

A romantic scene of a bride and groom walking away from the camera on a dirt path through a vineyard. The bride is wearing a long, white, lace-trimmed gown, and the groom is in a dark suit. The sun is setting in the background, creating a warm, golden glow. The vineyard rows are visible on the left, and lush greenery is on the right.

WEDDINGS AT
RATHFINNY WINE ESTATE

2023 - 2024

Rathfinny Wine Estate is dedicated to

**PRODUCING SOME OF THE WORLD'S
FINEST SPARKLING WINE FROM THE
SOUTH DOWNS IN SUSSEX**

Founded in 2010 by husband and wife, Mark and Sarah Driver, Rathfinny was once a working arable farm, located in the South Downs National Park, an area of outstanding natural beauty in Southern England. It occupies the main part of the Cradle Valley, on a south-facing slope close to the iconic Cuckmere Valley, just three miles from the sea and the famous Seven Sisters cliffs.



DIVIDED ACROSS OUR SECLUDED WINE ESTATE, OUR EXCLUSIVE WEDDING VENUES RANGE FROM THE INTIMATE TASTING ROOM, WITH PANORAMIC VIEWS OF THE Vineyard, TO THE SENSITIVELY RESTORED FLINT BARNS FARMHOUSE, DESIGNED TO HOST THOSE LOOKING FOR A SUPERLATIVE BARN WEDDING CELEBRATION.



THE FLINT BARN

Unique and historic buildings, located in the Cradle Valley, that lie at the western end of Rathfinny Wine Estate. A wedding at the Flint Barns includes private access to the Flint Barns and its 10 en-suite bedrooms.



THE TASTING ROOM

Located with our award-winning Winery, with panoramic views of the Vineyard and South Downs, our Tasting Room venue is perfect for a small and intimate wedding.



CURATORS OF BESPOKE EVENTS AND OUTSTANDING EXPERIENCES

The wedding team at Rathfinny Wine Estate will support you through every step of your venue planning with the utmost attention to detail.

Weddings at Rathfinny Estate offer an idyllic location with perfect celebration spaces, mouth-watering menus and homely accommodation. Our versatile wedding venues will be exclusively yours to enjoy. Whether you are having an intimate gathering or larger party, we can provide everything you need for a perfect celebration.

Nested in the Cradle Valley, where the coast meets countryside

THE FLINT BARN



THE FLINT BARNES INCLUSIONS

- Exclusive use of the Flint Barns for 2 nights
- Accommodation for up to 25 people in our 10 ensuite bedrooms
- Home cooked breakfast both mornings for all staying guests
- Large marquee with transparent sides to enjoy the views of the Vineyard which includes a dancefloor and Rathfinny branded bar
- Use of enclosed courtyard with outdoor furniture
- Personal wedding coordinator from first enquiry to the wedding day
- Use of Vineyard grounds for photographs
- Use of live music permit until 11pm
- Use of quiet lounge area
- Easel to display your table plan
- Fire pits including logs & kindle



A wedding at

THE FLINT BARNES

A wedding at the Flint Barns includes private access to the original farmhouse at Rathfinny Farm. The building has been sympathetically restored with reclaimed oak structures and flooring. Contemporary glass windows and doors open up the rooms with natural light, whilst vaulted ceilings and exposed brickwork shows off the impressive masonry.

With the labour of family love and keen attention to design, the interiors have been transformed with understated sophistication. Modest yet comfy, The Flint Barns now houses 10 en-suite bedrooms, offering beautifully appointed “home away from home” accommodation to relax and enjoy your special day with friends and family.



THE FLINT BARN'S COURTYARD

A spacious and enclosed outdoor ceremony and entertainment space, adjoining The Flint Barns building.

120 for a Sparkling Reception

120 for a Seated Ceremony

(Please note the Courtyard is weather dependant)





THE FLINT BARN'S MARQUEE

Our aesthetic marquee option offers another dimension for your reception with uninterrupted views of the Vineyard.

