



# THE MOAT

WEDDINGS & EVENTS

WEDDING BROCHURE





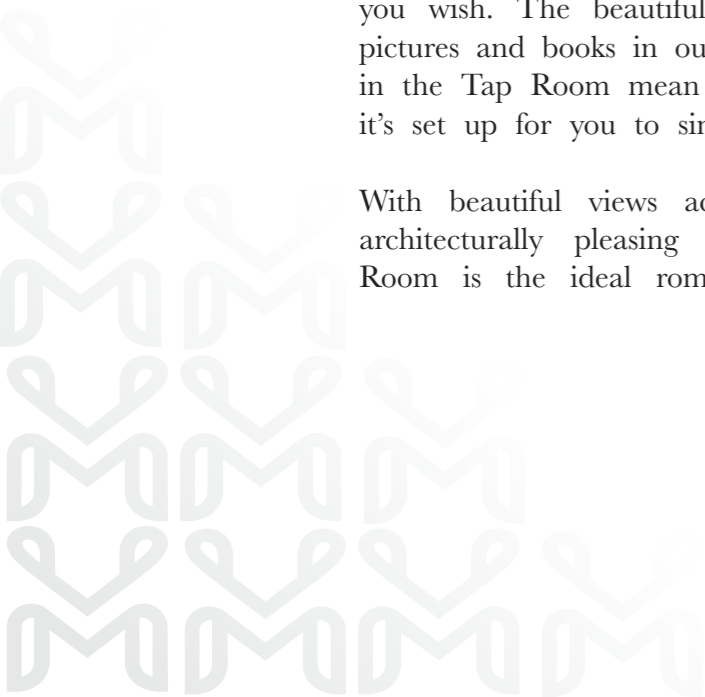
## WELCOME TO THE MOAT BARN & TAP ROOM

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The Moat Barn and Tap Room our unique and charming wedding venue is located in the heart of Kent, the Garden of England. Whether you picture your big day in a traditional setting or a modern location, we can offer you the perfect combination of both styles.

You will receive exclusive access, for the day, to our historic 15th Century listed barn and newly refurbished Tap Room. With a modern bar and intimate secret garden courtyard, our venue is versatile meaning you can decorate it as much or as little as you wish. The beautiful hops, along with vintage furniture, pictures and books in our barn and the contemporary accents in the Tap Room mean the space is already 'wedding-ready', it's set up for you to simply walk straight into and celebrate.

With beautiful views across the Kent countryside and an architecturally pleasing interior, The Moat Barn & Tap Room is the ideal romantic setting for your wedding day.





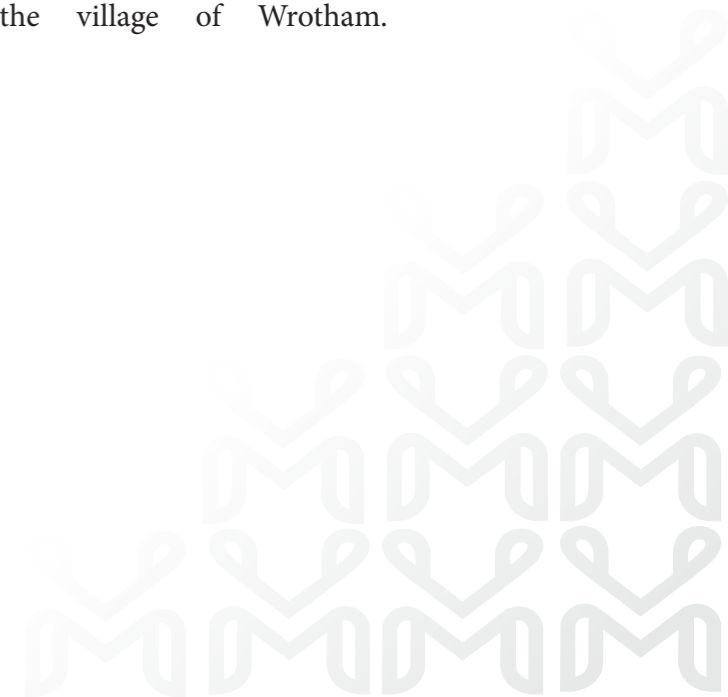


## THE 'I DO'S'

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Say 'I do' in a one-of-a-kind setting, as your ceremony will take place inside our stunning oak beamed, grade II listed barn. The barn comfortably seats up to 80 guests and your ceremony takes place under the gorgeous eaves, with large doors and windows allowing in plenty of natural light. The Moat Barn is licenced to hold your civil ceremony.

