



Ewell Court
House



Weddings at Ewell Court House

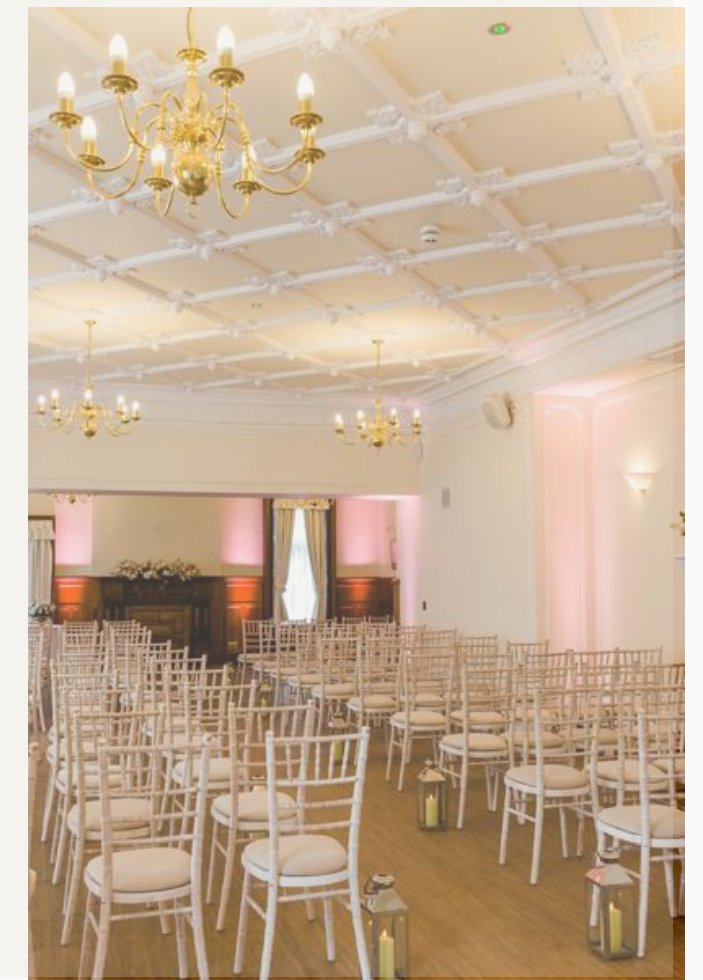
2024 Wedding Brochure

Welcome to Ewell Court House

Ewell Court House is a refined Surrey wedding venue located in Ewell. This gorgeous manor comes steeped in history, dating back to the iconic 18th century. With its fascinating past, elegant interiors, and manicured grounds, the venue offers an idyllic retreat where couples can immerse themselves in a bygone era.

Imagine an amazing setting, an atmosphere, sensational food, attentive service, flowing drinks, great music, happy guests.... Now put yourself at the heart of it all.

At Ewell Court House we pride ourselves on creating the day of your dreams. From curating the smallest details with our experienced planners, to finding the perfect menu to amaze your guests, we are here every step of the way.



Serving great memories - Ewell Court House

Exceptional food & drink

Our story began over 30 years ago when a group of food and hospitality enthusiasts gathered around a kitchen table, united by their love for exceptional cuisine and warm hospitality.

Today, we continue to carry forward that passion, expertly coordinating events that are truly memorable and leave a lasting memory.

Our commitment to great food starts with seasonally and sustainably sourced produce, with a bespoke and creative approach taken to each and every event we deliver.



Attention to detail

We offer an award-winning and comprehensive service for every event.

With a team of experienced chefs, event planners and hospitality professionals, we take pride in delivering a seamless and memorable catering experience every time.

Our commitment to quality, our attention to detail, and our personalised approach have earned us a reputation for being one of the leading catering companies in the UK.

Through your dedicated team, we ensure that every detail is taken care of, leaving you to enjoy your event to the utmost.





