



Your Wedding

Your Ideal Wedding Venue

In idyllic rural countryside this country court hotel is situated near the unspoilt village of Marston.

The Olde Barn Hotel is a stylish hideaway yet only 1 mile off the A1 it is ideal for hosting weddings, functions and parties it radiates individual charm coupled with a warm and welcoming atmosphere.

With a variety of rooms suitable for both Civil Wedding ceremonies and receptions, The Olde Barn is well equipped to cater for parties of all sizes ranging from 10-250 guests. The Courtyard gardens offer further possibilities providing an attractive setting for a Drinks Reception and Wedding Photographs.

Our emphasis is on quality of service. Whether helping you to arrange your Wedding Ceremony or simply hosting your reception, the team at The Olde Barn will attend to everything with an experienced, friendly and professional approach.

Add to this, the beauty of the hotel's rooms and surroundings and the excellent reputation of our food and wine – you have the perfect venue for your big day.

Planning Your Wedding

Organizing a wedding can be a daunting task. We will only be too pleased to assist you with any aspect of your wedding day from seating plans and menus to recommending cars, cakes, photographers, entertainment and flowers.

With many years of experience behind us, we are able to offer you a highly professional service, which will help you to explore all possible options.

We can combine our considerable knowledge with the flexibility of the Hotel to ensure we give you not only a day to remember but one that you will feel is uniquely yours. We firmly believe there is no set formula.

During the weeks prior to your Wedding we will always be at hand to offer guidance and reassurance. On the day itself, your personal coordinator will be present to oversee the day's events so that you are able to relax and enjoy your Wedding day. Please contact us to arrange an appointment and our Wedding coordinator will be able to advise you and answer any questions as well as show you around the facilities.

Your Wedding Ceremony

Civil Ceremony

We are delighted to offer you the option of holding your civil wedding ceremony at The Olde Barn. We hold a 7day license. The most popular choice is the Barn Restaurant. Price £325.00. Establish a firm date and provisional time with the hotel and contact the Lincolnshire Registry office (01522 782244). Provisional bookings can be made with the registrar up to twelve months in advance although confirmation must be made at least three to six months prior to the date.

You will require 2 registrars to attend the ceremony and they will explain their charges.

Payment for the ceremony is direct to the registrar.

The Allington Suite

The newly built Allington Suite has quickly gained an excellent reputation for providing a bespoke service in exquisite surroundings. The Allington Suite accommodates from 80 to 250 guests and is self-contained with a private bar, kitchen, outside seating and landscaped patio area. Hire price £1,000.00

The Newton Suite

For numbers, 30 - 65 guests (day) 30 - 100 guests (evening), there are the beautiful surroundings of The Newton Suite. Hire price £550.00

Barn Restaurant

Within a traditional setting the Barn Restaurant provides a warm environment to hold both the Civil and reception ceremonies.

Suitable for between 20 –100 guests, it is also possible to have full access to the stone courtyard and garden areas..

The character of this room enhances the atmosphere of any occasion.

Please read our terms and conditions and return with the deposit required within 14 days of provisional booking £600.00

Guests have full use of the Bar for arrival drinks.

Your Hotel Accommodation

Honeymoon Special

*As part of our unique service, we offer the bride and groom a complimentary Deluxe double room.
For a supplementary price of £75.00 there is the opportunity to stay in one of our four-poster bedrooms with Jacuzzi..
For that extra special morning, a Champagne Breakfast, (full English) fresh fruit and orange juice served in your suite are available
at a £22.00 supplement.*

A Touch of Luxury

Why not have a special little treat in your room, for late night nibbles a box of Luxury Chocolates, chilled Champagne and a rose for £49.00

Your Guests

*Rooms may be held for your party by prior arrangement.
Rates start from £60 bed & full English breakfast for a Deluxe room
– prices are inclusive of full English breakfast and use of our Spa and Health Club.
Confirmation of all reservations must be 6 weeks prior to your wedding day
via letter or fax with credit card details.*

Individual guests are able contact the hotel direct quoting your wedding code for their bookings.

*Please be advised all rooms are available for check-in from 2pm onwards on the day of arrival.
Check-out time 11.00am on day of departure*

Additional Services

The following can be arranged on request:

Flowers

We can recommend several excellent florists, with many years' experience to take care of all your floral arrangements.

Music and Entertainment

We have details on a wide selection of discotheques and entertainment and will be happy to assist with this requirement.

Our most popular choice is arranging a disco and live band.

Due to the amount of events we hold, we have preferential rates with the entertainers below who are highly regarded in their field and we have really positive feedback from guests.

