

THE  
PLOUGH  
AT LEIGH







The Plough

Pl  
16th C  
Great  
County  
Cask  
Rea



---

## Congratulations on your engagement!

---

**Mick and Hazel welcome you to The Plough and Barn at Leigh in Kent.**

We're incredibly proud of our country wedding venue and would love to show you around. Please enjoy looking at the following information and then contact us to make an appointment to view our world!

Our 16th and 17th century inn and barn are situated to the west of Kent in the Garden of England! We are surrounded by peaceful countryside yet conveniently close to the motorway network for easy access.

The Barn is peg tiled, beamed and beautiful with minstrels' gallery, oak floor and wood burning stoves for the chillier times of year. A fully stocked bar is set for every occasion with a hatch opening into the garden for summer access.

Both The Barn and our garden hedgerow gazebo are licensed for your civil wedding ceremony or simply available for your wedding reception and evening celebrations.

---

## A little something for everyone

---

**Our country gardens are extensive and a magical backdrop for your photos.  
Picturesque cottage garden flowers surround areas for your summer time celebration.  
Any attending children will love our play area and exploration possibilities.**

The traditional Kentish hop hung pub, with its inglenook fireplace and wood burning stove, makes a wonderful winter wedding reception area. Kentish Ales from local breweries are worshipped here!

Our barn is perfect for up to 150 guests at a formally seated summer wedding, 130 guests during the winter months and the whole venue is available for up to 200 guests at a less formal celebration.

The food we serve is prepared with a great deal of thought and planning, cooked from seasonal ingredients by a team led by Hazel, a chef and foodie.

---

# Venue Hire, Civil Wedding & Blessing Times

---

**Your ceremony or blessing may take place in our barn throughout the year  
or during the summer months under the garden hedgerow gazebo**

## Exclusive Hire of The Barn, Pub and Garden

From noon until midnight enables your ceremony to take place at any time of your choice between 12.30pm and 4.30pm.

## Part Day Exclusive Hire

Exclusive use of the barn, pub & garden from noon until 6pm which will enable an early ceremony and then joint use of the pub and garden from 6pm until midnight.

## **OR**

Exclusive use of the barn, pub & garden from 3pm until midnight, ideal for a later ceremony between 3pm and 4.30pm.

## Barn Hire Only

If you do not wish to hire the whole venue exclusively the barn may be hired from 3pm to midnight.

The pub shall be closed for your arrival and ceremony between 3pm and 6pm. Your ceremony will take place at a time of your choice between 3.30pm and 4.30pm whilst the pub is closed to the public.

Once the ceremony has taken place and you are welcoming your guests into the garden or pub with a reception drink and canapés, the barn will be rearranged for your wedding breakfast.

*We are unable to host weddings on a Sunday or Bank Holiday.*





---

## Venue Hire includes...

---

- Professional guidance throughout the planning of your wedding
- Professional guidance throughout your wedding day from your arrival to departure
- Our tables and banqueting chairs
- White table linen for our tables with white linen serviettes
- Full catering provision including glassware, crockery, cutlery and service
- Fully stocked and staffed bar
- Free car parking – cars may be left overnight and collected the next morning
- Wooden easel to display your seating plan
- Use of our wedding cake stand and knife
- Table stands for your identification cards
- Fairy lights and hops in The Barn
- Placing of your table decorations
- Microphone for your speeches
- A weekday evening invitation for the bride and groom to sample their chosen 3 Course Wedding Breakfast Menu



## 2020 Hire Charges

	Tuesday - Thursday			Friday			Saturday		
	Barn Hire	Part Day Exclusive	Full Day Exclusive	Barn Hire	Part Day Exclusive	Full Day Exclusive	Barn Hire	Part Day Exclusive	Full Day Exclusive
January	£450	£700	£950	£500	£800	£1150	£600	£900	£1300
February	£500	£800	£1000	£600	£900	£1200	£700	£1000	£1400
March	£500	£800	£1000	£600	£900	£1200	£700	£1000	£1400
April	£700	£1000	£1500	£800	£1300	£1700	£1000	£1400	£1900
May	£800	£1200	£1700	£1000	£1600	£1900	£1200	£1700	£2100
June	£800	£1200	£1700	£1000	£1600	£1900	£1200	£1700	£2100
July	£900	£1350	£1900	£1100	£1700	£2200	£1400	£2100	£2600
August	£900	£1350	£1900	£1100	£1700	£2200	£1400	£2100	£2600
September	£800	£1200	£1700	£1000	£1600	£1900	£1200	£1700	£2100
October	£700	£1000	£1500	£800	£1300	£1700	£1000	£1400	£1900
November	£700	£1000	£1500	£800	£1300	£1700	£1000	£1400	£1900
December	£800	£1200	£1700	£1000	£1600	£1900	£1200	£1700	£2100



