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# THE BARNS

AT REDCOATS

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WEDDINGS & EVENTS



The Wardette Studio

Binky Nixon Photography



## 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.



Bubear Photography

The Wardette Studio

The Wardette Studio

Sonder Lust Photography



## 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 Ceremony Locations 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

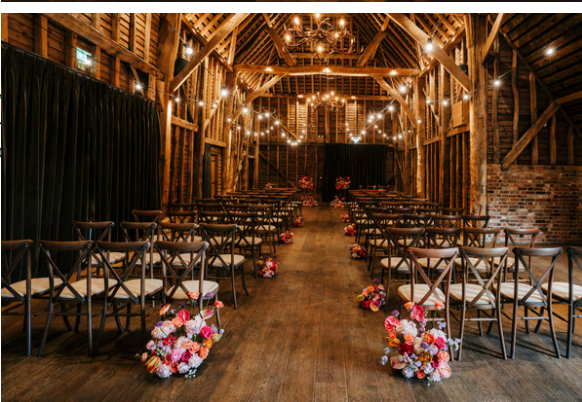
### Wedding Co-ordinator

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**

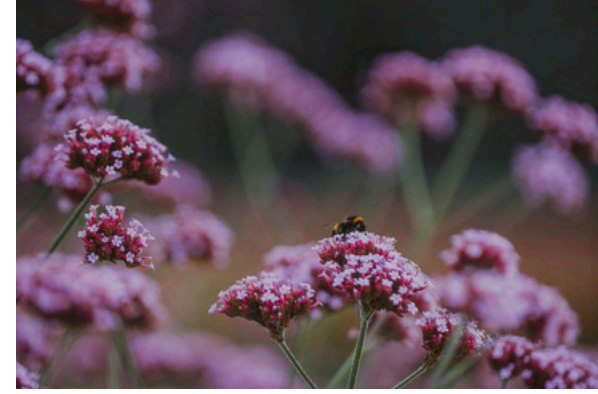


## Countryside Magic

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

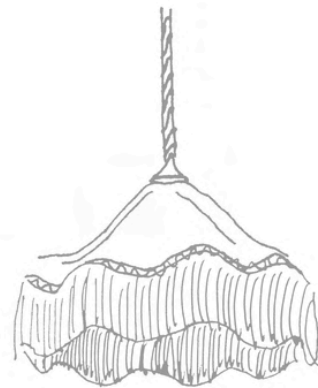


Sally Forder Photography



The Wardette Studio

Bubear Photography



## 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.

Rafe Abrook Photography



The Wardette Studio







## 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



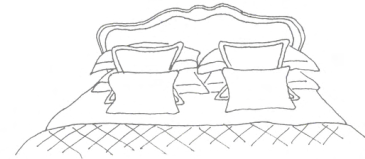
