

**KITE** AT THE RED HART  
*Freehouse*

Please note we are a card-payment only venue

WEDDINGS





*Kite at The Red Hart*

*Available for exclusive wedding hire*

Informal, unconventional and unforgettable pub weddings. Family-owned, we are a fully-licensed venue hosting bespoke weddings each year for couples who are looking for a more personalised, intimate experience. We always want to know what you're most excited about for your special day and we will try our hardest to cater for it.



Photos by The Wardette Studio  
@the\_wardette\_studio



## Exclusive Venue Hire

For the full Kite experience, hire out the whole venue. You'll have private access to all our spaces including the garden. Our team will be on hand to make sure your wedding day is exceptional.

Best suited for 60 to 100 guests

If you would like to discuss options for a smaller wedding of less than 60 guests please get in touch.

A photograph of a wedding ceremony taking place in a modern, dark-walled room. A bride in a white dress and a groom in a dark suit are kissing in the center. They are surrounded by guests, some seated and some standing, who are clapping. The room features a large, ornate wooden archway decorated with flowers. The lighting is warm and focused on the couple. The text 'CIVIL CEREMONIES' is overlaid in large, white, serif font across the center of the image.

# CIVIL CEREMONIES

We can host civil ceremonies for up to 60 guests. Enquire for more details.



# Full Venue Hire Rates 2024

Rates are for a full venue hire of Kite, granting you exclusive access to our grade II listed, 16th century free house and its courtyard. As we will close the venue to the public for your special day, we have minimum spends in place, all of which are comfortably achievable with our menus.

Our minimum spend includes the venue hire fee, along with staffing tables, chairs, linen, napkins, cutlery, crockery, glassware and security. After paying your hire fee, the balance of this minimum spend consists of your food and drink for the day.

The venue is available from 1pm - 12am Wednesday - Sunday.

## **WEDNESDAYS, THURSDAYS OR SUNDAYS**

### **JANUARY, FEBRUARY, MARCH & NOVEMBER**

Venue hire fee £2500  
Minimum spend £7500

### **APRIL, MAY, SEPTEMBER & OCTOBER**

Venue hire fee £3500  
Minimum spend £8000

### **JUNE, JULY, AUGUST**

Venue hire fee: £4000  
Minimum spend £9500

### **DECEMBER**

No wedding hires available

## **FRIDAYS AND SATURDAYS**

### **JANUARY, FEBRUARY, MARCH & NOVEMBER**

Venue hire fee £5500  
Minimum spend £10,000

### **APRIL, MAY, SEPTEMBER & OCTOBER**

Venue hire fee £6500  
Minimum spend £12,000

### **JUNE, JULY, AUGUST**

Venue hire fee: £6950  
Minimum spend £12,000

### **DECEMBER**

No wedding hires available



OUR FOOD

# Food and Drink Packages

Clients must order canapés, welcome drink, and their choice from either the luxury grazing or the wedding breakfast.

## CANAPÉS

- » 3 options - £12 per person
- » 4 options - £15 per person

## WEDDING BREAKFAST

- » Maximum of 60 guests
- » £65 per person
- » Add foccacia with whipped butter +£3pp
- » Hosted in either the Marshall Room, restaurant space or outdoors under our stretch tent

## LUXURY GRAZING TABLE

- » Minimum order of 50 guests
- » £39 per person

## EVENING FOOD

- » Minimum order of 40 guests
- » 1 option - £13 per person (chips £6.50 per portion)

## KIDS MEALS

- » £20 per person:
- » Chicken goujons + chips
- » Fish goujons + chips
- » Pasta with cherry tomato sauce
- » Dessert - ice cream

## WELCOME DRINKS

- » Prosecco - £8.50 per glass
- » Champagne or English sparkling wine - £13 per glass
- » Kite G&T - £9.50
- » Aperol Spritz - £9.50
- » Corona 330ml - £5.50
- » Peroni 330ml - £5.50
- » Sparkling elderflower - £4.50

## EXTRAS

- » Hire fee of microphone and PA speaker: £75
- » Outdoor gas heaters: £350
- » Supplier meals (photographers etc): £25pp
- » Corkage fee: £20 per bottle for still wine and Prosecco, £25 for Champagne
- » Still or sparkling water: £4.50 per 750ml bottle
- » Pre-wedding tastings of food and wines: £150 for 2 people (includes 2 starters, 2 mains, 2 desserts and 6 wines to sample)

