



BROWSHOLME



- Weddings At Browsholme -

An exclusive and romantic wedding venue in Lancashire, situated in the Forest of Bowland, with breathtaking views over open countryside.

Built in 1507, this remarkable historic hall is still lived in by the Parker family. In the same rural setting, and built 300 years ago, is the Tithe Barn which has been beautifully restored for wedding ceremonies, receptions and evening parties.

Stone built, the Tithe Barn comprises two magnificent spaces retaining the original stonework and timber features. The Barn has a capacity to host civil ceremonies and receptions for 120 guests and up to 180 for the evening party.

Outside there is a private courtyard and bar for you to entertain your guests, with a wood-fired pizza oven to produce homemade food for the evening party.



Browsholme is a private family home and an historic, romantic wedding venue that is exclusively yours. From this moment we want you to feel welcome and that we are with you all the way to listen, help and guide you towards creating your perfect wedding day.

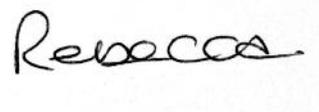
Built in 1507, Browsholme Hall is the oldest surviving family home in Lancashire. It may be steeped in history, but the focus of your wedding day will be the stone Tithe Barn that has been restored with all the attributes (and more) of a contemporary, modern venue. Here, traditional features of flagstone floors and oak timber throughout have been seamlessly integrated with the latest sound and lighting equipment, along with a renewable heating system. Outside is a private courtyard for you to entertain guests, relax and enjoy your party until the midnight hour.

The Tithe Barn has a licence for civil ceremonies for 120 guests and can accommodate up to 180 for the evening party. Alternatively, the magnificent Regency Drawing room in the Hall seats 65 guests. Whichever you choose, the surrounding gardens, lake and parkland will be exclusively yours for the day, providing an amazing backdrop for beautiful and timeless photographs.

At Browsholme we don't have a standard format as we want to help you create your dream wedding, perfectly tailored to your ideas and preferences. The style of menu, seating, decorations, flowers, wine - perhaps a cocktail or gin bar - music and other entertainment is your choice. Our very experienced caterers provide flawless organisation with delicious award winning food, delivered by a team of highly personable and professional staff.

Afterwards, the Mews Cottage is the perfect place for you to escape for your wedding night, while your guests have a choice of accommodation in friendly local hotels, inns and B&B's. New in 2018 will be a development of ten stunning 2-4 bed lodges, for guests, set in woodland close to the Tithe Barn.

We look forward to planning your dream wedding with you and helping you discover what makes Browsholme so special and wonderfully unique.

A handwritten signature in black ink that reads "Rebecca". The signature is written in a cursive, flowing style.

Rebecca Clarke
Manager



- Tariffs -

Reception and Civil Ceremony

Pricing based on a minimum of 70 adult guests during high season. Please enquire about reduced guest numbers during low season or midweek. (All charges stated below are inclusive of VAT at the prevailing rate).

Reception

Fee includes exclusive use of Browsholme Hall gardens, the Tithe Barn and courtyard until 12.30am.

Reception chiavari chairs, table linen, luxury accommodation for the wedding night and the services of our experienced wedding manager also included. The fee excludes all drinks and food.

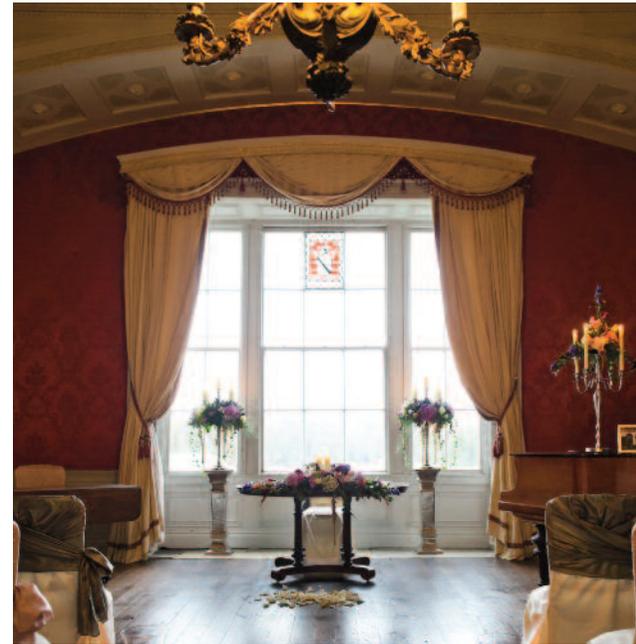
	2020 High Season	2020 Low Season	2021 High Season	2021 Low Season	2022 High Season	2022 Low Season
Saturdays & all Bank Holiday Weekends	£5650	£4650	£5950	£4950	£6250	£5250
Fridays	£5350	£4350	£5650	£4750	£5950	£4750
Sunday - Thursday	£4350	£4050	£4550	£4250	£4950	£4250

