

The Barns logo consists of the words "the barns" in a lowercase, sans-serif font. The text is a light beige or cream color, set against a dark charcoal grey rectangular background. This rectangle is itself centered within a larger, light cream-colored square that has a thin, dark border.

# *Tie the knot in 2026 for £5750*

*Available on selected dates in 2026 only*

*(NB s Saturdays April to September and bank holiday Sundays*

*If available - surcharge £500)*

*2027 £5995 2028 £6250*

*Have a civil ceremony with wedding breakfast for 40 guests*

*with an evening reception catering for 80 guests.*

*This package includes the following :*

**Wedding room hire with separate civil ceremony room**

**Reception drinks (glass of prosecco or bottle beer) after ceremony**

**40 guests with sit down wedding breakfast in the day**

**Glass of wine with meal**

**Prosecco toast with speeches**

**Finger buffet for 80 evening guests**

**Stay the night in our bridal suite with breakfast**

**House disco to 12.30am**

**A member of management will act as toastmaster**

**Red or white carpets, easel and cake stand available**

**White table linen**

**Colour co-ordinated led lighting**

**Use of our standard flower decorations**

*Day-time wedding breakfast*  
*guests choose on the day*  
*(we have separate menus for any dietary requirements)*

Home-made tomato and basil soup

Fanned melon served with seasonal fruits  
drizzled with a mango and raspberry coulis

Poached mushrooms served on bruschetta  
with a stilton and chervil sauce

Home-made duck and Cointreau pate with red onion chutney  
served with finger toast

o0o

Roast turkey, chipolata sausage wrapped in bacon and stuffing

Roast topside of beef with Yorkshire pudding

Chicken breast with a bordelaise sauce  
of red wine, mushroom and shallots

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Home-made baileys bread and butter pudding

Classic chocolate fudge cake

Home-made fruits of the forest cheesecake

Tarte au citron drizzled with fruits of the forest

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Coffee and mints

*Evening Finger buffet*

A selection of fresh sandwiches  
(to include cheese and tomato, farmhouse cured ham, Staffordshire beef,  
egg mayo and watercress, tuna mayonnaise)

Home-made sausage rolls

Mini vegetable samosas and mini vegetable spring rolls

Home-made Mediterranean vegetable quiche

Traditional ascot pork pie

Marinated Greek lamb skewers

Mini breaded savoury eggs

Pickled onions, fresh green salad and baby cherry tomatoes

Boats of sweet chilli dip and tzatziki sauce

## **Payment terms**

**We require an initial deposit of £695 on confirmation of booking, with further deposits of £1000 12 months and 3 months prior, with the balance due 30 days prior to the wedding. Or there is an option to set up a monthly standing order (please ask for our bank details at reception). Please note that all deposits are non-refundable and non transferable.**

- Please ring the registrars directly on 0300 111 8001 to book the ceremony time. (A separate fee is applicable)

## **Extras**

Should you require we can quote for any:

- Additional day guests- £59.95 including drinks / children up to 12yrs £19.95
  - Additional evening guests – dependant on total numbers
- We can tailor the package to suit your requirements

## **Dressing of the room**

We will happily set up any of your items on the day of your wedding.

Should you require chair covers to complete your look we recommend using Eventi Eleganti.

## **Hotel rooms**

We have 47 en-suite hotel rooms and you will be provided with a code to distribute to guests that wish to stay at the discounted rate of £119.95 per double room including full English breakfast. Additional children's beds are charged at £15.00 per child including their breakfast. We advise guests to book early to avoid disappointment.

## **Show round**

To organize a show round and discuss your options please contact The Barns on 01543 469191 or email [info@thebarnshotel.co.uk](mailto:info@thebarnshotel.co.uk)