



WHITTLEBURY  
WEDDINGS

WELCOME

## WELCOME TO WHITTLEBURY PARK WEDDINGS

Firstly, on behalf of myself and the team at Whittlebury I would like to take this opportunity to congratulate you and your partner on your recent engagement. We understand you have taken the first step in looking to source your wedding venue which is one of the most important decisions you will make in the lead up to your wedding day. We are here to help make that task just that little bit easier. With over 25 years' experience we will do our utmost to ensure that the service given is indicative of the elegant surroundings of Whittlebury Park. We are dedicated to working with you, to assist in any ways required and will aim to make your wedding day relaxing, enjoyable and most importantly, memorable.

Located just 15 minutes from Northampton and Milton Keynes and with several venues within the Park, we offer all-inclusive packages and are fully licensed to hold civil ceremonies. However, individuality matters at Whittlebury and it is for this reason we also offer a 'design your own' wedding package that can be created by you to meet your exact requirements. I have pleasure in enclosing a copy of our current brochure and packages, which I hope will be of interest to you.

When you have had a chance to look through the brochure and get an idea as to the type of wedding you want, we would be delighted to meet with you to show you around so that you can see what an ideal wedding venue Whittlebury Park makes. At this time, we would love to hear your ideas and help put together a detailed proposal for you to consider.

Appointments for viewing are necessary to avoid days where we have events taking place. Saturday mornings are the perfect opportunity to show you around ahead of the day's wedding, however if a Saturday isn't suitable, we will always try to accommodate with an alternative time during the week.

In the meantime, if you have any questions or queries, please contact us on **01327 850441** or email **weddings@whittlebury.com** and we will be delighted to help.

We look forward to hearing from you soon.

**Whittlebury Wedding Team**



## YOUR WEDDING CEREMONY

“IT WAS THE BEST DAY OF OUR LIVES AND WHITTLEBURY WILL ALWAYS BE A SPECIAL PLACE FOR US NOW. THE NUMBER OF FAMILY AND FRIENDS WHO COMPLIMENTED THE VENUE, THE SET-UP, THE STAFF AND THE FOOD WAS ENDLESS.”



Our ceremonies are set out with gold banqueting chairs, red carpet and two fresh flower pedestals as the focal point for the ceremony. If you choose to have a civil ceremony with us, you will need to contact the Registrars' office to discuss availability of dates and fees.

### YOUR WEDDING CEREMONY

The Orangery and The Atrium have been granted a License by Northamptonshire County Council for conducting Wedding Ceremonies, Civil Partnerships & Baby Naming ceremonies in accordance with Section 26(i)(bb) of The Marriage Act 1949 as amended by the Marriage Act 1984.

### NORTHAMPTONSHIRE REGISTRATION OFFICE

Tel: 0300 126 1000

[registrationservice@northamptonshire.gov.uk](mailto:registrationservice@northamptonshire.gov.uk)



THE ORANGERY

MAGNIFICENT STONE FLOOR  
MUSIC FROM THE GRAND PIANO  
SWEEPING WROUGHT IRON STAIRCASE

A STUNNING SETTING FOR A DAY  
YOU'LL NEVER FORGET.



Orangeries became fashionable in the Georgian period and some wonderful examples of these beautiful buildings still survive today and are ideal for entertaining. The Orangerie is a stunning wedding venue licensed for civil ceremonies. The classical ceremony hall allows couples to arrive in style with your chosen music playing on the grand piano, ideal for anyone wishing to make a grand entrance down the sweeping wrought iron staircase.

It has large entrance hall for drinks which leads into the banqueting room seating up to 120 guests during the day and additional guests for the evening reception. It also has a fully licensed bar and a private courtyard. There is a side hall with cosy leather sofas for those who want to relax and chat. A fabulous dance floor completes this spacious venue. The photo opportunities are endless, with a magnificent waterfall and beautiful countryside.

## THE PAVILION

# LARGE TERRACE AND LAWN LOOKING ONTO ACRES OF PARKLAND



The Pavilion opens out onto a large terrace and lawn with woodland running along the side and a balcony for photos.