- There is an additional charge for our ceremony/blessing service of £350.
- Please note that KCC local registry office will also charge a fee to cover the cost of the legalities and conducting a civil ceremony at The Plough, the details of which are on their website.
- Hire may be extended on a Saturday until 1am for an additional £500.
- On Fridays and Saturdays during the months of June, July, August, September and December we cater for a minimum of 60 day guests and an additional 40 evening guests.



## 2020 Food & Drink Prices



### Canapés £1.70 each

3 Course Wedding Breakfast	£47
2 Course Wedding Breakfast	£37
BBQ Feast	£34
Hog Feast	£32
Dessert	£10
Duo of Desserts	£12

Afternoon Tea	£28 per person
Cheese Tower Wedding Cake	£12 per person

Evening Boards & Platters	£150 per platter
Evening Table Feasts	£20
Traditional Finger Buffet	£20
Burgers	£10
Sliders	£6
Fish 'n' Chips Cones	£8
Sausage 'n' Chip Cones	£8
Pulled Pork Baps	£10
Bacon or Sausage Baps	£8
Chip Cones	£3.50

Welcome Drink	1/2 Bottle Wine	Toast Drink	Coffee/ Tea	Cost
Glass of Prosecco	House Red & White	Glass of Prosecco	Included	£24.00
With a top up				£28.00
Glass of Prosecco	House Red & White	Glass of Chapel Down Brut	Included	£26.00
Glass of Chapel Down Brut	House Red & White	Glass of House Champagne	Included	£30.00

### Summer Drinks

Summer Pimms or Bucks Fizz	House Red & White	Glass of Prosecco	Included	£22.00
----------------------------	-------------------	-------------------	----------	--------

We can swap any % of arrival drinks for bottles of beer for the boys!  
A soft drink alternative will also be offered.

### Winter Drinks

Winter Pimms or Mulled Wine	House Red & White	Glass of Prosecco	Included	£22.00
Hot Chocolate & Marshmallows	House Red & White	Glass of Prosecco	Included	£20.00



## 2021 Hire Charges

	Tuesdays - Thursdays			Fridays			Saturdays		
	Barn Hire	Part Day Exclusive	Full Day Exclusive	Barn Hire	Part Day Exclusive	Full Day Exclusive	Barn Hire	Part Day Exclusive	Full Day Exclusive
January	£450	£700	£950	£500	£800	£1100	£600	£900	£1300
February	£500	£800	£1000	£600	£900	£1200	£700	£1000	£1400
March	£500	£800	£1000	£600	£900	£1200	£700	£1000	£1400
April	£700	£1000	£1500	£900	£1300	£1700	£1200	£1600	£2000
May	£800	£1200	£1700	£1100	£1600	£2000	£1400	£1900	£2300
June	£800	£1200	£1700	£1100	£1600	£2000	£1400	£1900	£2300
July	£900	£1350	£1900	£1200	£1700	£2200	£1500	£2100	£2600
August	£900	£1350	£1900	£1200	£1700	£2200	£1500	£2100	£2600
September	£800	£1200	£1700	£1100	£1600	£2000	£1400	£1900	£2300
October	£700	£1000	£1500	£900	£1300	£1700	£1200	£1600	£2000
November	£700	£1000	£1500	£900	£1300	£1700	£1200	£1600	£2000
December	£800	£1200	£1700	£1100	£1600	£2000	£1400	£1900	£2300



- There is an additional charge for our ceremony/blessing service of £350.
- Please note that KCC local registry office will also charge a fee to cover the cost of the legalities and conducting a civil ceremony at The Plough, the details of which are on their website.
- Hire may be extended on a Saturday until 1am for an additional £500.
- On Fridays and Saturdays during the months of June, July, August, September and December we cater for a minimum of 60 day guests and an additional 40 evening guests.