120 for Dinner (*with the option to be fully enclosed*)

120 for a Sparkling Reception







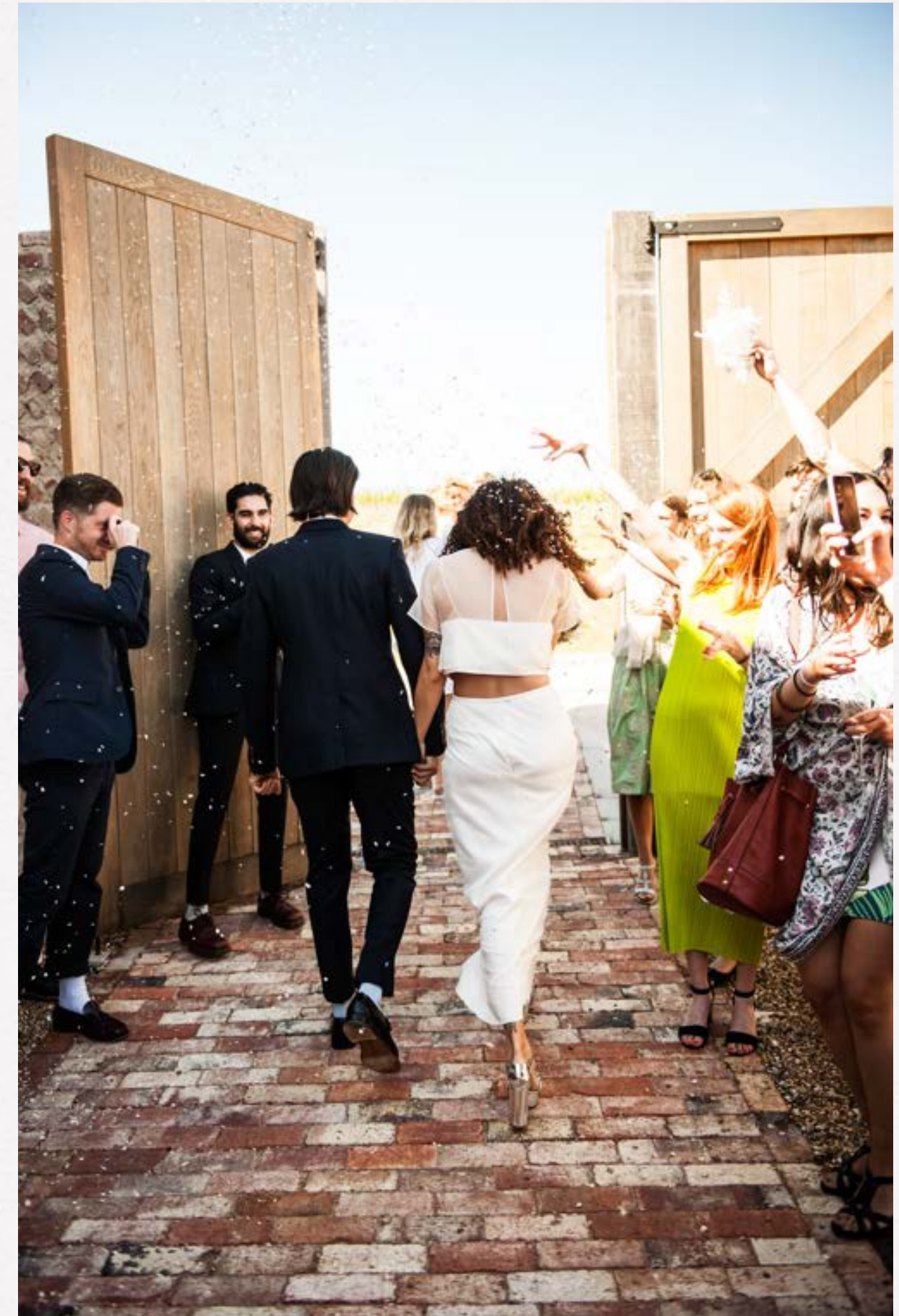


THE FLINT BARN'S LOUNGE

Retire to the lounge with a glass of Sussex Sparkling for a quiet moment. Fitted with a fireplace and beautifully upholstered seating, this is the perfect cosy spot to unwind with your guests and reflect on your magical day.

END OF THE NIGHT

After an unforgettable night of celebration, there is no need to worry about the logistics of guest accommodation as your nearest and dearest can retire to bedrooms at the Flint Barns. We also have excellent relationships with a selection of local hotels and bed and breakfasts in Alfriston village who can accommodate extra guests.



