

WEDDING RECEPTIONS CIVIL CEREMONIES



CONGRATULATIONS!

Congratulations on your Engagement, and thank you for your interest in The Walnut Tree Inn as the venue for your Big Day!

We offer a complete ceremony and function service, with dedicated managers to ensure your special day runs smoothly.

Having discussed your requirements, the Walnut Tree Inn will provisionally hold the date you've requested for seven days. If you wish to hold the ceremony at the Walnut Tree, this is the time to check availability with the registrar.

To confirm your booking, we will require a £600.00 (non-refundable or transferable) deposit, along with a signed copy of our terms and conditions of business.

A complimentary guest bedroom with full English breakfast is included for couples booking both a wedding breakfast and an evening reception with food.

Closer to the big day

Six weeks before the wedding date, we will arrange an appointment to discuss final details and any other special requirements you may have.

Two weeks before the happy day we will need to complete the arrangements, so final numbers and any last details will need to be finalised along with final payment.

Room Hire Charges

Ellington Suite for your wedding breakfast and evening reception £500 with Ceremony for up to 100 guests in the same room £800

Separate smaller Ceremony Room for up to 55 guests £350 (not available on Sundays)

Please note: for events that do not have both a wedding breakfast and an evening reception with food there is a £150 administration surcharge.

Personalising your ceremony

There are a number of ways you can personalise your ceremony including live or recorded music and floral decorations, and we are happy to accommodate your wishes. We want to help make your wedding day perfect. We have the facility to play your chosen music from an iPhone, iPad or similar .mp3 player via a 3.5mm headphone socket.

You can include readings of poetry or prose either by one of your guests, yourselves or the superintendent registrar. You can also write your own marriage vows, in addition to the legal marriage declarations.

For further information please contact the registrar's office or visit: www.yourdaynorthants.com

Discounts available*

Friday, Sunday 10%

Monday-Thursday 15%

*Food and function room hire only, does not apply for intimate weddings

PLEASE NOTE: Prices in this brochure cover events held between April 1 2024-March 31 2025



CANAPÉS

CANAPÉ MENU £8.30pp

For a minimum of 20 guests with 4 items per person, (additional items at £2.20 per item per head)

Proscuitto and asparagus (GF)

Vodka marinated spicy cherry tomato with cream cheese on celery (V)

Mini gem lettuce with coronation chicken (GF)

Chorizo sausage with fig (served on a skewer)

Mushroom and Stilton vol au vont (V)

Prawn with a light lime and chilli mayo vol au vont

Lamb kofta with cucumber (served on a skewer) (GF)

Gazpacho shots (Vg) (GF)

Tropical fruit kebab (Vg) (GF)

Cherry tomato, mozzarella and basil tartlets (V)

Crudites with sour cream and tomato salsa (V) (GF)

Hoi-sin duck pancake with cucumber and spring onion



Presented on crostini:

Chef's coarse paté with apricots and walnuts
Roasted red pepper and anchovy
Carpaccio of beef with horseradish cream
Smoked salmon with dill crème fraiche
Sun-dried tomato tapenade with green olive (V)
Avocado and tomato salsa (V)
Goat's cheese with red onion marmalade (V)



WEDDING MENUS

The suggested menu selections are based on popular choices covering all age groups. However, if you would like something different or more adventurous, our chefs would be happy to discuss further options with you. Choose ONE ITEM from each course to make up your wedding breakfast meal.

If you wish to choose more than one item per course (apart from a vegetarian or dietary option) a £3.00 surcharge per person will be added. If you have any guests with a food intolerance or allergy please advise us and we will do our utmost to cater for their needs.

WEDDING BREAKFAST MENU £39.50PP

To Start

Served with a selection of bread rolls (GFO) except chicken liver parfait

Roasted tomato and red pepper soup with basil oil (Vg) (GF)

Mozarella, vine ripened plum tomato and basil salad with aged balsamic dressing (V) (GF)

Pickled beetroot, candied walnut and feta cheese salad (V) (GF)

Chicken liver parfait, red onion marmalade and toasted sourdough bread

Cold water prawn cocktail, crispy leaf salad and Thousand Island dressing (GF)

Main Course

Served with a selection of seasonal vegetables and potatoes

Roast breast of corn-fed chicken with juniper and thyme gravy
Roast topside of beef with Yorkhire pudding and rich gravy
Poached salmon suprème with a caper and herb butter sauce (GF)
Mediterranean vegetable roulade with chickpea relish (Vg) (GF)

Wild mushroom, spinach and cream cheese Wellington with a Madeira and tarragon cream (V)

To Finish

Fresh fruit salad (Vg) (GF)

Lemon posset, raspberries and shortbread (V)

Treacle tart with chantilly cream (V)

Flourless dark chocolate cake, crème fraîche and lime sorbet with a pistachio crumb (V) (GF)

