



WEDDING PRICING & INFORMATION 2021/2022

THE GEORGE RIDLEY ROOM

The Ceremony max. guests 51
Wedding Breakfast max. guests 47
The Party max. guests 80

THE ORCHARD MARQUEE

The Ceremony max. guests 250
Wedding Breakfast max. guests 250
The Party max. guests 500

THE LOVE STORY...

Your wedding day includes the following:

- Venue of choice for day and evening reception
- Old Red Row Room for your first night as a married couple with full english breakfast on the day of departure
 - A dedicated wedding coordinator and an event manager to run your day
 - Endless photo opportunities in our 37 acres of grounds including our lavender field, woodland, apple orchard, pond and farm yard antiques
 - Room dressing including - chair covers and a choice of dressing*, white table linen and napkins, table runner, centre pieces*, Royal Mail post box*, large white flower moongate*, red aisle runner (for ceremony use), bespoke thrones for B & G and lounge furniture*, easel for table plan.
 - Cake stand and knife, crockery, cutlery, glassware
 - Master of ceremonies
 - Integrated Sound system
 - Fully heated ventilation system
 - Mood Lighting *
 - Fully stocked private bar with premium drinks
 - Dog friendly facilities *
 - Exclusive accommodation rates for your guests
 - First anniversary stay in a 'Old Red Row' Room - Available Sunday to Thursday within 2 weeks before or after the anniversary date. (Voucher will be issued after your wedding).

**Available in The Orchard Marquee only.*

Food and drink:

- A choice of welcome drink - glass of prosecco, bucks fizz, sparkling rose wine, pimm's, or bottled beer or lager after the ceremony or on arrival*
 - Canapes (selection of 3 items)*
 - 3 Course bespoke wedding breakfast including tea and coffee*
 - Two glasses of red, white or rose wine with the wedding breakfast*
 - Complimentary bottle of lanson for top table*
 - A glass of sparkling wine for toast*
 - Hot and cold selection evening buffet (6 items)*
 - Complimentary menu tasting (For B & G only)

**Upgrades available.*

Exclusive Benefit

Invite upto 250 evening guests free of charge in The Orchard Marquee with no obligation to pay for the additional catering. We are happy to discuss catering options for your evening party, please view our menus for evening catering prices.

DAY	2021/2022			
	THE GEORGE RIDLEY ROOM (based on a minimum of 30 adults)	THE ORCHARD MARQUEE (based on a minimum of 60 adults)	EXTRA DAY GUEST PER PERSON	ADDITIONAL CATERED FOR EVENING GUEST *
MONDAY - THURSDAY	£3,900	£7,800	£130	from £17.95
FRIDAY - SUNDAY	£4,800	£9,600	£160	from £17.95

PLEASE ENQUIRE OR [CLICK HERE](#)
FOR 2023 AND 2024 PRICES.

Exclusive Benefit

Invite upto 250 evening guests free of charge in The Orchard Marquee with no obligation to pay for the additional catering. We are happy to discuss catering options for your evening party, please view our menus for evening catering prices.

Prices based on hot and cold selection buffet (6 items) as evening menu option.

WINTER WEDDING

Available November, December, January, February, March - 7 Days A Week

Your wedding day includes the following:

- Venue hire for day and evening reception
- A dedicated wedding coordinator and an event manager to run your day
- Endless photo opportunities in our 37 acres of grounds including our lavender field, woodland, apple orchard, pond and farm yard antiques
- Room dressing including - white chair covers, white table linen and napkins, large white flower moongate*, red aisle runner (for ceremony use), bespoke thrones for B & G and lounge furniture*, easel for table plan.
- Cake stand and knife, crockery, cutlery, glassware
 - Master of ceremonies
 - Integrated Sound system
 - Fully heated ventilation system
 - Mood Lighting *
- Fully stocked private bar with premium drinks
 - Dog friendly facilities *
- Exclusive accommodation rates for your guests

**Available in The Orchard Marquee only.*

Food and drink:

