

Weddings
at
River Cottage





River Cottage HQ is a fantastic setting for your wedding ceremony and celebration. Our 65 acre organic farm is tucked amongst the rolling hills of the Devon/Dorset border.

A wedding at River Cottage will inspire and enchant, a day you and your guests will never forget. The venue can be exclusively yours, and your guests are welcome to explore the surroundings at their leisure.

You can choose to say *I do* in front of your nearest and dearest in the famous farmhouse, in the walled kitchen garden, or the beautifully restored threshing barn.

Then it's on to the wedding breakfast, the River Cottage chefs are renowned for cooking up wonderful celebratory dinners, featuring the very best produce that the area has to offer.

After a sumptuous meal you and your guests can dance the night away in the barn...

"Thank you so much for your professionalism and patience throughout! The day was everything we had hoped for... and more. Everybody on your team always had a smile and were ready to come to our aid at every point. What a wonderful wedding day for Yan and I."



“For anyone who is serious about food, wants to have a great celebration, in an atmosphere that’s relaxed yet stunning, with a team that will make you feel like superstars, we cannot recommend River Cottage highly enough.”

Lisa & Bradley

The Venue

Nestled in a valley near the Devon/Dorset border, River Cottage HQ is a working farm with a beautiful backdrop of rolling hills and stunning sunsets. As the farm is yours for the day, guests are welcome to wander the gardens and smallholding at their leisure.

The Barn

Our traditional threshing barn is an impressive, versatile space. We can seat 100 guests for your ceremony, 70 for dining and 120 for dancing into the small hours.

For larger parties of over 100 daytime guests, we can hire in marquees, a supplement will apply and is priced by requirement.

The Decking and Yurt

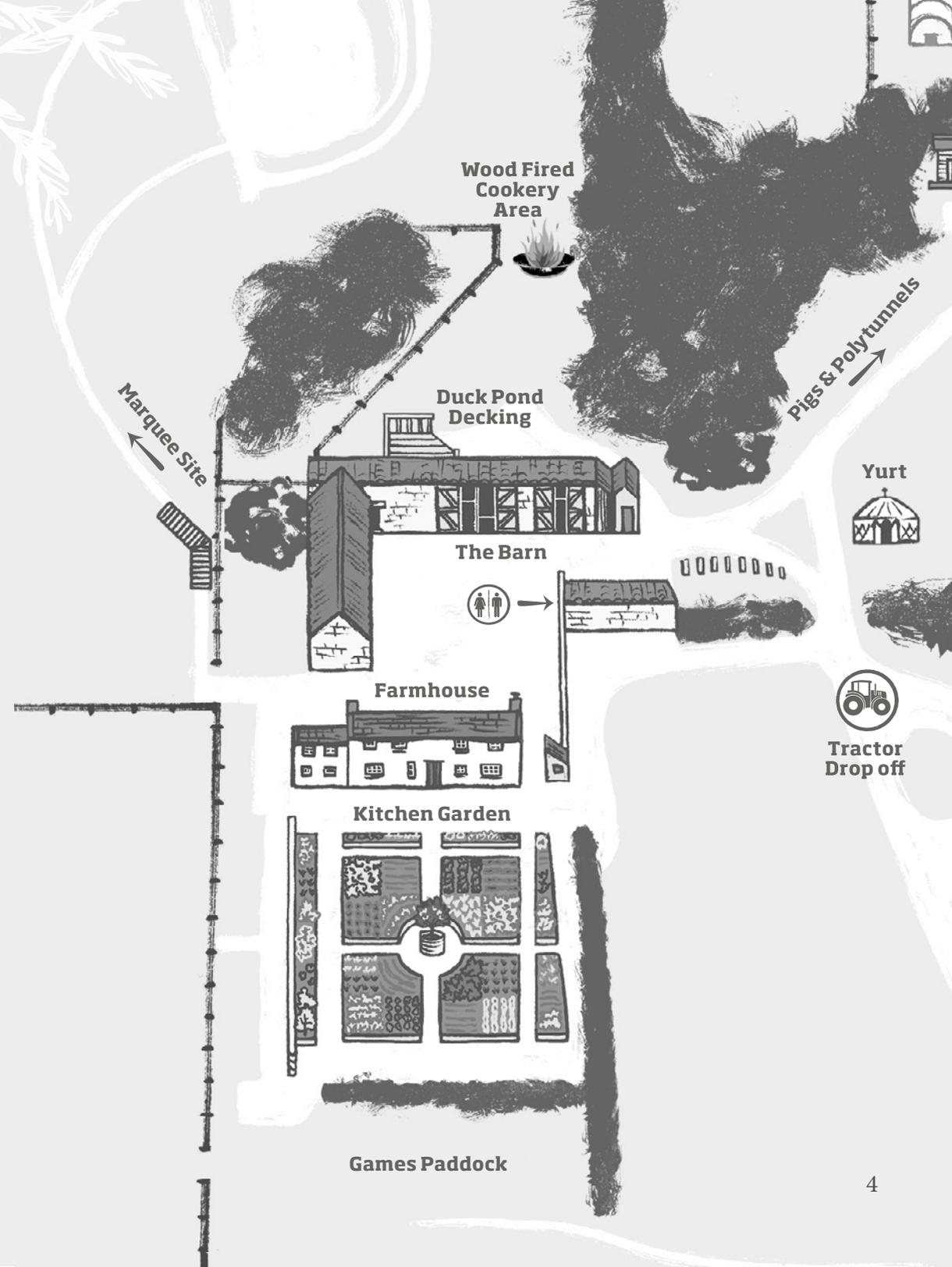
During the summer months we are able to accommodate a further 30 guests for dining on our decking under a marquee located just outside the threshing barn, and our yurt can be used in the evening for guests to enjoy their coffee and petit fours by the fire.

