



THE OUT BARN

CLOUGH BOTTOM BASHALL EAVES

*Beauty catches the attention but
character catches the heart.*





Our Story

The Out Barn is unique in both creation as well as delivery. We are a flexible venue, family owned and run, sitting in 360 acres of stunning privately-owned estate illustrating our true exclusivity.

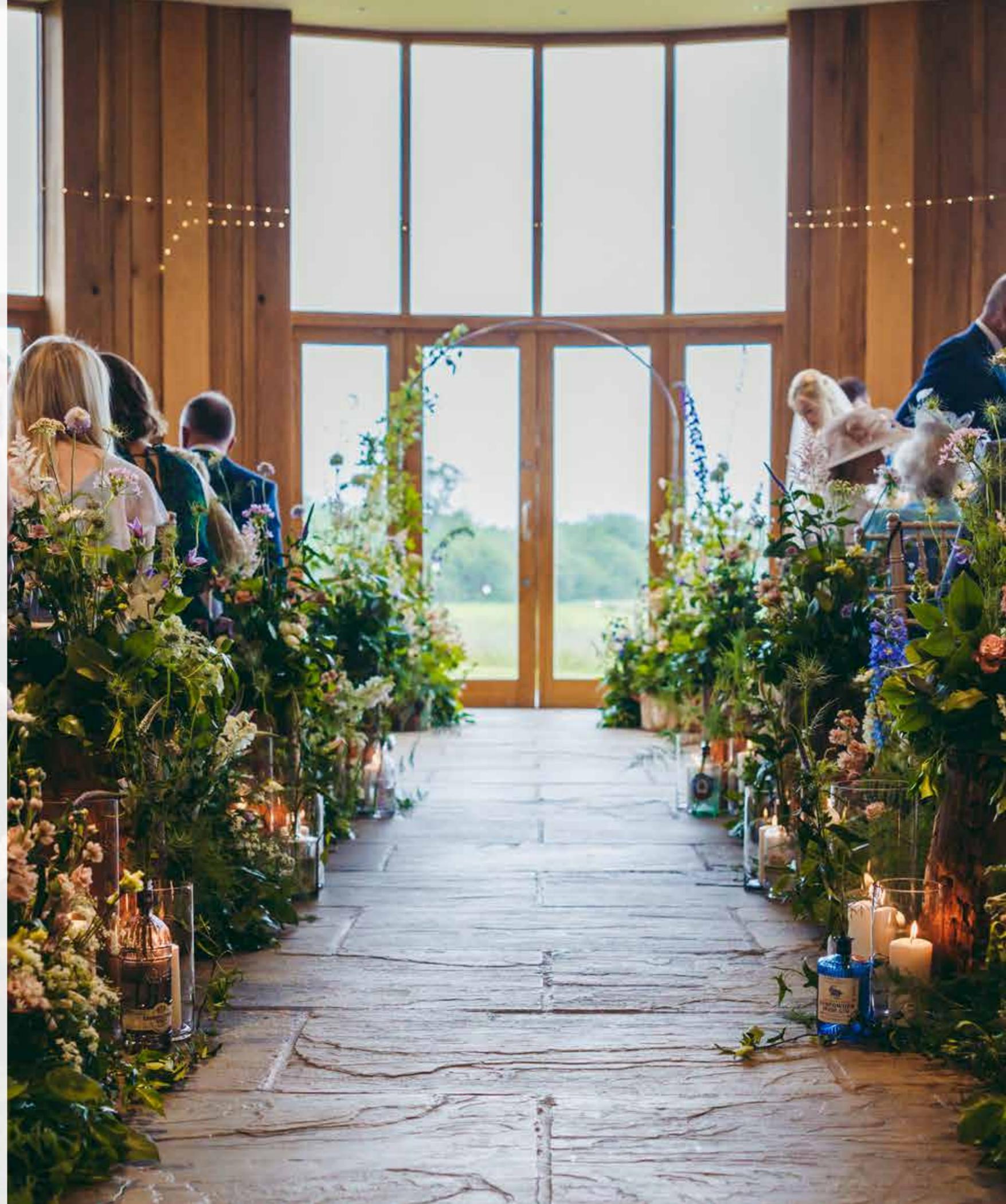
The Out Barn exudes architectural delights with its 17th Century heritage and traditional stone-built hay barn. It has now been lovingly restored and developed to incorporate an elliptical shaped room, the perfect blend of rustic and contemporary.

