YOUR WEDDING AT

THE HALL BARNS

AT PRESTWOLD

EXCLUSIVE HIRE CHARGES

WHAT'S INCLUDED IN THE VENUE HIRE

All pricing allows suppliers to access the Barns from 10:30am and guests from 12:30pm, with exclusive use of the venue, gardens and camping site until 10am on the next day. Soft furnishings, dining tables and chairs are included within the hire fee. We hold a licence to host civil wedding ceremonies and partnerships for up to 70 guests.

Please note that the earliest we can accommodate a civil ceremony is 1:00pm. All civil ceremonies must be booked directly with the Leicestershire registrars on 0116 305 6565, with whom you can liaise over availability of dates.

In addition, our lovely Parish Church of St Andrew's is in the grounds of the estate. Information packs are available from the church wardens on a Sunday when service is held at 9.30am and you can liaise over availability of dates.

Finally, our bar closes at **11:00pm on Sunday's – Thursday's**, but bar extensions are permitted on Friday's and Saturday's up to 12:00am.

2024

	SUNDAY - THURSDAY	FRIDAY, SATURDAY & BH SUNDAY
LOW SEASON (April & October)	£1,750	£2,250
MID SEASON (May, June, September)	£2,250	£2,750
HIGH SEASON (Jul, Aug)	£2,750	£3,250

2025 & 2026

	SUNDAY - THURSDAY	FRIDAY, SATURDAY & BH SUNDAY
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MID SEASON (May, June, September)	£2,250	£2,750
HIGH SEASON (Jul, Aug)	£2,750	£3,250

12AM BAR EXTENSION FEE **(Fridays & Saturdays only)**	£295	
CEREMONY SET UP	£295	
CANAPÉ MENUS		Starting at £13.95
MAIN MENUS		Starting at £69.95
EVENING MENUS		Starting at £12.50
CHILDREN'S MENUS	Starting at £26	
DRINKS PACKAGES	Starting at £25	
DAMAGE DEPOSIT		£500 Refundable

ACCOMMODATION

GLAMPING

Our lil' village of bell tents includes an enchanting Newly-Weds Suite and 10 x Guest tents.

Check in is from 2:30pm and check out is at 10:00am.

To contact by telephone, call Max on 07760 334452 or email him at info@glampingatthehallbarns.com

NEWLY-WEDS SUITE – EMPEROR TENT

No. of Guests	1 Night	2 Nights
2	£200	£300

GUEST ACCOMMODATION TENTS

No. of Guests	1 Night	2 Nights
2	£140	£240
4	£POA	£POA

THE LAUNDRY COTTAGE

THE NIGHT BEFORE

Our lovely Laundry Cottage can accommodate up to 6 people, and it includes a beautiful large double bedroom, which has a dressing area and a twin bedroom sharing a master bathroom, one ensuite double bedroom which is accessible from the ground floor. In addition, a fully equipped kitchen and dining room, a living area, and a beautiful back garden. You and your overnight guests can check in at any time after 6:00pm on the night before your wedding and check out by 1pm the day of your wedding. Check out our virtual tour of the Laundry Cottage here.

2024	2025	2026
£600	£625	£650

Additional charges for up to 2 ‘z’ beds

2024	2025	2026
£35	£38	£40

THE LODGE

THE NIGHT OF

The Lodge is a great hideaway for you on the night of your wedding. The Lodge can accommodate up to 6 people, which includes a beautiful double bed upstairs, along with a sofa bed on the landing. A cosy lounge downstairs, which again can be turned into a sofa bed. Everything you could need in our fully equipped kitchen and dining area, with access to a lush green garden to relax with a glass in hand! Check in 6pm and check out 10:30am

Please note z beds cannot be used in the lodge.

