



The Coppleridge Inn

Wedding Venue, Country Pub, Restaurant and Luxury Lodges

WEDDING PACK

- 2022 -

ABOUT US

The Coppleridge Inn is a beautiful, converted 18th century farm, which is set in 10 acres of rolling meadows and woodland with spectacular views of the Dorset countryside. Adjacent to the main pub and restaurant we have a beautiful oak-beamed barn and 10 large comfortable lodges, which have been adapted from the original cow sheds. Our stylish wedding marquee is erected next to the barn for our weddings each year.

We host civil ceremonies under The Arbour in our Woodland Garden, with a stunning backdrop of the Blackmore Vale valley. In addition to our beautiful setting, another great advantage of having your civil ceremony and/or wedding reception with us at the Coppleridge Inn, is our flexibility and strong commitment to ensure your special day is truly wonderful. We have been hosting weddings here for over 20 years, so we really know how to do it well. Our function team will ensure your wedding day is just how you envisage it to be, if not better, and you will have a dedicated wedding planner to help you through every step of the way.

THE BARN

The atmospheric 18th century Barn has been carefully restored. With its high-vaulted ceiling it is light and airy. While the stunning original beams and log burning fire add a cosy rustic charm. The Barn can seat 85 guests for dining and is licenced for civil ceremonies for up to 150 guests.

THE MARQUEE

The Marquee is situated within the centre of the original farmyard and has capacity for up to 150 seated guests. At the centre of the marquee is a charming circular pond, in which frolic an array of goldfish and carp. The marquee is beautiful, and will be lined, carpeted, and lit to create the perfect atmosphere for your wedding breakfast.

THE GARDEN ROOM

The Garden Room is a fantastic space for more intimate weddings. It is licenced for civil ceremonies for up to 40 guests. It has direct access to a private patio and rose garden. You may tailor this space to your personal requirements.

THE WOODLAND ARBOUR

The picturesque Woodland Arbour is nestled in our bluebell oak woodland, surrounded by rolling Dorset hills. This unique setting will ensure your wedding is truly a country wedding. The Arbour is licenced for civil ceremonies for up to 150 guests. This can be hired for a standalone ceremony only.

THE SUN TERRACE

On clear days, The Sun Terrace, which overlooks the pub's garden and grazing fields has unbroken views of the Dorset countryside. It is a perfect spot to enjoy a celebratory glass of bubbles and canapés with friends and family after your ceremony.

ACCOMMODATION

The former farm buildings surrounding the courtyard have been converted into ten spacious en suite lodges, these are available for you and your guests to stay over the period of the wedding celebrations. A special offer is provided to all guests wishing to stay for two consecutive nights.

VIEWINGS

Please contact us to arrange a viewing. We will show you around the property, so you can see the various locations, and it will give us the opportunity to have a chat so we understand your needs and wedding vision. Please call: 01747 851 980

RECEPTION VENUE HIRE FEES

<i>Day of the week</i>	<i>Low Season November to February</i>	<i>Peak Season March to October</i>
<i>Monday to Thursday</i>	<i>£950</i>	<i>£1,500</i>
<i>Friday to Sunday</i>	<i>£1,250</i>	<i>£2,500</i>

Note: There is an additional charge of £500 if you wish to hold your civil ceremony with us.

THE HIRE FEE INCLUDES:

- *Use of the 18th century oak-beamed barn (8am – 12pm),*
- *The fully ‘dressed’ (i.e. lined, carpeted & lit) Wedding Marquee (8am – 12pm),*
- *The Sun Terrace, for 2 hours after ceremony*
- *The Woodland Arbour (8am-8pm),*
- *Your own personal wedding coordinator,*
- *A full team of event staff on the day,*
- *Use of our wedding furniture (round tables, long top tables, cake table and white chivari chairs),*
- *A fully stocked and staffed cash/card bar for use during the evening,*
- *A microphone and PA for speeches and a background music system, for use on the day.*

(Note: If the venue is not booked the day before your wedding, then you are able to set up on that day.)

