

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.

	2025 or with Brampton House	
<u>Low Season (Jan - March & November)</u>		
Week day (Monday - Thursday) Venue hire	£2900	£4900
Friday or Sunday Venue Hire	£4000	£6900
Saturday Venue Hire	£4900	£7800
<u>Mid Season (April, October & December)</u>		
Week day (Monday - Thursday) Venue hire	£3800	£6000
Friday or Sunday Venue Hire	£5900	£8800
Saturday Venue Hire	£6800	£9700
<u>Peak Season (May - September)</u>		
Week day (Monday - Thursday) venue hire	£4000	£5900
Friday or Sunday Venue Hire	£6800	£9700
Saturday Venue Hire	£7900	£10,800

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

Conference & Weddings Centre
EXCLUSIVELY YOURS - A UNIQUE VENUE
www.bramptongrange.co.uk
Your Wedding at Brampton Grange

Holding a ceremony at Brampton Grange

£ - complimentary*

**No extra charge to hold your ceremony at Brampton Grange if you've booked our venue.*

Ceremony only from £1100 (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 offer this on a complimentary basis and do not charge any extra for this service. 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

£ - complimentary*

No extra charge to hold your wedding outside at Brampton Grange. We have a beautiful space for an outdoor ceremony, we offer this on a complimentary basis and do not charge any extra for this service. You will need to hire seating & decor.

Brampton Grange House (prices based on a Fri, Sat or Sun, however other days are available)

£2250 - £2950

We offer accommodation in Brampton House for up to 15 people with 8 ensuite bedrooms. Arrival from 9am, for Bride (or Groom) to get ready and a late departure of midday the day after. Free use of outdoor pool (open Mid May - mid September, weather dependent). A complimentary Continental breakfast & a full English breakfast is also included the morning after the wedding for all guests staying in the house.

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.

NEW FOR 2025

We have several dates available for a ceremony only at a reduced price, for a maximum of 40 people.

Guests arrive 30 mins before the ceremony. Stay for photos and prosecco drinks reception for an hour after.

Friday 4th April & Friday 11th April

12pm ceremony or 3pm ceremony £1100

Saturday 5th April & Saturday 12th April

12pm ceremony or 3pm ceremony £1250

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 2025

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 Prosecco £7 Blue Mimosa £7.50 Kir Royale £7.50 Elderflower Bellini £7.50pp
Popular Drinks: Pimms £4.50 Pimms Deluxe £9 (made with prosecco) Peroni £4.00 Corona £4.00*

Wine

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

Soave classico £ 24 x bottle (white)

Pinot Grigio £ 26 x bottle (white)

Bardolino classico £ 24 x bottle (red)

Valpolicella Classico £ 26 x bottle (red)

Chianti £ 30 x bottle (red)

Amarone della Valpolicella £ 45 x bottle (red)

Bardolino chiaretto £ 24 x bottle (rose)

(or corkage to bring your own at £12 per bottle)

To Toast

Prosecco Treviso £ 26 x bottle

Prosecco Valdobbiadene £ 29 x bottle

Spumante DOC ROSE Chiaretto £ 30 x bottle

Champagne £50 x bottle (or corkage to bring your own at £15 per bottle)

Children's Drinks Packages

Unlimited orange squash until 6pm, blackcurrant fruit shoot with meal, lemonade to toast £7.50pp

Canapés 2025

- 4 ITEMS - £9.90 pp-** Choose a selection of 6 from the list below
6 ITEMS - £12.90 pp- Choose a selection of 8 from the list below
8 ITEMS - £14.50 pp- Choose a selection of 10 from the list below

Swedish Bread Crab Pâté And Lemon
Cake With Spices, Peach Chutney And Smoked Duck
Rye Bread, Fig Chutney, Block Of Foie Gras And Dried Apricot
Blinis With Poppy Seeds Lemon Cream, Smoked Salmon And Spices
Rye Bread, Poultry Marinated In Curry, Raisins
Bread With Tomato, Goat's Cheese, Broccoli And Candied Tomato
Rye Bread, Guacamole, Marinated prawn
Rye Bread, Roquefort, Bacon Strips
Blinis, Horseradish Cream, Fresh Anchovies

Manapés 2025

- 4 ITEMS - £12.50 pp-** Choose a selection of 6 from the list below
6 ITEMS - £14.00 pp- Choose a selection of 8 from the list below
8 ITEMS - £15.00 pp- Choose a selection of 10 from the list below

Roasted beef fillet mini Yorkshire pudding With Horseradish Cream
Mini beef burger with spiced tomato relish
Fish & chips fish goujons chips tartar sauce served in a cone
Sweet chilli & lime skewered king prawns
Goats cheese & Flame Roasted Pepper tartlet
Smoked Salmon & Cream Cheese Blinis
Mini Lamb Kofta Topped With Mint Natural Yoghurt
Exotic Fruit Mini Kebab Skewers
Pulled pork Mini waffle sliders
Tempura beer-battered king prawns
Beef wellie Sausage Rolls
Anti-pasta Mini Kebab Skewers

Prices are based on 2025 events only including 20 % VAT . 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.
Substitutes will be of equal value and similar to the original item

Silver Menu 2025

£49.00 per person

STARTER

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

Individual handmade roasted capsicum, black olive & goats cheese tartlet served with a balsamic salad

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

MAIN COURSE

Oven baked salmon topped with a pink peppercorn & garden herb crust with a leek & sorrel risotto

Slow roasted belly of pork served on a bed of Colcannon mash with sweet onion and cider sauce

Roasted leg of Rothwell spring lamb served with a Sloe-gin and Juniper berry sauce

All served with seasonal vegetables.

