

THE
INN AT WHITEWELL
Forest of Bowland



Weddings
at the Inn

A LUXURY COUNTRY WEDDING VENUE



A guide to your *dream day*

Thank you for considering The Inn at Whitewell as your potential wedding venue.

We are a 16th century rural Inn located on the banks of the river Hodder surrounded by breath-taking fells and beautiful scenery in the heart of the gorgeous Forest of Bowland. We are famous for our bedrooms, our delicious locally sourced food and our own on-site vintners.

Our experienced wedding team are on hand from the moment you first step into the Inn all the way through to your special day.



The *Marquee*

Our traditional marquee is the perfect venue for a glamorous wedding or party. It is light and airy with spectacular views of the River Hodder and this rural valley. Glass doors lead to a balcony over the river, and a riverside garden with outside furniture and fire pits.



Our marquee is ideal for 80-200 people.

The *Ceremony*





Parish Church of *Saint Michael*

St. Michael's Whitewell, conveniently situated next to the Inn can hold up to 200 guests.



Dining Room *Civil Ceremonies*

Our main dining room has windows overlooking the river with splendid views of the Hodder Valley.

The main dining room can accommodate up to 60 guests for a dinner or 75 for a civil ceremony.



“Thank you so much for making us feel so welcome! You really do have a beautiful church with a lovely friendly atmosphere.”

Please visit www.stmichaelswhitewell.com for more information about the church.

The *Wedding Breakfast*



Food & *Drink*

The Inn at Whitewell is well known for the quality and consistency of its food. Many of our ingredients are sourced locally. Our head chef, Jamie, and his team take great pride in ensuring every plate is memorable and delicious.

Our on-site Vintner business means you have an un-paralleled choice of wines, which are hand picked from around the world. The team will help you pair the perfect food and wine combination for your day.

Individual rooms *full of character*

We have 25 bedrooms each individually decorated with designer fabrics, antique furniture and lovely pictures. Hand-made beds with Egyptian cotton sheets.



Bedrooms *at the Inn*



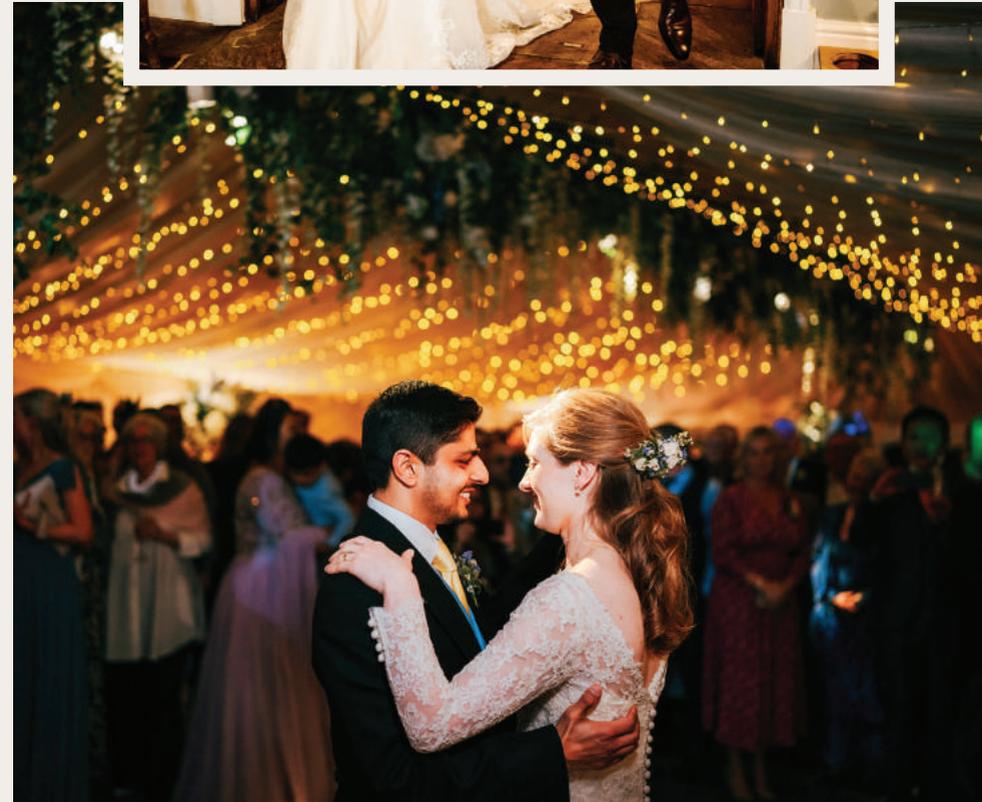
This brochure is a small taste of what we do. We are only hosting a few exclusive weddings per year.

