



“The loveliest place in England” Fodor’s Guidebooks

“A set-designer’s dream of the perfect Cotswold hamlet” The Guardian

“A paradise incomparable on earth” A. C. Swinburne’s letter to William Morris, 1894



Exclusive three-day access to a private valley deep in the Cotswolds

Nine holiday cottages in the valley which sleep up to 40 people

Civil ceremonies for 100 people

Church available for weddings next to the manor house

Receptions for 20 - 200 people

Glamping, bonfires and wild swimming



Hidden in its own secluded valley, the Tudor house at Owlpen Manor is the perfect setting for any wedding celebration.

Our private location provides both romance and a perfect intimacy for a day or a weekend that will never be forgotten.

As we are a family-run business, we take immense pride in offering a bespoke service, working with you to make your special day a unique event that is tailored to your wishes.

Our focus is on quality, not quantity: we limit the amount of weddings we host, so that we can dedicate our time to you and no one else.

It means you can have exclusive access to the whole estate for you and your wedding party, giving you time to prepare beforehand, and enjoy the next day as well, without feeling any pressure to leave.



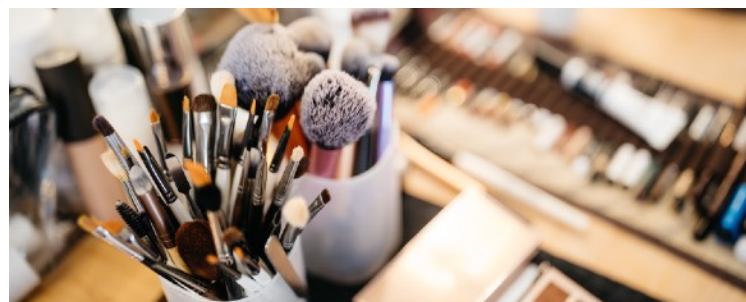
“Truly the best day of our lives!”
Amy, August 2023



“Amazing venue with helpful, friendly staff
that made a wedding weekend extra
special.”

Andy G, June 2023

“We honestly had the most amazing
weekend and can’t thank you guys
enough :)”
Keira, August 2023





THE CYDER BARN

The Cyder Barn is a listed building medieval building which dates to 1446, and boasts stunning oak cruck truss beams as well as a magnificent original cider press, dating to the 1730s. This the oldest licensed wedding barn in the Cotswolds.

The barn itself can accommodate 50 people for a wedding breakfast. For weddings of up to 120, dining will be next door in the Pole Barn, and the Cyder Barn serves as a ceremony venue (pictured), and then transforms into a bar and dancehall in the evening. This stunning rustic venue is used all year-round for weddings and private parties. Guests who choose this location also enjoy access to the manor gardens for drinks receptions, games and photographs.



THE POLE BARN

Our contemporary Pole Barn sits alongside the magnificent Cyder Barn. This is a custom-built space designed to seat 40 - 120 guests, depending on layout. With a large open fire and underfloor heating, it is ideal for celebrations in every season, whatever the weather. The barn has been built from larch trees specially selected from the Owlpen estate. The exterior is a combination of Cotswold stone and modern polycarbonate materials, to maximise light inside the structure.





THE MANOR GARDENS

The gardens at Owlpen surround the medieval house, and the ancient yews which litter the parterres and terraces date back to the 17th century. Since then, little has changed. In recent years they have been lovingly restored by Nicholas and Karin Mander, who moved here in 1974 and still live in the house today.

Guests can enjoy a drinks reception for up to 200 people in the gardens, and there are numerous spots for stunning photographs which excite even the most seasoned photographers.

We also offer marquee weddings in the manor gardens, with breath-taking views towards the Manor House and over the woods and fields. Please ask our events team for more details.

Ceremonies



We are licensed to host civil ceremonies for up to 50 guests in the Great Hall of the manor house, 100 in the Cyder Barn, and 150 in the historic gardens. The church beside the manor house is available for weddings, by appointment with the parish rector.

