

The background features a large, stylized illustration of a horse's head in profile, facing right. The horse is rendered in a light, monochromatic tone that blends with the overall grey background. A single stalk of wheat is positioned vertically, overlapping the horse's face and the text. The wheat stalk is detailed with leaves and a grain head, also in the same light tone.

ODDHOUSE FARM

Exclusive Weddings & Events • Luxury Accommodation • Quality Business Space • Agriculture



At Oddhouse Farm our ultimate aim is to provide an
Exclusive One-Stop Wedding and Events Venue.
Somewhere you can enjoy the idyllic location, Tie the Knot,
celebrate your Big Day in style, savour good wine,
dine on delicious food, dance the night away...
and sleep!



Weddings & Events at Oddhouse Farm

Oddhouse Farm is set within the beautifully rural and typically British, open countryside, surrounded by open fields and rolling hills. Centrally located on the Nottinghamshire, Leicestershire, Lincolnshire borders and skirting the stunning Vale of Belvoir. Ideally situated only 20 minutes' drive from Nottingham City Centre, Newark Town, Leicester City and Grantham; allowing ease of access for all your guests whether they're travelling from near or far.

Here at Oddhouse Farm our aim is to provide the perfect one stop wedding venue. We want to take away the stressful elements of planning a wedding and leave you with the niceties to arrange. Oddhouse Farm provides somewhere for all to enjoy a stunning location whilst you tie the knot in our fully licensed premises. A place where you can celebrate with your friends and family, wine and dine in style, party til you drop and sleep!

Unlike some venues, we aren't interested in churning out event after event, with no feelings. That's why our lovely venue is only available to hire for one wedding a week. Our exclusive hire package is for a period of two and half days, allowing you a leisurely day's set up, relaxed wedding day and the morning after your big day for the designated work party to clear up afterwards! There will be no other wedding guests queuing in the wings or staff trying to rush you out the door, ready for the next wedding to take place.

Here, you do not have to think about the logistics and timings of getting your guests from the ceremony venue to your reception venue and it doesn't matter if it's pouring with rain or blowing a gale, as your guests will only have to walk a few steps from the ceremony to begin the celebrations.

With ample free onsite parking your guests won't have to concern themselves with wondering where to park, negotiating one-way systems, ticket machines or what direction to take on the motorway!

Our gorgeous Hen House provides luxury self-catering accommodation for up to 14 guests and is also just a stone's throw away. Its flexible layout offers a great accommodation solution, whether you're looking for somewhere to get ready before the big day, somewhere to stay on your wedding night or you may have guests coming from further afield which want to make a weekend of it. Either way you know that once you and your guests arrive, all can relax and enjoy the party!

We are proud to offer a full and flexible range of in-house catering and refreshments, with a strong focus on British and ethically sourced produce. Our bar is well stocked with ale, cider, wine, prosecco and spirits, not forgetting a few gluten free options too. We have taken considerable effort and time to choose a wide and varied selection of wines to suit all ages, ensuring we have something to everyone's taste.

We work with some fantastically talented, artisans and are always keen to share their services and products with you, encouraging the use of other local family run businesses like ourselves.

At Oddhouse Farm we want you to feel completely at home knowing you will only be sharing your Big Day with those you have chosen to! Our exclusive wedding package guarantees you exclusive use of all our wedding facilities for the duration of the hire.

In choosing to hold your special occasion here at Oddhouse Farm, we are confident you will not be disappointed. Our focus is always on the attention to detail and on providing a high-quality service, resulting in happy Clients.



WEDDINGS & EVENTS

At Oddhouse Farm One-Stop Wedding Venue we have all areas of your big day covered; the Ceremony, Reception and your Accommodation!