High Season: April to October • Low Season: November to March

Civil Ceremony

The Tithe Barn (maximum of 120 guests)	£495
Browsholme Hall Regency Drawing Room (maximum of 70 guests)	£1500
Outdoor Blessing Area	£495

Prices effective from 1st June 2019



- *Your Ceremony* -

We have two beautiful rooms that are licensed for civil ceremonies. Partnerships, same sex marriages and weddings for all faiths are welcome at Browsholme. Either the rustic beauty of the Tithe Barn, or the historic elegance of the Regency Drawing room will provide the backdrop to the most important moment in your life.

Tithe Barn - capacity 120

The Tithe Barn seats up to 120 guests and evokes the character and atmosphere of a church with its flagstone floor, oak beams and high ceilings. Chiavari chairs are provided and otherwise here is a blank canvas to design your own theme with colours and decorations, flowers, drapes and chair covers.

Regency Drawing Room - capacity 65

Situated within Browsholme Hall, the Regency Drawing Room is an especially romantic space rich with history. Family portraits, a gilded chandelier, marble fireplace and furniture by Gillow of Lancaster create a feeling of bygone times in this historic house. Large windows give a mellow light and during the ceremony, provides uninterrupted views across the gardens and parkland.



- *Your Reception* -

At the end of the ceremony, or arriving from church it is time to celebrate and relax with your family. For the reception, the courtyard at the Tithe Barn provides a sheltered, intimate space or, alternatively, you might choose the idyllic garden terrace by the Hall.

Would you like champagne or prosecco for the reception? Perhaps Pimms in the summer or a cocktail bar, it is your choice. Our well stocked bar will provide for every possible taste, with beer from local breweries, a wide selection of wine, gins and other spirits.

For those who prefer a non-alcoholic drink, we have an excellent range of soft drinks and special fruit juices.

- Wedding Breakfast -

We believe marvellous food and fine wine are central to the wedding feast, understanding that your meal will be one of the most important elements of your wedding.

Our caterers have established reputations in Lancashire for fantastic food. Each offers different styles of menus so there is something to suit all tastes. Having worked alongside them for many years, we know their service is excellent and you will be in safe hands. They are committed to using local suppliers and local produce and are very happy to advise on seasonality and availability. Each of our caterers will be delighted to meet you, arrange a tasting of their food and discuss a bespoke menu for you and your guests.

Fine wine should accompany excellent food and our award winning Master of Wines vintner has an extensive list, all hand selected and all from small producer vineyards.

It is important to us that everyone who comes to Browsholme has a wonderful time, including dining well.



- Drink Options -

We ask that all our weddings provide a Reception Drink, ½ bottle of wine per adult and a toasting drink.

To gauge costs of the Sparkling Wine or Champagne divide your number of guests by 6 to work out how many bottles you require. For example, 80 guests would require 14 bottles of your chosen fizz.

RECEPTION DRINKS

Pimms	per glass	£5.00
Kir Royale (with sparkling wine)	per glass	£5.00
Peach Bellinis (with sparkling wine)	per glass	£5.00
Raspberry Bellinis (with sparkling wine)	per glass	£5.00
Mulled Cider	per glass	£4.20
Mulled Wine	per glass	£4.50
Bottled Beers:		
Peroni / Estrella / Brewdog / Birra Moretti	per bottle	£4.00

NON-ALCOHOLIC DRINKS

Jugs of Orange Juice	per jug	£6.50
'Posh Pop' bottles	per bottle	£7.00
Raspberry / Elderflower / Cloudy Lemonade (750ml)		

GIN BAR

Our beautiful Gin Bar complete with props and an assortment of fruits and botanicals. Choose from 25+ different gins with accompanying Fevertree Tonics.