12.5% service charge is added to all food and drink





# Canapés

A seasonally changing list of homemade canapés

## **MARCH - AUGUST**

Parmesan and black olive shortbread, goats curd, basil pesto

Courgette and saffron crostini

Spiced pork empanada, avocado purée

White pudding sausage roll, chive aioli

Grapefruit and scallop ceviche skewers *+£3pp supplement*

## **SEPTEMBER - FEBRUARY**

Parmesan and black olive shortbread, goats curd, basil pesto

Smoked aubergine caviar crostini

Fermented chilli crab cakes, preserved lemon puree

Black pudding sausage roll, date ketchup

Aged beef tartare tartlet *+£2pp supplement*



# Your Wedding Breakfast

Choose two starters, two mains and one dessert for your wedding breakfast

## MARCH - AUGUST

### STARTERS

Caramelised beetroot tart, pickled walnut, watercress

Smoked ham hock terrine, piccalilli, sourdough

Charred asparagus, whipped goats curd, pine nut dressing

Charred salmon, tomato and chilli ceviche, basil

Soy and ginger braised pigs cheek, pak choi, crackling

### MAINS

Roast cornfed chicken, confit chicken wing, chicken fat carrot, chard, potato terrine

Sweet potato gnocchi, roasted tomatoes, courgette

Spiced cauliflower steak, tempura sprouting broccoli, mint

Pan fried sea bream, pea and broad bean risotto, gremolata crumb *+£3pp supplement*

Pancetta wrapped pork tenderloin, caramelised apple, sage and garlic pomme anna

*+£5pp supplement*

### DESSERTS

White chocolate cheesecake, raspberry sorbet, poached raspberries

Pineapple upside down cake, coconut sorbet, toasted coconut

Passionfruit tart, hazelnut praline, mango and lime curd

Buttermilk panna cotta, strawberry, lemon shortbread

A selection of British cheese, chutney and crackers *+8pp supplement*

## SEPTEMBER - FEBRUARY

### STARTERS

Roast onion tart, pickled walnut, watercress

Pork and black pudding terrine, quince, sourdough

Roasted butternut squash, buffalo blue cheese, pine nut dressing

Treacle cured salmon, pickled beetroot, anchovy fritter

Braised pigs cheek, celeriac remoulade, crackling

### MAINS

Roast cornfed chicken, confit chicken wing, maple butternut squash, chard, potato terrine

Chestnut gnocchi, wild mushrooms, sage

Jerusalem artichoke risotto, artichoke fritter, parmesan

Hazelnut and truffle crusted hake, Jerusalem artichoke, madeira and shellfish sauce *+£3pp supplement*

Spiced lamb rump, mint, roasted sweet potato and pumpkin *+£5pp supplement*

### DESSERTS

Dark chocolate cheesecake, blackberry sorbet, poached blackberries

Pineapple tart tatin, coconut sorbet, toasted coconut

Spiced apple crumble tart, muscovado ice cream

Espresso crème caramel, biscotti, golden raisins

A selection of British cheese, chutney and crackers *+8pp supplement*

# Luxury Grazing Table

Our signature grazing table is perfect for those looking to cater for their whole party with minimum fuss. The Luxury Grazing Table menu changes seasonally and can be adapted for any dietary requirements.

## SAMPLE MENU

Rosemary and sea salt focaccia

Pork and cranberry sausage rolls

Handmade pork pies

Antipasti: sun dried tomatoes, grilled artichokes, marinated mixed olives

Spiced mixed nuts

Cheese platter: cheddar, brie and stilton

Chutney and sourdough crackers

Cured meat platter: mortadella, salami and parma ham

Roasted red pepper and goats cheese quiche

Crudites platter with black garlic hummus and basil pesto

70% dark chocolate brownies

Blackberry bakewell tarts



# Evening food

Cater for guests arriving later in the day, and soak up a bit of booze after a day of merriment!

