
The
Bosk
eat | relax | celebrate
Wedding's

Say I do

IN STUNNING NORTHUMBERLAND

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.

About Us

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 Northumberland countryside, sits within it own private garden. The Bosk is set alongside a large lake which is short stroll with an abundance of nature, where you can capture some breath-taking newlywed photographs.

WHAT WE OFFER

What's included for each wedding:

Bosk Hire 10pm evening before to 10am following day
3 x B&B rooms for 2 nights (Sleeping 6 guests plus breakfast both mornings)
Leisure facilities for all staying guests
Rustic Handmade tables and cross back chairs
All interior furnishings including crockery, cutlery and glass wear
Table Runner and Napkins (Limited colours)
Easel for your table plan or welcome signs
Speaker system
Mood LED lighting
The Bosk Garden with outdoor tables and chairs
Car parking for 20 cars, more when guests are in cottages
Wooden barrel for cake
Outdoor ceremonies
Licensed Venue + Outdoors
Inhouse coordinator and Staff
Complimentary Menu and Wine tasting
Lakeside for photos
Maximum seating capacity 65 guests
Evening guests maximum 100 guests in total

Food & Drinks Options:

Canapes
3 Course Meal
Evening Food
Welcome drinks
Toast Drinks
Table Wine

Accommodation & Facilities:

3 x B&B rooms sleeping 6 guests within the wedding venue
11 x Luxury Self Catering Holiday Cottages sleeping 48 guests (1 x dog friendly)
Spa & Leisure use for staying guests
Indoor games room
Tennis court
Adventure playground
Trampoline
Games field
Observatory for our dark skies

Please enquire for prices and availability

DRINKS ADD ONS

WELCOME & TOAST

Lunetta Prosecco, Italy
Bottled beers
Cocktails

WINE FOR THE TABLE

WHITE

Chenin Blanc, South Africa
Sauvignon Blanc Roller, France
Pinto Grigio, Italy

RED

Garnacha, Spain
Merlot, France
Nieto Malbec, Argentina

PINK

Grenache Cinsault, France

We have a full wine and drinks list where wine can be upgraded within any package.

WEDDING MENUS

CANAPES

MEAT

Mini Yorkshire Pudding, Roast Beef, Horseradish cream

Honey and wholegrain mustard chipolata sausages

Sticky Hoisin and plum belly pork bites

Chicken liver parfait on oat cake, red onion marmalade

FISH

Craster Kipper pate, Oat cake

Smoked Salmon bellini, chive cream cheese

Marie Rose prawn cocktail lettuce cup

Tempura prawns, drizzled sweet chilli sauce

Oysters - supplement

VEGETARIAN

Wild mushroom and cheddar tartlets

Smashed avocado flatbreads

Red onion and cherry tomato bruschetta, pesto dressing

Three canapes per person

Charcuterie Cup - supplement

MAIN MENU

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 sour dough

Breaded Cod and Smoked Salmon fish cake, 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 strip loin 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 creme 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

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

Lentil Dahl, fragrant saffron rice, garlic Oat bread.

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, passion fruit sorbet and strawberry coulis

Coconut pannacotta, exotic fruit salad and mango sorbet

Spiced apple crumbles with cardamom custard

Melting ginger pudding with caramel custard

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

WEDDING EVENING FOOD

WOOD FIRED PIZZAS

Margherita (V) | San Marzano Tomato base and Mozzarella

Double Pepperoni | San Marzano Tomato base, Pepperoni, Mozzarella

Veggie Heaven (V, VG) | Butter nut Squash base, Spinach, Olives, Charred Cauliflower, Roast Red Peppers

The Italian | San Marzano Tomato base, Parma Ham, Roast Red Onion & Bolognese, finished with Rocket and Parmesan

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

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

Garlic Bread Pizza Style (V) | plain or cheese

STREET FOOD

Mini Fish and Chips | Battered Fish Goujons, Tartare Sauce, Seasoned Fries

Mini Sliders | Cheeseburger or Halloumi, tomato chutney Seasoned Fries

BBQ Pulled Pork Buns | Brioche Roll, Apple sauce, Seasoned Fries

Mac and Cheese | Macaroni, Homemade Cheese Sauce, Smoked Bacon Bits (optional)

Duck and Hoisin Bao Buns | Spring Onion & Cucumber

Bacon or Sausage Buns | Floured Bap, Hash Browns

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

Kilnsfield - 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

Bosk

Trusted Suppliers

Hair & Make Up

Hair by CM x | hair_by_cm_x

Bex Hair & Beauty Boutique | bexhairbeautyboutique_

All that Glitters MUA | all_that_glitters_mua

Photographer

Jay Whittaker | jaywhittaker_photographer

Danny Birrell | danny.birrell

Laura Eddolls Photo | lauraeddollsphoto

Stephen Beecroft | stephenbeecroft

Eye of the Tyne | eyeofthetyne

Rosie Davison | rosiedavisonphotogrpahy

Videographer

BK Wedding Films | bkweddingfilms

Abigail Grace Videography | abigailgracevideography

Content Creator

Dreamy Day Socials | dreamydaysocials

Florist

The Blossom Bee | the.blossombee

Jasmine & Pear Flowers | jasmineandpearflowers

DJ

DJ Steven Maddison | stevenmaddisondj

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