2024	2025	2026
£550	£575	£600

THE HALL BARNS MENU

NIBBLES

£13.95 PER PERSON

Please select four faves for your guests to enjoy during your drinks reception

MEATY OPTIONS:

Bourbon BBQ glazed pork belly bites

Chilli short rib of beef, crispy nacho, guacamole & salsa

Farmhouse cheddar croquettes with air dried ham

Baby Yorkshire puddings, wood fired fillet of beef, mustard mayo

Lamb stew & dumpling bun

FISHY NUMBERS:

Smoked salmon on brown bread with horseradish & lemon

Polenta crusted king prawns with Bloody Mary dipping sauce

Cracked wheat & pumpkin seed wafers

Smoked haddock fishcake with saffron mayonnaise

Chargrilled vegetable & pesto crostini

Salmon, crayfish & tarragon 'sausage rolls'

Warm Stilton dumplings with Marie Rose

VEGGIE CHOICES:

Spiced falafel bites, onion seed yogurt dip

Tempura asparagus & tartar sauce

Cracked wheat & pumpkin seed wafers with a smokey pepper hummus

Chargrilled vegetable & pesto crostini

Warm Stilton dumplings with Marie Rose

FEASTING

£69.95 PER PERSON

We seek the finest ingredients from our fields & shores, teasing out their finest qualities.
All presented for you and your guests on sociable sharing boards.
Please select one starter, one main and one pud!

START & SHARE

Selection of charcuterie, with blush tomatoes, olives & sourdough bread

Potted duck, pickled onions, cornichons, chargrilled sourdough

Creamy burrata, panzanella salad & basil (v)

Chilled salad of barbequed vegetables, preserved lemon salsa verde (vv)

Baked Capricorn goat's cheese with roasted beetroot, cumin seeds & pesto, garlic bruschetta's (v)

Edible Garden: Caramelized onion hummus, vegetable crudites, salads & shoots (vv)

Hall Barns smoked salmon, brown butter crumpets, pickled cucumber & caviar crème fraiche

Cod cheddar and parsley fishcakes, tartare sauce, rocket salad

THE MAIN EVENT

BBQ BEEF

BBQ Pave of native fillet of beef with a Piri Piri bearnaise sauce (£8 supplement)

THIS LITTLE PIGGY CAME TO PRESTWOLD

Roasted belly of pork, ham croquette, braised pork cheeks with cider sauce

ROAST LAMB

Roast harissa spiced rump of lamb, served pink with Chimichurri (£5 supplement)

ROAST CREEDY CARVER FREE RANGE DUCK

Creedy Carver duck breast, glazed in local honey, wild thyme & lavender, duck gravy

THOU SHALL HAVE A LITTLE FISHIE

Smoked haddock, salmon and prawn fish pie with a herby crumb & potato topping

HUNTERS CHICKEN

Breast of chicken in a wild mushroom, tomato & white wine tarragon jus

BEEF BOURGUIGNON

Braised Beef with pancetta, button onions & mushrooms, red wine sauce & croutons

VEGGIE & VEGAN

Sundried tomato & mozzarella arancini, red pepper coulis (v)

French onion puff pastry tart, ash rolled goat's cheese & rocket salad (v)

Middle Eastern falafels, dried fruit tabbouleh (vv)

Roasted squash & wild mushroom ragout with savoury rice (vv)

SIDES CHOOSE TWO

Garlic & thyme roast potatoes

Buttered green vegetables

Chubby chips, smoked salt & black pepper

Green beans with shallot butter & toasted almonds

Gratin dauphinoise

Honey glazed chantenay carrots

Little gems with a Caesar dressing & croutons

Tossed garden salad

French Fries with truffle and parmesan

SWEET HEAVEN

INDIVIDUAL HEAVEN

Dark chocolate truffle tortes

Eton Mess

Vanilla crème brulee, warm madeleines

Strawberry cheesecake

SHARING HEAVEN

Lemon meringue roulade, pouring cream

Apple tarte tatin with vanilla ice cream

Peach & cherry crumble with crushed Amaretti biscuits, English custard

Dark chocolate & Cointreau fondue, exotic fresh fruits, and marshmallows

Raspberry & mascarpone trifle

English Strawberries, vanilla Ice cream & vanilla shortbread

Sharing board of fine English cheese, savoury wafers (additional course)

RELAXED DINING

£69.95 PER PERSON

For those couples who dream of the MOST RELAXED DAY EVER, with guests free to stand or sit wherever they fancy...

