WHATTON HOUSE

A WONDERLAND WEDDING VENUE

BROCHURE 2022

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tipisatwhattonhouse.co.uk

WELCOME TO WHATTTON HOUSE

Hidden away in Leicestershire is Tipis at Whatton House.
A unique tipi venue where laidback luxury fuses with rustic outdoor vibes.
It's our mission to make sure you have a stunning wedding day, providing you with a premium tipi experience and all the trimmings.

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"Where laid back luxury fuses with rustic outdoor vibes"

THE VENUE

Our exclusive tipi wedding venue in Leicestershire is filled with pockets of magic in every corner. The tipi spaces are striking, spacious and stylish. As the evening draws in, they light up with thousands of fairy lights, creating an enchanting wow-factor element.

It's not just the tipis that will have you swooning... The grounds will transport you to a secret garden, with a tranquil forest area, pristine lawns and beautiful blooms galore. Wander along the winding pathways and steal a few moments together as newlyweds, while soaking up the spectacular views of the Leicestershire countryside.
Tipis at Whatton House is also home to a charming restored wooden foot bridge across an expansive and peaceful pond, which provides couples with picture-perfect photo opportunities, as well as the iconic swing!

"Explore the beautiful grounds for those perfect photo opportunies to have your guests swoon"

OUR TIPIS

Our team endeavour to bring you a luxurious experience, with a selection of prestigious suppliers at our fingertips, the bonus of total flexibility and a memorable location. Within the tipis you'll find solid wooden flooring, geometric decking and bespoke wooden furniture. Our luxe lounge areas are filled with chesterfield sofas, armchairs and of course, our famous firepits, where you can roast marshmallows to your heart's content.

The outdoor space is also dreamy during golden hour, so relax in the sunshine with a cocktail (or two), chill out with your friends and family over the firepits and enjoy every second of being with your loved ones. Tipis at Whatton House has all the home comforts you could ever need, sprinkled with just the right amount of luxury.

It's a one-of-a-kind wedding venue where you can really make it your own – we want you to get wildly creative and really let your personalities shine through.

A wedding day that's totally cool, utterly authentic and completely yours.

"The hard to beat backdrop will make you never want to leave"

WHAT'S INCLUDED

We're a super chilled, friendly, and experienced bunch at Tipis at Whatton House and we want to make wedding planning a breeze for you. As part of our services, we make sure all bases are covered, so you can concentrate on the important stuff. With that in mind, here's what you'll get when you book Tipis at Whatton House...

- Three giant tipis and a chill out tipi, all linked together so you've got a warm, welcoming and large space to wine, dine, dance and celebrate.
- Tables and benches to seat up to 150 people.
- Seating and table plan options (we've got oodles of ideas you'll adore)
- Access to the venue the day before so you can style the space (without being rushed)
- Solid wooden flooring throughout the tipi (everyone wearing heels will thank you, trust us)
- Fire-pits inside – toasted marshmallows, anyone?
- Fairy lighting throughout the inside of the tipi and festoon lighting outside for that extra magic
- Luxury on-site loos
- Car parking on site
- Did we mention our incredible team who will always go the extra mile?
- Chill out area for when you need a little R&R consisting of chesterfield sofas, armchairs and a fire pit to create a serious ambience
- A luxury onsite bar, with all the booze you desire and easily paid for with cash or card
- Dance the night away on our dance floor with the biggest disco ball you have seen for that party vibe

"Our tipis are totally cool, utterley authentic and completely yours"

YOUR CEREMONY

And just when you didn't think things could get any better, we're thrilled to let you know that you can now officially get married at Tipis at Whatton House. The Bark House is our brand-new ceremony space, where we have a giant Tipi to seat all your guests and where you can say 'I Do' with the backdrop of the gardens, grounds and (hopefully) blue skies!
The options are endless really are endless and we've love to curate a celebration that could only ever be yours. Whether you want a legal ceremony, a celebrant-led ceremony or a blessing, our team will work with you to make sure you have a wedding that reflects your personalities.
It's your love story, and we'll make sure we do it justice.

CIVIL CEREMONY

- Civil Ceremony - £500 + registrar fees
- Seats up to 115 guests
- All ceremonies, civil or humanist, must take place within the ceremony structure
- Registrar contact details:
- Loughborough Registration Office
- registration@leics.gov.uk
- 0116 305 6565

"Kick off your shoes and rest awhile on our iconic swing"

CATERING

Food & drink are at the heart of any good celebration. Finding the right partner to deliver this at Scrivelsby Walled Garden was essential.