- Live Band from £450.00
 - Disco from £200.00
 - Pipers from £250.00
 - Caricaturist / Magician from £250.00
 - String Quartet from £ 250.00
 - Toastmaster (external) from £300.00
- Our entertainment license allows your evening function to finish at the following times:*

Allington Suit: Up to midnight

Newton Suite: Up to midnight

Barn Restaurant: Up to midnight

Bar: We do operate late license for overnight guests

Drinks

To help you decide, the following suggestions are given as guidelines but as we have access to a wide variety of stock, almost anything is possible.

Celebration Package A - £13.65 per person

*One glass of Summer punch on arrival (Winter punch £2.00 extra per person)
Two glasses of House Red or White with the meal
One glass of house sparkling wine to toast*

Celebration Package B -£ 16.45 per person

*One glass of Bucks Fizz on arrival
Two glasses of House Red or White with the meal
One glass of Australian Chardonnay sparkling wine to toast
Selected Nut selection on arrival*

Celebration Package C - £18.95 per person

*One glass of Pimms or Kir Royale with Fresh fruit on arrival
Two glasses of House Red or White with the meal
One glass of House Champagne to toast
Nuts Japanese Crackers and Fruit selection on arrival*

Canapés

Option one - £6.95 per person

Cold

*Duck Liver Parfait and Orange Compote
Rosemary Croutons, Tomato and Mozzarella
Mini Red Onion Tartlet
Smoked Salmon and Lemon Cream*

Warm

*Mini Quiche Lorraine
Chicken and Sesame Seed Satay
Lincolnshire Sausage, Honey and Mint
Vegetable Spring Rolls*

Option Two - £8.95 per person

Cold

*Smoked Duck and Walnut Salad
Cherry Tomato and Avocado Salsa
Ham and Leek Mini Scones
Asparagus, Tomato and Cream Cheese
Smoked Trout and Cucumber Tarts*

Warm

*Prawn and Sesame Seed Toasts
Vegetarian Samosas
Goat's Cheese and Apple Tart
Mini Crab Cakes
Sunblushed Tomato and Spinach Quiche*

Menu Selector

Soups

Cold £4.95

Iced Gazpacho Soup and Garlic Croutons
Cucumber and Mint Soup, Toasted Almonds
Chilled Melon Soup, Port Syrup
Honey and Banana Soup, Chocolate Chip Cookies
Vichyssoise Soup, Cheese Straws

Hot £4.95

Curried Parsnip Soup, Honey and Coriander Cream
Plum Tomato Soup, Crème Fraiche and Chives
Wild Mushroom and Garlic Soup, Herb Croutons
French Onion Soup, Smoked Poacher Croutons
Butternut Squash and Thyme Soup
Mussel and Vegetable Broth, Scented with Saffron
Pearl Barley and Seasonal Vegetable Broth
Chicken Consommé, Poached Quail Egg and Pearl Vegetables
Carrot and Ginger Soup, Coriander Croutes
Lobster and Seafood Bisque, Rosemary Bread £6.95

Menu Selector

Starters

<i>Platter of Oysters, Lemon Grass, Shredded Vegetables and Dill Dressing.</i>	<i>Price on request</i>
<i>Scallop and Lobster Ravioli, Creamed Cabbage, Asparagus and Shellfish Veloute</i>	<i>£8.50 pp</i>
<i>Assiette of Smoked Fish, Salad Greens, Horseradish and Lemon Vinaigrette</i>	<i>£7.95 pp</i>
<i>Pressed Baby Leek and Corn Fed Chicken Terrine, Pickled Vegetables and Toasted Brioche</i>	<i>£6.95 pp</i>
<i>Smooth Chicken Liver and Foie Gras Parfait, Rich Truffle Oil and Crisp Pancetta</i>	<i>£6.95 pp</i>
<i>Confit Duck Leg, Oriental Vegetables and Sesame Oil</i>	<i>£6.95 pp</i>
<i>Warm Goats Cheese, Hazelnut, Fennel and Avocado Salad, Beetroot Jus</i>	<i>£6.95 pp</i>
<i>Fennel, Gruyere and Caramelized Onion Tart, Walnut Dressing</i>	<i>£6.95 pp</i>

Menu Selector

Starters (cont...)

<i>Char grilled Asparagus, Parmesan, Sun Blushed Tomato, Olive Oil Dressing</i>	<i>£6.95 pp</i>
<i>Buffalo Mozzarella, Roasted Vegetables, Rocquet Salad and Pesto</i>	<i>£6.50 pp</i>
<i>Carpaccio of Peppered Beef, Olive Tomatoes, Parmesan and Rocquet Leaves</i>	<i>£6.50 pp</i>
<i>Double Baked Cotehill Blue Cheese Soufflé, Pak Choi and Watercress</i>	<i>£6.50 pp</i>
<i>Crab and Salmon Fishcake, Braised Leeks, Light Grain Mustard Cream</i>	<i>£6.50 pp</i>
<i>Ham Hock and Parsley Terrine, Wrapped in Savoy Cabbage, Spiced Fruit Chutney</i>	<i>£6.50 pp</i>
<i>Duck Liver Pate, Purple Fig Compote</i>	<i>£6.50 pp</i>
<i>Potted Salmon and Smoked Haddock, Cucumber and Horseradish Cream</i>	<i>£6.50 pp</i>

