

BEDFORD LODGE  
HOTEL & SPA



WEDDINGS

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*Imagine the*

wedding day of your dreams, an idyllic venue in Newmarket, superb cuisine and sensational service.

Bedford Lodge Hotel & Spa is one of Suffolk's most stunning wedding venues, providing the personal care and attention you deserve.

Surrounded by three acres of secluded gardens, Bedford Lodge Hotel & Spa is a 17th century Georgian house nestled in the heart of East Anglia.

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*We are*

fully licensed for civil ceremonies, so you can choose to have this as well as your reception at the hotel.

Our three self-contained banqueting suites can accommodate an intimate wedding of 10,  
to a more lavish celebration with up to 150 day time guests.

Our elegant white stucco building, parts of which date back to the 17th century, and stunning  
rose gardens provide a romantic backdrop for your wedding photographs and create the perfect  
environment in which to enjoy canapés and a glass of champagne with your guests.

Here at Bedford Lodge Hotel & Spa, we appreciate no two weddings are the same and offer a  
completely bespoke package. Our dedicated wedding team will be on hand to guide you through  
the planning process.

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YOUR  
DAY

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THIS  
WAY  
TO  
YOUR  
'I DO'

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## Bedford Lodge Hotel & Spa

is licensed to hold civil ceremonies for those wishing to start their wedding journey with us.

The civil ceremony room hire includes a King Bedroom for two guests the night before the wedding with the option to upgrade to one of our luxury suites at an additional charge. Registrars fees are payable directly to Bury St Edmunds Registrars. Please contact the registry office on 0345 6072060.

### CIVIL CEREMONY ROOM HIRE

Room	No. of guests	Room Hire Charge
DERBY/OAKS ROOM	80	£600.00
ST LEGER ROOM	120	£750.00
CLASSICS SUITE	150	£900.00





THE ONLY  
LIMIT IS YOUR  
IMAGINATION

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*Whether you*

imagine your day as vintage chic,  
classic elegance or rustic romance,  
our hotel is the ideal backdrop to  
create your memories and the perfect  
setting for your wedding.

Our dedicated Wedding team  
will be on hand throughout the  
planning process to help make your  
dream day a reality.

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BUILD  
YOUR  
PERFECT  
PACKAGE

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## We offer

you the flexibility to create a personalised Wedding package.

Our Classics Suite is available for exclusive hire and includes:

Hire of the room for both your Wedding Breakfast and Evening Reception

Dedicated Wedding Coordinator to help you through the planning process

Banqueting Manager to act as Master of Ceremonies

Room fully dressed for your Wedding Breakfast

Use of our beautifully landscaped gardens for your drinks reception and photographs

Traditional lockable red post box for your Wedding cards

Easel to display your table plan and table number holders

Cake stand and knife

Private bar and lounge area

Dancefloor

Complimentary Leisure passes

Complimentary Executive Suite for you on the night of your Wedding (subject to availability)

Discounted accommodation rates for your friends and family

### VENUE HIRE

SATURDAYS £2,500.00    SUNDAY – FRIDAY £2,000.00

*The above rates are based on a minimum of 60 guests.  
We can cater for smaller weddings however, an additional room hire charge may apply.*



# WEDDINGS

## Drinks Menu

Please select one drinks package from the options below

### *Deluxe Drinks Package*

**FOR YOUR RECEPTION DRINKS:**

Billecart Salmon Brut Réserve Champagne, Kir Royale or Champagne Bellini

**WITH YOUR WEDDING BREAKFAST:**

Half Bottle of Wine Per Person;

**White** Chablis, Domaine Vincent Damp, France or Sauvignon Blanc, Allan Scott, Marlborough, New Zealand  
**Rosé** Sancerre Rosé Domaine Tissier, Loire, France or Corvina/Negroamaro Rosé “Premo” Antica Murrina, Italy  
**Red** Rioja Reserva, “Cerron Anon” Bodegas Olarra or Pinot Noir, Catalina Sounds, Marlborough, New Zealand

