



HYLANDS
ESTATE



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ESTATE

The Perfect Venue for Business Events



Hylands Estate offers an impressive setting for holding Business & Corporate events such as meetings, conferences, and seminars. Surrounded by 574 acres of peaceful parkland, our opulent period interiors within the house and our crisp, contemporary Grand Pavilion provides the perfect setting for your business event.

Hylands House and Grand Pavilion have a choice of many rooms to suit a variety of styles and capacities for up to 300 delegates.

Set amongst the most beautiful surroundings, Hylands House, with its glorious restored rooms, is the perfect location for photoshoots & filmings. Our large estate is also ideal for outdoor events such as concerts, charity events and shows.

With our dedication, flexibility and passion for our venue, we will help you create the perfect event.



W hylandsestate.co.uk
E hylands@chelmsford.gov.uk
T +44 (0)1245 605500

Hylands Estate
London Road
Chelmsford CM2 8WQ



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Day Delegate Packages

Prices quoted are per delegate and are exclusive of VAT

Package A

(Minimum of 10 delegates)

Includes:

Appropriate space between 9am - 5pm
Refreshment area for breaks & lunch
Appropriate technical equipment
Pads & pens
Water & glasses

Refreshments:

Arrival tea, coffee & pastries
Mid-morning tea, coffee & biscuits
Light lunch with orange juice
Mid-afternoon tea, coffee & biscuits

£42

Package B

(Minimum of 20 delegates)

Includes:

Appropriate space between 9am - 5pm
Refreshment area for breaks & lunch
Appropriate technical equipment
Pads & pens
Water & glasses

Refreshments:

Arrival tea, coffee & pastries
Mid-morning tea, coffee & biscuits
Cold fork buffet with orange juice
Mid-afternoon tea, coffee & biscuits

£50

Package C

(Minimum of 20 delegates)

Includes:

Appropriate space between 9am - 5pm
Refreshment area for breaks
Appropriate technical equipment
Pads & pens
Water & glasses

Refreshments:

Arrival tea, coffee & pastries
Mid-morning tea, coffee & biscuits
Health & wellbeing buffet with orange juice
Mid-afternoon tea, coffee & biscuits

£50



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Day Delegate Packages

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Package D

(Minimum of 20 delegates)

Includes:

Appropriate space between 9am - 5pm
Refreshment area for breaks & lunch
Appropriate technical equipment
Pads & pens
Water & glasses

Refreshments:

Arrival tea, coffee & pastries
Mid-morning tea, coffee & biscuits
Hot fork buffet with orange juice
Mid-afternoon tea, coffee & biscuits

£56

Package E

(Morning or afternoon package, minimum of 15 delegates)

Includes:

Appropriate space between
9am-1pm or 1pm-5pm
Refreshment area for breaks
Appropriate technical equipment
Pads & pens
Water & glasses

Refreshments:

Arrival tea, coffee & pastries
An additional serving of tea, coffee & biscuits

Upgrade to include a breakfast package for
£12 pp (minimum 20 delegates)

£26



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Plant-based Day Delegate Packages

Prices quoted are per delegate and are exclusive of VAT

Have you considered the environmental impact of the catering for your meeting or event? Alongside our caterer we have developed sustainable plant-based menus that are environmentally focused and planet positive.

Package A

(Minimum of 10 delegates)

Includes:

Appropriate space between 9am - 5pm
Refreshment area for breaks & lunch
Appropriate technical equipment
Pads & pens
Water & glasses

Refreshments:

Arrival tea, coffee & pastries
Mid-morning tea, coffee & biscuits
Finger buffet with orange juice
Mid-afternoon tea, coffee & biscuits

£45

Package B

(Minimum of 20 delegates)

Includes:

Appropriate space between 9am - 5pm
Refreshment area for breaks & lunch
Appropriate technical equipment
Pads & pens
Water & glasses

Refreshments:

Arrival tea, coffee & pastries
Mid-morning tea, coffee & biscuits
Hot & cold fork buffet with orange juice
Mid-afternoon tea, coffee & biscuits

£53

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Catering Menus

Breakfast Upgrade

Danish pastries
Yoghurt with granola, seeds, fruits, honey
Seasonal fruits, berries
Great Garnets sausages, brioche roll, Tiptree jam

Light Lunch

Selection of sandwiches:
Selection of chef choice sandwiches on white, granary & wholemeal breads
Essex pork & shallot all butter puff pastry sausage roll
Brie, thyme & cranberry tartlet

