

What's Next?

We hope you enjoyed your visit to Wivenhoe House and are excited to book your special day with us. To assist you in navigating the upcoming months of planning, we've designed a checklist to guide you every step of the way.

1. Choose a Date



We will be able to provisionally hold your date for 14 days



2. Check with Registrar

Check the availability of the Registrar to confirm the date and time of the date you are holding with us

3. Confirm Your Date

Sign our contract along with terms and conditions

4. Deposit

£1000 non-refundable deposit is to be paid on signing the contract

5. Select Your Suppliers

We will provide a list of our recommend suppliers to help you with florists, photographer, cakes and DJ's



6. Accommodation

12 bedrooms plus the bridal suite have been booked, start thinking about who you will allocate these rooms to



7. *Nine Months Out*

25% payment is to be paid from final total

(this could change depending on your individual time scale of booking)



8. *Six-Nine Months Out*

We will arrange a meeting to discuss your progress on timings
and start creating your special day

9. *Six Months Out*

25% payment is to be paid from final total



10. *Three Months Out*

Arrange a meeting to confirm details and final numbers

11. *Four-Six Weeks Out*

Final Meeting

12. *Final Payment*

To be taken at least 1 month before once
final numbers are known

13. *Enjoy*

Enjoy the build up to your special day!



events@wivenhoehouse.co.uk

01206 878450



Venue Hire Prices

Up to 2027

Peak Season

May to September

| | |
|-------------------|--------|
| Sunday - Thursday | £3,950 |
| Friday - Saturday | £4,300 |

Mid Season

April & October

| | |
|-------------------|--------|
| Sunday - Thursday | £3,600 |
| Friday - Saturday | £3,950 |

Low Season

November to March

| | |
|-------------------|--------|
| Sunday - Thursday | £2,950 |
| Friday - Saturday | £3,550 |

Exclusive Use

Exclusive Hire of Wivenhoe House Hotel

From £22,000
Please contact us to discuss this further



All prices are inclusive of VAT

Venue Hire Price includes



Exclusive use of our luxurious Signatures room and Drawing room, both situated in the historic main house for your ceremony and drinks



Exclusive use of our Garden Suite with private bar and light up dance floor for your wedding breakfast and evening reception



White pleated backdrop with star lights, uplighters and drapes for décor in our Garden suite



Chiavari chairs with sashes



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



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



Beautiful grounds for photographs



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



Access to the venue for pre or post-wedding photographs



Personal attention of our wedding team from the first meeting right up to your wedding day as well as use of our excellent operations team and servers on the day

** not included in low season





WIVENHOE
HOUSE HOTEL



Food & Drink Menus



Canapés

£9.50 per person
Choose 4 options

Duck Spring Rolls with Hoisin

(G, So, Se, Su)

Bangers & Mash

(G, Mi, Su)

Goats Cheese & Beetroot Cone

(G, Mi, E, Su)

Prawn & Sesame Toast

(G, Fi, Cr, Se, So, E, Mo)

Crisp Pork Croquette with Apple Purée

(G, Su, E, Mu)

Truffled Mushroom Vol-au-Vent

(G, Mi)

Smoked Salmon & Dill Cream Cheese Blini

(Fi, Mi, E, G)

Tomato & Mozzarella Arancini

(Mi, E, Mu)

Fish & Chips

(Fi, G, Su, E, Mu)

Chicken & Bacon Stuffed Baby Jacket Potato

(Mi, Mu)

Pork, Onion & Stilton Sausage Roll

(G, Mi, E, Mu, Su)

Cranberry & Brie Wontons

(G, Mi)

Banqueting Menu

Please choose a starter, main course and dessert, prices are listed on your main course option

Starters

Chicken Liver Pate

with fig, apple & ale chutney, toasted brioche

(Mi, Su, E, G)

Citrus Cured Salmon

with shaved fennel & radish salad, crème fraiche & citrus dressing

(Mi, Su, Fi, Mu)

Classic Prawn Cocktail

with brown bread & butter

(Ce, Cr, Fi, Mi, So, Se, G, E)

Whole Burrata

with tomato salad, black olives, basil & music bread

(Mi, Su, Mu, G)

Salad of Harissa Roasted Carrots & Falafel

with chickpea purée, pomegranate, herb salad & molasses

(G, Se, Mu, Su)

Confit Duck Leg

with watermelon & spring onion salad, hoisin dressing, crispy rice noodles, sesame & coriander

