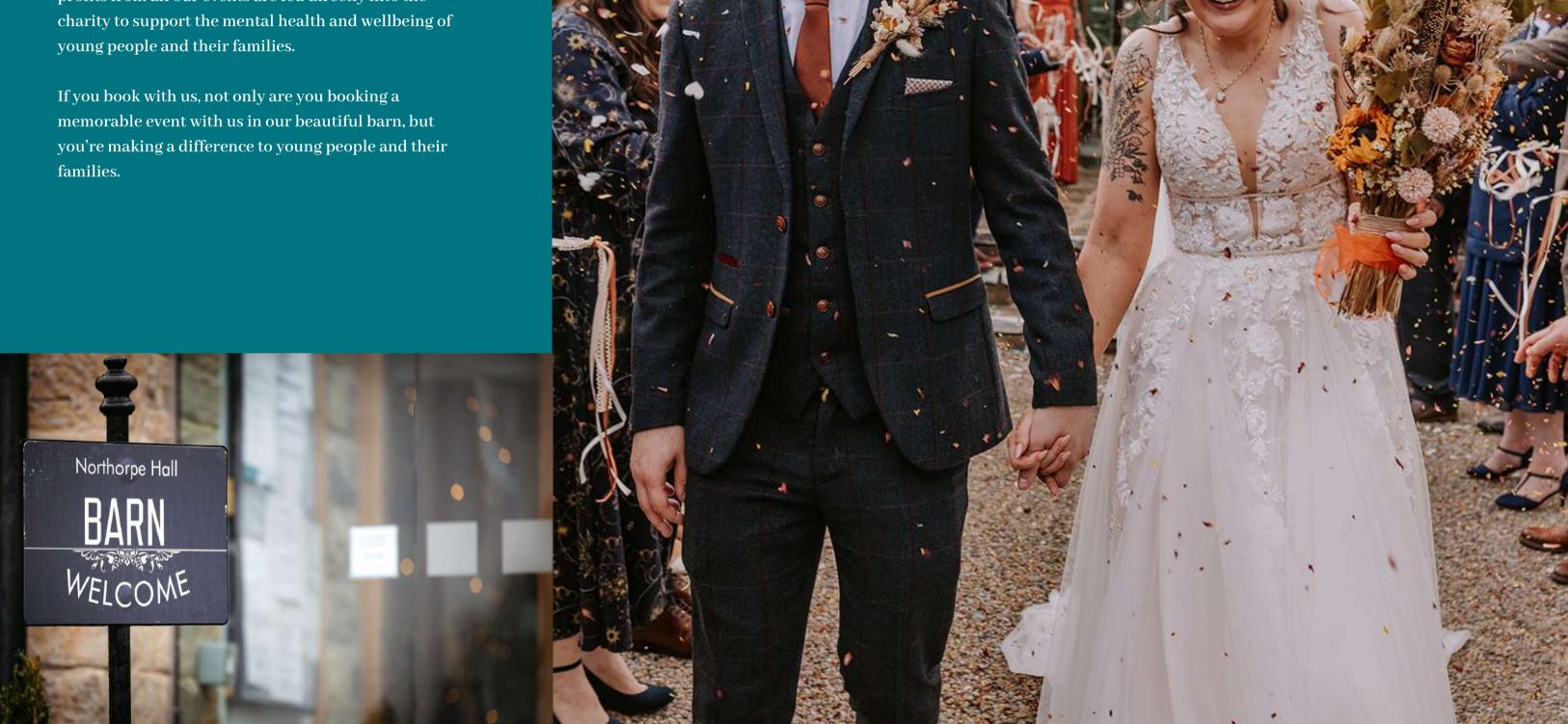




# About Us

The Northorpe Barn is a beautiful 17th century barn owned by Northorpe Hall Child and Family Trust. The profits from all our events are fed directly into the charity to support the mental health and wellbeing of young people and their families.



## Barn Hire Prices

A deposit of 50% of the Barn hire cost will confirm your booking. The final balance is due 28 days before the wedding,

All bookings must include food options and menu prices are per person. Minimum: 65 people in high season. Children (0-12yrs) half portions/prices available.

