



the Fleece Inn
Bretforton

Weddings

2015 / 2016 / 2017



Telephone: 01386 831173

Website: www.thefleeceinn.co.uk

Email: info@thefleeceinn.co.uk

The Venue

Nestled in the rural village of Bretforton on the edge of the Cotswolds, The Fleece's medieval thatched barn is licensed for civil ceremonies and receptions and is an idyllic location for your special day.

The National Trust owned country pub resides in the centre of the village next to St. Leonards church. The crooked black and white 15th century building, surrounding picturesque apple orchard and garden offer a brilliant backdrop for those all important wedding day pictures.

Over the years The Fleece has become ever more popular for couples in search of a unique wedding venue full of character and charm and our experienced team offer an impeccable service from your initial enquiry through to the smooth running on the day.

Here at The Fleece Inn all ingredients from our extensive menus are sourced locally and as a traditional English pub we stock a large range of real ales and traditional ciders, one of which is made on the premises. The grounds of the Fleece are ideal for summer weddings, the apple orchard and country cottage garden are the perfect setting to enjoy reception drinks with your guests, then during the cooler months the open fire basket and tree lights are an enchanting sight.

The barn itself is a unique and intimate venue for your ceremony, with hops that line the timber beams being intertwined with fairy lights; a truly magical setting for such a special occasion. The transformation post-ceremony for your wedding breakfast and reception is outstanding. With such a huge amount of character this venue suits the minimal and informal look as well as the creative and extravagant.



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Venue Hire Charges

2015		Ceremony hire	Afternoon and / or evening reception only	Ceremony, afternoon reception and evening reception
April – September	Midweek	£795	£1200	£1600
	Friday - Sunday	£995	£1500	£2000
October - March	Midweek	£695	£1080	£1500
	Friday - Sunday	£895	£1350	£1800

Bank holidays will be charged at weekend rates.

2016		Ceremony hire	Afternoon and/or evening reception only	Ceremony, afternoon reception and evening reception
April – September	Midweek	£835	£1300	£1760
	Friday - Sunday	£1050	£1625	£2250
October - March	Midweek	£750	£1170	£1620
	Friday - Sunday	£945	£1460	£2025

Bank holidays will be charged at weekend rates.

2017		Ceremony hire	Afternoon and/or evening reception only	Ceremony, afternoon reception and evening reception
April – September	Midweek	£924	£1428	£1985
	Friday - Sunday	£1155	£1785	£2478
October - March	Midweek	£830	£1439	£1785
	Friday - Sunday	£1040	£1607	£2226

Bank holidays will be charged at weekend rates.

All prices are subject to change and are correct at the time of publishing.



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What's Included?

Ceremony Hire

- ♥ The hire of the barn for your ceremony – this includes set up (including your decorations) and clearing of the barn by our staff
- ♥ Contact with our internal events team throughout the planning process
- ♥ The use of our guest bedroom prior to the ceremony between the hours of 11.30am - 2.30pm. Overnight bookings can also be arranged
- ♥ PA system for use during your ceremony

Ceremony, afternoon and evening reception

- ♥ The hire of the barn for your ceremony – this includes set up (including your decorations) and clearing of the barn by our staff
- ♥ Contact with our internal events team throughout the planning process
- ♥ The use of our guest bedroom prior to the ceremony between the hours of 11.30am - 2.30pm. Overnight bookings can also be arranged
- ♥ The hire of our ante-chamber marquee for use during the evening reception if required
- ♥ The use of our pay-as-you-go barn bar during the evening reception until 11pm
- ♥ The use of our in-house PA system for playing music during the ceremony and afterwards
- ♥ Seasonal use of our additional marquee shelter (May – September)

Afternoon and evening reception

- ♥ Contact with our internal events team during the planning process
- ♥ The use of our guest bedroom prior to the ceremony between the hours of 11.30am - 2.30pm. Overnight bookings can also be arranged
- ♥ The hire of our ante-chamber marquee for use during the evening reception if required
- ♥ The use of our pay-as-you-go barn bar during the evening reception until 11pm
- ♥ The use of our in-house PA system for playing music during the meal and afterwards
- ♥ Seasonal use of our additional marquee shelter (May – September)

All hire charges include the permanent decor of hops and fairy lights, the use of our solid oak dining tables and benches, the hire of up to 12 chairs with white chair covers and sashes, display easel, tree lights, the use of our fire brazier during the evening on request, all staffing costs, hire of cutlery, crockery, cake knife and glassware.



