









Meddings

Our Prices

Welcome to The Clifden Barn! In this pack you'll find all the information you need to know about booking your wedding with us; including our prices, details about the delicious food you'll be eating and the amazing drink options for your day. We really hope you enjoy getting to know The Clifden Barn in preparation for your big day!

Included in our price

- Accommodation for up to 4 guests (1 room) the night before your wedding (bridal party)
- Continental Bucks Fizz Breakfast served in your room the morning of your wedding
- Accommodation for up to 12 guests the night of your wedding (5 rooms newlyweds included)
- Up to 100 daytime wedding guests (round tables and long tables available)
- Up to 120 evening wedding guests
- · Full on the day wedding coordinator and planning time prior
- Access to The Clifden Barn the day before your wedding from 1pm
- Use of The Pixie Hut and The Clifden Barn on your wedding day until midnight
- Fully stocked and staffed bar
- · Use of cake stand, knife and easel
- Round tables, chairs and white linen for your ceremony and reception
- Crockery and cutlery
- Full PA sound system for your ceremony and reception
- · Service charge

2026	2027

Monday - Thursday	Monday - Thursday
£5250	£5950
Friday - Sunday	Friday - Sunday
£7250	£7950



Latering

We understand that the first meal you enjoy as a married couple is important.
Our Wedding Coordinator and Event
Chef can discuss your food options to ensure you receive the best dining experience on your big day.

Our menus include a traditional three course wedding breakfast, with the option to add canapes and evening refreshments.

We can cater for all dietary requirements.







Wedding Breakfast £65 per head | £35 per child

3 Course Menu Tasting (2 options to be selected)

Event Chef & Front of House Team

Three Course Classic Menu

Based on choosing one starter, one main course and one dessert from our wedding menu. Vegetarians and dietary requirements will be catered for seperately.

Children aged 12 or under can either choose a smaller version of your chosen menu or something more child friendly from our three course children's menu.

Medding Breakfast

Starters

Chicken & Tarragon Terrine, Pickled Cherry Tomatoes, Pear Purée Smoked Haddock & Cheddar Fishcake, Lemon & Dill Mayonnaise Duck Paté, Ciabatta Crostini & Plum Chutney
Cauliflower Bhajis, Coriander Oil & Honey & Lime Yogurt
Ham Hock Terrine, Homemade Piccalilli & Bread Crisps
Shrimp Cocktail, Bloody Mary Mayonnaise & Pumpernickel
Sun Blushed Tomato & Basil Arancini, Pesto Mayonnaise
Brie & Caramelised Pear Tart, Apple & Cinnamon Chutney

Mains

Chorizo Stuffed Chicken Breast, Thyme Roasted Potatoes & Romesco Sauce
Roast Supreme of Chicken, Dauphinoise Potatoes & Wild Mushroom Sauce
Soy Glazed Confit Duck Leg, Carrot & Ginger Purée, Aromatic Jasmine Rice, Plum & Duck Sauce
Roast Beef Rump, Rosemary Roasted New Potatoes, Baby Carrots & Chasseur Sauce
Blackened Cod Loin, Saffron Parmentier & Citrus Butter Sauce
16 Hour Braised Beef, Grain Mustard Mash & Caramelised Shallot Beef Sauce
Portobello Mushroom & Spinach Filo Parcel, Green Lentils & Roasted Yellow Pepper Sauce

Desserts

Trio of Strawberry Eton Mess, Dried, Pickled & Fresh Strawberries
Vanilla Baked Cheesecake, Macerated Blueberries & Spun Maple Syrup
Key Lime Pie, Marshmallow Fluff & Candied Lime
Coconut Custard Tart, Rum Roasted Pineapple
Black Forest Roulade, Chocolate Tuille & Cherry Puree
Lemon Posset, Orange Blossom Shortbread & Candied Lime
Rocky Road Torte, White Chocolate Snow & Melted Marshmallow







Children's Menu

Starters

Tomato Soup, Home Baked Focaccia
Breaded Garlic Mushrooms, Mayonnaise
Cheesey Garlic Bread
Crudities and Hummus Dip, Carrot, Cucumber and Celery
Mozzarella Dippers, Ketchup

Mains

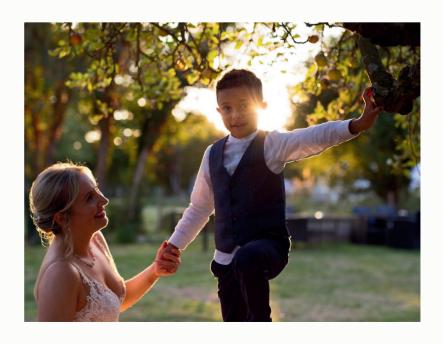
Sausage, Mashed Potato, Garden Peas Battered Fish, Chunky Chips, Garden Peas 4oz Cheese Burger, French Fries, Sweetcorn Linguine, Tomato or Cheese Sauce, Garlic Bread Breaded Chicken Goujons, Fries, Garden Peas

Desserts

Chocolate Brownie and Chocolate Sauce
Fresh Fruit Salad
Homemade Fruit Crumble with Custard
Waffle with Maple Syrup and Vanilla Ice Cream
Trio of Ice Cream, Vanilla, Strawberry or Chocolate







