



MILSOMS KESGRAVE HALL

{ *wedding guide and prices 2024* }

MILSOMS KESGRAVE HALL



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Your wedding, your way

Your elegant Suffolk wedding venue.

Milsoms Kesgrave Hall is a magnificent Georgian mansion nestled in 40 acres of impressive woodland.

The Hangar is the ultimate elegant environment to create your own wedding wonderland. The surrounding Suffolk countryside provides an incredible backdrop, with vast blue skies, sweeping lawns and stunning sunsets.

This booklet has been designed to guide you through everything you need to consider in the lead up to your wedding day. Simply browse through our sample menus and wine list, 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 team, you 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 Milsoms Kesgrave Hall

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 day.

Civil ceremony charge

| | Price |
|---------------------|--------|
| The Hangar | £500 |
| The Hangar Gardens* | £1,000 |

Alternatively if you are looking for a more intimate space, The Mess located in the main hall is licensed for civil ceremonies up to 40 guests.

Garden ceremonies are available May to September, depending on weather.

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.
All prices stated in this brochure are inclusive of VAT.

Hiring The Hangar 2024

The Hangar can hold between 60-150+ guests for a wedding breakfast, and up to 250 guests for your evening party.

| | Low Season | Mid Season | Peak Season |
|------------------------------------|--|------------------------|-------------------------------|
| <i>Minimum 60 guests</i> | January, February, March, October & November | April, May & September | June, July, August & December |
| (Sunday to Thursday) | £1,500 | £2,000 | £3,000 |
| (Fridays) | £2,000 | £3,000 | £4,000 |
| (Saturdays & Bank Holiday Sundays) | £2,500 | £4,000 | £5,000 |

Hire includes:

- Private use of The Hangar
 - Beautifully manicured private gardens + exclusive woodland area
 - Tables
 - Chairs
 - Dancefloor
 - State of the art lighting
- Stage
 - Manned bar
 - Microphone and background speakers
 - Heating and air conditioning
 - Cake table, stand and knife
 - Easels

Please note there is a minimum total revenue requirement in The Hangar during peak season on Fridays of £8,000, and on Saturdays of £9,000 (excluding evening cash or account bars and hire charges).

Accommodation

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.

We love dogs, so don't leave your four-legged friends behind!

You can also stay in The Gatehouse, our luxury woodland cottage. A tranquil haven for couples looking for self-catered accommodation.

| ROOM | OCCUPANT |
|---------|-------------------------------|
| Room 1 | Bride and 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

| ROOM | OCCUPANT |
|--------|----------|
| Room 1 | |
| Room 2 | |
| Room 3 | |

The Gatehouse

Cost and guide to your wedding menu

By choosing Milsoms Kesgrave Hall as your wedding venue, you can call on the knowledge of our experienced wedding 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 include:

- Starter
- Main course
- Dessert
- Coffee and chocolates
- Personalised menu cards
- Crisp white linen napkins and tablecloths
- Glassware
- Modern white crockery
- Elegant cutlery
- Condiments
- Cake knife and stand
- MH&R trained, uniformed waiting staff
- Expert event coordinator
- Dedicated event manager
- Fully trained chefs

Sample menu selection guide

A sample menu is provided, however current menus will be sent to you ready for your planning meeting.

- 1. Please select up to 4 canapés for your guests.
- 2. Select a starter, main course and dessert. Your main course determines the price of the overall meal per person.
- 3. Don't forget guests with dietary requirements! Please select a set menu for them all to have.
- 4. 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.
- 5. 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 24 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

*Contains nuts

Canapés

£7.50 per person. Please select up to four canapés
We recommend including at least one vegetarian option

Served cold:

- ☐ **Pea houmous (v)**
filo tart & pickled red onions
- ☐ **Smoked salmon**
toasted croûte with shallot & caper dressing
- ☐ **Beetroot & ricotta blini gâteau (v)**
- ☐ **Duck, orange & cranberry rillettes**
on a toasted croûte
- ☐ **Carpaccio of Dedham Vale beef**
parmesan croûte with black pepper
- ☐ **Sumac crusted halloumi (v)**
melon & mint skewer
- ☐ **Curried crab vol-au-vent**
with pickled chilli
- ☐ **Devilled quail egg (v)**
raita tart, pickled chilli & micro coriander
- ☐ **Prawn cocktail vol-au-vent**
- ☐ **Goats curd (v)**
on toasted brioche & pickled strawberries