(So, G, Se, Su)

Ham Hock & Herb Terrine

with celeriac remoulade & gherkin ketchup

(Mu, E, Su)

Smoked Mackerel Pate

with pickled cucumber, horseradish buttermilk, fresh apple & dill oil

(Fi, Su, Mu, E, Mi)

Mains

Free Range Chicken Breast £65

with fondant potato, wild mushroom, pea, bacon lardon & pearl onion fricassée
with truffled chicken jus

(Ce, Mi, Su)

Fillet of Salmon £67

with olive oil mash, roasted courgette & tender stem broccoli,
sun blushed tomato pesto

(Fi, Mu, N)

Guinness & Treacle Braised Ox Cheek £67

with horseradish mash, glazed carrot, roasted shallot & beef sauce

(Su, Ce, E, Mu, Mi, G)

Slow Cooked Pork Belly £59

with potato terrine, roasted apple purée, savoy cabbage, mustard jus & crackling

(Mi, Ce, Mu)

Roasted Hake £64

with crushed butterbeans, chorizo & spinach, charred spring onions
& herb salsa

(Fi, Mi, Su)

Potato & Herb Gnocchi £59

with roasted squash & squash purée, cavolo Nero, crispy sage, brown butter &
parmesan crumb

(G, Mi, Ce, Su)

Caramelised Onion, Potato & Black Bomber Cheese Pithivier £59

with buttered leeks, Chantenay carrots & parsley sauce

(G, E, Mi, Mu)

Sirloin of Beef £67

with confit potato, carrot & swede mash, roasted hispi cabbage &
red wine jus

(Mi, Ce, Su)

Sides

All of our main courses are served complete with their own vegetables, if you would like to have some additional sharing side dishes for the tables, we are able to offer the following at **£3.50 per person**, per side and we must cater for all of your guests.

Roast Duck Fat Potatoes

Roasted New Potatoes with Truffle, Parmesan & Chives

(G, Mi, E)

Roasted Chantenay Carrots with a Honey & Thyme Glaze

(Mi)

Roasted Tenderstem Broccoli with Salsa Verde

(Mi, Su, Mu)

Selection of Peas & Beans, Preserved Lemon Dressing

(Su, Mu)

Desserts

Chocolate Brownie

with Kirsch cherries, cherry purée, Chantilly cream & chocolate shavings
(Mi, E, G, So, Su)

Passion Fruit Cheesecake

with pineapple & mango salsa, toasted coconut & lime
(G, Mi, E)

Strawberry & Raspberry Pavlova

with vanilla Chantilly, rosewater & mint syrup & pistachios
(E, Su, Mi, N)

Chocolate Truffle Torte

with whipped mascarpone, coffee gel & amaretti biscuit crumb
(G, Mi, So, E, N, Su)

Lemon Meringue Pie

with blueberry compote & tarragon syrup
(G, Mi, E)

Sticky Toffee Pudding

with toffee sauce & vanilla ice cream
(G, E, Mi)

Vanilla Panna Cotta

with raspberry purée & white chocolate
(Mi, So)

Trio of Chocolate

Bitter chocolate tart, white chocolate cheesecake & milk chocolate mousse
(G, Mi, E, So)

Cheese is available as either an extra course or supplementary price, please just ask.

Can't see what you're looking for? Just ask one of our event coordinators as we are happy to create something bespoke for you!

BBQ

£67.50 per person to also include a dessert option

Sirloin Steak in a Garlic & Herb Marinade

Pork Sausage with Caramelised Onions

(G)

Chicken & Chorizo Kebab

(Mi)

Salmon Marinated in Chilli, Lime & Coriander

(Fi)

Halloumi & Vegetable Skewer

(Mi)

Falafel Burgers with Creamed Feta & Pickled Red Onion

(G, Mi, Su)

Classic Coleslaw with Crème Fraiche & Herbs

(Su, Mi, E, Mu)

Mixed Leaf Salad with Mustard Vinaigrette

(Mu, Su)

Tomato & Mozzarella Salad with Basil

(Mi, Mu, Su)

New Potato Salad, Spring Onion, Capers & Dill

(Mu, Su, E)

Roasted Beetroot, Goats' Cheese, Spinach & Hazelnut Salad with

Balsamic Dressing

(Su, Mi, N)

