

Say I do...

Combining historic charm with rustic elegance, The Tithe Barn is an 800-year-old venue which will embrace you and your guests. Full of period features and with manicured gardens, you won't find a better barn wedding venue for your special day. The dedicated wedding team pride themselves on delivering a magical experience that you will never forget. The Tithe Barn can accommodate up to 85 daytime guests and up to 150 for your evening reception. Unique, bespoke, romantic and resplendent. Wedding day perfection. But it will have to do.

Your Ceremony

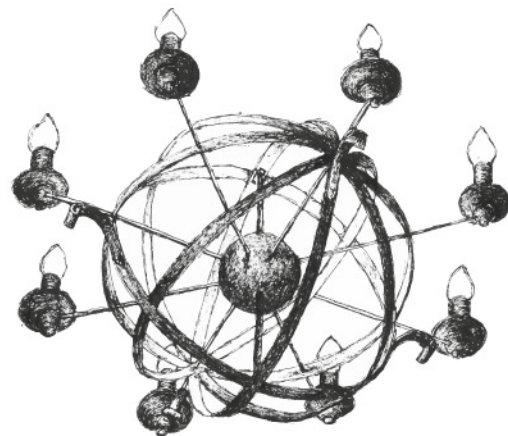
The Tithe Barn is licensed with Bedford Register Office for civil ceremonies, weddings, partnerships and naming ceremonies. You will need to contact them directly to organise the official legal arrangements and pay them the fee to perform the service, as we are unable to do this for you. Please note, you are only able to book your service with the registrars if you are within two years of your wedding date.

The Bedford Register Office details are as follows:

A: Bedford Register Office, Old Town Hall, St. Paul's Square, Bedford, MK40 1SJ

T: 01234 718028

W: www.bedford.gov.uk



Pricing at a glance

All of our packages include exclusive use of the Tithe Barn until midnight, and are based on 50 daytime guests and 80 evening guests.

Expecting more guests?

We've included the price per additional person below each pricing table.

If you are looking for a more intimate wedding, please let us know and we will create a bespoke package for you. Our Ceremony charge for both Civil Ceremonies and Celebrant Ceremonies is £995, which covers the set up and turnaround for your reception

	2025					
	Timeless Package			Iconic Package		
	Monday, Tuesday & Wednesday	Thursday, Friday & Sunday	Saturday & Bank Holiday	Monday, Tuesday & Wednesday	Thursday, Friday & Sunday	Saturday & Bank Holiday
Ceremony Room Hire	£995	£995	£995	£995	£995	£995
Low Season (Jan, Feb, March)	£3,995	£4,995	£4,995	£5,995	£6,995	£6,995
Mid Season (April, May, Oct, Nov)	£4,495	£5,995	£6,995	£6,995	£7,995	£8,995
High Season (June, July, Aug, Sept, Dec)	£5,995	£7,995	£8,995	£7,995	£9,995	£10,995

Please note special dates may incur a surcharge.

Additional Guests Timeless Package from £75pp | Additional Guests Iconic Package from £95pp |

Additional child from £35pp | Additional Evening Guests from £19pp.

	2026					
	Timeless Package			Iconic Package		
	Monday, Tuesday & Wednesday	Thursday, Friday & Sunday	Saturday & Bank Holiday	Monday, Tuesday & Wednesday	Thursday, Friday & Sunday	Saturday & Bank Holiday
Ceremony Room Hire	£995	£995	£995	£995	£995	£995
Low Season (Jan, Feb, March)	£4,495	£5,495	£5,495	£6,495	£7,495	£7,495
Mid Season (April, May, Oct, Nov)	£5,495	£6,495	£7,495	£7,495	£8,495	£9,495
High Season (June, July, Aug, Sept, Dec)	£6,495	£8,495	£9,495	£8,495	£10,495	£11,495

Please note special dates may incur a surcharge.

Additional Guests Timeless Package from £75pp | Additional Guests Iconic Package from £95pp |

Additional child from £35pp | Additional Evening Guests from £19pp.