- Glass of prosecco, bucks fizz or bottled beer for all guests after the ceremony or on arrival*
 - 3 Course bespoke wedding breakfast including tea and coffee*
 - Hot and cold selection evening buffet (6 items)*
 - Complimentary menu tasting (for B & G only)

**Upgrades available.*

DATE	THE GEORGE RIDLEY ROOM (based on a minimum of 30 adults)	THE ORCHARD MARQUEE (based on a minimum of 60 adults)	EXTRA DAY GUEST PER PERSON	ADDITIONAL CATERED FOR EVENING GUEST *
November - December 2021, January - March 2022	£1,950	£3,900	£65	from £17.95
November - December 2022, January - March 2023	£2,100	£4,200	£70	from £18.95
November - December 2023, January - March 2024	£2,250	£4,500	£75	from £18.95

Prices based on hot and cold selection buffet (6 items) as evening menu option.

** Excludes Bank Holidays

LATE AVAILABILITY OFFER

Available for Weddings to take place within 9 months or less from the time of booking.

Your wedding day includes the following:

- Venue hire for day and evening reception
- A dedicated wedding coordinator and an event manager to run your day
- Endless photo opportunities in our 37 acres of grounds including our lavender field, woodland, apple orchard, pond and farm yard antiques
- Room dressing including - white chair covers, white table linen and napkins, large white flower moongate*, red aisle runner (for ceremony use), bespoke thrones for B & G and lounge furniture*, easel for table plan.
- Cake stand and knife, crockery, cutlery, glassware
 - Master of ceremonies
 - Integrated Sound system
 - Fully heated ventilation system
 - Mood Lighting *
- Fully stocked private bar with premium drinks
 - Dog friendly facilities *
- Exclusive accommodation rates for your guests

**Available in The Orchard Marquee only.*

Food and drink:

- Glass of prosecco, bucks fizz or bottled beer for all guests after the ceremony or on arrival*
 - 3 Course bespoke wedding breakfast including tea and coffee*
 - Hot and cold selection evening buffet (6 items)*
 - Complimentary menu tasting (for B & G only)

**Upgrades available.*

DATE	THE GEORGE RIDLEY ROOM (based on a minimum of 30 adults)	THE ORCHARD MARQUEE (based on a minimum of 60 adults)	EXTRA DAY GUEST PER PERSON	ADDITIONAL CATERED FOR EVENING GUEST *
ALL REMAINING DATES WITHIN 9 MONTHS	£2,670	£5,340	£89	rom £17.95

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Invite upto 250 evening guests free of charge in The Orchard Marquee with no obligation to pay for the additional catering. We are happy to discuss catering options for your evening party, please view our menus for evening catering prices.

Prices based on hot and cold selection buffet (6 items) as evening menu option.

JUST YOU AND ME

Available Monday - Thursday

Your wedding day includes the following:

- An intimate wedding ceremony in The George Ridley room
 - Bottle of Champagne to celebrate after the ceremony
 - 3 Course wedding breakfast including tea and coffee
 - Includes table flowers, white table linen and napkins
 - Two witnesses can be provided if necessary
- Old Red Row Room for your first night as a married couple with full english breakfast on the day of departure

MONDAY - THURSDAY

£750

INTIMATE WEDDINGS

Minimum of 15 adults and maximum of 40 guests.

Available Monday - Thursday. Term time only.

Your wedding day includes the following:

- Venue hire for day and evening reception in The George Ridley room
- A dedicated wedding coordinator and an event manager to run your day
- Endless photo opportunities in our 37 acres of grounds including our lavender field, woodland, apple orchard, pond and farm yard antiques
 - Room dressing including - white chair covers, white table linen and napkins, easel for table plan.
 - Cake stand and knife, crockery, cutlery, glassware
 - Master of ceremonies
 - Integrated Sound system
 - Exclusive accommodation rates for your guests

Food and drink:

- Glass of prosecco, bucks fizz or bottled beer for all guests after the ceremony or on arrival*
 - 3 Course bespoke wedding breakfast including tea and coffee*
 - Hot and cold selection evening buffet (6 items)*

MONDAY - THURSDAY

£1250 based on 15 guests. Additional guests £60 per adult, £25 per child.

