



THE WALLED GARDEN

Est. 1837



A VICTORIAN WEDDING VENUE

# Fernery & Grape House

Grape vine est. 1850



## Woodland Walk

Festoon lit silver birch trees

## To Apple Cottage

Cutting garden & edible flowers



## Herbaceous Border

Hydrangea, Peony, Salvia

## Bramley Apple Arch

Festoon lit Crab Apple entrance



## Pleached Hornbeam



# HELLO

We are a once forgotten garden, hidden behind a country house in a busy, little town called Beeston. Our restoration story started many moons ago, uncovering our horticultural history and restoring the Victorian charm. Then we built our team, and together we started digging and dreaming. It was the beginning of something quite magnificent; a magical venue, quite unlike any other.



*Sunken Patio*  
Herb pots & BBQ area

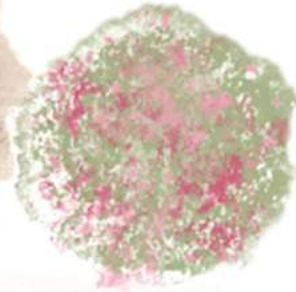
*Loggia & Bandstand*  
Seating & ceremony area

*Wisteria*

*Climbing Roses*



*Blossom Tree*







# HISTORY

The Walled garden was built around 1837 as a working garden to feed the Fellows family living at the house.

South facing, tall walls offer the ideal climate for growing many weird and wonderful Victorian trends. The Fernery and grapevine would have been quite the show piece of our Victorian garden. Many years later

Uncle Fred grew fuzzy peaches and delicious figs.

Unfortunately the garden gates closed after Fred's passing in the 1960's and stayed locked away for half a century. In 2011 Fred's nieces embarked on a journey of bringing it back to life with the help of renowned garden designer Carol Knight.



# THE GARDEN

The garden had many areas of interest which we restored and reinstated to retain character. Where the greenhouses once stood, the original iron works and chimney pots became a feature to grow fragrant, climbing roses. The ruined Bramley Apple arch was replaced using local craftsmanship, and now once again bares a flurry of juicy cooking apples every Autumn.



Our gardeners work all year round caring for the grounds and planning new eco-friendly projects. They supply our bar and kitchen with homegrown ripe fruits, fresh scented herbs and dainty edible flowers. The once derelict old brick walls now stand tall, humbly combining the needs of busy wildlife, curious visitors and talented chefs. 🍷







# THROUGH THE SEASONS

Tranquil all winter, the sound of bird song echoes in anticipation. Knowing that come March, a wave of colour will begin spreading across the garden, as if one plant seems to wake up the next. In Tulip season, thousands of bulbs emerge from the beds creating a tapestry of both rich jewels and delicate pastels, followed eagerly by a rush of summer foliage completely covering the flower beds. This starts an artistic display of giant blooms and floating petals synchronising throughout the summer season.

Spring



Summer



Autumn



The walls surrounding the garden offer shelter helping to extend the flowering period well into Autumn. The micro climate created by the architecture keeps the first few frosts at bay, meaning the Dahlias and Roses often forget to go to bed until a blanket of snow falls late in the Winter months.



# ECO PLEDGE

It was quite something, realising we were part of a team responsible for nurturing a project that's both a historical legacy and a newly, thriving eco system. The desire to do right by its heritage while advocating for its place in our future became our main purpose. Our values and company ethics needed to reflect that, reaching beyond our own brick boundaries were there's a whole world in need of help.

## TARGETED SPENDING

As a business we already spend hundreds of thousands each year in operating costs. So we try to make sure we spend it wisely. Many swaps were easy to instigate spending local, looking for new ideas or spending our money with companies that also strive to be kind. In recent times we've started purchasing Bamboo toilet paper, coconut shell charcoal for the BBQs, local alpaca manure for the garden, and sustainable wine options for the bar to name a few.