The Granary - Ceremonies

- Fully licensed for Civil Ceremonies
- Accommodating up to 80 guests seated
- Just a stone's throw from The Dutch Barn
- Registrar services required
- Oddhouse Farm oak cross back chairs & antique desk for signing included
- Available to hire as part of our Exclusive Wedding Package only
- No naked flames permitted, battery candles optional



The Dutch Barn - Receptions

- Accommodating 90 guests seated and 50 further evening guests
- Available for Receptions only
- Oddhouse Farm tables, chairs and crisp white table cloths included
- Fully licensed bar with a wide range of drinks
- Quality in-house catering provided
- Cake table and knife included
- No naked flames permitted, battery candles optional



The Hen House – Accommodation

- Luxury self-catering accommodation
- Accommodating 6 guests, with the option to accommodate up to 14 guests by separate negotiation
- 3 ground floor super king / twin bedrooms, 1 ensuite shower room
- Additional ground floor bathroom
- Open plan lounge / diner with wood burner stove
- Fully fitted kitchen with double induction hob and oven, coffee machine, dishwasher, larder fridge, freezer and microwave.
- Outdoor dining and seating with firepit
- Large lawned area for playing games



THE GRANARY

Our charming old threshing barn has been sympathetically restored and is now fully licensed for Civil Ceremonies. It's higgledy piggledy, mish mash of red brick walls, oak beams and limestone detail give it a charming character, perfect for anyone looking for a country wedding.

Comfortably seating 80 guests it is perfect for those of you who are wanting an intimate ceremony with a rural feel. Just a stone's throw away from The Dutch Barn and Hen House, The Granary offers a romantic alternative to that of a church or registry office wedding. It also allows the luxury of officially becoming Mr & Mrs, Mr & Mr or Mrs & Mrs as well as celebrating in style and all in one place.

Our exclusive venue hire package is based on the following:

The hire of The Granary is based on the following:

Day 1 - Set-up	10.00am – 4.00pm
Day 2 - Wedding Day	3 hour period
Day 3 - Dismantle & clear away	10.00am – 12 Noon





THE DUTCH BARN

Once a derelict agricultural building and now a newly converted wedding and events venue, standing proud once again within the farmstead and rolling countryside.

Combining the old with new, we have restored The Dutch Barn's typical structure and exterior steel framework with the high barrel roof and softened them with mellow, waney edge oak boarding to form a truly unique building which can't help but catch your eye.

The brand new, open plan interior has an air of modern rusticity, combining subtle industrial, steelwork features with neutral décor, high barrel ceilings and large glazed doors. The mezzanine lounge area, combines wooden floors with comfy soft furnishings and glamorous chandeliers. Offering an ideal space for those looking to rest their weary legs, chat over coffee or quite happy to watch the celebrations at a distance. Equally, they may just want to pass the time away, gazing out over the landscaped gardens, far reaching views and watch the sun go down.

The Dutch Barn is available for Wedding Reception, Corporate Events, Wakes and any excuse for just a good old knees up!

Our Exclusive Venue Hire Package is based on the following hire period for The Dutch Barn:

Day 1 - Set-up	10.00am – 4.00pm
Day 2 - Wedding Day	10.00am – 12 Midnight
Day 3 - Dismantle & clear away	10.00am – 12 Noon

The conversion of our redundant Dutch Barn at Oddhouse Farm into a high quality, unique Wedding and Events Venue has been part funded by the European Agricultural Fund for Rural Development, supporting farm diversification and new business activities to complement traditional farming.





LUXURY ACCOMMODATION

The Hen House

Our rather lovely old Cart Shed has recently been converted into what is now known as The Hen House. Offering gorgeous self-catering accommodation for Hen and Chick parties, Family Reunions and Wedding Parties.

Accommodating 14 guests over 4 bedrooms, with 3 bathrooms, an open plan kitchen diner and living room with woodburner and glazed doors to extend onto the private outside dining area. There is the additional option of Hot Tub hire, Hire your own Chef and Spa Pampering Treatments also available separately at The Little Retreat Day Spa.

