

Say I do...

Our 13th Century Tithe Barn with its original features makes the perfect setting for your romantic wedding, with up to 85 of your nearest and dearest to watch you tie the knot.

It is your responsibility to contact the registrar directly to organise the official civil arrangements for your ceremony this cannot be done by us. You have the flexibility to select a ceremony time of your choosing based on the registrar's availability.

You must make all arrangements for the ceremony with the registrar and pay the fees to perform the service. You can only book your service with the registrars if you are within 2 years of your wedding date. The Bedford office can be contacted on:

Bedford Register Office,
The Old Town Hall, St. Pauls Square, Bedford, MK40 1SJ
Tel: 01234 718 028

	2024 Peak Season (April - September)			2024 Off-Peak Season (January - March/October-December)		
	Saturday and Bank Holidays	Friday	Sunday - Thursday	Saturday and Bank Holidays	Friday	Sunday - Thursday
Ceremony Room Hire	£1045	£845	£645	£1045	£845	£645
Wedding Package 1	£8495	£7495	£6495	£7495	£6495	£4995
Wedding Package 2	£10,495	£9495	£8995	£9495	£8495	£6995

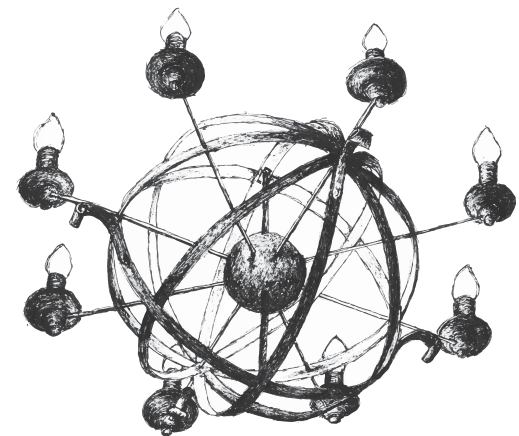
Additional guests at £75 | Additional child from £30 | Additional Evening guests at £18.50

	2025 Peak Season (April - September)			2025 Off-Peak Season (January - March/October-December)		
	Saturday and Bank Holiday Sunday	Friday	Sunday - Thursday (Excluding Bank Holiday Sunday)	Saturday and Bank Holiday Sunday	Friday	Sunday - Thursday (Excluding Bank Holiday Sunday)
Ceremony Room Hire	£1095	£895	£695	£1095	£895	£695
Wedding Package 1	£8945	£7945	£6945	£7995	£6945	£5445
Wedding Package 2	£10,995	£9995	£9495	£9995	£8995	£7495

Additional guests at £80 | Additional child day guest from £35 | Additional Evening guests at £18.50

	2026 Peak Season (April - September)			2026 Off-Peak Season (January - March/October-December)		
	Saturday and Bank Holiday Sunday	Friday	Sunday - Thursday (Excluding Bank Holiday Sunday)	Saturday and Bank Holiday Sunday	Friday	Sunday - Thursday (Excluding Bank Holiday Sunday)
Ceremony Room Hire	£1145	£945	£745	£1145	£945	£745
Wedding Package 1	£9395	£8395	£7395	£8395	£7395	£5895
Wedding Package 2	£11,495	£10,495	£9995	£10,495	£9495	£7995

Additional guests at £80 | Additional child day guest from £35 | Additional Evening guests at £18.50



Wedding Package 1

This package covers all the key aspects of your special day with budgeting in mind for those considering a wedding in 2023. We offer this excellent package for 50 people for the wedding breakfast and catering for 80 people at the evening reception to include the following:

- Hire of the Tithe Barn for your wedding breakfast and evening reception until midnight
- One arrival drink served during the drinks reception
- Three-course wedding breakfast from Menu 1
- Freshly brewed tea & coffee
- Half a bottle of house white, red or rosé wine per person during the wedding breakfast (upgrades available)
- A glass of Prosecco for the toast
- Traditional Finger Buffet for Evening Catering
- Disco for your evening reception to play from 7.00pm-12.00am
- A King room booked for the newlyweds on the night of the wedding (upgrades are available)
- White table linen and napkins
- Banqueting tables, chairs, crockery and cutlery and glass wear
- Limewash chivari chairs
- Master of ceremonies who will be your personal point of contact for the day
- Complimentary menu tasting for the couple before the big day



