



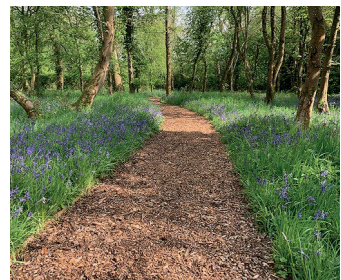
The Coppleridge Inn

Wedding Venue, Country Pub, Restaurant & 4 Star Rooms



WEDDING BROCHURE

2025 - 2026



ABOUT US

The Coppleridge Inn is a beautifully 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 charming oak-beamed barn and 10 large comfortable guest rooms, 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 our stone and oak Arbour in our Woodland Garden, with a picturesque backdrop of the Blackmore Vale valley. In addition to our stunning 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 30 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 guide you through every step of the way.

THE BARN

The atmospheric 18th century Barn with its high-vaulted ceiling is both light and airy. While the 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 an elegant circular pond, in which frolic an array of goldfish and carp. The marquee is both classic and beautiful. It 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 lawn. You may tailor this space to your personal requirements. It has a capacity for 40 seated guests for dining.

THE WOODLAND ARBOUR

The picturesque stone and oak 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. You will find it hard to come across a more romantic and beautiful settings for your woodland wedding.

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 to 10 comfortable en suite guest bedrooms. These are available for you and your guests to stay over the period of the wedding celebrations.

A special rate 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 venue, 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

VENUE HIRE

Wednesday – Saturday

£2,750

If you also plan to have your civil ceremony with us, a charge of £645 applies.

THE HIRE FEE INCLUDES:

- *Use of the 18th century oak-beamed barn (8am to 11pm – 12pm if all rooms booked),*
- *The fully 'dressed' (i.e. lined, carpeted & lit) Wedding Marquee (8am to 11pm – 12pm if all rooms booked),*
- *The Sun Terrace, for 2 hours after the ceremony,*
- *The Woodland Arbour (8am – 8pm),*
- *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 if you wish between 3pm - 6pm only).

DRINKS

We have put together a number of drinks packages for you to choose from, see below. 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 - £16.80

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

Toast - One glass of Prosecco per guest

Upgrade to our premium wine selection - £19.50

PACKAGE B - £23.00

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 - £25.50

PACKAGE C - £28.50

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 - £31.00

HOUSE WINES

Bel Canto Pinot Grigio
Romantique Sauvignon Blanc
Crescendo Merlot
Camino Acero Malbec
Bel Canto Pinot Grigio Rosé

PREMIUM WINES

Wild Ocean Chardonnay
Picpoul De Pinet
The Old Gum Tree Shiraz
Five Ravens Pinot Noir
Hangloose Zinfandel

FIZZ

Prosecco Bel Canto
Paul Drouet Brut

WHITE WINE

Bel Canto Pinot Grigio Catarratto. Italy

Expect a refreshing palate of stone fruit and citrus with a refined, dry mineral finish.

Balade Romantique Sauvignon Blanc. South of France

Delicate aromas of blackcurrant leaf, apple and gooseberry. The palate is elegant, crisp, refreshing and aromatic.

Wild Ocean Chardonnay. South Africa

Ripe tropical fruit with layers of richness due to some ageing in oak. Good acidity gives an elegant balance to the wine.

Picpoul de Pinet. South of France

A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lippingling finish.

RED WINE

Crescendo Merlot. Italy

Vibrant aromas of ripe plums and strawberries marry a smooth, jammy palate.

Camino Acero Malbec. Argentina

This is a juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.

Five Ravens Pinot Noir. Romania

This has all the classic, light, bright red fruit flavours you would expect from Pinot Noir.

Ramón Bilbao 'Selección Especial' Rioja. Spain

Ripe. Fruity. It's full of blackberry and cherry fruit flavours - with a savoury, balsamic note which is really moreish.

ROSÉ

Bel Canto Pinot Grigio Rosé. Italy

Pale, rich in red fruits and floral on the nose, with a fresh, crunchy taste.

Hangloose White Zinfandel Rosé. Italy

Bursting with ripe summer fruits. Expect notes of strawberries and red cherries, with a dash of sweetness.

FIZZ

Bel Canto Prosecco. Italy

Delicate, aromatic and with plenty of fresh peach and pear flavours and an elegant zest.

Paul Drouet Champagne. France

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





WEDDING MENU - A THE PIES, POTS & PLATTERS

You may choose 1 or 2 starters, main courses & desserts from the below options.

All courses must be pre-ordered at least 3 weeks in advance.

2 COURSES & TEA OR COFFEE £29.95

3 COURSES & TEA OR COFFEE £34.75

STARTERS

Canapes: 4 per person*

(If selecting the canapes, then all guests must have this option. Allergies adjusted for accordingly.)