Sweet items:
Cranberry & vanilla flapjack
Fresh fruit platter

Health & Wellbeing Buffet

Teriyaki salmon, edamame, avocado, sesame, quinoa
Harissa chicken, farro, feta, spinach, lime yoghurt dressing
Butternut & aubergine open tart, rocket, beetroot dressing, sunflower seeds
Spiced cauliflower, hazelnut dukka, lemon & tahini dressing
Rye, soft hen egg, pickled red onion, cornichon, lemon mayonnaise
Puy lentil scotched egg, chilli & marinated cucumber salad

Sweet items:
Acai bar, goji berries
Fruit platter, vanilla & mint dressing
Coconut & raspberry bake, maple, yoghurt frosting



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Catering Menus

Cold Fork Buffet

Pork & chorizo scotch egg bites,
brown sauce

Ham hock terrine, apple chutney,
toasted focaccia

Poached salmon, watercress,
crème fraiche, lemon

Teriyaki chicken, Asian noodle
salad, soy & honey dressing

Goat's cheese & watercress tartlet

Chicken & bacon pasta salad,
whole grain mustard dressing

24 hour proved focaccia, garlic &
herb aioli

Sweet items:

Mini meringues, chantilly, fresh
berries, mint

Chocolate & vanilla brownie bites

Fresh fruit platter, berries

Hot Fork Buffet

Rigatoni, beef shin ragu, crispy
shallot, parmesan

Moroccan spiced lamb, aubergine,
apricot, dukka

Herb baked salmon, braised fennel
& pea fricassee

Roast butternut squash risotto,
goats cheese, pine nuts, crispy
sage

Herb roasted potatoes. Chorizo.
Mustard dressing

Baby leaf & endive salad, blue
cheese dressing, walnut

Quinoa & cucumber salad, olive,
feta, pickled red onions

Sweet items:

Acai bar, goji berries

Lemon tart, vanilla mascarpone,
candied lemon



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Catering Menus

Plant-based Finger Buffet

Sandwiches:

Roast red pepper, harissa
mayonnaise, spinach, granary
bread

Cheddar, caramelised onion,
rocket, white bread

Sweet potato falafel, chipotle,
cucumber yoghurt, wrap

Spiced beans, feta, tomato salsa,
baby leaves, wrap

Sweet potato & chickpea pastry
roll, tomato Chutney

Butternut & shallot tart, beetroot,
watercress & walnut salad

Spring onion bhaji, chilli & mint
chutney

Roast squash, Moroccan spiced
hummus, pomegranate, pistachio

Sweet items:

Dark chocolate brownie, honey
cream, raspberry

Fresh fruit, berries, vanilla & mint
dressing

Lemon cake, lime glaze

Plant-based Hot & Cold Fork Buffet

Quinoa & fava bean salad, radish,
feta, soft herbs, lemon dressing

Roast squash, Moroccan spiced
hummus, pomegranate, pistachio

Spiced cauliflower, hazelnut dukka,
lemon & tahini dressing

House salad, lemon & herb
dressing

Cavatappi pasta, marinated
courgette, herb pesto, toasted
pine nuts (hot)

Chestnut & oyster mushroom
baked gnocchi, crispy sage, pine
nuts (hot)

Roast butternut & chickpea curry,
braised rice & sweet onions,
cucumber raita (hot)

Focaccia, sun blushed tomato
butter

Olive sour dough, confit garlic &
herb aioli

Sweet items:

Dark chocolate brownie, honey
cream, raspberry

Fresh fruit, berries, vanilla & mint
dressing

Lemon cake, lime glaze



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Audio Visual Technology



Hylands Estate offers state of the art audio visual technology, including:

- 86 and 65 inch Ctouch interactive screens with built-in computers
- ClickShare compatibility
- Video conferencing facilities in Hylands House
- Sound system with microphones
- Wireless keyboard, mouse and presentation clickers

For more intricate or complex set-ups, contact us to be put in touch with our accredited AV supplier.



