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The question has been popped, the answer's yes, now's the fun part, creating your perfect wedding.

At Wivenhoe House we are here to help turn your dream into a reality. Our beautiful house, parkland setting and expert team all ensure your wedding will have the 'wow' factor. You'll even be impressed by the price.

Start your day in our traditional Drawing Room or out in the Gazebo on the Sunken Lawn before moving to our contemporary Garden Suite for your celebration meal and dancing. The transition is simple and seamless. Your happiness is our priority, which is why we only hold one wedding a day, promising you the undivided attention of our professional dedicated wedding team.

Should you wish for total privacy, we also offer an exclusive private use option including all the bedrooms available at a supplement.

Wivenhoe House has been impressing visitors for over 250 years, we aim to uphold that tradition.







- White linen, crockery, cutlery, glassware and cake knife
 - Buck's Fizz or Pimm's for the drinks reception
- Three course delicious wedding breakfast or BBQ from our create your own menus, including tea, coffee and petit fours —See p18+19
 - Prosecco for your toast drinks
- Choice of six items from our evening finger buffet selection —See p20+21
- Luxury bedroom for the happy couple on the night of the wedding, followed by breakfast which can be enjoyed in your room the following morning
- Access to the venue for pre or post wedding photographs
- Personal attention of our wedding team, from first meeting to last dance



Additional evening guests £25.00pp

Prices exclude venue hire. —See pl2









- White linen, crockery, cutlery, glassware and cake knife
- Prosecco, Peach Bellini cocktails or beer for the drinks reception
- Three course delicious wedding breakfast or BBQ from our create your own menus, including tea, coffee and petit fours —See p18+19
 - Half a bottle of house wine per person
 - Prosecco for your toast drinks
- Choice of seven items from our evening finger buffet selection —See p20+21
 - White chair covers and bows
 - Sweet Cart (excludes sweets and bags)
 - Luxury bedroom for the happy couple on the night of the wedding, followed by breakfast which can be enjoyed in your room the following morning
 - Access to the venue for pre or post wedding photographs
- Personal attention of our wedding team, from first meeting to last dance

Up to 2025 £123.95pp

Additional evening guests £27.00pp

Prices exclude venue hire. —See pl2

Minimum numbers apply during peak season and additional evening guests are chargeable. In addition to our packages, we also offer bespoke options tailored to your preferences and spending plan. Prosecco can be upgraded to Champagne for an additional cost. Children under I year old are free, children I-12 years old are charged at half the adult price. Prices valid up to July 2025. Please note prices could be subject to change due to unexpected inflation.





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- White linen, crockery, cutlery, glassware and cake knife
- Prosecco, chosen cocktail or beer for the drinks reception
 - Selection of traditional canapés
- Three course delicious wedding breakfast or BBQ from our create your own menus, including tea, coffee and petit fours —See p18+19
 - Half a bottle of house wine per person
 - Prosecco for your toast drinks
- Choice of eight items from our evening finger buffet selection —See p20+21
 - White chair covers and bows
 - Sweet cart (excludes sweets and bags)
 - Luxury bedroom the night before the wedding and to get ready, with breakfast
- Luxury bedroom for the happy couple on the night of the wedding, followed by breakfast which can be enjoyed in your room the following morning
- Access to the venue for pre or post wedding photographs
- Personal attention of our wedding team, from first meeting to last dance

Up to 2025 £140.95pp

Additional evening guests £28.00pp

Prices exclude venue hire. —See pl2

Minimum numbers apply during peak season and additional evening guests are chargeable. In addition to our packages, we also offer bespoke options tailored to your preferences and spending plan. Prosecco can be upgraded to Champagne for an additional cost. Children under I year old are free, children I-12 years old are charged at half the adult price. Prices valid up to July 2025. Please note prices could be subject to change due to unexpected inflation.



