

THE OVER BARN

OVER BARN
AT
OVER FARM

WEDDINGS



Welcome to the legendary Over Barn, *Gloucestershire's most magical rustic wedding venue.*

Set on a family-run farm on the outskirts of Gloucester, this nineteenth century grain barn was transformed in 2009 into a beautiful setting for any occasion.

A stunning venue, packed with period features, the Barn has been lovingly restored to offer a breath-taking venue for your special day. The glazed entrance floods the barn with light, showcasing the many rustic features within. Framed by a large courtyard, the barn is able to accommodate up to 180 guests, with all amenities within a compact footprint.

Festoon lighting takes the outside areas from day to night and covered seating areas, complete with fire pit, ensure that even on chillier evenings your guests are able to keep warm, have fun, and even toast some marshmallows.

This friendly, flexible and laid-back country venue allows you to design the day of your dreams with our dedicated full-time team here to help every step of the way.

WEDDING PACKAGES

WEEKEND ONE DAY PACKAGE

- The hire of the barn from 9am until 2am the following morning

WEEKEND THREE DAY PACKAGE

- The venue is yours from 9am the day before (allowing for set up and decoration) until 5pm the day after your wedding (for packing up or enjoying the courtyard)

MID-WEEK ONE DAY PACKAGE

- The hire of the barn from 9am until 2am the following morning
- Free corkage on table wine and toast drinks (limited to one bottle of table wine per four people and one glass of prosecco / Champagne per person for the toast)

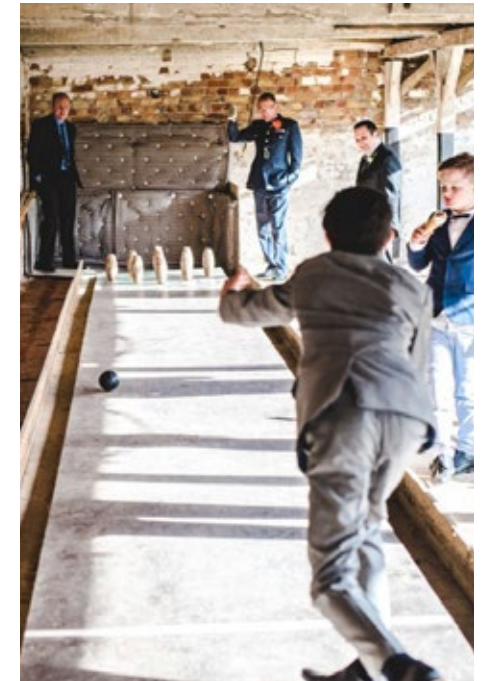
MID-WEEK TWO DAY PACKAGE

- The hire of the barn over two days, from 9am (earlier entry available by agreement) on the day of set up until 2am the following morning
- Free corkage on table wine and toast drinks (limited to one bottle of table wine per five people and one glass of prosecco / Champagne per person for the toast)

ALL WEDDING PACKAGES INCLUDE:

- The hire of tables and chairs for up to 120 people
- Water jugs and water glasses for up to 120 people
- Glasses for welcome drinks, table drinks & toast drinks for up to 120 people
- A fully stocked and staffed bar, including the serving of welcome drinks, table drinks and pouring of toasts
- Use of the Barn until 1am. £95 surcharge for 1-2am

We offer bespoke packages for welcome drinks, toast drinks and table drinks – please ask us for more information.



“We lost count of the amount of times people said how lovely the venue was and we felt so lucky to have our wedding at Over Barn.”

CHARLOTTE & SAM

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THE COW SHEDS

Just across the yard, we have a suite of four warm and comfortable bedrooms. Originally built to house cattle, these red-brick rooms are the perfect place to rest your head after a busy day celebrating. Each room is fully equipped with towels, slippers, kettle, tea and coffee, TV, and feature mirror – perfect for getting ready for the party!

Cow Shed guests have access to two bathrooms, each furnished with a power shower, mirror, toilet and wash basin.



CAMPSITE

Our camping field is just a 250 meter walk from the main venue and is the perfect spot for guests to stay. Bring your tents and create the perfect wedding festival vibe, with the potential to continue the party even after the barn has closed for the evening. Set amongst the trees in our peaceful orchard, your guests will awaken surrounded by nature, with views across the farm. Access to bathroom facilities and showers included.



“The barn created the perfect ambience for our wedding and we enjoyed every moment.

We got some amazing sunset pictures in the field and orchard nearby!”

GEMMA

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BRIDAL SUITE

Our Bridal Suite is the ideal place for getting ready for your big day – the space is yours to do with what you’d like. Complete with changing space, dressing tables and kitchenette you’ll have all you need to kick off your day.

The suite is open to you for the duration of your booking, providing the perfect space to stow wedding gifts and room to escape for a breather.



“A wonderful, warm and friendly venue!

We would definitely recommend Over Barn as a wedding venue to anyone. Beautiful venue and lovely staff.”

