

# The Barns

AT HUNSBURY HILL



## Your Perfect Wedding Venue

A beautiful 18th century setting overlooking the Nene Valley

## Wedding Information 2027



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## 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 - £1,995.00**
- ◆ **Friday - £2,495.00**
- ◆ **Saturday - £2,995.00**

Please contact the Events Team for Bank Holiday and Seasonal Venue Hire details.



## 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. This can be done through the Council's website, where you can access details of their charges.

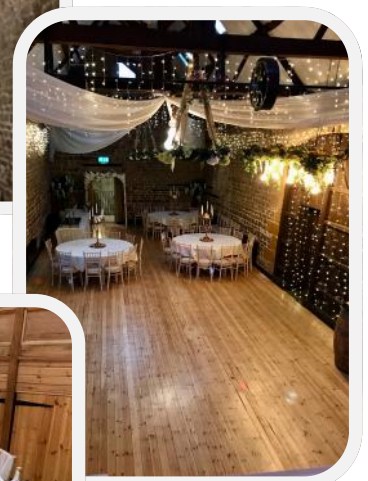
## High Barn Layouts at the Barns

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.

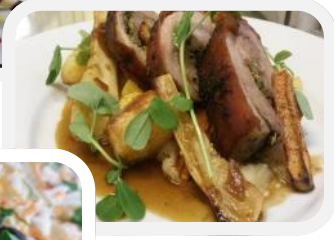
For an evening reception the venue capacity is a maximum of 180 guests, including the High Barn, Low Barn and covered bar area.

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 BBQ, 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 vegan 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

### £69.95 per person

- Reception drink - 1 drink per person
- Three course meal from our Satin menu - this menu is a sample and can be altered to suit your requirements
- Quality paper napkins, tables 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 - **5** items from our **Evening Buffet Menu** or a **Pulled Pork Station** or a **Standard BBQ.**

Children age 6 - 14 can receive a smaller portion of your chosen menu, at a cost of £29.95 per child.

## Silk Package at the Barns

### £79.95 per person

- **Glass of** Champagne for the happy couple on arrival / after ceremony.
- **Three items** from our Canapés List for serving on arrival / after ceremony
- Reception drink - 1 drink per person
- Three course meal from our Silk menu - this menu is a sample and can be altered to suit your requirements
- **Linen** napkins, tables 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 - **8** items from our **Evening Buffet Menu** or a **Pulled Pork Station** or a **Standard BBQ.**

Children age 6 - 14 can receive a smaller portion of your chosen menu, at a cost of £34.95 per child.

## Diamond Package at the Barns

### £89.95 per person

- **Bottle of** Champagne for happy couple on arrival / after ceremony
- **Five items** from our Canapés List for serving on arrival / after ceremony
- Reception drink - 1 drink per person - **Champagne Cocktail (Bellini) or Bespoke Beverage**
- Three 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, tables 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 £39.95 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 £12.50 per person.

## Wedding Breakfast Packages at the Barns

### Alfresco Package at the Barns

**£69.95 per person**

- Reception drink - 1 drink per person
- **Three items** from our Canapés List for serving on arrival / after ceremony
- Informal Wedding Breakfast, choose from: a **Standard BBQ**, a **Traditional Picnic**, an **Afternoon Tea** or a **Street Food Stall** (*alternative options are also available*)
- Quality paper napkins, tables 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 **Pulled Pork Station** or a **Standard BBQ**.

Children age 6 - 14 can receive a smaller portion of your chosen menu, at a cost of £29.95 per child.

### Example of a Weekday Wedding at the Barns

Choose our **Alfresco package** for any available Monday to Thursday from 9am until Midnight for just **£4793.00** 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 Pulled Pork Station, Chiavari Chairs (without sashes), Tables, Table Linen and A Licensed, Staffed, Bar.

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

- ◆ Gourmet Burgers
- ◆ Paella
- ◆ Standard BBQ
- ◆ Afternoon Tea
- ◆ Street Food Stall
- ◆ Traditional Picnic
- ◆ Pulled Pork Station

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

Additional daytime adult guests can be added for **£69.95** per person up to a maximum of 85 in total. Additional daytime child guests (6-14) can be added for **£29.95** 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 **£12.50** 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 £12.50 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*

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

*Roasted Red Pepper & Tomato Soup Served With Garlic Croutons*

### 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 Mozzarella & Pesto  
Served With A Smoked Bacon & Garden Herb Sauce*

