



NONSUCH MANSION



Events at Nonsuch Mansion

Private event brochure

Welcome to Nonsuch Mansion

Nonsuch Mansion is the perfect location for a truly special day. One of Surrey's most sought-after venues, the spectacular Georgian house is set within 300 acres of beautiful grounds and parkland.

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

We are dedicated to the art of creating a stunning event just for you, an occasion that will be talked about and looked back on fondly by everyone involved. We are experts who have managed hundreds of events, created hundreds of styles, delighted many thousands of guests and coordinated hundreds of suppliers.

We are here to listen, guide you through the choices and help you make the decisions that will create the biggest impact for you and your guests.



Serving great memories - Nonsuch Mansion

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.





Rooms & capacities

Rooms & capacities



Orchid room
Dining 120, Theatre 120



Rose room
Dining 50, Drinks reception and Dance floor space



Library
Bar area



Dressing room

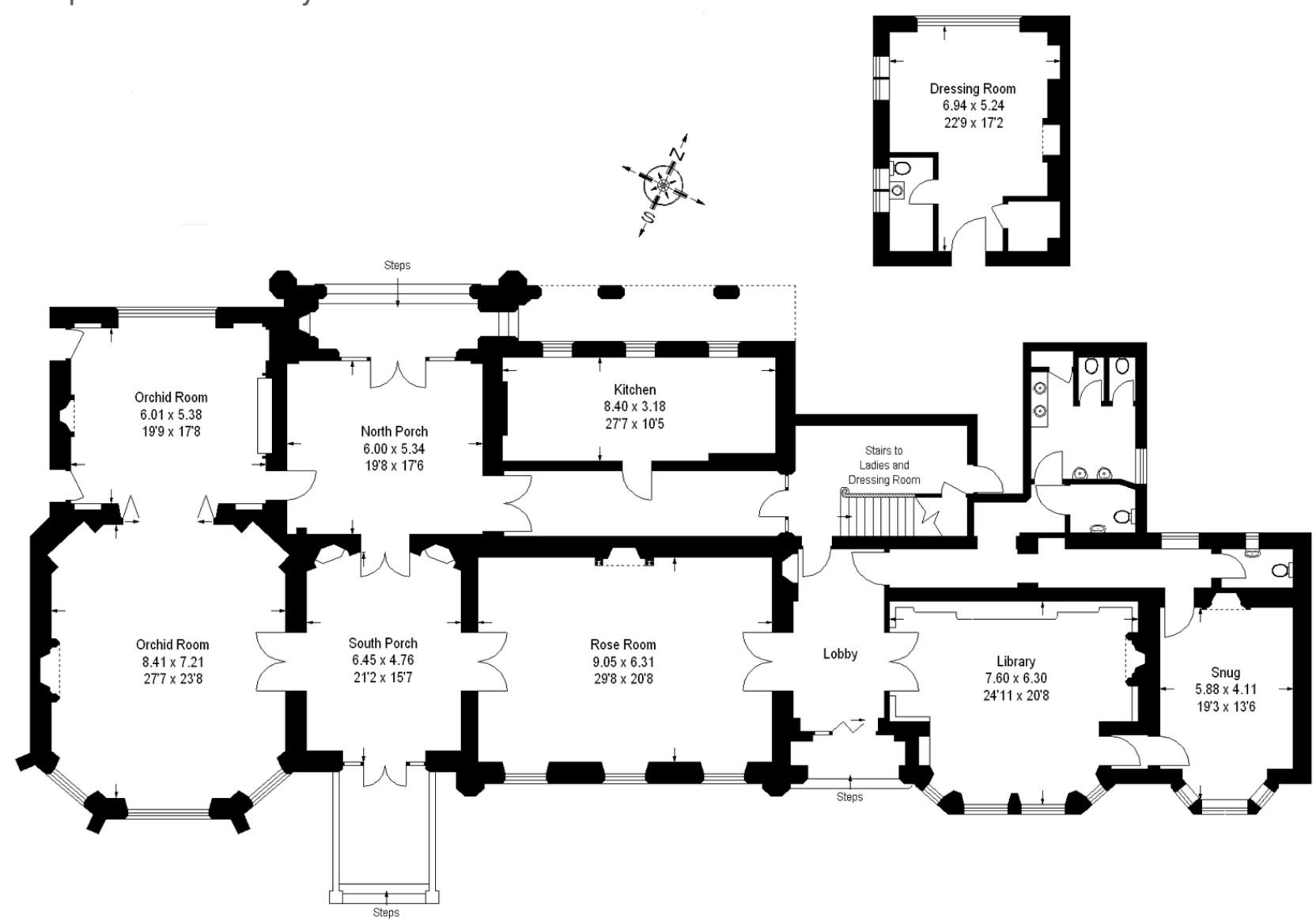


Accommodation
11 bedrooms, 7 bathrooms, 1 lounge

Floor plan

Event space

The world really is your oyster at Nonsuch Mansion...
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.

