

Asian Weddings

Surrounded by stunning architecture and beautifully landscaped grounds, our venue provides a breathtaking backdrop for every moment of your special day. With extensive experience hosting a wide range of multicultural weddings, we understand the importance of honouring traditions while creating unforgettable experiences for you and your guests.

From your very first enquiry to the final celebration, our experienced team will guide you every step of the way. Taking the time to understand your vision, we seamlessly bring every detail together to create a wedding that reflects your unique style and story.

Your wedding, your way.



Ceremony Spaces

Set within an iconic historic setting, our venue offers an exceptional collection of licensed ceremony and reception spaces, perfectly suited to both intimate celebrations and grand scale weddings for up to 900 guests.

Our dedicated team will work closely with you to create a bespoke celebration that reflects your vision, traditions and personal style, ensuring every detail is thoughtfully tailored to make your special day truly unforgettable.

EXCLUSIVE USE:

Enjoy exclusive access to the venue throughout your wedding day, giving you and your guests the freedom to make the space entirely your own.

This includes the Great Hall, Marquee, and Gilbert Scott Wing, along with 42 acres of picturesque gardens and beautifully manicured lawns, providing a stunning backdrop for your celebrations and photographs. With every corner of the venue dedicated to your special day, you can relax and enjoy a truly personal and unforgettable experience.

THE GREAT HALL & MARQUEE:

The Great Hall provides a breathtaking setting for your wedding ceremony and evening reception, combining timeless elegance, striking architecture and a truly memorable atmosphere. Rich in character and charm, it offers a beautiful backdrop for every stage of your celebration.

Following your ceremony, the adjoining Marquee provides a bright and contemporary space for your wedding breakfast. Spacious and versatile, it blends perfectly with the grandeur of the Great Hall, creating a seamless journey through your wedding day.

For couples seeking additional space, our elegant Carriage Court is available for hire at an additional cost of £3,000.

GILBERT SCOTT WING:

Rich in history and architectural charm, the Gilbert Scott Wing provides a distinctive and romantic setting for your wedding ceremony. Featuring impressive period details, soaring ceilings and elegant surroundings, this unique space combines a sense of grandeur with a warm and intimate atmosphere.

Including access to the beautiful Carriage Court, this space offers a stunning backdrop for your ceremony, drinks reception and photographs. Whether you're planning a smaller celebration or a larger gathering, the Gilbert Scott Wing and Carriage Court provide a memorable setting for every part of your day.

What We Offer

IN-HOUSE CATERING

Our in-house catering is available at an additional cost, offering exceptional quality and luxury. Led by award-winning Chef Daniel Sung, our catering team ensures a seamless experience, creating bespoke menus tailored to your special day.

When choosing our in-house catering, the following will be included:

- White table linen
- Crockery & cutlery
- Glassware
- Dedicated Wedding Coordinator
- Food and beverage service staff



Prices, menu options and further details are available in our menu package below.

OFFER INCLUSIONS

For non-catered weddings, bookings must be for either exclusive use or the Great Hall and Marquee and will include the following:

- Use of the venue from 9am - 12am (with an additional 2 hours on either side for supplier set up/take down)
- Use of our kitchen for your preferred caterer
- Supplier liaison
- Round/trestle tables & banquet chairs
- Complimentary car parking
- Access to areas of grounds for photographs
- Use of dressing room

EXTRAS & FINISHING TOUCHES

We offer a variety of additional extras to help bring your wedding day together and create a truly memorable experience for you and your guests. From ice cream vans and our unique bus bar to personalised cocktails and bespoke décor options, there are plenty of ways to add those special finishing touches to your celebration.

Please speak to a member of our team to find out more about the extras available and how we can help personalise your day.

Spring Offers

2026 & 2027

As the days grow longer and nature bursts into colour, there's no better time to celebrate love than in the heart of spring. The perfect season to bring your big day to life in a setting as vibrant as your celebration.

Our historic venue and grounds transform into a breathtaking canvas for an unforgettable wedding.

