

The Barns logo consists of the words "the barns" in a lowercase, sans-serif font. The text is a light tan or beige color and is centered within a dark grey rectangular box. This box is itself centered within a larger, light cream-colored square that has a thin, slightly irregular border.

Tie the knot package

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

	January	Feb/ March	April May	June	July August	Sept Oct	Nov	Dec
Monday to Thursday	4999	4999	5750	5750	5750	5750	5500	5750
Friday	4999	5500	5995	6250	6250	5995	5995	5995
Saturday	5500	5995	6500	6750	6995	6750	6250	6750
Sunday (Excludes bank holidays)	4999	4999	5750	5750	5995	5750	5750	5750

Prices are for 2026. Add 4% for 2027, 8% for 2028
Additional adults day £69.95, children £25
We can quote for additional evening guests

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)

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 £122.50 2026 (£132.50 2027, £142.50 2028) 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