THE FLINT BARN'S ACCOMODATION

Sleep up to 25 guests in 10 en-suite bedrooms that have been carefully furnished with luxurious mattresses, soft bed linen, local art prints and indulgent body washes to ensure everyone has a relaxing stay.





THE FLINT BARN'S FOOD AND DRINK





We are proud to partner with

THE HERB KITCHEN

The Herb Kitchen has an extensive background in wedding catering, with a combined 30 years of experience that draws upon expertise gained through Michelin starred restaurants, luxury hotels and private cooking for Royalty.

Closely aligned to Rathfinny's principles of quality, The Herb Kitchen takes inspiration from our sense of place, using local suppliers from the soil to the sea. Menus are seasonal, produce-driven and flavour forward, using wood-fired cooking methods for an extra spectacle.

You and your guests can expect attentive service with canapés and welcome drinks, followed by a three-course table service or a 'canteen-style' buffet. In addition, a fully staffed vintage food truck can provide late-night eats such as sourdough toasties, noodles and nachos, perfect after a long day of celebrating.



We are proud to partner with

THE HERB KITCHEN

The Herb Kitchen team will diligently work with you to create a bespoke catering experience. The menus will be influenced by your tastes, interests, dietary needs, seasonality of produce, style of your occasion and your budget.

Ingredients are respected and handled so as to reflect where they are sourced from. Having built long-standing relationships with farmers, suppliers and people who share their passion for high quality, fresh produce, The Herb kitchen is able to utilise all that is available on our doorstep, on the foothills of the South Downs.

Your personal Events Manager will help to assist the running of your celebrations during your day, taking great care to provide the best possible service for you and your guests. Rest assured, an experienced front of house team will provide a professional and friendly service. For those extra details and finishing touches, you can also enjoy event styling and set up services by Annie Fern. Annie draws upon her experience in styling, floristry and events to deliver a range of creative designs for your celebration and removes any added pressure from your guests and day.

SAMPLE SPRING/SUMMER SOCIAL MENU

Snacks - *Served to you and your guests with arrival drinks*

Whole Grain wheat cracker, Sue's crab & creme fraiche Wagyu skirt & wild garlic anticuchos

Smoked chickpea panisse, chipotle, lime

Rathfinny vine leaf dolmades, fermented wheat berries, Sussex Lamb

Served to the table

Sourdough + focaccia & our butter

Starter

REBEL charcuterie

Seasonal salamis, hams & Do Ya, mozzarella, marinated bbq'd allotment vegetables, olives, ferments, preserves, oil & seeds

From the fire

New season slow grown hebridean lamb from Sussex

Cooked over local wood on the THK asado

Fermented blackcurrants, summer herbs & green tomato salsa

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Summer lettuce, roasted pistachios and emulsion, summer herbs

Newly dug potatoes, smoked butter, dried lovage & flowers

Wood roast Namayasai beetroots (Robins beetroot, baked over coals, oak aged elderberry vinegar, horseradish)

Room for dessert

"2020 pavlovas" *(the future)*

Sunflower meringue, local - fresh & dried berries, Rathfinny blanc de blanc sabayon, Roast cherry stone & elderflower caramel



SAMPLE EVENING FOOD MENU

Masala fries - roti, makhani sauce, curry leaf (v)

Nasi lemak - Fried rice with REBEL Do Ya, egg, pickled cucumber salad Pulled fosse meadow chicken tacos - habanero salsa, fennel & coriander

Dirty Al Pastor tacos - smoked pork shoulder, chipotle & lime

Drunk again noodles - Sussex pork belly, Arbol chillies & miso Ox tongue chilli nachos - monterey jack, cheddar & sour cream Chicken tikka poutine - curd, gravy

Stuffed potato skins - broccoli, blue cheese & almond (v) Cheese quesadillas - jalapeno, epazote & guacamole

Truffled mac & cheese - pangritata (v)

THK fried chicken - Free range chicken (THKFC) & ranch

Overnight pork ribs - mole, bbq'd cabbage leaf

Southdowns pork hot dog - holy fuck sauce, crispy onions

Charred halloumi - flatbread, baba ganoush, salted tomatoes (v)

Sourdough toasties cooked in beef fat with;

Sussex charmer & Rickies pickles (v) Maple cured bacon, comte, pear Sticky beef & onion

A collection of vintage food trucks are available for late food service as a optional extra, please ask for more details







DRINKS

Your wedding wouldn't be complete without Rathfinny's Sussex Sparkling to accompany your reception. A fully-staffed bar will be on hand to look after your guests. You will have access to the complete Rathfinny wine portfolio, including our highly acclaimed Classic Cuvée, Blanc de Blancs and Blanc de Noirs and of course our expressive sparkling Rosé.