Venue Hire

Exclusive use of our luxury Signatures and the Drawing Room situated in the historic main house for your ceremony

Exclusive use of the Garden Suite with private bar and dance floor for your wedding meal and evening reception until midnight

Our outdoor wedding gazebo situated in our beautiful grounds for your outdoor ceremony or drinks reception*

Sound system including microphones for outdoor ceremonies and music during your welcome drinks and photographs*

Beautiful grounds for photographs

Use of furnishings, white linen, crockery, glass and tableware

Access to the venue for pre or post wedding photographs

Personal attention of our wedding team, from first meeting to last dance

*Not included in low season

| Up to 2025 | 1 | Mon-Thurs | Fri & Sun | Sat |
|-------------|-------------------------|-----------|-----------|-------|
| Peak Season | April-Oct | £2750 | £3500 | £3900 |
| Low Season | Jan, Feb, Mar, Nov, Dec | £2000 | £2500 | £2900 |
| Minimum Nur | nbers Required | 35 | 50 | 60 |

Example based on up to 2025 rates

Simply choose the package that suits you, then decide on the time of year and day of the week for Venue Hire – and add the two together.

| Rebow Package £123.95 × 60 guests | £7437 |
|---|--------|
| Wedding venue hire rate (Saturday) Peak Season | £3900 |
| Additional evening guests $\pounds 27.00 \times 30$ | £810 |
| Total | £12147 |

Numbers below the minimum can be offered at a supplement. Food, beverages and items not listed are not included in the Wedding Venue Hire. See p6-11 for our Wedding Packages. Prices valid up to July 2025. Please note prices could be subject to change due to unexpected inflation.





Summer wilight Evening Wedding Ceremony & Reception

Up to 2025 from £7999 Additional guests £48pp

Add half bottle of house wine per person at a supplement. Based on 60 extra guests. Luxury ceremony room in the main house overlooking the sunken lawn

Garden Suite function room use for evening reception

Access to venue for pre and post wedding photographs

Prosecco, Buck's Fizz or orange juice for drinks reception

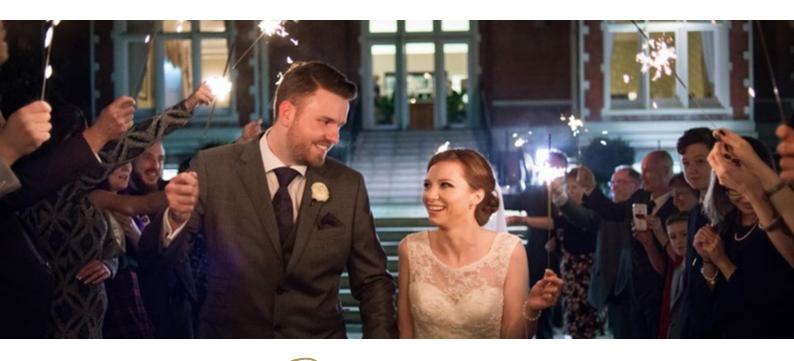
Prosecco for your toast drinks

White linen, chair covers, crockery, cutlery, glassware and cake knife

Choice of hot and cold finger buffet menu or upgrade to BBQ (£5 supplement pp) —See p20+21

Luxury bedroom for the married couple on the night of the wedding, followed by breakfast the next morning

Personal attention of our wedding team, from first meeting to last dance



Evening Reception

Up to 2025 from £4499 Additional guests £36pp

Available on selected dates November to March. Last minute peak season dates may be available at a supplement. Based on 75 adults guests, extra guests available at a supplement.

Garden Suite function room use for evening reception Access to venue for pre and post wedding photographs White linen, chair covers, crockery, cutlery, glassware and cake knife Choice of hot and cold finger buffet menu or upgrade to BBQ (£5 supplement pp) —See p20+21

Luxury bedroom for the married couple on the night of the wedding, followed by breakfast the next morning

Personal attention of our wedding team, from first meeting to last dance

Winter wilight Evening Wedding Ceremony & Reception

Available November-April

Up to 2025 from £5399 Additional guests £48pp

> Add half bottle of house wine per person at a supplement. Based on 60 extra guests.

