

WOUGHTON HOUSE MILTON KEYNES

WEDDINGS

START OUT GETHER IN STYLE

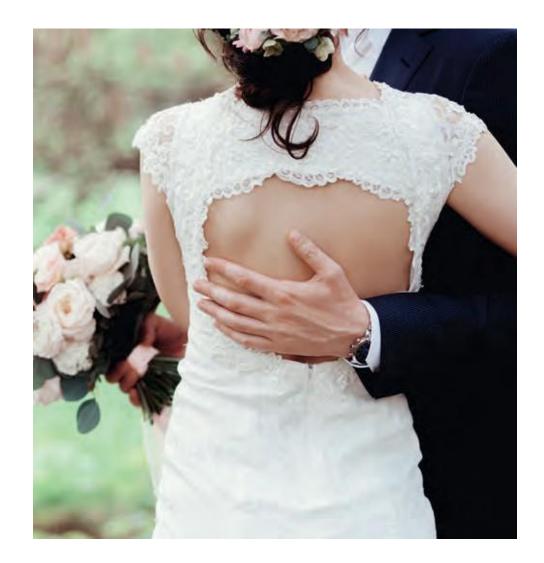
AT THE WOUGHTON HOUSE, MILTON KEYNES

The Woughton House Hotel is an indulgent experience in a tranquil setting unique to Milton Keynes.

A picture-perfect Georgian manor house, The Woughton House has been an integral part of village life in Woughton-on the Green through the years. Built-in 1813 and remodeled in 1846 by Colonel Levi, The Woughton House was a family home until becoming a hotel in 1983.

Now fully refurbished, this country manor house offers the perfect setting for all celebrations. The grounds and garden area, surrounded by green pasture and parkland of the Ouzel Valley Park provide endless stunning photo opportunities with a rose-covered arch, a vintage birdcage, and a swing hanging from the trees.

Whether you're thinking of an intimate gathering or a more extravagant affair for all your family and friends, we'll look after every detail from the wedding breakfast to the evening reception.



INTRODUCING

MEET THE TEAM

There is nothing we like more at The Woughton House than a good country wedding – flowers, dresses, bubbly and cake. From the very first moment you arrive on the grand tree-lined driveway of the Woughton House, you can feel confident in having found the ultimate setting for your precious day and that every single detail will be delivered to perfection.

We will be your trusted partner and can advise on everything from making a spectacular entrance to enjoying the last dance, and on the day itself, our banqueting team will ensure everything runs seamlessly with meticulous attention to detail, leaving you to treasure each magical moment.

"The winds were warm about us, the whole earth seemed the wealthier for our love"

-Harriet Prescett Spefferd

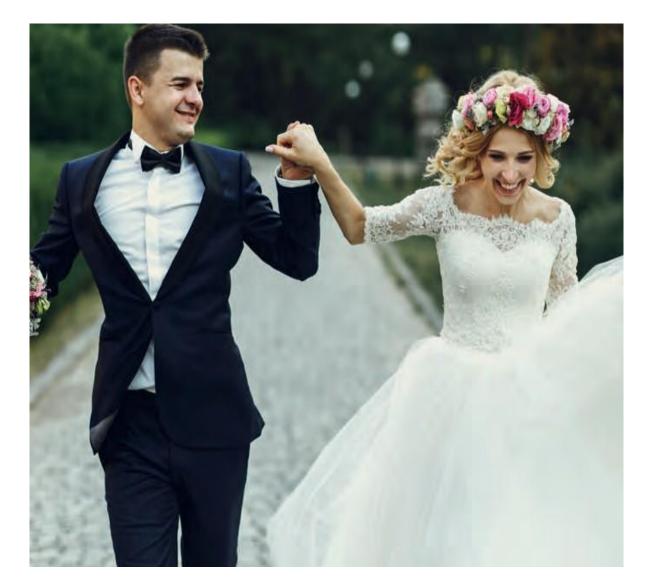




DESIGN YOUR PERFECT DAY TAILORED TO YOUR DREAMS!

Now you've found each other, let the beautiful setting of The Woughton House be the start to creating the day you've always dreamed of. From elaborate gatherings with plenty of tradition to intimate celebrations, our dedicated team has a wealth of wedding experience and creativity to make your unique occasion take shape.

"Whatever our sauls are made of, his and mine are the same." Emily Brontë



MEMORABLE MOMENTS PRE & POST - WEDDING

Ladies' night in

A special treat for our brides: we invite you to spend the evening before your big day relaxing with your closest girlfriends. Enjoy a package price for an overnight stay in twin-bedded rooms, a fruit platter, popcorn, and prosecco.