For more information contact Our Wedding Team on 01924 492183 or email weddings-events@northorpehall.co.uk

High Season April - September (Inclusive)	Friday	Saturday	Low Season October – March (Inclusive)	Friday	Saturday
Ceremony Only	£1900	N/A	Ceremony Only	£1650	£2000
Full day - ceremony, afternoon, and evening reception	£4500	£4800	Full day - ceremony, afternoon, and evening reception	£4000	£4300
Ceremony and afternoon reception until 7pm	£3100	£3300	Ceremony and afternoon reception until 7pm	£2600	£2900
Afternoon and evening reception	£3500	£3800	Afternoon and evening reception	£3000	£3400
Late ceremony after 4pm, afternoon & evening reception	£3500	£3800	Late ceremony after 4pm, afternoon & evening reception	£3000	£3400
Evening reception, from 6pm	£2600	N/A	Evening Reception, from 6pm	£2200	£2600
Prepare & Party 12-4pm – Dress the barn the afternoon before your wedding and party with afternoon tea and prosecco for 10 people	£550	£550	Prepare & Party 12-4pm – Dress the barn the afternoon before your wedding and party with afternoon tea and prosecco for 10 people	£550	£550





# Barn Hire – Whatis included

As well as a dedicated wedding & event co-ordinator to support, help and assist in the build up to the wedding, the barn set up, and coordinating the wedding day itself, the barn hire cost also includes:-

- Exclusive use of the barn, extensive lawn and surrounding grounds
- Pre arranged access to the barn to add personal touches
- Private room for the registrar
- Bespoke room set up.
- Choice of 6ft round or long tables
- Chairs for the ceremony and wedding breakfast
- All crockery, cutlery & glassware
- Crisp white linen tablecloths and napkins
- PA System & microphone
- Fairy lights on the beams
- Parking

# Barn Hire - What's not included

- We ask you to contact and book our recommended DJ to provide you with a bespoke DJ solution www.thehi-life.co.uk
- Registrar if you are planning on getting married at The Northorpe Barn you will need to contact the Dewsbury Registry Office to book your preferred date and time dewsbury.registrars@kirklees.gov.uk
- Additional decorations table centres / flowers
- Accommodation there is no accommodation on site (but we can recommend somewhere local)







- Prep and Party exclusive access to the barn on the afternoon before the big day to dress and decorate the barn, Rehearse the music & practise walking down the isle. We'll provide afternoon tea and prosecco for up to 10 guests, bring family and friends along to help or simply chill, relax and let the celebrations start early.
- Sweetie cart, fully loaded with goodies 50 - 100 guests (£100-£150) or to hire on its own (£50)
- 4ft high rustic LED LOVE letters with LED lights £150  $\,$
- ullet Hexagonal arch with neutral dried flowers and drape in white or sage £100
- Rectangular Wooden Display with light up LOVE Letters and Hangers for frames  $\pounds 100$

# Additional Extras



### Starters

- Baked Goats' cheese & Onion Tart with Herb Salad & Balsamic Reduction (V)
- Roast Tomato & Basil Soup with Herb Croutons (V)
- Ham Hock Terrine with Apply Chutney Dressed Salad & Herb Croutons
- Chicken Live Parfait with Toasted Brioche & Red Onion Marmalade
- Roasted Red Pepper Soup with Basil Pesto Croutes (V)
- Wensleydale Cheese Tart with Apple Chutney & dressed mixed leaf salad (V)
- Homemade Yorkshire Pudding with onion Gravy
- Traditional Prawn Cocktail with Lemon & Dressed Salad
- Beetroot Carpaccio with Pomegranate & Toasted Pine Nuts (VE)
- Warm Salad of Cherry Tomato, Asparagus & Wild mushroom (VE)