DRINKS

We have put together a number of drinks packages for you to choose from, however if you have any special requests and would like to discuss a bespoke package please let us know and we would be more than happy to cater to your needs.

PACKAGE A - £14.50

With your meal - Half a bottle of house wine per guest.

Toast - One glass of Prosecco per guest

Upgrade to our premium wine selection - £16.50

PACKAGE B - £19.00

Drinks Reception - One glass of Prosecco, Pimms or bottled beer per guest.

With your meal - Half a bottle of house wine per guest.

Toast - One glass of Prosecco per guest

Upgrade to our premium wine selection - £21.00

PACKAGE C - £23.00

Drinks Reception - Two glasses of Prosecco, Pimms or bottled beer per guest.

With your meal - Half a bottle of house wine per guest.

Toast - One glass of Prosecco per guest

Upgrade to our premium wine selection - £25.00

HOUSE WINES

Riscos Viognier

Fallow's View Chenin

Fallow's View Shiraz & Pinotage

Viña Carrasco Merlot

Ombrellino Pinot Grigio Rosé

PREMIUM WINES

San Giorgio Pinot Grigio

Kokako Sauvignon Blanc

Aires Andinos Malbec

Baron de Baussac Carignan

Balade Romantique Rosé

FIZZ

Prosecco Bel Canto

Paul Drouet Brut

WHITE WINE

Riscos Viognier

Chile

This is made by Luis Filipe Edwards, one of the biggest names in Chilean winemaking. It's a full-bodied and juicy wine with notes of white fruit and with floral aromas.

£20.00

125ml Glass £4.50

175ml Glass £5.50

250ml Glass £7.00

Fallow's View Chenin

South Africa

The tropical fruit character of the Chenin is balanced nicely with the fresh citrus notes of little Sauvignon Blanc in the blend, providing a wonderfully balanced white wine. This wine is crisp, zesty and fun.

£20.00

125ml Glass £4.50

175ml Glass £5.50

250ml Glass £7.00

San Giorgio Pinot Grigio

Italy

This vibrant Pinot Grigio stands well above others, boasting citrus fruit, pear drop and honeysuckle. Its generous acidity provides a dry and refreshing finish.

£24.00

125ml Glass £5.00

175ml Glass £6.25

250ml Glass £8.50

Kokako Sauvignon Blanc

New Zealand

An aromatic white with plenty of character. Layers of pineapple, elderflower and gooseberr weave through a deliciously punchy palate.

£24.00

125ml Glass £5.00

175ml Glass £6.25

250ml Glass £8.50

RED WINE

Fallow's View Shiraz & Pinotage

South Africa

It is bold, rich and fruity with plenty of blackberry and blackcurrant. The typical South African spice helps ground it in the Western Cape.

£20.00

125ml Glass £4.50

175ml Glass £5.50

250ml Glass £7.00

Viña Carrasco Merlot

Chile

A soft and smooth Merlot that offers good concentration and depth of fruit with a plummy texture and hints of vanilla.

£20.00

125ml Glass £4.50

175ml Glass £5.50

250ml Glass £7.00

Aires Andinos Malbec

Argentina

Deep ruby coloured with smoky black fruits of cassis, blackberry and spice. The concentration of the wine performs well above its price point with soft tannins and a long finish.

£24.00

125ml Glass £5.00

175ml Glass £6.25

250ml Glass £8.50

Baron de Baussac Carignan

South of France

The Carignan grape produces dark ruby red wines with plenty of body and this example is crammed with black cherry fruit, lifted by subtle vanilla aromas from a touch of oak ageing.

£24.00

125ml Glass £5.00

175ml Glass £6.25

250ml Glass £8.50

ROSÉ

Ombrellino Pinot Grigio Rosé

Italy

Fresh flavours of apricot and peach float through a delicate and smooth palate. With a crisp finish, it's the ideal refresher.