Still and Sparkling Filtered Water

**FOR YOUR TOAST:**

Billecart Salmon Brut Réserve Champagne

### *Classic Drinks Package*

**FOR YOUR RECEPTION DRINKS:**

Prosecco Spumante, Borga Alato DOC, Pimms, Bucks Fizz or Mulled Wine

**WITH YOUR WEDDING BREAKFAST:**

Half Bottle of Wine Per Person;

**White** Sauvignon Blanc, Ana, Marlborough, New Zealand or Pinot Grigio, Terrazze della Luna, Cavit, Trentino, Italy  
**Rosé** Château la Tour de l’Eveque Rosé, AOC Cotes de Provence, France or Corvina/Negroamaro Rosé “Premo” Antica Murrina, Italy

**Red** Malbec “Chamuyo”, Mendoza, Argentina or Château Mayne-Graves, Bordeaux, France

Still and Sparkling Filtered Water

**FOR YOUR TOAST:**

Prosecco Spumante, Borga Alato DOC

All the vintages and the wines within the packages are subject to availability. If any are unavailable at the time of your Wedding, we will offer the closest vintage or wine in replacement.

**BEDFORD LODGE**  
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# WEDDINGS

## Canapé Menu

To complement your reception drinks  
Please select a minimum of three Canapés

### Canapés

#### HOT CANAPÉS

Bone Marrow Beef Burger with Mature Cheddar Cheese and Tomato Chutney  
Mini Musks of Newmarket Sausages with Caramelised Onion Chutney  
Marinated Mini Chicken Satay  
Lamb Kofta with Cucumber Dip  
Mini Mexican Pulled Pork Tacos  
Stilton, Apple and Black Pudding Bon Bons, Apple Chutney  
Belly Pork, Granny Smith Apple Puree  
Mini Rueben Sandwiches  
Hoi Sin Duck Lollipops  
Croque Monsieur  
Tomato and Pesto Bruschetta (PB)  
Mushroom and Truffle Tartlet (v)  
Squash and Mozzarella Arancini (v)  
Pea and Mozzarella Arancini, Minted Pea Puree (v)  
Pea and Mint Falafel (PB)

#### COLD CANAPÉS

Beef Tartare, Gherkins, Horseradish Crème Fraiche Tartlets  
Carrot and Fennel Scone, Smoked Trout Rillettes, Chive Butter  
Crayfish Tail, Bloody Mary Ketchup and Lettuce Spoons  
Mixed Tomato and Basil Crostini (v)  
Chicken Liver Parfait, Toasted Brioche, Caramelised Orange  
Burford Brown Egg and Truffle Mayonnaise Tartlet (v)  
Fennel and Parmesan Biscuits with Chive Cream Cheese (v)  
Beetroot, Goats Curd and Pine Nut Crispbread (v)  
Anchovy and Parsley Straws  
Goats' Cheesecake with Red Onion Jam (v)  
Bruschetta with Whipped Feta and Piccolo Cherry Tomatoes (v)  
Buckwheat Blinis, Oak Smoked Salmon, Sour Cream and Horseradish, Dill  
Brochette of Marinated Fig, Mozzarella and Prosciutto

### Drinks Accompaniments

(Please select a choice of two)

Mixed Spanish Olives  
Roasted Mixed Nuts  
Kettle Chips  
Marinated Garlic Stuffed Green Olives

Our Head Chef is pleased to cater for those with special dietary requirements, please discuss this with your Wedding Coordinator.

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# WEDDINGS

## Traditional Wedding Breakfast

Our traditional three course Wedding Breakfast menus have been created by our Head Chef.

We are passionate about producing exceptional dishes using the finest locally sourced ingredients. The following Traditional Wedding Breakfast menu includes a complimentary tasting of two dishes from each course of your chosen menu. We suggest that you offer a choice of two starters, two main courses plus a vegetarian alternative and two desserts for your guests to select from. Pre-orders are required a minimum of three weeks prior to your wedding. If you would prefer, a set menu can be chosen for all of your guests.