If you are looking to get married in the next 6 months we may have Friday and Saturday dates available. Please enquire for available dates and prices.

LOOKING FOR SOMETHING A LITTLE DIFFERENT?

Bespoke Weddings...

You can choose from a mouth-watering selection of post ceremony canapés, extensive wedding breakfast menus, afternoon tea menus and fabulous evening feasts from buffets to sizzling BBQs for you and your guests to enjoy. To complement your cuisine, we offer an excellent choice of wines for your wedding breakfast, as well as an array of alcoholic and non-alcoholic choices for your drinks reception, served from our fully stocked bar. Your bespoke menu will cater for specific dietary requirements wherever possible and offer a children's menu for even the smallest foodies.

You will find our menus detailed below.

For bespoke weddings packages we charge a one off hire fee which includes everything you need for a wedding at Red Row Estate. All you have to do is choose your food & drinks then plan the fun bits like flowers, dresses and music! A minimum pre-spend applies to each date - please enquire for further details.

Our wedding team can take care of the details, so by the time your big day arrives, everything will run smoothly.

Please get in touch for more information events@blackhorsebeamish.co.uk.

Exclusive Benefit

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WEDDING MENUS

2021/2022 PRICES

CANAPÉS

*These canapé selections are designed to accompany
a drinks reception prior to your event*

Sliced sirloin crostini with roquefort and balsamic onions
Smooth duck pate with fruit chutney on bruschetta
Mini toad in the hole with red onion gravy
Prosciutto and fig crostini
Warm mini cheeseburger crostini
Cocktail sausages in a sticky honey and sesame seed sauce
Wild mushroom and boursin crostini (v)
Tomato, red onion and buffalo mozzarella on bruschetta (v)

CANAPÉ DESSERTS

Chocolate brownie
Tangy lemon tart
Mini fruit scone with homemade fruit jam and cream
Classic strawberry tart

CANAPES (MIN. OF 3)
£3.50 PER ITEM

AFTERNOON TEA MENU

Baked fresh on a daily basis and may include a selection of the following:

FRESH ASSORTED CUT SANDWICHES

Egg mayonnaise with cress
Roast beef, rocket & horseradish
Cheese savoury
Roast ham and peas pudding
Tuna savoury

PASTRIES AND SWEETS

Macaroons
Lemon drizzle cake
Chocolate brownie
Eton mess
Mini sticky toffee pudding
Coconut hay stacks

CREAM TEA AND SCONES

Fruit and plain
Chantilly cream and fruit jam

£21.95 PER HEAD

WEDDING BREAKFAST MENU

STARTERS

- Fresh homemade soup served with rustic roll
- Smooth chicken liver pate flavoured with port and brandy served with red onion marmalade and toast
- Country pork terrine, wrapped in bacon served with apple chutney and toast
- Fresh and local fishcakes, served with homemade tartar sauce
- Smoked salmon, simply served as it should be with lemon wedge and buttered bread
- Honey dew melon served with seasonal fruits and coulis
- Creamy goats cheese in crisp pastry with red onion marmalade and salad garnish
- Stornoway black pudding and chicken spring rolls

MAINS

Fish

- Seared cod loin, served with a chorizo, new potato and chick pea casoulet
- Grilled sea bass, served with watercress mashed potatoes and herb sauce *
- Salmon supreme, with buttered new potatoes, wilted spinach and dill butter sauce

Meat

- Roast sirloin of beef, with all the trimmings
- Braised belly pork slowly cooked in cider served with broccoli, colcannon mash and a grain mustard sauce
- Slow cooked lamb served with garlic mashed potatoes, seasonal vegetables and a rich red wine jus
- Chicken breast wrapped in parma ham, served with fondant potato and seasonal vegetables
- Fillet steak 6oz, served pink with fondant potato, green beans and peppercorn sauce (£4.95 Supplement)

