

A bride in a white gown stands on a grassy lawn, looking towards a small waterfall in a wooded area. The scene is lush with green trees and foliage. The bride is seen from the back, wearing a strapless white dress with a large bow at the waist. The waterfall is a small, multi-tiered structure with water cascading over it. The overall atmosphere is serene and romantic.

Luton Hoo

HOTEL, GOLF & SPA

Warren Weir Weddings

Luton Hoe

HOTEL, GOLF & SPA

The beautiful lakeside Warren Weir venue forms a world of its own. This luxurious venue is surrounded by tumbling water, lake and of course the weir itself. The venue features light and airy function rooms perfect for weddings, or any event where the emphasis is on complete privacy. The venue offers total exclusivity to its guests coupled with dedicated leisure facilities and 84 luxurious bedrooms consisting of a range of stunning deluxe, junior suites and suites. Its peaceful setting allows our guests to soak up the relaxing atmosphere whilst giving a focused environment for your event.

Warren Weir comprises five dedicated function rooms and 84 bedrooms. Surrounded by the idyllic lake Warren Weir offers a tranquil, yet all-encompassing wedding venue, perfect for your special day.

At Warren Weir, we are able to cater for up to 220 people based on round tables of 10 with space for a dance floor also, which can increase to 264 if using a smaller chair.

Our contemporary purpose-built venue, Warren Weir is the ideal venue for the larger wedding or special occasion. Nestling on the banks of the River Lea Warren Weir provides the perfect backdrop for your Civil ceremonies and wedding photographs.



The River Lea Package

The River Lea Package

2023 - 2024 Sundays, Mondays, and Bank Holidays £8895.00

Based on a minimum number of 80 adults

Additional evening guest is £40.00

2025: Sundays, Mondays, and Bank Holidays £9495.00

Based on a minimum number of 80 adults

Additional evening guest is £45.00

Other days of the week are available during half term on request.



What's included?

Private room hire from 7 pm until 1 am, Glass of Prosecco on arrival per person, use of silver cake stand and knife, 7 item evening buffet - Menu below

Menu:

Pulled margarita pizza (v, g, e, d, sd)

Glazed garlic bread (v, g, e, d, se)

Cajun potato wedges with sour cream dip (v, d, mu)

Caramelised onion and feta cheese tart (v, g, d)

Vegetable samosas with yogurt and mint dip (v, g, d)

Grilled Portobello mushrooms with red onion jam (v, ve)

Selection of garden crudité's and dips (v, d, ce, se)

Shrimp wrapped in filo pastry with sweet chilli dipping sauce (g, cr, se, so)

Spiced chicken wings with a blue cheese dressing (d)

Chicken satay skewers with peanut dipping sauce (n, so)

Homemade chicken sausage rolls seasoned with caraway and poppy seeds (g, e, se)

Honey and grain mustard glazed chipolatas (g, mu, sd)



The Lakeside Package

The Lakeside Package

Pricing

October 2023 – April 2024

Sunday -Thursday £13,900.00

Friday £14,900.00

Saturday £15,900.00

May 2024 -September 2024

Sunday -Thursday £15,900.00

Friday £16,900.00

Saturday £17,900.00

October 2024 – April 2025

Sunday -Thursday £14,595.00

Friday £15,645.00

Saturday £16,695.00

Minimum number of 80 adults

Additional Adult

2024 - £135.00

2025 - £140.00

Additional children 2-11 years

2024 - £50.00 2025 - £55.00

Wedding breakfast and soft drink included

Additional children 12- 17 years

2024 - £90.00 2025 - £95.00

Wedding breakfast and soft drinks included

Additional evening guest

2024 -£15.00

2025 -£20.00





The Lakeside Package

What's included?

Complimentary menu tasting for the couple, exclusive use of ceremony, drinks reception, wedding breakfast, and evening reception event spaces.

A toastmaster, one glass of Prosecco per person for the reception drinks, a three-course wedding breakfast with coffee, and petit fours.

Half a bottle of house wine per person, half a bottle of still or sparkling water per person, a glass of Prosecco per person for the Toast, use of silver cake stand and knife, selection of bacon, sausage and egg baps, bedroom suite for the night of the wedding. Bottle of Champagne upon arrival in your Suite.



