

#### WELCOME

# WELCOME TO WHITTLEBURY PARK WEDDINGS

Firstly, on behalf of myself and the team at Whittlebury I would like to take this opportunity to congratulate you and your partner on your recent engagement. We understand you have taken the first step in looking to source your wedding venue which is one of the most important decisions you will make in the lead up to your wedding day. We are here to help make that task just that little bit easier. With over 25 years' experience we will do our utmost to ensure that the service given is indicative of the elegant surroundings of Whittlebury Park. We are dedicated to working with you, to assist in anyways required and will aim to make your wedding day relaxing, enjoyable and most importantly, memorable.

Located just 15 minutes from Northampton and Milton Keynes and with several venues within the Park, we offer all-inclusive packages and are fully licensed to hold civil ceremonies. However, individuality matters at Whittlebury and it is for this reason we also offer a 'design your own' wedding package that can be created by you to meet your exact requirements. I have pleasure in enclosing a copy of our current brochure and packages, which I hope will be of interest to you.

When you have had a chance to look through the brochure and get an idea as to the type of wedding you want, we would be delighted to meet with you to show you around so that you can see what an ideal wedding venue Whittlebury Park makes. At this time, we would love to hear your ideas and help put together a detailed proposal for you to consider.

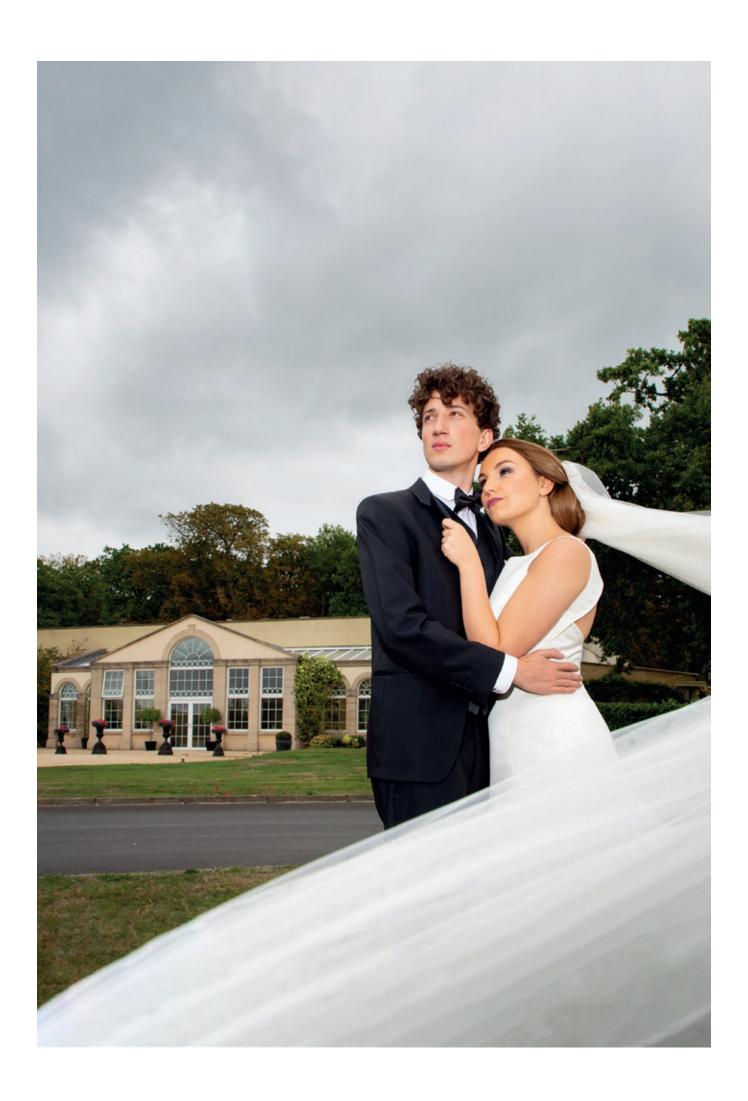
Appointments for viewing are necessary to avoid days where we have events taking place. Saturday mornings are the perfect opportunity to show you around ahead of the day's wedding, however if a Saturday isn't suitable, we will always try to accommodate with an alternative time during the week.

In the meantime, if you have any questions or queries, please contact us on **01327 850441** or email **weddings@whittlebury.com** and we will be delighted to help.

