



THE BARNs

AT REDCOATS

WEDDINGS & EVENTS





The Barns at Redcoats

Best Barn Wedding Venue

East of England Winners & National Finalists

The Wedding Industry Awards

“Just wanted to say a big thank you again for organising and designing the most perfect wedding for us - we cannot thank you enough for everything.

The day ran like clockwork and your team was amazing.

It's such a special venue - wish more than anything we could do it all over again!





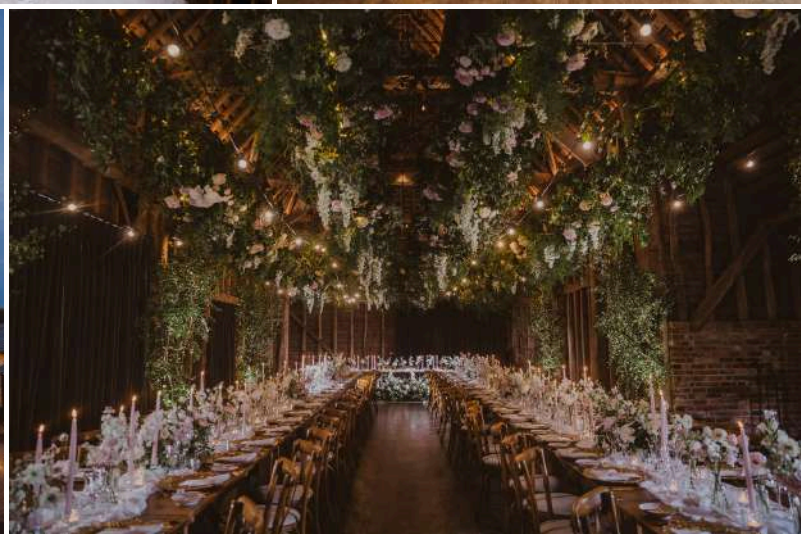
Our Ethos

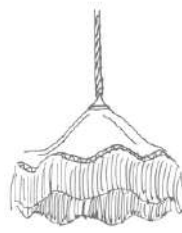
The Barns at Redcoats, dating back to 1771, bring a touch of history to modern weddings. Lovingly refurbished by the Nye family in 2018, these former working farm buildings at the Farmhouse at Redcoats blend their rustic origins with stylish design and thoughtful modern comforts, setting the scene for unforgettable wedding days.

The venue features our impressive beam-filled wedding barn, the adjacent Cowshed Bar, a picturesque outdoor ceremony space by the old Grain Store, and beautifully landscaped English gardens with a wildflower meadow.

Surrounded by the Hertfordshire countryside, it all comes together to create a setting that feels characterful, relaxed and naturally beautiful.

Our wedding menus follow our farm-to-fork ethos, built around seasonal ingredients from trusted local farmers and producers, alongside herbs, fruit and vegetables grown in our own kitchen garden where possible. It means that menus are thoughtful, generous and rooted in the seasons... an important part of what couples and guests remember long after the day itself.





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

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.



Ayelle Photography

As featured in



**ROCK MY
WEDDING**



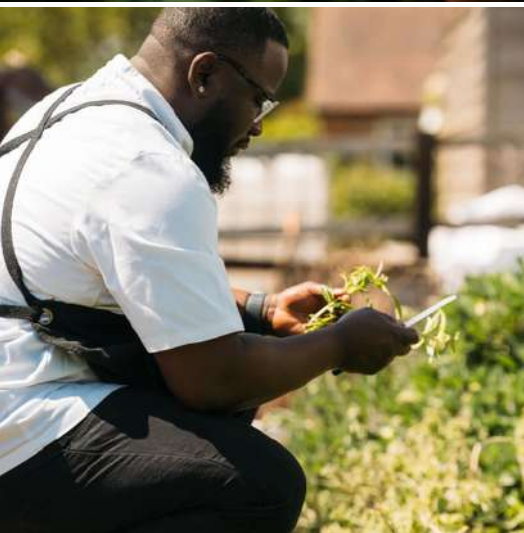


Hertfordshire Countryside

Just 30 minutes from London, the Barns sit right in the Hertfordshire countryside, and it genuinely feels like a step away from the everyday.

The gardens surrounding the Barns change beautifully with the seasons. Spring and summer bring colour, flowers and fauna, with our wildflower meadow coming into life, while autumn and winter soften the landscape into something more grounding, filled with rich tones and golden-hour light.

For couples who love nature, fresh air and countryside views, it's a pretty perfect countryside wedding setting.





