



HYDE BANK FARM

CHESHIRE



— CREATING —

Unforgettable Memories



Welcome to

HYDE BANK FARM

Hyde Bank Farm has been farmed by the Blackhurst family for over a Century. Set within beautiful Cheshire countryside, our farm provides the perfect setting for a spectacular wedding.

The buildings here on the farm date back to 1655 and were once home to Ann Hyde who went on to marry James II, King of England. Our charming Grade 2 listed sandstone barn has been lovingly converted and furnished to a high quality and is home to our civil ceremony suite. With its Oak beams and stone walls the Ann Hyde Suite is overflowing with character.

We are fully licensed to hold civil ceremonies here at Hyde Bank Farm. We can cater for up to 110 seated guests for your wedding breakfast, and up to 150 evening guests.

The main wedding breakfast barn in the newer part of the venue has a stunning 9 metre feature window overlooking the Goyt valley. It also has oak beams in the ceiling and a large dance floor to party the night away on. The bar and lounge area have lovely soft furnishings to relax in and enjoy a drink. A feature of this room is the old brick walls with windows looking out onto the patio.

Our team of experienced chefs pride themselves in sourcing fresh and local produce to create the perfect menu for your special day. We treat every wedding individually and our family run business gives personal attention to all your requests and requirements.

We look forward to helping you to make your day very special.

The Blackhurst Family



Packages

2027

| Wedding packages

All prices are inclusive of VAT

Venue Hire	Friday	Saturday
March	£4400	£4400
April	£4900	£4900
May to October	£5400	£5400
November	£4400	£4400
Ceremony Room Hire	£500	£500

We can accommodate up to 110 seated day guests, 150 night guests

So what does your wedding package include?

The following are all the complimentary extras we provide for you on your special day:

- 1 Exclusive use of the venue for your wedding including function room, bar, patio and furniture, all lawn areas.
- 2 A warm welcome with a celebratory drink for the Bride and Groom.
- 3 Easel for your table plans.
- 4 Cutlery, glassware and crockery
- 5 Pre-wedding consultations with our wedding co-ordinator.
- 6 Our wedding coordinator will assist with seating arrangements, order of speeches and keeping your wedding running effortlessly and on time, so you can relax.
- 7 We have our own fully trained team of chefs and waiter/esses to serve Champagne and canapés, wedding breakfast and evening supper.
- 8 Wedding cake table and silver knife for photographs.
- 9 Car Park
- 10 High chairs if required.
- 11 Background music during your meal.
- 12 PA system and microphone for your speeches
- 13 Bride and Groom's own private cloakroom for the day.
- 14 Civil Ceremony room hire £500.00. Includes star cloth, drapes, aisle runner, ceremony table cloths and chairs.

The hire does not include food or drinks, please see our separate menus for prices. It does not include room dress or table linen, please see our list of recommended suppliers. No food or alcohol including favours are to be brought onto our premises without authorisation from our wedding coordinator.





Welcome

| Welcome drinks and canapés

All prices are inclusive of VAT

Enjoy a celebratory welcome with a glass of Champagne, Kir Royale, Bucks Fizz, Prosecco or Cava and a selection of canapés.

Packages

Price is per person with a choice of 3 canapés and a celebratory drink.

Prosecco

£12.30

Bucks Fizz

£11.70

Cava

£12.00

Rose Cava

£12.40

Kir Royale

£13.20

Champagne N.V.

£16.00

Vintage Champagne

£19.90

Welcome drinks on their own are available from £4.70. We will also have a selection of soft drinks and tea or coffee available.

Choice of Canapés

Meat

Chicken satay bites.

Sticky pigs in blankets.

Lamb kofta skewers.

Antipasti skewer.

Fish

Tempura king prawns, crispy seaweed and sweet chilli sauce.

Salmon and dill breaded bites.

Smoked salmon herb cream cheese blini.

Cod and chorizo fishcake.

Crab pate with mango salsa.

Vegetarian

Halloumi and red peeper skewers.

Roast beetroot and goats cheese Crostini.

Traditional Spanish omelette.

Mini Welsh rarebit.

Tomato bruschetta.

Wild mushroom arancini.





