

*Weddings at*



CHICHELEY HALL



**CHICHELEY, NEWPORT PAGNELL,  
BUCKINGHAMSHIRE MK16 9JJ**

DISCOVER A PLACE WHERE

# *History & Romance*

COMPLEMENT EACH OTHER



# *Welcome to Chicheley Hall*

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Set within 80 acres of peaceful parkland and formal gardens, we're one of Buckinghamshire's most romantic and historic wedding venues. Built in the early 1700s, this Grade I-listed Mansion House offers an elegant, timeless setting that's privately yours.

Whether you're picturing an outdoor ceremony or a celebration in the light-filled Atrium, Chicheley offers the space and freedom to bring your wedding vision to life. Here, you and your guests can slow down and savour every moment.

From your "I do" to your evening reception, every part of your day flows naturally - with a choice of ceremony spaces, elegant rooms for dining and dancing, and accommodation just steps away from the celebrations. We promise you the privacy, setting, and support to create a wedding that feels entirely your own.





# *History of Chicheley Hall*

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The original manor house on the site belonged to the Pagnell family of Newport Pagnell, later passing to the Chester family until the English Civil War. The current Chicheley Hall was built between 1719 and 1723, with interiors completed by 1725. It's thought to be the work of Francis Smith, not Thomas Archer, as once believed.

Only a Jacobean over-mantel and some panelling remain from the earlier house. The double-height Great Hall features classical panelling and a ceiling depicting Herse and her sisters sacrificing to Flora. Marble columns and oak staircases lead to the upper floors, including a remarkable hidden library concealed behind faux panelling.

Set within 100 acres of parkland, the estate includes a lake, canal, and formal gardens designed by George London and Henry Wise. A lime tree avenue and Grade II-listed dovecote frame the approach.



The hall passed to the Bagot Chester family, notably Charles Bagot Chester, a gambler who famously jumped from a second-floor window. After his death, the house was rented for over 70 years.

During WWII, Chicheley Hall became Special Training School No. 46, used by the SOE to train Czech and Polish agents, and later housed a FANY wireless school — with interiors protected throughout.

The house was later used for weddings and conferences, and doubled as Bletchley Park in the 2001 film *Enigma*. It's also featured in *Pride and Prejudice*, *The Meaning of Life*, *The Red Violin*, *The Fourth Protocol*, and more.

In 2007, it was bought by the Royal Society with support from Norwegian philanthropist Fred Kavli and restored as the Kavli Royal Society International Centre.

In 2021, Chicheley Hall was purchased by its current owners, with a renewed vision to become...

