



WIDBROOK

GRANGE

Packages, Prices
& Menus
2028

Welcome to our romantic Cotswold venue

We're delighted that you're considering Widbrook Grange for your wedding day.

Nestled in the rolling Cotswold countryside, on the outskirts of Bradford on Avon, our country farmhouse hotel is a quintessentially English venue with a relaxed, home-from-home feel. You'll love the rustic, vintage interiors, pretty gardens and indulgent dining - and so will your guests.

From intimate elopements and vow renewals to exclusive use celebrations, our wedding coordinator Claire and her experienced team will work closely with you from the outset, so when your special day arrives, you can relax knowing all the special details are taken care of.

The prices in this brochure are for 2028. Pricing details for other years are available on our website: at widbrookgrange.co.uk/weddings/brochure-download

If you dream of having a romantic wedding on a private country estate with the support of an exceptional team to bring your wedding dreams to life, read on...

Quick links

- ◆ How it works
- ◆ Wedding packages
- ◆ Venue hire
- ◆ Food and drink packages
- ◆ Sample menus
- ◆ Special touches and extras
- ◆ Accommodation map
- ◆ Accommodation prices
- ◆ Site map

Our venue, at a glance

- ◆ 11-acre private estate in the Cotswold countryside.
- ◆ Grade II-listed 18th century Georgian farmhouse.
- ◆ Maximum 60 guests for your wedding ceremony.
- ◆ Maximum 80 guests for your evening reception.
- ◆ 19 vintage-inspired bedrooms sleeping up to 50 guests.
- ◆ Choice of bedroom for your wedding night.
- ◆ Speciality Gin Bar.
- ◆ Dog-friendly venue.
- ◆ Private swimming pool and in-room spa therapist.
- ◆ 25 minutes from Bath and Bath Spa train station.
- ◆ 50 minutes from Bristol International Airport.

Visit love stories at the Farmhouse at widbrookgrange.co.uk/weddings/gallery



Our wedding spaces

Widbrook Grange has beautiful rooms and gardens for special celebrations.

Explore our many memorable spaces – from the Kitchen Restaurant in the Farmhouse to our converted barn, the Manvers Suite, and our leafy, landscaped estate.



Host your guests in true farmhouse style

We've considered all the little details in our boutique dreaming dens to ensure that you and your guests will enjoy a restful night's sleep.

Whether you want to book one bedroom or many, the decor of each one is inspired by the restful colour palette of the Cotswold countryside and is the epitome of country-chic.



A wedding for every season

Widbrook Grange is an idyllic wedding venue, whatever the season.

Whether you're seeking the colours of autumn for your celebration, the cosiness of a winter wedding, the magic of a spring wedding or an enchanting summer ceremony, our staff are on hand to ensure the wedding of your dreams becomes a reality.



Your wedding, your way

Every wedding is unique and we pride ourselves on ensuring that yours is exactly as you envisioned it. You can choose one of the three wedding packages that we've created to make planning your special day as simple as possible, with the option to tailor and upgrade to suit. Or you can opt to build your own day from our range of bespoke options.

How it works


Opt for one of our wedding packages


We've used our knowledge of our venue plus our wedding expertise to design three perfect packages suitable for a range of budgets, party sizes and preferences.


Or

Design your own day

We'll sit with you and listen to your requirements to craft the wedding of your dreams.

Step 1  Select Exclusive Use or Non Exclusive Use venue hire
(pages 11 & 12)

Step 2  Select your food and drink package
(page 13)

Step 3  Select your optional extras
(page 18)

All weddings at Widbrook Grange include

Wedding planning co-ordinator | Dedicated manager on the day |

Master of ceremonies | White table linen | Personalised table menus |

Use of our grounds for photography | Cake knife for cake cutting | Easel for table plan*

*Table plan not included

Wedding packages – All Taken Care Of

Forget all the stress of planning your wedding and choose our All Taken Care Of package. From name cards and wedding cake, to flowers and DJ, leave it to Widbrook Grange to ensure your day is simply perfect, right down to the last detail.

