

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.



CIVIL CEREMONIES

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



Full Venue Hire Rates 2025

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 £2700
Minimum spend £7500

APRIL, MAY, SEPTEMBER & OCTOBER

Venue hire fee £3700
Minimum spend £8000

JUNE, JULY, AUGUST

Venue hire fee: £4200
Minimum spend £9500

DECEMBER

No wedding hires available

FRIDAYS AND SATURDAYS

JANUARY, FEBRUARY, MARCH & NOVEMBER

Venue hire fee £5800
Minimum spend £10,000

APRIL, MAY, SEPTEMBER & OCTOBER

Venue hire fee £6850
Minimum spend £12,000

JUNE, JULY, AUGUST

Venue hire fee: £7300
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 - £13 per person
- » 4 options - £16 per person

WEDDING BREAKFAST

- » Maximum of 60 guests
- » £69 per person
- » Add foccacia with whipped butter +£3.5pp
- » Hosted in either the Marshall Room, restaurant space or outdoors under our stretch tent

LUXURY GRAZING TABLE

- » Minimum order of 50 guests
- » £41 per person

EVENING FOOD

- » Minimum order of 40 guests
- » 1 option - £14 per person (chips £6.50 per portion)

KIDS MEALS

- » £21 per person:
- » Chicken goujons + chips
- » Fish goujons + chips
- » Pasta with cherry tomato sauce
- » Dessert - ice cream

WELCOME DRINKS

- » Prosecco - £8.90 per glass
- » Champagne or English sparkling wine - £14 per glass
- » Kite G&T - £9.90
- » Aperol Spritz - £9.90
- » Corona 330ml - £5.90
- » Peroni 330ml - £5.90
- » Sparkling elderflower - £4.90

EXTRAS

- » Hire fee of microphone and PA speaker: £79
- » Outdoor gas heaters: £380
- » Supplier meals (photographers etc): £25pp
- » Corkage fee: £22 per bottle for still wine and Prosecco, £27 for Champagne
- » Still or sparkling water: £4.50 per 750ml bottle
- » Pre-wedding tastings of food and wines: £159 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

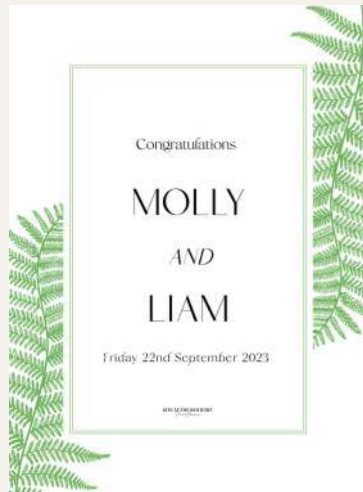
DESIGN

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 £240 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

Town Garden - www.towngarden.co.uk

BANDS

RoadRunner - www.roadrunnerbandlive.co.uk

Tom Braggins Trio - tombagginsmusic@gmail.com

SK and The Kings - hello@skandthekings.com

MUSICIANS

Hobo Chic - www.hobochic.co.uk

Joey Hanson - www.joeyhansonmusic.co.uk

Cara Beard - www.carabeardmusic.co.uk

DJ

Mark Kenzie - djkenzielive@gmail.com

CAKES

Neighbourhood Bakes - 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

KITE AT THE RED HART

Freehouse



Photo by The Wardette Studio
@the_wardette_studio

How to find us

www.kiteredhart.co.uk
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
info@kiteredhart.co.uk
[@kiteredhart](#)