TOGETHER IS A BEAUTIFUL PLACE TO BE.
If you are looking for an award winning, unique rural wedding venue which prides itself on offering the bride and groom exactly what YOU want on your special day, then look no further.

With exclusive use, no room hire charge and all food produced in our own kitchen, you can concentrate on having an amazing time in a relaxed environment.

Our venue is able to accommodate 50 – 130 seated guests for your wedding breakfast and up to 200 guests for your evening reception, with a full music licence for all your chosen entertainment.

With plenty of quirky ideas to make your day unique and your very own wedding planner to help make your dreams come true, your Bashall Barn wedding will certainly be one that yourselves and your guests will never forget.
Civil Ceremonies

Bashall Barn Weddings is licenced to hold civil ceremonies up to 130 seated, you must contact our local registrars to discuss ceremony availability, details, other legalities and their fees.

Ribble Valley Registrars - Contact 0845 053 0021

Your marriage ceremony will take place in our Bashall Brook room with panoramic views of Bashall brook, the fells and the beautiful Ribble Valley. If the weather is kind, our bi-folding doors can be fully opened onto our terrace, for an alfresco wedding that will be the envy of all your guests.
CEREMONY CHARGES

£400 – Friday and Saturdays*
Free of Charge - Sunday to Thursday

INCLUDED IN THIS:-

Seating for all of your guests
Ceremony table
Exclusive use of the Bashall Brook room
Registrars table
Sonos sound system

* Please note this charge also applies to Bank Holiday Sundays and Mondays, Christmas and New Year holiday period
There are photograph opportunities galore at the barn, from our wonderful light filled ceremony room and restaurant, to the ever popular cow shed.

With two outside terraces overlooking the stunning Ribble Valley countryside and our farmland taking in the views of the magnificent Pendle Hill, you will be spoilt for choice to choose your favourite photographic backdrop.
YOUR PACKAGE

Included in your package are:

- Exclusive use
- Table linen and linen napkins
- All cutlery and glassware
- Cake table
- Cake stand and knife
- Draped canopy ceiling with fairy lights
- Bunting (if required)
- Log fires for winter weddings

Wedding planner, to help plan your day
- Fully stocked and staffed bar open until 12.30am
- Free parking
- Private entrance
- Sonos sound system
- Outside terraces overlooking the Ribble Valley / Bashall Brook
- Outside firepit and seating
- Luxury 2 nights stay for the price of 1 in our refurbished stable block*

*Subject to availability
To accompany your drinks reception
4 for £6.50
5 for £7.50

Choose from the following:

Mini fish and chips *(GFC)*
Thyme infused camembert with crusty dipping bread *(V) (GFC)*
Sage sausage rolls with Bashall piccalilli
Mini Yorkshire puddings with roast beef and horseradish
Ham hock smoked cheese fritter
Tempura king prawns with jalapeño tartar
Goats cheese, confit cherry tomato crouton
Tomato, red onion and basil bruschetta *(V) (GFC)*
Honey and mustard glazed chipolatas
Tarragon and mushroom tartlet *(V)*
Hasselbacks new potato with tomato salsa *(V) (GFC)*
YOUR WEDDING BREAKFAST MENU

£70 PER HEAD

Includes a luxury 2 nights stay for the price of 1 in our newly refurbished stable block*

Book the night before your wedding for just £150 (normally £300) and we will throw in your wedding night for free!

*Subject to availability
- Bashall chicken liver pate with homemade Bashall chutney (GFC)
- Homemade seasonal vegetable soup served with baked organic bread (GFC) (V)
- Crispy duck leg served on a bed of spiced red lentils with coriander (GF)
- Ham hock terrine served with Bashall piccalilli (GF)
- Salmon and haddock fish cake served with a parsley butter sauce (GF)
- Anti pasto sharing platter of cured meats, hot and cold smoked salmon, salami, olives, peppadews and rosemary focaccia (GF)
- Roast rump of locally reared beef accompanied by roasted potatoes, Yorkshire puddings, mashed carrot and swede, green beans, horseradish sauce and lashings of gravy (GF)

