

BLAKELANDS
Inclusive

For 2018



Edition 5 - 04/11/17

a 17 Country House & Victorian Barn Wedding Venue

My Family & I have been hosting Weddings at Blakelands Country House since we first converted the old farm buildings & barns in 1992.

Blakelands itself dates from the late Tudor period, with the current House constructed in 1722.

Conversion of the Original farm buildings to offer banqueting facilities has resulted in the delightful Stable Bedrooms, which together with the Lodge rooms provide 15 ensuite guest rooms. The Magnificent Victorian Maltings Barn, highlighted by its tall king beam construction, is now festooned by sparkling fairy lights & lit by wrought iron chandeliers.

The Main House, Formal Gardens, & our Victorian Barn are all licensed for Civil Ceremonies, & together with the paddocks, orchards & lakes provide a delightful setting for your Wedding day.

The Barn is ultimately flexible, it can cater for 10 to 120 for a seated guests or upto 200 for an evening reception.

And as for your Wedding Breakfast, we pride ourselves on the level of catering we provide, with all our catering staff employed by us, serving consistently high quality food year on year.

Something we emphasise with an invitation for a complimentary meal in our fabulous Lodge Restaurant.

At Blakelands our

Inclusive Wedding Packages offer all you need, wrapped up into a neat bundle.


Planning for 2019 ?

Book your 2019 Wedding before the 30th April 2017, and the prices within this package are held.

BLAKELANDS *Inclusive*



Our Inclusive Wedding Packages:

- . Private use of Blakelands House, Maltings Barn, Gardens and Grounds
- . Blakelands Wedding Suppliers Directory
- . Low fixed booking deposit regardless of total wedding cost
- . Dedicated Master of Ceremonies
- . Lodge Lounge & Bar for guest's comfort prior to Ceremony or arrival from Church
- . Blakelands Main Hall, Maltings Barn or Outdoor Garden BandStand for your Civil Ceremony
- . Access to the Sumptuous Corbett Bridal Suite from 12 noon
- . Two further Premium Bedrooms for your guests
- . Fresita Sparkling Strawberry Bubbly or Bucks Fizz Reception Drink for guests
- . Wide choice of meal options from the kitchens of Head Chef Richard Kenny
- . Choice of two Antique Silver Cake Stands or Log Slice with Bride's Knife
- . A glass of red or white French house wine & one glass of French Sparkling toast wine
- . Jugs of iced water
- . Supper Buffet, hot & cold options with 'Street Style' service available
- . Chair covers in white or ivory linen with your choice of organza, satin or hessian sashes
- . White or Ivory table cloths, matching table skirts and your choice of linen napkins
- . Floral Arrangement for Top Table & a choice of Lit Candle table centres for guest tables
- . Blakelands table Name cards, menus & Display Seating Plan
- . Complimentary Full English breakfasts for inclusive rooms
- . 'Try Before You Buy' complimentary Dinner Invitation for 2
- . And don't forget the Amazing Bertie Bear as our Brides gift -  bertietheblakelandsbear



Upgrade 1 - Reception Drink Options

Your Choice of any two of our advertised Reception Drinks - details on page 6

Upgrade 2 - Welcome Canapés

Add on Canapés from the lists in our Wedding Package - details on page 6
 This option also includes Upgrade 1 & allows you to choose any 2 Reception Drinks

Upgrade 3 – Wine Options

Have an additional glass of wine during your meal - details on page 7
 This option also gives you a further choice of our French, Chilean, Italian & Australian Wines

Upgrade 4 – Wine Options

Upgrade from our std 125ml glasses to a larger 175ml - details on page 7

Upgrade 5 & 6 – Toast Options

Champagne or Prosecco to Toast details on page 7

Upgrade 7 - Meal Options

A wider choice of options for your main course - details on page 9

Upgrade 8 – Evening Buffet

Replace your Supper Option with a Full Buffet details on page 12
 Replace the included light supper with a choice from any of our listed hot or cold buffets

Additional Guest Charges

Need to add additional Guests to our packages?