Your Venue

Rooms & capacities



Social Suite
Dining 100, Ceremony 100



Ante Room
Standing reception 90



Foyer
Bar area

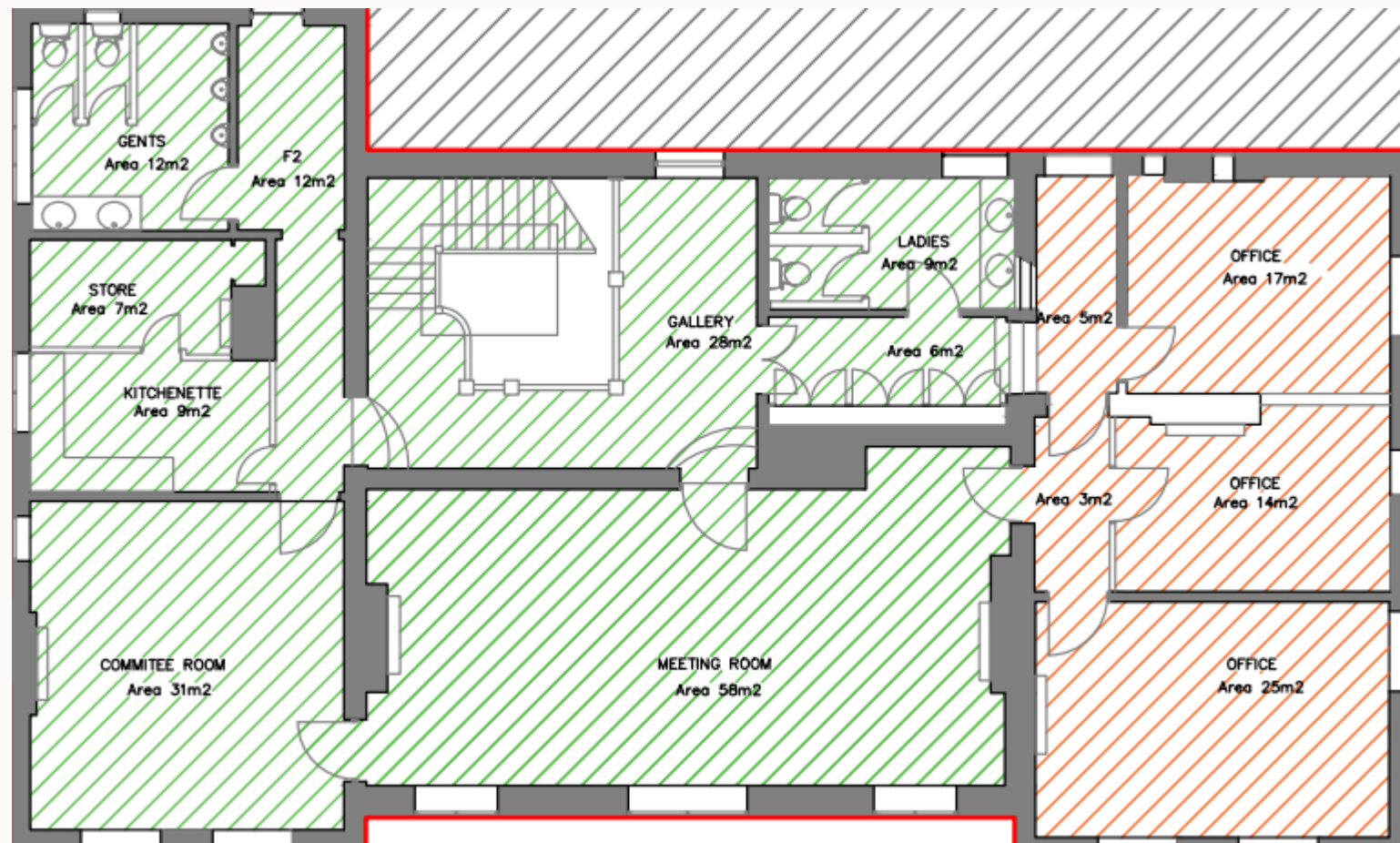


Dressing room

Floor plan

Event space

The world really is your oyster at Ewell Court House...
An unforgettable setting, exclusive hire, award winning service,
sensational food and a tenacity that never settles for anything but
the best.
'We are only as good as our last event' is the mantra for our
reputation and your events' success.



Serving great memories - Ewell Court House



Your Day

Timings

To help you get a better sense of your wedding at Ewell Court House, I will start with a snapshot of timings, which we can refine over time as your ideas and desires become clearer. I have highlighted some key moments in bold for you.

We truly believe that the best way of understanding how your day will work with us is by booking an appointment to walk and talk you through your wedding at the Mansion and our unique approach to planning your day.



12.00pm	The bridal party and beauty team are welcomed to Ewell Court House and are shown to the Pampering Suite to get ready
2.30pm	Guests take their seat in the Social Suite, ready for the Bride to arrive
3.00pm	Your Wedding Ceremony begins in the Social Suite
3.30pm	Married... and now it's time to celebrate!
	Well chilled reception drinks and canapés served on the Formal patio or in the Ante room in case of inclement weather
	Time for photos and mingling, why not think about some background music to set the scene?
5.00pm	The Wedding Breakfast is announced
	Guests are seated and you make your entrance as the newly married couple
5.30pm	A delicious and seasonal three course meal is served
7.00pm	Speeches, toast drinks are served
7.30pm	Formalities over, evening guests arrive and now it's time to party
	Everyone makes their way back into the Social Suite for cake cutting
	You both take to the floor for the first dance
9.00pm	Evening nibbles are served
	Dancing and frivolity continue throughout the evening
11.45pm	Music ends and the bar closes
	The last remaining guests take their leave
12.00am	Guests take their leave

Your package

Monday – Thursday All- inclusive package

£5,500 + VAT

Our fully inclusive packages ensure that everything you need for your special day is included. We understand that you may have something unique in mind to which we are more than happy to create something bespoke to suit your requirements.

