

The Bosk

eat | relax | celebrate

Wedding's



Say I do

I N S T U N N I N G N O R T H U M B E R L A N D

We are delighted that you are considering The Bosk for your forthcoming wedding celebrations. We have created some packages to guide you in your planning which can be tailored to you, as a couple, to ensure you get the day of your dreams.





Nestled in the rolling hills

OF THE COUNTRYSIDE,
IN THE HEART OF BREAMISH VALLEY
AND THE FOOT OF THE CHEVIOT HILLS

The Bosk offers private, modern, spacious and rustic surroundings where you can eat, celebrate and relax with your friends and family.

The Bosk with hand scorched Larch cladding and full glass gable with views in to the beautiful Northumbrian countryside, sits within it own private garden. The Bosk is set alongside a large lake which is a short stroll with an abundance of nature, where you can capture some breath-taking newlywed photographs.

The Robin Package

What's Included:

- Private use of The Bosk from 10pm the evening before your wedding day to 10am the day after your wedding.
- Rustic handmade tables, cross-back wooden chairs and leather benches
- Cotton Napkins (limited colours)
- All interior furnishings (Crockery, Glass wear, Cutlery)
- Speaker system
- Mood LED lighting
- All leisure facilities for guests staying at The Bosk
- The Bosk garden and outdoor tables and chairs
- Car parking for up to 20 cars
- Wooden barrel for a cake stand
- Outdoor ceremony available
- Staff and in-house co-ordinator
- Complimentary menu and wine tasting

Food/Drinks:

- 3 Course sit down meal
- Evening Cold Buffet
- Welcome drink – 1 x glass of Prosecco per person
- Toast Drink – 1 x glass of Prosecco per person

Accommodation:

- All 3 rooms within The Bosk for 2 nights including breakfast (sleeping 6 people)



The Kestrel Package

What's Included:

- Private use of The Bosk from 10pm the evening before your wedding day to 10am the day after your wedding.
- Rustic handmade tables, cross-back wooden chairs and leather benches
- Cotton Napkins (limited colours)
- All interior furnishings (Crockery, Glass wear, Cutlery)
- Speaker system
- Mood LED lighting
- All leisure facilities for guests staying at The Bosk
- The Bosk garden and outdoor tables and chairs
- Car parking for up to 20 cars
- Wooden barrel for a cake stand
- Outdoor ceremony available
- Staff and in-house co-ordinator
- Complimentary menu and wine tasting

Food/Drinks:

- 3 Course sit down meal
- Evening Cold Buffet
- Welcome drink – 1 x glass of Prosecco per person
- Toast Drink – 1 x glass of Prosecco per person
- ½ Bottle of House Wine per person with your meal

Accommodation:

- All 3 rooms within The Bosk for 2 nights including breakfast (sleeping 6 people)
- 5 x 5* Holiday Cottages for either 3 nights (Friday to Monday) or 4 nights (Monday to Friday) sleeping 22 guests.

*Note: The cottages are purchased within the package but can be let privately through yourself to your guests for a per person price.



The Eagle Package

What's Included:

- Private use of The Bosk from 10pm the evening before your wedding day to 10am the day after your wedding.
- Rustic handmade tables, cross-back wooden chairs and leather benches
- Cotton Napkins (limited colours)
- All interior furnishings (Crockery, Glass wear, Cutlery)
- Speaker system
- Mood LED lighting
- All leisure facilities for guests staying at The Bosk
- The Bosk garden and outdoor tables and chairs
- Car parking for up to 20 cars
- Wooden barrel for a cake stand
- Outdoor ceremony available
- Staff and in-house co-ordinator
- Complimentary menu and wine tasting

Food/Drinks:

- 3 Course sit down meal
- Evening Cold Buffet
- Welcome drink – 1 x glass of Prosecco or cocktail per person
- Toast Drink – 1 x glass of Prosecco per person
- ½ Bottle of House Wine per person with your meal

Accommodation:

- All 3 rooms within The Bosk for 2 nights including breakfast (sleeping 6 people)
- 11 x 5* Holiday Cottages for either 3 nights (Friday to Monday) or 4 nights (Monday to Friday) sleeping 48 guests.