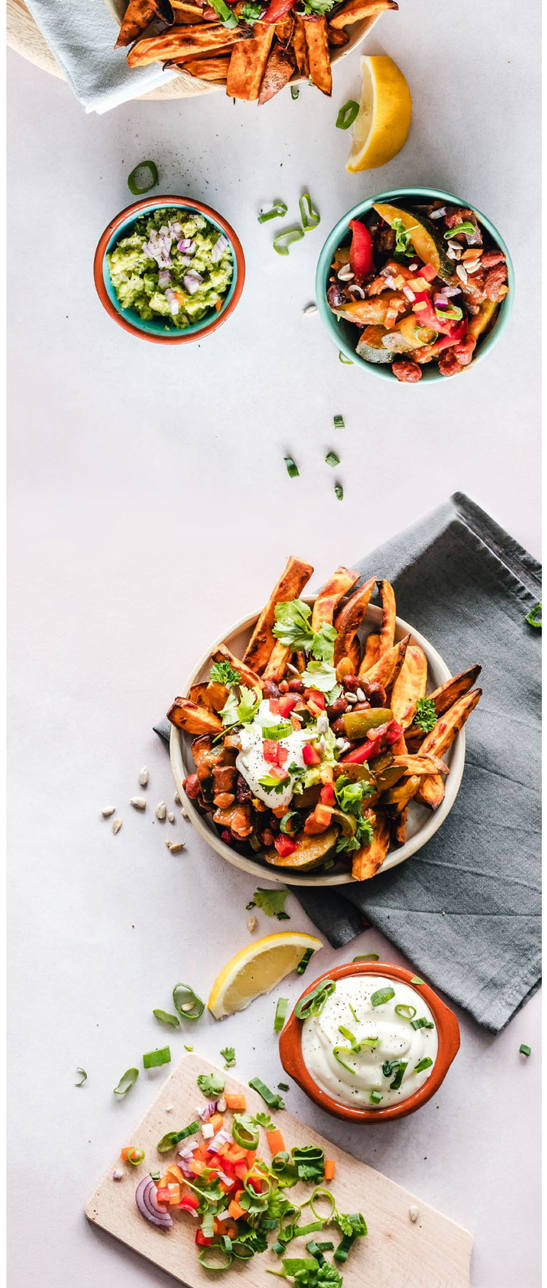
We chose the award winning Black Peppermint Food Co as the perfect partner to deliver on exceptional culinary experiences for all range of taste & budgets. The team has a background in working for some of the country's culinary superstars, and their food will blow you away!

Black Peppermint will work with you to delivery you anything from their relaxed, but seriously delicious Street Food menu to a completely bespoke three course gastronomic journey! Everything will be delivered with a first class service we know you will enjoy.

BLACK PEPPER MINT STREET

If you want to channel those festival vibes or want something relaxed yet still seriously delicious, the Street option at The Black Peppermint will make your mouth water. Their no fuss-fixed menus make choosing your meal for your wedding breakfast ridiculously easy.

You'll get a Head Chef, Chef and an Event Manager (and extra service staff if required for an additional fee); They'll whip you up some taste-bud tantalising grub and you and your guests can collect it from the serving station. You'll also get bamboo plates and cutlery – the only thing you need to bring is your appetite!



SAVOURY MENU... FOR THE ULTIMATE RELAXED ATMOSPHERE

The Mighty Mexican

Pollo Asado
14 hour Mexican shredded pork
Five bean spicy chilli
Soft tacos

Rice & beans
Refried beans
Crunchy salad leaves
Guacamole, corn salsa
& sour cream

American Pit BBQ

Smoke rubbed 'fall apart' Brisket
Spicy BBQ giant ribs
BBQ Pulled Jackfruit
Brioche rolls

Mac 'n' cheese
Classic caesar salad
Cider battered onion rings
American mustard, gherkins & tomatoes
Selection of sauces

Get your Greek on

Greek lamb souvlaki kebabs
Barbecued lemon, oregano
& garlic chicken
Aubergine, chickpea
& harrisa cassoulet

