TAUNTON
SCHOOL
ENTERPRISES

Weddings

AT TAUNTON SCHOOL

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EXCEPTIONAL EXPERIENCES

YOUR HAPPILY EVER AFTER STARTS AT TAUNTON SCHOOL

WE CAN CATER FOR WEDDINGS OF ALL TYPES AND SIZES.

Here at Taunton School, we have everything you need to create a truly magical and memorable wedding day. We offer a range of beautiful wedding suites, a stunning onsite chapel, and the best banqueting cuisine in Somerset.

We pride ourselves on offering everything you need for a unique and unforgettable wedding day. We boast a fine range of 19th Century gothic style buildings, complemented by 20th and 21st Century additions, including our state-of-the-art Densham Suite; an impressive contemporary piece of architecture, perfect for a larger wedding.

Our team of dedicated and passionate planners are here to support you with creating the wedding of your dreams.

We are with you every step of the way.

VENUES

YOU ARE SPOILT FOR CHOICE WHEN IT COMES TO CEREMONY OPTIONS

Choose from our charming Old Library, stylish and contemporary Densham Suite, or our pretty Chapel Garden if you prefer an outdoor ceremony.

Our Old Library can accommodate up to 135 for a ceremony, whilst our newest addition of the Densham Suite can comfortably accommodate 400.

We have a number of additional intimate spaces providing you with a variety of options regardless of the number of guests.

SAY 'I DO' IN OUR STUNNING ONSITE CHAPEL

Our enchanting chapel was built in 1907 and comfortably seats 300 in collegiate style pews. Featuring a large, charming chancel and apse, this remarkable space offers a unique and special setting for a memorable wedding ceremony.

ENJOY YOUR WEDDING BREAKFAST IN OUR GRAND DENSHAM SUITE

In September 2020, Taunton School opened one of the largest hospitality event spaces in Taunton. This impressive purpose-built facility is both architecturally beautiful and energy efficient, featuring state-of-the-art sound, vision and lighting.

The venue integrates the old with the new; the traditional gothic stone wall is fused with contemporary glass-fronted space and modern pine, offering a unique and sensational space, perfect for a large and stylish wedding with a guest list of VIPs.

The Densham Suite can cater for 300 seated on round tables, or up to 500 guests for an informal reception or evening party. The room can be equally subdivided to provide separate areas for the day and evening occasions.

Up to 300 Day Guests / Up to 500 Evening Guests

OUR CHARMING OLD LIBRARY

Perfect for a traditional style wedding breakfast of up to 100 guests and evening parties for up to 190 using the additional Winterstoke Suite. The Old Library is a classic and romantic wood-panelled room with beautiful gothic windows and attractive golden chandeliers, offering an essence of timeless elegance and a stylish backdrop for your formal wedding breakfast or evening reception.

For your evening celebration, we can open the library's adjoining rooms revealing a buffet suite and fully stocked bar.

We offer a range of exciting evening menus, from the traditional buffet to hog roasts and street food, catering for all your needs and wishes. Our wedding planners can help you with ideas for styling and suppliers, and we have relationships with a range of quality local recommended suppliers to support smooth planning.

Up to 100 Day Guests / Up to 190 Evening Guests

WEDDING PACKAGES

We believe your wedding day should be as effortless as it is unforgettable.

Our carefully curated wedding packages are designed to take the stress out of planning. From stunning ceremonies and beautifully dressed wedding breakfasts to exceptional catering and professional coordination we can offer everything you need for a seamless, hassle-free experience.

