a truly memorable experience.

You and your guests will travel in 1920s luxury whilst enjoying fine food and wines silver-served to you by experienced and attentive staff as you journey through the delightful Sussex countryside that surrounds our line.

The Golden Arrow can accommodate 64 guests in its two Pullman carriages, and is steam-hauled by one of our historic locomotives.

The train recreates the fabulous Golden Arrow which once linked London and Paris with the style and panache that made it one of the most glamorous and famous trains in the world.

Seating capacity on this train can be increased to 106 if required.

We are also able to offer The Wealden Rambler, a set of four 1950s Lounge Car carriages, with a maximum seating capacity of 125 guests, on which you can be served either a delicious hot or cold Luncheon menu or an elegantly traditional Afternoon Tea.

Smaller parties can enjoy the more intimate surroundings of
The Great Northern Directors Saloon. Built in 1897 and now owned by the
Howlden Trust, this stunning saloon, only recently offered for wedding receptions,
can entertain up to 18 guests with a stylish buffet or an Afternoon Tea.

You can also choose to take a shorter trip on one of our scheduled train services, followed by a traditional sit-down banquet or a buffet in The Birch Grove Suite.

The Birch Grove Suite is also available to hire as a venue for cake-cutting, Toasts and speeches, as well as providing space for Evening Receptions with bands, DJs and a buffet spread.

We can also arrange for evening celebrations in marquees situated at either Sheffield Park or Horsted Keynes, with all facilities for a bar, dancing and al fresco food.

The Birch Grove Suite

In addition to a reception held on board a train, we also offer the facilities of the more modern function room which is situated above the Bessemer Arms Restaurant on Platform 1 at Sheffield Park Station.

It is not necessary for you to hold your Marriage Ceremony with us at the Railway or to have taken a ride on our trains in order to appreciate a Wedding Reception with us.

You and your guests can enjoy a traditional sit-down meal in the comfort of our fully air-conditioned room, which contains its own private bar and service facilities.

Alternatively you can partake of a sumptuous buffet which will have been especially prepared for you on the premises by our own Chef.

The maximum number of guests is 64 to be seated for a Wedding Breakfast and 90 for a Buffet Reception.

All our Banqueting Menus are available for silver-service, together with any of the Wedding Buffet Menus.

The Birch Grove Suite has been tastefully decorated with railway-themed murals, leaving plenty of scope for more traditional wedding decorations if required.

The Suite is accessed by stairs from Platform 1 and a stair-lift is available.

On the next few pages you will find a selection of our menus from which you can choose a perfect meal for you and your guests to enjoy.

Our chefs are always willing to vary menus to suit your particular wishes, and are always happy to cater for specific dietary requirements if necessary.

In short, we will do our utmost to implement your wishes so that you are unable to forget your wedding with a difference here at The Bluebell Railway.

Banqueting Menus

for the Golden Arrow and the Birch Grove Suite

Flora Menu £51.00

Feta Cheese, Roasted Capsicum & Toasted Pine Nut Tart

Pesto-crusted Salmon Supreme on a sun-blushed Tomato & White Bean Cassoulet

Dark Chocolate Torte garnished with Fresh Berries

Pearl Menu

Assiette of Salmon, Trout & Mackerel with a Dill & Horseradish Crème Fraiche

Gratinated Pork Fillet Leek Mille Feuille wrapped in Smoked Bacon with Apple & Parsnip

Raspberry Pavlova served with Chantilly Cream

Lucille Menu £53.00

Smoked Duck Salad with Asparagus Spears, Fig & Balsamic Dressing

Corn-fed Chicken Chasseur with Roasted Mushroom, Tomato L Tarragon Sauce

Crème Brulée Cheesecake garnished with Fresh Berries

<u>Leona Menu</u> £55.75

Roasted Red Pepper, Courgette & Plum Tomato Soup

Barded Loin of Cod glazed with Mature Cheddar with a White Wine Lyonnaise Sauce

Chocolate Delice Almond Sponge topped with Chocolate Ganache

Zena Menu £59.25

Pressing of Chicken & Pancetta served with Crostini & Piccalilli

Roast Sirloin of British Beef with a Nut-brown Yorkshire Pudding & a Red Wine Sauce

