

THE HANGAR

KESGRAVE HALL

Welcome to weddings at Milsoms Kesgrave Hall

Set within a stadium of woodland, The Hangar is the perfect location for your exclusive wedding. As you travel along the tree-lined drive The Hangar is nestled away to the left of the main property - offering you the privacy to enjoy your day. The Hangar has a ceiling of sparkling star cloth and silk lined walls. It boasts a dedicated and relaxed reception area with large and luxurious cream sofas. The surrounding landscaped gardens are perfect for the drinks reception and will provide an ideal backdrop for those all-important photos of your special day. You are welcome to use our drop down screen and sound system during your day for background music and to display your all-important photos, or even aid with your wedding speeches.

We offer 23 fabulous en-suite bedrooms ranging from standard through to principal. All of our principal rooms have plenty of WOW factor, some of them even have bathtubs in the bedrooms and huge walk-in showers. Our aim is to run an exciting yet informal hotel offering great value in a relaxed environment.

We understand that your wedding day is one of the most important days in your life and we understand the level of preparation that is required to ensure it all passes seamlessly. We can take all the hassle out of planning your day. We have created this guide to help you with your planning. Our chefs have created mouth-watering menus offering our classic Kesgrave dishes to something slightly more special if preferred.

We look forward to welcoming you to The Hangar, Kesgrave Hall and urge you to call us at any time for more information, further assistance or if we can help in anyway.

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Our guide to the cost of hiring The Hangar.

At Milsoms Kesgrave Hall we only ever host one wedding per day – so our team and the hired space will be exclusively dedicated to you and your guests for the entire occasion.

80 guests minimum and 300 guests maximum

	2016	Jan, Feb, March, April, October, November 2017	May to September & December 2017
Civil ceremony charge*	£500	£500	£500
The Hangar (Sunday to Thursdays)	£1,500	£1,750	£2,000
The Hangar (Fridays)	£2,500	£2,750	£3,000
The Hangar (Saturdays)	£3,500	£3,750	£4,000

* Contact Ipswich registrars on 01473 292777 or ipswich.registrars@suffolk.gov.uk

Please note: Registrar charges are NOT included in the above prices and will be quoted separately by the registrar.

Please note: Bank Holiday Sundays and Mondays are charged at Friday hire costs.

Bedrooms at Milsoms Kesgrave Hall.

Accommodation associated with The Hangar booking will be offered at a preferential rate. A minimum of 10 bedrooms are required for any Hangar booking with music entertainment. If you would like to take the remaining 13 bedrooms a preferential rate will also apply.

All prices stated are inclusive of VAT.

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Cost and guide to your Hangar wedding menu.

Milsom Hotels & Restaurants have over 60 years' experience of event and wedding catering. Employing over 300 professionals across the group, we have a highly trained and dedicated team of chefs and front of house staff. We are proud to offer an exceptional service from your initial contact through to the moment you check out after breakfast.

Our menus start from £44.75 per person and include:

- ❖ Canapés
- ❖ Starter
- ❖ Main course
- ❖ Dessert
- ❖ Coffee and chocolates
- ❖ Printed menus
- ❖ Cutlery, crockery and glassware
- ❖ White linen napkins and cloths

Calculating the cost of drinks.

Wine costs are more variable than the menu costs as it depends on your choice of wine and of course how much you allow your guests to drink. A good rule of thumb is to allow half a bottle of wine during the meal. See below for a simple guide.

TIME OF DAY	NUMBER OF GLASSES / TYPE	TYPICAL COST
Arrival	2 glasses of sparkling/still wine or Pimms	£12.00 (+£8 for Champagne)
Starter	1 glass of wine	£3.80
Main Course	1 glass of wine	£3.80
Toasts	1 glass of sparkling/still wine or champagne	£6.00 (+£4 for Champagne)
Extras	Mineral water, orange juice	£3.00 approximately
Total per guest	5 glasses in total per guest	£28.60 per person (+£12 for Champagne)

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How to calculate your food and drink costs.

