

VOCO Lythe Hill Hotel & Spa



voco Lythe Hill Hotel & Spa is a historic estate with a 14th century listed Tudor House, steeped in history and set in 22 acres of picturesque countryside in Haslemere. Let us create the perfect atmosphere for your wedding at voco Lythe Hill, a magnificent Tudor house that looks out over miles and miles of breath-taking Surrey Hills countryside.

You have the ideal location for your special day when you combine this with our distinctive contemporary decor, delicious modern cuisine, and first-rate service.



LAKE VIEW PAVILION

Set in 22 acres of grounds amid deep countryside, with sweeping views of the South downs, our beautiful Lake View Pavilion is the ideal setting for your ceremony of up to 100 guests.

HAZEL SUITE

Located in the heart of our country house hotel, the Hazel Suite is light, bright and modern in design, this venue provides complete exclusivity for your day. It is fully self-contained with a private cloakroom, bar and access onto the terrace. The floor to-ceiling windows provide an abundance of natural light.

CEDAR SUITE

With exposed brick, beautiful wooden flooring and an intimate ceremony space, the Cedar Suite is the perfect setting to tie the knot. This wonderful example of Lythe Hill's rich history fused together with a modern contemporary design makes it the ideal venue for your perfect day.

THE OAK ROOM

Nestled in the 14th century Tudor House, the historic grandeur of Lythe Hill comes into its own in our charming Oak Room, with original features including impressive oak wood panelling and feature fireplace. Full of character and steeped in history, this is the ideal space for those intimate weddings.

HAZEL SUITE

Wedding Breakfast for up to 180 guests Evening Reception for up to 250 guests

CEDAR SUITE

Wedding Breakfast for up to 50 guests Evening Reception for up to 50 guests

THE OAK ROOM

Wedding Breakfast for up to 30 guests Evening Reception for up to 30 guests Weddings are one of life's most treasured milestones. Here at Lythe Hill Hotel & Spa, we are licensed to hold civil ceremonies, civil partnerships and wedding receptions so you can say 'I do' in the beautiful and romatinc surroundings.

LAKE VIEW PAVILION | £695

Civil Ceremony for up to 100 guests

HAZEL SUITE I £595

Civil Ceremony for up to 150 guests

CEDAR SUITE | £495

Civil Ceremony for up to 80 guests

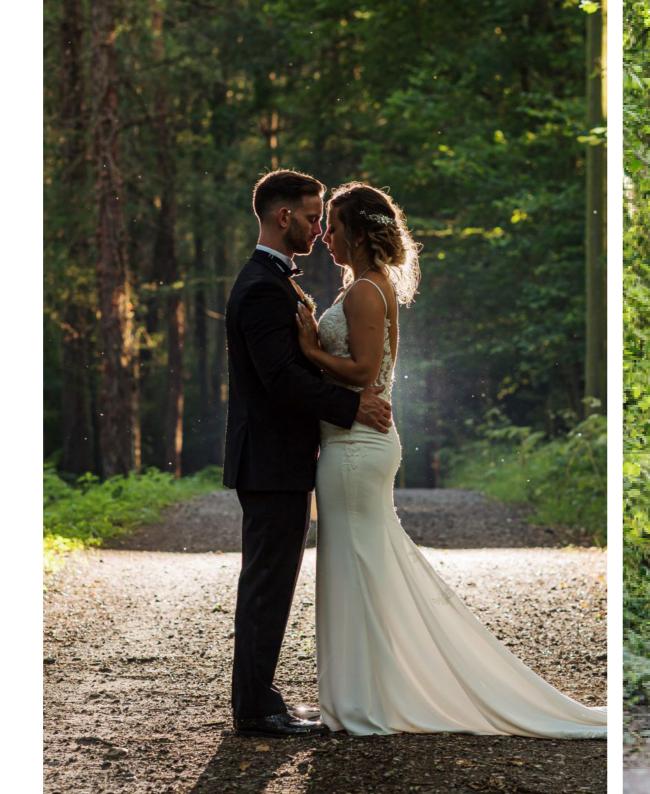
THE OAK ROOM I £595

Civil Ceremony for up to 30 guests

Each location is elegant and charming, and the outside wedding pavilion has been licenced, so you may pick from a variety of breathtaking backdrops for your ceremony or wedding celebration.

