



BEDFORD LODGE
HOTEL & SPA



WEDDINGS

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.





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.

YOUR
DAY



A photograph of two young girls in white dresses and flower crowns. The girl on the left is adjusting the flower crown on the head of the girl on the right. The background is a soft, out-of-focus natural setting.

THIS
WAY
TO
YOUR
'I DO'

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

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.





BUILD
YOUR
PERFECT
PACKAGE



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
- ~ Easel to display your table plan and table number holders
- ~ Dedicated Wedding Coordinator to help you through the planning process
- ~ Cake stand and knife
- ~ Banqueting Manager to act as Master of Ceremonies
- ~ Private bar and lounge area
- ~ Room fully dressed for your Wedding Breakfast
- ~ Dancefloor
- ~ Use of our beautifully landscaped gardens for your drinks reception and photographs
- ~ Complimentary Leisure passes
- ~ Traditional lockable red post box for your Wedding cards
- ~ Complimentary Executive Suite for you on the night of your Wedding
- ~ Discounted accommodation rates for your friends and family

VENUE HIRE

SATURDAYS £2,000.00 SUNDAY – FRIDAY £1,500.00

*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.*





STYLISH
ONSITE
ACCOMMODATION

WEDDINGS

Drinks Menu

Please select one drinks package from the options below

Package A £64.50 PER PERSON

FOR YOUR RECEPTION DRINKS:

Moët & Chandon Brut Imperial, Kir Royale or
Champagne Bellini

WITH YOUR WEDDING BREAKFAST:

Half Bottle of Wine Per Person;

White Chablis, Domaine Vincent Dampt, 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

Hildon Still & Sparkling Mineral Water

FOR YOUR TOAST:

Moët & Chandon Brut Imperial

Package C £40.50 PER PERSON

FOR YOUR RECEPTION DRINKS:

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

WITH YOUR WEDDING BREAKFAST:

Half Bottle of Wine Per Person;

White Sauvignon Blanc, Caracara, Central Valley, Chile
Red Merlot, Caracara, Central Valley, Chile

Hildon Still & Sparkling Mineral Water

FOR YOUR TOAST:

Prosecco Spumante, Borga Alato

Package B £49.50 PER PERSON

FOR YOUR RECEPTION DRINKS:

Prosecco Spumante, Borga Alato, Pimms, Peroni, 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

Hildon Still & Sparkling Mineral Water

FOR YOUR TOAST:

Prosecco Spumante, Borga Alato



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WEDDINGS

Canapé Menu

To complement your reception drinks
£3.95 per item. Please select a minimum of three canapés

Canapés

COLD FISH CANAPÉS

Sun Blushed Tomato and Sardine Bruschetta
Dill Scone with Rillettes of Smoked Trout
Home Smoked Salmon on Buck Wheat Pancake
with Horseradish cream and Avruga Caviar
Teriyaki Salmon with Pickled Ginger
Tuna Tartare on Sour Dough Crouton
Crayfish Tail with Roasted Pepper Tart

HOT FISH CANAPÉS

Prawn Tempura with Sweet Chilli Sauce
Thai Fish Cakes, Coconut, Lime
and Lemongrass Sauce
Indonesian Coconut King Prawn on a Skewer
Caramelised Fennel and Prawn Tart

COLD MEAT CANAPÉS

Sweetcorn Pancake with Duck Liver Pate and
Tomato Chutney
Smoked Chicken Tart with Paprika Roasted Cashews
Bruschetta with Serrano Ham, Fennel and Lemon Salad
Parfait of Duck Liver in a Shot Glass with Apple Jelly
Bresaola Rolls with Gorgonzola and Chives
Bocconcini with Parma Ham and Basil
Mini Quail Scotch Egg Coleman's Mustard
Mayonnaise

Hot Meat Canapés

Mini Croque Monsieur
Peking Duck Spring Roll with Plum Sauce
Black Pudding, Fried Quails Egg and Crispy Bacon
Mini Hamburger with Cheese and Tomato Relish
Thai Chilli Beef Spoons
Mini Newmarket Sausages with Norfolk
Lavender Honey

Our Head Chef is pleased to cater for those with special dietary requirements,
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COLD VEGETARIAN CANAPÉS

Grilled Asparagus, Parmesan and Lemon Oil
Tomato, Avocado and Basil Bruschetta
Caramelised Onion and Goats Cheese Tart
Bocconcini and Cherry Tomato Skewer
Beetroot Turret with Mascarpone Cream

DESSERT CANAPÉS

Chocolate and Vodka Shots
Passion Fruit Tarts
Lemon Curd Tart
Turkish Delight with Gold Leaf
Griotine Cherry in Dark Chocolate Ganache