Luxury ceremony room in the main house overlooking the sunken lawn Garden Suite function room use for evening reception Access to venue for pre and post wedding photographs Prosecco, Buck's Fizz or orange juice for drinks reception Prosecco for your toast drinks White linen, chair covers, crockery, cutlery, glassware and cake knife Choice of hot and cold finger buffet menu —See p20+21 Luxury bedroom for the married couple on the night of the wedding, followed by breakfast the next morning

Personal attention of our wedding team, from first meeting to last dance

Thirlwind Jackad

Available November-April or six months out all year round

Packages from £7500 Additional day guests £95pp Children £47.50 Luxury ceremony room in the main house or outside ceremony on our sunken lawn

Garden suite function room use for evening reception and wedding breakfast

White linen, crockery, cutlery, glassware and cake knife

Prosecco, or bucks fizz for drinks reception

Three course delicious wedding breakfast from our create your own menus, including tea, coffee and petit fours

Half a bottle of house wine per person

Prosecco for your toast drinks

Evening buffet consisting of hot and cold finger buffet

White chair covers and bows

Luxury bedroom for the happy couple on the night of the wedding, followed by breakfast which can be enjoyed in your room

Access to the venue for pre or post wedding photographs

Personal attention of our wedding team, from first meeting to last dance

Based on 50 guests

Extras

Our Bedrooms

In our beautiful historic house, you'll find 16 spacious and elegant rooms. Each is as exclusive, traditional, and stylish as it is unique. The hotel's contemporary garden wing offers 24 rooms and suites with stunning views over Wivenhoe House's lawns and parkland.



Luxury Hen Parties

It's true, sometimes only the very best will do, and if a girl can't enjoy a little luxury on her own hen party, then when can she? Our luxury hen packages include everything to make your celebration one to remember...

If pamper hampers, cocktail making classes, afternoon tea and a luxury dinner sound like your kind of thing, then look no further! We have a few packages on offer to suit different needs, so just enquire with one of our lovely wedding coordinators for more information!



Dining & Afternoon Tea

Our wonderful chefs concentrate on using the best of British produce to create great tastes and culinary delights, delivered with attentive service perfect for a pre wedding dinner.

Wivenhoe House's delicious afternoon tea is served daily making an ideal pre wedding celebration.



Finishing Touches

Luxury Canapés £9.50pp

Honey Glazed Cocktail Sausages (GI, Mu) Smoked Chicken Caesar Salad (GI, E, Fi, Mi, N) Dingley Dell Ham Hock with apple (Gl, Ce, Mu, E, So, Mi) Roast Beef with stilton & rocket (GI, Mi, Su, E, So) Smoked Mackerel Pâté with capers, lemon & toast (GI, Fi, Mi, Su) Whipped Goats Cheese & Crème Fraîche with red onion chutney (GI, Mi, Su, Mu, Ce) Smoked Salmon with horseradish blini & chive cream (GI, Fi, E, Mi, Mu) Aubergine Flatbread with crumbled falafel & coriander (GI, Se, Mu) Smoked Cheddar & Pesto Tartlet (GI, Mi, Mu, Ce, Su, E) Garlic Bruschetta with slow roast tomato & mushroom kethcup (Gl, Mi, Mu, Ce, Su, E) Squash & Sage Arancini (Ce, So, Su) Slow Cooked Brawn with gherkins, mustard & herbs (Ce, So, Su)

Decor

| Sweet Cart | £100 |
|---------------------------------|------|
| Doughnut wall (excl. doughnuts) | £50 |
| Cake Stand | £25 |
| Engraved Cake Knife as a gift | tbc |
| Back Drop & Drapes | £450 |

Drinks Packages

| Pimm's & Lemonade | £25 per jug |
|----------------------------------|-------------|
| Winter Pimm's | £25 per jug |
| Jugs of Fruit Punch / Mocktail | £IO |
| Bucket – Beer selection ×10 | £45 |
| Bucket – Soft drinks selection > | <10 £30 |
| Champagne Toast Upgrade | £7pp |

Enhanced Food Packages

Add a course to your Wedding Breakfast:

| Sorbet course | £5pp |
|-------------------------------|---------|
| Cheese course | £9.50pp |
| A selection of luxury canapés | £9.50pp |

Prices current as of May 2023. Subject to change.

