Chippenham Park



Weddings

CHIPPENHAM PARK EVENTS

CHIPPENHAM ELY CAMBS CB7 5PT

Thank you very much for your enquiry. I am delighted that you have discovered Chippenham Park and are considering it for your wedding. We think we have the finest venue for a country house wedding in East Anglia but we would love the opportunity to show you around. We hope you would then feel the same!

We certainly pride ourselves on providing a warm welcome from the start and a helping hand throughout all the organisation and decision-making that goes into making your wedding day the most special, memorable and happy.

I have attached some further information to help you decide if a visit to Chippenham Park is your next step. If having read all this, you would like to come and have a guided tour of the house, gardens and marquee with either myself or our coordinator Jacquie Warner, please just call or email me to arrange a time.

With warm wishes



Rebecca Nicolle

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A visit is the best way

We would strongly recommend that you come to see us to really appreciate this country house venue. It is a truly beautiful place and easy to fall in love with. It is very accessible, close to major routes, and we can arrange evening appointments if you prefer.

Cost

The cost of the venue hire varies according to the day and season of the wedding. As a guide, for Saturday in Summer 2013 venue hire is £6,000 while the cost ranges throughout the year from £3,900. This includes the hire of the ceremony rooms if you intend to hold your civil ceremony here.

Reception & Marquee

For your wedding breakfast, after a drinks reception in the Tharp Hall and the Old Ballroom or, in fine weather, on the Rose Terrace in front of the house, your guests move over to the marquee. We have tables and chairs to seat 150 people. However, the marquee can seat up to 200 (with associated hire costs) without using the dance floor space (and can accommodate a maximum of 250 for the evening party – additional evening guests must not exceed 50% of the day guests). Working with our wedding coordinator, you can discuss the preferred table layout. The marquee has large window walls on two sides giving wonderful views over the lake, with two French doors that lead out onto a decked area perfect for warm nights. The large dance floor has a twinkling starlight ceiling. There is also a permanent bar with professional bar staff.

Catering

We have an exclusive caterer for Chippenham Park, Chimneys Catering. They have 25-years' experience and know Chippenham Park well. We know you will find them lovely to deal with and professional to the last detail. As a guide, I have attached sample menus and cost of wines at the end of the document. They can also supply fixed menus if required (also attached).

Gardens and Grounds

The terrace, gardens are Park are beautiful and varied: this offers many opportunities for stunning photographs.

Wedding Coordinator

Our wedding coordinator will work with you at all times, from arranging the initial viewing, right through to the day itself. If required, we can also offer a comprehensive wedding planning service for you such as design, researching and booking suppliers, and full project management. We can give you more details on request.

Venue hire includes:

Exclusive hire of the Lakeside Marquee, Rose Terrace for your reception drinks and canapes and the gardens
Choice and use of ceremony locations
The use of grand piano if required
Bridal suite for bridal preparations on the day of the wedding
Car parking for up to 200 cars
Wedding coordinator to help you plan your wedding from initial enquiry, arranging a visit, dealing with any queries you may have about your event at Chippenham Park to on-the-day management.

The following is charged separately and is not included in the hire of Chippenham Park as a venue
Wines, champagnes and other drinks
Catering from Chimneys Catering, our approved caterer.
Sound system and DJ (we request that you use our DJ)

