



Woodlands Castle

Events, Celebrations
& Private Parties



Are you looking for a beautiful venue to host a special occasion or event?

Woodlands Castle is the perfect venue to suit your every event requirement; from special occasions and celebrations to life celebrations and naming ceremonies. With a range of stunning rooms and exceptional menus, to suit the more intimate party or larger affair, we can accommodate your every need.

Our charming 17th century house is home to stunning country house style rooms suitable for private dining and smaller events for 10 to 40 guests.

Our Garden Pavilion is perfect for larger events from 50 to 200 guests; and is home to a fully stocked bar, luxurious lavatories and sparkly overhead dancefloor canopy.

The grounds are home to a manicured lawn enclosed by beautiful woodlands and feature a summer house, pond and Victorian rose garden veranda which is perfect for summer performances and garden parties.

Spaces

FOR EVENTS OF ALL TYPES & SIZES

Birthday Parties & Milestone Celebrations

Wedding Anniversaries

Wakes & Life Celebrations

Family Gatherings & Private Dinner Parties

Garden Parties & Summer BBQ's

Corporate Award Dinners

Charity Balls & Special Events

Filming & Photoshoots

Engagement Gatherings & Vow Renewals

Christenings & Naming Ceremonies

Outdoor Events & Community Fetes

Afternoon Tea Parties

We can provide all your food and drink requirements with our excellent resident catering team; and arrange activities and entertainment for you alongside offering a list of recommended suppliers for all your event needs and requirements. Our dedicated and expert events team can help plan your event and will ensure your event runs smoothly on the day.

Contact our events team to see how we can help you today 01823 444955

Large Events

In the Garden Pavilion

Our Garden Pavilion is nestled in the walled garden overlooking the grounds. This is our largest and most versatile room which is fantastic for wedding receptions and parties. It can seat up to 200 people for wedding breakfasts.

This well lit room has mood lighting chandeliers, up lighters and LED lighting above the dance floor. The walls are draped with ivory linings and the ends are glass giving the space a modern, light and airy feel with no pillars or obstructions. We have purposely created this wonderful space to allow you the option to work with any colour scheme or theme although it is beautiful as it is.

50 guests or more

Exclusive use of our large pavilion, bar and grounds. Complimentary use of our PA system for music for your party.

Hire Price
£650

Contact our events team to see how we can help you today 01823 444955

Small Events

In the House

Within the charming 17th Century house there are several beautiful rooms with period features, each very different and all perfect for the intimate private celebration or occasion.

RUISHTON

Ruishton is a beautiful blue room at the front of the house and overlooks the rose trellised veranda and woodland gardens beyond. The original Georgian window seat provides a relaxing place to sit and is a gorgeous backdrop for photos. This room is licensed for small civil ceremonies.

ORCHARD

Orchard is the largest room in the house, the walls are opulently hung with old masters and the large regency windows are framed with pale gold silk curtains to match the gilt gold cornices that have been lovingly restored.

This room is perfect for smaller wedding parties.

ILMINSTER

Ilminster has views over the garden and rose trellised veranda and makes an ideal bar area for functions in the house. It also provides a charming garden walkway through its French windows, so for larger functions your guests can flow easily from drinks in the house to dinner in the Garden Pavilion.

STOKE SUITE

Stoke is one of our bridal rooms, it's light and airy with its double aspect windows and has lovely views over the grounds and pond. It is absolutely perfect for hair and make up preparations and starting the celebrations.

BLACKBROOK

Blackbrook has views to the front of the property and provides an additional relaxing area for the bridal party to prepare for the big event. This room is often used as the dressing room for the final preparation and finishing touches.

HENLADE

Henlade has double aspect windows giving you great views of the grounds & driveway. It is home to our resident Knight in Shining Armour, and therefore used as a changing room for the groomsmen.



Small Parties

Hire Prices

10-24 guests

Exclusive use of our Ruishton Suite within the main house, the grounds and our Ilminster bar in the house. Complimentary use of our PA system for music for your party @ £175

Hire Prices

£175

Under 24 guests

Exclusive use of our Orchard room within the main house, the grounds and our Ilminster bar in house. Complimentary use of our PA system for music for your party @ £330.00

£330

24-50 guests

Exclusive use of our main house for your private party. The main house hire includes us of the downstairs Orchard Suite, Ruishton Suite, Ilminster Bar and upstairs rooms Henlade, Blackbrook & Stock Suites, and our beautiful lawn and grounds. Complimentary use of our PA system for music for your party @ £500.00

£500

Exclusive Use

Party Packages (minimum of 50 guests)

