



MILSOM®

Weddings

MILSOMS KESGRAVE HALL

{ *wedding guide and prices 2018 - 2019* }

MILSOMS KESGRAVE HALL



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Your wedding, your way

We know that your wedding day is one of the most special moments in your life and by celebrating at Milsoms Kesgrave Hall in Suffolk, you'll create fantastic memories that last a lifetime.

From the moment you arrive along the beautiful tree-lined driveway you'll know it's going to be a day to remember. Your guests can enjoy welcome drinks as they mingle in the exclusive reception area, before sitting down to a delicious meal in our purpose-built venue which can accommodate 80+ guests.

We also have a fabulous catering team who can call on over 60 years of experience to help you select the perfect meal and wine list for your big day. After dinner, switch your attention to the dance floor for the time-honoured tradition of the first dance, before the party really gets underway. We have 23 luxurious bedrooms at Milsoms Kesgrave Hall available for exclusive hire to ensure your guests have no need to leave early, allowing them to dance the night away until the music finally stops and the lights come back up.

This booklet has been designed to guide you through everything you need to consider in the lead up to your wedding day. Simply make your selections, make notes and annotate this booklet however you like – it is yours to help plan your perfect day. When you meet with one of our dedicated wedding planners, they will work through your selections together, to ensure that however you've pictured your wedding day, we can help turn your dreams into a reality.

...love the Milsom Weddings team ♥

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.

	Low Season	Mid Season	Peak Season
<i>Minimum 80 guests</i>	January, February, March, November 2018/2019	April, May, June, October, 2018/2019	July, August, September, December 2018/2019
Civil ceremony charge*	£500	£500	£500
The Hangar (Sunday to Thursdays)	£1,500	£1,750	£2,000
The Hangar (Fridays)	£1,750	£2,500	£3,000
The Hangar (Saturdays)	£2,500	£3,000	£4,000

* Contact Ipswich registrars on 0345 6072050 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.

Bank Holiday Sundays and Mondays are charged at Friday hire costs. All prices stated in this brochure are inclusive of VAT.

Bedrooms at Milsoms Kesgrave Hall

Located just yards from your private wedding venue, the impressive Milsoms Kesgrave Hall has 23 bedrooms and enjoys a contemporary, modern interior providing comfort and relaxation for you and your guests.

Accommodation associated with your wedding booking will be offered at a preferential rate. Our best room is complimentary upon booking your wedding and the minimum 10 rooms all include breakfast.

Available to book from £110 per room. If you would like to take the remaining twelve bedrooms a preferential rate will also apply.

ROOM	OCCUPANT
Room 1	Bride & Groom complimentary
Room 6	
Room 7	
Room 10	
Room 11	
Room 12	
Room 15	
Room 21	
Room 22	
Room 23	
Room 24	

ROOM	OCCUPANT
Room 2	
Room 3	
Room 4	
Room 5	
Room 8	
Room 9	
Room 14	
Room 16	
Room 17	
Room 18	
Room 19	
Room 20	

Optional rooms available

Cost and guide to your wedding menu

By choosing Milsoms Kesgrave Hall as your wedding venue, you can call on the knowledge and experience of our highly trained catering team to help take away any stress. We will work closely with you to put together the right wedding menu, ensuring your guests will thoroughly enjoy the food, drink and service we are proud to provide.

Our menus start from £45.00 per person and include:

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

Drinks package

Our drinks package is priced from £29.00 per person and includes the following:

1. A choice of drinks on arrival (including a top up)

Pimms, Prosecco, bottled beer and soft drinks

2. Wine with the wedding breakfast

Based on half a bottle of house wine per adult guest

3. A drink for the toast

Prosecco

We provide jugs of iced water on the tables as standard, with mineral water available for £4.20 a bottle.

Drink packages can be tailored to suit you, whether you would like to offer a welcome drink for you evening guests, an account or cash bar, or drink tokens given on arrival.

Menu selection guide

1. Please select up to 4 canapés for your guests (include a vegetarian option).
2. Select one starter, main course and dessert (and a vegetarian starter and main course). It can be easier to decide your main course first and then your starter and dessert. Your main course determines the price of the overall meal per person. We also have a BBQ option as a main course.
3. Select your evening food options. There is plenty to choose from so feel free to speak with our team about how best to configure this.
4. Choose your drinks selection. We have an excellent selection of house wines or a more extensive wine list to choose from.