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Catering Options

Canapés (choice of 5 per person)

Bloody mary king prawn tartlet

Smoked salmon roses on dill blinis

Mini Asian crab cakes with chilli jam

Barkham Blue cheese and peach bruschetta

Tomato, mozzarella and basil crostinis

Pear, pecan and St. Eadburgha cheese filo casket

Mini steak rossini

Bangers 'n' mash (old English sausage, pomme puree, parsnip crisp)

Black pudding, red onion marmalade on fried potato cake

Ham hock, cornichon and Dijon mustard

Prosciutto and pecorino palmiers (puff pastry twists)



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3 Course Wedding Breakfast

Starters

Oven roasted red pepper and vine tomato soup, pecorino croutons

Salmon, chive and cream cheese mousse wrapped in smoked salmon, horseradish
crème fraiche, thyme crostinis

Warm halloumi, chickpea and lime salad

Chicken liver and rosemary pâté, port and shallot jam, toasted brioche

Mains

Pan seared rump of lamb, pomme anna potatoes, rich vine tomato and fresh rosemary
sauce

Oven roasted chicken breast wrapped in dry cured smoked bacon, rosti potato,
portobello mushroom and Roquefort cheese sauce

Fillet steak medallions served with celeriac puree, oven roasted green beans, parsnip
and honey crisps

Wild mushroom, leek and spinach wellington, Dijon mustard and tarragon veloute

Pan fried salmon fillet, sat on a bed of samphire, chorizo and sweet chilli dressing

Sweets

Vanilla crème brûlée with a rich dark chocolate truffle

Passion fruit and raspberry tart, mango sorbet

Sticky banoffee pudding, caramelised banana pieces, Bailey's fudge sauce

Tea and Coffee



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Country Picnic Buffet

Sliced home cooked honey and wholegrain mustard roasted ham

Sliced sirloin of beef

Scottish smoked salmon roses

Rocket, buffalo mozzarella and sundried tomato pizza

Spinach, thyme and feta quiche

A selection of handmade Scotch eggs

Award winning Fladbury pork pie

Coleslaw

Balsamic and olive oil dressed tomato, red onion and olive salad

Mixed leaf green salad

Artisan breads selection

Homemade pickles and dips

Sticky chocolate brownie

Pomegranate and raspberry Eton mess



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Hot Buffet

Roast sirloin of Aberdeen Angus beef cooked with banana shallots and thyme,
served with rich gravy made from the fragrant juices of the beef

Roast loin of pork cooked with apples and sage, served with rich cider jus

Roast lamb rump cooked with rosemary and red wine, served with a rich
redcurrant gravy

Oven roasted salmon cooked in white wine and a blend of herbs

Aubergine parmigiana

Roasted new potatoes cooked with garlic and thyme butter

Seasonal vegetables

Rocket, tomato and olive salad

Sticky chocolate brownie

Lemon and mango tart

Both sweets are served with Chantilly cream



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Premium Hog Roast

- available for afternoon and evening receptions -

Slow roasted, locally sourced shoulder of pork for up to 80 guests
Spit roasted whole pigs can be provided for guests of 80 - 120 by request

Bramley apple sauce

Sage and onion stuffing

Floured baps

Tomato, olive and red onion salad

Watercress and rocket salad

Coleslaw

Roast new potatoes

A choice of two of the following sweets:

Sticky chocolate brownie

Pomegranate and raspberry Eton mess

Lemon and mango tart

Both sweets are served with Chantilly cream



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BBQ

- available for afternoon and evening receptions (May- September) -

Homemade burgers

Old English or chilli and garlic sausages

Cajun chicken breast

Pork steaks marinated in cider

Parsley buttered corn on the cob

Roasted new potatoes cooked in olive oil and thyme

Tomato mozzarella and basil salad

Wholegrain mustard coleslaw

Mixed green salad

Sundried tomato and feta cous cous

Roasted red pepper and mixed olive salad

Selection of artisan breads

Selection of relishes and sauces

White chocolate and raspberry cheesecake

Lighter Bites

- available for evening receptions only -

Hot bacon sandwiches served in a floured bap

Cones of hand cut, twice cooked chips

Homemade sausage rolls (vegetarian available)



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Catering Prices

Priced per person	2015	2016	2017
Canapés (choice of 5)	£8.50	£8.90	£9.75
3 Course Wedding Breakfast	£42.50	£45.00	£49.20
Traditional Country Picnic	£27.50	£28.85	£31.50
Hot Buffet	£29.95	£31.45	£34.70
Premium Hog Roast			
1 course	£14.50	£19.00	£20.00
2 course	£27.50	£25.00	£26.00
BBQ	£39.50	£41.50	£45.70
Hot Bacon Sandwiches	£8.50	£8.90	£9.75
Hand Cut, Twice Cooked Chips	£3.50	£3.70	£4.00
Homemade Sausage Rolls	£3.50	£3.60	£3.90

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Beverage Packages

Soft drinks can be made available on request

Package 1

Two glasses of Pimms, sparkling English perry or fruit wine spritzers on arrival
(Mulled wine and cider available seasonally)

Two glasses of house wine during the wedding breakfast

Sparkling rosé or prosecco for the toast

Package 2

Two glasses of Champagne on arrival
(Mulled wine and cider available seasonally)

Two glasses of house wine during the wedding breakfast

Glass of Champagne for the toast

Priced per person	2015	2016	2017
Package 1	£22.50	£23.60	£26.00
Package 2	£30.00	£31.50	£34.65
Mineral Water (bottle serves 4)	£4.00	£4.20	£4.60
Tea and Coffee	£1.50	£1.55	£1.70
Corkage	£12.00 Wine £16.00 Champagne / sparkling wine	£12.00 Wine £16.00 Champagne / sparkling wine	£12.00 Wine £16.00 Champagne / sparkling wine
Bar	Barn bar prices are the same as our main bar prices – pre-paid tabs may be placed on the bar by prior arrangement		

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Additional Items

The Master's Bedchamber

The Master's bedchamber is the only accommodation here at The Fleece Inn, therefore we would advise booking the room for your wedding night to limit travel and disruption to your day. The double en-suite room is priced at £97.50 and this includes a full English breakfast for two. Please ask your events coordinator for alternative local accommodation suggestions.

Linen Hire

Table Cloths £11.00 each - rectangular

Table runners £6.00 each

Linen Napkins £2.20 each

Chair Hire

The Fleece Inn oak benches are included plus the use of 12 standard chairs. Should you wish to hire additional chairs please consult your events coordinator – we would be happy to discuss various seating plans and can arrange seating hire on your behalf.

Marquee and additional shelter – by arrangement



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Things to Know

Civil Ceremonies

The Fleece Inn civil ceremonies are performed by registrars from Worcestershire County Council. There is a maximum capacity of 60 for the civil ceremony; this must include yourselves and the two registrars with a preferred time of between 1pm and 2.30pm.

Contact details for civil ceremony bookings;

Email: registeroffice@worcestershire.gov.uk Telephone: 08456 032859

Room Capacity

The thatched barn can comfortably seat 57 guests for a wedding breakfast. When planning your layout please refer to our tried and tested table plans (available from our events co-ordinators). For evening receptions we would suggest guest numbers of between 80 and 90 dependant on the season.

Children and Children's Meals

Children are more than welcome to attend your wedding day at The Fleece Inn – children under 11 years may have portions of dishes from the menu and will be charged at 1/2 of the full amount. Under 5's may order from our restaurant child's menu, available on request.

Parking

As you will have noticed The Fleece Inn does not have its own private car park. Whilst we try our best to time our wedding arrivals at our quieter times, please inform your guests that there is plenty of roadside parking in the village and they may need to spend a few minutes finding a space. No parking on The Fleece premises is available.

