



PARTY HIRE - WEDDINGS 2027

VENUE HIRE

Rustic barn with a max capacity of 250, available to hire between May-end September on **Mondays-Thursdays** for wedding celebrations.

The perfect place for couples who are looking for a relaxed and informal big day with a festival feel.

Hire charge £3500 for the day & evening with **exclusive** use

Rustic seating included to seat 50 inside and picnic tables outside. Outdoor space at the front of the barn and parking behind.

The area is available from 8am-12pm on the day of your celebration.

Crockery, glassware & cutlery to be provided by Hilltop Farm.

Table cloths (if required) to be hired in by the client.

Extra tables (anything that is not currently in the barn) can be hired in by the client from external companies. If you would like supplier recommendations, please just ask and we can help.

All food & drinks must be provided by Hilltop Farm. Please understand that we do reserve the right to ask any guests to leave if they are seen bringing their own food or drinks into the venue.

Music can be played until **10.45pm**, unless our glamping site is exclusively hired. (www.hilltophideaways.com). If the glamping site is hired, then your music can continue until **midnight**.

HILLTOP HIDEAWAYS EXCLUSIVE HIRE

One night £1500

DECORATIONS

The barn is decorated in a rustic, style with some bunting and colourful lanterns. You are welcome to decorate the barn as you wish, but we do ask that you leave the barn as you found it. The decorations found in the barn must be put back up, as they were, at the end of your event. Hilltop Farm does not have the resources to assist with decorations, so this must be arranged by the client.

Colourful silk festival flags x5 can be hired from Hilltop Farm **£150** to be placed outside the front of the barn.

A £500 deposit is required at time of booking to secure your date.



Final numbers and dietary requirements need to be **confirmed 3 weeks before** your celebration commences. We request payment for the venue balance, food and any pre-arranged drinks (e.g. welcome drinks) at this time.

Please note foil confetti in any form is not allowed. If used without permission, an extra £200 cleaning fee will be incurred.

OUTDOOR EQUIPMENT

You are welcome to use external companies for outdoor equipment, games and any extra tables that you may require. Please note all liability sits with you, the client, and the hire company. If you are hiring sun umbrellas to go in the picnic benches, these must be hired with a stand to secure the umbrella. Umbrellas without stands are not permitted and will be removed for safety. All booked equipment must be approved by Hilltop Farm and we require risk assessments from the external hire companies, along with Public Liability certificates. These must be emailed to zacks@hilltopfarmshop.com at least one month before your event. This is all to ensure safety and the smooth running of your big day.

FOOD

Our menus focus on our Zack's Barn specialities, with local, seasonal food at the heart of everything we do. We've set out all the options below. Please note that menus can't be mixed and matched at any one serving time, and we ask you to select one menu to be served at one time.

CANAPES

Oak smoked salmon pate blinis
Roast beef yorkie roulade with horseradish cream fraiche
Sun blushed tomato, red pepper & feta tartlet
Honey mustard glazed chipolatas
Sweet potato falafel bite with sweet chilli dip

£22/head

SHARING BOARDS

Sharing boards bought to your table for your guests to share and pass around.

Dry cured ham, Hilltop Farm sausage roll bites, Hilltop Farm scotch egg, strongman cheddar, chicken liver pate finished with port & brandy, mixed pickles, slices of freshly baked ciabatta & butter.

£18/head



GRAZING TABLE

A table laid out with the below for your guests to graze over a two-hour time period.

Dry cured ham, fennel & garlic salami, Hilltop Farm sausage rolls, mixed olives, strongman cheddar, Cotswold brie, Colston basset, grapes, strawberries, apple, celery, slices of freshly baked baguette, olive oil and sea salt crackers, sourdough crisp bread & tzatziki pots.

£20/head

HOG ROAST

Locally sourced hog, served with ripe tomato & fresh basil salad, mixed green leaf salad and crunchy coleslaw, with a choice of brown or white rolls, stuffing and apple sauce.

Or homemade sweet potato falafel burger with hummus and salad as above (veggie & vegan option)

A choice of any one of the following desserts:

Eton mess cheesecake, citron tart, chocolate salted caramel tart, raspberry & almond frangipane all served with pouring cream

Or

Chocolate tart (vegan option)

£24.50/head

Add sea salt & rosemary roasted new potatoes

£26/head

BEEF ROAST

28-day aged topside of beef, served with ripe tomato & fresh basil salad, mixed green leaf salad and crunchy coleslaw, with a choice of brown or white rolls, gravy & horseradish sauce.

Or homemade sweet potato falafel burger with hummus and salad as above (veggie & vegan option)

A choice of any one of the following desserts:

Citron tart, Eton mess cheesecake, chocolate salted caramel tart, raspberry & almond frangipane all served with pouring cream

Or

Chocolate tart (vegan option)

£30.50/head

Add sea salt & rosemary roasted new potatoes

£32 /head



ZACK'S FAMOUS WOOD FIRED PIZZA

Wood fired pizzas made freshly and served direct to your guests as a pizza buffet.
Choose 3 toppings to be served from our pizza menu below:

Margherita (v)

Mozzarella, mature cheddar, Zack's special tomato sauce, basil

The Italian Job (v)

Pesto base and vine tomatoes finished with rocket, parmesan and balsamic

Pepperoni Pile On

Pepperoni, mozzarella, mature cheddar, Zack's special tomato sauce

Black & Blue

Black pudding, chorizo & blue cheese, Zack's special tomato sauce

Suzi Quattro (V)

Mozzarella, cheddar, Stilton & Red Leicester finished with rocket & balsamic

Voodoo chicken

BBQ chicken, red onion, blue cheese, jalapenos & voodoo sauce

Just pizza **£14/head**

Add 2 salads **£17.95/head**

Add 2 salads & 1 dessert **£23.95/head**

AFTERNOON TEA

A selection of the below sandwiches:

Mature Warwickshire cheddar & vine ripe tomato

Dry cure ham & real ale chutney

Roast beef & horseradish

Roasted veg & hummus

Together with:

Hilltop Farm sausage roll or veggie samosa

Scone with clotted cream & jam



Chocolate brownie bite

£22.50/head

CHILDRENS' AFTERNOON TEA

A selection of the below sandwiches:

Cheddar cheese

Dry Cured Ham

Strawberry jam

Together with:

Hilltop Farm sausage roll

Carrot batons & houmous

Chocolate brownie bite

£12/head

DRINKS

Welcome drinks & drinks to toast:

Pimms £7/glass

Prosecco £7/glass

Wine:

Percheron Shiraz £28/bottle

Belfontaine Merlot £28/bottle

Famiglia Ferratti Pinot Grigio £28/bottle

Moloko Bay Sauvignon Blanc £30.50/bottle