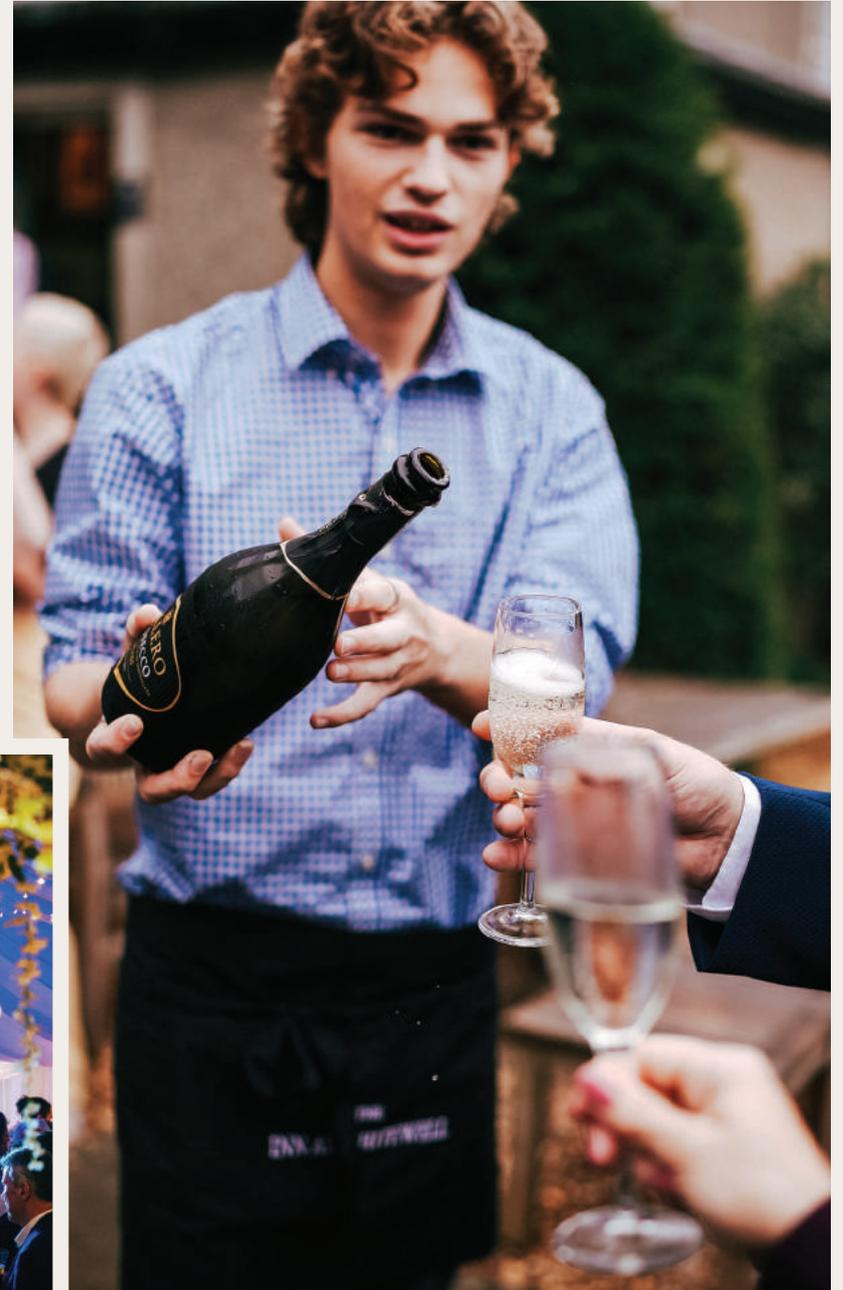
Our new wedding offering is for total exclusivity, you will have the whole Inn both inside and outside, and its 25 bedrooms together with tailor-made menus and wine lists. As such we are able to offer a truly bespoke and magical day and night.

