

TONBRIDGE EVENTS

A UNIQUE VENUE
A MAGNIFICENT SETTING



TONBRIDGE
SCHOOL

www.tonbridge-events.co.uk

YOUR WEDDING, YOUR VENUE



Tonbridge School is set within a magnificent 150-acre site in the heart of Kent, with beautiful gardens and architecture. Featuring 6 locations licenced for ceremonies and a variety of contemporary and traditional function rooms, Tonbridge School has an array of options to create your perfect day.

We offer a range of catering options to complement your day, from hog roasts and afternoon teas, to 3 course wedding breakfasts and bespoke menus created just for you. Supporting local suppliers, we pride ourselves with providing the very best locally sourced ingredients.

We understand that everything needs to be just perfect for your wedding and our experienced event team will help and work with you from start to finish. If you would like to book a show round and see what Tonbridge School can offer or have any further questions, please call or email us.

Best wishes,

Hannah & Kathryn
The Events Team

Tonbridge Events, 212 High Street, Tonbridge, Kent, TN9 1JP

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THE LOWRY DINING ROOM

The Lowry Dining Room, situated in the heart of the school, is full of traditional charm with a vaulted ceiling and minstrel gallery. It is the perfect venue for your wedding ceremony or wedding breakfast.



Numbers below are based on maximum capacity and may be subject to Covid-19 government guidance

	Ceremony	Drinks Reception	Wedding breakfast (Long tables)	Wedding breakfast (Round tables)	Evening Reception	Room dimensions
Lowry Dining Room						
	120 guests	100 guests	80 guests	72 guests	100 guests	91.5m ² (12.2m x 7.5m)

OBS GALLERY

OBS Gallery offers a fresh feel with contemporary lighting and a mezzanine gallery, making it the perfect venue for any part of your day.



Numbers below are based on maximum capacity and may be subject to Covid-19 government guidance

	Ceremony	Drinks Reception	Wedding breakfast (Long tables)	Wedding breakfast (Round tables)	Evening Reception	Room dimensions
OBS Gallery						
	180 guests	180 guests	120 guests	100 guests	180 guests	178m ² (19.8m x 9m)

BIG SCHOOL

Big School is one of our largest venues, with features including a mistrel gallery, stained glass windows, wooden floor and a stage which is suitable for a band or DJ. It is the perfect venue for ceremonies, evening receptions and cold buffets.



Numbers below are based on maximum capacity and may be subject to Covid-19 government guidance

	Ceremony	Drinks Reception	Wedding breakfast (Long tables)	Wedding breakfast (Round tables)	Evening Reception	Room dimensions
Big School						
	350 guests	300 guests	180 guests	150 guests	300 guests	215m ² (17.8m x 12.1m)

ORCHARD CENTRE

The Orchard Centre is an attractive contemporary building and the largest of our venues, seating up to 150 guests and has wonderful views across our grounds, including the school's famous cricket pitch, The Head.



Numbers below are based on maximum capacity and may be subject to Covid-19 government guidance

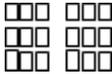
	Ceremony	Drinks Reception	Wedding breakfast (Long tables)	Wedding breakfast (Round tables)	Evening Reception	Room dimensions
Orchard Centre						
	N/A	180 guests	150 guests	150 guests	180 guests	247m ²

SKINNERS' LIBRARY & GARDENS

Skinner's Library, otherwise known as Headmaster's Library, is available on selected dates throughout the year and is the perfect venue for your wedding ceremony with indoor and outdoor options available.



Numbers below are based on maximum capacity and may be subject to Covid-19 government guidance

	Ceremony	Drinks Reception	Wedding breakfast (Long tables)	Wedding breakfast (Round tables)	Evening Reception	Room dimensions
Skinner's Library						
	60-100 guests	100 guests	N/A	N/A	N/A	96m ² (12m x 8m)

OGILVIE ROOM

Situated in the heart of the School, The Ogilvie Room is the perfect venue for smaller wedding ceremonies and drink receptions.