Served hot:

- ☐ **Roast beef**
horseradish in a mini Yorkshire pudding
- ☐ **Truffled scrambled egg & asparagus tart (v)**
- ☐ **Crispy tiger prawns**
saffron aioli
- ☐ **Smoked cheese & jalapeño beignets (v)**
spiced tomato purée
- ☐ **Red pepper arancini (v)**
sesame & tarragon mayo
- ☐ **Mini fish & chips**
tartare sauce
- ☐ **Curried pork & mango sausage roll**
lime pickle purée
- ☐ **Lamb belly fritter**
paloise sauce
- ☐ **Thai fishcake**
- ☐ **Pumpkin & blue cheese mini quiche (v)**

Starters

Select your starter

- ☐ **Crispy duck spring roll**
cucumber noodles, mizuna, spring onion & hoisin
- ☐ **Crispy chicken Caesar salad**
- ☐ **Classic prawn cocktail**
served with a crostini
- ☐ **Parma ham & charred asparagus**
crispy hens egg, coarse grain mustard dressing & rocket

(Local asparagus used during May & June)
- ☐ **Crab & watermelon salad**
saffron aioli & crispy seaweed
- ☐ **Duo of salmon & asparagus**
smoked salmon & salmon rillette with sweet dill mustard mayonnaise
- ☐ **Dedham Vale beef carpaccio***
shaved parmesan, pine nuts, rocket, sourdough crostini, parsley mayonnaise & smoked olive oil

- ☐ **Watermelon (v)***
chive goats curd, pickled chilli, capers, candied pistachios & micro herbs
- ☐ **Fresh asparagus with soft quails egg (v)**
black olive straw, hollandaise sauce & parsley cress
- ☐ **Carpaccio of tuna Niçoise**
green beans, anchovies, sundried tomatoes, confit egg yolk & black olives
- ☐ **Ham, egg & chips**
ham hock pressing, crispy truffled polenta, piccalilli gel & potato emulsion
- ☐ **Honey roasted peach & ricotta salad (v)***
green beans, toasted almonds
- ☐ **Whole burrata (v)**
golden beetroot, pickled plums, crispy rice & yuzu dressing
- ☐ **Kesgrave soups (v)**
a selection of soups available depending on the season

Main course

The main price includes starter, main, dessert and coffee & chocolates.
All main course dishes are served complete with their own vegetables and potatoes. Extra vegetables and potatoes are available at £3.50 per person extra.

- ☐ **Roast sirloin of British beef** £71.00
crispy terrine of short rib beef, wild mushrooms, shallot purée, buttered spinach, Roscoff onion, heritage carrots & Madeira jus
- ☐ **Pan fried chicken** £65.00
chicken & sage croquette, glazed onion, watercress purée & roasted carrot
- ☐ **Fillet of beef wellington** £79.00
dauphinoise potato, roasted shallots, green beans & Madeira jus
- ☐ **Pan fried breast of guinea fowl** £67.50
pancetta, pea & lemon orzotto with roasted tenderstem broccoli
- ☐ **English duck breast*** £66.50
crispy duck & vegetable croquette, pak choi, rhubarb purée, walnut granola
- ☐ **Confit duck leg** £63.50
chorizo & bean cassoulet, tenderstem broccoli

- Chicken and spinach darts** £65.00
crushed thyme new potato, pea & girolle mushroom velouté
- Proctors Cumberland curl** £63.00
Irish champ mash, tenderstem broccoli, tobacco onions & red wine jus
- Roast rump of lamb** £73.00
boulangère potatoes, lamb shoulder croustillant, pea purée, tomato & mint sauce
- Rack of Dingley dell pork** £64.00
prosciutto, potato & spring onion pressing, buttered savoy cabbage, caramelised apple, grain mustard cream sauce
- Roast Sirloin of British beef** £68.00
traditionally garnished with Yorkshire pudding, roast potatoes & red wine jus