- 150 Person Seated Capacity (Ceremony & Dining)
- Five Fabulous Catering Partners
- 250 Person Capacity for the Evening Reception
- Licensed for Civil Marriage Ceremonies for up to 150 Guests
- Exclusive use
- Late Night License until 1am

Civil Ceremonies

Your marriage ceremony can be held at The Out Barn, with panoramic views, heritage and character established from its 17th Century roots. Our white bark trees and signature meadows can be admired through our large bi-folding doors that extend open to provide a seamless transition to our beautiful countryside.

Don't rule out the opportunity of having your ceremony at one of our local churches then joining us for your wedding breakfast and dancing until late.





Reception Drinks

Contrary to other venues we include your reception drinks and toast drinks for up to 100 guests. These can be a combination of prosecco and premium beers or true to our bespoke style we can even help you create a reception with a difference.

Some of our popular alternatives include

Pimms and Winter Pimms

Bellinis (prosecco and peach puree)

Aperol Spritz

Fresita (strawberry sparkling wine)

Champagne reception or toast upgrades for only £2.95pp

Create a reception with a difference!



Love builds bridges where there are none



*Start with a blank canvas and
create something special*

Catering

Marry the one who gives you the same feeling you get when you see food coming at a restaurant

Your unique wedding day is not complete without a creative menu to match. Choose from one of our five carefully chosen caterers, the true professionals in their field.

It is a requirement of our venue that you use one of our five caterers for your wedding breakfast. Menus are available on our website.



Cheshire Dining

The Cheshire Dining Experience: a company built on passion and expertise that goes beyond any event catering you've seen before. We are highly creative, innovative and dedicated to preparing personalised menus that are bespoke to whatever occasion you're celebrating.



Good Food Story

Our philosophy is honesty, the freshest food, perfect service and the utmost attention to detail. We ensure that all our food is locally sourced; bringing you the freshest flavours from our trusted food suppliers.



Cater My Event

With over 15 years' experience our chefs have a wealth of knowledge working at the highest levels delivering consistent quality. We understand that our customers look to us to add to their professional image or enhance their guests experience and we overlook no detail.



Samuel James Events

Our chefs come from Michelin Star backgrounds so you can be assured that every dish is of the highest possible quality using only the very best seasonal and locally sourced produce. 'We are known for our theatrical flair creating visual masterpieces that engage and excite.'



Pig & Rhubarb

Pig & Rhubarb is a family run company with a simple and straightforward ethos of good food and good service, we aim to serve delicious honest food, using high quality fresh ingredients and an unpretentious approach to service.

Evening Food

With free rein of the venue, outside caterers are welcome to host your evening food.

Alternatively, you can choose from one of our delicious evening food options. All locally sourced from award winning suppliers.

Farmhouse Platter

A selection of watercrust pies, scotch eggs, homemade pate and assorted butchers' sausages. Accompanied with five award winning cheeses, celery, grapes and cherry tomatoes. Homemade chutneys, crackers and a selection of artisan breads. All served with a tossed green salad, balsamic and extra virgin olive dipping oil

£14.50pp

Charcuterie Board

A crowd-pleasing selection of, cured meats and regional cheeses. Accompanied with pickled gherkins, olives, celery, vine ripened tomatoes, berries, figs and grapes. Artesian crackers, breads and dipping oils, honey, humous, olive tapenade and Dijon mustard.

£12.50pp

Ploughman's Platter

Cold boards of homemade pâté, award winning cheeses, homemade cheese scones, tea, bread, celery, grapes and cherry tomatoes.

Chutneys, figs, berries.

£9.75pp

Bacon, Sausage and fish finger sandwiches

£4.50pp

* we are a flexible venue, willing to consider any new ideas.



*It doesn't matter where you are going,
it's who you have beside you*



Gin Bar

The Ultimate Wedding Favour

Essential for all Gin lovers

5 Bottles of Gin accompanied with mixers and garnish.

£775

Craft Gins



Classic

London No.1 Blue

Pink 47 Gin



Citrusy

Malfy Con Limone



Local

Cuckoo



Floral & Spicy

G'Vine Floraison

Monkey 47



Fruity

MOM God Save The Gin

Larios Rose

Warner Edwards Rhubarb

Chase Pink Grapefruit

Standard Gins

Hendricks

Batch Premium

Brockmans

Bombay Sapphire

Puerto di Indias Stawberry

Zymurgorium Sweet Violet

Pickering's 1947

We recommend a mixture of both craft and standard gins when selecting flavours for your gin bar. The standard gins are also available over the bar.





And so the adventure begins...