Classic Caesar Salad

(G, Mi, Fi, E, Su, Mu)

Roasted Vegetable Cous Cous

(Ce, G)

Greek Pasta Salad

(G, Mi, Su)

Garlic & Herb Focaccia

(G)

Children's Menu

(2-10 years) 3 courses £30

Starters

Crudités, Pitta & Hummus

(Ce, G, Se)

Cheese Garlic Bread

(G, Mi, So)

Smoked Salmon with Brown Bread & Lemon

(Fi, G, Mi, So)

Melon & Parma Ham

Mains

Chicken Goujons, Skinny Fries & Garden Peas

(G, Su)

Sausage & Mash with Peas & Gravy

(G, Mi, Ce, Su)

Cheeseburger & Fries

(G, Mi, So, E, Mu, Ce)

Vegetable Sausages with Wedges & Broccoli

(G, So)

Fish & Chips with Mushy Peas

(Fi, E, Mi, Su, Mu)

Desserts

Chocolate Brownie with Vanilla Ice Cream

(G, E, Mi, So)

Strawberry Pavlova

(E, Mi, Su)

Marshmallows & Strawberries with Chocolate Dipping Pot

(E, So, G)

Selection of Ice Cream

(E, Mi)

Evening Food

Pizza Bar

£22.50 per person

Select three options

Cooked continuously, sliced & served on pizza boards.

All pizzas are 10"

Tomato, Mozzarella & Basil

(G, Mi, Su, N)

Classic Pepperoni with Hot Honey

(G, Mi)

Wild Mushroom, Truffle & Ricotta

(G, Mi)

Roasted Vegetables with Pesto

(G, Mi, Su, N)

Parma Ham, Cherry Tomato & Rocket

(G, Mi)

All served with garlic mayonnaise, chilli oil & basil oil.

Can't see your favourite? We are happy to create your signature pizza,
please speak with one of our coordinators.

Burgers & Dogs Bar

£20.50 per person

Select two options, served in a brioche bun, with skinny fries & coleslaw

Burgers

The 'WHH'

4oz beef patty, treacle cured bacon, smoked cheddar & burger sauce

(G, Mi, E, Fi, Ce, Su)

Pulled Pork

4oz beef patty, BBQ pulled pork, cheese & crispy onions

(G, Mi, Mu)

Tex Mex

4oz beef patty, chipotle mayonnaise, tomato salsa & Mexicana cheddar

(G, Mi, E, Mu)

Hot Dogs

The NYC

with sauerkraut, American mustard, ketchup & crispy onions

(G, Su, Mu, Ce)

Chilli Dog

with chilli beef, sour cream & jalapenos

(G, Mi, Mu)

Hog & Dog

bacon mayonnaise, pickled gherkins, cheese & streaky bacon

(G, Mi, E, Mu)

Grazing Board

£22.50 per person
Minimum of 50 people

Scotch Egg with Caramelised Onion Chutney

(E, Mu, Su)

Pork Pie with Piccalilli

(G, Mu, Su, E)

Selection of Cold Meats & Charcuterie

(Mi)

Spiced Falafel

(G)

Mushroom & Herb Vol-au-Vent

(G, Mi)

Vegetable Spring Rolls

(G)

Smoked Salmon

(Fi)

Prawns with Marie Rose Sauce

(Cr, Fi, E, G, Ce, Mu)

Smoked Mackerel Pâté

(Fi, Mi, Mu)

Selection of Cheeses with Biscuits, Grapes & Chutney

(Mi, Ce, G, Su, Mu, Se)

Rosemary Baked Camembert with Focaccia

(Mi, G)

Cheese Straws

(Gl, Mi, E)

Garlic & Herb Marinated Olives

Bread Sticks

(G)

Smoked Almonds

Hummus

(Se)

Taramasalata

(Fi, G, So)

Street & Bowl Food

£24.50 per person

Select 3 options to be served

Beef Shin Chilli Con Carne

with rice, sour cream & jalapenos

(vegetarian option available)

(Ce, Mi, Su, Mu)

Pork Chipolatas

with mustard mash, crispy onions & red wine sauce

(G, Mi, Mu, Su)

Breaded Cod Fillet

with thick chips with tartare sauce

(Fi, E, Mu)

Thai Green Chicken Curry

with jasmine rice, lime & coriander

(vegetarian option available)

(Cr)

Wild Mushroom Gnocchi

with spinach & parmesan

(G, Mi, Su)