## EVENING FOOD MENU

Roast beef baps, horseradish cream, watercress

Fried chicken burger, sriracha glaze, asian slaw, kewpie mayo

Fried halloumi burger, sriracha glaze, asian slaw, kewpie mayo

Slow roasted pork belly bap, apple sauce

Ale battered fish burgers, preserved lemon tartare sauce  
Triple cooked chips

Spiced cauliflower pastie

Caramelized onion and cheddar croquettes

Black truffle and parmesan triple cooked chips





# OUR DRINKS

# Sample wine list

## **SPARKLING**

NV Prosecco, Ruggeri, Italy

NV Brut Tradition, Gobillard, France

NV Pelegrim, Westwell, Kent, England

NV La Cuvée Brut, Laurent Perrier, France

## **WHITE WINE**

2022 Chenin Blanc, Stormy Cape, South Africa

2022 Baglio Cumale Catarratto IGP Terre Siciliane, Italy

2022 Pinot Grigio Delle Venezie DOC Arco dei Giovi

2020 Les Mougeottes Chardonnay, IGP Pays d'Oc, France

2021 Les Deux Moulins Sauvignon Blanc, France

2022 Picpoul de Pinet, Domaine de Belle Mare, France

2021 Sauvignon Blanc, Mohua Wines, NZ

## **ROSÉ**

2020 Côtes de Provence Rosé, Domaine de l'Amour, La Vidaubanaise

## **RED WINE**

NV Markview Shiraz, McWilliams

2019 La Galiniere Merlot IGP Cite de Carcassonne, Chateau du Donjon, France

2021 Ventoux Rouge Les Boudalles, Domaine Brusset, France

2021 Tinto Fino, La Maldición, Spain

2021 Rioja Tempranillo Heredad de Tejeda, Vintae

2021 Estate Malbec, Humberto Canale, Argentina

2020 Beaujolais Villages, Domaine Chapel, France

# Sample draught beers

Kite x Mad Squirrel - Kite Pilsner - 4.4%

Lervig House Party - Session IPA - 4%

# Sample cocktails

## **Aperol Spritz**

Aperol, Prosecco, soda

## **Honeybadger**

Hitchin Honey gin, mezcal, St Germain, pineapple, lemon

## **Espresso Martini**

Absolut vodka, Kahlua, espresso, sugar

## **Kite Star Martini**

Redleg spiced rum, Passoa, Licor 43, pineapple, passionfruit, Prosecco

## ORDER OF EVENTS

4.00pm - WE DO!

5.30pm - DRINK & GRAZE

7.45pm - SPEECHES

8.30pm - BOWL FOOD

9.15pm - CAKE TIME

9.30pm - LIVE MUSIC

1.00am - GRAB A TAXI

Thank you  
CATHERINE & ANNE

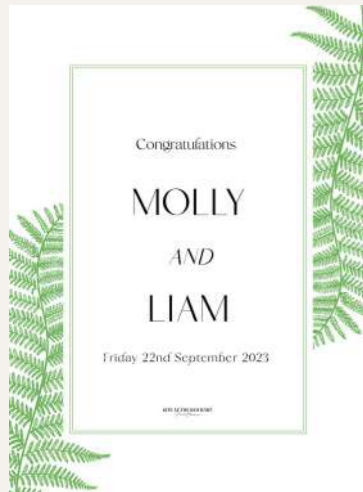
DESIGN

# Graphic design and print

To make the whole process as smooth as possible we also offer a graphic design service where we can design and print everything you'll need for your special day.

This includes:

- » Table plan
- » Order of service
- » Welcome sign
- » Table numbers
- » Menus
- » Placecards



## ORDER OF SERVICE

13:00 Ceremony  
13:30 Drinks reception  
14:00 Canapés  
15:30 Wedding dinner  
17:00 Speeches  
17:45 Dessert table opens  
19:00 First dance  
20:30 Late night food  
21:00-02:00 Pink Lloyd bar opens downstairs

### MAIN HALL

19:00 DJ Slick Rick  
19:45 Ryan  
20:30 Ab Fab

**DJS**

### PINK LLOYD BAR

21:15 Frannie Hack  
22:00-late DJ Music & DJ Chimes



We charge a £200 fee for designing all of the above, with printing costs depending on your final numbers.

## FIND YOUR SEAT

### EL YUNQUE

FRANS  
LOUISA  
DOMINIC C  
SIMON  
OLIVER  
GEORGIA  
PETE  
ANISHA  
MURRAY  
DAVID M  
KIRSTY  
LIAM  
MOLLY  
LENNON  
AMANDA  
TRACY

### CHIRRIPO

SARAH  
HELEN  
BRAD  
ELLE P  
CARA  
CRAIG  
BROOKE  
JIM  
TYRELL  
DANE  
STUART  
MIA  
KERRY  
TOM

### RYTEN

JENNIFER  
JOHN SIDERY  
EMMA T  
DEAN  
TESSA  
DAVID H  
SUE  
MARK  
JACKIE  
JOHN SMITH  
CHRIS  
DI  
SIMON  
KAREN  
RUTH  
MIKE  
ROSIE  
MARK

### WOLLUMBIN

HANNAH  
DOM G  
RADHIKA  
ADAM  
ALENA  
DAVID B  
PAUL  
NEGAR  
JIDE  
EMILY  
RUDY  
ASH  
CERI  
TANVIR  
AMY

### TONGARIRO

CHARLIE  
ODILE  
MANDI  
GEORGIA  
SALEM  
ALEX  
EMMA  
VANESSA  
LEE  
JESS  
ALBIE  
MELISSA  
NAZIA  
JON LI  
JOEL  
NEREA  
HENRY  
CAMILLA



# Nominated suppliers

All of our favourite people for everything else you might need.

