

Borde Hill

Private Hire & Venue Guide



Welcome

Borde Hill is a family-owned country estate set within 383 acres of Grade II* listed Parkland in West Sussex, located just 40 minutes from London, 20 minutes from Brighton and 15 minutes from Gatwick. It is a place to gather, celebrate and connect, where everything we do is guided by the rhythms of nature.

Overlooking the Walled Kitchen Garden, our reimagined Victorian Stables bring together distinctive spaces, each with its own character. From intimate dinners and celebrations to corporate away days and business gatherings, our dining spaces and dedicated workshop provide welcoming settings for every occasion.

Our approach to dining is rooted in the bounty of our biodynamic Walled Kitchen and Market Gardens, with seasonal menus complemented by carefully selected local ingredients. Our talented chefs, florists and event specialists bring their expertise and creativity to every occasion, sharing a belief in casual excellence delivered with warmth and integrity.

It is a pleasure to share Borde Hill with you, and my team and I look forward to welcoming you.

Jay Goddard
(née Stephenson Clarke)

Managing Director and fifth-generation Family custodian of Borde Hill


RESTAURANT ISCA

Restaurant Isca

Seasonal Dining Inspired by Nature

Overlooking the ‘edimental’ Walled Kitchen Garden, Restaurant Isca is set within a striking contemporary glasshouse adjoining the historic Victorian Stables. Light streams through expansive windows, illuminating the plant-filled dining room and creating an inviting setting for private dining and celebrations, with the biodynamic garden as a stunning backdrop.

Named after a rare variety of magnolia found at Borde Hill, Isca draws inspiration from the surrounding landscape. Guided by our ‘Food Metres, Not Miles’ philosophy, thoughtfully crafted menus celebrate the changing seasons, with ingredients grown on the estate alongside the best of Sussex produce.

From welcome cocktails in the glasshouse lounge bar to relaxed drinks in the Walled Kitchen Garden, with its four elemental quadrants of earth, air, water and fire, Isca offers an elegant yet welcoming setting for bringing people together.





Restaurant Isca

Semi-Private Dining

Set within Restaurant Isca's main dining room, our semi-private space is separated by soft draping, creating an intimate setting with views over the Walled Kitchen Garden. Ideal for private lunches, dinners and celebrations, guests can enjoy a sense of privacy while remaining connected to the atmosphere of the wider restaurant.

As the restaurant remains open to other guests, access to the garden terraces within the Walled Kitchen Garden is shared.

Capacity / Setup:
Up to 36 guests seated

Minimum spend:

- Peak Season (Apr–Sept): From £1,500
- Off-Peak Season (Oct–Nov, Jan–Mar): From £1,200
- Festive Season (Nov–Dec): From £1,800

Restaurant Isca

Exclusive Hire

Restaurant Isca offers a distinctive setting for private celebrations and larger gatherings, where seasonal dining and the beauty of the garden come together.

With the restaurant exclusively yours, guests can enjoy a relaxed yet elegant atmosphere, with the flexibility to host drinks receptions, speeches and special moments in both the walled garden and the glasshouse.

Capacity / Setup:
Up to 90 guests seated in restaurant layout,
or 120 guests banquet-style

Minimum spend:

- Peak Season (Apr–Sept): From £7,500
- Off-Peak Season (Oct–Nov, Jan–Mar): From £6,000
- Festive Season (Nov–Dec): From £8,000




EDIE’S KITCHEN



Edie’s Kitchen

Exclusive Venue Hire

With its relaxed atmosphere, private bar and secluded outdoor courtyard, Edie’s Kitchen offers a welcoming setting for informal celebrations, group dining and social gatherings.

From seated dinners to lively drinks receptions, the space can be tailored to suit your occasion, with seasonal food and warm hospitality at the heart of the experience. Exclusive hire of Edie's Kitchen also includes The Potting Shed, an intimate space offering additional flexibility for private gatherings.

Capacity / Setup:

Up to 60 guests seated, or 80 guests standing

Minimum spend:

- Peak Season (Apr–Sept): From £1,500
- Off-Peak Season (Oct–Nov, Jan–Mar): From £1,200
- Festive Season (Nov–Dec): From £1,800



The Workshop

Exclusive Hire

Nestled within the Stables, The Workshop is an adaptable, light-filled space offering a welcoming setting for private celebrations and a variety of occasions. With flexible arrangements for conference-style talks, long-table dining, drinks receptions, company meetings and away days, the space can be tailored to suit your gathering.