PLANNING YOUR WEDDING DAY AT CHIPPENHAM PARK: SOME USEFUL FACTS

Ceremony	In the house: The Old Ballroom, Tharp Hall or Loggia Outside: The Summer House by the lake as the ultimate romantic setting Licensed for 85 people, except for The Loggia, suitable for the more intimate ceremony for 12.
Reception	Held in the Tharp Hall, the Old Ballroom or, in front of the house on the Rose Terrace.
Gardens	Use of the spectacular, award-winning gardens during the reception and before moving to the marquee
The Lake Marquee	A private location for your wedding breakfast and evening party. Seats up to 200 people on round tables, with rectangular tables available for top and buffet. (space for 250 in the evening)
Catering	We work exclusively with the excellent Chimneys Catering. Once you have confirmed your wedding date, you communicate directly with them to discuss and arrange all your food and drink requirements. Chimneys have an extensive and well-priced wine list to choose from. If you do wish to bring your own wine we charge a £100 handling fee.
Photography	There are many opportunities for stunning photography – whether during the ceremony, in the gardens while guests enjoy reception drinks, or by the lake and in the parkland once you all move over to the marquee With some priceless furniture and paintings in the house, all we ask is that only approved photographers take photos here.
The people	Becca and Hugo Nicolle – the owners of Chippenham Park who live there with their three children and their much-loved dogs and ponies. Jacquie Warner – the wedding coordinator
Coordination	Wedding coordinator, Jacquie Warner will work with you and help with your wedding plans. ▪ Initial discussion meeting ▪ Advice on suppliers, timetable and design ▪ Liaison with suppliers ▪ Set-up ceremony locations and Lake Marquee ▪ Management on the day
Hire includes	▪ Exclusive hire of the Lakeside Marquee, Rose Terrace for your reception drinks and canapes and the gardens ▪ Choice and use of ceremony locations ▪ Use of grand piano if required ▪ Bridal suite for bridal preparations on the day of the wedding ▪ Car parking for up to 200 cars ▪ Wedding coordinator to help you plan your wedding from initial enquiry right through to the day itself.
It does not include:	▪ Wines, champagnes and other drinks ▪ Catering from Chimneys Catering, our 'house' caterer ▪ Sound system and DJ
Recommended suppliers	We have a list of our favoured suppliers for weddings at Chippenham Park which we can share with you – and then leave you to liaise with them. These are people we know, like and trust who know the venue.











Chippenham Park Sample Menus and Costings

Wedding Catering at Chippenham Park

Sample menus

2012 and early 2013 bookings

Chimneys Catering

Please find enclosed our menu proposals for your consideration.

Backed by over 25 year's experience, we have a long and established reputation as the region's finest outside caterer. We provide a professional catering service offering inspirational menus that incorporate only the best ingredients, sourced whenever possible from local suppliers and producers. The quality of our cuisine is first class and our service always demonstrates a balance between attentiveness and discretion.

We appreciate that each occasion is unique to the individual and therefore our menus can be tailored to include any preferences you may have. The following dishes are just to give you an idea of our quality and style. We have the vision, creativity and expertise to create a bespoke menu especially to suit your tastes and budget. May I suggest that you contact me either by 'phone or email to arrange a day and time for you to visit us at Chimneys for a chat and a complimentary menu tasting.

I very much look forward to meeting you soon.

With kindest regards,

Sam Chalmers - Chimneys Catering

01787 379806

Email: info@chimneyslongmelford.co.uk • www.chimneyslongmelford.co.uk



Menu Costings

Please select one starter, one main course (with vegetarian alternatives if required) and one dessert.

The price of the main course determines the complete menu price and includes

- **The services of our professional chefs**
- **The services of an Event Manager to oversee all catering aspects of the event**
- **Our highly experienced, uniformed waiting staff**
- **Crisp white table linen and napkins**
- **Fine white china**
- **Highly polished stainless steel cutlery**
- **Premier quality glassware for reception drinks and the meal**
- **Personalised menu cards for the tables**
- **The service of your own wine and drinks during the reception and the meal ***

** Excludes any after dinner bar. Once coffee has been served, service of your own wine will cease and a Cash Bar will open for the duration of the evening.*

Wedding Catering at Chippenham Park

Sample menus

2012 and early 2013 bookings

Canapés

Hot

Mini Stilton, Watercress and Chestnut Crumble *(V)*
Chorizo and Manchego Tortilla
Teriyaki Seared Tuna with Pickled Cucumbers
Smoked Haddock and Spring Onion Strudel
Mini Boats of Gorgonzola and Leek Risotto *(V)*
Honey and Lemon Salmon Skewers
Mediterranean Vegetable Bruschetta *(V)*
Mini Spicy Lamb Kofta with Cucumber Riata Dipping Sauce
Thai Fish Cake with a Chilli and Lemongrass Dipping Sauce
Cajun Spiced Chicken Skewers
Fillet of Beef and Sweet Pepper Kebabs

