



WEDDING PACKAGE

Civil ceremonies, blessings and vow renewals



Ceremony Spaces

LINCOLN SUITE

The Lincoln Suite is surrounded by beautiful views of the landscaped gardens and lakeside lawns, the room is bathed in natural daylight. Contemporary in style, the Lincoln Suite offers the perfect environment for an intimate wedding breakfast within magnificent surroundings. Licensed for 120 guests.

THE PALMER, OLD LOUNGE AND MORTIMER SUITES

The Palmer and Old Lounge are interconnecting rooms with stunning architecture and breath-taking views. These rooms ooze character and charm, the Old Lounge boasts an ornate fireplace and the Palmer has a magnificent chandelier, adding grandeur to any occasion. The Mortimer Suite is directly opposite and has stunning views of the grounds. Each room is licensed for 60 guests.

THE TERRACE SUITE

The stunning Terrace Suite is the perfect venue for your dream day, set within magnificent surroundings, including the picturesque terrace, as well as boasting stunning views of the landscaped gardens, lake and grounds for memorable and breathtaking photographs. Licensed for 300 guests.

THE OUTDOOR GAZEBO (Included with all Mansion Bookings)

Our beautiful wedding Gazebo located on the Mansion Lawns has recently been licensed to hold civil ceremonies. With stunning views of our grounds and lake, and the grand walkway from the rear entrance of the Mansion House, it is the perfect space to hold your outdoor ceremony for up to 300 guests (should the sun be shining!).

THE WOKEFIELD SUITE

Located in Wokefield Place, the largest of our licensed rooms allows you to have more family and friends celebrate with you. A blank canvas with high ceilings and colour-changing lights with access to its own private bar. Licensed for 400 guests

Room hire prices

	2025	2026	2027
PALMER, OLD LOUNGE & MORTIMER	£750	£850	£850
LINCOLN SUITE	£950	£1,000	£1,000
TERRACE OR WOKEFIELD	£1,150	£1,200	£1,200

The room hire charge is valid for the ceremony and does not include your Registrar fees.

When reserving De Vere Wokefield Estate for your ceremony, you will need to contact the West Berkshire Registrar's Office on 01635 279230 to conduct your ceremony. Please note the Registrars do not permit the venue to contact them on your behalf.

10% REDUCTION ON OUR PACKAGE PRICES FOR MONDAY – THURSDAY WEDDINGS

Subject to terms and conditions and availability

DE VERE

WOKEFIELD ESTATE



WOKEFIELD.WEDDINGS@DEVERE.COM | 0118 933 4040 | DEVERE.COM



WE LOVE A LOVE STORY



DE VERE WOKEFIELD ESTATE WEDDING PACKAGE

Plowden Wedding Package



Package includes:

WEDDING BREAKFAST AND EVENING RECEPTION ROOM
Exclusive use of Reception, Wedding Breakfast & Evening Party event spaces

PROSECCO RECEPTION DRINK
Enjoy a glass of Prosecco, Pimms or fruit juice

THREE COURSE WEDDING MENU
Choose a wonderful three course menu including tea, coffee & petits fours

WINE WITH WEDDING BREAKFAST
Half a bottle of house wine per person to accompany your meal

PROSECCO TO TOAST
Raise a glass of Prosecco to the newly-weds during the speeches

EVENING MUNCHIES
Enjoy bacon and sausage baps with chips during the evening

RED CARPET ARRIVAL
All guests will feel like stars when they arrive

CHANGING AND STORAGE ROOM
Have a space for your entertainers to store equipment and get ready before they perform

PA SYSTEM
Hand held microphones and speaker system for speeches

WOODEN DANCE FLOOR
Have all your guests up and dancing with you for the night

HONEYMOON SUITE, ON THE WEDDING NIGHT
End your wedding in style! A Suite in the Mansion House for the newlyweds

MENU TASTING FOR TWO
Try the dishes you will have on your special day

GOLF BUGGY FOR PICTURES
Make sure you get around the grounds to take some wonderful photographs