Lemon & Blueberry Posset with a Butter Shortbread Biscuit

<u>Lydia Menu</u> £61.50

Velouté of Pea, Watercress & Potato served with Herb Croutons

Braised Dusted Duck Breast in Blackberry Sauce on a Bed of Spiced Red Cabbage

Chocolate Box Rich Chocolate Mousse, Caramel Cream Centre

Carina Menu £63.25

Salmon & Scallop Brochette Herb-oil marinated pieces on Flash-fried Vegetables

Slow-braised Leg of Lamb Tranche with Maple Syrup glazed Root Vegetables & Rosemary Jus

Pear & Blackberry Crumble served with a Vanilla Custard

Cecilia Menu £66.75

Duo of Salmon, Crayfish & Artichoke Tian

Guinea Fowl Supreme With an Apricot & Cumberland Farce

Banoffee Pie

<u>London Gourmet Menu</u> £77.00

Chef's Medley of Canapés

Asparagus wrapped in Bacon on a bed of Dressed Rocket Leaves

Refreshing Fruit Sorbet

Roast Sirloin of Beef with a Bourguignon Garnish

Dairy Cream Profiteroles served with Chocolate Sauce

<u>Paris Gourmet Menu</u> £82.75

Chef's Medley of Canapés

Grilled Goats Cheese Croutiere with an Apricot & Ginger Chutney

Demi-Tasse of Gazpacho

Medallions of Beef Fillet with Thyme-roasted Chateau Potatoes and a Mushroom & Madeira Sauce

Trio of Lemon Desserts

All main courses are served with a selection of seasonal vegetables

All prices include freshly brewed Bluebell Blend Coffee with a Golden Arrow Chocolate

Cheese & Biscuits £7.50

Vegetarian Options £44.75

Starters

Warm Asparagus Spears with Hollandaise and Mixed Leaves
or
Tomato L Mozzarella Salad with Red Basil and a Vinaigrette Dressing
or
Chilled Galia Melon filled with Fresh Berries
or
Woodland Mushroom L Tarragon Velouté

Main Courses

Honey-roasted Root Vegetable Tarte Tatin
or
Wild Mushroom, Leek & Roasted Pepper Lasagne
or
Butternut Squash & Rocket Risotto
or
Roasted Mediterranean Vegetable & Goats Cheese Bruschetta

Any dietary requirements can be catered for but must be discussed in advance.

Children's Menus £13.95

Starters

Main Courses

Tomato Soup or Garlic Bread or Carrot & Cucumber Sticks Chicken Goujons & Potato Smiles or Macaroni Cheese with a Seasonal Salad or Sausage & Mash

Desserts

Vanilla Ice Cream
or
Apple & Grape Salad
or
Chocolate Brownie

Hot Menus for the Wealden Rambler £36.25 for 2 Courses £42.50 for 3 Courses

Please choose one of the following dishes per course

Field Mushroom L Tarragon Soup or
Citrus L Coriander marinated Prawn L Crayfish Tail Cocktail or
Plum Tomato L Mozzarella Salad with Rocket Leaves

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Lemon & Thyme-roasted Chicken Breast on Summer Vegetables with a Honey & Balsamic Dressing

Fillet of Herb-crusted Salmon with Nicoise Vegetables

or

Slow-cooked Tranche of Beef with Roasted Root Vegetables in Red Wine with Creamed Potatoes

or

Sweet Pepper, Mozzarella & Penne Ragout served with Garlic Bread (v)

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Plated Mature Cheddar L Stilton with Biscuits L Quince or
Fruit Pavlova with Pouring Cream or
Lemon Tart garnished with Fresh Raspberries or
Fresh Fruit Salad

Cold Menus for the Wealden Rambler £30.50 for 2 Courses £36.25 for 3 Courses

Please choose one of the following dishes per course

Salmon Terrine with Lemon & Dill Remoulade or
Parisienne Melon Cocktail or
Pearls of Mozzarella with Sun-blushed Tomatoes on a Peppery Rocket Salad or
Ham Hock Terrine with Piccalilli

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Slices of Thyme & Cracked Black Pepper Roasted Sirloin of Beef or
Honey-roast Ham with Wholegrain Mustard or
Turkey Breast with Orange-zested Cranberry Sauce or
Chilled Dressed Salmon with Lemon & Horseradish Remoulade or
Goats Cheese & Caramelised Onion Tartlet