Wedding Menu1

Please see below our menus for your three-course wedding breakfast created by our Head Chef, Aaron Hirt. We ask that you select one option per course for all guests. We will however cater for any special dietary requirements separately. We do our utmost to take a flexible approach to our catering, therefore should you have a particular dish in mind then please don't hesitate to discuss your ideas with our team.

Cold appetisers

Duck Liver Parfait, apple and plum chutney, toasted brioche, dressed leaves GFOR, M, SU

Chicken & Apricot Terrine, sourdough, chutney GFOR, SU

Buffalo Mozzarella & Heritage tomato Salad, rosemary crostini, pesto, balsamic M, GFOR, SU

Soups

Tomato & Basil GFOR

Leek & Potato GFOR

Main Course

Roast Chicken Breast, roasted new potatoes, glazed parsnips, tenderstem broccoli, caramelised cauliflower puree, red wine jus MFOR

Roasted Cauliflower Heart, roast potatoes, tenderstem broccoli, apple & celeriac puree MFOR

Baked Miso Aubergine, egg noodles, stir fried pak choi G, E, SU, SO

Confit Duck Leg, herb brioche crumb, creamed potato, green beans, red wine jus M, G, N, SO

Desserts

Cream Filled Profiteroles, white chocolate and dark chocolate sauce G, M, N

Eton Mess, freeze dried raspberries, strawberry crisps E, M

Chocolate Brownie, white chocolate pieces, vanilla ice cream GFOR, E, N, SO,

Churros, cinnamon sugar, chocolate and toffee drizzle G, E, N, SO, M

Can't decide?

Should you wish to select a choice menu of 2 options per course, a pre-order from your guests in advance of the day will be required and there will be a supplement of £5 per person.

Some dishes may contain allergens, please let us know if you have any allergies or intolerances.

Allergen codes for all menus: V - vegetarian, VE - vegan, G - gluten, M - milk, SU - sulphites, SO - Soy, CR - crustaceans,

E - egg, F - fish, MU - mustard, N - nuts, C - celery, P - peanuts, SE - sesame seeds. GFOR - Gluten Free on Request,

MFOR - Milk Free on Request, VOR - Vegetarian on Request, VEOR - Vegan on Request



Wedding Package 2

This package covers all the key aspects of your special day including additional arrival drinks, canapés, and enhanced catering options. We offer this excellent package for 50 people for the wedding breakfast and catering for 80 people at the evening reception to include the following:

- Hire of the Tithe Barn for your wedding breakfast and evening reception until midnight
- Two arrival drinks, served during the drinks and canapés reception
- Three course wedding breakfast (please see menu 2 for details)
- Freshly brewed tea & coffee
- Half a bottle of house white, red or rosé wine per person during the wedding breakfast (upgrades available)
- A glass of Champagne for the toast
- A choice of evening catering
- Disco for your evening reception to play from 7.00pm-12.00am
- A King room booked for the newlyweds on the night of the wedding (upgrades are available)
- White table linen and napkins
- Banqueting tables, crockery and cutlery and glass wear
- Limewash chivari chairs
- Master of ceremonies who will be your personal point of contact for the day
- Complimentary menu tasting for the couple before the big day



Wedding Menu2

Please see below our menus for your three-course wedding breakfast created by our Head Chef, Aaron Hirt. We ask that you select one option per course for all guests. We will however cater for any special dietary requirements separately. We do our utmost to take a flexible approach to our catering, therefore should you have a particular dish in mind then please don't hesitate to discuss your ideas with our team.

