



WARREN WEIR DRY HIRE

Saturday, Sunday and Bank Holiday Mondays



Warren Weir is a wonderfully unique offering nestled within the stunning 1065 acre grounds of Luton Hoo Hotel, Golf & Spa. It offers a range of luxurious bedrooms & suites, five function rooms, hospitality lounge and private conference and leisure facilities including a swimming pool and gym. All of which are finished to the highest standards.

With reception space for up to 290 guests, Warren Weir is a completely self-contained waterside events village which can be used exclusively with our venue hire package, as well as combined with the 5 star amenities of Luton Hoo Hotel, Golf & Spa, including the 18-hole golf course and Country Club leisure facilities.

This stunning venue enjoys panoramic views of the River Lea and surrounding parkland, and doubles up as an ideal conference centre and exhibition space as well as a stunning all-inclusive wedding venue for those looking for complete privacy and exclusivity.

PRIMARY FUNCTION SUITES



Lea Roding Suite

With an ideal setting overlooking the water meadow and woodland, the Lea Roding Suite offers the largest event space at Warren Weir.

The 342m sq. columned room has an open fireplace, adjacent terrace and direct access from Warren Weir's catering facilities and kitchen. The suite can cater for up to 290 banquet-style and is licensed for weddings.

Ravensbourne Suite

Offering a 298 sq. open plan room, the Ravensbourne Suite can cater for up to 250 guests reception style and 240 banquet-style.

The room offers full-length windows overlooking the weir and woodland areas and is licensed for weddings.

HIRE CHARGE

£12,000 INC VAT + £1000 SECURITY DEPOSIT (REFUNDABLE POST EVENT)

Saturdays in August are bookable, but limited availability, some week days are available.

PRICE INCLUDES THE FOLLOWING

Luton Hoo Hotel provide 30 round banqueting tables, 10 trestle tables, 300 chairs, parking, cloakroom facilities and use of the banqueting kitchen / function space from 11am – Midnight.

(£300 Inc VAT per room, per extra hour before or after).

All additional requirements are to be provided by the client / caterer.

ACCOMODATION

Complimentary Deluxe Bedroom for the Bride and Groom.

Warren Weir offers 84 bedrooms. A minimum of 20 must be booked to open the accommodation building.

If under 20, the bedrooms will be located in the Country Club.

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

Sunday and Friday - £175 | Saturday - £195 | Supplements will apply for suites

BOOKING & PAYMENT INFORMATION

A security deposit of £1,000 is to be paid prior to the event, to secure against any damage to the venue. This amount will be refunded post event providing no damage has been caused.

Upon confirmation of the booking, a contract will be issued along with terms & conditions to be signed. A non-refundable deposit of 20% is also required to secure the booking.

3 months prior to your event 50% of the final balance is required, with the remaining balance due no later than 1 month prior to the event.

EXTERNAL SUPPLIERS

All external suppliers must have £10 million Public Liability Insurance.

ADDITIONAL EXTRAS

Please note that these charges are not included with the function hire costs and form part of the contractual use for the space, all prices are quoted exclusive of VAT where applicable.

Additional hours per room outside of the agreed function times or part hour thereof (<i>must be arranged prior to the event</i>)	£300
Power – connection to 63amp three phase power	£200
Hire of Warren Weir's Red / Cream carpet	£75
Security Guards per hour	£40
<i>Minimum of eight hour shift with public holidays charged at a premium rate</i>	
Staging per 1m x 2m piece from	£50
Parking marshals per hour (or part hour thereof)	£30

TERMS & CONDITIONS

1. There is no access to the Mansion House and the rest of Luton Hoo's grounds
2. The Caterer is responsible for the set up of the function rooms. Tables will be stacked along with the required chairs for your caterer to put into position as per your floor plan
3. Cooking with gas is not permitted within the building, including kitchens
4. Supply of food & beverage – venue hire of Warren Weir entitles the client to provide all food & beverage
5. If you wish to use our bar there will be an additional £650.00 charged for full use of the bar to stock drinks, with up to 4 bar staff (8 hour shifts) for the duration of your event and full use of the hotels bar glassware
6. Guests are not permitted to enter the kitchen area at any time
7. You will be responsible for bringing in drinks service staff through your caterer or professional bar staff to run your bar if not hiring usage of the hotels bar and staff
8. All table linen, crockery, cutlery & glassware are to be supplied by your caterer
9. Only Pre Approved Caterers may be used (see list of specialist caterers)
10. Staging and audio visual equipment can be hired in by hotel – please ask for details
11. Maximum capacity of the Lea Roding Suite is 290 without any other equipment (e.g. staging, dance floor etc.) – based on 29 round tables
12. Maximum capacity for the Lea Roding Suite with a dance floor is 220 – based on 22 round tables
13. Any external suppliers must provide the hotel with their Public Liability Insurance certificate to a minimum value of £10 million in advance of the wedding day
14. Any DJ or entertainment acts must adhere to a reasonable amount of noise and bass determined by the hotel (95 decibels inside) with no external noise after 22.30
15. Luton Hoo Hotel can supply a vacuum cleaner for carpets; client / caterers must supply all other cleaning equipment, Warren Weir to be cleaned and vacated by 02.00.

