



SMALL WEDDINGS

at Nutbourne Vineyards

Summer 2025/26





INTRODUCTION

Nutbourne is a stunning location to host a unique rural wedding celebration. We offer beautiful countryside views, lovely settings within the vines, and some of the best catering in Sussex. However, we are a working farm and wine producer so we can only accommodate a very limited number of small weddings each year on weekdays.

We will plan your wedding celebration with you and do all we can to tailor the day to everything you would like it to be. Our family link to the Gladwin Brothers restaurant group means that we offer delicious local and sustainable cooking of the highest standards. We naturally expect to serve our wines which are grown, produced and bottled right here on the estate.

In the following pages we have explained what we can offer, how it works and outline costs. Please do come and visit us for a conversation, we will be delighted to welcome you and discuss the possibilities.

Peter Gladwin



YOUR WEDDING DAY





EXAMPLE FORMAT FOR A WEDDING DAY

For 40 guests

The day before

Bride, Groom and family members welcome to drop in with items for the wedding or just to say hello and see the set up.

On the day

- 11am Wedding service held elsewhere or Blessing in the vines
- 12noon Reception drinks & Canapes by the lake, on the viewing platform or in the Wine Lodge (in wet/windy weather)
- 1pm Wedding Breakfast announced, guests seated in Raj tent
- 1.30pm Bride & Groom enter and Wedding Breakfast served
- 3.30pm Speeches and Wedding Cake cutting
- 4.30pm Guests invited to roam through the vines or relax in the Wine Lodge with Nutty Bar open
Teas, coffee and Wedding Cake served
- 6pm Bride & Groom waved off
Guests depart by minibus or taxi

NB We can extend the celebration into the evening but do not allow larger scale after parties.

The day after

Gates open at 10am for any guests to collect their cars. Bride & Groom or member of the family to collect presents etc.

CATERING

Nutbourne is a family affair and the Gladwin chefs will be cooking sumptuous sustainably sourced food for you on the day. Seasonality and local produce are at the heart of our cooking. Wherever possible, we use our own meat, vegetables, salads and fruits grown here on the estate, together with locally foraged delicacies - all cooked on a vinewood fire in our outdoor kitchen.

The vineyard's in-house catering is supported by our Local & Wild London restaurants - The Shed, Notting Hill; Sussex, Soho; Rabbit, Kings Road; The Black Lamb, Wimbledon and The Pigs Ear, Chelsea.

We invite you to choose a set menu from the following pages.





EXAMPLE CANAPÉ MENU

You are invited to choose 6 items from the following selection

Cold Canapés

Smoked River Trout Cornetto,
Blood Orange Pearls

Mushroom Marmite Eclairs,
Confit Egg Yolk

Whipped Goats Cheese,
Maple Walnuts, Fig Jam

Tuna Tartare,
Pickled Cucumber and Yuzu

Quail Scotch Eggs, Piccalilli

Basil Scented Courgette Ribbons,
Feta, Sunblush Tomato and Sumac

Gravadlax, Buckwheat Blini,
Sour Cream and Feta Caviar

Hot Canapés

Wild Mushroom and Truffle Arancini,
Olive Tapenade (vg)

"The Shed" Lamb Chips,
Harissa Dipping Sauce

Dorset Crab Bombe,
Wild Garlic Mayonnaise

Spinach and Pinenut Falafel,
Beetroot Ketchup (vg)

Miniature Bombay Chicken Burger,
Charcoal Brioche Buns, Mango Chutney

Crispy Bacon Rosti,
Harissa Dipping Sauce

Chargrilled Lamb on Rosemary Skewers



EXAMPLE WEDDING LUNCH MENU A

Salad Starters *to share*

Nutbourne Heritage Tomatoes
Basil & Nasturtium Dressing

Sole and Salmon Ceviche
Orange, Cucumber, Red Onion and Coriander

Smoked Duck and Kentish Peach Salad
Gem Salad and Croutons

Main Course *individually plated*

Vine Roasted Fillet of Aberdeen Angus Beef
Beef Cheek Tortellini, Courgette Ribbons
Aubergine Caponata, Sage Bernaise

For Vegetarian Guests

Stuffed Courgette Flowers
Butternut Tortellini, Courgette Ribbons
Aubergine Caponata, Wild Herb Salsa

Dessert *individually plated*

Nutbourne Summer Berries
Macerated Strawberries
Raspberry Tartlet
Black Currant Sorbet with White Chocolate & Rosemary Soil

