



DIGLIS HOUSE HOTEL

Wedding Brochure

Welcome to the Diglis House Hotel,

Congratulations on your Engagement, we are delighted that you are considering our hotel for your special day.

Our dedicated events team will be on hand to help you plan and finalise every detail.
We would be honoured to help you bring your dreams to life.

www.diglishousehotel.co.uk
events@diglishousehotel.co.uk

The Country House Hotel in the City.



GET TO KNOW US..

The Diglis House Hotel is a Grade II listed building, nestled along the picturesque banks of the River Severn.

The Hotel combines charm and style to make it the perfect wedding venue, offering a romantic location for special day. With an idyllic setting and stunning views, it is truly a photographer's dream.



Our Events Team will guide you through the process, give expert advice on menus and décor and be with you every step of the way to ensure your wedding day is as memorable and stress-free as possible.

Our recommended suppliers are there to make your day extra special. From florists to dancefloors - We've got the details for you!

Look out for our next wedding fayre and let us show you what we do best.

FALL IN LOVE...

With the Diglis

We have three beautiful spaces that you can make your own for your wedding day. Experience true love in your exclusive space. We cater for all, from an intimate occasion to a grand celebration!

WILLIAM LEADER LOUNGE

Our newly refurbished William Leader Lounge offers a cosy and versatile space for intimate wedding breakfasts with your nearest and dearest. The Lounge is situated in the heart of the hotel, with access to the bar and picture-perfect views over the gardens.

Up to 30 guests.

CONSERVATORY

Our lovely conservatory boasts stunning views of the river and gardens, with its own patio that can be used to take in the later summer sun after a beautiful wedding day. The Conservatory is the perfect place to dine and celebrate the day.

Up to 50 guests





SEYMOUR SUITE

Our purpose-built event space is the perfect spot for wedding celebrations. The Seymour Suite has gorgeous views of the river and Worcester Cathedral.

Enjoy your drinks reception and canapes from your private event gardens. Then lead the way down the steps into the bright and neutral space that gives you the perfect canvas to give your day that personal touch.

The Seymour Suite also offers a private bar, fully stocked and staffed to really get the party started. Our dance floor has plenty of space for a DJ or Band. Perfect for you and your guests to dance the night away!

Why not book the Seymour for Breakfast the next day? Where you can all sit together and reminisce on your perfect day.

Up to 150 guests



OUR PACKAGES

Everything you need...

30 Day Guests

Exclusive use of our William Leader Lounge or Conservatory

Dedicated Wedding Coordinator

Use of the Gardens for your Photographs

Room set up including Table Clothes, Napkins, Cutlery & Glassware

Arrival Drink to include Bucks Fizz or Prosecco

3 Course Choice Meal

Toast Drink for Speeches

Background Music of your Choice

Cake Stand and Knife

2025 - £2000.00

2026 - £2200.00

Extra day guests - £40.00pp

Please note that the maximum is 50 guests.

Don't fancy a 3 course meal? Why not have
an afternoon tea?...





Everything you want...

60 Day Guests

Exclusive use of our Seymour Suite

Dedicated Wedding Coordinator

Fully Stocked and Staffed Private Bar

Private Event Garden

Room set up including Table Clothes, Napkins, Cutlery & Glassware

Use of our Built-in Sound System

Cake Stand & Knife

Ceiling & Bar Fairy Lights

Wooden Easel for your Table Plan

Arrival Drink to include Prosecco/Bottled Beer

3 Course Meal

Toast Drink for Speeches

House DJ for 4 Hours

Bacon Rolls for the evening

2025 - £4250.00

2026 - £4900.00

Extra Day Guests - £55.00pp

Add Evening Guests - £25.00pp

Ask the team for upgrade options!

Everything you've ever dreamed of...

