

## WEDDING INFORMATION



### Exclusive Venue Hire

*Venue hire includes white floor to ceiling draping in the Venice ceremony barn and dancefloor area, fairy lights throughout the venue, chandeliers and foliage/selfie wall. Also 2 large, wall hung blackboards & 2 gold copper frames (ideal for table plans and an order of the day). We also have the largest, most beautiful floral Moongate in the county available for hire.*

*Venue hire also includes 120 gold Cheltenham chairs, tables, glasses, table linen\*, napkins\*, crockery\* & cutlery\*.*

*\*These options are only available if our catering team is booked.*

***The venue hire prices below include the option to supply your own alcohol and take advantage of our FREE CORKAGE POLICY.***

	2027 or with accommodation for 15 guests / 21 guests	
<u>Low Season (Jan - March &amp; November)</u>		
Week day (Monday - Thursday) Venue hire	£3700	£5600 / £5990
Friday or Sunday Venue Hire	£4800	£6800 / £7200
Saturday Venue Hire	£5750	£7800 / £8200
<u>Mid Season (April, October &amp; December)</u>		
Week day (Monday - Thursday) Venue hire	£4400	£6300 / £6700
Friday or Sunday Venue Hire	£6750	£8700 / £9100
Saturday Venue Hire	£7800	£10,000 / £10,300
<u>Peak Season (May - September)</u>		
Week day (Monday - Thursday) venue hire	£4950	£7200 / £7600
Friday or Sunday Venue Hire	£7750	£9700 / £10,100
Saturday Venue Hire	£8800	£11,200 / £11,600

There are some exceptions to the prices above which include Christmas week & Bank Holiday weekends

*Discounts may apply when booking the venue and Brampton Grange House together. Also for weddings of less than 40 guests discounts apply.  
Please enquire for more details*

All prices are **Inclusive of VAT** (calculated with the VAT at 20%)

## Your Wedding at Brampton Grange

### Holding a ceremony at Brampton Grange

£ 350

*Ceremony only option from £1,100 (open 30 minutes before ceremony & up to 1.5 hours after the ceremony).*

*If you'd like to have a ceremony and get married at Brampton Grange, we will move all chairs from the ceremony room to the dining area for you. We have 2 barns licensed and an outdoor area for civil ceremonies but only we hold only one wedding per day. Our VERONA barn can seat for up to 80 guests and the VENICE up to 160 guests, you are able to choose your preferred barn. Outside we are permitted up to 160 guests.*

### Outside Wedding Ceremonies

£ 350

*We have a beautiful space for an outdoor ceremony, You will need to hire seating & decor.*

### Brampton Grange House (\*discounts available \*\* extra charges apply)

£2950

*We offer accommodation in Brampton House for up to 15 people with 8 ensuite bedrooms, dining room sitting room TV room, conservatory. **Enjoy a late departure of 11am the day after.** Free use of outdoor pool (open Mid may - mid September, weather dependent). A complimentary Continental breakfast is also included the morning after the wedding for all guests staying in the house, or upgrade to a fully cooked English breakfast. **You can also choose to enjoy a pool party and BBQ with an extended departure time.\*\****

### Extra nights at Brampton Grange House and Early Arrival

POA

*Extra nights are available, however access to the Bridal suite the day before the wedding is permitted in order to hang your wedding attire and bring over any items you'll need to get ready the morning of your wedding. Arrival is from 9am, however earlier access is available for a small fee.*

### Extra accommodation - 3 converted stable cottages

£ 390

£ 390

*We offer 3 charming cottages, which you can hire instead of, or as well as, the main house. Lavender Cottage (1) is our largest cottage with a double bed and sitting room. Hydrangea Cottage (2) offers 2 single beds and the Rose cottage (3) a double bed. Check in from 3pm. Depart at 11am. A complimentary full English breakfast is included.*

### SMALL LUXURY WEDDINGS

£4000

*Our country house is perfect for a small wedding, 15 - 25 guests. You can choose to marry outside or in the charming Verona barn, then celebrate in the walled garden and dine in the orangery or if you prefer a small marquee\*. You'll have use of the outdoor pool and gardens and the BBQ. Arrive early to get ready in style and depart at 4pm the day after. A sumptuous breakfast is included. Accommodation for up to 21 guests. Drinks and food are completely up to you, but we can recommend some fantastic chefs and / or provide a drinks reception.*

*\* marquee is an extra charge*

You must book the Registrar or the Celebrant (depending on the ceremony you prefer) directly.