Step 1.

Work on the basis of drinks cost of £28.60 per person.
(Excluding champagne as outlined in the table on the previous page).

Step 2.

Choose your starter, main course and dessert. Don't forget to include canapés and coffee if required and make a note of the cost per guest.

Step 3.

Add the food and drink costs together (eg £28.60 + £44.75) and multiply by the number of guests attending your wedding – a minimum of 80 and a maximum of 300.

Please note: There is a minimum charge requirement on Fridays and Bank Holidays of £5,000 and a minimum charge on Saturdays of £6,000 – excluding hire, the additional 13 bedrooms and evening bar charges.

Calculating the total cost.

Step 4.

Add the civil ceremony and venue hire costs (page 2) to the total from step 3.

Step 5.

Choose your evening food based on your day guests + evening guests.
(Choices, costs and information provided on pages 10, 11 & 12)

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Select four canapés. (£5.50 per person.)

We recommend including at least one vegetarian option.

SERVED COLD	SERVED HOT
Gravadlax on rye bread with mustard and dill sauce	Mini sausage and mash with sticky onion marmalade
Smoked duck with cucumber, spring onion and hoi sin	Crispy tiger prawn sweet chilli aioli
Cornish brie (v) on crisp croute with fig chutney	Wild mushroom arancini (v) on truffled mayonnaise
Carpaccio of Dedham Vale Beef on a parmesan croute with rocket and truffle dressing	Miniature croissant (v) with blue cheese and spinach
Watermelon with parma ham, cabernet sauvignon reduction and pumpkin seeds	Confit duck croqueta with Spanish orange pickle
Cherry tomato (v) mascarpone and crispy basil	Lightly curried fish cakes with smoked haddock and pea puree
House smoked salmon roulade with cream cheese and soft herbs	Roast beef and baby Yorkshire pudding fresh horseradish relish
Truffle cream and walnuts (v) in 'old school' celery boats	Mini quiche Lorraine with chervil salad
Raypenear cheese straws (v) with paprika and black pepper crème fraîche	Penang chicken satay with peanut and chilli dipping sauce

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Select your starter.

STARTERS	PRICES
Marinated salmon with avocado puree, white crab, crispy fennel and coriander	£9.75
Salad of smoked duck with crispy duck rillettes, pomegranate and shallot dressing	£9.00
Dedham Vale beef carpaccio truffle mayonnaise, baragul vegetables and crispy quails egg	£10.25
Pinney's smoked mackerel on candied beetroot, rocket and horseradish salad	£8.95
Tian of smoked salmon and crab tomato consommé, roasted red peppers and extra virgin olive oil	£10.25
Goats curd salad (v) roasted beetroot, a verjus jelly, toasted walnuts and red chard	£8.50
Open lasagne of pickled mushrooms (v) with artichokes, pine nuts, mosto cotto and tender leaves	£8.95
Suffolk ham hock and vegetable pressing with piccalilli, crostini wafer and parsley salad	£8.75
Roast figs (v) with burrata, mint, pistachio pesto and aged balsamic	£8.25
Fresh asparagus (v) with sauce gribiche and herb oil	£8.75
Fresh asparagus and Iberico ham With shaved parmesan and olive oil vinaigrette <i>(Local asparagus used during May and June)</i>	£9.25

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Select your main course.

MAIN COURSES	PRICES
Roast sirloin of Dedham Vale beef Yorkshire pudding, cocotte potatoes and red wine jus	£25.50
Rack of Dingley Dell pork with an apple and potato rösti, creamed mustard savoy cabbage and calvados cream	£22.75
Rump of British lamb* with celeriac fondant, peas a la Français and mint jus	£23.95
Fillet of beef wellington dauphinoise potato, roasted shallots and Madeira jus	£29.95
Roast supreme of free range chicken vegetable ribbons, peas, potato and morel velouté	£21.25
Pan fried stone bass with duchesse potato, brown shrimp, tomato and broad bean cream sauce	£23.95
Gressingham duck breast vanilla creamed potato, spinach, parsnip and lime jus	£24.00
Roast fillet of cod with Catalan chorizo, chick pea and tomato stew, lemon thyme oil	£21.95
Pan fried guinea fowl breast confit leg, écrasé potato and braised little gem with sauce Jacqueline	£23.25
Baked gnocchi (v) basil, peas, broad beans, onion and cherry vine tomatoes	£19.75
Artichoke arancini (v) with arrabiata sauce, crispy basil and parmesan tuille	£19.95

Please note: All main course dishes are served with their own potatoes. We serve a large bowl of seasonal vegetables on every table.