The Wardette Studio



The Wardette Studio



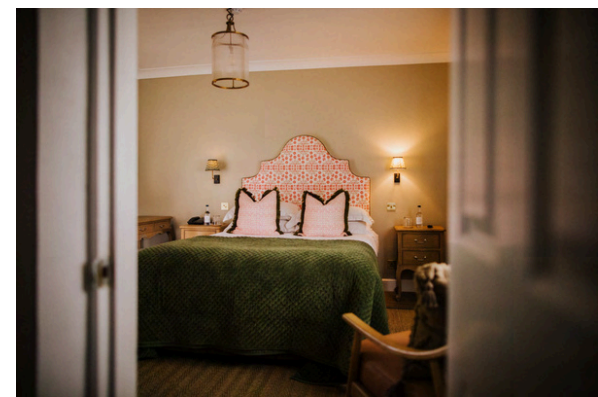
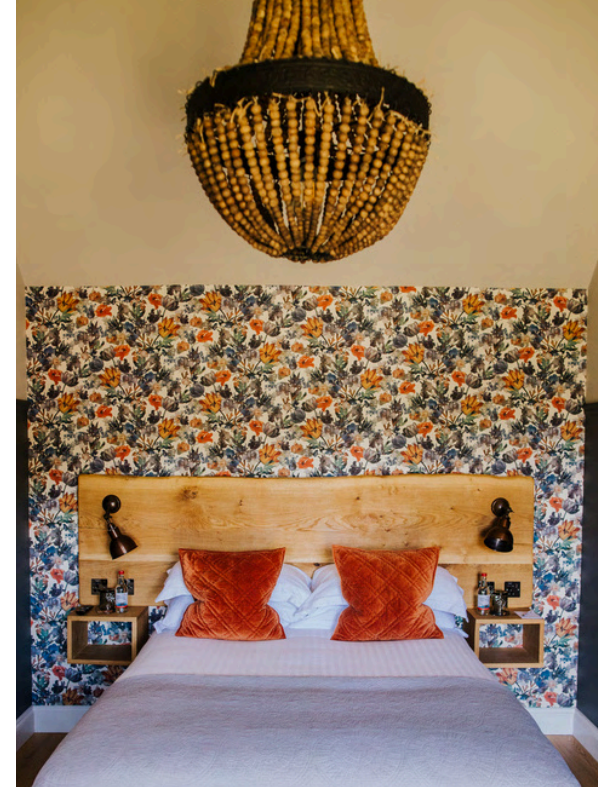
Rafe Abrook Photography

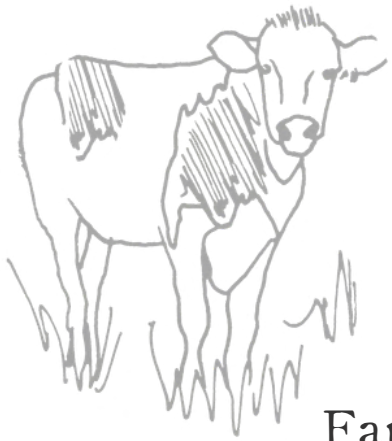


## Sleep

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.

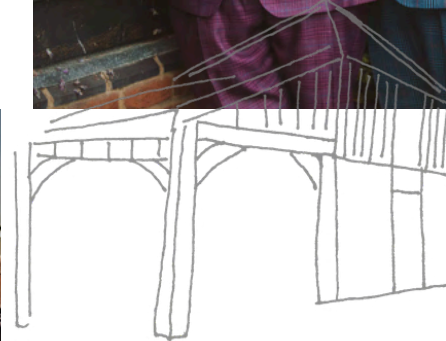
Our canapés, banquets, fine dining and hog roasts will strike the imagination, tickle your taste buds and wow your guests.



## 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, Alpacas 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, 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



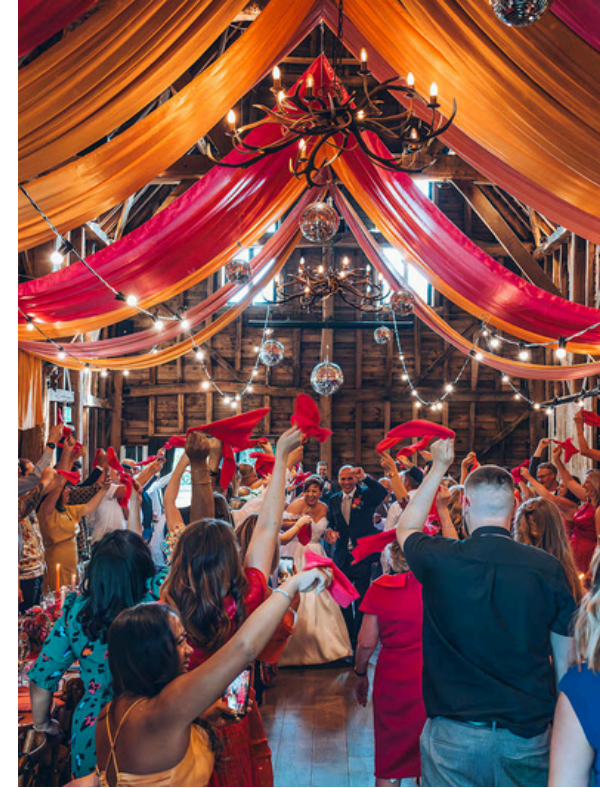


## A dream wedding, sooner than you imagined!

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





## 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

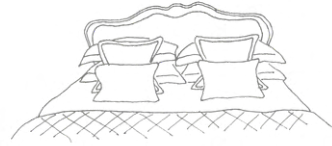
Sunday - Thursday: £160 per room, including breakfast for two guests

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.