### *Wedding Menu Selector*

#### STARTERS

Roasted Plum Tomato and Basil Soup, Pesto and Sourdough Croutons (v)

Creamy Leek and Potato Soup, Toasted Swiss Cheese and Herbs (v)

Fig, Burrata and Parma Ham Salad, Aged Balsamic and Extra Virgin Olive Oil

Suffolk Ham Hock Terrine, Pickled Vegetables and Toasted Sourdough

Local Smokehouse Salmon, Lemon Crème Fraîche and Caviar Blinis

Chicken and Leek Terrine, Apricot Chutney and Tarragon Aioli

Heritage Tomato and Buffalo Mozzarella Salad (v)

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#### MAIN COURSE

Roast Loin of Blythburgh Pork, Pickled Granny Smith Apple, Cavalo Nero

Roast Chicken Supreme, Fondant Potato, Smoked Bacon and Chive Cream Sauce

Braised Blade of Beef, Silverskin Onions, Smoked Bacon and Red Wine Jus

Roasted Cauliflower Steak, Chimichurri Sauce and Watercress (PB)

Grilled Seabass Fillet, Crushed New Potatoes, Grilled Cherry Tomatoes and Chive Buerre Blanc

Roast Leg of Lamb, Poached Pear, Fondant Potatoes and Thyme Jus

Salmon Fillet En Croute, Saute Green Beans and Caviar Sauce

Beetroot Wellington, Celeriac Gratin and Stem Broccoli (PB)

All main courses are served with selection of seasonal vegetables



# WEDDINGS

## DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream and Salt Caramel Sauce

Glazed Lemon Tart, Raspberry Sorbet and Fresh Raspberries

Vanilla Crème Brûlée, Shortbread Biscuit and Berry Compote

Chocolate and Caramel Delice, Clotted Cream Ice Cream and Sesame Tuile

Chocolate Croissant Bread and Butter Pudding, Crème Anglaise and Orange Ice Cream

Suffolk Strawberry Eton Mess (Seasonal)

Baked Vanilla Cheesecake and Blueberry Compote

Triple Chocolate Brownie, Roasted White Chocolate and Caramel Ice Cream

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## TEA/COFFEE & CHOCOLATES

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Our Head Chef is pleased to cater for those with special dietary requirements,  
please discuss this with your Wedding Coordinator.

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# WEDDINGS

## Traditional Wedding Breakfast

The below dishes may be selected as part of your Wedding Breakfast menu.

Please note these dishes carry a supplement charge per person as indicated, in addition to the menu price.

### *Wedding Menu Selector* Supplementary Dishes

#### STARTERS

- Crab Cakes, Chilli Jam and Thai Noodle Salad £3.50
  - Lobster, Pea and Lemon Risotto £8.00
  - BBQ Lamb Fillet, Couscous, Date Ketchup £5.00
  - Asparagus, Poached Egg and Parmesan Shavings (Seasonal) £3.50
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#### MAIN COURSE

- Roast Sirloin of Beef, Yorkshire Pudding, Duck Fat Potatoes and Red Wine Jus £12.00
- Fillet Beef Wellington, Gratin Potatoes, Spinach and Red Wine Jus £18.00
- Venison Wellington, Gratin Potatoes, Spinach and Red Wine Jus £15.00
- Rack of Lamb, Crushed Potato Cake, Saute Greens and Lentil Jus £12.00
- Duck Breast Bourguignon £10.00

All main courses are served with selection of seasonal vegetables

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#### DESSERTS

- Apple Tart Tatin, Vanilla Ice Cream £3.50
- Coffee and Vanilla Napoleon, Caramel and Brown Sugar Ice Cream £5.00
- Suffolk Cheese and Biscuits, Celery Shavings, Grapes and House Chutney £9.00
- Berry Pavlova, Crème Chantilly and Italian Meringue (Seasonal) £5.00

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# INTIMATE WEDDINGS

## Intimate Weddings

At Bedford Lodge Hotel & Spa, we create intimate weddings that are elegant, personal, and seamlessly delivered. Our charming Georgian country hotel in the heart of Suffolk provides a warm and inviting setting, perfect for smaller celebrations. Whether you choose our stylish private rooms or the stunning gardens as your backdrop, every detail is carefully considered to create a day that feels effortlessly special. From a heartfelt ceremony to an exquisite wedding breakfast, our dedicated team ensures your wedding is a truly unforgettable experience. Our intimate weddings are available from eight guests.