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We have created 3 unique wed ding packages to include everything you need for your speical day. But everything in life is customisable so please let us know if you would like to change anything and we can create a bespoke package specific for you.



Vedding ackages

The lvy

THE IVY PACKAGE

Wedding breakfast & evening reception suite hire Access to our beautiful gardens including the lake and fountain lawn Drinks reception inclusive of one glass of prosecco Delicious three course wedding breakfast Tea and coffee Half a bottle of house wine per person One glass of prosecco toast the happy couple Evening light bites Resident DJ until midnight Professional Toastmaster throughout the day White linen on all tables with chivari chairs Cake stand and decorative knife & post box Wedding suite on the night of your wedding Menu tasting for the wedding couple Dedicated wedding team to assist you in the planning process

minimum numbers apply

THE WILLOW PACKAGE

Wedding breakfast & evening reception suite hire Access to our beautiful gardens including the lake and fountain lawn Garden games Drinks reception inclusive of one glass of Blackdown Ridge prosecco 4 canapés per person Delicious three course wedding breakfast Tea, coffee and petits fours Half a bottle of house wine per person Sparkling wine to toast the happy couple Evening light bites Resident DJ until midnight Professional Toastmaster throughout the day White linen on all tables with chivari chairs Cake stand and decorative knife Wedding suite the night before your wedding Wedding suite on the night of your wedding Menu tasting for the wedding couple Dedicated wedding team to assist you in the planning process

minimum numbers apply



The Winter

THE WINTER PACKAGE

Wedding breakfast & evening reception suite hire Access to our beautiful gardens including the lake and fountain lawn Garden games Drinks reception inclusive of one glass of prosecco Delicious three course wedding breakfast Tea, coffee and petits fours Half a bottle of house wine per person Sparkling wine to toast the happy couple Evening light bites Resident DJ until midnight Professional Toastmaster throughout the day White linen on all tables with chivari chairs Cake stand and decorative knife & post box Wedding suite on the night of your wedding Menu tasting for the wedding couple Dedicated wedding team to assist you in the planning process

minimum numbers apply of 60 day time and 60 evening guests

2023				
	OFF-PEAK		PEAK	
	The lvy	The Willow	The Ivy	The Willow
Sunday - Thursday	£129.00 per person	£142.00 per person	£132.00 per person	£152.00 per person
Friday	£139.00 per person	£159.00 per person	£149.00 per person	£169.00 per person
Saturday	£149.00 per person	£169 per person	£159.00 per person	£179.00 per person
Minimum numbers of 60 day time a	and 60 evening guests apply with al	l packages.		

2024				
	OFF-PEAK		PEAK	
	The Ivy	The Willow	The Ivy	The Willow
Sunday - Thursday	£141.90 per person	£156.20 per person	£145.20 per person	£167.00 per person
Friday	£152.90 per person	£174.90 per person	£163.90 per person	£185.90 per person
Saturday	£163.90 per person	£185.90 per person	£174.90 per person	£196.90 per person
Minimum numbers of 60 day time and 60 e	evening guests apply with al	l packages.		

2025				
	OFF-PEAK		PEAK	
	The lvy	The Willow	The Ivy	The Willow
Sunday - Thursday	£156.00 per person	£171.80 per person	£159.70 per person	£175.70 per person
Friday	£168.00 per person	£192.40 per person	£180.20 per person	£204.49 per person
Saturday	£180.00 per person	£204.40 per person	£192.40 per person	£216.59 per person
Minimum numbers of 60 day time and 60 evening guests apply with all packages.				

	WIN	TER	
	2023	2024	2025
Sunday - Thursday	£119.00 per person	£130.90 per person	£144.00 per person
Friday	£129.00 per person	£141.90 per person	£156.10 per person
Saturday	£139.00 per person	£152.90 per person	£168.20 per person
Minimum numbers of 50 day time and 50 evening	guests apply with the winter package.		

Peak - May, June, July, August, September | Off-Peak - March, April, October, December | Winter - November, January, February

Additional evening guests from £26 per person | Children packages available from £39 per person (3-12 years)

Bank holiday Sundays are charged as a Saturday wedding. Minimum numbers apply for all wedding packages and vary depending on the day of the week and month. Please note some dates may be restricted to certain wedding packages. Prices are correct at time of going to print and are subject to change. All prices are inclusive of VAT at current rates.