### Main courses

- Locally sourced Cumberland Sausage Ring, Creamed Mash & Red Wine Gravy
- Slow Cooked Lamb, Minted New Potatoes, Veg and a Rosemary
  Jus
- Feather blade of Beef in a Bourguignon Sauce, Button Mushrooms & Creamy mash
- Pan Fried Breast of Chicken, Spring Greens & Chasseur Sause
- Butternut Squash Risotto with Dressed Rocket(V)
- Slow Cooked Should of Pork with Roasted New Potatoes, Veg & Red Wine Gravy
- Spinach, Butternut Squash & Field Mushroom Filo Parcel (Ve)
- Vegan Sausage & Olive Oil Mash (VE)
- Bell Pepper Filled with Fresh Pea Risotto, Parsley Oil & Rocket
- \*\* Joints of Sirloin beef placed in the centre of the table, with all
  the trimmings for guests to carve themselves. based on 10 Guests
  (we will provide an apron) Served with Yorkshire Puddings.
   Mixed Vegetables. Roast Potatoes. Cauliflower Cheese and Gravy.
- \*\*Traditional Roast Beef with Yorkshire Pudding. Roast Potatoes, Mixed Vegetables and

## Dessert

- Chocolate Tart with Caramel Sauce & Vanilla Cream
- Homemade Lemon Tart with Raspberries
- Strawberry & Vanilla Cheesecake
- Creamy Lemon Posset with Buttery Shortbread
- Double Chocolate Brownie with Salted Caramel ice-cream
- Traditional Bakewell Tart with Vanilla Ice-Cream
- Homemade Sticky Toffee Pudding, Toffee Sauce & Vanilla Custard
- Homemade Treacle Tart with Chantilly Crème
- Sable of Raspberries (VE)
- Chocolate Brownie with Swedish Glace Vanilla Ice-Cream (VE)
- Warm Apple Bakewell Tart, with Yorkshire Vanilla ice-cream

<sup>\*\*£5</sup>pp supplement



# Hog Roast

Local farm reared whole Hog slowly roasted and served in a bread roll with apple sauce, stuffing & crackling.

Choose 3 of the following sides to accompany your Hog:-

- Homemade potato salad with spring onion and herbs
- Hand cut red cabbage slaw
- Dressed mixed leaf salad
- Chips
- Mediterranean cous cous salad with pomegranate

Vegetarians / Vegans will be served pulled jackfruit

£27.00pp. Minimum of 70 guests

# Afternoon Tea

Selection of homemade sandwiches.

A fantastic selection of home baked bite sized treats

Home made scones with clotted cream and jam

A glass of Prosecco and unlimited tea & coffee

£38.50pp

# Northorpe Grazing Platter

Presented on wooden boards on our new trestle table

- Cured Meats
- Roast Ham & Pickle
- Selection of Cheeses with biscuits
- Flatbreads & Hummous
- Feta, Beetroot and Grain Salad
- Scotch Eggs
- Mozzerella, Basil & Tomato Salad
- Crudites & Dips
- Mediterranean Falafel
- Chicken Skewers
- Selection of olives
- Selection of Breads
- Sausage Rolls
- Pork Pies

£19.00pp

# Late Supper Options







Please note prices shown are for 2024 and subject to change for 2025

#### Mynchies

Choose from two of the following:-

- BBQ Pulled Pork Sandwiches with Red Cabbage Slaw & Dressed Leaves
- Locally sourced Beef Burger with Chedder Cheese & Tomato Salsa
- Garlic and Chilli Chicken Burger with Red cabbage Slaw
- Hot Roast Beef and onion All served with chips

£15.00pp

#### Pie & Peas

Local farm shop pies served with mushy peas, mint sauce and gravy, choose from Meat & Potato or Steak. Vegetarian option available

£12.00pp Evening Option Only

#### Bacon & Sausage Butties

Farm shop Bacon or Sausage in a brioche bun £10.00pp

#### Mexican Street food Van

Minimum of 70 guests who can choose from:

Burrito Rolled with Rice, Black Beans, Habanero onions & Mozzarella.

Choose your filling from the following:

- BBQ Pulled Pork
- Grilled Chimichurri Halloumi
- Charred Spiced Chicken

OR

Loaded Fries:

Cheese Sauce, Jalapenos with your choice of topping:

- BBQ Pulled Pork
- Grilled Chimichurri Halloumi
- Charred Spiced Chicken

Please get in touch for prices for street food vans.

Please note all Late supper options are available as an evening food option only.

