





henyoubookyourweddingat Chiseldon House, you will have exclusive use of our beautiful Grade II listed Georgian country house and our undivided attention.

We offer two exclusive use packages for you to create your ideal wedding & would be delighted to discuss these with you. We also have our delightful thatched summerhouse where beautiful outdoor courtyard weddings can take place.

We can host up to 80 guests for your ceremony, 110 for your wedding breakfast and up to 130 guests in the evening. If your celebrations are an intimate occasion and exclusive use is not required, please contact us to discuss your individual requirements and we will be happy to assist.



Exclusively Yours

EXCLUSIVELY YOURS PACKAGE FOR 50 GUESTS INCLUDES:

Exclusive use of Chiseldon House & grounds for the day of your wedding

Wedding Co-ordinator to help plan your day

Event manager on the day of your wedding

Bucks Fizz or Pimms & Lemonade for each of your guests

3 course wedding breakfast

Half a bottle of house wine per guest to be served with your wedding breakfast

A glass of Prosecco for each guest for your toasts

Resident DJ

Evening Buffet

Cake Table

21 bedrooms for you & your guests on the night of your wedding Full English breakfast for all residents the morning after your wedding

Friday, Saturday or Sunday Friday, Saturday or Sunday	May to October	£13,775
	November to April	£11,775

This is for up to 50 people attending your Wedding Breakfast and up to 50 people at your evening celebration.

Additional guests are charged at £85 per person for the day or £30 per person for the evening.

Chiseldon House:

Alcoholic beverages for over 18s, children to be catered for separately.

Wedding breakfast can be substituted with a traditional afternoon tea or bbq.

Drinks packages can be upgraded and wedding breakfast menus can be upgraded to a choice menu for an additional fee.

Additional guests to be charged at a price per person cost.



CHERISH THE EVE OF YOUR WEDDING WITH FRIENDS AND FAMILY WITH EXTENDED EXCLUSIVELY YOURS PACKAGE WHICH INCLUDES:

The Exclusively Yours Package, plus:

Use of Chiseldon House for the evening before your wedding from 6pm

21 Bedrooms for you & your guests on the eve of your wedding

Private dinner on the eve of your wedding for resident guests

Full English Breakfast for all residents the morning of your wedding

Price; from £4,000

Touches to enhance your day:

Red carpet £25

Chair covers for your ceremony & wedding breakfast with sashes in your choice of colour £4 pp

Cake stand & cake knife £25

Sweet cart with selection of 7 different sweets £400

Upgrade arrival drinks

Upgrade wines

Upgrade canapés

Chiseldon House:

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Additional guests to be charged at a price per person cost.



Ganabé Menu

Canapé Menu

Mini Roast Beef Yorkshire Puddings

Smoked Salmon, Crème Fraîche Blinis

Sausage Roll

Pizza (*GF available on request)
Ham | Cheese & Tomato | Chorizo

Fish Goujons (*GF available on request)

Quiche with various fillings (*GF available on request)

Wild Mushroom & Chive Tartlet (*GF available on request)

Vanilla Shortbread (V)

Chocolate Profiteroles (V)

Trio of Melon (GF/DF/Vg)

Black Olive & Sun Blush Tomato Bruschetta (DF/Vg)

Pea & Mint Falafel (GF/DF/Vg)

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(GF) - Gluten Free (DF) - Dairy Free (V) - Vegetarian (Vg) - Vegan (N) - Contains Nuts PLEASE ASK ANY MEMBER OF STAFF FOR INFORMATION ON ALLERGENS

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Medding Menu

Please choose 1 set menu (1 Starter, 1 Main Course & 1 Dessert) for all your guests, with the exception of vegetarians and specific dietary requirements

Starters

Butternut Squash Soup, Garlic & Coriander (GF/DF/Vg)

Trio of Melon, Orange & Cardamom Syrup (GF/DF/Vg)