Home to **Folde**, The Workshop also provides a tranquil setting for yoga, breathwork and restorative wellbeing experiences. From a moment of calm during a corporate away day to a full-day retreat, sessions can be tailored to your group, offering an opportunity to step away from the everyday. Exclusive hire of **Sauna Oreka,** our woodland sauna, can also be arranged as part of your experience.

Capacity / Setup:
Bespoke arrangements tailored to group size and activities.
Facilities include private showers, washrooms and kitchenette.
In-house catering available, or lunch at Restaurant Isca.

Pricing:
From £350 (flat hire fee)

The Stables

Full Site Exclusive Hire

Enjoy exclusive use of the Stables at Borde Hill, bringing together Restaurant Isca, Edie's Kitchen, The Potting Shed, The Workshop, the Walled Kitchen Garden and private courtyard. Each space offers its own character, creating a collection of distinctive settings for dining, entertaining and gathering.

Ideal for large-scale celebrations, corporate gatherings and immersive brand activations, full-site hire offers the flexibility to create a bespoke event across multiple spaces, from banquet-style dining to an after-party at Edie's Kitchen, complemented by seasonal dining and a welcoming team to take care of every detail.

Capacity / Setup:
Up to 120 guests banquet-style in Restaurant Isca
with pre-drinks / after party in Edie's Kitchen

Pricing:
Please enquire for pricing



Our Spaces At The Stables

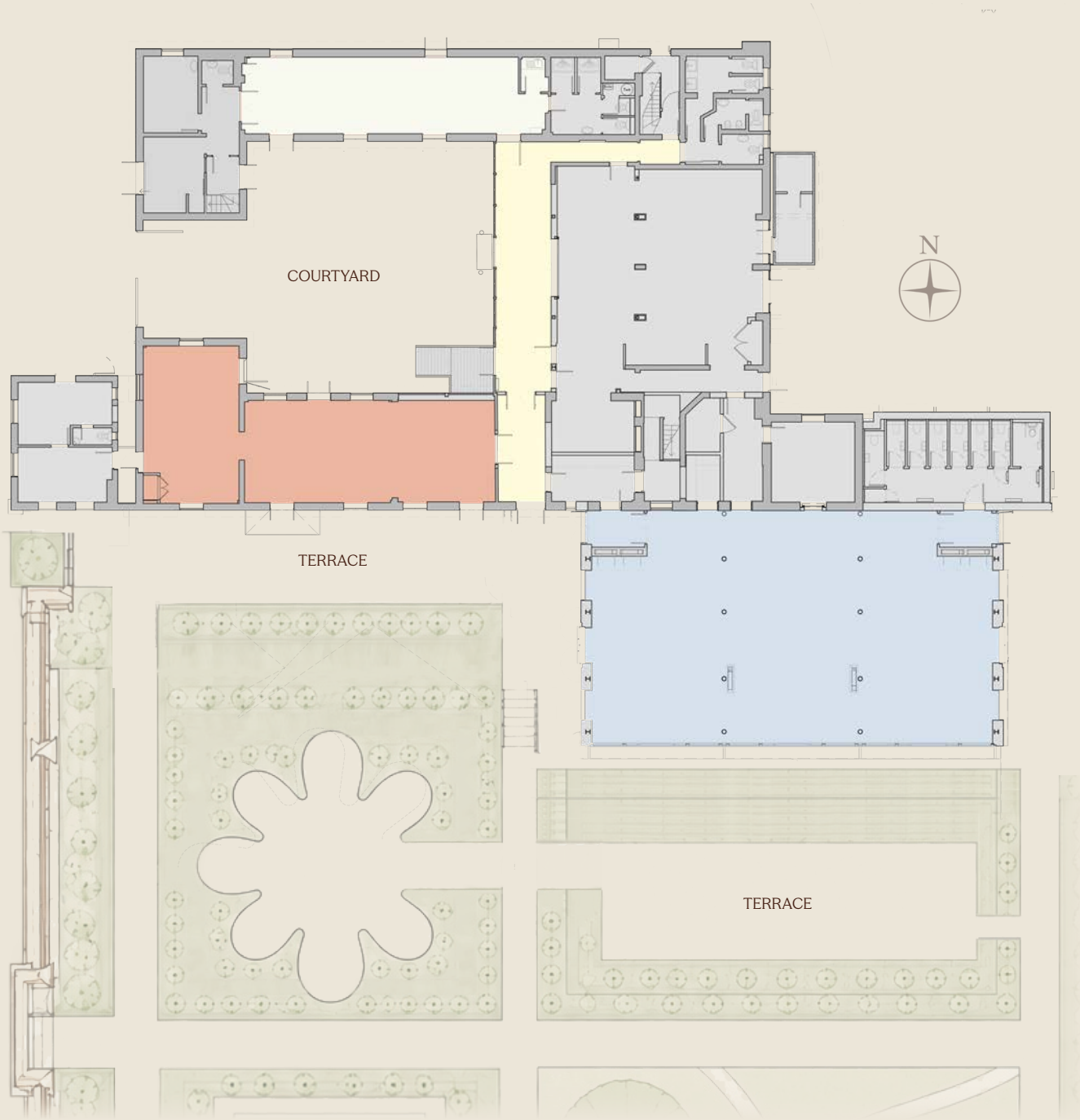
RESTAURANT ISCA
Elegant Glasshouse Dining
Up to 90 guests seated in restaurant layout,
or 120 guests banquet-style