### CIVIL CEREMONY ROOM HIRE

Room	No. of guests up to	Room Hire Charge
BURY ROOM	8	£300.00
CAMBRIDGE ROOM	20	£400.00
DERBY ROOM	40	£600.00

### WEDDING BREAKFAST ROOM HIRE

Room	Friday	Saturday	Sunday-Thursday
BURY ROOM	£250.00	£300.00	£200.00
CAMBRIDGE ROOM	£350.00	£400.00	£300.00
DERBY ROOM	£1,100.00	£1,400.00	£800.00

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# WEDDINGS

## Mediterranean Barbecue Menu

Our barbecue menu offers a great alternative to our traditional Wedding Breakfast for those looking for a more informal celebration. During sunnier climes, this is a great way to make the most of our landscaped gardens.

*The minimum number of guests this caters for is 80 people  
(we can cater for smaller numbers, prices are available upon request)*

### CHOOSE 4 ITEMS

Meat Souvlaki; Choose Lamb, Beef OR Chicken  
Slow Cooked Beef Brisket, Texas Style Rub  
Classic Bone Marrow Beef Burger  
Tandoori or Tikka Marinated Chicken  
Romano Pepper Schnitzel (PB)  
Powders of Newmarket Classic Sausages  
Masala Roasted Paneer Cheese (PB)  
Rosemary and Garlic Lamb Leg Steaks  
Portobello Mushroom Steaks and Chimichurri Sauce (PB)  
Sticky Bourbon Glazed Ribs  
Grey Mullet Baked in Thai Red Curry Wrapped  
in Banana Leaf  
Tamari and Sesame Glazed Pork Belly

### COMPLEMENTED BY THE FOLLOWING

Roasted Corn Cob with Salted Butter  
Asian Slaw OR Creamy Coleslaw  
Summer Potato Salad with Mustard Dressing OR Hot  
Buttered New Potatoes and Herb Butter  
Kale and Mint Tabbouleh OR Blue Cheese, Apple and  
Spinach Pasta Salad  
Peppers and Onions  
Ciabatta, Brioche Rolls and Floured Rolls  
A Selection of Pickles and Sauces

### DESSERTS

(includes a choice of two)

Layered Glass of Hibiscus Gel Topped with a  
Light Lemon Syllabub  
A Selection of Baklava  
Summer Berry Pavlova with Rich Elderflower  
Chantilly Cream  
Apple Sponge, Vanilla Mascarpone and Apple Anglaise

Rich Dark Chocolate Pot, Passion Fruit Gel and  
Pineapple Crisps

Cheese Board Consisting of a Cloth Wrapped Mature  
Cheddar, Creamy Brie De Meaux and Stilton Drizzled  
with Port, Oat Cakes, Water Biscuits, Ale Chutney,  
Grapes and Celery Shavings

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please discuss this with your Wedding Coordinator.

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# WEDDINGS

## Evening Catering

We recommend you cater for a minimum of 75% of your wedding guests in the evening.  
Please select one of the following options.

### *Finger Buffet*

Selection of Sandwiches (Including vegetarian choices)

Cocktail Sausages Glazed Honey and Wholegrain Mustard

Breaded Plaice Goujons, Lime Aioli

“K.F.M” Kentucky Fried Mackerel Fillet, Jalapeno Mayo

Buffalo Style Chicken Wings, Blue Cheese Crème Fraîche

Tandoori Chicken Drumsticks with Fresh Lime  
and Mint Yoghurt

Marinated Chicken Satay, Malaysian Style Satay Sauce

Cheese Scones, Prosciutto Crisp and Chive Mascarpone

Mushroom, Brie and Cranberry Tartlets (v)

Bedford Lodge Fat Cut Chips (PB)

Salt and Pepper Squid, Yellow Pepper and Ginger Sauce

Mini Beef Sliders, BBQ Mayo, Baby Gem

Cauliflower Pakora with Mango Chutney (PB)

Mac ‘n’ Cheese Bites (v)

Southern Fried Portobello Mushroom with Garlic  
Mayonnaise (v)

Sweetcorn and Spring Onion Fritters with Piri-Piri Mayo (v)

Squash Arancini and Blue Cheese Aioli (v)

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### DESSERTS

Watermelon and Pineapple Kebabs, Fresh Mint (PB)