Food Philosophy

If food is important on your wedding day, you're in the right place.

At The Barns at Redcoats, we're proud to be known for our kitchen. Our menus are rooted in the British countryside, shaped by the seasons and the incredible produce from local farmers, growers and suppliers we know and trust.

From Staithe Smokehouse salmon on the coast at our sister site in Brancaster, to Priors Hall Farm pork, every ingredient is chosen for its quality, provenance and, most importantly, flavour. Alongside this, our no-dig kitchen garden provides herbs, fruits and vegetables that make their way into the kitchen where possible.

Our chefs create seasonal wedding menus that reflect what's at its best throughout the year. Whether it's long banquet tables, fire-cooked feasts in the garden or beautifully plated dishes in the barns, the focus is always the same... generous, flavour-led food, cooked simply and well.

From canapés through to the main event, our aim is to create food that guests genuinely enjoy... dishes that spark conversation, bring people together and become a real highlight of the day.

Because great weddings aren't just remembered for the vows or the dancing... but for the meal shared around the table.



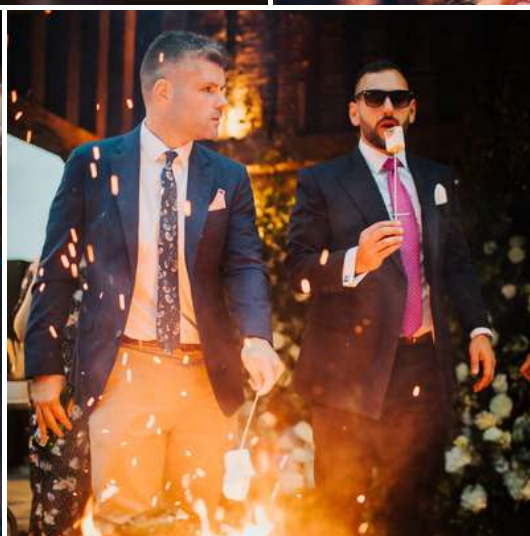




The Cowshed Bar

Set within the old cowshed, our bar and lounge is stylish, relaxed and full of character. It's the perfect spot for welcome drinks, cocktails between moments and late-night celebrations as the day unfolds.

We've seen surprise bands appear mid-evening, trolleys of shots roll straight out into the garden, newlyweds stealing a moment on the sofa and guests taking photos alongside our infamous pencil pictures on the walls. Whatever your pace, our experienced bar team are on hand to shake your favourite cocktails, pour great wines and recommend the very best whiskies and gins.



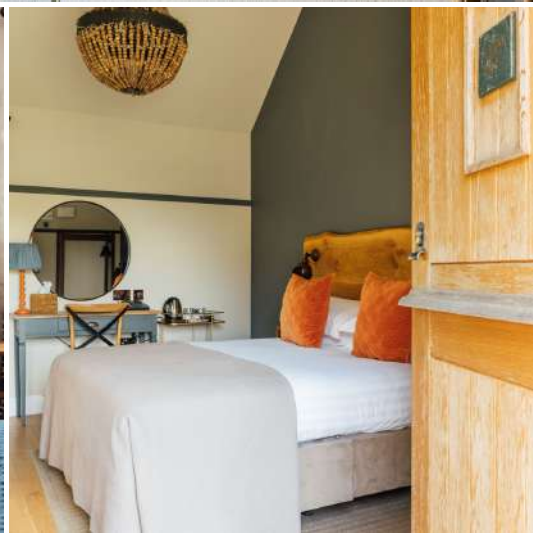


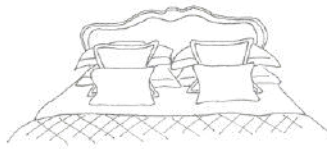
The Party

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, drag queen dance-offs, fire dancers and cocktails shaken to match the theme of the evening. Guests have spilled out onto the lawn for summer nights dancing under the stars, while inside the beams have seen laughter, cheers and dance moves carrying on 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.





Sleep

With 26 bedrooms across the Farmhouse and Barns, staying over is all part of the experience. Each room has its own character, from the charm of the historic Farmhouse to our stylishly renovated Barn bedrooms, along with a dedicated getting ready room (available the night before) and our Honeymoon Suite for the newlyweds.

Expect comfortable beds, indulgent bathrooms and thoughtful details throughout. After a full day of celebrating, it's a place to retreat, rest well and wake up refreshed, ready for a relaxed farmhouse breakfast the following morning.





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.

Daffodils and crocuses bloom 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.