Garlic, lemon & basil potatoes
Chunky Greek salad
Watermelon, mint & halloumi salad
Hummus, Kokkinisto sauce & Tzatziki

Stone Baked Pizza

Baby mozzarella, sun blushed tomato
& torn basil
Pepperoni & roasted red onion
Paprika chicken,
sweet pepper & rocket

Pesto orecchiette
Caprice salad
Garlic mayo, homemade ketchup,
spicy BBQ

Proper British BBQ

100% Beef burger
Lincolnshire sausages
Courgette, mushroom, tomato
& pepper kebabs
Brioche burger rolls

Rustic coleslaw
Potato, tarragon
& wholegrain mustard salad
Baby leaf, & cherry tomato salad
with a raspberry vinaigrette

Best of British

Roasted topside of Lincolnshire beef
Free range pork, shallot stuffing,
popcorn crackling
apple sauce
Sage, spinach & quinoa stuffed
roasted butternut squash

Garlic & rosemary roasted potatoes
Seasonal vegetables
Yorkshire pudding & proper gravy

Perfect Paella

Chicken & chorizo Paella
Seafood Paella
Harissa & roasted vegetable Paella

Artisan breads
Serrano, manchego & rocket salad
Roasted garlic & lemon peppers
Tossed leaf salad

Loving Lebanese

Lamb kofta
Shish Tawook
Maghmour (chickpea
& aubergine stew)

Lebanese flatbread
Batata harra (spiced potatoes)
Fattoush & Tabbouleh

Fish & Chips

Beer battered cod
Chunky chips
Mushy peas

Charred lemon
Homemade tartar sauce
Homemade ketchup
Malt vinegar & smoked sea salt

SWEET MENU...A LITTLE TREAT

Brownie Bar

Dark chocolate brownie
White chocolate blondie
Milk chocolate brownie

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Honeycomb
Salted caramel
Raspberries

Ice Cream Trike

A selection of Thaymar's
artisan ice cream

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Waffle cones
Chocolate flakes
Vanilla fudge

Dessert Pots (choose one)

Eton Mess
Strawberry mousse, strawberries, vanilla cream,
meringue & fresh mint

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Lemon Meringue Pie
Buttery biscuit base, lemon posset lemon crème patisserie,
meringue, lemon balm

.....

Rhubarb & Custard
Rhubarb jelly, white chocolate custardginger poached rhubarb,
crushed shortbread

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Dark Chocolate & Orange
Dark chocolate brownie, chocolate mousse
orange gel, candied orange

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Passion Fruit Cheesecake
Buttery biscuit base, passion fruit, vanilla cream cheese,
passion fruit jelly
white chocolate soil

EVENING MENU...DANCEFLOOR FUEL

Stone Baked Pizza Slices

Baby mozzarella,
sun blushed tomatoes & basil
Chorizo, mushroom & rocket

Scampi & Chip Cones

Breaded scampi
Vegetable Pakora

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Triple cooked chips
Homemade tartar sauce
Lemon wedge

Ultimate Dirty Fries

Skin on fries
Beef or Vegetable chilli

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Guacamole & sour cream
Crispy onions & grated cheese

Kebabs

Lamb kofta
Beetroot & apple falafel

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Pitta bread
Mint yogurt
Salad leaves

Mini Burgers

Beef steak burger
Lentil & spinach burger

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Monterey Jack cheese
Tomato relish

Hog Roast Rolls

Pulled pork
Beetroot & apple falafel

.....

Lincolnshire sausage stuffing
Popcorn crackling

SOME OF OUR FAVOURITE SUPPLIERS | SOME OF OUR FAVOURITE SUPPLIERS | SOME OF OUR FAVOURITE SUPPLIERS

BLACK PEPPER MINT

BESPOKE

Whether you want the full shebang, a formal sit-down dinner, copious amounts of canapés or three-courses for those serious foodies, the team at the Black Peppermint Food Co will make it happen.

Their edible creations are packed with vibrant flavours and delivered with the best service around. For couples who want to go off-piste, their incredible chefs will create a completely bespoke menu for you to devour.

