

Weddings

AT STONHAM BARNES



A Peaceful and Romantic Venue

Your wedding is undoubtedly one of the most exciting and important days of your life and choosing a wedding reception venue for your big day can be a daunting task. For your wedding celebrations, you will be looking for a venue that reflects the importance of the day, so hold your wedding at Stonham Barns, and we promise a day to treasure for the rest of your lives.



Stonham Barns is a unique and beautiful country escape wedding venue nestled in the heart of the Suffolk countryside just off the A1120 at Stonham Aspal surrounded by unspoilt scenery, yet conveniently located for the A14 and M25, it is both ideally suited and perfectly located for you and your guests making it the perfect setting for your wedding breakfast and evening reception.

If you have guests that are travelling a long distance and would like to somewhere to stay then we have a range of onsite accommodation available.

Here at Stonham Barns we want you to make your wedding as personal as possible to make sure you have the perfect day you have always dreamed off. The Barn's warm neutral décor complimented by the natural light will inspire you to decorate the barn with your individual choice of colour and style.



The Barn has recently undergone a complete refurbishment doubling its original size and making it into a perfect setting for your special day. It is disabled friendly and offers a spacious reception area, bar area, dance floor and stage area, toilet facilities including separate disabled toilet and baby changing area, also benefiting from being fully heated making it perfect for the winter wedding.

Exclusive and Personal

Enjoy the exclusive use of our outside space, with an area designated for outdoor catering with ample seating and 5 acres of grass, it definitely gives the children plenty of room to run around and play, maybe even hire a bouncy castle to keep the kids entertained.

Attention to detail is our byword, from superb cuisine and wines to our dedicated team of staff with a wealth of experience in ensuring your day will run as smoothly and enjoyably as possible for everyone involved. We would be delighted to talk to you about your ideas and share some new ones with you to turn a great day into an unforgettable one.

We are proud to have incredible in house catering from DG catering serving some of the best food in Suffolk. Offering a unique way of truly bespoke your selection of fine foods and drinks allowing you to take full control of your budget.

We welcome weddings from 20 to 300 people, and look forward to working with you to create a beautifully decorated space and attractively set tables for your celebration. Then it's time to hit the dance floor! We know that your wedding day is the realisation of your dreams, and we can offer a variety of flexible wedding packages or tailor-make an event so it is as individual as you are. Your dreams start here.



Venue Hire

	January February March	April May	June July August	September October	November December*
Monday- Thursday	£975	£1,075	£1,200	£1,200	£975
Friday	£1,100	£1,550	£1,650	£1,650	£1,100
Saturday	£1,200	£1,600	£1,950	£1,950	£1,200

**Excludes Christmas Day & Boxing Day Bank Holiday Weekends - add £250 to the venue hire Prices include VAT*



- Exclusive use of The Barn and outside grounds from 10.30am until 1.00am
- Complimentary Bridal room to get ready from 11.30am and for the night of The Wedding
- Wedding coordinators available to help you every step of the way
- Fully stocked, staffed and licensed bar
- Use of round banqueting tables and banqueting chairs
- Exclusivity & privacy
- Dance floor
- Live bands, disco or own music
- Fully heated for winter weddings
- No hidden charges on the venue cost
- An area of outstanding natural beauty
- Ample parking
- Disabled facilities
- Guests are welcome to camp overnight on the showground but will incur additional costs.

Hire of chair covers, table runners and sashes available
You are welcome to visit the barn prior to your wedding but please make an appointment.

Access to the barn on the day of your wedding will be from 10.30am. Setting up the day before can be arranged if no other event is booked.

We ask for a minimum number of guests - daytime 50 guests and evening 100 guests.



Somewhere to Stay



Within the Stonham Barns Complex, we have a holiday park, with many options for you and your guests to stay with us.

Our beautiful holiday homes are fully furnished with bedding included and can sleep up to 8 people. They are situated within the tranquil settings of the holiday park and are fitted with double glazing throughout and the benefit from gas central heating. So all you need to bring is your suitcase.

If that is not suitable then you are welcome to bring your own caravan, motorhome or tent.

We have toilet, shower and washing up facilities available for you to use.