# 2021 Food & Drink Prices



Please note all prices are per person unless stated otherwise.

Canapés	£1.75 each
3 Course Wedding Breakfast	£49
2 Course Wedding Breakfast	£39
BBQ Feast	£36
BBQ Feast with dessert	£46
Hog Feast	£34
Hog Feast with dessert	£44
Duo of Dessert	£12
<hr/>	
Afternoon Tea	£30
Cheese Tower Wedding Cake	£12
<hr/>	
Evening Boards & Platters	£160 per platter
Evening Table Feasts	£20
Burgers	£10
Sliders	£6
Fish n Chip Cones	£9
Sausage n Chip Cones	£9
Pulled Pork Baps	£10
Bacon or Sausage Baps	£9
Cone of Chips	£3.50
Golden Halloumi n Chip Cones	£9

Welcome Drink	1/2 Bottle Wine	Toast Drink	Coffee/ Tea	Cost
Glass of Prosecco	House Red & White	Glass of Prosecco	Included	£24
With a top up				£29
Glass of Prosecco	House Red & White	Glass of Chapel Down Brut	Included	£28
Glass of Chapel Down Brut	House Red & White	Glass of House Champagne	Included	£32
<b>Summer Drinks</b>				
Summer Pimms	House Red & White	Glass of Prosecco	Included	£23
<p><b>We can swap any % of arrival drinks for bottles of beer for the boys!</b>  <b>A soft drink alternative will also be offered.</b></p>				
<b>Winter Drinks</b>				
Mulled Wine or Hot Chocolate & Marshmallows	House Red & White	Glass of Prosecco	Included	£23





## 2022 Hire Charges

	Tuesdays - Thursdays			Fridays			Saturdays		
	Barn Hire	Part Day Exclusive	Full Day Exclusive	Barn Hire	Part Day Exclusive	Full Day Exclusive	Barn Hire	Part Day Exclusive	Full Day Exclusive
January	£450	£700	£950	£500	£800	£1100	£600	£900	£1300
February	£500	£800	£1000	£600	£900	£1200	£700	£1000	£1400
March	£500	£800	£1000	£600	£900	£1200	£700	£1000	£1400
April	£700	£1000	£1500	£900	£1300	£1800	£1200	£1600	£2100
May	£800	£1200	£1700	£1100	£1600	£2100	£1400	£1900	£2400
June	£800	£1200	£1700	£1100	£1600	£2100	£1400	£1900	£2400
July	£900	£1350	£1900	£1200	£1700	£2200	£1500	£2100	£2600
August	£900	£1350	£1900	£1200	£1700	£2200	£1500	£2100	£2600
September	£800	£1200	£1700	£1100	£1600	£2100	£1400	£1900	£2400
October	£700	£1000	£1500	£900	£1300	£1800	£1200	£1600	£2100
November	£700	£1000	£1500	£900	£1300	£1800	£1200	£1600	£2100
December	£800	£1200	£1700	£1100	£1600	£2100	£1400	£1900	£2400



- There is an additional charge for our ceremony/blessing service of £350.
- Please note that KCC local registry office will also charge a fee to cover the cost of the legalities and conducting a civil ceremony at The Plough, the details of which are on their website.
- Hire may be extended on a Saturday until 1am for an additional £500.
- On Fridays and Saturdays during the months of June, July, August, September and December we cater for a minimum of 60 day guests and an additional 40 evening guests.

## 2022 Food & Drink Prices



Please note all prices are per person unless stated otherwise.

