



Let us plan your
perfect day



Horwood House
Milton Keynes

Congratulations on your engagement; you've found the perfect partner, now let us help you discover the perfect venue.

Set in the beautiful Buckinghamshire countryside, Horwood House provides the perfect setting for your wedding.

Our aim is to be the very best venue in the area and we work continuously to ensure that the food and service are of the highest standards. Our friendly and professional staff will ensure that your special day is one to be remembered by all.

**www.horwoodhouse.co.uk
horwoodevents@principal-hayley.com
Tel: 01296 722100
Horwood House, Mursley Road,
Little Horwood, Milton Keynes,
Buckinghamshire, MK17 0PH**

Your Venue

Here at Horwood House we have 4 areas registered for civil ceremonies. Whether you are looking for an intimate ceremony and Wedding breakfast or a larger celebration up to 250 guests, we can take care of your special day. We are also licensed for outdoor wedding ceremonies in the Pytheas Garden.

Pytheas Garden

Why not hold your Wedding ceremony amongst our amazing grounds? Our beautiful pagoda is situated next to the lily pond enabling you to have your ceremony outside during the months of May-September. Please note that outdoor ceremonies are weather permitting and the registrar will have the final say.

Civil Ceremony up to 250 guests

The Manor Lounge

This stunning room with original features is located in the Manor House. It offers a beautiful library and bar area with direct access to our picturesque grounds. Normally used for Civil Ceremonies and arrival drinks, this is the perfect suite to start your perfect day.

Civil Ceremony up to 90 guests

The Eyre Suite

This suite receives natural daylight and is perfectly located with direct access to our patio and gardens.

Civil Ceremony up to 120 guests

Seated Wedding Breakfast up to 100 guests

Minimum of 80 adults may apply during peak times

The Cook Suite

This suite features its own private lounge and bar area and is perfect for larger weddings. Set at the far side of the hotel, the Cook Suite is very private and exclusive.

Civil Ceremony up to 250 guests

Seated Wedding Breakfast up to 200 guests

Evening Buffet Reception up to 250 guests

Minimum of 100 adults may apply during peak times

Please note that peak times include Saturdays and Bank Holiday Sundays during April-September, Fridays and Saturdays in December and New Years Eve.

On peak days you are required to have a drinks package, Wedding Breakfast and evening finger buffet for the minimum number of your guests.

We always recommend that you cater for 100% of your evening guests. However, should you wish to cater for a lower number, you must cater for a minimum of 80% of your final evening guest number.

A Church wedding not for you?

To book a Civil Ceremony/Partnership

1. Contact the Wedding Coordinator here at the hotel to check availability and view the licensed rooms.
2. Select your date and make a provisional booking with the hotel.
3. Contact the registrar to ensure that they are available to marry you on the date and time you require and give them details of your Notice of Marriage.
4. Confirm the booking to the hotel by paying your deposit and returning a signed copy of your contract. The Superintendent Registrar will then confirm the booking directly to the Bride and Groom.
5. To contact the registrar please call the Superintendent Registrar in Aylesbury on **01296 382481**.

Fees are also payable to the Register office; please contact the Superintendent Registrar for details.

For your information

Only the superintendent registrar can permit a civil, non- religious ceremony.

The content of the ceremony must be agreed in advance with the Superintendent Registrar who will be attending the ceremony.

Any music, reading, words or performance, which forms any part of the ceremony, must be secular.

Any rights of copyright for music, readings, etc. permitted at the ceremony are a matter for the couple and the holder of the approval.

No drinks or food can be served in the same room that the ceremony is to take place in, up to one hour prior or during or following the ceremony.

The general public cannot be excluded from the ceremony.

The Package

Our Wedding package includes the following special touches

Wedding Breakfast

- Red carpet for your arrival
- Red or Ivory carpet available for your ceremony.
- A dedicated wedding co-ordinator
- Use of silver cake stand & cake knife
- Discounted accommodation rates for wedding guests
- White table linen & napkins
- Master of Ceremony services

Room Hire

The Eyre Suite **£500**

The Cook Suite **£500**

Pytheas Garden **from £350**

The Manor Lounge **£1,000**

If you have booked the Eyre or Cook Suite for your Wedding reception and wish to book the Manor Lounge for your civil ceremony there is a supplement of **£500**.

The booking process made clearer...

The first stage is to book an appointment with the Wedding coordinator to view the property and we can help with any initial queries

You may need a second visit to make further enquiries or to see rooms set up. This is absolutely fine with us!

When you know which date you would like to secure, we will send you a contract and the contract will need to be signed and returned with a non-refundable deposit of £1,000.

Three to four months before your special day we will invite the Bride and Groom to a complimentary menu and wine tasting. (Depending on your chosen menu).

6 weeks before your wedding we will arrange an appointment with you to create a final details document to ensure that we capture the finer details of your special day.

Of course we are on hand throughout to support you through any of the stages of your Wedding and answer any questions. Feel free to contact us by phone, email or in person.



