

WEDDINGS AT
RATHFINNY WINE ESTATE
2026

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 is 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, just three miles from the sea and the iconic Seven Sisters cliffs.

Today, Rathfinny Estate comprises of 93 hectares of vines, made up of the principle sparkling wine grapes: Pinot Noir, Chardonnay and Pinot Meunier. We are proud to be a family-owned, grower-producer with B Corp certification. We craft low-intervention, traditional method, vintage sparkling wines with PDO status that are a true expression of our single-estate terroir.



OUR WINE ESTATE IS HOME TO TWO WEDDING VENUES OFFERING EXCLUSIVE USE TO YOUR PARTY. CHOOSE FROM THE INTIMATE TASTING ROOM, WITH PANORAMIC VIEWS OF THE VINEYARD OR THE FLINT BARNS FARMHOUSE.



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 venue including 10 en-suite bedrooms, as well as a two-bedroom cottage that sleeps four guests and provides the perfect bridal preparation suite.



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.

Nestled in the Cradle Valley, where the coast meets countryside

THE FLINT BARN

A wedding at the Flint Barns includes private access to the farmhouse. 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 showcase the impressive masonry.



THE FLINT BARN INCLUSIONS

- Exclusive use of the Flint Barns for 2 nights
- Accommodation for up to 25 people in our 10 ensuite bedrooms
- Use of Rathfinny Cottage which comfortably sleeps an additional 4 guests and up to three dogs
- Home cooked breakfast both mornings for all staying guests
- Choice of two marquees, plus tables, chairs, dancefloor and 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



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 MARQUEE

Choose between two aesthetic marquee options to offer another dimension for your reception with uninterrupted views of the Vineyard.

120 for Dinner (a bigger marquee to seat 150 guests can be provided on request for an additional fee)

120 for a Sparkling Reception



Clearspan Marquee — a contemporary structure without interior supports or poles which offers a stylish yet practical space for you to make your own.



Sailcloth Marquee — these beautiful, bespoke, handmade tents embrace everything associated with exquisite British craftsmanship. The addition of wooden side and centre poles provide an added touch of rustic elegance to your wedding.







THE FLINT BARNS 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 in the Flint Barns and Cottage. 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.

We also have excellent relationships with a selection of local hotels and bed and breakfasts in Alfriston village who can accommodate extra guests.