EDIE'S KITCHEN
Relaxed Dining
Up to 60 guests seated or 80 standing

THE POTTING SHED
Intimate Evening Gatherings
Available with Edie's Kitchen or Full Site Hire

THE WORKSHOP
Flexible Event Space

WALLED KITCHEN GARDEN
An 'edimental' biodynamic garden combining ornamental planting with seasonal produce, creating a beautiful backdrop for gatherings at Restaurant Isca.





Corporate Away Days

Borde Hill House & Estate Experiences

Set within Borde Hill's Elizabethan House, dating back to 1598, the Animal Room provides a historic backdrop for corporate away days, meetings and workshops. Its period interiors offer an inspiring space to bring colleagues together.

Beyond the meeting room, tailored experiences invite guests to explore the wider estate and reconnect with nature. Guided Garden tours explore Borde Hill's nationally important plant collection and distinctive ‘outdoor rooms’, including the Rose and Italian Gardens, while foraging walks, yoga and breathwork sessions offer further opportunities to step away from the everyday and return feeling refreshed and inspired.

Capacity / Setup:
Up to 24 guests boardroom-style, or 60 guests in a conference/talk layout. Presentation screen and AV facilities available.

Pricing:
Please enquire for pricing







Restaurant Isca

Refined, multi-course dining inspired by the changing seasons, with thoughtfully composed dishes and elegant presentation. A distinctive dining experience for private celebrations, special occasions and more formal gatherings.

Feasting Menu

SAMPLE

Oat and treacle bread, Wildfarmed sourdough, whipped butter

To Share

Mushroom and malt tart, watercress velouté

Confit chicken wing, grilled onion emulsion, nutmeg and jamon cream

Cured Chalkstream trout, rosehip, elderberries, and cucumber

To Share

South Coast monkfish, white bean, endive and St. Austell mussels

Trenchmore Farm Sirloin, Tasmanian pepperberry, shallot and parsley

Crispy potato, Café de Paris butter

Market Garden salad, herb vinaigrette

Choice of Desserts

Bruadar whisky savarin, blackberry and meadowsweet

Yoghurt cheesecake, Walled Garden apple and verbena

British cheeses, Borde Hill fig



Sample menus and food photography are indicative. Dishes and ingredients vary with the seasons.

Edie’s Kitchen

Relaxed dining centred around generous flavours and family-style sharing platters. From informal celebrations to group dinners and lively courtyard gatherings, Edie’s Kitchen brings people together over comforting, seasonal food.