Vegetarian

- Wild woodland mushroom risotto with a rocket and parmesan crisp
- Roast butternut squash strudel, with goats cheese and red onions in a crispy filo pastry case served with red pepper and tomato sauce
- Mushroom carbonara, penne pasta with a rich and creamy mushroom sauce
- Mediterranean roast vegetable pasta, peppers, red onion and courgettes roasted in a tomato sauce

DESSERTS

- Sticky toffee pudding, old classic date sponge served with toffee sauce and vanilla ice-cream
- Vanilla cheesecake served with mixed berries and Chantilly cream
- Rich chocolate fudge brownie, served with mint chocolate ice-cream
- Chocolate torte, a rich chocolate mousse on a sponge base served with Chantilly cream and berries
- Crème brulee with a choice of vanilla or baileys served with homemade shortbread
- Lemon posset, a light tangy lemon mousse served with homemade shortbread
- White chocolate and hazelnut praline parfait served semi frozen with fresh berries and fruit coulis *

Cheese course can also be added as an extra course.
Selection of cheeses with celery, grapes, biscuits and homemade seasonal chutney (£6.95 Supplement)

Coffee and Petit fours (£3.95 Supplement)

*Please make one choice for your Starter, Main and Dessert for all guests.
Two Choices of Starter, Main, and Dessert for guests is a supplement of £4.00 per person.*

*Menu Item not available in The Orchard Marquee

EVENING MENUS

HOT BUFFET

Chilli con carnie

Minced beef flavoured with chilli and cumin served with rice, homemade tortilla crisps, sour cream and guacamole

Indian style curry

Served with basmati rice, garlic nan, poppadoms and raita

Navarin of lamb (slow cooked lamb stew)

Served with dumplings, new potatoes, carrots, green beans and peas

Cottage pie

Served with potatoes, cauliflower and broccoli

Fish pie

Served with buttered new potatoes, minted peas and carrots

Spinach and ricotta cannelloni (v)

Served with garlic bread and parmentier potatoes

Mediterranean roast vegetable pasta (v)

Served with garlic bread and baby jacket potatoes

2 OPTIONS £23.00 PER HEAD

HOT & COLD SELECTION BUFFET

Meat Options

Chicken wings (hot and spicy or BBQ)
Sausage rolls
Duck spring rolls
Pork pies
Charcuterie platter
Honey and sesame glazed
Chipolatas
Mini pies

Salads

Tomato and red onion salad
Potato and spring
Onion salad
Mixed leaf salad
Coleslaw
Roast vegetable and cous cous salad

Vegetarian Options

Quiche
Potato wedges
Vegetable samosa
Sweet corn cobettes
Onion rings
Breaded mushrooms with garlic
mayonnaise
Vegetable spring rolls with hoi sin
dipping sauce
Crisps
Peanuts
Crudités

6 ITEMS £17.95
7 ITEMS £19.95
8 ITEMS £21.95
9 ITEMS £23.95
PER HEAD

Fish Options

Tempura king prawns
Fish goujons
Smoked salmon platter
Fishcakes
Scampi
Haddock goujons

Dips

Garlic mayonnaise
Hoi sin
BBQ
Beetroot humus
Dill mayonnaise
Tomato ketchup
Sweet chilli
Tzatziki

EVENING MENUS

BBQ

4oz steaks
4oz burger
Cumberland sausage
Corn on the cob
Homemade creamy coleslaw
Summer leaf and baby tomato salad
Heritage potato, garlic and rosemary salad
Black horse bread rolls

£23.00 PER HEAD

HOG ROAST

(minimum of 60 guests)

Full hog roast
Sage and onion stuffing
Fresh apple sauce
Rich gravy
Black horse bread rolls
Roast potatoes

£21.00 PER HEAD

HOT SANDWICHES

Roast meat - lamb, pork or beef with gravy
Bacon rolls
Sausage sandwich
Egg sandwich (v)

All sandwiches come served with hand-cut chips or fries.

