

WHITE HORSE WEDDINGS

A W A R D W I N N I N G W E D D I N G S



"The happiest day of my life..."

"...outstanding wedding coordination..."

"...amazing wedding venue..."

"The perfect location for a country wedding..."

"...best wedding they have ever been to."

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White Horse Inn, Abbots Causeway, Mark, Somerset, UK, TA9 4LT

WHITE HORSE WEDDINGS

A B O U T U S

Nestled in the picturesque heart of rural Somerset, we are a family-run business with a venue that stands out for its unique charm and flexibility.

Our pride and joy? Undoubtedly our expansive gardens, meticulously cared for with love and dedication.

There really are no better pub gardens around on a hot sunny day!

We offer an exclusive venue for your day and specialise in crafting tailor-made, bespoke weddings that reflect you and your partners individual style and dreams.

Every detail is customisable, ensuring that your special day is nothing short of perfect.

Step into a relaxed atmosphere where stress is simply not on the menu.

With decades of combined expertise in fine dining, hospitality, weddings and event management, the four family members that make-up the management team, bring a wealth of experience to the table—126 years' worth, to be exact!

Let us handle the logistics while you savour every moment. From start to finish, we will orchestrate your event seamlessly ensuring that your wedding day unfolds like clockwork.

Entrust us with your vision and we'll ensure it's brought to life!



WHITE HORSE WEDDINGS

O F F E R I N G S

Exclusive Venue Hire

Enjoy the entire pub and grounds for your special day, ensuring privacy and a dedicated space for your celebration.

Expert Staff

Our highly trained staff will be at your service, taking care of every detail to make your day unforgettable. We've over 126 years of experience between our management team - you're in safe hands!

Bar Options

Choose between a paying bar or setting up a tab to have a "paid" bar for your guests.

Experienced Management in Weddings & Events

Benefit from our team's extensive experience in wedding and event planning, ensuring a seamless and memorable occasion.

Flexible Venue

Our venue is adaptable to your needs, allowing you to personalise your event and create the atmosphere you desire.

Tailored Bespoke Event

Your wedding is unique, and we'll work with you to create a personalised event that reflects your personal style and preferences.

Half Day or Full Day Hire

Choose the timing that suits your celebration, whether you prefer a half-day (Morning to 5pm, or 3pm - late evening) or a full-day hire (Morning - late evening), to accommodate your plans.

Wedding Licence

Decide whether you want to include a wedding ceremony as part of your event giving you the flexibility to design your day as you envision. Our wedding license covers indoor (capacity: 60 standing or 50 seated) and outdoors (capacity: 100 standing or seated).

Celebrant Wedding

Already legally married and needing a ceremonial wedding ceremony? Our fabulous celebrant Amy Adam, will personalise a tailor-made ceremony bespoke to you as a couple and your journey. This is also a great option if you want a bespoke personalised ceremony, something that you will not get with your standard registrar.

Dining

We've many dining options, from your traditional Roast lunch to buffets, BBQ buffets & home cooked great pub food. With different options for Wedding Breakfast & evening catering, we can cater for all your requirements.

Indoor Capacity Flexibility

A variety of different setups to accommodate your guests. For more intimate weddings we can have one large rectangle table of up to 24 guests. For larger weddings, guests can be split on to separate tables which allows us to accommodate 90 seated with table filling the entirety of the pub across three semi-separate linked rooms.

Outdoor Capacity Flexibility

We have great options with our outdoor space, talk to us directly about our outside options for larger events.

Marquees

We highly recommend a marquee, canopy or awning for the ceremony in case of bad weather. For ceremonies of more than 60 guests, you will be required to install a marquee cover. We require marquee hire for all weddings with outdoor dining.