Please use the wedding day calculator guide on page 20 at the end of this section to help you estimate and budget, and please don't forget that we're here to help at any point so please just ask.

Canapés

£6.25 per person. Please select up to four canapés

We recommend including at least one vegetarian option

Served cold:

- Gravadlax**
on rye bread with mustard and dill sauce
- Smoked duck**
with cucumber, spring onion and hoi sin
- Cornish brie (v)**
on a basil croute with tomato chutney
- Carpaccio of Deadham Vale Beef**
on a parmesan croute with rocket and truffle dressing
- Foie gras**
with gingerbread and grape
- Cherry tomato (v)**
mascarpone and crispy basil
- House smoked salmon**
in a beetroot cup and horseradish cream
- Wild mushroom (v)**
vol au vont, parmesan
- Thai mango (v)**
with chilli and lime cups
- Raypenear cheese straws (v)**
with paprika and black pepper crème fraiche

Served hot:

- Mini sausage and mash**
with sticky onion marmalade
- Crispy tiger prawns**
sweet chilli aioli
- Sweetcorn arancini (v)**
on truffled mayonnaise
- Miniature croissant (v)**
with blue cheese and spinach
- Corned beef hash**
with brown sauce
- Lightly curried fish cakes**
with smoked haddock and pea puree
- Roast beef and baby Yorkshire pudding**
fresh horseradish relish
- Pigeon sausage roll**
with red onion marmalade
- Mini quiche Lorraine**
with chervil salad
- Mini fish and chips**
with tartare sauce

Starters

Select your starter

- Smoked Salmon**
with crab croquette, heritage tomato salsa, crispy capers and rocket
- Crispy duck spring roll**
with cucumber noodles, mizuna, spring onion and hoi sin
- Dedham Vale smoked beef carpaccio***
shallot mousse, pickled walnuts, quail egg and nasturtium
- Salad of coppa, Suffolk salami and Parma ham**
with pickled baby vegetables, mustard seeds and red vein sorrel
- Prawn cocktail**
served in a martini glass
- Cured salmon**
with cucumber jelly, brown shrimp, lovage, horseradish cream and shallot rings
- Mackerel rilette**
with pickled cucumber carpaccio, chive crème fraiche and smoked paprika crostini
- Potato and chorizo soup**
with garden herb oil
- Suffolk ham hock and smoked chicken pressing**
with golden raisin puree, celeriac remoulade and crostini
- Poached lobster salad**
with marinated fennel, spiced guacamole and mango
Requires a supplement of £2 per person
- Smoked beetroot (v)***
with pickled heritage carrots, goats curd, beetroot purée, hazelnuts and mustard frills
- Fresh asparagus (v)***
with shaved parmesan, olive biscuit, hazelnuts and black olive crumb
Local asparagus used during May and June
- Fresh asparagus (v)**
with mimosa garnish and caper mayonnaise
Local asparagus used during May and June
- Tomato tart (v)**
with parmesan mousse, young leaf salad and balsamic onions
- Pea and feta salad (v)**
truffled pea puree, radish, savoury granola and soft boiled quail egg

