TONBRIDGE SCHOOL
EVENTS

FROM SOMETHING OLD TO SOMETHING NEW

Tonbridge School is set in a magnificent 150-acre site in the heart of Kent, with beautiful gardens and architecture that provide the perfect backdrop to your special day.

FROM CONFETTI TO CHAMPAGNE

Nestled in the heart of the Kent countryside, Tonbridge School offers a variety of traditional, elegant and contemporary function rooms for your special day.

From intimate ceremony venues for up to 30 guests to grand celebrations for 200 guests, we can help turn your wedding dream into a reality. We offer bespoke packages and menus to match your style and budget. This includes canapé receptions and traditional three-course wedding breakfasts, as well as afternoon teas, hog roasts and buffet banquets for those preferring a more informal affair.

We will be by your side from beginning to end to ensure your wedding is everything you have dreamed of. If you would like to book a visit and meet us in person to discuss your ideas further, please don't hesitate to contact us.

Best wishes
Hannah & Kathryn

www.tonbridge-events.co.uk

THE LOWRY

Situated in the heart of the school, the Lowry Dining Room is full of traditional charm and is brimming with timeless elegance. It features a vaulted ceiling adorned with ornate golden chandeliers and a minstrels' gallery for your photographer to capture those all-important group photos or the moment you say 'I do'.

Ceremony	**120 guests**
Drinks Reception	**100 guests**
Wedding Breakfast (long tables)	**80 guests**
Wedding Breakfast (round tables)	**80 guests**
Evening reception	**100 guests**
Room Dimensions	**91.5m²** (12.2 x 7.5m)

SKINNERS' LIBRARY

On selected dates throughout the year and with special permission from the Headmaster, Skinners' Library is available for your wedding ceremony, drinks reception or canapés.

During the winter months, the venue features a roaring fire and a towering Christmas tree decked with twinkling lights in the bay window. In the summer, the option of an outdoor ceremony and drinks reception is also a possibility.

Ceremony	**100 guests**
Drinks Reception	**100 guests**
Room Dimensions	**91.5m²** (12.2 x 7.5m)

OLD BIG SCHOOL GALLERY

With its modern aesthetic and bright atmosphere, OBS Gallery is the perfect venue for any part of your special day.

It features large stone windows to bathe your wedding in natural light, providing stunning photographs of your ceremony or wedding breakfast. In the evening, a bar can be set up in the adjacent room so that your guests can enjoy a drink as they dance the night away under the twinkling fairy lights.

Ceremony	**120 guests**
Drinks Reception	**180 guests**
Wedding Breakfast (long tables)	**120 guests**
Wedding Breakfast (round tables)	**80 guests**
Evening reception	**180 guests**
Room Dimensions	**178m²** (19.8 x 9m)

BIG SCHOOL

Located adjacent to OBS Gallery, Big School is our largest function room and features a stage perfect for your band or DJ to get everyone in the dancing mood! While this venue is best suited for your evening reception with cold buffets, it is also a popular choice for couples looking to bring in external caterers as a marquee can be set up adjacent to the function room for them to work from. Please get in touch to discuss further.

Ceremony	**300 guests**
Drinks Reception	**300 guests**
Wedding Breakfast (long tables)	**150 guests**
Wedding Breakfast (round tables)	**120 guests**
Evening reception	**300 guests**
Room Dimensions	**215.m²** (17.8 x 12.1m)

THE ORCHARD CENTRE

Situated on the first floor, the Orchard Centre offers stunning panoramic views from the balcony overlooking the school's renowned cricket pitch, The Head. With a capacity of up to 150 guests, it is an ideal venue for large wedding parties and is particularly well-suited to couples seeking a relaxed, informal atmosphere with a buffet or hog roast menu.

Drinks Reception	**180 guests**
Wedding Breakfast (long tables)	**150 guests**
Wedding Breakfast (round tables)	**150 guests**
Evening reception	**180 guests**
Room Dimensions	**247 m2**

VENUE HIRE

We only host one wedding per day so you can enjoy exclusive access to your chosen function rooms and the undivided attention of our events team. Charges for venue hire range from £3,500 on weekdays during off-peak months, to £6,000 on Saturday dates during the peak summer months and remain the same regardless of the size of your wedding party. Skinners' Library is available at a supplement of £500.