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



Ceremony hire: £550

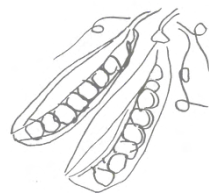
The Barns at Redcoats are covered by the Stevenage Registry Office. Before confirming your wedding with us, please contact the registrars directly. The above venue hire is separate to the registrar charges.

Stevenage Register Office  
Danesgate House  
Danesgate  
Stevenage  
SG1 1WW

Tel.: 0300 123 4045  
Email: [stevenage.registrars@hertfordshire.gov.uk](mailto:stevenage.registrars@hertfordshire.gov.uk)

All prices are subject to change

## Sample Menu



### Meat

Smoked chipotle chicken skewer, lime sour cream  
Honey & mustard glazed pork chipolata  
Hoisin shredded duck, cucumber, spring onion  
Rare roast beef, smoked horseradish, chives  
Lamb kofte, mint yoghurt, pickled red onion  
Smoked chicken Caesar gougère

### Fish

Smoked salmon tartare tartlet, caviar, crème fraîche, chives  
Coronation crab, Yorkshire pudding, coriander chutney  
Smoked mackerel paté, beetroot, rye crostini  
Crayfish & prawn, Marie Rose, crispy sushi rice  
Thai style prawn fishcake, sweet chilli

### Vegetarian

Mature cheddar doughnuts, truffle aioli  
Beetroot & ginger falafel, coconut & lime yoghurt  
Broadbean, courgette & herb hummus, crispy sushi rice, feta  
Cheddar rarebit toast, tomato chutney  
Avocado 'Greek salad', puff pastry croute

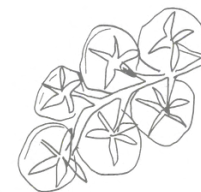


## Canapés

£14.5 per person

for a choice of 5 of the below

Please contact us for allergen information



## Sample Spring/Summer Menu

## Wedding Breakfast

£70 per person

choose one starter,  
one main & one dessert

Please contact us for allergen information

### Starters

**Smoked Chicken Terrine**  
Caesar salad, confit aioli

**Beef Carpaccio**  
Balsamic pickled onion, black pepper aioli, parmesan, cress

**Burrata**  
Heritage tomato, focaccia croute, caper, shallot & herb dressing

**Serrano Ham**  
Greek salad Fattoush

**Staithe Smokehouse Salmon**  
Saffron pickled fennel, basil & lemon cream cheese

**Smoked Mackerel & Prawn Rillette Crumpet**  
Courgette & cucumber, caviar crème fraîche

### Mains

**Chicken Supreme**  
Herb mousseline, basil, tomato & vegetable caponata, herb potato dumpling

**Spinach Gnocchi Primavera V**  
Basil & parmesan sauce, rocket pesto

**Slow-roasted Lamb Shoulder**  
Potato & leek terrine, tenderstem broccoli & fine bean fricassée, minted chimichurri

**Broccoli, Baby Spinach & Oyster Mushroom Wellington V**  
Tenderstem broccoli, Binham Blue purée, red wine gravy, black garlic mash

**Red Wine Braised Blade of Beef**  
Mushroom duxelles, parsley pangrattato, rosemary & garlic hassleback potato, seasonal greens, peppercorn sauce

**Chargrilled Priors Hall Farm Pork Loin Chop**  
Garlic & wholegrain mustard mash, fine bean, shallot & hispi cabbage cider jus, pea purée