£13.95 PER HEAD

FISH AND CHIP CONES

Individual cones of locally sourced haddock & hand-cut chips

£12.95 PER HEAD

CHILDREN

UNDER 12'S

STARTERS

Fresh homemade soup served with rustic roll
Gala and honeydew melon balls with mixed berries served in the melon crown with fresh fruit coulis

MAINS

Chicken goujons, French fries, baked beans
Pork and leek sausage, creamy mashed potato, garden peas
Juicy fish bites, French fries, baked beans
Ciabatta pizza topped with tomato sauce & cheese
Pasta with homemade tomato sauce or topped with cheese

DESSERT

Ice cream cone (strawberry, vanilla, chocolate)
Fruit yoghurt
Jelly

UNDER 12'S £14.95 PER HEAD
12 - 14 YEARS SELECT FROM ADULT MENU
£25.95 PER HEAD

DRINKS

CLASSIC PACKAGE

A welcome glass of prosecco, bottled beer or bucks fizz on arrival or after ceremony
Two glasses of house red, white or rose wine with your meal
A glass of prosecco for your toast drink

£29.00 PER HEAD

SIGNATURE PACKAGE

A welcome glass of black horse beamish signature cocktail or a bottle of local ale on arrival or after ceremony
Two glasses of house red, white or rose wine with your meal
A glass of prosecco for your toast drink

£30.00 PER HEAD

BUBBLES PACKAGE

A welcome glass of house champagne cocktail on arrival or after ceremony
Two glasses of house red, white or rose wine with your meal
A glass of house champagne for your toast drink

£35.00 PER HEAD

HOW YOUR DAY MIGHT FLOW

Just let us know what time you would like to arrive, when you would like to eat and when you want to party!

Here is just an example of how your day could run...

- 1.00pm** Guests arrive and enjoy welcome refreshments
- 1.45pm** Take your seat for the Ceremony
- 2pm** Ceremony
- 2.45pm** Champagne, G&T's and canapés
- 3pm** Photographs
- 4.15pm** Take your seat
- 4.30pm** Entrance of the newlyweds
- From 4.35pm** The Wedding Feast
- 6.15pm** Speeches
- 7.00pm** Cocktail hour and evening guest arrival
- 8.15pm** First Dance
- 8.30pm** Let the dancing begin!
- 9.30pm** Late Night Munchies (carbastic!) and more dancing
- Midnight** Carriages for off-site guests.
- 8.30am to 10.00am** Enjoy a leisurely superbly cooked breakfast - the perfect hangover cure!
- 11am** Say your farewells and time to leave as Mr and Mrs

...but it's totally up to you!

RECOMMENDED SUPPLIERS

We have hand picked a selection of some of the finest wedding suppliers in and around the local area that have worked closely with Black Horse Beamish and in the Orchard Marquee.

To view these please visit www.blackhorsebeamish.co.uk/suppliers

FAQ

CEREMONY

CAN WE GET MARRIED AT RED ROW ESTATE?

We are fully licensed to hold civil marriages and partnerships in both our venues -The Orchard Marquee and the Black Horse Beamish, offering a variety of rooms to suit all sizes of parties. You can even have an outdoor ceremony!

HOW MANY WEDDINGS DO YOU HOLD AT RED ROW ESTATE PER DAY?

Red Row Estate has two venues – The Orchard Marquee and smaller intimate weddings can also take place in the 'The George Ridley Room' in the Black Horse Beamish. Both of our venues are completely stand-alone with separate entrances, gardens for photography, toilets, kitchens, and staff.

DO YOU SUPPLY A MASTER OF CEREMONIES?

Yes.

CAN WE PLAY OUR OWN MUSIC DURING THE CEREMONY AND WEDDING BREAKFAST?

Yes of course, you can make a playlist which we can stream directly in to our sound system. If you wish to have live musicians playing please notify your Wedding Coordinator at least 6 weeks prior to your wedding.

HOW MANY TRACKS SHOULD THE CEREMONY MUSIC INCLUDE?

We recommend 5 for pre-ceremony, 1 for walking down the aisle, 3 for signing the register and 1 more for your exit song. We do also recommend your track for walking down the aisle is a minimum of 3 minutes long.

CAN WE THROW CONFETTI?

