

Photography courtesy of Tom Marvin Photography



WEDDING CHECKLIST

12+ MONTHS IN ADVANCE: 3-6 MONTHS IN ADVANCE: ☐ Who is going to pay for what? ☐ Buy Wedding rings ☐ Budget allocation, set the date ☐ Agree order of service and book the venue Attend food tasting and ☐ Set theme finalising menu ☐ Plan and book entertainment 2-3 MONTHS IN ADVANCE: ☐ Start thinking about wedding ☐ Final dress fittings dresses ☐ Buy gifts for Bridal party ☐ Start compiling the guestlist ☐ Choose special song requests Appoint bridesmaids/Best Man ☐ Buy guestbook ☐ Send save the date cards ☐ Book photographer/videographer **4 WEEKS IN ADVANCE:** ☐ Book registrar ☐ Write speeches 9-12 MONTHS IN ADVANCE: Contact entertainment ☐ Book wedding cars Stag and hen do's ☐ Book florist ☐ Choose your witnesses ☐ Decide and order Wedding dress ☐ Chase up quests and finalise seating plan 6-9 MONTHS IN ADVANCE: 1 WEEK IN ADVANCE: ☐ Book additional entertainment Confirm final numbers Order Wedding cake Confirm final supplier details ☐ Wedding party suits/dresses ☐ Wedding favours and stationary ☐ Brief the Bridal party Collect suits and dresses ☐ Send invitations and gift list ☐ Plan stag and hen do's ☐ Book honeymoon Book hair and make-up

CONGRATULATIONS



YOUR BIG DAY

It's now time to start planning your big day and we are delighted that you are considering our venue to host your wedding. Getting married is such a special occasion and we know that choosing the right venue is just as important. Our hotel has a lot to offer and we're looking forward to ensuring that your day is truly your day, your way.

From your first visit to our hotel, our dedicated wedding planning team will be on hand to assist you every step of the way. We are fully licensed to care for every part of your special day. Our uniquely characterful function suites allow us to tailor your wedding exactly how you dreamed it would be, while our stunning courtyard is the perfect backdrop for wedding photographs that capture everlasting memories.

We are well aware that not everyone has an open budget, yet want their guests to enjoy themselves. With this in mind our wedding planning team will work closely with you in order to help you select the perfect package for your needs. With all our years of experience, we pride ourselves in offering the highest standard of service to ensure your day is run with perfection.

HOLIDAY INN MILTON KEYNES

From small and intimate affairs to the grand and lavish that require exclusive use of our hotel, we're proud that Holiday Inn Milton Keynes East M1, Jct.14 is a stunning, adaptable wedding venue that can cater for both. Just let our experienced wedding planning team know what will make your perfect day and let them take care of the rest.



THE LOVETT SUITE

The Lovett Suite is separated by stunning Georgian High Doors that lead out into the Lovett Conservatory; this suite offers an impressive space for civil ceremonies and wedding breakfasts. With fresh and neutral décor, it's perfect to suit all wedding colour schemes.

MAXIMUM CAPACITIES

Ceremony 70
Wedding breakfast 90
Evening reception 130



THE CARRINGTON SUITE

This impressive suite has its own unique character to make your day truly memorable. It offers the convenience of a private bar, permanent dance floor and large French doors which open out onto our picturesque courtyard; perfect for pre-reception drinks and photographs.

MAXIMUM CAPACITIES

Ceremony 130 Wedding breakfast 130 Evening reception 200

THE LOVETT CONSERVATORY

The Conservatory opens out into our picturesque Courtyard, creating a relaxed atmosphere, perfect for a smaller intimate wedding. Please note this area is not private.

MAXIMUM CAPACITIES

Wedding breakfast 24



CEREMONIES

KEEPING IT CIVIL

Weddings are all about bringing people together for the whole day, from ceremony to reception. With that in mind, our hotels are licensed to host Civil Weddings and Civil Partnership ceremonies so you can spend the entire day at the same special venue. Embracing inclusivity and diversity, we proudly stand as an LGBTQ+ friendly space where every couple can create cherished memories.