*Note: The cottages are purchased within the package but can be let privately through yourself to your guests for a per person price.

*Note: We have one other holiday cottage which sleeps 8 guests and 3 x Round houses sleeping 2 guests each, these are situated two miles from The Bosk and can be booked as an extra, please ask for a price.



The Owl Package

*Check in 3pm Tuesday, Wedding Wednesday, Check out 10am Thursday
(Minimum of 20 guests required)*

What's Included:

- 3 x B&B rooms for 2 nights including Breakfast
- Use of all our leisure facilities
- Bosk Hire 12pm to 12am Wednesday
- Linen, Crockery, Rustic handmade tables and Cross back chairs
- Ceremony – recommended between 3-5pm
- Guests arrive 30 mins before ceremony, (bar opens after ceremony)
- Food Served 1.5hours after ceremony
- Last orders at the bar 11.30pm
- Carriages 12am
- Food and Drink Upgrades available
- Additional accommodation available
- Staff and in-house co-ordinator

Food & Drink:

- Pizza Buffet with Leaf Salad or Street Food Buffet
- Welcome drinks – Prosecco or Bottled Larger for all guests

Accommodation:

- Bilberry (Bridal suite) – Super King size room with Bathroom
- Coltsfoot – Twin or Superking room with Shower room
- Cranesbill – Superking room with shower room



W E D D I N G M E N U S

C a n a p e s

Meat

Roast Beef, Horseradish Cream, Mini Yorkshire Pudding

Hedgeley Honey and Wholegrain Mustard Farmhouse Chipolatas (can be plain)

Mini Beef Slider, Melted Smoked Cuddy’s Cave Cheese (+2.00)

Haggis and/or Stornoway Black Pudding Bon Bons, Peppercorn Dipping Sauce

Asparagus Wrapped in Parma Ham, Lemon Mayonnaise

Sticky Hoisin and Plum Belly Pork Bites

Breaded Chicken Goujons, Garlic Aioli Dip

Buffalo Chicken Wings, Blue Cheese Dip

Duck and Port Parfait, Oat Cake

Fish

Craster Kipper Pate, Charcoal Cracker

Craster Smoked Salmon Bellinis, Dill Garnish

Mini Thai Style Cod Fish Cakes, Sweet Chilli Sauce

Tempura Salt and Chilli King Prawns, Aioli

Marie Rose Crayfish Cocktail Shots

Fresh Lindisfarne Oyster with Lemon and Shallot Vinegar (+3.00)

Vegetarian/Vegan

Cherry tomato and Red Onion Bruschetta, Homemade Pesto Dressing (V, Vg)

Cauliflower Rebozada (V, Vg)

Tzatziki Cucumber Slices (V, Vg)

Goats Cheese (V), Mozzarella (V) or Curried Red Pepper and Pea Arancini (Vg) (Choose 1)

Avocado and Diced Tomato Flatbreads (V, Vg)

Deep Fried Salted Padron Peppers (V, Vg)

Wild Mushroom and Cheddar Tartlets (V)

Truffle and Parmesan Roasted New Potatoes (V)

MAIN MENU (3 Courses)

Starter

Soup of choice with fresh baked roll

Seared Scallops, Stornoway black pudding bon bons, mint and pea puree

Pheasant and chestnut terrine, caramelised red onion chutney, garlic and rosemary sourdough

Breaded Cod and Smoked Salmon fishcake, lemon and parsley crème fraiche, chive and butter

Chicken liver parfait on crostini, roasted red pepper spread, olive tapenade

Baked Goats Cheese, pickled heritage beetroot, honey and thyme glaze, baked fig

Pressed Beef Brisket, horseradish pomme puree, asparagus wrapped in prosciutto ham

Curried Cauliflower and pea arancini with spiced tomato relish, rocket and parmesan salad

Mains

Roast striploin of beef, creamy mash, swede, roasties, parsnips, Yorkshire pudding and rich gravy with seasonal vegetables

Beef fillet, confit shallots, sauteed garlic and herb potatoes, green peppercorn sauce – (£5pp supplement)

