



Wedding Venue
2026





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.

If you book with us, not only are you booking a memorable event with us in our beautiful barn, but you're making a difference to 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, excluding an evening reception only booking, must include two food options and menu prices are per person. Minimum: 70 people in high season. Children (0-12yrs) half portions/prices available.

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

High Season April - October (Inclusive)	Friday/ Saturday	Low Season November – March (Inclusive)	Friday/ Saturday
Full day wedding	£5000	Full day wedding	£4500
Ceremony and afternoon reception with a 7pm finish	£3500	Ceremony and afternoon reception with a 7pm finish	£3000
Late Ceremony (4pm) with an evening reception	£4000	Late ceremony (4pm) with an evening reception	£3500
Evening reception starting at 6pm	£3000	Evening Reception starting at 6pm	£2600





Barn Hire – What's 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 co-ordinating 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
- Ceremony backdrop
- 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 Kirklees Registry Office to book your preferred date and time kirklees.ceremonies@kirklees.gov.uk
- Additional decorations - table centres / flowers
- Accommodation – there is no accommodation on site (but we can recommend somewhere local)



Additional Extras

- 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



Please note prices shown are for 2025 and subject to change for 2026

Starters

- Baked Goats' cheese & Onion Tart with Herb Salad & Balsamic Reduction (V)
- Roast Tomato & Basil Soup with Herb Croutons (V)
- Ham Hock Terrine with Apple Chutney Dressed Salad & Herb Croutons
- Chicken Liver Parfait with Toasted Brioche & Red Onion Marmalade
- Roasted Red Pepper Soup with Basil Pesto Croutons (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 Sauce
- Butternut Squash Risotto with Dressed Rocket(V)
- Slow Cooked Shoulder 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
-

**£5pp supplement

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

Choose 2 courses + tea / coffee - £47.00pp

Choose 3 courses + tea / coffee- £55.00pp



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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

£29.00pp. Minimum of 70 guests

Northorpe Grazing Platter

A selection of Cured Meats, Cheeses, Chicken Skewers, Salads and Savouries.

£23.00pp

Late Supper Options

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



Munchies

Choose from two of the following:-

- BBQ Pulled Pork Sandwiches with Red Cabbage Slaw & Dressed Leaves
 - Locally sourced Beef Burger with Cheddar Cheese & Tomato Salsa
 - Garlic and Chilli Chicken Burger with Red Cabbage Slaw
 - Hot Roast Beef and Onion
- All served with Chips

£16.00pp

Bacon & Sausage Butties

Local farm shop Sausages and Bacon served in a Brioche Bun

£11pp Add Chips for an extra £3.50pp



Mexican Street Food Van

Choose 2 of the following for your guests. They can then choose fillings/toppings of BBQ Pulled Pork, Grilled Chimichurri Halloumi or Charred Spiced Chicken on the night.

Soft Shell Tacos with Mexican Slaw and Homemade Pico Del Gallo
Burrito Rolled with Rice, Black Beans, Habanero Onions & Mozzarella
Grilled Quesadilla Stuffed with Rice, Black Beans & Mozzarella
Loaded Fries, with Cheese Sauce, Jalapenos

Contact us for Mexican Street Food prices



Woodfired Pizza Van

Hand stretched wood fired artisan Pizzas all made on-site and served from a converted horse box or vintage fire engine!

Choose 3 of the following toppings for your guests:-

- Margarita with a hint of fresh Basil
- Simple Pepperoni
- Chicken Breast with a BBQ Drizzle
- Chicken Breast and Chorizo
- Fully Loaded Veggie
- Slow Cooked Pulled Ham and Mushroom
- Goats Cheese and Caramelised Onion

Contact us for Pizza Van prices



Pie, Mash & Pea's Van

Homemade Pies Served with Smooth Mash, Mushy Peas, Gravy and Toppings of Dried Onions, Mint Sauce and Other Condiments

Choose 2 of the following (plus the vegetarian option) for your guests:-

Slow Braised Moo
Moo & Blue
Cluck & Oink
Moo & Shroom
Chicken Balti
Pulled Oink
Cluck and Shroom
Cheesy Leak

Contact us for Pie, Mash & Pea's Van prices

Minimum of 70 guests required for Street Food Vans



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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)
- Pork Pie & Piccalilli
- Cod Bites with Tartare Sauce & Lemon
- Ham Hock and Parsley Terrine on Toasted Brioche

£9.00pp

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

£21.50pp (Wine choice of Santa Carolina Mertlot / Chardonnay)

£23.50pp (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.

Name (s)	
Address	
Email	
Contact Number	
Date of Event	
Event	Birthday Party / Anniversary Full day Ceremony and afternoon reception finishing at 7pm Late afternoon wedding ceremony and evening reception Evening reception, from 6pm Other -please specify _____
Approx no of guests	Day ____ Night _____
Food Choice (if known)	
Barn hire Charge	£



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 weddingsandevents@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 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 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.

All bookings must include a food option. All Weddings must include 2 food options and all guests must be catered for. Final numbers for catering must be confirmed 1 month before the date of the event 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 event booked. This must be from the options in the brochure. A choice from the day menu and the late supper options must be made for a wedding booking.

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



Thank you!



@thenorthorpebarn



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weddingsandevents
@
northorpehall.co.uk

