

A photograph of a two-story stone house with a garden. The house has a light-colored stone facade and several windows, some with white frames. There are three dormer windows on the roof. The garden is lush with green plants and flowers, including pink roses. A green vintage car is parked in the foreground on the left. The sky is blue with some clouds.

Weddings

WIDBROOK
GRANGE



Perfect fusion of rustic luxury...

An 18th century Georgian model farm with an enchanting Grade 2 listed farmhouse embodying its rustic roots. On the southern most edge of the Cotswolds in the stunning Wiltshire town of Bradford on Avon amidst 11 acres of private estate, Widbrook Grange makes an ideal venue to host your special day.







Photo by Venetia Norrington



Your wedding, your way...

Each wedding at Widbrook Grange is special and no two weddings are the same. Our team is on hand to help make your dream wedding come true. Whether you desire an intimate occasion or a celebration for 60, you are spoilt for choice when saying 'I do'.



Photo by Siobhan Amy





Photo by KP Photo



Photo by Danny T Photography



Photo by Danny T Photography



Photo by Danny T Photography



Photo by KP Photo



Photo by Amber-Louise



Photo by Amber-Louise



Photo by Scott Rowland





Photo by Pickin Images



Photo by Louisa Jane



Photo by Siobhan Amy





Photo by Louise Jane



Photo by First Light Photography



Photo by KP Photo



Photo by Siobhan Amy



Photo by Ryan Goold





*Nothing brings people
together like good food...*

Food is one of the most memorable elements of a wedding, so it's important to get it right. You and your guests are in very safe hands at Widbrook Grange. From melt-in-the-mouth canapés and gourmet wedding breakfasts to tantalising and appetising snacks, there is something for everyone. Our food is made using the freshest local ingredients and can be tailored to reflect your taste.







Host your guests in true farmhouse style...

Each of our 19 individually designed bedrooms is adorned with relaxing palettes, influenced by the Cotswolds countryside and ready for any special occasion.







Photo by Matt Fox Photography



Photo by Venetia Norrington



Photo by Louise Jane



Photo by Ryan Goold



Photo by Louisa Jane



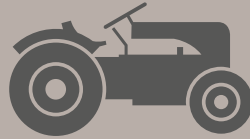
Photo by Louisa Jane



Photo by Siobhan Amy



Photo by Amber Louise



WIDBROOK

GRANGE

PACKAGES & MENU
2027

Congratulations! We are delighted that you are considering Widbrook Grange for your special day. Our Grade 2-listed farmhouse has been lovingly restored to embody its rustic roots.

Our converted barn ceremony room is licensed to hold wedding ceremonies for up to 60 people and your wedding breakfast will be served in our Kitchen Restaurant with an impressive gin bar in next room. We can host evening receptions for up to 80 people and can accommodate up to 50 guests in our 19 individually designed bedrooms.

Each wedding is unique and we pride ourselves on ensuring that yours is just that. Whether you choose Exclusive or Non Exclusive use, we have designed three inclusive wedding packages to help making planning as simple as possible. These can be upgraded or tailored to your exact requirements.

Note: Children under 12 eat from the children's menu.

We are delighted to be a dog friendly venue.

Please note that the prices in this brochure are for 2027. Pricing details for other years are available on our website at www.widbrookgrange.co.uk/weddings/brochure. Or simply scan the QR code below.



Non Exclusive Venue Hire

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

Prices	High Season (Apr-Oct)	Low Season (Nov-Mar)
Saturday	3,795	3,295
Friday	3,295	2,795
Sunday - Thursday	2,795	2,295

If an evening party is not required, overnight accommodation would not be necessary. Please enquire for price. Please note: 23rd-31st December will be priced at High Season rates for both non exclusive and exclusive venue hire.

