



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 200 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

	2021	2022	2023
PALMER, OLD LOUNGE & MORTIMER	£650	£700	£750
LINCOLN SUITE	£850	£900	£950
TERRACE OR WOKEFIELD	£1050	£1100	£1150

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 SUNDAY –
THURSDAY WEDDINGS

Excludes Bank Holiday Sunday
and is subject to terms and
conditions.

DE VERE

WOKEFIELD ESTATE



WOKEFIELDWEDDINGS@DEVERE.COM +44 (0) 118 988 4378 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

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

BLACK AND WHITE 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 Manor 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

Choose from round or square to 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)

	2021	2022	2023
SATURDAY	£109	£122	£139
FRIDAY AND SUNDAY	£104	£117	£134
MID WEEK ALL YEAR	£99	£112	£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 10 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 with us for free.

10% REDUCTION ON OUR PACKAGE PRICES FOR WOKEFIELD SUITE

Subject to terms and conditions.
Peak dates are May-September and December
Off Peak dates are October - April
(not including December)

DE VERE

WOKEFIELD ESTATE



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WE LOVE A LOVE STORY

Classic Wedding Breakfast Menu



Starters

(Choose any of the dishes below or a soup)

CHICKEN PÂTÉ, BEETROOT CHUTNEY

Endive, oat cakes (G/SD/E/MI)

SUSSEX BLUE & TOMATO TART

Rocket salad, balsamic (V) (G/SD/E/MI)

TERRINE OF HAM HOCK

Piccalilli purée, spelt croutons (G/SD/MI)

PRAWN COCKTAIL

Lemon, rye bread (G/SD/CR/MU)

HERITAGE BEETROOT, GOAT'S CHEESE

Freekeh, orange, pomegranate, coriander (V) (G/SD/E/MI)



Soups

WILD MUSHROOM

White truffle oil (V) (G/E/MI)

LEEK & POTATO

Crispy leeks (V)

VINE TOMATO

Basil mascarpone (V) (CE/MI)

CARROT, CORIANDER & LENTIL

Sweet basil cream (V) (CE/MI)

PEA & MINT

Crème fraîche (V) (CE/MI)



Mains

24 HOUR BRAISED BEEF SHIN

Bourguignon flavours (CE/SD/MU/MI)

BREAST OF CORN FED CHICKEN

Tarragon mash, tomato & chervil jus (G/SD/MI)

ROAST FILLET OF PORK

Mustard seed & cider café au lait (SD/MU/MI)

ESCALOPE OF SALMON, GREMOLATA

Garlic mash potato, leek & martini cream (G/SD/MI/F)

KALE, BRIE & BEETROOT TART

Spring onion & vermouth crème fraîche (V) (G/SD/E/MI)



Desserts

APPLE TARTE TATIN

Salted caramel ice-cream (G/SD/E/MI)

STICKY TOFFEE PUDDING, BUTTERSCOTCH

Muscovado ice-cream (G/SD/E/MI)

MANGO & PASSION FRUIT CHARLOTTE

Passion fruit syrup (G/SD/E/MI)

DARK CHOCOLATE DELICE

After Eight ice-cream (G/SD/E/MI)

RASPBERRY CHEESECAKE

Raspberry purée (G/SD/E/MI)



Tea, coffee & mints



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.

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



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.

EIGHT PIECE 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 BLACK AND WHITE 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

Choose from a round or square option to 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)

	2021	2022	2023
SATURDAY PEAK *	£150	£175	£187
FRIDAY AND SUNDAY PEAK *	£138	£163	£175
MIDWEEK AND OFF PEAK *	£127	£152	£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 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 four's dine for free

10% REDUCTION ON OUR PACKAGE PRICES FOR WOKEFIELD SUITE

Subject to terms and conditions.

*Peak dates are May-September and December

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WE LOVE A LOVE STORY



WEDDING MENU

Weaver Canapé Menu



Cold Canapés

Duck & port pate, oatcake, orange, micro rocket (SD/CE/G/MI/E)

Pea & mint tart, ham hock mousse, piccalilli gel (SD/CE/G/MI/MU/E)

Smoked mackerel mousse, rye, sour cream, chive (F/CE/G/MI)

Vegan feta cheese, sun blush tomato & vodka mousse (v) (SD/CE/G)

Hot Canapés

Tempura battered king prawn, sweet chilli sauce (SD/CR/G/MI)

Yorkshire pudding, roast beef, onion marmalade, horseradish, parsley (SD/CE/G/MI/E)

Mini cheese & bacon burger (SD/G/MI/SE)

Blue cheese & red onion tart (v) (SD/G/MI/E)

Allergens: 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 staff prior to ordering.

(v) Denotes vegetarian. C: Celery / CR: Crustaceans / MI: Milk / E: Eggs / F: Fish / G: Gluten / P: Peanuts / L: Lupin / N: Nuts /

M: Mustard / MO: Molluscs / S: Soya / SD: Sulphur Dioxide / SE: Sesame



The secret ingredient
is always love.

Three choices included in Weaver Package.

Upgrade to three choices from the Plowden
package for £7.50

Or five choices for £12.

