



Fairytale Perfection...

Nestled in the heart of the rolling South Downs lies a picturesque venue waiting to be discovered. The twelve acres of beautifully landscaped gardens set the scene and the Castle is still completely enclosed by a high curtain wall, with the medieval stonework forming an evocative backdrop to your special day.

Whether you picture a romantically intimate gathering of your nearest and dearest, or the decadence of your own private Castle for a weekend, Amberley Castle offers everything you need for an exceptional celebration.

GUEST ROOMS

With 19 resplendent guest rooms and suites, all luxuriously appointed and lovingly in-keeping with 900 years of history, Amberley Castle is the perfect retreat for you and your guests. Every room is unique in design, furnished with antiques and fine fabrics. All come with crisp white linen, sumptuous Vispring beds, and contemporary bathrooms with L'Occitane skincare and bath lotions.

FOOD & WINE

Our Executive Chef and his team of talented chefs have designed a sublime selection of menus, with a choice of dishes for your canapés and wedding breakfast. His approach is simple and contemporary, utilising a variety of techniques to create a refined yet unfussy dining experience in which exceptional ingredients are cooked to the highest standards. Complement your chosen menu with exquisite wines from our wine list.



Your Day...

CEREMONY

You and your guests will be warmly welcomed to Amberley Castle by our professional and attentive team. Before your ceremony, enjoy time with friends and family in the historic Castle, which dates back to 1103. This magnificent setting offers stunning views of the courtyard and direct access to the beautifully maintained gardens, providing the perfect atmosphere to relax and take in the occasion.

For your ceremony, choose between two elegant options. The main ceremony room accommodates up to 56 guests, offering a grand and memorable setting. For a more intimate experience, the King Charles I Room hosts up to 12 of your nearest and dearest. With its rich wood-panelled walls, original fireplace, and views across the South Downs, this characterful room provides a romantic backdrop to exchange your vows.

DRINKS RECEPTION

Let your celebrations begin: choose from either of our lovingly-tended courtyards or our charming lounges. Savour Champagne and canapés while taking full advantage of the photo opportunities that Amberley Castle provides.

WEDDING BREAKFAST & EVENING RECEPTION

After your first introduction as a married couple, enjoy an outstanding three-course wedding breakfast surrounded by loved ones. Choose from three truly unique dining rooms, each offering individual character and style.

Should you wish to opt for our exclusive use package, you and your guests are welcome to continue your special day with celebrations until the early hours.



Exclusively Yours...

Amberley Castle lends itself as the perfect country retreat, offering privacy and space to enjoy your special occasion. Exclusive use of Amberley Castle includes the use of all indoor and outdoor grounds as well as the 19 luxurious guest rooms and suites for the duration of your stay.

ACCOMMODATION

- Premier Deluxe bedroom for the happy couple on the night prior to the wedding
- Exclusive use of the Castle's accommodation for the night of the wedding

WEDDING RECEPTION

- Selection of three canapés per person
- Two glasses of house Champagne per person

WEDDING BREAKFAST

- Three-course wedding breakfast with coffee and petits fours
- Half a bottle of house red or white wine per guest
- Still and sparkling water
- Glass of house Champagne per guest for the toast
- Evening selection of bacon baps or buffet

INCLUDED EXTRAS

- White linen table cloths, napkins and silverware
- Use of silver cake stand and knife
- Place cards, table plan and menus on Amberley Castle stationery
- Complimentary wedding menu tasting

EXCLUSIVE WEDDING PACKAGE COST*:

From £21,840*

*Pricing based on 40 guests. A maximum of 56 guests in total are permitted on this package.



Marquee Weddings

For a celebration that's unforgettable, Amberley Castle offers the perfect setting for a marquee wedding. When booked exclusively, the Castle's idyllic gardens become yours to transform, with space to host a beautiful marquee that reflects your style and vision.

Surrounded by ancient stone walls and views of the rolling South Downs, you and your guests will enjoy complete privacy and the full grandeur of the Castle for the duration of your special day. From elegant receptions under canvas to dancing beneath the stars, every moment is elevated by the charm of this historic estate and the attentive care of our dedicated team. Let Amberley Castle become the backdrop to your most memorable chapter yet.