Fish main

- ☐ **Salmon en croûte** £65.00
saffron mash, buttered savoy & chive beurre blanc
- ☐ **Baked loin of cod** £65.00
saffron duchess potatoes with piperade of vegetables

Vegetarian main

- ☐ **Shitake mushrooms & cheese fritters** £64.00
escalivada & caperberries
- ☐ **Vegetable en croûte** £64.00
dauphinoise potato, creamed spinach & sauce Choron
- ☐ **Harrisa roasted hasselback courgettes*** £64.00
baba ganoush, roasted artichokes, dukkah & coriander oil

Barbecue main course

£69.00 per person (Minimum 60 guests May to September)

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

Selection of salads

Coleslaw (v)
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
Tabbouleh
Salad Niçoise
Vegetable moilee curry
Dauphinoise potatoes
Garlic focaccia

Served with

Apple sauce
Selection of pickles
Dressings
Mayonnaise
Ketchup
Barbecue sauce
Tomato chutney

*The barbecue main course option is for your three course meal.
We serve the starter to your table, direct your guests to the barbecue and buffet for the main course, then complete the service with dessert, coffee and chocolates to each table.*

Smorgasbord main course

£73.00 per person (Minimum 80 guests)

Decorated meats and fish:

Whole roast decorated turkey
Roast sirloin of British beef
Honey baked gammon
Whole poached salmon & cucumber with crevettes
Dressed crab in shells
Gravadlax of salmon
Vegetable quiche & tarts (v)

Selection of salads

Coleslaw (v)
Mixed wild mushroom pesto pasta (v)
Mixed leaf salad (v)
Thai cucumber with pickled red onion (v)
Rice salad with apple, spring onion & pomegranate (v)
New potato salad
Pickled beetroot, shallot & watercress (v)
Israeli salad (v)
Moroccan vegetable couscous (v)
Watermelon, feta, mint & rocket (v)
Mixed bean pimento & corn salad (v)
Dauphinoise potatoes

Served with

Horseradish
English mustard
Cranberry
Mayonnaise
Marie Rose
Vinaigrette

Desserts

Select your dessert

- ☐ **Granny Smith cheesecake***
stem ginger ice-cream & caramel
- ☐ **Exotic pavlova**
mango, pineapple & kiwi, lime curd
- ☐ **Toffee apple crumble tart**
vanilla ice-cream & apple crisps
- ☐ **Vanilla panna cotta**
poached rhubarb, gingerbread crumb, rhubarb gel & baby mint
- ☐ **Profiteroles**
crispy caramel, chocolate & orange sauce
- ☐ **Eton mess**
with strawberries & mint
- ☐ **Lemon meringue tart**
raspberry sorbet & micro basil
- ☐ **Chocolate brownie**
honeycomb, vanilla ice-cream & caramel sauce

Coffee and chocolates

Can't see your favourite? We can create something bespoke for you, just ask one of our events coordinators.

Cheese is available as an extra course if required; please ask one of our event coordinators.

- ☐ **Mascarpone, orange & honey mousse***
blood orange jelly, streusel crumb, honeycomb & caramelised orange
- ☐ **Salt caramel tart***
crème fraiche, blackcurrant & hazelnuts

Trio of desserts - £3.50 per person supplement

- ☐ **“Chocolate”**
*White chocolate tart
Chocolate brownie
Bailey milk chocolate mousse*
- ☐ **“Strawberry”**
*Strawberry tart
Berry pavlova
Pimms jelly*

- ☐ **Chocolate fondues for the table to share - £2.50 per person supplement**
Belgium chocolate, strawberries, banana, cookies, pretzels, doughnuts & marshmallows

Plant Based Menu

£64.00 per person for three courses

Select your starter

- ☐ **Watermelon***
vegan feta, pickled chilli, capers, candied pistachios & micro herbs
- ☐ **Heritage tomato, tofu & rocket salad**
pimento pesto
- ☐ **Honey roasted peaches***
green beans, toasted almonds & vegan cheese