If you would prefer a church service, there are a number of churches a short drive from the venue such as St. George's Church which is in the village of Wrotham.





## FOOD

### IT'S OUR PASSION...

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After your ceremony, lead your guests out into our modern Tap Room or the stunning garden courtyard for your post-ceremony photographs and to cheers the beginning of your married life with your family and friends. Celebrate in style by adding on canapés which make a wonderful prelude to your wedding breakfast – you can choose from a variety of options from the classic smoked salmon bagel to the adventurous sashimi tuna.

You and your loved ones will then be welcomed back into the barn to enjoy the first meal of your married life – the all-important wedding breakfast. Our chefs have designed a mouth-watering three course menu for you to feast on. Sit back, relax and let our in-house catering team do the rest! For your evening reception, why not treat your guests to a BBQ served outside in the courtyard or a lavish grazing table with items of your choice. We can welcome up to 200 guests to your evening party.

Don't forget to take advantage of our adjoining pub and restaurant area to get the party started the night before, and continue celebrations the day after! Our wedding co-ordinators would be more than happy to organise a table for you and your bridal party to enjoy dinner at The Moat Restaurant the night before and a post-wedding brunch for the morning after. Just ask for more details at your viewing with us.



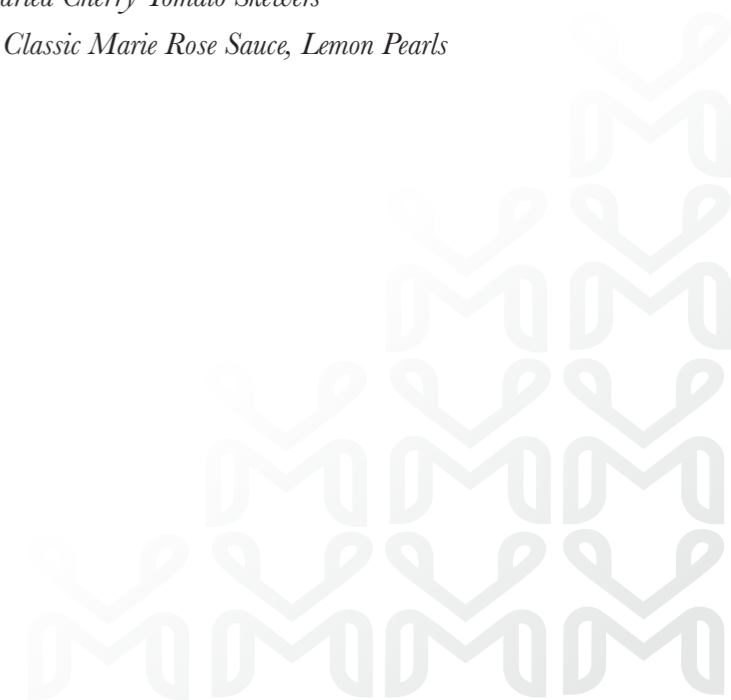




## CANAPÉS

Your choice of four canapés  
Or opt for our Mediterranean Nibbles Menu.