The banqueting room seats up to 150 guests and is styled to resemble a marquee with a white lining in the summer, and a starlight ceiling in the winter with crystal chandeliers. The large bar area adjoining the banqueting room has a classical fireplace and is furnished with comfy leather sofas.



Photo courtesy of @roostain.com



## THE ATRIUM

“A BIG THANK YOU FOR ALL YOUR HELP IN THE PLANNING OF OUR WEDDING. WE HAD AN AMAZING DAY. YOU WERE FANTASTIC IN HELPING US PLAN AND ORGANISE EVERYTHING IN ADVANCE. YOUR ADVICE WAS GREAT AND VERY WELCOME.”



The impressive entrance hall and terrace room offers a grand welcome for you and your guests on arrival. The spacious Atrium has stunning views from the panoramic balconies that surround this building and offers the perfect backdrop for your wedding. The Atrium is the most versatile venue as it can seat between 30 - 400 guests. It is also licensed for civil ceremonies, and provides maximum flexibility for your special day.



## ACCOMMODATION



### THE PADDOCKS

Accommodation at The Paddocks offers 41 pleasantly and individually furnished en-suite bedrooms. Single, twin and double rooms are available along with a limited number of family and disabled rooms. It is only a short walk from Whittlebury Hall to The Paddocks bedrooms, and parking is available directly outside the bedrooms.

In room facilities include:

- Tea and coffee making facilities
- Hair dryers
- Freeview TV
- Complimentary Wi-Fi



### CLASSIC BEDROOM

Each Classic room comes with the option of choosing a double bed or twin beds.

In room facilities include:

- Television
- Complimentary wi-fi
- Trouser press, iron and ironing board facilities
- Hairdryer
- Bathroom amenities
- Mini fridge
- Tea and coffee tray



### CLUB ROOMS

Each Club Room comes with the option of choosing a double bed or twin beds. In addition you will receive luxurious bathroom amenities, bathrobe and slippers, wine and water, tasty treats in the room and a daily turn down service upon request.

In room facilities include:

- Television
- Complimentary wi-fi
- Trouser press, iron and ironing board facilities
- Hairdryer
- Bathroom amenities
- Mini fridge
- Tea and coffee tray



## ACCOMMODATION

“WE HAD A MARVELLOUS TIME AND IT WILL BE A VERY SPECIAL DAY TO REMEMBER, AND LOOK BACK ON.”



### SUITES

To make your stay extra special why not stay in one of our five suites. Each suite is individually designed, four of which are located on the front corners of the building, providing superb views over the golf course and the Northamptonshire countryside.

The rooms are spacious, offering a lounge and dining area should you wish to entertain.

The suites also offer luxurious bathroom amenities, fluffy bathrobes, slippers, wine and

water, tasty treats and a daily turn down service upon request. They also have sumptuous bathrooms, all with double showers.

In room facilities include:

- Television
- Complimentary wi-fi
- Trouser press, iron and ironing board facilities
- Hairdryer
- Mini fridge
- Tea and coffee tray

Preferential rates available, call your Wedding Coordinator for more information.













WHITTLEBURY  
WEDDINGS

Whittlebury, Northamptonshire, NN12 8QH  
Telephone 01327 850441  
E-mail: [weddings@whittlebury.com](mailto:weddings@whittlebury.com) [whittlebury.com/weddings](http://whittlebury.com/weddings)



## ALL-INCLUSIVE WEDDING PACKAGES

### PACKAGE INCLUDES:

- ◆ Venue hire
- ◆ Reception flowers
- ◆ Chair covers
- ◆ Prosecco
- ◆ 4 course seasonal meal from Bronze Menu
- ◆ Half a bottle of wine (per person)
- ◆ Prosecco toast
- ◆ Wedding cake, stand & knife
- ◆ Evening food
- ◆ DJ & disco
- ◆ Dedicated wedding co-ordinator
- ◆ Complimentary menu tasting for couple

### OPTIONAL EXTRAS

- ◆ Licensed for civil ceremonies
- ◆ Accommodation is available to reserve for your wedding guests

### PRICES 2021

Mon - Thu	£10,100
Fri & Sun	£11,100
Sat	£11,600

### PRICES 2022

Mon - Thu	£10,900
Fri & Sun	£11,900
Sat	£12,400

Prices inclusive of VAT.  
Based on 75 day plus 25 evening guests.  
\*Subject to availability.  
Additional guests can be added.