We look forward to hearing from you soon.

Whittlebury Wedding Team





## YOUR WEDDING CEREMONY

# IT WAS THE BEST DAY OF OUR LIVES AND WHITTLEBURY WILL ALWAYS BE A SPECIAL PLACE FOR US NOW. THE NUMBER OF FAMILY AND FRIENDS WHO COMPLIMENTED THE VENUE, THE SET-UP, THE STAFF AND THE FOOD WAS ENDLESS.



Our ceremonies are set out with gold banqueting chairs, red carpet and two fresh flower pedestals as the focal point for the ceremony. If you choose to have a civil ceremony with us, you will need to contact the Registrars' office to discuss availability of dates and fees.

# YOUR WEDDING CEREMONY

The Orangery and The Atrium have been granted a License by Northamptonshire County Council for conducting Wedding Ceremonies, Civil Partnerships & Baby Naming ceremonies in accordance with Section 26(i)(bb) of The Marriage Act 1949 as amended by the Marriage Act 1984.

Northamptonshire Registration Office

Tel: 0300 126 1000

registrationservice@northamptonshire.gov.uk

#### THE ORANGERY

# MAGNIFICENT STONE FLOOR MUSIC FROM THE GRAND PIANO SWEEPING WROUGHT IRON STAIRCASE

# A STUNNING SETTING FOR A DAY YOU'LL NEVER FORGET.



Orangeries became fashionable in the Georgian period and some wonderful examples of these beautiful buildings still survive today and are ideal for entertaining. The Orangery is a stunning wedding venue licensed for civil ceremonies. The classical ceremony hall allows couples to arrive in style with your chosen music playing on the grand piano, ideal for anyone wishing to make a grand entrance down the sweeping wrought iron staircase.

It has large entrance hall for drinks which leads into the banqueting room seating up to 120 guests during the day and additional guests for the evening reception. It also has a fully licensed bar and a private courtyard. There is a side hall with cosy leather sofas for those who want to relax and chat.

A fabulous dance floor completes this spacious venue. The photo opportunities are endless, with a magnificent waterfall and beautiful countryside.



# THE PAVILION

# LARGE TERRACE AND LAWN LOOKING ONTO ACRES OF PARKLAND



The Pavilion opens out onto a large terrace and lawn with woodland running along the side and a balcony for photos.

The banqueting room seats up to 150 guests and is styled to resemble a marquee with a white lining in the summer, and a starlight ceiling in the winter with crystal chandeliers. The large bar area adjoining the banqueting room has a classical fireplace and is furnished with comfy leather sofas.





Photo courtesy of @roostain.com



## THE ATRIUM

# A BIG THANK YOU FOR ALL YOUR HELP IN THE PLANNING OF OUR WEDDING. WE HAD AN AMAZING DAY. YOU WERE FANTASTIC IN HELPING US PLAN AND ORGANISE EVERYTHING IN ADVANCE. YOUR ADVICE WAS GREAT AND VERY WELCOME.



The impressive entrance hall and terrace room offers a grand welcome for you and your guests on arrival. The spacious Atrium has stunning views from the panoramic balconies that surround this building and offers the perfect backdrop for your wedding. The Atrium is the most versatile venue as it can seat can seat between 30 - 400 guests.

It is also licensed for civil ceremonies, and provides maximum flexibility for your special day.



#### **ACCOMMODATION**



## THE PADDOCKS

Accommodation at The Paddocks offers 41 pleasantly and individually furnished en-suite bedrooms. Single, twin and double rooms are available along with a limited number of family and disabled rooms. It is only a short walk from Whittlebury Hall to The Paddocks bedrooms, and parking is available directly outside the bedrooms.

In room facilities include:

- Tea and coffee making facilities
- · Hair dryers
- Freeview TV
- Complimentary Wi-Fi



# CLASSIC BEDROOM

Each Classic room comes with the option of choosing a double bed or twin beds.

In room facilities include:

- Television
- Complimentary Wi-Fi
- Trouser press, iron and ironing board facilities
- Hairdryer
- Bathroom amenities
- Mini fridge
- Tea and coffee tray



# **CLUB ROOMS**

Each Club Room comes with the option of choosing a double bed or twin beds. In addition you will receive luxurious bathroom amenities, bathrobe and slippers, wine and water, tasty treats in the room and a daily turn down service upon request.