Our Exclusive Wedding Package includes the hire of the ground floor accommodation in our lovely Hen House and is based on the following:

- Accommodation up to 6 guests
- 2 nights of luxury
- 3 super king rooms, 1 of which is ensuite and 1 luxury super king wedding/bridal suite.
- Check in is based on 4pm on the eve of your wedding day and check out is at 11am on the day after your wedding.

Please note The Hen House can be configured to accommodate up to 14 guests by special request and subject to availability. A bespoke price for this configuration is by separate negotiation.





ADDITIONAL ACCOMMODATION & PAMPERING



Rosa The Gypsy Caravan

Tucked away in the trees we have Rosa, the perfect romantic couple's getaway accommodation. Somewhere the Bride and Groom or wedding guests can escape to, for their own little pocket of peace and tranquillity! Our stunning Gypsy Caravan / Shepherd's Hut has everything you could wish for and hopefully a bit more. Compact and bijou accommodation with an air of luxury to ensure your stay is extra special. Vintage bunting and twinkling fairy lights greet you and Rosa's fully furnished comfy double bed with plush, pretty bed linen and fluffy towels await you. There's a quaint log burning stove for those chilly evenings and an ensuite shower and proper loo of course! The kitchen has everything you could need... and the all important corkscrew!

- Double bed with plush duvet and pillows, pretty bed linen
- Quaint log burning stove
- Ensuite electric shower and proper flushing wc!
- Kitchen area with hot and cold running water and kitchen sink.
- Fridge, electric kettle and hob, crockery, pans.
- Gorgeous, secluded location with lots of stunning walks.
- Private outdoor dining area, chairs and table with awning to cover all weathers!
- Fire pit / barbecue to pass the evening away under the stars toasting marshmallows
- No. of guests: 2
- 2 nights of luxury

Although we have not included Rosa's lovely accommodation as part of our Exclusive Wedding Package, it is perfect for the wedding night or guest accommodation and can be added to your package by separate negotiation.



The Little Retreat

The Little Retreat Day Spa have lash experts, nail technicians and wonderful therapist all ready to greet you on your arrival. Their aim is to offer clients the highest quality beauty treatments, submerged within a relaxed environment.

So, whether you just want to escape for a few hours of pre-wedding 'you' time, catch up with friends, or even enjoy a cream tea in the lounge with your Grandma, it's the perfect place for some pampering and pure indulgence! The perfect spot for your pre wedding beauty treatments and pampering.

For more information on their Bridal Packages, please visit www.thelittleretreatdayspa.co.uk or contact 01949 81464

WATERING HOLE & FEED ROOM



Our Catering & Refreshments

At The Dutch Barn we have a fully equipped and well stocked inhouse Bar. Our experienced staff are ready and waiting to ensure your guests are looked after and content throughout the day. Having invested considerable effort in choosing a broad and varied selection of wines for your event and from around the globe; it has enabled us to provide the flexibility of a tiered listing to suit all, ranging from Bronze, Silver and Gold through to our very special Platinum range.

We are confident we have something to suit everyone's taste and budget; but just supposing we don't have a specific wine that you would like, we are always happy to look at sourcing a particular wine specifically for your event, if you wish. This means we do not need to complicate things by charging a corkage fee and the drinks are one more thing you don't need to think about.

Our Delicious Food

Here at Oddhouse Farm we appreciate how important it is to know where our food comes from and are always keen to support local suppliers by using quality British produce wherever possible. A value I know we also share with Adam at Bubbling Butter Catering, who we are pleased to have teamed up with to offer the highest standard of wedding and events catering.

Adam has worked in some of the most recognised kitchens in the world. The experience gained from working in such kitchens and none more so than the prestigious Claridges Hotel, have given him and his team a wealth of knowledge to cater for a wide variety of quality, high-volume events. No request is too big or equally too small and with one clear message throughout – it is all about what the Client wants.

Here at The Dutch Barn we have a fully equipped kitchen ready and waiting for your Big Day and for The Bubbling Butter Catering Team to cook you up a wedding delight. We always prefer to meet and chat with you, to ultimately create a bespoke menu, full of dishes of your choice. We are more than happy to sit down and design a menu around your specific needs and occasion. However, we do also appreciate at the early stages of planning an event, it is helpful to be able to put some ballpark figures together and know if our fantastic venue fits within your overall event budget.