Mixed Berry Meringues and Chantilly Cream (v)

Cream Tea Scones, Clotted Cream and Strawberry Jam (v)

Carrot and Walnut Cake, Frosted Icing (v)

Miniature Lemon Meringue Pies (v)

Miniature Bakewell Tarts (v)

Triple Chocolate Brownies (v)

Caramel Choux Buns

Apple Strudels

### *Hog Roast*

Hog Roast

Soft Floured Baps

Apple Compote

Slow Roasted Sage and Onions

Minted New Potatoes

Quorn Sausages (v)

A Selection of Pickles and Sauces

Sage and Onion Stuffing



# WEDDINGS

## Barbecue

*The minimum number of guests this caters for is 80 people:*

BBQ Grilled Chicken Supreme filled with Taleggio, with Tomato and Olive Salsa

BBQ Grilled Beef and Chorizo Burgers, in Brioche Buns

Newmarket Powders Sausages

Quorn Sausages (v)

Soft Floured Bread Rolls

Slow Roasted Thyme and Onions

Selection of Pickles and Sauces

Cheese Baked Potato Skins

Italian Panzanella

Giant Cous Cous, Chargrilled Vegetable and Apricot Harissa

New Potato, Grain Mustard and Apple Vinegar Dressing

Rocket, Parmesan and Aged Balsamic Vinegar

## Cheese Board

*Minimum numbers of 40 apply.*

A Selection of Local and Regional Cheese, Homemade Chutney and Market Fruit

## Bacon or Newmarket Sausage Baps

## American Style Designer Hot Dogs and Veggie Dogs

Guacamole

American Mustard

Fried Onions

Crispy Onions

Ketchup

Sauerkraut

Dill Pickles

Cheese

Jalapeno Chillies

## Evening Desserts

*A selection of finger desserts*

Mini Cheesecake      Triple Chocolate Brownie

Lemon Tart              Fruit Meringues and Crème Chantilly

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Our Head Chef is pleased to cater for those with special dietary requirements, please discuss this with your Wedding Coordinator.

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**BEDFORD LODGE**  
HOTEL & SPA



# WEDDINGS

## Wedding Catering Prices

Please note the prices below are based on 2025 Weddings.  
Weddings after this time will be subject to a price increase of up to 10% per year.

### *Drinks Reception*

#### DRINKS PACKAGES

Classic - £55.00 per person

Deluxe - £72.00 per person

#### CANAPÉS

£12.00 per person for selection of 3

£18.00 per person for selection of 5

£22.00 per person for selection of 7

#### DRINK ACCOMPANIMENTS

£4.50 per person (includes a choice of two)

### *Wedding Breakfast*

#### TRADITIONAL WEDDING BREAKFAST

£65.00 per person

#### BARBECUE MENU

£80.00 per person

The minimum number of guests this caters for is 80 people

### *Evening Catering*

#### FINGER BUFFET

6 Items £21.00 per person

7 Items £25.00 per person

8 Items £29.00 per person

9 Items £32.00 per person

#### HOG ROAST

£2500 up to 100 guests

£4900 up to 180 guests

#### BARBECUE MENU

£45.00 per person

The minimum number of guests this caters for is 80 people

#### CHEESE BOARD

£18.00 per person

#### BACON OR NEWMARKET SAUSAGE BAPS

£8.75 per person

#### AMERICAN STYLE DESIGNER HOT DOGS AND VEGGIE DOGS

£14.50 per person

#### EVENING DESSERTS

£12.00 per person for a choice of 2

**BEDFORD LODGE**  
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# WEDDINGS

Included in every wedding package

## Rasul Spa Day for Two For the Wedding Couple

*Two weeks before your wedding day and inclusive of:*

Rasul Experience

A one course lunch with a glass of Champagne

Use of Hydrotherapy and Heat Experiences

Robe, towel and slippers provided

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## Manicure & Pedicure for Two For the Bride and one guest

*The week of your wedding day*

the  spa  
BEDFORD LODGE HOTEL

Bedford Lodge Hotel, Bury Road, Newmarket, nr Cambridge, Suffolk CB8 7BX

Tel: 01638 676130 Fax: 01638 667391 spareservations@bedfordlodgehotel.co.uk www.bedfordlodgehotelspa.co.uk



# WEDDINGS

## Testimonials

“A great venue with amazing food and staff. We got married at the Bedford Lodge Hotel on the 28th May, we had an amazing day that went smoothly thanks to the team at Bedford Lodge. The planning stage was smooth and easy to deal with, no request was too big or too small, we felt very valued and happy to be married there.”