The Farmhouse

For smaller parties of up to 20 guests, our stunning 16th century farmhouse is the perfect venue for an intimate ceremony and celebration. For larger weddings it's a great space for post-ceremony drinks, or if you're expecting a number of children at your wedding then it can be turned into a crèche.

The Garden

Our walled kitchen garden offers a delightful space for a blessing outside. Guests can wander amongst the organic veggies while sipping a glass of fizz and listening to live music.



Food

Delicious food is at the heart of everything we do. All of our menus are designed and put together using the finest, seasonal, organic ingredients which we source from local farms and fishermen, as well as using produce grown and reared here at River Cottage HQ. During the planning of your wedding, we will arrange for you to meet with one of our chefs, where you will design your menu together.

Pricing

Canapés	2 canapés	£6.00
	3 canapés	£8.00
	4 canapés	£10.00
Two courses	Starter and main course OR main course and dessert	£55.00
Three courses	Starter, main course and dessert	£65.00
Afternoon Tea	1 large scone with clotted cream cream and jam, three finger sandwiches and a slice of cake	£10.00
The River Cottage Wedding Cake	A naked sponge with truffles, fresh fruit and edible flowers from the kitchen garden	£4.00
Serving of Wedding Cake	With accompaniments such as fruit and cream	£5.00
Local cheese course	A selection of three local cheeses	£7.00
Evening snacks	For example, Wood-fired pizzas or Moroccan-spiced lamb in pitta with salad	£6.00

Children's Meals

Children are more than welcome at River Cottage. Meals are priced by age. We can cook a special kids' menu or provide a smaller version of the adults meal from £13.75 (price per guest).

Spring/Summer

Sample Menu

Canapés

Courgette, spring onion & carrot bhaji
Home dried tomatoes, basil oil, Exmoor blue cheese
Beetroot tartare, celery leaf, fresh horseradish
Spinach pancake, homemade black pudding, oregano mayonnaise

Homemade bread and butter

Starter

Organic pancetta, steamed asparagus, wild garlic butter,
toasted brioche

Main Course

Smoked pollock, bubble and squeak, wilted spring greens,
poached free-range egg, green herb oil

Pudding

Almond meringue, rum soaked strawberries, red berry fool

Coffee

Petits fours

Chocolate chip cookies
Beetroot marshmallows

"Our guests couldn't talk highly enough of the venue, including the amazing food of course. The venue and the day significantly exceeded our expectations."