With this in mind we have shown some great, tried and tested sample menus a little further on in our brochure. We hope they provide you with a selection of menu ideas for your occasion and to help you on your way with initial budgeting. If nothing else, they will hopefully get your taste buds working and set your minds ticking!



CANAPE MENU

Cold:

Crispy Shallot and Avocado Sushi with ponzu mayonnaise (V)
Truffled celeriac and vanilla macaroon with wild mushroom powder (GF,V)
Smoked salmon and crème fraîche blini with keta caviar
Wild mushroom and celeriac 'sphere' on parmesan sable biscuit (V)
Stuffed cherry tomato with olive tapenade and crème cheese (GF,V)
Foie Gras parfait on crostini and lemon thyme
Beef tartar with rye bread and tarragon emulsion
Goat's cheese and beetroot cornetto with toasted pine nuts (V)
Ham hock terrine with English mustard butter and crostini
Gazpacho consommé shot with basil (V,GF)

Hot:

Roasted pepper and tomato arancini with artichoke hummus (V)
Banger and Mash éclair (GF)
Smoked haddock and lemon beignet with pea dip
Beef kebab with bearnaise sauce (GF)
Scallop wrapped in pancetta with salsa verde (£1 supplement) (GF)
Wild mushroom 'vol au vent' with soft boiled quail's egg (V)
Tempura prawn with sweet chilli dipping sauce
Melba crusted salmon with hollandaise sauce
Chicken lollipop with roasted red pepper dip (GF)
Asian duck spring roll with ginger and soy

3 canapes per person: £10.50

4 canapes per person: £12.00

5 canapes per person: £14.00

6 canapes per person: £16.00



THE WEDDING BREAKFAST

Our wedding breakfast prices are based upon all guests having the same (not including specific dietary requirements - we will write a menu for these guests accordingly).
If you wish to offer a choice menu to your guests this can easily be accommodated, however the prices will vary depending on your requirements.

£45.00 Menu

Roasted tomato & basil soup with black olive & goats cheese crostini (V)
Ham hock terrine with beetroot puree, sourdough toast,
puffed crackling & shallot
Tomato & chorizo arancini with smoked pea puree,
peas, broad beans & crispy bacon with chorizo oil
Marinated heirloom tomatoes, mozzarella & micro leaf salad
with balsamic dressing (V,GF)



Pan roasted salmon, crushed new potatoes,
Kale, hollandaise sauce (GF)
Butter poached breast of chicken, wild mushroom puree,
potato terrine, savoy cabbage & chicken jus
Slow cooked loin of pork, wholegrain mustard & spring onion mash
with braised red cabbage, crackling and a cider cream sauce
Braised feather blade of beef, mash potato, beef fat panko crusted
carrot and black cabbage with a rich red wine jus (GF)



Eton Mess, sweetened cream, sugared strawberries, crisp meringue
and raspberry sorbet (V, GF)
Crème brulee infused with orange & classic shortbread (V)
Sticky toffee pudding with caramelized ginger ice cream (V)
Tiramisu (V)

£54.00 Menu

Confit duck ballotine with Jerusalem artichoke risotto & thyme jus (GF)
Salt baked heritage beetroot & carrot salad with torched goats cheese,
toasted almonds & rapeseed oil (V,GF)
Panko crumbed langoustine 'scampy' with pea puree,
salt and vinegar baby potatoes, pickled quails egg & balsamic
Crispy hens egg, asparagus, truffled hollandaise and serrano ham



Rump of lamb, sweet potato puree, wilted spinach,
tomato & shallot dressing split with lamb jus (GF)
Pan fried fillet of seabream, wilted samphire, sun dried tomato, white
onion puree and balsamic dressing
Breast of duck, fondant potato, celeriac puree,
black cabbage, bacon lardons & cherry jus (GF)
Butter poached breast of chicken, goats butter baked parsnip,
savoy cabbage, baby turnip, girolle mushroom, black pudding
& a chicken jus