ALLERGENS

Ce Celery GI Gluten E Eggs Fi Fish Mi Milk Mo Molluscs Mu Mustard N Nuts Se Sesame So Soya Su Sulphites







STARTERS

Smoked salmon with capers, chervil & lemon dressing (Fi, Mu, Su)

Chicken liver pate with apple chutney & toasted brioche (Mi, E, Mu, Su, Gl)

Ham hock terrine with mustard dressing & gem lettuce (Mu, Su, Ce)

Salad of prawns with rocket, red onion & citrus dressing (Cr, Su, Mu)

Glazed goat's cheese with garlic ciabatta & beetroot relish V (Gl, Mi, Su, Mu)

Falafel flatbread with harissa mayo, red onion & rocket pesto V (GI, Su, Mu, N (cashew))

Roasted tomato soup with crusty bread V (GI, So, Mi)

MAINS

Breast of chicken with potato fondant, wild mushroom sauce & seasonal vegetables (Ce, Mi, Mu, Su)

Slow cooked featherblade of beef with truffle mash, red wine sauce & seasonal vegetables (Ce, Su, Mi)

Whole baked sea bass with new potatoes, braised fennel & prawn & crayfish butter (Fi, Mi, Ce, Su, Cr)

Steak & ale pie with mash potatoes, seasonal vegetables & onion gravy (Gl, Ce, Su, E, Mi)

Herb crusted salmon with crushed potatoes, Riesling cream sauce & seasonal vegetables (Fi, Su, Mi, Ce)

Roast (sirloin of beef/chicken) (Ce, Su, Mi, GI, E, Mu) / nut roast Vg (N (hazelnuts), So, Ce, Su, Gl, E, Mu) with roast potatoes, root vegetables, Yorkshire pudding & gravy (Ce, Su, Mi, Gl, E, Mu)

Wild mushroom with spinach & garlic Wellington, roast potatoes, root vegetables & gravy V (GI, Su, Ce, So, Mu)

Roasted squash gnocchi with wilted rocket, sage crisps & shaved cheese V (Mi, GI, Su, Ce, N (cashew))

ALLERGENS

Ce Celery GI Gluten Cr Crustaceans E Eggs Fi Fish Lu Lupin Mi Milk Mo Molluscs Mu Mustard N Nuts P Peanuts Se Sesame So Soya Su Sulphites Vg Vegan

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DESSERTS

Chocolate brownie with marshmallow, chocolate sauce & vanilla cream (GI, Mi, E, So, Su)

Sticky date pudding with toffee sauce & clotted cream (GI, Mi, E)

Baked vanilla cheesecake, Kirsch poached cherries (Mi, Su, E)

Glazed lemon tart with berries with Chantilly cream (Gl, E, Mi, So)

Apple crumble tart with custard Vg available (GI, Mi, E, So)

We ask you to choose a set menu for all of your guests. Should you require a multi-choice menu a \pounds 5pp supplement applies to the whole group.

CHILDREN'S MENU

Served with juice and water

STARTERS

Soup of the day with bread (GI) Humus, pitta and carrot sticks (GI, Se) Cheesy garlic bread (GI, Mi)

MAIN COURSES

Sausage and mash in a Yorkshire with gravy (GI, E, Mi) Hamburger and oven baked wedges (GI, E, Mi) Chicken goujons, oven baked wedges (GI, E, Mi) Vegetable goujons, oven baked wedges (GI, E, Mi)

DESSERTS

Warm chocolate brownie, fudge ice-cream (GI, E, Mi, N, So, Su) Fresh fruit salad Ice cream (GI, E, Mi, So)

Alternatively, children can have a smaller portion of the main menu.



Not looking for a formal sit down meal? Enjoy a relaxed BBQ.

Pork sausages with caramelised onions (Ce, GI, Su) Hand pressed beef burger with emental cheese (Gl, Mi, Mu, Se, So, Su) Garlic and lime fricassee of chicken Sage infused pork belly with apple (GI, Mu, Su) Vegetable kebabs with chilli salsa (Mu, Su) Halloumi Tomato and onion salad (Mu, Su) Mixed baby leaf, balsamic dressing (Su) Rosemary roasted potato Spiced rice (Ce, Mu) Coleslaw (E, Mu) Chickpea with curried yoghurt (Mi, Mu) Honey and mustard new potatoes (GI, Mu, Su) Selection of bread rolls & ciabatta Garlic bread (GI, Mi, Se, So) Please ask one of our coordinators for allergen information.

Please choose one of the desserts from the Wedding Breakfast menu.

