

The Barns

AT HUNSBURY HILL



Your Perfect Wedding Venue

A beautiful 18th century setting overlooking the Nene Valley

Wedding Information 2028

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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 Special Offers, 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.

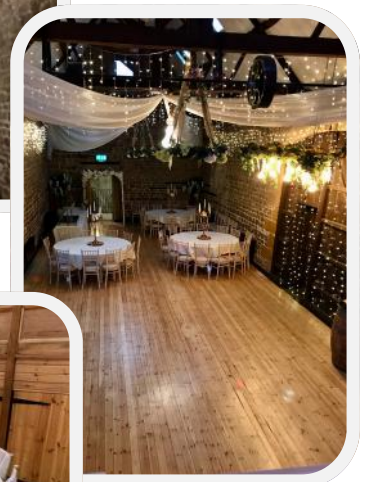
High Barn Layouts at the Barns

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.

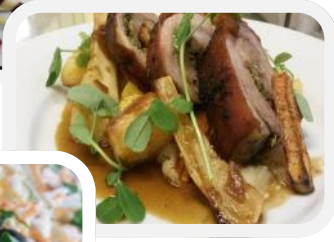
The High Barn can comfortably seat a maximum of 85 guests for a wedding breakfast. For example, you could seat 77 people on 7 (6ft) round tables and 8 people on a rectangular Top Table.

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.



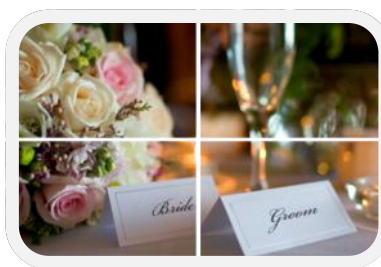
We are happy for you to arrange your own DJ.

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)
- **A glass of wine** during your meal
- 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** sparkling wine 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 sparkling wine 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

- **Glass 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 £7.95 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
- 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)
- **A glass of wine** during your meal
- 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, An Informal Wedding Breakfast, A Glass of Table Wine, A Toast Drink, An Evening Food Option, 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 **£7.95** 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 £7.95 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)*

Watermelon, Feta and Pomegranate Salad

*Locally Produced Pate Served With A Dressed 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 A Caramelised Apple & A Sage & Red Wine Jus*

Pan Seared Chicken Supreme With A Smoked Bacon & Garden Herb Sauce

*Medium Rare Garlic Studded Roast Beef
Served With Roasted Red Wine 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

Classic Chicken Caesar Salad With Garlic Croutons

Main Courses (choose one)

Marinated Pork Loin Steak Served With Caramelised Red Onion Mash

*Butter Roasted Salmon Topped With A Chorizo Sausage & Dill Beurre Blanc
Resting On A Bed Of Wilted Kale*

*Stuffed Chicken Supreme With Sausage Meat Stuffing, Wrapped In Bacon
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 Cheesecake With Lemoncello Cream

Banoffee Eton Mess

Sticky Toffee Pudding Served With Vanilla Cream

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)

Aromatic Chinese Duck Croquettes With Hoisin Sauce

Smoked Haddock Fishcake With Tartare Sauce

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)

*Premium Rump Of Beef Resting On
Roasted Root Vegetables, Glazed With A Red Wine Sauce*

Butter Baked Hake & Roasted Mediterranean Vegetable Risotto

Ballantine of Lamb Topped With A Rosemary and Red Wine Sauce

accompanied by a panache of seasonal vegetables:

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

Desserts (choose one)

Boozy Slow Gin Steeped Berry Pavlova With Chantilly Cream

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 tailor-made 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 Topped With Pickled Vegetables

Thai Chicken Skewers With Sweet Chilli Dip

Antipasti Skewer (Meat or Vegan)

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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