Accommodation

RELAX AND RECHARGE

We know your wedding day doesn't end at midnight, that's why we include one of our Suite's in all our wedding packages.

Should you require any rooms either the night of the wedding or any other nights we will be able to offer 15% off our best available rates.

Please note check-in time is from 3pm for guests staying overnight and check-out is by 11am. We cannot guarantee an early check-in for your guests before 3pm.

Single occupancy, room upgrade and child supplements apply. Pre-payment will be taken at time of booking for all bedrooms which is nonrefundable or transferable.

Use of facilities are included in the wedding bedroom rates. Once the wedding is over, all that's left to do is relax and take in the events of your big day. Our indoor pool, whirlpool pool, steam room and sauna are all available to use the day after your wedding.









Details

WEDDING PLANNING AND NEXT STEPS

Visiting Lythe Hill Hotel & Spa

At this exciting time, you must have lots of questions. To help answer these, we'd love to meet with you in person and show you around the hotel.

Visits are by appointment only, so that we can maintain the privacy of other functions and ensure we provide the best possible service during your visit. To arrange your wedding consultation, please speak to the Wedding Coordinator:

> +44 (0) 1428 651 251 or email SB@lythehill.com

Once you've booked

Once you've booked your wedding at Lythe Hill Hotel & Spa, if you're having a civil ceremony, please contact:

Surrey Ceremony Office +44 (0) 1372 832806 registration.ceremonies@surreycc.gov.uk

Speak to your Wedding Coordinator first for advice on the best ceremony time.

Wedding planning

Our wedding coordinator will be available throughout the wedding planning to answer all your questions and off er advice.

> **At time of booking** £100 holding deposit is payble

Two weeks after booking £900 deposit is payable

Nine months prior to the day 50% of total package price is payable

Six months prior to day You will be invited for your menu tasting.

Three months prior to day

Final balance is payable and all food and beverage equirements are due.

Six weeks prior

We will invite you for a final planning meeting to confirm all the details and ensure you only need to relax and enjoy your day.

Your wedding journey

We are here to help you take the next steps towards your new chapter. This is your guide to your special day at Lythe Hill Hotel & Spa. Get an insight of the experience you can create with a seamless journey, floor plans and letting us take care of the finer details.

There are so many magical and exciting moments to look forward to in the build up to your day. Here are a few to keep on the radar, with useful timescales to tick off as you go.

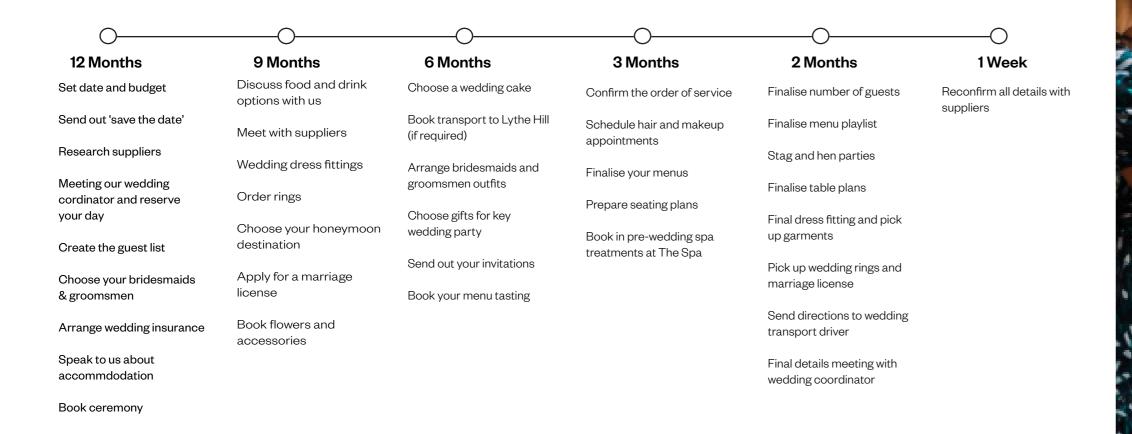
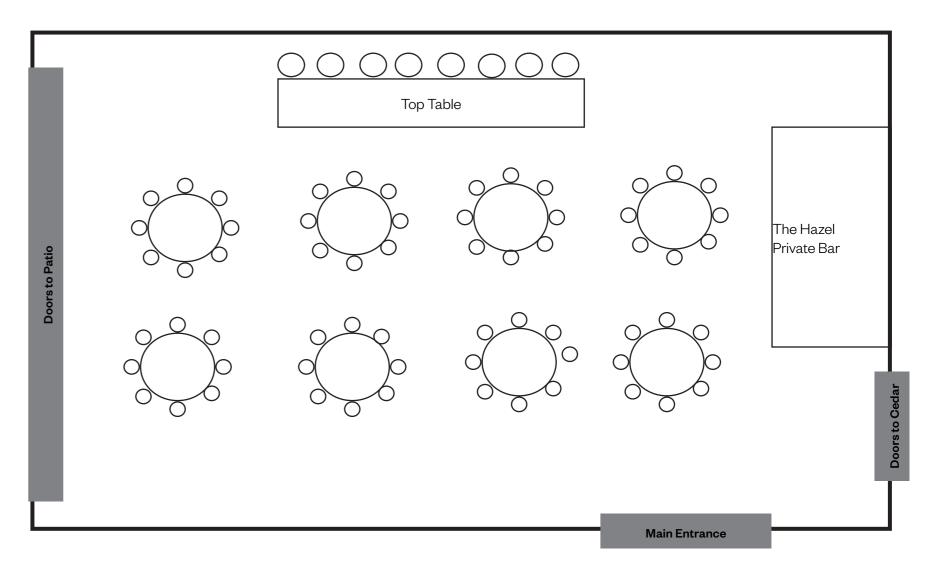






