

Yurtcamp is the perfect venue for your Wedding. Located on the outskirts of Blackpool Woods, Yurtcamp provides a magical setting for your wedding.

We are able to cater for parties of up to 120 guests, whatever the weather, and offer the Ceremonial Area with the Thatched Pavilion, Wedding Barn and Giant Norwegian Tipi. What better backdrop for your photographs?

The Bride and her Bridesmaids can get ready for the big day in the comfort of our beautiful on site dressing room, where there is plenty of space and light.

There is ample free parking, and easy access from all areas of the country, Yurtcamp is only a 15 minute drive from the end of the M5

Attached is a selection of menus designed to suit every taste including our Wedding Breakfasts, Traditional Hog Roast and our drinks packages.

Please remember that we are here to make your day very special for you, so feel free to make your own suggestions, and we can tailor a package to suit. We are also very experienced in catering for all types of diets, including vegetarian and gluten free.

Prices are for weddings taking place in 2017/2018/2019. A deposit of £1,000 is required at the time of booking to secure your date.

Our Wedding site hire price of £4,950 covers a lot please read on....

Site hire £4,950 (inclusive of VAT)

AT YUI

To include:

Exclusive use of site from 12.00pm Friday to 12.00pm Sunday. The site is exclusively yours for the 2 days, to decorate with bunting, photographs, flowers and other personal touches - all we ask is that you take down your decorations on Sunday, and that your decorating doesn't leave any permanent marks.

Use of Wedding Pavilion for your Ceremony - we are licensed to hold all Civil Ceremonies on site, (excluding registrars fees).

You are also welcome to hold alternative Ceremonies eg: Humanist, Pagan or religious blessings

Use of large Wedding Barn for your Reception

Use of Bride and Bridesmaid's Dressing Room

Giant Hat Tipi with power for bands, discos, and lighting

Exclusive use of Cafe and Bar

Toilets and Showers

Tables, Chairs and Tablecloths

Crockery, Glasses and Cutlery hire

Accommodation for Bride and Groom

You will see that the site hire includes a lot of things that many venues charge extra for.

Please see www.yurtcamp.co.uk for our full terms and conditions.



Food and drink We have a range of menus available and cater for all dietary requirements

Tipi decoration

Guests are welcome to decorate the venue themselves (we lay the tables with cloths, glasses and cutlery)

Guest accommodation (min 40 people) Please see accommodation section

Flaming torches hire £120 for 8 torches including gas

Tipi heating hire Set of 4 patio heaters £260 including gas

> *Large Fire bowl hire* £60 including logs



For your guests we offer a great bed and breakfast package.

A buffet style breakfast is served in The Woodland Cafe, both mornings of the Wedding weekend.

Yurt accommodation for your guests is offered, and we encourage you to have a fabulous weekend get together with your friends and family, by pricing it at:

> £90pp for 2 nights (children under 13 £45) £60pp for 1 night (children under 13 £25)

For this, we ask that a minimum of just 40 people stay with us at Yurtcamp. A surcharge will be made if this figure is not met.

We offer:

16 large Yurts containing a King size bed and 3 single beds6 small Yurts, 1 containing twin beds and 5 containingdouble beds, one of which is our wedding Yurt.

There are also 2 cottages which sleep up to 10 people. These can be viewed and booked on "Welcome Cottages" via the codes HHHW and HHHX. Breakfast is not included for cottage guests and will be chargeable at £8pp, per breakfast. The Woodland Cafe provides full catering facilities for all our weddings and events, serving locally sourced, high quality food with a rustic feel.

New for 2017! By popular demand Traditional Hog Roast with all the trimmings. See below for details.

We are very flexible and cater for all dietary requirements.

The Woodland Cafe is fully licensed for:

Alcohol Live and recorded music Singing Dancing

We have a full bar available providing a wide selection of products, ranging from tea and coffee to champagne.

We always use local beer and cider where possible and pride ourselves on supporting local businesses.

A comprehensive drinks menu is available on request.



