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Weddings

At The Old Barn Inn
2026



Congratulations on your forthcoming “Special day”

Please find enclosed as requested our wedding package for 2026. This is a guide to what we offer, however we pride ourselves on offering bespoke packages that meet your individual needs.

Included is a wide variety of menu ideas from which we ask you to select three starters and three main courses to offer your guests. Also, you will find our drinks package and buffet options enclosed. There is a one-off room charge of £300.00 for exclusive use of our restaurant and orangery area. Included in this price is: all linen and we can create any style centrepiece to match your wedding flowers.

At The Old Barn Inn, we understand the importance of style. It would be a real pleasure to help you create the perfect setting for your big day. For hire we have an extensive range of coloured sashes for your chair covers to tie in with your colour scheme a backdrop sparkly curtain, and a beautiful post box.

Please contact our experienced wedding organiser Jackie on 01633 413382 or 07977191231 to arrange a meeting to discuss all details further.

We hope you do decide to choose The Old Barn Inn for your wedding and we hope to see you soon.



Enhancements

To make your wedding day truly memorable take advantage of our extensive list of enhancements to decorate and style your Reception.

Ivory Chair Cover & Your Choice of Colour Sash - £2.95 each

LED Backdrop Sparkly Curtain - £150.00

Card Post Box - £20.00

Cake Stand (Round or Square) – Free of Charge

Cake Knife - Free of Charge

LED Dancefloor - £400.00

Table Plan Frame & Easel from £30.00

Welcome Sign & Easel - From £50.00

DJ - from £270.00

Wedding and Special Occasions Menu Ideas



Starters: Choose 3

Chefs Soup of the Day – we have many choices please ask for your favourite.

Prawn Cocktail served on mixed salad leaves with Marie rose sauce.

Melon & Mandarin Cocktail (V) – melon balls and mandarin segments laced with Cointreau and garnished with seasonal fruits.

Chef's Pâté served with mixed salad, Cumberland sauce and French bread.

Smoked Salmon rosettes served on a bed of mixed leaves with horseradish mayonnaise.

Baked Mushrooms (V) in a sauce of port & stilton, finished with cream and served with French bread – Also available is the mushrooms in a cheese, garlic & herb sauce served on toasted ciabatta.

A Warm Salad of Mushrooms & Bacon sautéed in garlic butter.

Thai Fishcakes served with mixed leaves & sweet chili sauce.

Warm Goats Cheese and sun-dried tomato tart served with salad garnish.

Warm Chicken Caesar Salad.

Grilled Goats Cheese (V) served with salad & redcurrant jelly

Breaded Garlic Mushrooms (V) served with salad & mayonnaise

Vegetable Spring Rolls & Samosas (VE, V) with a sweet chilli dip (VE) (v)

Vegan Meatballs (VE) baked in a tomato & basil sauce with French bread

Main Courses: Choose 3



Traditional Roast Topside of Beef served with a Yorkshire pudding & horseradish sauce

Roast Boned Leg of Lamb served with garden mint sauce

Slow Roast Lamb Shank in a rosemary and redcurrant sauce, served on a bed of mustard mash potato.

Grilled Halloumi Burger (V) or Beyond Meat Burger (V) (VE) served in a seeded bun with salad garnish & gourmet chips.

Chefs Steak and Guinness Pie, served in an individual dish with rich gravy.

Poached Supreme of Local Chicken served with one choice of the following:
choose only one sauce for your guest to have

- Bacon Rolls & Stuffing with rich gravy
- White Wine & Mushroom sauce
- Italian tomato sauce with white wine, garlic & peppers
- Smoked Bacon & Leeks with white wine & cream
- Pepper sauce or Chasseur sauce

Mushroom & Stilton Wellington (V)

Poached Supreme of Salmon served with one choice of following:
choose only one sauce for your guest to have

- Lemon & Parsley sauce
- Cheese & Leek sauce

Loin of Pork served with either stuffing & rich gravy **or** apple & cider sauce garnished with roasted apple segments

Butternut Squash, Chickpea & Spinach Curry (VE, V) served with poppadum & rice, chips or $\frac{1}{2}$ $\frac{1}{2}$

Vegetable Lasagne (V) with salad garnish & garlic ciabatta

All main courses are served with roast potatoes & seasonal vegetables unless stated.



Desserts: choose 3

Triple Chocolate Brownie (gf)

with vanilla ice cream

Raspberry & White Chocolate Roulade (gf)

with pouring cream

Lemon Meringue Pie

with pouring cream

Cheesecake - Choose One

served with vanilla ice cream

New York Style

Biscoff

Strawberries & Cream

Salted Caramel

Gold Bar

Kitkat

Trillionaires Tart (gf) (ve) (df)

with dairy free vanilla bean ice cream

Warmed Apple Crumble & Custard

if you have any favourites from dining with us or any special requests, please ask in your meeting with our Wedding Coordinator,

£39.95 All Inclusive



Drinks Packages

Drinks on arrival

Bucks Fizz – sparkling wine & orange Juice

Pimm's served with strawberries, fresh mint & cucumber slides

Rosé Punch with floating strawberries – Rosé wine, peach liqueur & sparkling lemonade.