£400 for 70 Gin & Tonics (£5.50 per drink thereafter)

- Wine List -

WHITE WINES

Pacifico Sur Sauvignon Blanc 2016, Chile	£18.50
From the Curico Valley, Pacifico Sur Sauvignon Blanc is pale lemon in colour with bags of tropical fruit flavours. Refreshing acidity along with background citrus notes contribute to a long elegant finish.	
Palazzo del Mare Catarratto 2018, IGT Sicily, Italy	£19.00
A riot of tropical peach and pineapple aromas leap out of the glass. These flavours continue onto the palate joined by lovely ripe pear and a touch of acidity to balance the ripe fruit.	
Pinot Grigio Orsino Della Venezie 2018, Italy	£19.50
Pale lemon in colour, this is a delicate wine from the "home" of Pinot Grigio, Veneto. Light citrus fruits and hints of white peach combine with racy acidity and a long refreshing finish. Very stylish. .	
Simonsvlei Premier Chardonnay 2018, South Africa	£19.95
Chardonnay is enjoying a well-deserved comeback with wines such as this leading the charge. Attractive melon and citrus notes on the nose, with apricots and mandarin flavours on the palate - top stuff from South Africa.	
The Den Chenin 2018, South Africa	£21.50
A lively and full-bodied wine with tropical flavours of creamy pineapple, melon and background vanilla. Den Chenin has a lovely texture with a long finish and crisp acidity to keep the palate fresh and vibrant.	
Bigotiere Muscadet de Sevre-et-Maine sur Lie VV 2017	£23.50
Muscadet is making a comeback, with wines such as this Vieilles Vignes example (made from 'old vines' to you and me), showing just how good this style can be. Crisp, clean, citrus fruits with hints of honeysuckle make this a refreshing wine ideal with shellfish.	
Round Stone Bay Sauvignon Blanc 2018, New Zealand	£24.50
Just what you expect from high class NZ Sauvignon; light citrus, elderflower and hints of nettles. Refreshingly crisp and a superb companion to seafood or just great on its own.	

ROSE WINE

Sugarbird Blush 2016, California	£18.50
Jam packed with ripe strawberries, juicy kiwi fruit and watermelons and a lingering finish reminiscent of nectarines this Rose offers a mouth filling refreshing aperitif. For those that prefer a sweeter style of Rose.	
Dea del Mare Pinot Grigio Blush 2015, Italy	£19.50
Pale ruby red, Dea del Mare displays a delicate cherry and redcurrant aroma with flavours of violets and strawberry on the mid-bodied palate. Crisp and fresh - great on its own.	

RED WINES

Pacifico Sur Merlot 2015, Chile

Merlot in Chile is like Shiraz from Australia – basically what each country does best. Pacifico Sur has fragrant plums and damson-like fruit with a hint of herbs. The finish is rounded and smooth. Lovely plums, violets and red berries. Silky, medium bodied and delicious.

Palazzo del Mare Nero d'Avola 2018, IGT Sicily, Italy

Harvested in the cool of the morning for maximum preservation of fresh fruit flavours, this lovely Nero d'Avola displays ripe, plummy fruit, hints of spice and liquorice. On the palate there are red cherry fruits, with a deliciously supple and juicy finish.

Cave de Roquebrun Terres d'Orb Rouge 2017, France

From close to Beziers, this a lovely blend of Cabernet, Merlot, Carignan and Grenache. Medium bodied with dark cherry and licorice flavours, Terres d'Orb has lovely poise and style.

Daimon Tinto Rioja 2018, Spain

Something of a legend in the region, Oscar Tobia creates wines that are revered by Rioja lovers. Intense bouquet of blackberry, currants and raspberries. The palate is balanced, and smooth with bright fruit and ample freshness. Smooth and long, a delicious glass of wine well suited to Lamb.

One Chain 'The Wrong Un' Shiraz Cabernet 2015, Australia

Aussie Shiraz / Cabernet doesn't get any better at this price. Lush black fruits coupled with touches of woodspice, liquorice and cassis follow through to a delicious, velvety finish. This wine is consistently good from vintage to vintage.

Inacayal Malbec 2014, Argentina

When in the hands of a quality producer, Malbec can produce wonderfully rich, full flavoured reds with velvet like texture. Located in the premier zone of Lujan de Cuyo, Inacayal creates a complex wine loaded with plums, spice, dark chocolate and hints of vanilla.