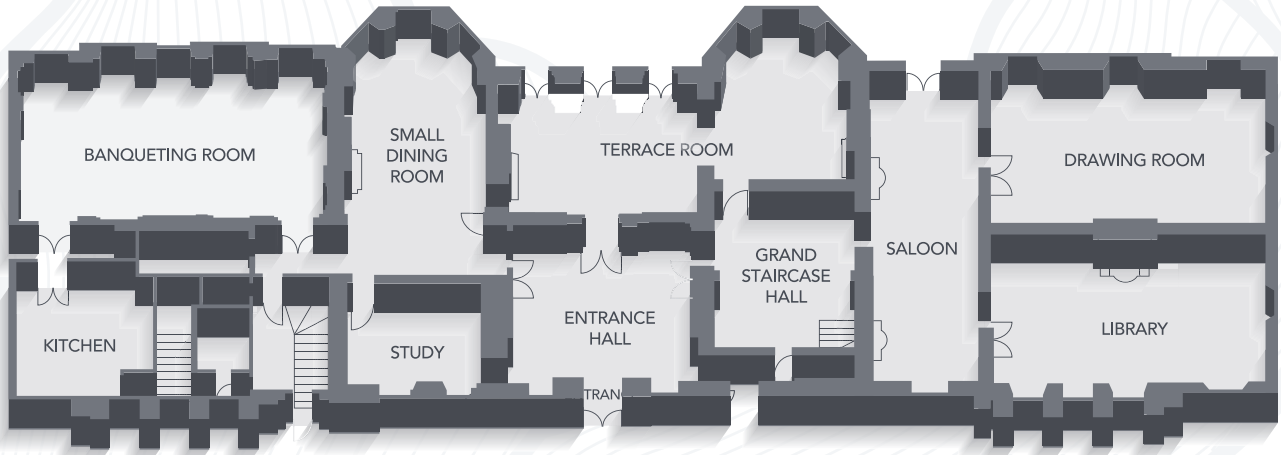
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Floor Plan: Hylands House Ground Floor



Hylands House West Wing

THE BANQUETING ROOM

Capacity:	
Theatre	100
Boardroom	40
Cabaret	50
Dinner	80
Dimensions	12x7m

THE TERRACE ROOM

Capacity:	
Cafe	60
Dimensions	13.7x5.5m

Hylands House East Wing

THE DRAWING ROOM

Capacity:	
Theatre	70
Boardroom	20
Cabaret	40
Dimensions	11x6.5m

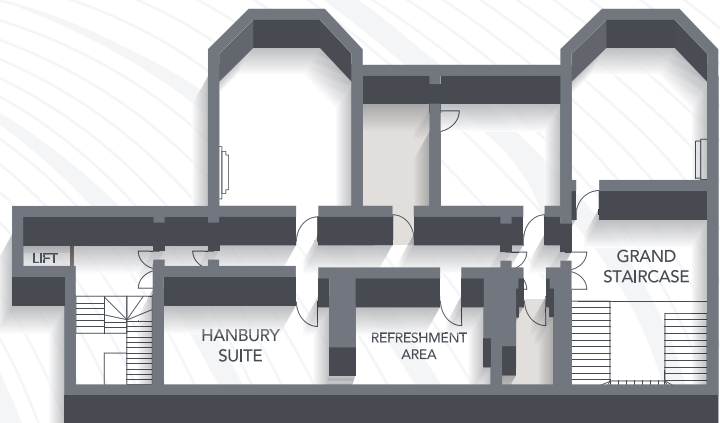
THE LIBRARY

Capacity:	
Boardroom	20
Dimensions	11x6.5m

Floor Plan: Hylands House First Floor

THE HANBURY SUITE

Capacity:	
Boardroom	10
Dimensions	3.6x3.59m



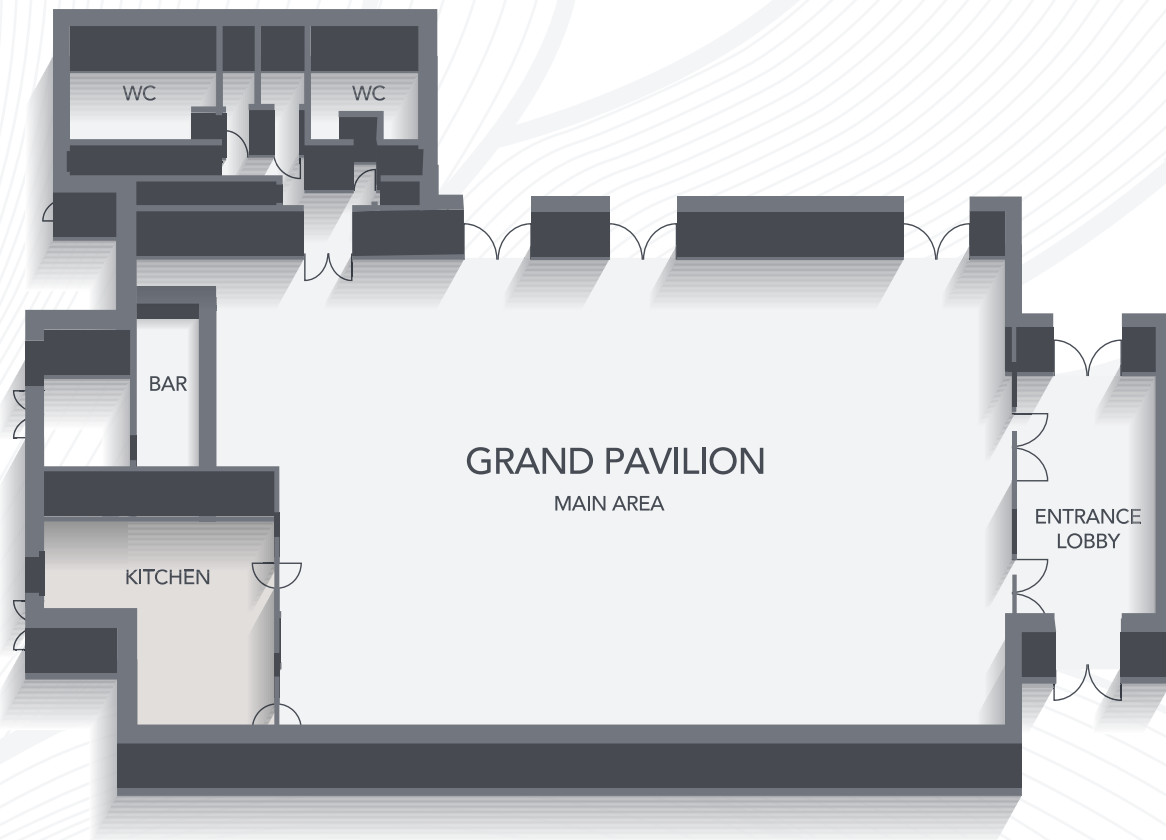
Please see overleaf for Grand Pavilion floor plan.



