

WINTERS BARN S TWILIGHT

Marry someone special. somewhere special...





WELCOME TO WINTERS BARN'S TWILIGHT PACKAGE

We are thrilled you are beginning your exciting venue search.

Our magical 16th century Kentish barn estate is the perfect setting with our fairy light lit barns and our illuminated gardens giving you an idyllic backdrop for your wedding photos... you may say we are made for a Twilight Wedding.

A Twilight Wedding has a later 5pm ceremony followed by a more casual but fun-filled reception.

Read on to discover how you could be starting your journey working with our dedicated wedding team to create your dream Winters Barns Twilight Wedding.

When?

We offer our Twilight Package Sunday-Thursday from November to March

Time?

Midday to midnight with an indoor 5pm ceremony

How Many?

We can host up to 150 guests

C O N T E N T S

[Twilight Timeline](#)

[Dressing Rooms](#)

[Your Ceremony](#)

[Reception Drinks and Canapes](#)

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TIMELINE

Please see below how your Twilight Wedding would flow.

Midday - Salon to open

2.00pm - Pump Room to open

4.00pm - Guests to arrive

5.00pm - Ceremony

5.30pm - Canapés and Reception Drinks

6.30pm - Cake Cutting and Speeches

7.00pm - Evening food

8.00pm - First Dance

8.15pm - Evening Food Dessert

Dancing until Midnight

Midnight - Carriages

DRESSING ROOMS

It is so beneficial to have both wedding parties on site for the pre-wedding prep.

Your photographer can capture prep shots of both parties and you can spend the lead up at ease knowing your other half is just a couple of minutes walk away being taken care of by our award winning wedding coordinators.

THE SALON

Our modern Salon is the perfect space to prep for your big day with the ones you love. Equipped with hair and beauty stations, full length mirrors with professional lighting, bespoke hooks for the dresses, lounging area, separate changing room, kitchen and toilet.

This large open plan room is the perfect space to be pampered, pop open the bubbly and dance the glam prep away with your wedding party. Available from midday for a Twilight Wedding, the luscious pink and pampas décor creates a beautiful background for your wedding prep shots.



"We fell in love the moment we came up the drive..."



DRESSING ROOM

THE PUMP ROOM

Our second dressing room, The Pump Room, is a light open space fully equipped with a beauty station, full length mirror, lounging area, clothes hooks, kitchen and wet room which includes a toilet.

The neutral colour palette provides a welcoming space for your wedding party to relax, enjoy some refreshments whilst getting ready.

The Pump Room is available from 2.00pm for a Twilight Wedding.

It also allows same sex couples to have a dressing room each.



"It had it all. It was warm, beautiful, cosy, friendly and just felt like us."



YOUR TWILIGHT CEREMONY

THE CEREMONY BARN

Our Twilight ceremonies are held in our Ceremony Barn at 5pm. Bursting with Kentish character, the barn is the perfect romantic setting to tie the knot, seating up to 150 guests.

The original 16th century beams and the polished oak floor boards give a luxurious feel to this traditional barn. Marry on stage under the fairy light canopy with all your loved ones below.

It is simply magical.





RECEPTION

CONFETTI - DRINKS - CANAPÉS



Michael Topham

You will exit your ceremony being showered in confetti and immediately be congratulated with a glass of bubbly before greeting all your guests.

Enjoy your canapés and reception drinks, which are both included in the Winters Twilight Package, within our cosy bar lounge. The sofas provide a welcoming and social space.

You and your wedding party will then be taken by your photographer for photos in our illuminated garden or in our fabulous barns.



Olegs and Rita



Kensington Photography



James Davies



Matt Ebbage

CANAPÉ MENU

Included within your Twilight Package you have canapés for your guests

Please choose 4 from below.