Smooth Chicken Liver Parfait, *Toasted Brioche, Caramelised Red Onion Jam*  
Crispy Breaded Parmesan & Herb Arancini, *Herb Mayonnaise (v)*  
Crispy Smoked Bacon Mac 'n' Cheese Bites - *Red Chilli & Tomato Relish*  
Crispy New Potato, Smoked Salmon & Chive Mousse - *Salmon Caviar*  
Rare Roasted Sirloin Croute, *Celeriac & Grain Mustard Remoulade*  
Mini Sausage & Yorkshire Pudding, *Caramelised Red Onion Gravy*  
Feta, Tomato & Olive Croustades, *Baby Basil*  
Pesto Marinated Bocconcini & *Sundried Cherry Tomato Skewers*  
Miniature Prawn Cocktail - *Baby Gem Lettuce, Classic Marie Rose Sauce, Lemon Pearls*



**LETS BEGIN...**

Isle of Wight Heritage Tomato Salad, *Buffalo Mozzarella, Basil Pesto, Rocket, Black Olive Oil (v)*  
Smooth Chicken Liver Parfait, *Caramelised Red Onion Jam, Crispy Ciabatta, Dressed Watercress*  
Traditional Cured Gravavlax Salmon, *Avocado Salsa, Sweet Mustard & Dill*  
Smoked Haddock & Pancetta Croquette, *Chive Buerre Blanc, Dressed Pea Shoots*  
Tomato & Fire Roasted Red Pepper Soup, *Basil Creme Fraiche (v)*  
Roasted Goats Cheese, Beetroot & Fig Salad, *Balsamic Roasted Almonds (v)*  
Chargrilled Basil Pesto Chicken, *Heirloom Tomato Panzanella Salad*  
Chermoula Roasted Halloumi & Chickpea Salad, *Sunblushed Tomato Dressing (v)*

**THE MAIN EVENT**

Pan Roasted Breast of Free Range Chicken Wrapped in Parma Ham,  
*Basil Creamed Potatoes, Roasted Vine Plum Tomato Sauce*  
Slow Braised Sussex Pork Belly, *Thyme & Garlic Fondant Potato, Caramelised Apple, Port Jus*  
Roasted Loin of Sussex Pork, *Crispy Crackling, Garlic & Herb Roasted Potatoes, Apple & Vanilla Puree*  
Roasted Sirloin of Beef, *Yorkshire Pudding, Garlic & Herb Roasted Potatoes, Traditional Gravy*  
Classic Braised Beef Bourguignon, *Pancetta, Chestnut Mushrooms & Baby Pearl Onions, Chive Mashed Potatoes*  
Kentish Gourmet Sausages, *Wholegrain Mustard Creamed Potatoes, Vegetable Crisps, Red Wine Gravy*  
Roasted Free Range Chicken Supreme, *French Style Peas, Parmentier Potatoes,  
White Wine & Tarragon Cream Sauce*  
Pan Roasted Fillet of Scottish Salmon, *Crushed New Potatoes, Tarragon Buerre Blanc*  
Grilled Fillet of Sea Bass, *Spiced Red Lentil Dhal, Coconut Curry Sauce, Mango Salsa*  
Wild Mushroom Risotto, *Roasted Vine Cherry Tomatoes, Parmesan Shavings, Parsnip Crisps(v)*  
Basil Scented Gnocchi, *Petit Ratatouille, Parmesan Cream, Dressed Rocket (v)*



**THREE COURSE  
WEDDING BREAKFAST**

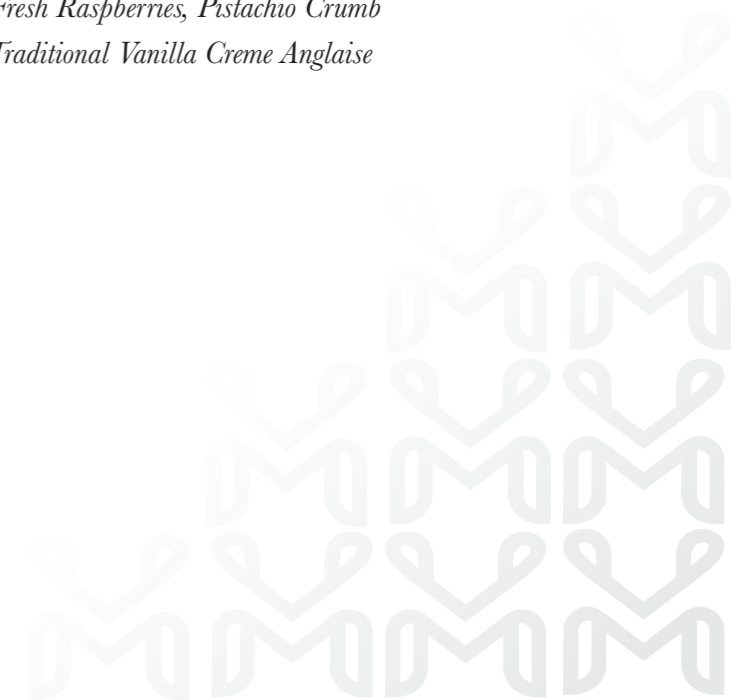
Your choice of 2 starters, 2 mains and 2 desserts





