The Barns
AT HUNSBURY HILL

Your Perfect Wedding Venue

A beautiful 18th century setting overlooking the Nene Valley

Wedding Information 2021

Operated by The Hunsbury Hill Centre Limited; Company limited by share - England - Reg No. 8462691
Registered office The Hunsbury Hill Centre, Harksome Hill, Northampton, NN4 9QX

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

Example Weekday Package 7

Sample Menus

Satin Package Menu 8

Silk Package Menu 9

Diamond Package Menu 10

Vegan, Gluten Free and Vegetarian Menu 11

Canapé Menu 11

Buffet Menu 12

Barbeque Menu 13

Hog Roast Menu 13

Vegan, Gluten Free and Vegetarian Evening Options 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 - £1,995.00**
- **Saturday - £2,495.00**

Please contact the Events Team for Bank Holiday and Seasonal 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 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, where you can access details of their charges.

High Barn Layouts at the Barns

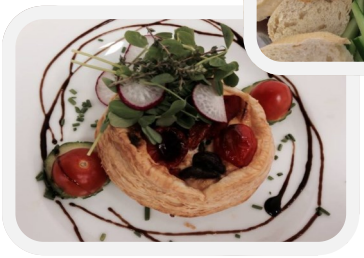
The Wedding Breakfast setup is carried out by our Events Team to your requirements. We will be pleased to discuss the possible options for table layout and arrangements with you.

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

£62.95 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

£72.95 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

£82.95 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 £8.95 per person.

Wedding Breakfast Packages at the Barns

Alfresco Package at the Barns

£62.95 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**, a **Picnic**, 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 - if applicable.)*
- 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.

Example Weekday Wedding at the Barns

Choose our **Alfresco package** for any available Monday to Thursday from 9am until Midnight for just **£4013.00** including VAT for **40 adult day guests**.

This would include:

Exclusive use of the Venue for the Whole day, An Arrival Drink, A Selection of Canapes, An Informal Wedding Breakfast, Free Flowing Table Wine (up to dessert course - *if applicable*), A Toast Drink, An Evening Buffet, BBQ or Hog Roast, Chiavari Chairs (without sashes), Table Linen and Licensed Bar.

This unique package allows you to choose your wedding breakfast from a variety of different options including:

- Hog Roast
- Standard BBQ
- Afternoon Tea
- Street Food Stall
- Picnic

As an example, you may wish to have an Afternoon Tea for your day guests followed by a Hog Roast in the evening.

Additional daytime adult guests can be added for **£62.95** per person up to a maximum of 85 in total.
Additional daytime child guests (6-14) can be added for **£27.95** per person up to a maximum of 85 in total.
Additional daytime infant guests (0-5) can be added for **£5.00** per person.
Additional evening guests can be added for just **£8.95** per person up to a maximum of 180 in total.

Add a civil ceremony for just £300.00 plus the registrars fee.

This is based on our standard Alfresco package price per person.
Alternative package options for a sit down meal are also available on weekdays.

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 £8.95 per person.

The Barns at Hunsbury Hill

Satin Package Menu

Starters *(choose one)*

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 one)*

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

A 45 Minute Tea & Coffee Service

This menu is a sample menu. The chef will be happy to discuss a tailormade 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 one)*

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 one)*

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 one)*

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

A 45 Minute Tea & Coffee Service

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

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The Barns at Hunsbury Hill

Diamond Package Menu

Starters *(choose one)*

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 one)*

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 one)*

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

A 45 Minute Tea & Coffee Service

This menu is a sample menu. The chef will be happy to discuss a tailormade 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

Vegan, Gluten Free & Vegetarian Menu

Starters *(choose one)*

Slow Roasted Heritage Tomato, Greek Basil and Confit Garlic Rubbed Bruschetta

Thai Red Butternut Squash and Sweet Potato Soup

Antipasti Platter - Olive and Flamed Pepper Tapenade, Homemade Cumin and Smoked Paprika Hummus, Garlic Infused Sundried Tomatoes and Toasted Flutes

Main Courses *(choose one)*

Sweet Potato Sausage Slow Roasted in a Five Bean and Passata Cassoulet

Mixed Vegetable and Roasted Cashew Nut Wellington served with Seasonal Vegetables and Potatoes

Roasted Mediterranean Vegetable Tart served with a Tomato Provençal Sauce

Desserts *(choose one)*

Carpaccio of Pineapple with Fruit Sorbet and an Elderflower Syrup

Vegan Chocolate and Hazelnut Torte, Vegan Ice Cream and Raspberry Textures

Cinnamon Caramelised Banana with Ben & Jerry's Vegan Ice Cream

Canapé Menu

Mini Yorkshire Pudding Filled with Fillet of Beef and Horseradish Cream

Spiced Hummus on an Edible Spoon

Mini Pate Bruschetta

Thai Chicken Skewers

Antipasti Skewer

King Prawn and Smoked Bacon Skewers

Spring Rolls and Sweet Chilli Sauce

Goats Cheese Bruschetta and Onion Chutney

Guacamole and Hummus Pastries

Smoked Salmon, Cream Cheese and Dill served on an Edible Spoon

Warm Chorizo and Garlic Mayonnaise

Warm Glazed Mini Sausages

Buffet Menu

(Choose from the choice of breads)

Selection Of Freshly Prepared Sandwiches

Selection Of 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

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

Vegan, Gluten Free & Vegetarian Evening Options

Smoked Beetroot, Brown Rice and Quinoa Burger

Three Bean Burger

Leek & Vegetable Sausage

Marinated Roasted Vegetable Kebab

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 Caramalised 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

Notes & Calculations

The Barns
AT HUNSBURY HILL

The Hunsbury Hill Centre Limited

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