There is a flexibility to book any length of stay. If you want to stay for just one night, a long weekend or a week or more.

This is ideal for you and your wedding guests who would like somewhere to stay after your wedding. Taking the worry for you out of getting home at the end of the evening.



Pre-Wedding Party

At Stonham Barns we can also cater for your stag and hen parties by offering golf, foot golf, mini golf, fishing, the Owl Sanctuary, the Teapot pottery and our onsite Beauty Barn offers bridal packages thus making your pre-wedding celebrations as fabulous as the big day.



Wedding Breakfast

We recommend you choose

FOR 3 COURSE 2 starters & 1 vegetarian option, 2 mains & 1 vegetarian option, 2 desserts

MINIMUM PRICE FROM £25.00 PER PERSON

FOR 2 COURSE 2 starters & 1 vegetarian option, 2 mains & 1 vegetarian option

MINIMUM PRICE FROM £17.50 PER PERSON

Canapés:

Smoked Salmon & Cream Cheese Roulade

Ham & Grain Mustard Crostini

Chicken Parfait & Red Onion, Melba Toast

Mini Lamb Kofta

Wild Mushroom & Thyme Tartlet

Confit of Duck & Plum Sauce

Thai Style Fish Cakes

Carpaccio of Beef & Truffle Oil

Prawn, Lime & Chilli Kebabs

Crostini of Pear, Stilton & Walnut

Mini Burger Crostini & Cashel Cheese

Marinated Feta Skewers with Basil & Olives

Crispy Tiger Prawns with Coriander & Lime

Duck Rilette, Pickled Fig & Toasted Brioche

Chicken Satay & Peanut Oil

Quail Egg & Smoked Salmon

£1.75 each



*We recommend
you choose*

5 of the above canapés and
allow 3 per person

Wedding Breakfast

Starters - Soups:

Roasted Vine & Tomato
Cream of Mushroom & Tarragon
Smoked Haddock Chowder
Roasted Butternut Squash & Thyme
Cream of Cauliflower & Fennel
Gazpacho

£5.50 per person



~~~~~

## Starters:

Chilled Melon, Citrus Fruit & Coconut Cream **£6.00** (v)  
Chicken Liver Pate, Grape Chutney, Melba Toast **£6.75**  
Crayfish & Mango Timbale, Lime & Chervil Dressing **£6.75**  
Tartlet of Brie, Sun-Blushed Tomato Oregano & Balsamic Reduction **£6.50** (v)  
Quennells of Smoked Mackerel, Horseradish Cream & Wild Rocket **£6.75**  
Smoked Chicken & Mango, Roasted Red Pepper Dressing **£7.00**  
Home-Cured Beetroot Scented Gravalax & Dill Crème Fraiche **£7.50** (v)  
Pressed Ham Hock Terrine & Homemade Piccalilli **£7.00**  
Confit of Duck Salad, Cucumber Spaghetti & Hon-Sin Dressing **£7.00**  
Marinated Artichoke, Asparagus & Pine-Nut Salad, White Truffle Dressing **£6.50** (v)

~~~~~

Mains - Fish

Pan Fried Sea Bass Fillet, Compote of Fennel & Beetroot, New Potatoes & Herb Oil Dressing **£16.50**
Cajun Spiced Salmon Fillet, Crushed New Potatoes & Pink Peppercorn Sauce **£15.00**
Herb Crush Cod Loin, Sautéed Spinach, Minted New Potatoes, Lemon & Dill Cream Sauce **£16.00**
Grilled Halibut Steak, Lemon Velote Sauce, Baby Prawns & Roasted New Potatoes **£19.50**
Grilled Plaice Fillets, Asparagus Sauce & Olive Oil Mash Potato **£16.50**
Oven Baked Sea Bream, Roasted Cherry Tomatoes & Saffron Risotto **£16.50**

Wedding Breakfast

Mains - Vegetarian:

Roasted Pumpkin & Courgette Risotto, Parmesan Shavings & Truffle Oil **£12.00**

Basil Gnocchi, Fine Ratatouille & Tomato Sauce **£12.00**

Wild Mushroom & Leek Stroganoff, Sauté Potatoes **£12.00**

Chickpea Tagine & Mediterranean Couscous **£12.00**

Chargrilled Aubergine, Feta Cheese, Salsa Verde & Red Pepper Coulis **£12.00**

Roasted Pepper & Goats Cheese Strudel, Celeriac & Spinach, Tomato Pesto **£12.00**

All main courses are served with a panache of seasonal vegetables



Mains - Meat:

Chicken Breast Wrapped in Parma Ham, Sauté Potatoes & Grain Mustard Sauce **£14.50**

Crushed Pepper & Thyme Sirloin of Beef, Herb Roast Potatoes, Yorkshire Pudding & Red Wine Gravy **£17.50**

Roast Shoulder of Lamb, Butter Onion & Redcurrant Jus & Roasted New Potatoes **£16.50**

Pan Fried Guinea Fowl Breast, Wild Mushroom & Pancetta, Port Reduction & Thyme New Potatoes **£17.50**

Pork Fillet, Apple & Prune Compote, Mash & Potatoes & French Mustard Cream **£15.50**

Honey Roasted Duck Breast, Braised Red Cabbage, Dauphinoise Potatoes & Raspberry Jus **£17.50**

Herb Crusted Rump of Lamb, Mustard Mash Potatoes & Mint Gravy **£17.00**

Loin of Pork Cutlet, Spring Onion Mash Potatoes & Masala Gravy **£14.50**



Desserts:

All desserts are £5.50

Chocolate & Hazelnut Brownie, Rich Chocolate Sauce

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice-cream

Coconut & Treacle Tart, Malibu Anglaise

Citrus Lemon Tart & Raspberry Sorbet

Brioche Bread & Butter, Cinnamon Custard

Pistachio & Baileys Parfait, Caramelised Oranges

Strawberry, Raspberry & Blueberry Eton Mess

Lemon Panna Cotta & Blueberry Coulis

Lime & Ginger Cheesecake, Strawberry Compote

Chocolate Marquis & Tia Maria Anglaise

Choice of three Cheeses, Homemade Chutney, Grapes, Celery & Biscuits **£6.50**



COFFEE & MINTS £2.00

Buffet Menus

Finger Buffet-1:

Mixed Sandwiches
Homemade Sausage Rolls
Vegetable Samosa's, Mint & Yoghurt Dip
Homemade Cheese & Tomato Pizza
Quiche Lorraine
Mini Cheese & Ham Croissants

£9.95 per person

Finger Buffet-2:

Mixed Sandwiches
Tandoori Chicken Drumsticks
Stilton & Caramelised Onion Tartlets
Cod Goujons & Tartare Sauce
Vegetable Pakora
Tomato, Basil & Capers Bruschetta
Crayfish Cocktail on Gem Lettuce
Homemade Sausage Rolls

£11.95 per person

Finger Buffet-3:

Moroccan Lamb Kofta & Sweet Chilli Dip
Crisp Fried Duck Wraps & Hon Sin Sauce
Smoked Salmon Roulade
Crostitini with Goats Cheese, Sundried Tomatoes & Spinach
Fish Cakes & Tartare Sauce
Open Focaccia Break Sandwiches
Wild Mushroom & Brie Tartlets
Chicken Tikka Fillet & Riata Dip

£13.95 per person

Hog Roast:

Baps, Apple Sauce, Stuffing & Salad
Minimum of 100 People

£7.00 per person



Buffet Menus

Carved Buffet:

Honey Roasted Ham
Roast Sirloin of Beef
Dressed Salmon & Prawns
Coronation Chicken
Vegetarian Quiche
Potato Salad
Coleslaw
Selection of Bread
Seasonal Mixed Salad
Hot Mint Potatoes
Pickles
Dressings

£18.50 per person

Hot & Cold Buffet:

Homemade Lasagne
Mediterranean Vegetable Pasta Bake
Chicken Curry
Rice
New Potatoes
Sliced Beef
Sliced Ham
Mixed Salad
Coleslaw
Pickles / Dressing
Mixed Rolls

£18.50 per person

Children's Menu

Sausage, chips & beans
Fish finger, chips & beans
Chicken goujons, chips & beans

from £8.00 per person



BBQ Menu

BBQ-1:

Homemade Burgers
Pork Sausages
Cajun Chicken
Barbequed Ribs
Tomato & Basil Salad
Coleslaw
Cucumber & Dill Salad
Mixed Leaves
Condiments Included

£12.50 per person



BBQ-2:

Homemade Burgers
Lamb Cutlets
Pork Loin Steaks
Cumberland Sausages
Barbequed Ribs
Cajun Chicken
Mixed Salad
Hot New Potatoes
Coleslaw

£16.50 per person



Welcome Drinks & Toast

Prosecco £19.95

Bucks Fizz £3.95 per glass

Pimms £3.95 per glass

Jug of Pimms £21.00 (serves 6)

Champagne

Veuve Ricotteau Brut £33.95

Lanson Black Label £42.00



Wine List

White Wines

House Chardonnay £14.95

Chenin Blanc £15.50

Pinot Grigio £15.95

Rioja Blanco £18.95

Muscadet £20.95

Chablis £24.95

Rosé Wines

Zinfandel Blush £15.95

Pinot Grigio Rose £15.95

Red Wines

House Shiraz £14.95

Malbec £15.95

Merlot £16.50

Rioja Tinto £16.95

Pinot Noir £20.95

Cotes Du Rhone £20.95

Terms & Conditions

- The booking is confirmed on receipt of a 25% deposit and a signed letter of confirmation.
- We will require further 25% payment 6 months prior to your date.
The remaining balance of 50% is due 3 months prior to the wedding day.
All payments are non-refundable.
- We require final numbers and food selections one month prior to your date.
- All drink and catering requirements must be purchased through Stonham Barns and consumed on the premises. Anyone found consuming their own food and/or drinks on Stonham Barns premises will incur additional charges for the personal responsible for making the booking.
- Hirers should also note that they are not permitted to use any other bar or restaurant facilities within Stonham Barns during their booked event.
- No items are to be placed on the walls, doors, etc. without consultation with management (i.e. banners, posters, photographs etc.) Table confetti is not permitted to be used at any event as it causes damage to our equipment.
- Any agreed bar tabs must be settled before departure from the event.
- Stonham Barns is not responsible for loss of items left overnight or damages.
- Stonham Barns retains the right to charge for any damage to property/equipment caused and expenses relating to any such incident.
- In addition to your deposit and confirmation letter, we will require a signed copy of our booking document that ensures you are happy and accept the terms and conditions of booking.
- We recommend you take out wedding insurance.
- The person/company named, and who has signed the agreement, will be responsible for arranging with Stonham Barns their requirements and order and no correspondence will be entered into with any third party. In addition, this person will be responsible for ensuring that all financial issues are settled satisfactorily.

Terms of payment: Credit/debit card, cheque or cash, which should be made payable to Stonham Barns Ltd and sent to Events Office, Stonham Barns Leisure and Shopping Village, Pettaugh Road, Stonham Aspal, IP14 6AT.

By signing below you are agreeing to the terms and conditions of your booking.

Print Name:.....Signature:.....Date:.....

Stonham Barns Office Use Only:

Total Hire Cost:	
Deposit Paid/Amount/Date:	

Booking Form

To confirm your booking, please complete this booking form, sign the terms and conditions and pay deposit of 25%

Contact Name: Contact Telephone No:

Contact Address:..... E-mail address:

.....

..... Date & Time of Event:

.....

..... Estimated Attendance

Do you require: BARN & SHOWGROUND OVERNIGHT CAMPING

How many tables: How many chairs: Will table plan be provided YES NO

Entertainment: DISCO LIVE BAND KARAOKE

Catering Requirements:

Day Guests FORMAL SIT DOWN BBQ BUFFET HOG ROAST

Evening Guests FORMAL SIT DOWN BBQ BUFFET HOG ROAST

We will provide a quote for all food required.

Bar - Any requirements.....

Signed:..... Date:.....



Pettaugh Road, Stonham Aspal,
Suffolk, IP14 6AT.

Email: weddings@stonhambarns.co.uk

Phone: 01449 711 174

www.stonhambarns.co.uk