Evening Catering Options

Finger Buffet

| BRETTINGHAM | Choose 6 items |
|-------------|----------------|
| REBOW | Choose 7 items |
| CONSTABLE | Choose 8 items |

A SELECTION OF SANDWICHES

Honey mustard cocktail sausages (GI, Mu) Spiced beef kofta with cucumber yoghurt (Mi, Ce) Cheeseburger slider (GI, So, Mi, Mu) Lemon & herb chicken (Ce, Su) Scotch egg (GI, E, Mi, So) Pork & apple sausage rolls (GI, E) Salmon & spinach en croute (GI, E) Mushroom, leek & spinach tart (GI, Su, So, Ce) Hummus, carrots & cucumber sticks with pitta (GI, Se, So) Spiced bean burgers (GI) Sesame falafel with cucumber yoghurt (GI, Se, So) Sweet potato & vegetable rolls (GI, So, Ce) Smoked cheddar & leek risotto balls (Mi, Su, E, Ce, Mu) Chickpea, tofu & harissa kofta with coriander (Ce, So, Se)

Squash & sage arancini (Ce, Su, So) Chocolate chip brownie (Mi, So, GI, E) Strawberry & almond bakewell (GI, E, Mi, N (Almonds), So) Spiced carrot cake with cream cheese frosting (GI, Su, E) Glazed lemon tart (Gluten, E, Mi, Su, So)

ALLERGENS

Ce Celery GI Gluten Cr Crustaceans E Eggs Fi Fish Lu Lupin Mi Milk Mo Molluscs Mu Mustard N Nuts P Peanuts Se Sesame So Soya Su Sulphites Vg Vegan



*minimum numbers apply

Dicnic Buffet

Dingley Dell bacon baps Portobello garlic mushrooms and goat's cheese baps Seasoned potato wedges

Please ask one of our coordinators for allergen information

Evening

SUPPLEMENT From £10pp

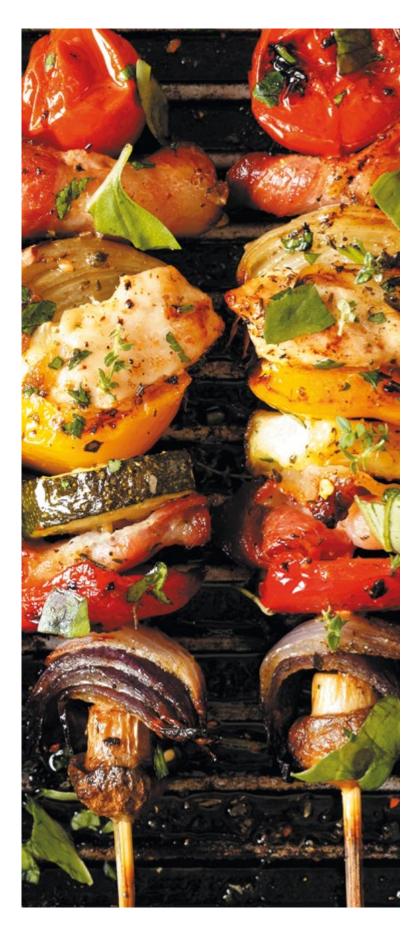
Pork sausages with caramelised onions (Ce, GI, Su) Hand pressed beef burger with emental cheese (Gl, Mi, Mu, Se, So, Su) Garlic and lime fricassee of chicken Sage infused pork belly with apple (GI, Mu, Su) Vegetable kebabs with chilli salsa (Mu, Su) Halloumi Tomato and onion salad (Mu, Su) Mixed baby leaf, balsamic dressing (Su) Rosemary roasted potato Spiced rice (Ce, Mu) Coleslaw (E, Mu) Chickpea with curried yoghurt (Mi, Mu) Honey and mustard new potatoes (GI, Mu, Su) Selection of bread rolls & ciabatta Garlic bread (GI, Mi, Se, So) Please ask one of our coordinators for allergen information

Evening Hog Koast

SUPPLEMENT From £500

Hog to feed 100 guests Dusty rolls: white or wholemeal Sage and onion stuffing Crunchy crackling Homemade apple and cider sauce (others available) Garden salad Disposable plates and napkins Dedicated chef for service Two hour serving slot