Canapés	£1.75 each
3 Course Wedding Breakfast	£49
2 Course Wedding Breakfast	£39
BBQ Feast	£36
BBQ Feast with dessert	£46
Hog Feast	£34
Hog Feast with dessert	£44
Duo of Dessert	£2 supplement

Afternoon Tea	£30
Cheese Tower Wedding Cake	£12

Evening Boards & Platters	£160 per platter
Evening Table Feasts	£20
Burgers	£10
Sliders	£6
Fish n Chip Cones	£9
Sausage n Chip Cones	£9
Pulled Pork Baps	£10
Bacon or Sausage Baps	£9
Cone of Chips	£3.50
Golden Halloumi n chip cones	£9

Welcome Drink	1/2 Bottle Wine	Toast Drink	Coffee/ Tea	Cost
Glass of Prosecco	House Red & White	Glass of Prosecco	Included	£25
With a top up				£30
Glass of Prosecco	House Red & White	Glass of Chapel Down Brut	Included	£29
Glass of Chapel Down Brut	House Red & White	Glass of House Champagne	Included	£33

### Summer Drinks

Summer Pimms	House Red & White	Glass of Prosecco	Included	£24
--------------	-------------------	-------------------	----------	-----

We can swap any % of arrival drinks for bottles of beer for the boys! A soft drink alternative will also be offered.

### Winter Drinks

Mulled Wine or Hot Chocolate & Marshmallows	House Red & White	Glass of Prosecco	Included	£24
---	-------------------	-------------------	----------	-----



# Canapés

We suggest allowing 3-5 pieces per person

- Kentish yorkie with sticky honey and mustard chipolata
- Beetroot & walnut hummus blinis
- Crispy mushroom risotto ball
- Tomato & basil bruschetta
- Watermelon, halloumi & mint kebab
- Cauliflower, sage & onion bhaji
- Teriyaki chicken skewer
- Smoked haddock fishcake
- Pesto & sun dried tomato wheel
- Cherry tomato & mozzarella kebab, basil oil
- Parmesan shortbread with Sussex Brie and seasonal chutney
- Homemade cherry tomato focaccia with prosciutto
- Mini jacket potato with aubergine caviar
- Plough marinated salmon with lime on pumpernickel, soured cream
- Lamb kofte with minted yoghurt dip

## Wedding Breakfast 2 or 3 courses available

Please choose one dish for each course for all your guests to enjoy as well as one veggie or vegan option. These choices will then be tweaked to accommodate any other dietary requirements.



---

## Starters

---

- ° Goats cheese and balsamic red onion tartlet with rocket salad
- ° Grilled summer vegetable & tomato salad with mozzarella and basil
- ° Margherita risotto balls with tomato sauce & rocket pesto
- ° Ham hock & cheddar croquettes, pea shoot salad and honey & mustard dip
- ° Smoked rainbow trout pate with Kentish Yorkies, fennel & lemon slaw
- ° Caerphilly, leek & thyme fritter with tomato & spring onion salad
- ° Country pork terrine with homemade piccalilli & toast crisps
- ° Plough marinated salmon with lime, buckwheat pancake & soured cream
- ° Summer melon with cured ham crisp, ricotta & honey
- ° Golden polenta with garlic mushrooms & harissa yoghurt
- ° Grilled halloumi salad with pomegranate and greek yoghurt
- ° Sweet potato and ginger soup



---

## Sharing Starters

---

Placed centrally on each table for your guests to share

- ° Baked camembert with cranberry sauce, breads & veggie sticks to dip!
- ° Smoked trout pate, potted pork & beetroot & walnut hummus placed centrally with breads, Kentish yorkies & veggie sticks to dip\*\*

\*\* Supplement will be charged



---

## Main Courses

---

- Braised feather blade of beef in Tonbridge Ale with gratinated potatoes, honey roast carrots with shallots and curly kale
- Roast supreme of chicken in red wine gravy, crispy bacon rasher, potato gratin and savoy cabbage
- Braised rump of lamb with a rosemary & red wine sauce, green beans, carrot, pea & baby onions with roast new potatoes
- Roast loin of pork with crackling, pink apple sauce, roast roots, potatoes and seasonal greenery
- Grilled lemon chicken breast, couscous with pomegranate & mint, greek yoghurt & little gem salad
- Roast Salmon with a pesto crust, new potatoes & medley of green vegetables
- Grilled pork loin steak with cider sauce, caramelised apple, gratinated potato and Savoy cabbage with bacon
- Crispy duck leg, red cabbage with apple, sweet potato & parsnip gratin
- Slow roast shoulder of lamb, oniony potatoes cooked under the dripping joint, kale and roast carrots
- Country bangers with mash, roast root vegetables, lemony red onions and gravy
- Braised ox cheek & shallot pie with mash & seasonal greenery