BBQ Pulled Pork Bao Bun

with Asian slaw, coriander & toasted sesame seeds

(vegetarian option available)

(G, Se, So)

Buttermilk Chicken Thigh

with chipotle mayonnaise & skinny fries

(Mi, E, Mu)

Falafel Mezze Bowl

with hummus, pitta, olives & pickled red onion

(G, Se, Su)

Prawn, Saffron & Pea Risotto

with aioli & chives

(Cr, Fi, E, Mu, Su)

Evening BBQ

£27.50 per person

Minimum of 50 people

Beef Burgers

(G, Mi)

Pork Sausage with Caramelised Onions

(G)

Chicken & Chorizo Kebab

(Mi)

Falafel Burgers with Creamed Feta & Pickled Red Onion

(G, Mi, Su)

Potato Wedges with Sour Cream

(Mi)

Classic Coleslaw with Crème Fraiche & Herbs

(E, Mi, Su, Mu)

Mixed Leaf Salad with Mustard Vinaigrette

(Mu, Su)

Tomato & Mozzarella Salad with Basil

(Mi, Mu, Su)

Bread Rolls

(G, So)

Selection of Condiments

Wine List

Sparkling

| | |
|--|-----|
| Ca' del Console Prosecco Extra Dry, Veneto, Italy | 36 |
| Ca' del Console Prosecco Rosé, Veneto, Italy | 36 |
| Chapel Down Classic Brut, Kent, England | 69 |
| Chapel Down Rosé Brut, Kent, England | 69 |
| Testulat Carte d'Or Brut Blanc de Noirs, Champagne, France | 70 |
| Testulat Rosé Charlotte Brut, Champagne, France | 73 |
| Bollinger Special Cuvée Brut NV, Champagne, France | 110 |

White Wine

White

| | |
|--|-------|
| Molinico Loco, Macabeo, Murcia, Spain | 26 |
| First Fleet Chardonnay, South Eastern Australia | 28 |
| Kleinkloof Chenin Blanc, Western Cape, South Africa | 30 |
| Poggio Alto Pinot Grigio, Veneto, Italy | 36.50 |
| Luvignac Picpoul de Pinet, St Clair, Languedoc-Rousillon, France | 36.50 |
| Yealands Estate Single Vineyard Sauvignon Blanc, Marlborough, NZ | 37 |

Wine List

Red

| | |
|---|-------|
| Molinico Loco, Monastrell, Murcia, Spain | 26 |
| Mancura Etnia Merlot, Central Valley, Chile | 28 |
| Lautarul Pinot Noir, Romania | 29 |
| Amanti Primitivo, Puglia, Italy | 33.35 |
| Los Intocables Bourbon Barrel Malbec, San Juan, Argentina | 37 |
| Don Jacobo Rioja Crianza, Bodegas Corral, Spain | 38 |

White & Sparkling

Rose

| | |
|---|----|
| Molinico Loco, Monastrell Rosado, Murcia, Spain | 26 |
| La Maglia Rosa Pinot Grigio, Veneto, Italy | 26 |
| Maison Angelvin Cotes de Provence, France | 39 |



WIVENHOE
HOUSE HOTEL





WIVENHOE
HOUSE HOTEL



Recommended Suppliers



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

Nicola A Worrall Bridal Dressing Service

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

Cakes

Cupcake Cloud

gemma@cupcakecloud.co.uk
www.cupcakecloud.co.uk

Essex Cake Shop

07707 950 173
Essexcakeshop@outlook.com
www.facebook.com/essexcakeshop/

Luca Cakes

07519 638 288
lucascakes@yahoo.co.uk
www.lucascakes.co.uk

DJs* *

Celebrations Events

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

DJ Buzby

07860 872 243
karl@djbuzby.com
www.djbuzby.com

Vinyl Richie Events

07759130161
enquiries@vinylrichieevents.co.uk

Entertainment

Diamond Fun Casino

01376 325 199
info@diamondfuncasino.co.uk
www.diamondfuncasino.co.uk

Josh King Magician

07801410559
joshking@jkmagic52.co.uk

Jukebox45s

01604 473101
www.jukebox45s.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

Dynamic Fireworks

01206 762123
www.dynamicfireworks.co.uk

****PLEASE NOTE THAT ONE OF OUR RECOMMENDED DJ'S MUST BE BOOKED DUE TO THE SOUND CONTROLS NEEDED IN A HOTEL ENVIRONMENT****