Roasted lamb rump, topped with her crumb, honey roasted carrots, creamed cauliflower, mint and red current jus with creamy mash

Oven baked cod loin, avocado puree and chorizo, Crab croquettes casers

Duck breast with chicory, dauphinoise potatoes, red wine sauce, crispy cabbage

Chicken Supreme, wild mushroom and chestnut bisque, chive crème fraiche lyonnaise potatoes

Fillet of salmon, mussel broth, peas and beans, dill oil and charred tender stem broccoli

Stuffed Portabello mushrooms with spinach and feta cheese, black bean cous cous, marinara sauce

Butternut Squash, ricotta cannelloni, with sage butter sauce, crunchy mix leaf salmon

Lentil Dahl, fragrant saffron rice, garlic flatbread.

Desserts

Warm Dark chocolate brownie, with Doddington ice cream and white chocolate and vanilla sauce

Homemade sticky toffee pudding, butterscotch sauce and custard

Pistachio and raspberry Bakewell tart, summer berry compote, Chantilly cream

Cheesecake of choice, Doddingtons dairy vanilla ice cream

Deconstructed Lemon meringue pie, passionfruit sorbet and strawberry coulis

Coconut pannacotta, exotic fruit salad and mango sorbet

Spiced apple crumbles with cardamon custar

Melting ginger pudding with caramel custard

EXTRAS (OPTIONAL)

AMUSE-BOUCHE (Served either before Starter or between Starter and Main Course) +£4.50pp

Champagne Sorbet (V, Vg)

Tomato Gazpacho Shot (V, Vg)

Hot Drinks Table +£3.00pp

Decaf Tea/Coffee

Tea/Coffee

Dietary requirements can be catered for. Please ask your Wedding Planner for more details

CHOICE A - COLD BUFFET

(£15.00 per person)

Choose 1 Type of Buffet

Classic Buffet

Relection of Sandwiches (Ham, Wholegrain Mustard and Salad | Cheese, Rockett and Onion (V)
| Tuna, Spring Onion and Cucumber, Egg mayonnaise and Cress (V), Smoked Salmon and Cream Cheese (choice of 3),
1 x Quiche (Choose 1 – Smoked Pancetta and Darling Blue Cheese, Goats Cheese and Red Onion (V),
Doddington Cheese and Tomato (V)), 1 x Pie (Choose 1 - Cheese and Onion (V),
Mince and Onion, Chicken and Bacon, Corned Beef), Selection of salads (Choose 2 - Creamy Potato (V),
Tomato and Vegetable Pasta (V), Traditional Fresh Leaf (V,Vg), Spiced Mediterranean Vegetable Cous Cous (V,Vg)),
Fries, Homemade Slaw. (Extras = £4.00pp)

Antipasto Buffet

Continental meats, sliced artisan breads, olives, balsamic onions, salads, marinated artichokes,
tomato, rocket and garlic bruschetta, Mozzarella slices, New Potato Salad, Fresh Salad (+£4.00pp)

Ploughman’s Buffet

Selection of cheeses, Pork Pies, Homemade Scotch Eggs, Black Pudding Bon Bons, Pickled Onions,
Sliced Ham and Beef, Stotties, Homemade Slaw (+£4.00pp)

CHOICE B - PIZZA BUFFET

(£20.00 per person)

Choose 3 Pizzas
served with Seasoned Fries, Leaf Salad, Homemade Slaw

Margherita (V) | San Marzano Tomato Base and Mozzarella |

Double Pepperoni | San Marzano Tomato Base, Pepperoni Slices, Mozzarella |

Chicken and Sweetcorn | San Marzano Tomato Base, Shredded Chicken Breast, Sweetcorn, Mozzarella |

Hawaiian | San Marzano Tomato Base, Sliced Ham, Fresh Pineapple, Mozzarella |

Pizza Style Garlic Bread (V) | Choose from: Plain | Cheese |

Veggie Heaven (V, Vg) | Butternut Squash Base, Fresh Spinach, Olives, Charred Cauliflower,
Picante Peppers, Sun-blushed Tomato Dressing |