	2027					
	Timeless Package			Iconic Package		
	Monday, Tuesday & Wednesday	Thursday, Friday & Sunday	Saturday & Bank Holiday	Monday, Tuesday & Wednesday	Thursday, Friday & Sunday	Saturday & Bank Holiday
Ceremony Room Hire	£995	£995	£995	£995	£995	£995
Low Season (Jan, Feb, March)	£4,995	£5,995	£5,995	£6,995	£7,995	£7,995
Mid Season (April, May, Oct, Nov)	£5,995	£6,995	£7,995	£7,995	£8,995	£9,995
High Season (June, July, Aug, Sept, Dec)	£6,995	£8,995	£9,995	£8,995	£10,995	£11,995

Please note special dates may incur a surcharge.

Additional Guests Timeless Package from £75pp | Additional Guests Iconic Package from £95pp |

Additional child from £35pp | Additional Evening Guests from £19pp.

Your Timeless Wedding

For those looking for a traditional English wedding, look no further!

Our Timeless package covers all the key aspects of your special day.

What's included;

- One glass of Prosecco per person served during the drinks reception
- Three-course wedding breakfast chosen from our Timeless Menu
- Glass of house white, red or rosé wine per person during the wedding breakfast
- A glass of Prosecco for the toast
- Freshly brewed tea & coffee
- Sausage and bacon baps for evening catering (upgrades are available)
- Banqueting tables, chairs, crockery, cutlery and glassware
- Limewash chivari chairs
- Master of ceremonies who will be your personal point of contact for the day
- Use of our cake knife and stand
- Hire of the Tithe Barn for your wedding breakfast and evening reception until midnight
- Hire of the Marquee and outside area for your turnaround times



Timeless Wedding Menu

Please see below our sample menus for your three-course wedding breakfast created by our Head Chef. 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

Duck Liver Parfait, apple and plum chutney, toasted brioche, dressed leaves ^{G, M, SU, SO}

Buffalo Mozzarella & Heritage Tomato Salad, rosemary crostini, pesto, balsamic ^{M, G, SU, V}

Tomato & Basil Soup ^{V, VE, G, GFOR}

Main Course

Chicken Supreme, roasted new potatoes, honey & mustard parsnips, marsala cream ^{M, MU, SU}

Seared Salmon Fillet, sautéed potatoes, green beans, bearnaise sauce ^{F, E, SU, M}

Pork Belly, creamed potatoes, green beans, red wine jus ^{M, SU}

Desserts

Chocolate Cheesecake Mousse, raspberries ^{M, G, E, V}

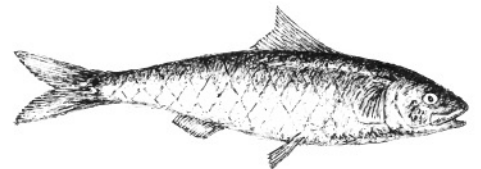
Lemon Tart, lime Chantilly, blueberry compote ^{M, G, E, V}

Chocolate Brownie, white chocolate pieces, vanilla ice cream ^{G, E, M, SO, V}

Can't decide?

Should you wish to offer your guests a choice of 2 options per course, a pre-order will be required in advance of the day and there will be a supplement of £5 per person. Please note this supplement does not apply to amendments to the menu due to dietary requirements.

Allergen codes for all menus: V - vegetarian, VE - vegan, G - gluten, L - Lupin, M - milk, MO - molluscs, 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. Some dishes may contain allergens, please let us know if you have any allergies or intolerances.



Your Iconic Wedding

Our Iconic Wedding Package includes everything from our Timeless Package and adds some extra special finishing touches. Think champagne for arrival and toasting, canapés and epic food options - we even throw in a King Bedroom for the night of your wedding!

