

LODGE



FARM

2 0 2 6 B R O C H U R E

*Victorian Grace, Rustic Charm,
Exclusively Yours...*



LODGE FARM



A unique wedding venue, boasting a Tipi, a Barn, onsite accommodation and stunning outdoor ceremony areas. Set within 20 acres of rolling countryside, the gardens provide a tranquil and peaceful setting, offering the ideal canvas to create your perfect day. Our Tipi can seat 170 guests and hold up to 220 and our ceremony barn can seat up to 160. We offer overnight accommodation for up to 14 guests, in our award- winning farmhouse. We are licensed for ceremonies, and offer a flexible space for the most relaxed, festival wedding to a more formal day.

THE BARN



Our 300 year old ceremony barn is licensed for legal ceremonies and can seat up to 160 guests.

It is a stunning location for your dream barn ceremony or a fabulous back up if we have a bad weather and your ceremony was going to be outside.

From the ivy growing down to the fairy lights, our barn is a stunning rustic space for you to say 'I do'.

THE TIPI



Our three hat tipi is a great space for your wedding breakfast and party! With seating for up to 170 guests and a capacity of 220 in the evening, this amazing space has all you need for the best party. Our tipi is fully weather proof, meaning we can open it up in the beautiful sunshine or lower it if the weather is not perfect. We have a fully stocked bar, a band/DJ area and a casual chill out area.

THE ACCOMMODATION

Oct 2025



At Lodge Farm we have space for 14 guests who have exclusive use of our farmhouse. We have two stunning bridal suites, a family apartment, two doubles and two large singles.

Included in the price is breakfast the following morning. Wake up on the morning of your wedding overlooking the beautiful gardens and get ready at your pace.

THE GARDENS

Oct 2025



We have two outdoor ceremony areas, the formal lawn and the secret garden.

The lawn can sit up to 160 guests, with an arch of your choice at the end of the isle. The secret garden can seat up to 80 guests in a more intimate setting, leading down to the beautiful arbour.

THE TEAM

Oct 2025



Lodge Farm is a family-owned and operated business, dedicated to putting your needs first. Michael and his parents, Carol and Bob took on Lodge Farm in 2019 as an already established wedding venue, since then, the team has continually worked to make improvements and offer you the best possible value for money.

Liz is our venue manager and senior event planner. With over 10 years at Lodge Farm, Liz has overseen hundreds of special days, yet treating each and every one as unique. Nicki has been with Lodge Farm for a year now, coming from a photography background with around 20 years experience photographing weddings. Nicki is now one of our wedding planners, whilst still maintaining our gardens!

PRICING

P² R⁰ I² C⁶ I² N⁶ G
G U I D E



Venue Hire

DAY	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT
SUNDAY	£3,000	£3,100	£3,300	£3,500	£3,500	£3,100	£3,000
MONDAY	£2,800	£2,800	£3,000	£3,100	£3,200	£3,000	£2,800
THURSDAY	£6,100	£6,700	£6,700	£7,000	£7,000	£6,600	£6,100
SATURDAY	£7,500	£8,450	£9,700	£11,600	£11,600	£9,200	£7,500

- Sunday and Monday weddings are a one day event with accommodation for one night.
- Thursday and Saturday weddings are over three days with accommodation for two nights.
- For 2027 prices add 3% and for 2028 add 6%.
- All weddings are exclusive use.
- Prices include VAT

Sunday/Monday Weddings

- 3pm or 4:30pm ceremony time.
 - Bridal party can arrive from midday.
 - Bridal suite included.
 - Wedding planner included.
 - Barn, lawn or secret garden ceremony.
 - Check out at 10am the following day.
 - Exclusive use of the venue.
 - Additional accommodation can be booked.
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Thursday/Saturday Weddings

- Ceremony from midday.
- Arrive from 2pm the day before your wedding.
- Accommodation for 14 Guests for two nights included.
- Wedding planner included.
- Barn, lawn or secret garden ceremony.
- Breakfast on both mornings.
- Check out by 10:30am.
- Exclusive use of the venue.