**TEMPTATION TO FINISH...**

Madagascar Vanilla Panna Cotta, *Lime Marinated Pineapple, Shortbread Fingers*  
'The Moat Mess' Meringue Shards, *Marinated Strawberries, Strawberry Coulis, Chantilly Cream*  
Potted Cheesecake with Roasted Rhubarb, *Blood Orange Puree, Gingerbread Crumb*  
Classic Milk Chocolate Mousse, *Chocolate Soil, Raspberry Shortbread*  
Warm Treacle Tart, Salted Caramel Sauce, *Madagascar Vanilla Ice Cream*  
Classic Lemon Tart, Meringue Kisses, *Fresh Raspberries, Pistachio Crumb*  
Apple, Vanilla & Rhubarb Crumble, *Traditional Vanilla Creme Anglaise*



### MAINS

Marinated Chicken Thigh, *tamarind glaze*  
Penhurst Lamb Kofte, *mint & cucumber yoghurt*  
Curried Cauliflower Steak, *coconut yoghurt (vg)*  
Lochy Farm Salmon Steak, *soy & honey glaze*  
Wild Boar Sausages, *honey & Dijon*  
Italian Vegetable Kebab, *sherry & balsamic reduction (vg)*  
Moving Mountains Burge, *smoked applewood cheese (vg)*  
Picanha Steak, *chimichurri sauce*  
Grilled Sword Fish, *piri piri marinade*

### SALAD

Grilled Summer Vegetable Salad  
*sherry & balsamic dressing*  
Ratta Potato Salad  
*chive grain mustard, crème fraiche*  
Green Salad  
*pea's & pod's, cucumber, wasabi dressing*  
Ancient Grain Salad  
*roasted root vegetables, pomegranate, alfa, seeds*  
Saffron Scented Orzo Salad  
*cucumber, blushed tomato, roasted pepper, French dressing*  
Pickled Red Slaw  
*golden currants, Pink Lady apple, sweet pickle*  
Waldorf Salad  
*celery, grapes, apples, walnuts, citrus & yoghurt dressing*

### SIDES

Chargrilled Corn on the Cob  
*chilli & lime butter*  
Slow Roasted Plum Tomatoes  
*garlic & thyme oil*  
Roasted Ratta Potatoes  
*garlic, rosemary salt*  
Scented Bulgar Wheat  
*blushed tomatoes, coriander & mint*  
Lemon Scented Green Beans  
*chilli & toasted almonds*  
Buttered Chantenay Carrots  
*maple & chervil glaze*

### DESSERTS

Apple & Berry Crumble, *Madagascan vanilla custard, shortbread & oat crumb*  
Salted Caramel Tart, *Chantilly crème fraiche, candied orange*  
Sticky Toffee Pudding, *toffee sauce, clotted cream*  
Raspberry Pavlova, *vanilla cream, almond praline, raspberry puree*  
Passion Fruit Cheesecake, *passion fruit curd, mango salsa*



## THE GRILL WEDDING BREAKFAST

Our Grill can be served buffet style or family style to your table.  
Your choice of 2 mains, 2 salads, 2 sides and 2 desserts





## HOT FORK WEDDING BREAKFAST

Our Hot Fork can be served buffet style or family style to your table.  
Your choice of 3 mains, 3 sides and 2 desserts

