

THE  
PLOUGH  
AT LEIGH



Wedding Brochure 2023-24



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# Congratulations on your engagement!

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**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.

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## A little something for everyone

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**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.

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# Venue Hire, Civil Wedding & Blessing Times

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**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**

Arrival from 1pm enables your ceremony to take place from 1.30pm onwards, leaving a long relaxed day and evening to enjoy.

## **Part Day Exclusive Hire of The Barn, Pub and Garden**

If you'd prefer a later arrival of 3pm this option is ideal for your ceremony to take place at 3.30pm, or for your wedding reception after a church ceremony.

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.*



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## Venue Hire includes...

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- 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 Wedding Breakfast Menu



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# Canapés

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## Choose 5 of your favourites

- Kentish yorkie with sticky honey and mustard chipolata
- Beetroot & walnut hummus blinis
- Crispy mushroom risotto ball
- Tomato & basil bruschetta
- Parma ham, sundried tomato & mozzarella bite
- 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.



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## Starters

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- 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

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## Sharing Starters\*\*

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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.



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## Main Courses

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- 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
- Crispy duck leg, 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 in pesto, new potatoes & medley of green vegetables
- Grilled pork loin steak with cider sauce, caramelised apple, gratinated potato and Savoy cabbage with bacon
- 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



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## Vegetarian & Vegan Main Courses

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- 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 bhaji on lentil dahl with rice



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

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## Desserts

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- Strawberries in honey with whipped cream and homemade lavender shortbread
- 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

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## Cheese

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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





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## Cheese Wedding Cake Tower

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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.

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## Afternoon Tea

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### 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
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- Homemade scones with clotted cream and strawberry jam
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### A selection of homemade cakes

- Mini eccles cake
  - Chocolate and almond slice
  - Mini berry tartlet
  - Carrot cake with lemon icing
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Strawberries in season and cream



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# BBQ Feast

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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 and pineapple kebab
- Miso aubergine and courgette skewers
- Beetroot & bean burger with jalapeno pepper and 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.



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# Roast Hog Feast

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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 and parsley
- Roast tomato, harissa couscous with garden herbs
- Greek salad of cucumber, sweet peppers, tomato, red onion and Feta

- Tender stem broccoli with chilli

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



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## The Evening Spread

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### Evening BBQ

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

### Evening Hog

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

### Homemade Pizza by the metre

- Tomato, mozzarella & basil
- Grilled vegetable & Feta
- Pepperoni & pepper



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## Mix 'n' Match Party Food

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### 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**  
Feta & black olives, Tzatziki, cherry tomatoes, marinaded grilled vegetables, stuffed peppers, pitta bread & mozzarella balls
- **Cheese Board**  
An assortment of 5 cheeses with grapes, celery & home made chutney
- **Veggie Grazing**  
Beetroot & walnut hummus, chickpea hummus and baba ganoush with piles of seasonal vegetables ready to dip
- **Savoury Pastries**  
Cornish pasties, sausage rolls, pork pies with pickled onions & gherkins
- **Fruit Feast**  
Pineapple, berries, mango, kiwi, melon, orange, grapes with chocolate dip

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# Mix 'n' Match Party Food

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## Hot Snacks

- **Baps**  
Bacon, sausage or pulled pork with a selection of sauces
- **Plough Burger or Slider**  
Brioche bun, mustard mayonnaise, tomato mango pineapple & coriander salsa  
With smoked bacon\*\*  
With Blue Cheese\*\*
- **Veggie Burger or Slider**  
Beetroot & bean burger with jalapeño pepper & cumin, little gem & avocado
- **Cones of chips**  
With sausage  
or crispy cod  
or halloumi  
or veggie bhaji

\*\* Supplement will be charged.



## 2023 Hire Charges

	Tuesdays, Wednesdays & Thursdays		Mondays & Fridays		Saturdays	
	Part Day Exclusive	Full Day Exclusive	Part Day Exclusive	Full Day Exclusive	Part Day Exclusive	Full Day Exclusive
January	£1000	£1350	£1350	£1600	£1600	£1850
February	£1000	£1350	£1350	£1600	£1600	£1850
March	£1600	£1850	£1850	£2350	£2350	£2850
April	£1600	£1850	£1850	£2350	£2350	£2850
May	£2000	£2500	£2500	£3000	£3000	£3500
June	£2000	£2500	£2500	£3000	£3000	£3500
July	£2000	£2500	£2500	£3000	£3000	£3500
August	£2000	£2500	£2500	£3000	£3000	£3500
September	£2000	£2500	£2500	£3000	£3000	£3500
October	£1600	£1850	£1850	£2350	£2350	£2850
November	£1600	£1850	£1850	£2350	£2350	£2850
December	£2000	£2500	£2500	£3000	£3000	£3500



- Please note that KCC local register 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 maybe extended on a Saturday until 1am for an additional £500.
- A minimum chargeable preordered spend will apply.



