



WEDDINGS AT
VILLIERS HOTEL
Buckingham



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THE BEGINNING

Congratulations on your forthcoming celebration. We will be delighted to guide you through the planning of your special day.

Villiers Hotel is located in the heart of Buckingham, the perfect location for your Buckinghamshire wedding.

A traditional Coaching Inn which has retained its unique charm and individuality, Villiers has been welcoming guests for over 400 years and is renowned for offering modern Hospitality in traditional surroundings.

We fully understand how important your wedding is and from your initial enquiry our experienced team will work with you to create a memorable day exactly as you imagined it to be.

We will guide you through your special day including options for your ceremony, wedding reception, dining and much more.





CIVIL CEREMONIES

Looking for a special place?

Villiers Hotel is a fully licensed venue for civil ceremonies, set within the county town of Buckinghamshire.

You will have the option of four locations within the hotel, including the Town Hall Ballroom, Constables Chamber, Dukes Restaurant and the Laura Ashley Tea Room. All require a registrar to conduct your ceremony.



The Town Hall Ballroom

An exquisite and grand destination, The Ballroom accommodates up to 180 guests, featuring a grand staircase, leading to the Ballroom with Austrian Chandelier's, and natural daylight creating the perfect space for your wedding celebration.

The Constables Chamber

Located within the Town Hall, light, airy and elegantly decorated, ideal for the smaller gatherings up to 60.

Dukes Restaurant

The Dukes Restaurant offers a lovely open space for a more intimate wedding for up to 52 and plenty of natural day light opening onto the terrace.



Laura Ashley The Tea Room

A quintessentially British treat for your special day, decorated in signature Laura Ashley style. An ideal space for smaller ceremonies up to 42.

WEDDING BREAKFAST

Raise a glass of Champagne in one of our relaxed spaces and enjoy delicious canapes whilst taking the opportunity to welcome family and friends.





Villiers Hotel have a selection of rooms available from 6 - 180 guests, whether you're looking for an intimate wedding for close family and friends or a more traditional larger wedding party.

Our weddings team will be happy to discuss your options. We have the flexibility with our spaces to allow for all occasions from ceremony only, wedding breakfast to the evening celebration.

We also offer our Cellar Bar for evening receptions.



EXAMPLE ORDER OF THE DAY

Ceremony 14:00 HRS

Reception Drinks 14:30 HRS

Wedding Breakfast Call 15.30 HRS

Wedding Breakfast 16:00 HRS

Speeches Start 18:00 HRS

Evening Guest Arrive 19:30 HRS

Cutting of Cake 19:45 HRS

First Dance 19:50 HRS

Evening Buffet 20:30 HRS

Last Orders Midnight

Carriages 00.30 HRS

Smaller intimate ceremonies and wedding breakfasts can be discussed with the team.



TIMELESS WEDDING PACKAGE

Room Hire

Room hire for civil ceremony, wedding breakfast & evening reception

Reception Drinks

A glass of prosecco to welcome your guests

Wedding Breakfast

3 course set menu including tea, coffee & petit fours

Wine with Meal

Half a bottle of house wine per person

For the Toast

A glass of prosecco

Evening Buffet

Hot Pork Baps with stuffing & apple sauce

Additions:

Menu tasting for the Bride & Groom

Complimentary Honeymoon Suite – wedding night

Red Carpet

Use of cake knife & stand

Dedicated wedding coordinator

White linen, cutlery, glassware & crockery

Wooden dance floor

Door Staff

Minimum Numbers

Minimum numbers of 30 adults apply for our timeless package. Minimum numbers of 50 adults apply for Fridays, Saturdays and Bank Holiday Sunday/Monday. (April to September & December)

Wedding Breakfast

Please select one starter, one main course and one dessert for all your guests. Dietary requirements will be catered for separately.

Children

0-3 years are complimentary, 4-11 prices on menu page and 12+ years the full adult price.

