

The Barns

AT HUNSBURY HILL



Your Perfect Wedding Venue

A beautiful 18th century setting overlooking the Nene Valley

Wedding Information 2020

Contents

Venue Information

Venue Hire Rates	4
Civil Ceremonies	4
High Barn Layouts	4
Catering	5
Bar	5
Entertainment	5

Wedding Breakfast Packages

Satin Package	6
Silk Package	6
Diamond Package	6
Alfresco Package	7
Midweek Package	7

Sample Menus

Satin Package Menu	8
Silk Package Menu	9
Diamond Package Menu	10
Vegetarian Menu	11
Canapé Menu	11
Buffet Menu	12
Barbeque Menu	13
Hog Roast Menu	13
Afternoon Tea Menu	14
Picnic Menu	14

Venue Hire Rates at the Barns

We appreciate that this is a very special day for you and we are dedicated to ensuring you have the most amazing experience on your wedding day.

We are happy for you to personalise the venue to suit your requirements and therefore the access times for The Barns at Hunsbury Hill are between **9am and Midnight** on the day of your event.

Venue hire includes exclusive access to the High Barn, Low Barn, covered bar area and lawned areas.

- ◆ **Monday to Thursday - £1,495.00**
- ◆ **Friday - £1,895.00**
- ◆ **Saturday - £2,395.00**

Please contact the Events Team for Bank Holiday Venue Hire rates.



Civil Ceremonies at the Barns



The Barns at Hunsbury Hill is fully licensed to hold your Civil Ceremony.

The beautiful High Barn is the perfect setting for your vows to be witnessed by your family and friends.

Our events team will set up for your Civil Ceremony to suit your requirements. Chiavari Chairs, without sashes, are included within our packages.

A fee of **£300.00** for holding your Civil Ceremony at The Barns at Hunsbury Hill is applicable.

In addition to this, you will also be required to book a Registrar, which can be done through the following website: www.yourdaynorthants.com.

High Barn Layouts at the Barns

The Wedding Breakfast setup is carried out by the Events Team to your requirements. We will be pleased to discuss the possible options for table layout and arrangements with you.

The High Barn can comfortably seat a maximum of 85 guests for a wedding breakfast. For example, you could seat 77 people on 7 (6ft) round tables and 8 people on a rectangular Top Table.

For an evening reception the venue capacity is a maximum of 180 guests, including the High Barn, Low Barn and covered bar area.

Seating is provided for approximately 40 guests in the High Barn, which allows enough room for a dance area with a DJ on the mezzanine area.



Catering at the Barns



It is often asked what makes a good wedding. For us it is about the location, the atmosphere and incredible food.

At The Barns we work closely with our In-house caterers to offer packages to suit all styles, dietary requirements and budgets.

Whether you are looking for a traditional Wedding Breakfast, a more informal Hog Roast, an Afternoon Tea or even an inspiring Street Food Stall, every wedding is individual and our menu and drinks packages can be tailored to your preference.

We cater for all dietary requirements from vegetarian to gluten free, just ask us for details.

Bar at the Barns

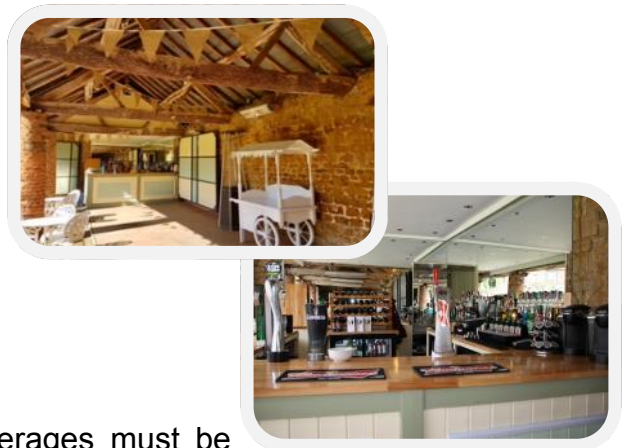
Our fully licensed bar is included in the hire of the High Barn.

The bar is located in a covered and heated patio area, leading from the High Barn. We can provide all drinks needed for your Reception, from Pimms to Champagne.

Only alcohol provided by The Barns at Hunsbury Hill bar can be consumed on site.

You are welcome to provide your own **table wine**, however, a £10.00 per bottle corkage charge will be applicable, by prior arrangement only. All other beverages must be purchased from the bar.

Our bar is licensed to close **30 minutes** prior to the end of the hire or at the **latest 11.30pm**. These times cannot be extended due to licensing restrictions.



Entertainment at the Barns

We have a music and entertainment licence that covers music inside the High Barn.



We are happy for you to arrange your own DJ.