At Rathfinny, we have also created a range of still wines under the Cradle Valley label and a selection of Seven Sisters spirits that are perfect for cocktails. Our comprehensive wine list offers everything you'll for your special day. Why not enjoy a complimentary tasting with one of our wine experts to introduce you to the portfolio?



Nested in the heart of the Vineyard

TASTING ROOM



THE TASTING ROOM INCLUSIONS

- Exclusive use of the Tasting Room restaurant
- Exclusive use of balcony with panoramic views
- Personal wedding coordinator first enquiry to wedding day
- Selection of canapes, 3 course meal, tea and coffee and petit fours for up to 30 guests
- Tables, chairs, cutlery, and white tablecloths included
- Use of Vineyard grounds for photographs
- Option to book accommodation at the Flint Barns (subject to availability)

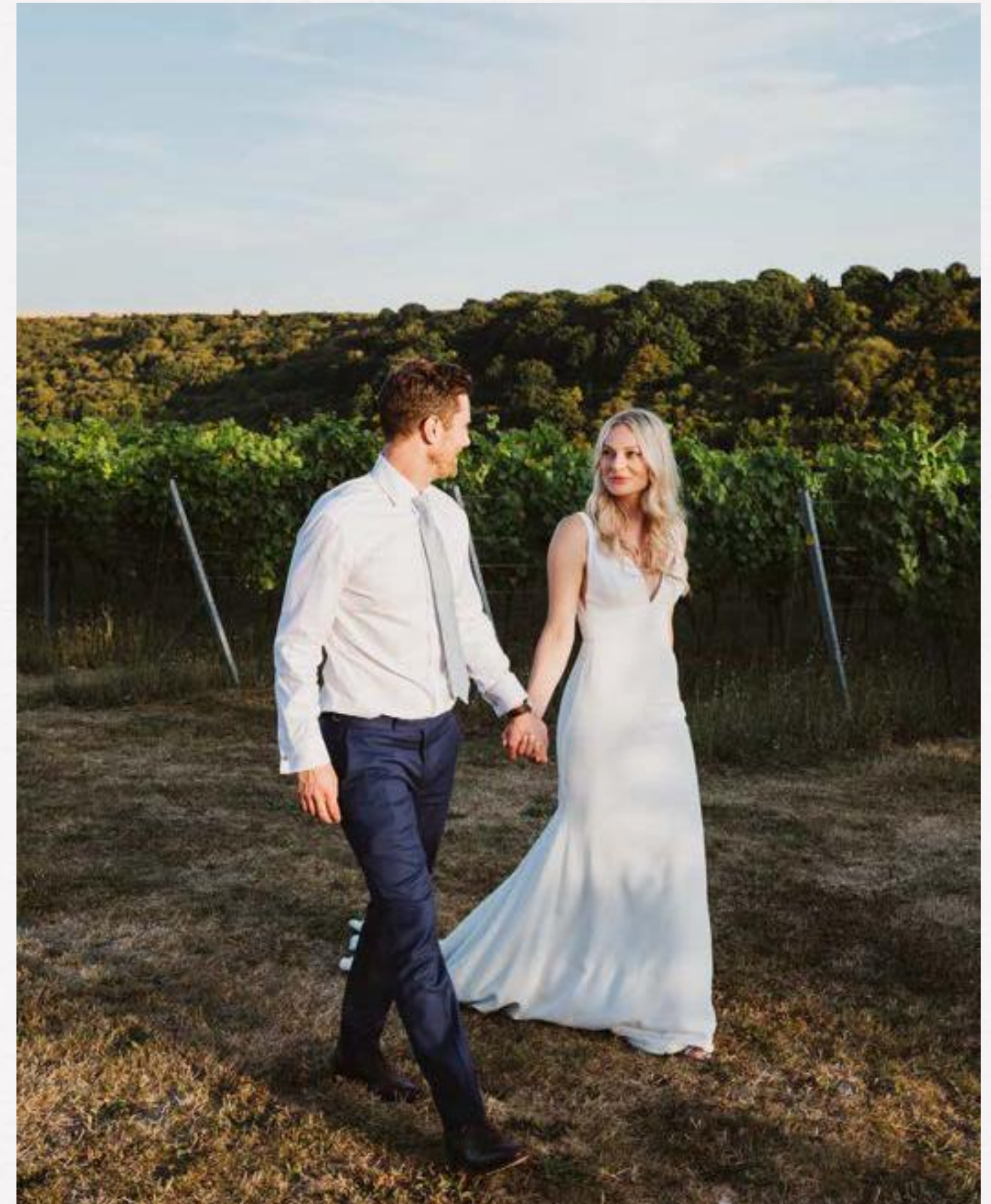


A wedding at

THE TASTING ROOM

If you are planning a smaller more intimate wedding then our Tasting Room is available for your celebration. Set within the Winery with stunning, panoramic views of the Vineyard and the South Downs

Our Tasting Room team will be on hand to make your day extra special with your nearest and dearest. Headed up by Chris Bailey in the kitchen and our front of house team.



THE TASTING ROOM RESTAURANT & BALCONY

Your celebration will include:

- Exclusive use of our Tasting Room restaurant and balcony for up to 30 people
- Canapés served on the balcony
- Three course wedding breakfast menu cooked by our Estate Head Chef Chris Bailey and his team
- Coffee and petite four

Accommodation for guests can be booked at the Flint Barns subject to availability







THE TASTING ROOM FOOD AND DRINK



SAMPLE WEDDING MENU

Canapés

Gougeres with wild mushroom, truffle and parmesan
 Music bread with smoked salmon, pickled cucumber, wild dill
 Bruschetta of green olive tapenade and local goat's cheese
 Chicken and jamon croquettes with manchago and aioli

Starters