### CONTACT US:

To take advantage of this fabulous promotion, contact our dedicated wedding planners on 01327 850441 now for an appointment to view our three stunning venues set in historic oak parkland.

## WEDDING TARIFF

### WEDDING CEREMONY AT THE ORANGERY

2021	ORANGERY CEREMONY	£1,105
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2022	ORANGERY CEREMONY	£1,150
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The magnificent stone floor ceremony hall has a sweeping wrought iron staircase and the Orangery Hall will be set out with gold banqueting chairs and red carpet as well as music from the grand piano.

You can have a Wedding Ceremony at The Orangery but still one of the other venues for your reception. Reduced rates can apply for weddings Sunday to Friday (excluding bank holidays) and during the months of November to March inclusive at the Wedding Co-Ordinator's discretion.



### WEDDING CEREMONY AT THE ATRIUM

2021	ATRIUM CEREMONY	£745
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2022	ATRIUM CEREMONY	£790
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Licensed for ceremonies this venue has large balconies with spectacular views across the ancient oak parkland and beyond making it ideal for holding the ceremony and reception at the same venue. Two fresh flower pedestals will be the focus point for the ceremony.



### HIRE OF VENUE

THE ORANGERY, THE PAVILION OR THE ATRIUM

#### PRICES 2021

MON - THU	£1,500
FRI & SUN	£2,500
SAT	£3,250

#### PRICES 2022

MON - THU	£1,750
FRI & SUN	£2,750
SAT	£3,500

“ ALL YOUR HELP AND ATTENTIVENESS WAS REALLY  
 OUTSTANDING, I WILL BE RECOMMENDING YOU TO EVERYONE. ”



## CANAPÉS

### INCLUDES:

Please choose **three** from the following list to accompany a selection of marinated olives:

- ♦ smoked salmon blinis with lemon zest & caviar
- ♦ peppered pastrami with tomato chutney & capers
- ♦ cucumber & goats cheese, cannelloni with beetroot crisp
- ♦ prawn & crayfish bound virgin mary sauce
- ♦ pesto marinated bocconcini & cherry tomato brochette
- ♦ prosciutto ham with black olive tapenade, rocket & parmesan
- ♦ crab with chilli & coriander en croute
- ♦ Moroccan chicken with apricot on mini naan bread
- ♦ vegetable & wasabi sushi
- ♦ honey roasted vegetable tartlet
- ♦ parmesan cheese sables
- ♦ mini asparagus quiche
- ♦ salt cod & horseradish fish cake topped lemon gel\*
- ♦ seared scallop wrapped in pancetta with pea puree\*
- ♦ smoked cheese & red onion arancini \*
- ♦ confit of duck & hoisin wonton \*
- ♦ bite size Yorkshire puddings topped with rare roast beef \*
- ♦ halloumi & mushroom duxelle \*
- ♦ scotch quail egg \*

\* served warm

### ADDITIONAL EXTRAS

**Sorbets** - lemon, passion fruit, Prosecco or Bellini

**Cheese Course** - British cheeses, celery, grapes & biscuits

**Cheese Platters** - A mixed sharing platter of British cheeses including mature cheddar, Northamptonshire blue and Somerset brie with celery, grapes and biscuits

Please ask your wedding planner for allergen information.