Add additional Daytime guests -

£89.90 per guest

Add additional Daytime under 10's

£59.90 per guest

Add additional Evening guests

£12.90 per guest

Armed Forces Discount



Are you serving forces personnel?

£ - 10%

We are proud to offer a 10% discount on the main charges of your Wedding Reception with presentation of your Defence Discount Card.

BLAKELANDS *Inclusive* Charges

Our Inclusive Wedding Packages are ideal to give you a fixed price for your Reception, with simple 'Bolt-on' extras & Upgrades to give you all the flexibility & choice you could want.

	Wednesday & Thursday x 40	Friday x 60	Saturday x 60	Sunday x 30	Sunday Supper* Weddings x 50
February, March & November	£3760	£4960	£6360	£3860	£3199
April & September	£5210	£8210	£9610	£5110	£4430
May through to August	£6200	£9200	£10600	£6100	£5420
January, October & December	£4450	£6550	£7950	£4550	£3870

***Sunday Supper Weddings** – ideally with a 3.00pm civil ceremony or following arrival from church, includes set up & place cards, chair covers, top table flowers, Reception drink & canapés, full buffet option, toast wine & Blakelands House bedrooms including the Bridal Suite.

Additional Guest charges - Adults £44.00 & under 18's £37.00

BLAKELANDS *Inclusive* Bolt-Ons

Brides Early Arrival Option – The Loft

With arrivals from 9.30am, the Loft gives you the ideal space to prepare for your wedding day. Featuring a kitchenette area with tea, coffee, soft drinks & that wedding essential, chilled Prosecco along with bonbons, biscuits & savoury snacks.

£245.00

Bunting Package for the Barn

Add Hessian Bunting to the rest of the Maltings Barn

£75.00

Accommodation (page 12)

Add the remaining 12 bedrooms onto your wedding package, with full English Breakfast for all guests

£1344.00

House DJ Option

Add our House DJ, Phil Bate.
The Toplights Disco.

£350.00

Blakelands House Reception - Upgrades

Upgrade 1

Upgrade 1 @ 95p per guest. Choose any two drinks from the following:

- Sparkling Bucks Fizz (Bubbly & Orange Juice)
- White Wine & Lemonade Spritzer
- Bottled Lager (Served in the bottle)
- Dry Martini & Lemonade
- Pimms & Lemonade
- House Medium White Wine
- Bellini Cocktail (Bubbly & Peach Juice)
- French Sparkling Wine
- Hot Mulled Wine Punch
- Fresita Strawberry Bubbly
- Kir Royale (Bubbly & Blackcurrant cassis)

Children will be served with fruit juices

Upgrade 2

Upgrade 2 @ £4.25 per guest. Choose any two Reception drinks from the above list **and** add one of the following canapés:

Cold Canapés

1. Individual canapés with Brussels pate & cranberry, Avocado & prawn and Salsa & goats cheese
or
2. Smoked Salmon, cream cheese & chive Bellini's

Warm Canapés

3. Individual hot pastries with Salmon, Cheese & ham and Mushroom fillings
or
4. *Mex it up* – mini chicken fajitas, bean & vegetable quesadillas & chicken empanadas
or
5. Warm Mince Pies (Winter Times) 2 mini mince pies, sprinkled with sugar

Sweet Canapés

6. Chocolate Truffles - Praline & Hazelnut, Rum, Cointreau and Champagne Chocolate Truffles
or
7. Strawberries hand dipped in White & Milk chocolate
(May to September)
or
8. Strawberry & Cream Button Scones

Wedding Drinks Packages – Wine Packages

Our Packages include a glass of either our French Chenin Blanc or Merlot Wines to accompany the meal, followed by a glass of Royal St. Charles Sparkling Brut to toast

Upgrade 3

Upgrade 3 @ £3.50 per guest, You may choose any two of the wines following. Guests will also be offered a 2nd glass during the meal.