Claire & Scott

Autumn/Winter

Sample Menu

Canapés

Venison scotch egg
Seared chicken liver, toasted brioche, piccalilli
Rosemary crumpets, red onion marmalade, local brie
Brisket terrine, parsley biscuit, cracked pepper mayonnaise

Homemade bread and butter

Starter

Mussel and clam chowder, tarragon, lightly poached egg,
soda bread

Main Course

Seared fillet steak with an ox kidney pudding, potato & parsley croquettes,
almond & rosemary roast carrots, herb gravy

Pudding

Lemon curd crème brûlée with hazelnut flapjacks

Coffee

Petits fours

Boozy marzipan balls
Chocolate macaroons



"Your colleagues were helpful without being obtrusive, nothing was ever any trouble and the whole event was carried out in an efficient, no fuss and very professional manner. Our guests were blown away from start to finish with everything you gave us."



Veggie

Sample Menu

Canapés

Minted broad bean hummus, fresh goat's cheese, flatbreads
Garden crudité's, aioli
Slow-cooked courgettes, grilled sourdough
Summer garden soup
Homemade bread and butter

Starter

Vegetable tempura with chilli dipping sauce

Main Course

Roast heirloom tomato, swiss chard, puy lentils and ewe's milk cheese, rocket
& walnut pesto, new potatoes, nettles and parsley

Pudding

Strawberry semifreddo, minted strawberries, vanilla shortbread

Coffee

Petits fours

Cider brandy chocolate truffles
Mixed nut praline

Drink

Our seasonal drinks list includes a range of carefully selected local wines, spirits, cider and beer, as well as a fantastic selection of organic and biodynamic wines from further afield. Our knowledgeable team can offer guidance on pairing with your meal.

We also provide a range of alcoholic and non-alcoholic cocktails prepared with seasonal ingredients that have been picked and preserved here at River Cottage HQ. Popular examples include elderflower and cucumber gin fizz or spiced pear dark and stormy.

Located in the barn, our fully stocked bar is available throughout the day for your guests to enjoy.

We are delighted to be able to offer a 20% discount on all pre-ordered wine.



“Our wedding at River Cottage was completely idyllic and exactly what we had imagined - we really couldn't have wished for anything better. The venue is beautiful, the food incredible (several guests commented that it was the best wedding food they'd ever had, and we certainly agree), and the staff were brilliant.”

Becca and Paul





Wedding Pricing

To calculate a price for your wedding at River Cottage, please choose your preferred food and drink options (page 5) and add on the facility fee.

Facility Fee

The facility fee gives you exclusive use of the entire site for the day from midday-midnight (add £500 if you wish to party until 1am) and includes all furniture, tableware, jam jars of flowers from the garden, use of our handmade bunting and tractor transfers for your guests.

	High season May to September	Mid Season April & October	Low Season November to March
Mon to Thurs & Sun	N/A	N/A	£1,275
Mon to Weds	£3,325	£2,175	N/A
Thursday & Sunday	£3,775	£2,675	N/A
Friday	£4,125	£3,575	£3,075
Saturday	£5,745	£4,745	£3,525

Exclusions may apply. We require a minimum spend of 50 adults taking a two course meal, plus the facility fee. Bank holiday Sundays are priced as Saturdays. Additional evening guests cost £10 each.

We can also accommodate reception or ceremony only as well as larger marquee weddings up to 200 guests. Please contact us with your requirements.

Extra Notes

If you wish to have your ceremony on site there is an additional charge of £300.

Coffee and petit-fours are included in the meal price.

Additional costs to consider: registrar fee, formal flowers, entertainment, cake & photographer.

There is a games package available to hire for £195.00. This provides fun for all ages and will be available for you to use throughout the whole day.

Small Celebrations

For intimate wedding celebrations our iconic farmhouse is a wonderful choice. For a minimum of 10 and a maximum of 20 guests, you can use the Kitchen Garden, dining room and famous farmhouse kitchen.

	High season May to September	Mid Season April & October	Low Season November to March
Saturday	£900.00	£800.00	£700.00
Friday & Sunday	£750.00	£675.00	£650.00
Monday to Thursday	£650.00	£550.00	£450.00

Please note this option is not for exclusive use of the site and we require a minimum spend of 10 adults taking a two course meal, plus the farmhouse facility fee.



“We’re from London and were looking for something that had the same qualities as the venues we saw there, but River Cottage far exceeded these.”

Zoe & Dave April 2015

Contact Details

Please don't hesitate to contact the team if you would like any more information or to arrange a visit to see River Cottage HQ.

weddings@rivercottage.net

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