



WOOD FARM AT EVERDON

2025/2026



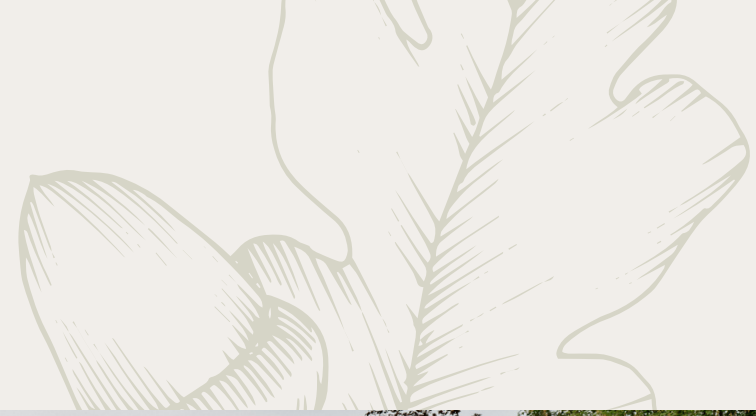


WOOD FARM AT EVERDON









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VENUE HIRE - 25/26

	MONDAY - WEDNESDAY	THURSDAY- SUNDAY
JANUARY FEBRUARY MARCH APRIL OCTOBER NOVEMBER DECEMBER	 <p>£4500</p>	 <p>£5000</p>
MAY JUNE JULY AUGUST SEPTEMBER	 <p>£5900</p>	 <p>£6800</p>

We can provisionally hold a date for two weeks however a £1500 deposit is required to secure your date



WOOD FARM AT EVERDON



VENUE HIRE INCLUDES:

Ceremony space for up to 100 guests

Breakfast space for up to 100 guests

Space for up to 150 evening guests

Exclusive use of the barn and courtyard

Dedicated wedding planning support and meetings

On the day coordinator

Guaranteed access to the venue the day before your wedding

Access to the wedding prep suite

PA system for ceremony music and speeches

Chiavari chairs, trestle and round tables

Access to the grounds and farm for couple photos

Rustic barrels for cake table & props

Well lit onsite parking with the option to leave cars overnight

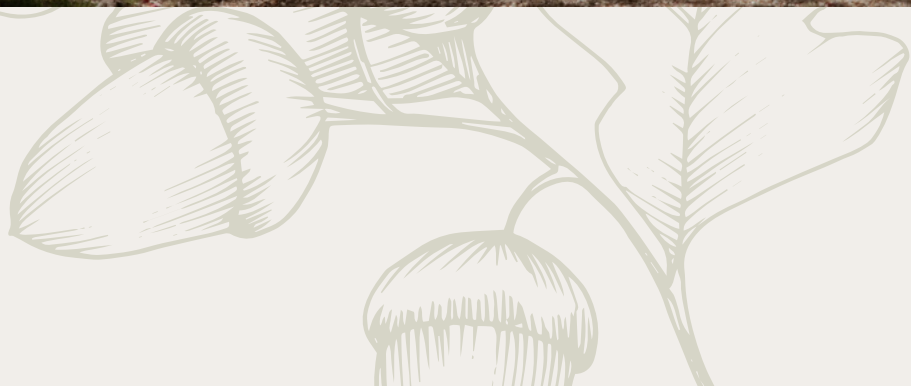
Field access for camping*

Fully staffed and stocked bar

**Has to be agreed with coordinator in advance*



WOOD FARM AT EVERDON





ROOMS & CAPACITY

JUNIPER ROOM



Ceremony: 40

TERRACE



Ceremony: 40

BLUEBELL LOFT



Ceremony: 100
Wedding Breakfast: 100

Patio ceremonies also permitted. Capacity: 100



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DRINKS PACKAGES 2024/2025

BLUEBELL

RECEPTION DRINKS

Unlimited 1 hour 45 minute
Prosecco or Pimms reception

WEDDING BREAKFAST

Unlimited wine during meal,
choice of red/white/rose

TOASTING DRINKS

Prosecco

£16.50 per person

JUNIPER

RECEPTION DRINKS

2 personalised spirit
cocktails*
Prosecco reception

WEDDING BREAKFAST

Unlimited wine during meal,
choice of red/white/rose

TOASTING DRINKS

Prosecco

£20.00 per person

OAK TREE

RECEPTION DRINKS

Gin bar station with a selection
of 3 gins, mixers and garnishes
Prosecco reception