It is the responsibilty of the couple to book the registrar for your wedding, the hotel cannot book this for you. All fees due to the registrar are separate to any fees for hire of our ceremony room.

Not all registrars will allow you to book more than 12 months in advance, if you are booking further in advance ensure you book your registrar as soon as their booking window opens.

When you meet with the registrar, you'll need to take proof of your name, age, nationality and address, plus additional documentation if you have been divorced or widowed.

In most cases, for a civil ceremony you also need to give at least 28 days' notice of your marriage. You do this by attending the district register office that is local to where you live, in person, even if it is

MILTON KEYNES REGISTER OFFICE

Civic Offices 1 Saxon Gate East Central Milton Keynes MK9 3EJ PHONE: 01908 372101

CEREMONIES AT HOLIDAY INN MILTON KEYES EAST

The hire of a room to host your ceremony is not included in our packages. An additional charge of £500 will be applied to your package. This is not inclusive of any registrar fees.



SILK

60 DAY AND 80 EVENING GUESTS

2025 - £8,600.00 2026 - £8,800.00 2027 - £9,000.00

CARRINGTON SUITE UPGRADE £350

ADDITIONAL GUESTS

Day adults £74.00
Day children (aged 3-12 years) £37.00
Evening adults £29.00
Evening children (aged 3-12 years) £15.00

UPGRADE YOUR SILK PACKAGE TO INCLUDE EXCLUSIVE USE OF THE HOTEL. PACKAGE PRICE STARTS FROM JUST £14,000*.

INCLUDES 53 BEDROOMS AND EXCLUSIVE USE OF THE WHOLE HOTEL*

*Based on the guest numbers within the Silk Wedding Package, additional guest prices will apply if the guest numbers exceed this. Exclusive use will mean there are no other bookings within the hotel for your chosen wedding date. Price is dependent on the date required and will be advised upon enquiry. Bedrooms available from 12pm until 12pm





- Room hire for wedding breakfast and evening reception
- Dedicated wedding planning team to help you every step of the way
- Master of ceremonies
- Welcome drink of Prosecco for your day guests
- Selection of three canapés
- Half a bottle of house wine per person served with the wedding breakfast
- Three-course set wedding breakfast followed by tea and coffee
- Toast drink of Prosecco with for your day guests
- 12 item evening buffet
- Sweet cart or candyfloss machine
- Midnight snacks
- Resident DJ and dancefloor
- White chair covers and coloured sashes
- Starlight backdrop
- White table linen and napkins
- Use of hotel cake stand and knife
- Menu tasting for the wedding couple
- Red carpet arrival
- Complimentary accommodation the night prior to your wedding for two
- Complimentary wedding night accommodation for the newly married couple
- Bottle of bubbly and chocolates for your wedding suite
- Discounted accommodation for your wedding guests

LACE

50 DAY AND 70 EVENING GUESTS

2025 - £5,350.00 2026 - £5,600.00 2027 - £5,850.00

CARRINGTON SUITE UPGRADE £350

ADDITIONAL GUESTS

Day adults £65.00
Day children (aged 3-12 years) £32.50
Evening adults £24.00
Evening children (aged 3-12 years) £14.00

- Room hire for wedding breakfast and evening reception
- Dedicated wedding planning team to help you every step of the way
- Master of ceremonies
- Welcome drink of Buck's Fizz for your day guests
- Selection of two canapés
- One glass of house wine per person served with the wedding breakfast
- Two-course set wedding breakfast followed by tea and coffee
- Toast drink of Prosecco for your day guests
- Eight item evening buffet
- Resident DJ and dancefloor
- White chair covers and coloured sashes
- White table linen and napkins
- Use of hotel cake stand and knife
- Menu tasting for the wedding couple
- Red carpet arrival
- Complimentary wedding night accommodation for the newly married couple
- Discounted accommodation for your wedding guests