60 Day Guests & 40 Evening Guests

Exclusive use of our Seymour Suite

Dedicated Wedding Coordinator

Fully Stocked and Staffed Private Bar

Private Event Gardens

Room set up including Table Clothes, Napkins, Cutlery & Glassware

Use of our Built-in Sound System

Arrival Drink to include Prosecco & Bottled Beer

Canapes

3 Course Meal

1/2 Bottle of Wine Per Person

Toast Drink for Speeches

Evening Buffet

Red Carpet

Ceiling & Bar Fairy Lights

Wooden Easel for your Table Plan

Cake Stand & Knife

House DJ for 4 hours

One Complimentary Night Stay for the Bride and Groom

2025 - £7600.00

2026 - £8000.00

Extra Day Guests - £65.00pp

Extra Evening guest - £40.00pp







OUR MENUS

Make your wedding day unforgettable with our exceptional catering services. At Diglis House Hotel, we offer a range of culinary delights to suit any occasion.

Our dishes are prepared using seasonal and locally sourced ingredients, ensuring quality and flavour in every bite.

From elegant canapés and buffet spreads to formal sit-down dinners, we cater to all tastes and preferences.

Our experienced staff ensures that your dining experience runs smoothly, providing attentive service throughout your wedding.

SAMPLE MENU

Roast Tomato, Fennel & Red Onion Soup, Rocket Pesto (GF, N, VE)

Smoked Salmon, Lemon, Watercress, Horseradish Cream (GF)

Home Cured Beef, Mustard Dressing, Red Onion & Endive Salad (GF)

Roast Salmon, Hummus & Harissa (GF, N)

Rump Of Lamb, Basil Mash, Ratatouille (GF)

Braised Roscoff Onions, Porcini Broth, Leeks (VE, GF)

Chocolate Mousse Cake, Oranges (GF)

Classic Crème Caramel, Almond Tuile (N)

Caramelised Pineapple, Black Pepper & Basil (GF, VE)

3 Great British Cheeses Biscuits & Pickles



CANAPÈS

Each item will consist of two pieces per portion
Gluten Free unless stated otherwise

Smoked Salmon, Picked Cucumber
Goat's Cheese, Roasted Red Pepper (V)
Parma Ham, Mascarpone, Fig
Tomato, Pesto Tart (V, N)
Mini Lamb Köfte Kebabs
Hummus with Olive Bread (VE, N)
Smoked Haddock, Rice Fritters
Stilton, Spiced Pears (V)
Thai Fish Cakes with Chilli Dip
Fried Smoked Chicken, Chilli Dip (Not GF)
Fish 'Fingers', Tartar Sauce

Dessert Canapes

Lemon Meringue Pie
Chocolate Brownie
Mini Doughnut, Chocolate Dipping Sauce (Not GF)
Chocolate Tart
Mini Pavlova
Rice Pudding Beignet (Not GF)





BUFFET MENU

Your choice of 4 sandwiches or wraps, 3 savoury and 2 sweet items

A Selection of Wraps and Sandwiches

Chicken Caesar Wrap
Hummous and Sweet Pepper Wrap or Sandwich (VE)
Egg Mayonnaise and Watercress Wrap or Sandwich (V)
Wiltshire Ham and Mustard, Tomato Sandwich
Barbers Cheddar and Onion Jam Wrap or Sandwich (V)
Tuna, Red Onion and Pickle Wrap or Sandwich
Rare Roast Beef, Horseradish Cream and Rocket Sandwich

Savoury Bites

Mushroom and Goats Cheese Bruschetta (V)
Fish Goujons with Tartar Sauce (GFA)
Mini Thai Fish Cakes with Sweet Chilli Dip (GF)
Karrage Chicken and Korean BBQ Sauce (GF)
Tempura Prawns
Mini Mozzarella, Tomato, and Pesto Kebabs (GF, V)
Selection of Mini Quiche (V)
Diglis Sausage and Apple Slice
Black Olive Tapenade Whirls
Prawn and Chorizo Skewers (GF)
Spicy Tempura Vegetables with Tamari Dip (GF, VE)

Sweet Plates

Dark Chocolate Profiteroles with Chantilly Cream
Individual Raspberry Pavlova (GF)
Strawberry, Vanilla Cheesecake Mousse (GF)
Selection of Freshly Baked Cakes of the Day (GFA)
Almond Panna Cotta with Blackcurrant Compote (GF, VE)
Dark Chocolate, Orange Tart
Seasonal Fruit Kebabs (VE, GF)