Exclusive Use

THE GREAT HALL, MARQUEE, GILBERT SCOTT WING & GROUNDS

SEASON	MON - THURS	FRI - SUN
JANUARY - MARCH	£10,000	£12,000
APRIL - MAY	£12,000	£14,000

Great Hall & Marquee

SEASON	MON - THURS	FRI - SUN
JANUARY - MARCH	£6,500	£7,500
APRIL - MAY	£7,500	£8,500

Gilbert Scott Wing

OFFER ONLY AVAILABLE WITH IN-HOUSE CATERING

SEASON	MON - THURS	FRI - SUN
JANUARY - MARCH	£4,000	£5,000
APRIL - MAY	£5,000	£5,750

*Offer only exists for new enquiries
T&Cs Apply

Venue Hire

2026

From intimate ceremonies to lavish receptions and grand banquets, our team will guide you through every detail, ensuring a seamless and unforgettable wedding experience within our magnificent historic setting.

Prices start from:

SEASON	EXCLUSIVE USE (The Great Hall, Marquee, Gilbert Scott Wing & Grounds)	GREAT HALL & MARQUEE	GILBERT SCOTT WING (Offer only available with in-house catering)
OCTOBER - MARCH MON - THURS	£12,000	£8,000	£5,000
OCTOBER - MARCH FRI - SUN	£16,000	£11,000	£5,750
APRIL - SEPTEMBER MON - WED	£15,500	£9,000	£6,000
APRIL - SEPTEMBER THURS - SUN	£17,000	£12,000	£6,750

Venue hire discounts apply when booking at full price and confirming our in-house catering service (excluding the Gilbert Scott Wing).

Please note that during peak months, Thursdays are included within the weekend pricing structure.

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www.renaissance-kelham.com

Venue Hire

2027 & 2028

2027 prices start from:

SEASON	EXCLUSIVE USE (The Great Hall, Marquee, Gilbert Scott Wing & Grounds)	GREAT HALL & MARQUEE	GILBERT SCOTT WING (Offer only available with in-house catering)
OCTOBER - MARCH MON - THURS	£12,500	£8,500	£6,000
OCTOBER - MARCH FRI - SUN	£16,500	£11,500	£6,750
APRIL - SEPTEMBER MON - WED	£15,000	£9,500	£7,000
APRIL - SEPTEMBER THURS - SUN	£17,500	£12,500	£7,750

2028 prices start from:

SEASON	EXCLUSIVE USE (The Great Hall, Marquee, Gilbert Scott Wing & Grounds)	GREAT HALL & MARQUEE	GILBERT SCOTT WING (Offer only available with in-house catering)
OCTOBER - MARCH MON - THURS	£13,000	£9,000	£6,500
OCTOBER - MARCH FRI - SUN	£17,000	£12,000	£7,250
APRIL - SEPTEMBER MON - WED	£15,500	£10,000	£7,500
APRIL - SEPTEMBER THURS - SUN	£18,000	£13,000	£9,000

*All of the prices quoted are subject to price increases. Annual reviews will take place in line with inflation.



Luxury Catering

Crafted by our award-winning catering team and led by Executive Head Chef Daniel Sung, our menus showcase exceptional quality, creativity and flavour.

Born and raised in New Delhi, Daniel honed his skills in Indian and Asian cuisine, developing a deep understanding of authentic flavours and traditional techniques. Of Chinese and Indian heritage, he brings a unique fusion of influences to his culinary creations.

Beyond his expertise in Far Eastern flavours, Daniel's mastery extends to French, Italian, and Continental cuisine, showcasing his versatility. His passion for innovation has even earned him a Guinness World Record for preparing the largest biryani bowl, a testament to his skill and creativity.

Enjoy a menu inspired by his global culinary journey.

Breakfast Menu

£12.50PP

Includes your choice of two dishes from our Breakfast Menu.

