Your Venue for an Unforgettable Cultural Wedding

When planning your dream cultural wedding, the first step is finding a venue that understands and embraces your unique traditions. At Lillibrooke, we specialise in creating memorable experiences for fabulous celebrations, accommodating up to 170 seated guests while ensuring a warm and inviting atmosphere.

At Lillibrooke, we offer everything you need for a perfect wedding experience:

- The venue provides ample room for your guest list, allowing for comfortable seating and flexible indoor and outdoor spaces for traditional elements like the baraat and other significant rituals.
- Tailored Flexibility: We understand the importance of catering to your specific tastes. Our venue offers the flexibility for dry hire, allowing you to bring in your preferred caterers who specialise in authentic your authentic cultural cuisine, from Caribbean to Asian and beyond.
- Convenient Location: Located in Berkshire, Lillibrooke is easily accessible from London, close to major motorways and Heathrow, ensuring that everyone can join in the celebration without hassle

While many venues focus on larger events, we pride ourselves on offering a personalised experience that combines elegance with cultural significance. If you're looking for a venue that ticks all the boxes for your cultural wedding, look no further. The Heritage Venues expert team is here to help you create a celebration that honours your heritage while making lasting memories for you and your guests.

What's Included

- Use of the 15-acre estate and barns between 8am and midnight.
- Unique and separate spaces for your onsite ceremony (max 130), wedding breakfast (max 170) and reception areas for drinks and dancing for up to 220 guests.
- Two private preparation rooms
- Tables and chairs
- Picturesque gardens and grounds.
- Venue manager on the day
- Free onsite parking for wedding guests.

Costs and extras

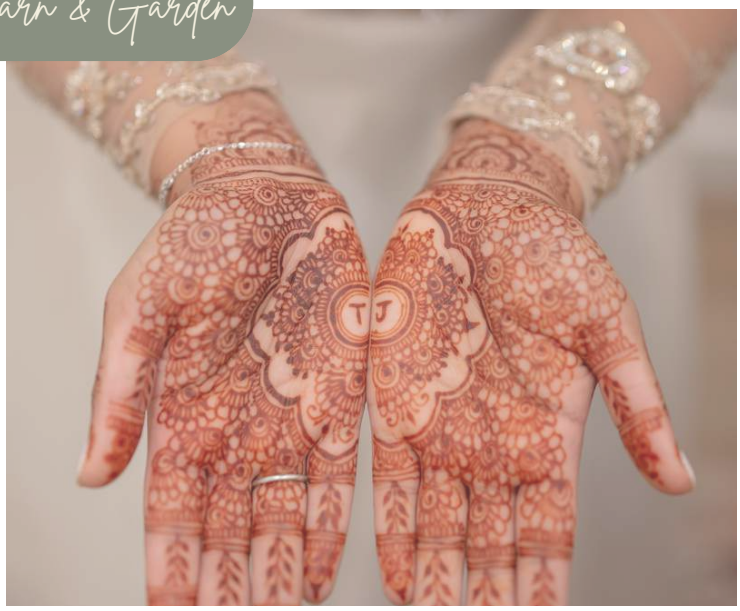
- **Venue Hire** - variable based on month of year/ day of week as per our website prices.
- **Plus Heritage venues service charge £3,000**
- Drinks packages available
- Serviced bar available
- Luxury onsite accommodation in the Manor House available to book in addition to the venue booking. Enquiries and bookings made directly through Hestian Stays Ltd www.hestianstays.com

Lighting and decor shown in featured images are for illustration purposes only and are not included in the cost of the Lillibrooke Manor venue hire or Heritage Venues service charge.

Tel: 01628 906040 | info@lillibrookemanor.co.uk | www.lillibrookemanor.co.uk
LILLIBROOKE MANOR | OCKWELLS ROAD | COX GREEN | MAIDENHEAD | BERKSHIRE | SL6 3AD

Small Barn & Cloister Garden

The Great Barn & Garden



External Catering FAQs

At Lillibrooke Manor, we are proud to offer exceptional in-house catering through our Heritage Venues team. Our chefs create beautifully presented, seasonal menus designed to suit a wide range of tastes and styles, and for the vast majority of weddings this provides the most seamless, stress-free experience for our couples.

Because of this, external catering is only considered in situations where our team is unable to provide the authentic cultural cuisine required for your celebration. This applies exclusively to cultural or religious catering needs that cannot be met in-house. Examples may include Asian, Kosher, or Caribbean catering, where authentic specialist preparation, equipment, or service style is essential to honour tradition.

If you believe your wedding requires a cuisine that falls into this category, please discuss with our sales team and they will guide you through the approval process and work closely with your chosen caterer to ensure your day runs smoothly. For all other styles of food — including popular options such as wood-fired pizza, BBQ, grazing tables, and contemporary British or European menus — our in-house team must be used. Below you can find answers to most questions to help you make your decision.