Select your main

- ☐ **Roasted squash & spring onion arancini**
cavolo nero, coconut curry velouté & wilted spinach
- ☐ **Teriyaki tofu with pickled cucumber**
coriander braised rice, sesame, coriander & spring onion salad
- ☐ **Harrisa roasted hasselback courgettes***
baba ganoush, roasted artichokes, dukkah & coriander oil

Select your dessert

- ☐ **Chocolate brownie**
raspberry gel, crispy raspberries & Swedish glace
- ☐ **Espresso crème caramel***
rum marinated raisins & pistachio biscotti
- ☐ **Pineapple & mango sundae**
passionfruit sorbet, shaved coconut

Evening food

We offer a wide range of evening food options, providing everything from street food, to a full evening BBQ complete with hog roast, burgers and sausages. If for any reason you do not find what you were looking for, rest assured our chefs can create something bespoke just for you.

Allow for a minimum of all your evening guests plus 75% of day guests.

☐ Option 1

Evening finger buffet

£28.00 per person

Select 4 sandwiches

- ☐ Ham & mustard
- ☐ Chicken & sweetcorn
- ☐ Egg & cress (v)
- ☐ Cheese & pickle (v)
- ☐ Roast beef & horseradish
- ☐ Smoked salmon & cream cheese bagel
- ☐ Roast pepper, feta, houmous & rocket wrap (v)
- ☐ Cajun chicken wrap

Cold

Pork pie, Scotch egg & charcuterie salad with gherkins, onions & chutney

Select 6 hot items

- ☐ Mini pizza (v)
- ☐ Duck spring roll
- ☐ Mini meat pies
- ☐ Vegetable samosa, sweet chilli dip (v)
- ☐ Breaded garlic mushrooms
- ☐ Mini goats cheese & red onion quiche (v)
- ☐ Hot spicy popcorn chicken
- ☐ Battered squid rings with aioli dip
- ☐ Gluten free breaded lemon fish goujons

Evening food

☐ Option 2

Hog roast

£22.00 per person

(May-September - Requires a minimum of 100 guests
October-April - Requires a minimum 60 guests and
Roast Loin of Pork is served instead)

Whole Suffolk pig spit roast,
sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns

Coleslaw

Green salad

Tomato, mozzarella & basil

Apple sauce, pickled onions, gherkins,
mustard and mayonnaise

☐ Option 3

Informal evening barbecue

£28.00 per person

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

Whole Suffolk pig spit roast, sage & onion pork stuffing

Beef burgers

Procters Suffolk Pride sausages & onions

Vegetable & halloumi kebabs (v)

Vegetarian sausages (v)

Served with

All served with apple sauce, relish, ketchup, Branston pickle,
piccalilli, mayonnaise, pickled onions, gherkins, English mustard

Spiced potato wedges, crème fraîche

Coleslaw

Green salad

Tomato, mozzarella & red onion salad

Buns and rolls

Evening food

☐ Option 4

Kesgrave Deluxe Burger Bar

£17.00 per person

Two 3.5oz steak burgers (chicken & vegan burgers also available) cooked on the barbeque to order.

Our 3.5oz burgers are made using locally sourced steak mince and served with a side of coleslaw and potato wedges in a brioche bun with a choice of the following fillings:

- Red onion chutney
- Crisp iceberg lettuce
- Chipotle sauce
- Sliced spring onion
- Sliced cheddar
- Mayonnaise
- Relish
- Plump beef tomato
- Gherkins
- Jalapeno peppers
- Ketchup
- BBQ Sauce

☐ Option 5

Kesgrave Street food menu

£20.50 per person *(Cater for all of your day and evening guests)*

Street food style dishes are a popular evening food option for couples who want to create a more relaxed & informal style of service.

Select 3 options from the below menu. We cater two per person.