Please ask one of our coordinators for allergen information

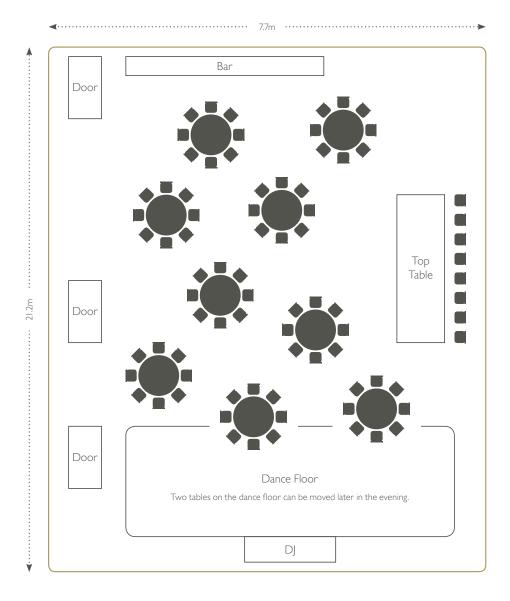




The contemporary Garden Suite is made up of three rooms with removable partition walls, enabling a variety of room options for you and your guests. The room has a private bar, dancefloor and private courtyard. The Garden Suite can accommodate up to 100 guests for your wedding meal and up to 200 for an evening reception.

Floor Plan

This is an example layout for the Garden Suite. Our dedicated wedding team will work with you to create the perfect layout.



Maximum Room Capacities

| Room | Ceremony | Wedding Breakfast | Reception |
|--------------|----------|-------------------|-----------|
| Garden Suite | 100 | 120 | 180 |
| The Gazebo | 100 | | |



Our beautiful Garden Gazebo is located on the Sunken Lawn, perfect for both intimate and large summer ceremonies or drinks receptions. The gazebo overlooks the historic parkland and the magnificent cork oak trees brought back to the Wivenhoe Park Estate by General Rebow over 200 years ago. Up to 100 guests can watch as you tie the knot. We will also hold a wet weather option inside the hotel should the British weather let us down. Only available during our peak wedding season. All external sound included.

Drawing Room

Effortlessly elegant and simply striking, with three bay windows offering spectacular views over the parkland. The Drawing Room is light and airy and is traditionally used for the wedding ceremony or intimate wedding breakfast due to its splendour and amazing views. The impressive fireplace and period features make it the perfect setting to say your vows. The terrace leading to the sunken garden makes The Drawing Room ideal for drinks receptions in summer months.



Signatures

A beautifully serene room, overlooking the parkland, offering unparalleled perfection. The majestic room boasts high ceilings and period features with views of the parkland. After your ceremony, let your guests relax and enjoy a drink in the stunning Signatures room, adjacent to the Drawing Room. These two rooms are available to hire together. Signatures is also suited to a smaller ceremony of up to 60 guests or a more intimate wedding breakfast of up to 40 guests.

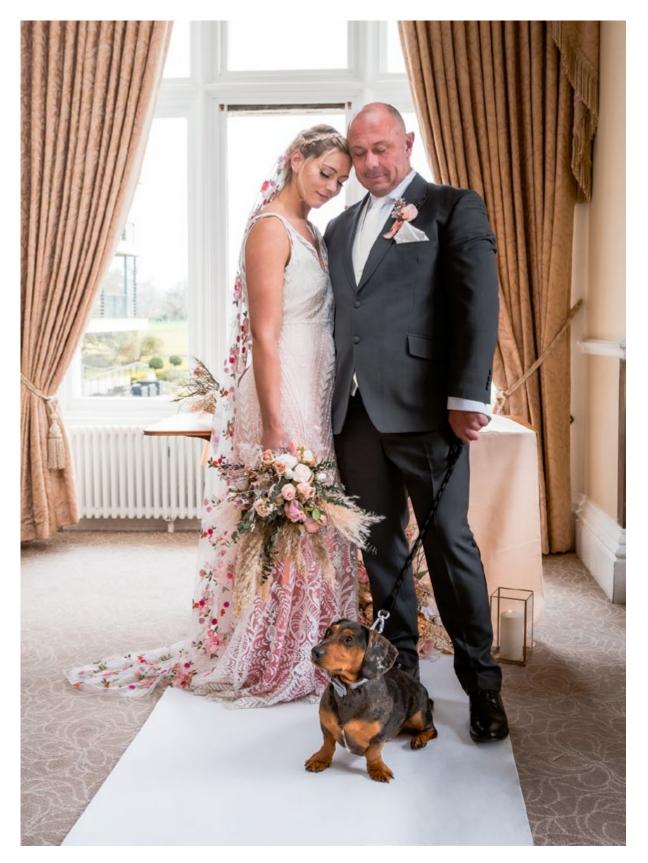


Maximum Room Capacities

| Room | Ceremony | Wedding Breakfast | Reception |
|--------------|----------|-------------------|-----------|
| Drawing Room | 100 | 46 | 80 |
| Signatures | 60 | 46 | 80 |

Dog Friendly

We are dog friendly. Share your special day with your fur family member.