Can we choose any caterer for our wedding?
Not quite. External caterers can only be used where Heritage Venues Limited (HVL) cannot provide the specific authentic cuisine that you require. Examples include:

- Asian catering
- Kosher Catering
- Caribbean Catering

All external caterers must be approved by HVL in advance of your booking. This ensures they meet our standards and can operate smoothly within our venue's guidelines. We recommend discussing your catering plans with us before confirming your booking with us. External catering is only permitted if the authentic cuisine is something HVL cannot provide in-house, so if HVL can provide the cuisine you're considering, such as wood fired pizza, our in-house catering team must be used.

If you are unsure if the catering style you require is covered please contact us to confirm.

Can we hire a food truck for our wedding?
No, food trucks are not permitted at HVL weddings. Due to logistical and licensing constraints, all catering must be delivered and served in a format compatible with our venue setup.

Can we hire a different caterers for the evening?
Only one external catering company can be used for any event – so whoever caters for your drinks reception, wedding breakfast and evening food must be the same the provider. If you would like for us to provide wood-fired pizza for your evening guests then this can be arranged.

What's the process for getting a caterer approved?
Once you've identified a caterer offering a cuisine HVL doesn't provide, simply share their details with us. We'll review their setup, service style, and compliance with our venue policies. Only after HVL approval should you proceed with booking them.

Why does HVL need to approve caterers?
We want your day to run seamlessly. Approval ensures:

- Food safety and hygiene standards are met
- Service aligns with our venue logistics
- Insurance requirements are met that protect both the venue, yourselves and your guests
- Your chosen caterer is able to cater in the way required by our site rules.

Can our external caterer serve drinks at our wedding?
Yes, but how this is approached depends on whether alcohol is being served:
Alcohol-free weddings: Your caterer may serve soft drinks in our agreed quantities up to the end of the Wedding Breakfast, at which point HVL's bar will open for additional drinks.

Weddings with alcohol: Your caterer may serve alcohol in our agreed quantities up to the end of the Wedding Breakfast. However, HVL staff must oversee and approve the service of all alcoholic drinks, as HVL holds the alcohol licence and we must ensure that alcohol is served within those guidelines.

Bar service at events is solely provided by HVL and no drinks can be provided by yourself or your caterer after the meal is completed, or the maximum allowable quantities have been served, whichever occurs first.

You have two flexible options for drinks served before and during the wedding breakfast:

Option	Description	Cost
HVL Drinks Package	Includes drinks, glassware, and HVL staff to serve	Included in drink package based on HVL price per person
BYO Drinks + HVL Staff	You or your caterer provide drinks and glassware; Caterer's staff serve; HVL x 1 staff to oversee service	£40/hr per staff (2026) £45/hr per staff (2027)

What are the rules around alcohol service at Lillibrooke Manor weddings?
To comply with our licence and to promote responsible drinking:

- **Reception:** Max 2 drinks per guest.
- **Wedding breakfast**: Up to half a bottle of wine per guest.
- **Toasts:** One toast drink per guest.
- **Spirits:** Only permitted in low-alcohol formats like Pimm's at the reception. No spirits allowed on tables during the meal unless purchased from the HVL bar.
- **Bar access**: Guests may visit the HVL bar during the meal for alternatives to wine. HVL staff manage alcohol levels. The bar is always run by HVL. You may provide a bar tab to cover the cost of drinks for your guests if you wish. Please discuss this with the HVL team.

Please note that these limits apply to both alcohol and non-alcoholic options.

How is wine served during the wedding breakfast?

- Wine bottles are placed on tables at the start of the meal for guests to pour themselves, usually one red and one white.
- Empty bottles are replaced throughout the meal by HVL staff or your caterers.

What happens with drinks after the meal?

- No further alcohol will be served at tables once the meal is finished or after the maximum drink allocation has been used.
- Any unopened bottles remaining back of house at the end of the meal will be kept safely for you to collect either at the end of the night or the next morning.
- All evening drink service must come through the HVL bar, staffed and managed by HVL.

What is provided for the £3,000 external catering fee?
Wedding Planning & Coordination

- Dedicated HVL wedding planning team assigned upon booking to give advice and guide you through your wedding plans
- Planning meeting scheduled 3 months before your wedding
- A venue specific table plan template in accordance to our maximum capacities. This should be completed by you and provided to us in advance to confirm the equipment you require, and that the set up to be completed by your catering team will fit in the space
- Ongoing support with advice, inspiration, and logistics
- HVL team liaises with your caterer to finalise plans and timings
- Onsite meeting arranged with caterers and suppliers before the event to confirm plans are all aligned with any restrictions and requirements onsite

On-the-Day Venue Support

- *HVL Venue Operations Manager onsite throughout the event (note that they will not provide event management for your day, and this should be provided by your catering team)*
- *Staff provided for guest parking and emergency management*
- *Coordination of registrar meetings and civil ceremony logistics*
- *Assistance with ceremony timing*

Venue Inclusions & Equipment

- Complimentary guest Wi-Fi
- Two beautiful preparation rooms
- Full use of the grounds for photographs
- Cake table and knife available on request
- Easel provided for your table plan
- AV equipment: music systems, microphones, projector, screen, laptop
- Fully stocked bar (card payments only), managed by HVL staff
- Optional drink packages with HVL staff service available
- Round tables and banqueting chairs stacked ready for setup by your caterers
- Use of changing area, and toilet in the Small Barn for caterers
- Galley kitchen available for prep (no cooking or flames allowed)
- Cleaning provided post-event; caterers responsible for clear-down

Utilities & Facilities

- Access to electricity (inside/outside); extension leads may be required
- Access to water via galley kitchen (glassware/jugs not provided unless using HVL drink package)
- Recycling and waste bins available; correct use required to avoid charges

Important information for external caterers

The following information is intended solely for external catering companies to work at Lillibrooke Manor. It outlines the operational, safety, and documentation requirements that all external caterers must follow when working on site.
It is the responsibility of the couple to ensure that their chosen caterer receives this information before confirming their services. External caterers must review these guidelines in full and comply with all requirements to be permitted to operate at Lillibrooke Manor.