In room facilities include:

- Television
- · Complimentary wi-fi
- Trouser press, iron and ironing board facilities
- Hairdryer
- Bathroom amenities
- Mini fridge
- Tea and coffee tray



## **ACCOMMODATION**

# WE HAD A MARVELLOUS TIME AND IT WILL BE A VERY SPECIAL DAY TO REMEMBER, AND LOOK BACK ON.



# **SUITES**

To make your stay extra special why not stay in one of our five suites. Each suite is individually designed, four of which are located on the front corners of the building, providing superb views over the golf course and the Northamptonshire countryside.

The rooms are spacious, offering a lounge and dining area should you wish to entertain. The suites also offer luxurious bathroom amenities, fluffy bathrobes, slippers, wine and

water, tasty treats and a daily turn down service upon request. They also have sumptuous bathrooms, all with double showers.

In room facilities include:

- Television
- Complimentary wi-fi
- Trouser press, iron and ironing board facilities
- Hairdryer
- Mini fridge
- Tea and coffee tray

Preferential rates available, call your Wedding Coordinator for more information.

















Whittlebury, Northamptonshire, NN12 8QH
Telephone 01327 850441
E-mail: weddings@whittlebury.com whittlebury.com/weddings









# ALL-INCLUSIVE WEDDING PACKAGES

# PACKAGE INCLUDES:

- Venue hire
- · Reception flowers
- Chair covers
- Prosecco
- 4 course seasonal meal
- Half a bottle of wine (per person)
- Prosecco toast
- · Wedding cake, stand & knife
- · Evening food
- DJ & disco
- Dedicated wedding co-ordinator
- 4 Ball golf voucher
- · Complimentary menu tasting for couple

# OPTIONAL EXTRAS

- · Licensed for civil ceremonies
- Accommodation is available to reserve for your wedding guests

Package price offers valid for bookings until 31st March 2020. Bookings from 1st April 2020 onwards are subject to a 5% minimum price increase. Package & accommodation are subject to availability; booking terms and conditions apply, as detailed on our website.

# PRICES 2019-2020

Prices inclusive of VAT.
Based on 75 day plus 25 evening guests.
\*Subject to availability.
Additional guests can be added.

# **CONTACT US:**

To take advantage of this fabulous promotion, contact our dedicated wedding planners on 01327 850441 now for an appointment to view our three stunning venues set in historic oak parkland.



# WEDDING TARIFF

# WEDDING CEREMONY AT THE ORANGERY

ORANGERY CEREMONY £850

The magnificent stone floor ceremony hall has a sweeping wrought iron staircase and the Orangery Hall will be set out with gold banqueting chairs and red carpet. Two fresh flower pedestals will be the focus point for the ceremony as well as music from the grand piano.

You can have a Wedding Ceremony at The Orangery but still one of the other venues for your reception. Reduced rates can apply for weddings Sunday to Friday (excluding bank holidays) and during the months of November to March inclusive at the Wedding Co-Ordinator's discretion.



# Wedding Ceremony at the Atrium

ATRIUM CEREMONY £600

Licensed for ceremonies this venue has large balconies with spectacular views across the ancient oak parkland and beyond making it ideal for holding the ceremony and reception at the same venue.



# HIRE OF VENUE THE ORANGERY, THE PAVILION OR THE ATRIUM

MON - THU	£1,000
FRI & SUN	£2,000
SAT	£2,750

All your help and attentiveness was really outstanding, I will be recommending you to everyone.



# CANAPÉS

Canapés

£8.95 per guest

# **INCLUDES:**

Please choose <u>three</u> from the following list to accompany a selection of marinated olives:

- · smoked salmon blinis with lemon zest & caviar
- peppered pastrami with tomato chutney & capers
- cucumber & goats cheese, cannelloni with beetroot crisp
- prawn & crayfish bound virgin mary sauce
- pesto marinated bocconcini & cherry tomato brochette
- prosciutto ham with black olive tapenade, roquette & parmesan
- · crab with chilli & coriander en croute
- Moroccan chicken with apricot on mini naan bread
- · vegetable & wasabi sushi
- honey roasted vegetable tartlet
- parmesan cheese sables
- · mini asparagus quiche
- salt cod & horseradish fish cake topped lemon gel\*
- seared scallop wrapped in pancetta with pea puree\*
- smoked cheese & red onion arancini \*
- confit of duck & hoisin wonton \*
- bite size Yorkshire puddings topped with rare roast beef \*
- halloumi & mushroom duxelle \*
- scotch quail egg \*

Upgrade your canape selection further for an additional £3 per person per extra canape choice.

