



THE BARNS

AT REDCOATS

WEDDINGS & EVENTS





Weddings

The Farmhouse at Redcoats is a family owned 2AA rosette restaurant and 4AA star hotel with a focus on farm-to-fork food and friendly service.

Our 15th century farmhouse has some stories to tell, with quirky details, historic features and warm hospitality, making for a memorable stay.

We're a home from home, a stone's throw from London but you can easily get lost in the beautiful landscaped gardens and Hertfordshire countryside that surrounds us.





The Barns

Across the courtyard from our Farmhouse, built in 1771, our enchanting Grade II listed, 18th century barns are original farm buildings of The Farmhouse at Redcoats Green.

Refurbished in 2017, The Barns can now host up to 120 guests for a civil indoor or outdoor ceremony and wedding breakfast. Boasting all the quirky, historic features intertwined with stylish design and latest technology – purpose built with weddings in mind.

The lovingly restored barns create a unique space for your dream wedding day.





The Need to Know

Ceremony & Reception Capacity

120 guests seated, up to 200 for your evening reception

Civil Ceremonies

The Barns, outdoor at The Grain Store & The Farmhouse

Sleep

26 bedrooms including luxury Honeymoon Suite, and a getting ready room available the night prior

Food

Delicious seasonal dishes using quality local produce

Bar

The Cowshed - curated wine list, premium spirits and cocktail menu

Parking

Yes

Wedding Co-ordinator

Yes, experienced events team to help you create your dream day

Location

Based in north Hertfordshire countryside just 25 miles from London





Say “I Do” Your Way

At The Barns at Redcoats, we offer two beautiful options for your ceremony. Exchange vows beneath the historic oak beams of our lovingly restored Barn, a space full of character and warmth, perfect for a romantic indoor setting.

Or, if you’re dreaming of an open-air ceremony, our Grain Store in the garden offers the ideal alfresco moment, surrounded by our beautiful garden, flowers and climbing greenery under big skies.

Planning something more intimate? For smaller weddings, we also have a selection of characterful spaces within The Farmhouse - perfect for a more intimate celebration without losing any of the magic. Just let us know what you’re imagining, and we’ll help bring it to life.





As featured in



**ROCK MY
WEDDING**

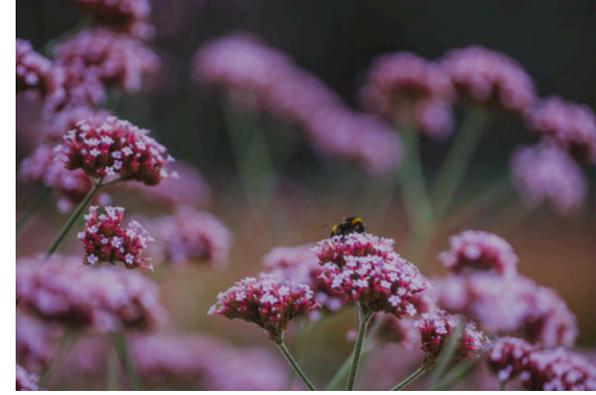


Countryside Magic

More than just a barn... There's something about our setting that feels truly special, and it's not just the beautiful barns. Our gardens are full of seasonal colour, with sun-soaked spots for champagne sipping and hidden corners that feel completely your own. Whether you're wandering through wildflowers, capturing golden hour, or soaking up those Hertfordshire views, the countryside adds its own kind of magic to your day.

From formal photos to spontaneous moments in the garden, the landscape becomes part of your story. Blossom trees, florals, and pretty country lanes offer endless backdrops for memories you'll want to keep forever.

We also care about what we grow and how we grow it. Our wild meadow garden supports bees, butterflies and biodiversity, while our no-dig beds are bursting with fresh produce for our Farmhouse kitchen. We're big on sustainability and that means sourcing locally, growing thoughtfully, and letting nature take the lead wherever we can. So yes, the barns are beautiful... but step outside, and the magic keeps going.