Aloo Paratha

Soft, layered flatbread filled with warmly spiced potatoes G, D, MU, V

Pao Bhaji

A rich, buttery vegetable mash served with soft toasted buns G, D, V

Dhokla & Chutneys

Light, steamed Gujarati bites paired with vibrant chutneys G, D, MU, SES, V

Chevro

A crunchy savoury mix with gentle spice and texture G, D, MU, N, V

Ghatia

Crisp, lightly spiced gram-flour sticks with a delicate savoury flavour G, D, MU, V

Gobi Pakora

Cauliflower florets coated in spiced batter and fried until crisp MU, VE

Vegetable Samosa

A classic pastry filled with seasoned vegetables and potatoes G, MU, VE, M

Jalebi

Crisp, bright spirals soaked in fragrant syrup G, D, N, V

Motichoor Ke Ladoo

Soft, boondi pearls shaped into balls of traditional festive sweets G, D, N, V

Lunch Menu

£19PP

Includes your choice of one vegetarian starter and two vegetarian main courses from our Lunch Menu.

Served with rice, naan bread, salad, raita & chutneys.

Starters

Dhokla & Chutneys

Light, steamed bites served with vibrant, traditional green and red chutneys **G, D, MU, V**

Kachori (Daal or Mattar)

A crisp pastry filled with delicately spiced lentils or peas **G, D, MU, V**

Vegetable Samosa

A classic savoury pastry with a seasoned vegetable filling **G, D, MU, V**

Paneer Samosa

Triangular pastry stuffed with savoury crumbled or diced Indian cottage cheese **G, D, MU, V**

Onion Bhaji

Finely sliced onions bound together by a spiced golden chickpea flour and deep fried **MU, VE**

Vegetable Pakora

Assorted sliced vegetables coated in a seasoned thick chickpea flour batter **MU, VE**

Mains

Vegetable Jalfrezi

A vibrant stir fry of crunchy vegetables in a zesty, lightly spiced tomato sauce
D, V

Undiyha (Gujarati-style Curry)

A traditional Gujarati medley of slow cooked seasonal root vegetables and warming spices D, MU, V

Dal Bhat

A comforting, authentic pairing of tempered lentils and fluffy steamed rice D, MU, V

Plain Kadhi

A light, yoghurt based curry with subtle, soothing spices G, D, MU, V

Aloo Matar (Gujarati-style)

Potatoes and peas in a delicately seasoned Gujarati gravy D, MU, V

Mixed Bean Curry (Seasonal)

A hearty blend of seasonal beans simmered in aromatic spices D, V

Chana Masala

Tender chickpeas enveloped in a rich, deeply spiced onion and tomato reduction D, V

Bombay Potatoes

Golden potato cubes sautéed with toasted mustard seeds, turmeric, and cumin for a classic, spice forward finish D, MU, V

Aloo Palak

Potatoes combined with silky spinach in a warming gravy D, V

Aloo Gobi

Cauliflower and potatoes cooked with balanced, fragrant spice D, MU, V



Canapés

£12PP

Includes your choice of three canapés from our menu.

Cocktail Samosa

Hand crafted miniature pastry parcels, delicately crisp fried and filled with an aromatic vegetable medley **G, D, MU, V**

Vegetable Spring Roll

Light, delicate rolls filled with finely seasoned vegetables **G, SES, SO, VE**

Mini Pakora

Bite sized gram flour fritters, crisp fried and infused with warm spices **MU, VE**

Aloo Tikki

Pan seared potato medallions infused with fresh ginger, green chilli, and an aromatic blend of traditional spices **G, E, D, MU, V**

Aloo Chana Chaat

A vibrant street food classic of tender potatoes and chickpeas, delicately tossed in a tangy tamarind and pomegranate dressing **G, D, MU, V**

Crispy Mushroom

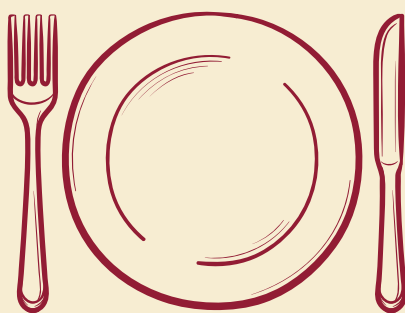
Tender mushrooms coated in tempura batter and fried until perfectly crisp **E, D, MU, V**

