

EVERSHOLT HALL

WEDDINGS & EVENTS



WELCOME

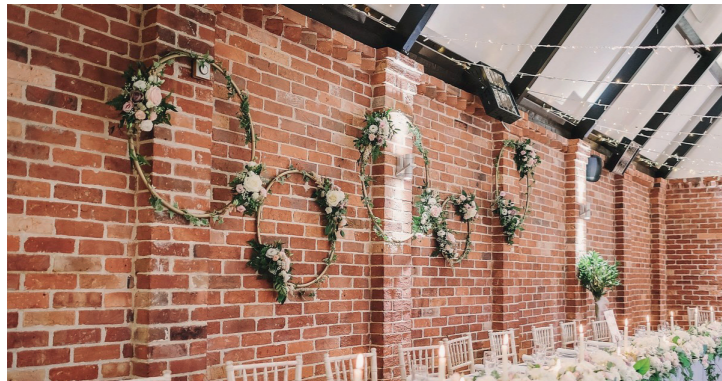
CONGRATULATIONS ON YOUR
FORTHCOMING WEDDING AND WE
WELCOME YOU TO EVERSOLT HALL.

Eversholt Hall is based in the picturesque Bedfordshire countryside, a stone's throw from the bustling market town of Woburn. The hall, set in the centre of Eversholt village, overlooks a quintessentially English cricket green and pavilion.

Inside, the main hall has exposed brickwork, a mezzanine with balcony feature and wooden beams, creating a large open space whilst maintaining a traditional country feel. It can host up to 100 sit down guests in the main hall and an extra 30 on the upstairs balcony. For an informal party the hall can accommodate for up to 180 guests. With fantastic amenities all set in a beautiful location, Eversholt Hall makes the perfect venue for your special day.

Enjoy!

www.eversholt-hall.co.uk



CIVIL CEREMONIES

Our beautiful hall makes the perfect setting for a civil ceremony allowing you and your guests a hassle-free experience.

Eversholt Hall is licensed for civil ceremonies for up to 100 guests in the main hall and an extra 50 guests on the upstairs balcony.

The use of our hall for civil ceremonies is £400.00.

EXCLUSIVE USE OF EVERSOLT HALL 2024/2025

Prices increase by £250 in 2026

Includes one day's hall hire, crockery, cutlery, glasses, tables, table linen, front of house for the day, waiting and bar staff and a licensed bar (prices including VAT).

Eversholt Hall	High season (May, June, July, August, September)		Mid- season (April, October and December)		Low Season (January, February, March, November)	
	2024	2025	2024	2025	2024	2025
Saturdays	£2900	£3150	£2550	£2800	£2250	£2500
Fridays	£2650	£2900	£2300	£2550	£2000	£2250
Sundays	£2350	£2600	£2050	£2300	£1850	£2100
Mon-Thurs	£2150	£2400	£1800	£2050	£1600	£1850

Extra days hall hire (not applicable for Sundays) for decoration before the wedding day is £550.

Eversholt Hall's in-house caterers Winslow Catering Ltd are on hand to help create your ideal wedding breakfast and offer a range of bespoke menus to suit all couples.

With years of experience in the catering industry, our wedding caterers know that great produce, high quality service and well-cooked food is a key part to every successful event.

There is a range of bespoke menus to suit any occasion.

www.winslow-catering.co.uk

OUR SIGNATURE WEDDING PACKAGE

We know that planning your perfect wedding day can be stressful so we've created an inclusive signature package to include the below services:

£66 per person plus vat

Welcome drink for ceremony party on arrival

Three course wedding breakfast

Sparkling wine for the toast

Bottled water on tables

Tea and coffee

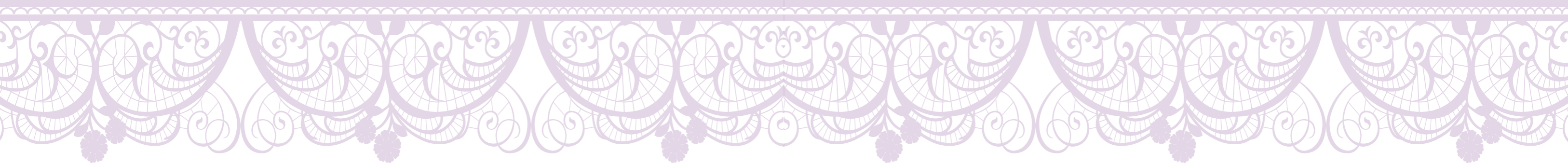
Evening barbecue or finger buffet

Licensed cash bar for the whole day

Extra evening guests – £12.50 per person plus vat.
Price increase by £2.50 per person plus vat in 2025.

Our minimum number for day guests is 50 and maximum is 165. Maximum numbers for an evening reception are 180 guests.
Prices are readjusted accordingly.