- Chargrilled corn fed chicken breast, roasted garlic sauce, fondant potato, creamed cabbage with bacon and chanteray carrots (GF)

- Sharing pie; your choice of cheese and onion, chicken and ham, meat and potato, hot pot or fish

All served with traditional accompaniments

- Braised beef cheek, celeriac pure, chive mash and seasonal vegetables (GF)

- Roast shoulder of lamb, dauphinoise potatoes, pea puree, buttered greens and minted gravy (GF)

- Seared salmon, roasted new potatoes, wilted spinach served with a chive butter sauce (GF)
DESSERT

- Trio of desserts; mini trifle, toffee pavlova, double chocolate mousse (GF)
- Sticky toffee pudding served with Bashall toffee chocolate crunch ice cream (GF)
- Seasonal fruit sharing pavlova (serves 8) (GF)
- Strawberry posset served with tuile biscuit and mini meringues (GF)
- Zesty lemon tart, served with Chantilly cream and seasonal berries
- Roast pineapple, lime yoghurt mousse served with shortbread shard (GFC)

Help yourself coffee station with chocolates
CHILDREN’S MEALS (UNDER 12’S)

Choose a smaller version of your wedding breakfast for your younger guests to enjoy

£45 per head

Or alternatively for the littl’uns choose one from the following:

£15 per head

Chargrilled chicken breast
Pork sausage
Homemade battered fish goujons
Mini beef burger in bun

Served with either:
Chips or mash

With a side of:
Beans, garden peas, mushy peas or gravy.

Includes Bashall ice-cream for dessert
**PUSH THE BOAT OUT!**

**CHOOSE FROM OUR OPTIONAL EXTRAS TO WOW YOUR GUESTS ON YOUR SPECIAL DAY**

**LANCASHIRE WEDDING CHEESE CAKE**

5 stacked tiers of Leagrams local organic dairy cheese, dressed with fresh fruits and served with a plentiful supply of Bashall chutneys, pickles, organic bread and biscuits.

£500

**RUSTIC CANDY DISPLAY**

Large selection of your favourite retro candies displayed in glass jars on our rustic apple crates.

Scoops and bags are provided for your guests to help themselves

£200

**ICE CREAM TREATS**

Our ice cream is all made on site at Bashall Barn; Your guests will be served straight from our ice cream counter with the best ice cream in the Ribble Valley.

Chocolate waffle cones, dollops of ice cream, sprinkles, sauces and flakes

£5 per head

**POrk PIE CAKEx**

3 stacked tiers of Bashall pig pie dressed and served with Bashall chutneys and pickles

£200

**BASHALL CAKE TABLE**

Made by hand by our own bakery, this cake table will seriously impress your guests and includes:

Cake pops, miniature victoria sponges, macaron tower, double chocolate brownies, 3 tier Genoese sponge with fresh cream and fruit, miniature coffee and walnut loaves, a lemon drizzle cake, carrot and orange cake and funky donuts

£650

**BASHALL BREAKFAST!**

THE MORNING AFTER THE NIGHT BEFORE WEDDING BREAKFAST

Gather your friends and family the following morning for a slap up breakfast

The full Bowland Breakfast will be served buffet style in our private snug and will include:

Bowland free range eggs, pork sausage bacon, black pudding, grilled field mushrooms, roasted tomatoes, beans plus plenty of toast.

Coffee, tea and freshly squeezed orange juice will be served from our drinks station.

Min guest numbers 20 · Max guest numbers 40

£10 per head
Choose 2 from the following:
Stone baked pizza selection
Hog roast
Build your own kebab
Hot roast beef sandwiches
Pulled barbequed chicken sandwiches
Bacon sandwiches
Sausage sandwiches
Roast Mediterranean veg and mozzarella rustic rolls
Veggie burgers

Choose 3 salads accompaniments:
Homemade coleslaw
Swiss potato salad
Mixed leaf salad
Pickled red cabbage
Tomato, mozzarella and basil salad
Pasta salad
Pearl cous cous with roasted vegetables and coriander