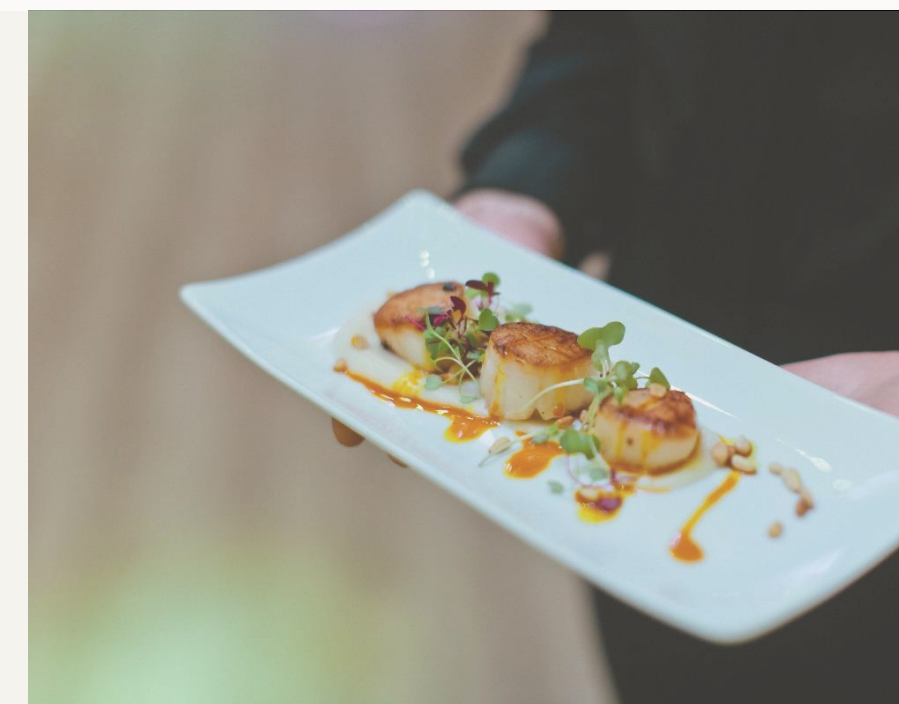
- Two glasses of prosecco per person during your drinks reception
- Selection of 3 canapes
- 3 course sit down meal or buffet meal from our wedding menu
- Half a bottle of house wine per person with the meal
- Glass of prosecco to toast
- Menu consultation and tasting
- Candle holders throughout the house and lanterns to light the entrance
- Our silver cake stand and knife

Minimum number of 50 adult guests required

Children's Packages available

Your Absolute Essentials

- Exclusive use of the house
- Stunning private patio
- Fabulous photo backdrops all year round including a magical private grotto
- Our in-house equipment, tables and furniture as required
- Crisp, white linen and Chiavari chairs
- Stylish crockery, cutlery and glassware
- Dedicated wedding planner and experienced waiting team
- Cloakroom facility available



Your package

Friday – Sunday All- inclusive package

£7,250 +VAT

Our fully inclusive packages ensure that everything you need for your special day is included. We understand that you may have something unique in mind to which we are more than happy to create something bespoke to suit your requirements.

- Three glasses of prosecco per person during your drinks reception
- Selection of 6 canapes
- 3 course sit down meal or buffet meal from our wedding menu
- Half a bottle of house wine per person with the meal
- Glass of prosecco to toast
- Menu consultation and tasting
- Candle holders throughout the house and lanterns to light the entrance
- Our silver cake stand and knife

Minimum number of 50 adult guests required

Children's Packages available

Your Absolute Essentials

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Details

Making it a reality

We have included the following essential furniture and equipment for your special occasion.

- Full field kitchen equipment as required
- Back of house or front of house bar and all equipment
- Bovingdons classic crockery, cutlery and glassware
- Staff uniform and subsistence
- Coat rails and hangers
- Seating for up to 120 guests
- 5ft round tables
- Crisp white table linen
- Elegant white napkins
- Beautiful canape platters



Meet your dream team

Our exceptionally talented professionals bring imagination, inspiration and outstanding service, to every aspect of special events, ensuring an unforgettable event that will leave guests mesmerised.