# ADDITIONAL EXTRAS

**Sorbets** - lemon, passion fruit, Prosecco or Bellini £3.95 per guest

**Cheese Course -** British cheeses, celery, grapes & biscuits £9.95 per guest

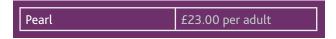
Cheese Platters - A mixed sharing platter of British cheeses including mature cheddar, Northamptonshire blue and Somerset brie with celery, grapes and biscuits £75 per table of 10

<sup>\*</sup> served warm



# DRINKS PACKAGES

# PEARL:



#### TO INCLUDE

- Celebration drink on arrival or after the Ceremony of Bucks Fizz or Cranberry Sparkler (Allowing one glass per adult)
- House wine (white, red and rose)
   (Allowing half a bottle per adult)
- Toast: Sparkling wine (Allowing one glass per adult)

Upgrade per adult: Prosecco £2

# SAPPHIRE:

Sapphire	£25.00 per adult
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# TO INCLUDE

- Celebration drink on arrival or after the Ceremony of Glass of Pimms or Prosecco and/or bottle of beer (Allowing one per adult and / or a 50 / 50 Split of the Above Per Adult)
- House wine (white, red & rose)
   (Allowing half a bottle per adult)
- Toast: Prosecco or Rose Prosecco (Allowing one glass per adult)

Upgrade per adult: House Champagne £5

# DIAMOND:

Diamond £30.00 per adult

#### TO INCLUDE

- Celebration drink on arrival or after the Ceremony of Kir Royale – Bellini – Mojito (Allowing one glass per adult)
- Choice of wine from Whittlebury's wedding wine list (Allowing half a bottle per adult) choices include:
   Sauvignon Blanc, Pinot Grigio, Chenin Blanc Merlot, Shiraz, Rioja
- Toast: House Champagne (Allowing one glass per adult)

Upgrade Celebration Drink to House Champagne: (£1.25 with a Top Up £7.50)

**Upgrade per adult:** Laurent Perrier Champagne £5 or Laurent Perrier Rose £7.50

# ADDITIONAL EXTRAS

Cocktails for your drink on arrival or after the Ceremony from below for £6 (Allowing one glass per adult)

Bramble - Gin, lime, sugar & Chambord

**Cosmopolitan** - Lemon Vodka, Triple Sec, cranberry juice & splash of lime

Whittlebury Bellini - Smirnoff Gold, peach puree & Champagne

**Grace Kelly -** Havana Rum, Crème De Fraise, sugar & Champagne

Mojito - Havana 3, sugar, mint, lime juice and soda



# **BRONZE MENU**

# Chef's Homemade Soup of your choice

**Favourites** 

mushroom & truffle with sour cream, chunky leek & potato with chives roast tomato & basil with pesto cream, sweet potato & squash with maple croutons carrot & coriander with toasted sesame seeds

# **Compression of Melon**

accompanied with honey roasted fig & Prosecco sorbet

# Classic Caesar Salad

crispy bacon, ciabatta croutons & parmesan shavings

# **Smooth Chicken Parfait**

with red onion marmalade & toasted brioche

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# **Honey Glazed Duck Breast**

Anna potato, braised leek, burnt orange & baby onion jus

## **Duo of Pork**

confit shoulder, crispy belly, crushed celeriac served with mustard mash & a pea & cider café au lait

# Supreme of Chicken wrapped in Prosciutto

roast chorizo, basil mash, finished with salsa verde, glazed carrots, French beans

# Pave of Fresh Salmon with Lemon & Chive Beurre Blanc Sauce

accompanied with charred courgette green beans & scallion crushed new potatoes

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#### Salted Caramel Chocolate Brownie

with honeycomb & vanilla ice cream

# Apple Crumble Cheesecake

cinnamon anglaise, red apple macaroon

Cherry & Amaretti Panacotta with Biscotti Crisp

# **Profiteroles & Maltesers**

Filled with maltesers cream, finished with a minted milk chocolate syrup

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Freshly Brewed Tea & Coffee with Mint Truffles