£20.00

125ml Glass £4.50

175ml Glass £5.50

250ml Glass £7.00

Balade Romantique Rosé

South of France

Provence-style rosé at a snip of the usual asking price. Bursting with aromas of stone fruit raspberry, strawberry and white flowers and a stroke of acidity on the finish.

£24.00

125ml Glass £5.00

175ml Glass £6.25

250ml Glass £8.50

FIZZ

Prosecco Bel Canto

Italy

Delicate and aromatic with fine bubbles. This wine carries plenty of fresh peach and pear flavour with an elegant zest.

£26.00

125ml Glass £5.00

Paul Drouet Brut

Champagne

Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of Champagne.

£42.00

THE WEDDING BREAKFAST

MENU A

*You may choose any 2 starters, 2 main courses and 2 desserts from below.
All courses must be pre-ordered at least 2 weeks in advance.*

2 courses plus tea or coffee £24.50

3 courses plus tea or coffee £29.00

STARTERS

Canapés, 4 Per Person (If selected, all attendees must have this option.)

Charcuterie sharing board, with toasted Ciabatta (If selected, all attendees must have this option.)

Smoked salmon celeriac remoulade, lemon & capers

Baked brie "en papillote", rosemary, hazelnuts, & crostinis (V)

Roasted tomato Soup (V)

Leek & potato Soup (V)

Smoked chicken Caesar salad (a vegetarian alternative is available)

Baked field mushroom, garlic bruschetta & blue cheese crust

Chicken liver parfait, red onion marmalade & Crostinis

HOT

Lamb, Tomato & Chorizo Cassoulet

Beef Bourguignon

Coq Au Vin

Fish Pie, Mashed Potato

Steak & Ale Pie

Creamy Chicken, Leek & Mushroom Pie

Chickpea & vegetable tagine (V)

Served with fresh vegetables & new potatoes

OR

COLD

Coronation Chicken

Salmon Fillets, Mustard & Dill Mayonnaise

Roasted Sirloin Of Beef

Home Cooked Roast Ham

Roasted Turkey

Broccoli, Red Onion & Blue Vinney Quiche (V)

Bean, Feta, & Roasted Red Pepper Frittata (V)

Served with a selection of salads & new potatoes

DESSERTS

Spice Apple & Blackberry Crumble, Custard

Sticky Toffee Pudding, Clotted Cream

Cheesecakes (various)

Chocolate ganache tart, Chantilly Cream

Vanilla Pannacotta, Summer fruits & Shortbread

Cheese, Biscuits, Grapes, Celery

Trio of desserts: choose 3 desserts from our season selection

(Note: If selecting the trio all guests must have this option)

MENU B

You may choose any 2 starters, 2 main courses and 2 desserts from the below.

All courses must be pre-ordered at least 2 weeks in advance.

2 Courses & Tea or Coffee £26.00

3 Courses & Tea or Coffee £31.00

STARTERS

Canapés, 4 per person (If selected, all guests must have this option.)

Charcuterie sharing board, with toasted Ciabatta (If selected, all attendees must have this option.)

Smoked salmon celeriac remoulade, lemon & capers

Baked brie "en papillote", rosemary, hazelnuts, & crostinis (V)

Roasted tomato Soup (V)

Leek & potato Soup (V)

Smoked chicken Caesar salad (a vegetarian alternative is available)

Baked field mushroom, garlic bruschetta & blue cheese crust

Chicken liver parfait, red onion marmalade & Crostinis

MAINS

(A) TRADITIONAL ROAST

Roasted Sirloin of beef, Yorkshire pudding, red wine gravy.

