Whats 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

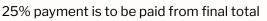


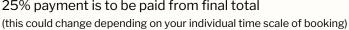


For Friday and Saturday weddings, 12 bedrooms plus the bridal suite have been booked, start thinking about who you will allocate these rooms to (additional payment to be settled 2 months prior)

6, Accommodation

7. Mine Months (Out







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 2026

Deak Season

May to September

Sunday - Thursday £3,750 Friday - Saturday £4,100

Mid Season
April & October

Sunday - Thursday £3,400 Friday - Saturday £3,750

Cow Season

November to March

Sunday - Thursday £2,750 Friday - Saturday £3,250

Exclusive Use

Exclusive Hire of Wivenhoe House Hotel

From £22,000

Please contact us to discuss this further.

WIVENHOE HOUSE

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





Food & Prink Menus















£9.50 per person Choose 4 options

Duck Spring Rolls with Hoisin

Bangers & Mash

Goats Cheese & Beetroot Cone

Prawn & Sesame Toast

Crisp Pork Croquetta with Apple Puree

Truffled Mushroom Vol-au-Vent

Smoked Salmon & Dill Cream Cheese Blini

Tomato & Mozzarella Arancini

Fish & Chips

Chicken & Bacon Stuffed Baby Jacket Potato

Pork, Onion & Stilton Sausage Roll

Cranberry & Brie Wontons



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

A discretionary 10% service charge will be added to your final total

Starters

with fig, apple & ale chutney, toasted brioche

Citrus Cured Salmon

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

Classic Prawn Cocktail

with brown bread & butter

Whole Burrata

with tomato salad, black olives, basil & music bread

Salad of Harissa Roasted Carrots & Falafel

with chickpea puree, pomegranate, herb salad & molasses

Confit Duck Leg

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

Ham Hock & Herb Terrine

with celeriac remoulade & gherkin ketchup

Smoked Mackerel Pate

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



Free Range Chicken Breast £59

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

Fillet of Salmon £62

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

Guinness & Treacle Braised Ox Cheek £62

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

Slow Cooked Pork Belly £55

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

Roasted Hake £59

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

Potato & Herb Gnocchi £55

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

Caramelised Onion, Potato & Black Bomber Cheese Pithivier £55

with buttered leeks, Chantenay carrots & parsley sauce

Sirloin of Beef £62

with confit potato, carrot & swede mash, roasted hispi cabbage & red wine jus 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 £3.00 per person, per side and we must cater for all of your guests.

Roast Duck Fat Potatoes

Roasted New Potatoes with Truffle, Parmesan & Chives

Roasted Chantenay Carrots with a Honey & Thyme Glaze

Roasted Tenderstem Broccoli with Salsa Verde

Selection of Peas & Beans, Preserved Lemon Dressing



Chocolate Brownie

with Kirsch cherries, cherry puree, Chantilly cream & chocolate shavings

Passion Fruit Cheesecake

with pineapple & mango salsa, toasted coconut & lime

Strawberry & Raspberry Pavlova

with vanilla Chantilly, rosewater & mint syrup & pistachios

Chocolate Truffle Torte

with whipped mascarpone, coffee gel & amaretti biscuit crumb

Lemon Meringue Pie

with blueberry compote & tarragon syrup

Sticky Toffee Pudding

with toffee sauce & vanilla ice cream

Vanilla Panna Cotta

with raspberry puree & white chocolate

Trio of Chocolate

Bitter chocolate tart, white chocolate cheesecake & milk chocolate mousse

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

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

BBQ

£65 per person to also include a dessert option

Sirloin Steak in a Garlic & Herb Marinade

Pork Sausage with Caramelised Onions

Chicken & Chorizo Kebab

Salmon Marinated in Chilli, Lime & Coriander

Halloumi & Vegetable Skewer

Falafel Burgers with Creamed Feta & Pickled Red Onion

Classic Coleslaw with Crème Fraiche & Herbs

Mixed Leaf Salad with Mustard Vinaigrette

Tomato & Mozzarella Salad with Basil

New Potato Salad, Spring Onion, Capers & Dill

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

Classic Caesar Salad

Roasted Vegetable Cous Cous

Greek Pasta Salad

Garlic & Herb Focaccia

Children's Menu

(2-10 years) 3 courses £30

Starters

Crudités, Pitta & Hummus

Cheese Garlic Bread

Smoked Salmon with Brown Bread & Lemon

Melon & Parma Ham

Mains

Chicken Goujons, Skinny Fries & Garden Peas
Sausage & Mash with Peas & Gravy
Cheeseburger & Fries
Vegetable Sausages with Wedges & Broccoli
Fish & Chips with Mushy Peas



Chocolate Brownie with Vanilla Ice Cream
Strawberry Pavlova
Marshmallows & Strawberries with Chocolate Dipping Pot
Selection of Ice Cream



£20 per person

Select three options

Cooked continuously, sliced & served on pizza boards.