Course Options

| 4 or 5 course options

All prices are inclusive of VAT

Hyde Bank Farm Set Menu

£51.90

A selection of soup, Scottish topside of beef or chicken served with Yorkshire pudding, roast garlic and rosemary potatoes, mashed potato, seasonal vegetables and a stock gravy, Chef's trio of desserts, Tea or coffee and dark chocolate after dinner mint.

Please select 1 dish plus a vegetarian option (if required) from each chosen course. Price is per person with a choice of the following courses:

Main Course Selection

4 Course

Soup, Main, Dessert, Tea or coffee and dark chocolate after dinner mint.

£53.00

Starter, Main, Dessert, Tea or coffee and dark chocolate after dinner mint.

£54.50

5 Course

Soup, Main, Dessert, Cheese and Biscuits Tea or coffee and dark chocolate after dinner mint.

£66.40

Starter, Main, Dessert, Cheese and Biscuits Tea or coffee and dark chocolate after dinner mint.

£67.50

Evening Supper

Bacon or sausage barm.

£9.50 per person

Pulled barbecue pork roll.

£12.10 per person

Homemade Pizza.

£11.50

Chilli and rice.

£12.95

Chicken curry and rice.

£12.95

All served individually in a box to each guest.

Special Requirements

If you wish to have an alternative dish to those on our menu, we would be more than happy to discuss this with you. If you have any special dietary requirements please let us know so we can create alternative dishes.

Wedding Menu | Delicious choices

Starters

Choice of brushcetta, choose one from below:

- Creamy garlic mushroom.
- Fresh tomato, red onion and balsamic.
(v or vg)
- Beetroot, roasted pepper and feta. (v or vg)

Smooth chicken liver pate`, caramelised red onion chutney, toasted ciabatta and dressed salad. Sundried tomato and butterbean pate` (v or vg).

Goats cheese and basil tartlet, balsamic onions, balsamic glaze, sweet tomato salad.

Thai style chicken salad, noodles with a chilli and soy dressing. (Add tofu instead of chicken vegetarian)

Melon parma ham served with wild rocket and raspberry dressing.

Fruit selection topped with grenadine. (v or vg)

Smoked salmon, crab salad, avocado and fennel, horseradish crème fraiche. (v or vg available)

Soups

Tomato and basil. (v or vg)

Leek and potato. (v or vg)

Minestrone. (v or vg)

Curried parsnip. (v or vg)

Sorbet

Raspberry

Lemon

Orange

Main Courses

Breast of chicken stuffed with mozzarella and sundried tomato, dauphinoise potatoes and buttered greens with a mediteranean sauce.

Scottish topside of beef or chicken served with Yorkshire pudding, roast garlic and rosemary potatoes, mash potato, seasonal vegetables and a stock gravy.

Fillet of salmon, crushed new potatoes, buttered spinach, roasted cherry tomatoes topped with a hollandaise sauce.

Moroccan lamb tagine. A mildly spiced dish served with a vegetable and feta couscous topped with a nutty coriander sprinkle, flat bread and houmus.

Slow cooked beef bourguignon, shallots, baby button mushrooms, chantenay carrots and a smokey bacon in a rich red wine sauce, served with wholegrain mustard mash.

Braised lamb shoulder fondant potato, cauliflower puree, seasonal vegetables served with a jug of rich lamb stock jus.



Vegetarian and Vegan Mains

Mediterranean vegetable wellington. (v or vg)

Fragrant tofu Thai red curry with a peanut base, served with sticky rice.

Curried chickpea and spinach wellington served with potatoes and veg of the day

Chickpea and sweet potato moussaka layered with aubergine and courgette, served with parmentier potatoes and savoy cabbage.

Mushroom and root vegetable bourginon, a variety of mushrooms, roasted vegetables in a rich red wine sauce, whole grain mustard mash and buttered spinach. (v or vg)

Fruity apricot and cranberry nut roast, served with parmentier potatoes and savoy cabbage.

Salt and pepper halloumi and summer vegetable skewers, cous cous, garden salad and sweet chilli dip. (v or vg)

Mediterranean vegetable lasagne, served with parmentier potatoes and tender stem broccoli.



Desserts

Double chocolate brownie warmed and topped with a rich chocolate sauce, vanilla ice cream.

Lemon meringue posset pots served with fresh raspberries, Chantilly cream and a crispy shortbread biscuit.

Traditional sticky toffee pudding topped with a sweet butterscotch sauce served with vanilla ice cream.