	January - March	April - September	October - December
2025	£122	£130	£125
2026	£128	£137	£132

QUINTESSENTIAL WEDDING PACKAGE

Room Hire

Room hire for civil ceremony, wedding breakfast & evening reception

Reception Drinks

2 glasses of prosecco to welcome your guests

Canapes

3 canapes per person

Wedding Breakfast

3 course set menu including tea, coffee & petit fours

Wine with Meal

Half a bottle of house wine per person

For the Toast

A glass of Champagne

Evening Buffet

8 items chosen from the menu

Additions:

Menu tasting for the Bride & Groom

Complimentary Honeymoon Suite – wedding night

Red Carpet

Use of cake knife & stand

Dedicated wedding coordinator

White linen, cutlery, glassware & crockery

Wooden Dance floor

Door staff

Complimentary 1st wedding anniversary meal for Bride & Groom

Minimum Numbers

Minimum numbers of 30 adults apply for our timeless package. Minimum numbers of 50 adults apply for Fridays, Saturdays and Bank Holiday Sunday/Monday. (April to September & December)

Wedding Breakfast

Please select one starter, one main course and one dessert for all your guests. Dietary requirements will be catered for separately.

Children

0-3 years are complimentary, 4-11 prices on menu page and 12+ years the full adult price.

	January - March	April - September	October - December
2025	£148	£155	£150
2026	£155	£163	£157

AUTUMN AND WINTER MENU

Please choose 1 dish for each course

Starters

Parsnip and Apple Soup, Crusty Warm Bread, Salted Butter (V)

Broccoli and Stilton Soup, Crusty Warm Bread, Salted Butter (V)

Baby Goats Cheese, Olive Tapenade and Watercress Salad, Herb Croutons, Roast Red Pepper Coulis (V) (GFO)

Ham Hock, Mustard and Apple Terrine, Apple, Ale and Chilli Chutney, Baby Watercress, Herb Toast (GFO) (DF)

Chicken Liver and Brandy Parfait, Caramelised Onion Chutney, Baby Leaf, Sourdough Crackers (GFO) (DF)

Smoked Mackerel Pate, Cucumber Chutney, Citrus Oil, Baby Watercress, Baked Herb Croutons

Potted Brown Shrimp with Mace Butter, Capers and Watercress Salad, Sourdough Toasts

Mains

Braised Blade of Beef, Red Wine Jus, Roast Potato's, Roasted Honey Glazed Root Vegetables, Braised Red Cabbage (GF) (DF)

Roast Chicken Supreme, Sundried Tomato and Parmesan Sauce, Garlic Roast Potatoes, Chantenay Carrots, Tenderstem Broccoli (GF) (DFO)

Roasted Lamb Rump, Lamb, and Shallot Jus, Chive, Rosemary Roasted New Potato's, Panache of Seasonable Vegetables (GF) (DF) Supplement £6.00

Slow Cooked Crispy Belly of Pork, Honey and Cider Jus, Garlic Potato Puree, Tenderstem Broccoli, Roast Chantenay Carrots (GF) (DF)

Confit Duck Leg, Grain Mustard, Shallot Cream Sauce, Buttered Potato Puree, Red Cabbage, Green Beans (GF) (DFO)

Herb and Mustard Crusted Salmon Fillet, Saffron, Cherry Tomato and Herb Sauce, Chive Potato Puree, Panache of Green Vegetables (GFO) (DFO)

Spiced Fillet of Cod, Saffron, Mussel and Herb Sauce, Mini Roasted Garlic Potatoes, Green Beans, Roasted Courgette (GF) (DFO)

Butternut Squash, Blue Stilton and Spinach Wellington, Garlic Roast Potatoes, Savoy Cabbage and Root Vegetables (V) (GFO) (VEO)

Desserts

Salted Caramel Tart, Hazelnut Crumb, Chantilly Cream (GF) (DFO)

Blackcurrant Cheesecake, Blackberry Puree, Fresh Berries, Shortbread Crumb (V) (GF) (VE)

Dark Chocolate and Coffee Mousse, Chocolate Brownie Crumb, Chocolate Sauce (GFO)