White Wines

Australian Chardonnay
Italian Chardonnay
Chilean Sauvignon Blanc
German Piesporter

Red Wines

Australian Shiraz
Italian Merlot
Chilean Merlot
Chilean White Zinfandel (Rose)

Upgrade 4

Upgrade 4 @ £2.10 per guest. Change our standard 125ml wine glasses to larger 175ml glass.

Upgrade 5

Upgrade 5 @ £3.45 per guest. Replace our Royal St. Charles Sparkling Brut with Sparkling Italian Prosecco. (Blanco or Rose)

Upgrade 6

Upgrade 6 @ £5.95 per guest. Replace our Royal St. Charles Sparkling Brut with our House Monmarthe Premier Cru Champagne.

Wedding Breakfast Menu's – Please Select a First Course

Hot Starters & Soups

Oxtail Soup, *hand torn basil*
Roasted Tomato & Basil Soup, *farmhouse croutons*
Cream of Leek & Potato Soup, *handcut chives*
Traditional Farmhouse Vegetable Soup & *classic croutons*
Broccoli & Stilton Soup, *crumbles of blue cheese*
Carrot & Coriander Soup *with crisp croutons*
Classic Italian Minestrone Soup *topped with parmesan shavings*
French Onion Soup, *welsh rarebit toasties*

Poached Salmon & Haddock Cake, *caper dressing & seasonal leaves*
Creamy Garlic Mushrooms *dressed lambs leaf & bruschetta toast & balsamic*
Warm Goats Cheese Ciabatta, *mixed baby leaf salad, balsamic & red onion confit*

Cold Starters

Chilled Fanned Melon *with a red berry Jus*
Classic King Prawn Cocktail, *iceberg & seafood dressing*
Beef Tomato & Buffalo Mozzarella *with a balsamic oil dressing*
Crayfish Tail Salad *with a lemon & dill mayonnaise*
Strawberry Chicken Salad, *summer leaves & strawberry vinaigrette*
Abergavenny Goats Cheese, *roasted beetroot & toasted pinenut salad*

& Pate's

Silky Chicken Liver & Cognac Parfait, *melba slices & house salad*
Pork, Apple & Calvados Terrine, *apple chutney & wholemeal toast*
Smoked Salmon & Cod Terrine, *seeded batch loaf*
Chargrilled Vegetable Mushroom Pate, *horseradish cream & granary toasties*

Wedding Breakfast Menu's – Please Select a Main Course

OPTION 'A'

CHICKEN FORESTIERRE, classic mushroom & madiera cream sauce.

OPTION 'B'

ROAST CHICKEN, sage & onion stuffing & delicious poultry gravy.

OPTION 'C'

CHICKEN CHASSEUR, simmered in red wine, herbs, mushrooms & shallots.

OPTION 'D'

ROAST SHROPSHIRE TURKEY, chipolatas, sage and onion stuffing & cranberry.

OPTION 'E'

ROAST LEG OF PORK, red onion & smoked bacon loaf, fresh apple compote & salted crackling.

OPTION 'M'

STEAK & ALE PIE, slow oven braised beef in Enville Ale and a puffy hat with cheesy mash

OPTION 'N'

BANGERS & MASH, Speciality Shropshire Pork Sausages with caramelised onion gravy with mashed potato

Upgrade 7

Upgrade 7 @ £3.25 per guest. Select the following main courses

OPTION 'F'

ROAST TOPSIDE OF BEEF, Yorkshire pudding and horseradish creme.

OPTION 'G'

ROAST LEG OF ENGLISH LAMB, fresh garden mint sauce & pan gravy.

OPTION 'H'

SALMON FILLET, poached, with a white wine and parsley cream veloute.

OPTION 'J'

DUCK BREAST, pan seared with an apricot & brandy glaze.

