



Civil Ceremonies

Chicheley Hall is licensed to hold civil ceremonies and civil partnerships for the following numbers:

The Grand Hall – 80 capacity

Winton 1 – 20 capacity

Winton 2 – 40 capacity

Atrium – 100 capacity

Formal Gardens – 100 capacity
(Weather dependant)

Hire Charge: £650.00 Indoors | £750.00 Outdoors

Chicheley Hall is registered with the Milton Keynes registrar office.

To book a Registrar please call them directly on 01908 372101 or email
registrars@milton-keynes.gov.uk

A charge for the Registrar service is applicable and will be quoted on application.

This charge is payable to the registration office directly

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Manor Package

- Manor House – Use of the manor house, 2 drawing rooms and the formal gardens.
- Prosecco arrival – Glass of prosecco on arrival.
- 3 course wedding breakfast – Choose a delicious 3 course menu including tea and coffee.
- House wine with dinner – Half a bottle of wine per person to accompany dinner.
- Prosecco to toast – Raise a glass of prosecco to the newly-weds during the speeches.
- Evening meal – a selection of finger buffet options to choose from, all designed by our in-house chef.
- Honeymoon Suite – Use of our stunning honeymoon suite for the night of your wedding, including breakfast.
- Accommodation - use of our stunning manor house bedrooms included for the night of the wedding, including breakfast.
- Master of Ceremonies – to coordinate your guests' movements and make important announcements.
- Menu tasting – Complimentary menu tasting for the happy couple.
- Little touches – Red carpet on arrival, silver cake stand and knife.
- Designated 'Get Ready' Room – private room to relax and prepare with your wedding party on the morning of your wedding day.
- Dedicated wedding team – rest assured our wedding team will offer advice and guidance throughout the planning process.

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Rates

2024	Mon - Thurs	Friday	Saturday	Sunday & BH
	Based on 40 day guests	Based on 50 day guests	Based on 60 day guests	Based on 40 day guests
Spring	£5,800.00	£7,400.00	£9,200.00	£6,200.00
Summer	£6,600.00	£8,400.00	£10,400.00	£7,000.00
Autumn	£6,200.00	£7,900.00	£9,800.00	£6,600.00
Winter	£5,400.00	£6,900.00	£8,600.00	£5,800.00

2025	Mon - Thurs	Friday	Saturday	Sunday & BH
	Based on 40 day guests	Based on 50 day guests	Based on 60 day guests	Based on 40 day guests
Spring	£6,600.00	£8,400.00	£10,400.00	£7,000.00
Summer	£7,400.00	£9,400.00	£11,600.00	£7,800.00
Autumn	£7,000.00	£8,900.00	£11,000.00	£7,400.00
Winter	£6,200.00	£7,900.00	£9,800.00	£6,600.00

2026	Mon - Thurs	Friday	Saturday	Sunday & BH
	Based on 40 day guests	Based on 50 day guests	Based on 60 day guests	Based on 40 day guests
Spring	£7,400.00	£9,400.00	£11,600.00	£7,800.00
Summer	£8,200.00	£10,400.00	£12,800.00	£8,600.00
Autumn	£7,800.00	£9,900.00	£12,200.00	£8,200.00
Winter	£7,000.00	£8,900.00	£11,000.00	£7,400.00

Chicheley Hall can accommodate up to 80 guests for the wedding breakfast and up to 110 guests for the evening reception and buffet. All prices are inclusive of VAT at the current rate. Minimum adult guests, numbers apply & bank holidays will be priced differently. A deposit of £1,500.00 is applicable at the time of booking which is non-refundable and non-transferable along with a booking agreement to secure the preferred date.

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Accommodation

With 47 individually furnished bedrooms overlooking our lovely gardens, your guests will enjoy all the comforts you would expect, such as a TV, en-suite bathroom and tea and coffee making facilities.

Found in the north and south wings of the property, these rooms have been carefully converted from the Old Coach House and stables of the original building.

In the main house, you'll find our 14 Superior rooms. With refurbished bathrooms and beautiful antique furniture, these rooms effortlessly combine comfort and style to create a relaxing stay.

A bedroom block can be held and linked to your wedding for your guests to book themselves on a first come, first serve basis. Bedroom blocks will be held until 4 weeks prior to the wedding date, and any rooms not taken by this time will be automatically released.

For guests to reserve a bedroom on the allocated block please advise them to contact our reception team directly on **01234 230 396** or email **reception@chicheleyhall.co.uk**

Check in to the bedrooms will be from 3pm on the day of arrival and check out the following morning is by 11am.



Please find our bespoke menus for your special day, please be aware that these dishes will contain allergies and your coordinator will be delighted to run through these with you and give you the detail of vegetarian and vegan dishes as well.