## FUELS & CHEMICALS

Our heating runs on a biomass boiler system using wood pellets to heat the venue in Winter. We have 60 solar panels making the most of the Summer sun and use coconut charcoal for our BBQs. We always choose electric vehicles and equipment when possible or when buying replacements. Chemical use is minimised through organic plant feeds and predator pest control. Our cleaning products are refillable and organic with kelp hand soaps made in Scotland.

## FOOD WASTE & RECYCLING

We send our food waste off to be converted into biofuel, practise onsite composting in the garden using our surplus peelings and coffee grounds, and recycle our cardboard, glass and metals. For responsible consumption, we use 80gsm paper, an online wedding planning system, and bamboo toilet rolls.

## FUTURE PLANS

We believe researching and educating our team is the best way to make a difference, and provide organised training for staff covering environmental topics. We established The Evergreens sustainability team in 2022, who meet to discuss new ideas and environmentally beneficial business swaps. Our future plans involve 'A Wildflower Project' offsetting our customers' carbon footprint, and to support businesses through our Locally Thriving social media campaign established in 2024.



### BEE SUSTAINABLE

The bee icon you can spot throughout, serves as a visual guide, showcasing areas where we have prioritised eco-friendly practices throughout our venue.



# GROWING OUR OWN

We take great sense of satisfaction growing mediterranean herbs and heritage fruits, along with more exotic apricots, figs and grapes. Dishes are garnished with year round edible flowers grown in Apple Cottage from seed. When we buy, we strive to keep it local. Sourcing our ice cream from Bluebells Derbyshire Dairy Farm, cheeses from Leicestershire, and meat from local butchers for our seasonal menus. 🍷



## WILDLIFE

Our commitment to wildlife includes bird and bee baths, thoughtful planting, ongoing rewilding projects with wildflower seeds, no-mow areas, and the home to five bee hives. Water conservation measures involve utilising a borehole, water butts, choosing drought-tolerant plants, and employing soaker hoses for targeted watering.





# VENUE HIRE

Venue hire includes private use of our Georgian style marquee set against our spacious lawns, accommodating up to 200 guests, along with dedicated staff, chairs, tables, white linens, crockery, cutlery, and glassware.

The venue opens from 9am to midnight, hosting weddings starting from midday. Your wedding planner and the operations team will be available to assist in the morning setup. Decorations can be dropped off the day before. The music and bar services cease at midnight, with guests departing by 12:30am. Belongings must be collected by 10:30am the following day.

SPRING	MARCH APRIL	EARLY SEASON REDUCED VENUE HIRE RATES
SUMMER	MAY JUNE JULY AUGUST SEPTEMBER	PEAK SEASON IN THE GARDEN
AUTUMN	OCTOBER NOVEMBER	END OF SEASON REDUCED VENUE HIRE RATES

Visit our online calendar to see available dates and annual pricing.



All prices include VAT.













# CIVIL CEREMONIES

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The Walled Garden offers a licensed space for civil ceremonies, providing a choice between the elegant marquee and the natural beauty of the garden, using the raised terrace or shaded bandstand.

## CEREMONY SET UP

As an outdoor venue, the ceremony location is subject to the weather on your wedding day.

The decision for the outdoor ceremony location will be made 2 hours before guests arrive, ensuring the best conditions for your special moment. The chairs used for the ceremony are the same style as those provided for the reception, maintaining a consistent and elegant theme throughout.

## CEREMONY TIMINGS

Ceremonies can be booked from 1pm onwards, with guests arriving at the marquee from 12pm. During this pre-ceremony hour, guests can enjoy a drink from our exclusive card-only bar.

To facilitate your arrangements, please get in contact with the registrars before confirming your booking with us.

## RECEPTION ONLY

Our venue also offers a reception-only option for couples who opt for a church ceremony. Whether you choose to exchange vows in a traditional church setting or at any other location, our team is committed to crafting a memorable celebration for you and your guests once you arrive at The Walled Garden.