Photography courtesy of Kirsteen Hogg





VELVET

80 EVENING GUESTS

2025 - £3,750.00 2026 - £3,900.00 2027 - £4,100.00

CARRINGTON SUITE UPGRADE £350

ADDITIONAL GUESTS

Evening adults £32.00 Evening children (aged 3-12 years) £16.00

- Room hire for evening reception
- Dedicated wedding planning team to help you every step of the way
- Master of ceremonies
- Welcome drink of Buck's Fizz
- Selection of three canapés
- Eight item finger buffet
- Resident DJ and dancefloor
- White table linen and napkins
- Use of hotel cake stand and knife
- Red carpet arrival
- Complimentary wedding night accommodation for the newly married couple
- Discounted accommodation for your wedding guests

INTIMATE

MINIMUM 20 GUESTS, MAXIMUM 30 GUESTS

2025 - £65 per person

2026 - £70 per person

2027 - £75 per person

PACKAGE AVAILABLE SUBJECT TO AVAILABILITY

- Room hire for your reception
- Dedicated wedding planning team to help you every step of the way
- Master of ceremonies
- Arrival drink
- Two-course set wedding breakfast followed by tea and coffee
- Toast drink of sparkling wine for your day guests
- White table linen and napkins
- Use of hotel cake stand and knife
- Menu tasting for the wedding couple
- Red carpet arrival
- Discounted accommodation for your wedding guests





MULTICULTURAL SELF-CATERED WEDDINGS

Are you planning a wedding and looking for a venue that offers the flexibility of self-catering?

Our versatile event spaces lend themselves perfectly to self-catering events, hosting weddings and events from across the Sikh, Hindu, Muslim, Jewish and Caribbean communities.

We understand you will prefer to have your own specialised catering services, If you require assistance or advice, we can provide recommendations for our preferred caterers.

We have tailored packages specifically designed for self-catered weddings. Alternatively, our team is eager to discuss your vision in more depth, allowing us to create a truly unique and personalised experience for you.

SELF CATERED - EXCLUSIVE USE

FRIDAYS

2025 From £8.250

2026 From £8,500

2027 From £8,750

SUNDAYS

2025 From £7,000

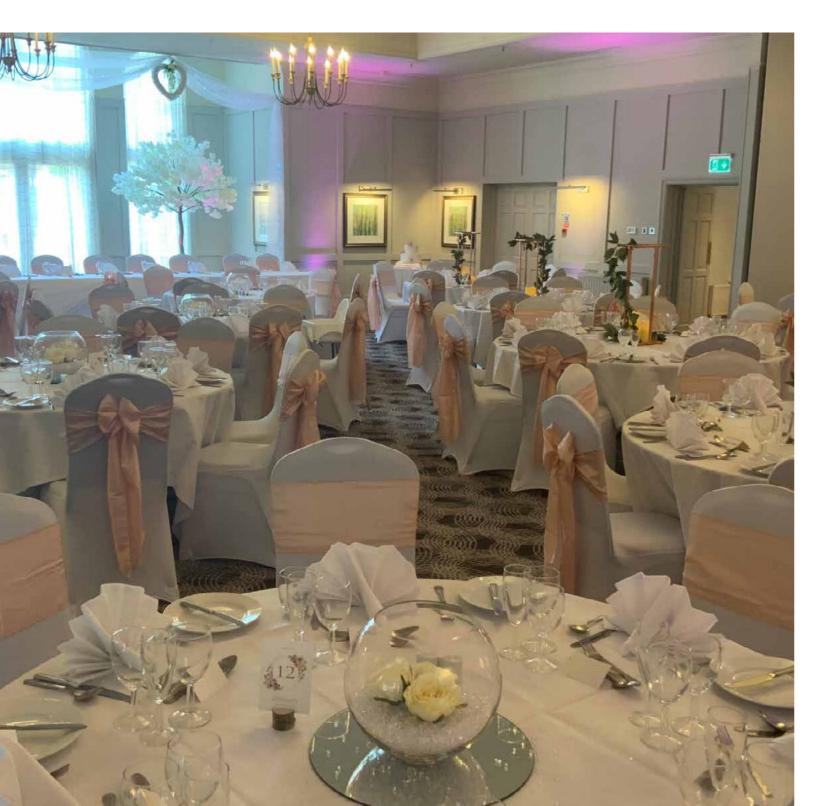
2026 From £7,250

2027 From £7.500

- Function room hire from 09:00 01:00 on the day
- A section of the kitchen
- Tables, chairs and tablecloths
- Corkage
- Informal banqueting host
- 53 bedrooms, available from 12pm until 12pm