Recommended Suppliers

We have handpicked a number of high quality, trustworthy suppliers who we highly recommend to work with you on your special day. Our suppliers range in price from value options through to high end to suit all budgets. All of our recommended suppliers have provided us with their relevant documentation to ensure your event is covered for all current health and safety regulations.

Should you choose to use any other suppliers who are not on this list, we will require a valid copy of their public liability insurance and PAT test certificate one month prior to the date of your wedding.

Please note you must use one of our recommended DJs due to the sound controls needed in a hotel environment.

Registrar

Please contact the local registry office to book your registrar for your wedding ceremony here at Wivenhoe House.

0345 603 7632 | registration@essex.gov.uk

Bridal Gowns

Abigail's Collection 01206 574 575 | mail@abigailscollection.co.uk www.abigailscollection.co.uk

Grace and Lace

01206 563 000 | graceandlacebridal@me.com www.graceandlace.co.uk

Silk & Maple 01787 827373 | www.silkandmaple.co.uk

Mili Mili Bridal 01206 616368 | www.milimili.co.uk

Nicola A Worrall Bridal Dressing Service

07450641282 | n.ahardy@outlook.com www.facebook.com/nicolaworrallbridaldressing

Confectionery & Games

Simply Sweet Candy Co 01255 860 699 | simplysweetcandyco@hotmail.com www.simplysweetcandyco.co.uk

Cakes

Luca Cakes 07519 638 288 | lucascakes@yahoo.co.uk www.lucascakes.co.uk

Essex Cake Shop 07707 950 173 | Essexcakeshop@outlook.com www.facebook.com/essexcakeshop

Cupcake Cloud gemma@cupcakecloud.co.uk | www.cupcakecloud.co.uk

DJs

Celebrations Events 0800 2461 018 | info@celebrations-events.co.uk www.celebrations-events.co.uk

DJ Buzby 07860 872 243 | djbuzby@btinternet.com www.djbuzby.com

Flame Entertainments 07951 671 515 | info@flameentertainments.co.uk www.flameentertainments.co.uk

Right Sound Events 07706020353 | info@rightsoundevents.co.uk www.rightsoundevents.co.uk

Please note you must use one of our recommended DJs due to the sound controls needed in a hotel environment.

Recommended Suppliers continued

Entertainment

Diamond Fun Casino 01376 325 199 | info@diamondfuncasino.co.uk www.diamondfuncasino.co.uk

Dynamic Fireworks 01206 762 123 | sales@dynamicfireworks.co.uk www.dynamicfireworks.co.uk

Simply Sweet Candy Co 01255 860 699 | simplysweetcandyco@hotmail.com www.simplysweetcandyco.co.uk

Singing Waiters - Sing Out Sisters 07867971892 / 07738516781 www.singoutsisters.co.uk

Josh King Magician 07801410559 | joshking@jkmagic52.co.uk

Parker Magic 07792 960 231 | guy@parkermagic.com www.parkermagic.com

Jukebox45s 01604 473101 | www.jukebox45s.co.uk

Favours

Lady Bakewell-Park 07841 922 677 | ladyb@ladybakewellpark.com www.cupcakecloud.co.uk

Tip Tree Jams 01621 815 407 | tiptree@tiptree.com www.tiptree.com

Minerva Chocolates 01206 560338 | www.minervachocolates.com

Art JMT artjmtemail@gmail.com | artjmt.co.uk

Flowers

Amnesia Flowers 07969 301 947 | kim@amnesiaflowers.com www.amnesiaflowers.com

W Flowers 01255 830 836 | julia@wflowers.co.uk www.wflowers.co.uk

Butterfly Flowers 07305459122 | karina.snell@hotmail.co.uk www.butterflyflowers.co.uk