DAY PACKAGE OPTIONS

SILVER PACKAGE

- Romantic ceremony in one of our beautiful venues
- Use of the Densham Suite or Old Library for your wedding meal and evening entertainment
- One glass of sparkling wine for the welcome drink
- 3 course wedding breakfast
- Tea and coffee
- One glass of house wine with the meal
- One glass of sparkling wine for the toast
- White table linen and napkins
- Use of cake stand and knife
- Dedicated wedding coordinator with planning meetings throughout your wedding journey

YEAR	ADULT	CHILD (12 & under)
2025/26	**£78.00/pp**	**£39.00/pp**
2027	**£81.50/pp**	**£40.75/pp**

GOLD PACKAGE

- Romantic ceremony in one of our beautiful venues
- Use of the Densham Suite or Old Library for your wedding meal and evening entertainment
- Two glasses of sparkling wine for the welcome drink
- Selection of 4 canapes on arrival
- 3 course wedding breakfast
- Tea, coffee and chocolate truffles
- Half a bottle of house wine with the meal
- One glass of sparkling wine for the toast
- White table linen and napkins
- Use of cake stand and knife
- Dedicated wedding coordinator with planning meetings throughout your wedding journey

YEAR	ADULT	CHILD (12 & under)
2025/26	**£96.00/pp**	**£48.00/pp**
2027	**£100.00/pp**	**£50.00/pp**

BUILD YOUR OWN WEDDING PACKAGE*

EXTRAS AND UPGRADES

- Sparkling wine or cocktails (per glass) – **£7.00**
- Champagne (per glass) – **£10.00**
- Cheese course (per person) – **£7.50**
- Canapes (based on 4 per person) – **£12.00**

*Prices valid through end of 2026. Prices for 2027 available upon request.

VENUE HIRE OPTIONS

- Old Library – **£350.00**
- Densham Suite – **£750.00** (minimum numbers 80)
- Chapel Garden – **£350.00**
- Chapel – **£750.00** (Chaplain available upon request for an additional fee, please liaise with your wedding planner*)

*You must make your own arrangements in respect of applying for a wedding licence and following the legislation that is required. This is done either through the Registry Office or speaking to the person who will be conducting the service. This is not included in the venue hire cost. We cannot be held responsible or accountable in this matter.

WEDDING MENUS

Delicious food is at the heart of every great celebration.

Our talented catering team is here to make sure your wedding menu is as memorable as the day itself. We offer a wide range of options to suit every taste, style, and dietary need. From elegant 3-course plated dinners to grazing boards or a relaxed summer barbeque you are guaranteed to find something that's perfectly tailored to your celebration.

STARTERS

Chicken Caesar Salad with Sourdough Croutons
A classic take on Caesar salad with baby gem, crispy smoked bacon pieces, soft boiled egg. Finished with homemade Caesar dressing & parmesan shavings

Prosciutto di Parma
Accompanied by sweet balsamic roasted tomatoes & chevre log

Smoked Salmon
With a medley of prawns dressed with horseradish & lime dressing

Prawn & Crayfish
Pickled cucumber, spicy Marie Rose sauce & parsley

Gorgonzola & Mascarpone
Baked on a parmesan crust, served with a caramelized onion chutney

Buffalo Mozzarella & Beef Tomato Salad
With marinated mixed olives, sun-blush tomato, green pesto

Roasted Peach & Prosciutto di Parma Salad
Extra virgin oil, wild rocket & creamy mozzarella

Homemade Leek & Sweet Potato Soup
Finished with toasted garlic croutons

Mushroom & Crumbly Blue Arancini
Finished with a rich tomato sauce & truffle oil

Home Cured Beetroot Salmon
Fresh lime & coriander dressing

Chicken Liver Parfait
Apple caramel chutney & grilled sourdough bread

Pressed Ham Hock & Parsley Terrine
Fresh watercress & piccalilli

Wild Mushroom Soup
Finished with crème fraiche & toasted sourdough croutons

Duo of Fresh Melon Ribbons
Cured Parma ham, fresh lemon & lime dressing

Beetroot & Plant Based Soft Cheese Terrine
Wild rocket & balsamic dressing

Chilled Pea, Mint & Spring Onion Soup
Finished with cream

Smoked Vegan Mackerel & Horseradish Pate
Mint & yoghurt dressing

Roasted Beetroot & Goats Cheese Salad
With a honey dressing

Salmon Fish Cake
Served with capers & lime dressing

Pea & Feta Croquettes
With fresh mint mayo

*Please note some products are seasonal and so may not be available all year round. We are happy to discuss this further with you.

