

Magical weddings at Chicheley Hall



Your perfect venue for a stunning *celebration*



When choosing a venue for your wedding, you want the very best, we understand this is your special day and it simply has to be perfect.

Pull up the drive and catch your first glimpse of the elegant Chicheley Hall and you'll know you've arrived somewhere special. This impressive Grade I listed Georgian house, set in 80 acres of beautifully kept grounds, is the perfect setting for your special day.

Designed by renowned architects William Kent and Francis Smith, Chicheley Hall sets the perfect romantic tone for your wedding. It's licensed to hold civil marriage

ceremonies in the magnificent Grand Hall for up to 80 guests and the Wolfson for up to 100 guests.

Decorated in a traditional yet contemporary style, each room retains its original character and charm, but can be dressed to suit the style and theme of your day.

Whether it's your wedding reception, your ceremony or both, we'll make sure your day is as individual, exciting and memorable as you have always dreamed.



Your big day



You no doubt have your own ideas about your special day, from the traditional to the creative and quirky. If you are looking for inspiration, we can provide plenty of suggestions, or you're welcome to take the lead and let your imagination run free. We believe no two weddings should ever be the same.

It is possible to accommodate up to 80 guests in our Main House and up to 100 day guests in the Wolfson Suites, dressed to suit your tastes. Or if it's larger space you need, we can offer use of one of our beautiful lawns as the perfect back drop for your marquee wedding.

There are stunning photo opportunities at every turn, and whilst you capture the moment, we'll host your drinks reception and keep the conversation flowing with a tall Pimm's or a sparkling Kir Royale as your guests enjoy a string quartet – or even a steel band.





Sensational food for a sparkling occasion



Chicheley Hall is all about exceptional produce, freshly grown ingredients and flexible options. Our Chefs offer delicious and sumptuous dining: indulge in fillet of beef wellington, mushroom duxelle and port wine jus, or a sizzling barbeque with Chicheley burgers and chargrilled vegetables.

Our Chefs are looking forward to meeting with you to talk through your ideas and talk through the best seasonal produce available. No meal would be complete without excellent wine and Champagne and we can advise you on the perfect choice to compliment your chosen meal.

Whether it's Champagne and canapés in the formal gardens or mouth-watering bacon baps to end the day, your guests will be talking about the food for weeks to come.



Your first night as *Mr & Mrs*



The memories needn't end with the last dance. As the party winds down, retire to your luxurious wedding suite and in the morning, wake up to a delicious breakfast. Where better to start your married life together?





Your *Exclusive* Wedding



For ultimate exclusivity, we can give you the run of the house, the rooms and grounds. And as the build up begins, our team will make sure you and your guests feel extra special. We'll be there whenever we're needed and, when we're not, will merge into the background. Nothing is more important to us than your special day.

our wedding packages



This is your big day and we think you should have whatever you require. To help you decide we've created some special packages - or please feel free to discuss your requirements with your wedding coordinator who'll be able to help create your wedding day tailored to your wishes.



Terms & conditions

All rates are subject to availability and include VAT. Minimum numbers may apply. Terms and conditions apply.

Wolfson

A suite for your civil ceremony, wedding breakfast & evening reception
Three course wedding breakfast followed by coffee & mints for 80 guests

Drinks package for 80 guests, to include;

- A glass of sparkling wine for the drinks reception
- Half a bottle of house wine during the meal
- A glass of sparkling wine for the toasts

Evening finger buffet for 80 guests

Dedicated Wedding Coordinator

Complimentary menu tasting for the Bride & Groom

Red carpet

Provision of Master of Ceremonies

Cake stand & cake knife

Additional Evening Guests £20 per person

Additional Whole Event Guests £85 per person

Child Prices: Ages 4 - 11 charged at £42.50 each

	Sat/ B'Hol	Fri/ Sun
Apr-Sept & Dec	£7920	£7600
Jan-Mar & Oct-Nov	£6800	£6320

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Main House

A suite for your civil ceremony, wedding breakfast & evening reception
Three course wedding breakfast followed by coffee & mints for 60 guests

Drinks package for 60 guests, to include;

- A glass of sparkling wine for the drinks reception
- Half a bottle of house wine during the meal
- A glass of sparkling wine for the toasts

Evening finger buffet for 60 guests

14 bedrooms for the night of the wedding on a bed & breakfast basis

Dedicated Wedding Coordinator

Complimentary Menu Tasting for the Bride & Groom

Red carpet

Provision of Master of Ceremonies

Cake stand & cake knife

Additional Evening Only Guests £29 per person

Additional Whole Event Guests £104 per person

Child Prices: Ages 4 - 11 charged at £50 each

	Sat/ B'Hol	Fri/ Sun
Apr-Sept & Dec	£9999	£9499
Jan-Mar & Oct-Nov	£7499	£6999

your wedding breakfast



Starters

Homemade Soup, Bread Roll (v)