#### Woodfired Pizza Van

Choose 3 of your favourite topping from:

- Margarita & Basil
- Pepperoni, Green Pesto, Mozzarella and Rocket
- Chicken Breast with a BBQ drizzle
- Chicken Breast and Chorizo
- Fully loaded Veggie
- Slow Cooked Ham and Mushroom
- Goats Cheese and Caramelised onion

## Street food Style

Individual Portions served in a rustic box

- Pulled pork topped Wedges topped with spring onion
- Nachos with Sour Cream & Guacamole
- Nachos with Chilli
- Wedges loaded with Chilli
- Vegetarian dirty Wedges

£15.50pp

Add Chips for an extra £3.50pp



# Canapes

Choose 3 from the following:-

- Beef & Mozzarella Meatballs in a Marinara Sauce
- Prawn and Chorizo Skewers
- Halloumi Sesame Bites (V)
- Cranberry and Brie Bites (V)
- Mini Toad in the Holes with Sausage and Gravy
- Pigs in Blankets
- Mini vegetable spring rolls with sweet chilli sauce (V)
- Parma Ham, Rocket & chutney
- Pork Pie & Piccalilli
- Cod Bites with Tartare Sauce & Lemon
- Ham Hock and Parsley Terrine on Toasted Brioche

# Drinks

Welcome / celebration drink to include either a glass of Prosecco or bottle of Peroni

Half a bottle of house wine per person served with your Wedding Breakfast

Glass of Prosecco for the toast

£21.00pp (Wine choice of Santa Carolina Mertlot / Chardonnay)

£23.00pp (Wine choice Sierra Alta Malbec / Great Wave Chilean Sauvignon Blanc)

Please note you can mix & match your drinks package, choose only part of it or request something totally different.

£8.00pp

Name (s)		
Address Email Contact Number		
Date of Event		By
Event	Birthday Party / Anniversary Wedding Ceremony only Full day, ceremony, afternoon, and evening reception Ceremony and afternoon reception finishing at 7pm Afternoon and evening reception Late afternoon wedding ceremony and evening reception Evening reception, from 6pm Prepare and Party (the day before the event) Other -please specify	
Approx no of guests	Day Night	
Food Choice (if known)		A
Barn hire Charge	${\mathfrak E}$	

# Booking form

By signing this form, I confirm that I have read and agree to the terms and conditions attached. Your booking is not confirmed/finalised until deposit has been invoiced and received.

Signature:
Date:

Please return this form to: The Northorpe Barn, Northorpe Hall,
53 Northorpe Lane, Mirfield WF14 0QL.
Or scan and email to weddings-events@northorpehall.co.uk
Once received we will invoice you for the deposit amount
(half of the barn hire cost)

#### Please note:

A £200 bond is added to your final invoice and refunded after the event, providing none of the booking terms and conditions are broken

## Terms & Conditions

Terms and Conditions of booking: -

This is the legal stuff and small print to do with booking a wedding at The Northorpe Barn. We hold weddings in The Barn to raise funds for Northorpe Hall Child and Family Trust, and these terms aim to ensure we generate reasonable returns from the site. All the terms in this document apply to all wedding bookings. We want you to enjoy your visit to Northorpe Hall, therefore if there is anything that is not satisfactory, please let us know.

#### **Definitions:**

'We', 'Us', 'Northorpe' and 'Northorpe Hall' means the property(ies) for which a contract is agreed. The property is owned by Northorpe Hall Child and Family Trust (Registered Charity).

The 'Client' and 'You' means the person or organising body/company responsible for the commissioning of and payment for the event. Where any party to this Agreement for the time being comprises two or more persons, obligations expressed or implied to be made by or with that party are deemed to be made by or with the persons comprising that party jointly and severally.

#### **Venue Hire and Catering**

A wedding booking is considered 'provisional' until a deposit is paid. This means that the date is still available to be booked by someone else, but we would attempt where possible to notify you beforehand. No cancellation fees are payable on 'provisional' bookings.

Once a deposit is received and we have sent you confirmation by post or email, the booking is then confirmed. A deposit is 50% of the venue hire charge.

Once a wedding booking has been confirmed, the deposit paid is non-refundable.

If a price change occurs within the organisation, we will honour prices given in the confirmation.