BESPOKE WEDDINGS

We understand that your wedding day is unique and while we pride ourselves on the packages we offer, should you wish to create something truly bespoke, we're happy to oblige. Utilising our "Bespoke weddings" tool, you can build your own bespoke package with all of the elements that you would like included to make your wedding day perfect. Whether you are looking for an intimate wedding with an afternoon tea, a relaxed event with a BBQ or a more formal, lavish affair, we can cater for them all and more. Minimum spends will apply, we can provide the detail of this once we know the date that you are building your package for.



DRINKS

Choose drinks for arrival, wedding breakfast and toast from the selection below.

Glass of gin and tonic £8.00

Glass of seasonal cocktail £10.00

Glass of Pimm's No.1 and lemonade £8.00

Glass of sparkling wine £6.25

Glass of Buck's Fizz **£6.25**

Glass of Prosecco £5.65

Glass of fruit juice £4.00

Jug of mocktail (42 - 115 kcal per glass) £12.00

Glass of mocktail (42 - 115 kcal per glass) £5.00

> Bottle of J20 (52kcal) £3.50

Jug of squash (12kcal per glass) £5.00

Bottle of Corona **£5.00**

Bottle of Budweiser **£5.00**

Glass of house white wine (175ml)

£6.95

Glass of house red wine (175ml)

£7.75

Glass of house rosé wine (175ml)

£6.45

Half a bottle of house white wine

£12.90

Half a bottle of house red wine

£14.00

Half a bottle of house rosé wine £12.00

L12.00

Bottle of house white wine

£25.85

Bottle of house red wine

£28.00

Bottle of house rosé wine £24.50

Corkage for wine - £7.50 per bottle Corkage for Prosecco and Champagne - £10.00 per bottle

WEDDING BREAKFAST MENU

Starters

Roasted tomato soup (ve) (gf) Chive oil (340 kcal)

> Carrot and butternut squash soup (v) (gf) Crème fraîche (323 kcal)

Ham hock and pea terrine Baguette croûtes, onion pickle (343 kcal)

Chicken liver & Cognac pâté Tomato chutney, ciabatta croûtes (355 kcal)

Trio of crispy prawns
Zesty tomato dipping sauce
£3.50 supplement
(298 kcal)

Chestnut, wild mushroom and pancetta gnocchi Baby spinach, rosemary (483 kcal)

> Tomato and mozzarella salad (v) (gf) Almond pesto (535 kcal)

> Red onion and goats cheese tart (v) Balsamic dressing, rocket (558 kcal)

Formaggio & sage tortellini (v) Sage butter (746 kcal)

Smoked tofu, green bean & hazelnut salad (ve) (gf)
(413 kcal)

Trio of Melon **(ve) (gf)** Mojito Style Syrup (195 kcal)

Mains

Lamb shank
Fondant potato, seasonal greens,
rosemary and red wine gravy
£5.00 supplement
(1740 kcal)

Chargrilled chicken supreme (gf)
Dauphinoise potato, Cacciatore
sauce
(693 kcal)

Roast sirloin of beef
Roast potatoes, seasonal vegetables,
Yorkshire pudding, thyme gravy
£3.50 supplement
(1322 kcal)

Stuffed pork belly Celeriac dauphinoise, roasted Mediterranean vegetables (1481 kcal)

Crumb coated cod loin Herby new potatoes, tomato sauce

£3.00 supplement (629 kcal)

Chimichurri cauliflower steak (ve) Sweet potato mash, kale, toasted seeds (720 kcal)