*Buckinghamshire's most  
premier wedding venue.*



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# *Ceremony Spaces*

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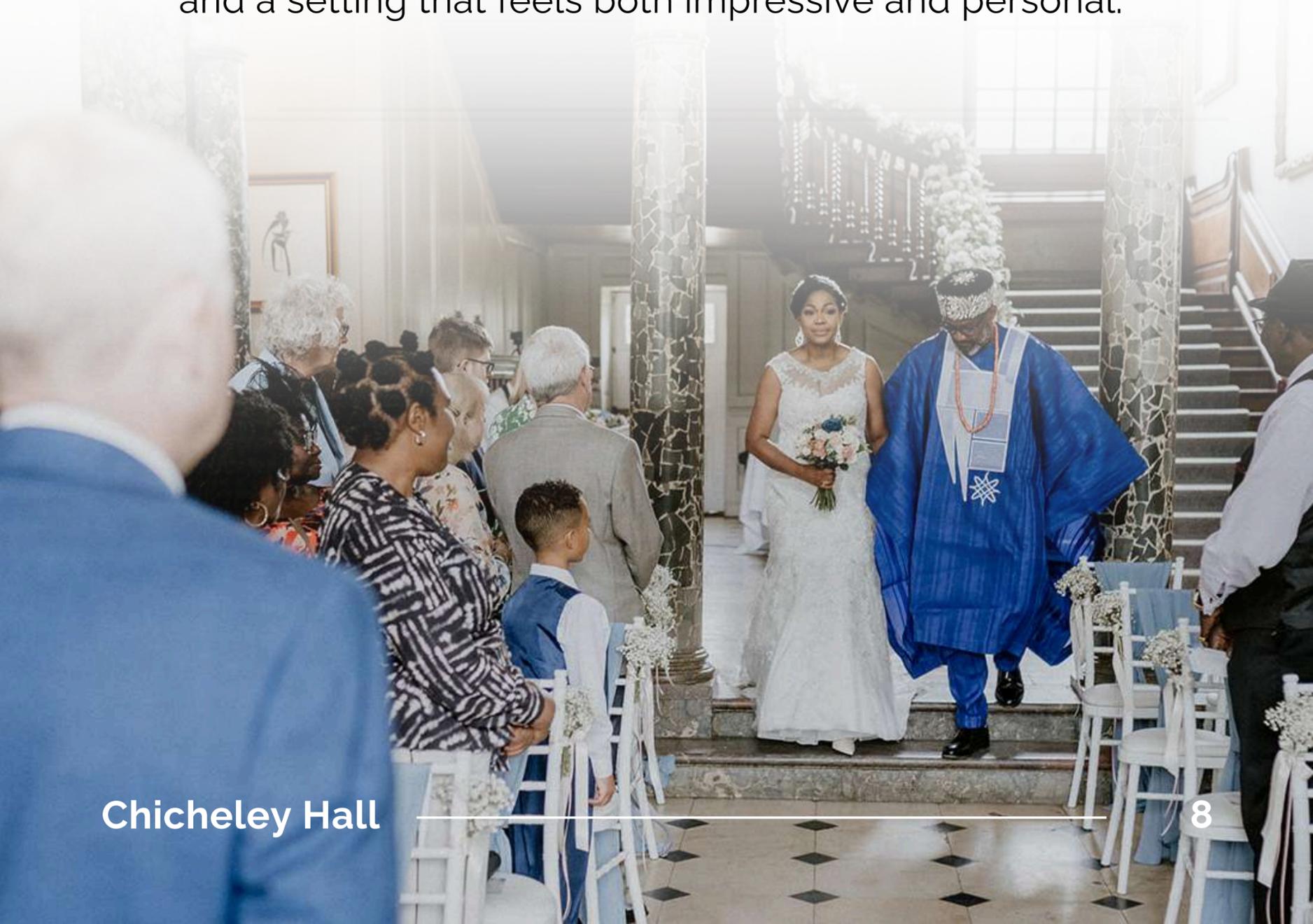
# *The Grand Hall*

The Grand Hall is one of Chicheley Hall's most iconic spaces and a favourite for both ceremonies and receptions.



With original marble columns, tall sash windows, and the sweeping oak staircase above, it offers a setting that's both grand and full of character. Natural light floods the space during the day, while in the evening, it transforms into a warm, atmospheric space for dining and dancing.

Licensed for ceremonies of up to **80 guests**, the Grand Hall brings together historic architecture, a natural sense of flow, and a setting that feels both impressive and personal.



# *Additionally, we also offer:*

**Winton 1** – 20 capacity

**Winton 2** – 40 capacity

**Atrium** – 100 capacity

**Formal Gardens** – 80 capacity  
(Weather dependant)

## **Ceremony Room Hire Charge:**

**£650.00**

Indoors

**£750.00**

Outdoors

Chicheley Hall is registered with the Milton Keynes registrar. To check availability or make a booking, [click here](#) to contact the registrar, or reach them directly at [01908 372101](tel:01908372101) or [registrars@milton-keynes.gov.uk](mailto:registrars@milton-keynes.gov.uk). Registrar fees apply and are payable directly to their office.



