



MORDEN HALL





WELCOME TO MORDEN HALL COUNTRY HOUSE

When it comes to weddings, there can be nothing finer than a romantic country house steeped in history. Built in the late 1700's but lovingly restored in 2015, Morden Hall has been brought into the now with eclectic, modern décor to create a calm, relaxing and inspiring environment.

The house and picturesque grounds are exclusively yours to enjoy from morning to late into evening. With intimate ceremony rooms where your loved ones can watch you take your vows, a dining room flooded with natural light leading onto our riverside lawns and expansive grounds, Morden Hall is the perfect venue for your special day.



THE ROOMS



HAWTHORN

The exquisite Hawthorn room is a chic drawing room with enviable parkland views. It's grand open fire, sash windows and high ceilings are complemented by striking patterned wallpaper and statement lighting.



CHERRY

Cherish those precious pre-ceremony hours in our stunning Cherry suite. A dressing room complete with relaxation area and opulent bathroom, it's the perfect area to prepare for that 'I do' moment.



SYCAMORE

Large windows allow natural light to flood the Sycamore from the North Lawn, creating a charming, a refined ambience that beautifully complements the surrounding parkland views. Fill our drinks globe with your favourite tittle and unwind ahead of your 'I do' moment.



YEW

The Yew Bar provides a welcoming space for your guests to gather before your wedding ceremony or enjoy a peaceful evening catch-up, offering the ideal setting for creating lasting memories. Work with our in-house bar team to craft a bespoke drinks package tailored to your needs, ensuring your day is truly unforgettable.



WILLOW

At the very heart of Morden Hall is the light-filled Willow room. Accommodating up to 120 of your friends and family for your ceremony, there can be nothing more romantic than gliding down its magnificent staircase before saying your vows.

Return to the Willow again in the evening for your first dance, a moment you'll cherish forever.

OAK

An intimate space with doors leading onto the North Lawn, the Oak room is a hidden gem on the ground floor of Morden Hall with its versatility making it a valuable addition to any wedding day.

Display your incredible wedding cake on our wooden table with the gardens as your backdrop.



THE ORANGERY

Our original glass Orangery serves as a beautiful walkthrough to your wedding breakfast in the Mulberry, seamlessly blending the indoors with the natural surroundings making it an ideal location for stunning photos and displaying your seating plan.

MULBERRY

With its magnificent, vaulted ceiling, the Mulberry room has an instant wow factor. Seating up to 150 guests, this great room is the setting for your wedding breakfast, where fine dining and exquisite décor go hand in hand. Relax and enjoy your first meal together whilst our catering partners look after the rest.



EXCLUSIVE USE VENUE HIRE

2025

	Mon - Weds	Thurs	Fri	Sat	Sun
Jan, Feb, Mar & Nov	£3,600	£4,200	£4,600	£5,800	£4,400
Apr, May, Oct & Dec	£4,000	£4,800	£6,300	£7,200	£5,500
Jun, Jul, Aug & Sep	£5,000	£6,500	£8,000	£9,000	£7,300

2026

	Mon - Weds	Thurs	Fri	Sat	Sun
Jan, Feb, Mar & Nov	£4,300	£4,900	£5,300	£6,500	£5,100
Apr, May, Oct & Dec	£4,700	£5,500	£7,000	£7,900	£6,200
Jun, Jul, Aug & Sep	£5,700	£7,200	£8,700	£9,700	£8,000

2027

	Mon - Weds	Thurs	Fri	Sat	Sun
Jan, Feb, Mar & Nov	£4,800	£5,400	£5,800	£7,000	£5,600
Apr, May, Oct & Dec	£5,200	£6,000	£7,500	£8,400	£6,700
Jun, Jul, Aug & Sep	£6,200	£7,700	£9,200	£10,200	£8,500