Braised beef rib (gf)
Celeriac mash, roasted root
vegetables
£3.50 supplement

(1376 kcal)

Butternut squash & sage risotto (ve) (gf) (1221 kcal)

Vegan Wellington (ve)
Spiced aubergine cous cous
(866 kcal)

Desserts

Chocolate clementine torte (ve) (gf) Raspberry sorbet £3.00 supplement (453 kcal)

Sticky toffee pudding (v) (gf) Salted caramel ice cream (629 kcal)

Eton mess (v) (gf) (504 kcal)

Apple tart tatin (v) Cinnamon spiced berries (370 kcal)

Glazed lemon tart (v) Vanilla ice cream (580 kcal)

Vanilla profiteroles (v)
Chocolate sauce, Irish cream
liqueur cream
(618 kcal)

New York style cheesecake (v) (gf)
Hazelnut praline
£2.50 supplement
(731 kcal)

Chocolate coconut tart (ve) (gf)
Forest fruits
(631 kcal)

Chocolate fondant (v) (gf)
Clotted cream
(740 kcal)

British cheese and biscuits (v)
Crackers, celery and chutney.
£4.00 supplement
£10.00 as an extra course
(984 kcal)

All starters include a bread roll, (100 kcal) (ve) (gluten-free alternative available, (220 kcal) (ve) (gf)

Choice of butter (188 kcal) (v) (gf) or sunflower spread (50 kcal) (ve) (gf) Tea & coffee with petit fours - £2.95 per person (129 kcal each) (v/ve)

Sorbet course - £4.00 per person Blood orange (55 kcal) or lemon (48 kcal)

Main course - £29.00 per person Two-courses - £34.00 per person Three-courses - £39.00 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option) Choice menu includes three starters, three main courses and three desserts.

Adults need around 2000 kcal a day

EVENING RECEPTION MENU

As Standard

Selection of sandwiches, various breads & filling (v/ve options) (gf available on request) (kcal available)

Chips (ve) (gf) (607 kcal per two scoops)

Houmous & crunchy veg dipping platter (ve) (gf) (197 kcal per 100g)

Choose from

Mini jacket potatoes (ve) (gf) (231 kcal, per three potatoes)

Mini jacket potatoes, sour cream & chives (v) (gf) (224 kcal, per three potatoes) Mini mozzarella & cherry tomato

skewers (v) (gf) (252 kcal each)

Vegan sausage rolls (ve) (385 kcal each)

Smoked haddock & spring

onion fishcakes (267 kcal each)
Mini chorizo bites (gf) (419 kcal, per five)
Mini steak & ale pie (406 kcal each)

Sausage rolls (385 kcal each)
Cod goujons, mushy pea dip

(281 kcal, per two)
Mini spiced cauliflower pie (ve)
(310 kcal each

Mini pork, apple & black pudding pie (324 kcal each

Wild mushroom & caramelised onion tartlet (ve)
(287 kcal each

Spiced sweet potato wedges (ve) (gf) (373 kcal, per three scoops)

Eight pieces @ £23.95pp Standard items 7 from selection Chicken satay skewers (157 kcal each)
Southern fried chicken pieces
(249 kcal each)

Margherita pizza (v) (184 kcal per slice)
Margherita pizza (ve) (168 kcal per slice)
Pepperoni pizza (290 kcal per slice)

Fiorentina pizza (v) (217 kcal per slice) Spiced chicken drumsticks (gf)

(566 kcal per two drumsticks) Chicken & chorizo skewers (gf) (403 kcal, each)

Potato wedges (ve) (gf) (579 kcal, per two scoops)

Ready salted crisps (ve) (gf) (368 kcal, per two scoops)

Pigs in blankets (334 kcal, per five)
Honey & mustard cocktail
sausages (414 kcal, per five)

Buffet eggs (313 kcal, per four)
Pork pie (338 kcal, each)

Cheese & onion quiche (v) (200 kcal, per slice)
Cheese & bacon quiche

Ten pieces @ £26.95pp Standard items 9 from selection

(208 kcal, per slice)