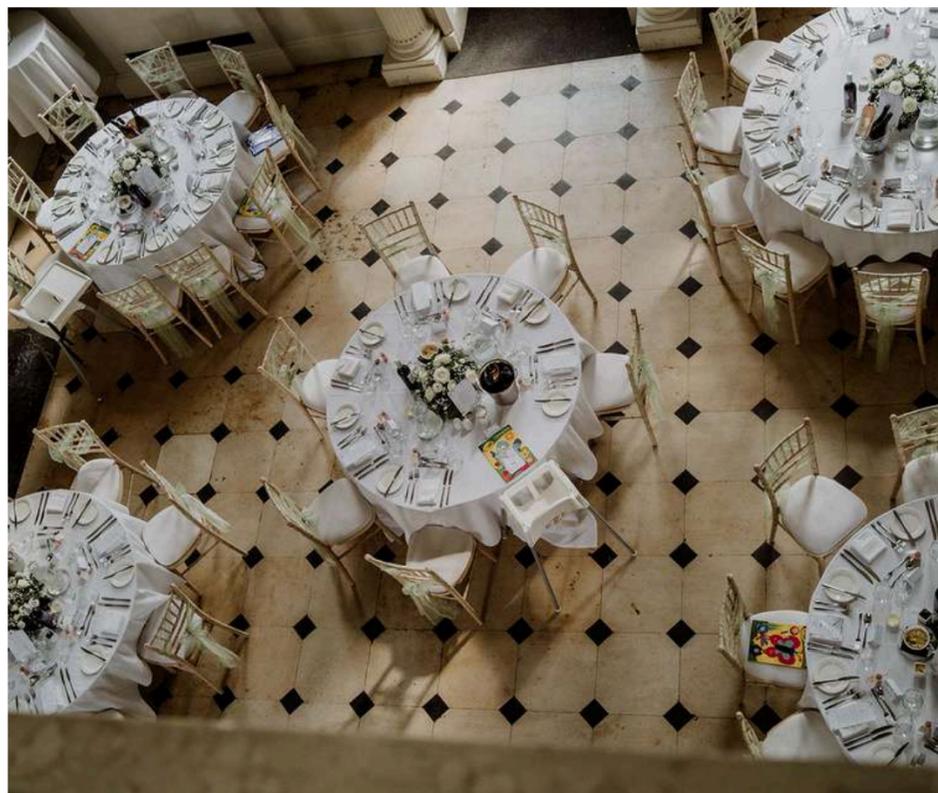
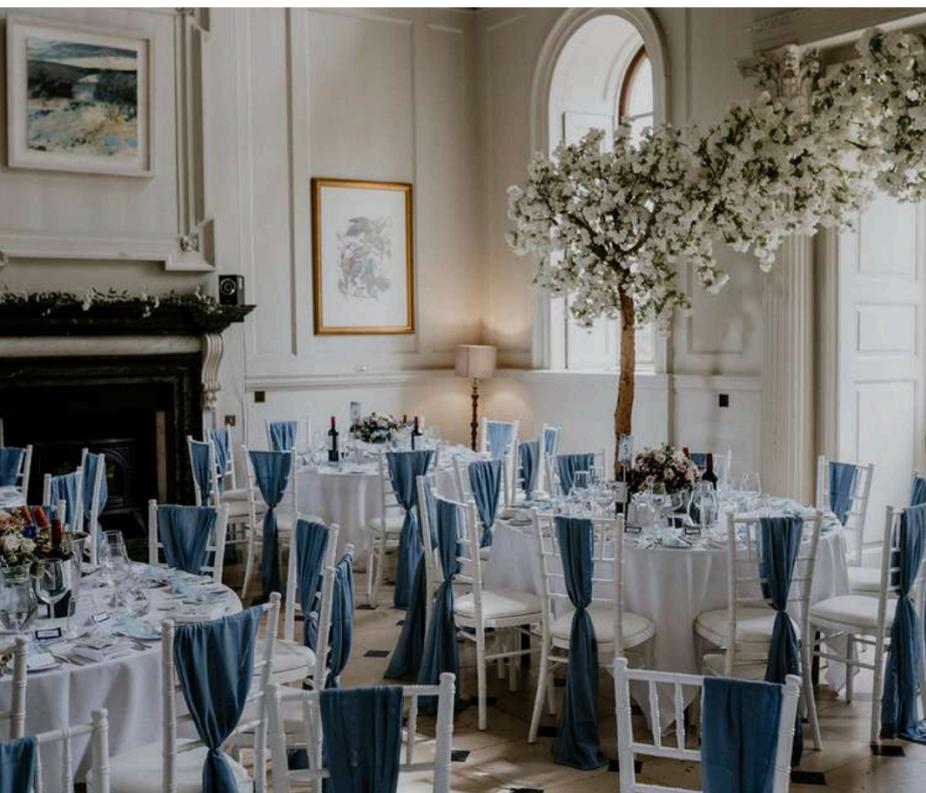