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 dancing, cocktail trolleys serving cheeky tipples, and autumn feasts that feel like one big warm hug.



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 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.



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.







The Wedding Planner

Want to Make a Weekend of It?

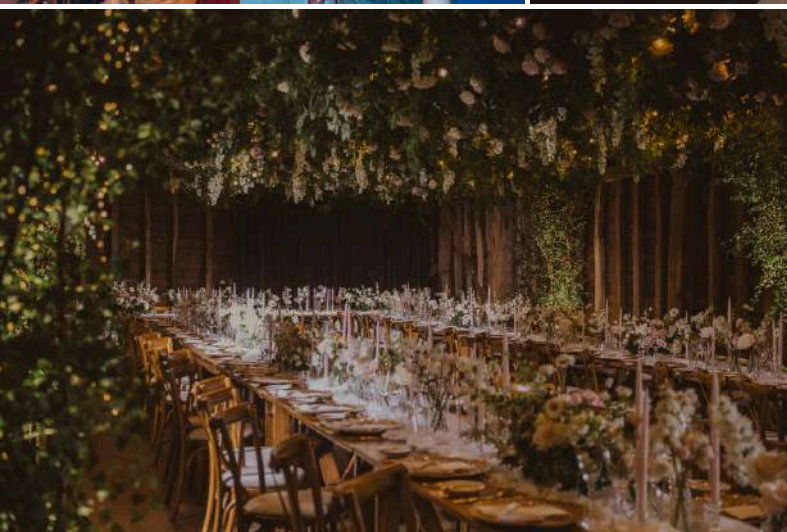
Many of our couples turn their wedding into a two-day celebration... and we're here for it. From welcome dinners in our private dining rooms to garden feasts under the stars, we've got options to help you create the kind of experience you've been dreaming of.

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.



Pricing 2026 - 2027

We offer wedding exclusivity across our Grade II listed barns, elegantly landscaped barns gardens and 14 beautifully designed Barn bedrooms plus 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.

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Friday	£2500	£2500	£3000	£4250	£5750	£6750	£6950	£6950	£6950	£4250	£4250	£4500
Saturday	£3500	£3500	£4750	£5500	£7750	£7750	£7750	£7750	£7750	£5500	£4750	£5500
Thursday & Sunday	£2500	£2500	£3000	£4000	£4000	£4000	£4000	£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 14 Barns bedrooms 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.

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

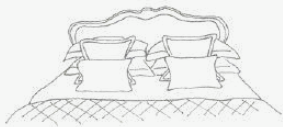
Stevenage

SG1 1WW

Tel.: 0300 123 4045

Email: stevenage.registrars@hertfordshire.gov.uk

All prices are subject to change



Accommodation

The Barns

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.







Sample Canapés Menu

£15 per person

For a choice of 5 of the below

Please contact us for allergen information

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 pate, 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 croûte



Sample Spring / Summer Wedding Breakfast

£73.5 per person

Choose one starter, one main & one dessert

Please contact us for allergen information

Starters

Smoked Chicken Terrine

Caesar salad, confit aioli

Burrata

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

Staithe Smokehouse Salmon

Saffron pickled fennel, basil & lemon cream cheese

Beef Carpaccio

Balsamic pickled onion, black pepper aioli, parmesan, cress

Serrano Ham

Greek salad Fattoush

Smoked Mackerel & Prawn Rillette Crumpet

Courgette & cucumber, caviar crème fraîche



Mains

Spinach Gnocchi Primavera

Basil & parmesan sauce, rocket pesto

Broccoli, Baby Spinach & Oyster Mushroom Wellington

Tenderstem broccoli, Binham Blue purée, red wine gravy,

black garlic mash

Chargrilled Priors Hall Farm Pork Loin Chop

Garlic & wholegrain mustard mash, fine bean, shallot & hispi cabbage

cider jus, pea purée

Caramelised Red Onion Puff Pastry Tart

Wild mushroom, pea & broadbean fricasée, Norfolk Mardler goat's

cheese

Chicken Supreme

Herb mousseline, basil, tomato & vegetable caponata, herb potato

dumpling

Slow-roasted Lamb Shoulder

Potato & leek terrine, tenderstem broccoli & fine bean fricassée,

minted chimichurri

Red Wine Braised Blade of Beef

Mushroom duxelles, parsley pangrattato, rosemary & garlic hassleback

potato, seasonal greens, peppercorn sauce

Pan-roasted Sea Bream

Prawn, potato caviar chowder

Desserts

Burnt Basque Cheesecake

Strawberry

Cherry Bakewell

Cherry cream, Morello cherry sauce

Lemon Meringue Tart

Raspberry, vanilla crème fraîche

Dark Chocolate Coulant

Peach, pistachio

Strawberry & Elderflower 'Eton Mess'