B E V E R A G E S

DRINKS FOR ARRIVAL AND TOASTING

PROSECCO OR PIMMS

£8 per glass

Choose to offer one or both drinks to your guests on arrival

CHAMPAGNE AND SPARKLING

£8 - £80 per glass

Not a Prosecco fan? Ask to see our list of speciality wines featuring a wide range of champagnes, sparkling French & Spanish wines as well as other options for arrival drinks such as steel tubs of bottled beer or custom cocktails

NON - ALCOHOLIC

£3.5 per glass

One choice of: Sparkling grape, sparkling elderflower, still orange or still apple to offer to your sober guests and children

KILNER JAR BATCH COCKTAILS

8 litres of expertly crafted cocktails.

Each drink individual poured, prepared and garnished in premium glassware

£10 per head

SINGAPORE SLING

Tanqueray London Dry Gin, cherry brandy, Cointreau, Bénédictine D.O.M., grenadine, fresh lime juice, fresh pineapple juice. Over ice and garnished with a pineapple wedge & Maraschino cherry.

RUM PUNCH

Bacardi Carta Oro rum, grenadine, fresh lime juice, fresh orange juice, gomme, Angostura bitters & nutmeg. Over ice and garnished with an orange slice & Maraschino cherry.

SEA BREEZE

Vodka, fresh cranberry juice, fresh grapefruit juice.
Over ice and garnish with maraschino cherry and lime.

WHITE SANGRIA

Spanish white wine, Somerset Kingston apple brandy & agave.
Over ice and garnished with peach, orange, apple & strawberry.

ROSÉ SANGRIA

Spanish rosé wine, Cointreau, freshly squeezed orange juice & agave.
Over ice and garnished with peach, cherries, strawberries, orange & mint.

RED SANGRIA

Spanish red wine, Cognac & freshly squeezed orange juice.
Over ice and garnished with orange, apple, lemon & raspberry.

B E V E R A G E S

ARRIVAL & TOASTING DRINKS

	125ml	175ml
DI MARIA PROSECCO DOC Delicately sparkling with aromas of orange blossom and fresh green apple. Light-bodied and refreshing, perfect as an aperitif.	£6	£8.5
BOUVET LADUBAY CRÉMANT DE LOIRE BRUT Creamy and fresh with floral notes, featuring flavors of raspberry and peach.	£8	£11
LACRIMA CAVA Bright and crisp with notes of citrus and green apple.	£6.5	£9.5
MOWBARTON SOMERSET SPARKLING WINE Pale gold color with fine, sustained mousse. Achieves an attractive balance of soft, cooked apple/tarte tatin flavors with a fresh, slightly grassy character.	£9	£12.5
GUSBOURNE ENGLISH SPARKLING WINE Bright gold in color with red fruit aromas of cherry and strawberry, developing into fresh pastry notes with a touch of cinnamon and spice. The palate is clean and fresh with soft stone fruit and a long, refreshing finish.	£13	£18
RUINART BLANC DE BLANCS Brilliant pale yellow with hints of green. Intense aromas of fresh fruit—ripe lemon, juicy pear, and peach. Floral notes with hints of ginger and pink peppercorns. The palate is silky and vibrant with ripe pear, lemon zest, and stone fruits, balanced by a creamy texture and refreshing acidity.	£25	£35
DOM PÉRIGNON Elegant and complex with notes of almond, powdered cocoa, white fruit, and hints of dried flowers. The palate is structured with a balance of richness and freshness, leading to a long, silky finish.	£46	£65
CRISTAL Fresh and refined with notes of citrus, white flowers, and stone fruits. The palate is precise and elegant with a creamy texture and a long, mineral finish.	£68	£95
PIMM'S NO.1 CUP A British summer classic with a blend of gin, herbal botanicals, and citrus. Traditionally served with lemonade and garnished with fresh fruit and mint.		£8
NON - ALCOHOLIC One choice of: Sparkling grape, sparkling elderflower, still orange or still apple to offer to your sober guests and children	£3.5 per glass	

B E V E R A G E S

MADE-TO-ORDER COCKTAILS

You can select to feature a few cocktails on the bar menu.

