



WINSLOW CATERING LTD



Eversholt Hall



Eversholt Hall, Church End, Eversholt, MK17 9DS

www.eversholt-hall.co.uk

www.winslow-catering.co.uk

01525 280410 / Ben.phelps@hotmail.com

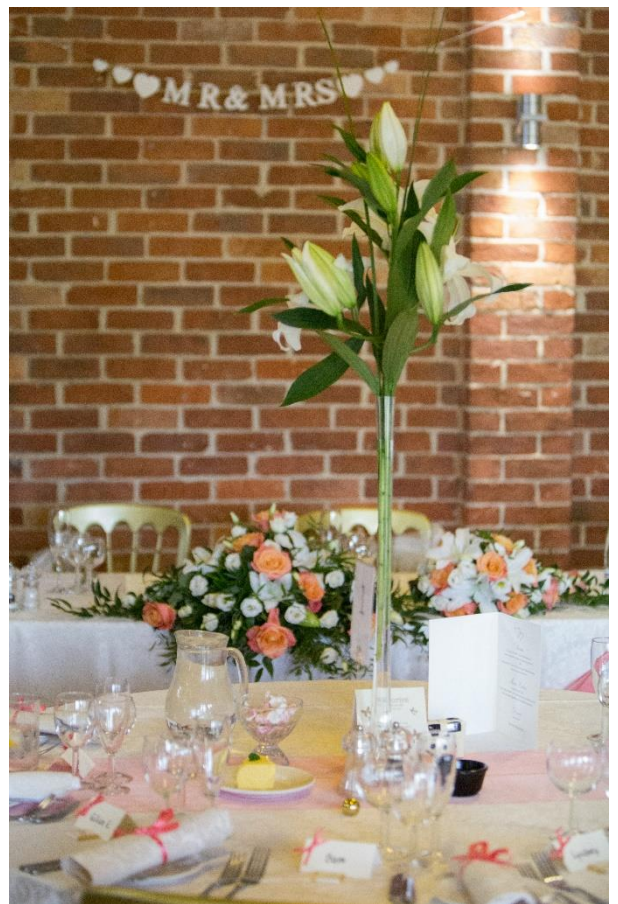
Welcome

Congratulations on your forthcoming wedding and we welcome you to Eversholt Hall. Winslow Catering are a family run business who have been based at Eversholt Hall for over twenty-five years. Our experience will ensure that your big day will run effortlessly, enabling you to enjoy your wedding day to its fullest extent. We are dedicated to creating an unforgettable experience that is truly yours.

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. It boasts a lovely countryside. The venues ample parking is conveniently situated behind the hall.

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 125 sit down guests in the main hall and a maximum of 220 party guests. With fantastic amenities all set in a beautiful location, Eversholt Hall makes the perfect venue for your special day.

We understand that your special day should be unique and would be happy to discuss your individual requirements. You can contact our Event Coordinator on 01525 280410 or Ben.phelps@hotmail.com to begin your journey.



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Our Signature Wedding Package

We offer a variety of packages that cater for every requirement on your special day.

Our signature package allows you a stress-free, all-inclusive package to include the below services:

£2200.00 initial charge plus vat for the following:

- Exclusive hire of Eversholt Hall.
 - Linen hire
 - DJ and Disco
- Bed and breakfast accommodation for the Bride and Groom at The Woburn Hotel (including transport)
-

£63.00 per head plus vat for:

- Welcome drink for church party on arrival.
- Three course wedding breakfast
- Wine silver served throughout the meal
(three glasses per guest)
- Sparkling wine for the toast
- Bottled water
- Tea, coffee and mints
- Evening Barbecue or finger Buffet
- Licensed pay bar for the whole day

Extra evening guests - £12.50 per head plus vat

Discounts are available for a full wedding package October –April dates (off peak) and Fridays peak season (May to September)

Optional extras include:

Cheese and biscuits as 4th course - £ 3.50 per head plus vat

Canapés on arrival from £2.50 per head plus vat

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Our minimum number for day guests is 40 and maximum number for evening guests is 220. The price is readjusted accordingly.

We can also tailor packages to suit your individual needs. Special deals and offers to suit all budgets are available, contact one of our team for a quote.

Civil Ceremonies

Our beautiful hall makes the perfect setting for a civil ceremony allowing you and your guests a hassle-free experience. The hall transforms from day to night.

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



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Wedding Breakfast Menu

View a selection of our wedding menus below, canapes are available at a small extra cost. 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 Canapes

(from £2.50 per head plus vat)

- ~ Smoked salmon cream cheese blinis ~
- ~ Yorkshire pudding with roast beef and horseradish ~
- ~ Chorizo and mushroom baby gem lettuce ~
- ~ King prawn, rocket and cream cheese crostini ~
- ~ Mini toasted Cumberland sausage on a toasted bun with tomato sauce and mustard ~
- ~ Ham and cheese croque monsieur ~
- ~ Red onion and goats cheese tartlets (v) ~
- ~ Baby jacket potato, cream cheese and chives (v) ~
- ~ Miniature scones with strawberry jam and whipped cream ~

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Starters

BRIXWORTH PATE

Smooth chicken liver pate, crisp ciabatta toast, caramelised red onion

ASPARAGUS

Tender fresh asparagus on a bed of baby leaves with a blue cheese dressing and parmesan crisp (v)

GARLIC MUSHROOMS

Button and wild mushrooms in a creamy garlic sauce on a toasted crostini (v)