HOT BUFFET

Your choice of 2 main dishes and 3 side dishes

Desserts - Optional Extra

Mains

Beef Braised in Red Wine, Baby Onions and Mushrooms (GF)
Murgh Makhani (GF) - Home Style Medium Spiced Chicken Curry

Diglis Fancy Fish Pie (GF)

Leek, Potato and Broccoli Gratin (GFA, VEA)

Diglis Cottage Pie (GF)

Chefs' Chilli Con Carne (GF)

- Medium Spiced Pork, Apple and Sage Hotpot (GF)

Chefs 3 Bean Chilli (VE, GF)

Aloo Gobi (GF)

Cauliflower & Potato Curry - Hot Spiced Melanzana Parmigiana (V, GF)

Layered Aubergine, Tomato, Basil, Grana Padano, Mozzarella

Sides

Braised Rice | Buttered New Potatoes | Triple Cooked Chips | Mixed Leaf Salad |
Seasonal Vegetables | Classic Coleslaw | Asian Slaw | Tomato, Shallot Salad

Desserts

White Chocolate Blondie, White Chocolate Cremeaux (GF)

Chefs' Giant Pavlova, Seasonal Fruit (GF)

Pressed Apple Tarte Tatin, Vegan Ice Cream (VE)

Tiramisu Seasonal or Exotic Fruit Platter (GF, VE)

Paris-Brest (Caramel Choux Bun)

Caramel Baked Apple

Almond Panna Cotta, Berry Compote (VE, GF)

3 Great British Cheeses, Biscuits, Chutney, Pickled Grapes, Whisky Cake (GF)





BBQ MENU

Mains

Diglis Classic Burger
Single 6oz, Cheese & Bacon, Salad, Our Burger Sauce

Classic Jumbo Hot Dog
Massive Sausage, Melted Onions, Pickles & Cheese

Chicken Focaccia
Marinated Chicken Thigh, Rocket, Roast Tomato in our
Focaccia

Spiced Halloumi Wrap, Pomegranate Salad (GFA)

Served Alongside..

Coleslaw (GF)
Tomato, Cucumber, Red Onion and Feta, Dressed with Olive Oil (GF)
Pesto Pasta Salad with Roasted Mediterranean Vegetables (N)

Minimum Guests: 20 | Maximum Guests: 40*

*This menu can be served as a buffet style inside for up to 100 guests.
Weather Permitting - this menu will be cooked to order, Alfresco Style.

AFTERNOON TEA

A Selection of Chefs' Fresh Cut Finger Sandwiches, which may include:

Smoked Salmon and Cream Cheese (GFA)
Egg Mayonnaise and Watercress (V, GFA)
Beef and Horseradish (GFA)
Cheese and Chutney (V, GFA)
Ham, Mustard and Tomato (GFA)
Cucumber (VE, GFA)
Tuna Mayonnaise with Pickles (GFA)
Chicken Caesar Wrap (GFA)
All Available as Wraps

Savoury

Sausage Slice (GFA) or Provençal Vegetable Slice (V, GFA)

Chefs' Choice of Three Homemade Cakes, which may include:

Lemon, Orange or Blueberry Cake (GF)
Chocolate Cake
Fruit Cake
Carrot Cake
Coffee and Walnut Cake
Chocolate Guinness Cake
Swedish Apple Cake

One Mini Desserts, which may include:

Mini Pavlova, Fruit Tartlet or Panna Cotta (VE)

Scones

Two Diglis Mini Fruit Scones, Clotted Cream and Strawberry Jam (GFA, VEA)

Served with your Choice of Tea or Coffee





CHILDRENS MENU

2 courses - £13.00 3 courses - £18.00

Starters

Cheese on Toast (GFA)

Tomato Soup, Garlic Bread (VEA)

Hummus, Yogurt, Pitta (GF, VEA)

Mains

Roast Tomato & Sweet Pepper Pasta, Garlic Bread (VE)

Sausage, Mash, Gravy & Peas

Kids Wings, Fries, Salad (GF)

Jumbo Fish Finger, Chips, Peas

Desserts

2 Scoops of Ice Cream (GFA, VEA)

Pancakes, Chocolate Sauce & Ice Cream (GF)

Diglis Berry Mess (GF)

Banana Split (GF)

Available for Children aged 12 and under

DRINK, DINE & DANCE...

