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Winkworth

FARM

Bluebell

PACKAGE



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PACKAGE

Based on a minimum of 80 guests

This package is only available on either a Friday or Saturday from April - October

Discounted April prices: Fridays - £350, Saturdays - £500

Discounted October prices: Fridays - £350, Saturdays - £500

Any weddings already booked prior to packages being released are not eligible for these offers

No accommodation is included within the package

For couples requiring a ceremony the cost is £250 including VAT

Please note this charge is in addition to the registrar's own fees

Tel: 0300 003 4570 for Wiltshire registration services

On site ceremonies can be hosted from 2pm onwards

FRIDAYS £9,500 including VAT @ 20%

SATURDAYS £10,150 including VAT @ 20%

Additional daytime guests £54.00 per head including VAT @ 20%

Additional evening guests £9.50 per head including VAT @ 20%

Child (up to 12 years old) daytime guests £27.00 per head including VAT @ 20%

WHAT'S INCLUDED?

Exclusive use of the venue and grounds from 11am - Midnight*
(Bar can open one hour prior to any ceremony with last orders 11:30pm)
Any Band or DJ you provide will stop at Midnight when guests depart
(Band/Disco set must be taken down & off site by 12:30am)

Table Linen for your guest numbers available in a choice of ivory or white with
linen effect Duni napkins, all china, cutlery, jugs of tap water & glasses.
Up to 20 X round tables seating ten guests, 200 X white dining chairs, 6 X trestle tables,
6 X Wooden High Chairs, Handmade rustic easel to display your own seating plan 2X
Wireless microphones, AUX connection for your playlist during any ceremony both inside
or outside also available for background music during meal, Fully stocked & staffed pay bar,
electricity supply, air conditioned heating/cooling system, serviced lavatories, emergency
100 KVA back up generator, illuminated hard standing car park for 80 cars with overflow
hardstanding available & separate coach parking.

We will provide assistance with planning your day and discreet management on the day itself.

* Please see extras page for extended licence information.

For Each Guest

Choice of four canapés
Three course meal
Superior evening food

Canapé Choices

Mini Yorkshire Puds & Roast Beef
Honey & Mustard Sausages
Ham Hock Terrine on Toasts
Chicken Liver Parfait on Croutes
Bang Bang Chicken Skewers
Vegetable Samosa with Sweet Chilli Sauce
Duck Spring Rolls with Hoisin Dip
Beetroot and Feta Endive Leaves
Fresh Fig with Goats Cheese, Mint & Balsamic
Thai Minced Pork Lettuce Cup
Smoked Salmon on Brown Bread
Mini Poppadum with Chicken Tikka
Fish & Chip Forks

Main Course - BBQ, cooked over coals

Wedding Breakfast Options

(Based on a minimum of 80 guests)

Pure Beef Burgers with Monterey Jack Cheese and Sweet Onions

Bang Bang Chicken (Peanut, Sweet Chilli, Soy, Sesame)

Piled High Rack of Ribs on boards

12 hour Smoked Brisket finished over the coals

Skewers of Chicken Souvlaki

Moroccan Lamb Balls served into Flat Breads with Mint Salsa

Overnight Marinated Jerk Chicken

Chargrilled Halloumi with Roasted Vegetables (vegetarian)

Sweetcorn with Chilli Butter

Salmon and Vegetable Brochette

Pork Sausages with Honey & Mustard Glaze

Choose four options from the above listed

Alternatively

Two Whole Lamb cooked on the Asado Cross, shredded and served with Flat Breads

Jerk Chicken and a Vegetarian option **

**** This option carries a supplement of £192.00 including VAT.**

Salads

Classic Homemade Coleslaw

Feta, Tomato, Cucumber with Fresh Mint and Olive Oil Dressing

Tomato Salad with Pomegranate Molasses

Roasted Vegetable Couscous with Fresh Coriander

Baby Potatoes dressed with Lemon and Chive Oil

Mixed Leaf

Green Leaf and Herb Salad

Rocket with Parmesan Shavings

Mixed Bean with Harissa Dressing

Choose four options from the above listed

Desserts

Chocolate and Hazelnut Torte

Summer Berry Pavlova

Pecan Pie

Vanilla Cheesecake with Roasted Plums or Macerated Berries

Triple Chocolate Brownie with Vanilla Cream and Raspberry Sauce

Desserts served from the buffet, select two options to offer guests

EXTRAS

Drinks package available at £16.95 incl. VAT per person.

Includes arrival drink and top up, half a bottle of house wine with
Wedding Breakfast and glass of Prosecco for toasts.

(based on 80 guests = £1,356.00 incl. VAT @ 20%)

or

Bring Your Own for £6.95 incl. VAT per person

Includes receiving of drinks delivery, chilling, service, glassware, staff, service,
recycling and repacking of left over drink for you to take away. Please note
this includes one type of arrival drink, a non-alcoholic option, half a bottle of
wine per person for the Wedding Breakfast, and one glass of toast drink.

(based on 80 guests = £556.00 incl. VAT @ 20%)

Extra hour option £300 incl. VAT

Last orders at the bar 12:30am, music stops at 1am, band/disco offsite by 1:30am.

We politely request that Winkworth Farm's well stocked,
staffed and licensed bar must be used from the end of the meal.

On site accommodation, on site glamping (April-October) and nearby hotels/B&Bs
are available, please contact the office for more information.

The Courtyard Barn £190.00 per night includes VAT

Farmhouse B&B three double bedrooms available £125.00 each per night including VAT.
All rooms include breakfast. Any on site accommodation required you can request on the pre
wedding form sent to you ten weeks prior to the Big Day!

Please note no under 18's are able to stay in The Courtyard barn or Farmhouse B&B

Upon booking, if you would like any additional information on regular suppliers
for the venue such as decorations, florists, cake makers, photographers,
make-up artists, discos/bands/musicians, entertainment, childcare,
wedding stationery and more please contact our office for an e-brochure.

Evening Food Options **(Based on a minimum of 80 guests)**

Fish Finger Sandwiches
Bacon Butties
Chip Butties

all served in White or Brown Rolls

or

Mac n Cheese station with Crusty Bread, served in food boxes with a fork

or

Cones of Fish Goujons & Chips

or

Baskets filled with hot Pasties

or

Fresh Pizza straight from the Wood Fired Oven baked in the Folly
brought in to the main barn and served from wooden paddles for guests **

****Wood Fired Pizza and Curry Bowls do carry a supplement of £360.00 including VAT.**

Catering Extra £2.25 incl VAT

Tea, Coffee, Mints served to tables £180 incl. VAT
(based on 80 guests, additional guests charged £2.25 incl. VAT)

info@winkworthfarm.com - 01666 823499

IF YOU WOULD LIKE TO BOOK, HERE ARE THE NEXT STEPS...

1.) Confirm whether you would like a Church or on site ceremony at Winkworth Farm.

2.) Email or call our office for booking forms and terms and conditions.

3.) Deposit required to secure the date is 25% of the package price based on 80 guests attending. A further 25% is payable one year prior. The balance 50% along with any ceremony fee, additional guests, accommodation, drinks package/service charge is payable 8 weeks prior to the big day. Payment methods: electronic transfer or cheque.

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