All pizzas are 10"

Tomato, Mozzarella & Basil

Classic Pepperoni with Hot Honey

Wild Mushroom, Truffle & Ricotta

Roasted Vegetables with Pesto

Parma Ham, Cherry Tomato & Rocket

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.



£18 per person

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



The 'WHH'

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

Pulled Pork

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

Tex Mex

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

Hot Dogs

The NYC

with sauerkraut, American mustard, ketchup & crispy onions

Chilli Dog

with chilli beef, sour cream & jalapenos

Hog & Dog

bacon mayonnaise, pickled gherkins, cheese & streaky bacon

Grazing Board

£20 per person

Minimum of 50 people

Scotch Egg with Caramelised Onion Chutney
Pork Pie with Piccalilli
Selection of Cold Meats & Charcuterie

Spiced Falafel

Mushroom & Herb Vol-au-Vent

Vegetable Spring Rolls

Smoked Salmon
Prawns with Marie Rose Sauce
Smoked Mackerel Pâté

Selection of Cheeses with Biscuits, Grapes & Chutney Rosemary Baked Camembert with Focaccia

Cheese Straws
Garlic & Herb Marinated Olives
Bread Sticks
Smoked Almonds

Hummus Taramasalata Street & Bowl Food

£22 per person

Beef Shin Chilli Con Carne

with rice, sour cream & jalapenos (vegetarian option available)

Pork Chipolatas

with mustard mash, crispy onions & red wine sauce

Breaded Cod Fillet

with thick chips with tartare sauce

Thai Green Chicken Curry

with jasmine rice, lime & coriander (vegetarian option available)

Wild Mushroom Gnocchi

with spinach & parmesan

BBQ Pulled Pork Bao Bun

with Asian slaw, coriander & toasted sesame seeds (vegetarian option available)

Buttermilk Chicken Thigh

with chipotle mayonnaise & skinny fries

Falafel Mezze Bowl

with hummus, pitta, olives & pickled red onion

Prawn, Saffron & Pea Risotto

with aioli & chives

Evening BBQ

£25 per person

Minimum of 50 people

Beef Burgers

Pork Sausage with Caramelised Onions

Chicken & Chorizo Kebab

Falafel Burgers with Creamed Feta & Pickled Red Onion

Potato Wedges with Sour Cream

Classic Coleslaw with Crème Fraiche & Herbs

Mixed Leaf Salad with Mustard Vinaigrette

Tomato & Mozzarella Salad with Basil

Bread Rolls

Selection of Condiments



White

Yealands Estate Single Vineyard Sauvignon Blanc, Malborough, New Zealand	37
Luvignac Picpoul de Pinet, St Clair, Languedoc-Rousillon, France	36.5
Poggio Alto Pinot Grigio, Veneto, Italy	36.5
Kleinkloof Chenin Blanc, Western Cape, South Africa	30
Molinico Loco, Macabeo, Murcia, Spain	28.75
First Fleet Chardonnay, South Eastern Australia	28
Rose	
Maison Angelvin Cotes de Provence, France	39
Molinico Loco, Monastrell Rosado, Murcia, Spain	25
La Maglia Rosa Pinot Grigio, Veneto, Italy	25



Red

38
37
33.25
29
28
25

Sparkling

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





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

Nicola A Worrall Bridal Dressing Service

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

Silk & Maple

01787 827373 www.silkandmaple.co.uk

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



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

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

Flowers

Amnesia Flowers

07969 301 947

kim@amnesiaflowers.com www.amnesiaflowers.com

Butterfly Flowers

07305459122 karina.snell@hotmail.co.uk www.butterflyflowers.co.uk

W Flowers

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

Hair & Beauty

Dayna Leigh Makeup

07943748594 daynaleigh@live.co.uk

www.daynaleigh.co.uk

Hair So Boho

07817879671 hairsoboho@yahoo.com www.hairsoboho.com

Joanna Plimmer Makeup Artist

01206 482 077

info@joannaplimmer.com www.joannaplimmer.com

Det Sitter

Woofs & Weddings

07703574926

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

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

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

Angie Diggens - Wedding Singer

07821453029

bookings@angiediggens.com www.angiediggens.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