Brampton Grange does not hold any responsibility for booking the wedding ceremony.

A **registrar** is a government official, responsible for keeping legal records. A wedding ceremony performed by a registrar must take place in a venue licensed for marriage, using specified contractual wording to legalise the union. Religious / spiritual content is not allowed in a registrar wedding ceremony.

A **celebrant** is an independent individual who is trained in providing you with a custom made ceremony designed to celebrate any 'right of passage' in a way which is personal to you, without legal obligation or government restriction. There are very few limitations as to what can be included in a celebrant wedding ceremony

## Corkage & Bar Prices

*With the rise of mobile bars and prosecco vans we understand that perhaps you'd like to have a quirky outdoor bar, or create your own bespoke bar, for your drinks reception and that is why we offer both drinks packages and corkage options.*

### **CORKAGE POLICY**

*If you opt for a bespoke package there is no limit on the drinks you can provide.*

*Glasses and staff to serve drinks are also included. We can even create an outdoor bar in the courtyard.*

*Please note our licensed bar is closed if you opt for corkage option and will open at 6.30pm.*

*The daytime corkage policy finishes strictly at 6pm, any bottles left will be stored for you to take home.*

*Unfortunately no alcohol can be served before your ceremony.*

*\*If you opt for one of our Wedding Packages for example the Romeo & Juliet Package or the Fra Lorenzo Package the corkage option is not included as drinks already are. Our bar will be open for extra drinks.*

### **DRINKS PACKAGES**

*We understand that shopping and storing lots of alcohol can be an extra worry that you just don't need, therefore we'd like to invite you to browse our range of available drinks. If you decide not to bring in your own alcohol then our bar will be open once the ceremony is over and the Registrars have left (or at your agreed arrival time).*

*We can create a bespoke drinks package for you too, below are the most popular.*

#### **Arrival Drinks**

*Prosecco based drinks: Bucks Fizz £4.90 Prosecco £7.50 Blue Mimosa £9.50 Kir Royale £9.50 Elderflower Bellini £9.50pp*

*Popular Drinks: Pimms £6.00 Pimms Deluxe £9.90 (made with prosecco) Peroni £4.50 Corona £4.50*

#### **Wine** (prices subject to change)

*We recommend 1/2 bottle per person for a 3 course seated meal.*

*Soave classico £ 26 x bottle (white)*

*Pinot Grigio £ 28 x bottle (white)*

*Bardolino classico £ 26 x bottle (red)*

*Valpolicella Classico £ 28 x bottle (red)*

*Chianti £ 32 x bottle (red)*

*Amarone della Valpolicella £ 50 x bottle (red)*

*Bardolino chiaretto £ 26 x bottle (rose)*

#### **To Toast**

*Prosecco Treviso £ 28 x bottle*

*Prosecco Valdobbiadene £ 30 x bottle*

*Spumante DOC ROSE Chiaretto £ 30 x bottle*

#### **Children's Drinks Packages**

*Unlimited orange squash until 6pm, blackcurrant fruit shoot with meal, lemonade to toast £11pp*

Prices are based on 2026 events only including 20 % VAT . We reserve the right to vary the drinks menu if items cannot be easily obtained at the agreed price due to market variations or other circumstances beyond our control.  
Substitutes will be of equal value and similar to the original item

## Canapés

- 4 ITEMS - £16.00 pp-** Choose a selection of 6 from the list below  
**6 ITEMS - £18.00 pp-** Choose a selection of 8 from the list below  
**8 ITEMS - £20.00 pp-** Choose a selection of 10 from the list below

### Smoked Salmon Blini

A Classic Canape, Scottish Smoked Salmon Resting On Whipped Horseraddish & Cream Cheese Bilini Pancake,  
Topped With Fresh Dill Leaf