## DRINKS PACKAGES

### PEARL:

#### TO INCLUDE

- ◆ Celebration drink on arrival or after the Ceremony of Bucks Fizz or Cranberry Sparkler  
*(Allowing one glass per adult)*
- ◆ House wine (white, red and rose)  
*(Allowing half a bottle per adult)*
- ◆ Toast: Sparkling wine  
*(Allowing one glass per adult)*

**Upgrade per adult:** Prosecco

### SAPPHIRE:

#### TO INCLUDE

- ◆ Celebration drink on arrival or after the Ceremony of Glass of Pimms or Prosecco and/or bottle of beer  
*(Allowing one per adult and / or a 50 / 50 Split of the Above Per Adult)*
- ◆ House wine (white, red & rose)  
*(Allowing half a bottle per adult)*
- ◆ Toast: Prosecco or Rose Prosecco  
*(Allowing one glass per adult)*

**Upgrade per adult:** House Champagne

### DIAMOND:

#### TO INCLUDE

- ◆ Celebration drink on arrival or after the Ceremony of Kir Royale – Bellini – Mojito  
*(Allowing one glass per adult)*
- ◆ Choice of wine from Whittlebury's wedding wine list  
*(Allowing half a bottle per adult) choices include: Sauvignon Blanc, Pinot Grigio, Chenin Blanc Merlot, Shiraz, Rioja*
- ◆ Toast: House Champagne  
*(Allowing one glass per adult)*

**Upgrade Celebration Drink to House Champagne**

**Upgrade per adult:** Laurent Perrier Champagne or Laurent Perrier Rose

### ADDITIONAL EXTRAS

Cocktails for your drink on arrival or after the Ceremony from below *(Allowing one glass per adult)*

**Bramble** - Gin, lime, sugar & Chambord

**Cosmopolitan** - Lemon Vodka, Triple Sec, cranberry juice & splash of lime

**Whittlebury Bellini** - Smirnoff Gold, peach puree & Champagne

**Grace Kelly** - Havana Rum, Crème De Fraise, sugar & Champagne

**Mojito** - Havana 3, sugar, mint, lime juice and soda

## BRONZE MENU

### **Chef's Homemade Soup of your choice**

Favourites

mushroom & truffle with sour cream, chunky leek & potato with chives  
roast tomato & basil with pesto cream, sweet potato & squash with maple croutons  
carrot & coriander with toasted sesame seeds

### **Compression of Melon**

accompanied with honey roasted fig & Prosecco sorbet

### **Classic Caesar Salad**

crispy bacon, ciabatta croutons & parmesan shavings

### **Smooth Chicken Parfait**

with red onion marmalade & toasted brioche

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### **Honey Glazed Duck Breast**

Anna potato, braised leek, burnt orange & baby onion jus

### **Duo of Pork**

confit shoulder, crispy belly, crushed celeriac served with mustard mash & a pea & cider café au lait

### **Supreme of Chicken wrapped in Prosciutto**

roast chorizo, basil mash, finished with salsa verde, glazed carrots, French beans

### **Pave of Fresh Salmon with Lemon & Chive Beurre Blanc Sauce**

accompanied with charred courgette green beans & scallion crushed new potatoes

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### **Salted Caramel Chocolate Brownie**

with honeycomb & vanilla ice cream

### **Apple Crumble Cheesecake**

cinnamon anglaise, red apple macaroon

### **Cherry & Amaretti Panacotta with Biscotti Crisp**

### **Profiteroles & Maltesers**

Filled with maltesers cream, finished with a minted milk chocolate syrup

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### **Freshly Brewed Tea & Coffee with Mint Truffles**

**Please choose ONE selection from each course for your guests**

Please ask your wedding planner for allergen information.



## SILVER MENU

### **Warmed Wild Mushrooms on Brioche**

Gruyere cheese toasted brioche & caramelised onions, crispy fried rocket, tomato oil

### **Duo of Salmon & Prawns**

poached salmon & succulent prawns, baby capers, soused cucumber with bloody mary sauce

### **Indian Spiced Chicken Terrine**

cucumber riata, poppadum crisp, sweet pea cress

### **Truffled Egg & Ham**

pressing of ham hock, warm truffled egg, cheese straw & potato crisps

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### **Corn fed Chicken Breast**

roasted gnocchi, crushed peas, confit plum tomato, charred corn & shallot salsa

### **Traditional Roast Rump of Beef & Yorkshire Pudding**

roast potatoes, crushed root vegetables & roast red onion, red wine jus  
*(Sirloin supplement £3.50 per person)*