Mini Chilli Mogo

Twice cooked cassava chunks sautéed in a sticky, zesty chilli glaze, finished with rich buttery warmth **D, SO, V**

Mini Chicken Shish Kebabs

Succulent hand skewered chicken morsels, marinated in spiced yoghurt and chargrilled to create a smoky, tender finish **D, MU**



3 Course Packages

Vegetarian

£29PP

3 Vegetarian Starters
3 Vegetarian Mains
Rice, Naan bread, Salad, Raita & Chutneys
1 Dessert

Standard

£34PP – Not including seafood or lamb dishes

3 Starters: 1 Vegetarian Starter & 2 Non Vegetarian Starters
3 Mains: 1 Vegetarian Main & 2 Non Vegetarian Mains
Rice, Naan bread, Salad, Raita & Chutneys
1 Dessert

Deluxe

£42PP – Including either seafood or lamb dishes

4 Starters: 2 Vegetarian Starters & 2 Non Vegetarian Starters
4 Mains: 2 Vegetarian Mains & 2 Non Vegetarian Mains
Rice, Naan bread, Salad, Raita & Chutneys
2 Desserts

Vegetarian Starters

Spring Rolls

Light and delicately crisp golden pastry parcels filled with finely shredded garden vegetables **G, E, SES, SO, V**

Samosa Chaat

A beautifully layered street food classic featuring crushed samosas with a tangy tamarind and yoghurt dressing **G, D, MU, V**

Papdi Chaat

Crisp flour crackers layered with seasoned potatoes and chickpeas, complemented by a delicately balanced sweet and tangy sauce. **G, D, V**

Aloo Tikki

Pan seared golden potato medallions infused with fresh ginger and warm aromatic seasoning **G, D, V**

Chilli Chips

Crisp potato fries tossed in a zesty garlic and chilli glaze for a subtle spicy kick **G, SO, VE**

Piri Piri Chips

Bold and zesty potato fries seasoned with a vibrant blend of African bird's eye chillies and citrus **MU, VE**

Vegetable Pakora

Bite size gram flour fritters packed with seasonal vegetables and aromatic ground spices **D, VE**

Vegetable Samosa

A timeless savoury favourite featuring hand folded pastry filled with a delicately spiced vegetable medley **G, D, MU, V**

Starters

Chicken Tikka

Tender chicken pieces marinated in traditional spices and gently grilled **D, MU**

Keema Samosa

A crisp hand folded pastry filled with delicately spiced minced meat and garden peas **G, D, MU**

Chilli Chicken

Bite size pieces of folded chicken tossed in a bold savory and spicy sauce **SES, SO**

Jeera Chicken

Succulent chicken pieces infused with toasted cumin seeds and warming spices for a balanced flavour **D**

Masala Chicken Drumstick Wings

Drumsticks coated in rich masala glaze and cooked until perfectly tender **D**

Lamb Seekh Kebabs

Minced lamb infused with fresh herbs and aromatic spices, skewered and grilled for a deep, smoky flavour **D, MU**

Fish Pakora

Tender pieces of fish coated in spiced gram flour batter and fried until crisp and golden **D, F, MU**

Crispy Chilli and Garlic Prawns

Juicy prawns tossed in a fragrant chilli and garlic coating for a light, crunchy bite **CRU, F, MOL, SES, SO**

Amritsari Fish

Classic Punjabi style fish marinated in spices and gram flour, fried for a crisp finish **D, F, MU**

Vegetarian Mains

Daal Makhani

Slow cooked black lentils in a rich, creamy tomato and butter sauce **D**

Thadka Daal

Tempered yellow lentils finished with a fragrant infusion of sautéed garlic cumin and traditional spices **D, MU, V**

Makani Paneer

Soft paneer cubes simmered in a signature smooth and buttery tomato gravy enriched with cream **D, V**

Aloo Gobi

Cauliflower and potatoes cooked with ginger, turmeric and warming spices **D, V**

