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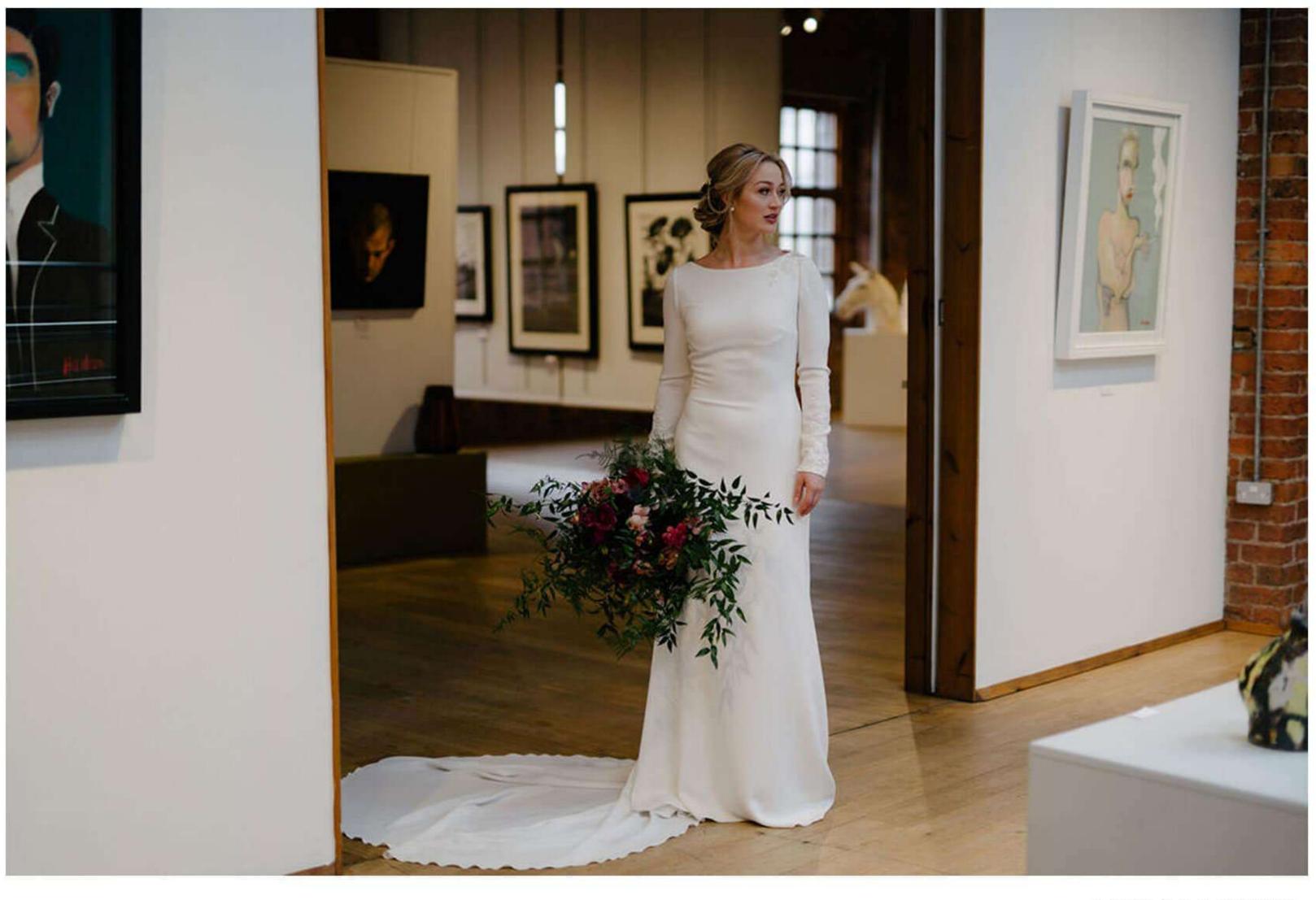


IMAGE: DAN MCCOURT

### PACKAGES

The Biscuit Factory is a beautiful, sprawling venue with a variety of spaces to accommodate gatherings of all sizes.

Whilst our packages aim to guide you in the best use of our spaces, our approach is to ensure all of our couples receive a personal service with bespoke touches and suggestions along the way. We're committed to working with you to realise your dream day and help inspire you with creative ideas along the way.