We can tailor the signature package to suit your needs and offer discounts throughout the year.
Please contact us to discuss in more detail.



WEDDING BREAKFAST SAMPLE MENU

Couples who have chosen our signature wedding package are invited to choose two starters, one main course and two desserts from our selection. We can accommodate for any dietary requirement and will be happy to discuss this with you.

WEDDING CANAPÉS

(from £2.50 per head plus vat)

SAVOURY SELECTION

Mini yorkshire pudding, roast beef, horseradish & red wine gravy | Honey glazed pork chipolata sausages
Marinated tandoori chicken skewers with mango chutney | Crispy pork belly with pork gravy & apple
Thai meatballs with sweet chilli dip | Mini baked potatoes with cream cheese and chives (V)
Smoked salmon and cream cheese blinis | Grilled asparagus wrapped in prosciutto
Red onion and chilli bhaji with mint and cucumber raita (V) | Halloumi fries with a garlic dipping sauce(V)

SWEET SELECTION

Chocolate dipped strawberries | Fudge brownies with whipped chantilly cream
Scone with strawberry jam and cream | Millionaire Shortbread | Mini Bakewell tart

STARTERS

Brixworth pate served with ciabatta toast & red onion chutney

Creamy garlic mushrooms on sourdough toast (V)

Italian caprese salad with basil oil (V)

Ham hock terrine with homemade piccalilli

Smoked salmon with a lemon mayonnaise on sourdough toast (V)

Roasted red pepper and tomato soup (V)

Indian potato cake served with a kachumber salad & coriander oil (VG)

Katsu chicken curry with Asian slaw

Porcini mushroom arancini served with a spicy arrabiata sauce (V)

(All served with assorted rolls)

Our catering policy

All food is cooked on the premises. Presentation and quality are our top priority.
We only use the freshest meat and vegetables sourced from local suppliers.

MAIN COURSE

Pan fried chicken supreme, white wine mushroom sauce & crispy bacon

Roast topside of beef, yorkshire pudding & red wine gravy

Prosciutto wrapped pork tenderloin with a mustard and sage jus

Mixed bean tagine with lemon, coriander couscous (VG)

Slow braised blade of beef with red wine gravy

Crispy pork belly & apple cider jus

Homemade chicken and leek pie with a chicken gravy

Lamb rump with port and redcurrant sauce (£5 Supplement)

SIDES

Choose 1

Lyonnais potatoes | Baby new potatoes with chive butter | Goose fat roast potatoes | Dauphinoise potatoes
Creamy mashed potatoes | Irish champ mash | Boulanger potatoes | Parmentier potatoes

Choose 2

Tenderstem broccoli | Cauliflower cheese | French beans | Buttered carrots | Braised leeks
Honey roasted parsnips | Steamed spring greens | Braised red cabbage & apple
Mediterranean mixed vegetables

DESSERTS

Sticky meringue with fresh summer fruits mixed berry coulis

Chocolate brownie with vanilla ice cream & chocolate sauce

Baked new york cheesecake with berries and whipped cream

Sticky toffee pudding, caramel sauce and vanilla ice cream

Homemade banoffee pie

Apple crumble with creme anglaise

Lemon posset with shortbread biscuit & mixed berries

EVENING OPTIONS

EVENING BBQ

Choose 3

Pork and mixed herb sausages

Garlic butter chicken breast

Cajun chicken breast

Lamb koftas

Buffalo chicken drumsticks

Beef and onion burgers

Jerk chicken supreme

Mixed vegetable kebabs

King prawn skewers in a sweet
chilli dressing (£3 supplement pp)

HOT BUFFET

Choose 2 options

Beef bourguignon with a
creamy mashed potato

Pork rendang slowly cooked in
Thai spices and coconut milk

Chicken cooked in a red wine,
bacon and shallot sauce

Fillet of salmon with a
cream and chive sauce

Vegetarian lasagne

COLD BUFFET

Choose 2 options

Whole baked Scottish salmon
layered with smoked salmon
and king prawns with a
Marie rose sauce

Home cured ham with a honey
mustard glaze

Roasted silverside of beef cooked
pink with horseradish

Garlic and butter chicken with
a Thai coconut sauce, toasted
almonds, coriander and lime

With chosen option above select 4 accompaniments from below:

New potatoes with a chive mayonnaise | Chunky coleslaw | Pesto penne pasta salad |

Beef tomato and red onion salad | Mixed leaf salad | Hot buttered new potatoes and fresh mint

Fried onions | Rocket & Parmesan Salad | Herbed lemon quinoa salad

Selection of breads and relishes included.