*Contains nuts

Main course

Select your main course

- | | | | |
|--|---------------|--|---------------|
| <input type="checkbox"/> Roast sirloin of Dedham Vale beef | £53.50 | <input type="checkbox"/> Scormoza arancini (v)* | £46.50 |
| <i>Dauphinoise potato, parsley root purée, pickled girolle mushrooms, spinach, oxtail croquette and red wine jus</i> | | <i>black olive hollandaise, spinach and cherry vine tomatoes</i> | |
| <input type="checkbox"/> Rack of Dingley Dell pork | £48.50 | <input type="checkbox"/> Parmesan crusted cod | £47.00 |
| <i>Boxy potato, roast parsnip, apple sauce, kale and mustard cream</i> | | <i>sag aloo, lime emulsion and crispy leeks</i> | |
| <input type="checkbox"/> Rump of British lamb** | £55.00 | <input type="checkbox"/> Shitake mushrooms and halloumi fritters (v) | £46.50 |
| <i>steamed lamb pudding, wild garlic, baby carrots, peas, broad beans and mint jus</i> | | <i>escalivada and caperberries</i> | |
| <input type="checkbox"/> Fillet of beef wellington | £61.00 | <input type="checkbox"/> Steamed sole filets (v) | £48.00 |
| <i>Dauphinoise potato, roasted shallots, green beans and madeira jus</i> | | <i>duchesse potatoes, baby leeks, brown shrimp and caviar veloute</i> | |
| <input type="checkbox"/> Pan fried breast of free range chicken | £48.50 | <input type="checkbox"/> Lane Farm sausages | £45.00 |
| <i>Savoy cabbage, crushed potatoes, Romanesco cauliflower and watercress sauce</i> | | <i>bubble and squeak, crispy shallot rings, red wine sauce</i> | |
| <input type="checkbox"/> Roasted halibut | £50.00 | <input type="checkbox"/> Free range chicken Kiev | £46.00 |
| <i>sweetcorn purée, chargrilled baby leeks, chorizo, leek and thyme salad</i> | | <i>fondant potato, watercress and shallot salad</i> | |
| <input type="checkbox"/> Gressingham duck breast | £49.00 | <input type="checkbox"/> Dingley Dell pork belly | £45.00 |
| <i>celeriac, fondant potato, bok choy, shimeji mushrooms and five spice jus</i> | | <i>cauliflower, pearl barley, broad beans, peas, Suffolk salami and marjoram</i> | |
| <input type="checkbox"/> Pan fried guinea fowl breast | £49.50 | <input type="checkbox"/> Barbecue main course | £54.40 |
| <i>confit leg, white onion purée, baby gem, creamed potato and sauce bordelaise</i> | | <i>see page 10 for details of what is included</i> | |

The main course price includes starter, main, dessert, coffee and chocolates.

Please note: all main course dishes are served as complete dishes.

Additional vegetables and potatoes are available at £2.50 per person.

**During June and July rump of lamb will carry a supplement of £2.50 per person due to the annual rise in spring lamb.

Barbecue main course

Included with the barbecue selection

Whole Suffolk pig spit roast
Sirloin steaks in a spicy Kesgrave rub
Lane Farm sausages
Quorn sausages
Vegetable and halloumi kebabs
Darne of marinated salmon in chilli, lemon grass and lime
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

The barbecue buffet is a main course option for your 3 course meal.

We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.

Dessert

Select your dessert

- Tonka bean pannacotta
- Rhubarb crumble trifle
- Milk chocolate brownie*
- Strawberries
- Passion fruit and white chocolate cheesecake
- Pear & frangipane tart*
- Eton mess
- Vanilla brûlée
- Coconut mousse***
dark chocolate ganache, chocolate crumb and kaffir lime syrup
- Lemon tart**
crème fraiche and orange compote
- Strawberries and raspberries in a glass**
with vanilla cream and langue du chat
- White chocolate tart**
vanilla ice cream, fresh raspberries
- Elderflower jelly**
with green apple sorbet and lemon tuile
- Pavlova**
pineapple, mango and passionfruit
- Toffee apple crumble tart***
vanilla ice cream and blackberry sauce

Evening food

Option 1

Evening buffet

£20.50 per person

Select 4 sandwiches

- 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)
- Cajan chicken wrap

Select 6 hot foods

- Mini pizza (v)
- Fish cakes, cucumber yoghurt
- Spiced lamb samosa, sweet chilli 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
- Cranberry and brie wonton (v)
- Ginger and lemongrass chicken skewer

Evening food

Option 2

Hog roast

£16.50 per person

(May-September. Requires a minimum of 100 guests)

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

Option 3

Loin of Suffolk pork buns

£15.00 per person

Roast loin of pork, sage and red
onion pork stuffing

Spiced potato wedges, crème fraiche

Buns

Red cabbage coleslaw

Green salad

Tomato, mozzarella and basil

Apple sauce, pickled onions, gherkins,
mustard and mayonnaise

Option 4

Roast sirloin of Dedham Vale beef buns

£18.50 per person

Roast sirloin of Dedham Vale beef,
watercress and horseradish

Spiced potato wedges, crème fraiche

Buns

Red cabbage coleslaw

Green salad

Tomato, mozzarella and basil

Pickled onions, gherkins, mustard and
mayonnaise

*Contains nuts

Informal evening food

An informal option for the evening is to provide platters or cheeseboards for your guests. The selections listed 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.