Binky Nixon Photography



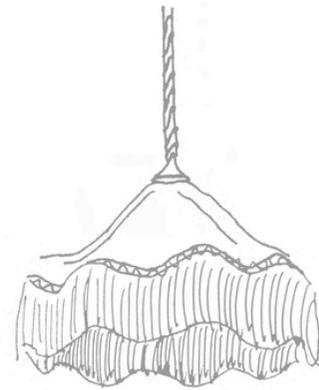
Binky Nixon Photography



Sally Forder Photography



The Wardette Studio



The Cowshed

Housed in the old cowshed, our bar and lounge is stylish, quirky and fun, making it the perfect place to celebrate on your big day.

Whatever your tippie, our skilful bar team will shake your favourite cocktail and recommend the best whisky and gin.





The Party

When the vows are taken and the feast is shared, it's time to turn up the volume. Under the historic beams of The Barns, celebrations come alive with modern sound and lighting, creating a party atmosphere that rivals the best of them.

We've hosted nights filled with unforgettable entertainment... from DJs and live sax to roaming bands, shot trolleys weaving through the dance floor, and cocktails shaken to your theme. Guests have spilled out onto the lawn for summer nights of dancing under the stars, while inside the beams have seen laughter, cheers, and dance moves that last long into the evening.

Whether you want a laid-back vibe or a full on celebration, The Barns is built for parties. With flexible spaces, state-of-the-art tech, and a team who know how to throw a night to remember, your wedding will finish just as it should... with everyone on their feet and the dance floor full.



Erica Hawkins Photography



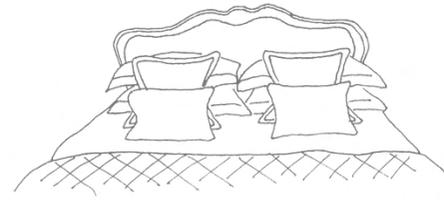
The Wardette Studio



The Wardette Studio



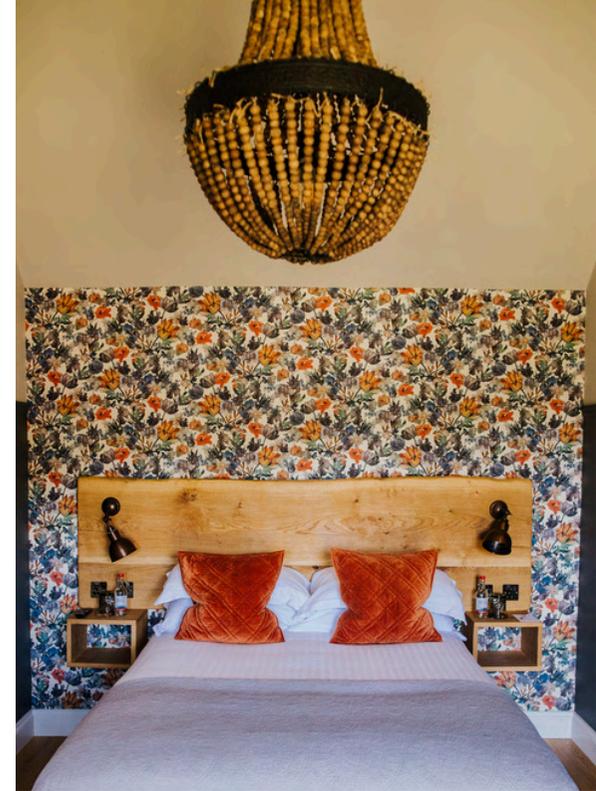
Rafe Abrook Photography



Sleep

Each of our 26 bedrooms has a personality of its own, whether you are staying in the characterful, charming farmhouse, our stylish renovated barn bedrooms, our getting ready room (available the night prior) or opulent honeymoon suite.

You will be treated to comfy beds, with all the little touches to ensure you'll wake up refreshed and ready for a hearty farmhouse breakfast.





Farm-to-Fork

Come together at our table to enjoy an unforgettable culinary experience.

All our dishes are prepared with the finest quality ingredients sourced from nearby farmers and the freshest seafood from North Norfolk fishermen - all under the watchful eye of Sherwin Jacobs, Executive Chef.

Our canapés, banquets, fine dining and hog roasts will strike the imagination, tickle your taste buds and wow your guests.

Another lovely part of the journey?