What's included:

- One glass of Champagne per person served during the drinks reception
- A choice of three canapés
- Three course wedding breakfast from our Iconic menu
- Half a bottle of house white, red or rosé wine per person during the wedding breakfast (upgrades available)
- One glass of Champagne per person for the toast
- Freshly brewed tea & coffee
- A choice of our evening catering options, from a traditional buffet to Mexican to English Garden Party!
- DJ for your evening reception to play from 7.00pm-12.00am
- A King Room booked for the night of the wedding (upgrades are available)
- Banqueting tables, crockery, cutlery & glassware
- Limewash chivari chairs
- Master of ceremonies who will be your personal point of contact for the day
- Use of our cake knife and stand
- Hire of the Tithe Barn and Marquee for your wedding breakfast and evening reception until midnight



Iconic Wedding Menu

Please see below our sample menus for your three-course wedding breakfast created by our Head Chef. 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

Chicken, Leek & Dijon Terrine, chutney, sour dough crisps
MU, SU, G, GFOR

Roasted Beetroot Tartare, feta, savoury granola ^{M, N, SU, V}

Smoked Salmon Rilette, pickled cucumber, garlic crostini
F, M, SU, MU, G, GFOR

Crab & Avocado Salad, pomegranate ^{CR}

Hot appetisers

Maple Glazed Pork Belly Rashers, apple puree, celeriac crisps ^{GFOR}

Beef Cheek Croquette, bbq ketchup, confit cherry tomatoes
MU, SU, GFOR

Blackened Salmon, avocado & mango salsa ^F

Whipped Ricotta, roasted heritage tomatoes, thyme crostini, basil oil ^{M, G, GFOR, V}

Main Course

Featherblade of Beef, glazed carrots, creamed potato, red wine jus ^{M, SU}

Chicken Supreme, dauphinoise potato, honey & mustard parsnips, marsala cream ^{M, MU, SU}

Braised Duck Leg, pea, pancetta & new potato fricassee ^M

Pork Tenderloin Roulade, sun blushed tomato tapenade, tenderstem broccoli, potato rosti, white wine & mustard cream ^{SU, MU, M}

Seared Seabass Fillet, new potato & spring onion cake, green beans, bearnaise sauce ^{F, E, SU, M}

Desserts

Chocolate Cheesecake Mousse, raspberries ^{V, M, G, E}

Chocolate Toothpaste Tart, Chantilly cream, raspberry, gold dust ^{V, M, G, E}

Honeycomb & White Chocolate Pot, Chantilly cream, freeze dried raspberries ^{V, M}

Lemon Tart, lime Chantilly cream, blueberry compote ^{V, M, G, E}

Ginger Poached Pear, crème fraîche ice cream, honey
^{V, M, MFOR}

Chocolate Brownie, chocolate sauce, vanilla ice cream
^{V, G, E, M, SO, V}

Rustic Cheeseboard for the table (+£6pp), chutney, grapes, celery, biscuits for cheese ^{V, G, GFOR, M, SU, N, C}

Can't decide?

Should you wish to offer your guests a choice of 2 options per course, a pre-order will be required in advance of the day and there will be a supplement of £5 per person. Please note this supplement does not apply to amendments to the menu due to dietary requirements.

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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 £7.50 per person (included in your Iconic Wedding Package)

Selection of 5 choices £10.50 per person (+£3 per person in your Iconic Wedding Package)

- BBQ Pork Belly Bites ^C
- Smoked Salmon Rilletto Crostini ^{F, M, G, GFOR}
- Chicory & Grapefruit Salsa Cup ^{V, VE}
- Brie & Cranberry Croquette ^{V, M, GFOR, E}
- Goats Cheese & Tomato Tart ^{V, M, G}
- Caramelised Red Onion Sausage Roll ^G
- Chilli & Mango Prawn Crackers ^{CR, GFOR}
- Korean Fried Chicken Bites ^{SO, SU, SE, GFOR}
- Margherita Pizza Squares ^{V, G, M}
- Cheese & Chorizo Croquettes ^{M, E, G, GFOR}

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Children

There are a number of options for children's food (3-16 years old) including:

Full portions of the menu for £55pp | Half portions for £45pp

Two-course meal from our children's menu (suitable for those up to 12 years old) for £35pp.

