

EVERSHOLT HALL

WEDDINGS & EVENTS



WELCOME

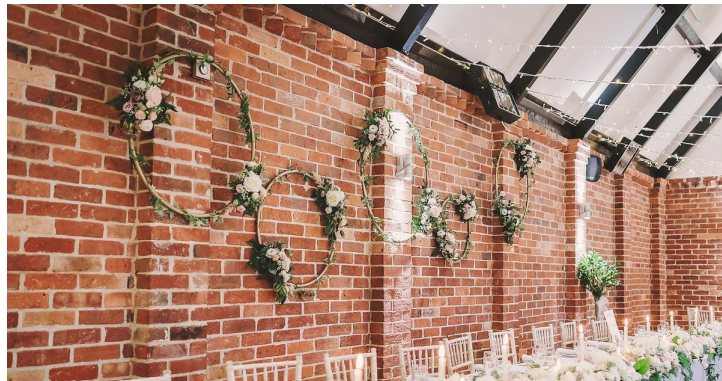
CONGRATULATIONS ON YOUR
FORTHCOMING WEDDING AND WE
WELCOME YOU TO EVERSOLT HALL.

Eversholt Hall is based in the picturesque Bedfordshire countryside, a stone's throw from the bustling market town of Woburn. The hall, set in the centre of Eversholt village, overlooks a quintessentially English cricket green and pavilion.

Inside, the main hall has exposed brickwork, a mezzanine with balcony feature and wooden beams, creating a large open space whilst maintaining a traditional country feel. It can host up to 125 sit down guests in the main hall and an extra 40 on the upstairs balcony. For an informal party the hall can accommodate for up to 180 guests. With fantastic amenities all set in a beautiful location, Eversholt Hall makes the perfect venue for your special day.

Enjoy!

www.eversholt-hall.co.uk



CIVIL CEREMONIES

Our beautiful hall makes the perfect setting for a civil ceremony allowing you and your guests a hassle-free experience.

Eversholt Hall is licensed for civil ceremonies for up to 100 guests in the main hall and an extra 50 guests on the upstairs balcony.

The use of our hall for civil ceremonies is £400.00.

EXCLUSIVE USE OF EVERSOLT HALL

Includes one day's hall hire, crockery, cutlery, glasses, tables, table linen, front of house for the day, waiting and bar staff and a licensed bar (prices including VAT).

Eversholt Hall 2023/2024	High season (May, June, July, August, September) 2023 2024	Mid- season (April, October and December)	Low Season (January, February, March, November)
Saturdays	£2350 / £2900	£2000 / £2550	£1700 / £2250
Fridays	£2100 / £2650	£1750 / £2300	£1450 / £2000
Sundays	£1800 / £2350	£1500 / £2050	£1300 / £1850
Mon-Thurs	£1600 / £2150	£1250 / £1800	£1050 / £1600

Extra days hall hire (not applicable for Sundays) for decoration before the wedding day is £550.

Eversholt Hall's in-house caterers Winslow Catering Ltd are on hand to help create your ideal wedding breakfast and offer a range of bespoke menus to suit all couples.

With years of experience in the catering industry, our wedding caterers know that great produce, high quality service and well-cooked food is a key part to every successful event.

There is a range of bespoke menus to suit any occasion.

www.winslowcatering.co.uk

OUR SIGNATURE WEDDING PACKAGE

We know that planning your perfect wedding day can be stressful so we've created an inclusive signature package to include the below services:

2023: £63 / 2024: £66 per person (not inclusive of vat)

Welcome drink for ceremony party on arrival

Three course wedding breakfast

Wine silver served throughout the meal
(three glasses per guest)

Sparkling wine for the toast

Bottled water on tables

Tea, coffee and mints

Evening barbecue or finger buffet

Licensed cash bar for the whole day

Extra evening guests – £12.50 per head plus vat

Our minimum number for day guests is 50 and maximum is 165. Maximum numbers for an evening reception are 180 guests. Prices are readjusted accordingly.

We can tailor the signature package to suit your needs and offer discounts throughout the year. Please contact us to discuss in more detail.