### MAINS

Braised Paley Farm Lamb Shoulder, *minted honey jus*  
Charred Butternut Squash Coconut Curry, *coriander & chilli peppers (vg)*  
Herefordshire Beef Shin Bourguignon, *smoked pancetta*  
Chart Farm Venison Chilli, *peppers & kidney beans*  
Bowyer's Brie Bread & Butter Pudding, *cider braised leeks (v)*  
King Prawn & Chorizo Stew, *chickpea & cherry vine tomatoes*  
Charred Chicken & Coconut Curry, *coriander & chilli peppers*  
Peterhead Cod Mornay, *lemon & soft herb crumb*  
Petit Ratatouille & Potato Gnocchi Bake, *basil & parmesan cream (v)*  
North Coast Salmon Steaks, *tarragon & grain mustard sauce*  
Wild Mushroom Bourguignon, *pinach, red wine glace (vg)*

### SIDES

Roasted Ratta Potatoes, *rosemary salt*  
Chantenay Carrots, *maple glaze*  
Chilli & Almond Broccoli, *lemon oil*  
Roasted Garlic Creamed Potatoes, *chives*  
Basmati Rice, *citrus essence*  
Charred Vegetable Salad, *basil dressing*  
Buttered Fine Green Beans, *garlic & shallots*  
Dauphinoise Potatoes, *parmesan cream*  
Shaved Vegetable Salad, *mustard dressing*  
Coriander & Mint Scented Bulgar, *sun blushed tomatoes*

### DESSERTS

Apple & Berry Crumble, *Madagascan vanilla custard, shortbread & oat crumb*  
Salted Caramel Tart, *Chantilly crème fraiche, candied orange*  
Sticky Toffee Pudding, *toffee sauce, clotted cream*  
Raspberry Pavlova, *vanilla cream, almond praline, raspberry puree*  
Passion Fruit Cheesecake, *passion fruit curd, mango salsa*



**STARTERS**

Cream of Tomato Soup, *rosemary infused focaccia*  
Hummus, *carrot & cucumber batons*  
Bread Soldiers, *garlic & cheese dip*

**MAINS**

Cumberland Sausage Wheel, *mash potato, buttered peas*  
Tomato & Courgette Pasta, *rocket salad, shaved parmesan*  
Peterhead Cod Goujons, *fries, buttered peas*  
Southern Fried Chicken, *fries, baked beans*  
Macaroni Cheese, *garlic bread*

**DESSERTS**

Chocolate Brownie, *chocolate sauce, ice cream*  
Sticky Toffee Pudding, *toffee sauce, Chantilly cream*  
Salcombe Dairy Ice Cream, *strawberry, chocolate, vanilla, chocolate wafer*



**CHILDREN'S MENU**

Your choice of 1 starter, 1 main and 1 dessert





## EVENING FOOD

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Our wedding package includes one of the following options for your evening guests to enjoy:

Pizza Paddles

Fish & Chip Cones

100% British Beef Burger

Pulled Pork Sliders

Grilled Cheese Sandwiches

Chips & Dip





**CHILLED**

Blushed Tomato Bruschetta, *basil, shaved parmesan, sour dough (vg)*  
Perry Court Farmed Radishes, *smoked carrot hummus (vg)*  
Ashmore Cheddar Tart, *drunken onion jam (v)*  
Goats Cheese Tart, *beetroot relish (v)*  
Severn & Wye Salmon Roulade, *dill cream cheese*  
Cobble Lane Cured Lomo, *Cantaloupe melon*

**HOT**

Caramel Glazed Pork Belly, *pickled vegetable salad*  
Peterhead Cod Goujons, *tartar sauce*  
Spiced Lamb Kofta, *cucumber & mint yoghurt*  
Cheese Croquette, *garlic mayonnaise (v)*  
Lemon & Thyme Chicken Skewer, *paprika mayonnaise*  
Merguez Sausages, *lime aioli*  
Courgette Frites, *curried soya mayonnaise (vg)*

**DESSERTS**

Apple & Berry Crumble, *vanilla custard*  
Fruit Scone, *strawberry jam, clotted cream*  
Salt Caramel Tart, *candied orange*  
Chocolate & Espresso Brownie, *raspberry gel*  
Lime Posset, *ginger crumb*  
Blueberry & Lime Tart, *coconut yoghurt (vg)*

Toast giant marshmallows on our firepit.  
\*Dietary and allergen alternatives available



**GRAZING TABLE**

We can offer alternative evening menu options including our Grill, Grazing Table, Spanish Paella and Creative Crepes.