Friday/Sunday in a bank holiday weekend will be charged as a Saturday

Monday in a bank holiday weekend will be charged as a Sunday

NYE will be charged at the Saturday rate + £1,500 supplement

NO VAT APPLICABLE TO THESE RATES

VENUE HIRE INCLUSIONS

- 12 hour exclusive use of Morden Hall & Grounds from midday.
- A dedicated wedding co-ordinator to bring together your wedding plans and deliver your day!
- Early access for you and your suppliers to get ready for your big day from 10am.
- Complimentary dressing rooms to get ready on site.
- Fully staffed evening bar.
- Access to our private car park with over 70 parking spaces and security guard provided.
- Use of our dining tables, Chiavari chairs and all soft furnishings.
- Use of our cake stand, knife and easel.
- End your day on a high with a Post Event Clean provided.

Additional Costs:
1am Extension Fee | £700
Early bar | Minimum spend applies





DRINKS PACKAGES

LAVENDER

Celebrate in style with:

Two glasses of Vino Vispo Frizzante sparkling wine

A glass of sparkling elderflower topped with fresh mint & blueberries.

Enjoy half a bottle of either
Boca a Boca White, Spain NV

Merlot Colline di Cervi

*or alternative house wine from the cellar.

Toast to the happy couple with a glass of Vino Vispo Frizzante sparkling wine

2025 | £30.50 per person

2026 | £32.50 per person

2027 | £34.50 per person

ROSE

Treat your guests after your nuptials with:

Two glasses of Vaporetto Prosecco or Pimms

A glass of sparkling elderflower topped with fresh mint & blueberries.

Enjoy half a bottle of either

Il Narratore Pinot Grigio

Maison de la Paix Carignan, Vieilles Vignes,

Toast to the happy couple with a glass of Vaporetto Prosecco

2025 | £36.50 per person

2026 | £38.50 per person

2027 | £40.50 per person

All prices are excluding VAT


**MORDEN
HALL**

All items & pricing subject to change.



JASMINE

Show your unique style with:

A cocktail station set up in our grounds –
choose from a Gin & Tonic bar or Pimms station
with all the lavish garnishes

A glass of sparkling elderflower
topped with fresh mint & blueberries.

Enjoy half a bottle of either
Savanha Chenin Blanc 2023, Spier,
Nero d'Avola Colline delle Rose, Organic, Terre di
Vita, DOC Sicily, Italy 2023
(minimum order of 50 packages)

Toast to the happy couple with a glass of Vaporetto
Prosecco

2025 | £45.50 per person

2026 | £48.00 per person

2027 | £50.50 per person

THE WHOLE ORANGERY

Spoil your guests with:

Two glasses of Baron de Villeboerg Champagne
A glass of sparkling elderflower topped with
fresh mint & blueberries.

Enjoy half a bottle of either
Marterey Chardonnay, Pay D'Oc
Proemio Origins Malbec

Toast to the happy couple with a glass of
Baron de Villeboerg Champagne

2025 | £63.00 per person

2026 | £66.00 per person

2027 | £69.00 per person

All prices are excluding VAT


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LILY

Celebrate in style with:

Two glasses of Freixenet 0.0% Alcohol Free
(0.5%abv)

A glass of sparkling elderflower topped with fresh
mint & blueberries.

Enjoy your meal with a selection of still and/or
sparkling mineral water along with jugs of
Mocktails*

- choose between elderflower sparkling + fruit punch

Toast to the happy couple with a glass
of sparkling elderflower topped
with fresh mint & blueberries.

2025 | £25.00 per person
2026 | £27.00 per person
2027 | £29.00 per person

HYDRANGEA

Celebrate in style with:

Two glasses of your chosen mocktail
(see list below)

Enjoy your meal with a selection of still and/or
sparkling mineral water along with jugs of juice *

- choose between orange, apple and cranberry juice

Toast to the happy couple with a glass
of sparkling elderflower topped
with fresh mint & blueberries.

