



*Wedding
Brochure*

THE VENUE

Our tea house is set within an acre of impressive subtropical gardens and is a stunning wedding venue for your special day.

The Venue caters for all weather conditions, with inside or outside options available. Our venue is suitable for up to 65 guests inside and 80 outside in the garden.

The gardens include a marquee, a licensed wedding pergola amidst natural ponds, walkways and outdoor food stations hidden in magical spots.

We are also licensed to play music inside the venue and we have access to a wonderful school hall, adjacent to us, which can host an additional 100 guests.

Our creative team have designed wedding menus with produce sourced from local suppliers and farmers within a 20-mile radius of our location. We are delighted to offer fixed price packages, with no hidden extras, allowing you to plan and budget your wedding without the fear of any financial surprises.

The stunning location and peaceful gardens within the picturesque Dorset countryside, offers a unique and versatile blank canvas for your wedding theme and wedding photography. We have the facility to offer buffets, hog roasts, high teas, stonebaked pizza, three course menus and traditional garden picnics.



The Upwey Wishing Well is located close to the 13th century St Nicholas Church, which makes for a beautiful church ceremony or you can hold your civil ceremony in our stunning gardens.

The breath-taking backdrops at The Upwey Wishing Well will make your wedding day and photography truly memorable!

Our dedicated team are passionate in helping plan your perfect wedding celebration with us. Our aim is to make your special day as magical as possible. If you have any questions or would like to speak with our wedding coordinator contact Jacci Pestana on 01305 814470.

Alternatively, email your enquiry to weddings@upweywishingwell.co.uk



OUR WEDDING PACKAGES

ARRIVAL
DRINK

CANAPES

SIGNATURE
HIGH TEA

ALFRESCO
HOG ROAST

THREE
COURSE MEAL

TOAST
PUDDING
&
CAKE

STONE BAKED
PIZZAS

FULLY
LICENSED BAR



CANAPES SELECTION

choose three

£10PP

Lamb Kofta skewer

Minted mini lamb kofta skewer, cucumber and mint dipping sauce

Smoked mackerel

Smoked mackerel pate, beetroot and horseradish slaw

Smoked salmon blini

Scottish smoked salmon crème fraîche blini topped with caviar and dill

Cauliflower & onion pakora

Spiced onion and cauliflower pakora, mango chutney and Cucumber raita

Chicken satay skewer

chicken skewer served with a spiced satay sauce

Mini beef Yorkshire

Rare roast beef in a mini yorkshire pudding with horseradish Crème fraîche

Tempura prawn

King prawn tempura with a thai sweet chilli sauce

Spiced Carrot & almond fritter

with a mango chutney and fresh coriander



SIGNATURE VINTAGE HIGH TEA

served on vintage high tea stands
or as buffet

- A dedicated wedding planner
- A choice of colour scheme to match your wedding decor
- Private bar with choices of beer, cider, wine & spirits
- Personalised display table for wedding gifts
- Personalised cake table
- Arrival drink - A choice of prosecco, Pimms cocktail or elderflower gin garden cocktail

ARRIVAL DRINK

- A choice of prosecco, Pimms cocktail or elderflower gin garden spritz cocktail

SAVOURY choose four

- Hand rolled apple, fennel & sage sausage rolls
- Homemade half free range scotch egg with chilli jam
- Mediterranean vegetable and feta mini quiche
- Cheese beignets
- Welsh rarebit scones
- Scottish smoked salmon crème fraîche bilini topped with caviar and dill
- Goats cheese whip Crostini topped with beetroot relish

SANDWICH SELECTION choose three

- Roasted chicken and tarragon mayonnaise
- Sirloin of beef & horseradish
- Roasted sun blush tomato, buffalo mozzarella & pesto
- Smoked salmon, lemon & chive cream cheese
- Prawn marie rose
- Honey roast ham & musard mayo
- Avocado, hummus & beetroot
- Egg mayo with cress
- Mature cheddar & red onion jam

MINI CAKE SELECTION choose two

- Lemon drizzle
- Victoria sponge
- Chocolate
- Coffee & walnut
- Carrot & cream cheese
- Red velvet cake
- Biscoff caramel cake
- Meringue nest with fresh berries
- Chocolate dipped strawberries (served on all)

-Maybe you have a family favourite you would like?