Based on your guest numbers and event timings, we will build a team to meet all your needs:

Event Managers

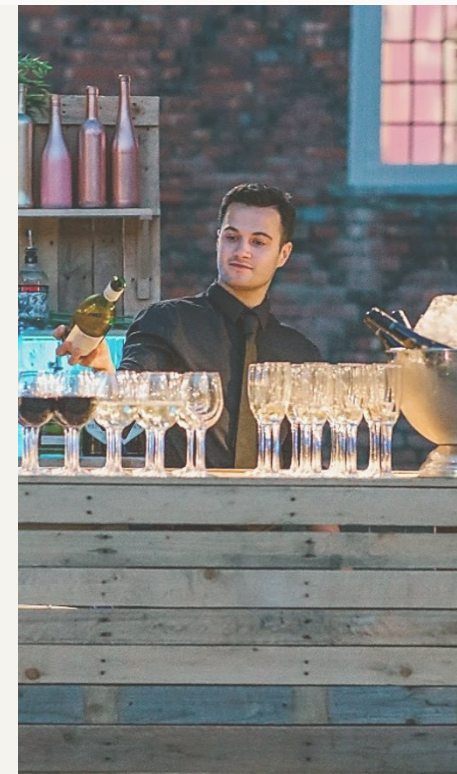
Porters

Waiting Staff

Cloak Room Attendants

Bar Staff

Chefs



Food glorious food

Our suggested dinner menu.

Starter

Scottish seared scallop, burnt cauliflower purée, pine nut and curry oil dressing

Double baked cheddar and Gruyère cheese soufflé with pomegranate salad (V)

Main Course

Beef fillet, truffle pomme purée, wilted spinach, heritage carrots and a red wine jus

Crispy bites of sweet and sour cauliflower and white sesame seeds with rondelles of Thai sticky coconut rice and crisp spring onion (V)

Dessert

White chocolate, caramel and cinnamon apple white chocolate and cinnamon mousse with an inset of rum-marinated spiced apple

Tea, coffee and petit fours



Let's toast the occasion

Please see below our standard menu:

House bubbly

Bel Canto Prosecco , DOC Italy

House white

Hillville Road Chardonnay

House red

Gufetto Montepulciano

Softs

Apple Fez Mocktail

Hildon Still & Sparkling water

We have an extensive list of alternative options, so please refer to our drinks list for a variety of options from Spain, Italy, France.





Evening Food

Favorites

Passed around on platters to keep the dance floor lively!

A quick pick me up

- Cones of loaded chips – with lardons of bacon, grated cheddar and sour cream
- Perfect bacon butties – soft baps, crispy bacon and ketchup
- Cones of chicken goujons and chips with aioli
- Cheddar cheese and farmhouse ham melt on fresh white bloomer bread
- Mini margherita pizzas
- Cones of macaroni cheese bites – with a spiced tomato chutney
- Cones of pea and mint falafels – with smashed orange chickpeas

Street food favourites

- Fabulous hot dogs with caramelized onions and mustard
- Gourmet beef/ veggie burgers – with cheddar cheese, lettuce, tomato and ketchup
- Cones of battered cod and chips with crushed peas and tartare sauce.
- Pulled pork in a crusty roll with apple sauce
- Steak sandwich in a ciabatta roll with onions and a mustard mayo



Cheese & charcuterie

Artisan collection, cheese:

- Soft: Brie de Meaux A.O.C.
Delicious, rich and creamy French Brie
- Goats: Saint Maure
Buttery with citrus notes
- Blue: Cashel Blue
Medium flavor with a melt in the mouth creaminess
- Semi Soft: Epoisses
Mild and pleasantly creamy
- Cheddar: Black Bomber
A creamy extra mature cheddar – a unique texture and a strong taste

Served with a table full of water biscuits, cream crackers, charcoal squares, digestive and Scandinavian crispbread. Whole and sliced seasonal fresh and dried fruit, quince jelly, caramelized onion chutney, fig chutney and piccalilli.



Cheese & charcuterie

Signature collection, cheese:

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- Semi Hard: Cornish Yarg
Nettle wrapped cows' milk pale cheese, creamy and crumbly

Signature collection, meat:

- A selection of Spanish charcuterie
- Homemade scotch eggs
- Farmhouse pork pies
- Seasonal pate

Served with a table full of water biscuits, cream crackers, charcoal squares, digestive and Scandinavian crispbread. Whole and sliced seasonal fresh and dried fruit, quince jelly, caramelized onion chutney, fig chutney and piccalilli.



We would love to hear from you

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