Menu Selector

Main Courses

<i>Monkfish, Wrapped in Air Dried Ham, Leek Mash, Pesto and Balsamic Dressing</i>	<i>£13.95 pp</i>
<i>Fillet of Lincoln Red Beef, Sautéed Foie Gras, Potato and Herb galette, Foriestiere Sauce</i>	<i>£19.50 pp</i>
<i>Haunch of Venison, Apple and Cranberry Compote, Fondant Potato and Game Jus</i>	<i>£14.50 pp</i>
<i>Fillet of Sea Bass, Baby Leek and Langoustine Risotto, Caviar Beurre Blanc</i>	<i>£13.95 pp</i>
<i>Baked Cod, Spaghetti of Vegetables, Thai Green Curry Cream</i>	<i>£13.95 pp</i>
<i>Roast Sirloin of Lincoln Red Beef, Horseradish Hash Red Wine and Onion Gravy</i>	<i>£13.95 pp</i>
<i>Braised Shank of Lamb, Red Onion Mash, Tomato and Mint Jus</i>	<i>£12.95 pp</i>
<i>Pork Tenderloin, Dauphinoise Potatoes, Stilton and Smoked Bacon Cream</i>	<i>£12.95pp</i>

Menu Selector

Main Courses (Cont...)

Pan Fried Chicken, Bacon and Mustard Potatoes, Wild Mushroom and Shallot Jus £12.50pp

Scottish Salmon, Buttered New Potatoes, Saffron, Spinach and Tomato Cream £12.50 pp

All main courses are served with a selection of seasonal fresh vegetables and potatoes.

Vegetarian Dishes

Tagliatelle of Field Mushrooms, Rocquet Leaves, Parmesan and Basil Oil. £12.50 pp

Shallot Tart Tatin, Saffron New Potatoes, Red Pepper Syrup £12.50 pp

Roast Bell Pepper, Black Eye Bean Cous Cous, Braised Leeks and Herbs £12.50 pp

Open Vegetable Lasagne, Goat's Cheese and Basil Crust £12.50 pp

Menu Selector

Desserts

<i>Rich Dark Chocolate and Raspberry Tart, White Chocolate Mille Feuille, Chocolate Panna-Cotta, Chocolate Sorbet</i>	<i>£7.95 pp</i>
<i>Raspberry Crème Brulee, Basket of Raspberry Sorbet</i>	<i>£5.25 pp</i>
<i>Dark Truffle Torte, Almond Nougatine, White Chocolate Sauce</i>	<i>£5.25 pp</i>
<i>Lemon and Blueberry Cheesecake, Crème Fraiche and Orange Syrup</i>	<i>£5.25 pp</i>
<i>Honey and Almond Panna-Cotta, Cinnamon and Star Anise Syrup</i>	<i>£5.25 pp</i>
<i>Sticky Toffee Pudding, Poached Apricots and White Chocolate Ice Cream</i>	<i>£5.25 pp</i>
<i>Warm Pear and Almond Tart, Honey Anglaise</i>	<i>£5.25 pp</i>
<i>Marmalade Bread and Butter Pudding, Fruit Compote</i>	<i>£5.25 pp</i>

Menu Selector

Desserts (Cont...)

<i>Blackcurrant and Cassis Delice, Blackcurrant Coulis</i>	<i>£5.25 pp</i>
<i>Chocolate, Amaretto and Banana Parfait, Butterscotch Sauce</i>	<i>£5.25 pp</i>
<i>Glazed Lemon Tart, Mascarpone Cream, Fresh Raspberries</i>	<i>£5.25 pp</i>
<i>Iced Lime Soufflé, Citrus Fruit Syrup</i>	<i>£5.25 pp</i>
<i>Coffee or Tea and mints</i>	<i>£2.50 pp</i>

Sample Menu Selector

Evening Finger Buffet Selection

Evening Selection (£9.25 per person for 5 items with a cost of £2.00 for each additional item)

Make your own Caesar salad

Pitta slices served with humous, tatziki & aioli

Assorted filled mini baguettes

Garlic Ciabbatta

Roast new potatoes scented with rosemary, garlic & rock salt

Fruit kebabs with yoghurt dip

Selection of finger cut local cheeses with biscuits & ale chutney

Lincolnshire sausages with barbecue sauce

Pork baby back ribs with Cajun onion marinade

Slices of Pork Pie

If you have any special requirements or need further any further choices, please don't hesitate to contact us and we shall do our best to help you.