COLD

- Crab, mango and chilli taco with an avocado and lime emulsion
- Parmesan bon bon and bacon jam
- Mushroom ragu, toasted brioche with a black garlic mayonnaise V
- Chicken and pistachio roulade, toasted brioche with caramelised apricots
- Marinated tiger prawns served with an avocado and coriander dip
- Mini blinis topped with smoked salmon, dill and caviar
- Smooth chicken liver parfait on toasted brioche with sweet caramelised onion
- Baby mozzarella, Kalamata olive and semi dried cherry tomato skewers with pesto V
- Fennel poached prawns with Marie Rose sauce and crisp cucumber and paprika
- Baked vegetable frittata with hummus, chickpeas and green olives V
- Feta, olive and plum tomato on toasted garlic croutes V
- Courgette and halloumi fritters with Greek yoghurt V
- Vine tomato and shallot bruschetta with fresh basil V
- Olive oil crostini with goats cheese, fig and maple jam V
- Puff pastry pizza wheels with roasted red pepper and fresh basil compote V
- Peppered goats' cheese croustade with tomato and mild green chilli chutney V
- Baked sweet potato served with a coconut cream and lime dressing, fresh coriander V
- Vine leaves with yoghurt tzatziki and fresh mint V
- Red wine poached Williams pear with blue cheese and fresh sage V
- Red pepper and zucchini scones with olive tapenade and mascarpone cream V

HOT

- Fried parmesan and parsley risotto balls with basil pesto V
- Chipolata sausages served with a caramelised red onion and grain mustard dip
- Chicken satay skewers topped with roasted peanuts
- Spiced chicken fillet goujons with guacamole and coriander
- Deep fried goats' curd with almonds, red onion and cranberry jam V
- Courgette velouté topped with smoked bacon crumb, served in a shot glass
- Minced pork and rice noodle balls with Asian flavours and sweet chilli dipping sauce
- Baked figs with cured ham, dressed in a sage and wild flower honey glaze
- Classic macaroni parmesan cheese bites with smoked bacon mayonnaise
- Deep-fried chicken balls flavoured with oriental spices, accompanied by a plum dip
- Baked new potatoes with roasted pancetta, parmesan and parsley
- Salmon cakes with herb mayonnaise
- Fresh spinach and marinated feta cheese samosa with Greek yoghurt V

CANAPÉ MENU

SWEET

White chocolate and lemon curd profiteroles with raspberry meringue

Mini terracotta pot of Bramley apple, golden raisin compote topped with buttery crumble

Double chocolate brownie with salted caramel sauce

Kilner jars of fresh raspberry Eton mess

Mini pavlova with raspberries and dark chocolate ganache

Strawberries dipped in chocolate and drizzled with white chocolate

Meringue nest topped with wild berries and Chantilly cream

Baby fruit tarts with crème patisserie and seasonal fruits

Glazed lemon meringue cones

Fresh fruit kebabs with mango coulis and whipped vanilla cream

Mini Victoria sponges with raspberry jam

Assorted macarons

Caramelised apple tartlets with vanilla and apple compote

Kentish strawberries with marshmallows, drizzled in milk and white chocolate on a skewer

Buttery shortbread fingers topped with lemon curd and rosemary scented mascarpone cream

Scone with clotted cream and strawberry jam



“We loved the feel of the venue, it was cosy and twinkly which was perfect for our winter wedding.”

CAKE CUTTING AND SPEECHES

We will then gather your guests around your cake where toast drinks are distributed by our team. 3,2,1 and you cut the cake! Your speeches then follow with family and friends sharing anecdotes from the past and toasting to your future.



"We had the best day of our lives."



EVENING FOOD

Within the Twilight package you have evening food included for your guests. We offer a choice between two menus.

All offerings are in handheld packaging/bowls and circulated by our waiting team amongst guests.

The bar seating and additional seating in our Wedding Breakfast Barn is available for guests to seat if they wish

MENU 1: EVENING PLATTERS

Please choose 3 savoury options from below:

SAVOURY

Slow roasted pulled pork and stuffing served in a brioche bun with apple sauce and French fries

Kentish burger with Monterey Jack cheese, streaky bacon, salad and tomato relish, served in a brioche bun with seasoned French fries

Cubes of marinated chicken with salad and tzatziki in a pitta pocket served with golden chips and melted grated cheese

Griddled halloumi with salad and tzatziki in a pitta pocket served with golden chips

Lightly salted tortilla chips topped with melted cheese, tomato salsa, guacamole, sour cream and jalapenos

Spiced beef quesadillas with pico de gallo and Monterey Jack cheese

BBQ chicken wings marinated in sweet hickory sauce and maple syrup

Classic grilled sandwich on white bread with melting Monterey Jack cheese V

Delicate prime fillet of fish lightly coated in breadcrumbs served in a cone with chunky chips

