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Winkworth

FARM

Holly

PACKAGE



# Holly PACKAGE

Based on a minimum of 80 guests

Only available on a Friday or Saturday in November, January, February and March

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** £8,450 including VAT @ 20%

**SATURDAYS** £8,900 including VAT @ 20%

Additional daytime guests £65.00 per head including VAT @ 20%

Additional evening guests £10.50 per head including VAT @ 20%

Child (up to 12 years old) daytime guests £28.50 per head including VAT @ 20%

## WHAT'S INCLUDED?

Exclusive use of the venue and grounds from 11am - Midnight\*

(Bar open one hour prior to any ceremony with last orders 11:30pm)

Music stops at Midnight when guests depart (Disco/band off site by 12:30am)

Professional Disco with Lightshow. The DJ will contact you to discuss playlists in advance including first dance choice.

Flower displays (one centre piece per table of 10 guests, plus one top table display)

- you are invited for a consultation with the florist to choose colours & style.

Winter displays throughout the barn, including fairy lights on beams,

four corner trees with warm white lights, four recess hurricane lamps lit with candles.

*(From the last weekend in November until 12th night only, the barn also includes illuminated antares lights, winter twig balls & Christmas beam displays)*

Further inclusions;

Table linen for your guest numbers available in a choice of ivory or white with linen effect Duni napkins, all white china, cutlery, jugs of 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, 2 x wireless microphones, AUX connection for your playlist during any ceremony or background music during meal, fully stocked & staffed pay bar, electricity supply, air conditioned heating 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.

\* See extras page for extended licence information.

### **For Each Guest**

Fully stocked pay bar available throughout

Main barn decorated with fairy lights, antares lights, hanging winter twig balls (only available in November and January), four corner trees with warm white lights, recess hurricane lamps x 4, table centres & top table display

Table linen available in a choice of ivory or white, with linen effect Duni napkins, china, cutlery, glasses, jugs of water

Choice of four canapés

Three course meal

Superior evening menu

**Three Course Menu Choice**  
Wedding Breakfast Options  
**(Based on a minimum of 80 guests)**

Trio of salmon, beetroot cured, hot smoked and gravalax with horseradish cream  
Ham hock terrine with homemade piccalilli  
Sharing Platter - mixed antipasto, cured meats and cheeses, olives, artichokes, rustic breads  
Warm leek and Gruyere tart on baby leaf  
Roasted butternut squash soup with crispy bacon bits

**Canape Choices**

Mini Yorkshire puds & roast beef  
Honey & mustard sausages  
Ham hock terrine on toasts  
Bang bang chicken skewers  
Brushettas and crostini (vegetarian)  
Sweet potato and pea samosa  
Duck spring rolls with Hoisin dip  
Beetroot and Feta endive leaves  
Fresh fig with goats cheese, mint and balsamic  
Thai minced pork lettuce cup  
Smoked salmon on brown bread  
Mini poppadum with chicken tikka

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Slow cooked shin of beef bourgignon with creamy mash  
Roasted chicken breast served on a chorizo and butterbean stew  
Loin of pork stuffed with apricots, thyme and pine nuts served to the table  
on wooden boards with pan jus  
Lamb, mint and pea pie - individual or sharing pies with buttery shortcrust  
Roasted autumn vegetable and butterbean stew with Harrisa dumplings  
Pancetta wrapped chicken on roasted plum tomatoes, courgette,  
aubergine and sticky sweet garlic

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Sticky toffee pudding with butterscotch sauce and thick cream  
Chocolate brownie with vanilla cream and berry sauce  
Vanilla cheesecake with honey roasted plums  
Trio of Mini Desserts - Blackberry & apple crumble, chocolate tart, berry pavlova  
Treacle tart with fresh English custard  
Apple and frangipane tart with vanilla ice cream

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One option to be selected for each course with a vegetarian alternative offered if required.  
Main courses to be served with vegetables and/or potatoes as applicable.

## 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

Curry bowls with fluffy rice

or

Fresh pizza straight from the wood fired oven baked in the Folly  
brought in to the barn and served from wooden paddles for guests

### 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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