Cold

Spicy Crab Salad with Endive and Avocado Salsa
Grilled Artichoke with Houmous and Smoked Paprika *(V)*
Green Olive and Feta Cheese Tartlet *(V)*
Confit of Duck with Braised Baby Onions on a Sesame Seed Biscuit
Oak Cake Topped with Creamed Goat's Cheese and Chilli Jam *(V)*
Salted Beef and Gerkin on a Baby Ciabatta with American Mustard
Red Pepper Provencale topped with Mini Mozzarella *(V)*
BLT Canape : Shredded Cos Lettuce, Sun Ripened Cherry Tomato and Smoked Streaky Bacon
Marinated Baby Prawns with Aioli
Rose of Home Smoked Halibut with a Grain Mustard Dressing
Home Smoked Salmon and Wild Rocket Crepe
Shredded Crispy Duck and Beetroot Pancake
Open Filo Tartlet filled with Baby Shrimps, Lime and Ginger
Smoked Trout Mousse on a Lemon Thyme Belini
Oak Smoked Suffolk Ham Hock on a Crisp Cheddar Biscuit with Honey Syrup
Chargrilled tuna with Tomato Salsa on a Jamaican Sweet Potato Disc
Walnut Bread Topped with Aged Blue Stilton and Fig Compote *(V)*
Rare Fillet of Welsh Lamb with Lime Pickle on a Rice Cracker
Soft Boiled Quails Egg with Pickled Beetroot and Lettuce Gem *(V)*

3 hot and 3 cold	**£6.65 per person plus VAT**
4 hot and 4 cold	**£8.65 per person plus VAT**
5 hot and 5 cold	**£10.65 per person plus VAT**

Wedding Catering at Chippenham Park

Sample menus

2012 and early 2013 bookings

Starters

Pan Roasted Salmon with Wilted Spinach, Chestnut Mushrooms and a Saffron Hollandaise

A Tian of Oak Smoked Salmon, Smoked Trout and Poached Salmon with Sauce Verdé
(£1.50 supplement)

Suffolk Ham Hock and Leek Ballotine with Homemade Piccalilli and Toasted Brioche

Crisp Filo Tartlet of Plum Tomato and Parmesan with Rocket Pesto and a Baby Leaf Salad *(V)*

Layered Roasted Vegetable Terrine with Split Balsamic and Sunblushed Tomato Dressing *(V)*

Pan Roasted Asparagus, Toasted Pine Nut and Marinated Artichoke Salad with Red Wine and Vanilla Syrup *(V)*
"At its best in July"

Slow Roasted Belly of Pork with Celeriac Rémoulade and a Spiced Apricot Preserve

Course country paté with buttered toasted wholegrain bread and Chimneys chutney

Homemade Soup ~ please select from the following *(V)*
Tomato and Basil, Wild Mushroom and Thyme, Curried Parsnip and Apple

Crayfish Salad
Shallot, Lemon and Cos Lettuce topped with Crayfish Tails and a Tomato and Cognac Sauce
(£1.50 supplement)

Tartlet of Capel Mushrooms, Aged Stilton and Tarragon on Shaved Fennel and Endive *(V)*

Elderflower Marinated Charantais Melon with Mango and Passion Fruit *(V)*

Classic chilled gazpacho *(V)*

An Assiette of Smoked Fish
Hot Smoked Trout – Smoked Salmon – Mackerel Rillette, with capers, fresh lemon and horseradish crème fraiche

Wedding Catering at Chippenham Park

Sample menus

2012 and early 2013 bookings

Main Courses

All served with vegetable accompaniments chosen by the chefs to compliment the dish

Chicken, Guinea Fowl and Duck

Pan Roasted Breast of Chicken with a Dijon Mustard Cream Sauce
Pan Roasted Breast of Chicken with a sauce of Baby Onions, Button Mushrooms, Tarragon and Bacon
Pan Roasted Breast of Chicken with a Basil Pesto Dressing
Pan Roasted Breast of Chicken with a Roasted Thyme Gravy
All priced at £36.85 per person plus VAT

Pot Roasted Guinea Fowl Supreme with a Madeira and Lime Sauce
Pot Roasted Guinea Fowl Supreme with a Port and Redcurrant Jus
Pot Roasted Guinea Fowl Supreme with a Tarragon and Marsala Cream
All priced at £38.50 per person plus VAT

Pan roasted gressingham duck breast with five-spiced jus, sautéed spring greens and crisp potato rosti
£38.50 per person plus VAT

Beef

Roast Sirloin of Beef with Yorkshire Pudding
£40.00 per person plus VAT

Prime Roast Fillet of Scottish Beef with a Wild Mushroom and Thyme Sauce
Prime Roast Fillet of Scottish Beef with a rich Claret Jus
Prime Roast Fillet of Scottish Beef with a Sauce Béarnaise
Prime Roast Fillet of Scottish Beef with a Shallot and Balsamic Reduction
All priced at £43.00 per person plus VAT

Fillet of Beef Wellington
£43.50 per person plus VAT

Slow braised shin of beef in whisky, crème fraiche and mustard sauce
£35.50 per person plus VAT