Cheesecake - variety of flavours available, served with Chantilly cream and chocolate sprinkles.

Classic lemon tart with a raspberry compote and chantilly cream.

Mile Feuille - Layers of puff pastry filled with thick custard, whipped cream and raspberry compote.

Honeycomb Eaton Mess - Honeycomb mixed with milk chocolate, meringue, double cream and orange gel.

Dark chocolate and orange torte, orange gel and raspberry sorbet.

Chefs trio of desserts. Let our chef surprise you with three delightful mini deserts.

Cheese and Biscuits

A superb selection of cheeses with an assortment of cracker biscuits, red onion chutney, grapes and celery.



Wedding Menu

| Alternative Menus

All prices are inclusive of VAT

Something more casual but equally as impressive. Choose from the menus to create an alternative meal for you and your guests.

Ploughmans

Quiche, sausage rolls, pork pies, ham, salad, coleslaw, potato salad, pickles, cheddar, stilton, bread, grapes and chutney.
Quiche (v), vegetarian sausage rolls.

£51.90

Homemade Pies

Choose 1 from below:

- Steak, ale and Onion.
- Chicken, ham and leek.
- Cheese and onion.

All served with creamy mashed potato, peas and red wine gravy.

£51.45

Italian Antipasti

Selection of cured meats, mozzarella balls, artichokes, sundried tomatoes, olives, Italian bread.

Choose 1 from below:

- Lasagne/vegetarian lasagne, garlic bread and salad.
- Chicken cacciatore - Italians hunters stew in a tomato sauce served with rice.
- Spinach and ricotta cannelloni.
- Selection of homemade pizzas and salad.

£61.75

Tapas

Tapas served at your table, choose 5 options from the menu below or speak to our wedding coordinator for more options.

- Spanish omelette.
- Chicken & chorizo skewers.
- Calamari rings – Aioli (garlic mayo).
- Patatas bravas – Potatoes in a tomato & pepper sauce.
- Ribs in a tangy Spanish sauce.
- Cheese & ham croquettes.
- Gambas pil pil – Prawns cooked in garlic & chilli.
- Albondigas – Spanish meatballs.

£61.75

Greek Meze

Pitta bread, hummus, tzatziki, baba gancush, tabbouleh, greek salad, crudités, roasted greek lemon potatoes.

Choose 3 options from below:

- Greek meatballs with feta.
- Pork souvlaki skewers marinated in oregano, rosemary, garlic and lemon.
- Lamb koftas.
- Falafel (v).
- Shfado - greek beef stew.
- Spanakopita - spinach, leeks, spring onions and feta (v).
- Mousakka - lamb or vegetable.
- Dolmades - stuffed vine leaves.

£61.75



Children's Menu

Smaller version of the adult meals available.
(Children under 9 half adult price)

Starters

Garlic bread.

Tomato soup.

Fruit bowl with raspberry couliss.

Mains

Lincolnshire sausages, mash potato, Yorkshire pudding, peas and gravy.

Spaghetti bolognese, garlic bread and a pot of parmesan cheese.

Homemade cheese and tomato pizza, chips and beans.

Crispy chicken goujons, chips and beans.

Fish chips and mushy peas.

Macaroni cheese with garlic bread.

Desserts

Double chocolate brownie with vanilla ice cream.

Toffee sundae. Selection of ice creams.
Fruit bowl.



Drinks

| Wine, toast & bar drinks
All prices are inclusive of VAT

Choosing the ideal wine to compliment your meal can be difficult, but don't worry – our experienced team will help and advise you to make the right choice.

White

Tigra & Dragon – Bodegas Gallegas – Spain **£18.50**
A dry crisp and refreshing wine with citrus and apple notes.

Previata – Pinot Grigio – Italy **£18.80**
A crisp, fruity and citrusy white.

San Andres – Sauvignon Blanc – Chile **£18.80**
Lively and zesty white with flavours of lime, lemon and gooseberry.

Rosé

Previata – Pinot grigio blush – Italy **£18.60**
Fruity and refreshing with flavours of apricot, peach and strawberries.

Red

Tigra & Dragon – Bodegas Gallegas – Spain **£18.50**
Soft and fruity medium bodied red with berry flavours and gentle spice.