Baked brie 'en papillote', rosemary, hazelnuts, cranberry sauce, Crostinis (V) (GF option)

Smoked salmon roulade, pickled cucumber, lemon & capers dressing, bread & butter (GF option)

Roast tomato soup, warm roll & butter (V) (Vg/GF options)

Leek & potato soup, warm roll & butter (V) (Vg/GF options)

Wild mushrooms on toast, red onion confit, rocket salad, aged balsamic (V) (Vg/GF options)

Chicken liver parfait, red onion marmalade & Crostinis (GF option)

Quinoa, black beans, coconut, chili, herbs, avocado & lime dressing (V/Vg)

MAINS

PIES & POTS

Beef Bourguignon (GF option)

Coq au Vin (GF option)

Fish pie Steak & ale pie

Creamy chicken, leek & mushroom pastry pie

Chickpea & vegetable tagine (V/Vg)

Served with new potatoes & vegetables.

OR

TAPAS PLATTERS

Empanadillas, Potato fritters with chorizo, Frittatas, Fish croquettes, chicken croquettes, chicken skewers, Pesto pasta, bean & chorizo salad, selection of flat breads with toppings, crudites & dips (humous, tapenade), watermelon & feta sticks, cold meats, aubergine, warm bread, cheese fritters, anchovy & olive whirl puffs.

DESSERTS

Apple & blackberry crumble, custard (V)

Sticky toffee pudding, clotted cream (V)

Vanilla cheesecake, seasonal fruit coulis (V)

Chocolate tart, Chantilly Cream (V) (Vg & GF options)

Pistachio & berry meringue roulade, mango curd (V/GF)

Lemon tart (V)

Warm Bakewell tart, Chantilly Cream (V)

Local cheeses, crackers, grapes, celery & chutney (V) (GF option)

Trio of desserts: Lemon Posset & chocolate brownie & Custard Tart (V)* (GF alternatives)

(If selecting the Trio, then all guests must have this option. Allergies adjusted for accordingly.)



WEDDING MENU - B THE ROAST DINNER

You may choose 1 or 2 starters, main courses & desserts from the below options.

All courses must be pre-ordered at least 3 weeks in advance.

2 COURSES & TEA OR COFFEE £31.50

3 COURSES & TEA OR COFFEE £37.50

STARTERS

Canapes: 4 per person*

(If selecting the canapes, then all guests must have this option. Allergies adjusted for accordingly.)

Baked brie 'en papillote', rosemary, hazelnuts, cranberry sauce, Crostinis (V) (GF option)

Smoked salmon roulade, pickled cucumber, lemon & capers dressing, bread & butter (GF option)

Roast tomato soup, warm roll & butter (V) (Vg/GF options)

Leek & potato soup, warm roll & butter (V) (Vg/GF options)

Wild mushrooms on toast, red onion confit, rocket salad, aged balsamic (V) (Vg/GF options)

Chicken liver parfait, red onion marmalade & Crostinis (GF option)

Quinoa, black beans, coconut, chili, herbs, avocado & lime dressing (V/Vg)

MAINS

Roast sirloin of beef, carrot puree, Yorkshire pudding, Sauce Bordelaise (GF option)

Roast pork, crackling, stuffing, apple sauce, gravy (GF option)

Roast Dorset turkey, pigs in blankets, cranberry sauce, gravy (GF option)

Home cooked roast ham, stuffing, Yorkshire pudding, gravy (GF option)

Lentil & mushroom nut roast, Yorkshire pudding, gravy (V) (Vg option)

Served with roast potatoes and fresh vegetables.

DESSERTS

Apple & blackberry crumble, custard (V)

Sticky toffee pudding, clotted cream (V)

Vanilla cheesecake, seasonal fruit coulis (V)

Chocolate tart, Chantilly Cream (V) (Vg & GF options)

Pistachio & berry meringue roulade, mango curd (V/GF)

Lemon tart (V)

Warm Bakewell tart, Chantilly Cream (V)

Local cheeses, crackers, grapes, celery & chutney (V) (GF option)

Trio of desserts: Lemon Posset & chocolate brownie & Custard Tart (V)* (GF alternatives)

(If selecting the Trio, then all guests must have this option. Allergies adjusted for accordingly.)



WEDDING MENU - C À LA CARTE

You may choose 1 or 2 starters, main courses & desserts from the below options.

All courses must be pre-ordered at least 3 weeks in advance.

2 COURSES & TEA OR COFFEE £32.95

3 COURSES & TEA OR COFFEE £38.75

STARTERS

Canapes: 4 per person*

(If selecting the canapes, then all guests must have this option. Allergies adjusted for accordingly.)