Wedding Catering at Chippenham Park

Sample menus

2012 and early 2013 bookings

Main Courses

All served with vegetable accompaniments chosen by the chefs to compliment the dish

Lamb

Slow Braised Lamb Shank with Red Onion, Red Wine and Balsamic
£35.00 per person plus VAT

Roast Leg of English Lamb with Rosemary and Thyme
£38.00 per person plus VAT

Rump of lamb with Confit Shallots, Fennel Puree and Rosemary Jus
£36.50 per person plus VAT

Pan Fried Fillet of Lamb with a Redcurrant and Thyme Gravy
Pan Fried Fillet of Lamb with a Salsa Verdé
Pan Fried Fillet of Lamb with a rich Rosemary Jus
All priced at £39.95 per person plus VAT

Rack of Lamb with a Rosemary and Brioche Crust and a Redcurrant Jus
£39.95 per person plus VAT

Pork

Cider cured slow roasted shoulder of pork with wholegrain mustard mash and spring greems
Pork belly and cheek with caramelised apple, lentils and a roast pork jus
Slow braised ham hock with roasted root vegetables and fondant potatoe
£36.50 per person plus VAT

Roast Fillet of Pork with a Roasted Apple and Calvados Sauce
Roast Fillet of Pork with a Shallot and Sherry Gravy
Roast Fillet of Pork with a rich Sage Jus
All priced at £37.50 per person plus VAT

Wedding Catering at Chippenham Park

Sample menus
2012 and early 2013 bookings

Main Courses

All served with vegetable accompaniments chosen by the chefs to compliment the dish

Traditional Roasts, carved at the table "Family Style"

Individual joints of meat for each table, presented on carving boards to be carved at the table by a guest

Roast Sirloin of Beef with Yorkshire Pudding
£42.00 per person plus VAT

Roast Leg of English Lamb with Rosemary and Thyme
£40.00 per person plus VAT

Served with bowls of roast potatoes, orange glazed carrots, roasted parsnips, minted peas and jugs of gravy

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Fish

Pan Seared Fillet of Sea Bass with a Classic Beurre Blanc
Pan Seared Fillet of Sea Bass with a Caper and Pastis Butter
Pan Seared Fillet of Sea Bass with a Cardamom and Blood Orange Dressing
All priced at £38.50 per person plus VAT

Roasted Pavé of Scottish Salmon with a Leek Velouté
Roasted Pavé of Scottish Salmon with a White Wine and Chive Sauce
All priced at £35.50 per person plus VAT

Vegetarian

Spinach and Wild Mushrooms in Crisp Puff Pastry with French Brie Sauce

Gruyere Cheese and Wild Mushroom Wellington with a Creamy White Wine Sauce

Pithivier of Roasted Seasonal Vegetables on a Bed of Wilted Spinach with White Wine Veloute

Twice Baked Walnut and Bluestick Soufflé with Aged Balsamic Dressing

Minted Pea and Pecorino Risotto with Parmesan Crisps and a Fine Herb Salad

All priced at £29.50 per person plus VAT

Wedding Catering at Chippenham Park

Sample menus

2012 and early 2013 bookings

Desserts

Dark chocolate truffle torte with fresh double cream

Glazed lemon tart with raspberry coulis

Trio of chocolate teardrop with fresh double cream

Sticky toffee pudding with toffee sauce and custard

White chocolate and raspberry torte

Vanilla cheesecake with summerberry compote

Forest fruit and almond tart with crème anglaise

Warm chocolate brownie with crème anglaise

Tarte tatin with crème chantilly

Profiterole tower with warm chocolate sauce

Chimneys Grande Dessert Shots

A trio of stunning miniature desserts, served in individual shot glasses

Choose from

Dark Chocolate Mousse - Cappuccino Mousse - Sherry Trifle - Summer Berry Compote – Pimms Jelly - - Vanilla Cheesecake - Banoffee - Lemon Syllabub - Peach Melba – Eton Mess – Gooseberry Fool – Caramel Macchiato -

Chimneys Grande Petit Fours

A Sharing Platter of bite-size desserts and sweet canapés for each table

to include:

Tarte au Citron - Banoffee Tart - Chocolate Eclairs - Chocolate Gateau Opera – Summerfruit Tartlet –

Coffee

Coffee, tea and homemade Fudge @ £2.50 per person plus VAT

Cafieteres of Illy Coffee with petit fours @ £3.50 per person plus VAT

Wedding Catering at Chippenham Park

Sample menus

2012 and early 2013 bookings

Fixed Price Menu

The prices quoted by Chimneys include:

The services of our professional chefs and a dedicated Event Manager to oversee all catering aspects of the event. Our team of highly experienced, uniformed waiting staff. Our standard range of crisp white table linen and napkins, fine white china, polished stainless steel cutlery and clear glassware. We will also serve your own wine and drinks during the reception and the meal

Chippenham Park charge a handling fee of £300 if choosing to bring your own wine

Homemade Soup

please select from the following Tomato and Basil, Wild Mushroom and Thyme, Curried Parsnip and Apple

Elderflower Marinated Charantais Melon with Mango and Passion Fruit *(V)*

Crisp Filo Tartlet of Plum Tomato and Parmesan with Rocket Pesto and a Baby Leaf Salad *(V)*

Layered Roasted Vegetable Terrine with Split Balsamic and Sunblushed Tomato Dressing *(V)*

Suffolk Ham Hock and Leek Ballotine with Homemade Piccalilli and Toasted Brioche

Pan Roasted Succulent Breast of Suffolk Chicken with a Roasted Thyme Gravy

Roast Loin of Pork with a Dijon and Cider Cream Sauce

Slow Braised Lamb Shank with Red Onion and Balsamic

Spinach and Wild Mushrooms in Crisp Puff Pastry with French Brie Sauce *(V)*

Mediterranean Vegetable Wellington with a Herb Beurre Blanc *(V)*

All served with vegetables to complement the dish

Glazed Lemon Tart with Raspberry Coulis

Trio of Chocolate Teardrop with Coffee Bean Sauce

Vanilla Cheesecake with Summerberry Compote

Warm Chocolate Brownie with Crème Anglaise

Please feel free to select two desserts which will be served alternately around the tables

Coffee, tea and homemade fudge : £2.50 per person plus VAT

Option 1 : **Non-drinks package @ £36.50 per person plus VAT**

Option 2 : **Drinks package @ £48.00 per person plus VAT – to include 2 glasses of sparkling wine or Pimms on arrival, ½ bottle of Chimneys House wine with the meal, a glass of sparkling wine for the toast**

Option 3 : **Champagne package @ £53.00 per person plus VAT – to include 2 glasses of Chimneys House Champagne on arrival, ½ bottle of Chimneys House wine with the meal, a glass of Champagne for the toast**

Weddings at Chippenham Park
Sample Menus

Wine List

White Wines

Chimneys House White : Monopole Blanc, Dufouleur Père et Fils NV, France	**£8.25**
Living Rock, Chenin Blanc Chardonnary, South Africa, 2010	**£11.85**
Finca Los Prados, Chenin Semilon, Argentina 2009	**£11.85**
Herringbone Hills Sauvignon Blanc, Marlborough 2009	**£14.35**
Ch. de Navarro Blanc, Graves 2008/9	**£17.05**
Quincy, Domaine Pigeat 2009	**£17.85**
Chablis, Domaine Nathalie et Gilles Fevre 2008	**£17.30**

Provence Rosé

Le Saint Andre Rosé, Vin de Pay du Var 2009	**£13.45**

Red Wines

Chimneys House Red : Monopole Rouge, Dufouleur Père et Fils NV, France	**£8.25**
Living Rock, Cinsaut Ruby Cabernet, South Africa, 2009	**£11.85**
Finca Los Prados, Cabernet Malbec, Argentina, 2009	**£11.85**
Slowine Merlot, Overberg 2008	**£13.35**
Ch. Lacroix, Cotes de Castillon 2005	**£15.75**
Morgon, Domaine Boulon 2009	**£15.35**
Crozes-Hermitage, Domaine du Veau d'Or 2005	**£15.35**

Sparkling and Champagnes

Prosecco Frizzanti, Valli Mareni NV	**£14.45**
Crémant de Bourgogne, Dufouleur Père et Fils 2007	**£17.65**
Chimneys House Champagne : Lagache Brut NV	**£26.50**
Pol Roger Brut Reserve NV	**£34.45**

We do have access to a large selection of fine wines and champagnes so do please ask if there is a particular wine you would like us to source

Please note that all prices quoted are current as of 15/06/2011 and may be subject to change.
All are subject to VAT

Weddings at Chippenham Park

Sample Menus

Our menu prices include our own range of high quality tableware as standard. Should you wish to upgrade your table setting, we do have access to a wide range of specialised china, cutlery, linen and glassware, examples of which are shown below. We can show you a variety of different place settings when you visit us for your menu tasting.