Our music licence requires the music to stop 30 minutes prior to the end of the hire or at the **latest 11.30pm**, with the exception of live music, this should finish at 10.30pm. A maximum of a 4 piece band is permitted.

These times cannot be extended due to licensing restrictions.

Other types of entertainment are also welcome but please contact us to discuss this.

Wedding Breakfast Packages at the Barns



We pride ourselves on exceeding your expectations through our fantastic catering packages. Understanding that every wedding is unique, our In-house caterers offer the flexibility to tailor your first meal together as a married couple, whether you require an elegantly simple meal or fine dining.

All ingredients used within our menus are locally sourced and lovingly prepared to the highest standard. The chef will be happy to discuss a tailor-made menu within the budget of your package.

Satin Package at the Barns

£59.95 per person

- Reception drink - 1 drink per person
- Four course meal from our Satin menu - this menu is a sample and can be altered to suit your requirements
- Quality paper napkins and table linen
- Chiavari Chairs (without a sash)
- **Free flowing wine** during your meal (*served up to the dessert course.*)
- A glass of sparkling wine for your toast
- Evening meal - **Five** items from our **Evening Buffet Menu** or a **Hog Roast** or a **Standard BBQ.**

Children age 6 - 14 can receive a smaller portion of your chosen menu, at a cost of £27.95 per child.

Silk Package at the Barns

£69.95 per person

- **Glass of** Champagne for bride & groom on arrival / after ceremony.
- **Five items** from our Canapés List for serving on arrival / after ceremony
- Reception drink - 1 drink per person
- Four course meal from our Silk menu - this menu is a sample and can be altered to suit your requirements
- **Linen** napkins and table linen
- Chiavari Chairs (without a sash)
- **Free flowing wine** during your meal (*served up to the dessert course.*)
- A glass of **Champagne** for your toast
- Evening meal - **Eight** items from our **Evening Buffet Menu** or a **Hog Roast** or a **Standard BBQ.**

Children age 6 - 14 can receive a smaller portion of your chosen menu, at a cost of £32.95 per child.

Diamond Package at the Barns

£79.95 per person

- **Bottle of** Champagne for bride & groom on arrival / after ceremony
- **Eight items** from our Canapés List for serving on arrival / after ceremony
- Reception drink - 1 drink per person - **Champagne Cocktail (Bellini) or Bespoke Beverage**
- Four course meal from our Diamond menu - this menu is a sample and can be altered to suit your requirements
- **Traditional Ice Cream Shack** - Served between your Wedding Breakfast and First Dance.
- **Linen** napkins and table linen
- Chiavari Chairs (without a sash)
- **Free flowing wine** during your meal (*served up to the **Toast Drink.***)
- A glass of **Champagne** for your toast
- Evening meal – **A Street Food Stall** - *Speak to staff for details*

Children age 6 - 14 can receive a smaller portion of your chosen menu, at a cost of £37.95 per child.

Further information for All packages;

- ◆ Under 5's are charged at £5.00 each, excluding babies, up to a maximum of 10.
- ◆ Additional guests in the evening will incur a further charge of £7.95 per person.

Wedding Breakfast Packages at the Barns

Alfresco Package at the Barns

£59.95 per person

- Reception drink - 1 drink per person
- **Five items** from our Canapés List for serving on arrival / after ceremony
- Informal Wedding Breakfast, choose from: a **Hog Roast**, a **Standard BBQ**, an **Afternoon Tea** or a **Street Food Stall**.
- Quality paper napkins and table linen
- Chiavari Chairs (without a sash)
- **Free flowing wine** during your meal (*served up to the dessert course.*)
- A glass of sparkling wine for your toast
- Evening meal - **Five** items from our **Evening Buffet Menu** or a **Hog Roast** or a **Standard BBQ**.

Children age 6 - 14 can receive a smaller portion of your chosen menu, at a cost of £27.95 per child.

Further information for All packages;

- ◆ Under 5's are charged at £5.00 each, excluding babies, up to a maximum of 10.
- ◆ Additional guests in the evening will incur a further charge of £7.95 per person.