Starters

Cold appetisers

Duck Liver Parfait, apple and plum chutney, toasted brioche, dressed leaves GFOR, M, SU

Chicken & Apricot Terrine, sourdough, chutney GFOR, SU

Buffalo Mozzarella & Heritage tomato Salad, rosemary crostini, pesto, balsamic M, GFOR, SU

King Prawn & Melon Cocktail C, GFOR, M, E, SU

Roasted Cherry Tomato & Ricotta Crostini, watercress, balsamic GFOR, M, E, SU

Pulled Chicken & Crayfish Salad, pomegranate dressing C, SU

Hot appetisers

Garlic Creamed Wild Mushrooms, ciabatta, peashoots GFOR, M

Arancini Trio, sunblush tomato, wild mushroom, spiced aubergine risotto balls, watercress crème fraiche G, M, SU, E

Ham Hock Fritter, black pudding crumb, apple puree, peashoots G, E, MU

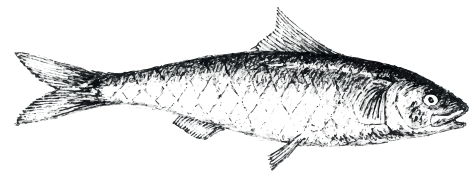
Soups

Tomato & Basil GFOR

Leek & Potato GFOR

Spiced Sweet Potato GFOR

Curried Cauliflower GFOR



Main Course

Roast Striploin of Beef, roast potatoes, yorkshire pudding, red cabbage, tenderstem broccoli, caramelised cauliflower puree, red wine jus
GFOR, MFOR, SU, E

Roast Chicken Breast, roasted new potatoes, glazed parsnips, tenderstem broccoli, caramelised cauliflower puree, red wine jus MFOR, SU

Confit Pork Belly, black pudding dauphinoise, roast hispi heart, apple & celeriac puree, jus G, M, SU

Baked Miso Aubergine, egg noodles, stir fried pak choi G, SO, SU, VEOR, V

Parma Ham Wrapped Cod Loin, dauphinoise, sauteed spinach & peas, caper & sunblush tomato beurre noisette M

Confit Duck Leg, herb brioche crumb, creamed potato, green beans, red wine jus M, G, N, SO

Roasted Cauliflower Heart, roast potatoes, tenderstem broccoli, apple & celeriac puree MFOR

Seared Seabass Fillet, sautee new potatoes, purple sprouting broccoli, tarragon beurre blanc M, SU

Desserts

Lotus Biscoff Cheesecake, white chocolate shard, raspberry coulis G, E, SO, M, N

Sticky Toffee Pudding, crystalised ginger, ginger ice cream G, PE, E, M, N

Chocolate & Strawberry Brioche Bread & Butter Pudding, custard G, M,

Cream Filled Profiteroles, white chocolate and dark chocolate sauce G, M, N

Eton Mess, freeze dried raspberries, strawberry crisps E, M

Chocolate Brownie, white chocolate pieces, vanilla ice cream GFOR, E, N, SO,

Churros, cinnamon sugar, chocolate and toffee drizzle G, E, N, SO, M

Rustic Cheeseboard for the table, damson plum jelly, grapes, celery, biscuits for cheese GFOR, M, SU, N

Can't decide?

Should you wish to select a choice menu of 2 options per course, a pre-order from your guests in advance of the day will be required and there will be a supplement of £5 per person.

Some dishes may contain allergens, please let us know if you have any allergies or intolerances.

Allergen codes for all menus: V - vegetarian, VE - vegan, G - gluten, M - milk, SU - sulphites, SO - Soy, CR - crustaceans,

E - egg, F - fish, MU - mustard, N - nuts, C - celery, P - peanuts, SE - sesame seeds. GFOR - Gluten Free on Request,

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Canapés

Below are some delicious mini bites which are the perfect accompaniment to your drinks reception, served to your guests as they mingle following your wedding ceremony.

You can select from either 3 options or 5 options per person from the below list.