# DRINKS RECEPTION

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FOLLOWING THE CEREMONY, CHOOSE FROM A DELIGHTFUL SELECTION OF DRINKS TO KEEP YOUR GUESTS REFRESHED.



CHOOSE A MIXTURE OF THE FOLLOWING

**Summer Pimm's**

Garnished with garden mint, cucumber & strawberries

**Passionfruit Martini**

Garnished with passionfruit

**Cuba Libra**

Garnished with garden mint

**Gin Fizz** 🍷

Garnished with edible flowers from the garden

**Elderflower Mojito**

Available alcoholic & non-alcoholic garnished with garden mint

**Summer Sangria**

Garnished with seasonal fruit & garden mint

**Prosecco**

Garnished with raspberry

**Bottled lagers & ales**

**Fruit Cider**

**Rose Lemonade**

Garnished with edible flowers from the garden



# CANAPÉS

ENHANCE THE EXPERIENCE BY PROVIDING BOTH YOU AND YOUR GUESTS WITH A SATISFYING NIBBLE TO ACCOMPANY THE DRINKS.



CHOOSE 3 OR 4 PER PERSON

## MEAT

Mini poacher's roll  
with onion marmalade

Beef fillet  
chip & bernaise (gf)

Pork belly  
apple & crackling (df/gf)

Confit hoisin duck  
spring onion, cucumber & filo

## VEGETARIAN 🌱

Griddled halloumi  
in honey & rosemary on sour dough croûton (v)

Mini hasselback potatoes  
in smoked paprika & garlic with pesto (ve/gf)

Honey whipped goat's cheese  
on rosemary toast (v)

Sweet potato pakora  
sticky mango glaze & toasted sesame (ve/gf)

Quinoa tart  
with garlic & chive wild mushroom (ve/gf)

## FISH

Treacle cured gravlax  
on vollkornbrot toast

King prawn & chorizo  
Cajun skewer (df/gf)

OR CHOOSE THE FOLLOWING SET SELECTION

## GRAZING SNACKS

(v)

Marinated olives  
Sun dried tomatoes  
Mixed vegetable crisps  
Houmous

Whipped feta  
Bread sticks  
Vegetable crudité  
Pickled baby onions  
Cornichons

All dietary requirements can be catered for. Inform your wedding planner of these no later than 4 weeks before the wedding date.





Adrienne Leafe-Hayes Photography





# GARDEN FEAST

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A SHARED CULINARY EXPERIENCE SERVED AS A VARIETY OF DISHES, INCLUDING STARTERS, MAINS, AND DESSERTS. PERFECT FOR CREATING A RELAXED ATMOSPHERE AMONG GUESTS.

## STARTERS

- Welbeck Bakehouse cherry tomato focaccia with balsamic dipping oil (ve)
- Warm marinated grilled Mediterranean vegetables (ve/gf)
- Crudités, houmous & mojo picante (ve/gf)
- Wild mushroom & Cropwell Bishop Stilton arancini with truffle mayonnaise (v)
- Prosciutto & salami platter (df/gf)

## MAIN EVENT

- Grilled beef shashlik (df/gf)
- Herb marinated chicken, lemon & caper butter (gf)
- Roasted sweet potato, chilli, coriander & crumbled feta cheese (v/gf)
- Buttered sweetcorn ribs (v/gf)
- Quinoa & avocado salad with cilantro & chilli dressing (ve/gf)
- Sea salt & rosemary roasted baby new potatoes (ve/gf)
- Maple roasted beetroot & carrot salad (ve/gf)
- Warm flat bread (ve)

## DESSERTS

- Dark chocolate, cherry & pistachio tart (v)
- Cappuccino & Kahlua mousse with chocolate wafer & salted caramel sauce (v)



# WEDDING BREAKFAST

A FORMAL SIT-DOWN MEAL WITH THE OPTION OF A 2 OR 3 COURSE MENU, TAILORED TO BRING A TOUCH OF SOPHISTICATION TO YOUR CELEBRATION.