Spanish paella cooked in front of your guests - a large seafood, chicken & chorizo paella with king prawns, saffron & pimento

Philly cheesesteak with crisp onions

Crispy hoisin duck noodles

Spicy chicken kebabs with pitta & mint yoghurt

Fish finger with tartare sauce & mushy peas

Beef chilli with nachos, sour cream & guacamole

Chicken tikka masala with braised rice & poppadom

Thai green vegetable curry, coriander rice & prawn crackers*

Scampi & chips

Wagyu beef hot dogs & skinny fries

Crispy camembert & red onion marmalade (v)

Halloumi & mushroom kebabs with pomegranate couscous & salsa verde

Evening food

Mezze platters

A relaxed option for the evening food, these boards are great either on their own or paired with one another, your guests can just help themselves as they please. (Please note we cannot mix boards)

☐ Option 6

Cheeseboard - £700 for 50 guests

a selection of whole & cut cheese, fruit, chutney & biscuits (v)

☐ Option 7

Meat platter - £700 for 50 guests

pork pie, Scotch egg & charcuteries with gherkins, onions & chutney

Drinks options

The drinks cost is more variable than the menu as it depends not only on your choice of arrival drinks and wines, but also on how much your guests drink. A good estimate would be to assume an average of 6 glasses per guest, starting at around £41.50 per head to include the following:

| | |
|---|---------------|
| 1. A choice of drinks on arrival (3 glasses per person) <i>Prosecco, bottled beer, Pimms or Champagne (supplement)</i> | £21.00 |
| 2. Served during the meal <i>Half a bottle of house wine</i> | £13.50 |
| 3. For the toasts <i>One glass of Prosecco or Champagne (supplement)</i> | £7.00 |
| <i>Drinks can be tailored to suit you, whether you would like to offer a welcome drink for your evening guests, an account or cash bar.</i> | £41.50 |

Wine list

This is an exciting selection which we think is ideal for parties and weddings.

White

| | |
|---|--------|
| <input type="checkbox"/> 2019 Colombard/Ugni Blanc, Anciens Temps Blanc, Vin de France (v) | £27.00 |
| <input type="checkbox"/> 2019 Pinot Grigio, Garganega, Operetto, DOC, Garda, Italy | £28.00 |
| <input type="checkbox"/> 2019 Chenin Blanc, Stellenrust, Stellenbosch, Western Cape, South Africa (v) | £31.00 |
| <input type="checkbox"/> 2019 Chardonnay, Domaine du Cléray, France | £35.00 |
| <input type="checkbox"/> 2019 Sauvignon Blanc, Yealands Estate, Marlborough, New Zealand (v) | £39.00 |
| <input type="checkbox"/> 2018 Chablis, Prieurè Saint-Côme, France | £47.00 |
| <input type="checkbox"/> 2017 Pinot Gris, Russian River Valley, MacMurray California, USA | £49.00 |

Red

| | |
|--|--------|
| <input type="checkbox"/> 2019 Grenache/Merlot, Anciens Temps Rouge, Vin de France (v) | £27.00 |
| <input type="checkbox"/> 2018 Merlot Reserva, Vina Leyda, Chile | £33.00 |
| <input type="checkbox"/> 2018 Rosso di Montepulciano, Duca di Saragnano, Tuscany, Italy | £35.00 |
| <input type="checkbox"/> 2016 Rioja Crianza, Vivanco, Spain | £38.00 |
| <input type="checkbox"/> 2018 Pinot Noir, Landmade, Yealands, Marlborough, New Zealand | £39.00 |
| <input type="checkbox"/> 2018 Malbec, Catena Apellation Vista Flores, Mendoza, Argentina | £40.00 |
| <input type="checkbox"/> 2017 Châteauneuf-Du-Pape, Reserve des Oliviers, Maison Favier, France | £52.00 |

Rosé

| | |
|---|--------|
| <input type="checkbox"/> 2019 Cinsault, Anciens Temps Rose, Vin de France (v) | £27.00 |
| <input type="checkbox"/> 2018 Sauvignon Blanc Rose, Nika Tiki, Marlborough, New Zealand | £36.00 |
| <input type="checkbox"/> 2019 Côte De Provence, Ultimate Provence AOP, Provence, France | £50.00 |