Table layout option

Below is a table layout of one of our most popular rooms - The Hazel Suite, but you are welcome to set it up in whatever way suits your day best.



Wedding breakfast

STARTERS

Chicken Liver Parfait, Sweet Onion Relish, Toasted Brioche Ham Hock & Pea Terrine, Piccalilli, Sourdough Croute White Peach, Prosciutto, Basil, Parmesan (gf) Crayfish & Prawn Cocktail, Toasted Rye Bread Oak Salmon, Shallot, Caper Berries, Parsley (gf) Curried Parsnip Soup, Onion Bahji (v) Smoked Duck, Baby Beets, Fennel & Chive Cream* Braised Lamb Raviolo, Peas, Broad Beans, Mint, Lamb Sauce* Chili & Lime Tiger Prawns, Mouli, Pak Choi, Baby Corn, Hoi Sin* Beef Carpaccio, Bitter Leaves, Roasted Walnuts, Sussex Blue Cheese* Dorset Crab, Watermelon, Samphire, Chili, Pickled Cucumber*

DESSERTS

Trio of Citron, Lemon Cheesecake, Limoncello, Blood Orange Sorbet (v) Baked Apple Tart Tain, Salted Caramel Ice Cream (v) Sticky Toffee Pudding, Toffee Sauce, Vanilla Pod Ice Cream (v) Strawberry Cheesecake, Mango Gel, Raspberry Sorbet (v) Dark Chocolate Truffle Torte, Baileys Cream (v) "Eton Mess", Chantilly Cream, Meringue, Macerated Strawberries (v) (gf) Rich Chocolate Brownie, Vanilla Pod Ice Cream (v) Belgian Chocolate & Raspberry Torte (vegan)* Handmade Baked Pear Tart, Rich Vanilla Custard* (v) Classic Crème Caramel* (v)

	MAINS
	Roast Sirloin of Surrey Beef, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Gravy
	Roasted Chicken Breast with Garlic & Thyme, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Gravy
	Braised Feather Blade Beef, Pomme Puree, Sautéed Spinach, Forest Mushrooms, Pan Jus
	Garlic & Thyme Chicken Breast, Prosciutto, Fondant Potato, Panache of Green Vegetables, Pan Jus (gf)
F	Rosemary Lamb Rump, Confit Châteaux Potatoes, Ratatouille, Pan Jus (gf)
	Cod Fillet, Pea Puree, Asparagus & Radish Salad, Lemon Verbena (gf)
	Red Snapper, Bouillabaisse, Parisian, Potatoes, Zucchini (gf)
	Braised Lamb Shank, Sweet Potato, Spinach, Fine Beans, Lamb Jus*
	Roasted Duck Breast, Dauphinoise Potato, Roasted Carrot, Cherry Jus*
	Baked Salmon Fillet, Pesto Crust, White Beans, Chorizo*
(Cannon of Lamb, Potato Terrine, Caponata, Wild Garlic Pesto, Maderia Jus [*]

*Optional upgrade, please ask your coordinator for details

We ask that you select the same starter, main course and dessert for each of your guests. If you would like to upgrade to choice option please ask your coordinator.