CHOOSE ONE LEADING MENU FOR ALL GUESTS AND DIETARY REQUIREMENTS WILL BE CATERED FOR SEPARATELY.



## STARTERS

Heritage tomato bruschetta  
vegan mozzarella & basil oil (ve)

Roasted sweet potato soup  
topped with crumbled vegan feta cheese, spring onion & chilli oil (ve)

Wild mushrooms on toasted sourdough  
in a cream & white wine sauce & truffle butter (v)

Parma ham bruschetta  
heritage tomato, buffalo mozzarella & basil pesto

Smoked chicken Caesar salad  
streaky bacon, soft boiled egg, anchovy crumb, fresh rocket, lemon oil & freshly shaved parmesan

Chorizo & feta croquette  
with chipotle mayonnaise

Ham hock & pea terrine  
orchard fruit chutney & sourdough toast (df)

Crayfish, crab & chilli salad poppadom basket  
lime yoghurt & mango salsa (gf)

Beetroot cured salmon  
horseradish crème fraiche, crispy capers (gf)





## MAINS

Vegan feta, sun dried tomato & courgette filo pie  
dusted with oregano salt served with a Romanesco sauce & confit new potatoes (ve)

Ratatouille stuffed aubergine  
topped with vegan feta crumb & served with glazed sweet potato (ve)

Wild mushroom, dolcelatte & spinach wellington  
herby parmentier potatoes, mushroom & red wine sauce (v)

Herb roasted chicken supreme  
fondant potato topped with truffle crumb & wild mushroom cream

Braised blade of beef  
boulangaire potatoes, celeriac purée, wild mushroom & red wine jus (df/gf)

Herb crusted shoulder of lamb  
dauphinoise potatoes, redcurrant & port reduction

Baked fillet of sea bass  
olive mash, ratatouille of vegetables & lemon oil (df/gf)

Confit pork belly  
in sticky five spice glaze, with grilled pak-choi & sesame crusted potato croquette

Prosciutto wrapped cod loin  
garlic roasted baby new potatoes & minted pea purée

*All mains are served with chef's selection of seasonal market vegetables*



# DESSERTS

CHOOSE BETWEEN A VARIETY OF DESSERTS OPTIONS. THE ICE CREAM BIKE CAN ALSO BE USED DURING DRINKS IN THE GARDEN.



## PLATED DESSERTS

Beeston fields Belgian dark chocolate brownie  
paired with Bluebells vanilla ice cream (v)

Sticky toffee pudding  
Bluebells vanilla ice cream, date jam & caramel sauce (v)

Mini pavlova  
Pimm's jelly, strawberries & vanilla Chantilly

Glazed lemon tart  
raspberry sorbet, fresh raspberries & meringue (v)

Caramel apple crumble tart  
served with Bluebells sour apple ice cream (v)



## DESSERT JARS

Ricotta cheesecake  
topped with refreshing blueberry compote (v)

Tiramisu  
scented with Bailey's liquor (v)

Warm chocolate chip cookie dough  
with ice cream (v)

Summer berry Eaton mess (v/gf)

Sticky toffee pear pudding  
with free from ice cream (ve/gf)

## ICE CREAM BIKE 🍦

We source our ice cream from Bluebells, a family-operated local dairy farm in Derbyshire. The Browns have a herd of Holstein Friesian cows, and in 2007, they began offering their delicious ice cream.



Speak to your wedding planner for a list of seasonal flavours.





# CHILDREN'S MENU

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OUR CHILDREN'S MENU OFFERS 2 OR 3 COURSES FOR KIDS AGED 4 TO 10. LITTLE ONES, 3 AND UNDER, DINE FOR FREE.