The Weir Package

The Weir Package

Pricing

October 2023 – April 2024

Sunday -Thursday £18,300.00

Friday £19,300.00

Saturday £20,300.00

May 2024 -September 2024

Sunday -Thursday £20,300.00

Friday £21,300.00

Saturday £22,300.00

October 2024 – April 2025

Sunday -Thursday £19,300.00

Friday £20,300.00

Saturday £21,300.00

Additional adult

2024 - £185.00

2025 -£195.00

Additional children 2-11 years

2024 -£50.00

2025 -£55.00

Wedding breakfast and soft drinks included

Additional children 12- 17 years

2024 -£90.00

2025 -£95.00

Wedding breakfast and soft drinks included

Additional evening guest

2024 -£30.00

2025 -£35.00





The Weir Package

What's included?

Complimentary menu tasting for the couple, Exclusive use of ceremony, drinks reception, wedding breakfast, and evening reception event spaces.

A toastmaster, 1 Glass of Champagne per person for the Reception Drinks, 4 Canapes per person, Three-course wedding breakfast with coffee and petit fours.

Half a bottle of house wine per person, Half a bottle of still or sparkling water per person, A glass of Champagne per person for the Toast, 7 item evening buffet, Use of silver cake stand and knife, Bedroom Suite for two nights, Bottle of Champagne for the couple upon arrival to their suite.

Accommodation

Warren Weir offers 84 bedrooms. A minimum of 30 must be booked to open the Warren Weir accommodation building.

If under 30, the bedrooms will be located in the Country Club or Parkland.

Rates are inclusive of bed & breakfast, inclusive of VAT, based on two guests per room.

£205 | Supplements will apply for suites £50 per child sharing a room with two adults up to a maximum of two children 3-16 years.



Canapes Menu

Please select canapes for the group, this will need to cater for any dietaries and allergens

Cold Canapes

- Peppered beef with beetroot chutney and horseradish cream (e, sd)
- Chargrilled tuna with spicy tomato salsa on sweet potato (f, sd)
- Cocktail prawn salad with crab meat in tortilla (cr, g, e)
- King scallop with yellow salsa and fresh herbs on crostini (cr, g)
- Baked polenta with cured ham and mozzarella pearl (mi)
- Smoked salmon roll on beetroot with Avruga on rye bread (g, f)
- Crispy pancetta with quail's egg, sunny side up, on a mini blini (g, mi, e)

Hot Canapes

- Mini beef tournedos on crostini with béarnaise sauce (g, e, mi)
- Yorkshire pudding with medium rare beef medallion and horseradish (g, e, mi, sd)
- Tempura king prawn with lime and chilly dressing (cr, sd)
- Pekin duck in crispy filo (sd, g)
- Leek and truffle tart (g, e, m)
- Thai fish cakes (f, cr, g)
- Tortilla cup with mushroom stroganoff (g, mi)

Cold Vegetarian Canapes

- Waldorf salad in tortilla cup with apple and pecan nuts (Vegan g, n)
- Italian style antipasti on skewer (Vegan)
- Fresh asparagus with sundried tomato and black olive on ficelle (Vegan, g)
- Stilton mousse with pecan nut, fig purée on blinis (g, m,i, n)
- Tomato tapenade, red and yellow peppers tomato bread (Vegan, g)
- Grilled artichoke with humus and chickpea on herb crostini (Vegan, se, g)

Hot Vegetarian Canapes

- Filo parcels of feta cheese with basil, red onion and sea salt (g, mi, sd)
- Mini mac and cheese bites (g, mi)
- Mini stilton and broccoli quiche (g, mi, e)
- Mini vegetable samosa with sweet chilly (Vegan, g)
- Wild mushroom arancini with saffron dip (Vegan)
- Beetroot and feta quiche (g, mi)

Luton Hoo is not a completely allergen free environment. We do however aim to minimise the risk of exposure and therefore if you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

(v) vegetarian, (ve) vegan, (ce) celery, (mo) mollusc, (cr) crustacean, (mu) mustard, (d) dairy, (n) nuts, (e) egg, (pe) peanuts, (fi) fish, (se) sesame, (g) gluten, (so) soya, (lu) lupin, (sd) sulphur dioxide

Wedding Breakfast menu

To Start...

