





The Out Barn is unique in both creation as well as delivery. We are a flexible venue, family owned and run, sitting in 360 acres of stunning privately-owned estate illustrating our true exclusivity.

The Out Barn exudes architectural delights with its 17th Century heritage and traditional stone-built hay barn. It has now been lovingly restored and developed to incorporate an elliptical shaped room, the perfect blend of rustic and contemporary.

- 150 Person Seated Capacity (Ceremony & Dining)
- Five Fabulous Catering Partners
- 250 Person Capacity for the Evening Reception
- Licensed for Civil Marriage Ceremonies for up to 150 Guests
- Exclusive use
- Late Night License until lam
- Two licensed outdoor ceremony areas









## **Reception Drinks**

Contrary to other venues we include your reception drinks and toast drinks for up to 100 guests. These can be a combination of prosecco and premium beers or true to our bespoke style we can even help you create a reception with a difference.

Some of our popular alternatives include

Pimms and Winter Pimms

Bellinis (prosecco and peach puree)

Aperol Spritz

Fresita (strawberry sparkling wine)

Champagne reception or toast upgrades for only £2.95pp

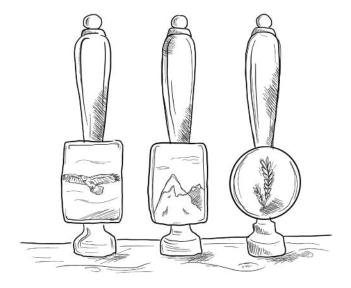
Create a reception with a difference!

# The Watering Hole

If you want to add a bit of theatre to your drinks reception consider our Watering Hole. An outdoor beer pump that your guests can help themselves to! Niveau Grotesk

£380

Includes 72 pints and the full set up with tankards.









## Catering

Your unique wedding day is not complete without a creative menu to match. Choose from one of our four carefully chosen caterers, the true professionals in their field.

It is a requirement of our venue that you use one of our four caterers for you wedding breakfast. Menus are available on our website.



### Toms Table

No couple is the same, and Toms menus reflect that - each course is tailored to individual tastes & ideas. No matter what you envisage for the big day Toms Table will help you create a menu that's perfect for you, and just for you.



## Cheek & Tongue

Cheek and Tongue event caterers are based in Preston Lancashire, providing a personalised service for the northwest of England. We have a team that brings a wealth of knowledge and experience from the hospitality industry, ensuring the ultimate dining experience.



### **Good Food Story**

Our philosophy is honesty, the freshest food, perfect service and the utmost attention to detail. We ensure that all our food is locally sourced; bringing you the freshest flavours from our trusted food suppliers.



## Cater My Event

With over 15 years' experience our chefs have a wealth of knowledge working at the highest levels delivering consistent quality. We understand that our customers look to us to add to their professional image or enhance their guests experience and we overlook no detail.

Marry the one who gives you the same feeling you get when you see food coming at a restaurant

## **Evening Food**

With free rein of the venue, outside caterers are welcome to host your evening food.

Alternatively, you can choose from one of our delicious evening food options. All locally sourced from award winning suppliers.

#### Farmhouse Platter

A selection of watercrust pies, scotch eggs, homemade pate and assorted butchers' sausages. Accompanied with five award winning cheeses, celery, grapes and cherry tomatoes. Homemade chutneys, crackers and a selection of artisan breads. All served with a tossed green salad, balsamic and extra virgin olive dipping oil

#### £14.50pp

#### Charcuterie Board

A crowd-pleasing selection of, cured meats and regional cheeses.

Accompanied with pickled gherkins, olives, celery, vine ripened tomatoes, berries, figs and grapes. Artesian crackers, breads and dipping oils, honey, humous, olive tapenade and Dijon mustard.

#### £12.55pp

Bacon, Sausage and Fish Finger Butties (incl. chips)

£9.50pp

Pie, Peas & Gravy

£10.50pp

\* we are a flexible venue, willing to consider any new ideas.





### Gin Bar

### The Ultimate Wedding Favour

#### Essential for all Gin lovers

5 Bottles of Gin accompanied with mixers and garnish.

£850

#### **Craft Gins**

Y

Classic

London No.1 Blue

Pink 47 Gin

0

Citrussy

Malfy Con Limone

4

Local

Cuckoo

&G

Floral & Spicy

G'Vine Floraison

Monkey 47

Ó

Fruity

MOM God Save The Gin

Larios Rose

Warner Edwards Rhubarb

Chase Pink Grapefruit

#### **Standard Gins**

Hendricks

Brockmans

Zymurgorium Sweet Violet

Batch Premium B

Bombay Sapphire

Pickerings 1947

Puerto di Indias Stawberry

We recommend a mixture of both craft and standard gins when selecting flavours for your gin bar. The standard gins are also available over the bar.

<sup>\*</sup>Not limited to gin bottles, you can swap for alternative spirits on request.







## **Wedding Extras**

Add that extra element to your wedding day.

Rustic trestle tables, 18 tables required for 100 guests £20 per table\*

Rustic round tables, 10 tables required for 100 guests £20 per table\*

Straw bales

£7 per bale

Gin Bar

£850

Coloured Napkins

<u>£1 per napkin</u>

Mega Arch

£200

Cask Ale of your choice on the bar (Ask for more details)

\*There is an additional £80 delivery and collection charge with rustic tables.





# The Old Dairy Cottage

The Old Dairy is included in the venue hire package for the couple and is only a short stroll away from The Out Barn.

This traditional stone built cottage features open plan living with an en-suite master bedroom and is always stocked with prosecco!





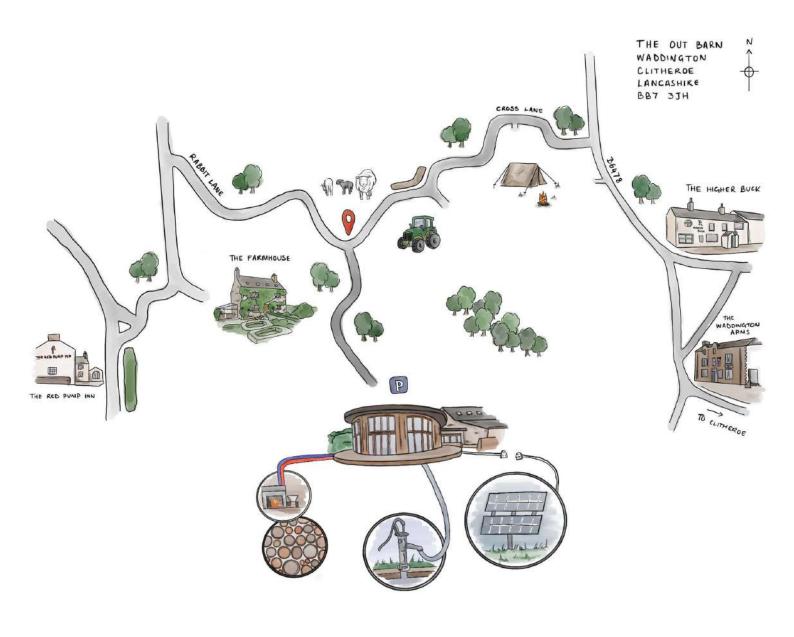














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