### **Rosemary Roasted Rump of Lamb**

creamy bacon mash, green bean bundle with a rich redcurrant & haricot bean jus

### **Seared Fillet of Seabass**

lemon, pea & fennel risotto, confit tomato & rapeseed dressing

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### **Croissant Butter Pudding**

orange chocolate chip ice cream

### **Glazed Lemon Curd Tart**

raspberry sorbet, ginger snap shard

### **Strawberry Eton Mess**

vanilla bean cream, Italian meringue & mint gel

### **Irish Cream Crème Brûlée**

crushed berries, almond praline

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**Freshly Brewed Tea & Coffee with Mint truffles & Macaroons**

**Please choose ONE selection from each course for your guests**

Please ask your wedding planner for allergen information.

## GOLD MENU

**Rhubarb Gin Cured Salmon**

mango & soused cucumber salad, rye bread crisp

**Beef & Dark Soy Consommé**

beef & wasabi wonton, vegetable noodles

**Parfait of West Country Crab**

quail egg, crab crème fraîche, caper & raisin rapeseed dressing,  
brown bread croutons

**Warm Wood Pigeon Salad**

baby artichoke, pickled onion & watercress salad

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**Honey Glazed Duck Breast**

confit duck wonton, rosti potato, grilled asparagus, braised chicory, pickled cherry jus

**Beef Wellington**

smoked butter mash, roasted red onion, confit cherry tomatoes, green beans with Madeira jus

**Pave of Chalk Stream Valley Trout**

braised fennil, garlic roasted gnocchi, bacon & red pepper jam, avruga caviar butter sauce

**Herb Crusted English Lamb Saddle**

dauphinoise potato, salt baked celeriac, sticky red cabbage tart with rosemary jus

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**Tiramisu**

Italian classic dessert with mascarpone, coffee & chocolate

**Wild Strawberry & Crème Fraîche Cheesecake**

with strawberry coulis & mint macaroon

**Chocolate Indulgence**

dark chocolate truffle, milk chocolate & salted caramel macaroon, white chocolate tart & raspberry sorbet

**Banoffee Tart**

caramelised banana, vanilla crème fraiche, toasted coconut

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**Freshly Brewed Tea & Coffee with Warm Madeleines & Lemon Curd**

Please choose **ONE** selection from each course for your guests

Please ask your wedding planner for allergen information.

## VEGETARIAN MENU

### Starters

*Please note:*

*It is only necessary to choose a special vegetarian or vegan starter for vegetarian guests when your main choice starter is non-vegetarian*

#### Compression of Melon

accompanied with honey roasted fig & Prosecco sorbet

#### Warmed Wild Mushrooms on Brioche

Gruyère cheese toasted brioche & caramelised onions, crispy fried rocket, tarragon oil

#### Chilled Plum Tomato Pressing

cream cheese & chive filled profiteroles

#### Goat's Cheese & Cucumber Cannelloni

creamed goats cheese, textures of beetroot, rye bread crisp

#### Marinated Vegetable Salad \* (suitable for vegans)

baby vegetable & confit tomato salad, truffle dressing

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### Main Courses

#### Carrot & Courgette Charlotte

filled with wild mushrooms spinach & feta cheese & basil cream

#### Pumpkin Tortellini

salt baked celeriac, roast garlic puree, celeriac & pumpkin crisps sage dressing

#### Stuffed Beef Tomato

filled with chick peas, halloumi cheese & persian style with green vegetable salsa

#### Pea & Mint Arancini\* (suitable for vegans)

grilled asparagus, baby vegetables & truffle salad

#### Butternut Squash & Shallot Tart Fine\* (suitable for vegans)

braised shallot, garlic puree, roquette salad

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### Vegan Desserts

#### Poached Peach

poppy seed syrup, macerated strawberries

#### Lemon Curd Tart

raspberry sorbet & honeycomb

#### Vanilla Panna Cotta

pineapple crisp, coconut sorbet

#### Dark Chocolate Mousse

dehydrated cherries & ginger snap shard

Please ask your wedding planner for allergen information.

