



# MILSOMS KESGRAVE HALL

{ *wedding guide and prices 2025* }

MILSOMS KESGRAVE HALL



# Contents

Your wedding, your way	5
Guide to the cost of hiring The Hangar	6-7
Your small and stylish wedding in The Mess	8-9
Accommodation	10
The Spa	11
Cost and guide to your wedding menu	12
Sample menu selection guide	13
Canapés	14
Starters	15
Main courses	16-17
Desserts	18
Vegan menu	19
Evening food	20-23
Drinks options	24
Sample wine list	25
How to calculate your wedding day costs	26
Our suppliers	27-30
Where we are	31

# 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](mailto: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

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

Minimum 60 guests	October - April	May - September
(Sunday to Thursday)	£1,500	£1,750
(Fridays)	£2,000	£3,000
(Saturdays & Bank Holiday Sundays)	£2,500	£3,750

## 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)..

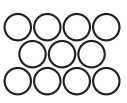
# Your small and stylish wedding in The Mess

The Mess is our exclusive private dining room, situated just off the main reception at Milsoms Kesgrave Hall. It is an intimate and personal space, offering an air of elegance to civil ceremonies and wedding breakfasts.

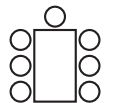
With its large French windows, this delightfully light space transitions seamlessly from ceremony to wedding breakfast. Guests will enjoy welcome drinks and mingle on the upper terrace amongst beautifully manicured lawns, perfect for capturing those special moments.

The Mess has a TV screen and surround sound system which can offer background music during your ceremony and amplify those all-important toasts.

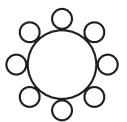
## Capacity by configuration




**Ceremony**  
40 guests



**Long table dining**  
24 guests



**Dinner**  
30 guests



**Cocktail reception**  
40 guests

# Hiring The Mess

<i>Minimum 12 guests</i>	Monday - Thursday	Friday	Saturday	Sunday
Half day hire (12pm-5pm or 6pm-11pm)	£650	£750	£850	£750
Full day hire (12pm-11pm)	£1,000	£1,100	£1,200	£1,100

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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 Saturday hire costs. We do not offer ceremony-only room hire.

# Accommodation

Located just yards from your private wedding venue, the impressive Milsoms Kesgrave Hall has 27 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 30 (suite)	
Room 31	
Room 32	
Room 33	

The Gatehouse

# The Spa

## Treat Yourself

Indulge in a moment of tranquillity at our spa, where our expert therapist team will help take away any pre-wedding nerves, allowing you to relax and enjoy some well-deserved pampering before your special day.

Make-up for all occasions...

**Delilah Make-Up Lesson.** 55min. £68.00. We apply... you learn.

**Delilah Make-Up Trial.** 45min. from £53.00

*We recommend a trial to ensure you are happy with your make-up on your special day.*

**Delilah Special Occasion Make-Up.** 45min. from £68.00

*Based on consultation.*

## Wedding Celebrations

With the big event coming up it is time to book the perfect wedding celebration party, where the whole group can indulge in soothing spa treatments, eat delicious food and clink flutes of fizz.

This package includes spending the afternoon in the spa with use of the facilities, a glass of fizz on arrival, afternoon tea served at the spa and a 55 minute treatment of your choice. £145 per person.

*You can choose from an array of treatments and day package, using only the very best spa brands.*

*Please don't forget we're here to help at any point, feel free to enquire about our spa menu, or customise your own spa package.*

# 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

£8.00 per person. Please select up to four canapés  
We recommend including at least one vegetarian option

Served cold:

- ☐ Honey, ricotta, glazed fig & walnut tart (v)
- ☐ Smoked salmon  
toasted croûte with shallot & caper dressing
- ☐ Beetroot & ricotta blini gâteau (v)
- ☐ Asian duck taco
- ☐ Carpaccio of Dedham Vale beef  
parmesan croûte with black pepper
- ☐ Sumac crusted halloumi (v)  
melon & mint skewer
- ☐ Poached salmon & horseradish vol-au-vent  
with pickled beetroot
- ☐ 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
- ☐ Pimento spring onion frittata (v)  
with parsley aioli
- ☐ 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
- ☐ BBQ pork sausage roll  
onion jam
- ☐ Lamb belly fritter  
paloise sauce
- ☐ Sesame prawn toast
- ☐ Pumpkin & blue cheese mini quiche (v)