Mabis Neropasso Originale Rosso 2014, Veneto, Italy

Made with dried grapes and similar grape varieties, this is about as close to an Amarone as one can get. Intense ruby red turning to garnet with ageing. Bouquet is spicy with hints of cherry, black cherry and plum compote. fine and velvety palate, persistent, with soft tannins at the end.

Our supplier, Miles Corish, is a Master of Wine and Managing Director of Milestone Wines. Milestone specialise in working with smaller, more quality focused wine producers and are proud to supply some of the North's best quality establishments - including the UK's 2017 restaurant of the year and Manchester's 2017 Fine Dining restaurant of the year. As well as running his company, Miles is a WSET Educator, an international wine Judge and consults for the on and off-trade. In 2015 Miles was made a Master of Wine, and joins a total of 355 Masters of Wine throughout the world.

We try to keep our prices competitive but unfortunately there may be duty increases in April that cannot be avoided

CHAMPAGNE & SPARKLING

£18.50 La Vita Prosecco Spumante DOC 2015, Veneto £27.00

Renowned for their Proseccos, La Vita has created this hand harvested masterpiece. This is stylish with red apples, citrus fruit, and delicate honeysuckle. Very refreshing on the palate with a lovely crisp finish.

£19.00 Philippe Herard Blanc de Blanc £27.50

Made from Chenin Blanc and Chardonnay grapes, this methode traditionnelle sparkling wine (made in the same way as Champagne) offers a fantastic combination of Peach, Brioche and delicate citrus fruits. Rich, rounded and stylish. Great as an aperitif or with light starters.

£19.50 Charles Pelletier 'Cuvee Rose' Grande Reserve £28.00

Pelletier is made by the renowned Crémant de Bourgogne house of Veuve-Ambal that dates back to 1898. A delightfully elegant Rose exhibiting succulent red fruits, refreshing acidity and a lingering palate. A lovely aperitif

£20.95 Bodegas Sumarroca Cava Brut Reserva £29.00

Rich, full, complex and toasty. Hints of fresh citrus add freshness to the palate. Fine, persistent bubbles and a long finish, perfectly complement the wine's structure.

£20.95 Champagne Roland Chardin 'Cuvee Tradition' NV £45.00

Small production Champagne from a boutique grower. The use of 100% Pinot Noir has created a lovely rounded style of Champagne with delicate red fruits and hints of brioche. A real treat!

£23.00 Billecart Salmon NV Brut Reserve £60.00

"I've tasted 18 current non-vintage cuvées of the most famous champagne houses last week blind – a rare treat – and Billecart-Salmon Brut Reserve was the most impressive for me" Jancis Robinson MW.

- Suppliers for your Day -

With many years' experience we can help suggest specialists who will attend to every aspect of your day.

A comprehensive directory on our website www.browshome.com includes recommendations for:

- Registrar*
- Hotels, B&B's & self-catering cottages
- Wedding Gowns
- Caterers
- Cakes
- Venue Dressing
- Videographers
- Live Bands
- String Quartets, Pianist & Harpist
- Florists
- Airport Transfers
- Churches*
- Independent Celebrant
- Hairdressers & Make up
- Mobile Cocktails
- Chair Covers and Table Linen
- Photo booths
- Photographers*
- Vocalists
- Magicians
- Wedding Cars

*NB: We advise that you (and your guests for accommodation) book all those marked * above well in advance.*



- *Your Evening Party* -

Formalities complete, speeches made, let the party start! You can now both relax confident that your family, friends and relatives have enjoyed the reception and food at the wedding feast. It is time to let your hair down, enjoy the evening and dance the night away. Tables and chairs are put to one side and the Tithe Barn is transformed for a party with space to dance and coloured LED lighting.

We would be delighted to suggest a range of DJ's and live bands to suit your style and taste; also other 'side shows' including photo booths, magicians and games.

The evening is when the courtyard truly comes to life. Fire pits, an outside bar, warm lighting and the magic of a wood-fired pizza oven cooking delicious, fresh pizzas before your eyes all providing an element of theatre for your guests.



- *Pizza in the Courtyard* -

Let us bake fresh, homemade pizzas for your evening guests in our wood-fired oven situated in the sheltered courtyard at the Tithe Barn.