ACCOMMODATION

- Premier Deluxe bedroom for the happy couple on the night prior to the wedding
- Exclusive use of the Castle's accommodation for the night of the wedding

WEDDING RECEPTION

- Selection of three canapés per guest
- Two glasses of house Champagne per guest

WEDDING BREAKFAST

- Three-course wedding breakfast with coffee and petits fours
- Half a bottle of house red or white wine per guest
- Still and sparkling water
- · Glass of house Champagne per guest for the toast
- Evening selection of bacon baps or buffet

INCLUDED EXTRAS

- White linen table cloths, napkins and silverware
- Use of silver cake stand and knife
- Place cards, table plan and menus on Amberley Castle stationery
- Complimentary wedding menu tasting

EXCLUSIVE WEDDING PACKAGE COST:

From £32,760

Pricing based on 80 guests. This does not include the price of the marquee. A maximum of 170 guests in total are permitted on this package.



Day Weddings

With several rooms and outdoor locations within the grounds licensed for civil ceremonies, Amberley Castle is the perfect backdrop for your entire magical day. For day weddings or civil partnerships, celebrate with up to 40 guests in The Great Room or as few as 12 in the King Charles I Room.

ACCOMMODATION

• Bridal Suite for the happy couple on the night of the wedding

WEDDING RECEPTION

- Selection of three canapés per guest
- Two glasses of house Champagne per guest

WEDDING BREAKFAST

- Three-course wedding breakfast with coffee and petits fours
- Half a bottle of house red or white wine per guest
- Still and sparkling water
- Glass of house Champagne per guest for the toast

INCLUDED EXTRAS

- White linen table cloths, napkins and silverware
- Use of silver cake stand and knife
- Place cards, table plan and menus on Amberley Castle stationery
- Complimentary wedding menu tasting

DAY WEDDING PACKAGE COST*:

From £11,856*

*A minimum of 13 and a maximum of 40 guests in total are permitted on this package.



Intimate Weddings

Some moments are meant to be shared with no one but each other—or just a cherished few. Perfect for two or a few, Amberley Castle offers a romantic and deeply personal setting for small weddings. Nestled within the historic walls and surrounded by tranquil gardens and views of the South Downs, your special day unfolds in timeless beauty. Whether you prefer the quiet charm of the King Charles I Room, with its rich wood-panelled walls and open fireplace, or a simple garden moment beneath ancient stone, the setting is yours to shape.

From your vows to your private celebration, every detail is handled with heartfelt care and quiet elegance by our dedicated team. We understand the beauty of simplicity and the importance of personal touches ensuring your day feels entirely your own.

ACCOMMODATION

• Premier Deluxe room for the happy couple on the night of the wedding

WEDDING RECEPTION

- Selection of three canapés
- Two glasses of Champagne

WEDDING BREAKFAST

- Three-course wedding breakfast with coffee and petits fours
- · Half a bottle of house red or white wine per guest
- Still and sparkling water
- · Glass of house Champagne per guest for the toast

INCLUDED EXTRAS

- White linen table cloths, napkins and silverware
- Use of silver cake stand and knife
- Place cards, table plan and menus on Amberley Castle stationery
- Complimentary wedding menu tasting

2 GUESTS

From £1,960

A minimum of 2 and a maximum of 12 guests in total are permitted on this package.

INTIMATE WEDDING PACKAGE COST*:

Summer Sample Menu

Choose a maximum of three starters, mains and desserts for your guests selection. Vegan options are available upon request.

STARTERS

Fresh & Semi-dried Isle of Wight Tomato Smoked ricotta, olive, balsamic

Smoked Ham Hock Pork belly, baked baby apple, gingerbread, red vein sorrel

Cured Salmon Samphire, salty fingers, sea fennel, cucumber, apple, wasabi, yuzu

MAINS

Rump of Beef Asparagus, anna potato, roasted grelot onion, maderia jus

Rump Of Lamb Fondant potato, spinach, lardons, wild mushrooms, rosemary jus

Cod Burnt baby gem, peas, baby onions, samphire, caper, golden raisin, brown butter