*Mr & Mrs Hogden*

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“Now that we’re back from our honeymoon I wanted to say thank you sooo much for all your help with our wedding. It was such an amazing day and a large part of that was down to you and the team, who were amazing. You helped everything run so smoothly, and were great to work with in the lead up to the wedding, as well as the day itself. We felt completely looked after and it was lovely to know you guys had everything in hand - I don’t know if there was any excitement but to us the day seemed to run seamlessly! So many guests came up to us and commented on what a lovely venue it was, and how well organised it all seemed. We had a perfect day.”

*Mr & Mrs Peck*

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“We have now recovered from the wedding. We are yet to go on our honeymoon. Thank you and your team so much for making the day run smoothly and letting us enjoy our special day without worrying about anything. You all really know how to organise a wedding so thank you so much for an amazing day. Our guests commented on how organised the staff were and they loved the venue as much as we did!”

*Mr & Mrs Macrae*

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“Our wedding day was absolutely perfect, we wouldn’t have changed anything. The staff were all very professional and made sure everything ran so smoothly. They were always there to assist but never in our faces. The day ran like clockwork, due to all the work by the staff going on behind the scenes. We were made to feel special from the day we booked the venue until we checked out after the wedding. We would not hesitate in recommending the venue and I am sure we will be back celebrating anniversaries in the future.”

*Mr & Mrs Barker*

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“Before we leave for our honeymoon I just wanted to say how incredible our wedding was and how amazing the staff were on the day with making sure everything ran smoothly. Every single member of staff was attentive, helpful and so polite and friendly. They really could not do enough for not just us but our guests too. Several people have commented on how impressed they were with the handling of any requests etc. The whole day went amazingly and we cannot thank you and all your staff enough! All the hard work and planning paid off and everyone has a brilliant time! Thank you for all your help over the last year with getting our wedding plans off the ground! It’s a day we will never forget full of completely happy memories! ”

*Mr & Mrs Tanner*

**BEDFORD LODGE**  
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STYLISH  
ONSITE  
ACCOMMODATION

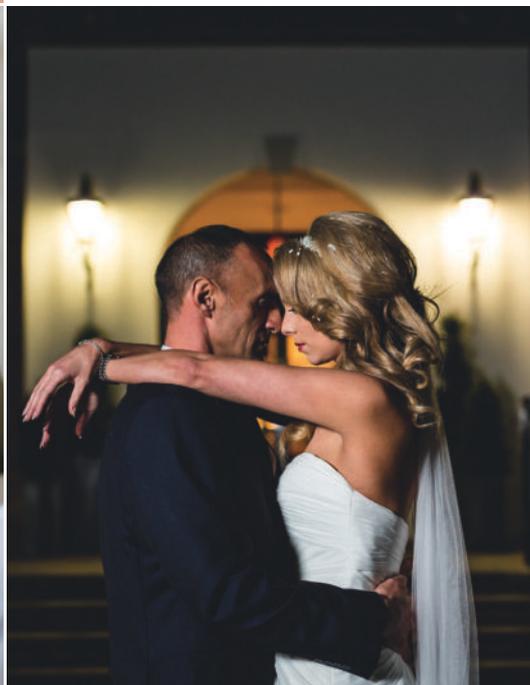
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*Our wedding*  
packages include a complimentary Executive Suite (subject to availability) for you on your wedding night as well as a discounted rate for your wedding guests. Our 80 stylish hotel rooms and suites have been designed by one of London's leading interior designers to offer you and your guests the height of luxury and comfort.

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THE PERFECT  
PRE-WEDDING  
INDULGENCE

With thanks to the following photographers for the images featured in our brochure:  
Andy Fountain Photography, Luis Holden Photography, Andy Davison Photography, MLV Photography, Peter Oliver Photography



## BEDFORD LODGE HOTEL & SPA



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