HOT VEGETARIAN CANAPÉS

Mini Falafel with Tahini Sauce
Vegetable Tempura with Sweet Chilli Sauce
Brie and Walnut Wonton
Tomato, Pesto and Olive Tarts
Wild Mushroom Arancini with Truffle Mayonnaise

Drinks Accompaniments

£3.50 PER PERSON (includes a choice of two)

Mixed Spanish Olives
Roasted Mixed Nuts
Kettle Chips

Crispy Salted Soft Corn
Marinated Garlic Stuffed Green Olives

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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 £52.00 PER PERSON

STARTERS

Roasted Plum Tomato & Basil Soup, Wild Rocket Pesto (v)
Heritage Tomato & Mozzarella, Basil Pesto, Balsamic & Extra Virgin Olive Oil (v)
Parma Ham, Peach Slices, Frisse & Goats Cheese
Pea & Thyme Risotto, Shaved Parmesan & Peppery Rocket (v)
Pheasant & Ham Hock Terrine, Pea Shoots, Celeriac Remoulade & Sour Dough Bread
Crab & Shaved Asparagus Tian, Lemon Crème Fraîche, Rye Bread, Herb Salsa
Smoked Duck & Roasted Baby Beets, Pickled Vegetables, Vierge Dressing
Smoked Salmon & Grilled Sour Dough, Shallots, Caper Berries, Sour Cream
Grilled Vegetable Anti Pasti, Courgettes, Aubergine, Peppers & Artichoke, Ciabatta Bread, Balsamic & Olive Oil

MAIN COURSE

Roasted Loin of Pork & Apple Compote, Bubble & Squeak, Crackling, Apple Cider Sauce
Herb Crusted Cod Fillet, Roasted Mediterranean Vegetables, Parmentiere Potato, Tomato Coulis
Suffolk Lamb Rump, Garlic Mashed Potatoes, Fine Beans & Shallots, Thyme Jus
East Coast Bass Fillet, Basil Mash, Wilted Kale, Riesling Wine Chive Sauce
Guinea Fowl, Forest Mushrooms, Fondant Potatoes, Pearl Onions & Pancetta, Red Wine Jus
Cepe & Parsnip Pithivie, Wilted Cabbage, Tomato & Basil Sauce (v)
Wild Mushroom & Truffle Risotto, Artichoke and Broad Bean Ragout (v)
Pan Fried Corn-fed Chicken Breast, Creamed Savoy, Château Potato, Chasseur Sauce

All main courses are served with selection of seasonal vegetables

WEDDINGS

DESSERTS

Bitter Dark Chocolate & Orange Tart, Orange Crisp, Chocolate Soil, Milk Ice Cream

Warm Bread & Butter Pudding, Orange Marmalade Glaze, Golden Raisins, Vanilla Ice Cream

Sticky Toffee Pudding, Tonka Bean Ice Cream, Butterscotch Sauce

Warm Triple Chocolate Brownie, White Chocolate Ice Cream, Chocolate Sauce & Hazelnut Praline

Marbled Chocolate Cheesecake, Caramelised Pears, Ginger Nut Crumb, White Chocolate Ice Cream

Passion Fruit Crème Brûlée, Sugared Blueberries, Blueberry Sorbet

Glazed Lemon Tart, Confit Zest, Lime Sorbet & Meringue Crumb

Milk Chocolate Mousse, Salted Caramel, Mocha Sauce, Amoretti Crumb, Coffee Ice Cream

Three Counties Cheese & Biscuits, Celery Shavings, Grapes & Red Onion Chutney

TEA/COFFEE & CHOCOLATE MINTS

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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

- Forest Mushroom & Tarragon Velouté, Sea Salt & Rosemary Focaccia (v) £1.50
- Charred Red Mullet, Citrus Cured Red Onion & Fennel, Saffron Aioli, Toasted Pine Nuts £2.50
- Roast Chorizo & Grilled Halloumi, Quinoa & Vegetable Salad, Salsa Verde £2.50
- Lobster & Chive Risotto, Kale Crisp, Brown Shrimps £4.50
- 24 Hour Braised Pork Belly, Rice Noodle Stir Fry, Teriyaki Dressing, Deep Fried Savoy £3.50
- Lemon & Dill Potted Crab, Crème Fraîche, Compressed Watermelon, Cucumber £4.50
- Pan Seared Smoked Duck Breast, Sweet Pickled Cucumber, Mango & Chilli Salsa £3.50
- Seared Sea Bream Fillet, Smoked Potato & Chive Salad, Apple Gel, Rocket & Shredded Fennel, Pancetta Crumb £3.50
- Harissa Spiced Lentil Ragout, White Beans, Artichoke with Roast Cauliflower & Pitta Chips (v) £1.50