Luxury Wedding Breakfast Menu



Starters

(Choose any of the dishes below or a soup)

TERRINE OF CHICKEN & APRICOT
Sweet & sour flavours (G/SD)

SIMPLY SMOKED SALMON
Rye bread croutons, lemon, black pepper (MI/SD/F/G)

DUCK BREAST PÂTÉ
Mango chutney, brioche (SD/G/MI/E)

COMPRESSED WATERMELON
Raspberries, pomegranate, chicory, feta (V) (SD/MI)

GRILLED VEGETABLE MEZZE
Olive purée, rocket salad (Ve) (SE/SD)



Soups

SPICY CHICKEN & SWEETCORN CHOWDER
(G/MI)

ROOT VEGETABLE
Vegetable crisps (V) (CE/MI/G)

BUTTERNUT SQUASH
Truffle mascarpone (V) (CE/MI)

CHIPOTLE, TOMATO & BLACK BEAN
(V) (CE/SD)

DAHL-STYLE SPINACH & LENTIL
(V) (CE/MU/SD/G)



Mains

BREAST OF CORN-FED CHICKEN
Basil mash, chorizo velouté (SD/MU/MI)

SHIN OF BEEF, WILD MUSHROOM FRICASSEE
Roast shallots, Cabernet Sauvignon jus (MU/SD/MI)

RUMP OF LAMB
Warm potato salad, pea purée, blue cheese & port jus (SD/MI)

FILLET OF SEA BASS
Samphire, fennel cream (CE/MI/F)

WILD MUSHROOM RISOTTO
Spring onion salad, truffle oil (V) (CE/MI)



Desserts

BLACK CHERRY DELICE
Liquor cherries (Ve) (SD/G)

BAILEY'S CHEESECAKE
Espresso syrup (MI/E/G)

LEMON MERINGUE PIE
Fresh berries (MI/E/G)

DARK CHOCOLATE TART
Passion fruit syrup (MI/E/G)

WILD BERRY BRÛLÉE TORTE
Forest fruits, micro coriander (MI/E/G)



Tea, coffee & mints



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Contains:

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Suitable for:

(V) Vegetarians (Ve) Vegans



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, star cloth, postbox, sweet cart, 6ft LOVE letters, table stationery & candelabras

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, square 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)

	2021	2022	2023
SATURDAY PEAK *	£245	£275	£295
FRIDAY AND SUNDAY PEAK *	£225	£255	£275
MIDWEEK AND OFF PEAK *	£210	£240	£260

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.

10% REDUCTION
ON OUR PACKAGE PRICES
FOR WOKEFIELD SUITE

*Subject to terms and conditions.
Peak dates are May-September and December
*Off peak dates are October - April
(not including December)

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WOKEFIELD ESTATE



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WE LOVE A LOVE STORY



WEDDING MENU

Allfrey Canapé Menu



Cold Canapés

Black fig, goat's cheese & vodka mousse (V/SD/CE/G/MI)

Crab, avocado, pimento (CR/G/MI/CE)

Smoked trout & cream cheese, beetroot crisp (SD/CE/G/MI/E)

Venison carpaccio & sloe gin jelly, quail egg (SD/CE/G/E)

Hot Canapés

Chicken, & smoked paprika brochette, confit garlic aioli (SD/CE/G/MI/E)

Parma ham & parmesan arancini (CE/G/MI/E)

Pumpkin pie, sage, maple fluid gel (V/SD/G/MI/E)

King scallop in wrapped in prosciutto ham £3.00 sup (CR/G)

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The secret ingredient
is always love.

Three choices included in Allfrey Package.

Upgrade to three choices from the Plowden or
Weaver package for £10.

Or five choices for £15.

Ultimate Wedding Breakfast Menu



Starters

IBERICO HAM, CANTALOUPE MELON
Chicory, asparagus, balsamic (G/SD)

SMOKED CHICKEN
Mango, sun blush tomato, coriander aioli (SD/G/CE)

GRILLED HALLOUMI
Tapenade, sundried tomato, basil (V) (G/SD/MI)

SMOKED DUCK BREAST, PARMESAN
Endive, raspberries, rocket, balsamic (SD/G/MI)

CRISPY PORK BELLY, MAPLE GLAZE
Squash purée, fennel, caramelised pear (SD/MI/MU)



Soups

FRENCH ONION, GRUYÈRE
(V) (SD/G/MI)

OXTAIL BROTH
Parsley oil (SD/CE)

COCK-A-LEEKIE
(SD)

PUMPKIN
Seeds, truffle oil, crispy sage (V) (CE)

SHELLFISH BISQUE
(SD/G/CR/MI)



Sorbets

PASSION FRUIT & MANGO

ORANGE BLOSSOM & ELDERFLOWER

GREEN APPLE

VODKA & CRANBERRY

Mains

RACK OF LAMB, LEMON MINT CRUST
Artichokes, wild mushrooms, tomato jus (CE/MU/G)

TASTING OF CORN FED CHICKEN
Wild mushroom, sweetcorn, Madeira jus (CE/MI)

SALMON & LEMON SOLE TOURNEDOS
Fennel, dill, scorched leeks, saffron cream (CE/G/F)

FILLET OF BEEF, BRAISED SHIN
Stroganoff flavours (CE/MU/G)

PITHIVIER OF WILD MUSHROOM
Vermouth & black truffle mascarpone (V) (CE/G/MI)



Desserts

CHOCOLATE TART
Matcha tea ice-cream (MI/G/E)

FLAVOURS OF APPLE
Five ways (MI/G/E)

CHOCOLATE, PASSION FRUIT, BANANA
Signature dish (MI/G/E)

PISTACHIO CHEESECAKE
Caramel brittle (MI/G/E)

WILD BERRY MILLE-FEUILLE
Wild berry sorbet (MI/G/E)



Tea, coffee & mints

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