Perfect for special occasions, large events and celebrations

Blackdown Party Package

Arrival cocktail from the event cocktail menu

BBQ | Finger Buffet or Hog Roast

Exclusive use of our pavilion and grounds from 7pm- midnight

DJ & Disco from 7pm until 11.30pm

£35

Per Person

Mendip Party Package

Arrival cocktail from the event cocktail menu

Two course meal (main & dessert) from the Chive Menu

Tea and coffee

Exclusive use of our pavilion and grounds from 7pm- midnight

DJ & Disco from 7pm until 11.30pm

£40

Per Person

Quantock Party Package

Arrival fizz or cocktail from the event cocktail menu

Canapes

Three course meal from the Chive Menu

Tea and coffee

Exclusive use of our pavilion and grounds from 7pm- midnight

DJ & Disco from 7pm until 11.30pm

£45

Per Person

*All packages include the use of our easel/ candelabras centre pieces/cake stand/ PA system.
Additionally, all furniture, tableware, linen, cutlery, glassware. Fully stocked bar & staff. An event planner.

Event Cocktail

List

Peach Bubbly (Peach schnapps & fizz)

Strawberry Lemon Mojito (Fresh strawberry, rum, mint and lemon)

Pink Gin & Lemon (Pink gin, lemonade and fresh strawberries)

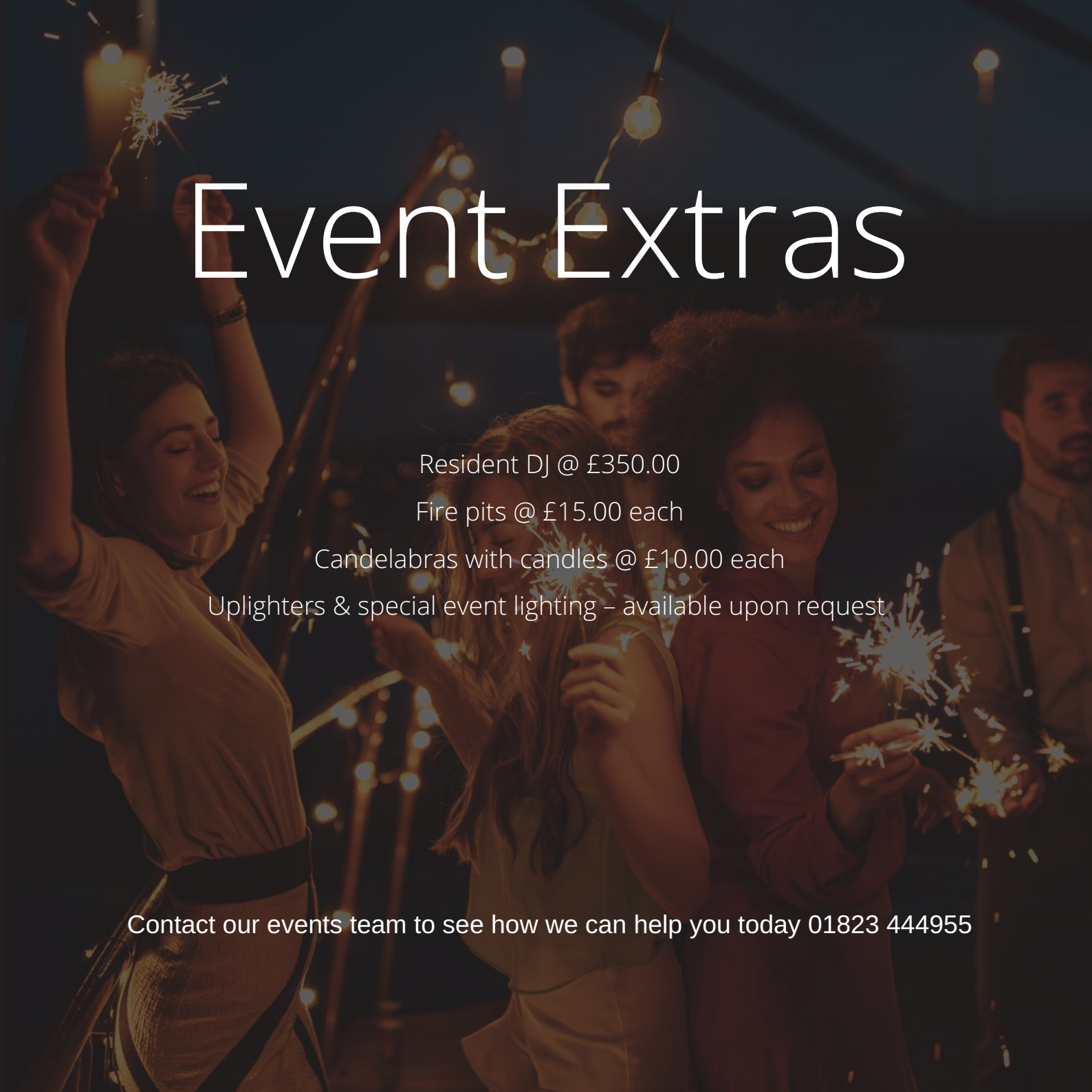
Elderflower Fizz Cocktail (Elderflower sparkly, fizz and fresh blueberry)