Option 5

Cheeseboard

£465 for 50 guests

A selection of whole and cut cheese, fruit, chutney and biscuits

Option 6

Meat platter

£465 for 50 guests

Pork pie, Scotch egg and charcuteries with French bread, gherkins, onions and chutney

Option 7

Seafood platter

£520 for 50 guests

Smoked fish, prawns, oysters, marinated fish, shrimps with mayonnaise, seafood sauce and lemons

Option 8

Kesgrave tapas - Cater for 100% of your guests

£16 per head – select 3 options

£22 per head – select 4 options

- Spiced beef stir fry wraps
- Crispy hoi sin duck, pickled radish salad
- Spicy chicken kebabs, pitta and mint yoghurt
- Salmon yakatori, braised rice
- Beef chilli rice, sour cream and guacamole
- Seafood paella
- Sticky spicy chicken wings, toasted sesame seeds
- Scampi and chips
- Chilli dogs and skinny fries
- Crispy brie and red onion marmalade
- halloumi and mushroom kebabs, pomegranate couscous, salsa verde

Wine list

We have a select number of superb wines available from around the world. If you require any assistance in choosing the perfect bottles to complement your food, please do not hesitate to ask, and one of our wine experts will be able to make a suggestion.

White

<input type="checkbox"/> Colombard/Vermentino, Terasses d'Alleutier, Languedoc, France	£19.95
<input type="checkbox"/> Rioja Joven Blanco, Castillo Viento, Bodegas, Spain	£21.75
<input type="checkbox"/> Muscadet de Sevre et Maine sur Lie, Château du Poyet, Loire, France	£23.75
<input type="checkbox"/> Riesling, Pfalz Wolf, Mosel, Germany	£24.50
<input type="checkbox"/> Chenin Blanc, Stellenrust, Stellenbosch, South Africa	£26.75
<input type="checkbox"/> Pinot Grigio, Castello Banfi San Angelo, Tuscany, Italy	£31.00
<input type="checkbox"/> Sauvignon Blanc, Huia, Marlborough, New Zealand	£34.50
<input type="checkbox"/> Chablis, Domaine Alain Geoffroy, France	£40.25

Red

<input type="checkbox"/> Merlot/Grenache, Terasses d'Alleutier, Languedoc, France	£19.95
<input type="checkbox"/> Rioja Crianza, Castillo de Clavijo, Bodegas Criadores, Spain	£24.25
<input type="checkbox"/> Shiraz, Madfish, Western Australia, Australia	£27.00
<input type="checkbox"/> Côtes du Rhône, Saint Cosme, Southern Rhône, France	£31.00
<input type="checkbox"/> Fleurie Millesime, Cave de Fleurie, Beaujolais, France	£31.25
<input type="checkbox"/> Malbec, Catena Apellation Vista Flores, Mendoza, Argentina	£34.50
<input type="checkbox"/> Pinot Noir, Weka, Ohau, New Zealand	£38.50
<input type="checkbox"/> Châteauneuf-du-Pape, les Galets de la Berthaudes, Rhône, France	£48.75

Rosé

<input type="checkbox"/> Cinsault/Grenache, Terasses d'Alleutier, Languedoc, France	£19.95
<input type="checkbox"/> Pinot Grigio Blush, igt Veneto, il Sospiro, Italy	£25.75
<input type="checkbox"/> Château Gassier, le Pas du Moine Rosé, Côte de Provence, France	£31.50
<input type="checkbox"/> Sancerre Rosé, les Villots, Domain Jean Reverdy et Fils, Loire, France	£38.50

Champagne & Sparkling

<input type="checkbox"/> Prosecco, Fiol, Veneto, Italy	£29.25
<input type="checkbox"/> Brut di Pinot Nero Rosé, Ruggeri, Italy	£32.50
<input type="checkbox"/> Tattinger Brut, France	£55.00
<input type="checkbox"/> Tattinger Brut Rosé, France	£65.00
<input type="checkbox"/> Louis Roederer Brut Premier, France	£69.50
<input type="checkbox"/> Veuve Clicquot Yellow Label, France	£71.75

Please note, this wine list is subject to change and dependent on availability. These wines are not included in the drinks package.