All served with a selection of
Mixed Leaves, Cucumber & Tomato, Coleslaw & Minted New Potato Salad
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Plated Mature Cheddar L Stilton with Biscuits L Quince or
Fruit Pavlova with Pouring Cream or
Chocolate L Raspberry Cheesecake or
Fresh Fruit Salad

<u>The Wealden Rambler Afternoon Tea</u> £33.00

A selection of Sandwiches:
Free-range Egg Mayonnaise L Rocket Salad
Wiltshire Ham L Wholegrain Mustard
Mature Cheddar, Red Leicester L Onion Mayonnaise
Smoked Salmon with a Herbed Citrus Crème Fraiche

Warm Sultana Scone with Cornish Clotted Cream & Strawberry Preserve

A selection of Cakes & Pastries: Butter Shortbread Biscuit, Vanilla Tartlet, Victoria Sponge, Fresh Raspberry Meringuette with Chantilly Cream, Chocolate Éclair

A choice of Fine Teas: Afternoon Tea, Earl Grey, Berries & Cherries, Camomile, Mint

Vegetarian, Vegan & Gluten-free alternatives available.

Buffet Menus for The Great Northern Directors Saloon (Minimum of 18 guests)

Fork Buffet Menu One

Please choose a maximum of three choices

Poached Salmon with a Lemon, Baby Caper L Chive Mayonnaise
Niçoise Salad of Flaked Tuna, French Beans, Cherry Tomatoes with Olives L a Vinaigrette Dressing
Chicken Penne Pasta, tricolour Peppers, Sun-dried Tomatoes L Basil bound in Mayonnaise
Sliced Honey-roast Ham served with Piccalilli
Roasted Vegetable Quiche with a Herbed Crème Fraiche
Hand-raised Pie with Pickles L Chutney
All served with Mixed Salad L Coleslaw

A Medley of Desserts can be added for £5.25per person

Fork Buffet Menu Two

Cold Poached Salmon
Platter of Larder Cold Cuts
Roasted Vegetable Tarte
British Cheeseboard with Chutney L Celery
Coleslaw, Minted New Potato Salad L Summer Leaf Salad
Panache of Breads with Butter
Mini Patisserie Medley

All inclusive of Tea, Coffee & Orange Juice

Evening Buffet Menus for The Birch Grove Suite (Minimum of 20 guests)

Finger Buffet Menu One

£17.00

Selection of Sandwiches with Salad Garnish
Sausage Rolls
Vegetable Quiche Bites
Brie L Cheddar Wedges
Mini Chocolate Eclairs
Fruit Bowl

Finger Buffet Menu Two

£19.55

Sandwich Platters with Assorted Fillings Oven-roasted Chicken Drumsticks Mini Pork Pies with Sweet Pickle Sausage Rolls Chipolata Sausages Carrot Cake

Finger Buffet Menu Three

£27.00

Barbeque Chicken Pieces
Prawn Marie Rose Vol-au-Vents
Hand-raised Pie
Mediterranean Vegetable Quiche
Petit Crolines
Chipolata Sausages
Victoria Sponge
Fruit Scones, Clotted Cream & Jam

<u>Cold Fork Buffet</u> _£33.95

Cold Poached Salmon
Platter of Larder Cold Cuts
Roasted Vegetable Tarte
British Cheeseboard with Chutney and Celery
Coleslaw, Minted New Potato Salad, Summer Leaf Salad
Panache of Breads with Butter
Mini Patisserie Medley

Wine List

<u>WHITE</u>	Bottle
Clear Mountain Chenin Blanc (South Africa)	£17.95
Carlo Damiani Pinot Grigio (Italy)	£18.95
Southern Lights Sauvignon Blanc (New Zealand)	£19.95
Kingscote Bacchus 2013 (England)	£30.95
ROSÉ	3.2345.334.344.355.344.444.44.4
Stallions Leap Zinfandel Rosé (California)	£21.95
<u>RED</u>	
Santa Alicia Merlot (Chile)	£17.95
Red Rock Shiraz (Australia)	£18.95
Bolney Estates Lychgate Red (England)	£19.95
JCM La Forge Estate Malbec (France)	£24.95
Rioja Reserva Finca Besaya (Spain)	£29.95
CHAMPAGNE & SPARKLING WINE	
Golden Arrow Romeo Prosecco (Italy)	£28.95
Bluebell Vineyard Estates Blanc de Blancs (England)	£40.95
Bluebell Champagne Barfontare Brut NV (France)	£46.95