Dillys Florist 01206 573222 | dillyatabbotts@aol.com www.colchesterflowers.co.uk

Hair & Beauty

Le Keux Vintage Glamour by Anna 07803 372543 | essex@lekeuxevents.co.uk www.lekeux.com/essex

Dayna Leigh Makeup 07943748594 | daynaleigh@live.co.uk www.daynaleigh.co.uk

Joanna Plimmer Makeup Artist 01206 482 077 | info@joannaplimmer.com www.joannaplimmer.com

Hair & Makeup by Camilla 07825561367 | camilla.makeup@yahoo.com www.facebook.com/camillaleggmua

Hair So Boho 07817879671 | hairsoboho@yahoo.com www.hairsoboho.com

Menswear

Anthony Formal Wear 01206 571 171 | www.anthonyformalwear.co.uk

Coes 01473 256 061 | online@coes.co.uk | www.coes.co.uk

The Grooms Room Essex 01206 574575 | www.thegroomsroomessex.co.uk

Music

Adam on Piano 07912 078 290 | adamonpiano@hotmail.com www.adamonpiano.com

Louise Binks Harpist 07851 035 523 | louise_binks_harp@aol.com

MJ Soul 07592 753364 | mjsoul@sky.com

Scintillo String Quartet 07763 859 173 | chris@scintilloquartet.co.uk www.scintilloquartet.co.uk

Angie Diggens - Wedding Singer 07821453029 | bookings@angiediggens.com www.angiediggens.com

The Knightingales – Vocal Trio 07710587056 | info@theknightingales.co.uk www.theknightingales.co.uk

Pet Sitter

Woofs & Weddings 07703574926 | woofsandweddings@outlook.com www.woofsandweddings.co.uk

Photography

James Thomas Photography 07745 945 619 | james@jamesthomasphotography.co.uk www.jamesthomasphotography.co.uk

Mae Photography 01206 632200 | eleth@maephotography.co.uk www.maephotography.co.uk

Andy Griffin Photography 07941 533393 | www.andygriffinphotography.com

Stationery

33 Pixels 07956 086607 | info@33pixels.co.uk www.33pixels-wedding-stationery.com

Lottie Louise Designs 07808 839 936 | info@lottielouisedesigns.co.uk www.lottielouisedesigns.co.uk

Toastmaster / Celebrant

Glenn Mayes 01245 381 577 | the.toastmaster@btinternet.com www.east-anglia-toastmaster.com

Transport

I Loved That 07564 971 862 | hello@ilovedthat.co.uk www.ilovedthat.co.uk

Tom Sayer 01206 385 841 | info@executivelogistics.co.uk www.executivelogistics.co.uk

Layer Marney Horse Drawn Carriages

01621 810789 | 07958700450 info@layermarneyhorsedrawncarriages.co.uk www.layermarneyhorsedrawncarriages.co.uk

Retro Bride & Vrooms 07306 595713 enquiries@retrobrideandvrooms.co.uk www.retrobrideandvrooms.co.uk

Venue Decor

Celebrations Events 0800 246 1018 | info@celebrations-events.co.uk www.celebrations-events.co.uk

We Do Wedding Hire 07738 372045 | www.wedoweddinghire.co.uk

I Do We Do Wedding & Events 07710814924 | idowedoweddingand.events@gmail.com

County Flower Walls 07841 687713 | info@countyflowerwalls.co.uk

Fool Flowers 07532 713696 | info@foolflowers.co.uk www.foolflowers.co.uk

Videography

Luxe Wedding Films 07425 411 890 | contact@luxeweddingfilms.co.uk www.luxeweddingfilms.co.uk

Spotlight Sound and Light Live stream your wedding 01245 206206 | sdimond@spotlightsound.co.uk www.spotlightsound.co.uk

A Star Photography & Film 07931776609 info@astarphotographyandfilm.co.uk www.astarphotographyandfilm.co.uk









Wivenhoe House Wivenhoe Park Colchester CO4 3FA

T 01206 863666 | 01206 878450 E events@wivenhoehouse.co.uk www.wivenhoehouse.co.uk

Photographer Credits

James Thomas Photography Mae Photography Andy Chambers Photography Embrace Photography AB Photography (Ameri Photography) www.jamesthomasphotography.co.uk www.maephotography.co.uk www.andychambersphotography.co.uk www.embrace-photography.co.uk ABphotographyUK@yahoo.com