SHARING STARTERS

Supplementary charge applicable as starter for packages

GRAZING BOARDS

Displayed on sharing boards with different delicious breads

Option One

- Selection of mixed meats to include prosciutto di Parma, chorizo, salami
- Vine ripened tomatoes with buffalo mozzarella
- Mixed marinated garlic & herb olives

Option Two

- Smoked salmon with Thai sweet chilli & lime sauce
- Parsley & lemon prawns
- Smoked mackerel pate & garlic mayonnaise
- Pickled cucumber ribbons
- Mixed lettuce & parmesan shavings

Option Three

- Roasted Mediterranean vegetables glazed with balsamic
- Hummus & pesto
- Roasted beetroot, tomato & rocket

MAIN COURSES

Main courses served with Chefs selection of local seasonal vegetables and potatoes

Roasted Local Topside of Beef
Served with Yorkshire pudding & rich red wine jus

Marinated Loin of Cod
On a spring onion potato cake, wilted spinach, light tarragon cream

Breast of Lemon Chicken
With spinach & garlic soft cheese, finished with creamy crème fraiche & crispy smoked bacon pieces

Slow Braised Belly of Pork
On a bed of creamed cabbage, with cider & honey jus

Braised Rump of Lamb
With dauphinoise potatoes & rosemary redcurrant jus

Moroccan Spiced Chicken Breast
On a bed of Moroccan roasted vegetables

Locally Sourced Seared Rump of Beef
Slow braised with wild mushrooms & red wine

Baked Salmon
With fresh dill, lemon wedges & wine, served with fresh roasted vine tomatoes & red onion, finished with pesto oil

Breast of Chicken Wrapped in Cured Bacon
Filled with chorizo & sun blush tomato

Loin of Pork
Stuffed with a fresh mix of thyme, apricots & sausage meat, served on a bed of creamed potato

UPGRADE OPTIONS FOR MAIN COURSE

Supplement of £8.50 per guest

All locally sourced in the Somerset area

Fillet of Beef
Served with dauphinoise potatoes, seasonal vegetables

Cannon of Lamb Fillet
Served on a bed of petit pois a la francaise & minted mustard mash

Roast Duck Breast & Crispy Leg Croquettes
With a blackberry sauce

Herb Crusted 3 Bone Rack of Lamb
Fondant potato, seasonal vegetables

VEGAN & VEGETARIAN

Roasted Tofu with Tamari
Aubergine flower & tomato emulsion

Vegetarian Wellington
Filled with a mix of squash, lentils & beetroot

Char-Grilled Vegetable Stack
Finished with goat's cheese

Roasted Aubergine
With harissa chickpea tabbouleh

A Celebration of Celeriac
A delicious mix of roasted celeriac, puree celeriac & choucroute

DESSERTS

Pot au Chocolate
Finished with cream

Taunton Mess
A delightful mix of sticky meringue, fresh raspberries & cream

Chocolate & Orange Pot
Finished with cream

Berry Cheesecake
Finished with white chocolate

Lemon Posset
Topped with seasonal berries

Triple Chocolate Brownie
With warm caramel sauce, a Baileys shot & clotted cream ice cream

Ginger Cheesecake
With homemade sticky ginger cake, ginger syrup & homemade ginger biscuit

Strawberry & Elderflower Trifle
With ginger jelly & lemon drizzle cake

Gin & Tonic Cheesecake
A twist on a traditional cheesecake utilising our local Exeter Gin and Fevertree Tonic served with frozen lemon