Smoked Chicken, Leek & Wild Mushroom Terrine, Watercress Mayonnaise (GF)

Plum Tomato, Red Onion & Mozzarella Salad, Balsamic Glaze (GF/V)

Traditional Oak Smoked Scottish Salmon, Grébiche, Brioche & Lemon (*GF & DF without Brioche)

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Main Courses

Braised Beef Feather Steak, Claret & Shallot Sauce (GF/DF)

Cumberland Sausage Ring, Champs, Sage & Onion Gravy (GF)

Corn Fed Chicken Breast, Wild Mushroom & Grain Mustard Sauce (GF)

Grilled Red Snapper Fillet, Saffron Mash, Vierge Sauce (GF)(*DF available on request)

Baked Ricotta, Spring Greens, Pea & Mint Tart, Rocket & Pea Shoots (V)

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Desserts

Blackberry & Apple Crumble, Vanilla Anglaise (V) (*GF available on request)

Sticky Toffee Pudding, Caramel Sauce (V)

Vanilla Crème Brûlée, Traditional Scottish Shortbread (V)

Dark Chocolate Tart, Pistachio Chantilly (V/N)

Tropical Fruit Vacherin, Pineapple Salsa (GF/DF/V)

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Tea, Coffee & Mints

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Please choose four items from the finger selection, three sandwich fillings, two salads & one dessert option

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Finger Selection (Select Four)

Selection of Quiches (GF/V)

Sausage Rolls

Chicken Wings (GF/DF)

Chicken Goujons

Mini Fish & Chips

Chicken Satay (DF/N)

Fish Goujons

Vegetable Samosa (V)

Olives (GF/DF/Vg)

Cheese Platter (GF available)

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Salads (Select Two)

Mixed Leaf & Herb Salad (GF/DF/Vg)

Tomato & Red Onion, Herb Oil (GF/DF/Vg)

Cucumber & Mint (GF/DF/Vg)

Homemade Coleslaw (GF/DF/V)

Penne Pasta, Spinach, Lemon Crème Fraiche (V)

New Potato & Chive Mayonnaise (GF/DF/V)

Warm Buttered New Potatoes (GF/V)

Mediterranean Couscous (DF/Vg)

Sandwich Fillings (Select Three)

Roast Beef & Horseradish (DF)

Cucumber & Cream Cheese (V)

Coronation Chicken (DF)

Egg Mayonnaise (DF/V)

Smoked Salmon & Crème Fraiche

Tuna Mayonnaise (DF)

Cheese & Tomato (DF/V)

Honey Roast Ham (DF)

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Desserts (Select One)

Mini fruit Pavlova (GF/V)

Strawberries and Cream (GF/V)

Lemon Panna Cotta (GF)

Chocolate Brownie (V)

Lemon Tart (GF/V)

Chocolate Profiteroles (V)

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Frequently Asked Questions

Do we need to book the registrar?

When you have a date for your wedding you need to contact the Registrar of Weddings to book your registrar. You can contact the Swindon Registry Office on 01793 522738.

How do we arrange the time of our wedding ceremony?

The time of your wedding ceremony is dependent on the availability of the Registrar of Weddings. We will be pleased to discuss timings of the day with you.

Can we bring our own food and drink?

We do not allow external catering. We have an excellent team of experienced chefs and lots of options available to create a menu you would love for your special. We do allow Wedding Cake and favours. We will be pleased to discuss your requirements.

How do you cater for the children at our wedding breakfast?

We are pleased to serve half portions for children or offer a children's menu. We have baby changing facilities and highchairs available.

Do we have choice of tables and layout for the wedding breakfast?

We have many options for layout of the room & will be pleased to discuss options to suit your guest list.

What chair covers and sashes are used for our ceremony and wedding breakfast?

We offer white chair covers with colour sashes. We have a wide range of sash colours - we are sure we have one to suit!