BBQ SERVED BUFFET STYLE

Gourmet beef burgers
Cumberland sausage whirls
Hickory BBQ chicken thighs
Cajun spiced salmon
BBQ stuffed vine leaf with Greek vegetables & rice (V)
Corn on the cob with salt, chilli & lime
Baked potatoes, sour cream & chives

Mixed garden salad
Homemade Coleslaw
Dressed baby gem lettuce
Glazed & Sesame brioche buns
Selection of dips, sauces & relishes

OR

BOWL FOOD SERVED INFORMALLY

Monkfish & Chips with tartare sauce, crushed peas & straw potatoes
Masala Chilli Paneer naanwich
Herb crusted Lamb Cutlet with black garlic ketchup
Middle eastern Falafelm dried fruit tabbouleh
Coq au vin, creamy mash, onions, bacon & mushrooms

SWEET HEAVEN

To satisfy your sweet tooth please choose 3 desserts from our individual dessert menu and we will make them as canape desserts

CHILDREN

STARTERS

Tomato soup (v)
Fresh melon & strawberry fruit salad (v)
Batons of carrot & cucumber with hummus (v)
Prawn cocktail
Garlic & mozzarella bread (v)

MAIN COURSE

Half portion of adult main course (from the main menus)
Chicken breast with mash, vegetables & gravy
Chicken goujons & French fries
Fish & chips
Cheeseburger, salad & sweet potato wedges
Penne pasta, tomato sauce (vv)

DESSERT

Ice cream sundae
Waffles with maple syrup & ice cream
Chocolate brownies & ice cream
Fresh berries
Vanilla milkshake & cookies

TWO COURSES £26
THREE COURSES £32

FOOD FOR YOUR WEDDING SUPPLIERS

Hot main course for 'crew' – £26 pp
Sandwiches & tea/coffee - £13 pp

FUEL THE PARTY

These menus are designed for wedding receptions, where the main menu has been served earlier in the day. It is required that you cater for all your additional evening guests and an agreed proportion of no less than 50% of your day guests.

SOFT FLOURED ROLLS: £12.50 pp

Packed with smoky bacon / Cumberland sausage whirls

HOT DOGS, BURGERS & FRIES: £16.95 pp

Choose 2 items + dirty fries or wedges:

BBQ bourbon pulled pork with cheese
Mexican chilli bean burgers with siracha mayo & crisp salad
Chilli hot dogs with guacamole & jalapenos
Bacon double cheeseburgers
Philly cheese steak burgers
Veggie dogs (vv)
Pots of dirty fries (v) or (vv)
Pots of seasoned potato wedges (v) or (vv)

SPIT ROASTED: £25 pp (x100 minimum)

Whole Pig - served with apple sauce, sage & onion stuffing

or

Whole Lamb - served with chimichurri sauce

Both served with:

Floured buns

Roasted leek & cheddar quiche (v)

Caesar salad & tossed Mediterranean greens

Garlic & herb roasted new potatoes

GRAZING BUFFET: £24 pp

Honey glazed ham
Charcuterie meats
Homemade caramelised onion sausage rolls
Gala pork pie with chutney
Selection of fine cheeses
Celery & grapes
Selection of antipasti and dips
Crackers & grissini bread sticks
A selection of breads with olive oil & balsamic vinegar

NEAPOLITAN SOURDOUGH PIZZAS: £19.95 pp (CHOOSE THREE)

MARGARITA

Mozzarella, sundried tomato & fresh basil (v)

THE TEXAS

Pulled pork, barbeque sauce, pickles and Monterey Jack cheese

DIAVOLA

Italian cured meats & picante peppers

HAWAIIAN

Smoked ham with barbequed pineapple

TOSCANA

Grilled Mediterranean vegetables, basil pesto (v)

All served with little gem salad, spicy vegetable slaw, tomato & mozzarella salad

DECORATED CHEESE CAKES & TOWERS

We are delighted to create impressive cheese wedding cake towers from **£450**, depending on the cheeses chosen and numbers to be catered for. These can then be incorporated into the service of your evening food – please ask us for a quotation.

EXTRAS

FIRE PIT £55

Available in the gardens for your evening reception.