How to calculate your wedding day costs

Step 1

Add the civil ceremony and venue hire costs.

Step 2

Work on the basis of drinks costing £29.00 per person.
(Upgrades on our drinks package available).

Step 3

Include canapés if required.

Step 4

Select your desired starter, main course and dessert
and make a note of the cost per guest

Step 5

Choose your evening food based on your day guests
+ evening guests.

ITEM	COST PER PERSON	NO. OF GUESTS (80 minimum)	COST
1. Civil ceremony and venue hire costs	N/A	N/A	
2. Drinks package	£29.00	x	=
3. Canapés	£6.25	x	=
4. Starter, main and dessert		x	=
5. Evening food		x	=
TOTAL COST			

How to pay

We require a deposit to cover the cost of the room hire and the ceremony hire + £15 per day guest.

Final payments are due four weeks before your wedding date.

All suppliers should be paid directly as standard.

Our suppliers

We know that the perfect wedding day comes from meticulous planning and at Kesgrave Hall we have developed relationships with an enviable list of quality wedding suppliers, from florists to photographers, to help you enjoy the special day.

You can reduce the stress and time spent organising every aspect of your wedding by allowing these experts to help.

PHOTOGRAPHY

Paul Cudmore

Paul Cudmore specialises in the art of wedding photography, combining a mixture of journalistic, candid and more relaxed traditional styles to create real storybooks his brides and grooms love.

www.proshoot.co.uk
01206 230027

Martin Beard

Martin is a natural and creative award winning wedding photographer based in Suffolk, with a fantastic reputation for stunning natural wedding photography without the fuss and bossiness of many wedding photographers.

www.martinbeardphotography.co.uk
07887 793403

D&A Photography

Based in Essex, D&A photography are experienced and inventive wedding photographers who specialise in capturing magical moments in time.

www.da-photo.co.uk
07793 444758

PHOTOGRAPHY

Bushfire

Our philosophy when capturing a wedding is for our pictures to emulate the emotions of the wedding. Weddings are emotional, fun, beautiful and memorable and we want our pictures to be the same. Images captured in a way which is both relaxed but creative – to bring memories alive and yet entertain and truly tell the story of the day.

www.bushfirephotography.co.uk
01394 766643

VIDEOGRAPHY

MYFILM

MYFILM work closely with couples to shoot, edit and produce films which capture the emotion and story of each unique day. Since starting in 2007 the company has blossomed and is often featured on many of the UK's leading wedding blogs such as Rock my Wedding, Love My Dress and Boho Bride.

www.myfilm.me.uk
07876 500077

FLORISTRY**Interior Floral Design**

Interior Floral Design pride themselves on getting to know couples individually and listening carefully to your ideas by offering a free no obligation consultation in your home. Their wedding flower service works to your budget to create exactly what you are looking for.

www.interiorfloraldesign.co.uk
01206 322630

Jades Flower Design

Jades Flower Design has established itself as leading floral designers for weddings since the late 1980s. Their aim is to take the concept and vision of your wedding and elaborate on it, enabling them to create anything. They use inspirational ideas to allow brides to unleash their creativity and work together to create a dream wedding, be it lavish or simple, contemporary or antique.

www.jadesflowers.co.uk
01376 563111

FLORISTRY**W Flowers**

Wendy and Julia of W Flowers are specialists in designing and creating flowers for your wedding day. If you are looking for a contemporary designer look, an elegant traditional style, a vintage theme, or something a little different, then their experienced and dedicated team will work with you to create a unique design and style for the most important day of your life.

www.wflowers.co.uk
01255 830836

Georgina Chapman Flowers

George and her team at Georgina Chapman Flowers are an independent team of specialist florists in bespoke, contemporary wedding work, incorporating creativity, attention to detail, the highest quality and the freshest blooms around, for the best day of your life! With over 20 years in the business, Georgina Chapman Flowers have the knowledge and passion to turn your ideas into a reality.