---

## Vegetarian & Vegan Main Courses

---

- ° Mushroom & sweet pepper wellington with potato gratin and curly kale
- ° Three cheese & spinach roulade with roast cherry tomatoes & roast baby potatoes
- ° Golden halloumi on a lentil, bean & tomato stew with ginger & lemon, coriander cream, spinach
- ° Portobello mushroom, sweet potato and feta or tofu grill
- ° Parsnip leek and parmesan in crispy pastry leaves, roast butternut squash with sage crisps and buttered spinach
- ° Roast cauliflower steak with lemon, chimichurri sauce, roast cherry tomatoes & baby potatoes
- ° Golden polenta with seasonal roast vegetables, pimento pesto
- ° Chickpea & roast squash tagine with apricot, herb couscous & lemon yogurt
- ° Roast sweet potato, beetroot & parsnip strudel with lemony red onions, kale
- ° Beetroot bahji on lentil dahl with rice



The vegetarian main courses may also be served with the same seasonal accompanying vegetables as for the main party.



---

## Desserts

---

- Mango fool with passion fruit, homemade butter shortbread
- Strawberries in honey with whipped cream and homemade lavender shortbread
- Strawberry Eton Mess
- Warm mulled pear with cinnamon cream and homemade biscotti
- White chocolate cheesecake with seasonal fruits
- Chocolate and cream roll with Bailey's ice cream
- Brioche and butter pudding with nutmeg, compôte of seasonal fruits
- Pineapple, mango and passion fruit salad with meringue & cream
- Gypsy tart with whipped cream
- Lime cheesecake with citrus fruit salad
- Bakewell tart with cherries and cherry ice cream
- Berry & cream pavlova
- Chocolate slice with Belgian chocolate sauce & whipped cream
- Summer pudding with cream

---

## Cheese

---

Served as a dessert alternative  
will incur a supplement charge

- The local assortment: Kentish Blue, Sussex Cheddar & Sussex Brie
- The English assortment: Cornish Yarg, Stilton & Somerset Brie
- The French Assortment: Pont L'Eveque, Brie de Meaux, Roquefort

Served with grapes, rustic bread and  
biscuits plus homemade chutney





## Cheese Wedding Cake Tower

Decorated with seasonal fruits, leaves and flowers as the seasons allow

Once the cake has been cut, we will display it as an evening cheese buffet with bread, biscuits, celery and fruit.

## Afternoon Tea

### A selection of sandwiches to include

- Sussex Cheddar and seasonal chutney
- Plough marinated salmon with lime and cream cheese
- Egg, cucumber and rocket
- Ham, mustard and tomato

- .....
- Homemade scones with clotted cream and strawberry jam
- .....

### A selection of homemade cakes

- Mini eccles cake
- Chocolate and almond slice
- Mini berry tartlet
- Carrot cake with lemon icing

.....

Strawberries in season, and cream





---

# BBQ Feast

---

Choose up to 5 items from the following to include at least one veggie or vegan option

- Loin of pork in garlic and thyme marinade
- Lemon chicken breast
- Lamb kofta with tzatziki
- Plough Burgers with Kentish Blue Cheese
- Farm cumberland bangers
- Sirloin steak \*£4 supplement per steak\*
- Portobello mushroom with sweet potato
- Marinated halloumi
- Tempeh & pineapple kebab
- Miso aubergine & courgette skewers
- Beetroot & bean burger with jalapeno pepper & cumin

With your choice of 4 salads and rustic breads, mustard mayonnaise, Heinz Ketchup! Garden herb and garlic soured cream, served as a buffet or as a table feast.

## Puddings

A single plated dessert for all your guests is the simplest option to serve something sweet after your Hog or BBQ a plated duo of 2 dessert choices an extra treat!



---

# Roast Hog Feast

---

Our free range roast hog is served with hog crackling, apple sauce and your choice of 4 salads. Presented carved, as a buffet complete with the hogs head with an apple in its mouth or as a table feast.