Champagne & Sparkling

| | |
|--|--------|
| <input type="checkbox"/> NV Prosecco Brut 'Argeo', Ruggeri, Veneto, Italy | £37.00 |
| <input type="checkbox"/> 2019 Prosecco Brut 'Argeo' Rosé, Ruggeri, Veneto, Italy | £41.00 |
| <input type="checkbox"/> NV Moët & Chandon, Brut Réserve, Champagne, France | £67.00 |
| <input type="checkbox"/> NV Nyetimber Classic Cuvee, West Sussex, United Kingdom | £66.00 |
| <input type="checkbox"/> NV Moët & Chandon, Brut Rosé, Champagne, France | £78.00 |
| <input type="checkbox"/> NV Veuve Clicquot, Yellow Label, Champagne, France | £88.00 |

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

How to calculate your wedding day costs

- Step 1**

Add the civil ceremony if applicable.
- Step 2**

Add The Hangar hire costs.
- Step 3**

Work on the basis of drinks costing £41.00 per person.
- Step 4**

Include canapés.
- Step 5**

Select your desired starter, main course and dessert and make a note of the cost per guest.
- Step 6**

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

Please do not hesitate to contact our wedding team for a more personalised estimate.

| ITEM | COST PER PERSON | NO. OF GUESTS (60 minimum) | COST |
|------------------------|-----------------|-------------------------------|------|
| 1. Civil ceremony hire | N/A | N/A | |
| 2. The Hangar hire | N/A | N/A | |
| 3. Drinks option | £41.50 | x | = |
| 4. Canapés | £7.50 | x | = |
| 5. Wedding Breakfast | | x | = |
| 6. Evening food | | | |
| | | TOTAL COST | |

Our suppliers

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

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

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 766 643

EPS Photography

Photographing weddings for over twenty years, Simon and Hayley have developed an unobtrusive and creative style of wedding photography.

www.eps-photography.co.uk
01787 228 789

VIDEOGRAPHY

Films From Lewis

A wedding videographer based in Essex, Lewis is all about crafting beautifully cinematic, emotional wedding films to treasure for a lifetime. I have been fortunate enough to film weddings across the UK, but I'm also more than happy to travel further afield! My approach has always been to film your day as naturally and discreetly as possible, to make you and your guests feel at ease and to ultimately create a film which is emotional, cinematic and best tells the story of your wedding day.

www.lewisadger.co.uk

FLORISTRY

Amnesia

We are Amnesia. A friendly and versatile company who are perfect for all of those occasions which are important to you – and us! Our experience of working with flowers in New Covent Garden Market means that we know what's new and exciting in the heart of the world of floral design, and we can bring that innovation and inspiration to you.

www.amnesiaflowers.com
07969 301 947

Our suppliers *continued*

FLORISTRY

Tudor Rose

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 breathtaking church arch displays packed with hydrangea and peony, we can transform your ideas to stunning reality.

www.tudorroseflorist.co.uk
01284 760 688

Stock Florist

A team of floral designers with a big heart: we believe flowers offer a unique connection and should reflect your own love story. Our flowers are the freshest and our designs the finest, ranging from hanging installations to wedding arches, venue décor and the ever-important bridal bouquet.

www.stockflorist.co.uk
01277 840 350

Emma's Florist

Emma's Florist works hard to provide wedding flowers of the utmost quality, with each and every one of our blooms hand-selected for freshness. With over 25 years of experience in the field, Emma knows that no two weddings are the same.

www.emmasflorist.com
01473 876 001

BRIDALWEAR

Abigail's Collection

Abigail's Collection are a multi award winning Bridal Retailer who offer an extremely special wedding dress experience.

www.abigailscollection.co.uk
01206 574 575

Emma Greetham

Preparing for your wedding day is stressful enough without having to worry about finding the perfect ring. Relax in a luxury location close to you – with a drink of your choice, while Emma helps you find or create your dream rings.

www.emmagreetham.com
07949 207 120

The Grooms Room

The Grooms Room are a multi award winning Menswear Suit Retailer who offer an extensive suit hire and made to measure suit service.