Flowers

Amnesia Flowers

07969 301 947
kim@amnesiaflowers.com
www.amnesiaflowers.com

Butterfly Flowers

07305459122
karina@butterflyflowers.co.uk
carissa@butterflyflowers.co.uk
www.butterflyflowers.co.uk

W Flowers

01255 830 836
julia@wflowers.co.uk
www.wflowers.co.uk

Hair & Beauty

Joanna Plimmer Makeup Artist

01206 482 077
info@joannaplimmer.com
www.joannaplimmer.com

Dayna Leigh Makeup

07943748594
daynaleigh@live.co.uk
www.daynaleigh.co.uk

Louise Emma Curtis Bridal Hair

louiseemmacurtis.bridalhair@gmail.com
www.louiseemmacurtisbridalhair.com

Pet Sitter

Woofs & Weddings

07703574926
woofsandweddings@outlook.com
www.woofsandweddings.co.uk

Pawfect Stylz

07760597354
contact@pawfectstylz.com
www.pawfectstylz.com

Did you know that Wivenhoe
House Hotel is dog friendly?
So you can share your special day
with your furry family member!



Menswear

Anthony Formal Wear

01206 571 171
www.anthonymformalwear.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

Angie Diggins - Wedding Singer

07821453029
bookings@angiediggins.com
www.angiediggins.com

Louise Binks Harpist

07851 035 523
louise_binks_harp@aol.com

MJ Soul

07592753364
www.mjsoul.co.uk

Scintillo String Quartet

07786228388
chris@scintilloquartet.co.uk
www.scintilloquartet.co.uk

Hayley Gold Vocals - Singer

07475 429529
www.hayleygoldvocalist.co.uk
hayleygoldvocalist@gmail.com

Photography

James Thomas Photography

07745 945 619

james@jamesthomasphotography.co.uk

www.jamesthomasphotography.co.uk

Mae Photography

01206 632200

eleth@maephoto.com

www.maephoto.com

Fiona Bromsgrove Photography

www.photographybybromsgrove.co.uk

Gemma Giorgio Photography

07950 555625

info@gemmagiorgio.com

Stationary

Art JMT

artjmtemail@gmail.com

www.artjmt.co.uk

Rhubarb & Rose Creations

rhubarbandrosecreations@gmail.com

www.rhubarbandrosecreations.com

Celebrant/ Toastmaster

Glenn Mayes

07826339498

the.toastmaster@btinternet.com

www.essexcelebrant.co.uk

Transport

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

Fool Flowers

07532 713696

info@foolflowers.co.uk

www.foolflowers.co.uk

First Dance Illuminations

07824630001

fdilluminations@gmail.com

I Do We Do Wedding & Events

07710814924

idowedweddingand.events@gmail.com

Laye's Wedding Stylist

07947254374

layesweddingstylists@gmail.com

We Do Wedding Hire

07738 372045

www.wedweddinghire.co.uk

Videography

A Star Photography & Film

07931776609

info@astarphotographyandfilm.co.uk

www.astarphotographyandfilm.co.uk

Luxe Wedding Films

07425 411 890

contact@luxeweddingfilms.co.uk

www.luxeweddingfilms.co.uk

Wedding Video Essex Alex Moore

07513011412

alex@weddingvideo.co.uk

www.weddingvideo.co.uk



Accommodation

For all wedding bookings we have 12 bedrooms
at an additional discounted rate of £1740

* if you are looking at booking our Complete Package or
Twilight Package, they are included in the price



The following rooms will be booked for you

Deluxe Balcony Bedroom

One deluxe bedroom



Superior Balcony Bedrooms

Six Superior Balcony Rooms



Accommodates up to 2 guests, with the option for an additional cot if needed.