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
- Easel and board for seating plans
- Banqueting tables and chairs
- Fully stocked and staffed bar
- Cake knife
- Free guest Wi-Fi
- Microphone and PA system for speeches
- Traditional wedding post box for cards
- Designated free parking

Ceremony hire only is available from £1,000 and includes the use of one of our licensed function rooms for your ceremony, as well as a room for your bridal preparations. Please note, the registrar fees are not included in the costings and should be paid directly to Kent County Council.

www.tonbridge-events.co.uk

CATERING

All our menus are prepared by our specialist Events Chef and his team, including our on-site butcher and baker, using fresh, seasonal produce and supporting local suppliers wherever possible. We have a range of food and drink packages to suit all styles and tastes but if you have something else in mind, we're happy to create a bespoke menu or package for you.

2026 example costs:

Drinks package: £26 per person.
- Choice of Prosecco, Pimm's, bottled beer or mulled wine on arrival
- ½ a bottle of house wine per person during the meal
- Glass of prosecco to toast

Traditional wedding breakfast package: £65 per person.
- Selection of bread rolls and butter
- Seasonal three course wedding breakfast
- Tea, coffee and mints

Further food options: from £25 per person.
- Choice of afternoon tea, carvery, BBQ or hog roast menus served buffet style.

The price per person is in addition to the venue hire.

SAMPLE MENU
SPRING/SUMMER

STARTER

Baked salmon fillet served on a bed of pickled cucumber slices, with pea puree, crayfish tails & fresh pea shoots

Italian tasting plate with sliced salami, Parma ham, baby mozzarella, caramelised onion bread, artichoke hearts and pickled walnut puree

Chicken & apricot terrine served with a spiced fruit chutney and mini toasted focaccia bread

Guacamole & spiced white crab meat served with a cucumber & chilli dressed salad

MAIN

Rack of lamb served with green parsley & mint crust, steamed Jersey royal potatoes and a rich lamb & rosemary sauce

Sliced sirloin steak served with baby fondant potatoes, roasted broccoli, rainbow baby carrots and a rich red wine & sage gravy

Chargrilled chicken breast & satay sauce served with fragrant rice, Thai street slaw with a watermelon & pineapple salsa

Turbot fillet served on a bed of mushroom risotto, roasted cherry tomatoes on the vine & asparagus spears

DESSERT

Blackberry delice served with a blackberry coulis, whipped cream and garnish

Chocolate & coffee slice served with a hazelnut biscuit crumb, caramel sauce & Chantilly cream

Prosecco & summer berries jelly served with crunchy biscuit crumb and vanilla cream

White & milk chocolate cheesecake served with a strawberry coulis and mixed berries

SAMPLE MENU AUTUMN/WINTER

STARTER

Fresh soup of your choice served with matching garnish and crusty bread roll

Chicken & duck slice served with a side salad, sliced toasted ciabatta bread and a plum chutney

Smoked haddock & leek tart served with a side salad & red onion chutney

Seafood sharing platter (4-5 people per board). Dressed crab, sliced smoked salmon, cooked salmon fillet portions, king prawns, north Atlantic prawns, boiled eggs, pots of black roe, saffron aioli & fresh dill mayonnaise

MAIN

Roasted lamb rump and slow cooked lamb shoulder. Lamb & mint jus, boulangère slice, sauteed savoy cabbage, carrot & red onion

Roast duck breast & a duck leg pie topped with a suet crust, duck sauce, buttery fondant potatoes, green beans & sugar snap peas

Curried lamb shank with jewelled rice and a spiced masala

Sliced sirloin of beef with a pate & mushroom duxelles pithivier, a rich red wine, sage gravy, creamy mashed potatoes, braised red cabbage and tender stem broccoli