CANAPES

- Lincolnshire Sausages, Port & Mustard Glaze
- Smoked Ham & Leek Terrine, Piccalilli Gel
- Pressing of Chicken & Smoked Ham, Caramelised Apple
- Chicken & Herb Bites, Violet Mustard
- Black Pudding Fritters, Brown Sauce
- Haggis Bonbons, Grain Mustard Mayonnaise
- Duck Bonbon, Sticky Plum
- Parmesan Polenta Bites, Spiced Avocado
- Mini Fish & Chips, Pea Puree
- Tea Smoked Salmon, Pickled Cucumber
- Salmon Cakes, Lemon Aioli
- Spiced Crab Cakes, Wasabi Mayonnaise
- Tartlet of Smoked Haddock & Leek
- Marinated Mackerel, Orange & Fennel
- Ginger and Chilli Spiked Melon (v)
- Sour Dough Bruschetta, Vine Tomato & Basil Chutney (v)
- Goat's Cheese & Orange Mousse, Beetroot Pesto (v)

PLATED MENUS...STARTERS

- Pressing of Free Range Ham Hock, Piccalilli Flavours
- Spiced Crab Cake, Mango & Mint Salsa, Coriander
- Parcel of Slow Cooked Duck, Fragrant Herb Salad, Orange Reduction
- Lapsang Tea Smoked Salmon, Lemon Zest, Watercress
- Smoked Haddock Cake, Wilted Leek, Grain Mustard
- Pressing of Churchill Farm Chicken & Smoked Ham, Ploughman's Tastes
- Cured Salmon, Gazpacho, Crisp Parmesan
- Salad of Pickled Mackrel, Confit Potato & Spiced Orange
- Seared Sea Bass, Shaved Fennel, Lemongrass Jam
- Garlic & Rosemary Chicken, Roasted Peppers, Smoked Tomato Gel

PLATED MENUS...MAINS

- Roasted Loin of Free Range Pork, Cider Potatoes, Caramelised Apple
- Seared Cutlet of Pork, Cassoulet of Lentil and Pancetta, Sweet Onion
- Coca Cola Braised Pork Belly, Smoked Bacon Gallette, Popcorn Crackling
- Slow Cooked Derbyshire Beef, Herb Potato Cake, Fine Beans, Violet Mustard
- Braised Shin of Beef, Onion Seed Pressing, Chantanay Carrots, Thyme
- Roasted Chicken, Truffle Polenta, Baby Leeks, Wild Mushrooms
- Gressingham Duck Two Ways, Fondant Potato, Spiced Cherry
- Roasted Rump of Lamb, Dauphinoise Potato, Braised Red Cabbage
- Herb Crusted Rump of Derbyshire Lamb, Confit Garlic Mash, Glazed Carrots
- Moroccan Spiced Lamb, Apricot and Coriander Giant Cous Cous
- Roasted Haunch of Venison, Honey Glazed Parsnips, Pomegranate
- Seared Hake Fillet, Pearl Barley and Mussel Risotto, Crisp Cabbage
- Roasted Salmon Fillet, Shellfish Cake, Tomato & Smoked Paprika

PLATED MENUS...DESERT

- Compilation of Eton Mess Flavours
- Banana Parfait, Sticky Toffee
- Dark Chocolate Delice, Honeycomb, Chocolate Oil
- Bread & Butter Pudding, Vanilla Custard
- Treacle Tart, Cardamom Cream
- Spiced Apricot Cheesecake, Crunchy Granola
- Rhubarb & Custard
- Salted Caramel Brownie, White Chocolate, Orange Zestr

PLATED MENUS...COMPILATION DESSERTS

ALL ROUNDER

Dark Chocolate Tart, Honeycomb
Lemon Zest Brulee
Iced Raspberry Parfait

A LITTLE DIFFERENT

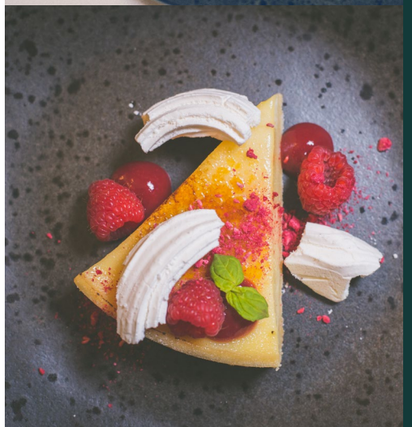
White Chocolate Tart
Spiced Lemon Meringue Pie
Iced Mint Parfait, Chocolate Soil