MAIN COURSE

- Roast Sirloin of Norfolk Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Roast Gravy £5.00
- Roast Fillet of Beef Wellington, Dauphinoise Potatoes, Tender Stem Broccoli & Truffle Jus £15.00
- Herb Roasted Rack of Suffolk Lamb, Champ Potato Cake, Shallot & Minted Pea Puree, Red Currant Jus £12.50
- Half Lobster Thermidor, Duchess Potato, Sea Vegetables & Wilted Greens £30.00
- Norfolk Pork Ribeye Steak, Château Potatoes, Roast Silver Skin Onion & Chestnut Mushrooms £10.00
- Seared Salmon, Sauteed Leek Mash, Sun Blushed Tomato, Lemon Segment & Pomegranate Beurre Noisette £8.00
- Seared Breast of Gressingham Duck, Roasted Roots, Fondant Potato, Pearl Onions and Pancetta, Port Wine Jus £9.50
- Cannelloni of Spinach & Roast Butternut Squash with Parmesan & White Truffle Hollandaise £5.00
- Mille-feuille of Mediterranean Vegetables, Pesto, Caramelised Onion & Filo Pastry, Olive Tapenade (v) £3.50
- Poached Fillet of Dover Sole, Lobster & Pea Risotto with a Groom's Relish Shrimp Butter Sauce £12.50

All main courses are served with selection of seasonal vegetables

WEDDINGS

DESSERTS

- Pear & Crystallised Ginger Cheesecake, Toffee Sauce, Crystallised Ginger, Charred Pear £4.00
- Warm Brioche Bread & Butter Pudding, Banana Tuille, White Chocolate Sauce & Vanilla Ice Cream £5.00
- Meringue Pavlova, Textures of Strawberries & Raspberries £3.50
- Raspberry Shortbread Stack, Crushed Raspberries, White Chocolate Mousse & Soil with Raspberry Sorbet £3.50
- Warm Plum Tart, Vanilla Sauce, Orange Gel, Orange Crisp, Praline £3.50
- Elderflower Panna Cotta, Financier, Chocolate Crumble, Berry Gel £2.50
- Chocolate Delice, Chocolate Jacond, Chocolate Ganache, Chocolate Soil, with Mint Choc Chip Ice Cream £4.50
- Seasonal Berry Tart, Hazelnut Crumb, Pastry Cream & Salted Caramel Ice Cream £5.00
- Regional Cheeses & Biscuits, Celery Shavings, Grapes & Red Onion Chutney £5.50

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WEDDINGS

Afternoon Tea

Afternoon Tea is something we at Bedford Lodge Hotel & Spa hold close to our hearts. After all, Anna Marie, the wife of the Seventh Duke of Bedford and former resident of the original Hunting Lodge is credited with the creation of Afternoon Tea!

£26.00 PER PERSON

SELECTION OF FINGER SANDWICHES

Local Smoked Salmon on Horseradish & Whole Wheat Bread
Cucumber & Cream Cheese on White Bread
Roast Chicken & Grain Mustard Mayonnaise on Tarragon Bread
Egg Mayonnaise & Pea Shoot Cress on Tomato Bread

SAVOURIES

Homemade Newmarket Sausage Roll,
Grain Mustard Sausage Meat Wrapped in Prosciutto
Crisp Tempura King Prawn,
Thai Sweet Chilli Sauce

SELECTION OF FRESHLY PREPARED CAKES

Chocolate Choux
Seasonal Fruit Tart with Italian Meringue
Spiced Newmarket Cake with Mascarpone Cream
Raspberry & Pistachio Delice
Bedford Lodge Macaron

WARM PLAIN & FRUIT SCONES

Clotted Cream
Wilkin & Son Tiptree Strawberry Jam
Lemon Curd
Butter

ENGLISH TEA OR CAFETIERE COFFEE

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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.

£45.00 PER PERSON

The minimum number of guests this caters for is 80 people

A display of Ciabatta, Focaccia & Bread Sticks
BBQ Grilled Beef & Chorizo Burgers, in Brioche Buns
BBQ Grilled Chicken Supreme filled with Taleggio,
with Tomato & Olive Salsa
BBQ Grilled ½ Ribeye Steak
Monkfish & Pepper Kebabs with Lavender,
Lemon & Thyme
Halloumi, Butternut & Cherry Tomato Skewers

Baked Potato Skins with Bacon & Cheese
(Including Some Just Cheese)
Avocado, Fennel, Coriander & Preserved Lemon Salad
Platter of Sliced Vine Ripe Plum Tomato, Mozzarella with
Pesto & Balsamic
Mixed Leaf & Herb Salad
Fusilli with Black Olive, Sweet Red Onion & Rocket
Cous Cous with Roasted Vegetables & Pine Nuts