WEDDING BREAKFAST SAMPLE MENU

Couples who have chosen our signature wedding package are invited to choose two starters, one main course and two desserts from our selection. We can accommodate for any dietary requirement and will be happy to discuss this with you.

WEDDING CANAPÉS

(from £2.50 per head plus vat)

SAVOURY SELECTION

Smoked salmon and cream cheese blinis | Mini Yorkshire puddings with roast beef and horseradish
Chorizo and mushroom baby gem lettuce | King prawn rocket and cream cheese crostini
Honey glazed sausages | Bruschetta with pesto, mozzarella and balsamic dressing (v)
Red onion and goats cheese tartlets (v) | Baked potato with sour cream and chives (v)
Cheese and ham bon bon

SWEET SELECTION

Miniature scones with strawberry jam and whipped cream | Chocolate dipped strawberries
Mini bakewell cakes | Chocolate brownies

STARTERS

Brixworth chicken liver pate, ciabatta toast, caramelised red onion chutney and a rocket salad

Fresh asparagus with a blue cheese dressing and parmesan crisp

Wild and button mushrooms in a garlic sauce, with toasted sourdough and watercress with toasted sourdough and watercress

Caprese salad, (beef tomato, buffalo mozzarella) and a basil oil dressing

Ham hock and parsley terrine with homemade piccalilli

Oak smoked Scottish salmon with lemon mayonnaise

Stilton salad with a bacon shard and mixed salad

Warming roasted red pepper and tomato soup

(All served with assorted rolls)

MAIN COURSE

Chicken supreme wrapped in Parma ham with an apricot stuffing and bacon and mushroom sauce

Topside of beef with homemade Yorkshire puddings

Pork tenderloin with a cider sauce and bubble and squeak

Beef bourginion in a red wine sauce, root vegetables and creamy mashed potato

Salmon fillet with a cheese and chive sauce

Slow cooked pork belly with black pudding, watercress and mashed potato

Lamb rump in a red wine, redcurrant and mint sauce

(All served with seasonal vegetables and a selection of either roast, dauphinoise or new potatoes)

DESSERTS

Sticky meringue with fresh summer fruits and raspberry and mango coulis

Chocolate brownie with mixed fruits and vanilla ice cream

Sticky toffee pudding, caramel sauce and vanilla ice cream

Eton mess

Lemon cheesecake

Chocolate fondant, chocolate soil, Chantilly cream

Chocolate profiteroles, chocolate sauce and pouring cream

Homemade banoffee pie

THURSDAY OR A SUNDAY SPECIAL – APRIL TO OCTOBER 2023 £4900 / 2024 £5450 – ALL INCLUSIVE
ANY DAY NOVEMBER, JANUARY, FEBRUARY AND MARCH 2023 £4500 / 2024 £5050 – ALL INCLUSIVE

EVENING OPTIONS

Option 1: Evening finger buffet

Selection of sandwiches | Cajun chicken drummers
Mixed quiches | Vegetable spring rolls and samosas
Crudités and dips | Cheese, grapes, biscuits and
chutneys | Sausage rolls | Crisps and nuts

Or at a £3 per person supplement

King prawn and cream cheese crostini's |
Asparagus and gruyere tarts | Homemade Yorkshire
puddings horseradish and gravy |
Mozzarella, basil and roasted pepper tarts |
Chicken liver parfait on toast | Open granary rolls:
Free range egg and tomato, Chicken tikka with
mango chutney, Ham and whole grain mustard,
Smoked salmon, cream cheese and cucumber |
Cheese scones with farm house pickle

Option 2: Evening BBQ

Choose three options from the list below:

Pork and mixed herb sausages |
Garlic butter chicken breast | Cajun chicken breast |
Lamb koftas | Beef and onion burgers |
Jerk chicken supreme | Mixed vegetable kebabs |
Tuna steak marinated in coconut milk and
Thai spices (£3 supplement pp) |
King prawn skewers in a sweet chilli dressing
(£2 supplement pp)

Accompaniments included

New potatoes with a chive mayonnaise
Chunky coleslaw | Penne pasta with roasted
vegetables, sundried tomatoes, pine nuts and pesto
Beef tomato and red onion salad | Mixed leaves
Fried onions | Selection of breads and relishes

Our catering policy

All food is cooked on the premises. Presentation and quality are our top priority.
We only use the freshest meat and vegetables sourced from local suppliers.