If you wish to see the children's menu, please speak to a member of the team.

Any children under the age of three years old are welcome to have a two-course meal from our children's menu, complimentary. This is the same across the Timeless and Iconic packages.



Feasting Menu

Make your wedding breakfast a feast to remember! All feasting menus are served family style on platters in the centre of the tables for your guests to share. Desserts are served plated, and if you prefer a plated starter, please choose from the plated menu choices.

Timeless Package - £25pp supplement | Iconic Package - £15pp supplement

Feasting Starter Sharing Board

Your choice of three items from our grazing starter selection all served with Flatbread ^{G, V, VE}, Hummus ^{SE, V, VE}, Olives ^{V, VE}, Oil and Balsamic Vinegar ^{V, VE, SU}:

Cured Meats

Smoked Salmon ^F

Crudités ^{V, VE}

Artisan Cheese ^{M, V}

Falafel ^{G, V}

Marinated Veg, Sundried Tomatoes
& Boccocini ^{M, V, VEOR}

Baked Camembert ^{M, V}

Picked Onions, Gherkins & Beetroot
^{MU, V, VE}

Buffalo Cauliflower ^{G, V, VE}

Artisan Breads ^{G, V, VE}

Dips & Dippers (Tzatziki, Baba
Ganoush, Sour Cream & Chive,
Breadsticks, Cheese Twists) ^{M, G, SE, V}

Feasting Mains

Your choice of one main course, served with your choice of one potato dish and two vegetable OR salad dishes.

Featherblade of Beef

Chicken Supreme

Braised Duck Leg ^{SU}

Pork Tenderloin Roulade

Seared Salmon Fillet ^F

Pork Belly

Potato Dishes

Roasted New Potatoes with
Garlic & Thyme ^{V, VE}

Lyonnaise Potatoes ^{V, VEOR}

Crushed New Potatoes with
Spring Onion ^{V, VE}

Roast Potatoes ^{V, VEOR}

Sautéed New Potatoes with
Sea Salt & Pepper ^{V, VEOR}

Vegetable Dishes

Sesame & Soy Tenderstem Broccoli
^{SO, SE, V, VE}

Maple Glazed Carrots & Parsnips ^{V, VE}

Green Beans with Thyme
& Garlic Butter ^{M, V, VEOR}

Crushed Herby Root Vegetables ^{V, VE}

Bacon, Garlic & Shallot Fried Cabbage

Salad Dishes

Rocket, Parmesan & Balsamic Salad
^{M, SU, V}

Garden Salad ^{SU, V, VE}

Butternut Squash & Goats Cheese
Salad ^{M, G, V}

Sundried Tomato & Feta Salad ^{M, V, VEOR}

Mixed Grain Salad with Pomegranate
& Red Peppers ^{G, V, VEOR}

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Vegan and Vegetarian Wedding Menu

Canapés

Spinach & artichoke stuffed mushrooms ^{V, VE}

Aubergine roulade ^{N, SE, V, VE}

Chicory, beetroot & chilli salsa cups ^{SU, V, VE}

Starters

Red pepper, chickpea & spinach curry balls, spiced Nush 'cheese', micro coriander ^{N, V, VE}

Glazed celeriac, sweet potato puree, salted shallot crisps, pea shoots ^{V, VE}

King oyster 'scallops', pea & dill puree, beurre noisette ^{V, VE}

Main Course

Caramelised Parsnip, root vegetables, crispy cavolo nero, burnt apple puree, maple jus ^{V, VE}

Vegan 'chicken', spring vegetable fricassee, tarragon oil ^{G, V, VE}

Spring onion, lentil & butternut squash cake, braised hispi cabbage, tomato & chilli sauce ^{V, VE}

Desserts

Ginger poached pear, maple 'crème fraîche', berry compote ^{G, V, VE}

Chocolate truffle torte, mango sorbet, raspberries ^{SO, V, VE}

Bakewell tart, cherry compote, cream ^{N, V, VE}

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Evening Catering

Let the feast begin with a whole host of freshly prepared, mouthwatering menus to choose from; with something to suit every couple!