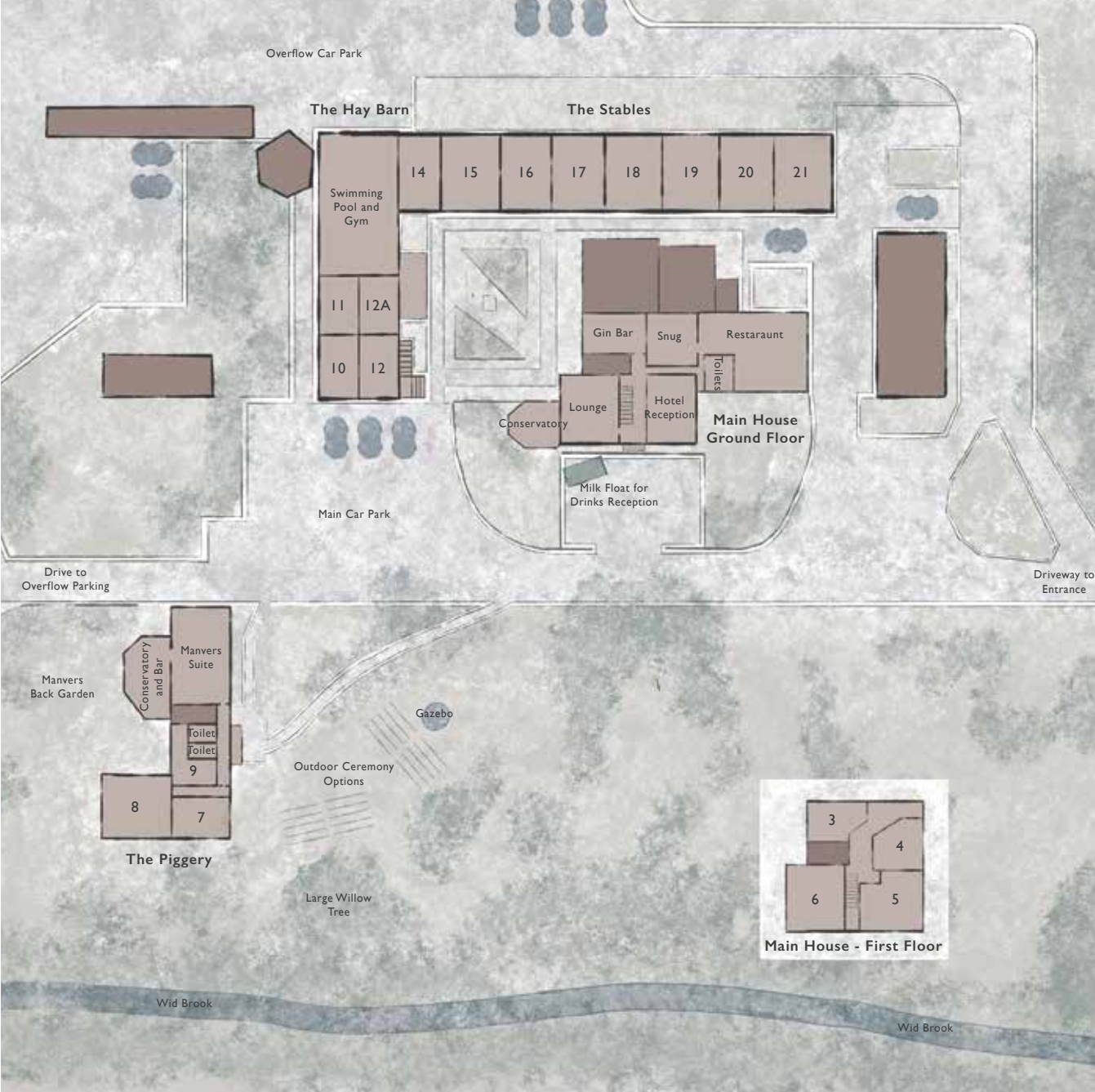
Exclusive Venue Hire

- Private use of Widbrook Grange in its entirety with all function rooms, no daytime time restrictions.
- Private use of our Manvers Suite Ceremony Room, including set up with cream Chiavari chairs, ivory sashes, cream carpet aisle runner, use of stereo system.
- Private use of our restaurant for the wedding breakfast with tables, chairs, linen fully set up (decorations/flowers not included).
- Private use of Manvers Suite for evening reception, including bar and garden until 01:00 (last orders/music off midnight)

Prices	High Season (Apr-Oct)	Low Season (Nov-Mar)
Saturday	4,895	4,395
Friday	4,195	3,695
Sunday - Thursday	3,395	2,895

You are required to take all 19 rooms when booking Exclusive Venue Hire. Exclusive use is available from 13:00 till 11:00 the following day and rooms remain available from 15:00. Please note: The swimming pool and leisure club will still be available to our members.