### Mini Assiette Tartlets

Bitesize Mini Tarts Filled With Your Favorite Flavours

### Dijon Mustard & Honey Glazed Local Sausages

Served Warm With a Sesame Dip

### Smoked Warm Chorizo Served With Aioli Dip

Flavours Of The Mediterranean

### Minted Lamb Kofta With Mint Yoghurt Dip

Classic Turkish Dish Scented With Cumin & Corriander Gently Grilled & Served With A Refreshing Yoghurt Dip Topped  
With Fresh Micro-Corriander

### Fragrant Thai Chicken Fillet Skewer

This Style Of Canape Allows A Variety Of Different Flavours Such As Jerk, Cajun, Lemon & Thyme, Tandoori & Chinese

### Terriaki Fillet Of Beef Skewers

Tender Fillet Of Marinated Beef Cooked To Perfect Pink, Served On Decorative Skewers With A Rich Hoisin Dip

### Salmon & Green Pea En Croute

Summer Flavours Bringing Fresh Mint Into A Classic Warm Kiln Salmon Green Pea Mix Cased In Water Pastry

### Mini Yorkshire Filled With MR Beef & Whipped Horseradish Cream

A Classic Traditional Miniature Yorkshire Pudding Filled With Ribbons Of Medium Rare Beef

### Mini Falafal Balls With Heritage Tomato Salsa

### Roast Beetroot And Whipped Goats Cheese Bruschetta

### King Prawns Scented With Ginger, Lemon Grass & Chilli

Lightly Cooked Juicy King Prawns Flavoured Lightly With Far Eastern Flavour Influences

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## Silver Menu

£58.00 per person

### STARTER

Trio of locally produced pate on a cranberry & orange salad served with oven baked butter flutes

Heritage tomato, Greek basil & smoked garlic bruschetta finished with Basil scented olive oil & balsamic glaze

Chef's homemade sweet potato & butternut squash soup topped with chopped parsley & double cream

### MAIN COURSE

Slow roasted belly of pork, bacon & Savoy cabbage, colcannon creamed mash potato, pomme puree & local Cider & fresh sage sauce

Slow roasted blade of Beef ballotine, garlic & rosemary dauphinoise potatoes, red wine & roasted shallot sauce, topped with parsnip crisps

See Vegan / vegetarian option

All served with seasonal vegetables.

### DESSERT

Lemon meringue cheesecake served with Chantilly cream & Sicilian lemon coulis

Creme Brulee served With Sloe gin steeped bramble berries & Vanilla homemade Tuile biscuits

\*\*\*\*\*

Tea and coffee are included

*Choose one dish from each course plus a vegetarian or vegan option*

*Or offer the full menu\* Supplement of £390*

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Substitutes will be of equal value and similar to the original item

**Brampton Grange Estates Ltd , Sandy Lane, Chapel Brampton, Northants, NN6 8AD, Tel.: +44-(0)1604-844717 - Fax 844093 - [info@bramptongrange.net](mailto:info@bramptongrange.net)**

## Gold Menu

£60.00 per person

### STARTER

Trio of seasonal melon finished with fresh strawberries topped with a passion fruit sabayon

Panko breaded British Somerset Brie, cranberry & orange dip with a dressed Pea tendrill salad

Traditional British picnic platter, Melton Mowbray pork pie, selection of cheese, home baked ham, rustic scotch egg & traditional pickle (served on wooden boards in centre of the table).

### MAIN COURSE

Pan seared chicken breast wrapped in Cheshire dry cured bacon doused in a creamy Charnwood Apple smoked sauce

British rump of lamb with a confit garlic & herb crust, minted crushed new potato cake  
& red wine & Redcurrant Jus

See Vegan / vegetarian option

### DESSERT

Cheesecake - various options available  
(Salted Caramel & Chocolate / White Chocolate and Strawberry / Biscoff)

Individual Pecan and Butterscotch Tarts garnished with cream

Summer berry Eton Mess, Chantilly Cream, Italian meringue,  
fresh summer berries, fresh mint & pressed coulis

\*\*\*\*\*

Tea & Coffee are included

*Choose one dish from each course plus a vegetarian or vegan option*

*Or offer the full menu\* Supplement of £390*

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## Platinum Menu

£67.00 per person

### STARTER

Salmon, asparagus & baby spinach individual tart served with  
mixed tomato & rucola salad