Selection of 3 choices £6.50 per person

Selection of 5 choices £9.50 per person

- Sausage and Mozzarella Crostini G, M, GFOR
- Sunblush Tomato Arancini G, M, SU
- Chorizo and Cheese Croquettes G, M, SU
- Smoked Haddock Fritter F, G, M, GFOR
- Smoked Salmon and Cream Cheese Blini F, G, M
- Spinach and Artichoke Stuffed Button Mushroom
- Cucumber, Feta & Pesto Pucks MFOR

Some dishes may contain allergens, please let us know if you have any allergies or intolerances.

Allergen codes for all menus: V - vegetarian, VE - vegan, G - gluten, M - milk, SU - sulphites, SO - Soy, CR - crustaceans, E - egg, F - fish, MU - mustard, N - nuts, C - celery, P - peanuts, SE - sesame seeds. GFOR - Gluten Free on Request, MFOR - Milk Free on Request, VOR - Vegetarian on Request, VEOR - Vegan on Request



Children's Menu

The dishes listed below are available to any guests between the age of 3-18 years of age.

Mains

Bangers & Mash served with seasonal vegetables and gravy G, M, SU

Breaded Fish OR Chicken Goujons served with chips and a choice of peas & beans GFOR, F

Roast Chicken served with seasonal vegetables and gravy SU

Tomato Penne Pasta served with garlic bread GFOR

Desserts

Trio of Ice Cream M

Chocolate Brownie G, M

Orange Squash or Blackcurrant Squash is served throughout the wedding breakfast.

2 course child meal £35 per person

Half portions of the main wedding breakfast menu £45 per person

Full portions of the main wedding breakfast menu £55 per person

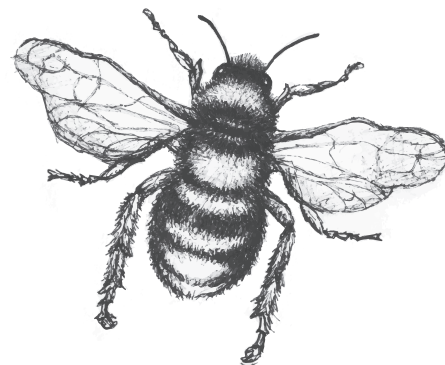
Any child under 3 years are welcome to have a child's meal, complimentary.

Some dishes may contain allergens, please let us know if you have any allergies or intolerances.

Allergen codes for all menus: V - vegetarian, VE - vegan, G - gluten, M - milk, SU - sulphites, SO - Soy, CR - crustaceans,

E - egg, F - fish, MU - mustard, N - nuts, C - celery, P - peanuts, SE - sesame seeds. GFOR - Gluten Free on Request,

MFOR - Milk Free on Request, VOR - Vegetarian on Request, VEOR - Vegan on Request



Evening Catering

Let the feast continue into the evening with a whole host of freshly prepared menus to choose from. Whether you're wanting a traditional finger buffet or informal alfresco dining, we have something to suit every couple. Below are 4 mouth-watering options which are included in your package price.

Traditional Finger buffet

You can select 6 items from the below menu, with additional items added at £2.00 per person per item if required.

Wraps and bloomer sandwiches GFOR

Handmade Sausage Rolls G

Cod Goujons with Tartare Sauce G

Kimchee Chicken Wings SO, G

Cheese and Bacon Potato Skins MFOR

Spiced Lamb Kofta with Mint Greek Yogurt M

Spiced Duck and Plum Bon Bons G, E

Mini Cheeseburgers GFOR, M

Onion Bhaji with Mango Chutney G, SO, C, MU, SE

Sweet Potato, Onion and Goats Cheese Tart GFOR, M

Vegetable Samosas G, SO, CE, MU, SE

Tempura Prawns with Lime Mayo C, G, E

Smoked Salmon Soufflé Tart GFOR, F, M

Cheese & Meat Boards

Who doesn't love a cheese board?