Our All Taken Care Of package includes:

- ◆ Exclusive Use venue hire.
- ◆ Mulberry food and drink package for 40 guests.
- ◆ Evening buffet (five choices) for 40 guests.
- ◆ Two-tier wedding cake.
- ◆ Wedding flowers: seasonal bridal bouquet, two bridesmaid bouquets, four button holes, ceremony/top table arrangement, five table centrepieces.
- ◆ Disco.
- ◆ Wedding Suite for your wedding night.
- ◆ Wedding stationery (name cards, table plan).
- ◆ Any items from the special touches decor hire list (page 18).

| Prices (£) | High Season (Apr - Oct) | Low Season (Nov - Mar)* |
|-------------------|-------------------------|-------------------------|
| Saturday | 13,995 | 13,695 |
| Friday | 13,495 | 12,995 |
| Sunday - Thursday | 12,695 | 12,195 |

Extra guests can be added at a cost of £155 per person. All rooms at Widbrook Grange must be booked for this package, see page 19 for prices.

*23 - 31 December will be priced at High Season rates for this package.

Wedding packages – Vintage

Share your wedding day happiness with others with our less formal Vintage package. Whether you choose a savoury buffet or an afternoon tea, both options are perfect for sharing your special day with family and friends.

Our Vintage package includes:

- ◆ Non Exclusive Use venue hire.
- ◆ Option to add up to 40 extra guests.
- ◆ Prosecco drinks reception with three canapés per person.
- ◆ Afternoon tea or a two-course wedding buffet for 20 guests.
- ◆ Unlimited tea and coffee.
- ◆ Glass of wine or Prosecco during your meal and Prosecco for the toast.
- ◆ Pork baps for evening snack.
- ◆ Private use of our Manvers Suite Ceremony Room set up with cream Chiavari chairs, ivory sashes and cream carpet aisle runner, plus the use of our stereo system.
- ◆ Private use of The Kitchen Restaurant for your afternoon tea or wedding buffet until 18:00 (decorations/flowers not included).
- ◆ Private use of our Manvers Suite for your evening reception, including bar and garden until midnight (last orders/music off 23:00).
- ◆ Three double bedrooms and a Wedding Suite on your wedding night.

| Prices (£) | High Season (Apr - Oct & Dec) | Low Season (Nov, Jan - Mar) |
|-------------------|-------------------------------|-----------------------------|
| Saturday | - | 6,435 |
| Friday | - | 5,435 |
| Sunday - Thursday | 4,935 | 4,435 |

Package based on 20 guests. Extra day guests can be added for £122.50 per person (High Season and Low Season). Evening guests can be added for £16 per person.

Wedding packages – **Rustic Elopement**

Elopement weddings at Widbrook Grange are truly special, so we've put together a package that allows you to relax and enjoy your day with the one you love.

Our Rustic Elopement package includes:

- ◆ Non Exclusive Use venue hire.
- ◆ Private use of our Manvers Suite Ceremony Room for you and two witnesses.
- ◆ After-ceremony drink each.
- ◆ A bottle of house Champagne and chocolate-covered strawberries on arrival.
- ◆ Private use of our conservatory and lounge until 18:00 for a sparkling full afternoon tea.
- ◆ Wedding Suite for two nights with a three-course á la carte dinner on one evening.

| Prices (£) | High Season (Apr - Oct) | Low Season (Nov - Mar) |
|---------------------------|--------------------------------|-------------------------------|
| Saturday | - | - |
| Friday And Sunday | - | - |
| Monday - Wednesday | 1,795 | 1,595 |

Up to 10 extra guests can be added at a cost of £49 per person. Includes ceremony, drink reception and afternoon tea.

Venue hire – Exclusive Use

When you choose Exclusive Use venue hire, Widbrook Grange will be closed to public use for the day and you'll have private use of our entire hotel, its function rooms and grounds, with no daytime time restrictions. You must take all 19 rooms at Widbrook Grange when booking Exclusive Use venue hire. Please see page 20 for our special accommodation rates.