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 & Apple Anglaise

Rich Dark Chocolate Pot, Passion Fruit Gel &
Pineapple Crisps
Cheese board consisting of a Cloth Wrapped Mature
Cheddar, Creamy Brie De Meaux & Stilton Drizzled
with Port, Oat Cakes, Water Biscuits, Ale Chutney,
Grapes & Celery Shavings

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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

6 ITEMS: £19.00pp

7 ITEMS: £23.00pp

8 ITEMS: £27.00pp

9 ITEMS: £30.00pp

Selection of Sandwiches (Including vegetarian choices)

Selection of Tortilla Wraps (Including vegetarian choices)

Musk's Newmarket Cocktail Sausages Glazed
with Norfolk Lavender & Honey

Bedford Lodge Fat Cut Chips (v)

Soy & Honey Marinated Sesame Salmon Skewers
(Supplement £1.50 per person)

Plaice Strips Rolled in Crisp Panko, Parsley & Lemon Aioli

Tempura Prawns, Sweet Chilli & Coriander Sauce
(Supplement of £2.50 per person)

Cajun Spiced Chicken Wings, Sour Cream & Chive Dip

BBQ Pulled Pork Nachos

Grilled Chicken Fillet Skewers, Spiced Pumpkin
Seed Satay Marinade

Selection of Homemade Quiches (Including vegetarian choices)

Vegetable Crudités & Selection of Dips (v)

Grilled Halloumi & Chorizo Kebabs

Mini Tuna Niçoise Salads

Grissini Bread Sticks with Humus & Babaganoush (v)

Mini Quorn Chilli Cups (v)

Grilled Lamb Kofta with Babaganoush

Mini Thai Green Chicken Curry Pots

Wild Mushroom & Artichoke Pasta Pot

Mini Beef Sliders, Dill Pickles & Tomato Relish (Supplement of
£2.00 per person)

Newmarket Sausage & Parma Ham Rolls in
Crisp Puff Pastry (Supplement £2.00 per person)

DESSERTS

Melon, Mint & Dragon Fruit Skewers

Mixed Berry Meringues & Chantilly Cream

Cream Tea Scones, Clotted Cream & Strawberry Jam

Eton Mess Cups

Double Chocolate Brownie Bites

Sherry Trifle Cups

Individual Chocolate & Chilli Tart

Passion Fruit Crème Brulée

Coffee Eclairs

Hog Roast

UP TO 100 GUESTS £1,800.00 UP TO 120 GUESTS £2,050.00
OVER 120 GUESTS An extra Hog will be ordered and will cost £900.00.

Hog Roast

Soft Floured Bread Rolls

Apple Compote

Slow Roasted Sage & Onions

Minted New Potatoes

Quorn Sausages (v)

Selection of Pickles & Sauces

Sage & Onion Stuffing



WEDDINGS

Barbecue

£32.00 PER PERSON including salads* £27.00 PER PERSON excluding salads*

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

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

BBQ Grilled Beef & Chorizo Burgers, in Brioche Buns

Newmarket Musk's Sausages

Quorn Sausages (v)

Soft Floured Bread Rolls

Slow Roasted Thyme & Onions

Selection of Pickles & Sauces

Cheese Baked Potato Skins*

Platter of Sliced Vine Ripe Plum Tomato, Mozzarella with
Pesto & Balsamic*

Mixed Leaf & Herb Salad*

Fusilli with Black Olive, Sweet Red Onion & Rocket*

Cous Cous with Roasted Vegetables & Pine Nuts*

Cheese Board

£14.00 PER PERSON

Minimum numbers of 40 apply.

A selection of five cheeses, savoury biscuits,
French baguettes, grapes & fruit chutney

Our cheese board option can be crafted in to a unique
alternative to a traditional wedding cake. A 'cheese tower'
is a perfect option for those with more savoury tastes.

Bacon or Newmarket Sausage Baps

£6.50 PER PERSON

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WEDDINGS

Included in every wedding package

Rasul Spa Day for Two

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

Manicure & Pedicure for Two

The week of your wedding day

the  spa
BEDFORD LODGE HOTEL

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WEDDINGS

Testimonials

“Thank you to you both and the staff for making our wedding day go smoothly and perfectly as it did. Everything was seamless and we have received so many compliments for your team. Thank you again.”

Mr & Mrs Evans

“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

“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

“I just wanted to take the time to thank you for your extreme professionalism, perfectionism and capability of making our wedding day incredible! We can not thank you enough!”

Mr & Mrs Tanner

“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
HOTEL & SPA





Our wedding
packages include a complimentary
Executive Suite 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.





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



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