Pressed pork terrine served with a homemade house chutney

Antipasti platters - deli hams, continental cheeses, honey pickled vegetables & speciality breads  
(served on wooden boards in centre of the table)

### MAIN COURSE

Pan seared duck breast served with braised red cabbage, fondant potatoes, roasted root vegetables  
& plum & red wine sauce

Pan seared lamb rump with dauphinoise potatoes & garnished with watercress

See Vegan / vegetarian option

### DESSERT

Double chocolate & cherry mille feuille served with a wild berry coulis

White chocolate & Baileys cheesecake garnished with coulis, chocolate scrolls & fresh raspberries

Lemon posset served with Amaretti biscuits

\*\*\*\*\*

Tea & Coffee are included

*Choose one dish from each course plus a vegetarian or vegan option*

*Or offer the full menu\* Supplement of £390*

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## Vegetarian / Vegan Meal Options

**Please choose one for all guests**

Trio of Melon

Soup (choice of flavours)

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Trio of Stuffed Aubergine - filled with Dhal lentils, Roasted Spiced Peppers & Paneer

Wild Mushroom En Crouete with Cream Garlic & Herb Sauce

Roasted Vegetable Wellington with Provençale Sauce

Beetroot & Quinoa Steak served on Harissa Spiced Potato Rosti with a Coriander & Mint Salsa

Mixed Bean & Root Vegetable Cassoulet Topped with Garlic Breadcrumbs

\*\*\*\*\*

Desserts can be made to suit both vegetarian and / or vegan guests.

## Children

Children are offered either a half portion of the adult meal for half the cost or can opt for a "kids meal instead".

0 - 2 years - complimentary food

3 - 12 years - children's price

12 years and above - full price

Kids meal - £25.50

Garlic bread

Chicken Breast with mashed potato / Sausages with mash

Ice Cream

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## Table Carvery

**£44.00 per person - 2 course price**

**£48.00 per person - 3 course price**

Talk to us to find out more about our unique table carvery!

### STARTER

Locally Produced Pate Served On a Bed of Dressed  
Salad Leaves Served With Toasted Flutes  
Cream of Tomato Soup Served With Fresh  
Butter Croutons & Double Cream

### CARVERY BUFFET

Topside of Beef  
Oven Roasted Turkey Crown  
Honey Roast Gammon  
Seasonal Vegetables  
Roast Potatoes  
Buttered New Potatoes

### DESSERT

Baked Lemon Citrus Tart Finished With Chantilly Cream  
& Fresh Strawberries  
Deep filled Cheese Cake - various flavours available

### EXTRA

It is possible to add the following:

After the Wedding Breakfast Tea & Coffee - £ 2.00 / Person

*Menu Tastings are not included with the carvery option*

*Choose one dish from the starter and dessert plus a vegetarian or vegan option*

## Alfresco Dining Options

*You choose whether to dine alfresco or have the food served to your table*

### **Roasted Hog With All The Trim - £30**

*Classic Whole Roasted Pig Served To The Table On Butcher Block Boards*

- Succulent Slow Roasted Pork
- Crispy Crackling
- Sage & Red Onion Meat Stuffing
- Butchers Pork Chipolata Sausages (GF)
- Crispy Roast Potatoes
- Roasted Corn On The Cob
- Gourmet Sourdough Rolls / Brioche Rolls
- Roasted Mediterranean Tart (For Vegan/Veggie)
- Vegan Sausages (For Vegan/Veggie)
- Homemade Traditional Coleslaw
- Mixed Dressed Leaf Salad
- Spiced Couscous Salad With Chick Pea

### **The Great British BBQ - £32 BG**

*Traditional Great British BBQ Delivered To Your Guests Table For Your Guests To Enjoy.*

- British Steak Beef Burger
- Lincolnshire Sausages
- Cumberland Sausages
- Garlic & Thyme Pork Loin Steak
- Marinated Honey & Thyme Chicken Skewers
- Charred Vegetable Skewers
- Roasted Marinated Vegetable Skewers
- Homemade Traditional Coleslaw
- Mixed Dressed Leaf Salad
- Apple, Celery & Apple In Stilton Blue Cheese Mayo
- Pickled Slaw

