

A photograph of a two-story stone building, likely a wedding venue, with a garden in the foreground. The building has a light-colored stone facade and several windows. A green tractor is visible on the left side of the image. The sky is blue with some clouds. The text "Weddings" is written in a large, white, cursive font across the middle of the image.

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.







Your wedding, your way...

Each wedding at Widbrook Grange is special and no two weddings are the same. Our team are 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 Siobhan Amy



Photo by Veneria Norrington







Photo by First Light Photography



Photo by KP Photo



Photo by Siobhan Amy



Photo by Ryan Goold







Photo by Nicky Hill



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.





Photo by Pickin Images



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 Louisa Jane



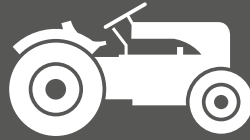
Photo by Louisa Jane



Photo by Siobhan Amy



Photo by Amber Louise



WIDBROOK

GRANGE

PACKAGES & MENU
2025

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 it's rustic roots.

Our converted barn ceremony room is licensed to hold wedding ceremonies for up to 60 people and your wedding breakfast will served in our Kitchen restaurant with its impressive gin bar. 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.

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 6pm with tables, chairs, linen fully set up (decorations/flowers not included).
- Private use of Manvers Suite for evening reception, including bar & garden until 12am (last orders/music off 11pm)
- 3 double bedrooms and a Bridal Suite on night of wedding.

Prices	High Season (Apr - Oct & Dec)	Low Season (Nov, Jan - Mar)
Saturday	2995	2495
Friday	2795	2295
Sunday - Thursday	2495	1995

If an evening party is not required, overnight accommodation would not be necessary. Please enquire for price.

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 & garden until 1am (last orders/music off 12am)

Prices	High Season (Apr - Oct & Dec)	Low Season (Nov, Jan - Mar)
Saturday	4295	3395
Friday	3595	2995
Sunday - Thursday	3095	2595

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.

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	1 glass Prosecco/Pimms	1 glass Prosecco/Pimms	Choice: Signature Cocktail (1pp) Prosecco/Pimms (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	85	99	119

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 the following:

- 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 choice) for 40 guests
- Wedding stationary (name cards, table plan)
- Any special touches decor items

Prices	High Season (Apr - Oct & Dec)	Low Season (Nov, Jan - Mar)
Saturday	11995	11095
Friday	11295	10695
Sunday - Thursday	10795	10295

Extra guests can be added at a cost of £139.50 per person. All rooms would need to be booked to take advantage of this special.

Vintage package

Romance is the icing but love is the cake. Make your special day cakealicious with a full afternoon tea including sandwiches, scones and CAKE!

- Package includes the following:
- Non-exclusive venue hire*
 - Dedicated manager to assist on the day
 - Master of ceremonies
 - White table linen, table cloths & napkins
 - Easel for table plan
 - Cake knife for cake cutting
 - All cutlery, crockery & glassware

- Hotel postbox/suitcase for cards
 - Prosecco drinks reception (1pp)
 - 3 Canapés per person
 - Full Afternoon Tea for 20
 - Unlimited Tea & Coffee
 - Half a bottle of Prosecco per person
 - Prosecco for the toast
 - Pork baps for evening snack

Sample Menu

Wiltshire ham & English mustard		Lemon drizzle
Brie & cranberry v		Strawberry sponge cake
Roast beef & horseradish		Chocolate brownie GF*
Godminster cheddar & chutney v	Homemade fruit & traditional scones	Strawberry, lemon & mint choux
Smoked salmon, cream cheese & chive	Jam, Devonshire clotted cream GF*VGN*	Chocolate & caramel cake
Cucumber& crème fraiche v		Chocolate tart VGN GF DF
Avocado & watercress VGN		Carrot cake GF
		Selection of Macarons
(Choice of 4)		(Choice of 4)

Prices	High Season (Apr - Oct & Dec)	Low Season (Nov, Jan - Mar)
Saturday	-	4475
Friday	-	4275
Sunday - Thursday	4475	3975

Package based on 20 guests. Extra day guests can be added at a rate of £99 per person. Evening guests can be added at a rate of £14.50 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 6pm with tables, chairs, linen fully set up (decorations/flowers not included). Private use of Manvers Suite for evening reception, including bar & garden until 12am (last orders/music off 11pm). 3 double bedrooms and a Bridal Suite on night of wedding.