To find out more please email weddings@innatwhitewell.com or ring Andrea on 01200 448 733.

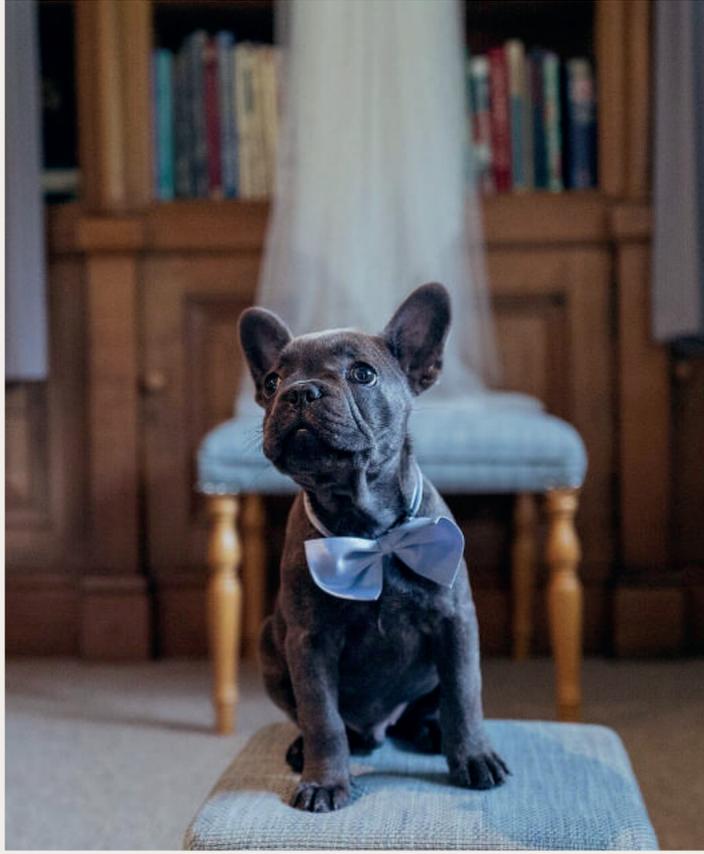


Stepping stones across
the River Hodder









Surrounded by
beautiful scenery

Bedrooms *at the Inn*

When exclusively hiring our inn, all of our 25 bedrooms must be booked.

The rates below are per room, per night and include a full English breakfast. All our bedrooms are totally different, they are all decorated with designer fabrics, antique furniture and lovely pictures and many have open fires. They are priced according to size and location. There are photos of all our bedrooms on our website www.innatwhitewell.com

The bride and groom receive a complimentary bedroom on their wedding night, but all other bedrooms must be paid for.

CURRENT PRICES APRIL 2022 - MARCH 2023

	Sun-Thurs	Fri & Sat
Small Front	£145	£176
Small Gable End	£160	£196
Front of House	£195	£233
Riverside	£233	£268
Suite	£266	£303
	3 Nights	Extra Night
The Piggeries	£1790	Low Season £200 High Season £300

Please note: These prices are subject to an annual increase every April in line with inflation.

Wedding *Menu*

£90 PER HEAD

CANAPES

Please choose 4 from the following

Smoked Salmon
on brown bread

Chorizo Sausage
with roast pepper and spicy dip

Grilled Queenie Scallops
with lemon and parsley gremolata

Salt Baked Baby Beetroot
with horseradish cream (v)

Whitewells Pâté en Croûte

Farnsworth Chipolatas
with pancetta and mustard mayonnaise

Chickpea Falafel (v)

Crispy Fried King Prawns
with sriracha dipping sauce

Sausage & Apple Roll

Please choose 1 from each of the following courses

STARTERS

Grilled King Prawns
with mango salsa, avocado
puree and sweet chilli

Classic Prawn Cocktail
with cold water Atlantic prawns,
iceberg, pickled cucumber, Bloody
Mary sauce and brown bread

Warm English Asparagus
with crispy pancetta and salted
egg yolk (seasonal availability)

Heritage Tomato & Mozzarella Salad
with fresh basil and
balsamic dressing

Confit Gressingham Duck Leg
with white bean and chorizo
cassoulet and salsa verde