ONE YEAR ANNIVERSARY STAY
Come back and relive your special day with us

CAKE STAND AND KNIFE
Our silver round stand will make your cake stand out

DEDICATED WEDDING & EVENTS TEAM
Rest assured our wedding team will offer advice and guidance throughout the planning process and on the day

Prices (per person)

	2025	2026	2027
SATURDAY	£122	£140	£140
FRIDAY AND SUNDAY	£117	£134	£134
MID WEEK ALL YEAR	£112	£129	£129

The Plowden Package is available Monday - Thursday all year, Friday- Sunday in the months of October-April (Not including December)

MINIMUM NUMBERS
Minimum numbers of 40 guests for any dates

GUEST ACCOMMODATION
You will be given a code to book bedrooms on a special rate.

EXCLUSIVE USE
Exclusive use of our Mansion House is available, please ask the wedding team for full details

CHILDREN
Teenagers 13-17 are half price. Children 4-12, £25 for a child's meal and drinks. Under fours dine with us for free.

**10% REDUCTION
ON OUR PACKAGE PRICES
FOR WOKEFIELD SUITE**

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Peak dates are May-September and December
Off Peak dates are October - April
(not including December)

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DE VERE WOKEFIELD ESTATE WEDDING PACKAGE

Weaver Wedding Package



Package includes:

WEDDING BREAKFAST AND EVENING RECEPTION ROOM
Exclusive use of Reception, Wedding Breakfast & Evening Party event spaces

PROSECCO RECEPTION DRINKS AND CANAPÉS
Enjoy two glasses of Prosecco, Pimms or fruit juice, with three canapés

THREE COURSE WEDDING MENU
Choose a wonderful three course menu including tea, coffee & petits fours

DRINKS WITH WEDDING BREAKFAST
Half a bottle of house wine per person to accompany your meal and a Prosecco toast

RED COAT TOASTMASTER
To coordinate your guests movements and make important announcements.

EVENING BUFFET
A selection of finger food for your guests to enjoy.

PA SYSTEM
Hand held microphones and speaker system for those important speeches

TWO COMPLIMENTARY GUEST BEDROOMS
Have friends or family stay the night with you

DJ AND WOODEN DANCE FLOOR
To make sure your guests are up and dancing.

HONEYMOON SUITE FOR TWO NIGHTS
Stay the night prior and the night of your wedding

RED CARPET ARRIVAL
All guests will feel like stars when they arrive

CHANGING AND STORAGE ROOM
Have a space for your entertainers to store equipment and get ready

ONE YEAR ANNIVERSARY STAY
Come back and relive your special day with us

GOLF BUGGY FOR PICTURES
Make sure you get around the grounds to take some wonderful photographs.

CAKE STAND AND KNIFE
Our silver round stand will make your cake stand out

MENU TASTING FOR TWO
Try the dishes you will have on your special day

DEDICATED WEDDING & EVENTS TEAM

Prices (per person)

	2025	2026	2027
SATURDAY PEAK *	£175	£180	£180
FRIDAY AND SUNDAY PEAK *	£163	£175	£175
MIDWEEK AND OFF PEAK *	£152	£164	£164

The Weaver Package is available all year. Bank Holiday weekends will be charged at a Saturday peak rate.

MINIMUM NUMBERS
Minimum numbers of 60 guests for Friday, Saturday & Bank Holiday Sunday dates and 50 guests for Sunday and midweek dates

GUEST ACCOMMODATION
You will be given a code to book bedrooms on a special rate.