The above price is based on 50-day guests and includes the following:

Exclusive use of Eversholt Hall
for the whole day
Linen (white or cream)
Arrival drink – bucks' fizz or pimm's
3 course wedding breakfast
Tea, coffee, mints

2 bottles of wine per table –
maximum 6 tables
5 item evening finger buffet
Disco
Front of house
Fully licensed cash bar

Additional day guests
– £50.00 per head

Additional evening guests
– £15.00 per head



SAMPLE PARTY WEDDING MENUS

We also offer informal party style weddings with a buffet, instead of sit down wedding breakfast, for up to 180 guests. Choose from either our hot or cold buffet option, both with a range of accompaniments. The maximum number at Eversholt Hall for an informal buffet style menu is 180.

HOT BUFFET

Choose 2 options

Beef bourguignon with a creamy mashed potato

Pork rendang slowly cooked in Thai spices and coconut milk

Steak and ale pie

Chicken cooked in a red wine, bacon and shallot sauce

Fillet of salmon with a cream and chive sauce

Vegetarian lasagne

COLD BUFFET

Choose 2 options

Whole baked Scottish salmon layered with smoked salmon and king prawns with a Marie rose sauce

Home cured ham with a honey mustard glaze

Roasted silverside of beef cooked pink with horseradish

Garlic and butter chicken with a Thai coconut sauce, toasted almonds, coriander and lime.

ACCOMPANIMENTS

Rustic breads (focaccia, olive and petit pain)

Hot buttered new potatoes and fresh mint

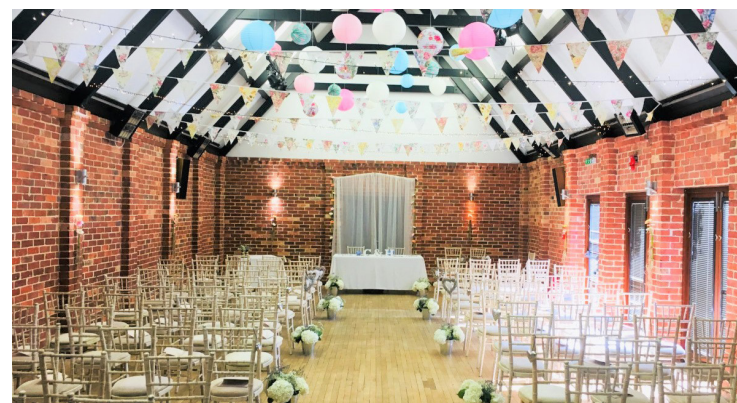
Mixed penne pasta salad with pesto and parmesan

Vegetable rice salad with coriander

Chunky coleslaw with chives

Mixed leaf salad

Beef tomato and red onion salad ground black pepper and coarse sea salt



WEDDING SUPPLIERS

Winslow Catering Ltd

www.winslowcatering.co.uk

Louise Kane Wedding Stationery

T: 07951309850 www.louisekaneweddingstationery.co.uk

Also working in association with

The Wedding Boutique:

Stardust Events, April Flowers and Love of Cupcakes

Event Solutions Banqueting Chair Hire

T: 01327 860888 www.eventsolutionsouth.com

Rosetone Chairs

T: 01462 811166 www.rosetone.co.uk

Gary – DJ

T: 07800 640691

Becky Kerr Photography

T: 01525 841293 www.beckykerphotography.co.uk

Lisa Thompson

Wedding & Event Venue Stylist at Add a Little Sparkle

07710 581208 lisa@addalittlesparkle.com

www.addalittlesparkle.com

WHAT HAPPENS NEXT?

To get in touch with our team or book a viewing please
email eversholthallweddings@gmail.com

WWW.EVERSHOLT-HALL.CO.UK

Find us on Facebook  @Eversholt Hall