*Wedding  
Receptions*



Whether you're planning a formal wedding breakfast or a relaxed evening celebration, Chicheley Hall offers a range of reception spaces to suit your guest list and style.

The **Grade I-listed Mansion House** and the **Wolfson Centre** can each accommodate up to **80 guests** for your wedding breakfast, with space for up to **180 guests** for your evening party. Both offer flexibility, character, and a seamless flow throughout the day.





For larger celebrations, **the gardens** provide a beautiful setting for a **marquee reception**, with space to host up to **600 guests** beneath the trees and stars - ideal for those dreaming of a countryside celebration on a grander scale.

Evening receptions can welcome up to **180 guests**, with space for dancing, entertainment, and a late-night buffet.

*A 25% deposit and signed agreement are required to secure your date. All prices include VAT, and minimum guest numbers apply. Please note, different rates may apply for bank holidays.*





# *Accommodation*

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With 47 individually furnished bedrooms overlooking our lovely gardens, your guests will enjoy all the luxury comforts you would expect, such as a TV, en-suite bathroom, and tea and coffee-making facilities.

In the main house, you'll find our 14 Manor bedrooms. With refurbished bathrooms and beautiful antique furniture, these rooms effortlessly combine comfort and style to create a relaxing stay.

The remaining bedrooms are located in the north and south wings of the property, converted from the Old Coach House and stables of the original building.

Guests can book themselves into the Wing bedrooms on a first-come, first-served basis. A bedroom block can be held and linked to your wedding, with rooms reserved until 4 weeks before your wedding date. Any rooms not taken by this time will be automatically released.



For guests to reserve a bedroom on the allocated block, please advise them to contact our sales team directly on **01234 230 396** (during office hours only) or email [enquiries@chicheleyhall.co.uk](mailto:enquiries@chicheleyhall.co.uk).

Check-in to the bedrooms will be from 3 PM on the day of arrival, and check out the following morning is by 11 AM.





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# *Bespoke menus curated for your special day.*

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Dining at Chicheley Hall is about more than just the menu. It's about creating a shared experience that brings people together.

Our in-house chefs are passionate about seasonal ingredients, thoughtful flavours, and elegant presentation, drawing inspiration from classic British cuisine and modern techniques.

*Please be aware that these dishes will contain allergies and your coordinator will be delighted to run through these with you and give you the detail of vegetarian and vegan dishes as well.*



# *Canapés*

**Tomato and basil bruschetta** (VE & can be GF)

**Tempura cauliflower** served with vegan sracha mayo (GF VE)

**Halloumi and red onion marmalade sliders** (V)

**Sun dried tomato and mozzarella arancini** (V)

**Wild mushroom and tarragon vol au vents** (V)

**Duck spring roll** served with hoisin sauce and cucumber sticks

**Dulce chorizo bites glazed with honey** (GF)

**Smoked salmon blini and crème zesty cream cheese**  
topped with dill

**Chicheley beef burger slider**

**Mini fish and chips** served with garden pea puree

**Chicken liver parfait and onion jam crostini**

**Price option £4 per person / per item**

(1 portion per guest)