£39.50 per person

Please choose ONE selection from each course for your guests



# SILVER MENU

# Warmed Wild Mushrooms on Brioche

Gruyere cheese toasted brioche & caramelised onions, crispy fried rocket, tomato oil

# **Duo of Salmon & Prawns**

poached salmon & succulent prawns, baby capers, soused cucumber with bloody mary sauce

# **Indian Spiced Chicken Terrine**

cucumber riata, poppadum crisp, sweet pea cress

# Truffled Egg & Ham

pressing of ham hock, warm truffled egg, cheese straw & potato crisps

#### **Corn fed Chicken Breast**

roasted gnocchi, crushed peas, confit plum tomato, charred corn & shallot salsa

# Traditional Roast Rump of Beef & Yorkshire Pudding

roast potatoes, crushed root vegetables & roast red onion, red wine jus (Sirloin supplement £3.50 per person)

# Rosemary Roasted Rump of Lamb

creamy bacon mash, green bean bundle with a rich redcurrant & haricot bean jus

## **Seared Fillet of Seabass**

lemon, pea & fennel risotto, confit tomato & rapeseed dressing

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# **Croissant Butter Pudding**

orange chocolate chip ice cream

# **Glazed Lemon Curd Tart**

raspberry sorbet, ginger snap shard

# **Strawberry Eton Mess**

vanilla bean cream, Italian meringue & mint gel

# Irish Cream Crème Brûlée

crushed berries, almond praline

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Freshly Brewed Tea & Coffee with Mint truffles & Macaroons

# £42.50 per person

Please choose ONE selection from each course for your guests



# **GOLD MENU**

## **Rhubarb Gin Cured Salmon**

mango & soused cucumber salad, rye bread crisp

# Beef & Dark Soy Consommé

beef & wasabi wonton, vegetable noodles

# **Parfait of West Country Crab**

quail egg, crab crème fraîche, caper & raisin rapeseed dressing, brown bread croutons

# Warm Wood Pigeon Salad

baby artichoke, pickled onion & watercress salad

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# **Honey Glazed Duck Breast**

confit duck wonton, rosti potato, grilled asparagus, braised chicory, pickled cherry jus

# **Beef Wellington**

smoked butter mash, roasted red onion, confit cherry tomatoes, green beans with Madeira jus

# Pave of Chalk Stream Valley Trout

braised fennil, garlic roasted gnocchi, bacon & red pepper jam, avruga caviar butter sauce

# Herb Crusted English Lamb Saddle

dauphinoise potato, salt baked celeriac, sticky red cabbage tart with rosemary jus

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# Tiramisu

Italian classic dessert with mascarpone, coffee & chocolate

# Wild Strawberry & Crème Fraîche Cheesecake

with strawberry coulis & mint macaroon

# **Chocolate Indulgence**

dark chocolate truffle, milk chocolate & salted caramel macaroon, white chocolate tart & raspberry sorbet

#### **Banoffee Tart**

caramelised banana, vanilla crème friache, toasted coconut

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Freshly Brewed Tea & Coffee with Warm Madeleines & Lemon Curd

# £46 per person

Please choose ONE selection from each course for your guests



# VEGETARIAN MENU

# **Starters**

Please note:

It is only necessary to choose a special vegetarian or vegan starter for vegetarian guests when your main choice starter is non-vegetarian

# Compression of Melon

accompanied with honey roasted fig & Prosecco sorbet

## Warmed Wild Mushrooms on Brioche

Gruyère cheese toasted brioche & caramalised onions, crispy fried rocket, tarragon oil

# **Chilled Plum Tomato Pressing**

cream cheese & chive filled profiteroles

# Goat's Cheese & Cucumber Cannelloni

creamed goats cheese, textures of beetroot, rye bread crisp

Marinated Vegetable Salad \* (suitable for vegans)

baby vegetable & confit tomato salad, truffle dressing

# **Main Courses**

# **Carrot & Courgette Charlotte**

filled with wild mushrooms spinach & feta cheese & basil cream

# **Pumpkin Tortellini**

salt baked celeriac, roast garlic puree, celeriac & pumpkin crisps sage dressing

# **Stuffed Beef Tomato**

filled with chick peas, halloumi cheese & persian style with green vegetable salsa