We also host informal blessings and humanist ceremonies in our woodland and beside the swimming lake. Come and visit us to see the range of options available!



Accommodation



We have nine boutique self-catering holiday cottages, which sleep 40 in total.

They range from little woodland hideaways which sleep two people, to larger farmhouses and listed buildings sleeping up to 8. All are a short walk from the Manor House and Barns. We also offer a glamping glade for another 12 people, complete with showers, loos, fire pit and a changing caravan!

When you book our wedding at Owlpen, we offer the option to reserve all of the holiday cottages on the estate, allowing your friends and family to stay close by. When you reserve them for a minimum stay of two nights, the nightly cost starts from £60 per person.



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Prices



CYDER BARN + POLE BARN

Weddings for up to 120 people with ceremony in the Cyder Barn, Church or Gardens.

The following prices are 'dry hire' fees, which do not include food, drink or accommodation. For packages which include food and drink, please see the following page.

WEEKENDS:

£8750 June, July, August, whole weekend

£7550 May, September and December, whole weekend

£6250 April and October, whole weekend

£5250 November, February and March, whole weekend

MIDWEEK WEDDINGS:

We host weddings on Wednesday or Thursday, with the option for Tuesdays in high season. Our all-inclusive midweek packages are very popular, and tend to book up quickly! Prices for 40 people start at £4950. For live midweek wedding prices please visit our website: www.owlpen.com/midweekweddings.

Wedding Package Fees



We understand that sometimes it is best just to keep things simple, and go for an all-in-one option which cuts out so many layers of admin and decision-making. We have put together a range of options to suit different budgets, listed below. All of them include the following:

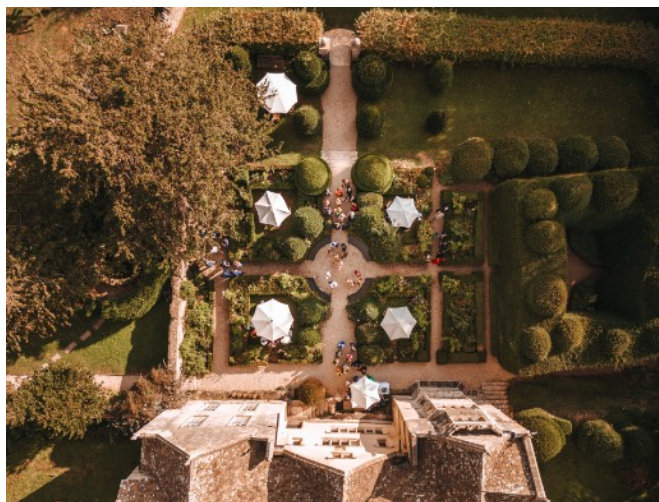
- Whole weekend venue fee
- Use of the bridal suite and powder room for two nights
- Three-course meal for 80 people
- Wine for your guests during reception, wedding breakfast and speeches

OPTION ONE

FOOD: THREE-COURSE MEAL

Starters

- Chicken Liver Parfait, Bruschetta and Apple Chutney
- Candied Golden & Baby Beetroot, with Goats Cheese and a Walnut Pesto
- Beetroot Cured Salmon, Watercress, Horseradish Cream, served with Home-Baked Sourdough Rye Bread
- Smoked Haddock and Salmon Fish Cakes, with Tarragon, Chervil, Spring Onion, Gherkin and Caper Salad with Mushy Peas
- Baked Aubergine & Pomegranate Salad with Yoghurt & Fresh Mint
- Vegetarian Sharing Boards: Grilled Summer Vegetables, Halloumi & Basil Pesto, Harissa Spiced Humous, Beetroot, Cumin & Coriander Falafels, Asparagus with Hollandaise Sauce, Home-Baked Nigella Seed Flat-Bread