Strawberry 'Arctic Roll'

Vanilla & Lime Mascarpone Profiterole

Mango & pineapple, white chocolate



Sample Autumn / Winter Wedding Breakfast

£73.5 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'

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

Rillettes of Staithe Smokehouse Salmon

Parsley, shallot & caper salad, rye toast



Mains

Chicken Supreme

Wild mushroom & tarragon moussline, rosti potato, pumpkin caponata,

Maderia & tarragon cream sauce

Slow-roasted Lamb Shoulder

Lyonnaise onion potato terrine, honey roasted root vegetables,

red wine jus

Red Wine Braised Blade of Beef

Horseradish mash, roasted carrots, bourguignon sauce

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

Roast Pork Ribeye

Celeriac & apple purée, glazed carrot, roast potatoes, leek,

cabbage & shallots, cider jus

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

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream





BBQ Wedding Feasts

From April through to early autumn, BBQ weddings are a favourite here at The Barns. Cooking outdoors brings a different energy to the day... the grill fired up, the smell of food in the air and guests gathering with a drink while everything sizzles away.

Our BBQ menus are all about generous food cooked properly over the fire. Alongside the grill you'll find big bowls of colourful salads and vegetables for the table... simple dishes that balance the smoky flavours from the fire.

It's sociable food made for sharing, and a tasty way to feed a crowd on a wedding day.



Sample Wedding Breakfast BBQ Buffet

£73.5 per person

Choose 4 main options, 4 salad & vegetables, 3 dessert options from our finger buffet menu

Only available for weddings taking place April - October

Please contact us for allergen information

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

Mains

Pork, sage & new potato kebabs

Burgers & red onion jam

Garlic, chilli & rosemary boneless chicken thighs

Lime & Ras Al Hanout spiced salmon steaks

Lemongrass & ginger king prawn skewers

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, smoked chilli, BBQ sauce

Lamb Kofta, tzatziki

Pulled pork shoulder, cola BBQ sauce

Brioche rolls/Hot dogs rolls

Sauces & condiments

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, Bocconcini, radicchio, harissa yoghurt

Mixed baby leaf

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





Sample Evening Platters

Please contact us for allergen information

Farmhouse Antipasti

£19.5 per person

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

Cheese Board

£19.5 per person

Chef's selection of cheeses
Biscuits
Fig chutney

Farmhouse Taco Station

£15.5 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

Sample Finger Buffet

£25 per person

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

Evening Hog Roast

£32 per person

Minimum numbers of 100 guests
Prior Hall Farm Hog Roast
Brioche buns
Apple sauce
Crackling
Hot new potatoes
Salads

Farmhouse Pizzas

£17.5 per person

A selection of sourdough pizzas
Served with potato wedges

Beef & Vegetarian Burgers

£15.5 per person

Served with potato wedges







Drinks

A good wedding meal deserves something equally good in the glass, and our bar team take just as much pride in the drinks as the kitchen does in the food.

From the first welcome drink to the last toast of the evening, we're here to help shape a drinks experience that suits your day. Our wine list has been carefully curated to give you plenty of choice, from crisp whites and fresh rosés to beautifully balanced reds, all chosen to sit naturally alongside the flavours coming from the kitchen. If you'd like guidance, our team are always happy to recommend wines that will pair particularly well with the dishes you've chosen.

For those celebratory moments, there's plenty to raise a glass to. Nyetimber English sparkling wine, Prosecco towers for that fun photo moment, or glasses of bubbles ready for guests to enjoy on the lawn as everyone gathers.

Cocktail hour is where things really come to life. Imagine cocktail trolleys full of your favourite tipples ready to welcome your guests. Our bartenders are always ready to shake up the classics, whether that's margaritas, Aperol spritz or something a little stronger for later in the evening. We also love helping couples add their own twist to a favourite drink, and our garden-to-glass cocktails are always a nice touch, inspired by herbs and flavours growing just outside in our kitchen garden.

And of course, every wedding has its own personality. Some couples lean towards a signature cocktail on arrival, others go all in on whiskies, craft beers or even a round of baby Guinness shots once the dancing begins.

Whatever you have in mind, our team will always do their best to make it happen.



Contact

The Farmhouse at Redcoats

Redcoats Green

Nr Hitchin

SG4 7JR

01438 729500

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, Le Beau 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.