*\*Menus & price are subject to change each year*



# Three Course Menu

*Please select one starter, one main course and one dessert for all your guests.*

*All dietary requirements will be catered for separately.*

## STARTERS

**Soup options - roasted tomato, parsnip, broccoli, stilton, onion, leek & potato** - all served with a bread roll and butter (GF VE)

**Roasted bell pepper** served with baked Mediterranean vegetables with a cheese melt on a tomato sauce base (GF VE)

**Mini charcuterie cured meat plate** served with roasted Mediterranean vegetables, bocconcini and baked bread

**Goats cheese tart** served with red onion marmalade, candied beetroot, herb crusted crostini and a balsamic drizzle

**Little cull and smoked ham terrine** served with piccalilli gel, mixed leaf salad and baked brioche (can be GF)

**Chapel & swan smoked salmon roulade** served with zesty cream cheese, apple salsa, lemon dressing and sourdough crostini

**Portobello mushroom** served with roasted Mediterranean vegetables, wilted spinach, herb crumb (GF VE)

**Smoked haddock & spring onion fishcake** served on creamy spinach and tartar sauce

*\*Menus are subject to change*



## MAINS

**Sun dried tomato & mozzarella risotto** topped with cheese shards  
(GF can be VE)

**Wild mushroom risotto, herb crumb** (GF VE)

**Somerset brie wellington** served with red onion marmalade, sauteed spinach, honey glazed vegetables, a red wine jus  
(V – VE if we remove brie)

**Confit duck leg** served with herb potato cake, apple and balsamic vinegar braised red cabbage, hoisin jus (GF)

**Crispy confit pork belly** served with pomme puree, sauté greens, apple jus

**Chicken supreme** served with creamy wild mushroom sauce, baby potato cake, buttered greens

**Slow cooked, tender beef cheeks** served with duck fat roasted potatoes, buttered greens red wine jus

**Baltic sea bass fillet** served with dauphinoise potato, buttered greens served with a rich white wine sauce

**Roasted Scottish salmon fillet** served with herb baby potato cakes, buttered greens and a caper lemon butter sauce

**Slow cooked lamb shank served** with creamy mashed potato, honey glazed carrots, buttered kale topped with a minted rich jus  
(£2.50 supplement)

*\*Menus are subject to change*

## DESSERTS

**Goey caramel chocolate brownie** served with vanilla ice cream, caramel drizzle (GF)

**Chocolate tart** (GF VE)

**Fresh fruit salad** with fruit sorbet (GF VE)

**Baked fruit crumble** served with vanilla ice cream or crème anglaise (VE)

**Banoffee cheesecake** served with caramel glaze and biscuit gravel

**Zingy lemon tart** served with Chantilly cream, berry compote, raspberry sorbet (V)

**Baked vanilla cheesecake** served with blueberry coulis (V)

**Warm sticky toffee pudding** served with vanilla ice cream, toffee sauce (V)

*\*Menus are subject to change*



# Kids Menu

## STARTER

- Cheesy Nachos (V)**
- Tomato Soup (V)**
- Garlic Bread (V)**
- Melon and strawberry skewers (VE)**
- Hummus with crudities**