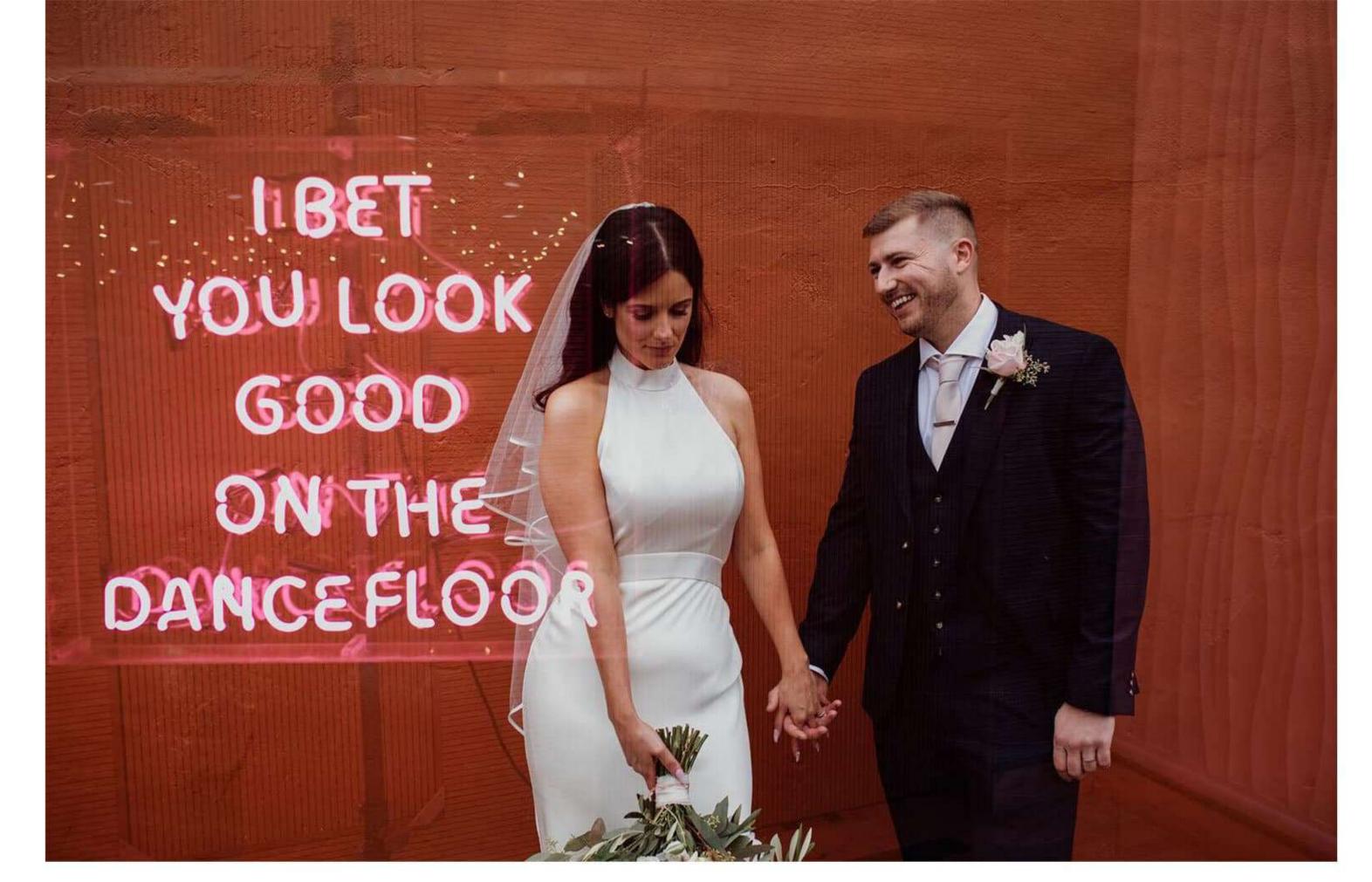


IMAGE: CHOCOLATE CHIP PHOTOGRAPHY

Celebrate your union in a choice of beautiful spaces, from Your dedicated wedding planner will guide you through our venue and curate the perfect day for you and your guests.

For gatherings of 40 to 70 we recomment Artisan for your post-ceremony reception.

For 70 or more The Biscuit Room provides a contemporary space with mid-century styling that can accommodate up to 300.

### DELIGHT

Everything you need for your special day in the backdrop of our unique wedding venue, with celebratory drinks for your friends and family and a delicious seasonal wedding breakfast.