Pre-Wedding family get-together

For guests staying the night before the wedding, we can organise a relaxed meal of pulled pork baps, chef's triple-cooked chips, and a sweet platter, or let us tailor-make a pre-wedding celebration that brings everyone together either outside on our decked terrace or in the Garden Room.

A family breakfast

Our restaurant conservatory area can accommodate a large table for up to 27 guests so just let us know if you want all of your overnight guests to sit together for breakfast the next morning – a perfect end to a perfect celebration.

A RELAXING STAY

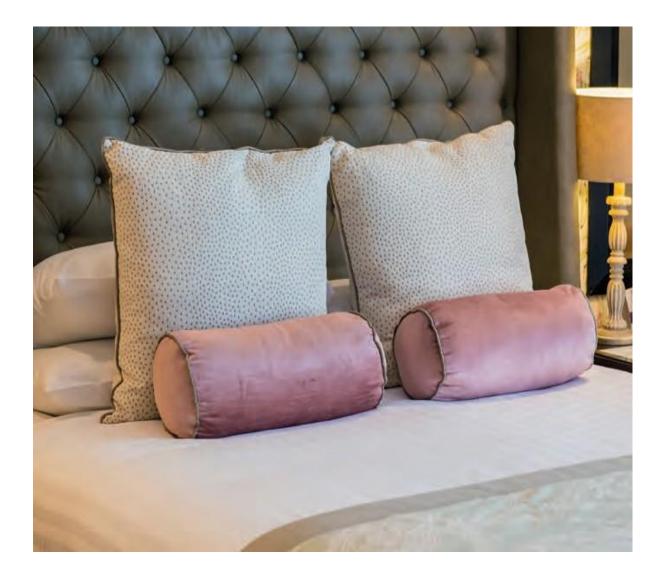
All of the 51 bedrooms at The Woughton House have been individually designed with comfort and luxury in mind including Egyptian cotton sheets, unique designs, and complimentary wi-fi throughout.

Ranging from our delightful Classic Single rooms, charming Superior King, Double & Twin rooms to our elegant Deluxe rooms and Junior Suites, they all offer a grandeur experience at the hotel.

Our Grand Affair wedding package includes a complimentary overnight stay with breakfast in one of our beautiful Deluxe bedrooms for the happy couple on the day of the wedding.

A Suite Experience

For the ultimate indulgence, stay in one of our stunning Junior Suites. Each has been beautifully designed to give the room a unique personality and individuality with plenty of extra touches to complete the experience including a complimentary prosecco.





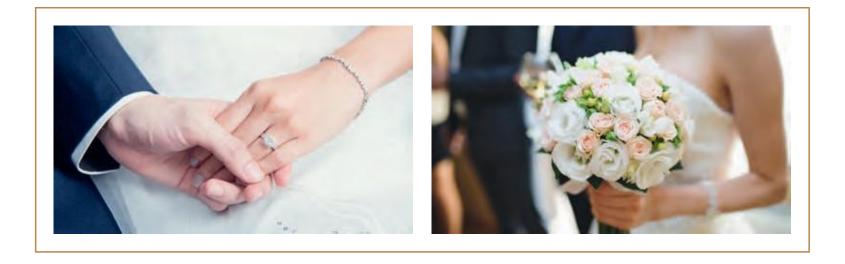


STEP INSIDE

Please contact us to arrange a visit: our team will be delighted to show you around the hotel and talk about your plans. We know how exciting and special this time is, but also understand how big a task organising a wedding can be. That's why we're here: to help shoulder the organisation so you can concentrate on the celebrations!

The Woughton House, Milton Keynes Newport Road, Woughton the Green, Milton Keynes MK6 3LR

CEREMONIES AND CELEBRATIONS



Celebrate your special day in opulent surroundings. You may even make your vows at The Woughton House Milton Keynes.

CEREMONIES AND CELEBRATIONS

Room	Min number	Max number	Hire price
Clubhouse Suite	150	200	£850.00
Orchard Suite	70	150	£450.00
Oak Suite	30	70	£450.00
Oak Room	30	70	£350.00
Willow Room	20	40	£250.00

Booking the registrar

We are licensed with Bletchley Register Office. Please contact them on 01908 372101 to book your registrar. There will be an additional charge which they will quote you for. We suggest doing this one year before your wedding day.

The next step...

Now you have all the information, it's time to start imagining your day.

Your wedding is the most important day of your life and every aspect must be better than you ever dreamed of. Please get in contact to arrange a visit of the hotel and let us show you how dedicated we are to your happiness.