## MAIN

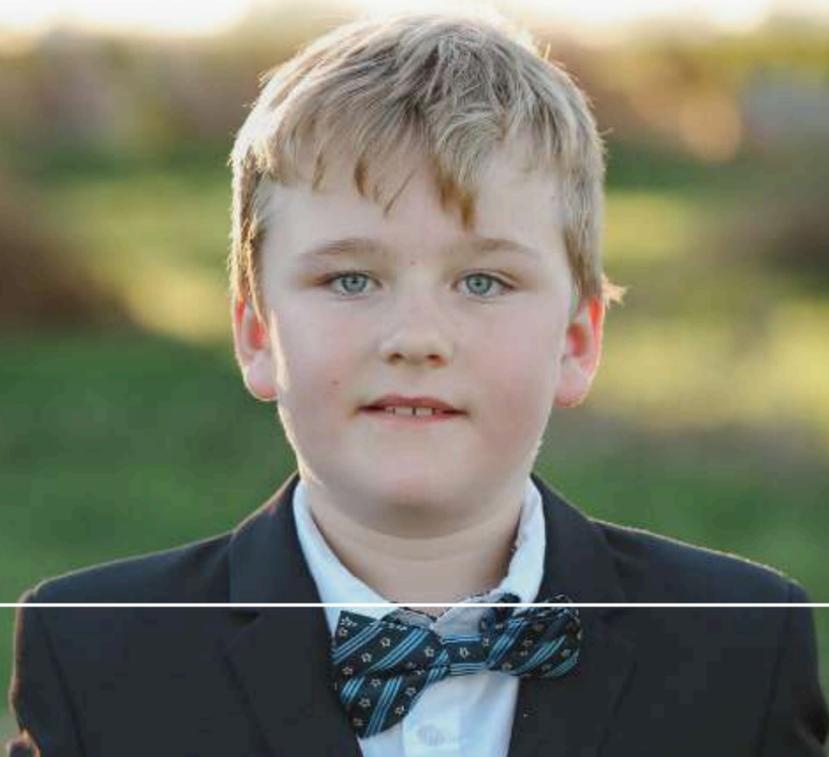
- Cheese and tomato pizza (V)**
- Battered Fish fingers, chips and peas**
- Roast chicken, roast potatoes, carrots and peas, gravy**
- Chicken nuggets, chips and peas**
- Vegan Sausage, mash and gravy (VE)**
- Pasta with tomato sauce**

## DESSERTS

- Ice cream Sundae (V)**
- Fresh Fruit bowl and berry yogurt (V)**
- Chocolate brownie, vanilla bean ice cream (VE)**
- Apple crumble, custard (V)**

**£65 per child aged 3 - 12, children under 3 are free!**

*\*Menus are subject to change*





# Evening Buffet

## SANDWICHES

*(Please choose 3 of the below items)*

All selection can be made on wholemeal or plain white bread, wraps and baguettes

Roasted vegetable tapenade with basil dressing and watercress

Tomato and mozzarella with basil dressing

Grilled mixed peppers with chicken strips

Ham and cheese with Dijon mayo

Prawn cocktail with iceberg lettuce

Tuna and sweetcorn with cucumber

Chicken in Caesar dressing with cos lettuce and parmesan

Roast beef and braised onion with horseradish cream

## SAVOURY SELECTION

*(Please choose 2 of the below items)*

Vegetable samosas with mint chutney

Breaded brie bites with cranberry sauce

Quiche selection

Tempura of garden vegetables with saffron mayo

Pork sausage rolls and apple jam

Pork pies with a spicy tomato salsa  
*(please choose one)*

Chicken drumsticks  
*(please choose one flavour)*  
BBQ/Spicy/Lemon Herb

Tempura prawns with sweet chilli sauce

## DESSERTS

*(Please choose 1 of the below items)*

Fruit salad / Fruit platter

Mix of mini desserts

Mini cheesecake selection

Mini tart selection

Mini cake selection

Mini afternoon tea cake selection

Catering for additional evening guests at £29.95

Please ask our management team if you require any clarification on ingredients or allergies.

*We can offer accurate information on ingredients; however, due to the open-plan nature of our kitchens, we are unable to guarantee that dishes are "free from" allergens. If you have any specific dietary requirements, please alert a member of staff prior to ordering.*

*\*Menus are subject to change*

# Evening Food

## BBQ MENU

*(Please choose 3 of the below items)  
- 2 meat and 1 veg*

**Teriyaki-glazed chicken leg skewers**

**Salmon skewers in herb and lemon**

**Lamb kofta**

**Lamb chops** (Supplement £6.50pp)

**Portobello mushrooms** with garlic-spinach (VE)

**English beef burgers** with cheddar cheese

**Glazed sausages** with onions

**Cajun chicken burgers**

**Vegetable kebabs** with chilli glaze  
grilled halloumi pieces (V)

## ACCOMPANIED WITH:

Summer slaw / Mixed leaves / Mustard potato salad

Tomato and mozzarella salad with basil

Breads and rolls

## PIZZA MENU

**A chef's selection of handmade pizzas with a variety of classic toppings**

Served alongside crispy chips - perfect for sharing and late-night grazing.