Site plan



Accommodation map



Accommodation

High season

Prices	Saturday	Friday	Sunday - Thursday
Bridal Suite (1)	Complimentary	Complimentary	Complimentary
Super Deluxe Double (2)	260	240	220
Junior Suite (1)	260	240	220
Deluxe Double (7)	220	200	180
Classic (7)	195	175	155
Cosy Double (1)	165	145	125
Total for all 19 rooms	3,850	3,490	3,130

Low season

Prices	Saturday	Friday	Sunday - Thursday
Bridal Suite (1)	Complimentary	Complimentary	Complimentary
Super Deluxe Double (2)	215	195	190
Junior Suite (1)	215	195	190
Deluxe Double (7)	175	155	150
Classic (7)	150	130	125
Cosy Double (1)	125	105	100
Total for all 19 rooms	3,045	2,685	2,595

Packages...

At Widbrook Grange, gin is our speciality. Using the botanicals that make them unique as inspiration, we have crafted 3 packages from which to choose from to make your memorable day as original as you are.

- All packages include the following:
- Wedding co-ordinator to assist with planning
 - Dedicated manager to assist on the day
 - Master of ceremonies

- White table linen, table cloths & napkins
 - Personalised table menus
 - Easel for table plan (table plan not included)
 - Cake knife for cake cutting

Package Inclusions	Elderflower	Juniper	Mulberry
Drinks reception	I glass Prosecco/Pimm's	I 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	I Glass Wine	Half Bottle	Half Bottle
Toast Drink	Prosecco	Prosecco	Champagne
Price	95	109	129

Minimum of 20 guests to book any of these packages.

All taken care of...

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

Package includes;

- Exclusive venue hire
- Dedicated manager to assist on the day
- Master of ceremonies
- White table linen, table cloths & napkins
- Personalised table menus
- Easel for table plan
- Cake knife for cake cutting
- 2 tier wedding cake
- Wedding flowers: seasonal bridal bouquet, 2 bridesmaid bouquets, 4 button holes, ceremony/top table arrangement, 5 table centre pieces
- Disco
- Mulberry package for 40 guests
- Evening Buffet (5 choices) for 40 guests
- Wedding stationery (name cards, table plan)
- Any special touches decor items

Prices	High Season (Apr - Oct)	Low Season (Nov - Mar)
Saturday	13,215	12,715
Friday	12,515	12,015
Sunday - Thursday	11,715	11,215

Extra guests can be added at a cost of £150 per person. All rooms would need to be booked to take advantage of this special offer. Please note: 23rd-31st December will be priced at High Season rates for this package.

Vintage package

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.

Package includes:

- Prosecco drinks reception
- 3 canapes per person
- Afternoon tea or 2 course wedding buffet for 20 guests
- Unlimited tea and coffee
- Glass of wine or prosecco during your meal
- Prosecco for the toast
- Pork Baps for evening snack
- Non exclusive venue hire

Prices	High Season (Apr - Oct & Dec)	Low Season (Nov, Jan - Mar)
Saturday	-	5,155
Friday	-	4,955
Sunday - Thursday	5,155	4,755

Package based on 20 guests. Extra day guests can be added at a rate of £118 (Apr - Oct & Dec), £118 (Nov, Jan - Mar) per person. Evening guests can be added at a rate of £15.00 per person.

*Non-exclusive venue hire includes: Private use of our Manvers Suite Ceremony Room, including set up with cream Chiavari chairs, ivory sashes, cream carpet aisle runner, use of stereo system. Private use of our restaurant for the wedding breakfast until 18:00 with tables, chairs, linen fully set up (decorations/flowers not included). Private use of Manvers Suite for evening reception, including bar & garden until midnight (last orders/music off 23:00). 3 double bedrooms and a Bridal Suite on night of wedding.

Rustic Elopement package

Elopement weddings at Widbrook Grange are truly special. We love an intimate wedding and have created a special package to allow you to relax and enjoy your day.

Package includes:

- Private use of our Manvers Suite ceremony room to include 2 witnesses
- After-ceremony drink each
- Private use of conservatory and lounge for a sparkling full afternoon tea until 18:00
- Bridal Suite for 2 nights with 3 course á la carte dinner on one evening
- A bottle of house Champagne and chocolate covered strawberries on arrival
- Use of the grounds for photography

2027 Elopement Package (2 guests) Prices

Prices	High Season (Apr- Oct)	Low Season (Nov - Mar)
Saturday	-	-
Friday and Sunday	-	-
Monday - Wednesday	1,625	1,425

Up to 10 extra guests may join you at a cost of £49.00 per person (Ceremony, drink reception & afternoon tea).