MEGAN & STEVE



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OVER BARN RECOMMENDS

Every Event Hire – fairy lights, festoon lights and much more.
01452 372419 • info@every-event-hire.co.uk
www.every-event-hire.co.uk

Oxygen Discos – local DJ who has entertained many a wedding and party at Over Barn! Julian's beautiful wooden DJ booth is in keeping with the rustic charm of the barn.
07851 439828 • enquiries@oxygendiscos.co.uk
www.oxygendiscos.co.uk

Banshee – Barn Dance Ceilidh Band
01594 825682 • bansheeceilidhband@gmail.com
www.banshee.org.uk

Photographers:

Jessica Rose Photography
info@jessicarosephoto.co.uk • www.jessicarosephoto.co.uk

Oliver Kirk Photography
olirkirkphotography@gmail.com • www.oliverkirkphotography.co.uk

Joe Gardner Photography
joegardnerphotography@gmail.com • www.joegardnerphotography.com



"The barn is a beautiful building and we loved having the freedom to style it how we liked."

We had the most incredible day and to us, it was perfect! Thank you so much to the whole team at Over Barn."

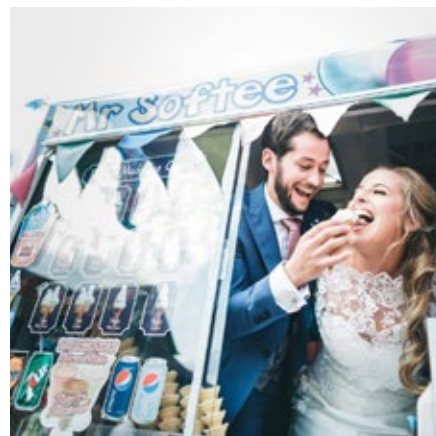
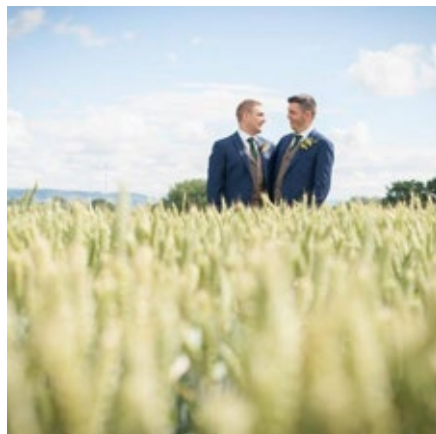
KIRSTY



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OVER FARM CATERING



CATERING

It's our passion to provide exceptional quality and seamless service for any event. Eye catching and delicious, we strive to serve the best local and sustainable (home grown where possible) food.

We offer a selection of tried and tested favorites to choose from but are flexible and open to discussion to find options to suit every style and budget.

Where we can, we love to offer fresh seasonal options that are farm grown. We have stunning crops on the farm. In the spring we have amazing asparagus that we can offer in a lot of our meal choices. During the summer we have huge fresh fruit crops that go perfectly in our dessert options. Towards autumn we have a huge array of squashes and pumpkins which can be used as décor or utilise it where we can in our food options.

“Over Farm catering. Just wow – the food was absolutely incredible, you pulled off the most amazing food, I have had every single guest compliment the food and said it was the best wedding food they had ever had, so thank you Josh!”

Thank you so much Over Barn, for hosting our special day, we had the best day of our lives and we will never forget it.”

STEPH & ROSS



CANAPES

Quail egg scotch eggs • Mini sausage roll bites • Quiche bites
Honey glazed bacon wrapped cocktail sausages • Bruschetta
Mini jacket potatoes • Ham, brie & cranberry on oat cracker (GF)
Creamy chicken & mushroom vol-au-vents • Cheesy veg-filled vol-au-vents • Asparagus* • Roasted squash tarts with caramelized onion and sage*
*Seasonal



STARTERS

- Soups – As seasonal as possible. Asparagus, pumpkin, leek & potato, tomato & basil (V) (VG) (GF)
- Arancini – Choose from seasonal veg asparagus, mushroom, squash. All with stuffed mozzarella (V) (GF)
- Goujons – Breaded chicken goujons with sweet chilli sauce.
- Fresh salads – Baked brie, butternut squash, asparagus (VG) (GF)
- Asparagus – When in season, fresh pan seared asparagus with garlic butter and bacon. (GF)
- Homemade beef & smoked bacon meatballs – served with fresh salad
- Smoked haddock & mozzarella fishcake – served with tartare sauce & fresh salad.



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CLASSIC ROAST DINNER

A classic wholesome meal that is sure to please everyone. Select two meats for your guests to choose for their meal (joints of locally sourced beef, chicken, pork, lamb and nut roast)

A colourful array of roasted veg and potatoes (fresh seasonal veg, roast potatoes, cauliflower cheese and plenty of gravy) will sit in the middle of each table encouraging a relaxed and communal eating experience.

All the meats will be prepared in our farm shop butchery.



POT PIES

Our homemade pies will be cooked and served in ramekins with a flaky puff pastry lid. Three pies can be chosen for a meal, usually two meat and one veggie/vegan option.