Bakewell tart (v) (gf) (476 kcal, each)

Strawberry cheesecake (v) (263 kcal, per slice)

Mini jam doughnuts (v) (300 kcal, each)

Churros, chocolate sauce (ve)
(298 kcal. per three)

Dark chocolate brownie (v)
(284 kcal, each)

Mini éclairs (v) (332 kcal, per four) Fresh fruit skewers (ve) (gf)

(177 kcal, each) Mini lemon tart (v) (203 kcal, each)

Triple chocolate muffin (v)

(441 kcal, each)

Blueberry crumble muffin (v) (372 kcal, each)

Selection of freshly baked cookies (v) (Double chocolate, 252 kcal, each) (White chocolate, 258 kcal, each) (Vegan chocolate, 169 kcal, each)

£26.95ppTwelve pieces @ £29.95pptemsStandard itemsection11 from selection

Additional items are chargeable at @ £4.00pp

If you have chosen one of our packages, your evening buffet will include -

Silk Wedding Package Standard items 9 from selection

Lace Wedding Package Standard items 5 from selection Velvet Wedding Package Standard items 5 from selection

HOT FORK BUFFET From £28.95 per person

Standard items

Bread rolls (ve) (100 kcal each)

Soft herb and crisp leaf salad (ve) (af) (94 kcal per scoop)

Heritage tomato and basil salad (ve) (gf) (102 kcal per scoop)

Vegetable, soft herb and spring onion salad (ve) (gf) (106 kcal per scoop)

Choose one

Smoked mackerel, new potato and spinach salad (gf) (242 kcal per scoop)

Chicken, broccoli, sweetcorn and cos salad (af) (235 kcal per scoop)

> Spiced Korean tofu (ve) (179 kcal per scoop)

Harissa roasted roots, baby spinach & goats cheese (v) (gf) (212 kcal per scoop)

> Harissa roasted roots & apple (ve) (gf) (177 kcal per two scoops)

Choose two

Chinese chicken Singapore style

Served with noodles (1018 kcal, one skewer, two scoops noodles)

Beef meatballs

Served with mixed bean ragu (695 kcal, five meatballs, two scoops ragu)

Soy glazed salmon

Served with Chinese leaf, rice (1016 kcal, one piece salmon, two scoops rice)

Cumberland sausage (gf)

Served with champ mash (882 kcal,two sausages, two scoops mash)

Sri Lankan sweet potato, coconut & lentil curry (ve)

Served with rice (1502 kcal, two scoops each, curry and rice)

Penang vegetable curry (ve)

Served with rice (849 kcal, two scoops each, curry and rice)

Vegan meatballs (ve)

Served with mixed bean ragu (662 kcal, three scoops)

Baked pollock (gf)

Served with new potatoes, fennel (591 kcal, two scoops each, curry and rice)

Three bean chilli (ve) (gf)

Served with rice (723 kcal, two scoops each, curry and rice)

Bermese Lemongrass chicken thighs (gf)

Served with pomegranate rice (821 kcal, two scoops each, chicken and rice)

Coconut piri piri chicken thighs

Served with coconut rice (856 kcal, two scoops each, chicken and rice)

Mexican chilli orange chicken thighs

Served with coconut rice (820 kcal, two scoops each, chicken and rice)

Choose two

Jam sponge pudding (v)

Served with custard (515 kcal each)

Spotted dick (v)

Served with double cream (705 kcal each)

Churros (v)

Served with chocolate sauce (298 kcal, 2 pieces)

Apple & blackberry crumble (ve)

Served with custard (725 kcal, per piece)

Chocolate fudge cake (v) (638 kcal, per piece)

Chocolate clementine torte (ve) (gf)

(423 kcal, per piece)

Coffee and walnut cake (v) (614 kcal, per slice)

Lemon posset (v)

Served with shortbread (663 kcal each)

Chocolate orange cake (ve) (408 kcal each)

(1.472 kcal. based on all selection)