Taxis and Carriages

One of our assets is our quiet rural setting, therefore it is essential that we respect other residents of the village and we aim to keep noise level to a low at all times. We ask that all taxis are pre-booked prior to the day and that no lifts are organised any later than 11.30pm.

Emerald Taxis: 01386 761 705; Vale Taxis: 01386 852958; Elite Taxis of Broadway: 01386 853057

Local Accommodation

The Master's Bed Chamber at The Fleece Inn is generally booked by the bride and groom. We strongly suggest that if you have many guests looking to stay somewhere locally that you endeavour to get them all booked into the same hotel. This enables you to arrange a mini bus to traffic them to and from the pub with ease. We would suggest The Evesham Hotel just 10 minutes down the road, where bookings of 10 rooms or more attract a special rate for Fleece party guests.

The Evesham Hotel: 01386 76556 Email: reception@eveshamhotel.com

Grounds and Photographs

The Fleece Inn is surrounded by picturesque gardens and we are happy for you and your party to use them for photographs throughout the day, whether you have booked an official photographer or have a member of your family or friends shooting the day.

We are happy for the photographer to come along and see the barn prior to the day and can advise on the best spots for wedding photos.

Please note that any areas to the side of the pub are restricted to just shots of the bride and groom in respect of our neighbours. Please ensure that your photographer is aware of the timings for the day as we need to endeavour to keep to these, in particular the wedding breakfast service times.

Confetti , Lanterns, Party Poppers and Fireworks

We would ask that confetti is natural or bio-degradable and that this is released in moderation in the grounds of The Fleece Inn only.

Please be aware that due to our rural surroundings we do not allow fireworks or lanterns to be released, we also do not permit party poppers in the barn.

Dogs

As we are a country pub we do allow dogs in restricted areas of the pub.

Licensing Hours and Last Orders

The Fleece Inn barn is licensed for music and the service of alcohol until 11pm only. Please contact your events coordinator prior to booking any entertainment to clarify suitability.

Disabled Access

The Fleece Inn barn is accessible by wheel chair and the surrounding courtyard area is relatively level. There is a disabled toilet across the yard inside the pub.

The General Public

The Fleece Inn is a National Trust owned building and therefore cannot be privately hired. Our weddings and functions are organised to work with our quieter times of the day to limit disruption to either party.



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Terms and Conditions

Bookings and Payment

A £100/ £250 non-refundable deposit is required to secure your function/ wedding booking. For weddings a further £750 non-refundable deposit is requested once the wedding ceremony has been confirmed.

Final details and full payment is required at least four weeks before the date of your booking. Receipt will be provided for all payments made. Please ensure all cheques are made payable to the Fleece Inn or request details for BACS transfers or card payments.

Cancellation Policy

Bookings cancelled before a deposit has been paid will not incur a charge. Bookings cancelled once a deposit has been paid will not be refunded

Prices

All prices are subject to change and are correct at the time of publishing.

Guest Numbers and Pre-orders

We require guest numbers to be confirmed at least four weeks prior to the date of your booking. Pre-orders for food are required at least two weeks prior to the date of your booking.

Personal belongings

The Fleece Inn takes no responsibility for the loss or damage of any personal belongings.

Damage

Wedding or function bookers will be liable for and damage caused to Fleece Inn equipment or property.

Nuisance and Noise

The Fleece Inn reserves the right to control noise levels during live or recorded entertainment and to halt all music and entertainment should we feel necessary. Excessive noise and bad conduct will not be tolerated.

Marketing

We reserve the right to use any photographs taken at and testimonials given to the Fleece Inn for marketing needs.

Privacy and Data Protection

The Fleece Inn collects any information given during the course of the enquiry and booking process. We keep this on record to assist our administration and for future marketing initiatives. We do not sell or pass to anyone information contained on customers, which remains confidential to the company. All data is collected lawfully and in accordance with the Data Protection Act 1998.

Unforeseen Circumstances

While every effort will be made to meet demands; cancellations or variations may be necessary as a result of Act of God, War, Strike, Lockout, Labour Dispute, Fire, Flood, Drought or other causes beyond the control of the Fleece Inn.

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