Classic Bedrooms

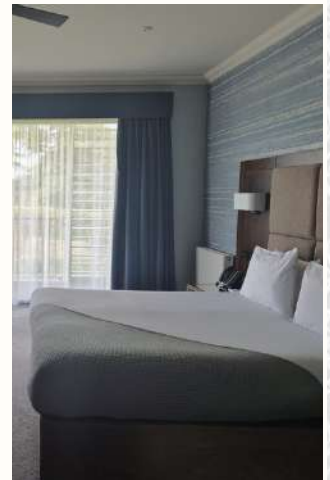
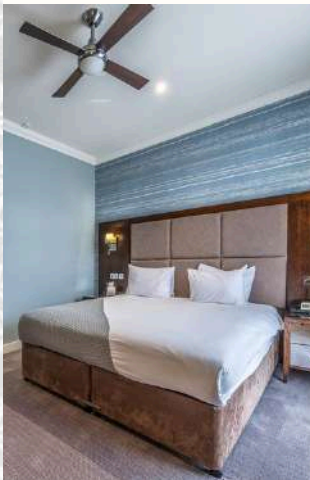
Five classic rooms



Hotel Suite

Accommodates up to 2 guests, with the option for an additional cot if needed.

Classic Bedroom



The Complete Wedding Package

Special Offer

Until September 2026

All remaining dates including Saturday's

£12,739 reduced to £11,749

Prices

Off Peak

Oct-April

2027 £13,239

Peak







May-September

2027 £13,750

Guest Package: 50 Wedding Guests

Package includes the following:

Venue

-  Luxury ceremony room, located in the Mansion House
-  Garden Suite function room for wedding breakfast & evening reception
-  In house DJ & uplighters (venue to book)
-  Chiavari chairs & Drape
-  Starlight backdrop, white ceiling drapes & white dancefloor
-  Personal Wedding Coordinator to help the planning of your day along with our function team to run your day under careful direction of your Wedding Coordinator

The Complete Wedding Package

Food & Drink

- 🍷 Reception drinks following the ceremony, to include two drinks per person
- 🍷 Three course wedding breakfast or BBQ & dessert
- 🍷 Half a bottle of house wine per person
- 🍷 Sparkling toast drink
- 🍷 Choice of evening food

Accommodation

- 🛏️ Luxury Suite night before for two people to include breakfast
- 🛏️ Luxury Suite night of the wedding for the happy couple to include breakfast
- 🛏️ 12 bedrooms to include the following:
 - 5 classic rooms
 - 6 superior balcony rooms
 - 1 deluxe bedroom

Additional Guests

Daytime Adult Guests: £135.00 (2026)
£140.00 (2027)

Daytime Children Guests (under 10): £55.00

Additional Evening Guests: £30.00



Twilight Package

Price

£10,690

Includes 12 bedrooms in the Garden Wing

Guest Package: 60 Wedding Guests

Package includes the following:

Venue

- ♥ Luxury ceremony room, located in the Mansion House , or outside ceremony on our sunken lawn **from 3pm**
- ♥ In house DJ & uplighters (venue to book)
- ♥ Starlight backdrop, white ceiling drapes & white dancefloor
- ♥ Garden Suite function room for wedding breakfast & evening reception
- ♥ Chiavari chairs & Drape
- ♥ Luxury bedroom for the married couple on the night of the wedding, follwed by breakfast the next morning
- ♥ Personal Wedding Coordinator to help the planning of your day along with our function team to run your day under careful direction of your Wedding Coordinator

Food & Drink

- ♥ Reception drinks following the ceremony
- ♥ Sparkling toast drink
- ♥ BBQ



Additional evening guests £65 | Children £32.50

Mid-Week Wedding Package

Price

Available all year round








Monday - Thursday

2026 / 2027 : £7,590

Guest Package: 40 Wedding Guests

Package includes the following:

Venue

-  Luxury ceremony room, located in the Mansion House , or outside ceremony on our sunken lawn
-  Garden Suite function room for wedding breakfast & evening reception
-  Chiavari chairs & Drape
-  In house DJ & uplighters (venue to book)
-  Starlight backdrop, white ceiling drapes & white dancefloor
-  Luxury bedroom for the married couple on the night of the wedding, followed by breakfast the next morning
-  Personal Wedding Coordinator to help the planning of your day along with our function team to run your day under careful direction of your Wedding Coordinator

Mid-Week Wedding Package

Food & Drink

- 🍷 Reception drinks following the ceremony
- 🍷 Three course wedding breakfast or BBQ & dessert
- 🍷 Half a bottle of house wine per person
- 🍷 Sparkling toast drink
- 🍷 Evening food: Bacon rolls, wedges & dessert option
*£5 supplement if you wish to upgrade to another evening food option

Additional Packages & Extras

Additional Guests

- 🍷 Daytime Adult Guests: £130
- 🍷 Daytime Children Guests (under 10): £50
- 🍷 Additional Evening Guests: £30