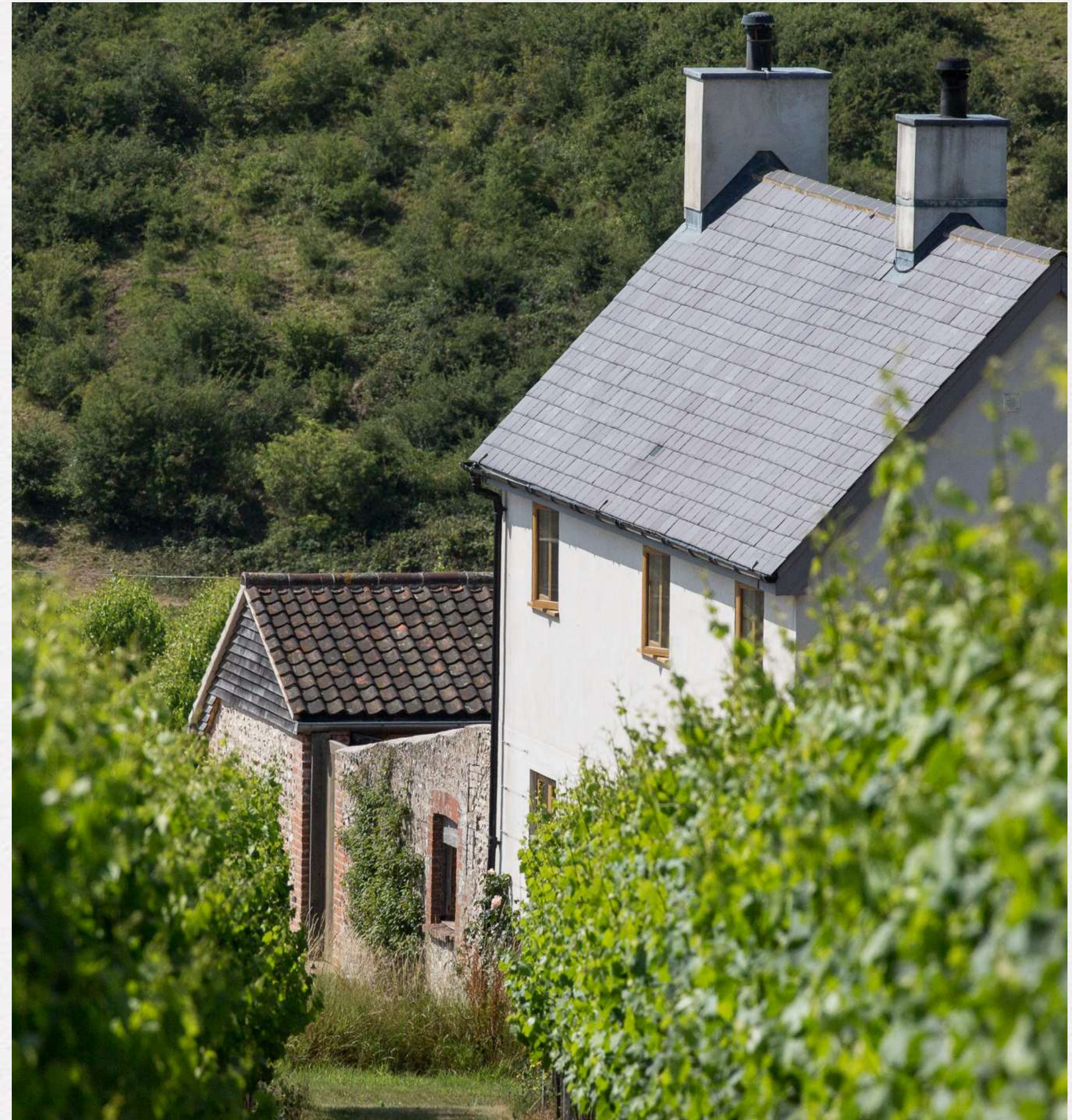


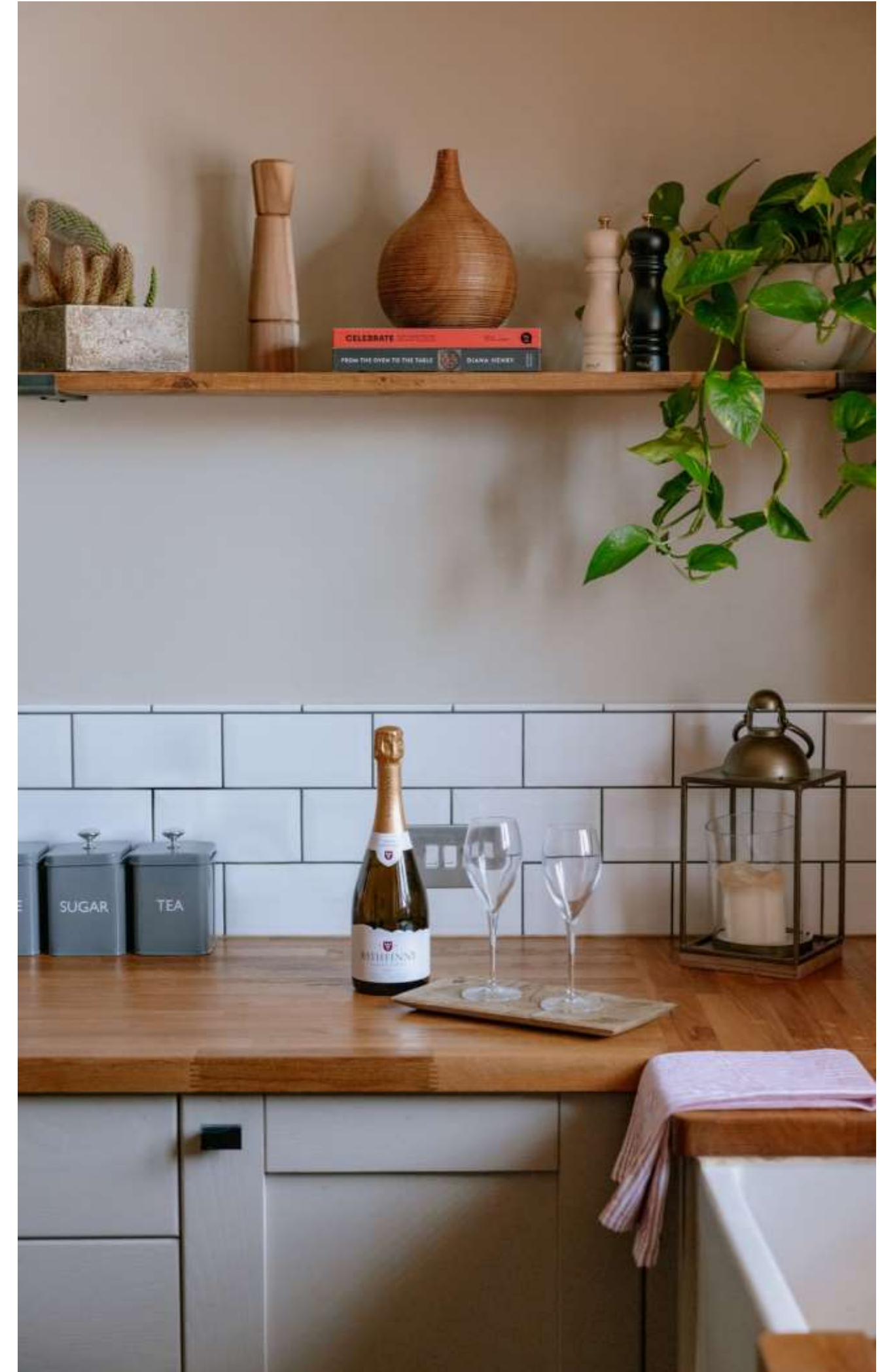


RATHFINNY COTTAGE

Lovingly designed by the Driver family (owners of Rathfinny), the interiors marry country chic with clean and contemporary touches. Relax and unwind with home comforts including a fully equipped kitchen, private courtyard, two bedrooms, utility room and open plan living and dining space.

The Cottage is perfectly located in the same vicinity as the Flint Barns, meaning you won't have to travel far. The Cottage is included with your Flint Barns wedding package and could be used as the bridal preparation suite, with ample space to get ready for the big day and can be used to accommodate an additional four overnight guests.







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.

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

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.

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 & DoYa, mozzarella, marinated BBQ 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 (Robin beetroot, baked over coals, oak-aged elderberry vinegar, horseradish)

Room for dessert?

"2020 pavlovas"

Sunflower meringue, local - fresh & dried berries, Rathfinny Blanc de Blancs 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 cabbage leaf

South Downs pork hot dog – ‘holy fuck’ sauce, crispy onions
Charred halloumi - flatbread, baba ghanoush, salted tomatoes (v)

Sourdough toasties cooked in beef fat with;
Sussex Charmer & Rickie’s pickles (v) maple cured bacon, comté, pear sticky beef & onion