Let our fabulous bar staff help you find the perfect mix!

Indulgence Drinks Package

Extra Arrival Drink

Two Bottles of Still and/or Sparkling Water on table

1/2 Bottle of Wine with the meal

£20.00 per person

Arrival Drink

Choose one or two from:

Prosecco

Prosecco Rosé

Bucks Fizz

Bottled Lager

Bottled Old Mout Cider (£1.50 Supplement)

Pimm's

Soft Drink Alternative

Dinner Wines

Red - Merlot or Shiraz

White - Pinot Grigio or Chardonnay

Rosé - Pinot Grigio Rosé or White Zinfandel

Guests will be served once seated.

Toast Drinks

Prosecco

Upgrade to Champagne

(£5.00 Supplement pp)





SWEET DREAMS...

What better way to end your wedding day!

With 2 bridal suites to choose from, both with stunning views over the river and gardens, grand four poster beds. Plenty of space and natural light - perfect for the getting ready with your nearest and dearest on your wedding morning.

and for your guests?..

We have 12 beautiful rooms situated in our main house and 21 located in our garden wing; closest to our Seymour Suite which is a perfect distance for your guests at the end of a fun filled night in one of our traditionally styled, unique bedrooms.

All Bedrooms include a glorious continental and hot breakfast.
What better way to start your first day as a married couple!



TERMS & CONDITIONS

1. Booking Confirmation

A signed contract and a non-refundable deposit are required to secure your booking.

2. Payment Terms

To confirm your date, a deposit of £500 will be taken along with card details as a guarantee. Full payment must be paid within 30 days of your wedding day.

3. Cancellation Policy

Cancellations must be made in writing. Cancellations will incur a cancellation fee of the deposit. In the event of cancellation by the client, the deposit will be non-refundable, and charges may apply to total anticipated charges - see contract for more information.

4. Changes to Event Details

Any changes to the event details (date, time, number of guests, etc.) must be communicated in writing. Changes may affect pricing and availability.

5. Guest Numbers

The final number of attendees must be confirmed 30 days prior to the event. We reserve the right to adjust catering and seating arrangements based on final numbers.

6. Venue Access

Access to the venue for setup will be provided at a mutually agreed time prior to the event. All decorations and setup must be completed before the event start time.

The hotel will dismantle all decorations from 12 midnight. Any items left behind must be collected within 48 hours following the event. The hotel will not be held responsible for any items not collected after this time frame. The hotel will not be responsible for any equipment supplied by a third party i.e., photo booths, sweet tables, or centrepieces. The client is required to contact the event co-ordinator to arrange delivery and collection times.

7. Liability

The hotel is not liable for any loss or damage to personal property during the event. Clients are responsible for the conduct of their guests and any damages incurred. The management reserves the right to refuse admission.

8. Food and Beverage

All food and beverage must be provided by Diglis House Hotel unless prior arrangements are made. No outside catering is permitted without consent. Guests are not permitted to bring their own alcohol on to the premises. Any alcohol found will be confiscated by management and guests may be removed from the premises.

Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

N - Nuts | V - Vegetarian | GF - Gluten Free | GFA - Gluten Free Available upon request | VE - Vegan | VEA - Vegan Available upon request

The hotel reserves the right to make changes to menus if ingredients cannot be sourced.

9. Force Majeure

The hotel is not liable for failure to fulfil its obligations due to circumstances beyond its control (e.g., natural disasters, flooding, acts of war, etc.).

10. Compliance

Clients must comply with all local laws and regulations during the event. Please do not bring with you or organise anything that may offend or cause discomfort to other hotel guests.

Please see your contract for further terms & conditions. For further details or specific questions, please contact our events team at Diglis House Hotel.

GET IN TOUCH!

ARE YOU READY TO MAKE YOUR WEDDING DREAMS COME TRUE?

Contact our Events Manager to book your venue tour today!

WEBSITE:

www.diglishhousehotel.co.uk

EMAIL:

events@diglishhousehotel.co.uk

SOCIAL MEDIA:

[@diglishhousehotel](https://www.instagram.com/diglishhousehotel)

PHONE NUMBER:

01905 353 518