These cocktails we are able to make-to-order and if you are having a paying bar, these cocktails can be charged to the guests.

OLD FASHIONED

Bulleit Bourbon, sugar, Angostura bitters, soda water, ice, an orange twist & a maraschino cherry.

NEGRONI

Tanqueray London Dry gin, Campari, Martini Sweet Rosso vermouth, ice & an orange twist.

PIMMS

Pimms, lemonade, ice, strawberry, orange, cucumber & mint.

ESPRESSO MARTINI

Double espresso, Stoli vodka, Tia Maria & Kahlúa.

FRENCH MARTINI

Stoli Vodka, Chambord, pineapple juice & a raspberry.

SEA BREEZE

Stoli Vodka, fresh cranberry juice, fresh grapefruit juice, ice, a maraschino cherry & a lime twist.

GINGER MULE

Stoli Vodka, ginger beer, fresh lime juice, Angostura bitters, ice & fresh mint sprig.

MOJITO

Bacardi Carta Blanca white rum, fresh lime juice, gomme, ice & fresh mint sprig.

BRAMBLE

Bombay Sapphire gin, Crème de Mure, fresh lemon juice, gomme, ice & blackberries.

BLOODY MARY

Stoli Vodka, tomato juice, celery salt, Worcester sauce, Tabasco, pepper, ice, a lemon twist & celery stalk.

COSMOPOLITAN

Cîroc Vodka Citron, Cointreau, fresh lime juice, fresh cranberry juice & a lemon twist.

FRENCH 75

Champagne, Bombay Sapphire gin, fresh lemon juice, gomme & a lemon twist.

MANHATTAN

Bulleit Bourbon, Sweet Martini Rosso vermouth, Angostura bitters & a maraschino cherry.

P R E - W E D D I N G B R E A K F A S T

C A N A P É S

Serve your canapés pre or post-ceremony

Don't want a formal 3 course meal? Why not swap out starters for canapés instead?

4 canapés pp

Choose a selection of 4 from the below list

Bang Bang Chicken

Shredded chicken in a Chinese peanut & sesame sauce. In gem lettuce boats with finely sliced spring onion and julienne cucumber.

Smoked Salmon Blinis

Severn & Wye smoked salmon, cream cheese & fresh dill on blinis.

Flaming Chicken

Chicken breast fillets in a spicy batter, deep fried and served with peri-mayo.

Creamy Garlic Mushroom Tarts

Finely sliced mushrooms in a creamy garlic butter & Pernod sauce in mini pastry tart cases.

South-West Crab, Lime & Chilli Crostini

Fresh crab from the south-west coast, with fresh lime juice and chilli on crostini. (Seasonally available)

Whipped Blue Cheese En Croûte

Whipped blue cheese, with fine slices of pear and topped with a caramlised walnuts on mini toasts.

Devilled Eggs

Halved boiled Burford Brown eggs, yolks blended with mayo, Dijon mustard, Worcester sauce & smoked paprika. Topped with spring onions and chives.

Black Pudding Bonbons

Clonakilty black pudding balls, rolled in panko crumbs and fried then baked.

Parfait

Wild mushroom and chicken liver parfait & chutney on French toast.

W E D D I N G B R E A K F A S T

S T A R T E R C O U R S E

Weddings up to 30 guests: 4 starter options
Weddings of up to 60 guests: 3 starter options
Weddings up to 90: 2 starter options
Weddings of up to 110: 1 starter option

Bang Bang Chicken

Shredded chicken in a Chinese peanut & tahini sauce. Served in gem lettuce boats with finely sliced spring onion and julienne cucumber.

Prawn Cocktail

Royal Greenland Prawns in our Marie Rose sauce with Cognac, cos lettuce, cherry tomato & granary bread.

Flaming Chicken

Chicken breast fillets in a spicy batter, deep fried and served with peri-mayo, Frank's Hot Sauce & salad garnish.