Smoked Mackerel Pate with Celeriac Remoulade & Melba Toast

Classic Chicken Caesar Salad with Anchovy, Herb Croute & Parmesan

Smoked Ham Hock Terrine with Spiced Apple Chutney & Oatcakes

Chestnut Mushroom & Brie Tart With Herb Salad & Balsamic Glaze (v)

Duo of Melon with Pink Champagne Sorbet & Raspberry Syrup (v)

Supplement items are also available at an additional charge, ask your Wedding Coordinator for more details.

Mains

Beef Olive, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine Jus

Confit Chicken Leg, Rosemary Fondant Potatos, Honey Roast Carrots, Green Beans

Salmon En Croute, Baby Potatoes, Kale & Tarragon Sauce

Roast Fillet of Plaice, Herb Crushed Potatoes, Saffron Beurre Blanc

Wild Mushroom, Courgette & Spinach Pie, Creamed Potatos & Seasonal Vegetables (v)

Please note this is a sample summer menu, all of our menus are seasonal and are subject to change.

Desserts

Black Cherry Cheesecake with Chocolate Sauce
Forest Fruit Eton Mess
Passion Fruit Posset with Shortbread Biscuit
Warm Chocolate Brownie with Caramel Ice Cream
Coconut Milk Panna Cotta with Mango Coulis

Additional Items

Selection of Canapes from £7.50 for three choices:
Honey Sesame Glazed Cumberland Sausages
Sesame Soy Glazed Beef, Pepper & Spring Onion
Smoked Salmon & Spring Onion Fishcakes
Cornish Crab Spring Roll, Soya & Ginger
Sweet Pepper Crostini, Mozzarella & Pesto
Carrot, Spring Onion Potato Cake, Feta & Olive

Intermediate Sorbet Course from £3.50 Per Person

Cheese Board to finish from £50 Per Table of 10

Please select one starter, one main and one dessert for the whole group to eat the same meal; an alternative can then be selected for dietary requirements.

evening finger buffet



The buffet includes chefs selection of hand cut sandwiches along with your choice of four savory options and one dessert option from the below.

Meat

- Ginger & Chilli Beef Strips
- Southern Fried Chicken
- Pork & Sesame Balls
- Sausage & Vegetable Meatballs
- Lamb & Chorizo Parcels

Fish

- Tempura Ling Prawns served with Saffron Aioli
- Chicheley Prawn Toast
- Salmon & Spinach Rolls
- Chicheley Crab Cakes
- Smoked Salmon Arancini
- Smoked Trout Tarts

Vegetarian

- Flat Bread of Sundried Tomatoes & Feta
- Bruschetta
- Mini Nut Roast & Chutney
- Boccaccini & Semi Dried Tomato Skewer, Pesto Dressing
- Mini Veggie Burgers
- Roast Pepper, Olive & Feta Pitas

Dessert

- Vanilla Brûlée Tarts
- Cherry Bakewell
- Vanilla Cheesecake, Berries
- Lemon & Lime Syllabub
- Exotic Fruit Salad