Beetroot falafel, onion bhajis, vegetable pakoras, mini vegetable samosas, mini poppadoms, mini garlic naan, chapatis, selection of dips & chutnies

Indian (v/ve)

Hot roast pork rolls

(2.615 kcal. based on all selection)

Roast pork & stuffing rolls, coleslaw, corn salsa, chips, vegetable & herb salad, selection of sauces

Asian noodle buffet

(2,728 kcal, based on all selection)

Tonkatsu chicken udon noodles, chilli tofu udon noodles (ve), vegetable and duck spring rolls

Katsu curry buffet

(2,563 kcal, based on all selection)

Crispy chicken katsu curry, crispy tofu katsu curry (ve), vegetable and duck spring rolls

Add additional items for Asian Buffets @ £5.00pp

SET BUFFETS

£20.00 per person

Spicy Korean Chicken Shichimi Squid Steamed Pork Mandu Dumplings Steamed BBQ Beef Mandu Dumplings

CANAPÉS

Any three for £7.95 per person | Any four for £8.95 per person | Any five for £9.45 per person

Feta and parma ham (gf) (70 kcal each)

Chimichurri houmous crostini (ve) (165 kcal each)

Mushroom and tarragon bruschetta (ve) (147 kcal each)

Smoked mackerel mousse (169 kcal each)

Goat's cheese & red onion crostini (v) (152 kcal each)

Sweet potato falafel & houmous (ve) (gf) (48 kcal each)

Smoked salmon & lemon crème fraîche rolls (gf) (67 kcal each)

Blue cheese & pear crostini (v) (154 kcal each)

Mini rarebit crumpets (v) (74 kcal each)

Chicken liver & cognac pâté crostini (173 kcal each)

Pea & ham terrine (gf) (22 kcal each)

Korean BBQ pork belly bites (116 kcal each)

Marmite cheese straws (ve) (126 kcal each)

Prosciutto & cheese straws (140 kcal each)

SUNDAY LUNCH Set menu, served plated

Starters

Roasted tomato soup (ve) (gf)

Chive oil (340 kcal)

Tomato and mozzarella salad (v) (gf)

Almond dressing (535 kcal)

Formaggio and sage tortellini (v)

Sage butter (746 kcal)

Chicken liver pâté Piccalilli, ciabatta croûtes (372 kcal)

Mains

Classic roast

Choice of sirloin of beef, shoulder of pork or roast turkey breast. All served with roast potatoes, mashed potato, roast parsnips, red cabbage, carrots, green beans, Yorkshire pudding, stuffing, thyme gravy (Sirloin of beef, 1527 kcal) (Shoulder of pork, 1854 kcal) (Roast turkey breast, 1527 kcal)

Steak & ale pie

Mashed potato, green beans, thyme gravy (1304 kcal)

Baked salmon (gf)

Lemon hollandaise, fondant potato, greens
(7150 kcal)

Vegan Wellington (ve)

Spiced aubergine cous cous (1229 kcal)

Desserts

Chocolate clementine torte (ve) (gf)

Raspberry sorbet (453 kcal)

Sticky toffee pudding (v) (gf)

Salted caramel ice cream (629 kcal)

Eton mess (v) (gf)

Spiced berries (370 kcal)

Baked New York style cheesecake (v) (gf)

Hazelnut praline (731 kcal)

All starters include a bread roll, (100 kcal) (ve) (gluten-free alternative available, (253 kcal) (v) (gf)
Choice of butter (188 kcal) (v) (gf) or sunflower spread (50 kcal) (ve) (gf)
Tea & coffee with petit fours - £2.95 per person (129 kcal each) (v/ve)
Two-courses - £29.95 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option) Choice menu includes three starters, three main courses and three desserts.