WARREN WEIR SPECIALIST CATERERS

Kosher caterers

Celia Clyne

www.celiaclyne.com | 0161 705 1223 | info@celiaclyne.com

Celia Clyne Banqueting are driven to create outstanding food... and memories of a lifetime. For over 25 years we have helped our clients celebrate the happiest days of their lives. From birthdays to bar mitzvahs, corporate events to large launches, engagements to weddings – and sometimes for no other reason than just because.

We operate from a state-of-the-art 15,000 sq. ft. headquarters with 50+ full time employees, enabling us to offer a premium experience every time.

Jason Millan

www.jasonmillan.co.uk | 0208 207 3420 | info@jasonmillan.co.uk

With more than 15 years of imprinting in the world of kosher banqueting, Jason Millan is recognised as one of the leading providers of kosher catering both in the UK and Europe.

Jason Millan is a well-established company with new young blood pumping through the very heart of what makes us who we are and taking us far beyond the normal expectations of a catering company, a forward thinking and innovative leader within our industry receiving recognition from all those who have worked with us. We thrive on the enthusiasm of our people and the bespoke product we offer to each client as we vow to give you the very best, providing you with a modern approach to traditional events that outstanding.

James Zimmer

www.jameszimmer.co.uk | 020 8830 8330 | james@jameszimmer.co.uk

Whether it's a wedding, bar mitzvah, a private party or corporate event, our dedicated team of passionate professionals can deliver your celebratory needs with style and exquisite attention to detail.

At James A Zimmer we design and create events for gatherings of just 50 guests right up to 2,500-strong parties.

We take care of every need. From helping to select the right venue – at some of the capital's most exclusive and historic venues, to bespoke menus from our award-winning team of chefs, to event theming and decor, flower arrangements and staff – we are at your service.

Philip Small

www.philipsmall.co.uk | 0208 8200 5666 | info@philipsmall.co.uk

For the past 25 years Philip Small and his team have been delivering fabulous parties to the most discerning of clients. We have only one standard – a 5 star standard.

Philip having trained at some of the World's Top Hotels and Restaurants. He has experienced catering from the "Outside in" with a great understanding for Food, Wine, Service and Presentation, and with this he has assembled a team of pure professionals specialising in every aspect of organising parties – from start to finish.

Ben Tenenblat

www.ben-tenenblat.com | 020 8205 0463 | Info@Ben-Tenenblat.com

Bespoke, modern and innovate family run business who will take care of all your needs, including the Traditional Jewish fare.

Asian caterers

Greenleaf Catering & Event Management

www.greenleafservices.com | 0208 574 7779 | Info@greenleafservices.com

Established for over three decades Greenleaf Catering & Event Management is a family run business. Our expertise lies in specialist Asian Catering and Event Management services. Our approach to business has led to expansion in all areas of operation over the years, to the extent that today we are one of the leading catering and events companies. We portray the right positive image of a vibrant, upward thinking company and we are renowned for delivering wonderful food, whilst embracing new and innovative service ideas. We personally care about providing genuine satisfaction to all of our clients whilst ensuring that their event is an overwhelming success from start to finish.

Ragasaan

www.ragasaan.com | 0208 839 0880 | sales@ragasaan.co.uk

The name Ragamama Ragasaan is derived from the Sanskrit word Raga, which literally translated means tone or colour. Some connoisseurs of Classical Indian music often refer to Raga as love. A Raga is one of the melodic modes used in traditional Indian music reflecting times of the day, seasons and different moods. Similarly our events are orchestrated right from the very onset using the same core values of love, honesty, integrity and respect. We value our clients and often maintain lifelong relationships with them, participating in and orchestrating events to commemorate weddings, birthdays and anniversaries.

Sapna Caterers Ltd

rumana@isapna.com | 0208 965 5145 | sapna.co.uk

We believe the food and drink at your wedding is often more of a talking point than the dress or decorative arrangements. Our experienced events team, together with our wedding specialists, will work hand in hand to produce a tailor - made menu reflective of your personal style, fitting in perfectly with the overall look and feel of your wedding day.

As every couple is unique, our entire menu can be crafted to fit your bespoke wedding needs, from the cocktails served on arrival to the evening snacks served at the end of the night. We have an army of wedding catering chefs, event managers and party planners to make sure the day is everything you hoped and dreamed it would be. Our dedicated team of creative wedding planners can provide anything from international delicacies to themed food.

*For more information, please contact our events team on 01582 698889 or
events@lutonhoo.co.uk*