### **The Great British Picnic - £30**

*Freshly Prepared Selection Of Quintessentially English Picnic Food Delivered To Your Guests Table For Them To Select Their Favourite Foods.*

- English Cheese Selection With Chefs Chutney
- Farm House Bread & Butter
- Honey & Mustard Roast Ham
- Succulent Sliced Turkey
- Fresh Fruit Basket
- Rustic Scotch Egg
- Pork Pie With Homemade Piccalilli
- Kettle Crisps
- Pickled Onions
- Homemade Smoked Salmon Individual Quiche
- Vegetable Sticks With A Selection Of Dips

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## Evening Food Options

Take advantage of the stunning views from our courtyard and enjoy your evening food alfresco.

Evening food is served on eco friendly disposable plates, wooden cutlery, paper napkins.

Guests head to the serving area to collect their food.

### **PULLED SMOKED MEAT £16.50pp**

Smokey, Delicious Pulled Meats

A choice of succulent slow cooked pulled smoked meats served in a choice of rolls and topped with pickled or creamy slaw.

Warm potato wedges and selection of dips is our choice to serve with this style of street food

### **TRADITIONAL HOG ROAST £16pp**

(serves 100)

Slow roasted pig on a pole cooked for over 6 hours to produce a great succulent product with our delicious crackling.

We serve our hog roast with Cumberland stuffing, salads, fresh bread rolls and apple sauce and a traditional Locally Sourced Pig

### **MEDITERRANEAN BIG PAN PAELLA £19PP**

(min 40 covers)

Flavours Of The Holiday Sunshine

Cooked in front of your guests in huge one meter pans we bring Spanish cuisine directly from Valencia, an absolute winner.

We serve this dish with crusty bread and a choice of different freshly prepared salads

### **GOURMET BURGERS & POSH DOGS - £16pp**

A Pimped Up Classic Street Food

A popular street snack choice, we offer tasty burgers with a variety of toppings & rolls to really get the very most from this easy eating food.

### **BBQ - FLAME GRILLED\* from £17.50pp**

A True British Classic With Great versatility

Our British summertime BBQ offers a wide choice of flame grilled marinated products to capture the very best of outdoor alfresco dining to virtually any event

\*various menus available

### **PIE & MASH £16pp**

Delicious creamy mash with a variety of toppings and traditional deep filled meat pies (vegetarian options available)

Perfect for winter nights!

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Substitutes will be of equal value and similar to the original item

## External Catering Options

We are extremely proud to offer a very flexible approach to catering for both daytime and evening food.

If our menu's aren't quite what you are looking for do get in touch as we often create bespoke menus. You'll be offered a zoom meeting\* with our chef to discuss your requirements and either a private menu tasting (chargeable) or join one of our menu tasting evenings.

\*We can only offer this service once you have booked.

You are also able to choose your own caterer, perhaps a caterer who specialises in vegan food, afternoon teas, , Crepes, BBQ's or pizza....anything you fancy.

All we ask is that the caterer meets us at the venue in order for us to show the facilities available.

Your caterer will need:

A 5 star hygiene rating.

Public liability insurance.

Your caterer will need to provide everything to do with catering.\*

To take food waste away.

To complete sign out sheet when departing otherwise your deposit could be affected.

The external catering charge is £500 and permits external caterers for the whole day (including evening).

\*Table linen\*, linen napkins\*, glasses, crockery\* & cutlery\*

## Evening Food catering

The popularity of street food vendors in the wedding industry has risen rapidly, a chance to support small local businesses and enjoy great food at the same time.

We are lucky that right here in Northamptonshire we have so many talented foodies.

If you choose a street food trader / food business to complement evening food you have already booked with us there is **NO CHARGE**.

For example you may have booked a delicious 3 course meal with us, followed by one of our fantastic BBQ's but you'd like to enjoy something sweet too, a dessert table or freshly prepared sweet crepes with ice cream too. Or maybe a cheese board .....talk to us as we can recommend all of these and more and there is no external catering charge.

If you are booking an external caterer to provide the evening food the fee is £250.