Saag Paneer

Soft cubes of Indian cottage cheese folded into a velvety purée of fresh spinach leaves and aromatic green herbs tempered with garlic **D, V**

Baingan Bharta

Smoky roasted aubergine, delicately mashed and slow-cooked with onions and tomatoes **D, V**

Bhindi Masala

Fresh okra sautéed with onions, tomatoes, and a blend of traditional spices **D, MU, V**

Chana Masala

Chickpeas slow stewed in a tangy onion, tomato, and ginger base **D, V**

Aloo Baigan

Potatoes and aubergine slow cooked together with aromatic spices **D, V**

Paneer Karahi

Indian cottage cheese stir fried in a traditional iron wok, finished with a peppery tomato sauce and fresh coriander **D, V**

Matar Paneer

Sweet garden peas and cubes of Indian cottage cheese simmered in a mild and comforting tomato and onion gravy **D, V**

Vegetable Dhansak

Mixed vegetables cooked in a sweet and tangy lentil sauce **D, V**

Mains

Bhuna (Chicken or Lamb)

Chicken or lamb cooked in a thick, spiced tomato and onion reduction **D**

Jalfrezi (Chicken or Lamb)

A vibrant stir fry of succulent meat with crunchy peppers onions and fresh green chillies in a medium spiced sauce **D**

Madras (Chicken or Lamb)

A bold, fiery South Indian style curry, infused with red chillies, tomato, and subtle coconut notes. **D, MU**

Dhansak (Chicken or Lamb)

Chicken or lamb simmered in a sweet, sour and mildly spiced lentil sauce **D**

Biriyani (Chicken or Lamb)

Fragrant long grain basmati rice steam cooked in layers with spiced meat and aromatic saffron **D**

Achari Chicken

Chicken cooked with pickling spices for a tangy, aromatic flavour **D, MU**

Keema Masala

Minced meat cooked with onions, tomatoes and traditional masala spices **D**

Chicken Tikka Masala

Chargrilled marinated poultry pieces enveloped in a velvety tomato based sauce enriched with cream and butter **D, MU**

Chicken Do-Piyaza

Chicken cooked with a generous amount of onions for a rich, balanced flavour **D**

Malabar Prawn Curry

Juicy prawns simmered in a fragrant coconut milk base infused with mustard seeds and curry leaves **CRU, D, F, MOL, MU**

Palak Curry (Chicken or Lamb)

Chicken or lamb cooked in a smooth, spiced spinach sauce **D**

Desserts

Ras Malai

Delicate poached milk medallions served in a chilled cardamom infused cream and garnished with nuts **M, V, G**

Shrikand

A silky strained yoghurt dessert flavoured with precious saffron strands and aromatic green cardamom **M, V**

Gulab Jamun

Warm milk based dumplings soaked in aromatic sugar syrup **G, D, E, V**

Gajar Ka Halwa

A traditional pudding of slow cooked grated carrots simmered with whole milk and ghee for a rich caramelised finish **D, E, V**

Jalebi

Crisp deep fried flour spirals steeped in a saffron sugar syrup for a signature crunch **VE**

Chocolate Samosa

Hand folded buttery pastry parcels filled with a decadent centre of warm melted chocolate **G, D, V**

Fruit Platter

A fresh selection of seasonal fruits **VE**

Ice Cream Selection

A choice of classic ice cream flavours **D, V**

Seasonal Cheesecake

A smooth and creamy cheesecake set on a buttery biscuit base and finished with fruit compote **G,D, E, N, V**

Mixed Barfi

An assortment of traditional Indian milk based sweets **G, D, N**



Allergens



C - Celery
CRU - Crustaceans
D - Dairy
E - Eggs
F - Fish
G - Gluten
MOL - Molluscs
MU - Mustard
N - Nuts
SD - Sulphur Dioxide
SES - Sesame Seeds
SO - Soya
V - Vegetarian

VE - Vegan | Vegan options are available upon request.

Please note that it is essential you inform us of any guest allergies at least one week prior to your event.