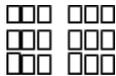
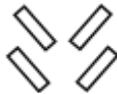


CRICKET PAVILION

The Cricket Pavilion, situated on The Head cricket pitch, is a quirky venue available during August, which has stunning views of the School. It is suitable for both indoor and outdoor ceremonies, as well as informal receptions.



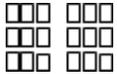
Numbers below are based on maximum capacity and may be subject to Covid-19 government guidance

	Ceremony 	Drinks Reception 	Wedding breakfast (Long tables) 	Wedding breakfast (Round tables) 	Evening Reception 	Room dimensions
Ogilvie	30 guests	30 guests	N/A	N/A	N/A	43m ² (7.2m x 6m)
Cricket Pavilion	80 guests	80 guests	70 guests	60 guests	80 guests	55m ² (10.8m x 5.1m)

VENUES AT A GLANCE



Numbers below are based on maximum capacity and may be subject to Covid-19 government guidance

	Ceremony	Drinks Reception	Wedding breakfast (Long tables)	Wedding breakfast (Round tables)	Evening Reception	Room sizes
						
Lowry Dining Room	120 guests	100 guests	80 guests	72 guests	100 guests	91m ²
OBS Gallery	180 guests	180 guests	120 guests	100 guests	180 guests	178m ²
Big School	350 guests	300 guests	180 guests cold buffet only	150 guests cold buffet only	300 guests	215m ²
Orchard Centre	N/A	180 guests	150 guests	150 guests	180 guests	247m ²
Cricket Pavilion	80 guests	80 guests	70 guests	60 guests	80 guests	55m ²
Ogilvie	30 guests	30 guests	N/A	N/A	N/A	43m ²
Skinner's Library	100 guests	100 guests	N/A	N/A	N/A	96m ²

VENUE HIRE



	Sunday-Thursday	Friday	Saturday
January, February, March, November	£1250	£1500	£1750
April, May, October, December	£1750	£2250	£2500
June, July, August, September	£2500	£3000	£3250

All prices above included ceremony venue and reception venue hire and are inclusive of VAT.

Bank holiday periods may be subject to an additional charge.

Ceremony venue hire only options are available from £1000, please enquire for more details.

Prices valid until 31st August 2025.

Registrar fees are not included in the above costings and should be paid directly to Kent County Council.

For couples wishing to book Skinners please add £500 onto the costs detailed.

Included within venue hire:

- Exclusive use of function rooms
- Wedding photo locations
- Event Planner both before and on the day
- A menu tasting for two
- White table linen and napkins
- White chair covers & a small selection of organza sashes
- iPod and dock for dinner background music
- Easel and board for seating plans
- Selection of table number stands
- Selection of candelabras
- Banqueting tables and chairs
- Fully stocked and staffed bar
- Cake knife
- Free guest Wi-Fi
- Microphone and PA system for speeches
- Projector and screen
- Tea lights & lanterns for tables and lawns
- Traditional wedding post box for cards
- Selection of garden games & picnic blankets
- Table plan & bespoke signage
- Designated free parking

DRINK OPTIONS

Choose from a full range of aperitifs, wine & craft beers for any element of your event. We have many options that can be tailored to your requirements or alternatively you can select one of our drinks packages.

Prices valid until 31st August 2024.