Burrata di bufala, nutbourne heritage tomatoes, iced gazpacho, lovage pesto croutes, wild herbs
 Chargrilled sea trout, radish, fennel and jersey royal salad, crab gribiche
 South Brockswell asparagus, parmesan polenta, slow cooked farm egg, Brighton n'duja

Mains

Roasted stone bass, courgettes, samphire, deep sea mussel and 'Rathfinny' beurre blanc
 Fosse meadow chicken, braised gem lettuce, young peas, smoked pancetta sauce
 Roasted summer squash, pumpkin seed granola, cep mushroom arancini, wood roasted mushrooms
 Sirloin of South Downs beef cooked over coals with local asparagus, grilled onion sauce (served pink, supplement + £5 per person)

To share at the table

Jersey royal potatoes, chive oil
 Seasonal farm vegetables from Lewes
 Salad of local farm leaves and flowers, buttermilk and pecorino

Dessert

Lemon mascarpone tartlet, English strawberries, roasted strawberry sorbet, verbena meringue
 Pistachio and olive oil torte, poached cherries, dark chocolate and crème fraiche
 Sussex berry trifle- vanilla panna cotta, madeleine sponge, sauternes custard, elderflower and berry jelly, chantilly vanilla cream and toasted almonds





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A perfect backdrop for your wedding photography

THE VINEYARD





CONTACT US

Get in touch with our events team today and let us start working together to create your unique and special occasion.

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[@RATHFINNYESTATE.COM](https://www.instagram.com/RATHFINNYESTATE.COM)

TRUSTED SUPPLIERS

Although you are welcome to use your own suppliers, we have curated a small list of some of the great businesses that we have worked with us who we know and love...

PHOTOGRAPHERS

[Jacqui McSweeney](#)

[Georgina Piper](#)

[Sally Faith](#)

[Shell Sperling](#)

FLORISTS

[Bloominati Florals](#)

[Bulb Floristry](#)

[Flower and Branch](#)

HAIR AND MAKEUP

[Naomi Spurr](#)

[Makeover Box](#)

LIVE MUSIC

[Go Commando](#)

[Emma Clarke](#)

CAKES

[Emily's mixing bowl](#)

A PLACE

BEYOND

BELIEF