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





DRINKS – COME AND ENJOY A COMPLIMENTARY WINE TASTING

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

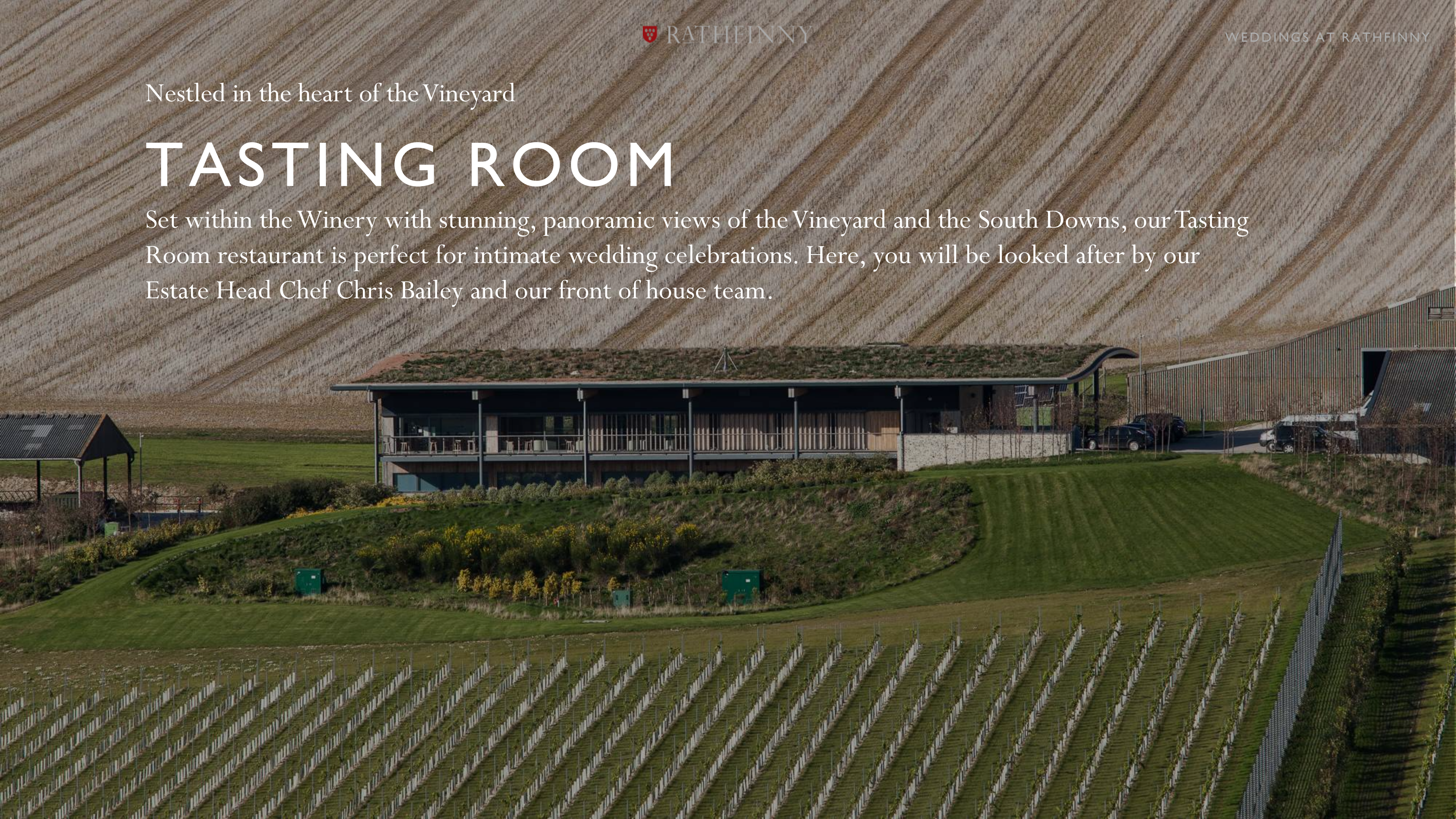
We have also created a range of still wines under the Cradle Valley label and a selection of Seven Sisters spirits that are perfect for cocktails. Our comprehensive wine list offers everything you'll want for your special day.

Why not enjoy a complimentary tasting with one of our experts to introduce you to the portfolio?

Nestled in the heart of the Vineyard

TASTING ROOM

Set within the Winery with stunning, panoramic views of the Vineyard and the South Downs, our Tasting Room restaurant is perfect for intimate wedding celebrations. Here, you will be looked after by our Estate Head Chef Chris Bailey and our front of house team.





THE TASTING ROOM INCLUSIONS

- Exclusive use of the Tasting Room restaurant
- Exclusive use of balcony with panoramic views
- Personal wedding coordinator from first enquiry to wedding day
- Fully staffed by our chef and front of house team
- Bar
- 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 move table to create space for dancing and evening food. Please note, there is no space for a band, but a single DJ or singer would work.
- Option to book accommodation at the Flint Barns (subject to availability)





THE TASTING ROOM FOOD AND DRINK



SAMPLE WEDDING MENU

Canapés

Gougères 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 Brockwells 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