APERITIFS

Prosecco	£5.50
Pimms	£5.75

SOFT DRINKS

Orange or Apple Juice	£2.75
Fruit Punch	£3.75
Sparkling Elderflower	£3.00
Coke / Lemonade	£3.00
Children's Drink Cartons	£1.75

BEER & CIDER

Lagers, Craft Beer and Cider	from £4.50
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SPIRITS

Spirits	£4.00
With mixer	£5.00

WHITE WINE

Pecorino Caleo (H)	£23.00
Cotes du Duras, Sauvignon Blanc (H)	£23.00
Vondeling, Petit Blanc (P)	£26.00
Le Bouquet, Sauvignon Blanc (P)	£26.00
Vondeling, Chardonnay	£33.00

RED WINE

Montepulchiano (H)	£23.00
Markview Shiraz (H)	£23.00
La Maison de Paix, Pays d'Oc (P)	£26.00
Ramon Bilbao Rioja Crianza (P)	£26.00
Punto Finale Malbec	£33.00

ROSE

Chapel Down English Rose (P)	£26.00
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CHAMPAGNE & SPARKLING

Dimara Prosecco	£33.00
Chapel Down, Brut Vintage Reserve	£45.00
Jacques Cartier Champagne Brut NV	£50.00

A further selection of bar options & more extensive wine list are available if required

DRINK PACKAGES

SILVER £26.00 per person

Two glasses of Prosecco, Pimms or beer for arrivals drinks.

Half bottle of House wine (H) with meal

Glass of Prosecco for the toasts

GOLD £29.00 per person

Two glasses of Prosecco, Pimms or beer for arrivals drinks.

Half a bottle of premium wine (P) with meal

Glass of Prosecco for the toasts

Upgrade to Chapel Down for toast further £2 pp

SOFT DRINKS

We would suggest an allowance of soft drinks to accompany the drinks packages above for your guests which we would be happy to discuss further with you.

WEDDING BREAKFAST MENU

Please select one starter, one main and one dessert for all your guests.
You are also welcome to meet our Event Chef to create your perfect wedding breakfast.
All main courses are served with seasonal vegetables and potatoes.

Prices valid until 31st August 2024

Starters

Game terrine, fruit chutney and toasted brioche
Warm goats cheese tartlet with beetroot chutney (v)
Smoked salmon & asparagus tart with micro salad *
Smoked duck breast with artichoke hearts, micro salad and balsamic pearls *
Salad of watermelon, goats cheese, roasted cherry tomatoes & toasted pumpkin seeds (v)

Mains

Duck leg confit with apple and a cider sauce
Poached fillet of salmon on a bed of buttered spinach with dill sauce
Chargrilled Mediterranean stack of vegetables with tomato and herbs (v)
Sussex blue cheese and baby leek tartlet
Roasted rump of English lamb served on a fine ratatouille with a rich rosemary jus *
Breast of chicken stuffed with buttered leeks wrapped in smoked bacon, with a cream sauce
Fillet of monkfish on a bed of roasted cherry tomatoes with samphire and a saffron butter sauce *
Tottingworth Farm beef served two ways; seared fillet of beef and short rib of beef with horseradish fondant potatoes and a thyme infused jus *

Desserts

Brioche summer pudding
Individual homemade baked Alaska *
Mango panna cotta with coconut biscotti
Rich chocolate mousse, hazelnut biscuit and fresh raspberries
Lemon tart served with clotted cream and a raspberry macaroon
Trio of desserts: mini chocolate tart, elderflower and gin jelly and seasonal fruit gateaux *

Coffee

£60 per guest

* Dishes are subject to a £3 supplement per course

Children's menu available for guests aged 12 and under - £29.50 per child

All of our dishes are prepared freshly on site for each individual event. Please notify us of any special dietary requirements and allergies in advance and we will tailor menu choices to guest requirements where possible.

FURTHER FOOD OPTIONS

All of the below options are available for a minimum of 40 guests unless otherwise stated.

CANAPES

Prawn cocktail served in mini filo basket
White crab meat mixed with chilli and coriander served on a cucumber cup
Smoked salmon with dill and crème fresh on granary bread
Shredded confit duck leg with fruit chutney in a filo cup
Griddled asparagus wrapped in Parma ham
Slow cooked pork belly squares, baked in BBQ sauce
Mini Yorkshire puddings with roast beef and horseradish
Mini toasted English muffin with smoked ham, poached quails egg and chives
Mini croque monsieur (v)
Wild mushroom puff pastry tart (v)
Roasted peppers with smoked paprika mayonnaise (v)
Six items £16.00 per guest

BOWL FOOD

Our bowl food menus are designed to be eaten in an informal manner. We recommend a minimum of 2 bowls per guest.