San Andres – Merlot – Chile **£18.80**
Elegant Merlot with soft fruit flavours of cherry and plum and a hint of spice.

San Andres – Cabernet Savignon – Chile **£18.80**
Soft mellow wine with ripe flavours of blackcurrant and plum.





All prices are inclusive of VAT

Champagne, Prosecco & Cava

Vino Spumante – Prosecco	£20.70
Award winning fizz with a fresh apply flavour and a fine, creamy mousse.	
Vino Spumante Rose – Prosecco	£20.70
This popular Italian Sparkler is fresh and light with flavours of raspberries and strawberries.	
Marques de la Sardana – Cava	£19.90
Superior cava with intense citrus fruit flavours and subtle creamy notes.	
Paul Langier – Champagne	£38.70
A light and fresh style of Champagne with hints of citrus fruit and peach	

Toast

Enjoy a toast in style with a glass of Champagne, Prosecco, Cava, Rose Cava or Malt Whisky

Choose from:

Vino Spumante Prosecco	£4.80
Bucks Fizz	£4.70
Pimms lemonade	£4.70
Paul Langier Champagne	£7.50
Marques de la Sardana Cava	£4.80
Marques de la Sardana Rose Cava	£4.80
Malt Whiskey	£5.30
Bottled Beer	£4.70

Bar

We have a well stocked private bar in our function suite which has a range of draught beers, bottled beers, wines, spirits and soft drinks.

Please note some of the wines in our brochure may change due to availability but we will always find a similar replacement.



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HYDE BANK FARM
CHESHIRE



Helpful Hints | Helping your day go smoothly

Civil Ceremonies

After securing your booking here at Hyde Bank Farm, you need to contact Stockport Registrars to arrange a time for your wedding.

Telephone number: **0161 474 3363**

Opening Times: Monday-Friday up to 4.00pm,
Saturday up to 4.30pm

Any problems, please get back to us and we will try our best to help.

Timing Schedule

For a typical day, civil ceremonies normally last 25-30 minutes.

Here is an example of a schedule;

2.00pm – Civil Ceremony

2.30pm – Welcome drinks / photographs

4.00pm – Wedding breakfast

6.30pm – End of wedding breakfast

7.30pm – Evening guests' arrival

8.45pm – Evening buffet

12.00am – Taxis for home

Church Weddings

If you are married in church, we advise using the same timing schedule on arrival. This is only a guide. Our wedding coordinator will help to arrange the timing and other requests well in advance of the big day.

Music

Please note we do have a sound limiter in place so that all your guests will have an enjoyable evening.

Taxi

Please note in our experience it is essential to book your taxis home in advance as they do get busy later in the night.

Please see our recommended suppliers.



Suppliers

| Our recommended suppliers

Car hire

Horgans Wedding Cars

T: 0161 637 2263

W: horganscars.co.uk

His and Hers Wedding Cars

M: 07976 051 934

E: enquiry@hisandhersweddingcars.co.uk

W: www.hisandhersweddingcars.co.uk

Photographers

Lee Brown Photography

M: 07841 422 283

E: lee@lsbp.co.uk

W: lsbp.co.uk

Envision Images - Photography & Videography

M: 0161 401 2345

E: mark@envisionimages.co.uk

W: www.envisionimages.co.uk

Wedding Dresses

Dream Dress

T: 0161 217 9110

W: dreamdressbridal.co.uk

Forever Yours of Cheshire Bridal

T: 0161 427 6655

E: julie@foreveryourscheshire.co.uk

Venue Styling

Lily Rose Events

T: 0161 439 7413 • M: 07832 367 608

E: victoria@lilyroseevents.co.uk

W: lilyroseevents.co.uk

Ink & Alder

T: 07825 597776

E: hello@inkandalder.co.uk

W: www.inkandalder.co.uk

Joyous Moments

E: info@joyousmoments.co.uk

I: [@joyous_moments](https://www.instagram.com/joyous_moments)

DJ

Birch and All Events

M: 07932 514 069 W: www.birchandallevents.co.uk

SBDJ Services

T: 0161 327 1988 W: sbdjservices.com

Wedding Cakes

For Goodness Cake

M: 07508 441 519 E: suebowker@sky.com

W: www.forgoodnesscake.net

Yvonne's Cakery

M: 07904 205 057 W: www.yvonnescakery.co.uk

Taxis

UBER

1919 T: 0161 494 3939

Lynx T: 0161 480 5000

Metro T: 0161 480 8000

It is advisable to pre-book your taxi for the night.