DESSERT

Baked New York cheesecake served with a rich mango sauce

Chocolate, black cherry & hazelnut slice served with a blackcurrant coulis

Lemon meringue pie served with strawberry & mango coulis

Mini magnum cakes served with a raspberry sauce

SAMPLE MENU
VEGETARIAN

STARTER

Gazpacho soup (v) served with a mixed heirloom tomato salad and chargrilled ciabatta bread slice

Fresh hummus & salad served with pitta bread wedges

Veggie sharing platter dressed with hummus, marinated vegetables, mixed olives, radish & carrot

Mozzarella ball (v) served with a nut-free pesto and a side of mixed sliced heirloom tomatoes

MAIN

Harissa spiced baked feta cheese served with a NUT FREE pesto sauce and vegetables for your other main meal

Chargrilled spiced aubergine half served with the same vegetables as your main meal and a sauce to match

Cheese & tomato tartlet served with pesto dressing and seasonal trimmings

Vegetable ragout served with potato gnocchi and roasted courgettes

DESSERT

Lemon meringue pie served with strawberry & mango coulis

Chocolate, black cherry & hazelnut slice served with a blackcurrant coulis

Raspberry sorbet served with seasonal berries

Rich chocolate mousse served with brownie bites

Vegan versions of these dishes are also available.

SAMPLE MENU
FURTHER FOOD OPTIONS

CLASSIC BBQ MENU

Beef burger in a brioche bun
Speldhurst pork sausage served in a roll
Chicken thigh served in a sticky sweet chilli glaze
New potato salad
Choice of two further salads
Fresh summer berries, crushed meringue and double cream

SUPREME BBQ MENU

Sirloin steak & chimichurri sauce
BBQ leg of lamb & mint sauce
Chicken skewers in a BBQ sauce
Fried onions
Hot new potatoes
Choice of three further salads
Fresh fruit tartlets and chocolate brownie bites served with double cream

AFTERNOON TEA

A selection of sandwiches and cakes served with tea or coffee

HOG ROAST

Whole roast pig served in a bap with crackling and apple sauce alongside a choice of two salads

CARVERY

Choice of three roast meats served with seasonal vegetables and roast potatoes

SAMPLE MENU
CANAPÉS

COLD SELECTION

Smoked salmon on a blini with cream cheese & black fish roe

Bloody Mary prawns served in a filo pastry cup

Spiced white crab meat on a cucumber cup

Egg & smoked streaky bacon mayonnaise cup with chives

Pork pate & red onion chutney served in a pastry case

Fresh lemon & coriander Hummus topped with roasted peppers

Smoked paprika mayonnaise with red pepper on a crostini

HOT SELECTION

BBQ crispy pork belly squares

Chicken madras skewers with mango & yoghurt dressing

Salmon skewers in a chimichurri sauce

Quails egg scotch egg served with a piccalilli mustard sauce

Tempura battered King Prawn served with a sweet chilli dressing

Warm smoked streaky bacon & cheese scone topped with an onion mayonnaise

Thai beef fillet shredded Beef Fillet mixed with Thai herbs & Spices in a baby gem leaf

Sweet chilli dressed king prawn skewer

Coronation chicken served on a mini jacket potato with mango & yoghurt

INFORMATION

FAQ'S

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

What time do we have access to the venue to decorate?
Guaranteed access for set up is available from 9am on the day, but we may be able to offer set up the day before if we do not have an event taking place.

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.

What accommodation is available?
Accommodation is not available on site, however, we can recommend several local hotels for you and your guests.

Can we bring our own drinks?
Yes, we charge a corkage fee of £10 per bottle for wine and £15 per bottle for sparkling wine.

Can we bring our own photographer, florist, entertainment etc?
You are welcome to appoint your own contractors, provided they hold the relevant insurances and PAT tested equipment. If needed, we are also able to provide a list of recommended suppliers.

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. However, if you have a particular caterer or cuisine in mind, the use of a third party caterer may be possible. Please contact us for further information.

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.

What is the latest finish time for the reception?
The bar closes at 11:30pm and music must finish by 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. Music restrictions may be imposed if a marquee is your chosen venue for the entirety of your day. Please contact us for further information.

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