Permission and Approval

- External catering is only permitted with prior written approval from the HVL Sales team.
- Only one external catering company can be used at any event.
- Do not confirm your services with the client until written approval has been issued.
- All required documentation must be submitted at least one month before the event.

What Heritage Venues Limited (HVL) Provides

- HVL Venue Operations Manager onsite throughout the event (venue oversight only).
- Parking management and emergency support.
- Coordination with registrars for onsite ceremonies.
- Guest Wi-Fi.
- Cake table and knife (on request).
- Easel for table plan.
- AV equipment for ceremonies, speeches, and background music (as specified).
- Round tables and banqueting chairs stacked ready for your team to set up.
- Access to changing area and toilet in the Small Barn.
- Access to the galley kitchen for plating (no cooking or open flames permitted).
- General venue cleaning after the event.

Caterer Responsibilities

- Attend a site meeting at least one month before the event if you have not worked at Lillibrooke Manor within the past calendar year.
- Provide all cooking equipment, ovens, burners, warmers, and a catering tent for outdoor cooking.
- No cooking or open flames are permitted inside the barns.
- Supply all linen, crockery, cutlery, glassware, and service equipment. If the couple has purchased an HVL drinks package, glassware will be provided.
- Set up all tables and chairs for the wedding breakfast and clear/stack them at the end of the night.
- Manage the event timings, including guest movement between spaces.
- Provide PAT-tested electrical equipment and relevant certificates.
- Submit event-specific RAMS, PAT certificates, and Public Liability Insurance at least one month before the event.
- Attend the mandatory site induction on arrival before unloading or setup.
- Return the galley kitchen to its original clean condition, as found upon arrival.

Health, Safety & Site Rules

- Main kitchens and HVL storage areas are strictly out of bounds.
- Cooking is only permitted in the approved outdoor catering area after HVL sign-off.
- No open flame anywhere inside onsite, for any purpose
- Fire-safety measures must be included in your method statement.
- CCTV operates across the site.
- HVL staff will oversee emergency procedures and ensure compliance with venue rules.

Access & Timings

- Standard supplier access begins at 08:00 on the event day unless prior access has been agreed in writing, in advance.
- Clear-down of kitchen area and all equipment must be completed by the end of the evening (midnight). Final collection of all smaller equipment such as décor must be completed by 10:30am the following morning and left aside at the end of the evening to allow for a full venue clean.
- Large items, rigging, or specialist equipment must be scheduled and approved in advance with a full timing schedule approved before confirmation to suppliers.

- *Confirm arrival times and vehicle access with HVL before the event.*
- *Larger vehicles should use postcode SL6 3LP.*

Waste, Breakages & Inventory

- *Use the correct bins for general waste, recycling, and food waste.*
- *Any mis-sorted waste may incur charges.*
- *Report accidental damage or missing HVL property immediately.*
- *Replacement or repair costs may be invoiced.*

Alcohol & Glassware

- *All drink service must follow HVL's drink allowances and licensing rules.*
- *HVL staff will oversee all alcohol service.*
- *Caterers must provide glassware for the drinks reception and wedding breakfast unless an HVL drinks package is being used.*
- *No drinks may be served by caterers after the wedding breakfast or once the agreed allowances have been reached.*
- *All evening drinks must be purchased and served through the HVL bar.*

AV, Bands & Sound

- *Ceremony music system in the Small Barn is available for use via Bluetooth.*
- *AV for speeches and background music in the Great Barn is provided and operated by HVL.*
- *The Bose system is not available for live band or DJ use.*
- *Great Barn sound limiter is set to 92dB.*
- *Bands must bring a drum mat and avoid spikes.*
- *All technical requirements must be discussed with planningteam@heritagevenues.com.*

Recommended Process & Deadlines

- *Obtain written approval from HVL Sales before confirming your booking with the client.*
- *Submit all required documents (insurance, PAT, RAMS, method statement) at least one month before the event.*
- *Arrange a site visit with the Events Team prior to the event.*
- *Ensure your team attends the site induction on arrival.*
- *Confirm setup and clear-down responsibilities internally before the event.*

Contacts

- *Sales / Approvals: HVL Sales Team (written confirmation required)*
- *Operations / Technical Documents: operations@heritagevenues.com*

Note to couple: Please confirm you've shared this guidance with your chosen caterer and send their paperwork at least one month before the event to avoid delay or refusal on arrival.