It's time to take your first step towards happy ever after...

WEDDING PACKAGES



We have devised a versatile suite of wedding packages at The Woughton House: perfect beginnings on which to plan your perfect day.

GRAND AFFAIR

Prices for 2022-2023 The Grand Affair wedding package is based on a minimum of 70 adult day guests

> January to March: from £79.00 per person April to September and December: from £99.00 per person October and November: from £89.00 per person

Always dreamt of a big, beautiful day with all the added touches? Then our Grand Affair Package is for you. Here is what is included:

Bubbly on arrival for the happy couple Your chosen set three-course wedding breakfast menu Free menu trial for the happy coupleFull drinks package White table linen and napkins Cake stand and knife Table mirrors and tea lights

Red carpet on arrival

Master of Ceremonies Evening buffet for your day guests Evening disco Complimentary overnight stay for the happy couple, including breakfast Room hire for the wedding breakfast

and evening reception

Your drinks package includes:

A reception drink for each guest of Prosecco, Pimm's or non-alcoholic fruit punch. Cocktails are available with a supplement charge House red, white and rosé wine to be served throughout the meal Glass of sparkling wine for the toast

Sunday to Thursday weddings

For weddings taking place Sunday to Thursday, a 10% discount will apply (this may exclude bank holidays and festive periods). Minimum: 70 adults. For smaller wedding receptions, a room hire charge of £500.00 will apply.

INTIMATE WEDDING PACKAGE

Do you visualise your perfect day to be intimate and romantic, with just your close friends and familythere to experience your special moments with you? Then this is the package for you. Our Intimate Wedding Package includes:

> Room hire Master of Ceremonies Red carpet on arrival White table linen and napkins

Cake stand and knife Set three-course menu from £39.95 per person Evening buffet from £20.00 per person

Maximum: 40 guests.

Not available on Saturdays. Drinks, wine and entertainment requirements will be charged as necessary.

WINTER WEDDINGS

Let us add a touch of magic to your winter wedding at The Woughton House, with everything you warm your hearts on a cold winter's day. Our Winter Wedding Package has been designed to think of everything, so that you don't have to. This package is based on 40 day-guests plus aminimum of 30 additional evening guests at a £20.00 supplement per person.

The package starts from £75.00 per person and includes:

Everything from the Grand Affair Package Room hire for the wedding breakfast and evening receptionCanapés on arrival, based on three per person

This package is exclusively for January and February weddings.

The above rates are inclusive of VAT at 20%. Should VAT rates change, the hotel reserves the right to adjust prices accordingly.



MENU

Your Wedding Breakfast

Enjoy your first meal together after you tie the knot as we serve you and your guests a delicious three-course wedding breakfast, created by our team of talented chefs and using the finest ingredients, many are sourced from the local area.

Our Chef Recommends

Why not add little something extra to your day including canapés during your drink's reception? Let our team serve these to you and your guests as you bask in wedding glory and pose for all those important photos.

The Evening Buffet

Our Grand Affair wedding package includes an evening platter buffet for all your day guests. If you fancy something a bit different there's always the option to upgrade the buffet to provide a wider selection of food, or perhaps a hog roast or BBQ would be more suitable.

Raise a Glass

Your perfect day would not be complete without the perfect toast! Enjoy a drinks reception, free-pouring wine with the wedding breakfast, and a glass of something extra special for the toast. If you would like something bespoke, just let us know – we can even create a cocktail, especially for your wedding.

Boys and Girls welcome

We want your day to be just as special for your youngest guests and can make special arrangements for the children attending your wedding, including a specially created Children's Menu for the under 12s, with no charge for under 5s.

WEDDING BREAKFAST MENU



Create your perfect wedding breakfast from our chef's suggestions. Please let us know if there is a particular dish you would like us to include and he will work his magic.



WEDDING BREAKFAST

We are pleased to provide the following selector menu for your wedding breakfast as part of your wedding day package. Please choose a set menu of the same starter, main course, and dessert for all of your guests. Most menu choices can be altered to accommodate special dietary requirements.

If you are looking for something more personal, please let us know and we will be more than happy to develop a bespoke menu with you – Please note: bespoke menus may have supplement charges depending on your choices.