Pea & Mint Arancini\* (suitable for vegans)

grilled asparagus, baby vegetables & truffle salad

**Butternut Squash & Shallot Tart Fine\*** (suitable for vegans)

braised shallot, garlic puree, roquette salad

# **Vegan Desserts**

**Poached Peach** 

poppy seed syrup, macerated strawberries

**Lemon Curd Tart** 

raspberry sorbet & honeycomb

Vanilla Panna Cotta

pineapple crisp, coconut sorbet

**Dark Chocolate Mousse** 

dehydrated cherries & ginger snap shard



# CHILDREN'S MENU

Children's Menu

£15 per child

# **INCLUDES:**

# Children aged 10 and under are offered two children's menu options:

Either: 1/2 portion of your chosen adult menu at half the menu price.

**Or:** If choosing from the children's menu, please choose one of the following options from each course.

## **Starters**

- · tomato soup
- · dough balls with garlic mayo
- · seasonal melon with fruits
- nachos & tomato salsa

# Main courses

- macaroni cheese
- · battered chicken, chips & beans
- · sausages & mash with gravy
- · fish fingers, peas & wedges
- · beef or vegetable pasta bolognaise

# **Desserts**

- Ice cream freakshakes vanilla with marshmallows & cookie
- chocolate brownie, white choc sauce, chocolate buttons
- fresh fruit meringue with cream or ice cream

Please note all children eating from the children's menu must eat the same choice.

# CHILDREN'S DRINKS:

Included in the cost of the children's meal is a glass of squash or fruit juice (depending on age) on arrival from Church or after the ceremony and a soft drink with the meal. Parents are responsible for ensuring no underage drinking of alcohol.

# CHILDREN UNDER 2:

Whittlebury Park makes no charge unless a meal has been specifically requested and will heat food supplied by parents.



# EVENING MENUS

Traditional Finger Buffet

£15.50 per person

# Please choose <u>six</u> items from the following list:

#### Sushi to include

seafood sushi, wasabi mayo vegetable sushi, dipping soy

# Bite size burgers to include

cheese burger, fried onions & American mustard kofta lamb burger, lemon hummus

# Selection of wraps to include

tuna spring onion mayo hummus, red pepper & crumbled feta guacamole and halloumi BBQ pulled pork roll, shredded cabbage, American mustard

# Selection of bridge rolls

tarragon poached chicken & bacon crumb marmalade glazed gammon and pear egg mayo mustard cress salmon & lemon mayonnaise

# Warm Whittlebury favorites

cocktail spring rolls, vegetable samosas sausage rolls, hot sausages with mustard dip chicken tikka pieces, onion bhajis with a yoghurt dip, chicken & chorizo mini skewers smoked cheese & red onion arancini hoisin & toasted sesame chicken, spring onion & pickled veg hirata bun, cajun spiced potato wedges with jalapeño and coriander

Additional items may be added £2.95 per person. (80% of total guests attending must be catered for (incl. children who will be charged for at £7.75 per child).

Where the evening guests far outweigh the confirmed day guests then catering will be based on all evening guests plus half day guests.

Please ask your wedding planner for allergen information.

Pig Roast £15.50 per person

minimum for catering of 100 guests Served outside weather permitting

# Hand Carved by Chef

Designed to eat in a bap and served with sage & onion stuffing, apple sauce, coleslaw and a mixed green salad

Vegetarian & Halloumi kebabs are also available

(Please note everyone must be catered for (incl. children at £7) and the above price quoted is applicable to evening receptions only)

On the Skewer £15.50 per person

(BBQ'd outside weather permitting)

Vegetarian skewers will be provided for everyone Please choose two from the following selection:

Halloumi, chicken & chorizo - chicken kebabs with onions & peppers, lamb, maple & mint beef & habanero chilli

Vegetable brochettes v - accompanied with a diced salad of cucumber and tomatoes. Spicy potato wedges with sour cream dip per table.