Baked brie 'en papillote', rosemary, hazelnuts, cranberry sauce, Crostinis (V) (GF option)

Smoked salmon roulade, pickled cucumber, lemon & capers dressing, bread & butter (GF option)

Roast tomato soup, warm roll & butter (V) (Vg/GF options)

Leek & potato soup, warm roll & butter (V) (Vg/GF options)

Wild mushrooms on toast, red onion confit, rocket salad, aged balsamic (V) (Vg/GF options)

Chicken liver parfait, red onion marmalade & Crostinis (GF option)

Quinoa, black beans, coconut, chili, herbs, avocado & lime dressing (V/Vg)

MAINS

Slow roasted pork belly, minted New Potatoes, Maderia & marjoram jus (GF*)

Chicken breast wrapped in Parma Ham, minted New Potatoes, tomato & basil sauce (GF*)

Roast rump of lamb, creamy dauphinoise potatoes, rosemary jus (£2/head supplement) (GF*)

Roast chicken breast, roast potatoes, red wine jus (GF*)

Supreme of chicken, wild mushrooms, pea puree, Sauce Royale, buttery mash potato (GF)

Filo tart with butternut squash, peppers, tomatoes, artichokes, goats' cheese, basil oil & rocket garnish (V) (Vg option)

Pan-fried fillet of bream, buttered spinach, wild mushrooms, sautéed potatoes, red wine jus (GF)

Charred cauliflower steak, vegetable & mixed bean cassoulet (V/Vg)

Served with fresh vegetables.

DESSERTS

Apple & blackberry crumble, custard (V)

Sticky toffee pudding, clotted cream (V)

Vanilla cheesecake, seasonal fruit coulis (V)

Chocolate tart, Chantilly Cream (V) (Vg & GF options)

Pistachio & berry meringue roulade, mango curd (V/GF)

Lemon tart (V)

Warm Bakewell tart, Chantilly Cream (V)

Local cheeses, crackers, grapes, celery & chutney (V) (GF option)

Trio of desserts: Lemon Posset & chocolate brownie & Custard Tart (V)* (GF alternatives)

(If selecting the Trio, then all guests must have this option. Allergies adjusted for accordingly.)

CHILDREN – 8 AND UNDER

HOME-MADE CHICKEN GOUJONS, CHIPS AND PEAS/BEANS

£18.00/head

EVENING BUFFETS

TRADITIONAL FINGER BUFFET

£16.25/head

*4 types of sandwiches, sausage rolls, mini pizzas, Indian savoury bites & mango chutney dip,
spicy chicken drumsticks, mozzarella sticks, sweet potato fries & garlic mayo*

FISH GOUJONS OF LEMON SOLE

£17.75/head

With chips in a cone

HOG ROAST ON SPIT

£17.95/head

(Min. 70 people) with soft baps, stuffing, crackling & apple sauce

HOG ROAST MEAL

£21.95/head

(Min. 70 people) – as above plus hot new potatoes & a variety of homemade salads

SLICED CHARCUTERIE PLATTER

£21.95/head

*Will comprise a mix of locally produced mild & hot, salami, chorizo & pepperoni,
as well as olives & warm Italian rustic breads*

MIXED CHEESE & BISCUIT PLATTER

£22.95/head

Mix of 4 types of local cheeses (soft & hard), variety of crackers, grapes, pickled vegetables & relishes

TERMS OF BUSINESS

Terms of payment:

A deposit of £750.00 is required at the time of securing your wedding date. The deposit is non-refundable if you cancel, but will be returned in full after your wedding. However, if there are any damages done (by you or any of your guests) replacement or repair costs will be deducted accordingly. Also, if there is excessive cleaning required, then a cleaning fee will be deducted from the deposit. The venue fee and civil ceremony fee (if applicable) is due 3 months prior to your wedding. We will then calculate your bill and email it to you. This balance is payable 21 days in advance of your wedding date.

Civil ceremony charge:

If you wish to have your civil ceremony with us, we charge an additional £645.00 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**. For your ceremony we recommend you book a time during the early afternoon (1pm to 3pm).

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 added to your bill and due 21 days in advance of your wedding. We will require your guests to call us at least 3 months in advance of your wedding to pay for their room and take advantage of our discount rate. 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. We will need from you a list of which guests you would like to allocate a room to.

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

King or Twin room £270 for both nights King or Twin room £145 for one night Additional Adult beds £30.00 per night Children's cots £10.00 per night

Family rooms – King & Single beds (sofa bed if requested) £390 for both nights Family rooms – King & Single beds (sofa bed if requested) £195 for one night

Cancellation policy:

Please note if you cancel your wedding with us, (as advised above), 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 £2,000 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 £1,500 which includes 2 hours use of the grounds for photos etc. A glass of Prosecco and canapes can also be provided also for an additional charge.

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 £6.00, banqueting cloths £16.00, round cloths £16.00 and napkins £3.50. 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 3 weeks ahead of your wedding date.

Pricing:

We will honour our venue hire price applicable at the date of booking. The rooms, food, beverage and other sundry costs will be charged at the prices applicable on the day.

Access & Timing:

Your ancillary suppliers such as florists, will have access to the venue from 8am on the day of your wedding. Regarding closing times, the bar shuts at 11:30pm. The music must be turned off (or band cease playing) by 11:45pm. Everyone must vacate the barn and marquee by 12:00 midnight. Those not staying must also have vacated the property by then. If not all of the bedrooms are being used by the wedding party on the day of the wedding, then the above times are all 60 minutes earlier. So the bar would close at 10:30pm, the music turned off by 10:45pm, and the barn and marquee vacated by 11:00pm.