2022/23 Weddings £80 - £95 p/p

2024 Weddings £85 - £100 p/p

### Featuring

Exclusive hire of The Biscuit Room or Artisan for your celebration\*

Arrival glass of Prosecco, bottle of lager or soft drinks - 1 per guest

Three course seasonal set menu

Menu tasting at one of our monthly tasting events

Half a bottle of Corney and Barrow wine per guest

Glass of sparkling wine served to all guests for the speeches and toasts

£95 p/p Peak dates 2022/23

£85 p/p Off Peak dates 2022/23

£80 p/p Midweek dates 2022/23

See page 17 for further details on peak/off peak dates

\*exclusive use of artisan after 5pm

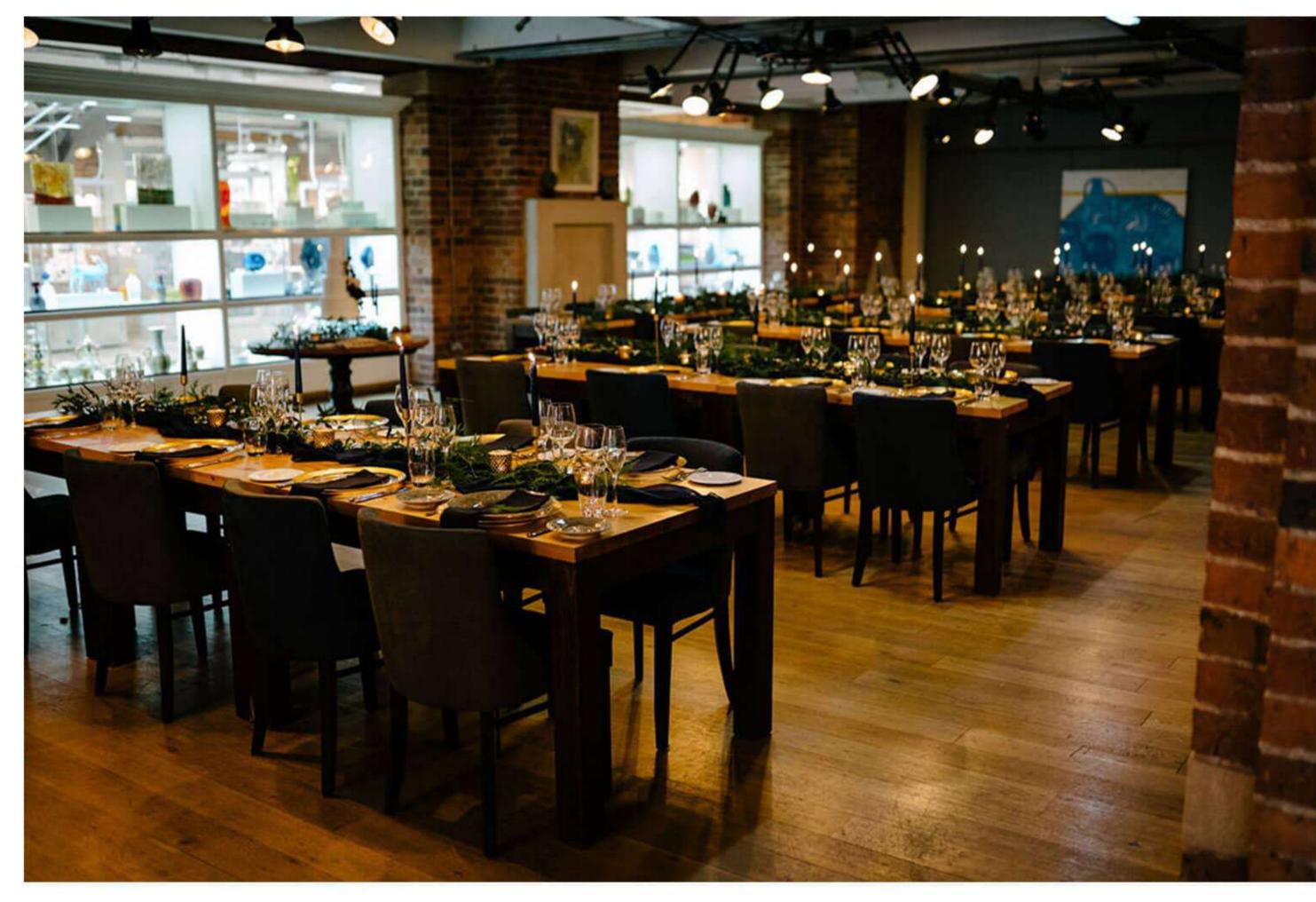


IMAGE: DAN MCCOURT

### CELEBRATE

Our most popular package, with upgraded welcome drinks and hand crafted canapes to excite your guests for the Wedding feast ahead!

