

THE OLD BARN AT ESHOLT

Winter Wedding Package

£3499 for 40 guests with ceremony

**Available October – March
Selected Dates**

£2999 for 40 guests without ceremony

Get married at our beautiful venue by our local registrars who will arrange your wedding between 11am and 4pm (or at an alternative venue if you prefer) on one of our selected dates.

After your ceremony and photographs the 2-course wedding breakfast will be served upstairs in our function suite with high draped ceiling and beautiful open beams, dripping with sparkling fairy lights. A flute of crisp Italian Prosecco will be served to all your guests in preparation of the toasts.

Following the wedding reception, your guests will be invited to retire downstairs where they can relax by our open log fire. Our resident DJ will set up as we changeover the room for your evening party to start. On arrival of your evening guests, our resident DJ will ease you in to the second wave of celebrations with your playlist and guests can drift upstairs as they please.

We will gather your guests for your first dance as a married couple, closely followed by hot sandwiches of your choice. All that is left is to party the night away. Carriages at midnight.

Package Includes:

- Wedding reception for 40 people for £2999
- A wedding with ceremony for 40 people for £3499 (registrars fees not included).
- Additional day guests added at £39.95 per person
- Evening guests added at £8.50 per person
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Make an appointment with one of our Wedding Co-ordinators now and start the planning!



Our Winter Wedding Package Includes

- All room hire (with or without ceremony)
- 2-course wedding breakfast
- Resident DJ
- License until midnight
- White aisle
- Prosecco toast (or welcome drink)
- Evening Hot sandwiches
- Chair cover & sash of your choice

Menus (2 courses only, pre order required)

Starters

Traditional prawn cocktail with Marie Rose sauce.
Roasted Portobello mushroom filled with caramelised red onion topped with goats' cheese.
Chef's homemade seasonal vegetable soup.

Main Course

Succulent topside of beef with Yorkshire pudding and a rich pan gravy.
Gently poached Scottish salmon steak with a creamy Champagne & pink peppercorn sauce.
Baked aubergine layered with Mediterranean vegetables, char grilled with a cream sauce, mature cheddar & topped with a herb crust (V).
(All served with a selection of seasonal vegetables)

Desserts

Traditional homemade deep filled apple pie with vanilla custard.
Deep baked vanilla cheesecake with a Daim bar & toffee topping.
Hot chocolate fudge cake with vanilla pod ice cream.

Evening Hot Sandwiches

(Served hot in large freshly baked soft white bread rolls)
Locally sourced sausage & bacon.
Roast topside of local beef and onion.
Roast loin of pork with homemade apple sauce.
Roasted pepper and Brie panini (V).

All dietary requirements can be catered for, children and vegan menu available upon request.
Terms and conditions apply.



Terms & Conditions

Please read and understand our terms and conditions before paying a deposit for your wedding.

Booking cancellation terms

For all events there is an agreed cancellation fee to cover lost revenue. Cancellation charges:

- More than 1 full month 50% of the total booking value.
- 1 full month or less notice 100% of the total booking value.

Settlement of Account:

Full payment as well as conformation of final numbers and information is due 1 month before the event. Payments can be made via bank transfer, card or cash. Any additional accounts incurred after final payment or on the date of the event are to be settled in full immediately.

Deposit:

A deposit of £450 is required at the time of booking the event in order to secure the date. When paying the deposit please ensure that the estimated guest numbers and chosen packages are as accurate as possible to reduce the need for large changes in cost.

Customer Liability:

- Please be aware that the customer will be liable to pay should any of the following occur:
- If after the full venue inspection there are any damages or breakages, the customer will be liable to pay the full cost of repairs or replacements.
- If there are any alterations to the event (changes in guest numbers/packages etc) after deposit payment that result in more than a 10% reduction in value of the event the customer will still be liable to pay 90% of the original quote. Dates are offered based on function value.
- Should any guests be found to be consuming their own drinks, illegal substances or engaging in dangerous/abusive behaviour then there is a risk of the customer being fined up to £1000 and having their event closed early.

Catering:

We pride ourselves on the quality of our food and therefore should you require food to be served at your event then this will be provided only by our Chefs. Customers cannot bring their own food nor do their own catering due to previous bad experience with external catering. We don't want our fantastic reputation to be tarnished by anything out of our control. We try and meet all guest requests so if there is something not on the menu that you want, please let us know and we will see if we can accommodate.

DJ's, Bands & External Services:

We have an in house music system that is fully integrated with a fantastic light and laser display which our resident DJ is fully trained in operating. Our DJ is happy to organise individual play lists, themes, speciality nights with integrated party games or any other special requests. If making a special request to our DJ please ensure you give him at least two weeks' notice. Should you choose to bring your own entertainment, then they must bring all their own equipment, which must be PAT tested (certificate to be provided) and safe to use. We accept no liability for equipment brought to our venue. Any equipment must comply with regulations as set out in the Health & Safety At Work Act and all 3rd party contractors at your event must have current Public Liability Insurance in place at the time of your event. Copies of electrical testing certificates and insurance policies must be available upon request. Should any of our equipment be damaged as a result of a 3rd party contractor, all damages will be charged in full directly to the customer. If anybody is injured using externally contracted equipment, then the 3rd party contractor will be held liable for the accident.

Decorations:

We ask that when putting up decorations to make sure that you are respectful to what is already in place and that you do not use anything that may cause damage when removed. Please also ensure that they can be easily removed by us at the end of the event.

All confetti must be biodegradable and party cannons/confetti cannons of any type are prohibited. All candles should be non-drip and enclosed in a holder.

Other Points:

All music and entertainment contractors must comply with management's requests including noise level requests. Failure to comply could result in the event being closed early. Upstairs and downstairs rooms can be run as separate function rooms all with their own facilities. This is at our discretion. We will store any items/decorations personal to your function however, these are stored entirely at your risk and we accept no responsibility for breakages or loss. You are advised to take all items with you at the end of your function. We recommend that a quality cake stand is used, should one be supplied then it is the responsibility of the party host to re-package this in its entirety immediately after the event and return it to the supplier. Cakes need to arrive on the day of the event. Due to timings of function set ups we now only allow our chairs & covers to be used.

Upon payment of deposit you are agreeing to our T&C's. Weddings are being booked so far in advance that we recommend you take out wedding insurance to cover costs in the unfortunate event of a cancellation.