## CHILDREN'S MENU

### INCLUDES:

***Children aged 10 and under are offered two children's menu options:***

*Either: ½ portion of your chosen adult menu at half the menu price.*

***Or: If choosing from the children's menu, please choose one of the following options from each course.***

### **Starters**

- ♦ tomato soup
- ♦ dough balls with garlic mayo
- ♦ seasonal melon with fruits
- ♦ nachos & tomato salsa

### **Main courses**

- ♦ macaroni cheese
- ♦ battered chicken, chips & beans
- ♦ sausages & mash with gravy
- ♦ fish fingers, peas & wedges
- ♦ beef or vegetable pasta bolognese

### **Desserts**

- ♦ Ice cream freakshakes vanilla with marshmallows & cookie
- ♦ chocolate brownie, white choc sauce, chocolate buttons
- ♦ fresh fruit meringue with cream or ice cream

Please note all children eating from the children's menu must eat the same choice.

### CHILDREN'S DRINKS:

Included in the cost of the children's meal is a glass of squash or fruit juice (depending on age) on arrival from Church or after the ceremony and a soft drink with the meal. Parents are responsible for ensuring no underage drinking of alcohol.

### CHILDREN UNDER 2:

Whittlebury Park makes no charge unless a meal has been specifically requested and will heat food supplied by parents.

Please ask your wedding planner for allergen information.



## EVENING MENUS

### TRADITIONAL FINGER BUFFET:

**Please choose six items from the following list:**

#### **Sushi to include**

seafood sushi, wasabi mayo  
vegetable sushi, dipping soy

#### **Bite size burgers to include**

cheese burger, fried onions & American mustard  
kofta lamb burger, lemon hummus

#### **Selection of wraps to include**

tuna spring onion mayo  
hummus, red pepper & crumbled feta  
guacamole and halloumi  
BBQ pulled pork roll, shredded cabbage, American mustard

#### **Selection of bridge rolls**

tarragon poached chicken & bacon crumb  
marmalade glazed gammon and pear  
egg mayo mustard cress  
salmon & lemon mayonnaise

#### **Warm Whittlebury favorites**

cocktail spring rolls, vegetable samosas  
sausage rolls, hot sausages with mustard dip  
chicken tikka pieces, onion bhajis with a  
yoghurt dip, chicken & chorizo mini skewers  
smoked cheese & red onion arancini  
hoisin & toasted sesame chicken, spring onion & pickled  
veg hirata bun, cajun spiced potato wedges with jalapeño  
and coriander

Additional items may be added.

(80% of total guests attending must be catered for (incl. children))

Where the evening guests far outweigh the confirmed day guests  
then catering will be based on all evening guests plus half day guests.

Please ask your wedding planner for allergen information.

### PIG ROAST:

*minimum for catering of 100 guests  
Served outside weather permitting*

#### **Hand Carved by Chef**

Designed to eat in a bap and served with sage & onion  
stuffing, apple sauce, coleslaw and a mixed green  
salad

Vegetarian & Halloumi kebabs are also available

*(Please note everyone must be catered for (incl. children at £7) and  
the above price quoted is applicable to evening receptions only)*

### ON THE SKEWER:

*(BBQ'd outside weather permitting)*

Vegetarian skewers will be provided for everyone  
Please choose two from the following selection:

Halloumi, chicken & chorizo - chicken kebabs with onions  
& peppers, lamb, maple & mint  
beef & habanero chilli

Vegetable brochettes v - accompanied with a diced salad  
of cucumber and tomatoes. Spicy potato wedges with sour  
cream dip per table.