Three-courses - £32.95 per person

AFTERNOON TEA

Standard Afternoon Tea £19.95 per person Sparkling Afternoon Tea, all items including glass of Prosecco £25.95 per person

Smoked salmon sandwich (335 kcal each)
Ham and tomato sandwich (309 kcal each)
Egg and cress sandwich (v) (501 kcal each)
Sultana scone, clotted cream,
butter and jam (v) (890 kcal each)

Mini éclair (v) (98 kcal each)
Chocolate brownie (v) (gf) (278 kcal each)
Lemon drizzle cake (v) (159 kcal per slice)
Bakewell tart (v) (gf) (476 kcal each)
Tea or coffee (84 kcal)

BBQ

From £29.95 per person Additional items £3.50 per person

Always as standard

Iceberg lettuce (ve) (gf) (3 kcal, per half scoop) Sliced tomato, cucumber and onion (ve) (gf) (17 kcal per half scoop) Corn salsa (ve) (gf) (153 kcal, per scoop) Vegetable, soft herb and spring onion salad (ve) (gf) (114 kcal per scoop) Tomato salsa (ve) (gf) (23 kcal per half scoop) Coleslaw (ve) (gf) (173 kcal, per scoop) Bread baskets (ve) (125 kcal, per piece) Pasta salad (ve) (99 kcal, per scoop) Potato salad (ve) (gf) (191 kcal, per scoop)

Choose five

Beefburger in a bun (653 kcal each)
Sausage in a roll (559 kcal each)
Chicken thigh (gf) (264 kcal each)
BBQ pork rib (gf) (341 kcal each)
Corn on the cob (ve) (gf) (213 kcal each)
Chicken & chorizo skewers (gf) (403 kcal each)
Plant based burger in a bun (ve) (474 kcal each)
Vegetable skewers (ve) (gf) (154 kcal each)
Halloumi skewers (v) (gf) (488 kcal each)
Fruit skewers and maple syrup (ve) (gf) (177 kcal each)
Chocolate banana (v) (gf) (292 kcal each)
Glazed pineapple (ve) (gf) (147 kcal each)

MIDNIGHT SNACKS £8.50 per person

£8.50 per person Chips included as standard

Bacon sandwiches (942 kcal each)
Sausage sandwiches (1083 kcal each)
Vegan sausage sandwiches (ve) (919 kcal each)
Fish goujons (740 kcal each)
All kcal totals include chips.

A selection of the above can be chosen, however, this will be split equally based on guest numbers.

CHILDRENS MENU £20.00 per child (3-12 years) Under 3's eat free

Tomato soup (ve) (gf available) (265 kcal)
Cheesy garlic bread (v) (404 kcal)
Houmous dipper platter (ve) (gf) (118 kcal)

Tomato pasta (ve) (gf) (851 kcal)
Chicken nuggets (471 kcal)
Jumbo cod fish finger (473 kcal)

Fresh fruit salad (ve) (gf) (55 kcal)

Banana pancake (v) (457 kcal)

Arctic roll (v) (240 kcal)

THE FINISHING TOUCHES

Civil ceremony room hire £500

DJ

£450

Chair covers and coloured sashes £5.00 per chair

For venue dressing and decorations our nominated supplier is -

Deans Events

www.deansevents.co.uk www.facebook.com/deanseventss

For chocolate fountains and sweet carts our nominated supplier is - Chocolatier Fountains

www.chocolatierfountains.co.uk sales@chocolatierfountains.co.uk



RESIDE



STAY THE NIGHT

When you're celebrating a wedding, you never want the day to end. That's why we're delighted to offer your guests a discount from 15% off our best flexible bed and breakfast rate, this includes full English breakfast, use of the leisure facilities and free Wi-Fi*.

At Holiday Inn Milton Keynes East M1, Jct.14, we have 53 rooms ranging from our bright and airy standard double and twin guest rooms to our premium rooms. We try to anticipate everything to make sure your stay with us goes as smoothly as possible, from the practical things like an ironing board and tea and coffee facilities in every room, to special touches like the bathrobes, slippers and luxury toiletries found in our premium rooms.

*Bates are subject to availability accommodation can be

*Rates are subject to availability, accommodation can be reserved from 50 weeks prior to the date of arrival



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Email: weddings.himiltonkeynes@kewgreenhotels.com www.hi-miltonkeynes-east.co.uk



Photography courtesy of:

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