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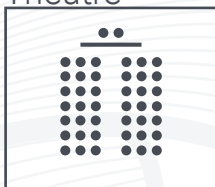
Floor Plan: Grand Pavilion

Capacity:
Theatre: 300
Cabaret: 200
Dinner: 300
Dimensions: 25x18m

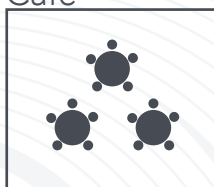


Seating Layouts

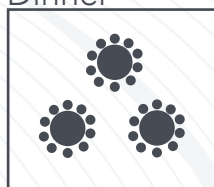
Theatre



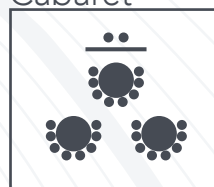
Cafe



Dinner



Cabaret



Boardroom





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A Brief History of Hylands Estate



The house at Hylands was first built in 1730 for a local lawyer, Sir John Comyns. An engraving from around 1770 shows a two-story red brick house surrounded by iron railings with formally laid out gardens. Sir John died in 1740 and the Estate was left to his heirs. However, by 1797 the house had been put up for sale and purchased by a Danish merchant, Cornelius Hendrickson Kortright. Cornelius modernised the property by inviting Sir Humphry Repton, to re-design the House and gardens. A painting in 1819 shows an elegant neo-classical mansion covered in white stucco surrounded by an English landscape-style parkland.

In 1814 Hylands was purchased by Pierre Labouchère, a Dutch-born banker. Following Labouchère's death in 1839 Hylands was bought by John Attwood, a Member of Parliament. He wanted a grander property than the existing Hylands and employed John Buonaratti Papworth to enlarge and redecorate the house. Attwood bought up the surrounding land until the Estate stood at 4,300 acres. However, in 1848 his fortunes changed, and he eventually moved to France. In 1858, the now 843-acre estate was bought by Arthur Pryor and his wife Elizabeth.

In 1905 Sir Daniel Gooch, a sailor, and explorer, came to live at Hylands. He and his wife entertained regularly and in 1912 the family hosted the first British aero —a wedding with the bridegroom and fellow aviators arriving by plane. When war broke out in 1914 Hylands was used as a hospital. John Mackenzie Hanbury purchased Hylands in 1922. However, he was destined never to live at Hylands; he died suddenly in 1923 leaving Hylands to his wife, Christine. Christine continued to live at Hylands until she died in 1962.

In 1964 the contents of the house were put up for auction and in 1965 Hylands was once again up for sale. The house, in a poor state of disrepair, was eventually bought in 1966 by Chelmsford Borough Council (now Chelmsford City Council). Although the park was opened to the public it was not until 1986 that the Council was able to set up the Hylands Restoration Fund. Phased work began and eventually in 2005 the house was restored to its early 19th century elegant appearance.

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Make an Enquiry



Our experienced team can advise you not only on the venue itself but on all aspects of your hire. To discuss your event further please contact the Events Team.

01245 605500

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www.hylandsestate.co.uk

From M25/ London

Exit the M25 at Junction 28 on to the A12 towards Chelmsford and Colchester.

Exit the A12 at Junction 15 on to the A414 dual carriageway toward Chelmsford.

By Train

Chelmsford Railway Station is in the city centre and a short taxi ride away from Hylands Estate.



Join us on Social Media



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