If allergies are reported within one week of the event, our team will implement appropriate measures; however, we cannot accept responsibility in these circumstances. This includes nut allergies (including airborne), food intolerances, and any dietary requirements.

Menu Tasting



As standard, the Bride and Groom are offered a complimentary menu tasting. Any additional guests will be charged at £29 per person.

Please select 2 starters, 2 mains and 1 dessert from the dishes included in our Standard Package. All dishes are served with rice and naan bread.

Should the Bride and Groom wish to sample dishes outside of the Standard Package or request additional items, this will incur an additional charge, with all additional dishes priced accordingly.

All dishes must be pre-ordered and payment must be received prior to the tasting date.

Please note that if the Bride and Groom choose not to proceed with our in-house catering following the complimentary tasting, a charge of £29 per person will be added to the final event balance.

If there is a specific dish you would like that is not on the menu, please let us know, as we are able to accommodate a wide range of requirements.

DRINKS PACKAGES



CATERED

All necessary glassware, including juice, water, wine and Prosecco for arrival, will be provided at no additional charge. All beverages will be chilled and prepared in advance of your event, with ice baths featured as part of the drinks display.

VENUE HIRE

Glassware is available for hire at £2.50 per person when beverages are provided by us. This includes one juice, wine or water glass per guest, with additional glasses available at £2 per person.

If beverages are not supplied by us, glassware will be charged individually at £3 per juice or water glass and £3.50 per champagne flute or wine glass. Please note that multi glass discounts are not available in this case.

All glassware hire includes cleaning and polishing, placement on tables and collection at appropriate intervals throughout the event.

All beverages must be delivered to the venue in advance of the event. Please note that unloading and storage must be managed by your caterers, suppliers, or designated family members. Ice can be provided; however, ice baths are not included as standard.

Specific time slots for drink deliveries will be scheduled ahead of the event. If additional assistance is required, service staff can be arranged at an additional cost. Please speak with your Wedding Coordinator to confirm availability and pricing.

You may also book the services of our professional and welcoming food and beverage team to serve your drinks. Staff are charged at £25 per hour, with a minimum two hour booking per team member to cover set up and clean down.

We also offer additional beverage experiences, including a 360 bar (£1,500) and a bus bar (£1,500), available to enhance your event.

SOFT DRINKS PACKAGE

£25 for 10 bottles

J20, Coca Cola | Appletiser | Fanta | Raspberry Lemonade | Sparkling Elderflower | Ginger Beer.

Bottles can be mixed and matched per table and are served on ice in a bucket.

£5 per jug

(Refills available throughout the day)

Coca Cola | Schweppes Lemonade | Orange | Apple | Pineapple | Cranberry Juice

Additional jugs can be purchased on the day, or unlimited refills can be arranged for £15 per table.

£4 per 2L bottle

Coca Cola | Schweppes Lemonade

Unlimited quantities can be ordered for each table or placed at a designated drinks station.

Still water will be provided in jugs on all tables at no additional charge throughout the day.

Hydration stations will also be available throughout the building at all times.



ALCOHOL PACKAGES

Our bars can remain open throughout your event upon request.

Cocktails

Our cocktails are proudly sponsored by Fever-Tree, expertly crafted and served chilled to warmly welcome your guests.

Choose any two cocktails for your drinks reception from the selection below:

Espresso Martini | Classic Margarita | Classic Mojito | Passion Fruit Martini
| Hugo Spritz | Aperol Spritz | Virgin options available

£12 per cocktail

All cocktails will be available to purchase at the bar throughout the day and evening.

Draught

Our current bar draught selection includes:

Poretti | Estrella | Somersby Apple | Somersby Blackcurrant
| Carlsberg | Stonewall IPA | Brooklyn IPA

For licensing reasons, bringing your own kegs on site is strictly prohibited. Corkage charges apply. Please speak to a member of our team for further information.

We pride ourselves on offering competitive bar prices. Please speak to a member of our team to discuss bespoke bar tabs tailored to your event.