Canapés

Smoked salmon blinis with cream cheese and dill
Duck spring rolls, hoisin and spring onion
Lamb and mint kofta with tzatziki
Smoked haddock Welsh rarebit
Baby jacket potatoes with chorizo, tomato and sour cream
Mini naan with coronation chicken and riata
Salmon fishcakes
Mini Yorkshire puddings with horseradish
Leek, gruyère and tomato tart
Chicheley burger slider
Teriyaki smoked salmon rose
Wild mushrooms and tarragon vol-au-vent,
Aubergine compote and sweet pepper tian
Fresh salmon and dill escabeche.
Mini fish goujons with tartare sauce

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Three Course Menu

STARTERS

Caprice salad, heritage tomatoes, bocconcini, basil, olive oil
Goats cheese mousse, candied beetroot, herb crostini, balsamic
Chicken and ham terrine, piccalilli, red onion jam, pea shoot, melba toast
Confit duck salad, sour dough toast, baby leaves
Hot smoked salmon, tomato & chilli salsa, lemon sauce
Thai crab cakes, chilli jam, soft leaves salad
Haddock & spring onion bon bons, madras mayonnaise
Goats cheese mouse, golden beetroot, red onion marmalade
Chicken liver parfait, toasted brioche, fig and blueberry chutney

MEAT MAINS

Feather blade of beef, roasted root vegetables, pomme purée, pan jus
Confit duck leg, chantey carrot, potato purée, broccoli, orange jus
Crispy pork belly, mash potatoes, sautéed greens, red wine jus
Free range chicken breast, pommes rosette, almond broccoli, rich red wine sauce
Slow cooked lamb ballantine, rosemary roast potatoes, buttered kale, rosemary jus
Slow cooked English beef cheek, roast potatoes, Chantenay carrot, greens, pan juices

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Three Course Menu

FISH MAINS

Sea bass fillet, potato galette, sautéed courgettes, ratatouille

Pan fried sea bream, sautéed kale, buttered new potatoes, butter sauce

Pan seared salmon fillet, crushed new potatoes, baby vegetables, beurre blanc sauce

VEGETARIAN & VEGAN MAINS

Butternut squash ravioli, brown sage butter sauce

Trio of beetroot and red onion tart tatin, tomato fondue, vegetable or salad

Tarragon gnocchi, courgettes, wild mushrooms, white wine cream

DESSERTS

Glazed lemon tart with raspberry sorbet

Vanilla panacotta, shortbread

Rich chocolate brownie with Chantilly cream

Baked apple crumble, with fresh dairy vanilla ice cream

White chocolate and strawberry cheesecake, Chantilly cream

Warm sticky toffee pudding, vanilla and toffee sauces

Fresh fruit salad with mint sorbet

Eton mess with strawberries and passion fruit coulis

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Kids Menu

STARTERS

Cheesy nachos

Tomato soup

Herby flat bread

Melon and strawberry skewers

MAINS

Cheesy and tomato pizza

Breaded fish fingers, chips and peas

Roast chicken, roast potatoes, carrots and peas, gravy

Chicken goujons, chips and peas

Vegan sausage, mash and gravy

PUDDING

Ice cream sundae

Fresh fruit bowl and berry yoghurt

Chocolate brownie, vanilla bean ice cream

Apple pie, custard

Please select one starter, one main course and one dessert for all children (excluding dietaries)

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Evening Buffet

SANDWICHES

(Please choose 3 of the below items)

Roasted vegetable tapenade on sourdough with basil dressing
Pita of roasted eggplant & hummus
Focaccia of confit vine ripen tomatoes with grilled halloumi.
Tomato and mustard cress on rye bread
Grilled mix peppers wraps with a balsamic dressing
Ham and cheese sandwich with Dijon mustard
Herb chicken and horseradish wraps
Roast beef and braised onion on toasted sourdough

SELECTION

(Please choose 2 of the below items)

Vegetable samosas with mint chutney
Baked Potato and Brie jackets with green tomato salsa
Sweet corn and tarragon fritatta with chickpea mousse
Tempura of garden vegetables with light soy dressing
Tortilla of braised vegetables with chili tomato jam
Prosciutto and mushroom pizza
Mini steak and kidney pies
Piccata of pork with a spicy tomato salsa
Spiced chicken mini drumsticks
Tempura fish with tartare sauce

PASTRIES

(Please choose 2 of the below items)

Mini fruit tartlets
Baked cherry cheesecake
Chocolate brownie
Chocolate éclairs
Mini wild berry crumble tart
Caramelized lemon slice
Carrot cake



Evening Food

HOG ROAST 1

Hog roasted pig with crackling

Soft fresh white bap

Hot sage and onion stuffing

Apple sauce

Assorted mustards

Gravy, BBQ sauce and mayo

£10.00 per person

Minimum numbers of 70 people required

HOG ROAST 2

Hog roasted pig with crackling

Soft fresh white bap

Hot sage and onion stuffing

Hot new potatoes with butter and mint

Mixed leaf lettuce

Cherry tomatoes

Cucumber and red onion

Homemade coleslaw

Apple sauce, mustards, BBQ sauce and mayo

£15.00 per person

Minimum numbers of 70 people required

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Evening Food

BBQ MENU

(Please choose 3 of the below items)

Soy and ginger marinated chicken skewers

English beef burgers with cheddar cheese

Glazed sausages with onions

Beer can chicken pieces

Vegetable kebabs with chilli glaze grilled halloumi pieces

Served with

Summer slaw, mixed leaves, mustard potato salad

Tomato and mozzarella salad with basil

Breads and rolls

Selection of desserts

£5.00 per person

PIZZA MENU

(Please choose 3 pizzas)

10-inch pizza baked in our pizza oven

Margherita tomato sauce, mozzarella, basil

Tomato sauce, mozzarella, spicy salami, Parma ham

Mozzarella, porcini mushrooms and pancetta

Chicken, spicy beef, Parma ham, mozzarella

£5.00 per person

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