Exclusive Use venue hire includes

- ◆ Our Manvers Suite Ceremony Room set up with cream Chiavari chairs, ivory sashes and cream carpet aisle runner, plus the use of our stereo system.
- ◆ The Kitchen Restaurant set up for your wedding breakfast with tables, chairs and linen (decorations/flowers not included).
- ◆ Our Manvers Suite for your evening reception, including bar and garden, until 01:00 (last orders/music off at midnight).

| Prices (£) | High Season (Apr-Oct) | Low Season (Nov-Mar)* |
|-------------------|-----------------------|-----------------------|
| Saturday | 5,595 | 5,095 |
| Friday | 4,795 | 4,395 |
| Sunday - Thursday | 4,095 | 3,595 |

Exclusive Use is available from 13:00 on the day of your wedding till 11:00 the following day and rooms will be available from 15:00. The swimming pool and leisure club will still be available to our members.

*23 - 31 December is priced at High Season rates for both Non Exclusive and Exclusive Use venue hire.

Venue hire – Non Exclusive Use

With Non Exclusive Use, you'll have private use of our function rooms but the rest of the hotel will be open to the public, with some daytime time restrictions.

Non Exclusive Use venue hire includes:

- ◆ Private use of our Manvers Suite Ceremony Room set up with cream Chiavari chairs, ivory sashes and cream carpet aisle runner, plus use of our stereo system.
- ◆ Private use of The Kitchen Restaurant for your wedding breakfast until 18:00, fully set up with tables, chairs and linen (decorations/flowers not included).
- ◆ Private use of our Manvers Suite for your evening reception, including bar and garden, until midnight (last orders/music off at 23:00).
- ◆ Three double bedrooms and a Wedding Suite on your wedding night.

| Prices (£) | High Season (Apr-Oct) | Low Season (Nov-Mar)* |
|-------------------|-----------------------|-----------------------|
| Saturday | 4,795 | 4,495 |
| Friday | 3,995 | 3,495 |
| Sunday - Thursday | 2,995 | 2,495 |

If you'd like to book rooms for the night, please speak with our wedding co-ordinator. For prices, see page 20

*23 - 31 December is priced at High Season rates for both Non Exclusive and Exclusive Use venue hire.

Catering – Food and drink packages

We've crafted three food and drinks packages that are designed to complement your celebration, your preferences — and your budget.

Whether you're looking for something simple yet sophisticated or lavish and truly memorable, we offer a range of packages from which to choose to make your special day as original as you are. Our talented chefs can tailor menus to meet any allergy and/or dietary requirement. Please speak with our wedding co-ordinator.

| | Elderflower | Juniper | Mulberry |
|-------------------|---|---|--|
| | <i>For couples who appreciate a classic and elegant dining experience</i> | <i>For couples seeking a refined experience with a touch of indulgence throughout the day</i> | <i>For couples who love elevated dining and luxury extras for a truly standout celebration</i> |
| Drinks Reception | 1 glass Prosecco/Pimm's | 1 glass Prosecco/Pimm's | Choice: Signature Cocktail (1pp) Prosecco/Pimm's (2pp) |
| Canapés | x | x | 3 |
| Wedding Breakfast | 2 Course | 3 Course | 3 Course |
| Tea & Coffee | x | Yes | Yes |
| Wine With Meal | 1 Glass Wine | Half Bottle | Half Bottle |
| Toast Drink | Prosecco | Prosecco | Champagne |
| Price (£) | 100 | 114 | 135 |

To book any of our food and drinks packages, we require a minimum of 20 guests. Children's menus are available on request.

Sample menu – Wedding breakfast

Canapés

Choice of 3 canapés. If not included in package, cost is 13.50 per person.

Gin-cured salmon, sour cream sourdough, lemon balm GF*

Pork terrine, apple puree DF GF

Ratatouille, crème fraîche, micro fennel Ve* GF*

Smoked venison, brown bread crisp, caramelised shallot GF DF

Home-smoked duck breast, pickled fennel GF DF

Mini Yorkshire pudding, rare beef fillet, horseradish

Mini prawn cocktail, smoked paprika DF GF*

Balsamic, tomato, pesto on blini GF* Ve

Starters

Salad of smoked chicken breast, garlic crouton, chorizo sausage GF* DF

Ham hock terrine, celeriac remoulade, spiced apple puree GF DF

Gin-cured salmon, brown bread crisp, micro salad, lime & white radish dressing GF DF