Bresaola of Beef
with rocket, cherry tomatoes,
balsamic glaze and parmesan

The *Nitty Gritty*

SOUP COURSE

Cream of Broad Bean
with sour cream and
garden chives

Chilled Clear Tomato
with peas, broad beans, fresh basil
and herb oil

Cream of Butternut Squash
with fresh coriander and
toasted pumpkin seeds

Pea & Ham
with sour cream and crispy onions

Cream of Open Cup Mushrooms
with herb croutons

MAIN COURSE

Saddle of Burholme Lonk Lamb
with apricot and mint stuffing,
pea puree and chateau potatoes

Loin of Halibut
with creamed potatoes, spinach, lobster
fritter and creamy shellfish bisque

Breast of Cornfed Chicken
with truffle mousse, Anna potatoes,
caramelised onions and honey roast roots

Roast Loin of Venison
wrapped in pancetta, fondant potato,
choucroute, parsnip puree and port wine jus

Carved Fillet of Dry Aged Beef
with mushroom arancini, stuffed
tomato and roasting juices

Lobster Thermidor
with 1/2 fresh lobster, bacon mac 'n'
cheese, skinny fries and green salad

PUDDINGS

Whitewells Assiette
with raspberry crème brûlée

Summer Trifle
with homemade shortbread

Lemon Meringue Pie
with dark chocolate torte

Rich Dark Chocolate & Orange Torte
with a biscuit base and marinated
summer strawberries

Praline Wafers
with banana cheesecake mousse and
white chocolate sauce

Coffee & Shortbread

BOOKING PROCESS & PAYMENTS

We are happy to hold your date for two weeks. Once you are positive you have chosen the Inn for your wedding or party we ask that you read and sign our booking conditions and pay a deposit of £2000 to confirm your date. We ask for a second deposit of 50% nine months prior to your wedding day or party and the final balance one month before the big day.

MARQUEE

The ideal number of guests to be comfortably accommodated in the marquee is 60-150 with formal seating and up to 200 evening guests. We do require you take all our 25 bedrooms for the night of your wedding or party.

HIRE COSTS

Exclusivity fee of £15,000 which includes all the Inn, both inside and outside, the use of our marquee and all staff costs. The exclusivity fee ensures there are no other guests in the Inn for the duration of your wedding or party.

CIVIL CEREMONIES

We are licensed for civil ceremonies for up to 75 guests in our main dining room.

PARISH CHURCH OF SAINT MICHAEL

Our lovely church next door to the Inn can accommodate up to 200 people.

Alternative Arrival Drinks

Suggestions

Summer Pimms £6.80

Kir Royale £7.80
Prosecco & Cassis

Bellini £12.50
Champagne & Peach Juice

Bucks Fizz £11.00
Champagne & Orange Juice

Mimosa £6.80
Prosecco & Orange Juice

Aperol Spritz £10.50
Aperol & Prosecco

Gin & Tonic £7.50
Tanqueray 10 & Fever Tree Tonic

Bottled Peroni £5.50

NON-ALCOHOLIC

Seedlip & Fever Tree £6.80

Feragaia & Canada Dry £5.00

Freshly Squeezed Orange Juice £3.80

Sparkling Elderflower £2.80

Bowland Forest

Vintners

CHAMPAGNE & SPARKLING WINE

Gallimard Pere et Fils Cuvée Reserve, Brut NV. £55.00

A modern hand-made Champagne made from 100% Pinot Noir, grown by the Gallimard family themselves. This allows them to control the quality and price of the fruit which few other producers are able to do. Clean and fresh made in the rounded Gallimard style with a soft, elegant finish.

Tallero Prosecco Spumante DOC Treviso Extra Dry, Veneto £32.50

Delightfully fresh sparkling wine from the Northern Italian region of Veneto. Crisp and fresh with lovely citrus characters.

Cattin 'Sauvage' NV Cremant d'Alsace, Joseph Cattin £39.50

80% Pinot Blanc, 20% Chardonnay, 100% organic. From a family who have been producing wine for over 200 years. A lovely dry wine with tiny bubbles and a beautiful toasty brioche character. The perfect aperitif, it will also go very well with white meats, shellfish and seafood.

WHITE WINES

Sauvignon de Touraine 2021, Domaine de Mazelles (Loire) £28.50

Downstream from the famous Villages of Sancerre and Pouilly comes this wonderfully expressive, zesty Sauvignon with gorgeous crisp flavours on both nose and palate which make your mouth water just to think about them! As a drink on its own or with food, it is a delight.