Our Barns couples are invited to a seasonal tasting evening – a chance to sample the dishes, meet the team, and start dreaming up your perfect menu. It's a relaxed and celebratory evening under the beams, filled with good food, planning chats, and a little taste of what's to come.



Springtime

In spring we witness a special kind of magic: nature's grand awakening. It's this time of year that frames your vows against a backdrop of new beginnings, painting the perfect scene for those unforgettable "I do" moments.

Think daffodils and crocuses across the lawn, the wild meadow garden bursting back into life, and golden hour light casting a warm glow over the fields. There's a fresh energy in the air... perfect for relaxed drinks on the lawn, photo moments amongst springs pastel palette, and soaking up that early-season sunshine with your favourite people.



Vibrant Summer

Summer at The Barns is all about outdoor ceremonies, cocktails on the lawn, garden games, and dancing under starry skies. The gardens are in full bloom, bees are busy in the borders, and views stretch across the Hertfordshire countryside... creating a sun-drenched, romantic backdrop for your day.

We've seen Mariachi bands serenade newlyweds, brass bands fill the air, llamas swing by for a selfie, and guests spilling out onto the lawn to dance. Add oyster stations, Prosecco fountains, and smoke bombs through the fields... summer weddings here are joyful, playful, and full of unforgettable moments.

Autumn Magic

There's something extra special about autumn weddings at The Barns. The colours shift to warm ambers and golds, the air turns crisp, and the whole place takes on a cosy, romantic glow.

Our Cowshed and heated outdoor areas come into their own... perfect for toasting marshmallows, sipping cocktails, and rolling straight into candlelit dinners as the night settles in.

We've seen surprise Irish bands kick things off, guest drag queens spark the candy dance, cocktail trolleys serving cheeky tipples, and autumn feasts that feel like one big warm hug.



Winter Wonderland

Winter at The Barns is enchanting. Think twinkling festoon lighting, candlelight flickering through the beams, and the whole place transformed into a cosy winter wonderland.

It's the season for warm tipples and indulgent, farm-to-fork feasting... the kind that makes you want to settle in and savour every bite. We love sparkler send-offs under starry skies, hot toddies by the firepit, and s'mores stations that bring guests together.

Add in festive greenery, seasonal styling, and that extra sparkle in the air – and you've got a wedding that feels like a magical escape.

BKS Photography



Want to Make a Weekend of It?

Many of our couples turn their wedding into a two-day celebration... and we're here for it. From welcome dinners in our private dining rooms to garden feasts under the stars, we've got options to help you create the kind of experience you've been dreaming of.

Fancy something relaxed? Sip cocktails in the garden or our historic bar, or take your nearest and dearest for pre-wedding drinks at one of our sister venues just down the road – Hermitage Rd. in Hitchin or The Fox at Willian.

And when it comes to surprises and little extras... we love them! Whether it's chilled Nyetimber in the bedrooms, garden-to-glass cocktails on arrival, or a farewell lunch the day after – just ask. We're always happy to explore what's possible to make your weekend one to remember.

Binky Nixon Photography



The Wardette Studio





A dream wedding, sooner than you imagined!

Don't want to wait long to get wed? You might be in luck. We occasionally have last-minute availability at The Barns at Redcoats... a rare chance to celebrate your day in our beautiful Hertfordshire countryside setting.

Whether you're planning a relaxed gathering or a full countryside celebration, our experienced events team will be with you every step of the way... from menus and timings to styling, suppliers and all the lovely little details.

To check late availability or book a show round, just drop us a email... we'd love to help you bring it all to life.



Erica Hawkins Photography



BK Photography



The Wardette Studio



Additional rooms available at The Fox



Private dining at The Farmhouse



The Hermitage Bar & Restaurant



Farm-to-fork dining experiences



The Hermitage Wine Bar



Getting ready rooms available the night prior



Pricing 2026 - 2027

We offer wedding exclusivity across our Grade II listed barns, elegantly landscaped barns gardens and 16 beautifully designed bedrooms including our complimentary honeymoon suite and getting ready room, bookable the day prior. You'll also have a dedicated events coordinator in the lead up to your big day and an experienced events team on hand to ensure everything runs smoothly