Wild mushroom, caramelised shallot & Gruyère tart, spiced tomato relish V GF* DF*

Five-spice smoked duck breast, brioche crouton, sloe gin jam, caper salad GF* DF*

Salt-baked heritage beetroot, watercress, toasted pine nuts, spiced fig dressing Ve GF DF

Pan-roasted asparagus, white bean hummus, cress pesto Ve GF DF

All prices in £

V = Vegetarian Ve = Vegan Ve* = can be made Vegan GF = Gluten Free GF* = can be made Gluten Free

DF = Dairy Free DF* = can be made Dairy Free

Sample menu – **Wedding breakfast**

Mains

All accompanied by honey-roasted parsnips, carrots and seasonal vegetables Ve GF DF

Braised feather blade beef, truffled potato gratin, Yorkshire pudding, red wine jus GF* DF*

Roasted lamb, garlic and rosemary fondant potato, roast shallot jus GF DF*

Corn-fed chicken, creamed savoy cabbage, potato gratin, tarragon jus GF DF*

Pan-fried fillet of hake, sautéed new potatoes, chargrilled tomato, black garlic prawns, saffron sauce, lovage oil GF DF*

Pithivier of butternut squash, leek, spinach and thyme, creamed cauliflower leaves, sun-dried tomato sauce GF* Ve

Wild mushroom & spinach risotto, truffle, dressed rocket Ve GF DF*

Desserts

Apple & vanilla custard cream tart, vanilla ice cream GF*

Mixed berry & toasted hazelnut mess, raspberry meringue, berry compote GF Ve*

Salted caramel & chocolate tart, vanilla ice cream GF Ve*

Vanilla bean crème brûlée, lemon zest biscuit GF

Chocolate brownie, chocolate sauce, raspberry sorbet GF*

Traditional sticky toffee pudding, toffee sauce, vanilla ice cream

Raspberry & almond tart, vanilla ice cream GF Ve*

V = Vegetarian Ve = Vegan Ve* = can be made Vegan GF = Gluten Free GF* = can be made Gluten Free
DF = Dairy Free DF* = can be made Dairy Free

Sample menu – Vintage package

Afternoon Tea

Choice of 4 sandwich fillings

Wiltshire ham & English mustard
Brie & cranberry v
Roast beef & horseradish
Godminster cheddar & chutney v
Smoked salmon, cream cheese & chive
Cucumber & crème fraiche v
Avocado & watercress Ve

Choice of 4 sweets

Homemade fruit & traditional scones
with jam & Devonshire clotted cream GF Ve*
Lemon drizzle sponge cake
Strawberry sponge cake
Chocolate brownie GF*
Strawberry, lemon & mint choux
Chocolate & caramel cake
Chocolate tart GF DF* Ve*
Carrot cake GF
Selection of macarons

Two-course Lunch

Choice of 3

Honey-glazed Wiltshire ham
Cold roast chicken Caesar salad
Cold meat platter
Cheese platter v
Warm vegetable quiche v
Roast vegetable tartlets v
Chicken goujons

Choice of 4

Roasted new potatoes GF DFVe
English garden salad GF DFVe
Dressed tomato salad GF DFVe
Dressed pasta salad GF DFVe
Coleslaw GF DF* Ve*
Couscous salad v

Choice of 3

Chocolate brownie
Fresh strawberries & cream GFVe*
Carrot cake GF*Ve*
Profiteroles
Fresh fruit salad GF DFVe
Warm lemon cake
Berry mousse cake GF DFVe*

V = Vegetarian Ve = Vegan Ve* = can be made Vegan GF = Gluten Free GF* = can be made Gluten Free
DF = Dairy Free DF* = can be made Dairy Free

Sample menu – Evening food

Pork Baps

16.00 per person

Sliced Wiltshire pork roast GF DF

Baps (1 per person) Ve DF GF*

Homemade apple sauce Ve DF GF

Pork, sage & onion stuffing GF DF

Bbq

22.00 per person

(Exclusive Use weddings only)