Blackberry Elderflower Spritz - elderflower, fresh blackberries peach liqueur & sparkling lemonade

All the above are priced at £6.50 per person

Wine with your Meal

Please ask for our wine list during your meeting with Jackie. We normally recommend our waiters pour the wine for your guests to eliminate any waste.

Champagne or Sparkling Wine Toast

We can work within your budget to offer you a choice of champagne or sparkling wine for your toast, please choose from our wine list and allow 6 glasses per bottle.



Celebration Cold Buffet

Served on Mirrors

**Roast Topside of Beef
Hand Carved Turkey Breast
Honey Roast Ham
King Prawns
Oak Smoked Scottish Salmon
Dressed Poached Salmon
Grilled Chicken Kebabs**

Accompanied by

**Buttered Minted New Potatoes (v)
Waldorf Salad (v)
Homemade Coleslaw (v)
Feta Cheese with Olives
Mixed Green Salad (v)**

Garlic Bread/French Bread

£23.95 per head



Celebration Hot Buffet

Choose any three of the following.

Home-Made Chicken or Vegetable (ve v) Curry

Spicy Beef Chilli (gf)

Pasta Chicken Carbonara

Steak & Ale Pie

Pasta Bolognaise

Sweet and Sour Chicken

Beef Bourguignon

Vegetable Pasta Bake (v)

Prawn & Salmon Penne Pasta

Chicken Chasseur (gf)

Chicken & Leek Pie

American Style Mac n Cheese (v)

Accompanied By

Minted Buttered New Potatoes (v)

Flavoured Rice (v)

Spicy Wedges (v)

Mixed Salads (v)

Garlic Bread (v)

French Bread & Butter (v)

£22.95 per head



Hog Roast Buffet

Served in chafing dishes:

**Slow Roasted Tender Pieces of Pulled Pork with Stuffing,
Apple Sauce & Lots of Crackling!!**

Served with:

Jacket Potatoes (v)

Spiced Wedges (v)

Accompanied By:

Potato Salad (v)

Chefs Chunky Coleslaw (v)

Mixed Green Salad (ve) (v)

Pasta Salad (v)

Feta Cheese Salad, with Olives.

With Floured White Baps

£19.95 per head



Finger Buffet

Assorted Sandwiches

**Chicken & Bacon
Egg Mayonnaise (v)
Ham
Tuna & Sweetcorn**

Accompanied by

**Chicken Breast Goujons
Chicken Kebabs (gf)
Baked Quiche
Sausage Rolls
Mini Pepperoni Pizzas
Vegetable Spring Rolls with Sweet Chilli Dip (v) (ve)
Vegetable Samosa with Mayonnaise dip (v) (ve)**

Spiced Wedges (v) (gf)

£18.95 per head



Packages & Prices on Accommodation

Event Hotel Room Rates (as of July 2024)

Deluxe Double or Twin
£120.00

Junior Suite
Deluxe Double & Twin Sofa Bed
£139.00

Penhow Suite
(The Bridal Suite) £182.00

**All our accommodation rates are per room per night,
inclusive of a full Welsh breakfast.**

**Please note: For every guest room you sell direct (not through
a booking agent), £13 will be deducted from the cost of your
Bridal Suite.**

**Other information regarding hotel rooms can be gathered
from our website
www.theoldbarninn.com**

Wedding Room Requirements.

Date of Wedding: ____/____/____

Name of Couple: _____

ROOM NUMBER	ROOM TYPE	GUEST NAME	GUEST REQUESTS - (ZBEDS, COTS, ROOM REQUIREMENTS)	DATE/S OF STAY
1	D			
2	D			
3	D			
4	D/T			
5	D/T			
6	D/T			
7	D			
8	D			
9	D			
10	D			
11	D			
12	D/T			
13	D/T			
14 JR	FR			
PHS	SUITE			

Key –

D = Double

T = Twin

FR = Family Room (2A2k) •

If room type is D/T please indicate in the guest request column how you would like the room (Double or twin) •

Room 4 has disabled Facilities •

Room 1 has disabled WC facilities •

Rooms 4&5 are interconnecting, rooms 12&13 are interconnecting •

Please note the rooms suitable to house a 'Z' bed are 4,5,12,13, and we have a maximum of 3 'Z' beds in stock. These beds are available on a first come first served basis and incur a surcharge of £10.00.

We carry 3 x Travel cots in stock – these are available free of charge, again on a first come first served basis.

Base sheets are provided with travel cots.



01633 413382

WWW.THEOLDBARNINN.COM