Choices will be tailored to dietary requirements provided in advance

**Additional day guests at  
£21.95 – Pizza/chips & salad**

*\*Menus are subject to change*

## Mini dessert

Day guest supplement at £10.00 per person

Additional day guest at £39.00 per person



# Evening Food

## HOG ROAST 1

Hog roasted pig with crackling  
Soft fresh white bap  
Sage & onion stuffing

Apple sauce  
Assorted mustards  
Gravy, bbq sauce and mayo

**Day guest supplement £25.00**  
**Evening guest supplement £40.00**  
**Minimum order of 50 guests**

## HOG ROAST 2

Hog roasted pig with crackling  
Soft fresh white baps  
Sage & onion stuffing  
New potatoes with butter & mint  
Mixed leaf lettuce  
Cherry tomatoes

Cucumber and red onion  
Homemade coleslaw  
Apple sauce, mustards, BBQ  
sauce & mayo

**Day guest supplement £30.00**  
**Evening guest supplement £45.00**  
**Minimum order of 50 guests**

*\*Menus are subject to change*

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# *Packages & Pricing*

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# *Manor Package*

## **Manor House**

Private use of the manor house, 2 drawing rooms and the formal gardens.

## **Post-ceremony prosecco**

A glass of prosecco after the ceremony

## **3-course wedding breakfast**

Choice of a delicious 3-course menu including tea and coffee.

## **House wine with dinner**

Half a bottle of wine per person to accompany dinner.

## **Prosecco to toast**

Raise a glass of prosecco during the speeches at your evening reception.

## **Evening meal**

a selection of finger buffet options to choose from, all designed by our chef.

## **Honeymoon Suite**

Use of our stunning honeymoon suite for the night of your wedding, including breakfast.

## **Accommodation**

Use of our stunning 13 Manor House bedrooms for guests is included for the night of the wedding, including breakfast.

## **Master of Ceremonies**

Operations Manager to coordinate your guest movements and make important announcements.

## **Menu tasting**

Complimentary menu tasting for the happy couple.

## **Little touches**

Silver cake stand and knife.

## **Designated Bridal 'Get Ready' Room**

A private room to relax and prepare with your wedding party on the morning of your wedding day.

## **Dedicated wedding team**

rest assured our wedding team will offer advice and guidance throughout the planning process!

# Rates

2026		Midweek	Friday	Saturday	Sunday
		<i>Based on 40 day guests</i>	<i>Based on 50 day guests</i>	<i>Based on 60 day guests</i>	<i>Based on 40 day guests</i>
Off-peak	January – April & October - December	£6,990.00	£8,990.00	£9,990.00	£7,287.00
Peak	May - September	£7,790.00	£9,800.00	£10,990.00	£7,990.00