Summer Pimms | Winter Pimms (Pimms, lemonade, summer or winter fruits and fresh mint)

Sparkling Fruit Cider

Warm Spiced Winter Cocktail (Spices, burnt orange, mulled cider or wine and fresh apple)

Contact our events team to see how we can help you today 01823 444955

A group of people are celebrating at night. In the foreground, a woman on the left is smiling and holding a sparkler high in the air. Next to her, another woman is also smiling and holding a sparkler. To the right, a man is partially visible, also holding a sparkler. The background is dark, but there are many warm, glowing string lights hanging from above, creating a festive atmosphere. The overall image has a warm, golden-brown color palette.

Event Extras

Resident DJ @ £350.00

Fire pits @ £15.00 each

Candelabras with candles @ £10.00 each

Uplighters & special event lighting – available upon request

Contact our events team to see how we can help you today 01823 444955



Event Menu

Chive Menu

2 courses at £24 per head | 3 courses at £28 per head

The sit-down menu includes assorted bread rolls to begin and tea and coffee to follow...

Starters

Beef Tomato and mozzarella on a bed of wild rocket with pesto dressing
Duck and candied orange pate served with Scottish oatcakes, date and fig relish and mixed leaves
Smoked salmon and dill tartlet, served with baby leaf salad and lemon mayonnaise
Trio of melon served with a red berry coulis
Warm goats cheese and red onion tart with balsamic dressing (v)

Mains

Supreme of chicken wrapped in bacon served with a white wine and mushroom sauce
Traditional roast beef, with Yorkshire pudding and gravy accompanied with horseradish
Baked fillet of salmon with a lemon and herb crust served with a lemon and caper butter
Crispy belly pork with a Somerset cider sauce
Wild mushroom and truffle risotto with rocket and parmesan (v) (gf)
Roasted peppers stuffed with tomato rice, olives and halloumi topped with herb crumb (v)

All served with baby potatoes roasted in olive oil and rosemary along with seasonal vegetables

Desserts

Lemon posset with almond tuile
Profiteroles with warm chocolate sauce
Individual pavlova with summer berry compote
Vanilla tartlet with fresh raspberries and crème fraiche
Homemade strawberry cheesecake
Sticky toffee pudding with salted caramel sauce

Rosemary Menu

2 courses at £40 per head | 3 courses at £46 per head

Starters

Crab and salmon cakes, summer salad and chunky tartar
Roasted vegetable terrine with balsamic glaze (gf) (df) (v) (vg)
Smoked chicken, pancetta and feta salad with romaine lettuce and Caesar dressing (gf)
Chilled vichyssoise with chives (gf) (v)

Mains

Breast of duck with star anise, port and red currant sauce (gf) (df)
Whole poussin with garlic and rosemary wrapped in streaky bacon with chicken jus (gf)
Herb crusted rack of lamb with a red wine and rosemary jus
Pan seared fillet of salmon with Cajun spices with red pepper sauce (gf) (df)
Roasted peppers stuffed with tomato rice, olives and haloumi topped with herb crumb (v)

All served with baby potatoes roasted in olive oil and rosemary along with seasonal vegetables

Desserts

Chocolate fondants with ice-cream (v)
Sticky toffee pudding with toffee sauce (v)
Baked New York cheesecake with raspberry compote (v)
Glazed lemon tart with blueberries (v)

Luxurious Lavender Menu

2 courses at £50 per head | 3 courses at £60 per head

Starters

Smoked duck and smoked chicken with a mango salsa (gf) (df)

Prawn and crayfish cocktail (gf)

Twice baked cheddar cheese soufflé with a pesto drizzle

Fillet of beef with a beetroot horseradish (gf)

Followed by your choice of lemon, Somerset cider or champagne sorbet (gf) (v) (vg)

Mains

Loin of lamb with a whisky and orange sauce (gf)

Wild mushroom risotto with white truffle shavings (gf) (v)

Monkfish stuffed with red peppers finished with a lemon and caper sauce (gf)

Beef wellington served with rich Madeira gravy

All served with baby potatoes roasted in olive oil and rosemary along with seasonal vegetables