	Timeless Package	Iconic Package
Bacon and Sausage Baps	Included	Included
Dogs and Sliders	+£3 per person	Included
Traditional Six Item Finger Buffet	+£5 per person	Included
Street Food Inspired Buffet	+£8 per person	Included
Six Choice BBQ Inspired Buffet	+£10 per person	Included
Eight Choice BBQ Inspired Buffet	+£13 per person	+£3 per person
Ten Choice BBQ Inspired Buffet	+£16 per person	+£6 per person

Traditional Buffets

Bacon & Sausage Baps

Keeping things relaxed? With a choice of grilled back bacon or pork sausage served with soft fried onions, chips and a selection of condiments, it's perfect for those couples wanting a more relaxed wedding evening. ^{G, GFOR}

Dogs & Sliders

Slider burgers ^{G, GFOR} & sausages ^G in buns ^G, served with caramelised onions ^{V, VE}, sliced cheese ^{V, M}, chilli relish ^{V, SU}, BBQ sauce ^{V, SU, C}, potato wedges ^{V, G, GFOR}. Vegetarian alternatives are sweet potato burgers ^{V, G, GFOR} or vegetarian sausages ^{V, G, C}

Traditional Finger Buffet

Caprese salad ^{M, SU, V, VEOR}

Chicken & vegetable skewers

Nachos, fresh salsa, guacamole ^{V, VEOR}

Chunky chips or fries ^{V, VE, G, GFOR}

Hummus, pitta breads ^{G, SE, GFOR, V, VE}

Endive cup, leaf, tomato, salsa, bruschetta, crumbled goats cheese ^{M, SU, V, VEOR}

Cod goujons with tartare sauce ^{F, G, SU, MU, E}

Tempura prawns with lime mayo ^{CR, G, SO, E}

Handmade sausage rolls ^{G, MFOR}

BBQ chicken wings ^{SU, C, GFOR}

Mini cheeseburgers ^{G, M, MFOR}

Chocolate brownie ^{G, E, SO, V}

Lemon tart ^{G, E, M, V}



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Street Food Inspired Buffets

Mexican

Wraps ^{G, V, VE} (GF wraps available) and taco shells ^{V, VE}, mild spiced chicken, spicy rice ^{V, VE}, corn nachos with guacamole ^V, sour cream ^{M, V} and salsa ^V, jalapeno poppers ^{G, M, SO, V}, grated cheese ^{M, V}, tomato, lime and corn salad ^{V, VE}

Greek

Your choice of pork or chicken gyros ^G, vegetarian gyros ^{G, V}, Greek salad ^{M, V}, Mediterranean vegetable cous cous ^{G, V}, pitta bread ^{G, V}, hummus ^{SE, V}, fries ^{V, VE, G, GFOR}, tzatziki ^{M, V}

English Garden Party

Quiches ^{G, E, M, V}, sausage rolls ^{G, MFOR}, pork pies ^G, chicken drumsticks, cheese scones ^{G, M, E, V}, finger sandwiches ^{G, MU, E, M, SU, GFOR, VOR, VEOR}, potato salad ^{M, E}, green salad ^{SU}, chutneys ^{SU}, Victoria sponge cake ^{G, E, M}, lemon drizzle cake ^{G, E, M}

BBQ Inspired Buffet

Includes a six-choice option menu with your selection of four mains & two sides. If you would like to have more options, you can upgrade to an eight-choice option menu (four mains, four sides or desserts) or a ten-choice option menu (six mains, four sides or dessert).