Chocolate mousse with mango, raspberry sorbet & red vein sorrel (V,GF)
Lemon tart, raspberry coulis, crème fraiche
& whisky soaked golden raisins (V)
Trifle (to be designed with the chef)
Deconstructed black forest gateaux with whisky soaked cherries
& popping candy (V)

£60.00 Menu

Lobster, toasted almonds, apple and ginger jelly,
endive salad & bisque sauce
Pan fried scallops finished garlic butter with celeriac & apple puree,
micro leaf salad and balsamic spheres (GF)
Smoked salmon with avocado puree, white crab meat,
roasted lemon & crème fraiche
Smoked duck breast with goat's cheese mousse, redcurrant compote,
pickled beetroot & micro herb salad & herb oil (GF)



Beef Wellington, braised red cabbage, roasted carrot,
dauphinoise potatoes & red wine jus
Loin of Venison, kale, carrot & marmite puree, fondant potato,
red vein sorrel & juniper scented jus (GF)
Baked halibut with wilted courgette, crushed potatoes,
clams & a tomato & basil compote (GF)
Rack of lamb with parsnip puree, tomato, roasted silver skin onion,
tenderstem broccoli, duck fat cooked potato terrine & thyme jus (GF)



A selection of British cheese with home made fruit relish,
grapes, crackers & celery (V)
Chocolate & orange gateaux with scorched grapefruit,
crystalised white chocolate & white chocolate sauce (V)
Salted caramel and milk chocolate parfait with peanut brittle,
fudge & crème fraiche (V)



FOOD FOR THOUGHT

Our sample menus are our most popular options, however, we can also tailor the following dishes into packages of your choice, upon request:



Hot and cold buffets

A variety of hot and cold items on a self-service buffet to accommodate any needs.

This is a great way to keep costs a little lower and can be a more interactive style of service to get everyone up and talking. This could be smaller, finger style foods or larger items like whole poached salmon, we can even discuss having chefs cooking in the room!

Starting at £30.00 per head.



Family style dinners (on table buffet style)

This is a great way of getting tables talking. It could be a roast dinner style where we have a board with the meat and trimmings all on the table for everyone to pass around.

An informal dinner with great atmosphere.

Starting at £25.00 per head.



Canape receptions

Just looking to keep it to a standing affair? We can do a much larger canape menu and keep them flowing out of the kitchen to make sure there is plenty of everything to go round (great for if you don't want the hassle of a table plan!) This can also include dessert canapes.



Themed dinners

Mexican? Peruvian? Japanese? African? We may not have included many of these types of dishes in our menus but we can certainly accommodate them. We are as diverse as you need us to be and will gladly do a tasting before the day should you want to test us on that!

Menus can be tweaked to suit dietary requirements
eg. vegetarian, gluten free, vegan etc.

EVENING FOOD

Weddings are an all day event so you may feel the need to offer food later on in the evening, especially if you are having evening only guests.

We have devised a few sample menus to get the ideas flowing but we are certainly not limited to these. We are also more than happy to follow your lead on this food as you may have a certain style or format to be in keeping with the evening.



Evening Menu 1 @ £8.50 per person

Bacon cobs

Sausage cobs

Cones of chips



Evening Menu 2 @ £15.00 per person

Fish and chip cones

Mini sausage and mash with onion gravy (Vegetarian upon request)

Thai green chicken curry with Japanese sticky rice

Pulled pork sliders with smoked mayonnaise



Evening Menu 3 @ £18.50 per person

Burger and hot dog bar

A build your own burger or hot dog bar with a selection of toppings, cheeses and sauces to make your ultimate late night snack

As well as the above, we can build and design your own hot or cold buffets such as curry stations, cheese boards, Italian buffets, kebab stations. The sky really is the limit!