If you choose a street food trader / food business to complement evening food you have already booked with us there is **NO CHARGE**.

Your caterer will need:

A 5 star hygiene rating. Public liability insurance. To take food waste away.

### Wedding Food with a Difference!

Planning your big day and looking for something fun, stylish, and totally delicious for your wedding food? Enter The Courtyard Crêperie!

Imagine your guests enjoying fresh, made-to-order crêpes, sweet, savoury, or a bit of both! Whether it's a relaxed festival-style vibe or an elegant evening treat, the crêpe bar adds a unique, interactive touch that everyone will love.

Plus, who doesn't love the smell of warm crêpes wafting through the air? Prices start from £7.50pp.

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## CIVIL WEDDINGS & PARTNERSHIP CEREMONIES

NORTHAMPTON REGISTRATION SERVICE

### *Important Notes of booking your Marriage Ceremony*

If you wish to hold your marriage ceremony at Brampton Grange Estates

#### **YOU Must book THE REGISTRAR:**

<https://westnorthamptonshire.zipporah.co.uk/Registrars/>

*You will need to create an account to be able to book.*

*The process is simple but if you need help we have step by step instructions on our website*

*<https://www.bramptongrange.co.uk/book-your-ceremony-at-brampton-grange.html>:*

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Until you contact the Registrar you have only booked the reception at Brampton Grange,  
**NOT** the marriage ceremony, unless you are opting for a Celebrant.

By law only the Registrar can book your marriage ceremony. If opting for a celebrant led wedding, you'll usually have a small ceremony to complete your legal paperwork with the Registrar and 2 witnesses a few days before your wedding.

The Registrar will not accept a booking for your marriage ceremony unless you are legally free to marry i.e. neither of you is awaiting a Final and Absolute Divorce Decree.

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## Celebrant led weddings

Celebrant led weddings are also becoming increasingly popular, although you won't be legally married by a Celebrant, the ceremony can be however you wish it to be. Usually couples opting for a celebrant will complete the legal paperwork a few days prior with a Registrar at a registry office in front of two witnesses. This allows you to create a ceremony that is personalised to you both.

*Brampton Grange prides itself on providing quality customer service to all its customers. We work directly with strong, local businesses that will mirror our services. Below you will find a list of suppliers who are recommended by Brampton Grange and who have worked with the venue and staff for a number of years.*

**Bridal Wear**

<https://www.stunningbridal.co.uk/>

**Cakes**

**Euthymia Cakes - cakes by Eva Cockrell**

<https://evacockrellcakedesign.co.uk/>

**Dessert Grazing boards**

**Compton & Kennedy**

<https://www.comptonandkennedy.co.uk/>

**Cars & Transport**

**The Old Camper Company**

<https://www.theoldcampercompany.co.uk/>

**Blossom Vintage Tractor Hire**

[petejane1@hotmail.com](mailto:petejane1@hotmail.com)

**Confetti**

<https://driedpetalcompany.com/> - ask us for our discount

**DJ Potter Group Events**

[www.pottergroupevents.co.uk](http://www.pottergroupevents.co.uk)

**Florist**

**Bloom in scents**

[www.bloominscents.co.uk](http://www.bloominscents.co.uk)

**Moon Flower Florist**

[www.moonflowerflorist.co.uk](http://www.moonflowerflorist.co.uk)

**Velvet rose designs (paper flowers)**

[cat@velvetrosedesigns.co.uk](mailto:cat@velvetrosedesigns.co.uk)

**Make up & Hair**

**Hannah Rafferty Make Up**

<https://www.instagram.com/hannahraffertymakeup/>

**Elizabeth Jayne Wedding Hair**

<https://www.elizabethjaneweddinghairstylist.com/>

**Abigail Maynard**

<https://www.instagram.com/abigailmaynardmakeup>

**Beauty by Coco**

<https://www.facebook.com/x.beautybycoco.x/>

**Photographers**

**EWP Photography**

[www.ewpphotography.com](http://www.ewpphotography.com)

**Lauren Collins Photography**

[www.laurencollinsphotography.co.uk/](http://www.laurencollinsphotography.co.uk/)

**Tim Hill Photography -**

[www.timhillphotography.co.uk](http://www.timhillphotography.co.uk)