Accommodation

Magpie Cottages (15 mins / 4.2 miles)

Dale Road, Marple, Stockport SK6 6NL

M: 07718 341 193

W: magpiecottages.co.uk

Holiday Inn Express - 15% discount

(18 mins / 4.5 miles)

11 Station Road, Stockport, Cheshire SK3 9JD

T: 0161 359 6363

W: www.ihg.com

Alma Lodge Hotel - Exclusive rates

(16 mins / 5.2 miles)

Buxton Road, Stockport SK2 6EL

T: 0161 483 4431

Premier Inn Stockport South (15 mins / 4.9 miles)

Buxton Road, Stockport SK2 6NB

T: 0333 321 9051

Pack Horse Inn (20 mins / 6.7 miles)

Mellor Road, Stockport SK22 4QQ

T: 01663 742 365

Airbnb - Search 'Romiley'





Reserve your Day

| How to reserve your big day

We would be delighted to arrange a suitable time for you to visit our venue and meet our wedding coordinator to discuss your wedding requirements. We can provisionally reserve a date for your reception for 48 hours after which we will require an initial deposit of £500.00 and a signed copy of our terms and conditions form to secure your booking. 6 months from booking we require a further payment of £500 which will be deducted from your final invoice.

Terms & Conditions

1. You can secure your desired date ("the Event") by the following:
Return two copies of the signed Terms & Conditions to Hyde Bank Farm Ltd along with a deposit of £500 which may be refunded shortly after your Event subject to confirmation that no damage or loss has occurred.
If the booking is cancelled or rescheduled after paying the deposit and before the wedding, it then becomes non-refundable. This also applies to the second £500 payment.
Cancellation within 12 months of the wedding date will require 20% payment of the estimated wedding bill.
Cancellation within 9 months of the wedding date will require 30% payment of the estimated wedding bill.
Cancellation within 6 months of the wedding date will require 50% payment of the estimated wedding bill.
Cancellation within 2 months of the wedding date will require full payment of the estimated wedding bill.
2. Full payment of the calculated balance is due 14 days before the event by cash, cheque with bankers card or bank draft.
3. Approximate numbers must be given at time of booking. Exact numbers must be given 14 days before the event. This number will be charged for on the day except in the case of an increase in numbers where the larger number will be charged for.
4. The bar closes at 11.45pm and the entertainment/music must stop by 12.00am.
5. No food or alcohol including favours are to be brought onto our premises without authorisation from our wedding coordinator.
6. The client may be held responsible for any loss of revenue due to alcohol being brought onto the premises with the intent to consume on-site, surreptitiously or otherwise, by the client, guests/delegates of or third parties employed by the client in connection with the event.
7. Please ensure any external suppliers provide Hyde Bank Farm with the relevant insurances and documentation related to their services.
8. Loss or damage to property or belongings brought onto the premises is the responsibility of the client.
9. The client is responsible for any loss or damage to any part of the premises including any fixtures, fittings and equipment. The client shall be liable to pay for the cost of repairing any damage caused by the client, guests, delegates or third parties employed by the client in connection with the event.
10. The client is responsible for the actions of all persons at the event. Should any guests/delegates of or third parties employed by the client behave in a manner that is considered to be unacceptable to Hyde Bank Farm Ltd, management reserves the right to remove such persons from the premises and/or terminate the contract. In this event, no monies will be refunded to the client.
11. HBF Ltd shall not be liable for the failure to provide the facilities in accordance with the Contract if it is a result of circumstances beyond the reasonable control of HBF Ltd including, without limitation, acts of God, governmental actions, war or national emergency, acts of terrorism, protests, riot, fire, explosion, flood, epidemic, strikes, failure of a utility service or transport network, accident, breakdown of plant or machinery, storm or default of suppliers or subcontractors.
12. All prices shown include VAT.
13. The management of Hyde Bank Farm Ltd reserves the right to alter or rescind any facilities in connection with the venue and our brochure.

BOOKING DATE _____

WEDDING DATE _____

SIGNATURE _____







Hyde Bank Farm

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Stockport, Cheshire

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T: 0161 430 3582

W: hydebankfarm.co.uk