Yes providing it is biodegradable, we allow confetti to be thrown outside but not in the building.

DO I NEED TO BOOK A REGISTRAR AND WHAT TIME SHOULD I OPT FOR? WHO DO I CONTACT FOR THIS?

Before confirming a date you must check there is a registrar available to marry you first. To check availability please contact the local registrars in Durham directly on 03000 266 000. Please consult your wedding coordinator what time you should opt for.

HOW MUCH DO THE REGISTRARS CHARGE? DO I PAY THEM DIRECTLY?

You need to contact and pay Durham council and pay an initial £40 non-refundable booking fee then the remaining ceremony fees range from £395-£500 dependent on the day of the week and year. Please contact the Durham registrars directly on 03000 266 000.

ROOM DECORATION & SET-UP

WHAT IS INCLUDED IN THE PACKAGE FOR TABLE SET-UP?

All crockery, cutlery, glassware, tables, banquet chairs, white linen, napkins & chair covers are included in your package. We do offer centre pieces, runners and chair dressing in the Orchard Marquee (if desired) anything additional would need to be provided by an external room decorating company (or by yourself). Please refer to our extras list or suppliers we love list.

DO YOU SUPPLY HIGH CHAIRS?

Yes.

DO YOU ALLOW CANDLES IN YOUR VENUE AND GROUNDS?

Yes we allow candles in candle holders but this needs to be arranged with your coordinator for health & safety purposes.

CAN WE BRING OUR OWN DECORATIONS AND PROPS?

Yes of course.

WHEN DO OUR SUPPLIERS COME IN AND DRESS THE ROOM?

Your suppliers can have access from 10am on the day of the event. Our team will happily set your place cards and favours if you drop them off the night before. Please speak with your Wedding Coordinator with regards to set up of any additional decorations.

FOOD & DRINK

HOW LONG DOES A TYPICAL WEDDING BREAKFAST TAKE?

Our 3 course wedding breakfast takes around 1.5 – 2 Hours.

IS THE WEDDING BREAKFAST A CHOICE MENU?

We ask that you make one choice, for each course for all your guests, excluding any dietary requirements or children. If you require a choice menu, this will be a £4 supplement per person for a choice of 2 selections per course and pre- orders must be returned to us 2 weeks prior to your wedding.

WHAT AGE IS A CHILD CLASSED AS FOR A MEAL?

A child is aged 2-12 years. Children can either have a children's meal off our main menu or a half portion of what the adults are eating. 13-18 year olds will have full adult's meal.

WHAT FOOD OPTIONS ARE AVAILABLE?

Our menus are delicious, celebratory and feature the very best of local produce, it's the perfect fayre for a party. We have a genuine appreciation and understanding of locally sourced and fresh ingredients and produce modern British cuisine with a creative flourish. Please take a look at a copy of our menus.

DO YOU ALLOW OUTSIDE CATERING?

No, this includes chocolate fountains, waffle/pancake makers, dessert trees & tables – please consult your Wedding Coordinator if you are unsure.

DO YOU ALLOW CORKAGE?

Our extensive cellar is filled with the perfect beverages to accompany your chosen dishes. However if there is a particular bottle you desire, we charge a corkage price of £16.00 per bottle of wine and from £25.00 per bottle of champagne. Please note this also includes alcoholic items used as favours.

DO YOU CATER TO DIETARY REQUIREMENTS?

Yes of course, if you or your guests have any special dietary requirements please let your coordinator know prior to your wedding day so we can build it into our menu / table planning.

WHAT TIME WILL THE BAR CLOSE ON OUR WEDDING NIGHT?

The bar closes at 12am (last orders 11.50pm).

WHAT HAPPENS IF IT RAINS AND WE HAVE ARRANGED A BBQ OR HOG ROAST?

For the ease and comfort of you and your party we can serve your BBQ inside our stunning marquee or George ridley function room straight to your guests meaning everyone can still enjoy the BBQ or a hog roast, even if the British weather is not great!

ENTERTAINMENT

DO YOU PROVIDE A DJ SERVICE?