### BACON BAGELS:

With a selection of relishes & fries  
Tomato, onion, mushroom & spinach frittata

### FISH'N'CHIPS:

Battered fish accompanied with chips & lemon

### OPTIONAL EXTRAS:

**A selection of mini desserts** – pavlovas, chocolate  
éclairs, fresh fruit tartlets lemon meringues, banoffee  
trifle chocolate cups can be added to any of the above  
evening menus

**To finish the day** - hot chocolate & mini donuts

## SPECIAL TOUCHES

### HEN PARTIES:

**Indulgent Afternoon Tea**    from £29.95 per person

#### TO INCLUDE

- ♦ Traditional Afternoon Tea
- ♦ Private Room on request
- ♦ Glass of Prosecco per person
- ♦ Decorated table and balloons

**Ultimate Tribute Night**    from £139 per person

#### TO INCLUDE

- ♦ Tribute night of your choice *(inclusive of three course dinner)*
- ♦ Overnight accommodation with breakfast
- ♦ Heat and Ice Experience on day of arrival
- ♦ 25-minute treatment
- ♦ Decorated table and balloons

**Couture Retreat with  
Booster Treatment**    from £129 per person

#### TO INCLUDE

- ♦ Overnight accommodation with breakfast and three course dinner
- ♦ Heat and Ice Experiences
- ♦ Two course lunch
- ♦ 25-minute treatment
- ♦ One upgraded bedroom

### STAG PARTIES:

**Golf Packages**    from £55 per person

#### TO INCLUDE

- ♦ Tea, coffee and bacon rolls
- ♦ 18 holes of golf (9 holes available)
- ♦ Lunch
- ♦ Three course evening meal

**Golfers Getaway**    from £99 per person

#### TO INCLUDE

- ♦ 18 holes of golf on day of arrival and departure - unlimited
- ♦ Three course evening meal
- ♦ Accommodation
- ♦ Full English breakfast

### EXTRAS FOR BOTH HEN AND STAG PACKAGES

Clay Pigeon Shooting	£30 per person
Archery	£30 per person
Segway	POA
Quad Biking	POA
Cocktail Making	POA

These rates vary depending on the number of guests so please enquire at the time of booking and a member of our team will be able to help.

## ADDITIONAL EXTRAS

### HAIR AND MAKE-UP

Contact your Wedding Coordinator for more details on hair, beauty and grooming packages.

### PRIVATE DINING

Three course dinner served in a private room prior to your wedding day - £40 per guest



“THANK YOU SO MUCH FOR ALL YOUR HELP TIME AND PATIENCE. YOU MADE OUR DAY SO SPECIAL AND WE REALLY APPRECIATE IT. YOU TRULY ARE AN AMAZING WEDDING COORDINATOR.”

## RECOMMENDED WEDDING SUPPLIERS LIST

### PHOTOGRAPHERS

**Mark Fraser Photography**  
01908 766371  
info@mfraser.co.uk  
www.markfraserphotography.co.uk

**Mia Harlow Photography**  
01296 712528  
www.mariabarry.co.uk

**Two-D Photography**  
01234 751469  
info@two-d.co.uk  
www.two-d.co.uk

### VIDEOGRAPHER

**April Productions**  
Lee Hillyard  
01327 353303 / 07764 461671

### MUSIC

**Lincoln Noel - Pianist**  
07967 441503  
tinklinlincoln@gmail.com

**The UKDJ**  
Mark Risby  
07966 412103  
info@theukdj.com  
www.theukdj.com

**Hannah Rogers**  
Professional vocalist  
01327 341062

### STATIONERY

**JMS Creative Wedding Stationery**  
Jo & Mark  
01908 262890  
weddings@jmscreative.co.uk

### TRANSPORT

**Classic Carriages of Northampton**  
Dave Peach  
01604 751953  
info@classiccarriagesnorthampton.co.uk  
www.classiccarriagesnorthampton.co.uk

### FLORIST

**The Secret Garden**  
Debbie Warner  
01604 767687  
www.secretgardenonline.co.uk

**Charlotte Ayre Floral Design**  
07809 069528  
www.charlotteayrefloraldesign.co.uk

**Julie-Anna Flowers**  
Anna Roy  
01604 402210  
www.julieannaflowers.co.uk

### CHAIR COVERS/VENUE DRESSERS

**Quality Chair Covers**  
David Bainbridge  
01908 968740  
www.qualitychaircovers.co.uk

**Beaulicious**  
Sarah Chamberlain & Lisa Kirk  
07984 355303  
info@beaulicious.co.uk

### BRIDAL WEAR

**Sugar & Spice Bridal**  
Tracy Shortland  
01280 308169  
tracy@sugarandspicebrides.co.uk  
www.sugarandspicebrides.co.uk