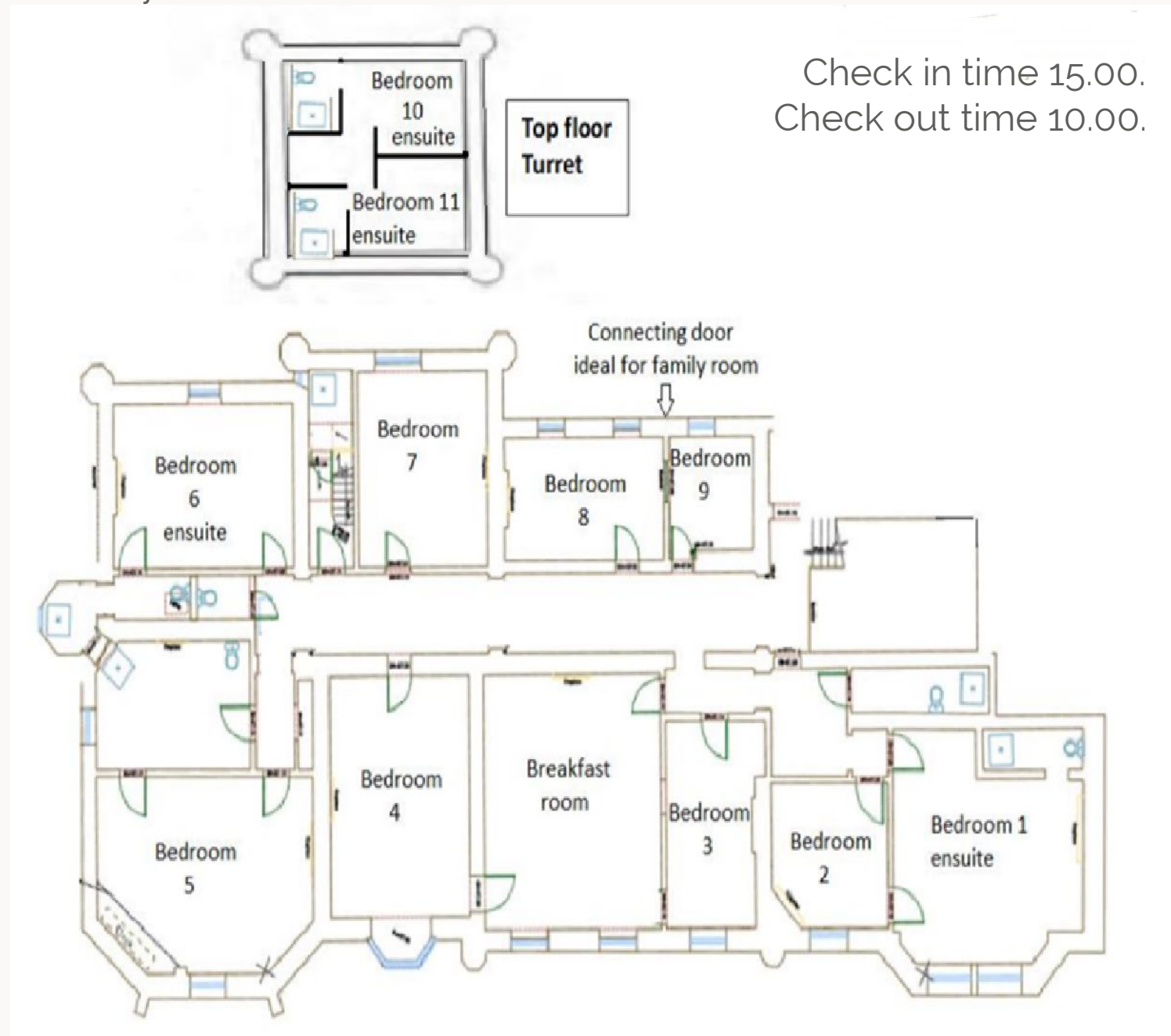


Serving great memories - Nonsuch Mansion

Floor plan

Accommodation

The night doesn't need to end when the music does! Stay the night in our stunning second floor apartment with 11 boutique bedrooms. The cost will be £2,000 per night including a continental breakfast in the large breakfast room from 8 am the next day.





Packages

Seated lunch

Looking for a satisfying seated lunch experience with delicious seasonal cuisine? Look no further! Our seated lunch package is designed to cater to your needs and ensure a memorable event. Our dedicated team will handle all the details, allowing you to focus on the success of your event.

Seated lunch package includes:

- Exclusive venue hire 12pm – 4pm
- Arrival prosecco reception
- 3 course seasonal lunch
- Half and bottle of wine with lunch
- Dedicated staff for smooth event operations

This package is highly customisable, allowing you to tailor it to your specific requirements. Our experienced team will collaborate with you to create a personalised package that perfectly aligns with your needs.

£110 per person (excluding VAT)

Minimum of 50 adults apply

For Friday – Sunday dates between June – September an additional £3,500 + VAT venue hire applies along with a minimum number of 90 adult guests



Afternoon tea

Looking for a special afternoon tea experience in a beautiful setting? Our afternoon tea package is designed to cater to your needs and ensure a memorable event. Our team can either serve your guests at their tables or you can opt for buffet stations for a more leisurely feel.