THE WINE LIST

We have taken considerable effort and time to choose a wide and varied selection of wines from near and far, enabling us to provide the flexibility of a tiered listing; ranging from Bronze, Silver and Gold through to our Platinum selection. We are confident we have something to suit everyone's taste and budget. But just supposing we haven't got what you are looking for we are always happy to look at sourcing a particular wine specifically for your event, if you wish. By doing things this way, it means we can keep things simple and do not need to complicate things by charging a corkage fee or indeed stipulating a minimum bar spend.

BRONZE TIER	SILVER TIER	GOLD TIER	PLATINUM TIER	SPARKLING WINES
WHITE Viertalo White Blend Spain £21.00	WHITE Viña Carrasco Sauvignon Blanc Chile £23.00	WHITE El Cante Albariño Spain £27.00	WHITE Finger Post Sauvignon Blanc France £35.00	Prosecco Bel Canto Italy £26.00
RED Viertalo Red Blend Spain £21.00	The Old Gum Tree Chardonnay Australia £23.00	Conde De Castile Blanco Rioja Spain £27.00	Pouilly-Fumé Pierre Brevin France £35.00	Prosecco Bel Canton Rosé Italy £26.00
ROSÉS Viertalo Rosé Spain £21.00	Ombrellino Pinot Grigio Catarrato Chile £23.00	Valle Berta Gavi Italy £27.00	Domaine Passy Le Clou Chablis France £35.00	Nicolas Courtin Brut NV Champagne £40.00
	RED The Old Gum Tree Shiraz Australia £23.00	RED Olivier Maurice Côtes du Rhône France £27.00	RED Dehesa de Gazani Reserva Rioja Spain £35.00	Chapel Down Brut NV England £45.00
	Gufetto Montepulciano Italy £23.00	Mozzafiato Primitivo Italy £27.00	Esprit de Lussac, Bordeaux France £35.00	
	Viña Carasco Merlot Chile £23.00	Tierra Plata Malbec Argentina £27.00	Ella's Ridge Pinot Noir New Zealand £35.00	
	ROSÉS Crescendo White Zinfandel Rosé Italy £23.00	ROSÉS Le Bois des Violettes Rosé South of France £27.00	ROSÉS Nicolas Rouzet Provence, France £35.00	
	Ombrellino Pinot Grigio Rosé Italy £23.00			



OUR EXCLUSIVE HIRE CHARGES

Here at Oddhouse Farm our emphasis is on quality rather than quantity. That is why we currently only open for one wedding per week and how we are also able to offer you an elongated hire period in comparison to many other venues. This means you can take your time setting up for your big event and have the following morning to clear away. As we only offer one wedding a week this is reflected in our hire charges, which do not vary, depending on the day of the week you choose to marry.

Our hire charges are for the exclusive hire of The Granary, Dutch Barn and Hen House and are based on the following:

Bespoke Wedding Ceremony & Reception

Day 1 – set up 10am – 4pm
Day 2 – Wedding Day The Granary – period of ceremony
 The Dutch Barn – 10am – 12 midnight
Day 3 – Dismantle and clear away 10am – 12 noon

Accommodation for 6 guests

2 nights stay, based on check-in of 4pm on the eve of the wedding and check-out by 11am on the day after the wedding.

Our Exclusive Hire Charges

Month/s	2023	2024
January, February, March	£6500	£7500
April	£7500	£8500
May, June	£8800	£9800
July, August, Sept	£8800	£9800
October, November	£7800	£8800
December	£8500	£9500

- * Please note these charges do not include the Registrar fee, this is the responsibility of the wedding couple.
- ** Our exclusive package does not include catering or refreshments for your event.
- *** We strongly recommend clients to consider taking out insurance to cover the unlikely event of cancellation.