Main Courses

- Slow Roasted Belly of Pork, Apple Sauce, Crackling and Cider Reduction
- Braised Cotswold Lamb Shank, Parsnip Purée and Rosemary Jus, Seasonal Vegetables
- Roast Chicken with Chestnut Stuffing, Celeriac Purée, Red Wine, Lemon and Thyme Jus
- Sea Bass with Braised Fennel, New Potatoes and Lemon
- Trio of Local Sausages, Buttery Mash, Cavolo Nero and Caramelised Red Onion Gravy (vegetarian and vegan options available)
- Chickpea and Aubergine Tagine, Quinoa, Apricot and Roasted Cashew Nuts (v)

Desserts

- Owlpen Mess – Raspberry, Strawberry, Meringue, Cream, Saffron
- Chocolate Brownie, Salted Caramel Ice Cream
- Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream
- Home-made traditional apple crumble and vanilla custard
- A Selection of English Artisan Cheeses, Crackers, Grapes, Celery and Apple Chutney
- Grab and Go ice-cream cart: inc three flavours (plus dairy-free). Waffles, cones, toppings!

Wild Card: The Great British BBQ - 2 COURSES

For those looking for a more informal dining option we also offer a full-scale barbecue extravaganza. Enjoy a range of grilled local meats, poultry and shellfish, served with home-made breads and sauces, salads and complete with vegetarian/vegan options. This offering includes the BBQ and a Dessert (no starter), and is served directly to the table on platters, so everyone has a mammoth range of food to choose from.

DRINKS

Included in the package we offer a bottle of wine spread out over the course of the day. This includes two glasses of Prosecco for the reception, and a bucket of 30 beers for the bar. For the meal we provide half a bottle of wine per person, divided between red and white according to your preference. Then a glass of fizz for a toast, whenever you choose.

PRICE: £14250 for 80 guests. Additional fee of £71.50 per head for additional guests. To add canapés for reception please allow for an additional fee of £13.50 per head



OPTION TWO

FOOD: THREE-COURSE MEAL

Choose from any of the starters from option one.

Main Courses

- Chef's Home Reared Middle Eastern Whole Hogget Legs, Shoulders and Racks Roasted with Fennel, Cumin, Coriander Seeds, Fresh Herbs and Garlic. Rich Roasted Tomato Sauce, Minted Yogurt, Flatbreads, Seasonal Mixed Salads or Vegetables and Garlic Aioli
- Herb Crusted Cod, Tomato Fondue, Wilted Spinach and White Wine and Herb Emulsion
- Braised Ox Cheek, Tumbled Root Veg, Roasted Shallots, Sticky Red Wine Jus
- Wild Mushroom Wellington with a Red Wine and Thyme Jus
- Grilled Summer Vegetables & Goats Cheese Puff Pastry Tart with a Sweet Tomato Coulis

Desserts

- Lemon Tart, Raspberry Sorbet & Mixed Berries
- Sweet and Salty Cheesecake with Fresh Cherries and Star Anise
- Spiced Poached Pear & Almond Cake with Vanilla Custard
- Warm Chocolate and Pecan Tart, White Chocolate Sauce
- Passion Fruit, Vanilla or Raspberry Creme Brulée, Hazelnut Tuile & Berries

DRINKS

Included in the package, we offer a selection of specially curated wines from our cellars. For the reception we serve half a bottle of French Premium Sparkling wine, which regularly beats Champagne in blind tastings, and a bucket of 30 beers for the reception bar. If you would like Pimm's as well, or instead, we can arrange this. For the meal, we provide half a bottle of wine per person - and you can choose what proportion of each variety you require. We offer an Argentinian Malbec from the Mendoza region, and a crisp southern French Sauvignon Blanc plus a light classic rosé from Provence. Then another glass of premium fizz for toasts.