The Barns at Hunsbury Hill

Satin Package Menu

Starters (choose two)

*Honey Pickled Vegetable, Parmesan Cheese & Watercress Salad
Dressed With A Balsamic Glaze*

*Locally Produced Pate Served With A Pomegranate & Apricot Salad,
Caramelised Red Onion Chutney & Toasted Flutes*

*Smoked Mackerel, Dill & Fresh Horseradish Parfait On An Avocado Puree
Served With A Candied Lemon & Citrus Salad*

Minted Pea Velouté Topped With Celeriac Crisps & Crème Fraiche

Main Courses (choose two)

*Slow Cooked Belly Of Pork Served On Buttery Colcannon Mashed Potato
Served With Black Pudding & A Sage & Red Wine Jus*

*Chicken Supreme Stuffed With Boursin Cheese
Served With A Smoked Bacon & Coriander Sauce*

*Medium Rare Garlic Studded Roast Beef
Served With Bourguignon Sauce & Whole Grain Mustard Mash*

*Salmon Supreme Topped With A Savoury Garden Herb Crust
Served On A Bavarian Smoked Cheese & Leek Risotto*

accompanied by a panache of seasonal vegetables:

*Baby Carrots, Mange Tout, Baby Sweetcorn, Green Beans, Asparagus Spears
Roast Potatoes, Buttered New Potatoes.*

Desserts (choose one)

Chocolate Fudge Brownie Served With White Chocolate Shards & Raspberry Textures

St Clements Posset Served With Lavender Shortbread Hearts

Crème Brûlée Served With A Spiced Pear Compote

Traditional Eton Mess Served With Hedgerow Berries

Tea & Coffee

This menu is a sample menu. The chef will be happy to discuss a tailor-made menu within the budget of this package.

Whilst every care is taken to check ingredients we cannot guarantee that our dishes are totally free from nuts and nut derivatives and that fish products are free from all bones

The Barns at Hunsbury Hill

Silk Package Menu

Starters (choose two)

*Beetroot Cured Salmon Gravlax & Scottish Smoked Salmon
Served With A Pea Shoot Salad, Horseradish Crème Fraiche & Rye Bread*

*Smooth Duck & Whiskey Parfait
Served With Red Onion marmalade, Dressed Salad & Toasted Flutes*

*Cellar Matured Camembert In Panko Bread Crumb
Served With Cranberry Sauce & A Micro Coriander Salad*

Fig And Ricotta Crispbread With Pomegranate And Mint Molasses

Main Courses (choose two)

*Pan Seared Lamb Rump Topped With Sloe Gin & Juniper Berry Sauce
Served With Creamy Dauphinoise Potatoes*

*Butter Roasted Cod Topped With A Chorizo Sausage, Samphire & Sage Beurre Blanc
Resting On A Bed Of Wilted Kale*

*Stuffed Chicken Supreme With Porcini Cepe Duxelles Wrapped In Black Forest Ham
Served With A Wild Mushroom & White Wine Cream Sauce*

*Ballantine Blade Of Beef Served With A Fresh Horseradish,
Thyme & Caramelized Onion Red Wine Jus Topped With Celeriac Straws*

accompanied by a panache of seasonal vegetables:

*Baby Carrots, Mange Tout, Baby Sweetcorn, Green Beans, Asparagus Spears
Roast Potatoes, Buttered New Potatoes.*

Desserts (choose two)

Bitter Chocolate And Red Cherry Tart Served With A Quenelle Of Clotted Cream

Deconstructed Lemon Meringue, Shortbread Crumb, Curd & Lemon Sorbet

Banoffee Eton Mess Served In A Kilner Jar

Buttermilk Panna Cotta Served With Macerated Strawberries And Orange Crumble

Tea & Coffee

This menu is a sample menu. The chef will be happy to discuss a tailor-made menu within the budget of this package.

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The Barns at Hunsbury Hill

Diamond Package Menu

Starters (choose two)

*Smoked Gressingham Duck Breast & Potato Galette
Served With Gem Lettuce & Plum Chutney*

Garden Pea & Smoked Ham Soup Topped With Minted Crème Fraîche

Covent Garden Terrine Served With Beetroot Chutney & Toasted Flutes

*Chargrilled Mackerel With Sweet & Sour Beetroot
Served With A Micro Herb & Anchovy Salad*

Main Courses (choose two)

*Duo Of Salmon & Codling Wrapped In Butter Filo Pastry
Served On A Fennel & Vine Tomato Confit*

*Pan Seared Rump Of Spring Lamb Resting On
Roasted Root Vegetables, Glazed With A Redcurrant & Port Reduction*

*Stuffed Beef Olive Filled With
Cumberland Sausage Meat Topped With A Bourguignon Sauce*

Baked Sea Bass With Lime Caper Dressing & Roasted Mediterranean Vegetables

accompanied by a panache of seasonal vegetables:

*Baby Carrots, Mange Tout, Baby Sweetcorn, Green Beans, Asparagus Spears
Roast Potatoes, Buttered New Potatoes.*

Desserts (choose two)

Layered Strawberry Sable Served With A Pressed Raspberry Coulis

Duo Of Chocolate Terrine Garnished With A Summer Berry Compote

Gooseberry Egg Custard Tart Served With An Elderflower Ice Cream

Caramel Panna Cotta Pots Served With Salted Caramel Popcorn

Tea & Coffee

This menu is a sample menu. The chef will be happy to discuss a tailor-made menu within the budget of this package.