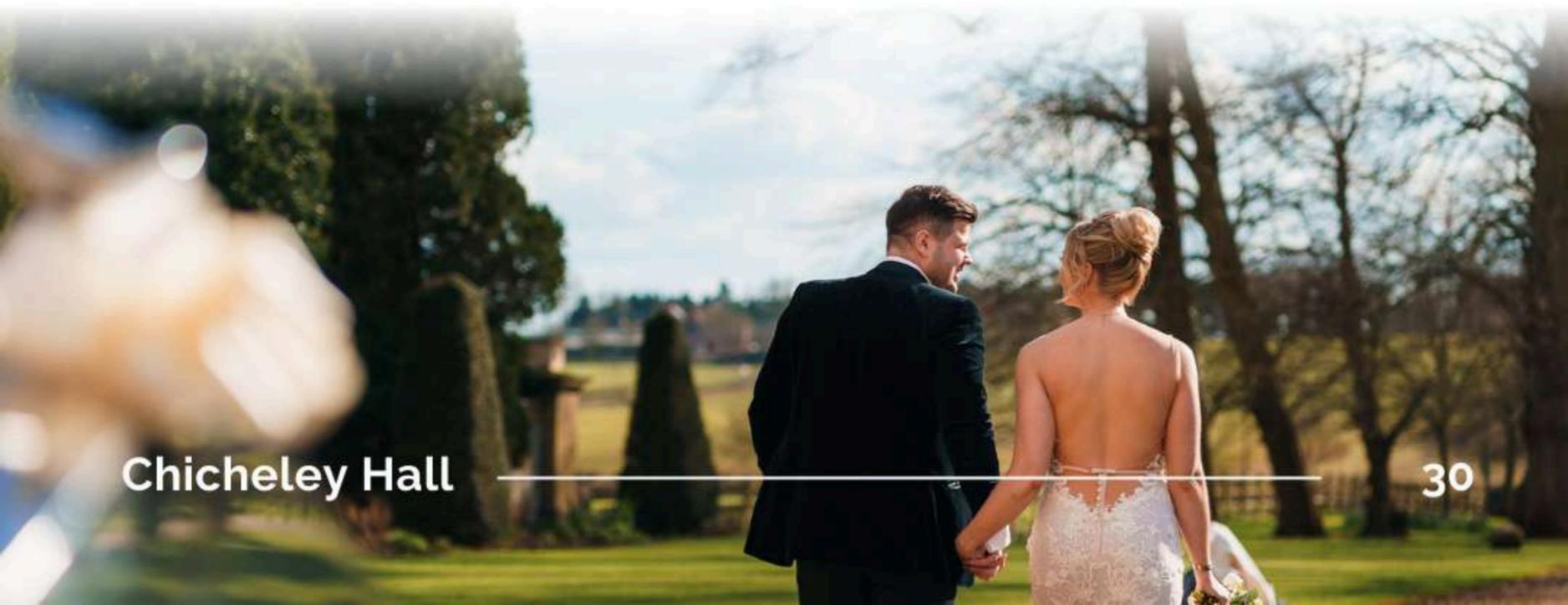
Additional day adult guests = £119

2027		Midweek	Friday	Saturday	Sunday
		<i>Based on 40 day guests</i>	<i>Based on 50 day guests</i>	<i>Based on 60 day guests</i>	<i>Based on 40 day guests</i>
Off-peak	January – April & October - December	£6,990.00	£8,990.00	£9,990.00	£7,287.00
Peak	May - September	£7,790.00	£9,800.00	£11,180.00	£8,120.00

Additional day adult guests = £125

2028		Midweek	Friday	Saturday	Sunday
		<i>Based on 40 day guests</i>	<i>Based on 50 day guests</i>	<i>Based on 60 day guests</i>	<i>Based on 40 day guests</i>
Off-peak	January – April & October - December	£8,370.00	£10,650.00	£11,800.00	£8,667.00
Peak	May - September	£8,870.00	£11,150.00	£12,800.00	£9,200.00

Additional day adult guests = £129







## *Photography Credits*

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The Kensington Photographer  
Tom Marvin Photography  
Brad Gommon Photography  
John Fox Photography  
Jessica Holt Photography  
Two-D Photography  
Annaticreates Photography



# GET IN TOUCH

We'd love to welcome you to Chicheley Hall and show you around the house and grounds. Whether you're just starting to plan or ready to find your perfect venue, we're here to help.

For more information or to arrange a private viewing:



01234 230 396



[Enquiries@chicheleyhall.co.uk](mailto:Enquiries@chicheleyhall.co.uk)



[www.chicheleyhall.co.uk](http://www.chicheleyhall.co.uk)



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[Book a private viewing here](#)

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