Can we choose table linen and decorations for the wedding breakfast?

We provide white table cloths & white linen napkins for the wedding breakfast. Table decorations are of your choice, whether you like homemade charm or to have something beautiful made for you, please arrange with us the delivery timing of your chosen decorations. Although table decorations are not provided within our packages, we can help find someone to work with you for your special day.

Do you provide the seating plan and place cards?

We can for an additional fee however most couples prefer to personalise their own. We request place cards are sorted into tables and that food choices are printed on your place cards. We will be pleased to discuss your particular arrangements.

Can you recommend a florist, photographer, cake maker etc?

Yes. We provide a list of recommended suppliers who have broad experi7ence of Chiseldon House although other suppliers can be used. We will be pleased to discuss your requirements and agree times for delivery and access.

Can we have our choice music for the wedding ceremony?

Yes, we request that any music for the ceremony be given to us a week prior to your wedding day on USB.

Can we use a DJ or musicians during the evening?

An Exclusively Yours wedding comes with our house DJ, however you may wish to use live musicians. Musicians can be used subject to approval of Chiseldon House and abiding by the strict noise control requirements, along with their public liability insurance and PAT testing certificate. The bar closes at 11.30pm, with an evening reception concluding at 11.45pm.



RECOMMENDED SUPPLIERS

We are pleased to recommend the following suppliers who have previously worked with us

FLORIST

The Floral Studio | Nicole Gamlin | hello@thefloralstudiopurton.com | thefloralstudiopurton.com | 07834 062068

PHOTOGRAPHERS

Your Digital Memories | Glenn Stanley & Colin Norwood | Glenn@yourdigitalmemories.co.uk | Colin@yourdigitalmemories.co.uk | Glenn 07739141161 & Colin 07966405787

VIDEOGRAPHER

Relive The Day Filming | Billy Lipsett | William@relivethedayfilming.co.uk | relivethedayfilming.co.uk | 07702 199824

RESIDENT DJ

Wiltshire DJ Services | Steve Narbett | Contact through Chiseldon House

MUSIC

Harpist | Katie Salomon | katie@wiltshireharpist.co.uk | 07855 466978 The Decibelles – Singers | Donna Kate | music@thedecibelles.com | thedecibelles.com | 07786 108545

DRESSES / SUITS

Fairytale Occasions Ltd | Nikki | enquiries@fairytaleoccasions.co.uk | fairytaleoccasions.co.uk | 01793 671439 Stress3suits | Phil Stevens | info@stress3suits.co.uk | stress3suits.co.uk | 01189 484992 | 07859903104

HAIR & MAKE UP

Updoo | Stacey@updoo.co.uk | updoo.co.uk | 07800 828545
Holly Andersen Hair & Make Up | Holly | holly.andersen@btinternet.com | hollyandersenmakeup.co.uk | 07909 840579
Your Inspired Beauty | Bev | beverley.wright7@btinternet.com | yourinspiredbeauty.co.uk | 07912 296528

JEWELLERY

Holly Robinson Jewellery | Holly | holly@hollyrobinsonjewellery.com | hollyrobinsonjewellery.com | 07817403804

CARS

Function Cars of Purton | Annette & Peter | enquiries@functioncars.co.uk | functioncars.co.uk | 01793 770323

CAKES AND DESSERTS

Bake Me Elegant | Charmaine Northcote | info@bakemeelegant.com | bakemeelegant.com | 07926 936257 Fluffy Puffin Artisan Ice Cream & Sorbet | Chris Woolbridge | hello@fluffypuffin.com | fluffypuffin.com | 07848 879377

VENUE STYLING

Niche Events | Usha Karavadra | info@niche-events.co.uk | niche-events.co.uk | 07714 168429

TOAST MASTER

The Wiltshire Toastmasters | Roger | info@wiltshiretoastmaster.co.uk | wiltshiretoastmaster.co.uk | 07954 377855