Espresso Martini Tiramisu
A delightful mix of mascarpone & coffee

Warm Sticky Toffee Pudding
With toffee sauce & clotted cream ice cream

Baileys Cheesecake
A traditional cheesecake with the iconic Baileys liqueur

Belgian Chocolate Mousse
With fresh cherries

Lemon Tart
Served with roasted pears & crème fraiche

Trio Of Desserts
(Extra Cost of £1.50 per Person)

Select 3
- Mini Chocolate Brownie
- Mini Pannacotta (Shot Glass)
- Mini Lemon Posset (Shot Glass)
- Mini Pavlova
- Mini Chocolate Cake

CHILDREN'S MENU

CHILDREN'S MENU – UP TO 12-YEAR-OLDS

Starters

- Cucumber & Carrot Sticks with Soft Cheese Dip
- Hummus with Pitta Dippers
- Garlic Bread
- Homemade Soup

Mains

- Pasta Bolognaise with Crusty Bread (or with Garlic Bread)
- Fish Goujons, Chunky Chips & Peas
- Homemade Butchers' Little Sausages, Mashed Potato & Baked Beans (or with Vegetables & Gravy)
- Tomato Pasta with Crusty Bread (or with Garlic Bread)

Desserts

- Jelly with Cream & Sprinkles
- Oreo Chocolate Mousse
- Novelty Ice Cream

CHILDREN'S MENU – UNDER 5

Children's Fun Lunch Box

- Ham or Dairylea Sandwich
- Yoghurt
- Packet of Crisps
- Cucumber Sticks
- Mini Cupcake
- Carton of Apple or Orange Juice

EVENING BUFFETS

Prices valid through end of 2026. Prices for 2027 available upon request.

MENU A

- Selection of Somerset Cheeses
- Accompanied by Chutneys & Crackers
- Baskets of Fresh Local Bread
- Celery & Grapes

£14.95 per guest

MENU B

- Selection of Sandwiches and Wraps
- Marmalade-Glazed Butcher's Sausages
- Marinated Olives
- Breadsticks
- Hummus
- Sticky Ribs
- Sweet Chilli Chicken & Red Pepper Skewers
- Baskets of Fresh Bread
- Spicy Potato Wedges
- Red Slaw
- Dips & Dressings

£19.95 per guest

LOADED MAC & CHEESE BAR

Dishes of creamy macaroni cheese, baked in the oven to create a crusty topping.

Fill up your dish and add your selected topping:

- Crispy Smoked Bacon Pieces
- Cajun Chicken Pieces
- Roasted Pepper, Red Onion & Mushrooms
- Extra Blue Cheese
- Baked Cauliflower Pieces
- Top with Fresh Herbs & a Selection of Sauces

£24.50 per guest

EVENING BUFFETS

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MEAT FEAST

Brioche Bap & Local Roasted Meat

Select from 1 of the following:

- Roasted Topside of Beef with Mustard & Horseradish
- Roasted Turkey Breast with Cranberry & Orange Sauce or Homemade Bread Sauce
- Slow Braised Pulled Pork with Smokey BBQ sauce

All served with Caramelized Onion & Mushrooms

Plus, Roasted Spiced Potato Wedges

Plant Based & Vegetarian Available on Request

£24.50 per guest

'CUT YOUR OWN' SANDWICH STATION

A selection of freshly baked bread, accompanied by different sandwich fillings.

Select 5 Fillings from the Options Below:

- Local Butchers Ham
- Tikka Chicken with Mint Yoghurt on the side
- Coronation Chicken
- Morocco Chicken & Chipotle Mayonnaise on the side
- Mature Cheddar Cheese & Pickle
- Egg & Cress
- Tofu Egg Mayonnaise (vegan)
- Sweet Potato & Black bean (vegan)
- Tuna, Cracked Black Pepper & Vinegar
- Prawn Marierose
- Hummus & Grated Beetroot
- Egg & Smoked Bacon

Fresh Lettuce, Sliced Tomatoes & Cucumber will accompany the fillings as well as sauces and dressings