2022/23 Weddings £90 - 105 p/p

2024 Weddings £95 - £110 p/p

### Featuring

Exclusive use of Artisan or The Biscuit Room for your celebration\*

A Prosecco and beer drinks reception with two drinks per guest in the Gallery

Three Chef's selected canapés per guest

Three course seasonal set menu

Menu tasting at one of our monthly tasting events

Half bottle of Corney and Barrow wine per guest

Glass of Prosecco for toasts

£105 p/p Peak dates 2022/23

£95 p/p Off peak dates 2022/23

£90 p/p Midweek dates 2022/23

See page 17 for further details on peak/off peak dates

\* exclusive use of artisan after 5pm



IMAGE: DAN MCCOURT

### INDULGE

Extra special touches to wow your guests and elevate your experience, from Champagne and cocktails to a menu tasting evening. For the couple who like to impress and be impressed.

2022/23 Weddings £115 - £130 p/p

2024 Weddings £120 - £135 p/p

### Featuring

Exclusive use of Artisan or The Biscuit Room for your celebration\*

A cocktail drinks reception in the Gallery

Five Chef's selected canapés per guest

Five course seasonal menu

Complimentary menu tasting experience

Half bottle of Corney and Barrow wine per guest

Glass of Champagne for toasting

Evening supper\*

£130 p/p Peak dates 2022/23

£120 p/p Off Peak dates 2022/23

£115 p/p Midweek dates 2022/23

See page 17 for further details on peak/off peak dates \*exclusive use of artisan from 5pm

> \*Menu provided for daytime guest numbers, additional evening guests are subject to a supplementary charge



IMAGE: DAN MCCOURT

### INTIMATE

For those who wish to celebrate with just their nearest and dearest, the 'Intimate' package offers your post-ceremony celebrations for up to 40 people at a fixed rate, with the option of adding additional guests.

2022/23 Weddings £4500 up to 40 guests

Additional guests £80 per head

### Featuring

Exclusive use of Artisan for your celebration\*

A Prosecco and beer welcome drinks reception with one drink per guest

Three course seasonal set menu

Menu tasting at one of our monthly tasting events

Half bottle of Corney and Barrow wine per guest

Glass of Prosecco for toasts

\*exclusive use of artisan from 5pm

Please note: the Intimate package is only available on off peak dates unless your wedding will be held within 6 months, in which case peak dates may be offered. Please speak to your wedding planner.