Margherita, fiery pepperoni and vegetarian: you choose the topping and we will roll, bake and serve pizzas during the evening party. Each pizza is cut into slices, keeping each portion fresh and hot. We believe they are the very best you will have tasted and at an affordable cost.

- Our Accommodation -

Mews Cottage

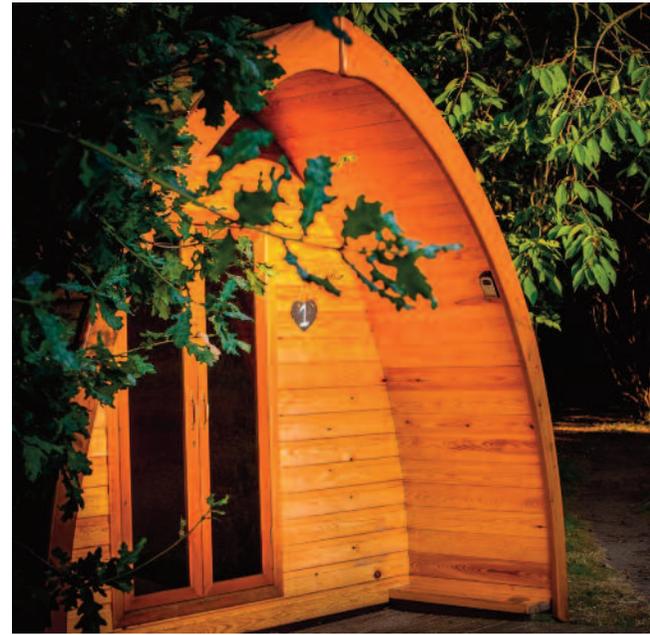
Set aside for you and your partner and a few steps from the Tithe Barn is our cosy two bedroom Mews Cottage, offered to you as part of the venue hire. With a private garden, this quirky and romantic cottage is a perfect place to relax after the evening party when your family, friends and relatives have departed. For a small charge it may be available the night before or afterwards.

Micro Lodges

For summer 2018 up to ten micro lodges, situated in woodland near the Tithe Barn, will be available to reserve before and after the wedding. These purpose built and beautifully furnished lodges each have a double bed, seating area and shower room and are perfect for a few nights' accommodation. In some of the lodges the seated area can be converted to twin beds to accommodate a group of four. Each lodge has simple catering facilities to make tea, coffee and continental breakfast.

Local Accommodation

We can recommend a range of options nearby from friendly hotels, inns, B&B's and holiday cottages to suit all budgets. Full details are available on our website.