All served with skin on seasoned fries

Cost per head £18.50
Min guests 100
All guests must be catered for

Includes DJ entertainment from DFC Lancashire from 7pm – 12.30 am
## Drinks Menu

### Drinks Reception

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Pimms and lemonade</td>
<td>£5.00</td>
</tr>
<tr>
<td>Lemon Mimosa</td>
<td>£5.00</td>
</tr>
<tr>
<td>Peach Bellini</td>
<td>£5.00</td>
</tr>
<tr>
<td>Summer Kir Royale</td>
<td>£5.00</td>
</tr>
<tr>
<td>Bottle Peroni</td>
<td>£3.50</td>
</tr>
<tr>
<td>Jug of homemade lemonade</td>
<td>£10</td>
</tr>
<tr>
<td>Jug of fresh orange juice</td>
<td>£10</td>
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</tbody>
</table>

### Wine with your meal

We recommend 2 bottles per table

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House white, red or rosé wine</td>
<td>£20 per bottle</td>
</tr>
</tbody>
</table>

### And to toast

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Champagne</td>
<td>£7.50</td>
</tr>
<tr>
<td>Prosecco</td>
<td>£5.00</td>
</tr>
<tr>
<td>Sparkling rosé</td>
<td>£5.50</td>
</tr>
<tr>
<td>Peroni</td>
<td>£3.50 per bottle</td>
</tr>
<tr>
<td>Water sparkling or still 750 ml</td>
<td>£3 per bottle</td>
</tr>
</tbody>
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### Gin Bar

Custom made help yourself Gin Bar; includes 5 speciality Gins, 100 Fever Tree tonics plus an assortment of fruits, to pimp your gin

- **£550**

### Bottle Barrow

A selection of 100 bottles of lager served on ice from our barrow or ice baths

- **£300**

### Local Ale

Treat your guests to your favourite local real ale served from the hand pump on the bar

- 36 pint pin: **£130**
- 72 pint keg: **£250**
TERMS & CONDITIONS

GUEST NUMBERS
Friday and Saturdays minimum day guests 70
Sunday to Thursday minimum day guests 50
Additional charges will apply below this number
Children are defined as under 12’s and are not included in the minimum numbers

CONFETTI
All confetti used must be biodegradable, and please note due to the large amount of work associated with cleaning there will be a £100 additional cost if confetti is used.

NOISE
Please note we operate a sound limiter which will cut the electricity to the sound equipment when it exceeds a safe limit. It is the organiser’s responsibility to control the music provider to operate at a safe level, that complies with our health and safety policy.

LAST ORDERS
Last orders and music to finish at 12.30am. Depart by 1.00am.

DAMAGE
The organisers of the event are responsible for the actions and behaviour of their guest and any damages, losses and additional cleaning incurred will be added to the final bill, and deducted from the security deposit.

ALCOHOL AND FOOD
No food or drink may be brought on site with the exception of wedding cakes which must comply with the allergen regulations EU Food Information for Consumers.
Regulation 1169/2011, data sheets to be provided a minimum of 1 calendar month before.
Any alcohol consumed on the premises other than purchased from Bashall Barn will incur a £250 charge to your security deposit – please inform your guests that this is the case.

PRICES
Prices are fixed for 2020 but for changes in VAT or duty.

PAYMENTS
Booking - £1,000 deposit is required, Bashall Barn will refund 100% of the deposit if the date is cancelled in writing within 1 calendar month of booking, the deposit is non-refundable after this period.
6 months before £2,000 second non-refundable deposit payment
8 weeks before final numbers to be provided by you, these numbers are fixed and are not transferable
6 weeks before final invoice (based on final numbers submitted) please note this payment is non-refundable and non-transferable and is to include the full balance plus £500 security deposit
4 weeks after security deposit returned less any deductions

INSURANCE
We would always recommend that as with any large purchase you take out insurance – this can be done VERY cheaply and will give you full piece of mind if for example you had to cancel at the last minute due to unforeseen circumstances.

**Menu subject to change
***Evening reception DJ will be included over 100 guests

PHOTOGRAPHY CREDITS:
www.gingerbeardweddings.com
www.thefrommshoppe.com
www.zoie-photography.com
www.lucygphotography.co.uk
www.jamesjebsonphotography.com
www.waynemyersphotography.co.uk
www.christopherlewisphotography.com