Venue Pricing

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Friday	£2500	£2500	£3000	£4250	£6750	£6750	£6950	£6950	£6950	£4750	£4500	£4500
Saturday	£3500	£3500	£4750	£5500	£7750	£7750	£7750	£7750	£7750	£6500	£4750	£5500
Thursday & Sunday	£2500	£2500	£3000	£4000	£4250	£4250	£4250	£4500	£4500	£4000	£4000	£4000

Bedroom Hire Breakdown:

Friday & Saturday: £170 per room, including breakfast for two guests

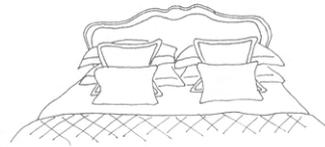
Sunday - Thursday: £160 per room, including breakfast for two guests

Thinking of a midweek celebration Monday–Wednesday? We're always open to bespoke options, just get in touch to discuss.

Please note:

- All 16 rooms (14 payable Barns bedrooms, plus Honeymoon Suite and Getting Ready Room) are required to be booked by your guests, any un-booked rooms will remain on your wedding billing.
- Venue hire prices are based on a minimum of 80 adult guests and apply when booked in conjunction with a wedding breakfast at The Barns at Redcoats
- Bank Holiday Sundays and Good Friday are charged at Saturday rates
- All prices are subject to change

Accommodation



The Barns

Included in your package is the following:

15 Barns bedrooms including complimentary Luxury Honeymoon suite
plus one Farmhouse Signature 'getting ready room' for the night before your wedding.

2 barns bedrooms can be adapted to suit families which consist of a double bed and double sofa bed (supplement cost applies)

Your guests will be able to settle the cost of their own bedroom directly with us subsequently being removed from your final payment.

The Farmhouse

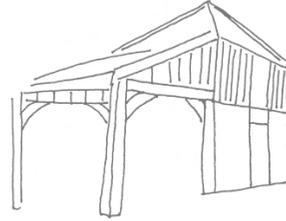
The Farmhouse across the courtyard has a further 11 charming bedrooms:

3 Farmhouse signature rooms

3 Farmhouse classic rooms

5 rooms in the adjoining stable yard

Please speak to the events team for additional accommodation rates and information.



Ceremony hire: £550

The Barns at Redcoats are covered by the Stevenage Registry Office. Before confirming your wedding with us, please contact the registrars directly. The above venue hire is separate to the registrar charges.

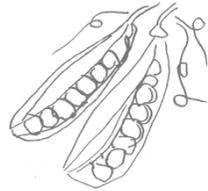
Stevenage Register Office
Danesgate House
Danesgate
Stevenage
SG1 1WW

Tel.: 0300 123 4045
Email: stevenage.registrars@hertfordshire.gov.uk

All prices are subject to change



Sample Menu



Meat

- Coriander & chilli chicken skewer, smoked chilli jam
- Smoked duck, compressed watermelon, lemongrass & lime syrup
- Honey & mustard glazed pork sausages
- Crispy pork belly, mango, coriander
- Confit chicken thigh cup, crispy pancetta, truffle aioli
- Ham hock, quail's egg, Dijon mustard aioli

Fish

- Smoked haddock arancini, dill mayo
- Cod & prawn fish cake, chilli jam
- Smoked salmon tartare tartlet, caviar, crème fraiche, chives
- Crab, chilli & lime croustade, pickled onion
- Trout rillette blini, Keta caviar, cucumber

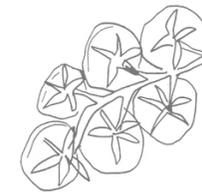
Vegetarian

- Mature cheddar cheese doughnuts, truffle aioli
- Pea & mint hummus crostini, crumbled feta
- Spiced sweet potato falafel, salted lemon yoghurt
- Goat's cheese tart, tomato & basil fondue
- Red pepper, olive & avocado tartlet



Canapés

£14.5 per person
for a choice of 5 of the below
Please contact us for allergen information





