BRAMPTON GRANGE

Conference & Weddings Centre
EXCLUSIVELY YOURS - A UNIQUE VENUE
www.bramptongrange.co.uk

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, a large 9ft tall white blossom tree and vintage white postbox.

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.

	2028	or with accommodation for 15 guests / 21 guests
Low Season (Jan - March & November)		
Week day (Monday - Thursday) Venue hire	£3900	£6850 / £7300
Friday or Sunday Venue Hire	£4900	£7850 / £8300
Saturday Venue Hire	£5950	£8900 / £9350
Mid Season (April, October & December)		
Week day (Monday - Thursday) Venue hire	£4800	£7750 / £8200
Friday or Sunday Venue Hire	£7250	£10,200 / £10,650
Saturday Venue Hire	£8250	£11,200 / £11650
Peak Season (May - September)		
Week day (Monday - Thursday) venue hire	£5400	£8350 / £8800
Friday or Sunday Venue Hire	£8100	£11,050 / £11,500
Saturday Venue Hire	£9200	£12,150/ £12,600

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%)

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

Updated Nov 2026

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Your Wedding at Brampton Grange

Holding a ceremony at Brampton Grange £ 390

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 £ 390

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

Brampton Grange House (week day 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. **Check in from 3pm & 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, or arrive early to get ready in the large Bridal suite** **

Early Arrival** + £500 and Extra nights at Brampton Grange Country House - POA - Discounts available for multiple nights.

If you have booked early access to the Bridal suite, then the day before the wedding, you are welcome to hang your wedding attire and bring over any items you'll need to get ready the morning of your wedding. Early a*rrival is from 9am, however earlier access is available for a further fee.*
Extra nights are also available to book at a discounted rate.

Extra accommodation - 3 converted stable cottages £ 450

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 Continental breakfast is included or upgrade to a fully cooked English breakfast.

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

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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 bar, for your drinks reception, that is why we offer both drinks packages and corkage options.

CORKAGE POLICY

If you opt for corkage 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 are included in the package. Our bar will be open for extra drinks. ** Corkage is only available on non discounted venue hire.*

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 drinks package for you, we'd advise a drink on arrival (or after the ceremony if getting married here), wine on the tables and a drink to toast with as a minimum. Below are the most popular, however you can talk to us about your ideas & preferences.

Arrival Drinks

Prosecco based drinks: Bucks Fizz £5.00 Prosecco £7.90 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 recommned 1/2 bottle per person for a 3 course seated meal.
Soave classico £ 27 x bottle (white)
Pinot Grigio £ 29 x bottle (white)
Bardolino classico £ 27 x bottle (red)
Valpolicella Classico £ 29 x bottle (red)
Chianti £ 34 x bottle (red)
Amarone della Valpolicella £ 55 x bottle (red)
Bardolino chiaretto £ 28 x bottle (rose)

To Toast

Prosseco Treviso £ 29 x bottle
Prosseco Valdobbiadene £ 32 x bottle
Spumante DOC ROSE Chiaretto £ 35 x bottle

Children's Drinks Packages

Unlimited orange squash until 6pm, blackcurrant fruit shoot with meal, lemonade to toast £14pp

Prices are based on 2027 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 - £17.50pp- Choose a selection of 6 from the list below
6 ITEMS - £19.50 pp- Choose a selection of 8 from the list below
8 ITEMS - £22.00 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 Mediterranian

Minted Lamb Kofta With Mint Yoghut Dip
Classic Turkish Dish Scented With Cumin & Corriander Gently Grilled & Served With A Refreshing Yoghut Dip Topped With Fresh Micro-Corriander

Fragrent Thai Chicken Fillet Skewer
This Style Of Canape Allows A Variety Of Different Flavours Such As Jerk, Cajun, Lemon & Thyme, Tandorri & Chinese

Terriaki Fillet Of Beef Skewers
Tender Fillet Of Marinated Beef Cooked To Perfect Pink, Served On Decorative Skewers With A Rich Hoy Sin 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 Minature 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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Our caterer reserves the right to vary the menu if items on the menu cannot be easily obtained at the agreed price due to seasonal changes, market variations or other circumstances beyond our control.

Silver Menu

£60.00 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

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Tea and coffee are included

Choose one dish from each course - the same for all guests or offer the full menu Supplement of £390*

Talk to us about special dietary requirements.

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Gold Menu

£64.00 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 tendril 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 - the same for all guests or offer the full menu Supplement of £390*

Talk to us about special dietary requirements

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Platinum Menu

£69.00 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

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Tea & Coffee are included

Choose one dish from each course - the same for all guests or offer the full menu Supplement of £390*

Talk to us about special dietary requirements

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Vegetarian / Vegan Meal Options

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 Croute 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

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

Choose the same for all 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 half the menu price
12 years and above - full price

Kids meal - £27.50
Garlic bread
Sausages with mash
Ice Cream

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Table Carvery

£47.00 per person - 2 course price
£52.00 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 starter and one dessert - the same for all guests

Vegan and Vegetarian option - Roasted Vegetable Wellington with Provençale Sauce

Talk to us about special dietary requirements

Alfreso Dining Options

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

Roasted Hog With All The Trim - £37

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 - £39 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 - £37

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

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 £18.50pp

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

HOG ROAST £19.00pp

We serve our hog roast as pulled pork with Cumberland stuffing, salads, fresh bread rolls and apple sauce.
Or upgrade
A Slow roasted pig on a pole cooked for over 8 hours to produce a great succulent product with our delicious crackling. Serves 100 @£20pp

MEDITERRANEAN BIG PAN PAELLA £22PP

(min 50 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 - £18.50pp

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 £19.00pp

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

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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 £550 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 £275.
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 £6.50pp.

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:

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.

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

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

DJ Potter Group Events
www.pottergroupevents.co.uk

Florist
Bloom in scents
www.bloominscents.co.uk
Moon Flower Florist
www.moonflowerflorist.co.uk
Velvet rose designs (paper flowers)
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
Lauren Collins Photography
www.laurencollinsphotography.co.uk/
Tim Hill Photography -
www.timhillphotography.co.uk
1st 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
Starfish Selfies
https://www.starfishselfies.co.uk/

Room Decor
Potter Group Events
www.pottergroupevents.co.uk
Gem Celebrations
www.gemcelebrations.co.uk

Vintage Crockery
Contact Bela
www.savourtheflavourcatering.co.uk

Wedding Music
Paul Martin Classical Guitarist
www.weddingguitaristuk.com
The Oomparty Band
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

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

Beauty
Beauty by Coco https://beautybycoco123.setmore.com

Butterfly Release Butterflies for Occassions
075 826 01462 www.butterfliesforoccasions.co.uk info@butterfliesforoccasions.co.uk

Bouncy Castles
https://crazy4bouncing.co.uk/

Cake Toppers
Feats of Clay - Cake Toppers - 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
JW Events Cart https://www.jweventcarts.com/

Child Care
Sweetheart Nannies - Contact Amy
07769 905 385 www.sweetheartnannies.co.uk

Crepes - The Courtyard Creperie
Freshly prepared delicious sweet and savoury crepes from just £6pp
www.savourtheflavourcatering.co.uk
Facebook - @the courtyard creperie insta @thecourtyardcreperie

Fireworks - Not permitted due to livestock

Flowers
https://blominscents.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

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