SCONES, TEA & COFFEE

All high teas are served with our traditional homemade fruit scones, Dorset clotted cream & local strawberry jam. Choice of tea or coffee

£43.50PP



ALFRESCO HOG ROAST PACKAGE

-MINIMUM 60 PEOPLE- DAY/ EVENING

- A dedicated wedding planner
- A choice of colour scheme to match your wedding decor
- Private bar-with choices of beer, cider, wine & spirits
- Personalised display table for wedding gifts
- Personalised cake table

ARRIVAL DRINK

- A choice of prosecco, Pimms cocktail or elderflower gin garden spritz cocktail

LOCAL HOG ROAST

- Our pigs are sourced locally from a lovely family farm over in blandford. Hogs are served with moist meat, delicious crackling, homemade bramley apple sauce and sage and onion stuffing and brioche buns
- Minimum 60 people

SALAD SELECTION choose three

- American style slaw with walnuts, chopped parsley sesame seeds & raisins
- Homemade potato salad with Wishing Well grown chives & toasted sunflower seeds
- Penne pesto salad with kalamata black olives, sun-dried tomatoes & fresh basil
- Roasted vegetable, feta cheese & couscous salad
- Classic baby gem Ceasar salad- parmesan, anchovies and croutons

PUDDINGS

- Double chocolate brownie stack served with vanilla ice cream & summer berry compote
- Wishing Well pavlova with summer berries, fresh mint & chantilly cream
- Baked Vanilla cheesecake served with black currants & clotted cream or ice cream
- Cherry & almond bakewell served with vanilla ice cream
- Sticky toffee puddings, butterscotch sauce, vanilla ice cream
- More Options available

£35.95PP



THREE COURSE MENU £85PP

- A dedicated wedding planner
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- Personalised display table for wedding gifts
- Personalised cake table

ARRIVAL DRINK

- A choice of prosecco, Pimms cocktail or elderflower gin garden spritz cocktail

STARTERS choose three

Buckwheat Blini with Salmon Gravadlax

Buckwheat blini topped with salmon gravadlax, horseradish cream cheese, dill dressing, charred lemon and frisée.

Pork Scrumptet

Crispy pork scrumpet with piccalilli purée, pickled cucumber, charred shallot and cauliflower.

Truffled Mushroom Parfait

Mushroom parfait bruschetta with king oyster mushroom, toasted chestnut, Truffle oil and crispy sage.

Baked Camembert

Mini baked camembert infused with confit garlic and fresh rosemary, topped with a cranberry and nut crumble- served with warm sourdough

Savoury Carrot and Almond Cakes v+

Homemade savoury cakes bursting with carrot and almond goodness, paired with creamy avocado, crisp cucumber, and a tantalizing tamari reduction.

MAINS choose three

Sirloin of Beef

Sirloin of beef, dauphinoise potato, creamed shredded sprouts, parsnip purée, roasted carrot and parsnip and horseradish cream.

Braised Beef Brisket in Ale

Braised beef brisket in ale, caramelised onion purée, mustard mash potato, curly kale and roasted red onion.

Shallot & Thyme Tarte Tatin v

shallot tarte tatin, roasted heritage beetroot, beetroot gel and rainbow chard.

Baked Sea Bream

Baked sea bream, salsa verde, salty fingers, potato terrine, wilted spinach and green beans.

Roast Blandford Porchetta

Whole grain mash, apple cider sauce, roast carrot, buttered kale, crispy leeks and crackling

Chicken Balottine

Chicken breast stuffed with a wild mushroom and spinach mousseline wrapped in parma ham - served with dauphinoise potatoes, green beans and chicken sauce

Mushroom parcel v+

A warm puff pastry tart filled with locally foraged wild mushrooms and baby spinach cooked in a white wine, garlic and tarragon cream sauce. Served with herb buttered carrots, tenderstem broccoli and topped with rocket, finished with white truffle oil

PUDDINGS choose three

Salted Caramel tart

served with caramel ice cream and honeycomb

Sticky Toffee Pudding

Sticky toffee pudding, vanilla bean ice cream, honeycomb

Lemon Posset

Zingy lemon posset, with a berry compote, fresh chantilly and a homemade shortbread

Black forrest twist

Homemade chocolate brownie, kirsch chantilly, cherry compote, chocolate soil and maraschino cherries

Cheeseboard

Three local cheeses, crackers, fruit and chutney



PRICES & ADD ONS

VENUE HIRE

		Part Hire	Exclusive Hire
Peak	(May-Sept)	2000	3000
Off Peak	(Oct-Apr)	1250	2000

ADDITIONAL CHARGES

Ceremony under our wedding pergola	£350.00
Linen & place setting fee	£4.50pp
School Hall Hire	£350.00
Vintage Cocktail Van with Mixologist	£300.00(plus drinks)
Evening Stonebaked pizzas	£15pp

RECOMENDED SUPPLIERS

Celebrant

|Wildflowers ceremonies - 07922591684
|Dorset registration service - 01305225153

Flowers

|Floral couture by Jay - 01305773940
|Denise Jones floral design - 07970460855
|Fiona Penny at sunflowers- 01305761663

Cars

|Pefect day wedding service - 01305789166

Cakes

|Cakes by Dot - 07796126763
|Blossom dream cakes - 07554709463

Balloons

| Baloon occasions-01305822390

Photography

| Lotus photography -07840503333
| Perfect photography - 07500112276

Wedding dresser

|White willow weddings - 07925867677

Weddings Accessories

|Taddle farm tents - 07834 289747
|Winterbourne hire/styling - 01305 889656