- ° Roast summer vegetable salad with thyme
- ° Jewelled roast root vegetable salad with lemon
- ° Green salad, with broad beans, peas and garden mint
- ° Rainbow vegetable slaw with coriander
- ° Warm potato salad with bacon and onion
- ° New potato salad with soured cream and chives
- ° Summer tomato salad with basil
- ° Herb leaf salad with watercress
- ° Brown lentil salad with roast beetroot, lemony red onions & parsley
- ° Roast tomato, harissa couscous with garden herbs
- ° Greek salad of cucumber, sweet peppers, tomato, red onion & Feta

- ° Tender stem broccoli with chilli

Hog can also be served with hog crackling, pink apple sauce, hot roast vegetables & potatoes, seasonal greens and Kentish Yorkies!







---

## The Evening Spread

---

### Table Feast

- Home made Pizza:
  - Tomato & basil
  - Grilled vegetable
  - Pepperoni
- Sausage rolls
- Chicken pesto & parmesan whirls
- Golden fingers of fish with tartare sauce
- Potato wedges with herby garlic dip
- Bacon, onion & cheese quiche
- Seasonal veggie tart

### Simple BBQ Feast

- Two meat & a veggie option with two salads of your choice, breads & sauces

### Simple Hog Feast

- Hog shoulders to pull with crackling, pink apple sauce & baps

---

# Mix 'n' Match Party Food

---

## Boards & Platters

Each served with bread selection for 15-20 people

- **Traditional Cold Roast Meats**  
Roast sirloin of beef, loin of pork & bacon with home made piccalilli & gherkins, horseradish & mustard
- **Mediterranean Mezze**  
Stuffed vine leaves, Feta & black olives, Tzatziki, cherry tomatoes, marinaded grilled vegetables, pitta bread
- **Cheese Board**  
An assortment of 5 cheeses with grapes, celery & home made chutney
- **Veggie Grazing**  
Beetroot & walnut hummus, chickpea hummus and a pile of seasonal vegetables ready to dip

## Fruit Feast

- Pineapple, berries, mango, kiwi, melon, orange, grapes with chocolate dip

**\*\*Subject to a supplement charge.**

## Hot Snacks

- **Bacon or sausage baps with a selection of sauces**
- **Plough Burger**  
Brioche bun, mustard mayonnaise, tomato mango pineapple & coriander salsa  
With smoked bacon\*\*  
With Blue Cheese\*\*
- **Beetroot & bean burger with jalapeño pepper & cumin, little gem & avocado**
- **Pulled pork bap**
- **Potato wedges with a selection of sauces**
- **Cone of chips with crispy cod**
- **Cone of chips with sausage**
- **Cone of chips**
- **Cone of chips with halloumi**







---

## Service Providers

---

### The Plough's House DJ - Gary Lucci

"Reliable Passionate Professional" Gary has an amazing sound & lighting system at The Plough and offers an array of services including music support throughout the day for your ceremony, drinks reception and background music during your wedding breakfast. Photo projection throughout is also a possibility.

**DJ Lucci Events** | [www.djluccevents.co.uk](http://www.djluccevents.co.uk)  
[gary@djluccevents.co.uk](mailto:gary@djluccevents.co.uk)  
01622 718670 or 07966 377029

### Venue Decorators and Chair Covers

**Amanda Jane Wedding Design**  
[hello@amanda-jane.co.uk](mailto:hello@amanda-jane.co.uk) | 07787972388

**Locate to Create**  
[hello@Locatetocreate.com](mailto:hello@Locatetocreate.com)

### Photographer

**Terence Joseph Photography**  
[terence@terencejosephphotography.co.uk](mailto:terence@terencejosephphotography.co.uk)  
07960 282 176  
[www.terencejosephphotography.co.uk](http://www.terencejosephphotography.co.uk)  
[facebook.com/terencejphotography](https://facebook.com/terencejphotography)