Slices of Applewood smoked bacon inside a soft floured bap

Roast Portobello mushroom and grilled halloumi served in a toasted brioche bun with seasoned fries V

EVENING FOOD

MENU 1: EVENING PLATTERS

Please choose 2 sweet options from below:

SWEET

Belgian waffles with assorted toppings

Pavlova with raspberries and dark chocolate ganache

Jam or chocolate noisette filled beignets

Chocolate dipped profiteroles filled with Chantilly cream

Lemon tart and whipped cream

Double chocolate brownie with salted caramel and clotted cream

Fresh fruit kebabs with mango coulis and whipped vanilla cream

Scone with clotted cream and strawberry jam

Classic lemon meringue pie

Seasonal fruit tarts with crème patisserie

Chocolate and caramel tart with nut brittle

Treacle tart and crème fraîche

EVENING FOOD

MENU 2: BOWL FOOD

Please choose 3 savoury options from below:

COLD

- Slow cooked duck and butterbeans with chorizo and sherry vinegar dressing
- Heirloom tomato and baby mozzarella salad with cracked black pepper and sea salt topped with toasted pine nuts V
- Italian three bean salad with a spicy chipotle dressing and flat leaf parsley V
- Seared chicken Caesar salad with shaved parmesan, crunchy cos lettuce bound in a rich creamy dressing
- Singapore noodles with baby prawns and Asian leaf
- Roasted vegetable couscous bound in a basil pesto dressing V
- Greek salad with feta cheese, Kalamata olives, cucumber, and tomato finished with a light oregano and olive oil dressing V
- Pesto chicken, farfalle pasta with parmesan and olive oil
- Roasted butternut squash and cucumber salad with coriander, lime and chili topped with fresh rocket V
- Sesame and soya marinated chicken with spring onion and cashew nut rice salad

HOT

- Roast butternut squash risotto with basil oil, parmesan topped with parsnip crisps V
- Traditional Shepherd's pie, gratinated with Winterdale Shaw cheddar cheese
- Cumberland sausages with creamy mustard mash and caramelised red onions
- Italian penne pasta with pork and beef meatballs in a rich tomato sauce
- Market fresh fish pie topped with cheesy mash and fresh herbs
- Red Thai vegetable curry on a bed of aromatic basmati rice V
- Pad Thai chicken noodles with cashew nuts and Asian leaf
- Aubergine and tomato moussaka with sliced new potatoes and cheese sauce V
- Chili con carne served with pilau rice and topped with sour cream and chives
- Slow cooked shoulder of lamb with crushed new potatoes, spinach and white wine sauce
- Roast Italian chorizo sausages with cannellini beans, green lentils and finished with a lightly smoked paprika tomato dressing
- Herb crusted roast salmon fillet served with sliced new potatoes, green beans and pesto sauce
- Malaysian vegetable laksa served on aromatic jasmine rice and bound in a rich coconut and lime leaf sauce V

EVENING FOOD

MENU 2: BOWL FOOD

Please choose 2 sweet options from below:

SWEET

Sticky toffee pudding with butterscotch sauce and pouring cream

Vanilla panna cotta topped with a fresh berry compote

Double chocolate brownie with salted caramel sauce and pistachio

Individual Eton mess layers of meringue, strawberries, Chantilly cream and laced with berry coulis

Fresh strawberries and pouring cream finished with vanilla whipped cream

Milk chocolate bread and butter pudding with pouring cream

Classic chocolate profiteroles covered in dark chocolate sauce and double cream

Creamy vanilla rice pudding with slow cooked rhubarb

Vanilla cheesecake topped with apple and berry compote

Poached pear with cardamom and star anise syrup, almond crumb

EVENING PARTY TIME

To start the party the dancefloor is revealed for your first dance!

Set up behind closed doors, the ceremony barn is now transformed into the ultimate dancefloor. With the double doors open this is in prime position leading straight to the bar and lounge area. There's a space so that everyone feels at home.

You can find out more about the evening [DJ included in your Twilight Package here.](#)



B Photography



Galvin Hardy

"I genuinely felt like their only bride."