OPTION 'P'

HUNTERS CHICKEN, chicken breast, wrapped back bacon, vintage cheddar, a smoky bbq glaze & mashed potato. We recommend peas, carrots & broccoli

Vegetable Selection

All main courses will be served with Roasted & Buttered Baby Potatoes.
(Options M & N are served with Potato Mash as the only potato option)

Please choose a selection of 3 vegetables to accompany your main course:

Baton Carrots
Garden Peas
Savoy Cabbage

Cauliflower Florets
Baby Sweetcorn
Buttered Leeks

Broccoli Florets
Cauliflower Cheese
Green Beans

From October to February the following additional choices are available:

Sprouts

Honey Roast Parsnips

Swede

Wedding Breakfast Menu's - Vegetarian Main Courses

For your Vegetarian guests, please select ONE alternative for their Main Course.

CHEESE & SPINACH PARCELS, Welsh Vintage Cheddar & spinach leaves combined and wrapped in filo pastry

ROAST ONION & GOATS CHEESE FILO TART, White wine veloute

WILD MUSHROOM STRUDEL, Mushrooms bound with cream cheese in a crisp filo pastry wrap

STIR FRY VEGETABLES, Wok fried stir-fry served with wild rice

MUSHROOM STROGANOFF, Mushrooms gently sauté with a little wine and brandy finished with double cream, paprika & wild rice

ROAST NUT LOAF, Grated carrot, rolled oats and mixed chopped nuts bound together, baked & topped with cheddar cheese

BLACKSTICKS BLUE CHEESE & WALNUT SOUFFLE, White wine cream sauce

SPINACH, RICOTTA & PINENUT CREPE, Provencal sauce

Wedding Breakfast Menu's - Please select a Dessert

Desserts are served with Fresh Cotswold Double Cream

Vanilla Crème Brulee, *dusted raspberries & almond thins*

Fresh Strawberries & Cream

Blakelands Famous Lemon Torte

Baked Vanilla Cheesecake, *fresh bananas & butterscotch sauce*

Raspberry & White Chocolate Cheesecake

Baked Vanilla Cheesecake & *forest fruit compote*

Chocolate Fudge Cheesecake & *fudge sauce*

Profiteroles, *luxury white & milk chocolate sauce*

Baked Strawberry & Clotted Cream Tart

Chocolate & Hazelnut Meringue Roulade

Individual Raspberry Pavlova, *rosewater syrup*

Strawberry Meringue Roulade, *champagne jus*

Warm Handmade Chocolate Brownie, *rich chocolate drizzle & ice cream*

Puddings are served with lots of Hot Custard

Blakelands Homemade Crumbles

Richard's Classic Fresh Fruit Pie

Sticky Toffee Pudding & *Hot Toffee Sauce*

Hot Chocolate Sponge & *Hot Choc Sauce*

Treacle Sponge Pudding

Classic Bread & Butter Pudding

Jill's Individual Treacle Tarts

Individual Cherry Bakewell Tart (*n*)

*Ice Cream Sundaes will be offered as an alternative,
followed by freshly made coffee or tea, with chocolate mints.*

Evening Supper Menus - Please select a Supper Option

Option 'F' - Lite Bites Bacon Supper

Unsmoked back bacon, served in soft white baps.
Heinz ketchup & HP brown sauce.

Option 'G' - Cheese Supper

Welsh vintage Cheddar, Somerset Brie, Finest Wrekin Blue Cheese & Abergavenny Goats Cheese
crackers, biscuits, crisp sliced apples & bunches of grapes.

Option 'L' - Fish Finger Baps

served in soft baps.
tartare sauce, ketchup & butter portions.

Option 'M' - Beef Burgers (Outdoor Street Service available subject to the weather)

Locally made gourmet all beef burgers, served in soft baps.
cheese slices, sautéed sliced onions, Heinz ketchup & classic relish.

Option 'N' - Hot Dogs (Outdoor Street Service available subject to the weather)

Locally hand made sausages - simply pork, pork with onion & chive and pork with tomato & black pepper,
served in finger rolls with sautéed sliced onions, HP sauce, bbq sauce & mustard.