## Food & Drink Prices 2023

Please note all our prices are per person unless stated otherwise.

Canapes 4pp. Selection of 5	£8
3 Course Wedding Breakfast	£52
2 Course Wedding Breakfast	£42
BBQ Feast	£38
BBQ Feast with Dessert	£48
Hog Feast	£38
Hog Feast with Dessert	£48
Dessert Duo	£2 supplement
Afternoon Tea	£32
Cheese Tower Wedding Cake	£350 Serves 20-30 £550 Serves 30-50
Evening Boards & Platters	£160 per platter Serves 15-20
Evening BBQ or Hog	£15
Burgers	£10
Sliders	£6
Pulled Pork Baps	£10
Bacon or Sausage Baps	£9
Chip Cones With Fish, Sausage, Halloumi or Bahji	£9
Cone of Chips	£4
Pizza per half metre	£60
Pizza per metre	£120

Arrival Drink	1/2 Bottle Wine	Toast Drink	Coffee/ Tea	Cost
Glass of Prosecco	House Red & White	Glass of Prosecco	Included	<b>£26</b>
With a top up				<b>£32</b>
Glass of Prosecco	House Red & White	Glass of Chapel Down Brut	Included	<b>£30</b>
Glass of Chapel Down Brut	House Red & White	Glass of House Champagne	Included	<b>£36</b>
<b>Summer Drinks</b>				
Summer Pimms	House Red & White	Glass of Prosecco	Included	<b>£25</b>
<p><b>We can swap any % of arrival drinks for bottles of beer for the boys. A soft drink alternative is included in each drinks package.</b></p>				
<b>Winter Drinks</b>				
Mulled Wine or Hot Chocolate & Marshmallows	House Red & White	Glass of Prosecco	Included	<b>£25</b>

# 2024 Hire Charges

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	Part Day Exclusive	Full Day Exclusive	Part Day Exclusive	Full Day Exclusive	Part Day Exclusive	Full Day Exclusive
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<b>Winter Drinks</b>				
Mulled Wine or Hot Chocolate & Marshmallows	House Red & White	Glass of Prosecco	Included	<b>£26</b>

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# Service Providers

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## The Plough's House DJ Lucci Events

“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.

**Gary Lucci** | [www.djluccevents.co.uk](http://www.djluccevents.co.uk)  
[djluccevents@hotmail.co.uk](mailto:djluccevents@hotmail.co.uk)  
07966 377029

## Decoration

### Locate to Create

[hello@Locatetocreate.com](mailto:hello@Locatetocreate.com) | 07718 140217

### Amanda Jane Wedding Design

[hello@amanda-jane.co.uk](mailto:hello@amanda-jane.co.uk) | 07714 402902

## Photographer

### Terence Joseph Photography

[www.terencejosephphotography.co.uk](http://www.terencejosephphotography.co.uk)  
[terence@terencejosephphotography.co.uk](mailto:terence@terencejosephphotography.co.uk)  
07960 282 176 | [fb.com/terencejphotography](https://fb.com/terencejphotography)

### Helen England Photography

[helen@helenenglandphotography.co.uk](mailto:helen@helenenglandphotography.co.uk)

## Photobooth

### 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)

## Flowers

### Elli Cawse Floral Designs

[www.elliecawse-floraldesigns.co.uk](http://www.elliecawse-floraldesigns.co.uk)  
[info@elliecawse-floraldesigns.co.uk](mailto:info@elliecawse-floraldesigns.co.uk)  
07710 480 068

## Wedding Cake

### Sharon Lord Cakes

[www.sharonlordcakes.co.uk](http://www.sharonlordcakes.co.uk)  
[enquiries@sharonlordcakes.co.uk](mailto:enquiries@sharonlordcakes.co.uk) | 01959 562274

## Entertainment

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

### Pure Mini Golf

[www.pureminigolf.co.uk](http://www.pureminigolf.co.uk) | [info@pureminigolf.co.uk](mailto:info@pureminigolf.co.uk)

### Crazy Golf 4U

07894 649925

### Magician, Adam Smith

[www.adams-magic.co.uk](http://www.adams-magic.co.uk)  
[info@adams-magic.co.uk](mailto:info@adams-magic.co.uk) | 07469 241 313

### Guitarist, Alan Oliver

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

### Harpist, Gwenllian Llyr

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

## The Artful Doodler Cartoonist/Caricaturist

[richnairn@hotmail.com](mailto:richnairn@hotmail.com) | 07958 039170

## 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 TN1 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)

## Taxis

### Hildenborough Taxis | 01732 252 888

### Castle Cars | 01732 363 637

### TN Taxis | 01732 363 636

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# Terms & Conditions

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## 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. Notice of additional guest numbers are required 4 weeks before the secured date.
- 2.3. A minimum chargeable spend for your required date will be stated and agreed to at the time of booking confirmation.