# Starters

Select your starter

- ☐ Crispy duck spring roll  
cucumber noodles, mizuna, spring onion & hoisin
- ☐ Chicken & chorizo pressing
- ☐ Waldorf salad & pickled walnut ketchup
- ☐ 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 on toast  
sweetcorn mousse, charred sweetcorn & Parma ham crisps
- ☐ Hoisin cured salmon  
wasabi emulsion, pickled ginger & shaved fennel salad
- ☐ Tian of poached salmon & prawns  
heritage tomato salad, spiced ketchup dressing
- ☐ 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 (E,G,Mu,Mk,SD)
- ☐ Smoked haddock arancini
- ☐ Caesar salad
- ☐ Ham, egg & chips  
ham hock pressing, crispy truffled polenta, piccalilli gel & potato emulsion
- ☐ Ricotta, heritage beetroot & fig salad (v)  
pickled beetroot purée & music bread
- ☐ Wild mushroom, shallot & gorgonzola tart (v)  
red chicory salad with parsley aiol
- ☐ Kesgrave soups (v)  
A selection of soups available depending on the season



# Main course

Select your main course. The main course price includes starter, main, dessert and coffee with chocolates. Allergen menus are available.

- ☐ **Roast sirloin of British beef** £68.00  
*crispy potato terrine, spinach, wild mushroom tortellini & truffle butter sauce*
- ☐ **Pan fried chicken** £60.00  
*fondant potato, asparagus & pea fricassée, mushroom velouté*
- ☐ **Fillet of beef wellington** £77.00  
*dauphinoise potato, roasted shallots, green beans & Madeira jus*
- ☐ **Pan fried breast of guinea fowl** £62.00  
*confit leg, butternut squash & chorizo risotto, salsa verde*
- ☐ **English duck breast** £65.00  
*duck leg hash beignet, sweet & sour cabbage, caraway roasted carrot*
- ☐ **Rump of lamb** £72.00  
*boulangère potato, peas à la française*

# Fish main

- ☐ **Salmon en croûte** £62.00  
*saffron mash, buttered savoy and chive beurre blanc*
- ☐ **Grilled fillet of seabass** £60.00  
*wokked vegetables, pak choi, Asian broth & crispy noodles*

- ☐ **Chicken and spinach darts** £62.00  
*crushed thyme new potato, pea & girolle mushroom velouté*
- ☐ **Proctors Cumberland curl** £52.00  
*Irish champ mash, tenderstem broccoli, tobacco onions & red wine jus*
- ☐ **Tomato, olive & basil stuffed saddle of lamb** £72.00  
*asparagus & fondant potato*
- ☐ **Rack of Dingley dell pork** £67.00  
*celeriac dauphinoise, BBQ glazed carrots & cavolo nero*
- ☐ **Traditional roast: Sirloin of British beef / Leg of lamb** £62.00 / £65.00  
*garnished with Yorkshire pudding, roast potatoes & red wine jus*

# Vegetarian main

- ☐ **Harissa roasted cauliflower** £57.00  
*Sweet potato & chickpea tagine, chermoula*
- ☐ **Vegetable en croûte** £60.00  
*dauphinoise potato, creamed spinach & sauce Choron*
- ☐ **Harissa roasted hasselback courgettes** £57.00  
*baba ganoush, roasted artichokes, dukkah & coriander oil*

# Barbecue main course

£67.00 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)  
Dane of marinated salmon in chilli, lemongrass and lime

## Selection of salads

- Coleslaw (v)  
Tomato and mozzarella salad (v)  
Mixed leaf salad (v)  
Truffled mushroom and baby onion salad (v)  
Mediterranean roasted vegetable, pasta and pesto (v)  
New potato salad (v)  
Beetroot salad with endive, pine nut and orange salad, yoghurt dressing (v)  
Dill pickled cucumber (v)  
Tabbouleh (v)  
Salad Niçoise  
Vegetable moilee curry (v)  
Dauphinoise potatoes (v)  
Garlic focaccia (v)