CAPRESE

Roasted capsicum, beef tomato, mozzarella and basil oil dressing (v)

HAM HOCK TERRINE

Served with homemade piccalilli and crisp breads

SMOKED SALMON

Oak smoked salmon ,mixed green salad, lemon mayonnaise

STILTON SALAD

Crumbled stilton, crispy smoked bacon, croutons, mixed leaf salad

TOMATO AND BASIL SOUP

With fresh basil and cream (v)

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Main Courses

PAN FRIED CHICKEN

Wrapped in Parma and stuffed with apricot stuffing

ROAST BEEF

Homemade Yorkshire puddings with roast potatoes

PORK TENDERLOIN

Cider reduction with bubble and squeak

BEEF BOURGUIGNION

Red wine with root vegetables, bacon, shallots and creamy mashed potato

SALMON FILLET

Cheese and chive sauce

CHICKEN SUPREME

With a white wine and tomato sauce

PORK BELLY

Crispy crackling, mashed potato and black pudding

LAMB RUMP

In a red wine and rosemary jus

RISOTTO

Mixed herb, green pea & parmesan (v)

(Other vegetarian options are available)

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Desserts

STICKY MERINGUE

With a raspberry coulis and fresh fruits

CHOCOLATE BROWNIE

Dark chocolate sauce, raspberry sorbet

LEMON CHEESECAKE

Mango coulis

STICKY TOFFEE PUDDING

With a caramel sauce and vanilla ice cream

FRESH STRAWBERRIES

Cornish clotted cream

CHOCOLATE FONDANT

Glazed strawberries

CHOCOLATE PROFITEROLES

Vanilla ice cream

HOMEMADE BANOFFEE PIE

Toffee sauce

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Evening Buffet

Cajun spiced Chicken Drummers
Selection of Quiche
Chinese spring rolls
A selection of sandwiches
Vegetable samosas
A variety of crudities and accompanying dips
Cheese and biscuit selection
Sausage Rolls
Smoked Salmon layered granary bread

Or

Evening Barbecue

You are invited to choose 3 main items

Prime sausages
Prime beef burger.
Minted Lamb Skewers
Tiger Prawn Kebabs with Lime and Ginger - £1.00 per head supplement
Tuna Steak marinated in Coconut Milk and Thai Chilli - £3.00 per head supplement
Rump steak - £5.00 per head supplement
Vegetable Kebabs
Cajun Spiced Chicken pieces

Rolls
Onions
Hand cut coleslaw
Sauces and relishes
Salad

Our catering policy

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

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THURSDAY OR SUNDAY SPECIAL – MARCH TO OCTOBER - £4500.00 - ALL INCLUSIVE
ANY DAY NOVEMBER, JANUARY, FEBRUARY - £3900.00 – 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, coffee, mints
2 bottles of wine per table – maximum 6 tables
5 item evening finger buffet
Disco
Front of house
Fully licenced cash bar

Additional day guests - £45.00 per head
Additional evening guests - £15.00 per head

Please contact Event Manager on 01525 280410 to discuss further.

Eversholt Hall – Sample party wedding menus

Our aim is to make your Wedding day, a day to remember.

Should you require an intimate gathering or an informal party style reception we can help you to organise the perfect day.

Details of our Full Wedding Package are attached however we can offer bespoke solutions for informal party style receptions.

The maximum number at Eversholt Hall for an informal buffet style menu is 200.

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Hot Buffet

choose 2 meat options

Beef Bourguignon with a creamy mashed potato

Pork Rendang slowly cooked in Thai spices and coconut milk

Steak and ale pie

Chicken cooked in a red wine, bacon and shallot sauce

Fillet of salmon with a cream and chive sauce

Vegetarian lasagne

Cold Buffet

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.

Accompaniments

Rustic breads (focaccia, olive and petit pain)

Hot buttered new potatoes and fresh mint

Mixed penne pasta salad with pesto and parmesan

Vegetable rice salad with coriander

Chunky coleslaw with chives

Mixed leaf salad

Beef tomato and red onion salad ground black pepper and coarse sea salt

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Finger Buffet

Cajun Chicken Drummers
Assorted Quiche
Chinese spring rolls.
A selection of sandwiches
Vegetable samosas
A variety of crudities and accompanying dips
Cheese and biscuit selection
Sausage Rolls
Smoked salmon on granary bread
Crisps/Nibbles

Or at an extra supplement

Garlic cream cheese crostini with king prawns and rocket
Smoked salmon roulade on granary bread
Homemade asparagus and Gruyere tart
Homemade Yorkshire pudding with beef and horseradish

Open granary and white rolls with
Free range egg and cherry tomato
Chicken tikka and mango
Ham and grain mustard

Chicken liver parfait on fried toasts
Mozzarella basil and roasted capsicum on puff pastry
Cheese scones with Farmhouse cheddar and pickle

What happens next?

Should you wish to make a booking please email Ben.phelps@hotmail.com

From there we can then discuss a date to be confirmed on your wedding day.

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Useful Contacts

Event Solutions - Banqueting chair hire

01327 860888

www.eventsolutionssouth.com

Rosetone Chairs

01462 811166

www.rosetone.co.uk

Mark James – DJ

01234766498 / 07736053597

Markrh63@sky.com

Becky Kerr – Photographer

01525 841293

www.beckykerphotography.co.uk

Lisa Thompson - Wedding & Event Venue Stylist at *Add a Little Sparkle.*

07710 581208

lisa@addalittlesparkle.com

www.addalittlesparkle.com

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