WEDDING BREAKFAST

Unlimited wine during meal,
choice of red/white/rose

TOASTING DRINKS

Prosecco or Cremant

£24.00 per person

Additional Extras:
10 x bottled beer buckets (Corona / Peroni) £35.00
Champagne upgrade - Price on request
*one cocktail per person

Personalised packages are available, please email jel@woodfarmeverdon.co.uk for more information



WOOD FARM AT EVERDON



MENU INSPIRATION

Canapes

Cheese & Pancetta Puffs

Tomato & Mozzarella Arancini

Ham Hock Croquette

Green Olive and Feta Frittata

Smoked Salmon Roulade

Sticky Pork Belly Bites

Chicken & Chorizo Skewers

Tomato and Mozzarella Bruschetta

Honey Glazed Chipolata Sausages

Brie and Caramelised Red Onion Tartlet

Tempura Prawns and Sweet Chilli

Cream Cheese and Chive Mini Baked Potato

Fish and Chip with Tartare Sauce

Beef in Yorkshire Pudding

Cauliflower Bon Bon

Chicken Caesar Leaf

CATERING

Our partnered caterers able to work closely with you to create a menu perfect for your wedding day.

The costings include:

Menu tasting at Wood Farm

White table linen

White linen napkins

Cutlery & Crockery

Ability to make bespoke adjustments to menus

CATERING

MENU INSPIRATION

Starters

Brixworth Pate with Red Onion
Chutney & Toasted Brioche

Tomato & Basil Soup with Cheese
Crouté

Tomato & Mozzarella Bruschetta

Ham Hock Terrine with Piccalilli

Honey & Garlic Camembert with
Toasted Sourdough and crudites

Black Pudding Scotch Egg with a
Potato Hay

Mains

Pan Fried Chicken Supreme with Black Peppercorn
Creamed Leeks, Tenderstem Broccoli. Thyme & Garlic
Roasted Baby Potatoes

Braised Blade of Beef, Bourguignon, Creamed Mash,
Roasted Hispy Cabbage, Crispy Pancetta, Wild
Mushroom and Red Wine Sauce

Locally Sauced Pork Sausages, Creamed Mash,
Seasonal Veg and Red Onion Gravy

Crispy Skin Pork Belly, Potato Dauphinoise, Carrot
Puree, Green Beans, Cider Jus

Lemon & Pepper Roasted Salmon Fillet with Garlic &
Herb Crust Baby Potatoes, Charred Tenderstem
Broccoli and White Wine & Tarragon Cream

Mushroom & Beetroot Wellington with Celeriac
Veloute and Mushroom Jus

Desserts

Sticky Toffee Pudding with Ice
Cream and Brandy Toffee Sauce

White Chocolate and Lemon
Cheesecake

Chocolate Brownie Topped with a
Toasted Marshmallow on Crushed
Biscuit with Ice Cream

Eton Mess with Fresh Berries &
Cream

Apple Crumble and Custard

From £55.00 per person



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CATERING

MENU INSPIRATION

Sharing Options

Starters

Antipasti Sharing Boards:
Breads & Balsamic Vinegar and Oil
Cured Meats
3 Varieties of Cheese
Breadsticks
Hummus & Chutneys
Olives

Mains

Roast Dinner Sharing Board:

Choice of Carved Meat (Roast
Beef, Pork, Chicken, Lamb)
Roasted Potatoes
Yorkshire Puddings
Honeyed Carrots & Parsnips
Cauliflower Cheese
Stuffing
Gravy Boats