You must book for all the time you need the room — including setting up and clearing out. You may be charged extra if you overstay your booking period or come into the venue earlier than agreed.

If you cancel your booking, no monies paid will be refunded to you. You may be able to transfer your booking to another date subject to availability and providing this is agreeable with all parties concerned. You should make this request in writing.

If we should have to cancel your booking for reasons beyond our control, we may offer to transfer your booking to a new date subject to availability. Where no agreement can be reached, all monies paid to us by you will be refunded to you.

Final numbers for catering must be confirmed 1 month before the date of the wedding so that these can be invoiced. After this point, a reduction in numbers is treated as a cancellation and no refund will be offered.

For all bookings there will be a bond payment required as outlined on the current price list. This is to be paid before the wedding. It will be repaid to the client following the event provided that none of the booking terms & conditions have been broken.

You may not bring your own food and drink into the venue. An additional charge, up to the whole of the bond, may be made if external caterers are used without permission, or other food or drink is consumed on the premises. We reserve the right to remove any food or drink items which may be brought into the venue and will return these at the end of the event. This excludes the wedding cake & any 'sweetie cart/table' arrangement and non-alcoholic wedding 'favours'

Any 3rd Party contractors arranged by the client e.g. musicians, Ice Cream Vans/Candy Floss stalls will be required to provide evidence of suitable public liability insurance. We accept no responsibility for services or actions of such contractors. There may be additional charges applied to some services.

Catering must be booked for at least 65 guests for every wedding booking. This must be either a 3 course Wedding Meal, Afternoon Tea or Buffet from the wedding menu. We will provide

the correct number of plates for the number of people you order catering for so please ensure that you order for enough people, this may include 3rd party contractors if you have agreed to provide catering for them.

#### Payment

We do not offer any discounts of our prices as all proceeds go towards funding our charitable activities.

The outstanding balance for your wedding will be invoiced 28 days before the booking date and payment is due on receipt of this invoice. Any additional services or catering ordered or provided after this point will be invoiced at a later date, payment is due on receipt of such an invoice.

Please note that once full payment has been made, we are unable to offer any refunds.

#### General Terms and Conditions

We accept no responsibility for losses or damage incurred to property on site. We will be liable to you and your guests for injury or loss and damage only where and to the extent we have been negligent. Otherwise, there shall be no liability whatsoever.

You are responsible for making all necessary arrangements with the Registrar and paying the necessary fees for wedding ceremonies. Should your wedding date/time change or be cancelled, you are responsible for notifying the Registrar.

Guests attending the wedding must comply with all regulations concerning licensing, fire, health and safety. Any infringement of the licenses on the premises or for the event may lead to loss of the bond.

Any hired band or musician must comply with noise restrictions as directed by Northorpe Barn staff to minimise disruption to local residents. Noise and music should not be audible from outside any neighbouring premises.

No alcohol may be consumed outside the front of the Barn at any time. No alcohol may be consumed outside the rear of the Barn after 10.00pm this is a licencing requirement and staff will challenge guests. Should this persist, the party may be asked to Leave and this may also result in the loss of your bond.

# Terms & Conditions

You will be held liable for any loss or damage to Northorpe Hall's property (this includes The Born Explorer forest school and any items hired by us for your use), or for injury to anyone including Northorpe Hall's staff arising as a consequence of this booking.

No security warranty or indemnity is provided for vehicles on site and the licensor accepts no liability for damage, theft or other losses incurred by the licensor or those using the premises.

Should you or your guests act in a disorderly or improper way, or fail to comply with reasonable requests from Northorpe Hall or Northorpe Barn staff then we reserve the right to terminate your event. Should this occur, no monies shall be refunded to you.

Northorpe Hall / The Northorpe Barn strongly recommends taking out insurance to cover cancellation or other liabilities.

All music and entertainment must finish no later than 11.00pm. Live Bands (only permitted by exception) must finish no later than 10pm.

Bar service must finish no later than 11.00pm

All guests must depart from the premises no later than 11.45pm, we ask that guests ensure that they have transport arranged in good time to be able to comply with this.

After the wedding booking is finished, we ask that guests leave in a quiet and orderly manner showing due consideration for local resident