SWEET TOOTH

Dark Chocolate & Lavender
Lime Cheesecake
Sticky Toffee Pudding

THE CLASSICS

Chocolate Fudge Cake
Lemon Zest Cheesecake
Eton Mess



SHARING MENUS.. MAINS

THE CLASSICS

Slow Cooked Derbyshire Beef, Thyme
Roasted Free Range Pork, Shallot Stuffing, Crackling
Breaded Cod, Chunky Tartare Sauce

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Duck Fat Roasted Potatoes
Honey Glazed Chantanay Carrots
Baby Leaf Salad, Raspberry Vinaigrette

WHOLESOME FEAST

Roasted Lamb Rump, Redcurrant & Mint
Roasted Chicken, Chorizo & Herbs
Lime Spiked Salmon

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Herb Potato Cakes
Braised Red Cabbage
Glazed Root Vegetables

A LITTLE DIFFERENT

Lamb Koftas, Tzatziki
Seared Chicken Kebabs, Chilli & Herb Salsa
Hake Fillet, Lemon Aioli

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Coconut & Cardamom Rice
Green Vegetable Salad, Mint Oil
Marinated Goat's Cheese, Rocket & Toasted Pasta Salad

ALL ROUNDER

Derbyshire Rib Eye Steak, Red Onion & Thyme Marmalade
Coca Cola Braised Pork Belly, Popcorn Crackling
Thai Spiked Cod Fillet

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Garlic & Thyme Roasted New Potatoes
Roasted Mediterranean Vegetables
Celeriac, Red Cabbage & Shallot Coleslaw

BAR

A fully managed bar is also included in your venue hire by Mix and Twist, an incredibly talented team of mixologists. They offer a standard cash bar with cash or card payment available, as well as reception drinks, wine for your tables, proscecco, gin and whisky bars and cocktail packages your guests will love!
We are always looking to evolve so if you have an innovative idea let us know and we will try our best to work with you.

SOME OF OUR OTHER FAVORITE SUPPLIERS

Photographers

TWIG AND VINE PHOTOGRAPHY	twigandvine.photography
JESSICA GRACE PHOTOGRAPHY	jessicagracephotography.co.uk
ROSIE KELLY PHOTOGRAPHY	rosiekelly.co.uk
S6 PHOTOGRAPHY	s6photography.co.uk
THREE SIX SEVEN NINE	threesixsevennine.co.uk
LOUISE ANNA PHOTOGRAPHY	louiseanna.co.uk

Videographers

FINESHADE FILMS	fineshadefilms.co.uk
JASON LYNCH WEDDINGS	jasonlynchweddings.co.uk
WILL SELBY PROJECT	willselbyproject.co.uk
LUKAS & LAURA FILMS	lukaslaurafilms.com

Stylists

AMBER + BOHEME	amberandboheme.com
PRINCESS OCCASIONS	princessoccasions.co.uk
SAVE THE DATE EVENT STYLISTS	savethedateeventstylist.com
JACK LOVES JILL	jacklovesjill.com

Florists

MRS UMBELS	mrs-umbels.co.uk
SASSIE BEES	sassiebees.co.uk
ALL BUNCHED UP	allbunchedup.co.uk

PRICES

Our prices are for the exclusive hire of Tipis at Whatton House (you heard – it's all yours!) from 1.30pm the day before your wedding right up until 11.30am the day after your wedding.

The prices also include all the equipment, furniture and facilities – everything that is detailed on our 'What's Included?' page. Your only job is to think about the fun stuff, from the food to the entertainment. The rest is all taken care of... Planning a tipi wedding has never been easier!

	2023		2024	
	April - Sep	August	April - Sep	August
Tuesday	£4,995	£5,495	£5,195	£5,695
Thursday	£5,495	£5,995	£5,795	£6,295
Saturday	£7,495	£7,995	£7,795	£8,295
Bank Holiday	£6,495	£6,995	£6,795	£7,295

Venue hire: Please see above
Civil ceremony: £500 + registrar fees
Catering: Bespoke, depending on the menu you create with Black Peppermint
Refundable security deposit: £500

Deposits:
We ask for a £2,000 venue deposit to secure your date, with your balance 6 weeks before your wedding.
Please contact Black Peppermint directly to discuss menu ideas, budget and deposit/payment terms.

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A WONDERLAND WEDDING VENUE

Whatton House
Loughborough,
Leicestershire,
LE12 5BG

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