www.gchapmanflowers.com
07904 036403

FLOWERS**Tudor Rose**

Life's big events require some big talent and Tudor Rose is one of the UK's leading wedding and event florists. From the lightest, most delicate lily-of-the-valley bridal bouquet to breath taking church arch displays packed with hydrangea and peony, waterfall cascades of opulent orchids and towering urns stacked with spires of dramatic delphinium – we can transform your ideas to stunning reality.

www.tudorroseflorist.co.uk
0800 1182853

Our suppliers *continued*

CAKES

Appletree Cakes

We believe that not only should your cake look stunning, but that it should taste delectable, too. To achieve this requires a lot of care: we take time to source the finest, organic and fair trade ingredients available, and we team those with meticulous attention to detail in the design and decoration, and together they create a perfect marriage of delicious flavours and award-winning style.

www.appletreecakesandcrafts.co.uk
07793 383 139

Luca's Cakes

I work together with my clients to create stunning and delicious works of art to suit their occasion or event. All my cakes are baked using the freshest and best ingredients, and are hand carved by myself on my premises in Colchester, Essex. All the decorations and sugar flowers are made by myself and can be customised to your requirements.

www.lucascakes.co.uk
07519 638288

ENTERTAINMENT

Dreamwave Events DJ

With a wealth of experience, expertise and most of all an entirely fun approach, Dreamwave Events will ensure your evening celebrations are completely what you want them to be. Whether you require the classic wedding party disco, a modern and funky alternative, or your own twist on the proceedings, they can deliver.

www.dreamwaveevents.co.uk
01206 255333

Red & Black Casinos

Red & Black Casinos' experienced croupiers will entertain your guests, explaining the rules to anyone whether they're first time gamblers or old hands. Having a fun casino at your wedding can act as a great way to break the ice and create an atmosphere of fun and excitement that can be enjoyed by the whole wedding party.

www.redandblackcasinos.com
01394 380988

ENTERTAINMENT

Sole Bay Strings

Sole Bay Strings is an experienced, first-rate string quartet. We specialise in providing distinguished background music for weddings, with a very extensive selection of music with which to entertain you and your guests.

www.solebaystrings.co.uk
01473 717 644

JEWELLERY

Michael Frank Fine Jewellers

Michael Frank Fine Jewellers provide fantastic bespoke wedding rings, with a free consultation in their Essex showroom. Michael is an exciting British jewellery designer with a drive to inspire and excite every client that visits.

www.michaelfrankjewellers.co.uk
01268 732083

DRESSES

Grace and Lace

We are family run with over 29 years' experience in bridal wear. Not only do we have your dream wedding dress, we offer a superb appointment fitting service. We understand your needs to make your wedding day the best of your life.

www.graceandlace.co.uk
01473 236 650

OTHER

East Coast Cars

Welcome to East Coast Classics, a family run company based in Essex offering classic chauffeur driven VW campervans and cars for hire for weddings. Each of our campervans and cars has been fully restored in our own workshop just outside Maldon in Essex and are serviced and maintained to a show winning standard.

www.eastcoast-classics.co.uk
01621 869 051

Magic Mirror

Add some magic to your event! Whatever the occasion our Magic Mirror Photo Booth is the perfect fit, entertaining the little kids and big ones! Client satisfaction is our number one priority and with that in mind we offer a vast range of options to customise your magic mirror booth to suit your theme.

www.themagicmirrorco.com
07391 645309

DECORATIONS

Occasions Covered

Occasions Covered are a family run company based in Chelmsford that provide bespoke Chair Covers for weddings and events. Michelle and her team have worked with Milsom Weddings for several years and offer a personal service with over 60 different coloured sashes in organza, satin and taffeta to choose from.

www.occasionscovered.co.uk
01284 760688

Milsoms Kesgrave Hall, Hall Road, Kesgrave, Ipswich, Suffolk IP5 2PU.
Tel: 01473 333741 Email: events@kesgravehall.com Visit: www.milsomweddings.com