Home cooked roast ham, stuffing, Yorkshire pudding, gravy

Roasted pork, crackling, stuffing, apple sauce, gravy

Roasted Dorset turkey, cranberry, pigs in blankets, gravy

Lentil, mushroom nut roast (V)

Served with fresh vegetables & roast potatoes

(B) HOG ROAST

Hog roast, stuffing, apple sauce, crackling, rolls

Served with a selection of salads & new potatoes

(Minimum 70 People)

(C) BARBEQUE

Barbeque spiced chicken, sausages, burgers, lamb kofte,

falafel burgers (V), vegetable & halloumi kebab (V)

Served with a selection of salads & new potatoes

DESSERTS

Spice Apple & Blackberry Crumble, Custard

Sticky Toffee Pudding, Clotted Cream

Cheesecakes (various)

Chocolate ganache tart, Chantilly Cream

Vanilla Pannacotta, Summer fruits & Shortbread

Cheese, Biscuits, Grapes, Celery

Trio of desserts: choose 3 desserts from our season selection

(Note: If selecting the trio all guests must have this option)

MENU C

3 courses followed by tea or coffee £33.50

You may choose any 3 starters, 3 main courses and 3 desserts from the below.

All courses must be pre-ordered at least 2 weeks in advance.

STARTERS

Canapés, 4 per person (If selected, all attendees must have this option.)

Charcuterie sharing board, with toasted Ciabatta (Note: if selected, all attendees must have this option.)

Smoked salmon celeriac remoulade, lemon & capers

Baked brie "en papillote", rosemary, hazelnuts, & Crostinis (V)

Roasted tomato Soup (V)

Leek & potato Soup (V)

Smoked chicken Caesar salad (a vegetarian alternative is available)

Baked field mushroom, garlic bruschetta & blue cheese crust

Chicken liver parfait, red onion marmalade & Crostinis

MAINS

Slow Roasted Pork Belly, Boulangère Potatoes, Red Wine Jus

Chicken Breast, Tomatoes, Parma Ham, Roasted New Potatoes Tomato & Basil Sauce

Roasted Cod Fillet, Caponata sauce

Roasted Rump of Lamb, Garlic & Rosemary Dauphinoise, Red Wine Jus

Confit of Duck, Braised Puy Lentils, Red Wine & Orange Jus

Roasted Chicken Breast, Garlic & Thyme, Dauphinoise Potatoes, Red Wine Jus

Filo Parcel of Butternut Squash (V), Spinach, Tomato, Herb & Butterbean Cassoulet

Baked Hake Steak, Catalina Sauce & Basil Pesto

Served with a panache of fresh seasonal vegetables

DESSERTS

Spice Apple & Blackberry Crumble, Custard

Sticky Toffee Pudding, Clotted Cream

Cheesecakes (various)

Chocolate ganache tart, Chantilly Cream

Vanilla Pannacotta, Summer fruits & Shortbread

Cheese, Biscuits, Grapes, Celery

Trio of desserts: choose 3 desserts from our season selection

(Note: If selecting the trio all guests must have this option)

EVENING FINGER BUFFETS

*We have a delicious choice of evening buffet menus which you and your guest can enjoy.
Please note these buffets are not available for the main wedding meal.*

TRADITIONAL FINGER

£12.50 per person

Sandwiches with a variety of fillings, sausage rolls, mini pizzas, mixed Indian savoury bites with sweet chilli dip, spicy chicken drumsticks, mozzarella sticks, sweet potato fries & garlic mayo.

CHEESE BUFFET

£13.00 per person

A selection of English and continental cheeses, olives, specialty breads, charcuterie & chutney.

HOG ROAST BUFFET

£14.00 per person

Hog roast (min. 70 people) with soft baps, stuffing, crackling & apple sauce.

MEDITERRANEAN BUFFET

£15.50 per person

Mediterranean mini-Bruschetta, lamb meatballs in Marinara Sauce, spanakopita bites (Greek spinach filo pie), vegetable frittatas, caprese skewers (mozzarella, tomato and basil), calamari & prawn twisters with a garlic and lemon mayo.

ASIAN BUFFET

£16.00 per person

Mini duck & hoisin spring rolls, chicken satay skewers, vegetable dim sum, Thai fishcakes with sweet chili sauce, vegetable samosas & onion bhajis, Thai corn fritters with a coconut & sour cream dip, assortment of fish and vegetable sushi & tempura vegetables sticks with a soya-based sauce.