We would like to offer you a Hen Do Brunch or Post Wedding Brunch for the bridal party, within our recently renovated restaurant.

**FRESHLY SQUEEZED JUICE**

*carrot, apple, orange, ginger, cranberry, cucumber, grapefruit*

**THE MOAT BASKET**

*selection of pastries, sourdough toast, Fourayes Farm fruit jam, North Downs honey*

**BREAKFAST**

**The Moat Proper Breakfast**

*Cumberland sausage, smoked bacon, confit tomato, black pudding, portobello mushroom, baked beans, fried egg*

**Eggs Benedict**

*maple glazed ham, breakfast muffin, poached hen egg, hollandaise sauce*

**Truffled Eggs**

*scrambled hen egg, truffle, crème fraîche, sourdough toast*

**Crushed Hass Avocado**

*confit tomatoes, mung beans, alfa, poached eggs, chilli salt*

**Severn & Why Smoked Salmon**

*scrambled hen eggs, sourdough toast, crème fraîche*

**UNLIMITED TEA & COFFEE**



**WEDDING CULINARY ADDITIONS  
BRUNCH**

Begin the celebration of a life time with a Pre – Wedding Bridal Dinner.



Alternatively the day before your Wedding enjoy a Three Course Bridal Dinner with your nearest and dearest for only £POA per person.

#### STARTERS

Heritage Beetroot Salad, *Rosary goats' cheese, candied pecans, dressed frizee (v)*  
Ham & Smoked Chicken Terrine, *toasted sourdough, pickled vegetables, mustard dressing*  
Severn & Wye Salmon, *avocado, dill creme fraiche, citrus dressing*  
Spiced Squash Soup, *lentils, coconut yoghurt (vg)*

#### MAINS

Fillet of Seabass, *cherry tomato & pancetta ragu, dressed rocket, Hasselback potato*  
Breast of Chicken, *pressed cabbage, garlic & chive creamed potatoes, smoked carrot puree, Thyme jus*  
Roasted Cauliflower, *spiced lentil dahl, kale, crispy cauliflower leaves (vg)*  
Aged Herefordshire Beef Sirloin, *triple cooked chips, slow roasted tomatoes, crispy shallot dressed water cress, Café de Paris butter (£7 supplement)*

#### DESSERTS

Sticky Toffee Pudding, *toffee sauce, Madagascan vanilla ice cream, caramelised banana*  
Coconut Panna Cotta, *macerated pineapple, spiced rum gel, mango sorbet (vg)*  
Chocolate Truffle Torte, *edible soil, scorched orange, burnt orange puree*  
Kentish Cheese Selection, *Canterbury cobbler, Rosary ash, Winterdale shaw, Kentish blue, Artisan crackers, celery, Pink Lady apple, quince jelly (£5 supplement)*



### WEDDING CULINARY ADDITIONS THREE COURSE BRIDAL DINNER

Continue the celebration of a life time with one of our Bridal Brunches or Pre-Wedding Bridal Dinners.