Bacon Bagels £9.25 per person

With a selection of relishes & fries Tomato, onion, mushroom & spinach frittata

Fish'n'Chips £10 per person

Battered fish accompanied with chips & lemon

# **OPTIONAL EXTRAS:**

A selection of mini desserts – pavlovas, chocolate éclairs, fresh fruit tartlets lemon meringues, banoffee triffle chocolate cups can be added to any of the above evening menus for £4.50 per person

**To finish the day** - hot chocolate & mini donuts £4 per person



# SPECIAL TOUCHES

# HEN PARTIES:

Indulgent Afternoon Tea from £29.95 per person

## TO INCLUDE

- · Traditional Afternoon Tea
- · Private Room on request
- Glass of Prosecco per person
- · Decorated table and balloons

Ultimate Tribute Night from £139 per person

## TO INCLUDE

- Tribute night of your choice (inclusive of three course dinner)
- Overnight accommodation with breakfast
- · Heat and Ice Experience on day of arrival
- 25-minute treatment
- · Decorated table and balloons

Couture Retreat with Booster Treament from £129 per person

## TO INCLUDE

- Overnight accommodation with breakfast and three course dinner
- · Heat and Ice Experiences
- Two course lunch
- 25-minute treatment
- · One upgraded bedroom

# STAG PARTIES:

Golf Packages from £55 per person

## TO INCLUDE

- Tea, coffee and bacon rolls
- 18 holes of golf (9 holes available)
- Lunch
- · Three course evening meal

Golfers Getaway	from £99 per person

#### TO INCLUDE

- 18 holes of golf on day of arrival and departure unlimited
- · Three course evening meal
- Accommodation
- · Full English breakfast

# Extras for Both Hen and Stag Packages

Clay Pigeon Shooting	£30 per person
Archery	£30 per person
Segway	POA
Quad Biking	POA
Cocktail Making	POA

These rates vary depending on the number of guests so please enquire at the time of booking and a member of our team will be able to help.



# ADDITIONAL EXTRAS

# HAIR AND MAKE-UP

Contact your Wedding Coordinator for more details on hair, beauty and grooming packages.

# PRIVATE DINING

Three course dinner served in a private room prior to your wedding day - £40 per guest









THANK YOU SO MUCH FOR ALL YOUR HELP TIME AND PATIENCE. YOU MADE OUR DAY SO SPECIAL AND WE REALLY APPRECIATE IT. YOU TRULY ARE AN AMAZING WEDDING COORDINATOR.



# WEDDING CHECKLIST

WHEN YOU GET ENGAGED	Do a few run-throughs of your hairstyle and makeup
Settle on your budget	so you can test out products and make tweaks to
Start gathering names and addresses for your guest list	final look
Narrow down your potential date to two or three	5 MONTHS BEFORE
Research locations for your wedding venue	Make arrangements for any rentals (tables, chairs,
Create a wedding website	linens etc) you need
12 months before	Arrange any additional sound equipment you'll need to provide music for the ceremony and reception
Hire a photographer. Don't procrastinate. Many photographers are full booked up to a year in advance	4 MONTHS BEFORE
Begin shopping for wedding dresses	
Choose your bridal party and attendants	Choose men's attire and make necessary alterations
Finalise date after considering venue ad photographer availability	<ul> <li>Purchase any other bridal accessories including shoes and lingerie</li> </ul>
Send out 'save the date' cards	3 months before
Selid out. Save the date Calds	Book accommodations for your wedding night
11 months before	
Plan ceremony and reception décor	2 months before
Set up an appointment with your florist to decide what type of bouquets and centrepieces you need	Finalise the menu with your caterer. Don't forget drinks. If alcohol is not included in your catering bill,
Book your caterers	ask about bringing your own
10 months before	6 weeks before
Finalise your guest list	Purchase wedding bands
Set up gift registries	Confirm number of bouquets, centrepieces etc
Search for an officiant or have a friend or family	with florist
member get ordained to perform the ceremony	4 WEEKS BEFORE
Choose ceremony and reception music. Test out your	Finish any DIY/handmade items
playlist a few times before the big day so you know what	Fillish any Diffination age items
music is best during the dancing versus dinner time.	2 weeks before
9 months before	Get your local marriage licence lined up
Order your gown and have any necessary alterations done	<ul> <li>Create a wedding day schedule and pass it out to important parties (including photographer)</li> </ul>
	Give a final guest head count to the caterer
8 MONTHS BEFORE	Finalise seating chart
Order hair accessories	Confirm all vendors arrival or delivery times on the
Order jewellery	wedding day
Plan and book your honeymoon	Happy Wedding Day!
6 months before	Have a trusted friend or family member handle
Edit, proof and print your wedding invitations.  Don't forget the envelope and stamps!	cheques for vendors to be paid on the wedding day.