## 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.

# Desserts

Select your dessert

- ☐ **Granny Smith cheesecake**  
*stem ginger ice-cream & caramel*
- ☐ **Exotic pavlova**  
*mango, pineapple & kiwi*
- ☐ **Bakewell tart**  
*vanilla ice-cream & raspberry coulis*
- ☐ **Coconut panna cotta**  
*passion fruit jelly, pineapple salsa & mango sorbet*
- ☐ **Classic profiteroles**  
*chocolate sauce & crispy caramel*
- ☐ **Eton mess**  
*with strawberries & mint*
- ☐ **Lemon meringue tart**  
*raspberry sorbet & micro basil*
- ☐ **Chocolate brownie**  
*honeycomb, vanilla ice-cream & caramel sauce*

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

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

- ☐ **Blackcurrant delicé**  
*crème fraîche sorbet, pistachios, brandy snap shards & fennel pollen*
- ☐ **Chocolate tart**  
*caramel sauce, glazed banana, biscotti crumb & Chantilly cream*
- ☐ **Strawberry & white chocolate cheesecake**  
*strawberry ice-cream & mint syrup*

Trio of desserts: £3.50 per person supplement

- ☐ **“Rocky road”**  
*chocolate ganache mousse  
chocolate brownie  
rum raisin ice-cream*
- ☐ **“Strawberry daiquiri”**  
*strawberry meringue cheesecake  
strawberry daiquiri jelly  
lime sorbet*

# Vegan Menu

£58.00 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*
- ☐ **Harissa roasted cauliflower**  
*sweet potato & chickpea tagine, chermoula*

Select your dessert

- ☐ **Chocolate brownie**  
*raspberry gel, crispy raspberries & Swedish glaze*
- ☐ **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

£27.75 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 gherkin, 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 bites

# Evening food

☐ Option 2

## Hog roast

£21.00 per person

Minimum 100 guests, May – September

(Roast Loin of Pork: minimum 60 guests & October - April)

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

£27.75 per person

Minimum 100 guests, May – September

Whole Suffolk pig spit roast, sage & onion pork stuffing

Beef burgers

Procter's Suffolk Pride sausages & onions

Vegetable & halloumi kebabs (v)

Vegetarian sausages (v)

### Served with

All served with apple sauce, relish, ketchup, pickle, piccalilli, mayonnaise, pickled onions, gherkins and 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

£16.50 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

## 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 5

### Cheeseboard - £650 for 50 guests

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

☐ Option 6

### Meat platter - £650 for 50 guests

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

# Evening food

☐ Option 7

## Street food

£20.00 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. Cater for 100% of your guests.

Spanish paella cooked in front of your guests (May – September / minimum of 60 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

"Ultimate fish finger sandwich" 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

Jumbo frankfurter, brioche bun, American mustard, crispy onions & curried ketchup

Tartiflette: crispy potatoes, caramelised onions in a garlic & cream sauce, topped with melted brie (v)

Halloumi & mushroom kebabs with pomegranate couscous & salsa verde (v)

# 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 £45.00 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>	£22.00
2. Served during the meal <i>Half a bottle of house wine</i>	£16.00
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>	£45.00

Fancy something a little different? Our team can suggest bespoke options for your drinks reception.

# Sample wine list

## Champagne

(101) Moët et Chandon Brut Imperial	£95.00
(104) Taittinger, Brut Réserve	£145.00
(108) Bollinger, Special Cuvée	£154.00
(121) Laurent Perrier Cuvée Rosé	£185.00

## English Sparkling

(148) Nyetimber Classic Cuveé, West Sussex, England	£108.50
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## Sparkling Wines

(144) 2020 Prosecco, DOC, Vaporetto NV, Italy	£44.00
(141) 2020 Prosecco Rose, Extra Dry, DOC, Vitelli NV, Italy	£44.00