Burrata Caprese

Fresh creamy Italian burrata cheese, sliced English heritage tomatoes, fresh basil, pesto, EVOO and balsamic syrup.

Smoked Salmon

Severn & Wye smoked salmon, gravadlax dressing, dressed rocket and granary bread.

Falafel

Homemade crispy falafels, tzatziki, sweet chilli & salad garnish.

Blue Waldorf Salad

Dressed butterhead leaves, Grade A Stilton, sliced poached pear & caramelised walnuts.

Parfait

Wild mushroom and chicken liver parfait, chutney, salad garnish and granary toast.

W E D D I N G B R E A K F A S T

P U B C L A S S I C S

Service options:

I N D O O R

♣ Seated with table plan - 40 seated guests max

O U T D O O R

♣ Marquee hire, seated with table plan - 40 guests max

B U R G E R S

Beef or chicken inside a toasted brioche bun.
With chips & red onion burger relish on the side.

GF* DF*
V* VE*

Choose from:

Homemade 7oz burger made with 100% Aberdeen Angus sirloin & short rib mince (gf) (df)

Sliced Peri-Peri marinated free-range English chicken breast (gf) (df)

T O P P I N G S

Lettuce | Tomato | Dill Pickle Gherkins | Sliced Red Onion
BBQ Sauce | Chilli Jam | Club 21 Sauce

Monterey Jack | Grade A Stilton | Brie | Swiss Emmental | Italian Taleggio
Dry Cured Streaky Bacon

Extra 7oz beef patty

C A J U N C H I C K E N

Chargrilled free-range English chicken breast marinated in Creole Cajun spices. Chips, parmesan Caesar salad and homemade coleslaw.

GF* DF*

S T E A K F R I T E S

10oz pure bred, dry aged, Aberdeen Angus sirloin from our award-winning butcher.
Flattened & grilled. Chips & dressed butterhead salad.

Choose your steak seasoning or sauce:

Flaky sea salt & black pepper | Melted garlic butter | Montréal seasoning | Chimichurri sauce

GF DF*

S C A M P I

Finest whole, sweet langoustine tails in a light & crispy batter.
Chips, petit pois, lemon & tartare.

S T E A K P I E

Individual shortcrust pastry pie, filled with steak and south-west real ale.
Chips or mash, petit pois and our famous roast beef and red wine gravy.

M U S H R O O M S H A K S H U K A

Baby mushrooms in our homemade Shakshuka sauce, made from tomatoes, pepper, onions, harissa and Maghrebi spices.

Baked with a Taleggio cheese and panko breadcrumb topping.
Garlic bread & dressed mixed leaf salad.

GF* DF*
V VE*

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available

W E D D I N G B R E A K F A S T

R O A S T

Service options:

I N D O O R

♣ Seated with table plan - 80 seated guests max

O U T D O O R

♣ Marquee hire, seated with table plan, served family style - 110 guests max

Requires install of an outdoor kitchen, please enquire for a quotation

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

28 day dry aged on the bone pure bred Aberdeen Angus cooked pink,
rich beef pan juice gravy with Madeira & red wine with a beef dripping Yorkshire pudding.

GF*

DF*

F R E E R A N G E R O A S T C H I C K E N S U P R E M E

Free range, English chicken supreme roasted with a lemon and herb butter,
chicken pan juice gravy with Somerset cider, sage & onion stuffing and a Yorkshire pudding.

GF*

DF*

V E G E T A R I A N R O A S T

Delicious mix of brown rice, mixed seeds, cranberries & mushrooms topped with cranberry
sauce & melted Cheddar. Vegetarian mushroom & Marsala wine gravy with a vegetarian
Yorkshire pudding.