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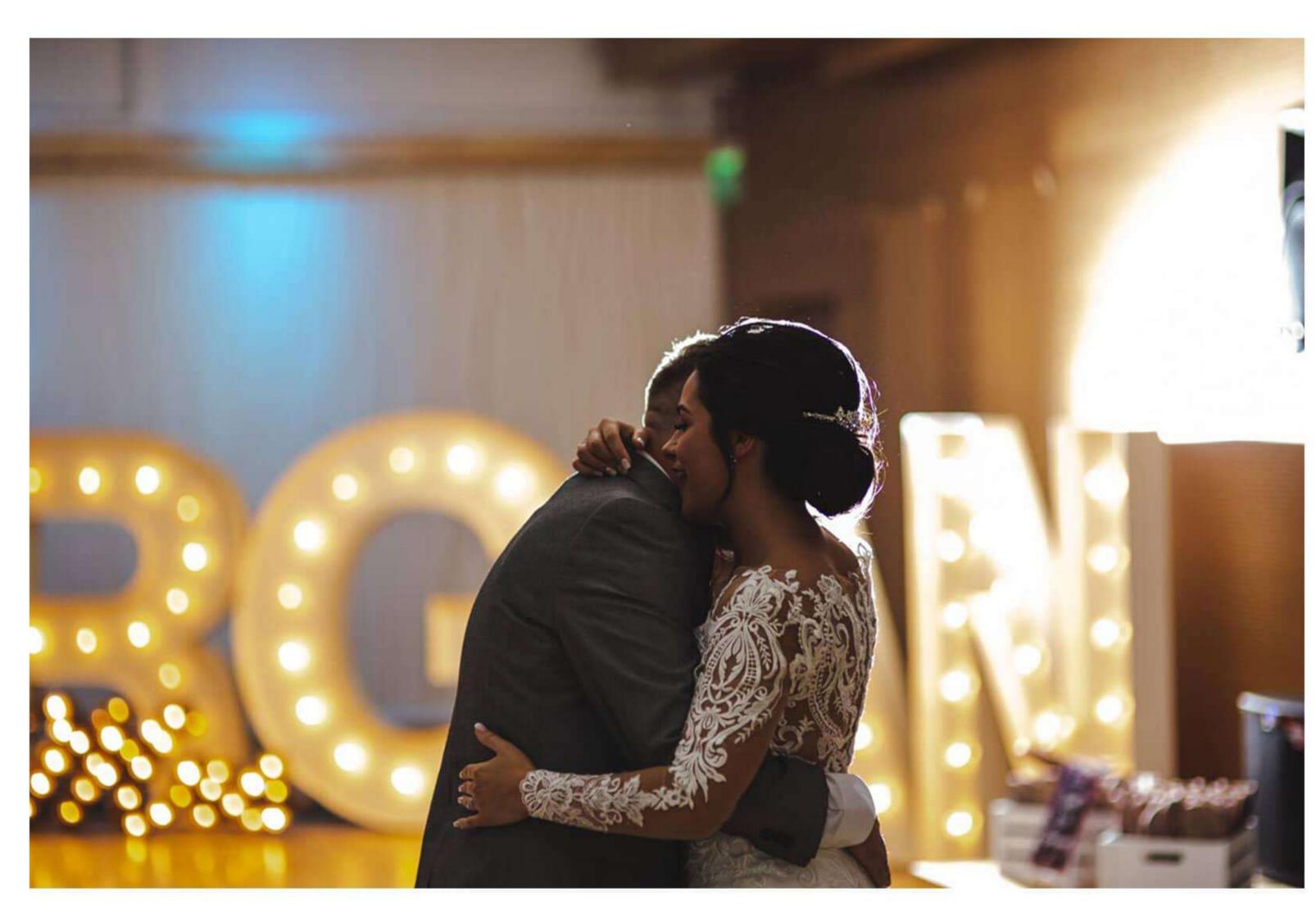


IMAGE: JONNEE SHEK

### Canapes and Supper

Chef selected canapés to enjoy with reception drinks and excite your guests for the feast ahead

From £7 per head

Refuel for the final hours of partying and soak up some of the celebratory fizz with our street-food inspired suppers

From £6 per head

# UPGRADES AND ADDITIONS

Our team of expert planners have a carefully curated selection of additions, so you can tailor your day as you wish, and create a truly unique celebration!.

### Champage or Cocktail Reception

Add a touch of luxury with a celebration cocktail or glass of Champagne for your reception drinks and/or toast

From £10 per head

## OUR FOOD & WINE

Our seasonal menus are developed by our talented head chef, Adam Riches, with the aim to delight you and your guests at the heart of every dish.

Each couple can select three dishes to create their own celebration meal, along with the option to enjoy a tasting evening ahead of your wedding.

Our wine is supplied by expert wine merchants, Corney and Barrow, whose heritage, knowledge and quality has seen them enjoy Royal Warrants for 100 years, since 1912.

Each bottle is has been carefully selected by their superb team to perfectly compliment our seasonal menus



IMAGE: NICKY ROGERSON

### UPGRADES & ADDITIONS CONT

### Bespoke Menu Creation

For the dedicated food-lover, we offer a bespoke menu creation service, where our chef will take your brief and create a selection of dishes for you to sample and select for your wedding day.

Brief our talented chef with your favourite dishes or culinary styles and they will create a bespoke three course menu, which you will sample at a tasting evening along with hand-picked wine pairing.

£750

Please note: menu supplements may apply depending on your package and final menu choices 14



IMAGE: UNFURL PHOTOGRAPHY

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### KIDS' PACKAGE

Family celebrations wouldn't be complete without young guests! We'll give them the same attention as your grown-up guests with their own special selections of food and drink choices:

Soft drink or mocktail for reception drink

2-course kids' menu (main can be half portion of adult meal)

Soft drink for toasts and speeches

T&Cs apply

2022/23 Weddings £20 per child (under 12)

### OUR PRICING

We offer peak and off-peak pricing, along with reduced rates for midweek celebrations so you can have the day of your dreams whatever your budget.

### **Peak**

Peak dates include Saturdays and Bank Holidays June - September and December

### Off-Peak

Off Peak dates include Saturdays and Bank Holidays the rest of the year, and Fridays and Sundays June - September and December

### Midweek

Midweek dates cover Monday - Thursday throughout the year and Fridays and Sundays January - March and October - November.