Option 'P' - Pulled Pork Baguettes (Outdoor Street Service available subject to the weather)

Hand carved Pork with crackling, gravy, sage & onion stuffing & fresh apple sauce,
served with 6" freshly baked baguettes

Option 'R' - Jacket Potatoes (Outdoor Street Service available subject to the weather)

Large freshly baked Jacket Spuds. Accompanied by hot baked beans, grated cheddar cheese,
vegetarian chilli, coleslaw & tuna mayo.

Option 'T' - Chicken Fajitas (Outdoor Street Service available subject to the weather)

Marinated chicken breast strips served with sizzling onions and mixed peppers, with warm soft tortillas,
grated cheese, sour cream, guacamole and pico de gallo salsa.

Blakelands Inclusive Bolt-Ons for Suppers & Buffets

Seasoned Jacket Potato Wedges	£2.75 per guest	Spicy Chicken Wings	£1.80 per guest
BBQ Pork Spare Ribs	£2.15 per guest	Mexican Spicy Rice (v)	£2.50 per guest
Garlic & Herb Bread Slices (V)	£1.55 per guest	BBQ Chicken Drumsticks	£2.00 per guest
Chinese Mini Spring Rolls (V)	£1.80 per guest	Mini Sweet Chilli Chicken Kebabs	£2.00 per guest
Tempura Battered King Prawns	£1.80 per guest	Battered Onion Rings	£1.90 per guest
Mini Chocolate Éclairs	£1.80 per guest	Mini Chocolate Muffins	£1.80 per guest

Tea & Coffee service with biscotti biscuits (n) £2.60 per guest

Evening Buffet Menus

Upgrade 8

Upgrade 8 @ £7.90 per guest. Choose any of the following Full Buffet Options

Option 'A' - Ham & Turkey Buffet

Slices of Honey Roast Ham & Turkey Crown, BBQ Chicken Drumsticks, Buffet sausage rolls, Chicken crunchies, Ham mini pizza's, Pork pie, Vol au vents with prawns marie rose, Cocktail sausages, Vegetarian baked quiche, Vegetable samosa's, Garlic & herb bread slices, Vol au vents with creamy mushrooms, Margarita mini pizza's, Goats Cheese & Sun Blushed tomato Crostini, White and Wholemeal bread rolls, Cheese & pineapple on sticks, Pickled onions, assorted salad leaves, tomatoes, sliced peppers, radishes, cucumber & crisps.

Option 'B' - Traditional Finger Buffet

White & wholemeal sandwiches of the following assortment: Honey Roast Ham, Cheddar Cheese & Roast Turkey. French bread Slices with toppings of Tuna & Mayonnaise and Egg & Cress with mayonnaise Buffet sausage rolls, Pork pie, Chicken crunchies, Black pudding, Vegetarian baked quiche, Vegetable samosas, Vol au vents filled with prawns marie rose and with creamy mushrooms, Ham & Margarita mini pizza's, Cocktail sausages, Pickled onions, Cheese & pineapple on sticks, assorted salad leaves, tomatoes, sliced peppers, radishes, cucumber & crisps.

Option 'C' - Black Country Buffet

White and Malted Wholemeal Sandwiches with Ham & Corned Beef
Open Rolls and Soft Cobs with Egg Mayo & Cheese & Onion
Pork Pie Wedges, Individual Sausage Rolls, Cocktail Pork Sausages, Succulent Chicken Wings
Cheddar Cheese and Pineapple on sticks, Black Pudding with cheddar cheese on sticks
Mushroom Vol au Vents, Vegetable Samosas, Onion Bhaji, Selection of Pickled Onions and Gherkins
Black Country Scratchings & Assorted Crisps

Option 'D' - Barbeque Buffet (Outdoor Street Service available subject to the weather)

Barbeque Chicken Drumsticks, Hot Wings, Marinated Pork Spare Ribs, Farmhouse Pork Sausages, Seasoned Jacket potato wedges, Chilli Con Carne, Grated cheddar cheese, Vegetarian Baked quiches, Garlic bread slices, Roasted vegetable chilli squewers, Crunchy coleslaw, Assorted Green salad leaves.