## 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. Covid 19

- 5.1. In the case of the government closing the venue or introducing maximum numbers of 30 or less, due to covid19 or similar pandemic only, we shall offer you a date to reschedule your wedding to within the succeeding 6 months from your original wedding date with no extra cost, the invoice payment dates remaining as originally agreed.
- 5.2. If you would prefer to reschedule your wedding date beyond the succeeding 6-month period from your wedding date a rescheduling fee of £200 will be payable as well as your signed agreement to any new advertised terms and conditions and payment terms.
- 5.3. If you do not wish to accept our offer to reschedule your wedding but cancel instead The Plough and Barn at Leigh Ltd will refund any monies already paid deducting the original non-refundable deposit which becomes forfeit as well as any further reasonable costs.

## 6. Catering

- 6.1. 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.
- 6.2. 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.

## 7. Entertainment

- 7.1. We will provide details of our recommended DJ for your evening. Bookings, cost and payment are between you and them.
- 7.2. Any suppliers must be approved by The Plough and Barn at Leigh Ltd prior to you booking them.
- 7.3. 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.
- 7.4. Any amplified music played must follow our "amplified music policy" the signed agreement required a minimum of 3 weeks prior to the secured date.
- 7.5. Any professional entertainment must be set up and sound tested before any of your guests are invited into the area.

- 7.6. 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.
- 7.7. Chinese Lanterns are not permitted.
- 7.8. Drone photography must be approved by The Plough and Barn at Leigh Ltd prior to you booking them.

## 8. 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.

- 8.1. 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. No confetti cannons are permitted.
- 8.2. The use of soap bubbles or fog machine is not permitted in the barn.
- 8.3. Naked flames are not permitted. Any candles required for decoration purposes must be LED.
- 8.4. No crystal beads or pebbles which could cause a slip hazard may be used as table decoration.
- 8.5. Any helium balloons must be weighted and not be untied at any time in the barn.

## 9. Children

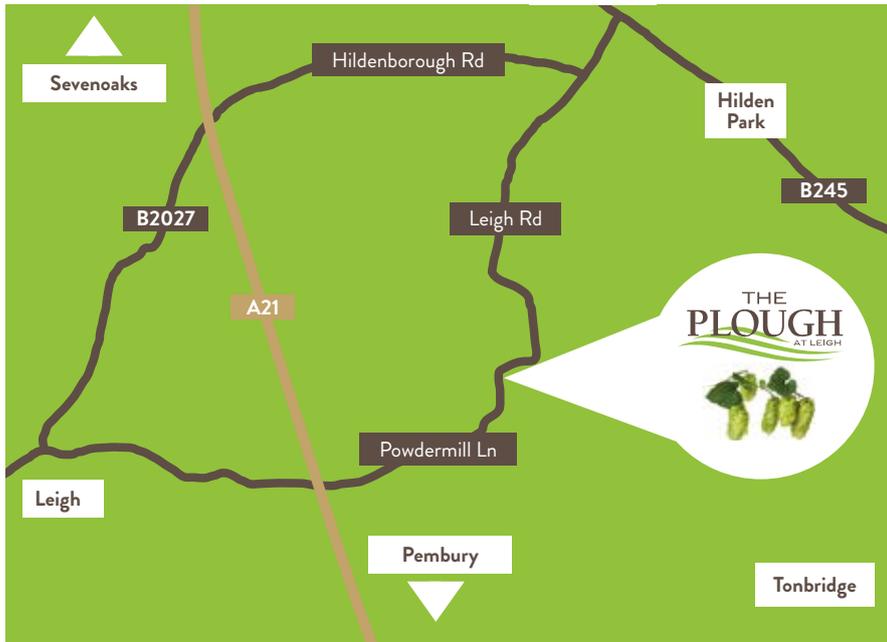
- 9.1. Children must be supervised at all times in all parts of the premises.
- 9.2. The playground may be used by children 11 years and under in daylight only under the supervision of a responsible adult.

## 10. Furniture

- 10.1. Alternative furniture will be hired by the venue on your behalf at a quoted additional cost
- 10.2. 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.

## 11. Others

- 11.1. We strongly recommend that you acquire Comprehensive Wedding Insurance to cover all eventualities.
- 11.2. We reserve the right to change these terms and conditions as necessary.



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## Find Us Online

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-  [info@theploughatleigh.com](mailto:info@theploughatleigh.com)

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