Sample Menu

Wedding Breakfast

£70 per person

choose one starter,
one main & one dessert

Please contact us for allergen information



Starters

English Burrata

Aged balsamic, beetroot, herb Zhoug, toasted seeds, watercress

Beef Bresaola

Whipped ricotta, smoked baby onions, crispy capers, rocket, lemon dressing

Staithe Smokehouse Salmon

Roasted & pickled beetroot, horseradish cream cheese, pumpkin toast, dill oil, apple

Bayonne Ham

Cherry tomato, fine bean & green olive salad, crumbled feta, sherry vinegar & herb dressing, watercress, croutons

Chicken Thigh Croquette

Baby gem, garlic croutons, soft boiled egg, crispy pancetta, parmesan, caesar dressing

Crayfish, Sea Trout & Potato Cake

Celeriac remoulade, cucumber, avocado & crème fraiche dressing



Mains

Corn Fed Chicken Supreme

Chargrilled potato fondant, wild mushroom & white wine ragout, grilled spring onion

Homemade Potato Gnocchi V

Basil sauce, toasted pine nuts, parmesan, puttanesca vegetables

Roast Lamb Rump

Dauphinoise potato, white onion soubise, fine bean, garlic shallot & Savoy cabbage fricassée, red wine jus

Leek, Cheddar & Portobello Mushroom Wellington V

Buttered spinach, caramelised cauliflower purée, mushroom gravy

Red Wine Braised Blade of Beef

Horseradish mash, roasted carrots, bourguignon sauce

Rolled & Stuffed Roasted Pork Belly

Sage potato rosti, apple & cider purée, bacon & white wine braised cabbage, whole grain mustard sauce, crispy onion

Roasted Cod

Garlic mash, puttanesca vegetables, Romesco, basil crumb, herb dressing

Filo Wrapped Goat Cheese V

Pea, broad bean & wild mushroom fricassée, rocket



Desserts

White Chocolate Cheesecake

Honeycomb, passionfruit curd, mango sorbet

Chocolate Brownie Delice

Raspberry, vanilla & raspberry ripple ice cream

Cherry Bakewell

Marinated cherries, cherry sorbet

The Farmhouse Pavlova

Lemon curd, white chocolate cream, macerated mixed berries

The Farmhouse Lemon Tart

Yoghurt sorbet, raspberry compote

Trio of Chocolate

Dark chocolate ganache, caramelised white chocolate, milk chocolate sorbet



The Farmhouse at Redcoats, Redcoats Green, Nr. Hitchin, Hertfordshire SG4 7JR

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Sample Menu

Wedding Breakfast BBQ Buffet

£70 per person

Choose 4 main options

Choose 4 salad & vegetables

Choose 3 dessert options*

Starter of Farmhouse Charcuterie/Vegetarian Antipasti boards, crudites, olives,
homemade breads and chutney

Mains

Salads & Vegetables

- Pork, sage & new potato kebabs
- The Farmhouse homemade beef burgers & red onion jam
- Garlic, chilli & rosemary boneless chicken thighs
- Lime & Ras Al Hanout spiced salmon steaks
- Lemongrass & ginger king prawn skewers
 - Farmhouse sausages
 - Cajun spiced chicken breast
- Butterflied leg of lamb, rubbed with garlic, rosemary & preserved lemon
 - Vegetarian sausages
- Halloumi & Portobello mushroom skewers
 - BBQ Miso glazed cauliflower, sesame & chilli dressing
- Pork belly ribs, homemade smoked chilli BBQ sauce
 - Lamb Kofta, tzatziki
- Pulled pork shoulder, cola BBQ sauce

- Classic coleslaw
- New potato & spring onion salad
- Roasted courgette, sun blush tomato & olive, crumbled feta
 - Ras Al Hanout giant cous cous with feta, mint & pomegranate
- Baby spinach & quinoa salad, roasted sweetcorn & kidney beans, cherry tomato
 - Tomato, olive & mozzarella salad, balsamic dressing
- Beetroot, apple & baby leaf salad, hazelnut & apple dressing, goats cheese
 - Farfalle salad, artichoke, orange rocket & pine nuts
- Curried chickpea, cauliflower & butternut squash salad, coriander yoghurt & tahini dressing
- Spelt, lentil, pea & aubergine salad, Boccocini, radicchio, harissa yoghurt
 - Mixed baby leaf
- Baby gem, garlic & parmesan croutons, soft boiled egg, shaved parmesan, crème fraiche & garlic dressing