Apple crumble cheesecake, vanilla ice cream and a toffee sauce

A selection of English and Continental cheeses with biscuits, grapes and celery (V) (GFO)



CHILDREN'S MENU £13.00PP

Main Course

Chicken fillets in breadcrumbs and fries with peas or beans

- or -

Small portion of adult main course

To Finish

Ice Cream



Wedding Menus

CARVED BUFFET £43.50PP

(minimum 40 guests)

Whole dressed salmon (GF)

garnished with mixed shellfish, served with a lemon and dill mayonnaise

Honey and mustard glazed ham (GF)

Roast loin of pork (GF)

Roast topside of beef

Baby spinach and cream cheese roulade (V)

with a roasted red pepper coulis



Hot buttered new potatoes



Chef's selection of salads:

Green salad

Sliced tomato, cucumber and red onion salad

Coleslaw

Potato or Mediterranean vegetable pasta salad (choose one)

All served with a selection of dressings, dips and sauces

To Finish

(Choose one)

Fresh fruit salad (Vg) (GF)

Lemon posset, raspberries and shortbread (v)

Treacle tart with chantilly cream (V)

Flourless dark chocolate cake, crème fraîche and lime sorbet with a pistachio crumb (V) (GF) Apple crumble cheesecake, vanilla ice cream and a toffee sauce

A selection of English and Continental cheeses with biscuits, grapes and celery (V) (GFO)



Coffee or tea with truffles



EVENING MENUS

Suitable for the evening part of a wedding function, to give the evening guests something to eat and possibly a further nibble for those guests that have already dined.

FINGER BUFFET 1* £14.90PP

A variety of filled sandwiches:

Honey roast ham and mustard mayo

Mature cheddar cheese and pickle (V)

Egg mayonnaise (V)

Broccoli and stilton quiche with toasted almonds (v)

Chorizo sausage rolls

Coronation chicken bruschettas

Breaded king prawns with lemon mayo

Potato wedges with sour cream and chive dip (V)

FINGER BUFFET 2* £16.40PP

A variety of filled sandwiches:

Honey roast ham and mustard mayo

Mature cheddar cheese and pickle (V)

Egg mayonnaise (V)

Breaded king prawns with lemon mayo

Vine ripened cherry tomato, caramelised red onion and brie tartlets (v)

Mini Yorkshire puddings with beef and horseradish cream

Potato wedges with sour cream and chive dip (V)

Tapenade and goat's cheese bruschettas

Chorizo sausage rolls

BACON BUTTY & WEDGES £6.90PP

Smoked prime bacon in wholemeal and white rolls Cajun spiced wedges (Vg)

Dips

(Vegetarian and Vegan option:

Vegan sausages)

BARBECUE £16.00PP

(minimum 40 guests)

Per guest:

Butcher's sausage

Beefburger

Half chicken breast (GF)

Caramelised Onions

Wholemeal and white rolls (GFO)

Dips and dressings

Choice of three salads (GF) from:

Potato salad (V)

Coleslaw (V)

Mixed leaf salad (Vg)

Spicy rice salad (Vg)

Roasted Mediterranean vegetable pasta salad

with basil pesto

HOG ROAST £16.00PP

(minimum 70 guests)

Generous portion of locally produced roast pork (GF)

Crackling (GF)

Apple sauce (GF)

Chef's own sage and onion stuffing

Wholemeal and white rolls (GFO)

Dips and dressings

Choice of three salads (GF) from:

Potato salad (V)

Coleslaw (V)

Mixed leaf salad (Vg)

Spicy rice salad (Vg)

Roasted Mediterranean vegetable pasta salad with basil pesto

Vegetarian and Vegan options

for Barbecue and Hog Roast:

Vegan BBQ Burgers and Vegan Sausages

(nb: Vegan Potato Salad and Coleslaw can be provided)



^{*} Vegan and gluten free plates available

DRINKS PACKAGES

In order to help you budget for your wedding we have compiled a selection of all inclusive drinks package. They include an arrival drink, wine during the meal and a drink for the toast. We have put together three different packages as well one for the children, to suit most tastes and budgets.

FOR CHILDREN £8.00PP

On arrival:

With meal:

For toast:

1 glass Appletiser

Orange juice cocktail

Blackcurrant or orange squash

If you have your own suggestions we would be happy to provide you with a quote.