Fair Trade Coffee
Mini Dark Chocolate Brownies



EXAMPLE WEDDING LUNCH MENU B

Salad Starters *individually plated*

Chalk Stream Smoked Trout Fillet

Nutbourne Heritage Tomatoes, Horseradish Dressing

Main Course *individually plated*

Vine Wood Roasted Sussex Lamb

Local Asparagus, Broad Bean Puree, Wild Garlic,
Honey & Fennel Seeds, Minted Jus

Roasted Organic Vegetables *for the whole table to share*

For Vegetarian Guests

Celeriac Schnitzel with Capers & Pickled Cucumber

Local Asparagus, Broad Bean Puree,
Wild Garlic, Honey & Fennel Seeds

Dessert *to pass and share along the tables*

Summer Pudding

Chantilly Cream, Sussex Berries

A Selection of Local Farmhouse Cheeses

Grapes, Radishes and Speciality Biscuits

Fair Trade Coffee

Mini Dark Chocolate Brownies



EXAMPLE WEDDING LUNCH MENU C

Antipasti to share

Local Asparagus, Chargrilled Artichoke, Pimentos and Olives

London Burrata with Basil

Cured Ham, Salamis, Parmesan Shavings & Balsamic

Rocket, Cherry Tomato, Orange & Crouton Salad

Main Course individually plated

Fillet of Seabass

Purple Cauliflower, Cockles, Samphire,
Sussex Reserve Butter Sauce, Dill Oil

Vine Roasted New Potatoes & Butternut *for the whole table to share*

For Vegetarian Guests

Baked Woodland Mushrooms

Quince Jelly, Hazelnuts & Red Onion, Foragers Herb Salsa

Dessert Frivolities to share

Rhubarb & Elderflower Jellies,

Lemon Verbena Tartlets,

Berry Brochettes,

Cherry Pavlovas,

Raspberry Sorbet Pearls *dipped in dark chocolate*

Fair Trade Coffee

Mini Dark Chocolate Brownies



WINES AND OTHER DRINKS PACKAGE

We would recommend the following drinks for your Reception and Wedding Breakfast:

Reception

Nutty Vintage 2018 Brut

Wedding Breakfast

Nutbourne Sussex Reserve NV

Nutbourne Pinot Noir 2022

Toasts

Nutty Blush 2018 (from Magnum)

Available Throughout

Chilled Tap Water, Sparkling Elderflower

After Bar

We are happy to allow you to bring your own beer and a limited range of Spirits. We will also offer a wider range of Nutbourne wines to be charged on a consumption basis.



NUMBER OF GUESTS

This quotation is for a minimum number of 20 guests. We ask that you confirm final numbers for catering 1 week before the event. Small increases in number can usually be accommodated after this date but no reduction can be made if numbers drop.

Please also advise dietary requirements when confirming. We can accommodate vegetarian, vegan, gluten-free or other special requests.



LOCATIONS AT NUTBOURNE



THE WINDMILL

A historic windmill tower with small sitting rooms on each floor and a 360' balcony overlooking the vineyards. Perfect for photographs and relaxing.



THE WINE LODGE

Set among the vines this delightful covered space is at your disposal throughout the event. A wooden lodge for receptions or some gentle music and chill out after the meal.





DOWN BY THE LAKES

A stroll down through the vines to a tranquil haven of gently flowing water, and fishing hut with swans and other waterfowl gliding by. Perfect for an informal outdoor ceremony of reception drinks.



THE VIEWING PLATFORM

A raised area with vineyards on all sides facing south to the stunning horizon of the South Downs.





THE RAJ TENT

We have our own hand made Indian “Raj Tent” which can be erected by the viewing platform open to the views across the vineyard to the South Downs. Long or round tabling for up to 60 guests.







OTHER DETAILS

Wedding Cake

You are welcome to bring your own wedding cake or our chefs can make a variety of non-traditional cakes including a wild flower naked cake, lemon drizzle or chocolate curl, which we can discuss.

Flowers and Decorations

Vines can be woven along the middle of the tables. We decorate our tables with simple home grown and wild country flowers or we can recommend local florists.

Music

We are careful about loud music but acoustic musicians can perform at the reception or in the Wine Lodge.

Transport

Guests can arrive and leave by car, taxi or minibus – larger coaches cannot come down the lane and are prohibited. We can recommend local taxis.



EXAMPLE COSTS FOR THE ABOVE FORMAT

Canapé Menu <i>@ £15 per person for 40 guests</i>	£ 600
Wedding Breakfast Menu <i>@ £65 per person for 40 guests</i>	£ 2,600
Wine and Drinks Package <i>@ £25 per person for 40 guests</i>	£ 1,000
Raj Tent with Service Tent	£1,200
<i>Furniture & Table Linen Hire</i>	£ 650
TOTAL <i>Plus VAT @ 20%</i>	£ 6,050

Prices per head are for specific numbers of guests

ENQUIRIES

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