In the middle of the table, you'll find deliciously creamy potatoes dauphinoise with seasonal veg and gravy too.



STEAKS

Our take on a classic yet stylish steak night, the steaks will be prepared in our butchery using beef sourced from local farmers.

Seasoned with salt and pepper, pan seared and cooked to your request, the steaks will be served with roasted cherry vine tomatoes, chips, side salad and which respectable steak has ever been served without peppercorn sauce? There will be heaps of this on the table.

For the vegetarian option we are offering a curry because curry and chips is awesome!



SAUSAGE AND MASH

Our sausages are firm favourites and made right here in our on-site butchery. These flavours have proven favourites in the farm shop and can be made veggie and gluten-free.



HOG ROAST

We carefully season and slow roast pork shoulder joints for 6-8 hours, resulting in super tender pork and extra crispy crackling. The full works include a generous portion of tender pork, sage and apple stuffing, crispy crackling and homemade apple sauce all served in a freshly baked soft bun from our local bakery.

We can offer a vegan option of BBQ jackfruit which is also delicious.

Alterations can be made to all set menus to accommodate special dietary requirements.

“Thank you so much for helping us achieve the absolute BEST day! Everyone loved the barn – you have such a special thing going there.”

LAURA

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BBQ

Everyone loves a BBQ! We offer our butcher’s best sausages and hand-pressed beef burgers. Served in a freshly baked soft bun from our local bakery. Fried onions and condiments available.

We can offer a vegan option which would be a spicy bean burger and vegan sausage. Cooked separately in the kitchen.

Gluten free options can be made for the burgers and sausages at a slightly increased price.



PIZZAS

We have an amazing woodfired oven in the courtyard area. It makes authentic pizzas cooked in as little as 60 seconds. Our dough is hand stretched and topped with fresh ingredients. The pizzas are roughly 10” and served in a classic takeaway pizza box.

Toppings include classic margarita, pepperoni, roasted veg, flavoured chicken & sweet corn.

SALAD

- Homemade coleslaw – Our slaw is famous in Gloucester for being so delicious
- Homemade potato salad – We can offer new potatoes in butter and mint if they are in season
- Pasta salad – Freshly made pasta salad with mixed veg and a rich tomato sauce
- Mixed leaf salad – Fresh greens with cherry tomatoes, cucumber and red onions
- Homemade curried rice
- Homemade cous cous & butternut squash salad

Choose from four of the salad options to accompany your main meal option.

AFTERNOON TEA

This will be served to each table in a beautiful display of delicious homemade food.

Each table will receive a mix of sandwiches on white and brown bread, mini sausage roll bites, mini pork pies, homemade quiche bites, hummus with carrot and cucumber sticks, homemade lemon drizzle and carrot cake bites.

HOT BUFFET

- Chilli-con-carne or black bean chilli and fluffy white rice
- Chicken Masala or chickpea and spinach masala with fluffy white rice or chips
- Homemade beef or vegan lasagne with mixed leaf salad and chips
- Homemade cottage or vegan cottage pie served with fresh local veggies

COLD BUFFET

A huge selection of food displayed beautifully for a relaxed yet filling food option.

Included on the buffet table: Mini sausage rolls, scotch eggs, quiche slices, sandwiches, coleslaw, potato salad (or new potatoes in butter and mint if in season), mixed leaf salad, freshly baked rolls or french sticks, hummus and olives.

CHEESE

We offer a large selection of cheeses, and you are more than welcome to book a tasting session to decide on your favourites. We have so many amazing local cheeses we’d recommend you take advantage of the tasting.

We can offer these as a ‘cheese cake’ or a cheese board with accompanying crackers, chutneys and pickles, fruit, small plates, and napkins. It will be served on large natural slate and left for you to eat for as long as you’d like.

DESSERTS

- Homemade Sticky Toffee – Served with a caramel sauce and local ice cream (V)
- Fruit Crumble/Pie – apple, raspberry, blackberry served warm with local ice cream (V) (VG)
- Homemade Bread & Butter Pudding – served with warm custard. (V)
- Seasonal Raspberry & Chocolate Mousse – Light and flavoursome mousse served with fresh raspberries (V) (GF)
- Seasonal fruit and local ice cream (V)
- Warm Salted Caramel Brownie – Fudgy and super chocolaty with homemade salted caramel sauce, served warm with local ice cream (V) (GF)
- Cheesecake – Fresh fruit cheesecake. Farm grown strawberries, raspberries and blackberries

“The food provided by Over Farm was exactly as we imagined, fresh produce all locally sourced. Josh and his team worked so hard to provide all our day and evening food.

Both Sam and Josh were always so helpful, friendly and accommodating to tailor our day as we imagined it.”

EMILY & ELLIOT



“It’s a beautiful, quirky venue for anyone looking for a barn wedding.”

LOUISE & LUKE

Notes...



“It’s hard to put into words just how incredible our wedding reception at Over Barn really was. The barn looked amazing! It really did have that wow factor going in, and the place just seem to expand again for the evening for all the dancing, especially with the beautiful courtyard too.”