DESSERT

Double Chocolate Belgian Tart in sweet pastry, garnished with fresh raspberries & Chantilly cream

Homemade strawberry shortbread hearts with Chantilly cream and fresh strawberries

Individual forest fruit Pavlova finished with a pressed strawberry coulis

Tea and coffee are included

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

Or offer the full menu Charge for extra chef applies*

Prices are based on 2025 events only including 20 % VAT . 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.
Substitutes will be of equal value and similar to the original item

Gold Menu 2025

£54.00 per person

STARTER

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

Smoked salmon roulade filled with garlic & fresh garden herb cream cheese served with citrus salad & brown bread & butter

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

Poached cod fillet served with a watercress and saffron sauce

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

Roast sirloin of beef studded with oak smoked garlic, glazed with a forestier sauce

DESSERT

Homemade Cheesecake - various options available
(Salted Caramel & Chocolate / White Chocolate and Strawberry / Honey & Raspberry)

Individual Pecan and Butterscotch Tarts garnished with cream

Chocolate orange delice

Tea & Coffee are included

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

Or offer the full menu Charge for extra chef applies*

Prices are based on 2025 events only including 20 % VAT . 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.
Substitutes will be of equal value and similar to the original item

Platinum Menu 2025

£59.50 per person

STARTER

Baked avocado stuffed with Cray fish tails topped with a mustard morney sauce

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

Sea bass fillet on a bed of rustic roasted vegetables

Beef Wellington served with Marquis potatoes with a roasted shallot & port jus

Pan seared lamb rump with dauphinoise potatoes & garnished with watercress

DESSERT

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

Trio of Desserts
(Bespoke to the couples individual tastes)

Lemon & Lime 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 Charge for extra chef applies*

Prices are based on 2025 events only including 20 % VAT . 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.
Substitutes will be of equal value and similar to the original item

Vegetarian / Vegan Meal Options 2025

Please choose one for all guests

Trio of Melon

Soup (choice of flavours)

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 - £24.00

Garlic bread

Chicken Breast with mashed potato / Sausages with mash

Ice Cream

Prices are based on 2025 events only including 20 % VAT . 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.
Substitutes will be of equal value and similar to the original item

Table Carvery - 2025

£38.00 per person - 2 course price

£40.50 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
Traditional Deep Filled Apple Pie Served With
Cream or Ice Cream

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

Prices are based on 2025 events only including 20 % VAT . 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.
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

PULLED SMOKED MEAT STALL

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

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

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

BURGER BAR

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.

All above from £14.90

Served in the courtyard

TASTE OF MEXICO - SPICED BURITOS

Add Some Spice To Your Evening Event Food

Deep filled baked Burritos topped with a rich cheese sauce, salsa, smoked grated cheese & flame roast pepper.

We serve this dish with a side of nachos, guacamole, salsa, sour cream & jalapeno peppers.

(Burrito fillings are personalised to your favourites)

BBQ - FLAME GRILLED*

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

NOODLE BAR

Far Eastern Flavours Served From The Wok

Our noodles are cooked to order in large woks and a selection of sauces.

We serve this street food directly to your guests in noodle boxes and chop sticks (wooden forks are always available)

PIE & MASH

Delicious creamy mash with a variety of toppings and traditional deep filled meat pies.

(Vegetarian option available)

All above from £16.90

Prices are based on 2025 events only including 20 % VAT . 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.

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, BBQ's, 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 boardtalk to us as we can recommend all of these and more.

If you are booking an external caterer to provide all 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.

Cocktails

We love a cocktail and Muddled Lime make excellent show stopping cocktails.

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

Bonsoire

<https://www.bonsoire.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

Shropshire Petals natural Confetti

www.shropshirepetals.com

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

Mens Wear

Suitors

www.suitors.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

KTV Venue Stylists

www.ktvvenuestylists.co.uk

Stationery

VMS Creative

www.yourperfectinvite.co.uk

Vintage Crockery

Contact Bela

www.savourtheflavourcatering.co.uk

Wedding Rings

Bijoux Jewels - Contact Alison

www.bijouxjewels.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/>
KTV Venue Stylists <https://www.ktvvenuestylists.co.uk/>

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

Butterfly Release Butterflies for Occasions
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://lavenderceremonies.com/>

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 £5pp
www.savourtheflavourcatering.co.uk
Facebook - @the courtyard creperie insta @thecourtyardcreperie

Escape Room (personalised for you, includes photo booth and more)
www.deadlockedrooms.com/wedlocked

Facepainting
Sarah Martindale - Face Painting and Festival Glitters <https://www.facebook.com/SarahMartindaleEntertainment/>
Staceys Faces <https://www.facebook.com/staceys.faces.NN/>

Fireworks - Aurore Illuminations
07772 674741 www.auroreilluminations.com - Only Aurore Illuminations are permitted on site with a unique silent display.

Flowers (artificial-flowerwalls-gardlands)
www.ferrisheartsloane.com

Food & Drinks



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

Cocktails - @muddledlinegroup (the only external bar company permitted) (instagram)

Coffee @simply.sicily.ltd (instagram)

JW Events Cart

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

Glamping

www.honeybells.co.uk

Honeymoon

<https://www.instagram.com/reena.thetravelluxelifestyle>

Ice Cream

Poppy's Ice Cream - <https://www.poppysicecreams.co.uk/>

Magician

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

<https://colinadamson.com/>

Pizza

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

Signs

Bertie & Flo Interiors - Laser cutting and engraving design studio based in Northampton

<https://www.facebook.com/BertieFlo-Interiors>

Outdoor Games

<https://www.facebook.com/PerfectPuttsMiniGolf>

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