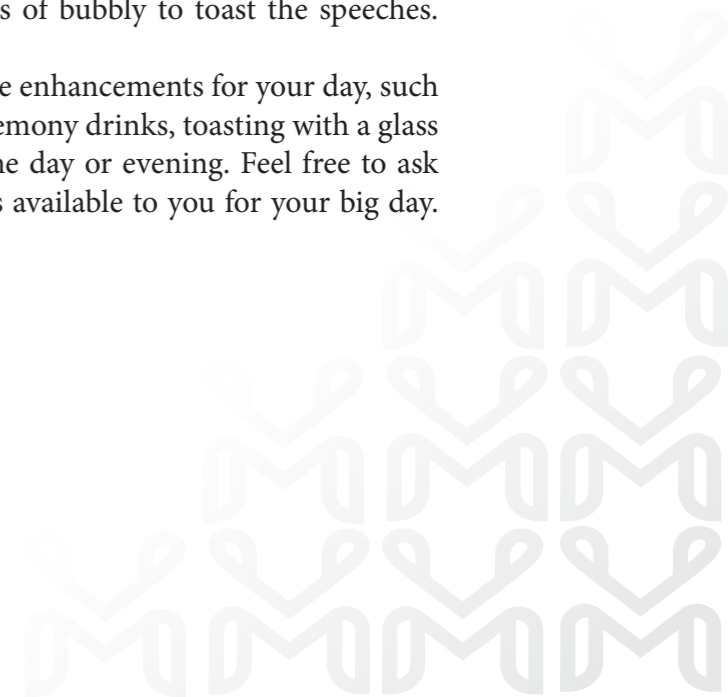
## **DRINKS**

### **IT'S WHAT WE DO...**

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Your celebrations begin following your ceremony with a glass of sparkling for you and your guests to sip alongside enjoying some delicious canapés. For your wedding breakfast, a selection of hand-picked wine will be available to your guests and each guest will receive half a bottle of wine each for the wedding breakfast. To finish, all your guests will receive a glass of bubbly to toast the speeches.

We are delighted to offer a variety of beverage enhancements for your day, such as adding on bottles of beer to your post-ceremony drinks, toasting with a glass of champagne or organising a bar tab for the day or evening. Feel free to ask us for more information about the upgrades available to you for your big day.





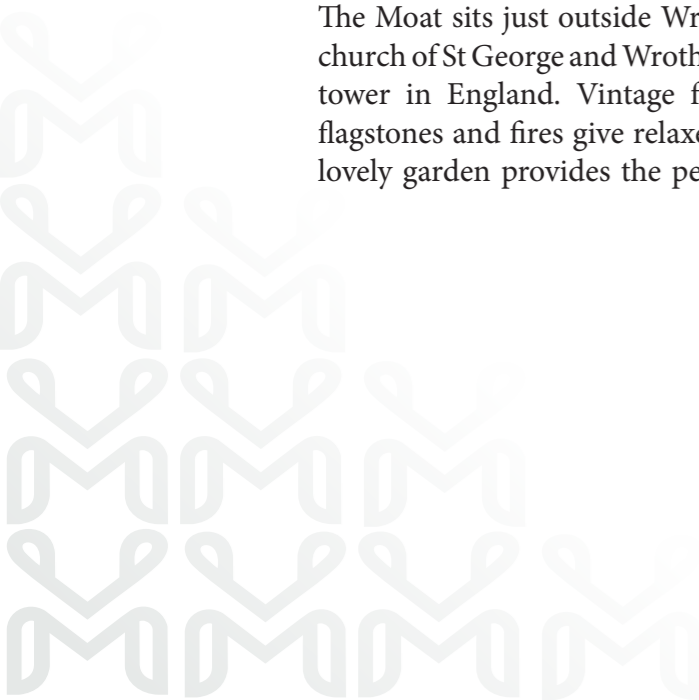


## OUR PACKAGES

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The Moat Barn & Tap Room; a unique 15th century barn, a wedding venue for couples seeking an architecturally pleasing former Truman house, with a refurbished Tap Room Bar and Landscaped Gardens.

The Moat sits just outside Wrotham, a village notable for its 13th century church of St George and Wrotham Beacon, site of the very first FM broadcast tower in England. Vintage furniture, pictures, blackboards and books, flagstones and fires give relaxed and comfortable surroundings, whilst the lovely garden provides the perfect backdrop for the perfect wedding day.