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The Barns at Hunsbury Hill

Vegetarian Menu

*Baby Spinach, Roasted Vegetable & Ricotta Cannelloni Topped With
A White Cheese & Tomato Basil Sauce*

*Baked Open Puff Pastry Tartlet Filled With Wild Porcini, Cepes & Oyster Mushrooms
Topped With A Roasted Garlic Sauce*

Roasted Vegetable & Nut Wellington Served With A Vegetarian Gravy

Pasta Neapolitan Finished With Freshly Shaven Hard Italian Cheese

Roasted Stuffed Bell Peppers Served With A Creole Sauce

Trio Of Vegetable Tartlets Filled With Fresh Seasonal Vegetables & Cheeses

Canapé Menu

Smoked Salmon & Cream Cheese Blinis

Aromatic Duck, Spring Onion & Hoi Sin Mini Spring Rolls

*Selection of Vegetable Crudités
Served With A Variety Of Dips*

Cherry Tomatoes Filled With Lump Fish Caviar

Fragrant Thai Mini Chicken Kebabs

Exotic Fruit Mini Kebab Skewers

Mini Lamb Kofta Topped With A Minted Natural Yoghurt

Anti-pasti Mini Kebab Skewers

Mini Wild Mushroom Tortellini, Cherry Tomato & Fresh Basil Leaf Wraps

Cucumber Topped With A White Crab Meat & Dill Mousse

Smoked Ham, Cream Cheese & Chive Palmiers

Buffet Menu

(Choose from the choice of breads)

Selection Of Freshly Prepared Sandwiches

Filled Freshly Baked Baguettes

Selection Of Open Ciabatta Sandwiches

Vegetarian & Meat Selection

Savoury Selection

Smoked Salmon Blinis Topped With Fresh Basil

Home-made Pork, Sage & Red Onion Sausage Rolls

Selection of Vegetable Samosas, Vegetable Pakoras, & Onion Bhajis

Mini Yorkshire Puddings Filled With Chipolata Sausages & Red Onion Marmalade

Breaded Cajun Goujons With A Dijon Mayonnaise Dip

Individual Spanish Frittata Topped With A Tomato & Cucumber Salsa

Large Vol-au-vents Filled With Prawns And Marie-rose Sauce

Selection Of Vegetable Crudites And Dips

Dessert Selection

Exotic Fruit Skewers

Selection Of Cakes & Danish Pastries

Cheese Platter With A Selection Of 5 Cheeses, Biscuits & Breads

Fresh Fruit Basket

The Barns at Hunsbury Hill

Barbeque Menu

6oz Beef Burger

2 Thick Locally Produced Sausages

Boneless Chicken Breast

Choose from the following Marinades -

Cajun Spice, Thai chilli, Honey & Thyme, Curried Yoghurt

Large Bread Rolls,

Home-made Coleslaw

Tossed Dressed Mixed Salad

Hog Roast Menu

Hog On The Pole

**Either Traditional or Glazed Pig*

Locally Produced Large Rolls

Tossed Dressed Salad

Home Made Coleslaw

**Either Traditional or Red Cabbage*

Sage & Onion Stuffing

Apple Sauce

Sauces & Condiments

The Barns at Hunsbury Hill

Afternoon Tea Menu

Beverages

*Traditional English Tea * Earl Grey With Fresh Lemon*

*Summer Fruit Teas * Lady Grey*

Freshly Percolated Coffee

Cakes & Desserts

Warm Fruit Scones Served With Strawberry Conserve, Chantilly Cream & Fresh Strawberries

*Individual Raspberry Eton Mess * Spiced Carrot Cake Squares*

*Battenberg Cake * Traditional Fruit Sponge Cake*

*Iced Lemon Drizzle Cake * Dusted Victoria Sponge Cake*

Crustless Fingers

*Somerset Brie & Black Grape * Smooth Cream Cheese, Black Olive & Fresh Garden Herb*

Crustless Triangles

*Smoked Salmon & Cucumber * Roast Chicken, Basil Pesto & Roasted Capsicum*

Picnic Menu

2 Personalised Chutneys

*Balsamic Caramelised Onion * Apple & Calvados*

- labelled with your names and wedding date

Melton Mowbray Pork Pie

Select Cheese Board

*Cranberry & Wensleydale * Medium Farmhouse Cheddar*

*Rustic Camembert * Stilton*

Sage & Red Onion Sausage Rolls

Locally Produced Pate

Deli Meat Board

*Air Dried Blackforest Ham * Italian Spiced Sausage * German Salami*

Local Speciality Breads & Butter



The Hunsbury Hill Centre Limited

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