Mains

Hotdogs ^G

Burgers ^{GFOR}

Merguez Sausages ^G

Cajun Chicken Drumsticks

BBQ Pork Loin Steaks ^C

Chicken & Chorizo Kebabs

Mediterranean Vegetable Skewers
^{SU, V, VE}

BBQ Sweet Potato Burgers ^{V, VE, GFOR}

Sides

Potato Salad ^{E, M, V}

Mixed Leaf Salad ^{SU, MU, V, VE}

Fries ^{GFOR, V, VE}

Lemon & Garlic Parmentier Potatoes
^{V, VE}

Corn on the Cob ^{V, VE, M, MFOR}

Coleslaw ^{E, V, VEOR}

Pickled Slaw ^{SU, V, VE}

Pasta Salad ^{G, GFOR, E, M, V, VEOR}

Desserts

Lemon Tart ^{G, E, M, V}

Profiteroles ^{G, M, E, V}

Chocolate Brownie ^{G, E, SO, V}

Vegan Salted Caramel Brownie ^{V, VE}

Cheesecake ^{M, E, V, GFOR}

Cheese & Meat Boards

£20 per board (serves 5 people) and includes all of the below:

Rosemary Focaccia, Sourdough ^{G, V}

Cheddar, Brie & Stilton ^{M, V}

Sliced Ham, Pastrami, Turkey

Chutney ^{SU, V, GFOR}

Olives, Butter ^{M, V}

Gherkins & Grapes ^{MU, SU, V}

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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 Suite	Dragonfly Suite	Kingfisher Suite
Timeless Package	£133	£153	£193	£213
Iconic Package	Included	+£20	+£40	+£80

Should you wish to stay the night before to your wedding or require a guaranteed check-in time before 2.00pm then you would also need to book the night prior. Prices are based on 2025 and will be subject to change for future years.

Accommodation for your guests

We have 49 well-appointed bedrooms and are pleased to offer a reduced price for your guests of 10% off our Best Available Rate. We have a mixture of Double Rooms, King Rooms & Suites, to suit every budget. 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 the marquee for the evening reception, 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 guests to relax, along with other additions you may have such as photo booths & sweet karts.

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

Marquee Option	Price
Marquee (included in iconic package)	£250
Marquee with heating	£350
Marquee with bar*	£450
Marquee with bar & heating*	£550

The Marquee is available until 11pm due to licensing restrictions. *Minimum requirements for the bar in the marquee are 120 guests.



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 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?

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 as we will be unable to accept it on the day.

Can we use confetti?

Confetti may be used outside the Tithe Barn. All confetti used must be biodegradable. Confetti cannons are not permitted.

Can we have a firework display?

We are unable to allow fireworks, dry ice machines, smoke/haze machines or flares at The Tithe Barn due to the historic fabric of the building.

How many guests can I invite for my ceremony?

Up to a maximum of 85. (Our wedding license 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 sit down meal including the wedding couple)

How many guests can I invite for my evening reception?

Up to 120 in the barn, this can extend to 150 with our marquee.

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 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?

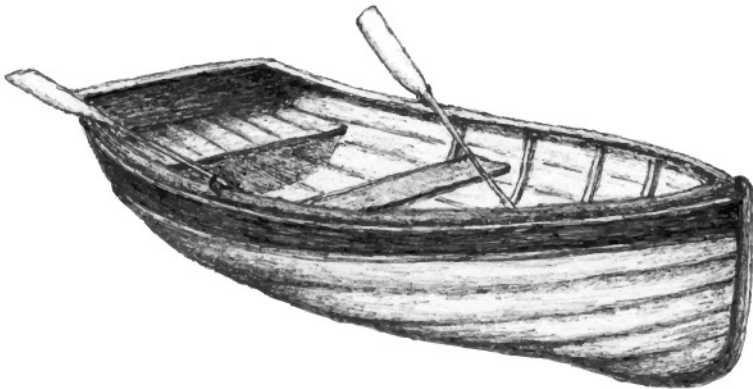
8 weeks prior to your wedding if they have not been booked.

Can candles be used as decoration?

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

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 via email 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 2025 on various packages and pricing. Menus are subject to change.
- Accommodation prices are subject to change after 2025.



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