*During June and July rump of lamb will carry a supplement of £2.25 per person due to the annual rise in spring lamb.

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Select your dessert.

DESSERTS	PRICES
Madagascar vanilla panna cotta trio of strawberries and hazelnut brittle	£7.75
Elderflower jelly with green apple sorbet and lemon tuille	£7.50
Dark chocolate brownie salted caramel ice cream and white chocolate sauce	£7.75
Pavlova with raspberries and mango	£7.50
Passion fruit and white chocolate cheesecake blood orange sorbet and passion fruit reduction	£7.50
Toffee apple crumble tart vanilla ice cream and caramel sauce	£7.75
Eton mess with strawberries and mint	£7.25
Rhubarb and custard crème brûlée with orange shortbread	£7.25
Chilled rice pudding with hot stewed peaches and Szechuan pepper tuille	£7.25
Bitter chocolate delicé rum and raisins, rum crème fraîche and coffee ice cream	£7.50
Strawberries and raspberries in a glass with vanilla cream and langue de chat	£7.95
<p>Cheese (as an extra course) £82.50 based on a table of 10. Selection of British and Irish cheeses, celery, grapes and apple with biscuits per board of 10 portions</p> <p>CHOOSE 3 OF FROM</p>	
Stilton	Cheddar
Cashel Blue	Cornish Brie
Ribbersdale Goats	Cornish Yarg
Smoked Norfolk Dapple	

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Barbecue main course option. *(£29.95 per person.)*

During the summer months The Hangar, Kesgrave Hall provides a beautiful backdrop for your wedding. Cherry blossom blooms in spring and the naturally green woodland, landscaped gardens and summer planting come to life through summer. A barbecue might be just the thing!

Barbecues are available from May to September (minimum 80 guests).

BARBECUE £29.95 per person. <i>For the following:</i>
Whole Suffolk pig spit roast Sirloin steaks in a spicy Kesgrave rub Lane Farm sausages Quorn sausages Vegetable and haloumi kebabs Dane of marinated salmon in chilli, lemon grass and lime
SELECTION OF SALADS
Coleslaw Tomato and mozzarella salad Mixed leaf salad Truffled mushroom and baby onion salad Mediterranean roasted vegetable, pasta and pesto New potato salad Beetroot salad with endive, pine nut and orange salad, yoghurt dressing Dill pickled cucumber Tabouleh Salad Niçoise Vegetable moilee curry Dauphinoise potatoes Apple sauce, pickles, dressings, mayonnaise

Please note: *The barbecue buffet is a main course option for your 3-course meal. We serve the starter and dessert to your table, then direct your guests to the barbecue and buffet tables for the main course.*

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Evening food.

We offer a wide range of evening food options for your wedding and if you have something specific in mind then please feel free to suggest any ideas.

EVENING BUFFET £19.95 per person
CHOOSE 4 SANDWICH ITEMS
Ham and mustard Tuna and sweetcorn Egg and cress (V) Cheese and pickle (V) Salt beef, sauerkraut and Dijon mustard Smoked salmon and cream cheese bagel Roast pepper, feta, houmous and rocket wrap (V) Cajun chicken wrap
COLD FOOD INCLUDED IN THE EVENING BUFFET
Pork pie, Scotch egg and charcuterie salad with French bread, gherkin, onions and chutney
CHOOSE 6 HOT ITEMS
Mini pizza (v) Fish cakes, cucumber yoghurt Spiced lamb samosa, sweet chili dip Chicken satay with dipping sauce Thai vegetable moneybag, sweet soy dip (v) Red onion bhaji, tzatziki (v) Blue cheese beignets (v) Duck spring roll, Pork belly fritters, apple sauce Chicken samosa Cranberry and brie wonton (v) Piri Piri chicken wings

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Evening food.