## White Wines

(371) 2020 Colombard/Ugni Blanc, Cuvee du Roy Sec IGP, Côtes de Gascogne, France	£34.50
(426) 2022 Pinot Grigio delle Dolomiti, Terre del Noce Trentino, Trentino Alto Adige, Italy	£37.50
(441) 2021 Rioja Blanco, Zuri, Luberri, Spain	£40.00
(473) 2021 Sauvignon Blanc Reserva, Don Silvestre, Ochagavia, Rapel Valley, Chile	£41.25
(379) 2022 Picpoul de Pinet St Clair, Luvignac, Languedoc-Roussillon, France	£44.00
(378) 2020 Viognier, 'Elizabeth', Domaine de La Baume, Pays d'oc, France	£47.00
(511) 2022 Sauvignon Blanc, Pencarrow, Martinborough, New Zealand	£44.00
(435) 2020 Gavi del Comune di Gavi DOCG Morgassi Superiore Tuffo, Piedmont	£47.75
(449) 2019 Albarino, Estate Selection, Bodegas Castro Martin, Rías Baixas, Galicia, Spain	£48.50
(490) 2020 Riesling, Mountadam, Eden Valley, Australia	£50.00
(303) 2021 Chablis, Domaine Jean-Marc Brocard, France	£65.50
(401) 2021 Sancerre, Florés, Domaine Vincent Pinard, France	£72.50

## Red Wines

(710) 2020 Cab Sauv, Merlot/ Tannat, Cuvée du Roy Rouge, IGP Côtes de Gascogne, France	£34.50
(791) 2020 Merlot, Morandé Estate Reserve, Maipo Valley, Chile	£43.00
(749) 2020 Primitivo Salento Orion, IGT, Messeria Li Veli, Puglia, Italy	£44.00
(762) 2020 Garnacha Las Martas, Vino de Parcela, Calatayud, Spain	£45.50
(768) 2018 Rioja Crianza 'Sancho Garcés', Bodegas Patrocinio, Rioja & Navarra, Spain	£48.25
(692) 2019 Côtes du Rhône, Mon Coeur, J.L Chave Sélection, France	£48.25
(795) 2019 Malbec,Vista Flores, Catena, Mendoza, Argentina	£48.50
(812) 2017 Cabernet Sauvignon, Mountadam, Eden Valley, Australia	£50.00
(811) 2018 Shiraz, Mountadam, Eden Valley, Australia	£52.50
(821) 2019 Pinot Noir, Pencarrow, Martinborough, New Zealand	£54.75
(690) 2020 Fleurie 'La Madone', Duboeuf, France	£58.00
(977) 2019 Château Montaignillon, Montagne Saint-Émilion, France	£61.50

## Rosé Wines

(551) 2020 Cab. Sauv./Merlot, Cuvee du Pay Rose, IGP, Comte Tolosan, France	£34.50
(552) 2021 Miraflores Côtes du Roussillon Rosé, Domaine Lafage, Languedoc-Roussillon, France	£44.00
(556) 2021 Minuty Prestige Côtes de Provence Rosé, Provence, France	£64.50

## Port

(893) 2010 LBV Douro, Quinta de la Preloda	£72.50
(895) Taylors 10 year old Tawny	£55.00

# 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 £45.00 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	£45.00	x	=
4. Canapés	£8.00	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](http://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](http://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](http://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](http://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](http://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](http://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](http://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](http://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](http://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.thegroomsroomessex.co.uk](http://www.thegroomsroomessex.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](http://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](http://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](http://www.redandblackcasinos.com)  
07810 752 504

## WEDDING STATIONERY

### Polly Pickle Design

Polly Pickle is an award-winning Suffolk design studio specialising in premium stationery; from save the dates to personalised wedding invitations and matching on the day stationery. Gemma’s collections offer a range of beautiful, unique and customisable designs, with the option of including bespoke hand drawn venue illustrations and maps - bringing a serious dose of style to your wedding celebrations.