## STARTERS

- Cheesy garlic bread (v)
- Carrot & cucumber sticks with hummus dip (ve/gf)
- Tomato soup & bread roll (ve)

## MAINS

- Sausage & mash with gravy
- Chicken goujons with chips & peas (df)
- Tomato pasta with cheese (v)

## DESSERTS

- Jelly & ice cream
- Chocolate brownie & ice cream (v)
- Seasonal fruit salad (ve/gf)





# TABLE CARVERY

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IMMERSE YOURSELF IN A HEARTY CARVERY EXPERIENCE WITH OUR 2 OR 3 COURSE OPTIONS. SELECT STARTERS AND DESSERTS FROM THE WEDDING BREAKFAST MENU AND CHOOSE FROM 2 SUCCULENT MEATS CARVED BY OUR CHEFS.

Roast beef sirloin

Roast loin of pork with crackling

Butter basted turkey breast

Glazed gammon

THE FOLLOWING DIETARY OPTIONS ARE AVAILABLE UPON REQUEST OR CAN BE CHOSEN AS AN ALTERNATIVE SELECTION FOR EVERYONE.

Beyond meat, cashew, parsnip, carrot & apple roast (ve/gf)

Roasted chestnut mushroom & Quorn pot pie (v)

## ACCOMPANIMENTS

Yorkshire pudding

Sage & onion stuffing

Roast potatoes

Seasonal vegetables

Gravy & sauces





# GREAT BRITISH BBQ

OUR LAID-BACK GARDEN OPTION, THE GREAT BRITISH BBQ. CHOOSE FROM 2 MEAT OPTIONS. SERVED WITH AN ARRAY OF SIDES FOR A TASTY CULINARY EXPERIENCE.

- 6oz prime beef burger (gf)  
in a pretzel roll
- Jumbo butchers pork sausage (gf)  
with a soft finger roll
- Lemon, garlic & herb pork steak
- Tandoori marinated chicken skewer (gf)
- Lamb & mint koftas

THE FOLLOWING DIETARY OPTIONS ARE AVAILABLE UPON REQUEST OR CAN BE CHOSEN AS AN ALTERNATIVE SELECTION FOR EVERYONE.

- Spinach & falafel burger (ve)
- Halloumi & vegetable skewer (v/gf)

## SIDES & SALADS

- |   |  |
|---|--|
| Corn on the cob<br>with butter  | Heritage tomato salad<br>in a balsamic dressing, fresh basil, red onion<br>& crispy croutons |
| Baked sweet potatoes<br>topped with chilli & spring onion                           | Asian vegetable slaw<br>with honey & sesame dressing   |
| Couscous<br>Saffron scented with raisins, roasted peppers &<br>chimichurri dressing | Mixed leaves   |
|   | Dressings & sauces   |

All dietary requirements can be catered for. Inform your wedding planner of these no later than 4 weeks before the wedding date.



# THE BAR

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The marquee features a large well-stocked bar, which is updated often to include the latest drink trends. We can also customise the bar for your event if there is something particularly special you would like us to serve on the day.

## WINE

In curating our wine collection at The Walled Garden, we carefully select top-quality wines from our suppliers. Each year the team taste the wines available for the upcoming season and take into account taste, manufacturing process, growing and transporting. Embracing sustainability, our wine menu changes annually, providing a delightful variation while remaining environmentally conscious. We always aim to have a wide selection including alcohol-free, vegan friendly, and English grown.

## DRINK TOKENS

Not sure what tittle suits everyone? You can pre purchase drink tokens, enabling you to hand them out or place them on the table as favours for your guests. Our drinks tokens are redeemable for any standard drink, whether it's a refreshing beer, a crisp glass of wine, or your favourite spirit mixed just the way you like it.

## BAR TAB

Should you wish to run a bar tab on you're wedding day you can pre pay this with your final balance. Anything not used will be refunded to you after the event. You can also select a time frame for it to be used, all day or just the evening for example. Its also possible to limit which drinks and measures can be served as part of your offering.