BBQ Sharing Board:

Locally Sourced Sausages, Beef
Burgers, Chicken Skewers
Bread Rolls, Buns & Sliced
Sourdough
Roasted Mediterranean Vegetables
Pasta Salad
Caesar Leaf Salad
Sweet Potato Wedges

Hog Roast Sharing Board:

Pulled Pork with Roasted Apple
Crackling
Stuffing
Apple Sauce
Mixed Leaf Salad
Roast Potatoes

Tapas Sharing Board:

Gambas Pil Pil
Pork Meatballs in Rustic Tomato
Sauce
Patatas Bravas
Padron Peppers
Tortilla
Ham Croquettes
Spanish salad

Desserts

Sweet Sharing Boards:

Selection of mini
desserts, including
Chocolate Brownie,
Strawberry Cheesecake,
Lemon Posset and
Meringue & Profiteroles

From £55.00 per person

CATERING

MENU INSPIRATION

Italian Inspired Menu

Starters

Beef Carpaccio, Beetroot,
Horseradish Creme Fraiche

Wild Mushroom Risotto, Rocket
Pesto, Parmesan

Gnocchi, Sage and Black Pepper
Butter, Goats Cheese

Mozzarella, Tomato & Rocket
Bruschetta

Smoked Salmon Mousse,
Toasted Sourdough

Mains

Porchetta (Stuffed & Rolled Pork Belly) Borlotti
Bean & Salsa Verde

Cod or Salmon with Lentil, Parsley and Capers,
Green Olive Sauce

Rotolo of Spinach, Squash and Ricotta, Baked
Cherry Tomato Sauce, Fennel Pangritata

Tuscan Stuffed Chicken Breast, Pancetta, Sage
and Parmesan, with White Bean, Potato, Green
Olive and Pesto

Braised Beef Brisket, Carrot and Parsnip Mash,
Beef Jus

*All served with table vegetables: Dressed Broccoli,
Kale & Green Beans. Potato Alforno with
Rosemary and Garlic. Bitter Leaf Salad with Olive
Oil Balsamic*

Desserts

Chocolate Red Wine Cake with
Creme Fraiche

Poached Peach, Prosecco
Zabaione, Crushed Biscotti

Frangipane Slice, Cherries,
Limoncello Cream

Warm Bitter Chocolate and
Espresso Mousse, Milk Ice
Cream, Chocolate and Milk
Crumb

White Chocolate Cheesecake,
Lemon and Ginger Drizzle

From £55.00 per person

CATERING

MENU INSPIRATION

Evening Food

Sourdough Pizza Station

Homemade sourdough pizza served either
as a buffet or street food style from our
converted horsebox

Choose up to 5 pizza options

Margherita

Pepperoni

Nduja and Mushrooms

Goats Cheese & Caramelised Red Onion

Brie, Chorizo & Honey

Mixed Vegetables

Pancetta, Rocket & Chilli

Or create your own!

Buffet (*Based on half a pizza per person*)

£7.00 per person

Street Food Style **£11.00 per person**

Grazing Station

Cured Meats

Selection of Cheese

Crudites

Olives

Breadsticks

Sourdough

Hummus

Avocado Dip

Dried & Fresh Fruit

£10.00 per person

CATERING

MENU INSPIRATION

Evening Food

Fish & Chips

Cones of Fish & Chips with
wedges of Lemon and Tartare
Sauce

Battered Halloumi & Chips
(V)

Tempura Vegetables (Vegan)

£6.50 per person

Pulled Pork

Circulating trays of Pulled
Pork Baps with Crackling,
Apple Sauce & Stuffing
Halloumi & Red Pepper
Baps (V)

Chickpea Burgers (Vegan)

£8.50 per person

Hot Dogs & Burgers

Hot Dogs & Burger Station
with Garnishes:

Lettuce
Cheese
Onion
Tomato
Pickles
Sauces

£8.50 per person



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