Finishing Touches

Additional pedestal flower arrangements	from £100.00
Decorated Gazebo for platform drinks or cutting of the cake	£75.00
Professional decorations for The Birch Grove Suite	from £60.00
Additional table decorations on train	from £7.00
Place-cards for Ceremony Room per 5	£5.50
Personally designed Order of the Day cards per 60	£110.00
Wedding Invitations per 50 with envelopes	£162.50
Ribbons and bows on carriage doors	£47.50
Personalised headboard for the front of your train presented to you when you leave by your engine crew	£165.00
Wedding gifts and favours	from £7.95
Bubbles for favours	£2.25
Use of 2 bubble guns	£15.00
Baskets of Petal Confetti x 2	£65.00
Hire of cake-stand and knife	£15.00
Cake boxes x 10	£20.00
Personalised 'original' train tickets for your guests x 50	£72.50
Personalised souvenir train tickets per carriage	£45.00
A selection of 'Bluebells' jewellery for bridal gifts	from £25.00
Large outdoor sparklers x 100	£75.00
White seat covers $\mathcal L$ coloured sashes for chairs in ceremony room χ 40 χ 60	£165.00 £245.00
Pew bows x 17	£47.50
Pew flower posies χ 17	£127.50
All prices above are exclusive o	f VAT

Hire Charges

	<u>2023</u>	<u>2024</u>
Civil Ceremony at Sheffield Park and Charter of The Golden Arrow Pullman	£8005.00	£8805.00
Civil Ceremony at Horsted Keynes and Charter of The Golden Arrow Pullman	£7785.00	£8565.0 0
Civil Ceremony at Sheffield Park and Charter of The Wealden Rambler set for two round trips	£7045.00	£7750.00
Civil Ceremony at Horsted Keynes and Charter of The Wealden Rambler set for two round trips	£6825.00	£7510.00
Civil Ceremony at Horsted Keynes and Charter of the Ashdown Lounge Car for one round trip	£4925.00 + VAT	£5415.00
Civil Ceremony at Horsted Keynes and Charter of the Ashdown Lounge Car for two round trips	£6335.00	£6965.00
Civil Ceremony at Horsted Keynes and daily Charter of the GN Directors' Saloon	£4865.00	£5350.00
Hire of The Birch Grove Suite for an additional Evening Reception	£770.00	£845.00
Hire of The Birch Grove Suite for a Wedding Breakfast Banquet	£3500.00	£3850.00
Hire of the Ceremony Room at Horsted Keynes	£875.00	£960.00
Hire of the Ceremony Room at Sheffield Park	£1085.00	£1195.00
All prices are es	xcluding VAT	

All the previous Charter fees include the following:-

The services of an experienced Wedding Planner who will liaise personally with you from the outset. Three floral decorations in the colour of your choice in the room in which your ceremony takes place. Decorations at the entrance to the station.

Use of the CD player for your own music.

Personally designed Welcome Board and Seating Plan;

Fresh flowers on all tables on the train to match your colour scheme.

No food or drink costs are included, and these details are shown separately.

We hope you have enjoyed browsing through this pack.

We are also able to recommend and arrange your wedding photographs, your cake, your wedding bouquet, firework displays and vintage transport to and from the Railway.

Please ask for further details.

Should you wish for evening entertainment in either our function rooms or in a marquee at the Railway, please ask for our individual fees and recommended live music and discos.

We can also arrange a BBQ or a traditional hog-roast for you and your guests to enjoy later in the day.

To secure a booking, a deposit of part of the hire charge is required, with the balance payable at the beginning of the year in which your wedding takes place.

All other costs are payable one month before the date of your wedding, apart from drinks, which will be invoiced after the event.

Whilst we welcome dogs at the ceremony at Horsted Keynes, we regret we are unable to accommodate them in The Birch Grove Suite or on any of the dining trains.

All our prices are correct at the time of printing.

However, the Bluebell Railway reserves the right to increase charges in line with variations in market prices should the need arise.

Do get in touch if you would like to discuss anything further with us.

We would be delighted to show you round

and answer any questions you may have.

We have given samples of the services we offer, but all our functions are bespoke, so we would be pleased to discuss any ideas that you may have in order to ensure that your special day is just that - very special!