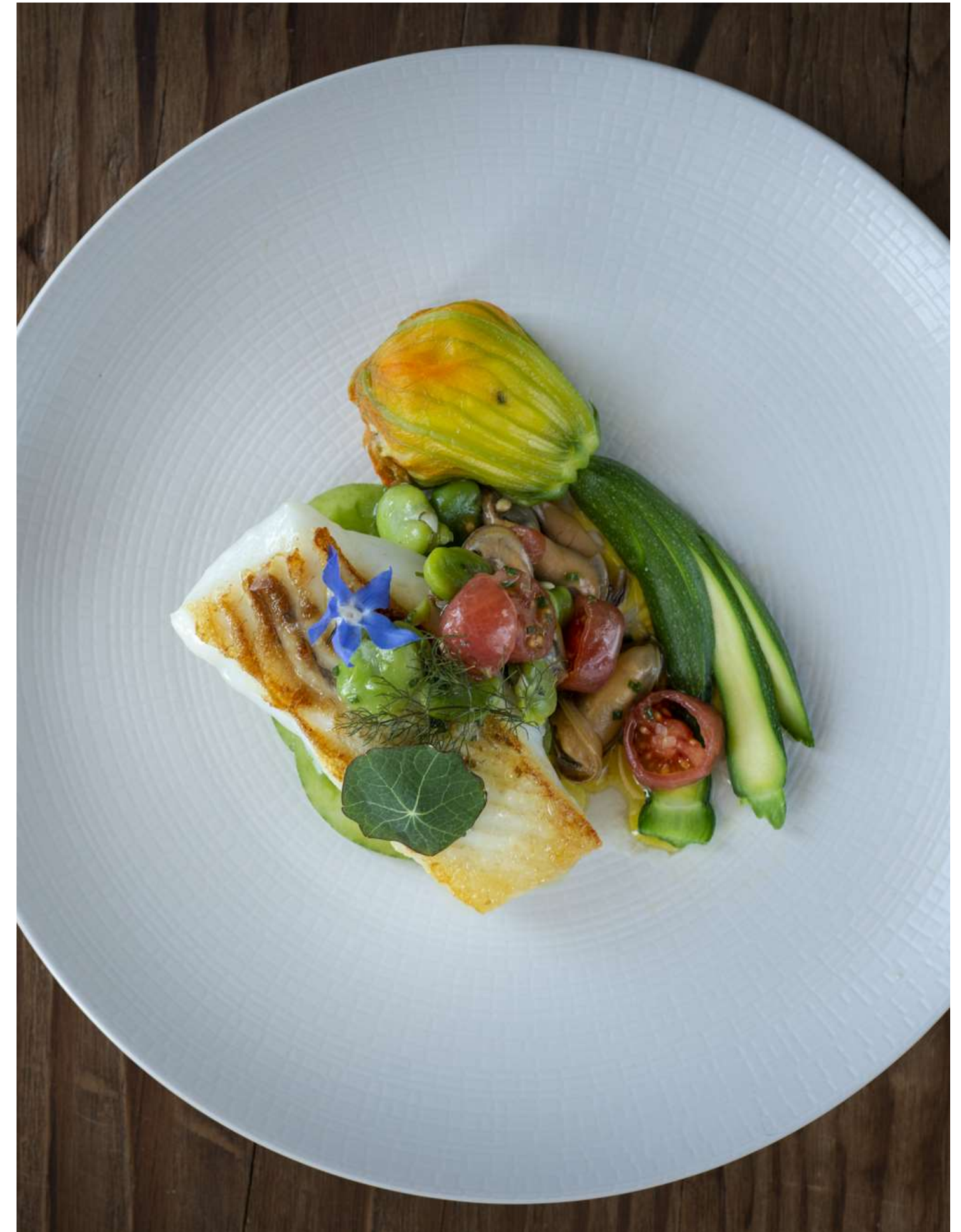
Salad of local farm leaves and flowers, buttermilk and pecorino

Dessert

Lemon mascarpone tartlet, English strawberries, roasted strawberry sorbet, verbena meringue

Pistachio and olive oil torte, poached cherries, dark chocolate and crème fraîche

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







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

Jodi Hanagan

Sarah Rook

Anna Pumer

Mark Horton

Gabriela Matei

FLORISTS

Bloominati Florals

Bulb Floristry

Flower and Branch

Grace Fogg Flowers

Florals by Zayna

Big Field Flowers

HAIR AND MAKEUP

Naomi Spurr

Makeover Box

LIVE MUSIC

Go Commando

Emma Clarke

The Sweet & Lowdown

The Broadway Band

Brando

Jollyboys DJs

Singing Waiters UK

CAKES

Emily's Mixing Bowl

Suzy Bell Cakes

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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