



Congratulations on your engagement and thank you for your interest in Barnabys Restaurant as a venue for your wedding. We are licensed to host weddings and civil ceremonies.

Our dedicated staff are trained in assisting with planning your special day, from our unique menus to exceptional surroundings



At Barnabys we want to help you handcraft your dream wedding from room décor and menus, as well as providing you with red carpet treatment. Our wedding programme can be tailor-made to suit your individual needs



Info@barnabysrestaurant.com



02893354151



Dedicated wedding staff to assist you on the run up to your wedding and on the day.

Registered to host Wedding
Ceremonies

Red carpet reception for your grand
entrance.

Complementary Bridal room for
changing and storage.

White napkins and tablecloths

Car parking facilities for your
guests.

Wedding cake stand and Wedding
knife.

Fully licensed bar until 1.00am

Stunning Grounds & panoramic
landscaped areas available for photographic opportunities.

A wide range of menus and wines to
complement the day.

Barnabys policy is ONE WEDDING. per DAY





TERMS AND CONDITIONS

A non-transferable deposit of
£100 is required to secure your booking at Barnabys

ROOM HIRE: Turrets Hire Charge £225 Max
Numbers 150 (Included in package price)

ROOM HIRE: Garden Suite Charge
£185 Max Numbers 50

ROOM HIRE: Gallery Charge £100 Max
Numbers 40

Final numbers and menu choice must be
confirmed along with full payment of the total bill at least 10 days in advance.

Only food and drink bought on the
premises may be consumed.



WEDDING PACKAGE DETAILS

Red Carpet on arrival

Drink of choice for bride and groom

3 course meal

Wine toast for all guests

Jugs of water

Evening buffet

Room hire

White linen table cloths and napkins

Cake stand & table numbers

Top table skirting

Chair covers

Window drapes

Centerpieces



Wedding package price
Based on 50 guests
£3325



Package can be altered to any number

MENU OPTIONS

STARTERS

Prawn Marie Rose

Chicken Caesar Salad with Garlic Croutons

Choice of Soup

Goats Cheese & Beetroot Salad

MAIN COURSE

Oven Baked Chicken Breast with Fresh Sage and Parsley Stuffing,
Wrapped in Cured Bacon

Traditional Turkey & Honey Baked Ham with Fresh Sage
Stuffing & Chipolatas

Fillet of Salmon with a White Wine and Cream Sauce

Pulled Braised Beef with Yorkshire Pudding

All Main Courses Served with Creamed & Roast Potatoes
and Seasonal Vegetables



DESSERT

Choice of Cheesecake

Chocolate and Raspberry Tart

Fresh Fruit Pavlova

one choice of starter, main & dessert

Other options available on request

Evening buffet

Standard buffet (included in package)

Selection of sandwiches

Cocktail sausages

Chicken goujons

Additional extras available at extra cost