### Minimum Numbers

Quoted prices are subject to a minimum party size of 80 people (not including children), however we are delighted to offer bespoke packages for smaller gatherings

### STANDARD INCLUSIONS

All packages include as standard:

- the assistance of your dedicated wedding planner throughout the planning process
- exclusive hire of The Biscuit Room or Artisan\* for your meal and celebration

- tea and coffee to conclude your meal
- your wedding cake cut
  and presented to
  accompany supper
- stylish contemporary furniture with all linen, crockery and tableware
- \*exclusive use of artisan from 5pm

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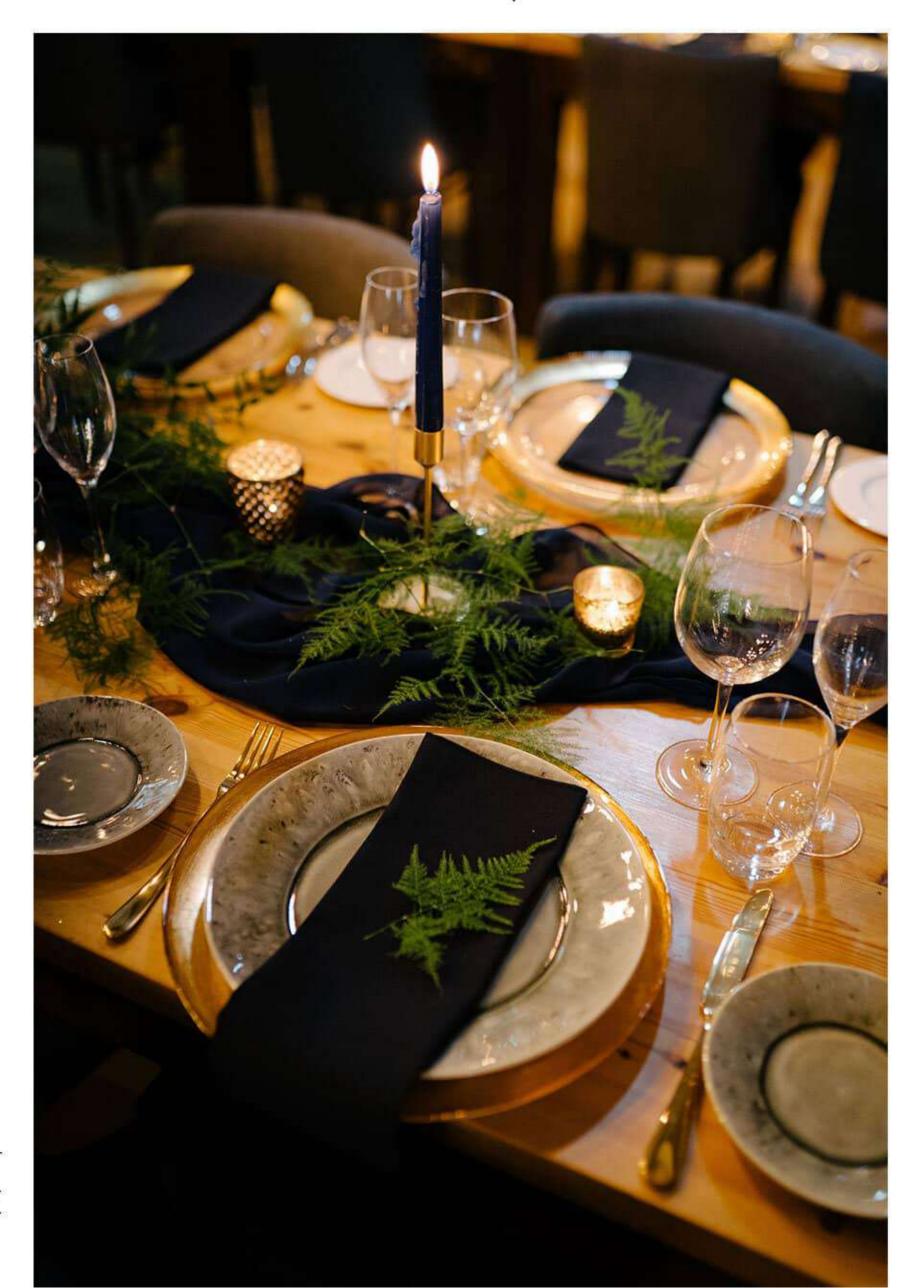


IMAGE: DAN MCCOURT STYLING: SPRIG & THISTLE