STARTERS

Leek and potato velouté (v) with truffle oil

Flaked smoked mackerel rillettes with orange gel and pickled cucumber

Duck liver pâté with pear and raisin chutney and crostini

Cured prosciutto ham with marinated artichokes, Kalamata olive meze and shaved Parmesan

MAINS

Pulled lamb shoulder with pommes Anna, green beans and pan jus

Roast chicken breast with olive oil crushed potato, Mediterranean vegetables and balsamic jus

> Oven-baked cod fillet with spring onion potato cake, bok choi and Hollandaise sauce

Slow-roasted whole sirloin of beef with horseradish creamed potato, honey crushed carrots, savoy cabbage and red wine jus

DESSERTS

Orange cheesecake with milk chocolate cream

Honey crème brûlée with conference pear compote and shortbread biscuits

> Lemon curd tart with raspberry sorbet

Trio of chocolate mousse with Chantilly cream and chocolate shards

Tiramisu coffee-soaked sponge, mascarpone, Marsala and dark chocolate

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

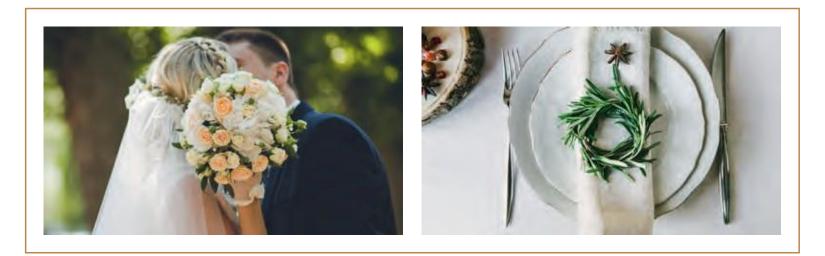
Catering for children

Children can choose a half-portion of the above items, or a children's menu is available.

Due to our food preparation process, we cannot guarantee dishes will be prepared in an allergen or allergen derivative free environment.



CATERING FOR VEGETARIANS



Please choose a set menu of the same starter and main course from the vegetarian menu for all of your vegetarian guests. All of our desserts from the wedding breakfast menu are suitable for vegetarians.



CATERING FOR VEGETARIANS

STARTERS

Leek and potato velouté (v) with truffle oil

Goat's cheese mousse (v) with Heritage beetroot and roast hazelnuts

Sweet melon (v) with mango purée and pain d'épices

MAINS

Sun-dried tomato and mozzarella risotto (v) with balsamic dressing and rocket leaves

Wild mushroom and spinach gnocchi gratin (v)

Sweet potato and piquillo pepper Wellington (v) with green beans and pesto dressing

DESSERTS

All desserts are suitable for vegetarians



FOR THE LITTLE ONES



We believe your day should be just as special for your youngest guests – so here is their very own menu.



CHILDREN'S MENU

Children aged between 5 and 12 years old are charged at £15.00 each for a half-portion of the chosen wedding breakfast menu – or select from the children's menu.

Children under 5 eat free from the children's menu. Children aged over 12 should be included in the adult numbers.

STARTERS

Leek and potato soup (v) Garlic bread Loaded potato skins

MAINS

Roast chicken breast with mash, peas and gravy

Breaded plaice goujons with chips and baked beans

Penne pasta and tomato sauce with grated Cheddar

DESSERTS Trio of ice cream

Fresh fruit salad

Warm waffles with vanilla ice cream and chocolate sauce



AN EVENING TO SAVOUR



The perfect conclusion to your perfect day: our chef's evening buffet offers a delicious selection of treats to please all your guests.



EVENING BUFFET

As part of the wedding packages, or at £20.00 per person for a bespoke menu, the platter buffet is included.

This includes a mixture of the following:

Continental platter A range of Continental cold meats, olives and antipasti

> Seafood platter Fresh seafood served with dipping sauces

Sandwich platter A selection of freshly made sandwiches

Vegetarian platter (v) Mixed vegetable crudités with a selection of dips

> Sweet platter A selection of mini desserts



MOREISH MOUTHFULS TO GREET YOUR GUESTS



Delight your wedding party with our chef's flavorsome hot and cold canapé creations.



CANAPÉ MENU

Why not give your guests that extra something special while they enjoy a reception drink and share stories about the newlyweds?

We will even ensure there is a separate plate made up for the happy couple to personally enjoy during the all-important photographs.

Choose 3 canapés from the list below for £3.95 per person

Mini beef Yorkshire puddings with horseradish cream

Scottish smoked salmon blini with crème fraîche

Sun-dried tomato and mozzarella (v)

Chicken liver pâté crostini with red onion jam

Goat's cheese and truffle mousse with beetroot purée (v)

> Atlantic cod mousse tart with lemon gel

Confit chicken leg terrine with tomato chutney

Mini fish and chips with pea purée