Seated lunch package includes:

- Exclusive 3 hours venue hire
- Free flowing tea, coffee and soft drinks
- Afternoon tea served on stands
- Dedicated staff for smooth event operations

Ask our team for additions to add in. We can offer anything from drinks on arrival to full 3 hours free flowing packages,

£75 per person (excluding VAT)

Minimum of 30 adults apply

For Friday – Sunday dates between June – September an additional £3,500 + VAT venue hire applies along with a minimum number of 90 adult guests



Canapes

Introducing our extraordinary standing canape event offering! Get ready to elevate your next event with an exquisite culinary experience that will leave your guests in awe. Our dedicated team is committed to ensuring a seamless and successful event from start to finish.

Standing canape package includes:

- 4-hour exclusive venue hire
- Six canapes
- 4-hour drinks package featuring an arrival prosecco reception, followed by free-flowing wine, beer, and soft drinks
- Dedicated staff to ensure smooth event operations

We understand that every event is unique, and that's why our package is fully customisable. Our experienced team will collaborate with you to create a tailored package that perfectly suits your specific requirements.

£100 per person (excluding VAT)

For Friday – Sunday dates between June – September an additional £3,500 + VAT venue hire applies along with a minimum number of 90 adult guests



Canapes and Bowls

Presenting our impressive standing canape and bowl food package! Elevate your event with an exceptional culinary experience that captivates guests. Our devoted team ensures a flawlessly executed and prosperous event.

Standing canapes & bowls package includes:

- 4-hour exclusive venue hire
- Four canapes
- Three bowls
- 4-hour drinks package featuring an arrival prosecco reception, followed by free-flowing wine, beer, and soft drinks
- Dedicated staff for smooth event operations

It's also flexible, so you can tailor it to your exact requirements. Our team will work with you to create a bespoke package that meets your needs.

£115 per person (excluding VAT)

For Friday – Sunday dates between June – September an additional £3,500 + VAT venue hire applies along with a minimum number of 90 adult guests



Fork buffet

Our remarkable fork buffet experience awaits! Prepare to enhance your upcoming event with a delightful culinary affair that will astonish your guests. Our devoted team is dedicated to ensuring a flawless and triumphant event from beginning to end.

Fork buffet package includes:

- 4-hour exclusive hire
- Arrival prosecco reception
- Fork buffet
- Half and bottle of wine
- Dedicated staff to ensure smooth event operations

We acknowledge that each event is one-of-a-kind, which is why our package can be fully tailored to your preferences. Our skilled team will collaborate with you to craft a customised package that perfectly aligns with your specific requirements.

£90 per person (excluding VAT)

Minimum of 50

For Friday – Sunday dates between June – September an additional £3,500 + VAT venue hire applies along with a minimum number of 90 adult guests



Seated dinner

Seeking a refined seated dinner experience with exceptional seasonal cuisine? Introducing our seated dinner package, meticulously designed for an unforgettable event.

Seated lunch package includes:

- Exclusive venue hire 6pm – 12am
- Arrival prosecco reception
- 3 course seasonal dinner
- Half and bottle of wine with the meal
- Dedicated staff for smooth event operations

This package is highly customisable, allowing you to tailor it to your specific requirements. Our experienced team will collaborate with you to create a personalised package that perfectly aligns with your needs.

£130 per person (excluding VAT)

Minimum of 50 adults apply

For Friday – Sunday dates between June – September an additional £3,500 + VAT venue hire applies along with a minimum number of 90 adult guests





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

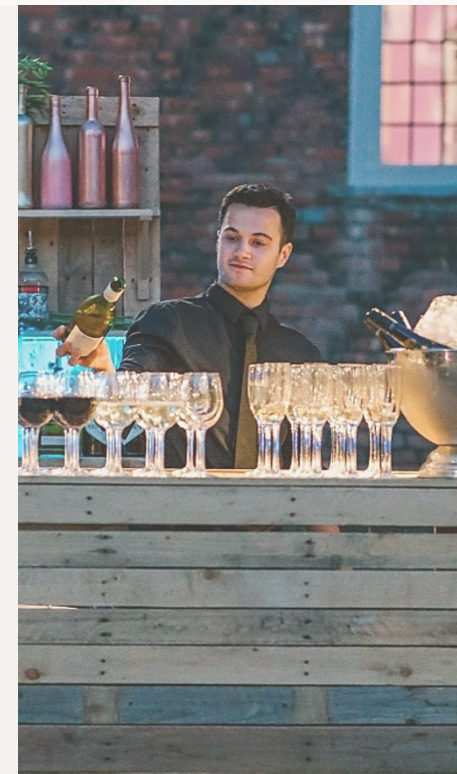
Porters

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

Bantry Bay Chenin Blanc

House red

Dominio de la Fuente Garnacha

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.



We would love to hear from you

Email: events@nonsuchmansion.com

Call: 020 8786 7392

Instagram: @nonsuchmansion

Website: bovingdons.co.uk/venues/nonsuch-mansion