Tomato, Basil and Mozzarella Carpaccio of Beef on Crostini, Parmesan and Horseradish Fil Basket with Tiger Prawn, Rocket and Sweet Chilli Duck Rillette, Salsa Verdi and Quails Egg Chargrilled Vegetables with Dill Dressing Smoked Salmon Blini, Cream Cheese and Garlic Chives Crispy Gnocchi and Wild Mushroom Mini Jacket Potato, Baked Bean Puree and Smoked Cheddar Black Pudding Scotched Quails Egg, Onion Chutney Charred Chorizo and Prawn Thai Fishcake with Sweet Chilli Mayo Crispy Lamb, Anchovy and Caeser Dressing Smoked Chicken Filo Basket, Rocket and Lemon Mayo Bangers and Mash Mini Yorkshire Pudding, Rare Beef and Strawberries Gazpacho Shots Charred Shallot, Duck Liver Parfait and Port Reduction

£1.50 per canape per person



Homemade Bread and Olives

Soups Mushroom Cappuccino Smoked Cauliflower Cream of Celeriac Leek and Potato Roasted Vine Tomato and Pesto

Crispy Lamb Ceaser Salad Thai Style Fishcakes, Micro Leaf Salad and Sweet Chilli Smoked Chicken Terrine, Toasted Brioche and Organic Leaf Salad Roasted Beets and Goats Cheese Salad Sauteed Tiger Prawns, Organic Leaf Salad and Sesame Dressing Mini Lamb and Chorizo Burger, Mint Yogurt and Harissa Dressed Leaves Pea Risotto with Herb Oil Ham Hock Scotched Egg, Organic Leaves and Mustard Dressing

Prices dependant upon numbers of each dish selected. Please speak to us.



1 Locally Bred Free Range Pig

Freshly Baked White and Granary Cobs

"WF Chinn" Sausage Meat, Cider and Sage Stuffing

Homemade Apple Sauce

Dressed Salad

Homemade Creamy Coleslaw

Roasted Potatoes

£18.95 pp



"Creedy Carver" Chicken Breast, Crispy Pancetta, Fondant Potato and Thyme Jus

Lyonaisse Onion Tart, Creamed Spinach and Crispy Hens Egg

Fillet of Sea Bass, Lemon and Thyme Crushed Potatoes with Champagne Sauce

Devon Lamb Rump, Minted Peas and Broad Beans, Dauphinoise Potatoes and Mint Jus

Textures of Squash, Crispy Kale and Salsa Verdi

Braised Shin of Beef, Salt Baked Carrots with Creamed Potato

Chargrilled Monkfish, Baby Potatoes, Wild Mushrooms and Sea Vegetables

"Forest Fungi" Mushroom Gnocchi, Green Bean and Shallot Salad, Dill Dressing and Parmesan

Parsnip and Lentil Loaf, Roasted Vegetables and Tomato Fondue

Prices dependant upon numbers of each dish selected. Please speak to us.



Trio of Desserts Lemon Posset Creme Brulee Chocolate Fudge Cake Sticky Toffee Pudding Cheesecakes Meringue, Fresh Cream and Berry Compote

Desserts

Peanut Butter Cheesecake with Salted Caramel Ice Cream Sticky Toffee Pudding, Butterscotch Sauce and Clotted Cream Mixed Berry Eton "Not Such a" Mess Lemon Posset with textures of Raspberry and Shortbread Crumb

Prices dependant upon numbers of each dish selected. Please speak to us.



	Welcome Drinks	
Orange Juice		£2.00
Elderflower Bubbly		£3.00
Bucks Fizz		£3.75
Pimms & Lemonade		£3.95
Prosecco		£4.00
Bottle of San Miguel		£4.00
Bottle of Black Tor Ale	2	£3.50

House Merlot House Sauvignon Blanc House Zinfandel Rose

£14.00 per bottle £14.00 per bottle £14.00 per bottle

Toast

Wine

£17.95 per bottle

Drinks Package Bucks Fizz or Orange Juice Two glasses of Wine Glass of Prosecco for the Toast

£14.95pp

Prosecco