<p style="text-align: center;">HOG ROAST Available from May to September. £14.50 per person (minimum 100 guests). <i>For the following:</i></p>
<p style="text-align: center;">Whole Suffolk pig, spit roast, sage and onion pork stuffing Spiced potato wedges, crème fraiche Buns Coleslaw Green Salad Tomato, mozzarella and red onion Apple sauce, pickled onions, gherkins, mustard and mayonnaise</p>
<p style="text-align: center;">LOIN OF SUFFOLK PORK BUNS £11.50 per person <i>Available during the winter months for indoor service instead of a hog roast outside.</i> <i>It is also a great option for smaller wedding with less than 100 guests to cater for.</i></p>
<p style="text-align: center;">Roast loin of pork Sage and onion pork stuffing Spiced potato wedges, crème fraiche Buns Coleslaw Green Salad Tomato, mozzarella and red onion Apple sauce, pickled onions, gherkins, mustard and mayonnaise</p>

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Informal evening food.

An informal option for the evening is to provide platters or cheeseboards for your guests. The selection below are great on their own or paired together. Your guests can help themselves and you can be confident there is something for everyone's taste.

<p>CHEESEBOARD <i>£440 for 50 guests</i> A selection of whole and cut cheese, fruit, chutney and biscuits</p>
<p>MEAT PLATTER <i>£440 for 50 guests</i> Pork pie, Scotch egg and charcuteries with French bread, gherkins, onions and chutney</p>
<p>SEAFOOD PLATTER <i>£440 for 50 guests</i> Smoked fish, prawns, oysters, marinated fish, shrimps with mayonnaise, seafood sauce and lemons</p>
<p>FILLED BAPS <i>£6.25 per person</i> Choose one from the following: Suffolk bacon, Lane Farm sausages, fish fingers with tartar sauce, or roasted pepper and goats cheese</p>

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The wine list.

WHITE	PRICES
inzolia, legata, sicily, italy	£17.50
badajo, bodega gotica, rueda blanco, spain	£22.00
viognier, le versant, languedoc, france	£22.75
muscadet sue lie, domaine de la chauviniere, loire, france	£23.00
gavi di gavi, morgassi superior piedmont, italy	£29.25
riesling, kung fu girl, washington, usa	£29.50
chardonnay, kidnappers vineyard craggy range, hawkes bay, new zealand	£36.50
pinot grigio porer, alois lagedar, alto adige, italy	£38.75

RED	PRICES
nero d'avola, legato, sicily, italy	£17.50
rioja, vina collada, spain	£21.75
shiraz, the stump jump, d'arenberg, south australia	£22.75
cotes du rhone, mas arnaud, rhone, france	£23.00
beaujolais petit fruits, mommesin, france	£23.25
chianti rufina fattoria di baciano, italy	£25.50
zinfandel, gnarly head old vine, california	£29.25
merlot/malbec, leftfield, hawkes bay, new zealand	£37.00

ROSÉ	PRICES
grenache rose, la picoutine cinsault, languedoc – roussillon, france	£17.50
pinot grigio blush, igt veneto, il sospiro, italy	£21.50
gassier rose, le pas du moine, provence, france	£26.00
sancerre rose, domaine daulny, france	£32.50

CHAMPAGNE & SPARKLING	PRICES
prosecco, fiol, vento, italy nv	£29.25
brut di pinot nero rose, ruggeri, italy	£31.50
tattinger brut nv	£49.50
tattinger brut rose nv	£68.75
louis roederer brut premier nv	£68.50
veuve clicquot yellow label nv	£70.50

Please note: The wine list is subject to change and dependent on availability.

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