**1<sup>st</sup> class photography & videography**

<https://www.1stclasswedding.co.uk/>

**Angela Leeding Photography**

<https://www.angelaleeding.co.uk/>

**Photo Booth**

**The Hoof booth**

[www.hoofbooth.co.uk](http://www.hoofbooth.co.uk)

**Starfish Selfies**

<https://www.starfishselfies.co.uk/>

**Room Decor**

**Potter Group Events**

[www.pottergroupevents.co.uk](http://www.pottergroupevents.co.uk)

**Gem Celebrations**

[www.gemcelebrations.co.uk](http://www.gemcelebrations.co.uk)

**Vintage Crockery**

Contact Bela

[www.savourtheflavourcatering.co.uk](http://www.savourtheflavourcatering.co.uk)

**Wedding Music**

**Paul Martin Classical Guitarist**

[www.weddingguitaristuk.com](http://www.weddingguitaristuk.com)

**The Oomparty Band**

[enquiries@theoompartyband.co.uk](mailto:enquiries@theoompartyband.co.uk)

**Bliss Vocals**

<https://blissvocals.co.uk/>

**Big Phat Jukebox**

<https://bigphatjukebox.com/home>

Add a unique twist to your day with the following companies:

**Afternoon Tea** Amy's Vintage Teas  
07753 217082 [www.amysvintageteas.co.uk](http://www.amysvintageteas.co.uk)

**Balloon Walls and Garlands**  
**The Modern Balloon Company** <https://themodernballooncompany.co.uk/>

**Beauty**  
Beauty by Coco <https://beautybycoco123.setmore.com>

**Butterfly Release** Butterflies for Occasions  
075 826 01462 [www.butterfliesforoccasions.co.uk](http://www.butterfliesforoccasions.co.uk) [info@butterfliesforoccasions.co.uk](mailto:info@butterfliesforoccasions.co.uk)

**Bouncy Castles**  
<https://crazy4bouncing.co.uk/>

**Cake Toppers**  
Feats of Clay - Cake Toppers - [sarahjaneshorter@btinternet.com](mailto:sarahjaneshorter@btinternet.com)

**Candles** - insta @heartsoulcandle scented venue package and guests

**Celebrant**  
<https://www.lizbagleycelebrant.co.uk/>

**Chocolate Fountains & other Candy**  
Chocolatier Fountains [www.chocolatierfountains.co.uk](http://www.chocolatierfountains.co.uk)  
JW Events Cart <https://www.jweventcarts.com/>

**Child Care**  
Sweetheart Nannies - Contact Amy  
07769 905 385 [www.sweetheartnannies.co.uk](http://www.sweetheartnannies.co.uk)

**Crepes - The Courtyard Creperie**  
Freshly prepared delicious sweet and savoury crepes from just £6pp  
[www.savourtheflavourcatering.co.uk](http://www.savourtheflavourcatering.co.uk)  
Facebook - @the courtyard creperie insta @thecourtyardcreperie

**Fireworks** - Not permitted due to livestock

**Flowers**  
<https://bloominscents.co.uk/>  
<https://www.wildflorrie.com/>

**Food & Drinks**  
**Cocktails** - @muddledlimegroup (the only external bar company permitted) (instagram)  
**Coffee** @simply.sicily.ltd (instagram)

**Honeymoon**  
<https://designertravel.co.uk/travel-expert/susandearing>

**Ice Cream**  
<https://www.your-cool.co.uk/>

**Magician**

<https://douglasmaddymagic.com/welcome>

<https://colinadamson.com/>

**Pizza**

<https://www.thedoughdept.co.uk/>

**Toastmaster**

Contact Alan Hodge

07815 452115 [www.alanmhodgetoastmaster.co.uk](http://www.alanmhodgetoastmaster.co.uk)

**Videographer**

<https://www.influenceproductions.co.uk/>

or live stream service with

<https://unbrandedvideo.com/>

**Wedding Shoes and Boots**

<https://charitysamuel.co.uk/>

**Wedding Tractor**

Blossom Vintage Tractor Hire (on facebook) or email [petejane1@hotmail.com](mailto:petejane1@hotmail.com)