www.thegroomsroomsex.co.uk
01206 574 575

CAKES

Apple Tree Cake Design Limited

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 638 288

ENTERTAINMENT

Red & Black Casinos

A Fun Casino is a fantastic addition to your Wedding Reception. A fabulous icebreaker, a wonderful way of bringing guests together. Allow our fully trained experienced Team to entertain your guests, experts at teaching newcomers to the table. A few moments and even complete novices, will be playing with ease. Adding to memories, of a perfect day.

www.redandblackcasinos.com
07810 752 504

GIFTS

The Real Ruler Height Chart Company

This ultimate height chart, uniquely cut to look just like an old school ruler, would make the perfect wedding gift.

www.realruler.co.com
07790 306 220

MUSIC

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

DJ Scott Dewing

You only need to look at his Instagram stories (@djscottdewing) to see that Scott creates an unforgettable atmosphere whenever and wherever he plays. His wealth of experience across a variety of genres ensures your guests are always on the dancefloor and never leave before chanting for "one more song".

Not only will you have a choice of four DJ booths to suit the theme/venue – Scott can also provide LED Starlit Dancefloors, Light Up Letters, Wedding TV Displays & Photobooths which can all be viewed on his website. Don't forget to take a look at his Sax & Bongo player packages to really bring the night to life!

www.djscottdewing.co.uk
07817 909 442

MUSIC

Fox and Braces

Boasting over 140 Five-star reviews, Fox and Braces are a superb choice for your big day. A seamless blend of modern "real" DJs from turntable backgrounds, who have the ability to mix any genre throughout the night, resulting in an unforgettable party for you and your guests. Alongside their bespoke DJ booths, and exclusive Sax & percussion packages, Fox and Braces also offer a plethora of extras.

If music matters, and you want a modern alternative to the old-fashioned wedding DJ - Fox and Braces know how to bring the party.

www.foxandbraces.co.uk

Casper Clarke

Casper has experience of what works when it comes to live vocal entertainment. Casper's career covers a wide range of high profile national TV, press and tour exposure. His talents have seen him on stage and screen across the U.K and Europe in prestigious venues such as Wembley Arena, The Royal Albert Hall and the Palladium. Offering a friendly live performance service, tailored to suit your needs and budget.

www.weddingsingersuffolk.com

Our suppliers *continued*

DECORATIONS

We Do Wedding Hire

We Do Wedding Hire offer venue styling to make your event unique and absolutely beautiful. The vast range of items We Do Wedding Hire supply will ensure you are spoilt for choice. Louise has a perfect eye for detail and prides herself on going that extra mile for every single couple. Supplying high quality styling with a personal quality service.

www.wedoweddinghire.co.uk
07738 372 045

ExtravOrganza

Venue décor, quality and passion all rolled into one. As well as supplying quality made to measure cotton linen chair covers, and chair drapes, ExtravOrganza supply beautiful blossom trees, flower walls, arches and much more.

Our range of organza or silk ties, bows, sashes and tassels are extensive and we will guide you through the design options when you call. Remember, we will go that extra mile to help fulfil your dreams, to receive a quote or free consultation please contact us....we are here to help.

www.extravorganza.co.uk/
07712 187 538

LIGHTING

Dreamwave Group

We are Dreamwave... An established sound & lighting company that works with individuals and planners to provide rentals, production services and hire installations for the wedding industry.

We are very proud to meet the high standards required to be the exclusive partners for both additional lighting décor and technical services to the Milsom Weddings team. Our close working relationship with staff from the entirety of the Milsoms Group was first cemented 12 years ago! Since then, our team has continued to develop an extensive range of bespoke lighting packages and services created to enhance and complement.

www.dreamwaveevents.co.uk
01206 255 333

Sparktacular Indoor Fireworks

Be serenaded with a sparkling entrance from our Sparktacular Indoor Fountains as you are welcomed by your guests. This non-hazardous, non-pyrotechnic system is great to emphasise the speeches and toasts to the happy couple before creating multiple great photo opportunities throughout the celebrations right up to the moment the cake is cut, and the first dance takes to the floor.