Onion Bloomer, Rosemary Focaccia & Sourdough G

Sliced Ham, Pastrami, Turkey & Beef

Apple & Plum Chutney, Tomato Chutney SU

Pickled Onions, Gherkins & Grapes MU, SU

Cheddar, Red Leicester, Brie & Stilton M

Smoked Bacon Jam, Olives & Butter M

Some dishes may contain allergens, please let us know if you have any allergies or intolerances.

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E - egg, F - fish, MU - mustard, N - nuts, C - celery, P - peanuts, SE - sesame seeds. GFOR - Gluten Free on Request,

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Bacon & Sausage Baps

Keeping things relaxed? With a choice of grilled back bacon or pork sausage served with soft fried onions, chip cones and a selection of condiments, it's perfect for those couples wanting a more relaxed wedding evening. GF Buns Available

Street Food

Our street food offers a quirky alternative for your evening catering, with the option to be served alfresco in the summer months. You can select one of the below options with vegetarians alternatives provided where required.

Dogs & Sliders

Slider burgers & sausages in buns, served with caramelised onions, chilli con carne, Monterey jack cheese, chilli relish, bbq sauce, guacamole, sour cream & potato wedges

The vegetarian alternative would be a Roast Vegetable & Quinoa Burger, Spicy Bean Burger, or Quorn Sausages.

Mexican

Wraps and taco shells, chilli con carne, mild spiced chicken, spicy rice, corn nachos with guacamole, sour cream and salsa, jalapeno poppers, grated cheese, tomato, lime and corn salad Vegan Chilli & Spiced Chicken available. GF wraps available.

English Garden Party

Quiches, sausage rolls, pork pies, chicken drumsticks, cheese scones, finger sandwiches, potato salad, green salad, chutneys, Victoria sponge cake, lemon drizzle cake

American

Cheese burgers, hotdogs, fried chicken, chicken wings, bbq ribs, potato wedges, corn bread, potato salad, pasta salad, bbq sauce, chilli relish, sour cream, ketchup, American mustard. GF Buns & GF Pasta available

The vegetarian alternative would be a Roast Vegetable & Quinoa Burger, Spicy Bean Burger, or Quorn Sausages.

Looking for something a little different for your evening reception? We have some exciting alfresco dining options which you could upgrade to, to make your evening reception a truly delicious and unique occasion.

Hog Roast

Why not upgrade to our slow roasted succulent pig cooked on a spit, smothered in apple sauce, served with soft white baps and the crispiest of crackling.

Our delicious Hog Roast can be served with a selection freshly prepared sides including fluffy Jacket potatoes, creamy horseradish coleslaw, mixed leaf salad, classic potato salad, a colourful tomato & red onion salad, sweet pepper rice.

The vegetarian alternative would be a Roast Vegetable & Quinoa Burger, Spicy Bean Burger, or Quorn Sausages.

2023 Package

Hog roast - £3.50

Hog Roast with side dishes - £4.50



Accommodation for the newlyweds

Should you wish to spend your wedding night at The Kingfisher then the options below are available to you.

Package	King room	The Holt	Dragonfly	Kingfisher
Package 1 & 2	Included	+£20.00	+£65.00	+£95.00

Should you wish to stay the night prior or require a guaranteed access time before 2.00pm then you would need to book the night prior at the following charges:

£109 for a standard Double Room

£125 for an King room

£149 for The Holt

£169 for the Dragonfly

£209 for the Kingfisher

Accommodation for your guests

We have 49 well-appointed bedrooms and offer a great bed and breakfast price for you and your guests.

	1 Night Single Occupancy	1 Night Double or Twin Occupancy	2 Nights 2 night - Double or Twin Occupancy
2023	£99 per night	£109 per night	£100

Upgrades are available, along with additional beds and cots to accommodate children at an additional supplement.



Finishing Touches

Guest list keeps growing?

Extend the capacity of the barn with the addition of a small marquee which will enable your evening guests list to increase to 150 guests in total from the standard 120 guests. It's the perfect space for the evening food to be served, along with other wedding extras you may have such as photo booths & sweet karts.