Additional Refreshments

Canapes

Choice of four canapes per person £12.00 per head

Smoked Salmon Blinis, Cream Cheese, Dill
Mozzarella, Sun Dried Tomato Basil Bites
Chicken Satay, Peanut Sauce
Lamb Koftas, Tzatziki
Mini Onion Bhaji, Mango Chutney
Sun Blushed Tomato Arancini, Red Pesto Mayo
Monkfish Scampi, Lemon Mayo
Pork Belly Bites, Honey, Ginger & Soy
Beef Meatballs, Herby Tomato Sauce
Mini Jacket Potatoes, Sour Cream





Evening Food

Bacon or Sausage Baps | £8.00 per head

Served with ketchup and brown sauce

Stonebaked Pizzas | £10.00 per head

Based on choosing three options

Margherita - Ham & Pineapple - Meat Feast - Veggie Supreme - Spicy Chicken

Street Food | £14.00 per head

Based on choosing two options

Mac & Cheese - Mini Burger & Fries - Fish & Chip Cones - Fries topped with Beef Chilli - Nachos topped with Cheese, Salsa, Guacamole & Sour Cream

BBQ Buffet | £18.00 per head

Beef Burger – Pork and Veggie Sausage – Lemon Chicken Thighs – Lamb Kofta – Corn on the Cob – Green Salad – Coleslaw – Floured Baps – Hotdog Rolls – Sauces

Hog Roast | £18.00 per head

Hog Meat - Veggie Burgers - Green Salad - Coleslaw - Floured Baps - Apple Sauce

The Bar

We are very proud of our rustic bar, located inside The Clifden Barn. It has everything needed to keep you and your guests refreshed throughout the day and evening. We understand how important this part of the day can be, so we aim to be as flexible as possible with requirements you may have. Why not work with our Wedding & Event Manager to come up with a bespoke cocktail for your special day!

Our bar is cashless, so please ensure your guests are aware we only accept card payments.

Drinks Packages

Classic

£15.00 per person

1 Welcome drink of Prosecco or Bottled Beer

1 glass of House Wine per person

1 Toast Drink of Prosecco

Signature

£22.00 per person

1 Welcome drinks of Prosecco or Bottled Beer

Half a Bottle of House Wine per person

> 1 Toast Drink of Prosecco

Prestige

£38.00 per person

2 Welcome drinks of Pimms, Bellini, Mojito or Aperol Spritz

Equivalent to 1 Bottle of House Wine per person

1 Toast Drink of Prosecco

Upgrade to Champagne for your welcome and toasts drinks £13 per person

Soft Package

£7.00 per person

1 Welcome drink, 1 drink with dinner and 1 toast drink (Orange Juice, Fruit Shoot or Cordial)



Mccommodation

Your guests can spend the night in one of our lovely rooms, decorated in beautiful Laura Ashley fabrics, situated in our red brick barn adjacent to the pub. All rooms are en suite and have facilities including luxury toiletries, cosy king size beds, TV, free wi-fi and sitting areas.

A full cooked breakfast is included in all of our room rates which can be enjoyed in our quintessential English village pub from 08:00 - 10:00.

As the accommodation is included in the total cost you pay, we have itemised the individual room prices below for your information if you wish to pass the costs on to your guests.

Bedroom	Number of Guests	Price Per Night	
Willow	2 –4	£240	
Fern	2–4	£240	
Dragonfly	2	£155	
Magnolia	2	£145	
Leaf	2	£130	

Z Bed/Travel Cot

A child's pop up bed or travel cot can be added to Dragonfly and Magnolia if needed for a surcharge of £20.00.

Optional Extras

Photographer £1200 | Full Day



JKD PHOTOGRAPHY
@THEJKDCOLLECTIVE
WWW.JKDPHOTOGRAPHY.CO.UK





Resident DJ £600 | 7-Late



DJ MIKE

@DJFUNKYMIKE

WWW.FUNKYMIKE.CO.UK





Your Day – Your Way

You are welcome to bring your own DJ, Photographer and other decor suppliers on your wedding day to make your day truly unique. Please ensure they have public liability insurance and their equipment is PAT tested.

Example Order of the Pay

13:00	*	Wedding Ceremony in The Pixie Hut or Clifden Barn
13:30	•	Confetti Shot in the back garden
13:45	•	Drinks Reception & Canapes served in the back garden
15:45		Take your seats for your meal
16:00	•	Wedding Breakfast served
18:00	•	Speeches & Toasts
18:15		Room Turnaround
19:00	•	Evening guests arrive
19:00	•	DJ/Band to begin
19:45	•	First Dance & Cake Cutting
20:00	•	Evening Food Served
23:30	•	Last Orders at The Bar
00:00	•	Carriages

Next Steps



Step 1 – Contact Buckinghamshire Registrar

A registrar must carry out, or be present at your wedding ceremony here at The Clifden Barn and you are responsible for booking this. You can book a registrar for your ceremony through www.buckinghamshire.gov.uk. Once you have confirmed your legal ceremony has been booked in, please let the team know.

Step 2 – Sign your contract & pay your deposit

Once you have confirmed your wedding date with the registrar please sign and return your wedding contract along with a deposit of £1000. We understand that the finer details surrounding your wedding date may change throughout your planning period, so the remaining balance of your wedding can be paid 1 month before your wedding date.

Step 3 – Plan your dream wedding!

Included in your Wedding Package is two in person meetings with your Wedding & Event Manager as well as a three course food tasting session with our Event Chef. We recommend your food tasting and final food choices are chosen three months in advance of your wedding date. Our Wedding & Event Manager is also on hand to answer any questions you may have via email – events@theclifdenarms.co.uk.





"Your wedding is more than just a setting, it's the place where memories are made, so set the date and let your imagination take over."