ICE CREAM TRIKE £400

Available for 2hrs for up to 100 guests.

SMORES £5 pp

Available for a minimum of 50 guests and includes digestive biscuits, marshmallows and chocolate that can be enjoyed during your evening reception by the fire pit!

TEA & COFFEE STATION £3.75 pp

DID SOMEONE SAY BOOZE?

DRINK PACKAGES

A BIT OF BOOZE: £25

A reception drink of either Prosecco / Mimosa / Pimm's / Lager / Beer or soft drink
A glass of house wine with your grub
A glass of prosecco

A BIT MORE BOOZE: £33

Two reception drinks of either Prosecco / Mimosa / Pimm's / Lager / Beer or soft drink
Two bottled beers or half a bottle house wine with your grub
A glass of prosecco

A LOT OF BOOZE: £41

Two reception drinks of champagne or a bespoke cocktail
Two bottled beers or half a bottle house wine with your grub
A glass of champagne

DID SOMEONE SAY NO BOOZE?

ALCOHOL FREE DRINK PACKAGES

A BIT OF NON BOOZE: £20

A Reception Drink of either a Mocktail Mimosa (peach / raspberry / cranberry / orange) or Sparkling Elderflower Punch
A glass of Ein-Zwei-Drei wine, Passionfruit Punch or Summer Cup Punch
A glass of Nosecco

A BIT MORE NON BOOZE: £26

A Reception Drink of Passionfruit Punch, Mojito, Strawberry Daiquiri, Gin Zero G&T, Pina Colada, Peach Paloma, or choice of 0% Lager / Beer
A Half Bottle of Ein-Zwei-Drei wine
A glass of Nosecco

A LOT OF NON BOOZE: £40

Two Reception Drinks of Wild Idol Sparkling Rose or Bespoke Mocktails
A Half Bottle of Ein-Zwei-Drei wine
A glass of Nosecco or Wild Idol Sparkling Rose

SPRITZ MENU

AVAILABLE ON THE BAR OR FOR DRINKS RECEPTION (£3 SUPPLEMENT)
ALL £9.50

APEROL SPRITZ

This classic Italian aperitif cocktail is the colour of a sunset and capable of brightening any ordinary afternoon with its light and refreshing mix of sweet, crisp, and bitter.

HUGO SPRITZ

The Hugo Spritz is a refreshing and effervescent cocktail with hints of elderflower, lime, and mint that is so delicate and versatile, it makes the perfect aperitivo to any meal.

VENETIAN SPRITZ

Try this take on the classic Italian cocktail, flavoured with Select Aperitivo and sparkling wine. Finish with a green olive for extra sophistication.

BLACKBERRY & THYME SPRITZ

Blackberry Thyme Spritzer, a sparkling water spritz recipe featuring summer blackberries and fresh thyme. This bubbly beverage is a simple summer treat!

JALAPENO & GINGER SPRITZ

This jalapeño, ginger, and lime spritzer is fresh, spicy, and super bold. We know you'll love it!

MORE BOOZE

	Per Glass	Per Bottle
BUCKET OF BEER		10 FROM £48
HOUSE WINE	£5.25	£24
PROSECCO	£7.50	£35
CHAMPAGNE	£10	£48
BLACK DOG HILL - ENGLISH FIZZ	N/A	£55
NOSECCO	N/A	£16.50
JUG OF SOFT DRINK	N/A	£11

LET THE FUN BE GIN

GIN DRESSING BAR: £295

A selection of citrus fruits, berries, herbs, and syrups.

Include a variety of Gin & Tonics:
100 Gin and Tonics (including dressing) £850
200 Gin and Tonics (including dressing) £1,400
300 Gin and Tonics (including dressing) £1,950

BREKKIE BEFORE GOODBYES

£12 PER PERSON

BACON / SAUSAGE BAPS

OR

SELECTION OF PASTRIES & FRESH FRUIT

Breakfast is served in the Pamper Parlour/Crew yard from 8:30am to 9:00am the next morning.
Both breakfast options include tea & coffee facilities and fresh juice.
Please note there is a 10-person minimum order.