Wedding breakfast sample menu

Canapés

Choice of 3 canapés. If not included in package, cost is 13.00 per person.

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

Pork terrine, apple puree DF GF

Ratatouille, crème fraîche, micro fennel VGN* 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* VGN

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 VGN GF DF

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

Mains

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* VGN

Wild mushroom and spinach risotto, truffle, dressed rocket VGN GF DF*

All main courses are accompanied by honey roasted parsnip, carrots and seasonal vegetables VGN GF DF

Desserts

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

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

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

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 GFVGN*

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

Evening sample menus

Pork baps

15.00 per person

Sliced Wiltshire pork roast GF DF

Baps (1 per person) VGN DF GF*

Homemade apple sauce VGN 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 VVGN GF

Traditional English salad VVGN GF

Freshly cut coleslaw VVGN* GF

Wood-fired pizza

2 choices 16.00 per person

(exclusive use weddings only)

Prosciutto & mozzarella

Goats cheese & mushroom VVGN*

Pepperoni

BBQ chicken

Mediterranean artichokes, olives, red onions

Finger buffet

5 choices 20.50; 7 choices 27.50

Vegetable samosas VVGN*

Homemade sage and onion sausage rolls GF*

Crispy mozzarella sticks, red pepper sauce V GF*

Selection of freshly baked pizzas VVGN*

Vegetable kofta, mint & yoghurt sauce VVGN*

Grilled cocktail sausages GF* DF

Fresh breaded chicken goujons, salsa dip DF GF*

Tempura vegetable skewers GF* VGN

Duck spring rolls, hoisin sauce DF

Selection of crudités with dips GF* VGN*

Grazing board

20.50 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 VGN*

Grilled cocktail sausages GF*

Home-cooked tortillas & salsa VGN

V = Vegetarian VGN = Vegan VGN* = can be made Vegan

GF = Gluten Free GF* = can be made Gluten Free

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

Vintage package sample menu

Afternoon tea menu

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

(Choice of 4)

Homemade fruit & traditional scones
Jam, Devonshire clotted cream GF VGN*
Lemon drizzle
Strawberry sponge cake
Chocolate brownie GF*
Strawberry, lemon & mint choux
Chocolate & caramel cake
Chocolate tart GF DF* VGN*
Carrot cake GF
Selection of Macarons

(Choice of 4)

Two course lunch menu

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 3)

Roasted new potatoes GF DFVGN
English garden salad GF DFVGN
Dressed tomato salad GF DFVGN
Dressed pasta salad GF DFVGN
Coleslaw GF DF* VGN*
Cous cous salad v

(Choice of 4)

Chocolate brownie
Fresh strawberries & cream GFVGN*
Carrot cake GF*VGN*
Profiteroles
Fresh fruit salad GF DFVGN
Warm lemon cake
Berry mousse cake GF DFVGN*

(Choice of 3)

Special touches

We have worked hard with our partners to offer you the following items to hire or purchase at very competitive prices, to help make your wedding day extra special.

Food & drink extras

- Bucket of beer (20) - 110.00pp
- Champagne for toast (upgrade) - 6.00
- Extra reception drink - 8.50pp
- Hot chocolate station - 4.50pp
- Signature cocktail - 17.00pp

Finishing touches

- Disco - 555
- Flower package - 950
- Stationery - Name cards - 2.50 ea
- Stationery - Seating plan - 195
- Stationery - Designer menus - 14.00 ea
- Wedding Cake - 2 tier - 390
- Wedding Cake - 3 tier - 490

Decor hire

- 3 vintage books for table centre - 8 ea
- Confetti crate/basket holder - 9.50
- Garden games - 32
- Hessian table runner - 8 ea
- Jam jar tea light holders - 6 ea
- Light-up gin bottle - 7 ea
- Log cake base - 12
- Log slice table centre pieces - 6 ea
- Log table numbers - 2 ea
- Milk churn - 27
- Vintage blue postbox - 22
- Vintage suitcase for cards - 12



WIDBROOK

GRANGE

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