

A Wedding at The Garden Rooms, Chilford Hall is a truly exceptional day, our peaceful venue and grounds are an ideal backdrop for a Wedding ceremony. Our dedicated team is on hand from the initial planning stage through to the day itself; to ensure everything runs smoothly on your special day.



THE CEREMONY

Your civil ceremony will be held in the beautiful grounds with its long decked isle to enhance your entrance. Our Ceremony fee is just £367.80.

All you will need to do is book your Ceremony through the County Registrar.

THE PHOTOGRAPHS

The Garden Rooms are set in their own picturesque gardens, with a romantic gazebo area. The beautiful vines make a perfect back drop for more personal photos.

THE RECEPTION

The Garden Rooms are designed to suit any style of wedding. Complete with dance floor, the marquee can accommodate up to 120 guests with a formal top table for a seated wedding breakfast and up to 250 for an evening reception. Langley Larder Events Ltd will not only help you plan your menus but will also help and guide you through the planning of your whole wedding day.

DRINKS

From reception drinks to table wines through to toast wine and evening cocktails our fully licensed bar has it all. Our table wines are available from £15.00.

WEDDING DAY EXTRAS

Outdoor games can be added for your guest's entertainment at £120.00. A sweet cart is available for £100.00 (this includes 8kg of confectionary and bags). Play a photo movie of your favourite pictures with our 40" TV available to hire with USB memory stick for £35.00.

VENUE HIRE

Venue hire of The Garden Rooms is: £2400.

A £1000 non-refundable deposit is taken on booking.



CANAPE SELECTOR

Chef's recommendation Selected by our Chef a balanced variety for you 4 @ £6.48 per head 6 @ £9.60 per head

MEAT

Oriental duck filo nest with sesame & green scallion Smoked bacon & red Leicester choux pastry gougere

FISH

Smoked salmon & cray fish bouchee Smoked salmon, dill & soft cheese roulade

VEGETARIAN

Balsamic glazed fig & goats cheese puff Greek salad salsa in a basil wafer shell



MANAGED BY LANGLEY LARDER EVENTS LTD



FORMAL WEDDING BREAKFAST

£30.00 PER HEAD

STARTER

Seasonal vegetable soup with fresh ciabatta croutons and rustic breads v Smooth chicken liver pate with Cumberland style onion relish and granary toasts Mediterranean salad of baby mozzarella pearls, sun blush tomatoes, marinated olives, ciabatta croutons and fresh almond pesto

Served with mini individual loaves & butter

MAIN

Slow braised local beef medallion, cooked in Granta Valley red wine with button mushrooms, shallots and potato fondant

Pan seared chicken breast with wild mushroom and Madeira cream reduction Roasted Mediterranean vegetable stuffed bell pepper with purple basil and black olive dressing V

Served with seasonal vegetables & potatoes

DESSERT

Glazed lemon sweet pastry tart with strawberry and blueberry coulis

Bitter chocolate truffle torte with Kirsch cherries and vanilla cream

Light Vacherin meringue nest filled with raspberry mousse, seasonal fresh berries and chocolate curls

Coffee & mints





FORMAL WEDDING BREAKFAST £43.00 PER HEAD

STARTER

Char grilled chicken and roasted pimento terrine with jalapeno and mango salsa
Wafer thin Charcuterie selection with dill pickles, mixed leaves and tomato jelly
Warm griddled Halloumi cheese salad with pineapple and pink peppercorn dressing v
Salad of marinated baby goats cheese and roasted baby beets with tomato jelly and aged balsamic v

Served with mini individual loaves & butter

MAIN

Crispy confit duck leg with roasted new potatoes and caramelised orange reduction
Boneless local pork loin medallion with roasted peach, chilli buttered mash and cider jus
Pan seared supreme of Scottish salmon with crayfish, tarragon and caper butter
Slow cooked cider braised local pork belly with caramelised apples, sage butter mash and calvados jus

Served with seasonal vegetables & potatoes

DESSERT

Dark and white chocolate mousse duo with pecan brittle and caramel sauce
Warm Dutch apple crumble flamed with calvados, served with vanilla pod custard
Local seasonal berries with Chilford sweet wine sabayon glaze
Chilled summer berry parfait with framboise syrup and petit meringues
Glazed French apple tart with maple and walnut ice cream and pecan toffee brittle
Classic Italian Tiramisu layered with rich mascarpone cream, coffee sponge and chocolate curls

Coffee & mints









EVENING BUFFET OPTIONS

CHIPS IN A CONE

With selection of condiments £4.20

HOT BACON ROLLS

With selection of condiments £4.75

MINI FISH & CHIPS IN A CONE

With selection of condiments £7.20

PREMIUM SAUSAGE IN A BUN

Butchers pork sausages with fried onions, relish, and condiments £6.60

PREMIUM BURGER IN A BUN

Quarter pounder burgers with relish, cheese slices and condiments £6.60

HOG ROAST

Served with bread rolls, Bramley apple sauce and stuffing £9.60

CHEESE & CHARCUTERIE PLATTERS

Selection of English & continental cheese boards with a range of cured hams & salami, served with French bread, celery and chutneys

f10.80

FINGER BITE SELECTION

Platter of mixed filled sandwiches & wraps
Homemade cheddar, chive & sun blushed tomato quiches v
Sticky honey & sesame glazed butchers cocktail sausages
Baked salmon fillet bites with fresh tartar sauce
Mini chocolate éclairs & brownie
£13.80



WEDDING PACKAGES

Daisy Carnation Rose Bluebell Sunflower

Langley Larder Events Ltd offer the above packages along with a bespoke Wedding service to guide you through the planning stage to reality; taking care of every arrangement big or small allowing you to relax and enjoy your big day. Included in your package a complimentary Wine Tour & Tasting for the Bride & Groom around Chilford Hall Vineyard.

Find us on Facebook under Langley Larder or The Garden Rooms at Chilford Hall.

All prices quoted are correct at time of print; we reserve the right to amend them.

All prices quoted are inclusive of VAT at the current rate.



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