Payment schedule:

- Payment 1:** To secure a booking at Oddhouse Farm, a non-refundable Booking Deposit to the value of 25% of the Total Venue Hire
- Payment 2:** Due 12 months before the event, a non-refundable 1st Instalment to the value of 25% of the Total Venue Hire
- Payment 3:** Due 6 months before the event, 25% the Total Venue Hire
- Payment 4:** Due 10 weeks before the event, 100% of Total Venue Hire balance and 100% of the Additional Services balance

VAT at 20% is included in all charges made by Oddhouse Farm. Any VAT increases, occurring from the time of booking until the day of your event will result in price increases on your quotation in line with the VAT percentage increase.

Cancellation Charges

Time of Cancellation	Cancellation Fee Charged
30 weeks+ before Event	Booking Deposit
More than 20 weeks but less than 30 weeks before Event	Booking Deposit and First Instalment
More than 10 weeks but less than 20 weeks before Event	Booking Deposit, First Instalment and Additional Services Prepayment
Less than 10 weeks before the date of the Event.	All payments

Please note our cancellation charges. All cancellations must be made in writing and are only accepted upon confirmation of receipt. By signing of our Venue Hire Agreement, you agree to these terms.

Oddhouse Farm shall not be obliged to credit a forfeited deposit against a future booking and reserves the right to make alternative arrangements regarding any agreed details, should any unforeseen problems arise.



YOUR QUESTIONS ANSWERED

Questions you may have when considering Oddhouse Farm for your wedding venue

Can cars be left overnight?

Yes they can, however we stipulate these must be removed by 12 noon at the latest on the day after you wedding

Can confetti be used?

Confetti is permitted in designated areas only and outside The Dutch Barn. This must be natural flowers only. We do not allow use of plastic confetti and if used will sadly incur an additional fee deducted from your Damage Bond.

Do our prices include a cake table and knife?

Yes, they include a small cake table and accompanying knife.

Is table linen included within the package?

Standard white linen tablecloths are included. Napkins are provided and quoted for separately by The Caterer as they are dependent on guest numbers.

Can we supply our own drinks and do we charge corkage?

We do not charge corkage as only drinks provided by Oddhouse Farm are permitted.

Can we use candles at Oddhouse Farm?

Battery operated candles can be used, however naked flame candles are not permitted.

Can our accommodation sleep more than 8 guests?

Our exclusive wedding package is based on 8 guests, however, up to 14 guests can be accommodated in The Hen House under separate negotiation and our Gypsy Caravan provides accommodation for 2 guests.

What time does the bar close?

Last orders are at 11.30pm and the bar closes at 12 midnight.

What time do guests have to leave?

All guests other than those staying in our accommodation must leave by 12.30am.

What Registry Office would we need to liaise with to arrange our civil ceremony?

Our local Registry Office is West Bridgford which can be contacted on 0300 500 8080.

What happens if we would like a church wedding ceremony?

This is absolutely fine and we completely understand some couples want to marry at their local church where they have grown up.

Do we have to use certain suppliers for our entertainment, floristry and photography?

Absolutely not, you are more than welcome to use whoever you wish when it comes to these areas, after all it's your day! All we ask is that all suppliers depart by 12.30am.

Can we arrange a fireworks display as part of our event?

As we are a farm and have livestock living in the surrounding fields, fireworks are not permitted at Oddhouse Farm.



COME AND SEE US

We are confident we have a beautiful Exclusive One-Stop Wedding Venue to offer you here at Oddhouse Farm and if you would like to delve a little deeper and find out a bit more, why not drop us a note of your outline requirements and we can arrange a visit!

We offer viewings by appointment Monday to Friday between 9.30am and 5.30pm. For those who aren't able to make an in-week appointment, we offer viewings on Saturday mornings (when we do not have an event) between 10am and 1pm.

If you would like to arrange a viewing please drop us an email at:

weddings@oddhousefarm.co.uk

or pick up the phone and have a chat on:

07951 985688





FOR MORE INFORMATION:

Oddhouse Farm
Colston Bassett Lane
Owthorpe
Nottinghamshire
NG12 3SF



07951 985688

weddings@oddhousefarm.co.uk

www.oddhousefarm.co.uk