Dietary requirements are catered for separately when arranged in advance

Vegetarian and vegan menu

STARTERS

Terrine of Beetroot, Horseradish Crème, Hazelnuts (gf) (v) Curried Butternut Sqaush, Quinoa, Apricot, Orange (vg) Chilled Gazpacho, Cherry Tomatoes, Basil (gf) (vg)

MAINS

Forest Mushroom, Date and Walnut Roast, Celeriac Fondant, Hispi Cabbage, Roasted Tomato Sauce (vg)

Roasted Carrot, Fennel, Saffron Fregola, Pomegranate (vg)

Moroccan Vegetable & Chickpea Tagine, Spiced Cous Cous (vg)

Wild Mushroom Risotto, Truffle, Parmesan Crisp (v)

DESSERTS

Lemon Cheesecake, Raspberry Sorbet (vg) Chocolate Brownie, Salted Caramel Ice Cream (vg) Chocolate & Orange Tart, Vanilla Ice Cream (vg)

(gf) Gluten Free, (v) Vegetarian, (vg) Vegan

Young guest menu

STARTERS

Hearty Vegetable Soup (gf) (v) Baked Garlic Ciabatta (v) Vegetable Sticks with Hummus (gf) (v)

MAINS

Penne Pasta with Tomato Sauce (v) Chicken Goujons, Fries, Baked Beans or Peas Fish Goujons, Fries, Baked Beans or Peas Mini Cheese & Tomato Pizza (v) A miniature version of your chosen adults main course

DESSERTS

Chocolate Brownie, Vanilla Pod Ice Cream (v) Strawberry & Marshmallow Kebab, Warm Chocolate Dip Vanilla Pod Ice Cream with Strawberry Jelly

(gf) Gluten Free, (v) Vegetarian, (vg) Vegan

Evening menu

Please select one cuisine from the below options. Dietary requirements are catered for seperately when arranged in advance.



UPGRADE YOUR EVENING MENU

Hog Roast accompanied with all the trimmings

FROM £700.00

(Minimum numbers of 60 guests required. Max 120 guests)

Canapes

Mini Beef Burgers, Smoked Cheddar Cheese, Tomato Relish

Slow Roasted Pork Belly, Burnt Apple Puree

Mini Baked Potatoes, Chilli Con Carne, Cheddar

Hot Smoked Mackerel & Horseradish Pate En Croute

Seared Scallop, Minted Pea Puree, Yuzu Gel

Crayfish, Mango & Chilli Bruschetta

Truffle & Parmesan Arancini (v)

Roasted Garlic, Chilli & Coriander Falafel (vg)

4 ITEMS £11.95 PER PERSON Additional items £3.50 per person

Extra special touches

MEADOW BEER BATH I £185 50 bottes of beer

BUCKET OF BEER I £40 10 bottles of beer

CRAFT BEER SELECTION I £120 30 bottles of beer

CHAMPAGNE UPGRADE I £4.50 Champagne per glass

> **'PIMP YOUR DRINK I £2** Per glass

> JUG OF PIMMS I £19.95 5 glasses per jug

JUG OF SANGRIA I £24.95 5 glasses per jug

JUG OF ELDERFLOWER SPRITZER I £7.95 5 glasses per jug

SORBET CHOICES (V)

Lemon Raspberry Mango Blood Orange

£3.50 PER PERSON



Recommended wedding suppliers

PHOTOGRAPHERS

Lemontree Photography T: 07847 046360 E: az@lemontree-photography.co.uk W: www.lemontree-photography.co.uk

> Girl and Glass T: 07415 593869 E: claire@girlandglass.com W: www.girlandglass.com