FAQs

- We do not charge extra for a ceremony.
- Included in the price is all of the ceremony areas.
- Wedding planner included.
- Barn, lawn or secret garden ceremony.
- Exclusive use of the venue.
- Where not included, additional accommodation can be booked (Sunday or Monday weddings).
- You need to book your registrar through Hertfordshire County Council once you have confirmed your booking with us.
- The above prices do not include food or drink.
- Prices include VAT
- Music cut off is midnight on a Saturday and 11pm on a weekday.
- We can assist with recommending suppliers.
- Lodge Farm have their own 'in-house' catering.



CATERING

C A T E R I N G G U I D E

Canapes (minimum 3 canapés per guest) from £2.50 each

Pea and ricotta arancini, lemon aioli

Mini black olive and tomato tartlet

Tomato and strawberry gazpacho Courgette and goats cheese roulade, baba ghanoush

Smoked bacon and stout rarebit, homemade hp sauce Buttermilk chicken and hot honey slider Seared beef, truffled mushroom, garlic crostini Iberico ham and manchego croquette, quince chutney

Mini Thai fishcake, yuzu aioli

Salt cod fritter, smashed peas, pickled lemon Tuna crudo, coriander, lime sherbet Cured salmon, beetroot and horseradish salsa



Plated 2/3 Course Meal from £41 per person

Starters

Ham hock and pistachio terrine, pickled cauliflower

Summer vegetable tart, whipped peas, lemon ricotta

Salt baked beetroot and orange salad, goats cheese, candied walnuts

Cured salmon, buttermilk, pickled cucumber Spiced cauliflower soup, curry oil, bhaji scraps Grilled tiger prawns, smashed avocado, pickled chilli (+£2)

Beef carpaccio, shaved parmesan, rocket salad (+£3)

Main Course

Corn fed chicken , whipped peas, grilled broccoli, potato fondant

Roast salmon, braised fennel, dill potato cake, caper beurre noisette

Chicken Milanese, rocket and tomato salad, garlic potatoes

Butternut squash, mushroom and blue cheese wellington, sauteed greens

Sticky miso aubergine, bulgur wheat, pomegranate salad

Fillet of beef wellington, dauphinoise potatoes, roast carrot (+£12)

Feasting Boards - From £47 per person

Roasted Sirlion of Beef, Homemade Yorkies, Rosemary Roast Potatoes, Seasonal Veg, Red wine Jus

Thyme Roasted Chicken, Sage Stuffing, Roast Potatoes, Seasonal Veg, Gravy.

Locally Sourced Venison, Creamed Mash Potato, Seasonal Greens, Jus.

Vegan/Vegetarian option.



BBQ Menu from £39 per person

Choose 3 from;

Hertfordshire pork sausages 100% beef burgers

Piri Piri chicken quarters Greek style chicken kebabs

Portobello mushroom shawarma BBQ Pork ribs (+£3)

Marinated Offley Hoo venison (+£2.50) Lamb koftes (+£2)

King prawn and chorizo kebabs (+£3) Hertfordshire Rump steak (+£2.50)

Then Choose 3 from;

Paprik and lemon fries

Rosemary and garlic roasted new potatoes Wholegrain mustard and spring onion salad Spiced carrot, lentils, lime yoghurt Seasonal mixed leaves

Grilled Mediterranean vegetables

Green salad

Red cabbage and apple coleslaw

Baby gem, croutons, parmesan, caesar dressing Tomato and black olive Panzanella



Dessert from £5 per dessert

Triple chocolate brownie, caramel sauce, honeycomb Vanilla pannacotta, poached berries

Lemon posset, raspberry, ginger

Dark chocolate pot, creme fraiche

Passion fruit mousse, caramelised white chocolate Spiced apple tart tatin, bay scented custard (+£2)

British and Continental cheese selection, sourdough crackers (+£5)