Please note the marquee cannot increase the capacity for the ceremony or wedding breakfast.

	Sunday-Thursday	Friday and Saturday
Just Marquee	£200	£250
Marquee with heating	£250	£300
Marquee /bar	£350	£400
Marquee/bar/heating	£400	£450

Marquees are available until 11pm.



Hire our Boat

Want a little time to yourselves with an opportunity to get some truly unique photos? Book our boat for up to an hour during your reception, and receive a chilled bottle of Prosecco to toast your marriage whilst you cruise the River Great Ouse with your photographer. Available between May to September only, pre booking essential.

£150* for a 1 hour river trip for up to 6 people including a bottle of bubbly

*(Price subject to change in 2023 onwards)

Upgrades

Looking to make your day extra special? Fancy something a little bit different? Why not upgrade your arrival drinks!

Included within package:

Prosecco

Pimm's & Lemonade

White Wine Sangria

Upgrade options:

Bellini's - £1 per person

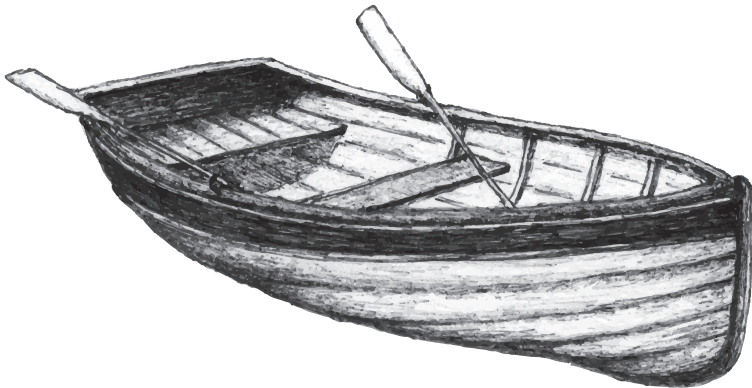
"Pimp My Prosecco" Arrival Drinks - £3 per person.

Kir Royale - £5 per person

Mojito - £4 per person

Account details and Booking conditions

- A provisional booking can be held for up to of 14 days, while you consider your options and a quotation is provided for you.
- Please ask should you wish to see a full copy of our terms and conditions prior to confirming your booking with us.
- Following this is a non-refundable deposit of £1000 is to secure the booking. The deposit can be paid by card or BACS. Once received your confirmation paperwork will be sent out in the post for you to check, sign and return to complete the confirmation.
- A second deposit of 30% of the overall estimated total is required at 12 months prior (subject to you having 12 or more months to go at booking stage) to your wedding excluding deposits paid.
- A third deposit of 30% of the overall total balance (excluding deposits paid) is required at 6 months prior to your wedding date.
- Final balance is due alongside final numbers, details and table plans at 1 month prior.
- Please note if your wedding is within 12 months, speak to our coordinators to agree on deposit timelines.
- Please note that all deposits are non-refundable and non-transferable.
- Minimum numbers are required on certain dates throughout the year, see the package details for these.
- The prices in the brochure quotes for 2023 on various packages and pricing. Menu are subject to change. A supplement of 5% would be added onto all prices for 2024 dates.



Recommended Suppliers

Florist

April Flowers
90 High Street, Clapham, Bedford, MK41 6BW
01234 343335 or 01234 213020
aprilflowers_90@icloud.com
www.aprilflowersbedford.co.uk

Florist

The Flower Room
01767 682286
Info@theflowerroom.net
www.theflowerroom.net

Venue Decor

Stardust Events
Jo Kirby
07891 311567
jo@stardusteventsuk.co.uk
www.stardusteventsuk.co.uk

Photographer

Abraxas Photography
Kam Assi
8 Orchard Street, Kempston, Bedford, MK42 7JA
booking@abraxasphoto.co.uk
www.abraxasphoto.co.uk

Stationery

Louise Kane Wedding Stationery
Louise
hello@louisekaneweddingstationery.co.uk
www.louisekaneweddingstationery.co.uk