Option 'E' - Street Food (min 100 guest & served outdoors)

We have a number of different outdoor options, in conjunction with our catering partners Oak Hog Roasts & Sticky Fig Catering, served in our central Courtyard, under canopies, including wood fired Pizzas, Hog Roast, Salt Beef Brioche Rolls, Fish and Chips & Big Pan Paella's.
Please give as much notice as possible if you are considering this option to ensure availability.

Option 'J' - Hot Pork Buffet

Hand carved Leg of Somerset Pork with crackling, sage & onion stuffing & fresh apple sauce, served with floured baps, seasoned jacket potato wedges, crunchy coleslaw, assorted salad leaves, tomatoes & peppers.
Hot dogs for the children & a hot option for vegetarian guests

Option 'K' - Bacon Baps & Hot Dogs

Sausage Hot Dogs & Unsmoked Back Bacon, served in soft baps & finger rolls, sautéed sliced onions, seasoned jacket potato wedges, margarita mini pizzas & warm local award winning black pudding, Richards home made paprika onion rings. Accompanied by assorted salad leaves, crunchy coleslaw, tomatoes & peppers, ketchup, brown sauce, bbq sauce & mustard.
(Bacon Rolls can be replaced with Beefburgers if preferred)

Accommodation at Blakelands

In addition to the Principal House Bedrooms, Blakelands has a further twelve en-suite rooms, all are individually themed and decorated. Rooms will, as a courtesy, be reserved for you until we see you eight weeks prior to your reception, when confirmation will be required. Rooms not required by the wedding party at this point will be released for general booking.



The Corbett Bridal Suite

named after Edward & Mary Corbett.

It was Edward Corbett, who in 1722 added the north wing including this suite, for his new bride Mary. The Bridal Suite features an 18th Century Hepplewhite Design Four Poster Bed, a lounge area, dressing room and splendid "Art Nouveau" bathroom with separate shower cubicle and large bath.

Also in Blakelands House, The Oak Room, features Oak panelled walls & four poster bed, while the Cottage Room exhibits original features & fantastic countryside views. These three principal rooms including your choice of breakfast are included in your Wedding Package.

Breakfasts are served from 8.30am till 9.30am in the Lodge Restaurant.

checking in from 1.00pm and vacating by 10.30am the following day.

Double / Twin Room	£112.00	Rooms in the Stable & Lodge buildings
Single Room	£84.00	Any available room may be allocated for single occupancy
Family Room (Bolland Room & Tartan Room)	£132.00	Rooms will accommodate 2 adults & 2 children
Accommodation Bolt-On (see below)	£1344.00	Add the remaining 12 rooms to your wedding account
Early Check In (subject to availability)	£20.00	Rooms can be made available from 10.00am
Full Cooked Breakfast Option (for all guests)	£145.00	Upgrade all your to full English Breakfast

Regrettably, with the exception of the Bolland Room & Tartan Room, no other rooms are suitable for additional guests or children

Continental Breakfast is included in the room price. A hot menu including full English breakfast is available at an additional cost from **£4.95 to £8.00 per person**

Accommodation Bolt-On

Pre book & add the 12 remaining bedrooms to the wedding account, this pre-booked Package includes your guest's choice of Continental or **Full Cooked breakfast**, and maximum occupancy in family rooms.

Pre-Wedding Night Accommodation

Subject to availability, you may stay the night before your wedding, in this instance, the 1st room is chargeable at £350.00, & all additional rooms are charged at our standard rate shown above.

Regrettably, overnight accommodation is unavailable on Monday and Tuesday Evenings and is only available on Wednesday evenings to accompany a Wednesday wedding reception.

Wedding Day Details

Church Ceremonies

We would advise, that where possible, you arrange for your marriage ceremony to be performed around noon to 1.00pm at Church to allow ample time for your reception.