Prime pork sausages GF*

Handmade beef burgers GF

Selection of buns GF*

Roasted new potatoes VVe GF

Traditional English salad VVe GF

Freshly cut coleslaw VVGN* GF

Wood Fired Pizza

2 choices 16.00 per person

(exclusive use weddings only)

Prosciutto & mozzarella

Goats cheese & mushroom VVe*

Pepperoni

BBQ chicken

Mediterranean artichokes, olives, red onions

Finger Buffet

5 choices 21.00; 7 choices 29.00

Vegetable samosas VVe*

Homemade sage & onion sausage rolls GF*

Crispy mozzarella sticks, red pepper sauce V GF*

Selection of freshly baked pizzas VVe*

Vegetable kofta, mint & yoghurt sauce VVe*

Grilled cocktail sausages GF* DF

Fresh breaded chicken goujons, salsa dip DF GF*

Tempura vegetable skewers GF* Ve

Duck spring rolls, hoisin sauce DF

Selection of crudités with dips GF* Ve*

Grazing Board

21.00 per person

Selection of cold cut Wiltshire meats
and charcuterie GF DF

Selection of local cheeses

Homemade bread & crackers GF*

Freshly cut crudités with dips V GF Ve*

Grilled cocktail sausages GF*

Home-cooked tortillas & salsa Ve

All prices in £

V = Vegetarian Ve = Vegan Ve* = can be made Vegan GF = Gluten Free GF* = can be made Gluten Free

DF = Dairy Free DF* = can be made Dairy Free

Special touches – and extras

Choose from our list of special touches and extras to tailor your perfect wedding day.

Food & Drink Extras

Bucket of beer (for 20) – 115
Champagne for toast (upgrade) – 6.50pp
Glass of Prosecco – 9.00pp
Extra reception drink – 9.00pp
Hot chocolate station – 4.50pp
Signature cocktail – 16.00pp
Tea & coffee – 4.00pp

Finishing Touches

Disco – 575
Flower package – 1,000
Name cards – 2.50 ea
Printed A2 seating plan – 195
Designer menus (min 10) – 14.00 per design
Wedding Cake:
 2-tier – 430
 3-tier – 530

Decor Hire

3 vintage books for table centre – 8.00 ea
Confetti crate/basket holder – 9.50
Garden games – 35.00
Hessian table runner – 8.00 ea
Jam jar tea light holders – 6.00 ea
Light-up gin bottle – 7.00 ea
Log cake base – 15.00
Log slice table centre pieces – 7.00 ea
Log table numbers – 2.00 ea
Milk churn for flowers (flowers not included)
– 28.00
Order of the day peg board – 10.00
Vintage blue postbox – 25.00
Vintage suitcase for cards – 12.00

