

the barns

Ultimate Wedding Package £7850

Wedding room hire with separate civil ceremony room

Stay the night before with breakfast and a bottle of champagne
in your room while you get ready

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

canapé selection after the ceremony

40 guests with sit down wedding breakfast in the day
with guests having a choice of menu

Two servings of wine with meal
Where guest enjoy a choice or red, white or rose wine

Prosecco toast with speeches

Hog roast buffet for 80 evening guests

A selection of mini desserts with the evening buffet

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

Use of our standard flower decorations

£7850 for 2027

(additional day guests £83.95 ph, additional evening guests £21ph)
5% increase for 2028, 10% 2029

(Nb Saturdays April to September and bank holiday Sundays - surcharge £500)

*Day-time wedding breakfast
guests choose on the day*

(we have separate menus for any dietary requirements)

**design your own menu and choose 3 starters in addition to soup,
3 main courses and 3 desserts to be offered on the day
(NB if you wish to choose any of the starters or dessert options from menu a please feel free)**

home-made soup of the day (choose one options from menu a)

cornets of smoked salmon filled with prawns and drizzled with a marie rose sauce

buffalo mozzarella and beef tomato salad drizzled with a pesto dressing

home-made chicken and leek terrine on a bed of rocket and served with a fig chutney

breaded mushrooms stuffed with mozzarella served with a Cumberland sauce

pan-fried tiger prawns in a lime, garlic and ginger vinaigrette

goat's cheese and red onion chutney filo parcels drizzled with a raspberry coulis

oOo

poached salmon fillet with a creamy white wine, tiger prawn and grape sauce

shank of lamb marinated in rosemary and thyme
and served with a rich port and mushroom sauce

medallions of beef

braised in red wine, mushrooms and onions served with a red wine jus

chicken breast stuffed with spinach and red pepper
wrapped in bacon with a champagne sauce

oven baked stuffed plaice fillets with crab and watercress,
served with a Bernaise sauce

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belgian chocolate torte

key lime pie

raspberry and white chocolate cheesecake

mixed fruits panna cotta topped with freshly whipped cream and berries

sticky toffee pudding with butterscotch sauce

tarte tatin with vanilla custard
individual tarte with caramelized apples with butter sweet pastry

Evening Hog Roast buffet

joints of roasted leg of pork
(small vegetable lasagne for your vegetarian guests)

crackling off the joints

stuffing and jugs of gravy

apple sauce

bread rolls and butter

bowls of green salad

bowls of coleslaw

bowls of potato salad

home-made mediterranean vegetable quiche

vegetable samosas

vegetable spring rolls

home-made chunky chips

Payment terms

We require an initial deposit of £800 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.

Spread the Cost

If you wish to spread the cost, you can pay the initial deposit and then set up a monthly standing order

Example over 2 year - deposit of £800 & 23 payments of £291.30

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- 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- £83.95 including drinks / children up to 12yrs £23.95
- 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 £132.50 plus any applicable tourist taxes (for 2027) 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