Mushroom Special (V) | San Marzano Tomato Base, Diced Mushrooms, Garlic Butter, Truffle Oil, Mozzarella |

Stornoway Sizzle | San Marzano Tomato Base, Stornoway Black Pudding, Chorizo, Red Peppers,
N’duja Sausage, Parmesan and Mozzarella |

Caribbean Kick | San Marzano Tomato Base, Chorizo, Piri Piri Chicken, Fresh Pineapple, Fresh Spinach,
Mozzarella, Piri Piri Hot Sauce Drizzle |

Italian | San Marzano Tomato Base, Prosciutto Ham, Bolognese, Red Onion, Parmesan,
Mozzarella, Fresh Rocket |

Pizza Carpino | San Marzano Tomato Base, Goats Cheese, Red Onion, Fresh Rocket, Mozzarella |

Bosk Meat Feast | San Marzano Tomato Base, Pepperoni, Chorizo, Piri Piri Chicken, Bolognese,
Ham, Black Pudding, Mozzarella |

CHOICE C - STREET FOOD

(£20.00 per person)

Mains (Extra Choice +£7.50pp)

Mini Fish and Chip Cones | Battered Fish Goujons, Seasoned Fries, Tartare Sauce

Mini Sliders | Seasoned Fries. (Choose 1 From: Steak Beef and Melted Cheese, BBQ Breaded Chicken,
Halloumi and Tomato Chutney V)

Piri Piri Chicken Skewers | Roasted Onion and Peppers, Piri Piri Hot Sauce, Flatbreads

BBQ Pulled Pork | Brioche Roll, Apple Sauce, Roast Potatoes

Spicy Buffalo Chicken Wings and Drumsticks | Garlic Aioli, Seasoned Fries

Sticky Plum and Hoisin Pork Ribs | Flatbreads

Mixed Vegetable Spring Rolls (V) | Mini Prawn Crackers or Sesame Toast, Sweet and Sour Dipping Sauce

Mac and Cheese Fries (V) | Macaroni Pasta, Homemade Cheese Sauce, Smoked Bacon (optional), Seasoned Fries

Greek Lamb and Mint Gyros | Pitta Bread, Ground Lamb Mince, Tzatziki, Salad, Sweet Potato Fries

Deep Fried Chilli and Garlic Tofu | Mediterranean Vegetable Cous Cous, Spiced Tomato Relish (V, Vg)

Sweet Potato and Coconut Dhal | Flatbreads, Fresh Leaf Salad (V, Vg)

Spiced Chicken Goujons | Seasoned Fries, Bacon Aioli

Duck and Hoisin Bao Buns | Fresh Salad

Bacon or Sausage Buttie | Hash Browns, Red or Brown Sauce

Sides (Extra Side +£3.50pp)

Halloumi Fries | Sweet Chilli Dip (V)

Chargrilled Corn on the Cob | Garlic and Chilli Oil (V, Vg)

Panzanella Salad (Anchovies optional) (V, Vg)

Homemade Slaw (V)

5 Bean Salad (V)

Dressed Lettuce Wedge (V, Vg)

Sweet Potato Fries, Garlic Aioli (V)

Flatbreads (V)

Roast Potatoes (V)

Hash Browns (V)



Accommodation

The Bosk B&B Rooms:

Bilberry – Bridal Suite – Included in Venue Hire

Coltsfoot – Sleeps 2 - Twin or Super king Bed

Cranesbill – Sleeps 2 Super king bed

5* Luxury Cottages:

Comby Hills – Sleeps 4

Craggy – Sleeps 4

Kilnfield – Sleeps 4

Outer Moss – Sleeps 6

Heron Hill – Sleeps 4

Souterpot – Sleeps 6

Coally law – Sleeps 4

Castle Close – Sleeps 2

Night Fold – Sleeps 4

Heathery – Sleeps 6

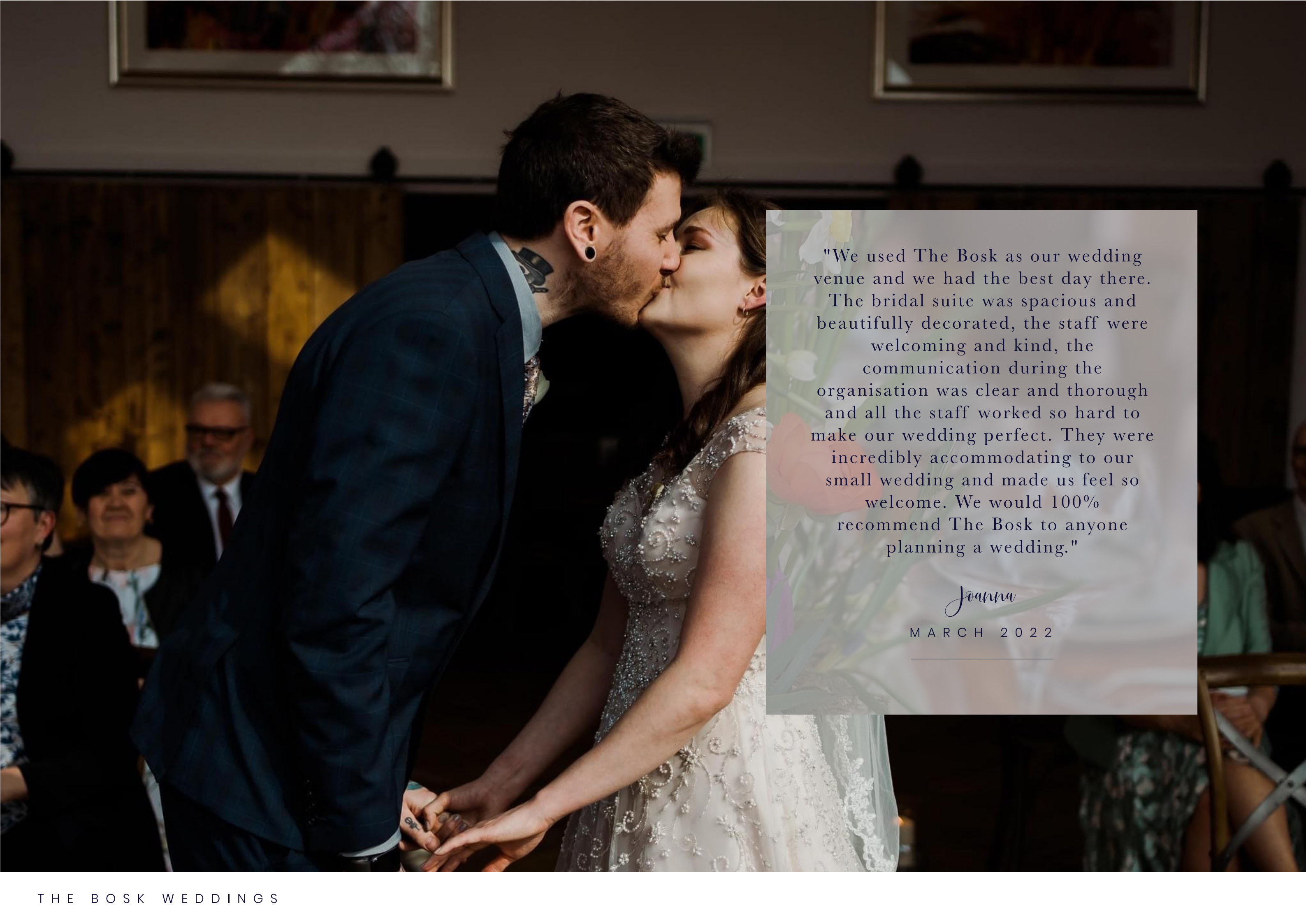
Cheviot – Sleeps 4 (4* and allows dogs)

Please Check availability and available check in day

"We had our wedding at The Bosk and cannot recommend it enough! The venue is in a beautiful setting in Northumberland and the food, drinks and service were outstanding. We had the most special day and The Bosk was a huge part of it - an absolute hidden gem!"