Rustic package

The best way to multiply your happiness is to share it with others. Choose something less formal, with our rustic package that goes back to the roots of family and sharing.

- Package includes the following:
- Non-exclusive venue hire*
 - Dedicated manager to assist on the day
 - Master of ceremonies
 - White table linen, table cloths & napkins
 - Easel for table plan
 - Cake knife for cake cutting

- All cutlery, crockery & glassware
 - Hotel postbox/suitcase for cards
 - Cava drinks reception (1 per person)
 - 2 Course wedding buffet for 20
 - Glass of wine per person
 - Prosecco for the toast
 - Pork baps for evening snack

Sample Menu

Honey glazed Wiltshire ham	Roasted new potatoes GF DFVGN	Chocolate Brownie
Cold roast chicken Caesar salad	English garden salad GF DFVGN	Fresh strawberries & cream GFVGN*
Cold meat platter	Dressed tomato salad GF DFVGN	Carrot cake GF*VGN*
Cheese platter v	Dressed pasta salad GF DFVGN	Profiteroles
Warm vegetable quiche v	Coleslaw GF DF* VGN*	Fresh fruit salad GF DFVGN
Roast vegetable tartlets v	Cous cous salad GF DFVGN	Warm lemon cake
Chicken goujons		Berry mouse cake GF DFVGN*
(Choice of 3)	(Choice of 4)	(Choice of 3)

Prices	High Season (Apr - Oct & Dec)	Low Season (Nov, Jan - Mar)
Saturday	-	4075
Friday	-	3875
Sunday - Thursday	4075	3575

Package based on 20 guests. Extra day guests can be added at a rate of £79 per person. Evening guests can be added at a rate of £14.50 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 6pm with tables, chairs, linen fully set up (decorations/flowers not included). Private use of Manvers Suite for evening reception, including bar & garden until 12am (last orders/music off 11pm). 3 double bedrooms and a Bridal Suite on night of wedding.

Wedding breakfast sample menu

Canapés

Choice of 3 canapés. If not included in package, cost is 11.00 per person

Gin cured salmon, sour cream sour-dough, 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 smoke 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 & rosemary fondant potato, roast shallot jus GF DF*

Cornfed 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 & 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 & 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 GF 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

Evening sample menus

Pork baps

14.50 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

19.50 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 19.50 - 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