2025 | £22.00 per person
2026 | £23.50 per person
2027 | £25.00 per person

*Allocation covers 3 x 330ml glasses per person.
All prices are excluding VAT


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CHILDREN (17 YEARS & BELOW)

Children can celebrate in style too!

One glass of orange juice
(can change to apple)

Enjoy your meal with unlimited
apple & blackcurrant squash
(can change to two glasses of pepsi, pepsi max or lemonade)

Toast to the happy couple with
a glass of sparkling appletiser.

2025 | £10.00 per person
2026 | £11.50 per person
2027 | £13.00 per person

All prices are excluding VAT


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TO START

Hammam CVI
Falsely CVI
Lamb Litchi
Cherry sakaki CVI

TO FOLLOW

Johnson mixed gift
Mixed champagne
Mosses CVI
Crested CVI
Crested CVI

TO FINISH

Sakaki selection CVI
Fruit selection CVI
Wedding cake selection CVI
Vegetarian selection CVI
Tea & Coffee

CATERING PARTNERS



We have carefully curated the following partners to provide catering from your post-ceremony canapes to your late night snacks.

We are proud to work alongside a diverse, dynamic selection of catering partners to help deliver your dream day.

Please note that catering packages and quotes are to be negotiated directly with the caterer.

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KITCHEN

M O D E R N E U R O P E A N

To make your catering arrangements as easy as possible, Kalm Kitchen provide straightforward pricing with no hidden costs so you can set firm budgets. The team at Kalm Kitchen will provide a supportive service to ensure you have a perfect day that you'll remember forever, and a lot less worry along the way.

With a mission to enchant and inspire guests through innovative food stories, Kalm Kitchen launched in 2008 and has since earned a reputation as one of London and the South-East's leading luxury event caterers.

From intimate celebrations to extravagant parties, Kalm Kitchen has become synonymous with food experiences that transport guests to a land of culinary creativity. Whether couples are looking for classic fine dining or urban street food, the team will deliver a dining experience that is imaginative, inspiring and most importantly, delicious.



K A L M K I T C H E N - I N F O @ K A L M K I T C H E N . C O . U K
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CAIGER & CO

CATERING

M O D E R N E U R O P E A N

Caiger & Co create bespoke, flavourful and beautifully styled menus, backed by 14 years of event experience. Caiger & Co craft each menu with attention to detail, celebrating seasonal ingredients sourced from trusted British suppliers. Led by female Founder, Alix Caiger, this exceptional team of Chefs and Event Managers will bring creativity and precision to every event, making each gathering truly unique & unforgettable.



CAIGER & CO - INFO@CAIGERANDCOCATERING.CO.UK
020 8560 2059 - WWW.CAIGERANDCOCATERING.CO.UK



BRITISH CLASSICS

Parties to Go specialise in crafting exquisite culinary experiences for weddings, making your special day unforgettable. Their team offer a wide range of customisable menu options, using the freshest, highest-quality ingredients to create dishes that delight every palate. Parties to Go's team of skilled chefs and professional staff work closely with you to design a menu that reflects your tastes and wedding theme, ensuring every detail is bespoke to your day. From elegant canapes to sumptuous main courses and decadent desserts, Parties to Go are committed to providing exceptional service and creating a magical dining experience that complements your celebration of love.





INDIAN | AFRICAN | CARIBBEAN
LEBANESE & A VARIETY OF PAN ASIAN

Established in 1984, Laguna proudly stands as one of the UK's finest Asian cuisine specialists and the brand has become synonymous with fine Asian catering and event management. Catering for all types of social and corporate events, Laguna offer a great selection of prestigious venues, impeccable service and a dedication to providing sumptuous cuisine. Laguna specialise in Indian cuisine but can also provide Lebanese and a variety of Pan Asian cuisines. Laguna's professional event management service can assist clients with anything from creating your dream menu to designing the most extraordinary event décor, just to ensure that your big day is truly a memorable experience.