Wedding Extras

Add that extra element to your wedding day.

Copper thread ceiling lighting

£195

Rustic trestle tables, 18 tables required for 100 guests

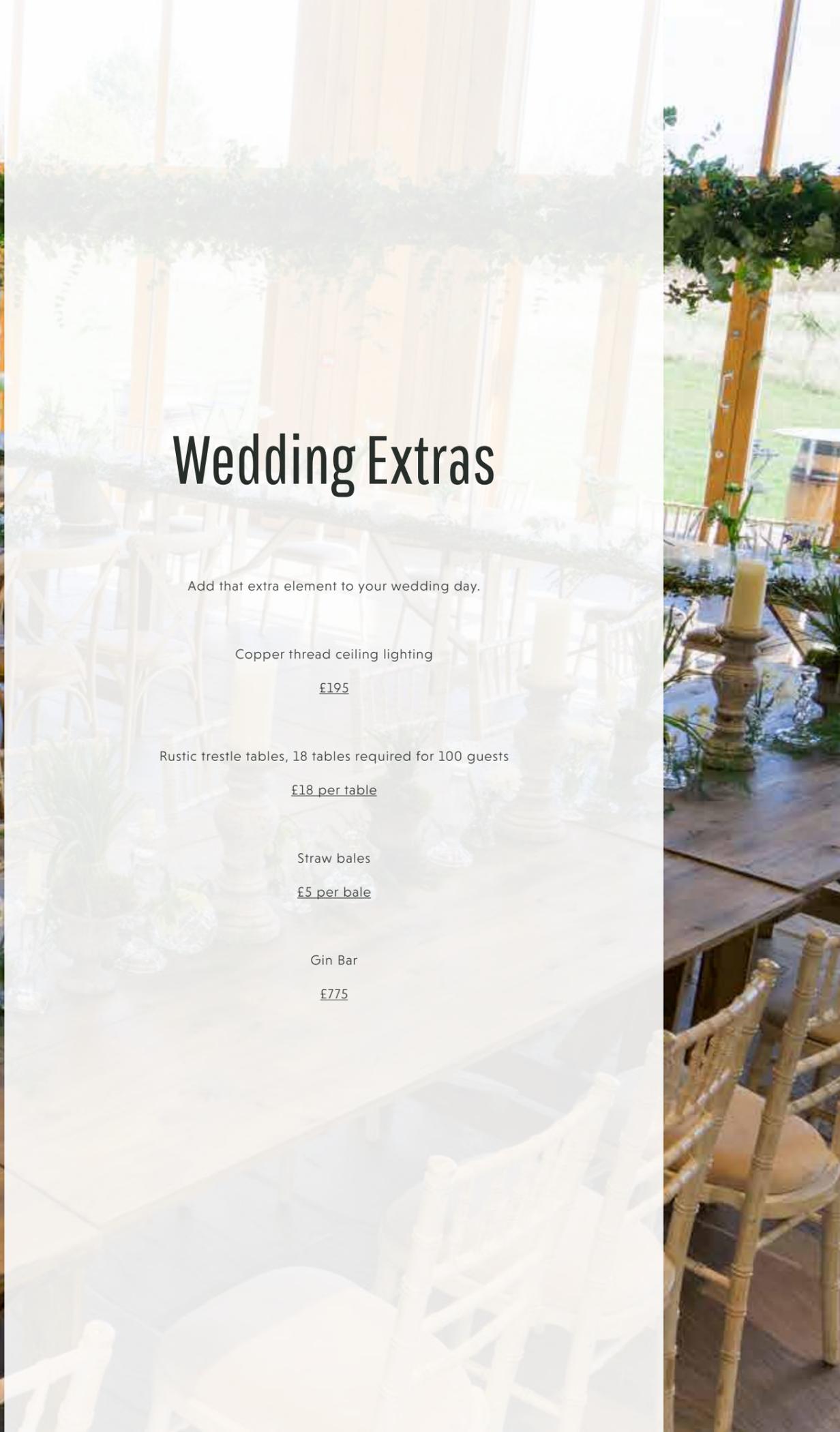
£18 per table

Straw bales

£5 per bale

Gin Bar

£775



Originality is rare





A Biomass boiler provides hot water and heating all year round.

From a water aquifer 61 metres deep pure filtered water is provided to the barn.

A bank of solar panels helps us to save electricity day by day.

VI90220 | PHOTOGRAPHY BY MARK TATTERSALL, TONI DARCY, WAMBAMWEDDINGS, SUGARBIRD PHOTOGRAPHY



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