EXCLUSIVE USE
Exclusive use of our Mansion House is available, please ask the wedding team for full details

CHILDREN
Teenagers 13-17 are half price. Children 4-12 £25 for a child's meal and drinks, Under four's dine for free

**10% REDUCTION
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DE VERE WOKEFIELD ESTATE WEDDING PACKAGE

Allfrey Wedding Package



Package includes:

WEDDING BREAKFAST AND EVENING RECEPTION ROOM

Exclusive use of Reception, Wedding Breakfast & Evening Party event spaces

90 MINUTE DRINKS RECEPTION AND CANAPÉS

Enjoy beer, wine, Prosecco & soft drinks with five canapés per person

FIVE COURSE WEDDING MENU

Choose a wonderful five course menu including tea, coffee & petits fours

DRINKS WITH WEDDING BREAKFAST

Half a bottle of upgraded wine per person & a Champagne toast

THE EXTRAS

PA system for speeches, DJ, LED dance floor, photo booth, flower wall, post box, sweet cart and table stationery

RED CARPET ARRIVAL WITH TOASTMASTER

All guests will feel like stars when they arrive & will be greeted by a Toastmaster who will coordinate your guests movements and make important announcements.

EVENING FOOD

A hog roast or BBQ for the evening followed by munchies at midnight

GOLF BUGGY FOR PICTURES

Move around the grounds to take some wonderful photographs.

FOUR COMPLIMENTARY BEDROOMS

Have four family or friends stay with you for the evening

HONEYMOON SUITE FOR TWO NIGHTS

Stay the night prior and the night of your wedding in our Mansion Suite

BRUNCH

Guests will enjoy brunch the next morning in a private room

CHANGING AND STORAGE ROOM

Have a space for entertainers to store their equipment & get ready before they perform

ONE YEAR ANNIVERSARY STAY

Come back and relive your special day with us

MENU TASTING FOR FOUR

Try the dishes you will have on your special day

CAKE STAND AND KNIFE

Choose from a round or rustic option to make your cake stand out

DEDICATED WEDDING & EVENTS TEAM

Rest assured our wedding team will offer advice & guidance throughout the planning process and on the day

Prices (per person)

	2025	2026	2027
SATURDAY PEAK *	£275	£285	£285
FRIDAY AND SUNDAY PEAK *	£255	£265	£265
MIDWEEK AND OFF PEAK *	£240	£250	£250

The Allfrey Package is available all year. Bank Holiday weekends will be charged at a Saturday peak rate.

MINIMUM NUMBERS

Minimum numbers of 60 guests for Friday, Saturday & Bank Holiday weekend dates and 50 guests for Sunday dates

GUEST ACCOMMODATION

You will be given a code to book ten bedrooms held on a special rate.

EXCLUSIVE USE

Exclusive use of our Mansion House is available, please ask the wedding team for full details

CHILDREN

Teenagers 13-17 are half price. Children 4-12 £25 for a child's meal and drinks, under fours dine for free.

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Canapé Menu

COLD CANAPÉS

MEAT OPTIONS

Chicken liver bouche, orange, rocket (SD/CE/G/MI/E)
Pea & mint tart, ham hock mousse, piccalilli (SD/CE/G/MI/E/MU)
Duck rillettes, chilli jam, coriander (SD/CE/G)

FISH OPTIONS

Smoked mackerel mousse, rye croûte sour cream, chive (F/CE/G/MI)
Gin cured salmon mousse, cucumber, dill, wasabi, pumpernickel (F/CE/MI/MU/G)
Selection of sushi (F/CE/MI/G) Supplement of £3 per person

PLANT-BASED OPTIONS

Vegan feta cheese, sun blush tomato (Ve) (SD/G/SY)
Pumpkin pie, sage, maple fluid gel (Ve) (G/SD)
Mini Provençal bruschetta (Ve)

HOT CANAPÉS

MEAT OPTIONS

Sausage & mash, onion chutney (SD/MU/G/MI/CE)
Yorkshire pudding, beef, onion marmalade, horseradish, parsley sauce (SD/CE/G/MI/E)
Chicken brochette, bespoke marinade

FISH OPTIONS

King scallop, mango, black pudding, sweet chilli (MO/CE/MI/G) Supplement of £4 per person
Smoked haddock & salt cod croquette (SD/G/MI/F/E)

PLANT-BASED OPTIONS

Jackfruit bon bon (Ve) (SD/G)
Steamed vegetable gyoza (Ve) (G/SD/SE)
Black truffle & macaroni bon bon (CE/G/MI/E)

Contains:

Mi: Milk | MU: Mustard | CE: Celery | N: Nuts | PE: Peanuts | SE: Sesame | SY: Soya | SD: Sulphites | LU: Lupin | MO: Molluscs | F: Fish |
E: Eggs | G: Gluten | CR: Crustaceans

Suitable for:

(V) Vegetarians (Ve) Vegans

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are "free from" allergens.
If you have any specific dietary requirements, please alert a member of our team prior to ordering.