## WHAT'S INCLUDED

- Exclusive hire from 10am until midnight of our 15th century barn, modern bar, secret garden courtyard with private access and usage of our grounds, cocktail bar and modern outdoor pods for your drink's reception
- Licenced for Civil Ceremonies at 2pm\*
- Adjacent restaurant to allow for additional intimate pre wedding dinner and post wedding brunch\*
- Recommended local accommodation for your wedding night and guests\*
- Plentiful car parking facilities
- Beautiful views across the Kent countryside and photo opportunities
- Personal event management with optional Master of Ceremonies duties\*
- Privately run business with over 30 years experience within food, beverage and events
- Dining capacity for up to 80 guests within the 15th century barn
- Standing capacity for 200
- Chairs, tables, linen, cutlery, crockery and glassware
- Easel, Post Box, Cake stand and knife
- Al fresco dining and lounge area with BBQ facilities and fire pit and outdoor heating for your evening reception
- Staffed indoor modern bar facility
- DJ & Disco
- PA system for speeches and background music during ceremony and wedding breakfast

- Recommendations of trusted local suppliers for theming, floristry and entertainment
- Original 15th century open fireplace
- Newly renovated modern cloakrooms
- Package for 60 day guests/100 evening guests
- Package for 80 day guests/120 evening guests

Culinary: Optional canape reception, three course wedding breakfast, evening platters, optional culinary upgrades\*

Beverage: A glass of sparkling for your drink's reception, half a bottle wine per person for the wedding breakfast, a glass of sparkling for the toast, optional bar tab and beverage upgrades.

*\*additional charges apply*



## PRICING

### THE PROPOSAL

60 day guests | 100 evening guests

#### PRICES FOR 2024

Month	Mon - Thu	Fri - Sat
January - March	£5,720	£6,710
April - June	£6,380	£8,030
July - September	£8,030	£9,350
October - December	£6,380	£8,030

#### PRICES FOR 2025

Mon - Thu	Fri - Sat
£6,292	£7,380
£7,020	£8,850
£8,850	£10,285
£7,020	£8,850

### THE LARGER PROPOSAL

80 day guests | 120 evening guests

#### PRICES FOR 2024

Month	Mon - Thu	Fri - Sat
January - March	£7,150	£8,470
April - June	£8,030	£10,230
July - September	£10,230	£11,220
October - December	£8,030	£10,230

#### PRICES FOR 2025

Mon - Thu	Fri - Sat
£7,865	£9,320
£8,850	£11,250
£11,250	£12,350
£8,850	£11,250

\*all prices are exclusive of VAT and are based on weddings held in 2024 - 2025.  
Please ask your wedding coordinator for our 2026 pricing



## WHERE TO REST YOUR HEAD

When your celebrations have come to an end and you have waved goodbye to your friends and family, you can unwind and take your time leaving the venue. As newlyweds you stroll to your bridal suite within The Moat Bed & Breakfast. Your bridal party can either stay in our on-site accommodation or take a short five-minute cab ride to the many hotels, guesthouses and B&Bs. The Moat Bed & Breakfast comprises of six double rooms in total each with ensuite bathrooms. As an addition, should you choose to upgrade your continental in room breakfast, your guests can come together in the morning to have a freshly prepared brunch in our Restaurant. All six rooms can be reserved for £750.00 plus VAT, and the bridal suite is complimentary!

## OUR SUPPLIERS

We have a variety of trusted and experienced suppliers who we have worked with, which vary from florists and venue décor specialists to fantastic bands and other entertainment. Make use of our recommendations and you won't have to worry about a thing on your big day!

## HOW TO FIND US

The Moat  
London Road  
Wrotham  
Sevenoaks, Kent  
TN15 7RJ

### BY RAIL

We are a 4 minute drive from Borough Green and Wrotham train station.

### BY ROAD

The Moat is located just to the South East of the village of Wrotham on the A20, just off the M26.

### BY AIR

Gatwick is the closest airport to The Moat and is a 30 minute ride away.

Find us using 'what3words' at [jumpy.join.com](https://www.jumpy.join.com)



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[weddings@themoatwrotham.co.uk](mailto:weddings@themoatwrotham.co.uk)

[www.themoatwrotham.co.uk](http://www.themoatwrotham.co.uk)





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