Desserts

Raspberry crème brulee (v)

Petits pot au chocolate with rum (v) (gf)

Blueberry and frangipane tart served with clotted cream (v)

Trio of desserts – lemon posse with a lavender shortbread heart, mini pavlova and seasonal fruit (v)

Somerset Ploughman's Sharer

£19 or £24 with dessert

Wooden sharing boards

served to the table loaded with:

- A selection of cured meats, parma ham, salami and chorizo (GF) (DF)
- Home-cooked sliced ham (GF) (DF)
- Selection of local chesses – Vintage Cheddar, Somerset Brie & Stilton (v)
- Selection of pickles, chutneys and olives (GF) (DF)
- Selection of fresh fruit – Figs, pomegranate, dates & grapes (GF)
- Lightly salted kettle crisps (GF)
- Buttered new potatoes (GF)
- Rustic bread selection (GF available upon request)
- Mixed nuts (GF)
- Selection of cheese biscuits and Italian snacks (v)

Dessert

Choose 3 different dessert options for your guests to choose on the day

- Wonderful pavlovas with seasonal fruits (v)
- Profiteroles with a warm chocolate and rum sauce (v) (GF)
- Sticky toffee pudding with warm toffee fudge sauce (v)
- Vanilla fruit tartlets (v)
- Chocolate cup filled with a duo of dark and white chocolate mousses served with a berry compote (v)
- Peach and raspberry cheesecake with a duo of coulis (v)

BBQ Menu

Try one of our delicious BBQs! All our food is locally sourced and cooked in front of you! All menus come with sautéed onions and burger cheese.

Option One £10pp

Homemade beef burgers
Butchers choice sausages
Spiced lentil burgers
Selection of rolls
Selection of sauces

Option Two £12pp

Homemade burgers
Butchers choice sausages
Spiced lentil burgers
Chicken kebabs
Green salad
Homemade Coleslaw
Selection of rolls
Selection of sauces

Option Three £16pp

Homemade burgers
Butchers choice sausages
Spiced lentil burgers
Marinated chicken portions
King prawn skewers
Green salad
Homemade coleslaw
Selection of rolls
Selection of sauces

Buffet Menus

Finger Buffet Menu £14 per head

Selection of rustic sandwiches

Coronation Chicken
Honey Roast Ham
Cheese and Chutney
Egg Mayonnaise
Tuna and Spring Onion

Basket of Oven Baked Crisps
Potato Wedges
Sausage Rolls
Cheese and Onion Rolls
Breaded Chicken Goujons
Mature Cheddar and Caramelised Red Onion Tartlets

Rustic Cheese Buffet Menu £14 per head

Selection of Cooked Meats

Roast Beef, Roast Turkey and Ham

Selection of Cheeses

Cheddar, Brie and Stilton
Crackers
Chutneys

Assorted Rolls and Butter

White, Brown and Granary
Pickled Onions
Beetroot
Pickle
Two Salad Choices
Roast Potatoes
Quiche
Sausage Rolls

Hog Roast Menu

£12 per head / £14 per head with extras
Minimum 50 people- half pig / Minimum 100 people- whole pig

Succulent slow roasted pig with crispy crackling

Homemade Tartlets for Vegetarians
Sage and Onion Stuffing
Fresh White Baps
Apple Sauce and BBQ sauce

Extras

Roast Potatoes or Buttered New Potatoes
Green Salad

Slow Roast Lamb Menu

£22 a head or £24 per head with extras

Slow roasted whole lamb
Alternatively choose the tastiest part of meat
Tender boned and rolled shoulder joints
Carved by the chef

Choose from- Chinese pancakes, pitta pockets or flat bread
Hoisin sauce
Fresh mint raita
Spring onions and cucumber

Extras

Roast potatoes or buttered new potatoes
Green salad

Children's Menu

2 Courses at £20 or Lunchboxes at £7.50

Mains

Local sausages, creamy mash and peas
Mini pizzas, homemade potato wedges and crudities (v)
Macaroni cheese with garlic bread (v)
Chicken goujons, homemade potato wedges and baked beans

Desserts

Vanilla ice cream with chocolate sauce (GF) (v)
Mini banana spilt (GF) (v)
Mini chocolate pots (GF) (v)

Lunchbox

Choice of Ham or cheese sandwich
Piece of fresh fruit
Carton of juice
Packet of crisps
Homemade cupcake



Woodlands Castle

LET'S BRING YOUR EVENT TO LIFE

Woodlands Castle, Ruishton Ln, Taunton TA3 5LU

Call 01823 444955

Email events@woodlandscastle.co.uk



ONE