Plowden Wedding Breakfast

STARTERS

Duck liver & apricot pâté (SD/G)
Blackberries, apricot & ginger chutney

Pressing of chicken, apricot & tarragon (G/SD/E)
Apricot purée, spelt croutons

Ham hock & soured carrot terrine (G/SD/E/MU)
Dijon mayonnaise, mint & parsley vinaigrette

Heritage beetroot (Ve) (G/SD)
Freekeh, orange, pomegranate, fennel

Leek & potato soup (Ve) (CE)
Crispy leeks

MAINS

Confit duck leg (SD/CE/SY)
Pak choi, parsnip purée, puy lentil & five spice jus

Roast breast of corn fed chicken (G/SD/MI)
Basil mash, tenderstem, tomato & roast garlic jus

Roast fillet of rare breed pork (G/SD/MU/MI)
Champ croquette, mustard seed & cider cream

Escalope of salmon, oat & dill crust (G/CE/F/MI/SD)
Lemon verbena & caper cream

Vegetable & vegan feta strudel (Ve) (G/SD)
Red pepper & tomato sauce

DESSERTS

Lemon & lime tart (SD/CE/SY)
Crushed meringue, raspberry purée

Tahitian vanilla crème brûlée (G/SY/E/MI)
Lemon shortbread

Single origin chocolate delice (G/SY/E/MI)
After Eight ice cream

Whisky liquor panna cotta (G/SY/E/MI/N)
Biscotti, mocha sponge

Raspberry cheesecake (Ve) (SY/SD)
Raspberry sorbet



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Weaver Wedding Breakfast

STARTERS

Duck rillettes (SD)
Sweet chilli jam, aged balsamic

Ham hock & pea crumpet (G/SD/E/MU/SD)
Piccalilli purée, soured vegetables

Game terrine (G/SD/CE/MU)
Prune purée

Salad of smoked mackerel (G/SD/CE/MI/F)
Potatoes, chives, horseradish, spelt bread

Pressing of Mediterranean vegetables (Ve) (SD)
Basil oil, balsamic, crispy rocket

MAINS

Chicken, wild mushrooms & leeks (MI/MU/CE/SD)
Confit carrot, grain mustard & cider cream

24hr slow-cooked shin of beef (MU/MI/SD)
Tenderstem, bourguignon jus

Rump of lamb, braised shoulder (MU/MI/SD/G)
Sautéed potato, pea purée, dolcelatte, sloe gin jus

Cod loin, gremolata crust (SD/CE/F/MI)
Sautéed potato, pesto oil

Harissa, vegan feta & spinach strudel (Ve) (G/CE)
Red pepper & tomato sauce

DESSERTS

Macerated strawberries (SY/MI)
Clotted cream panna cotta, honey comb

Chocolate delice (G/N/MI/SY)
Passion fruit mousse, banana ice cream

Banoffee delice (G/E/MI/SY)
Salted caramel ice cream

Blueberry & raspberry almond tart (N/MI/E/G)
Blackberry syrup

Dark chocolate fondant (Ve) (SY/G)
Passion fruit purée



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Allfrey Wedding Breakfast

PRE-STARTERS

Vine tomato soup (CE)
Basil oil

Wild mushroom velouté (G/SD/MI/CE)
Truffle oil

Jerusalem artichoke (V) (SD/MI)
Chive oil

Watercress & leek soup (V) (CE/MI/MU)
Crème fraîche

Roast squash & ginger soup (CE)
Cardamom oil

STARTERS

Iberico ham, cantaloupe melon (SD/G/E)
Chicory, crispy egg, balsamic

Smoked chicken, mango (SD/G/CE/E/MI)
Sun blush tomato, coriander aioli

Grilled halloumi (V) (SD/G/MI)
Tapenade, sundried tomato, basil

Smoked duck breast, parmesan (V) (SD/G/MI)
Endive, raspberries, rocket, balsamic

Crispy pork belly, maple glaze (SD/G/CE/MI/MU)
Squash purée, fennel, caramelised pear