Stationery

Wedding Beautifuls
Carolyn
wedding.beautifuls@outlook.com
www.weddingbeautifuls.co.uk

Furniture hire (for rustic furniture)

Rosetone Event Furniture
01462 811166 or 07868 364611
info@rosetone.co.uk
www.rosetone.co.uk

Photobooth/ Videobooth

The Guest Factor
Lee
lee@theguestfactor.com
www.theguestfactor.com

Bridalwear

Kate Joseph Bridal
Catherine
07925 800772
info@katejosephbridal.co.uk
www.katejosephbridal.co.uk

Hair & Beauty

5th Avenue (Salon Based)
9 Howard St, Bedford MK40 9HS
01234 341377
info@5thavenuespa.co.uk
www.5thavenuespa.co.uk

Hair & Beauty

Maxwells (Mobile)
Libby
01767 313702
libby@maxwellshair.com
www.maxwellshair.com

Resident Disco / Twinkle Light Canopies

The Squire Event Management
Wayne Squires
07850 281617
info@thesquireeventcompany.co.uk
www.thesquireeventmanagement.co.uk

FAQs

Where do I start with my wedding planning?

Once you have booked your venue you are half way there. Ensure that you book with the registrars if you are having your ceremony at the Tithe Barn then or your ceremony venue and then start thinking about decor, colours and any themes you may wish to incorporate. Next is budgets, once you have decided your budgets, take a look at suppliers online. We are happy to work with your chosen suppliers to create your special day. We do have a list of suppliers we recommend who have worked at The Tithe Barn many times which can make the process smoother.

When is my first meeting with a coordinator?

5 to 6 months prior to your wedding. Please note this is just a quick update meeting on your planning progress. The coordinator on duty may not be the coordinator on your wedding day at this stage. One of the coordinators will invite you to this planning meeting.

Why do multiple coordinators contact me?

We experience high volume of emails and calls. To ensure you receive a timely response, the coordinator on duty will reply to you.

Who will be my coordinator on my wedding day?

The coordinator who conducts your final meeting 1 month prior to your wedding.

When do I pay my deposits?

Deposits are due 12 month prior, 6 month prior and 1 month prior to your wedding.

How much will my deposits be?

You will find this information in your contract. For recently booked weddings you will also find a payment plan with your quote.

Do you accept cash?

No. We are cashless venue. Please inform your guests in the invite.

When will our menu tasting take place?

Menu tastings take place in February, May and November. We will invite you to join us for one of these depending on your wedding date.

How many guests can I invite for my ceremony?

Up to a maximum of 85. (Our wedding licence allows for 90 people for the ceremony including yourselves the wedding couple, a member of staff and two registrars.)

How many guests can I invite for my wedding breakfast?

Up to 88. (90 people for a seat down meal including yourselves the wedding couple)

How many guests can I invite for my evening reception?

Up to 148. (150 capacity including wedding couple)

When do I need to book a marquee?

When you have over 120 guests for your evening reception you would need to hire our marquee.

How many tables fit in the Tithe Barn?

Guest tables seat between 8-10 people. Your top table can vary depending on your wishes, from a sweetheart (just you and your partner) up-to 10 guests. The maximum capacity for 90 people seating would be a top table of 10 (couple plus 8 guests in a rectangular shape) plus 8 round tables of 10 guests or 9 round tables of 10 people (the top table would be a round table instead of rectangular).

When do I receive Table Plans?

Between 2 to 3 months before your wedding.

When do I need to complete and submit my table plans and menu orders?

6 weeks prior to your wedding.

Can I change my table plan after I submit it?

Table plan changes will not be accepted within 4 weeks prior to your wedding.

When are bedrooms released from hold?

8 weeks prior to your wedding if they have not been booked.

Can candles be used as decoration?

No. We are a flameless venue. LED candles are welcomed.

Can we use confetti?

Confetti may be used outside the Tithe Barn. All confetti used must be biodegradable.

THE
Tithe
BARN