## CORKAGE

If you choose to bring your own beverages, be mindful of the corkage fee. This fee, determined per bottle or measurement, is adjusted based on the type of drink. The fee compensates for our bar services not being utilised while covering storing and chilling, serving, glassware and service. Any unopened bottles will be returned to you the following day, meaning no alcohol is wasted.



# MAKE IT YOUR OWN

At our venue, we believe in tailoring your celebration to suit your vision, offering a flexible array of beverage choices that can be customised for various moments throughout your special day, without the constraints of predefined packages.



Please speak with your wedding planner to discuss specific preferences and explore anything from arrival cocktails to a favourite ale.



# EVENING FOOD

PERFECT FOR SATISFYING THOSE LATE-NIGHT CRAVINGS. ENSURE THAT THE CATERING ACCOMMODATES ALL GUESTS, INCLUDING THOSE JOINING FOR THE EVENING.



## STREET FOOD PAN 🍷

CHOOSE ONE LEADING OPTION

Chicken & chorizo paella (gf)

Wild mushroom, baby spinach & butterbean paella (ve/gf)

Chow-mien style noodles with 5 spice pork (df)

Chow-mien style noodles, stir fried vegetables & Quorn (ve)

Thai scented chicken noodles

## PIE & MASH 🍷

CHOOSE ONE LEADING OPTION

**PIEMINISTER**

Steak & craft ale

Chicken & mushroom

Jackfruit, craft ale & black pepper (ve)

Mushroom, asparagus & white wine (v)

*Served with gravy*

## LOADED FRIES

CRISPY FRENCH FRIES SERVED WITH A CHOICE OF TOPPINGS

Mozzarella cheese

Picked red onion

Crispy onion

Chip shop style curry sauce

Sliced jalapeño peppers

Gravy

Bacon bits

Truffle Mayo

## BREAKFAST ROLLS

Lincolnshire sausages & smoked back bacon  
in a soft bread roll

*Served with crispy hash browns,*

*Heinz ketchup & HP brown sauce*

## EVENING BBQ

Jumbo pork sausage with a finger roll  
6oz hand pressed beef burger in a pretzel roll

Garlic & rosemary roasted baby potatoes

*Served with dressed mixed salad & coleslaw*





## GRAZING TABLE

### VEGAN

Falafel bites · roasted red pepper hummus · crudité's · vegan halloumi · olives · sun-dried tomatoes · sourdough bread

### ANTIPASTI

Breadsticks · marinated olives · roasted red peppers · artichoke hearts · sun-dried tomatoes · balsamic onions

### CHEESE

Mature cheddar · Cropwell Bishop stilton · baked brie · sourdough bread · crackers · chutney · grapes · celery

### MEAT

Prosciutto · pastrami · roasted ham · salami · pickled onions · cornichons · mustard

### BREAD & DIPS

Bloomer bread · hummus · tzatziki · whipped feta · tapenade

## PIZZA

### CHOOSE TWO LEADING OPTIONS

Goats cheese, sun-dried tomato, baby spinach & pesto (v)

Roasted cherry tomato, sweet red pepper, mozzarella & oregano (v)

Dolcelatte, mozzarella & Monterey Jack with red onion marmalade (v)

Spicy chorizo, pepperoni & nduja sausage with fresh jalapēno peppers

BBQ chicken, mozzarella, sweetcorn & Texas BBQ drizzle

*Served with wedges & coleslaw*







# DECORATIONS

The marquee and tables serve as a blank canvas, inviting you to infuse your unique style into every detail. Take a hands-on approach with the morning assistance from our dedicated operations team or collaborate with external suppliers. Each table, accommodating 8 to 10 guests, will be furnished with white linen, crockery, cutlery, and glassware. In the evening, the warm glow of lit dance letters and fairy lights, cast a magical ambiance over your celebration.



## MUSIC

The Walled Garden features an integrated Sound Ceiling system, ensuring that guests can enjoy quality live music, while respecting its proximity to residential areas.

Bands and live music are allowed until 10pm, with all music to finish at midnight. Only acoustic music is allowed outside in the garden.