FINGER BUFFET

Choose 5 options

Selection of sandwiches | Cajun chicken drummers | Mixed quiches | Vegetable spring rolls and samosas

Crudités and dips | Cheese, grapes, biscuits and chutneys | Sausage rolls | Crisps and nuts

THURSDAY OR A SUNDAY SPECIAL –APRIL TO OCTOBER 2024 £5450/2025 £5700
 ANY DAY NOVEMBER, JANUARY, FEBRUARY AND MARCH 2024 £5050/2025 £5300
 ALL INCLUSIVE

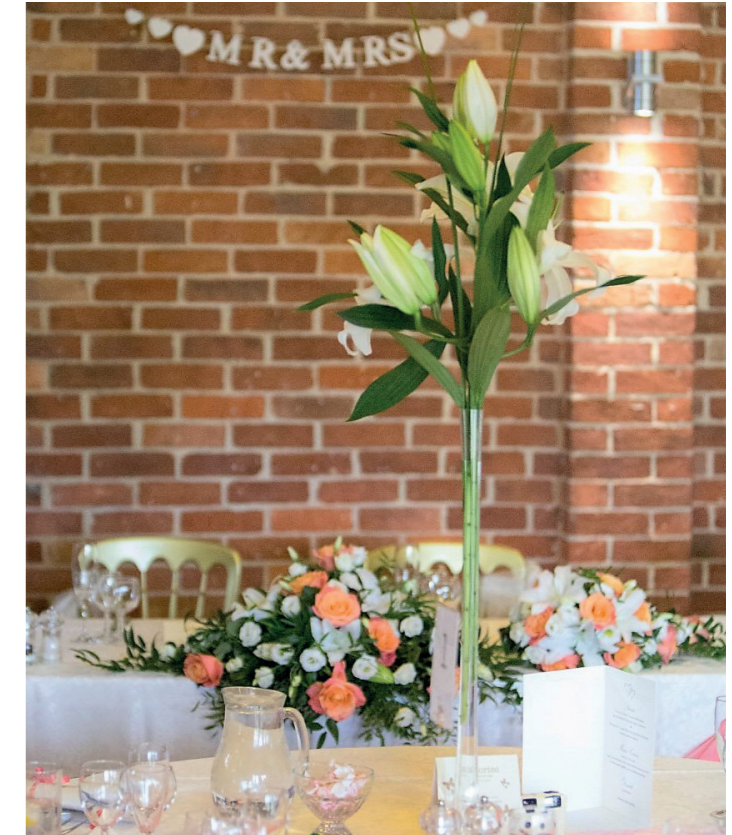
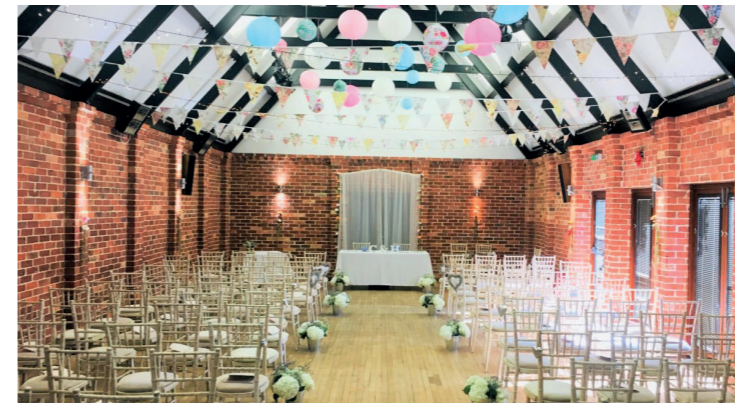


The above price is based on 50-day guests and includes the following:

Exclusive use of Eversholt Hall
 for the whole day
 Linen (white or cream)
 Arrival drink – bucks' fizz or pimm's
 3 course wedding breakfast
 Tea and coffee

2 bottles of wine per table –
 maximum 6 tables
 5 item evening finger buffet
 Disco
 Front of house
 Fully licensed cash bar

Additional day guests
 – £50.00 per head
 Additional evening guests
 – £15.00 per head



WEDDING SUPPLIERS

Winslow Catering Ltd
www.winslowcatering.co.uk

Gary – DJ
 T: 07800 640691

Stardust Events
 T: 07891 311567 www.stardusteventsuk.co.uk

Becky Kerr Photography
 T: 01525 841293 www.beckykerrphotography.co.uk

Event Solutions Banqueting Chair Hire
 T: 01327 860888 www.eventsolutionsouth.com

The Sparkle Shed
thesparkleshed.co.uk
hello@thesparkleshed.co.uk

Rosetone Chairs
 T: 01462 811166 www.rosetone.co.uk

WHAT HAPPENS NEXT?

To get in touch with our team or book a viewing please email
eversholthallweddings@gmail.com

WWW.EVERSHOLT-HALL.CO.UK

Find us on Facebook  **[@Eversholt Hall](#)**