### Photo Booths

**Magical Times**  
[www.magical-times.co.uk](http://www.magical-times.co.uk) | 0345 257 6543

### Videographer

**TDH Media**  
[www.tdhmedia.co.uk](http://www.tdhmedia.co.uk)

### Taxis

**Hildenborough Taxis:** 01732 252 888  
**Castle Cars:** 01732 363 637  
**TN Taxis:** 01732 363 636

### Flowers

**Elli Cawse Floral Designs**  
[www.elliecawse-floraldesigns.co.uk](http://www.elliecawse-floraldesigns.co.uk)  
07710 480 068 | [info@elliecawse-floraldesigns.co.uk](mailto:info@elliecawse-floraldesigns.co.uk)  
**Broadview Florist**  
01732 853243 | [broadviewflorist@hadlow.ac.uk](mailto:broadviewflorist@hadlow.ac.uk)

### Wedding Cake

**Hollie's Little Cakery**  
07772284470 | [hello@hollieslittlecakery.co.uk](mailto:hello@hollieslittlecakery.co.uk)  
**Sharon Lord Cakes**  
[sharonlordcakes.co.uk](http://sharonlordcakes.co.uk)  
Tel: 01959 562274  
Email: [enquiries@sharonlordcakes.co.uk](mailto:enquiries@sharonlordcakes.co.uk)

### Entertainment

**Please inquire about hiring our own vintage garden games!**

**Pure Mini Golf**  
[pureminigolf.co.uk](http://pureminigolf.co.uk)  
[info@pureminigolf.co.uk](mailto:info@pureminigolf.co.uk)

**Magician, Adam Smith**  
07469 241 313 | [info@adams-magic.co.uk](mailto:info@adams-magic.co.uk)  
[adams-magic.co.uk](http://adams-magic.co.uk)

### Guitarist, Alan Oliver

[alanoliverguitarist.com](http://alanoliverguitarist.com)

### Harpist, Gwenllian Llyr

[welsh\\_harpist@hotmail.co.uk](mailto:welsh_harpist@hotmail.co.uk)

**The Artful Doodler Cartoonist/Caricaturist**  
07958 039170 | [richnairn@hotmail.com](mailto:richnairn@hotmail.com)

### Local Hotels

**Premier Inn Hilden Manor (0871 527 9098)**  
London Road, Hildenborough, TN10 3AN  
**Premier Inn Pembury Road (0871 527 9096)**  
Tonbridge, TN11 0NA, United Kingdom  
**Rose and Crown, Best Western (0844 387 6206)**  
125 High Street, Tonbridge TN9 1DD  
**Leicester Arms (01892 871617)**  
High Street, Penshurst TN11 8BT  
**Mercure Tunbridge Wells (01892 628298)**  
8 Tonbridge Rd, Pembury TN2 4QL  
**Hadlow Manor Hotel (01732 851442)**  
Maidstone Rd, Tonbridge TN11 0JH  
**Hotel du Vin (01892 320749)**  
Crescent Rd, Tunbridge Wells TN11 2LY  
**One Warwick Park (01892 520587)**  
1 Warwick Park, Tunbridge Wells TN2 5TA  
**Priory Barn**  
[www.cottages.com/cottages/priory-barn-30062](http://www.cottages.com/cottages/priory-barn-30062)



---

# Terms & Conditions

---

## 1. Venue Hire.

- 1.1. We will provisionally hold a date for your Wedding Celebrations for up to 14 days. In the event of another enquiry for the chosen date, you will be asked to confirm your booking.
- 1.2. To confirm your booking the payment of the Venue Hire Charge is required. This acts as a non-refundable deposit and once paid is deemed as acceptance of all our Terms and Conditions.
- 1.3. A wedding contract will be issued to be signed by both parties at this time, not later than 1 week after the deposit is received.

## 2. Number of Guests.

- 2.1. The minimum number of chargeable guests will be named at the point of date confirmation.
- 2.2. Final confirmed numbers are required 4 weeks before the secured date.
- 2.3. On Fridays and Saturdays during the months of June, July, August, September & December we cater for a chargeable minimum of 60 day guests and an additional 40 evening guests

## 3. Payment.

- 3.1. Payment of 50% of the estimated final invoice is due 26 weeks prior to your secured date.
- 3.1. Payment of the Final Invoice is due 3 weeks prior to your secured date.
- 3.2. Any costs occurred from the day itself will be due for payment the morning after the wedding on the collection of your decorations.