SORBET COURSE

Champagne

Gin & tonic

Lemon & lime

Apple & elderflower

Raspberry

MAINS

Rack of lamb, braised shoulder (CE/MI/G/E)
Truffle potato, pea purée, dolcelatte, port jus

Tasting of corn fed chicken (CE/E/SD)
Wild mushroom, sweetcorn, madeira jus

Chalk Farm sea trout (CE/MI/G/F)
Braised fennel, leeks & samphire

Fillet of beef, braised shin, oxtail (CE/MU/MI/G/E)
Stroganoff flavours

Pithivier of wild mushroom (V) (CE/G/MU/MI/E)
Vermouth & black truffle cream

DESSERTS

Valrhona chocolate fondant (SY/MI/G/E)
Bitter cherry ice cream

Citrus three ways (SY/MI/G/E/N)
Passion fruit mousse, grapefruit tart, key lime pie

Tasting of apple (SD/MI/G/E/SY)
Tatin, mille feuille, choux bun, sorbet

Pistachio cheesecake (SY/MI/G/E/N)
Caramel brittle

Liquored cherry mess (SD/MI/G/E)
Chocolate, popping candy

CHEESE - £8.00 PER PERSON SUPPLEMENT

Selection of regional cheese (G/CE/SD/MI)
Peter's Yard biscuits, chutney & celery



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Evening Reception Buffet

Please choose one of the set options below.

ENGLISH

Mini steak & ale pies (G/E/MI)
Yorkshire puddings, beef & horseradish (G/E/MI)
Ham hock bon bons, piccalilli (G/SD/MU)
Haddock & salmon fish cakes (G/CE/E/F/MU)
Vegan steak Pukka pie (Ve) (G/SY)

PAN ASIAN

Lamb kofta kebab, pitta bread (G/SD)
Lemongrass chicken kebab, ginger (SD/SE)
Steamed vegetable gyoza (G/SD/SE/SY)
Vegan Thai wonton (Ve) (G/SY/SE)
Vietnamese style spring rolls (G/SD/SY)

ITALIAN

Wild mushroom arancini (G/SD/CE)
Chicken thigh wrapped in prosciutto ham (SD)
Pizza slices (G/SY/MI)
Garlic & tomato focaccia toasts (G/SD/CE)
Tomato & olive tarts (Ve) (G/SY)

MEXICAN

Meatball skewers (G/SY/MI)
Chicken fajita wraps (G/SY/MI/SD)
Jalapeño croquettes (G/E/MI)
Five bean chilli taco (Ve) (G/SD)
Tortilla chips, guacamole, sour cream (MI/SD)

ADDITIONAL OPTIONS - £5.00 PER PERSON PER CHOICE

Cajun chicken kebabs, lime crème fraîche (MI)
Deville hot chicken wings, blue cheese dip (MI)
Classic mini pork pies (G/MI/MU)
Mini toad in the hole (G/E/SD/CE)
Mini burger sliders (G/E/MI/F)
Potato wedges, sour cream & chive dip (V) (MI)
Quiche lorraine (G/E/MI)
Tomato & mozzarella bruschetta (Ve) (G)
Lamb samosa (MI/SD)
Duck spring rolls, sweet chilli sauce (G/MI/SE/SD/SY)
Vegetable samosa (Ve) (G/SE/SD/SY)
Jack fruit spring roll (Ve) (G/SE/SD/SY)
Ham hock & pea crumpet, piccalilli (G/E/SD/MU)
Haddock fish cakes, tartare sauce (G/E/MI/F/CR/SY)
Tomato & mozzarella arancini (MI/CE/G/E)



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