### MENSWEAR

**Suitors of Buckingham & Northampton**  
Neil Easton  
01280 823958  
www.suitors.co.uk

**Victor Boss**  
01280 812404  
www.victorboss.co.uk

### CAKES

**Creative Cakes by Teresa & Joanna**  
01908 561187  
www.creative-cakes.co.uk

**Cakes by Kit**  
07870 500919  
www.cakesbykit.com  
info@cakesbykit.com

**Lisa Adams Cakes**  
07545 194129  
info@lisaadamscakes.com  
www.lisaadamscakes.com

### CHOCOLATE FOUNTAINS/SWEETS

**Chocolatier Fountains**  
Raj Tanna  
07879 623111  
www.chocolatierfountains.co.uk

### HAIR & MAKE UP

**Whittlebury Spa**  
01327 850489  
www.whittlebury.com

**Jenny Buckland Hair & Makeup**  
07904 806837  
www.jennybuckland.com

### MISCELLANEOUS

**Guest Factor – video messages**  
Lee Thomas  
07970 618946  
lee@theguestfactor.com

**Angel Occasions - Magic Mirror**  
Hannah  
07825 346627  
info@angeloccasions.co.uk

**Halo FX Limited - fireworks**  
Ben Morley Mckay  
01788 519618  
www.halo-fx.com

**Perfect Parties**  
01525 854321  
sales@perfectparties.co.uk  
www.perfectparties.co.uk



## WEDDING CHECKLIST

### WHEN YOU GET ENGAGED

- Settle on your budget
- Start gathering names and addresses for your guest list
- Narrow down your potential date to two or three
- Research locations for your wedding venue
- Create a wedding website

### 12 MONTHS BEFORE

- Hire a photographer. Don't procrastinate. Many photographers are full booked up to a year in advance
- Begin shopping for wedding dresses
- Choose your bridal party and attendants
- Finalise date after considering venue and photographer availability
- Send out 'save the date' cards

### 11 MONTHS BEFORE

- Plan ceremony and reception décor
- Set up an appointment with your florist to decide what type of bouquets and centrepieces you need
- Book your caterers

### 10 MONTHS BEFORE

- Finalise your guest list
- Set up gift registries
- Search for an officiant or have a friend or family member get ordained to perform the ceremony
- Choose ceremony and reception music. Test out your playlist a few times before the big day so you know what music is best during the dancing versus dinner time.

### 9 MONTHS BEFORE

- Order your gown and have any necessary alterations done

### 8 MONTHS BEFORE

- Order hair accessories
- Order jewellery
- Plan and book your honeymoon

### 6 MONTHS BEFORE

- Edit, proof and print your wedding invitations. Don't forget the envelope and stamps!

- Do a few run-throughs of your hairstyle and makeup so you can test out products and make tweaks to your final look

### 5 MONTHS BEFORE

- Make arrangements for any rentals (tables, chairs, linens etc) you need
- Arrange any additional sound equipment you'll need to provide music for the ceremony and reception

### 4 MONTHS BEFORE

- Choose men's attire and make necessary alterations
- Purchase any other bridal accessories including shoes and lingerie

### 3 MONTHS BEFORE

- Book accommodations for your wedding night

### 2 MONTHS BEFORE

- Finalise the menu with your caterer. Don't forget drinks. If alcohol is not included in your catering bill, ask about bringing your own

### 6 WEEKS BEFORE

- Purchase wedding bands
- Confirm number of bouquets, centrepieces etc with florist

### 4 WEEKS BEFORE

- Finish any DIY/handmade items

### 2 WEEKS BEFORE

- Get your local marriage licence lined up
- Create a wedding day schedule and pass it out to important parties (including photographer)
- Give a final guest head count to the caterer
- Finalise seating chart
- Confirm all vendors arrival or delivery times on the wedding day

### HAPPY WEDDING DAY!

- Have a trusted friend or family member handle cheques for vendors to be paid on the wedding day.