



Celebrations at South Lodge

Make it your own

We get it, you may have your own vision of how you want your celebration to look, what food you want served and how you want your guests to feel, all in the setting of a beautiful venue. We think we've thought of everything to get you started, choose your venue hire followed by your desired package, to get your estimated quotation.

Lunch & Dinner

Venue Hire (Monday – Sunday, subject to availability)

Year	Knepp or Tennyson	Disraeli or Goodwood	Glyndebourne	Gladstone or Wordsworth
2024	£1,000	£1,400	£1,800	£2,500
2025	£1,100	£1,500	£1,900	£2,600
2026	£1,200	£1,600	£2,000	£2,700

Capacities

	Long Table	Round Tables
Knepp	20	-
Tennyson	20	30
Goodwood	26	40
Disraeli	30	50
Glyndebourne	32	70
Gladstone & Wordsworth	50	130

Up to 130 for a sit-down meal

Up to 250 for a buffet & evening of dancing

Please be aware that these may change depending on your preferred table setups and arrangements

Included in your venue hire

- Tables, chairs, white linen, napkins, cutlery, crockery and glassware
- Access to a bar and foyer area beside your banqueting suite for pre-lunch or dinner drinks
- South Lodge table numbers, printed display table plan and place cards
- Access to our recommended supplier's list to help with those extra special touches
- Guidance from your very own coordinator throughout the planning of your special day
- A dedicated member of the team to "hold your hand" and provide a reassuring friendly face



Choose between...

Celebratory Package – Dinner

Minimum of 12 adults

1 glass of Ridgeview, English Sparkling Wine,
for your drinks reception
A jug of a soft alternative
A selection of 5 canapes
3 course dinner with tea, coffee & petit fours*
Half bottle of house wine per person
Complimentary Luxe Junior Suite

2024 - £135 per person

2025 - £145 per person

2026 - £155 per person

Celebratory Package – Lunch

Minimum of 12 adults

1 glass of Ridgeview, English Sparkling Wine,
for your drinks reception
A jug of a soft alternative
3 course lunch with tea, coffee & petit fours*
Half bottle of house wine per person

2024 - £115 per person

2025 - £120 per person

2026 - £130 per person

*Based on a set menu of one starter, one main course
& one dessert on behalf of all guests
All dietary requirements will be catered for

Celebratory Package – Party

Available in Glyndebourne, Gladstone & Wordsworth only

Minimum of 50 adults

1 glass of Ridgeview, English Sparkling Wine,
for your drinks reception
A jug of a soft alternative
8 item finger buffet
Half bottle of house wine per person
Complimentary use of our dance floor
Complimentary Luxe Junior Suite

2024 - £90 per person

2025 - £95 per person

2026 - £100 per person



Raise a glass

We have an extensive wine list and our Sommeliers on hand to recommend the perfect pour to complement your chosen menu as well as an array of choices for your drinks reception.



Food for thought

Whether you'd like to keep to tradition and have a classic three course meal or try something a little different, our chefs are on hand to discuss and inspire you to create the perfect menu for your day.

Sample Lunch and Dinner Menu

Salmon

Black cardamon and orange spiced cured salmon, pickled cauliflower, cherry tomato, blood orange, golden raisin and coriander salad

Ox Cheek

Braised ox cheek terrine, beef dripping crumb, charred carrot, kohlrabi, chervil

Gorgonzola

Black pepper gorgonzola, rye bread, toasted sourdough crisp, walnut, nashi pear, rocket

~oOo~

Chicken

Smoked corn-fed chicken, pork and potato terrine, green beans, sweetcorn, pancetta, smoked jus

Sea Bass

Seared sea bass fillet with crispy confit potato, buttered kale, courgette salad, sauce vierge

Mushroom (VE)

Sauteed king oyster and wild mushroom, chestnut and truffle puree, wild rice, sherry cavolo nero, watercress

~oOo~

Strawberry & Hibiscus

Fresh strawberries, pistachio tuille, pistachio ice cream

Chocolate & Cardamon Tart

Mandarin gel, vanilla cream, cocoa sorbet

Coffee & Hazelnut Mousse

Salted caramel, coffee bavarois, yoghurt sorbet

Tea, Coffee & Petit Fours

Little Lodgers

Children under 3 will not be charged

Children aged 3-12 will be charged from £35.00 (We have a dedicated menu available with all the favorites)



Afternoon Tea

Venue Hire (Monday – Sunday, subject to availability)

Year	Knepp, Tennyson or The Gun Room	Disraeli or Goodwood	Glyndebourne	Gladstone or Wordsworth
2024	£600	£1,000	£1,400	£2,500
2025	£700	£1,100	£1,500	£2,600
2026	£800	£1,200	£1,600	£2,700

Capacities

	Long Table	Round Tables
The Gun Room	20	-
Knepp	20	-
Tennyson	20	30
Goodwood	26	40
Disraeli	30	50
Glyndebourne	32	70
Gladstone & Wordsworth	50	130



Included in your venue hire

- Tables, chairs, white linen, napkins, cutlery, crockery and glassware
- Afternoon tea stands served either to your table or as a buffet (dependent on final numbers)
- South Lodge table numbers, printed display table plan and place cards
- Access to our recommended supplier's list to help with those extra special touches
- Guidance from your very own coordinator throughout the planning of your special day
- A dedicated member of the team to "hold your hand" and provide a reassuring friendly face



Afternoon Tea Package

Minimum of 12 adults

1 glass of Ridgeview, English Sparkling Wine,
for your drinks reception
A jug of a soft alternative
Full Afternoon Tea

2024 - £68 per person

2025 - £73 per person

2026 - £78 per person

Our traditional afternoon tea of sandwiches, savouries,
pastries and scones, served with your choice of tea or coffee

Sample Menu

Prosciutto, marinated courgette & lovage mayonnaise on a brioche bridge roll
Egg & chive crème Fraiche on spinach bread
Red Leicester, tomato chutney & rocket on cereal bread
Smoked trout mousse, dill cucumber & lemon gel on dark rye bread

South Lodge sausage roll with a beetroot & thyme gel
Savoury scone with goats cheese & watercress mousse

Pear and Chestnut - Williams pear, chestnut cream, vanilla sablé
Sticky toffee tart - salted caramel, mascarpone mousse, dark chocolate glaze
Citrus choux bun - pineapple & lime compote, yuzu chocolate, citrus crèmeux
Black forest gateaux - kirsch ganache, amerena cherries, griotte cream

Sweet scones, cranberry & orange scones
Dorset clotted cream, strawberry,
raspberry & Champagne and blueberry & thyme jams

*All dietary requirements can be catered for on request

**Children's Afternoon Tea is available at £22.50 per child, for children between 3-12 years



We'd love you to stay... Zzzzz...



All of our rooms are individually styled, we can reserve a number of rooms for you and your guests at a reduced rate, these will be discussed during your quotation. These bedrooms can either be named by you or can be made available to your guests on a 'first come, first serve' basis so ensure your guests book early to avoid disappointment.

Why not make a weekend of it? Not only can you and your guests redeem these rates on the night of your celebrations but for the night before & night after, subject to availability.

All rates are inclusive of VAT, breakfast, spa access and are based on two adults sharing.

Children up to the age of 12 are charged at £40.00 per child, per night to include bed and breakfast.

The Spa

When staying overnight, we have a world class spa facility that is yours to use at your leisure. Take a look through our extensive facilities and treatments options, to maybe treat yourself to a pamper.



Contact Details

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Certified



Corporation