## 4. Cancellation.

- 4.1. In the event of written notice being given of a cancellation, the Venue Hire Charge Deposit is forfeit. Other charges will be levied based on the following:
- 4.2 If the cancellation is made more than 12 months prior to the secured date no additional charges will apply.
- 4.3. At 26 weeks prior to the secured date, a charge of 50% of our estimated final invoice will be due. This will increase by 10% per month.
- 4.4 Rescheduling by written notice of the secured date:
  - 4.4.1 If the original secured date is resold the original deposit paid will be transferred as part payment towards the new non-refundable deposit due to secure the new date.
  - 4.4.2 If the original date cannot be resold the terms of cancellation will be applicable and the original non-refundable deposit is forfeit.
  - 4.4.3. An additional administration fee of £200 will be made for the rescheduling

## 5. Catering.

- 5.1. All catering is provided in-house by The Plough and Barn at Leigh Ltd. No food stuffs, drink or catering of any kind may be brought onto the premises, with the exception of a traditional Wedding Cake.
- 5.2. Novelty items, such as Sweet Carts and Chocolate Fountains can be arranged through The Plough at Leigh Ltd or with our express permission for which a cover charge will be made by The Plough and Barn at Leigh Ltd.

## 6. Entertainment.

- 6.1. We will provide details of our recommended DJ for your evening. Bookings, cost and payment are between you and them.
- 6.2. Any suppliers must be approved by The Plough and Barn at Leigh Ltd prior to you booking them.
- 6.3. Any professional entertainment service performing on your behalf at the venue must provide us with copies of their Public Liability Insurance and PAT Certification of any electrical equipment a minimum of 3 weeks before the secured date.
- 6.4. Any amplified music played must follow our "Noise Policy"
- 6.5 Any professional entertainment must be set up and sound tested before any of your guests are invited into the area.
- 6.6. Firework displays are permitted if performed by a professional, reputable company with provision of copies of their Public Liability Insurance and health & safety documentation after a site visit a minimum of 3 weeks before the secured date.
- 6.7. Chinese Lanterns are not permitted.
- 6.8. Drone photography is not permitted.

## 7. Decoration

Will be placed by us at the appropriate times with the exception of Barn decoration into the eaves. If this is required an approved professional company, able to provide copies of their Public Liability Insurance and health & safety documentation, after a site visit, a minimum of 3 weeks before the secured date must be used.

- 7.1. Confetti: Dried flower petal confetti may be used in a part of the venue and at a time to be discussed with us in advance. No artificial confetti may be used on the premises what so ever. No confetti cannons are permitted.
- 7.2. The use of soap bubbles or fog machines is not permitted in the barn.
- 7.3. Naked flames are not permitted. Any candles required for decoration purposes must be LED
- 7.4. No crystal beads or pebbles which could cause a slip hazard may be used as table decoration
- 7.5. Any helium balloons must be weighted and not be untied at any time in the barn.

## 8. Children

- 8.1. Children must be supervised at all times in all parts of the premises.
- 8.2. The playground may be used by children 11 years and under in daylight only under the supervision of a responsible adult.

## 9. Furniture

- 9.1. Alternative furniture will be hired by the venue on your behalf at a quoted additional cost
- 9.2. We will recommend one other furniture supplier for alternative furniture. Bookings cost and payment are between you and them. An additional flat rate service and storage charge will be made by us, added to your invoice.

## 10. We strongly recommend that you acquire Comprehensive Wedding Insurance to cover all eventualities.

- 10.1. We reserve the right to change these terms and conditions as necessary.





---

## Find Us Online

---

-  [www.facebook.com/theploughatleigh](http://www.facebook.com/theploughatleigh)
-  [www.twitter.com/ploughatleigh](http://www.twitter.com/ploughatleigh)
-  [www.instagram.com/theploughatleigh](http://www.instagram.com/theploughatleigh)
-  [www.theploughatleigh.com](http://www.theploughatleigh.com)
-  [info@theploughatleigh.com](mailto:info@theploughatleigh.com)

## The Plough at Leigh

Leigh Road, Hildenborough,  
Kent TN11 9AJ

**Tel: 01732 832149**

With thanks to Terence Joseph Photography for all the generously provided photos in our brochure