AFTERNOON TEA BUFFET

£16.00 per person

Sandwiches with a variety of fillings, cheese, plain & sultana scones with jam & clotted cream, a selection of homemade cakes, unlimited tea and coffee, orange juice & elderflower cordial.

TABLE SERVICE HOG ROAST SEATED BUFFET

£17.50 per person

*Hog roast (min. 70 people) with soft baps, stuffing, crackling & apple sauce.
Served with hot new potatoes and a variety of homemade salads.*

Add a dessert option to any buffet for a selection of our seasonal cakes and puddings

£4.00 per person

(exl. afternoon tea as cakes already included)

TERMS OF BUSINESS

Terms of payment:

A deposit of £500 is required at the time of securing your wedding date. The deposit is non-refundable if you cancel. The balance of the venue fee and civil ceremony fee (if applicable), less the deposit, is due 3 months prior to your wedding. We will calculate your anticipated bill (excluding the hire charge) and email it to you. This balance is payable 14 days in advance of your wedding date.

Civil ceremony charge:

If you wish to have your civil ceremony with us, we charge an additional £500 and this includes the option to use the Woodland Pagoda, weather permitting. You will need to arrange all the details directly with the registrars, they can be contacted on **01305 225153**. We would suggest that between 1pm & 3pm are the ideal times for your ceremony.

Rooms:

We will automatically reserve our 10 guest rooms for the night prior to your wedding and the night of your wedding, you will be allocated room 3, our bridal suite. Payment for your room will be due 14 days in advance of your wedding. We will require your guests to call us at least 3 months in advance of your wedding so that they can take advantage of our discount rate and we can allocate them a room. We will charge them 50% room deposit, with the balance payable at checkout. If there are unallocated rooms remaining within 3 months of your wedding, they will be released back to the public and the wedding discount will be lost.

The following tariff is applicable to you and your guests for their stay.

King or Twin room £170 for both nights

King or Twin room £110 for one night

Additional Adult beds £25.00 per night

Additional children's beds £12.50 per night

Children's cots £5.00 per night

Family rooms – King & Single beds (sofa bed if requested) £195 for both nights

Family rooms – King & Single beds (sofa bed if requested) £135 for one night

Cancellation policy:

Please note if you cancel your wedding with us less than 3 months in advance, you will lose your deposit and we reserve the right to charge you for the entire cost of the day and accommodation.

Insurance:

It is our policy that you must have wedding insurance and we require sight of your policy document 6 months prior to the wedding. If you need any advice please contact us.

Venue hire outside of the marquee dates:

Our venue charge for weddings is £1,000 during this period as there is no permanent marquee available. We can arrange a bespoke marquee if required. Please contact us for further information.

Woodland Pagoda ceremony only (maximum 150 people):

We offer the use of our Woodland Pagoda with the backup of our Barn in the event it rains. If you wish to simply tie the knot with us and hold your reception elsewhere, we charge £1,250 which includes 2 hours use of the grounds for photos and a celebratory drink. A glass of prosecco and canapes can be provided also for additional charge, depending on the number of guests.

Linen hire:

We provide professionally laundered white linen. We will only charge you for the linen we use, at the rate at that time, currently square clothes are £0.80, banqueting cloths £10.00 and round cloths £14. We do not allow the supply of your own linen.

Catering & beverages:

Apart from wedding cakes and sweet buffets, all food and drinks must be supplied by us. If there is a specific dish or product you would like on the menu, we would be delighted to discuss this with you. We do not allow any self-catering or corkage. All menu choices and orders must be supplied to us by 2 weeks ahead of your wedding date.

Pricing:

We will honour our venue hire and accommodation prices applicable at the date of booking. The food and beverage costs will be charged at the prices applicable on the day.

Access:

Your ancillary suppliers such as florists, will have access to the venue from 8am on the day of your wedding.