Chardonnay 2020 Gran Reserva, Nostros – Casablanca, Chile £31.50

If anybody is still dragging their feet when it comes to getting back onto the Chardonnay bandwagon, just point them at this little gem. Winds off the Pacific keep the vineyards cool thereby slowing ripening. The result is a Chardonnay of elegance. Barrel fermented for extra complexity, it is exceptionally pleasing.

Sauvignon Blanc 2021, Staete Landt, Marlborough (NZ) £33.50

Staete Landt is the name given to what is now New Zealand by Tasman, the Dutch explorer in honour of his country. Wonderfully fresh and powerful on the nose this is an intense wine with bags of zesty gooseberry passion fruit and citrus fruit and great concentration of flavour.

Albarino Calazul 2021, Rias Baixas (Spain) £32.50

Albarino is the indigenous grape of Rias Baixas in Galicia, North-West Spain. Regarded as Spain's alternative to Viognier in terms of its fresh peachy aromatics. Very popular in Madrid's chic bars and restaurants.

Gavi DOCG 2021, Folli & Benato (Piedmont) £36.00

Beautifully clean and fresh, with hints of citrus and white flower blossom aromas, it's easy to see why this wine is so popular. Perfect wine for lighter style dishes and seafood.

Sancerre 2021, Domaine Dezat, Loire Valley £46.50

100% Sauvignon Blanc. Fresh cut grass and elderflower on the nose with an exquisitely rich palate of gooseberries and citrus, combined with minerally flintiness. A classic which lives up to its' reputation as the great fish dish match.

Chablis 2020, Domaine Collet, Burgundy £47.50

This is a superb, traditional style Chablis with the typical flinty, mineral characteristics. Very dry in style, it does not pretend to be a big, buttery Côte d'Or wine. The company is a firm believer in not using oak in order to give full purity of fruit and expression of terroir.

ROSE WINES

Hostelliere 'Pieds de Taille' 2021, Cotes de Provence £28.50

Classic Provence rose with a charming pale pink colour and with aromas of summer fruits, it is pure elegance in a glass. Despite its' very pale hue it has good weight and goes amazingly well with many foods. Massively popular.

RED WINES

Rioja Tinto Crianza 2018 Palacio de Otono, Rioja (Spain) £28.50

All the grace and silkiness you could want from a Rioja. Lots of cherry, plum and spicy flavours combined with hints of vanilla and elegant tannins add to the finish.

Chateau Le Bedat 2018, Bordeaux Superieur £28.50

Soft, juicy and ripe is not always a description you would expect from a Bordeaux. Lovely cassis characters and charming nose.

Malbec 2021 Bodegas Inacayal, Mendoza (Argentina) £29.50

Vibrant purple in the glass, with intense aromas of plums and dried figs. The palate is smooth, with flavours of dark cherries and chocolate. Yes, it's strong, but there is definitely a warming charm to this wine.

Ch. Cabezac 'Tradition' 2021, Minervois £32.00

A blend of Syrah, Grenache and Carignan. Warm, big and friendly, this very attractive Languedoc combines juicy dark berry fruit with rosemary spice and pepper savouriness. Ample fruit, complexity, weight and charm all contribute to this terrific value wine.

Pinot Noir 2020, Paper Road, Wairarapa (NZ) £38.50

Absolute quality from the very bottom of the North Island. Fresh summer fruit flavours with aromas of strawberries, red cherries together with a lovely savoury aspect. A perfect wine for game or duck.

Fleurie Les Roilettes 2019, Domaine Coudert, Beaujolais £44.00

Classic Cru Beaujolais. A fresh fruit forward and silky wine full of ripe strawberry and cherry fruit, underpinned by more body than would be found in your humble Beaujolais Villages.

'Garagista' Malbec 2018, Jean Louis Trocard, Bordeaux £47.50

From more than 5000 Ha of vines in 1960s, it is now somewhat unusual to see a 100% Malbec from Bordeaux. This spectacular example from 50 year old vines is fermented and aged in stainless steel. The wine is a stunning deep purple in the glass with intense blackcurrant and plum flavours and hints of violets. A massive favourite with our clientele.

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