DESSERTS

Peach Delice Pecan shortbread, sour cream sorbet

Elderflower Panna Cotta Blueberry & lime sorbet, thyme meringue

Strawberry Parfait Vanilla, meringue, basil Red, Golden & Candied Beetroot Whipped goats cheese mousse, charcoal crisp

Asparagus Velouté Truffle croutons, sauteed asparagus

Pressing Of Chicken Apricot, sourdough, piccalilli, soft herbs

Salmon Crushed new potato, slow-braised fennel, samphire, Champagne & keta caviar cream

Vegetarian Wellington Mediterranean vegetables, spinach, smoked tomato sauce

Pea Risotto Cornish yarg cheese, sautéed peas, pea shoots, herb oil

Lemon & Poppy Seed Cake Raspberry meringue, pistachio ice cream

Chocolate Mousse Cherry cake, honeycomb, vanilla ice cream

Rhubarb & Custard Baked Tart Ginger biscuit, apple sorbet

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.

Winter Sample Menu

Choose a maximum of three starters, mains and desserts for your guests selection. Vegan options are available upon request.

STARTERS

Pumpkin Soup Cinnamon, nutmeg, sour cream, chives

Wild Mushroom Soup Truffle crouton

Roasted Mediterranean Terrine Goats cheese, tomato dressing

MAINS

Confit Duck Leg Celeriac fondant, spinach, red cabbage, beetroot, port jus

Slow Braised Feather of Beef Pomme puree, spinach, wild mushrooms, red wine jus

Pan-fried Salmon Roasted cauliflowers, samphire, lemon & caper sauce

DESSERTS

Pressing of Pork Belly Blackberries, gingerbread crisp, red vein sorrel

Smoked Salmon Mousse Sea herbs, charcoal crisp, pickled shallots, dill dressing

Pressing Of Confit Duck Leg Roasted spiced plums, brioche

Oven-roasted Sea Bass Buttered new potatoes, fennel, Champagne sauce

Parmesan Risotto Parsnip, honey-roasted root vegetable

Roasted Coconut Cauliflower Apple, capers & raisins, samphire, spiced curry sauce

Orange & Fennel Meringue Pie Yogurt gel, beetroot sorbet

Chocolate & Caramel Tart Banana sorbet, hazelnut, chocolate gel

Apple Pie Profiterole *Custard ice cream, apple jelly, poached apple* Chocolate Brownie Pistachio diplomat, vanilla ice cream, caramelized banana

Passion Fruit Cheesecake *Pineapple salsa, mango sorbet*

Pear Bakewell Gingerbread, pecan ice cream

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.

Canapé Menu

Please choose a combination of three. Vegan options are available upon request.

нот

Salt & Pepper Crispy Squid Sweet chilli dressing

Gruyere Cheese & Black Onion Seed Puffs

Goats Cheese Bon Bons Beetroot ketchup, red vein sorrel

COLD

Smoked Salmon Mousse Pumpernickel, lemon, dill

Prawn & Avocado Croustade Lime dressing

Shot of Spicy Tomato Gazpacho

Wild Mushroom & Parmesan Risotto Balls

Crispy Haloumi Tomato, chilli jam, coriander

Hoisin Duck Bon Bons Compressed cucumber

Piquillo Red Pepper Goats cheese, charcoal crisp, basil cress

Smoked Ham Hock Pea mousse, croustade, pea shoot

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.















Terms & Conditions

1. Prices.

- a. All prices are inclusive of VAT at the current rate.
- b. Prices are subject to change without prior notice.
- c. Bespoke marquee weddings do not include the price of the marquee.

2. Bookings.

- a. All bookings will be regarded as provisional until a signed booking event form and deposit have been received.
- b. Provisional bookings are held for 14 days.
- c. Deposits are non-refundable.
- d. Children are not included in minimum booking numbers.

3. Hotel Policies.

- a. Amberley Castle does not operate 24 hours.
- b. No wine or spirits may be brought into Amberley Castle by customers or guests for consumption on the premises.
- c. A discretionary 10% service charge is added on the day to all food and beverage.





Amberley Castle, Nr. Arundel, West Sussex, BN18 9LT +44 (0) 1798 831 992 · eventsmanager@amberleycastle.co.uk · www.amberleycastle.co.uk



BROWNSWORD HOTELS