19.50 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

Olives

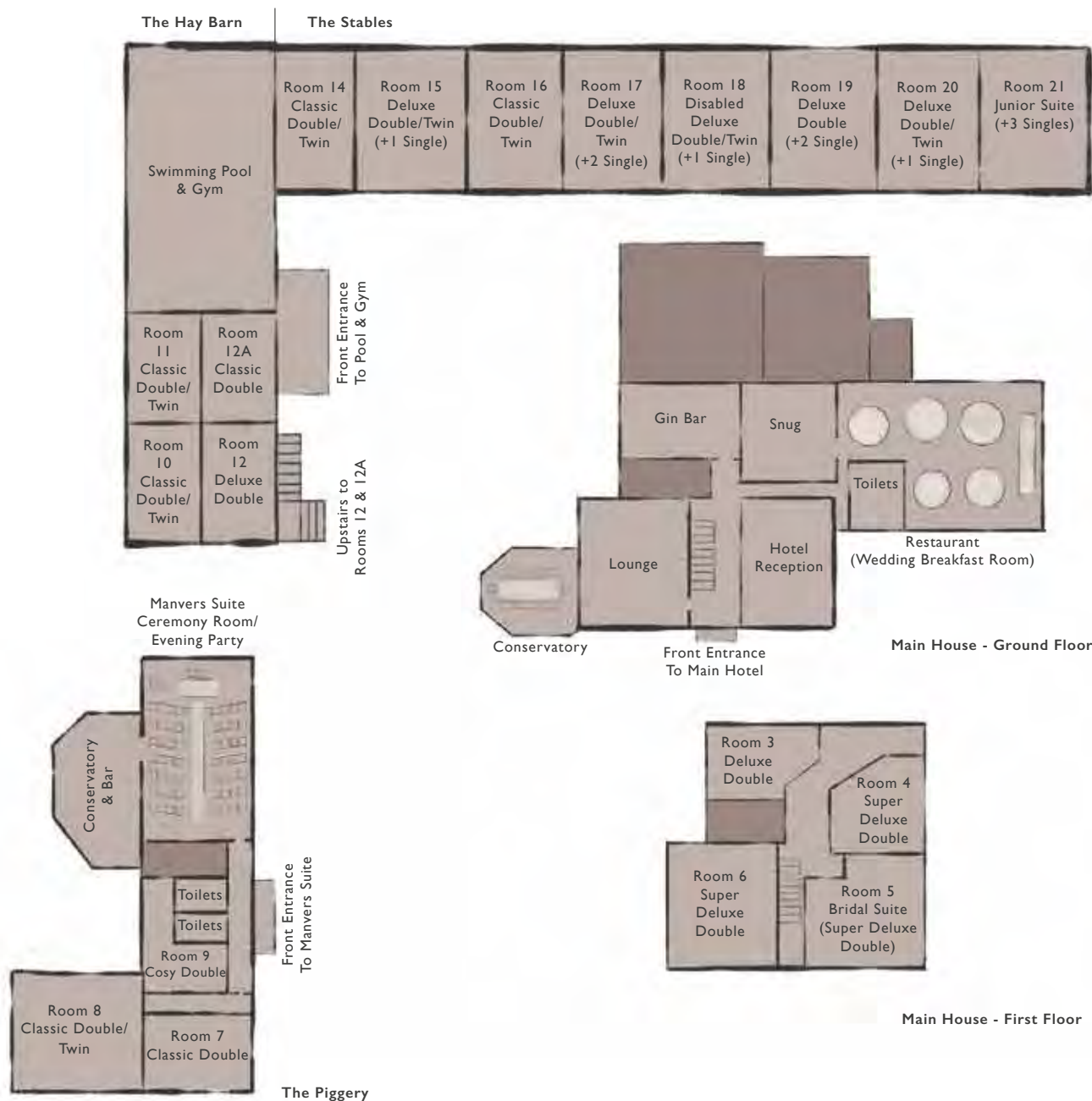
V = Vegetarian VGN = Vegan VGN* = can be made Vegan GF = Gluten Free

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

Site plan



Accommodation map



Accommodation

High season

Prices	Saturday	Friday	Sunday - Thursday
Bridal Suite (1)	Complimentary	Complimentary	Complimentary
Super Deluxe Double (2)	250	230	210
Junior Suite (1)	250	230	210
Deluxe Double (7)	210	190	170
Classic (7)	185	165	145
Cosy Double (1)	155	135	115
Total for all 19 rooms	3670	3310	2950

Low season

Prices	Saturday	Friday	Sunday - Thursday
Bridal Suite (1)	Complimentary	Complimentary	Complimentary
Super Deluxe Double (2)	205	185	180
Junior Suite (1)	205	185	180
Deluxe Double (7)	165	145	140
Classic (7)	140	120	115
Cosy Double (1)	110	90	85
Total for all 19 rooms	2860	2500	2410

Special touches

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

Food & drink extras

- Bucket of beer (20) - 98
- Champagne for toast (upgrade) - 4.50
- Cheeseboard course - 12.50
- Extra reception drink - 7.50pp
- Hot Chocolate Station - 4.50pp
- Signature cocktail - 14.50pp

Finishing touches

- Disco - 495
- Flower package - 850
- Stationary - Name Cards - 2.50 ea
- Stationary - Seating Plan - 195
- Stationary - Designer Menus - 7.90 ea
- Wedding Cake - 2 Tier - 350
- Wedding Cake - 3 Tier - 450

Decor hire

- 3 vintage books for table centre - 6 ea
- Confetti crate/basket holder - 7.50
- Garden games - 30
- Hessian table runner - 6 ea
- Jam jar tea light holders - 5 ea
- Light up gin bottle - 5 ea
- Log cake base - 10
- Log slice table centre pieces - 4 ea
- Log table numbers - 1.50 ea
- Milk churn - 25
- Photo wall pallet with pegs - 10 ea
- Trough - 8 ea
- Vintage blue postbox - 20
- Vintage bottles - 1 ea
- Vintage suitcase for cards - 12
- Vintage wooden crates - 8 ea



WIDBROOK

GRANGE

Trowbridge Road
Bradford on Avon
BA15 1UH

01225 864750

events@widbrookgrange.co.uk

www.widbrookgrange.co.uk