As soon as you have confirmed your wedding with us, we can recommend a DJ to book to avoid any disappointment nearer the date!

CAN WE PROVIDE OUR OWN BAND AND DJ? CAN THEY USE YOUR PA SYSTEM?

Yes, of course you can have your own DJ or band, please notify your Wedding Coordinator at least 6 weeks prior to your wedding. All bands and DJs must be self contained and provide their own PAT tested electrical equipment and public liability insurance. Please refer to our list of recommended suppliers for details of bands and DJs you may find useful. Please note live bands or discos are at the discretion of the management. The Orchard Marquee is fitted with a sound meter and your entertainment should be notified that this is set at a maximum of 81 decibels.

DO YOU HAVE DISCO LIGHTS?

We do have a lighting system in The Orchard Marquee however there are no fixed disco lights in the George Ridley Room. You are more than welcome to bring your own providing these are pat tested.

DO YOU ALLOW FIREWORKS OR CHINESE LANTERNS?

Due to our beautiful rural location which is in a conservation area, we are not permitted to allow fireworks.

PLANNING SCHEDULE

WHEN WILL I NEED TO COME IN FOR APPOINTMENTS ONCE I HAVE BOOKED MY WEDDING?

You will be invited in four months prior to your wedding for your final details appointments, where we will run through all timings, menus, your expected guests numbers and details of any suppliers you may be using (please bring PAT & insurance certificates). You will be invited in again one month prior to your wedding to go through your order of day, final numbers, and room plan.

ACCOMMODATION

WHAT ACCOMMODATION DOES RED ROW ESTATE HAVE?

Huckleberry Cottage - self catering cottage which sleeps 5.
Red Row Retreat - self catering lodge sleeping 10 guests split over 4 luxury suites.
Old Red Row Rooms - 12 bedrooms each sleeping up to 2 adults and 2 children.

AM I OBLIGED TO BOOK ACCOMMODATION WHEN I BOOK MY WEDDING?

No, you are not obliged to book any of our accommodation.

WHEN IS PAYMENT REQUIRED IF I BOOK ACCOMMODATION?

A £50 non-refundable deposit per room per night will be taken at the time of booking. The remaining balance is due 28 days before check in. Please note your booking is not confirmed until deposit is received.

CAN I HOLD ACCOMMODATION FOR MY GUESTS?

The only room that will be booked automatically is a room for the Bride and Groom on the night of your wedding (if available and applicable to your package). No bedrooms are held for the wedding party. We advise booking as early as possible to avoid disappointment.

WHAT TIME CAN GUESTS CHECK IN ON THE DAY OF OUR WEDDING?

Guests can check in from 4pm on the day of your wedding.

WHAT TIME IS CHECK OUT ON THE DAY AFTER OUR WEDDING?

Check out is 11am.

WHAT TIME IS BREAKFAST AVAILABLE IN THE BLACK HORSE BEAMISH?

Monday-Sunday 9am-12pm.

PAYMENT

HOW CAN I PAY MY NON-REFUNDABLE DEPOSIT?

If you are ready to confirm your big day with us, we can provisionally hold a date deposit-free for up to 7 days. We then require a non-refundable deposit to secure the date.

WHAT IS YOUR PAYMENT PLAN AFTER MY INITIAL DEPOSIT?

Payments are spread out for you in 25% instalments. 25% Of your balance is due 9 months prior, another 25% is due 6 months then the remaining 50% of your final balance is due 1 month prior to your big day, in conjunction with your final guest numbers.

CAN I PAY VIA BACS?

Yes, of course. Please ask your wedding coordinator for our details. We also accept debit cards or credit cards.

INSURANCE

We recommend that couples obtain appropriate wedding insurance, including public liability cover, prior to booking their event. This is to protect themselves against accidents, ill health and other unforeseen circumstances including but not limited to the failure of suppliers, cancellations, accidental damage to the contents of our property, or any property not belonging to the bridal party or guests which is proven to have been damaged by the wedding attendees, bodily injuries as a result of the bridal party's mismanagement and negligence of the event.