- Sustainability -

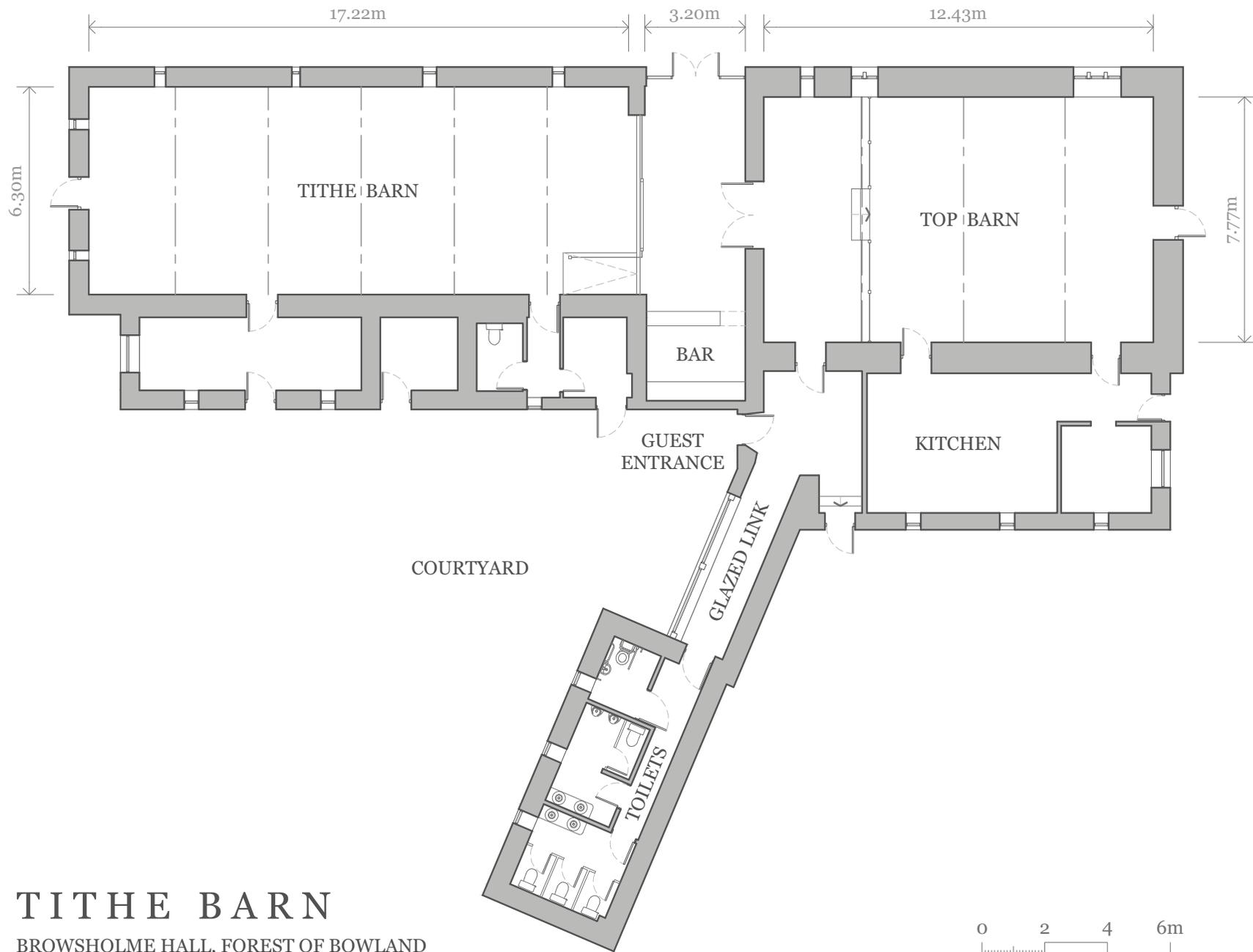
Browsholme tells a story of family and social history over five hundred years, its origins within the Forest of Bowland Area of Outstanding Natural Beauty and its interaction with the local and district community.

Sustainability is woven into every aspect of life at Browsholme, from carbon-neutral heating, sourcing local food and produce, recycling, composting all of our garden and kitchen waste, employing local people and nurturing the natural habitat.

We aim to give all our wedding couples and their guests a memorable and happy day in surroundings that demonstrate how the past can have a modern relevance. We believe that traditional buildings such as the Tithe Barn, once reliant on inefficient farming practice, can be transformed by the introduction of a sustainable business that enhances the lives of visitors and employees, thereby building a stronger community.

- Our Mission -

Browsholme connects people with their past as a better way to understand a sustainable future. Sustainability is at the heart of Browsholme Hall and the Tithe Barn; it is a major part of the message we communicate to visitors. We encourage people to look at what we do and be inspired to take our methods into their own lives.