Why not stay a little *longer*

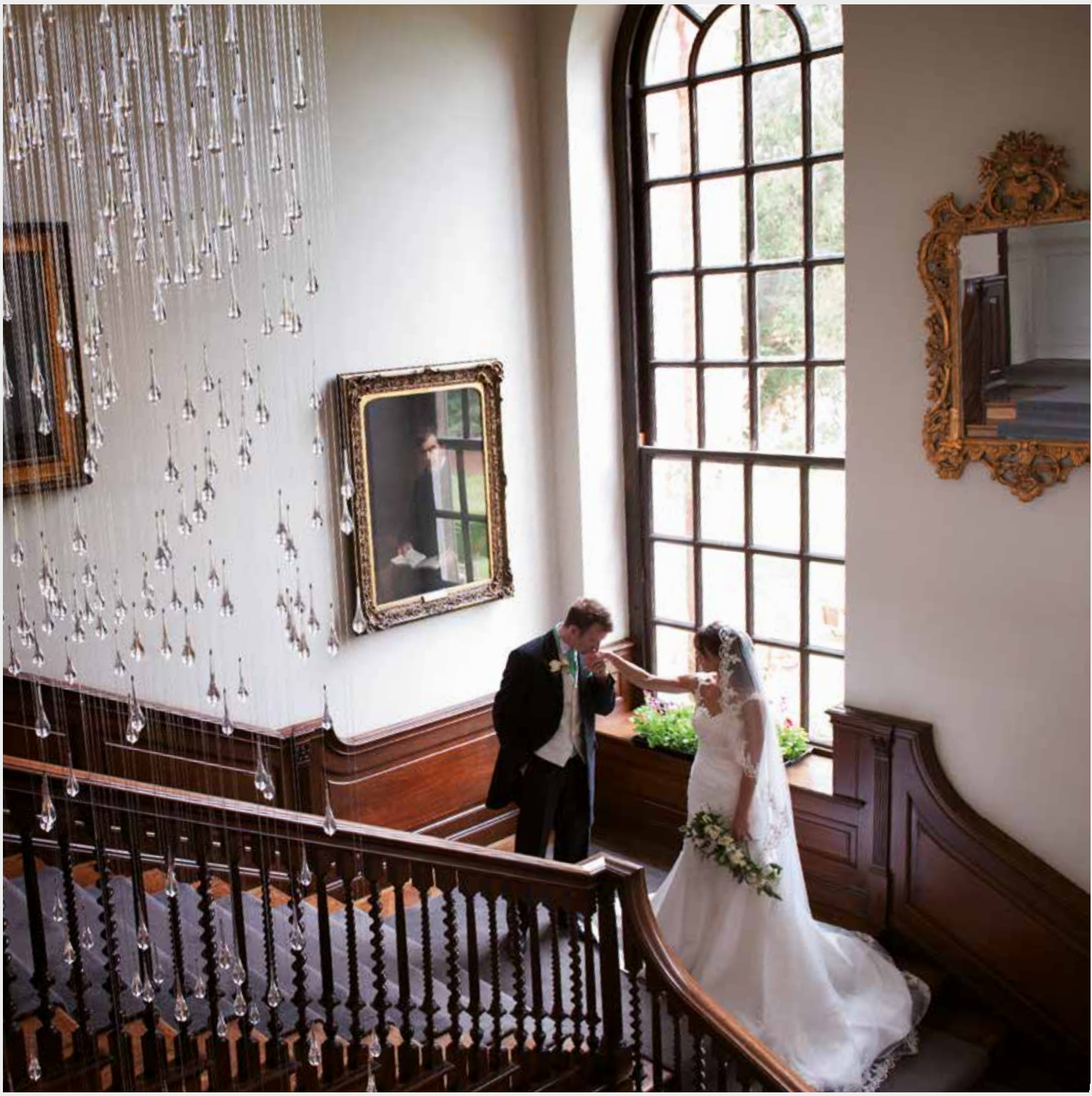
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With 48 en-suite bedrooms, those home comforts are never far away. After a day of excitement, your guests can head straight to our inviting beds, complete with gorgeous soft linens.

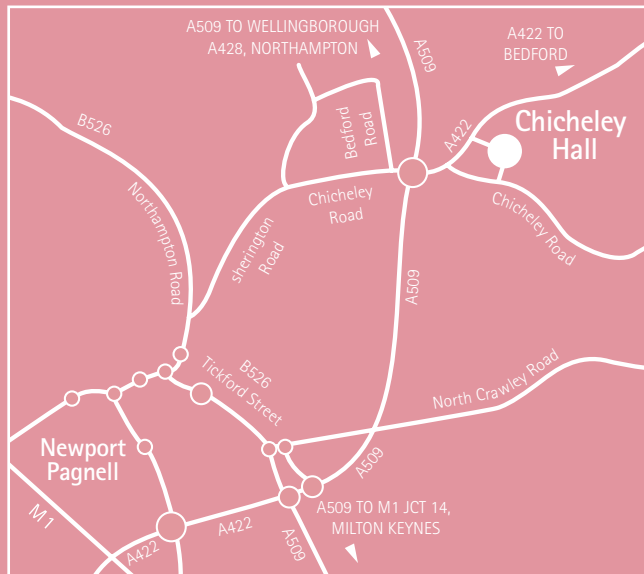
After a long lie-in, meet up and relive those special moments over our breakfast of delicious apple juices, tasty bacon, scrumptious sausages and freshly ground coffee.

Then take a stroll around our stunning grounds, relax in our lounge, or enjoy an afternoon tea and gently ease yourself back into reality.





The perfect end to the perfect *beginning*



If you're travelling to Chicheley Hall you can come
by a classic wedding car or by train.

Chicheley Hall, Chicheley, Newport Pagnell,
Buckinghamshire MK16 9JJ

For all enquiries or to book a showround
call 0871 222 4843 or click deverevenues.co.uk



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