Edie's

SAMPLE MENU

BREAD

Rosemary focaccia, Two Fields olive oil

TO START

Market Garden tomatoes, shallots & basil
Roasted beetroot, chimichurri, toasted seeds
Burrata, balsamic onion, basil & olive oil,
Curing Rebels charcuterie
Prawn cocktail

TO FOLLOW

Pork collar, bacon jam, hispi cabbage and crème fraîche
Chalkstream trout, crispy potato and braised fennel
Caley Brothers mushroom, black garlic, freekeh and labneh

served with
Fries
Market Garden Salad

TO FINISH

Sticky toffee pudding, clotted cream
Lemon posset, thyme shortbread, blackberry



Canapés

Seasonal canapés, crafted with garden-inspired flavours and carefully selected local ingredients. Perfect for drinks receptions, private celebrations and corporate gatherings, offering an elegant, relaxed way to welcome guests and bring people together.

Canapés

SAMPLE MENU

Sussex Charmer gougère

Chalkstream trout, pickled rose, rye

Crispy potato, Café de Paris emulsion

Seaweed tapioca, chip, mustard cress

Confit duck leg vol-au-vent, black garlic

Sussex Brie, oat cracker, pickled walnut

Mushroom & malt tart

Pea & ricotta tarte fine





Floristry

Bespoke Floral Arrangements

Inspired by the changing seasons and the natural beauty of Borde Hill, our in-house florist creates thoughtful floral arrangements to complement your occasion.

Floristry is available for all private events, with bud vases and bar arrangements offered as standard. For larger displays, from statement urns of seasonal flowers and floral archways to extended table arrangements, our florist will work with you to create bespoke designs that bring your vision to life.

Using carefully selected, primarily British-grown flowers from trusted growers, alongside seasonal blooms cut from our own biodynamic farm, we create arrangements in a range of styles and sizes, tailored to your individual requirements.

Floristry Packages:
Bespoke packages from £1,000, including a personal consultation.

Pricing & Bespoke Proposals

The prices outlined are starting rates and may vary depending on the season, day of the week and individual event requirements.

Our dedicated events team will be happy to discuss your plans and prepare a tailored proposal, including any additional services or experiences you may wish to incorporate.

All minimum spends are exclusive of a 12.5% service charge.

GARDEN PHOTOGRAPHY

Access to Borde Hill's historic Garden for photography can be arranged as an addition to private hire at the Stables, subject to availability and the Garden's public opening hours. Please enquire for pricing.



Terms & Conditions

Thank you for choosing the Stables at Borde Hill for your event. Please take a moment to read our private hire terms below.

BOOKING & PAYMENT

A deposit is required to secure your booking. Your reservation will be confirmed once we have received your signed booking agreement and deposit.

Any additional food, drinks or services requested outside your original booking will be charged separately.

MINIMUM SPEND

All private hire bookings are subject to an agreed minimum spend, exclusive of service charge. A 12.5% service charge will be added to the final food and beverage bill.

If your final spend exceeds the prepaid amount, the outstanding balance must be settled by card before departure. If your spend falls below the agreed minimum, the difference will be retained as a venue hire fee and will not be refunded.

GUEST NUMBERS

Final guest numbers must be confirmed in writing at least fourteen days before your event. Any increases are subject to availability and additional charges. Reductions in guest numbers will not reduce the agreed minimum spend.

Please inform us of any dietary requirements or allergies at least fourteen days before your event so we can accommodate your guests wherever possible.

LIABILITY

Guests are responsible for their personal belongings throughout the event.

The booking organiser is responsible for any damage caused to the venue, furniture or equipment by their guests or contractors, excluding reasonable wear and tear. Any repair or specialist cleaning costs will be invoiced and payable within seven days.

Full booking terms, including cancellation, event timings and external supplier requirements, will be provided with your Booking Agreement.

We look forward to welcoming you to Borde Hill.

Contact

From intimate celebrations to larger corporate gatherings, our dedicated events team would be delighted to help you plan your occasion at Borde Hill. Get in touch to discuss your requirements or to arrange a private viewing of our spaces.

polly.baron@bordehill.co.uk
01444 441102

PERFECTLY LOCATED

A peaceful escape into the Sussex countryside, Borde Hill is just 40 minutes by train from London, 20 minutes from Brighton and 15 minutes from Gatwick Airport. Haywards Heath station is a five-minute taxi ride away, with easy access by road via the A23. For those travelling by car, on-site parking is plentiful.

bordehill.co.uk
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Borde Hill Lane, Haywards Heath, West Sussex, RH16 1XP