Shootinghip Photography T: 07730 876651 E: rob@shootinghip.com W: www.shootinghip.com

Steve Etheridge T: 01403 753775 E: steve@sephotography.co.uk W: www.sephotography.co.uk

Outside & Instant T: 07912 293441 E: admin@outsideandinstant.com W: www.outsideandinstant.COM

VIDEOGRAPHERS

D&T Video Services T: 07862 256913 E: info@dtvideoservices.co.uk W: www.dtvideoservices.co.uk

APIC Films T: 07786 933653 E: apicfilms@outlook.com W: www.apicfilms.com

WEDDING DRESS

May & Grace Bridal T: 01428 288012 E: infor@mayandgrace.com W: www.mayandgracebridal.com

FORMAL WEAR

Anthony Hirewear T: 01483 414042 E: info@anthonyhirewear.com W: www.anthonyhirewear.com

LINGERIE

Amazing Grace T: 01403 654016 E: grace@amazinggrace-lingerie.co.uk W: www.amazinggrace-lingerie.co.uk

FLOWERS

Marley Flowers T: 01428 656 588 E: melissa@marleyflowers.co.uk W: https://www.marleyflowers.co.uk/

> Floradora T: 07949 085743 E: hello@floradora.co.uk W: www.floradora.co.uk

HAIR

Alida K Hair T: 07803 400099 E: alidak.winchester@gmail.com W: www.alidakhair.com

MAKE UP Rachel Maslin Make Up E: hello@rachelmaslin.com W: www.rachelmaslin.com

CAKES

Angel Cakes T: 07815 762146 E: info@angelcakes.co.uk W: www.angelcakes.co.uk

Suephisticated Wedding Cakes T: 07787 567411 E: info@suephisticatedweddingcakes.co.uk W: www.suepisticatedweddingcakes.co.uk

WEDDING STATIONARY

Simply Invited T: 01403 255650 E: studio@siplyinvited.co.uk W: www.simplyinvited.co.uk

VENUE DECOR

The Little Details Company T: 07984 414374 E: hello@thelittledetailscompany.co.uk W: www.thelittledetailscompany.co.uk

OWL RING DELIVERY

CSR Falconry T: 07771308579 E: info@csrfalconry.co.uk W: www.csrfalconry.co.uk

CASINO TABLES & ENTERTAINMENT

All Night Long Events T: 07824 777819 E: team@all-night-long-event.co.uk W: www.all-night-long-events.co.uk

WEDDING ENTERTAINMENT

Twilights T: 01428 645894 E: keith@twilights.co.uk W: www.twilights.co.uk

Go2 Entertainment T: 01903 367598 E: info@go2entertainment.co.uk W: www.go2entertainment.co.uk

MAGICIAN

Sean Boon T: 07717 276644 E: sean@hampshiremagician.co.uk W: www.hampshiremagician.co.uk

WEDDING ALPACS

Dunreyth Alpacas T: 07766 252310 E: info@dunreythalpacas.co.uk W: www.dunreythalpacas.co.uk

WEDDING CARS

Classic and Vintage T: 01252 338838 E: angela@classicandvintage.co.uk W: www.classiceandvintage.co.uk

CEREMONIES OFFICE

Surrey Ceremonies Office T: 01372 832806 E: registration.ceremonies@surreycc.gov.uk W: www.surreycc.gov.uk/registration







Finding us

TRAVEL BY RAIL

Haslemere Station - 1.5 miles | Widley Station - 6.0 miles

TRAVEL BY ROAD

10.6 miles to/from A3 12.7 miles to/from A272 | London – 47 miles Portsmouth – 32 miles | Guildford – 16 miles

FREE ON-SITE PARKING

TRAVEL BY AIR

Heathrow Airport - 41 miles | Gatwick Airport - 34 miles

Petworth Road, Haslemere, Surrey GU27 3BQ +44 (0) 1428 651 251 | SB@lythehill.com



O Lythe Hill Hotel

Photo credit

Lemontree Photographer Wendy & Brian of BC DigiPhot LTD Mindy Coe Photography Graham Mansfield Photography Steven Etheridge Photography Shootinghip Photography Jonathon G Photography The Kensington Photographer Lemontree Photography MoCo Photography JP Photography Schmittat Photography Raw Media Solutions Photography Silva Bala Photography