£24.50 per guest

Upgrade for £3 per guest

- Smoked Salmon with Fresh Lemon
- Roast Sirloin of Beef
- Brie & Cranberry

OPTIONAL EXTRAS TO SUPPORT YOUR EVENING BUFFET

- Bowls of Rosemary & Sea Salt Roast Potatoes – £6.50 per bowl
- Bowls of Chunky Chips – £4.50 per bowl
- Tortilla Chips & Dips – £5.50 per bowl

A BUFFET STYLE DESSERT FOR ANY OF THE BUFFET MENUS

- Homemade Fresh Fruit Pavlova
- Baked Cheesecake Topped with Seasonal Berries
- Lemon Tart
- Bowls of Fresh Fruit Salad or Fresh Strawberries & Cream
- Brownie Bites
- Flapjack Bites
- Rocky Road Bites
- Mini Shortbread Hearts

£6.50 per guest

BARBEQUE MENUS

Prices valid through end of 2026. Prices for 2027 available upon request.

Available April – September

MENU A

- Locally Sourced Fresh Beef Burger
- Bangers Choice of Famous Flavours
- Sweet Sticky Chilli Ribs
- Hot & Spicy Chicken Wings
- Pasta Salad with Roasted Red Pepper & Pesto
- Mixed Green Salad
- Baby Jackets with Garlic Butter
- Red Slaw

Plant Based & Vegetarian Available on Request

£21.00 per guest

MENU B

- Locally Sourced Fresh Beef Burger
- Bangers Choice of Famous Flavours
- Spicy Fish Kebab or Replace with a Lamb Kofta
- Tangy Sweet Chicken Drumsticks
- Cooked to your liking, Locally Sourced Steak
- Homemade Greek Feta Salad
- Pasta Sald with Roasted Red Pepper & Pesto
- Mixed Green Salad
- Baby Jackets with Garlic Butter
- Red Slaw

Plant Based & Vegetarian Available on Request

£24.50 per guest

AFTERNOON TEAS

Prices valid through end of 2026. Prices for 2027 available upon request.

AFTERNOON TEA BUFFET

A Selection of Sandwiches and Wraps:

- Ham & Mustard
- Smoked Salmon & Cream Cheese
- Egg & Cress
- Mature Cheddar & Caramelized Onion
- Coronation Chicken

Homemade Pork & Apricot Sausage Roll

Pea, Mint & Goats Cheese Quiche

Plain & Fruit Scones
With West Country Clotted Cream & Strawberry Jam

A Selection of Cakes:

- Classic Victoria Sandwich
- Chocolate Brownie
- Lemon Drizzle

Teas

- English Breakfast
- Earl Grey
- Decaffeinated Tea
- Green Tea & A selection of Fruit Teas

Premium Roasted & Decaffeinated Coffee

£26.50 per guest

TAUNTON SCHOOL HIGH TEA

A Selection of Sandwiches:

- Ham & Mustard
- Smoked Salmon & Cream Cheese
- Egg & Cress
- Mature Cheddar & Caramelized Onion
- Coronation Chicken

Selection of Mini Cakes:

- Chocolate Brownie
- Mini Flapjack
- Classic Victoria Sandwich

Selection of Savoury Bites:

- Pork & Apricot Rolls
- Pesto Mozzarella Balls & Cherry Tomato Sticks
- Savory Tart

Plain & Fruit Scones
With West Country Clotted Cream & Preserves

Selection of Mini Desserts

Glass of Bubbly
Prosecco, Cava or Bucks Fizz

Teas

- English Breakfast
- Earl Grey
- Decaffeinated Tea
- Green Tea & A selection of Fruit Teas

Premium Roasted & Decaffeinated Coffee

£35.00 per guest

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We would love to talk to you and show you around our beautiful wedding venues. We would be delighted to meet you and discuss your wedding with you. We can take you on a personal tour of our beautiful facilities and develop a bespoke proposal based on your wedding requirements.

Please contact our wedding planner to arrange a viewing appointment.

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