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Canapés

Ginger chicken skewers,
coriander and lime mayonnaise

Dill pancakes, smoked salmon,
lemon crème fraîche

Parmesan and rosemary shortbreads,
roast cherry tomatoes, feta

Honey and sesame glazed cocktail sausages

Mini poppadoms, creamy chicken tikka

Salmon teriyaki skewers,
ginger soy dipping sauce

Lime marinated chicken skewers,
avocado cream dip

Filo tartlet, Asian beef salad

Wild mushroom, garlic and thyme bouchees

£1.75 per item

(Minimum of 2 items required)



Drinks

Drinks Selection 1

2 jugs of orange / apple / cranberry juice

1 glass of Bucks Fizz / sparkling wine / mulled
wine as the reception drink

2 glasses of house wine
with the wedding breakfast

1 glass of sparkling wine / sparkling rosé
for toasting with speeches

£21.50 per person



Drinks Selection 2

2 jugs of orange / apple / cranberry juice

1 glass of Pimms / Winter Pimms / 1 bottle of
beer per person as the reception drink

2 glasses of house wine
with the wedding breakfast

1 glass of sparkling wine / sparkling rosé
for toasting with speeches

£24.50 per person



Drinks Selection 3

2 jugs of orange / apple / cranberry juice

1 glass of Champagne or Kir Royale
as the reception drink

2 glasses of house wine
with the wedding breakfast

1 glass of Champagne for toasting
with speeches

£28.50 per person



Children's Drinks Selection

1 glass of juice / squash / soft drink
as the reception drink

2 glasses of juice / squash / soft drink
with the wedding breakfast

1 glass of juice / squash / soft drink
for toasting with speeches

£10.00 per child

Bluebell

Tasting of melon,
minted mascarpone, mango coulis

Toasted brioche, grilled goat's cheese,
sun blushed tomato, rocket leaf salad

Smoked chicken, bacon and asparagus,
herb vinaigrette, tarragon crème fraîche

Crab and salmon croquette

Chicken liver paté,
country house chutney and crisp bread



Confit corn fed chicken sweet onion
and garden herb filo parcel, port jus

Slow braised beef, bourguignon sauce

Roasted smoked haddock rarebit

Chargrilled vegetable and pesto wellington,
tomato coulis, mushrooms

Cherry tomato, camembert
and red onion marmalade tartlet, green pesto



Freshly baked chocolate brownie,
toffee sauce, whipped cream

Baked citrus tart, raspberry coulis
and a chocolate tuile

French apple flan, cinnamon anglaise

£45.95 per person

The couple are to select 1 starter, 1 main
and 1 dessert to create a set menu for their guests.

Allergies and special dietary requirements
will be catered for separately.



Forget Me Not

Tasting of melon,
minted mascarpone, mango coulis

Toasted brioche, grilled goat's cheese,
sun blushed tomato, rocket leaf salad

Crispy fried oriental duck salad,
sesame and honey dressing

Pork shoulder rillettes, chunky piccalilli
and toasted farm house bread



Orange glazed duck leg,
caramelised red cabbage and red currant jus

Individual beef wellington, red wine jus

Lamb fillet wrapped in a chicken moussaline,
lemon thyme café au lait

Grilled fillet of pork, apple mash
and a calvados grain mustard sauce

Baked salmon supreme sautéed asparagus
caper butter sauce

Chargrilled vegetable and pesto wellington,
tomato coulis, mushrooms

Cherry tomato, camembert
and red onion marmalade tartlet, green pesto



Baileys cheesecake, dark chocolate sauce

Vanilla panna cotta, fruits of the forest

White chocolate and strawberry crème brûlée
with home made shortbread

Banoffee pavlova, toasted almonds

£49.95 per person

The couple are to select 1 starter, 1 main
and 1 dessert to create a set menu for their guests.

Allergies and special dietary requirements
will be catered for separately.



Buttercup

Toasted brioche, grilled goat's cheese,
sun blushed tomato, rocket leaf salad

Gaspachio of melon, mint sorbet

Crispy fried oriental duck salad,
sesame and honey dressing

Pork shoulder rillettes, chunky piccalilli
and toasted farm house bread



Chefs choice of soup

Peach bellini sorbet

Lemon and lime sorbet



Orange glazed duck leg,
Caramelised red cabbage and red currant jus

Individual beef wellington, red wine jus

Lamb fillet wrapped in a chicken moussaline,
lemon thyme café au lait

Grilled fillet of pork, apple mash
and a calvados grain mustard sauce

Baked salmon supreme sautéed asparagus
caper butter sauce

Chargrilled vegetable and pesto wellington,
tomato coulis, mushrooms

Cherry tomato, camembert
and red onion marmalade tartlet, green pesto



Baileys cheesecake, dark chocolate sauce

Vanilla panna cotta, fruits of the forest

White chocolate and strawberry crème brûlée
with home made shortbread

Banoffee pavlova, toasted almonds

£52.95 per person

The couple are to select 1 starter, 1 main
and 1 dessert to create a set menu for their guests.

Allergies and special dietary requirements
will be catered for separately.