# WEDDING DAY TIMELINE

THIS IS AN EXAMPLE OF THE ORDER OF YOUR WEDDING DAY. THIS CAN BE TAILORED TO SUIT YOU AND WILL BE DISCUSSED WITH YOUR WEDDING PLANNER.

DRESSING ROOM AVAILABLE FOR FINISHING TOUCHES



CEREMONY



GUESTS SEATED

COUPLE ANNOUNCED

MEAL SERVED

*Introducing...*

EVENING GUESTS ARRIVE



EVENING FOOD SERVED



GUESTS ARRIVE / BAR OPENS

COUPLE MEET WITH REGISTRARS SEPARATELY

CONFETTI

PHOTOS

DRINKS RECEPTION



SPEECHES

CAKE CUT

FIRST DANCE

**DANCE**

BAR CLOSES / GUESTS DEPART



# NEXT STEPS

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- To secure The Walled Garden you can provisionally hold a date for 7 days. Following this, a £1000 non-refundable deposit is required to secure the date. We will then ask you to fill in a booking form.
- The payment schedule for your wedding is as follows:
  - £1000 non-refundable deposit to secure the wedding.
  - Second payment is due half way between booking and your chosen wedding date. It will be a payment of 50% of the remaining balance.
  - Final balance is due 28 days before your wedding date once all your details are finalised.

## Ceremony time—1pm onwards

- If you are having a ceremony at The Walled Garden you will need to contact the Registrar to check availability of times to book your ceremony. The local Registrars office contact details are:

**Nottingham Office—0300 500 8080**

- A contract and terms and conditions will be sent to you by your wedding planner. The documents will need signing and sending back within 7 days.
- Roughly half way to your wedding planning, we will arrange a meeting to discuss your plans and go through timings. At this meeting we can also discuss menus for the day. This is referred to as a catch up meeting.
- A menu and wine tasting evening will take place in the January of the year you are getting married. This is a complimentary tasting for the couple. The menu will be chosen by the chefs so you can sample the quality of the food. It is also an opportunity to speak to our chefs if you have any questions.
- Your final details appointment with your wedding planner will take place 6 to 8 weeks before your wedding day. In this appointment you will finalise all the finer details.
- 4 weeks before your wedding, final numbers and a table plan are required.
- Throughout the planning process of your day, your wedding planner will be available on email whenever you need them to answer any questions you may have.



# MEET THE TEAM

The Walled Garden has a fairly small but rather mighty team behind the scenes. We have green fingered gardeners, talented chefs, super organised wedding planners, a DIY genius, an on the day delivery dream team and a marketing whizz all working together to make The Walled Garden the wonderful place it is.



We look forward to being part of your day.



# CORDERO

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In a world where technology is always helping us improve and streamline most things in life, the world of weddings is also evolving to use apps and planning portals. We use a clever wedding planning tool called Cordero, that helps with your journey from start to finish.

At the start of your planning journey you'll interact with Cordero on our website to check availability for dates and play around doing quotes for different food and drink options. You can also request a show round and get in touch with a wedding planner.

Once booked, you'll receive an email direct from Cordero to login to your own personal client portal where you can see your event details; from suggested timings for the day, to payments due and many useful documents to help with planning.

Your wedding planner will update your portal after any meetings, and the operations team work from this on your wedding day to ensure it runs seamlessly.

It's not only made wedding planning much easier its also made it paperless too! We love using Cordero and we know you will too.





# SUPPLIER SHED

All the tools you need to put a great team of professionals together can be found on our website. We've met some truly amazing suppliers over the years. You'll find our favourites on our website in the 'Suppliers Shed', where we have also credited the photographers that contributed to this brochure.



You are welcome to use any supplier you like, we recommend the suppliers online because they know the venue and we know they offer a top notch service. But we love meeting new suppliers too, speak to your wedding planner if there's anything you need help with.



THE WALLED GARDEN  
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