All prices in £

Accommodation map



Accommodation prices

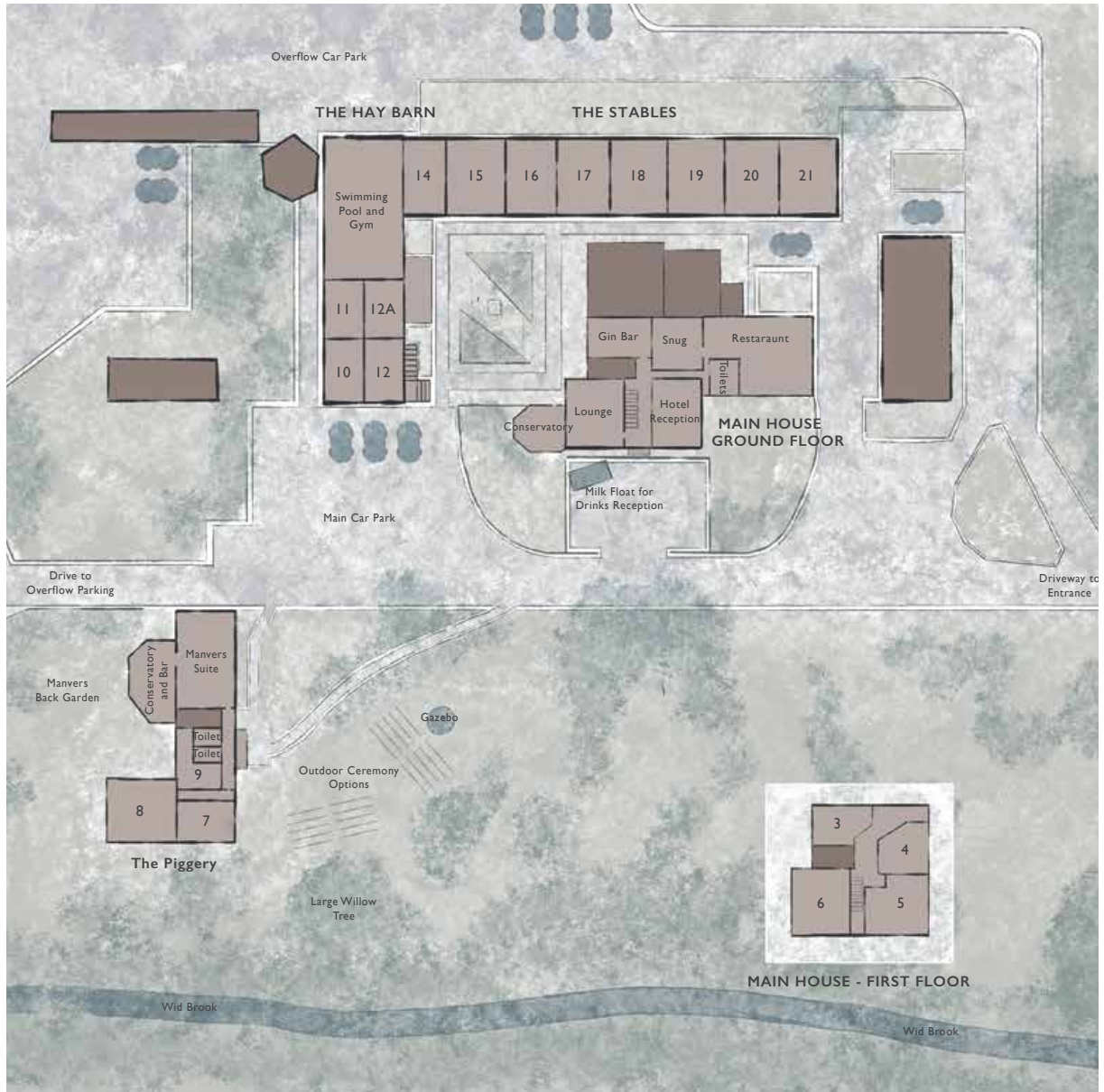
High Season

| Prices (£) | Saturday | Friday | Sunday - Thursday |
|-------------------------|---------------|---------------|-------------------|
| Wedding Suite (1) | Complimentary | Complimentary | Complimentary |
| Super Deluxe Double (2) | 280 | 250 | 230 |
| Junior Suite (1) | 280 | 250 | 230 |
| Deluxe Double (7) | 230 | 210 | 190 |
| Classic (7) | 205 | 185 | 165 |
| Cosy Double (1) | 175 | 155 | 135 |
| Total for all 19 Rooms | 4,060 | 3,649 | 3,310 |

Low Season

| Prices (£) | Saturday | Friday | Sunday - Thursday |
|-------------------------|---------------|---------------|-------------------|
| Wedding Suite (1) | Complimentary | Complimentary | Complimentary |
| Super Deluxe Double (2) | 220 | 200 | 200 |
| Junior Suite (1) | 220 | 200 | 200 |
| Deluxe Double (7) | 180 | 160 | 155 |
| Classic (7) | 155 | 135 | 130 |
| Cosy Double (1) | 130 | 110 | 105 |
| Total for all 19 Rooms | 3,155 | 2,775 | 2,700 |

Site map





WIDBROOK

GRANGE

Trowbridge Road
Bradford on Avon
BA15 1UH

01225 864750

events@widbrookgrange.co.uk

widbrookgrange.co.uk



[@widbrookgrange](https://www.facebook.com/widbrookgrange)



[@widbrook.grange](https://www.instagram.com/widbrook.grange)

Thank you to Ryan Gould Photography, Amber Louise Photography and Jacob Malinski Photography for the use of their images in this brochure. For more information, please speak with our wedding coordinator.