Brioche rolls/Hot dogs rolls

Sauces & condiments

Only available for weddings taking place April - October

Sample Menu

Evening Platters

Please contact us for allergen information



Farmhouse Antipasti

£18.5 per person

Marsh Pig coppa
Fennel salami & chorizo
Olives
Cornichons
Piccalilli
Tomato chutney
Quicke's Mature Cheddar
Home baked focaccia

Farmhouse Taco Station

£15 per person

Pulled BBQ pork or chicken
Vegetarian pulled pork
Chipotle chilli sauce
Sour cream
Tomato & chilli salsa
Guacamole
Pinto bean salsa
Grated mozzarella & cheddar

Cheese Board

£18.5 per person

Chef's selection of cheeses
Homemade biscuits
Fig chutney

Farmhouse Pizzas

£16.5 per person

A selection of sourdough pizzas
Served with potato wedges

Beef & Vegetarian Burgers

£15 per person

Served with potato wedges

Sample Menu

Finger Buffet

£24 per person

for a choice of 6 items
additional items £3 per item

Meat

Selection of fresh sandwiches on white & wholemeal bread

Sausage rolls

Lamb kofta, mint yoghurt, pickled cucumber

Maple & mustard glazed pork chipolatas

Bang Bang chicken skewers, satay dipping sauce

Duck spring rolls



Vegetarian

Indian vegetable samosa

Vegetable spring rolls

Vegetarian mini quiche

Potato wedges, sour cream & chive dip

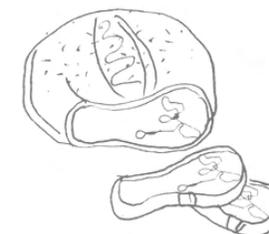
Vegetarian antipasti platter with homemade sourdough bread

Butternut, basil & Parmesan frittata

Coronation crayfish & gem lettuce cocktail, brown bread

Plaice goujons, caper & parsley mayonnaise

Tempura tiger prawns, sesame, soy & chilli dip



Dessert*

Triple chocolate brownies

Dark chocolate cup, espresso mousse

Mini lemon meringue pies

Mixed macaron

White, milk & dark chocolate dipped strawberries

Mini raspberry & white chocolate tarts

Treacle tarts, topped with lemon mascarpone



Sample Menu

Evening Hog Roast

£32 per person

Minimum numbers of 100 guests

Please contact us for allergen information

Priors Hall Farm Hog Roast

Homemade brioche buns

Homemade apple sauce

Crackling

Hot new potatoes

Salads & Vegetables

Please choose 4 options

Classic coleslaw

New potato & spring onion salad

Roasted courgette, sun blush tomato & olive, crumbled feta

Ras Al Hanout giant cous cous with feta, mint & pomegranate

Baby spinach & quinoa salad, roasted sweetcorn & kidney beans, cherry tomato

Tomato, olive & mozzarella salad, balsamic dressing

Beetroot, apple & baby leaf salad, hazelnut & apple dressing, goat cheese

Farfalle salad, artichoke, orange, rocket & pine nuts

Curried chickpea, cauliflower & butternut squash salad, coriander yoghurt & tahini dressing

Spelt, lentil, pea & aubergine salad, boccocini, radicchio, harissa yoghurt

Mixed baby leaf

Baby gem, garlic & Parmesan croutons, soft boiled egg, shaved Parmesan, crème fraiche & garlic dressing



Binky Nixon Photography



Photography by Ashley



Photography by Ashley



Photography by Ashley



Bubear Photography



The Wardette Studio



Binky Nixon Photography



Bubear Photography



Jonny Barratt Photography



Contact

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Huge thank you to the all the incredible photographers for the images taken at The Barns. Please check out their work!
Binky Nixon Photography, The Wardette Studio, Bubear Weddings, Olegs Samsonovs, Ayelle Photography, Two-D Photography,
Faye Wilde Photography, Sonderlust Photography, Tash Busta Photography, Rafe Abrook Photography, AD Photography,
Simon Atkins Photography, Photography by Ashley, Jonny Barratt Photography, BKS Photography.