Cheese selection of Four Cheeses Seasonal Fruit Chutney, Cheese Wafers, Quince Jelly, Celery Cress. (GFO)

Warm Sticky Toffee Pudding, Butterscotch Sauce (GFO)

Coffee Station and Petit Fours

SPRING AND SUMMER MENU

Please choose 1 dish for each course

Starters

Tomato and Basil Soup, Warm Crusty Bread, Salted Butter (V)

Carrot and Ginger Soup, Warm Crusty Bread, Salted Butter (V)

Tomato and Bocconcini Salad, Guacamole, Tomato Salsa, Rocket Leaves, Balsamic Dressing (V) (VEO) (GF)

Chicken and Tarragon Terrine, Pickled Baby Vegetables, Herb Mayonnaise, Baked Croutes (GFO) (DF)

Smoked Duck Breast, Spring Onion and Watercress Salad, Crisp Toasts, Balsamic Onion Confit Dressing, Pickled Pear (GFO) (DF)

Salmon Gravavlax, Pickled Cucumber, Horseradish Crème Fraiche, Baby Leaf Salad, Herb Croutons (GFO)

Crab and Crayfish Rilette, Bloody Mary Dressing, Crusty Walnut and Raisin Bread

Mains

Braised Blade of Beef, Garlic & Rosemary Jus, Roast Potatoes, Chantenay Carrots & Green Beans (GF) (DF)

Roast Chicken Supreme, Delicate Tarragon Sauce, Fondant Potato, Panache of Seasonable Vegetables (GF) (DFO)

Roasted Lamb Rump, Lamb, and Shallot Jus, Buttered New Potatoes, Savoy Cabbage, Root Vegetables (GF) (DF) Supplement £6.00

Confit Duck Leg, Green Peppercorn Sauce, Roasted New Potatoes, Tenderstem Broccoli, Roasted Chantenay Carrots (GF) (DFO)

Pork Tenderloin, Apricot, Apple, Ginger Stuffing, Dauphinoise Potatoes, Savoy Cabbage and Root Vegetables (GF) (DFO)

Roast Fillet of Cod, Rocket Salsa Verde, Buttered New Potatoes, Mediterranean Roasted Vegetables (GF) (DF)

Goats Cheese, Tomato and Spinach Tart, Basil Pesto, Buttered New Potatoes, Green Beans, Sautéed Leeks (GFO)

Butternut Squash, Blue Stilton and Spinach Wellington, Garlic Potato Puree, Roasted Root Vegetables (V) (GFO) (VEO)

Desserts

Glazed Lemon Tart, Raspberry Compote, Passionfruit Cream (V) (GF) (DF) (VE)

Strawberry and Cream Cheesecake, White Chocolate Sauce, Macerated Strawberries

Vanilla Crème Brûlée, Shortbread Biscuits (GFO)

Somerset Brie, Seasonal Fruit Chutney, Cheese Wafers, Celery Cress (GFO)

Brandy Snap Basket, Vanilla Cream, Hedgerow Berry Compote, Vanilla Syrup (DFO)

White Chocolate Pannacotta, Caramelised Apples, Caramel Sauce, Honeycomb (GF)

Warm Sticky Toffee Pudding, Butterscotch Sauce (GFO)

Coffee Station and Petit Fours

HOT FORK BUFFET

Hot Meat

Choose 2 from the following:

- Braised Pork in Cider, Mustard, and Spinach Sauce (GF)
- Rich Beef Lasagna, Cheese Sauce, Parmesan (GFO)
- Chicken and Roast Pepper Korma (GF)
- Braised Beef Bourguignon (GF)
- Chicken, Bacon, and Mushroom, Carbonara Cream Sauce (GFO)
- Traditional Fish Pie topped with Potato Puree and Parmesan (GF)
- Roast Salmon with Vine Roast Tomatoes (GFO)

Hot Vegetarian

Choose 1 from the following:

- Roast Vegetable & Parmesan Pasta Bake (V) (GFO)
- Chickpea and Spinach Korma (V) (VEO) (GF)
- Wild Mushroom Stroganoff (V) (GF)
- Vegetable Lasagna (V) (VE)
- Seasonal Vegetable Casserole with Herb Dumplings (V) (VE)

Hot Accompaniment

Choose 1 from the following:

- Baby New Potatoes (V) (GF) (VE)
- Creamed Potatoes (V) (VE)
- Roast Potatoes (GF)
- Steamed Long Grain Rice (V) (GF) (VE)
- Garlic Bread (V)

Salads

Choose 2 from the following:

- Green Valley Salad
- Mixed salad containing buckwheat, spinach, peas, broad beans, broccoli rice, mustard sauce dressing (VO) (DFO)
- Indian Summer Salad
- Mixed salad containing quinoa, tomato, broad beans, chickpeas, mixed peppers, green madras curry dressing (VO) (DFO)
- Spartacus Salad
- Black rice, risoni, cherry tomatoes, cucumber, feta and black olives, mustard dressing (VO) (DFO)
- Caesar Salad
- Baby gem lettuce, cherry tomatoes, herb croutons, Caesar dressing, parmesan cheese (VO) (DFO)
- Garden Salad
- With dill dressing, spring onions, celery, fennel, cucumber, and mixed leaves (VO) (DFO)

Desserts

Choose 2 from the following:

- Strawberry, clotted cream and white chocolate cheesecake (VO) (DFO)
- Glazed lemon tart, fresh raspberries
- White chocolate and raspberry panna cotta (VO) (DFO)
- Warm chocolate brownie, Chantilly cream (VO) (DFO)
- Fresh fruit salad (VO) (DFO)

£35

THOSE LITTLE EXTRA'S

Suppliers recommended by Villiers for those extra touches.

Entertainment: The UKDJ - 07966 412103 - info@theukdj.com
www.theukdj.com

Casino tables: Casinorama - 07831726747
gary@casinorama.co.uk
www.casinorama.co.uk

Flowers: Meadow Row Florist - 01280 822888
info.meadowrowflorist@gmail.com
www.meadowrowflorist.co.uk

Venue décor: Deans Chair, drapes & chair cover hire
www.deanschaircovers.co.uk
01280 840248
contact@deansevents.co.uk

Sweet Treats: Chocolate fountains/Ferrero Rocher stands, sweet carts etc: Chocolatier Fountains
Raj Tanna r.tanna@hotmail.co.uk
chocolatierfountains.co.uk
07879 623111

Cakes: Pure Patisserie - Sophie Lewis - 07749667794
01280 823777 - sophie@purepatisserie.co.uk
www.purepatisserie.co.uk

A GUIDELINE

A little guideline to help with the planning of your big day.

The weddings team are more than happy to discuss suppliers with you during your planning of your big day.

1 Year Plus

Decide on budget
Decide on a date and time
Put together your guest list
Choose and book Villiers Hotel as your venue
Enquire with the Registry office
Take out insurance
Choose Bridesmaids, best man and ushers
Start thinking about your honeymoon

6-9 Months

It's time to look for a wedding dress
Buy shoes and other accessories
Pick a colour and choose bridesmaids dresses
Buy wedding rings
Book hair and make up (and a trial)
Arrange any dress fittings or appointments

1-3 Months

Arrange any gifts for bridal party/family
Put together your table plan
Buy cake boxes, confetti and cameras
Write and practice speeches
Trial run of hair and make-up
Check plans for hen and stag nights
Confirm timings with all suppliers
Make sure all balances are paid

9-12 Months

Choose and book your photographer
Choose and book your videographer
Book transport to and from the wedding
Book entertainment for day and evening
Book musicians, for ceremony
Send save the date cards
Book the honeymoon

3-9 Months

Order your invitations or other stationary
Decide on florist and venue dresser
Choose your cake supplier
Choose readings, poems and vows
Agree order of service
Menu tasting with the venue
Send out invitations

Final Week

Arrange some quality time together
Collect any hired menswear
Make sure all outfits are ready
Pack your bag
Just relax, you've made it