Andy Griffin Photography

07941533393

www.andygriffinphotography.com

Mae Photography

01206 632200 eleth@maephotography.co.uk www.maephotography.co.uk

Stationery

Art JMT

artjmtemail@gmail.com www.artjmt.co.uk

Lottie Louise Designs

07808 839 936

info@lottielouisedesigns.co.uk www.lottielouisedesigns.co.uk

Celebrant/ Toastmaster

Glenn Mayes

01245 381 577

the.toastmaster@btinternet.com www.east-anglia-toastmaster.com

Transport

Layer Marney Horse Drawn Carriages

01621810789

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

07532713696

info@foolflowers.co.uk www.foolflowers.co.uk

I Do We Do Wedding & Events

07710814924

idowedoweddingand.events@gmail.com

Mark Dancefloor

07967152285

easterbrookfdiluminations@gmail.com www.dancefloorressurection.com

We Do Wedding Hire

07738 372045

www.wedoweddinghire.co.uk

Videography

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

A Star Photography & Film

07931776609

info@astarphotographyandfilm.co.uk www.astarphotographyandfilm.co.uk



Accommodation

For Friday and Saturday wedding bookings you are required to also book 12 bedrooms and the bridal suite at an additional fee of £2,250













The following rooms will be booked for you

Bridal Suite

One of our seven luxury bedrooms







With lovingly restored period features and exquisite decor, our luxury rooms offer an elegant setting for your wedding night. Located in the historic Main House, each suite reflects the unique charm of Wivenhoe House, making it perfect for newlyweds. Celebrate your special occasion in a space that combines romantic elegance with modern comforts for an unforgettable experience.

Deluxe Balcony Bedroom

One deluxe bedroom







Accommodate up to four guests with our family room option (additional charges apply for a fold-out bed and additional breakfast).

Superior Balcony Bedrooms Six Superior Balcony Rooms







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

Classic Bedrooms







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

An additional five bedrooms can be booked at a discounted rate

Sunday-Thursday Weddings

Accommodation Options

We will reserve 15 Garden Wing bedrooms and the Bridal Suite at a discounted rate for you and your guests.

Any unbooked rooms will be released two months before the wedding.







Please discuss accommodation with us when you confirm your booking



The Complete Wedding Package

Prices

Jan - April & Oct - Dec Monday - Sunday 2025: £9,999 / 2026 £10,500 **May -September Sunday -Thursday** 2025: £9,999 / 2026 £10,500

Guest Package

50 day guests & an additional 30 evening guests

Package includes the following:

Venue

- Luxury ceremony room, located in the Main House (outside ceremony on our sunken lawn is a £500 supplement)
- Garden Suite function room for wedding breakfast & evening reception
- 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

- A choice of Prosecco, bucks fizz, bottled beer or soft drink for drinks reception after the ceremony (1 per person)
- Canapes to be served during the drinks reception
- Three course sit down meal (choose from our menu) or two-course BBQ
- Half a bottle of house wine per person (supplements available for different wines)
- Prosecco for toast drinks
- Evening food consisting of our pizza buffet or burgers & dogs

The Complete Wedding Package

Entertainment & Decor

- DJ & uplighters (venue to book)
- Chiavari chairs
- Starlight backdrop & white ceiling drapes

Accomodation

- Luxury Suite night before for two people to include breakfast
- Luxury Suite night of the wedding for the happy couple to include breakfast

Additional Guests

- Daytime Adult Guests: £135.00
- Daytime Children Guests (under 10): £45.00
- Additional Evening Guests: £30.00



The Ultimate Wedding Package

Prices

Avaliable all year round All days of week included 2025: £12,600 / 2026: £13,300

Guest Package

50 day guests & an additional 30 evening guests

Package includes the following:

Venue

- Luxury ceremony room, located in the Main House or outside ceremony on our sunken lawn
- Garden Suite function room for wedding breakfast & evening reception
- 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

- A choice of Prosecco, bucks fizz, bottled beer or soft drink for drinks reception after the ceremony (2 per person)
- Canapes to be served during the drinks reception
- Three course sit down meal (choose from our wedding a la carte menu) or two-course BBQ
- Half a bottle of house wine per person (supplements available for different wines)
- Prosecco for toast drinks
- Evening food consisting of our pizza buffet, burgers & dogs, grazing board or street food

The Ultimate Wedding Package

Entertainment & Decor

- DJ & uplighters (venue to book)
- Ivory chiavari chairs and drape
- Starlight backdrop & white ceiling drapes
- White LED dancefloor

Accomodation

- Luxury Suite night before for two people to include breakfast
- Euxury Suite night of the wedding for the happy couple to include breakfast
- Exclusive use of our pergoda for breakfast with your guests the following morning

Additional Guests

- Daytime Adult Guests: £145.00
- Daytime Children Guests (under 10): £50.00
- Additional Evening Guests: £35.00