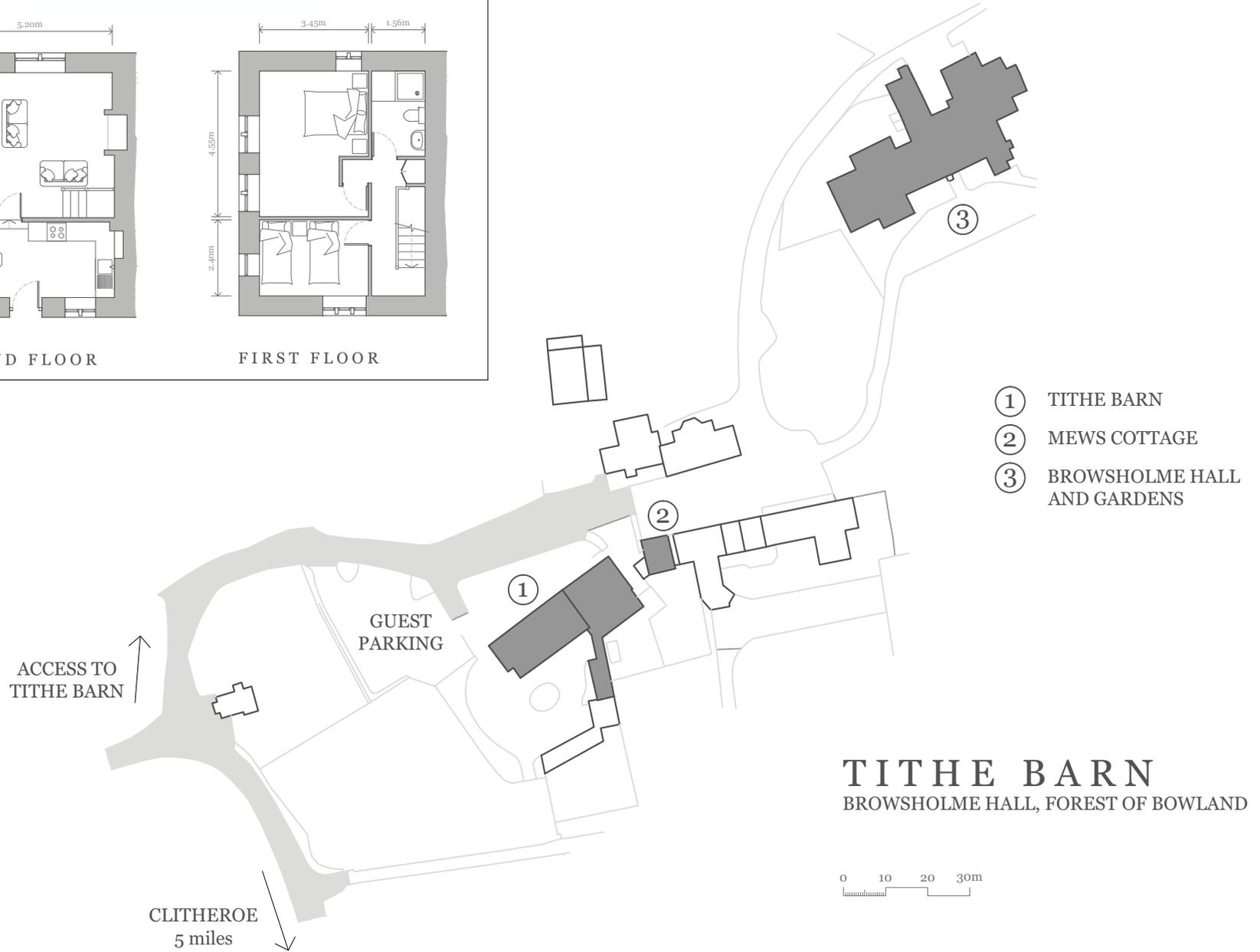
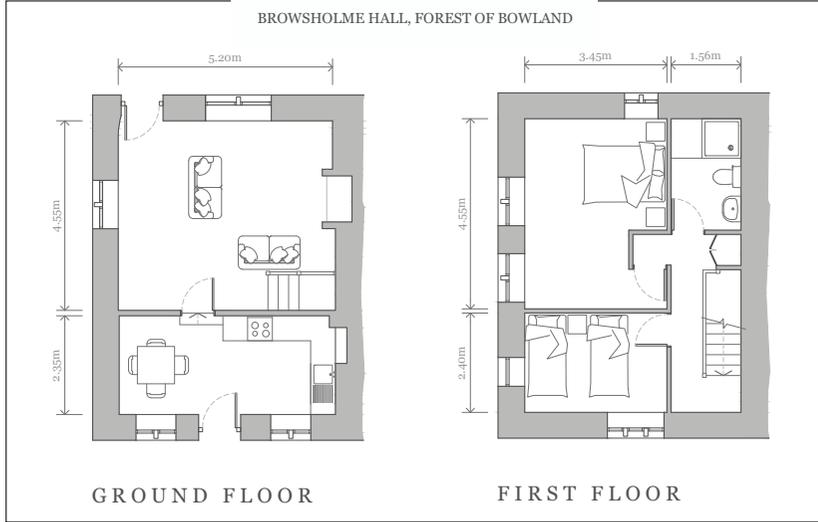
TITHE BARN

BROWSHOLME HALL, FOREST OF BOWLAND



MEWS COTTAGE

BROWSHOLME HALL, FOREST OF BOWLAND





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