PRICE: £14850 for 80 guests. Additional fee of £79.50 per head for additional guests.
To add canapés for reception please allow for an additional fee of £13.50 per head

OPTION THREE

FOOD: THREE-COURSE MEAL

Choose from any of the starters and desserts above. For the desserts we offer a trio, which means you can select your three favourites, and enjoy them all at the same time! This deal also includes tea and coffee.

Main Courses

Roast Sirloin of Local Beef, Yorkshire Pudding and Red Wine Jus

Confit Duck a l'Orange with a Yuzu glaze

Poached T-Bone of Turbot with Brown Shrimp Butter, New Potatoes, Samphire & Mixed Beans

The Ultimate Luxury Wild Card: Beef Wellington with Red Wine and Madeira Jus:
surcharge of £7 per head

To add canapés for reception please allow for an additional fee of £13.50 per head

DRINKS

When it comes to wine, we can offer you a range of different vintages from our extensive wine list to pair with your food choices, following consultation with our in-house wine expert. We also invite you to upgrade your sparkling wine to champagne for the toasts, for that extra special wedding breakfast experience!

PRICE: £16250 for 80 guests. Additional fee of £97 per head for additional guests.

Please note, the prices quoted above are for summer weekend weddings (June, July, August).

Below is a full list of prices for all times of year:

WHAT IS INCLUDED IN ALL VENUE HIRE PRICES?

Exclusive use of the estate, gardens and grounds including parking

Wedding co-ordinator to support you through the planning process

Outside tables and chairs, garden flood-lighting, wedding cake table and cake knife

Set up allowed 24 hours before your event

Classic white china, cutlery, tables, chairs, (lightings and linings for marquees)

Use of games area, fire pits, camping and swimming lake

Use of estate the next day for barbecues, parties and games

OPTION ONE:

June, July, August: £14250

May and September: £13150

April, October, December: £12150

March, November: £11150

OPTION TWO:

June, July, August: £14850

May and September: £13750

April, October, December: £12550

March, November: £11550

OPTION THREE:

June, July, August: £16250

May and September: £15250

April, October, December: £14250

March, November: £13250



Weekend prices include exclusive access to the estate from 12pm Friday to 5pm Sunday.

Prices from 2027 may be subject to change.

Please note: included items apply when our principal caterers are used, and may change when other suppliers are engaged instead.

INFO ABOUT CIVIL CEREMONIES

Civil Ceremonies in the Cyder Barn and Great Hall, and informal ceremonies in the manor gardens, are free of charge. The only additional cost may be chairs for outside ceremonies, according to your styling preferences.

Our two interior locations are licensed as Approved Premises under the Marriages and Civil Partnership Acts. Please note: The church charges a fee for weddings taking place there. Also, Gloucestershire County Council charges a fee for registrars to visit all licensed venues. You can find more information here:

<http://www.gloucestershire.gov.uk/article/106549/Plan-a-Ceremony--Fees>



“If you're looking for a stunning venue, secluded in the gorgeous countryside, with great gardens for pictures and picturesque cottages for your guests to stay in, a friendly and professional team who make you feel like a priority and that nothing is too much trouble, then Owlpen is the place for you.

Rhi O, October 2023

“What with a stunning venue, an outstanding team, getting married at Owlpen was an incredible experience and one we will never forget. It was pure joy!”

Karen W, May 2023



“The team honestly just took all our ideas and just let us make their home our own, it felt like they were there to give us our dream wedding rather than a venue that just hosts people back to back and is less personal.”

Jo B, August 2023

“The Owlpen Team were all so warm, caring, professional but at the same time made us laugh throughout the day and made the day so fun. It really felt like we were in the capable hands of good friends.”

Hannah L, 2023



Contact Us

If you would like to arrange a private viewing, or need more information about weddings, please contact Bella Wadsworth at the estate office.

on 01453 860 261. You can reach us via email on hello@owlpen.com



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You can find more information about Owlpen Manor and its history on our website:
www.owlpen.com

