VILLIERS HOTEL

Buckingham











Congratulations on Your Engagement

The only licensed Wedding venue in Buckingham Town centre offering an unrivalled personal experience where you will see Four Star hospitality set within our historic buildings.

Your Wedding Day is personally designed to meet your dreams and practical needs. The Villiers Ballroom and Suites may be booked to be exclusively yours and ensure they are customised to your Wedding Theme, whether Classical, Modern or based on your own personal creative ideas.

The Villiers Wedding Planning team are committed to delivering and exceeding the expectation for our Brides, Grooms and their quests.

The Venue

Villiers has a Civil Wedding License and offers the Victorian splendour of the Ballroom for your ceremony in the beautifully refurbished old Buckingham Town Hall. The gracious room has full air-conditioning, natural lighting and the ambience to enhance this memorable part of your day. Smaller wedding ceremonies can be held in the wood panelled Court Room.

At Villiers, the convenience of a single venue for welcoming your guests, staging the ceremony, enjoying your reception and entertainment is complimented by the quality of the surrounding and service.

Villiers offers a plethora of superb scenes for your photographic and video memories. Creative compositions can be taken in Villiers Courtyard and in the nearby stunning landscapes by the River Ouse.



Central Location in a historic Market Town

49 Spacious en suite bedrooms

Bridal Suites

4* AA Rating

Licensed for Marriage Ceremonies

Air conditioned

Cater for up to 180 guests in our spacious Historic Ballroom

Dedicated Bar adjoining the Ballroom

On site Parking



Personalise Your Wedding

Villiers Hotel invites you for a full tour of the venue, where you will be welcomed by your dedicated Wedding Co-Ordinator.

For your Wedding, our level of hospitality expertise is all yours - from the first planning meeting, through the months leading up to the great day, to the ceremony itself, the reception and Villiers four star accommodation.









The Wedding Feast

Relax in the knowledge that your guests will enjoy a banquet prepared by some of the most accomplished chefs in Buckinghamshire. Villiers Hotel & Restaurant has a superb reputation for providing innovative and beautifully presented food.

This expertise, together with your choices from an extensive and varied wine list, will ensure your guests have a feast to remember.

A Night To Remember

Villiers offers your own dedicated bar adjoining the Ballroom. Here your guests can unwind, mingle and enjoy relaxed socialising throughout the day.

Following the Wedding Feast, the Ballroom is quickly transformed in to the party atmosphere selected by you for your guests.

With a sprung dance floor, lighting for any occasion and superb acoustics, you can have the entertainment of your choice such as live music, disco, fancy dress themes & casino nights.



Simply Sensational

Arrival drink of Champagne for the Bride and Groom

1 reception drink per guest of Prosecco, Bucks Fizz, or Pimms

3-Course Wedding Breakfast with Filter Coffee / Tea

Evening Supper of hot sausage & hot bacon rolls (£5 pp supplement)

Use of Villiers Cake Stand and Cake Knife

Complimentary Bridal Suite for the night of the wedding

'Date Night' Complimentary Menu tasting for Bride and Groom

Events Manager to guide you on the wedding day

A glass of Prosecco for the toast

1/2 bottle of House Wine

Jugs of iced water for the tables

Chair covers and choice of Sash

Doorstaff to welcome your Evening Guests

WINTER	Sun-Fri
Oct - April	£95pp
Venue Hire	£1,000

SUMMER	Sun-Fri
May - Sept	£95pp
Venue Hire	£1,500

Please speak to the Wedding Sales Co-Ordinator to obtain prices for your Evening Guests.

All rates are subject to availability and inclusive of VAT correct at time of the print.

Starters

Cherry Tomato and Mozzarella Salad, Basil Pesto
Chicken Liver Pate, Baked Croutes, Orchard Fruit Chutney
Cream of Vegetable Soup (v)

Main Course

Local Cured Bacon Chop, Creamed Potato, Parsley Sauce
Braised Blade of Beef, Horseradish Mash, Red Wine Gravy
Roast Salmon Fillet, New Potatoes, Chive and Lemon Cream Sauce
Baked Field Mushroom, Goats Cheese, Herb Crust, Tarragon Cream (v)
All main courses are accompanied with a selection of garden greens

Dessert

Vanilla Panna Cotta, Strawberry Coulis Lemon Cheesecake, Ginger Biscuit Base, Raspberry Sauce Profiteroles, Chocolate Sauce

Please select one starter, one main course and one sweet from above, special dietary requirements catered for.











Simply Spectacular

Arrival drink of House Champagne for the Bride and Groom

2 reception drinks of Champagne Cocktail

1/2 bottle of Prestige wine

Jugs of iced water and orange juice for the tables

4 Canapés

4-Course Wedding Breakfast with tea, coffee and handmade Chocolate truffles

Hot Pork Baps, with Stuffing, Crackling & Apple Sauce for the evening reception for day guests

Complimentary Bridal Suite for the night of the wedding

Use of Villiers Cake Stand and Cake Knife

A glass of House Champagne for the toast

'Date Night' Complimentary Menu tasting for Bride and Groom

Events Manager to guide you on the wedding day

Chair covers and choice of Sash

Door staff to welcome your Evening Guests

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Starters

Home Smoked Salmon Fillet, Cauliflower Puree, Horseradish Cream
Ham Hock and Spring Onion Terrine, Tomato Chutney
Melon and Parma Ham, Hedgerow Berry Compote
Roast Pepper and Mozzarella Salad, Toasted Pine Nuts, Sun Dried Tomato Pesto (v)

Main Course

Roast Rump of Lamb, Thyme Roast Cherry Tomato, Roast Baby New Potatoes, Port Wine Jus
Roast Chicken Supreme, Forest Mushroom and Chorizo Sauce, Roast Baby New Potatoes
Baked Cod Fillet, Parma Ham, Spinach, Roast Baby New Potatoes, Tomato Cream Sauce
Wild Mushroom, Spinach & Courgette Timbale, Swiss Cheese Glaze (v)
All main courses are accompanied with a selection of seasonal vegetables

Dessert

Eton Mess With Butter Royale Biscuits
Baked Lemon Tart, Raspberry Coulis
Vanilla Crème Brûlée, Chocolate Cantuccini Biscuits
Cheese Plate, Celery, Orchard Fruits, Biscuits
Coffee, Tea and Handmade Fudge

Please select one starter, one main course and one sweet from above, special dietary requirements catered for.



Children's Menu

Starters

Melon and Strawberry Cocktail
Crispy Potato Skins with Tomato Ketchup
Cheese on Toast

Main Course

Chipolata Sausage with Mash or Chips
Battered Chicken Nuggets and Chips
Cod Goujons with Chips
Penne Pasta with a fresh Tomato Sauce (v)

Desserts

Trio of Ice-Cream, Vanilla, Chocolate and Strawberry with sprinkles

Chocolate Fudge Cake

Fresh Fruit Salad