Lamb koftas with Greek salad and garlic dressing
Chicken dansak curry with vegetable samosa and mango chutney
Southern fried chicken goujons with sweet potato fries sour cream and chive dip
Chili con carne with basmati rice and homemade guacamole
Braised oxtail ragout with potato gnocchi and roasted courgettes
Speldhurst sausages with wholegrain mustard parsnip and potato puree
Macaroni cheese with shredded ham hock
£11.50 per guest

PLATTERS

(each serving 12-15 guests, minimum two platters)
Mediterranean: Deli meats, houmous, olives, stuffed peppers and pitta bread.
£130 per platter

Cheese: Three cheeses served with grapes, homemade chutney, French bread and savoury biscuits
£140 per platter

TRADITIONAL FINGER BUFFET

Freshly prepared sandwiches or bridge rolls.
Honey and mustard glazed cocktail sausages, bruschetta with goat cheese and roasted peppers, crudities with choice of dips: spicy tomato salsa or sour cream & chive.
A selection of hand cooked crisps
£18.50 per guest

HOG ROAST

(minimum. 60 guests)
Includes hog, bap, crackling, apple sauce and a choice of two salads from our selection.

Evening party option.
£18.50 per guest.

Wedding breakfast main course plated option, including two further salads.
£29.00 per guest.

Vegetarian options are available across all packages.

FREQUENTLY ASKED QUESTIONS

We have compiled the following list of frequently asked questions to help you plan your day with us. Please don't hesitate to contact us if you have any further questions.

Can we reserve a date without payment?

We are happy to hold dates provisionally for two weeks without payment. After this time, a deposit payment of £1,000 is required to secure your booking.

Can we get married in the School Chapel?

To wed in the Chapel you must be a former pupil of Tonbridge School or current member of staff. There are however, many beautiful venues onsite for civil ceremonies as well as churches close by if you would like a religious ceremony.

When can we decorate the rooms and drop off equipment and consumables?

Guaranteed set up opportunity from 9am on the day, sometimes the day before.

Will there be another wedding reception on the same day as ours?

No, but there may be another event taking place in a separate location.

Can we use confetti at Tonbridge School?

Yes, biodegradable confetti is allowed.

Can we have a menu tasting?

We are more than happy to help you decide on your wedding breakfast menu options with a complimentary menu tasting for two.

Can we bring our own caterer?

Our caterers are experts in fine dining and we are confident that you will be delighted with the results. We also have a list of accredited third party caterers that we are happy to work with but this may incur a supplement.

Do you supply chair covers?

Chair covers are included in the venue hire. We also have a limited number of red and ivory organza sashes for you to use. Further coloured sashes are available from one of our recommended suppliers at an additional cost which is paid direct to them.

Can we bring our own, photographer, florist, entertainment etc?

You are welcome to appoint your own contractors, provided they hold adequate insurances and PAT tested equipment. We are pleased to recommend a range of high quality suppliers if required.

What accommodation is available?

We can recommend a number of local hotels for you and your guests.

What car parking is available?

We have 60 spaces available in the School Quad, with a further 300 spaces in the main school car park at Tonbridge School Centre. Parking is provided free of charge.

Can we have a fireworks display?

Our licence does not allow firework displays at Tonbridge School.

What is the latest finish time for the reception?

The bar is called at 23:30 and music must finish by 23:55, with carriages at midnight. Extended licences may be applied for at an additional fee of £250.

Can we have a marquee?

Yes, a marquee can be arranged with prior agreement from the School. There are increased Venue Hire charges & music restrictions in place if the marquee is the main location for the event which we would be happy to discuss with you.