

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
- Two licensed outdoor ceremony areas

Civil Ceremony

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

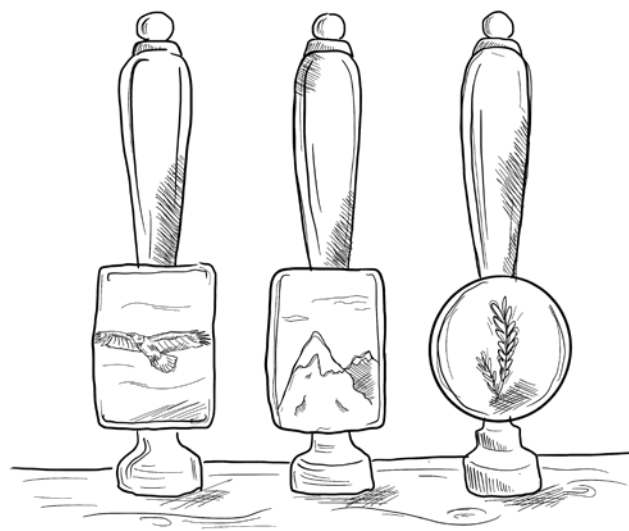
Create a reception with a difference!

The Watering Hole

If you want to add a bit of theatre to your drinks reception consider our Watering Hole. An outdoor beer pump that your guests can help themselves to!

£350

Includes 72 pints and the full set up with tankards.







THE OUT BARN
DLOUGH BOTTOM BASHALL EAVES

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 you wedding breakfast. Menus are available on our website.



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.



Cheek & Tongue

Cheek and Tongue event caterers are based in Preston Lancashire, providing a personalised service for the northwest of England. We have a team that brings a wealth of knowledge and experience from the hospitality industry, ensuring the ultimate dining experience.



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.'



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.



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

Bacon, Sausage and Fish Finger Sandwiches

£7.50pp

Pie, Peas & Gravy

£9.50pp

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





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

Pickerings 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.

*Not limited to gin bottles, you can swap for alternative spirits on request.







Wedding Extras

Add that extra element to your wedding day.

Copper thread ceiling lighting

£195

Rustic trestle tables, 18 tables required for 100 guests

£20 per table*

Rustic round tables, 10 tables required for 100 guests

£20 per table*

Straw bales

£7 per bale

Gin Bar

£775

Coloured Napkins

£1 per napkin

Mega Arch

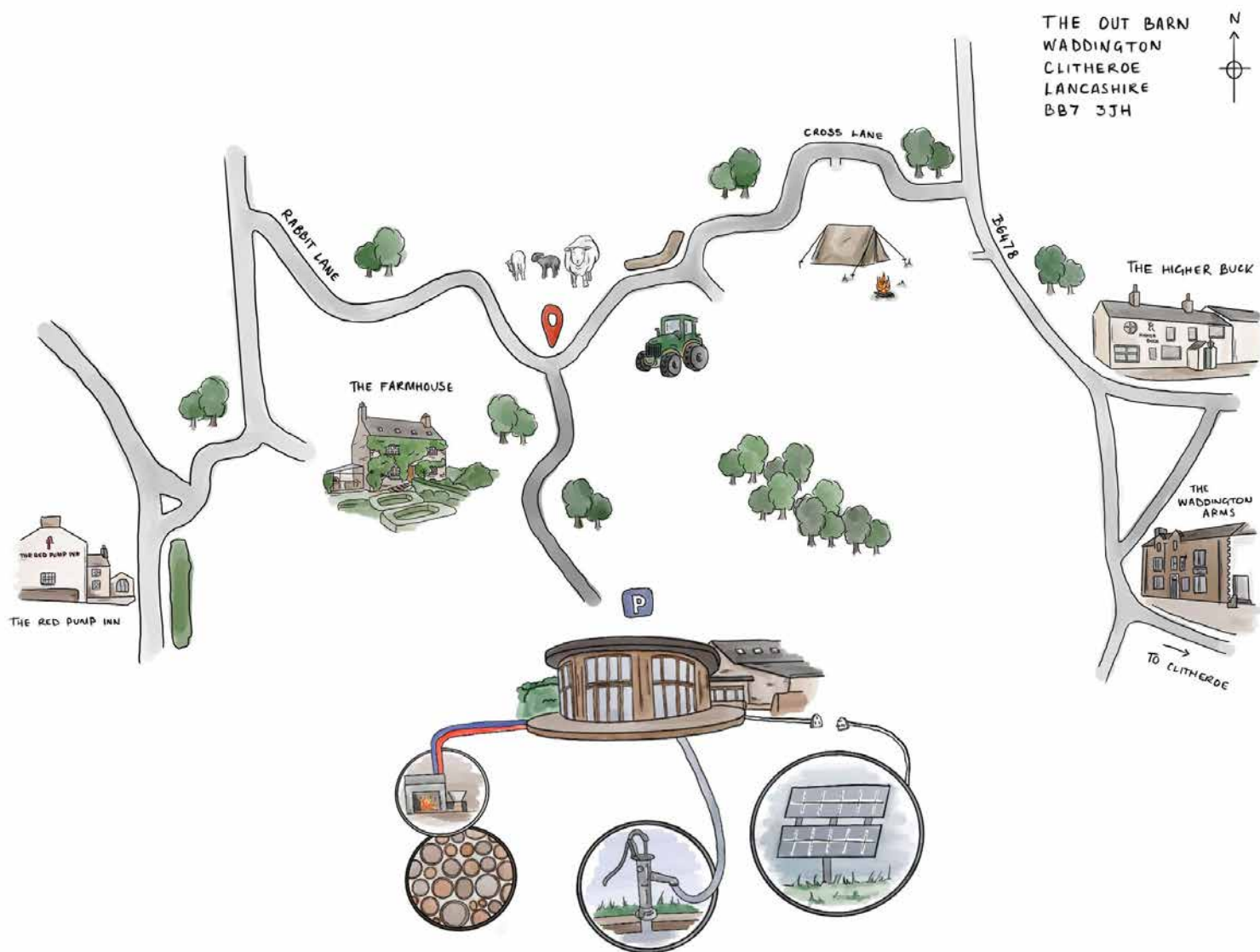
£200

Cask Ale of your choice on the bar
(Ask for more details)

*There is an additional £70 delivery and collection charge with rustic tables.







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