



Events at Island Hall 2023-2024







Telephone: 01480 459676 www.islandhall.com email: enquire@islandhall.com



Stone Flagged Hall

At the heart of the house is our beautifully restored, stone flagged hall, which can accommodate 18 guests seated at a banquet style single table or up to 48 at round tables for a special meal. It is also the perfect place to welcome your guests with a champagne reception for larger events requiring a marquee or tent in the grounds.

Table & Seating Options

1 table of 18 for 18 guests

3 tables of 10 for 30 guests

2 tables of 16 for 32 guests

6 tables of 6 for 36 guests

4 tables of 10 + 1 table of 8 for 48 guests

Seats 50 guests for a Lecture or Private Concert

Ideal for:

Celebration Lunch, Dinner, Drinks Reception or Drinks before an Event using another area of the House or Grounds (up to 50 guests standing).









The Salon

The maroon velvet lined Salon on the first floor is an opulent setting for a special celebration meal. The room can accommodate up to 18 guests seated for a meal at a banquet style, single table or 30 guests seated at several round tables.

Table & Seating Options

5 tables of 6 for 30 guests

1 table of 18 for 18 guests

Seats 40 guests for a Lecture

Ideal for:

Luxury Lunch, Dinner, Drinks Reception or Drinks pre an Event using another area of the House or Grounds (up to 40 guests standing).





The Drawing Room

The perfect place to host your champagne reception for smaller groups, or to retire to for coffee.

Ideal for:

Drinks Reception pre an Event using another area of the House or Grounds (up to 30 guests standing) or post dinner coffee (partial seating available).



The Dining Room

Our 'Chestnut' panelled dining room provides a very special and atmospheric setting for a more intimate dining experience. Ten guests fit comfortably around the polished mahogany table.

Table & Seating Options

1 table of 10 for 10 guests

Seats up to 12 guests for a daytime meeting

Ideal for:

Intimate Lunch or Dinner.

Having a Marquee

As the number of guests the house can accommodate is limited, we are happy to allow a small marquee or tent in front of the house to host a daytime or early evening reception (9pm latest finish). A greater number of guests can be accommodated in a larger marquee on the Island. Music is restricted on the Island and other outdoors areas to 11.00pm, at which time bar service should finish.



A Capri style marquee, ideal for an intimate afternoon reception



Lavatory facilities for up to 80 guests are provided within the house for events using the main house or lawn. If your numbers exceed 80 we have an approved supplier who provide luxury units.

The Island & Grounds

The gardens are enclosed with 18th century brick walls and mature trees, and are connected by a Chinese-style bridge to the island in the River Great Ouse from which the house takes its name. The Chinese bridge is a replica of the original 18th century bridge, long lost, but happily recorded in old photographs and rebuilt by us in 1988.



View of the House and Grounds from the Island



View of the Bridge and Island from the Main Garden

With beautiful views of the river Great Ouse, the Island is an idyllic setting for hosting an event, it is also the perfect place for larger marquee. There is separate access for suppliers via Mill Yard and a small hut allowing a base for catering or point of contact to mains electricity.

Our Caterers:



CDC Events which is part of Cambscuisine Restaurants and operates five high quality establishments in Cambridgeshire including The Cock at Hemingford Grey and The Tickell Arms at Whittlesford. Their cuisine is British, sustainably sourced from the local area and presented with style. CDC Events bring restaurant quality food and service to your party no matter the size. With complementary tastings and consultation, they focus on working with you and your budget to create the perfect menu for your special day.

Please contact: Alex Broom

01223 655 881

www.cdcevents.co.uk



Portfolio Events Catering specialise in weddings and offer complete wedding catering packages that will exceed expectations. From canapés to cakes, silver served wedding breakfasts to BBQs, licensed bars and hog roasts. Your wedding day is one of the most important days of your life and Portfolio treat each event as if it is the most important day in theirs. Your wedding will be handled with care and a relaxed professionalism. Their attention to detail and meticulous planning will ensure that their catering delivers the wedding reception that you had dreamed of.

Please contact: Charlotte Stokes

01604 215 606

www.portfolioevents.com



Menu & Pricing

Thank you for your interest in Island Hall, our goal is to ensure that you and your guests share an unforgettable day in our historic and family run home. Our specially selected caterers offer a restaurant quality dining experience, whether indoors or out. Their menus can be tailored to give you flexibility to choose the right meal for your occasion and budget.

When requesting a quote from our caterers menu prices quoted should include:

Uniformed Chefs and Waiting staff.

Standard contemporary cutlery.

Modern white china.

Napkins and Tablecloths for all tables and guests.

All glassware *if the caterer is supplying your drinks &wine.

One water and one wine glass *if the caterer is not supplying your drinks &wine.

Complementary tasting & consultation session at one of our caterers' restaurants.

Corkage:

Please be aware that if you choose to supply your own alcohol you will need to coordinate this with your caterer as we **do not accept ANY alcohol deliveries OR alcohol left in the marquee over night as it is NOT INSURED** and we cannot take responsibility for it.

Island Hall Does Not Charge Corkage and so you can choose to bring your own wine, however all bars must finish service by: 20:00 within the house or 23:00 in the marquee.

If you choose to supply your own drinks from the Reception through to an Evening Bar. Costs to consider are: Wine & Water Waiters as well as chilling, extra glassware and removal of empty bottles. Your caterer can directly supply uniformed wine waiters for your event at approximately £27.00 (incVAT) per guest. This price includes reception drinks, wine with the meal & the evening bar and glassware. Both of our preferred caterers can run a cash or prepaid bar for you, we do not allow external bar companies.

Please note that as a term of your booking you are required to have and maintain a public liability insurance of up to £5,000,000.00 for the use of the facilities. Where possible your insurance policy should also include cancellation cover. Proof of policy must be shown within 2 weeks from sending your signed contract and deposit. For all your Event insurance needs we suggest:

$\underline{\text{www.events-insurance.co.uk}}\text{ . The premium will depend on the level of liability cover and will vary from £120.00 to £250.00. This protects all parties in unforseen circumstances.}$