Street Food from £17 per person

Lodge Farm Smash Burgers in a Brioche Bun

Dirty Fries

Plant Based Burger in a Vegan Brioche Bun

Buttermilk Fried Chicken with Hot Honey in a Brioche Bun

Chicken or Beef Burrito with Guac



Evening Food from £5 per person

Home Made Pizza on a sourdough base with toppings of your choice

Bacon and Sausage baps

Mini Fish and Chip Cones

Hog in a Bun - Apple Sauce

Macaroni Cheese with optional Bacon Bits or Roast Onions

Cheeseboards

Filled Panini - Ham/Cheese/ Tomato



FAQs

- Prices quoted are based on 100 guests. The price per head will increase slightly with lower guest numbers.
- Our minimum guest number is 50 adult guests.
- Prices quoted are for 2026. A 3% increase will be applied to 2027 and 6% to 2028.
- Allergen info can be supplied
- Food tasting will be arranged once the booking is confirmed.
- A 10% deposit will be taken at point of booking. This is non refundable.
- A tasting menu will be provided. Tasting will be £50 per person and will be a set tasting menu.
- Tastings will be done in small groups in a private dining area. Additional places can be booked but only £100 will be deducted from the final invoice.
- All food is served, plated, at the table (with the exception of sharing platters, which will be served per table).
- We do allow external caterers for cultural/religious reasons.



DRINKS PACKAGES

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D R I N K S
P A C K A G E S

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Bronze Package

- Two reception drinks per person consisting of beer and/or Prosecco.
- Glass of Prosecco for toast drink per person.
- Elderflower spritz.
- £18 per person.

Silver Package

- One welcome drink consisting of beer and/or Prosecco.
- Two reception drinks per person consisting of beer, Prosecco, and either Pimms or Aperol Spritz.
- Glass of Prosecco for toast drink per person.
- Elderflower spritz.
- £24 per person.

Gold Package

- One welcome drink consisting of beer and/or Prosecco.
- Three reception drinks per person consisting of beer, Prosecco, and either Pimms or Aperol Spritz.
- Glass of Prosecco for toast drink per person.
- Elderflower spritz.
- £30 per person.

Wine Package

- Add premium wine to any of the above packages.
- £12 per person for half a bottle.

FAQs

- You do not have to have a drinks package, you can just have the bar open.
- Corkage is not permitted.
- We do permit up to 2 bottles of Prosecco to be consumed whilst the bridal party is getting ready.
- All prices include VAT
- You can have up to a $\frac{1}{3}$ mix of reception drinks e.g. beer/Prosecco/Pimms but $\frac{1}{3}$ must be beer.
- Reception drinks are served on the terrace from the horse box bar where weather permits.
- Wine is poured by our team to ensure a good spread.
- We can ammend any package to suit your requirements.
- A wine list will be provided.
- Prices are correct at time of publishing but are subject to change without notice.
- To secure your price a 10% deposit of your estimated final numbers. Min £100.



THE REST

Oct 2025

Lodge Farm is situated on the edge of Hitchin, within easy reach of Hitchin railway station, Luton Airport Parkway station and Luton Airport.

We have onsite accommodation for 14 but we also have a great relationship with a nearby hotel (5 minutes in a taxi) that give us up to 25% off rooms. Ideal for additional guests.

We have a fantastic taxi company nearby, who have been servicing Lodge Farm for over 10 years. They are reliable and affordable! Lodge Farm is an exclusive use venue, meaning on your special day you will only have your nearest and dearest around (and the odd horse and goat!).

We are a pet friendly venue, so if you want to bring your furry loved one on the day you can (unfortunately we cant allow them in the house due to potential allergies).

We are registered for legal ceremonies through Hertfordshire County Council. You can legally marry anywhere in the venue grounds.

Wedding planning services are included in the venue pricing.

Unfortunately we do not permit dry hire.

Our season runs from April to October, but we can facilitate smaller weddings out of season.

Our music cut off is Midnight on a weekend and 11pm on a weeknight.

We do allow for external caterers for religious or dietary requirements.

Book a viewing at www.lodgefarm.co.uk