[www.pollypickle.design](http://www.pollypickle.design)

## 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](http://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/](http://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](http://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](http://www.weddingsingersuffolk.com)



# Our suppliers *continued*

## DECORATIONS

### 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/](http://www.extravorganza.co.uk/)  
07712 187 538

## SOUND AND 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](http://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](http://www.dynamicweddingfireworks.co.uk/special-effects)  
01206 762 123

## WEDDING PLANNERS

### The Wedding Planners

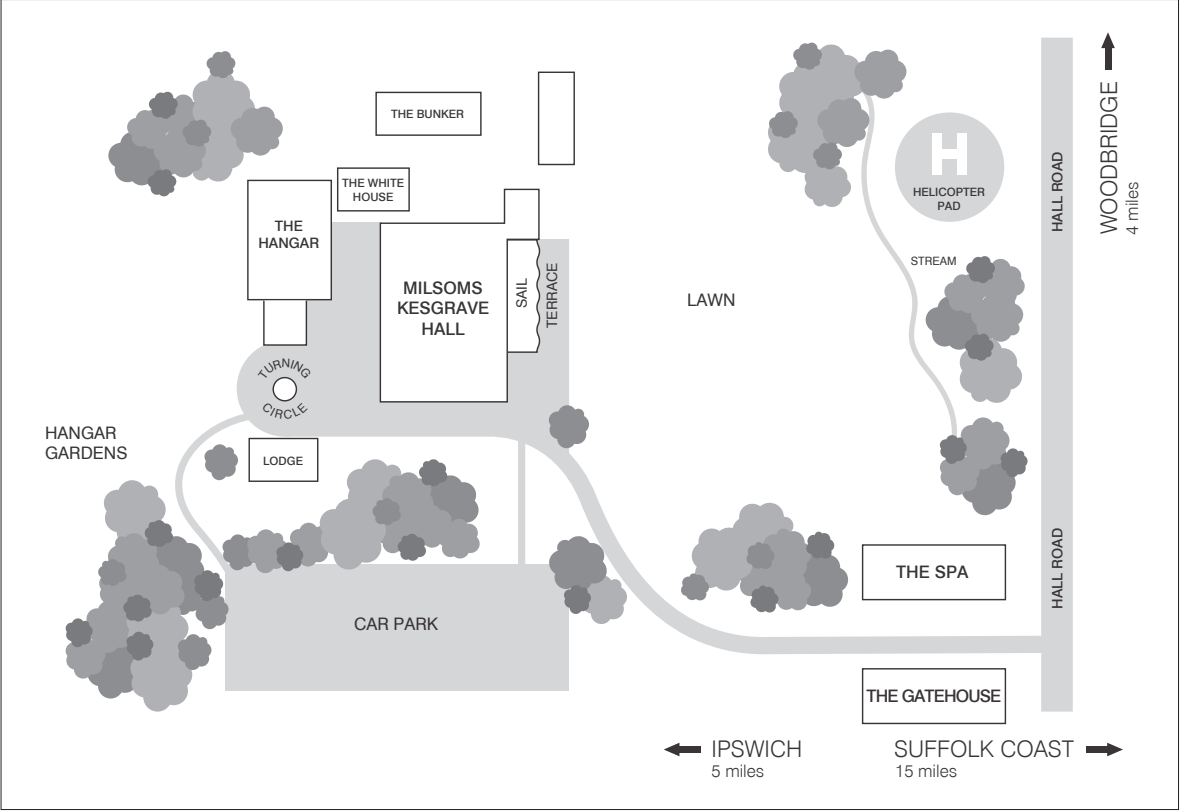
Meet Caroline and Victoria, working together to bring excellence to any party or wedding. Fun, fizz-drinking and fabulous, this duo are the missing piece to your perfect celebration.

[www.thewedplanners.co.uk](http://www.thewedplanners.co.uk)  
07906 705 191 / 07707 023 867

# Where we are

## MILSOMS KESGRAVE HALL

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





*Milsoms Kesgrave Hall, Hall Road, Kesgrave, Ipswich, Suffolk IP5 2PU.*  
Tel: 01473 333 741 Email: [events@kesgravehall.com](mailto:events@kesgravehall.com) Visit: [www.milsomweddings.com](http://www.milsomweddings.com)