www.dynamicweddingfireworks.co.uk/special-effects
01206 762 123

WEDDING PLANNERS

The Wedding Planners

Meet Caroline and Victoria, working together to bring excellence to any party or wedding. Fun, fizz-drinking and fabulous, this duo are the missing piece to your perfect celebration.

www.thewedplanners.co.uk
07906 705 191 / 07707 023 867

PET SERVICES

Amanda's Ark

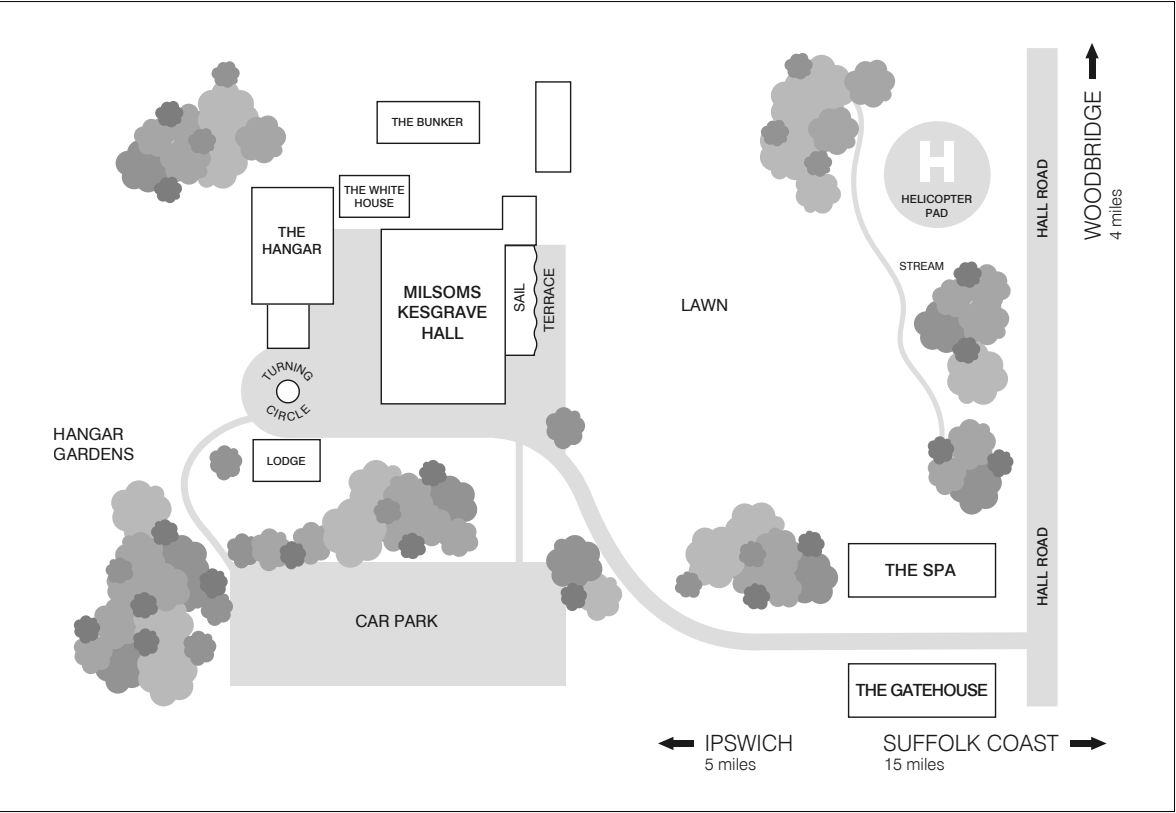
We offer a bespoke Dog Chaperone Wedding Service and can chaperone your dog to your wedding, for inclusion in your pre and post ceremony wedding photographs!

www.amandasark.co.uk
01473 333 493

Where we are

MILSOMS KESGRAVE HALL

Hall Road, Kesgrave, Ipswich, Suffolk, IP5 2PU



Notes

Notes

Milsoms Kesgrave Hall, Hall Road, Kesgrave, Ipswich, Suffolk IP5 2PU.
Tel: 01473 333 741 Email: events@kesgravehall.com Visit: www.milsomweddings.com

