

## WEDDING PRICES 2021/22



EXAMPLE WEDDING PACKAGES & PRICES



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## THE VENUE & HIRE

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Welcome to The Fox.

We are lucky to have so many spaces for your to celebrate your big day in.  
From our intimate Fox's Den for 12 to our lovely gardens perfect for a large  
marquee for up to 80 seated.

Below gives you an idea of pricing.

**THE FUNCTION ROOM - from £300 (excluding ceremony)**

Our private & licensed wedding ceremony room to include seating for up to 50 and can be used for the Reception

**OUTSIDE CEREMONY - from £350**

Our private & licensed wedding ceremony room to include seating for up to 50

**MARQUEE & PRIVATE USE OF THE BACKGARDEN - from £1,000**

Our private & licensed wedding ceremony room to include seating for up to 50

**PRIVATE HIRE OF THE WHOLE PUB - from £1,750**

Enjoy the entire venue all to yourselves. Accommodating well over 150 people

**THE GARDEN ROOM OR THE FOX'S DEN CAN ALSO BE USED FOR SMALLER EVENTS & OFF-PEAK TIMES**  
**PRICES FOR THESE CAN BE INCLUDED IN YOUR OVERALL PACKAGE**





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## EXAMPLE SMALL WEDDING FOR 30

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- Guests to arrive at 1.30pm & seated by 1.45pm in the function room for 2.00pm service
- Service held by registrar at 2.00pm
- Welcome drinks, canapes & photographs to follow in the garden if the weather is fine!
- Wedding breakfast at 3.30pm for approx 30-35 in Function Room
- Prosecco toasts for speeches
- Evening guests arrive for 7.00 - 7.30pm
- Evening food served at 8.00pm
- Carriages at midnight

### PRICING AGREED

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**£2,600**

excl: evening food

#### ROOM HIRE - £1000

Access the day before & after for decorating and the back garden

#### WEDDING BREAKFAST - £1200 (£40PP)

Agreed menu can be found later in this proposal - as sampled

#### DRINKS! - £400

7 x white wine - 11 x red - 5 x rose - 2 x non alcoholic fizz - 10 x prosecco  
chosen drinks detailed later in the proposal

#### EVENING FOOD - £10PP TBC

Discussed a tiered 'cheesecake' - cheddar, blue vinny, brie, smoked cheese  
I suggest all Dorset with chutneys and crusty bread





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## MENU PROPOSAL

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### WELCOME DRINKS & CANAPES

Prosecco or Sparkling Elderflower

Brewery Farm pig pin wheels  
Heritage tomato bruschetta's & basil oil  
Smoked salmon & cream cheese blinis  
Beef carpaccio, parmesan & truffle oil

### MAIN COURSE

Slow roast rosemary lamb shank, dauphinoise potatoes, creamed leeks, honey glazed carrots & steamed greens

Pan seared chicken Supreme, dauphinoise, creamed leeks, honey glazed carrots & steamed greens

Seasonal vegetable wellington, kale pesto, new potatoes, honey glazed carrots & steamed greens

### TRIO OF DESSERTS

Salted caramel fudge brownie bites, Lemon & Lime cheesecake . Homemade Eton Mess  
(Vegan Option?)

Children to have chicken and then ice cream for dessert

Coffee & Tea

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### EVENING FOOD

A Dorset 'cheesecake' - Barber Cheddar, Blue Vinney, Dorset Brie & Applewood Smoked  
served with Dorset Ham, Dorset chutneys, pickles & bread