Children's Menu

Cheesy garlic bread

Carrot sticks with dip

Seasonal melon fanned with fruit puree



Sausage and mash,
seasonal vegetables and gravy

Battered chicken nuggets,
chips, baked beans or peas or sweetcorn

Breaded fish fingers, chips and peas

Plain pasta with tomato sauce



Jelly & vanilla ice cream

Fresh fruit salad

Ice cream with a wafer

Knickerbocker glory

£15.95 per person

Children aged 4 and under may dine free of charge

Children aged 5 to 12 years can have a set menu
from the above or a smaller portion of the wedding
breakfast at 50% discount

Children aged 13 years and above
are charged at the full adult price

The couple are to select 1 starter, 1 main
and 1 dessert to create a set menu for their guests.

Allergies and special dietary requirements
will be catered for separately.

Evening Food

For your evening food, we require you to cater for a minimum of 80% of your evening guest numbers

Finger Buffet

Assorted filled sandwich baguettes
Open sandwiches
Vegetable spring rolls
Hoi sin duck spring rolls
Honey and sesame chicken wings
Vegetable or lamb samosas
Cumberland cocktail sausages, grain mustard
Chicken satay, peanut sauce
French bread pizza
Crostini of parma ham and parmesan
Thai fish cakes, sweet chilli dip
Goujons of sole, tartare sauce
Goujons of chicken, tarragon mayonnaise
Jacket skins, chive sour cream
Spicy wedges, sour cream

5 items £16.00 per person

6 items £19.20 per person

7 items £22.40 per person

BBQ Menu

Jacket potatoes
Selection of bread rolls
Mediterranean herb chicken kebabs
4oz beef burgers
Salmon with Thai spices
Pork and leek sausages
Marinated haloumi and pepper kebabs
Potato salad
Mixed leaf salad
Corn on the cob
Fruit platter
Meringue, chocolate or raspberry sauce
Chocolate gateau
Summer fruit trifle

£25.00 per person

Minimum numbers of 35

Evening Food

Hog Roast

Traditional hog roast served with baps & apple sauce

Please select 4 savoury items
and 1 dessert item from the options below:

Coleslaw
Potato salad, bacon, chives
Mixed leaf salad
Cous Cous, lemon, olives, roast vegetables
Pasta salad, roast vegetables, pesto, tomato, basil
Caesar salad, parmesan, croutons
Roast Mediterranean vegetable salad
Vegetarian quiche
Jacket skins, chive sour cream
Spicy wedges, sour cream dip

Fruit platter
Meringue, chocolate or raspberry sauce
Chocolate gateau
Summer fruit trifle

£21.00 per person

Minimum numbers of 80

Midnight Munchies

Sausage or bacon baps
Or
Cones of chips
Or
Mini Yorkshire puddings filled with roast beef

£3.95 per person

Please note that these are an additional item and do not form one of the evening dining options alone.

Jasmine

This menu is available from October-March
and any Sundays throughout the year,
excluding bank holidays.

Chefs seasonal soup, topped with garnish
and served with freshly baked bread



Oven baked chicken breast filled
with a mushroom duxelle, white cream sauce
served with seasonal vegetables and potatoes

Three cheese and garlic herb pasta bake,
with a crisp side salad



Vanilla cream filled profiteroles with a dark
chocolate sauce, white chocolate shavings
finished with fresh strawberries

**Discounted Menu
from £29.95 per person**

Subject to availability



Sparkle Package

This package is available throughout the year

Based on either:

80 guests for the wedding breakfast and 80 evening guests

100 guests for the wedding breakfast and 100 evening guests

120 guests for the wedding breakfast and 120 evening guests

The Package Includes:

- Room hire for the full day to hold your ceremony, drinks reception, wedding breakfast and evening reception
- Drinks Selection 1
- A set three-course wedding breakfast based on the Bluebell menu
- For your evening reception Hog Roast with baps and apple sauce OR 5 item evening buffet
- A floral package- Brides bouquet, 2 Bridesmaids' bouquets, Groom's buttonhole, Best man's buttonhole, 2 gentleman's buttonholes, 2 lady's buttonholes, Registrars table/top table
- A decoration package – White chair covers with coloured sash, top table swags, ceiling lights and centerpieces
- Wedding cake
- DJ for the evening
- Complimentary Bridal Suite for the couple for the night of the Wedding – subject to availability

80 Guests £8,760

100 Guests £10,680

120 Guests £12,600

Extra day and extra evening guests are charged as per the main brochure. Please enquire directly with us for extra chair cover and extra centrepiece charges.

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The perfect end to the perfect day

For those who want to stay after the music stops we have 185 bedrooms and offer a discount of up to 15% off our best selling rate for your guests. Please note that guests can only start to book their rooms 1 year prior to your Wedding.

However, you may wish to add bedrooms onto your contract and we can offer these to you at a guaranteed rate. These bedrooms will be allocated straight away for your guests so you can rest assured that they are booked before anyone else! Please note that if you decide not to contract any bedrooms, guests are served on a first come first served basis, and rooms are sold subject to availability.

For the couple

A complimentary Bridal Suite in our Manor House is included in the Wedding package for the couple for the night of the Wedding. Subject to availability.

The little extras...

Horwood House works alongside trusted and reputable suppliers, so if you want to add a little something extra to your day, just ask and we'll point you in the right direction.



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