If you are considering a Church Wedding, we have several local churches. Holy Cross in Bobbington would love to hear from you, originally dating from the 12th century, our church offers an intimate venue for couples to make their marriage vows & hold weddings on all days, including Sundays.

You can contact the Parish Office on 01902 897700, Monday to Friday, 9.30am until 12.00.

Alternatively, you may like All Saints Church in Claverley & Holy Innocents Church at Tuck Hill, both just a few minutes drive from us, both offering services every day, including Sundays.

You can contact the Revd. Garry Ward MA on 01746 710304 or email him at garry@penfold.email

Civil Wedding Ceremonies at Blakelands

Ceremonies may take place in Blakelands House Central Hall, in our Victorian Barn, or, weather permitting, outdoors in the Bandstand. Providing you with the opportunity of making your wedding vows in this delightful rural setting.

Extra guidance notes for Civil Ceremonies are at the rear of this package. We are unable to book registrars for you, you will need to contact our local Officers The Staffordshire Registration Service on 0300 1118001 to book YOUR ceremony.

Vintage Afternoon Tea

Are you thinking of a lighter alternative to a full Wedding Breakfast? As part of the Inclusive Options you may consider this as an alternative to your main meal, please speak to us about the different options available.

Preparing For Your Day

Our charges are for the use of Blakelands House & Gardens throughout your day. We also provide exclusive table menus, table numbers, and draft seating plans are available to assist with your planning.

Tables will be fully laid with your choice of white or ivory table cloths and napkins in your choice of colour.

We also provide our silver cake knife & a choice of two antique silver cake stands.

We also ask that you arrange to deliver all necessary items, such as place settings, favours, room decorations etc, to set up your wedding on the afternoon prior to your day. We will arrange a convenient time with you.

Exclusivity Option

Please be aware that whilst only One Wedding Reception will be held each day, giving you complete privacy, the Lodge Restaurant is normally open to the public on weekdays, Saturday Evenings & for Sunday Lunch.

In addition the Lake will be open to anglers. Guest rooms not required by the wedding party will be made available to the general public, however, should you require it, the restaurant can be closed to the public & the Lounge bar made available for your guests until midnight for a fee of £795.00.

In addition, any rooms not required by your guests, can be closed for a fee of £25.00 per room, & the lake can be closed to anglers for a fee of £100.00.

Please provide as much notice as possible if you may require these options.

Wedding Day Details.....

The Maltings Barn

Our Victorian high beamed Barn is available for gatherings of **upto 120 seated guests** and upto **200 guests** for an evening reception. Guests are seated on tables of upto 12, for which we will provide example table plans to assist you. This room has a private bar, adjoining Oasthouse Buffet Room, lounge seating areas & easy access toilet. For smaller gatherings, the room can be divided to provide a more intimate atmosphere, we are happy for you to arrange your own entertainment, alternatively we can provide a house DJ. Bars close at Midnight.

Reserving Your Date

We initially reserve dates for two weeks, upon doing so, we will invite you for a *complimentary meal for two to sample our cuisine & also offer you the opportunity to discuss your food options with our managers. There is no obligation attached to this, the reserved date will simply be released should you not wish to proceed.

*A complimentary meal for two, on a Thursday or Friday evening, excluding beverages, in the Lodge Restaurant. All you have to do is simply have a viewing & reserve a provisional wedding date with us to receive your voucher.

Confirming Your Booking

To confirm your date, a non refundable deposit of £1500.00 is required with a second payment of £1500.00 six months prior to your date. . In addition, we will contact you around 12 months before your date to update the information we take on booking. Then following a planning meeting with yourselves 8 weeks prior to your wedding, the balance of the Inclusive Package total will be due 6 weeks prior, with any bolt-on charges payable 3 weeks prior along with final guest numbers.

Guidance on VAT Charges

Vat is included in all our prices, at the rate of 20%.
Any increases announced by the Treasury will be reflected in our prices.