Charlie and Natalie
NOVEMBER 2020





"We used The Bosk as our wedding venue and we had the best day there. The bridal suite was spacious and beautifully decorated, the staff were welcoming and kind, the communication during the organisation was clear and thorough and all the staff worked so hard to make our wedding perfect. They were incredibly accommodating to our small wedding and made us feel so welcome. We would 100% recommend The Bosk to anyone planning a wedding."

Joanna

MARCH 2022



"I cannot thank you enough for the time, effort and patience through the whole planning process and the day of our wedding. The staff were always extremely attentive, professional and very helpful. The Bosk team were incredible in helping us create our perfect day bespoke to us from start to finish - far exceeding all of our expectations. I won't hesitate to recommend The Bosk and we are so glad to have chosen our wedding with you. It was 5 star and we couldn't have wished for a more amazing day!"

Heidi and Matt
JUNE 2020

B O S K

Trusted Suppliers

Hair and Make up

Bex Boutique (Hair) Alnwick 01665603673 | Facebook: Bex Hair & Beauty Boutique | Instagram: @bexhairandbeautyboutique_

Beau Monde (Hair and makeup) Belford 01668 212250 | Facebook: Beau Monde | Instagram: @beaumonde_salonspa

Zoe Philippa (Hair and Makeup) 07958366700 | Instagram: @zoephilippa.bridal.mua

Brides by Kayleigh (Makeup) Instagram: @brides_by_kayleigh

Make up by Niamh (Makeup) Mobile 07444285364 | Insta: @makeupbyniamhewilk

Photographer/Videographer

Rosie Davidson (Photographer) www.rosiedavison.com email enquiries only

Beth Kennett (Videographer) Instagram: @bkweddingfilms | www.bkweddingfilms.co.uk

Karl Kennedy (Photographer) Instagram: @kennedy.iimages

Tell A Story Weddings (Photographer and Videographer) Insta: @tellastoryweddings | www.tellastoryweddings.com

Keith Hamblin (Photographer) 07768967814 | www.kdh-photography.webnote.co.uk

Hope Visual Productions (Photographer and Videographer) | 07851125009 | www.hopevisualproductions.com | Instagram: @hope_visual_productions



Miscellaneous

Endless Celebrations (Signs, Personalised stationary and clothing) | Insta: @endlesscelebrations

Isla Blooms (Decorators) | Instagram: @islablooms

Northumbria Wedding Cars | Instagram: @northumbriaweddingcars

Blossom Bee (Florist) | Instagram: @the.blossom.bee

Wisteria Avenue (Florist/Event dressing/item hire) | Instagram: @wisteriaavenueflowers

Candy Floss Events (Candyfloss/Popcorn stand) | Instagram: @candy_floss_events

Balloonfestoon (Balloons) | Instagram: @festoon123

It's All About You by GCG (Even dresser, Decoration Hire, Balloon Artist, Artificial Flower Arrangements) | Instagram: @itsallaboutyouby

Northern Sky Flowers (Dried Flowers and Florist), Newcastle | 07988602360

EB Bridal (Wedding Dresses and Accessories), Alnwick | Instagram: @eb_bridal | www.ebbridal.co.uk

Bridal Wish (Bridal Dresses and Accessories), Newcastle | Instagram: @bridalwishblagdon | info@bridalwish.co.uk

Bridal Reloved Morpeth (Bridal Wear and Accessories), Morpeth | Instagram: @bridalrelovedmorpeth | 07487548438

Hotspur 1364 (Men's Suits and Wedding Attire), Alnwick | Instagram: hotspur_1364 | lisa@hotspur1364.co.uk

Booth 66 (Photobooth Hire), Alnwick | 07725998307 | Facebook: Booth-66

Love Fiona Rose (florist), Amble | Instagram: @lovefionarose | www.lovefionarose.co.uk

Dan Glass (DJ), Newcastle | www.mr-soundman.co.uk | dan@mr-soundman.co.uk



For more information or to enquire about date availability, please use the contact details below:

Email: boskreservations@breamishvalley.co.uk

Telephone: 01665 660129 (during our opening times)

Photography: Hope Visual Productions, Karl Kennedy, Fiona Saxton, Rosie Davidson, Tell A Story Weddings, The Bosk, Breamish Valley Cottages