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

*accompanied by a panache of seasonal vegetables:*

*Baby Carrots, Mange Tout, Tenderstem, Green Beans.  
Choose Your Favourite Potatoes.*

### Desserts *(choose one)*

*Chocolate Fudge Brownie Served With White Chocolate Shards & Raspberry Textures*

*Lemon Posset Served With Steeped Berries*

*Crème Brûlée Served With A Spiced Pear Compote*

*Traditional Eton Mess Served With Hedgerow Berries  
& Pressed Raspberry Coulis*

*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)

*Smooth Duck & Whiskey Parfait*

*Served With Red Onion marmalade, Dressed Salad & Toasted Flutes*

*Caprese Salad - Beef Tomato, Marinated Mozzarella, Pickled Red Onion and Basil Dressing*

*King Prawn Gyoza with a Mizo Mayonnaise and Lemon Dressed Salad*

### *Main Courses* (choose one)

*Pan Seared Lamb Rump Topped With Red Currant and Red Wine Sauce*

*Butter Roasted Salmon Topped With A Chorizo Sausage & Dill 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 Of Beef Served With A Fresh Horseradish,  
Thyme & Caramelized Onion Red Wine Jus Topped With Parsnip Crisp*

*accompanied by a panache of seasonal vegetables:*

*Baby Carrots, Mange Tout, Tenderstem, Green Beans.*

*Choose Your Favourite Potatoes.*

### *Desserts* (choose one)

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

*Lemon Meringue Pie*

*Banoffee Eton Mess*

*Buttermilk Panna Cotta Served With Fresh Strawberries And Orange Crumble*

*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)

*Pulled Beef Ramen, Mizo, Soy Pickled Egg, Noodles and Steamed Greens*

*Garden Pea & Smoked Ham Soup Topped With Minted Crème Fraîche*

*Ham Hock Terrine Served With Beetroot Chutney & Toasted Flutes*

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

### *Main Courses* (choose one)

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

*Medallion Of Beef Fillet Topped With A Roasted Onion And Red Wine Sauce*

*Baked Hake With Lime Caper Dressing & Roasted Mediterranean Vegetables*

*Smoked Ballantine of Chicken, Stuffed with Flame Roasted Peppers and Wrapped in  
Black Forest Ham, Topped with a Creamy Wild Mushroom and Truffle Sauce*

*accompanied by a panache of seasonal vegetables:*

*Baby Carrots, Mange Tout, Tenderstem, Green Beans.*

*Choose Your Favourite Potatoes.*

### *Desserts* (choose one)

*Layered Strawberry Sable Served With A Pressed Raspberry Coulis*

*Mint Choc Chip Chocolate Pots With a Chocolate Chip Cookie*

*Pear Frangipane Served With Coconut Ice Cream*

*Vanilla Bean and Caramel Fudge Cheesecake*

*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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from nuts and nut derivatives and that fish products are free from all bones*

# The Barns at Hunsbury Hill

## 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 Vegan Ice Cream*

## Canapé Menu

*Mini Yorkshire Pudding Filled with Fillet of Beef and Horseradish Cream*

*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 a Blini*

*Warm Chorizo and Garlic Mayonnaise*

*Warm Glazed Mini Sausages*

## Buffet Menu

*(Choose from the choice of breads below)*

*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*

# The Barns at Hunsbury Hill

## Barbeque Menu

*6oz Beef Burger*

*2 Thick Locally Produced Sausages*

*Boneless Chicken Skewers*

*Choose from the following Marinades -*

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

*Large Bread Rolls,*

*Home-made Coleslaw*

*Tossed Dressed Mixed Salad*

## Pulled Pork Menu

*Traditional Pulled Pork With Sage & Onion Stuffing*

*Tennessee Sweet & Sour Pulled Pork*

*Hickory BBQ Pulled Pork*

*Crackling*

*Skin on Potato Wedges*

*Pickled Slaw or Coleslaw*

*Locally Produced Rolls*

*Apple Sauce & Condiments*

## Vegan, Gluten Free & Vegetarian Evening Options

*Smoked Beetroot, Brown Rice and Quinoa Burger*

*Three Bean Burger*

*Leek & Vegetable Sausage*

*Marinated Roasted Vegetable Kebab*



# 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 Traditional Chutneys

*Balsamic Caramelised Onion \* Apple & Calvados*

### 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 Barns  
AT HUNSBURY HILL

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*For our Standard Conditions of Hire visit;  
[www.hunsburyhillcentre.co.uk/weddings](http://www.hunsburyhillcentre.co.uk/weddings)*

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