Blakelands Gift Vouchers

Gift Vouchers can be purchased for any value in denominations of £5, £10 & £20 and can be redeemed against any purchases at Blakelands, including as part payments for Wedding receptions.
The vouchers can make ideal presents, to You, when purchased by parents, friends or family.

Wedding Suppliers Directory

We have an extensive list of wedding suppliers that are ready & waiting to help you with your wedding plans, our wedding shopping directory on our website has direct links to florists, cake suppliers, wedding cars, photographers & many others all offering first class service for your wedding.



Wedding Day Details.....

Visitor Safety

We ask that, all guests are made aware, that whilst they have complete freedom to move around our gardens & grounds, that they take care & use caution. The gardens are in keeping with the Country House setting and as such there are natural hazards that would occur in any garden that guests should be aware of. The gardens & grounds have some uneven paths, steps, slopes and areas of unrestricted open water. Children, must at all times be kept under strict parental/adult supervision.

Visiting Blakelands & Making Appointments

Our office is manned every day and we welcome your enquiry about any of the services Blakelands has to offer, however Blakelands is still a private home and as such prior to any viewing please telephone and make an appointment to ensure we are available to discuss your requirements, and allow access to the main house.

Directions

20 minutes from the centres of Bridgnorth, Wolverhampton, Stourbridge and Telford. Blakelands can be found 4.5 miles from the main A449 at Himley, either south from Wolverhampton or north from Stourbridge, taking the B4176 towards Bridgnorth at Himley, following our brown tourism signs.

Blakelands is Open at the following times:

For Evening meals, Thursday from 6.30pm & Friday & Saturday from 7.00pm

For Sunday Lunches with servings from midday.

Bookings are required for the Restaurant.

Our Main Reception & Administration Office Times are:

9.30am – 3.30pm Mondays & Tuesdays

9.30am – 7.00pm Wednesday to Saturday

& Sunday Mornings 9.00am - 12.00 noon

A Full copy of our Terms And Conditions of Booking are available on request, including details of our cancellation policy.

Civil Ceremony Guidance:

For those who wish to Marry on Approved Premises.

1. As soon as a couple have made provisional arrangements for their marriage on approved premises they should be advised to contact the Superintendent Registrar for the district in which the premises are located.

The Registrar office, Civic Centre, Gravel Hill,

Wombourne, Nr Wolverhampton, WV5 9HB.

Telephone number 0300 1118001

2. Without the presence of this Superintendent Registrar and a Registrar, there can be no marriage and any arrangements for the use of the premises depend entirely on their availability. It is therefore, essential that the couple make an advance booking with this Superintendent Registrar for their attendance at their proposed marriage as soon as a booking can be accepted. A fee for this attendance will be payable in advance of the ceremony.

3. The Couple will also have to give a notice of marriage to the Superintendent Registrar(s) of the district(s) in which they live. This notice must be given in person by one of the couple but is valid for only twelve months. One of the couple should, therefore attend the Registrars office where they live as soon as possible after which notice can be given.

4. The couple should be warned that any arrangements made for a marriage to take place on the approved premises are dependant on:

- a) The attendance of the Superintendent Registrar and the Registrar for the district in which the premises are situated; and
- b) The issue of the authority or authorities for marriage by the Superintendent Registrar(s) to whom notice of marriage was given.

5. When notice is given in a different registration district from the one where the marriage is taking place, the couple will have to collect the authority before the ceremony and ensure that it is delivered to the Registrar who is to attend the ceremony.

6. The couple should be advised that only a civil, non-religious ceremony can be permitted by the Superintendent Registrar. Any music, reading, words or performance which form part of the ceremony must be secular. The content of the ceremony must be agreed in advance with the Superintendent Registrar who will be attending the ceremony.

7. Any rights of copyright for music, readings, etc. permitted at the ceremony are a matter for the couple and the holder of the approval.

8. Guest Beverages - The registrar has requested that no food or drink be served to, or consumed by guests in the Marriage Rooms prior to the ceremony.

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