PACKAGE A £21.50PP

On arrival:

1 glass of Bucks Fizz

With meal:

2 glasses of Parini Pinot Grigio or Berri Estates Shiraz or

For toast:

1 glass of sparkling Prosecco Sant Orsolo

PACKAGE B £25.50PP

On arrival:

Pimms or orange juice cocktail

With meal:

2 glasses of Waipara Hills Sauvignon Blanc or Portillo Malbec

For toast:

1 glass of Champagne Louis Dornier et Fils Brut NV

PACKAGE C £32.50PP

On arrival:

Pimms or orange juice cocktail

With meal:

2 glasses of Sancerre les Collinettes or Chateauneuf du Pape Les Cles

For toast:

1 glass of Champagne Veuve Clicquot Yellow Label

PACKAGE D £20.50PP

On arrival:

1 glass of Bucks Fizz

With meal:

Beer ice buckets with your choice of bottled beers, lager and cider (2 per guest)

For toast:

1 glass of sparkling Prosecco Sant Orsolo

ALCOHOL FREE DRINKS PACKAGE £12.50pp

On arrival:

Orange juice cocktail

With meal:

Coca Cola, lemonade, J2O or sparkling water

For toast:

Elderflower Bubbly or Appletiser





ACCOMMODATION

Room and Rate Guide (from January 1, 2023-December 31, 2023)

No.	Туре	Location	Single	Double	Twin	Triple	Family (4)
1	Superior Double	Back	£91.00	£108.00			
2	Standard Double	Front	£79.00	£89.00			
3	Standard Double	Front	£79.00	£89.00			
4	Superior Double	Front	£91.00	£108.00			
5	Superior Double	Front	£91.00	£108.00			
6	Double + Single	Front	£98.00	£110.00	£110.00	£125.00	
7	Superior Double	Front	£91.00	£108.00			
8	Double + 2 Singles	Back	£98.00	£110.00	£110.00	£125.00	£139.00
9	Single	Back	£79.00				
10	Superior Double	Back	£91.00	£108.00			
11	Superior Double	Back	£91.00	£108.00			

Rates includes Full English Breakfast and VAT

Total number of each room type available

- 1 Single room
- 2 Standard double rooms
- 6 Superior double rooms
- 1 Triple room (double bed and single)
- 1 Family room (double bed and 2 singles)

All of our guest rooms have en suite shower rooms and our family room has an en suite bath and shower room Our rooms are equipped with multi-channel digital TV, complimentary wi-fi, hairdryer and tea/coffee making facilities.

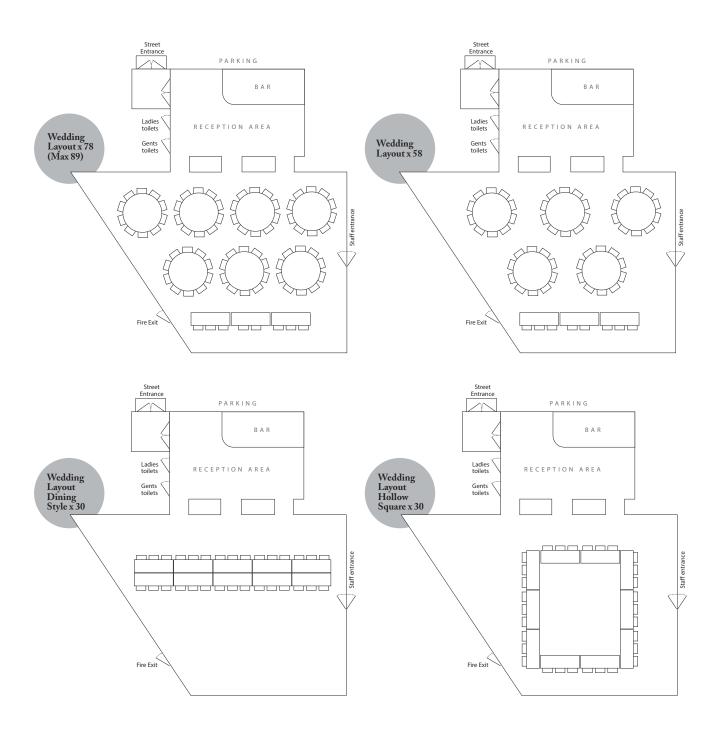
Extra beds

We also have two Z beds available at £15.00 extra per bed (ideal for children) which can be put up on request in most of our guest rooms.

Please note that you will need to bring your own travel cot for very small children, you will not be charged extra for this.



SAMPLE ROOM LAYOUTS





TESTIMONIALS

We thank The Walnut Tree Inn for helping make our special day a reality. The room was spacious for our small wedding reception and everything ran smoothly, from the drinks on arrival to the organisation of tables, food and wedding cake. Everyone commented on how good the food was and how the portions were plentiful, and the sound system and projector enhanced the entertainment we had planned for our guests.

The small garden and archway also made for some lovely photographs once the weather improved enough for us to go outside! We would heartily recommend The Walnut Tree Inn for anyone looking for a friendly and flexible venue that is sure to have your guests leaving well fed and happy.

Fay and Chris 19.02.2023

Hi Chrissie,

Yes a fantastic day thank you - everyone was very complimentary about the venue, excellent food and service. Everything went really well and to plan and can't thank you enough for your efforts and hard work - it was very much appreciated.