OPTIONAL EXTRA

THE COTTAGE

Alexa Kelly



At the end of the night take a stroll for a romantic night stay in our Cottage.

The Cottage boasts an impressive original brickwork wall with a high vaulted ceiling. It is bursting with country character yet continues the luxury feel of the whole wedding.

You enter into the living space which is dressed with oak furniture and a cosy sofa. The perfect space to enjoy down time or an intimate breakfast. The bedroom zone includes impressive king-size bed along with a vanity station and ensuite.

If you were to add on our additional guest accommodation to your package you would have the option to to join your loved ones the following morning in the Farmhouse dining room for a group breakfast reflecting upon the previous magical day.

Alexa Kelly



OPTIONAL EXTRA

EIGHT DOUBLE GUEST BEDROOMS

Alexa Kelly



In addition to the Cottage we also have eight guest bedrooms available for you to hire for your loved ones.

Firstly we have our Farmhouse, dating back from the 17th century when Winters Barns was a working farm. It contains six double bedrooms all with ensembles. The building also holds our breakfast dining room where you all meet up and enjoy a continental breakfast the following day.

Steve Barber



Our final two guestrooms can be found in our Hop Picking Huts which sit on the grounds of old hop fields. They are two newly renovated huts featuring generous double bedrooms and ensembles.

All bedrooms have easy access to a 24/7 refreshment station for tea, coffee, and fresh water.

Steve Barber



Peter Ryder



LOCATION

CANTERBURY, KENT

**Winters Barns, Winters Farm,
Nackington Road, Canterbury, Kent CT4 7AY**

Winters Barns is a rare countryside haven just a 5 minute drive from the historical city of Canterbury.

With only a 7 minute drive from Canterbury East Train Station and an 11 minute drive from Canterbury West Station Winters Barns is easily accessible.

Canterbury has a variety of accommodation for your guests to stay in. Making it an ideal location for a short break.

[Please see our list of local accommodation here](#)

Canterbury is full of history, home to the magnificent Cathedral, and a High Street lined with shops and restaurants. Why not join a punting tour where you can explore the beautiful sights down the river?



Punting Tours- Kent Attractions



Canterbury Cathedral- Best Value Tours

THE TEAM

WEDDING COORDINATORS



L I Z Z I E



S A L L Y



S O P H I E

Our wedding team is so tight knit, we call ourselves a family. We have three wedding coordinators who dedicate themselves to giving you the day of your dreams. You are guaranteed to be greeted with a warm welcome from your first foot in the door, to the heartfelt good bye the morning after. Our coordinators live and breathe weddings, with contact available 7 days a week by telephone or email, and unlimited visits are welcome throughout the planning process, ensuring you feel supported from day one. Your wedding day is for you to relax and for our team to make perfect!



“Communication with the team was absolutely seamless.”

P R I C I N G

PRICING

Based on a minimum of 50 people
(Quotes available for smaller numbers. on request)

2024 - £7,480.00

2025 - £7,725.00

2026 - £8,025.00

The above pricing includes your venue hire
catering, and a DJ for the evening.

Any additional guests will be added at a package
per head charge of:

2024- £81.50

2025- £83.75

2026- £85.95

WHAT HAPPENS NEXT?

PLANNING PROCESS

From your viewing a **date can be reserved for 7 days.**

Once you are happy to **secure the date** it is then

- £1,250 deposit for the venue
- £500 for the catering
- £150 deposit for the DJ

Time to book your suppliers!

We have a large list of recommended suppliers to get you started. You are welcome to return for unlimited viewings and meetings in this time.

The day before you are welcome to **drop off** any décor at the venue into our store room. This aids a better night sleep!

Its time to say

“I do!”

Your coordinator will be onsite from your arrival right up until first dance for support.


Come and visit us for a **one-to-one viewing** with a wedding coordinator. Explore the the venue and learn the magic of a Winters Barns Wedding.


You've booked!

We then invite you back for a **Post Booking Meeting.** We can discuss suppliers and help you get started with the wedding planning process.


Its now 6 weeks before your wedding and you return for your **Final Details Meeting** with your dedicated coordinator for the wedding. The final timeline is created and shared with suppliers.

CONTACT US

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 @wintersbarns

 Winters Barns

 www.winters-barns.co.uk

ENQUIRE HERE