Harissa cured chicken Caesar salad with rosemary focaccia crouton (g, e, sd)

Lightly smoked duck breast and it's ficelle with celeriac and Braeburn apple salad, Orange jelly and brioche (g, e, mi) (supplement £2.00)

Fennel cured Scottish salmon, cucumber ribbons, baby fennel, squid ink tapioca crisp, kumquat, Avruga caviar (f, g) (supplement £2.00)

Five-spice pressed ham hock terrine, Puy lentil salad, daikon and pickled shiitake (m, sd)

Sesame seared red tuna loin, wasabi and yuzu dressing, pickled mushrooms, kimchi and lotus crisps (f, e) (supplement £4.00)

Compressed melon, prosciutto, bocconcini, lemon curd, balsamic pearl, lemon sorrel and crystal bread (mi, g, sd)

Salad of crayfish, crab and rice noodles with avocado and lime dressing (cr, sd)

Timbale of smoked chicken and tarragon, cucumber, pickled radish and watercress mayonnaise (sd, e)

To Follow...

Pan-fried Scottish salmon with warm Mediterranean chickpea salad and polenta cake (f)

Pan fried almond crusted cod fillet, creamy potato terrine, tender stem broccoli, lemon butter sauce (n, mi)

Truffle poached chicken ballotine, wild mushroom, charred asparagus, Dauphinoise potato, truffle butter sauce (mi)

Chinese-style slow-cooked pork belly, sesame and shitake sticky rice cake, Broccoli sprouts and teriyaki glaze sauce (se, sd, f)

Braised rib of surrey beef, sweet potato mash, charred leeks, glazed carrots

Rump of lamb, sweet potato fondant, minted pea puree, thyme infused lamb jus

Rack of UK-reared lamb, with its braised shoulder, sweet potato fondant Mint and pea pure, rosemary Jus (supplement £6.00)

Fillet of Surrey beef, wild mushrooms, asparagus, colcannon mashed potato, red wine jus (mi) (supplement £10.00)

Tandoori spiced chicken breast, charred carrots, Bombay fondant potato, lentils, cashew butter sauce (n)

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Vegetarian To Start

Burrata cheese with semi dry San Marzano tomatoes, roquet and radicchio salad and toasted hazelnuts (mi, n, sd)

Charred grilled green asparagus with poached hen's egg, blood orange Hollandaise sauce, pecorino cheese and Rye bread (e, g mi)

Yellow beetroot Carpaccio with Acacia honey, vegan cheese whip, pistachio crumbs, baby pears, mint and citrus vinaigrette (Vegan, n, sd)

Roasted Aubergine with pickled vegetables roasted smoked almond, soy yogurt and tahini dressing (vegan, sd, se, n)

 Leeks, shallots tarte tatin, green apple puree, caramelized hazelnuts (Vegan, g, n)

Vegetarian To Follow

Lemon and asparagus risotto, minted peas, vegan parmesan crisp (Vegan, sd)

Celeriac lasagne with Beluga lentil and butternut squash ragu (Vegan)

Pecorino and polenta cake, truffle and creamy porcini sauce, Jerusalem artichoke (mi, sd)

Beetroot wellington, watercress veloute and truffle pomme puree (vegan)

Thai yellow vegetable curry with Banana blossom Tempura (mi)

Cheese Platters...

FRENCH £14.00pp

Selection of 4 French cheese
Mini baguettes, quince, grapes,
Walnuts, spicy plum chutney
(g, mi, soy, sd, n)

BRITISH £12.00pp

Selection of 4 British cheese
served with Jacobs biscuits, grapes, apricot
and ginger chutney and walnuts
(g, mi, s, sd n)

ITALIAN £12.00pp

Selection of 4 Italian cheese
served with grissini's, bread crisps, mini ciabatta,
tomato, chilli and thyme chutney
(g, mi, s, sd, n)

Petit Fours...

Confectionary selection with salt vanilla fudge, pâte de fruit (mi, s) £4.00pp

Chocolate selection with praline and bon bons (mi, n, s) £4.00pp

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To Finish...

Alphonso mango and Griottine cherry delice, lime gel, pecan praline

Blackberry mousse , orange marinated blackberries, thyme cake

Amalfi lemon and ginger tart, mint tea glaze, forest berries

Butter milk panna cotta, cinnamon marinated strawberries, olive oil cake

Praline cheese cake, espresso gel, orange zest

Dark chocolate marquise, pistachio praline, chocolate shard

Seasonal berries Eton mess, Baileys cream, red berry glaze

Sorbets

£4.00pp

Lemon and champagne

Lemon, gin and tonic

Lime, raspberries and cider

Green apple, basil and vodka

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Enquire today by contacting:
Weddings@lutonhoo.com