We are now back in Guernsey and looking forward to the summer ahead of us as Husband and Wife.

Thank you again for everything.

Janice and John 07.05.2023

The Walnut Tree was the perfect venue for our recent wedding. From our first visit to discuss what we wanted with Chrissie we didn't look anywhere else.

The afternoon buffet food and the evening BBQ were both perfect. We had loads of comments on how good it was. The guests staying over were extremely pleased with the rooms as were we.

We had 35 daytime guests adding another 35 for the evening. There was still plenty of room for another 20/30 guests in the room.

We would happily recommend The Walnut Tree as a perfect venue for a wedding venue.

Thank you Chrissie and all the staff.

Duncan and Charlie 26th April 2023

Just a few of the hundreds of kind letters, cards and emails sent by our lovely wedding couples and their guests.

We had the most special intimate wedding day at the Walnut Tree Inn. The staff were so attentive and we couldn't have asked for more. It's such a lovely setting and has all the amenities for a intimate or larger wedding.

Thank you for all your support.

We look forward to coming back and eating in the restaurant.

Kind regards, Holly and Dean 10.04.2023

Wedding Reception

Had a small wedding reception. Everything absolutely perfect, staff, food, rooms, amazing. Nothing was too much trouble. Thank you everyone.

Tripadvisor

May 2023 Steph and Jerry

All At The Walnut Tree

We wanted to Thank you all for making our Wedding on Saturday such an amazing day.

Each and everyone of you worked so hard to make our day special.

We would especially like to thank Chrissie for all your hard work and working so closely with us to bring everything together.

Mr and Mrs Finley 20.08.2023

Dear Chrissie and Team

Thank you so much for all your help in organising our wedding on 2nd September.

There is always lots of hard work going on behind the scenes to make sure the day runs smoothly and it didn't go unnoticed.

We had a wonderful day at The Walnut Tree filled with happiness, love and laughter.

Please pass on our thanks to your team.

Best Wishes

Christine and Dave Agates



TERMS AND CONDITIONS

It is useful to have a form of contract to avoid any misunderstanding so we would like to inform you of the following Terms and Conditions, which apply before you continue with your event preparations.

Cancellation Policy:

Please note in the unlikely event of a cancellation the following charges would apply:

Cancellation received with between 6 and 3 month's notice – No charge

Cancellation received with between 3 and 1 month's notice – 50% of the estimated charge

Cancellation received less than 1 month's notice

- Full estimated charge

N.B. Any deposits received are non-refundable and non-transferable

Payment terms

Full payment with final numbers 14 days before the Event. If an account bar is required a bond will need to be placed against drinks bought, we will continue to serve drinks until the limit of that bond is reached or in the event of the bond limit not being reached a refund will be made within 7 working days.

1. Food and Drink

No beverages or food may be brought onto the premises, with the exception of any special dietary requirements that the hotel cannot reasonably cater for. Wedding/celebratory cakes are also permitted.

In exceptional circumstances, corkage will be charged on any beverage brought into the hotel. This will be equivalent to our normal profit margin and must be agreed on before the event.

2. Loss or Damage

We reserve the right to charge the Client for damage to the property of Taberna Ltd or The Walnut Tree Inn when damage is caused by any guest or sub-contractor attending their function. Charges will be made for replacement items and any costs incurred. Neither Taberna Ltd or The Walnut Tree Inn accept any responsibility for loss or damage to guest's property however caused less arising as a legal liability for negligence by the facility or employees. We will also charge for any excessive cleaning required.

3. Professional Bodies

The Walnut Tree Inn reserves the right to object to the employment by the Client and guests of any photographer, toastmaster, band, musician, disco or other persons in connection with a function and will, without obligation, be pleased to give the benefit of advice or recommendation in this connection.

4. Decorations

Any decorations used within a function should not damage the fixtures and fittings of the hotel in any way whatsoever and should be removed from the premises by 10am the following day. This includes any item used in their preparation including gas cylinders.

4. Insurance

Clients are advised to arrange their own insurance for the period of the function.

5. Pricing and VAT

The prices quoted are those prevailing at the time when this contract was prepared and are subject to an annual review in January of each year. The prices are inclusive of V.A.T. at the current rate and are subject to alteration should the rate of V.A.T. or license duty change.

6. Business interruption

If the Hotel is prevented or hindered from carrying out any of its obligations by circumstances beyond its reasonable control, including but not limited to government interventions, strikes or labour disputes, actions, Acts of God, national or local disasters or War, then the Hotel's liability to the client shall be no greater than the amount actually paid by the client to the Hotel in respect of the event.

7. Children

Children must be supervised at all times whilst on the hotel premises. The responsibility for the safety and supervision of children lies with the accompanying adults.

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Signature	
Date	
Print Name	
Date of Event	