## FLORISTS

Kerrie - Rose and Carter - [www.roseandcarter.com](http://www.roseandcarter.com)

Town Garden - [www.towngarden.co.uk](http://www.towngarden.co.uk)

## BANDS

RoadRunner - [www.roadrunnerbandlive.co.uk](http://www.roadrunnerbandlive.co.uk)

Tom Braggins Trio - [tombagginsmusic@gmail.com](mailto:tombagginsmusic@gmail.com)

SK and The Kings - [hello@skandthekings.com](mailto:hello@skandthekings.com)

## MUSICIANS

Hobo Chic - [www.hobochic.co.uk](http://www.hobochic.co.uk)

Joey Hanson - [www.joeyhansonmusic.co.uk](http://www.joeyhansonmusic.co.uk)

Cara Beard - [www.carabeardmusic.co.uk](http://www.carabeardmusic.co.uk)

## DJ

Mark Kenzie - [djkenzielive@gmail.com](mailto:djkenzielive@gmail.com)

## CAKES

Neighbourhood Bakes - [www.neighbourhoodbakes.com](http://www.neighbourhoodbakes.com)





THE LAST PUBLIC HANGING IN HITCHIN IS SAID TO HAVE BEEN IN THE YARD OF THE RED HART PUBLIC HOUSE

RESTAURANT

MRS WESTWOOD

# Testimonials

"Thank you to the Kite and The Red Hart team for working so hard to make our wedding celebrations the best day it possibly could be.... The venue itself is already decorated beautifully. The food was outstanding and you can tell that a lot of thought and love had been put into it. The cocktails were delicious. And as a bonus the staff were attentive, welcoming and friendly whilst still being professional. We've since had raving reviews about the venue, the food, the booze and how friendly the staff were"

- JULIA K - GOOGLE

" We held our wedding reception in the Marshall Room at the Kite and it was fantastic! They covered all our needs at very short notice, the food was delicious and the staff were so friendly! Would 100% recommend and would use again in the future!"

- ABBIE B - GOOGLE

" Had our wedding reception here, the venue was amazing, the upstairs room didn't even need any decoration, it has it's own wonderful character. The food was really tasty, beautifully presented and flawlessly catered for 30 people. The staff did a fantastic job all round, and we really appreciate the effort they went to, to make our day run wonderfully smoothly."

- LAURIE C - GOOGLE

We recently had our wedding reception at the kite and we simply couldn't recommend them enough. From start to finish Jess and Ben's attention to detail, can do approach and general loveliness shone through. They were open to our ideas whilst having some great tips on how we could make our day unique. The service was outstanding on the day from all the team too. We opted for a sit down wedding breakfast for about 60 in the stretch tent and a grazing board for our evening guests (about 80 folk in total so quite a big do). It was a perfect summers evening and the kites facilities lends itself to this beautifully with all our guests dancing in the courtyard - such a fabulous buzz. For us it was the perfect blend of an informal reception but with real style, class and intimacy.

- RUTH S - GOOGLE

We recently had the absolute privilege of hosting our wedding reception at the Kite. Ben, Jess and the team were absolutely exceptional and could not have done more for us. In the build up the communication was excellent and no questions were left unanswered. The venue itself was absolutely stunning and they put so much effort into helping us and our vendors to make things perfect, including some last minute changes due to the weather. We had so many compliments about how brilliant all the staff were on the day. We opted for a full day hire of the whole venue and a grazing table for the evening words can't describe how delicious this was, our guest are still talking about the sausage rolls to this day! We had a number of guests with gluten allergies and this was catered to with ease!

Thank you so much Ben, Jess and the team, you all truly made our Wedding Day one to remember!

- JENNIFER W- GOOGLE



Photo by The Wardette Studio  
@the\_wardette\_studio

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## *Freehouse*



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## How to find us

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[info@kiteredhart.co.uk](mailto:info@kiteredhart.co.uk)  
[@kiteredhart](#)  
01462 441551

28-29 Bucklersbury  
Hitchin  
SG5 1BG

Parking is available at Portmill Car Park or St Mary's Car Park. Both are within a 5 minute walk and free after 6pm.

The closest train station is Hitchin which is a 15 minute walk away.

## Enquire today

[www.kiteredhart.co.uk](http://www.kiteredhart.co.uk)  
[info@kiteredhart.co.uk](mailto:info@kiteredhart.co.uk)  
[@kiteredhart](#)