**Pan-roasted Sea Bream**  
Prawn, potato caviar chowder

**Caramelised Red Onion Puff Pastry Tart V**  
Wild mushroom, pea & broadbean fricassée, Norfolk Mardler goat's cheese

### Desserts

**Burnt Basque Cheesecake**  
Strawberry

**Dark Chocolate Coulant**  
Peach, pistachio

**Cherry Bakewell**  
Cherry cream, Morello cherry sauce

**Strawberry & Elderflower 'Eton Mess'**  
Strawberry 'Arctic Roll'

**Lemon Meringue Tart**  
Raspberry, Vanilla crème fraîche

**Vanilla & Lime Mascarpone Profiterole**  
Mango & pineapple, white chocolate





## Sample Autumn/Winter Menu



## Wedding Breakfast

£70 per person

choose one starter,  
one main & one dessert

Please contact us for allergen information



### Starters

**Chestnut Mushroom Soup**  
Thyme Chantilly, rarebit toast

**Smoked Chicken Terrine**  
Tarragon aioli, pickles, brioche toast

**Brie Fritter**  
Beetroot Waldorf salad, pickled walnut 'ketchup'

**Rillettes of Staithe Smokehouse Salmon**  
Parsley, shallot & caper salad, rye toast

**Beef Carpaccio**  
Balsamic pickled onion, black pepper aioli, parmesan, cress

**Pork, Onion & Sage Croquette**  
Gherkin ketchup, Heritage carrot salad, apple caramel

**Smoked Haddock, Mussel & Potato Chowder**  
Caviar crème, garlic & onion focaccia

### Mains

**Chicken Supreme**  
Wild mushroom & tarragon moussline, rosti potato, pumpkin caponata, Maderia & tarragon cream sauce

**Slow-roasted Lamb Shoulder**  
Lyonnais onion potato terrine, honey roasted root vegetables, red wine jus

**Red Wine Braised Blade of Beef**  
Horseradish mash, roasted carrots, bourguignon sauce

**Roast Pork Ribeye**  
Celeriac & apple purée, glazed carrot, roast potatoes, leek, cabbage & shallots, cider jus

**Oven Roasted Hake Supreme**  
Shellfish, root vegetable & caviar sauce, rouille

**Spiced Sweet Potato, Chestnut Mushroom & Spinach Pie**  
Potato mash, baby onion & red wine gravy

**Squash Hassleback**  
Black garlic, white bean & root vegetable cassoulet, watercress dressing, feta

### Desserts

**Burnt Basque Cheesecake**  
Orange & ginger

**Pear & Frangipane**  
Crème anglaise, candied almonds

**Banoffee Pie**  
Dulce de leche, banana & pecan ice cream, caramel popcorn

**Dark Chocolate Coulant**  
Morello cherry sauce, cherry & kirsch Chantilly

**Tiramisu**  
Baileys chocolate sauce, shave chocolate

**The Farmhouse Sticky Toffee Pudding**  
Toffee sauce, vanilla ice cream

# 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

- 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

## Salads & Vegetables

- 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

### 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

## Evening Platters

Please contact us for allergen information

### 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

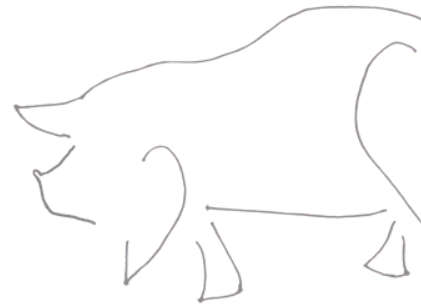
Farfalle salad, artichoke, orange, rocket & pine nuts

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

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

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

Mixed baby leaf





The Wardette Studio



Photography by Ashley



Photography by Ashley



Bubear Photography



The Wardette Studio



Binky Nixon Photography



Ayelle Photos



Jonny Barratt Photography



## Contact

The Farmhouse at Redcoats

Redcoats Green

Nr Hitchin

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01438 729500

[events@farmhouseatredcoats.co.uk](mailto:events@farmhouseatredcoats.co.uk)

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.