INFO@LAGUNARESTAURANT.COM
02085799992 - WWW.LAGUNARESTAURANT.COM



NORTH INDIAN | SOUTH INDIAN
PUNJABI | GUJARATI | SRI LANKAN
AFGHANI & LEBANESE

Established for nearly four decades Greenleaf Catering & Event Management is a family run business. Their expertise lies in specialist Asian catering and event management services; reputed as market leaders in planning, co-ordinating and catering for Asian weddings, special occasions, as well as corporate and fundraising events. Greenleaf showcase an international team of chefs who can provide the following cuisine, Halal, Lebanese, Afghan, North Indian, South Indian and Gujarati.

Greenleaf pride themselves on their Award Winning catering services and outstanding quality of food, exceptional services and a great eye for attention to detail. Whilst maintaining a professional and dedicated attitude towards great customer service which in turn will ensure your day is delivered to the highest standards ensuring you have a prefect event and one that is A Day To Remember...



EVENTSTEAM@GREENLEAFSERVICES.COM
02085747779 - WWW.GREENLEAFSERVICES.COM



A F R I C A N & C A R I B B E A N

King Solomon's Catering have been providing African and Caribbean cuisines with a distinctive service for over 15 years under the charge of an artistic, exceptional talented and Professionally Trained Head Chef, Solomon Quartey who has over 20 years' experience in the catering industry.

Cooking only with the freshest ingredients from the finest produce and meat markets in London, their delicious cuisine is a fusion of rich aroma, delectable flavours with depths of colour and texture.

King Solomon's pride themselves in offering creative and innovative culinary delights whilst embracing the traditional and contemporary African, Caribbean, Australasian and Continental cuisines.



I N F O @ K I N G S O L O M O N S C A T E R I N G . C O M

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FREQUENTLY ASKED QUESTIONS

WHAT ARE YOUR MINIMUM GUEST NUMBERS?

Monday-Thursday | 50 Guests

Friday & Saturday | 80 Guests

Sunday | 60 Guests

WHAT ARE YOUR MAXIMUM GUEST NUMBERS?

Civil Ceremony | 150 guests

Wedding Breakfast | 150 guests

Evening Reception | 200 guests

WHAT TIME CAN I ACCESS THE VENUE ON MY WEDDING DAY?

We grant venue access for the wedding party and suppliers from 10am

WHO CAN WE DISCUSS OUR WEDDING WITH AT MORDEN HALL?

Your Wedding Coordinator will assist with your final details ahead of the big day. They will also be on hand to ensure the smooth running of your timeline on the day.

CAN I HIRE MY OWN CATERERS?

We have a carefully curated list of nominated wedding caterers to offer a variety of cuisines. Working closely with these caterers, we can ensure a high quality service and delicious menus so you and your guests have the best experience.

ARE ALL TABLES / CHAIRS, LINENS, PLATES, AND GLASSWARE PROVIDED?

All cutlery, crockery, glassware, and linens are to be provided by your caterer. All tables and chairs are provided by Morden Hall and included in your venue hire rate.

DO YOU OFFER CORKAGE?

You would be required to select a drinks package to cater for your beverage needs until the bar opens. Please see our drinks brochure, to see our extensive list of beverages and upgrades. Unfortunately, we do not accommodate corkage.

HOW DO I CONFIRM MY DAY?

Once you have your date on hold and have received your bespoke quote, you can proceed with your booking! To secure your date with us, we will require a signed venue agreement and a percentage deposit of your Venue Invoice, which includes venue hire and drinks packages.



At Morden Hall, we ensure that your wedding day will be in the best hands.

Our dedicated and experienced team is here to guide you every step of the way, offering both personal attention and professional expertise throughout the planning process.

With Morden Hall, you can trust that we will do everything possible to make your dream wedding a reality and ensure your day is everything you've imagined.

MORDEN
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eventsteam@mordenhall.com

www.mordenhall.com

[@mordenhallweddings](https://www.instagram.com/mordenhallweddings)