V

VE*

GF*

DF*

All served with:

Goose fat roasted potatoes

(Sunflower herb roasties for vegetarian option if required)

Steamed green vegetables

Roasted root vegetables

Heritage tricolour carrots roasted in local honey & butter

Our signature Barber's Vintage Cheddar cauliflower & broccoli cheese

5 Spice & red wine braised red cabbage

V

Vegetarian

VE

Vegan

DF

Dairy Free

GF

Gluten Free

*

Adjustment Available

W E D D I N G B R E A K F A S T

H O T & C O L D B U F F E T

Service options:

I N D O O R

♣ Buffet style, seated with table plan - 55 guests max

♣ Buffet style, no seating plan, some standing, option to eat outdoors with good weather - 150 guests max

O U T D O O R

♣Marquee hire with no seating plan, buffet style - 100 guests max

M A I N B U F F E T

A B E R D E E N A N G U S R O A S T B E E F

GF DF

Sliced roast Aberdeen Angus beef, with chimichurri dressing.

I T A L I A N S M O K E D P R O S C I U T T O C O T T O

GF DF

C U R E D P O R K L O I N

GF DF

R O Y A L G R E E N L A N D P R A W N S

GF DF

In our Marie Rose sauce made with Cognac.

S E V E R N & W Y E S M O K E D S A L M O N

GF DF

Gravadlax dressing.

1 0 0 % P O R K S H O U L D E R S A U S A G E S

GF DF

Smothered in BBQ sauce

B R E A D E D C H I C K E N M I N I - F I L L E T S

DF

S P I C Y B A T T E R E D C H I C K E N M I N I - F I L L E T S

DF

H O M E M A D E F A L A F E L S

V VE DF

S W E E T P O T A T O P A K O R A

V VE GF DF

S H R E D D E D P E K I N G D U C K S P R I N G R O L L S

DF

V E G E T A B L E S P R I N G R O L L S

V DF

V E G G I E F R I T T A T A

GF DF V

Burford Brown eggs, cheese, shallots, diced potato, peppers & artichokes.

W E D D I N G B R E A K F A S T

H O T & C O L D B U F F E T C O N T .

A C C O M P A N I M E N T S

R O A S T P O T A T O E S

Our famous goose fat roasted potatoes.

GF DF

V E G G I E R O A S T P O T A T O E S

Potatoes roasted in sunflower, olive oil & herbs.

GF DF

V VE

C O L E S L A W

Homemade chunky coleslaw.

GF DF

V

T O M A T O & C U C U M B E R S A L A D

San Marzano tomatoes & mini cucumbers.

GF DF

V VE

M I X E D A R T I S A N B R E A D S

Hobb's House Bakery

GF* DF

V VE

W A L D O R F

Pear, apple, celery & caramelised walnuts in a mayo dressing.

GF DF

V

Salted butter
Heinz Ketchup
Hellman's mayonnaise
BBQ sauce
Thai sweet chilli sauce
Homemade tzatziki
Plum sauce
Hoisin sauce
Peri-peri mayo
Frank's Buffalo Hot Sauce

C H E E S E

Vintage Barbers Cheddar
Grade A Stilton
Bath Soft
(v) (gf)

Celery, Grapes & Pickles
(v) (ve) (df) (gf)

W E D D I N G B R E A K F A S T

M O R O C C A N

Service options:

I N D O O R

♣ Seated with seating plan, served family style - 80 guests max

O U T D O O R

♣ Marquee hire with seating plan, served family style - 110 guests max

M A I N S

M O R O C C O N C H I C K E N

Free-range English chicken thighs marinated in Moroccan spices.

GF DF

O R

S H A K S H U K A

Baby mushrooms in our homemade slow-cooked Shakshuka sauce, made from tomatoes, pepper, onions, harissa, Middle-Eastern & Maghrebi spices.

GF DF
V VE

A L L W I T H T H E F O L L O W I N G
O N Y O U R T A B L E T O S H A R E

F A L A F E L

Homemade crispy yet fluffy falafels.

DF
V VE

C O U S C O U S

Fluffy couscous with sultanas.

DF
V VE

T A B B O U L E H

Parsley, tomatoes, mint, onion, bulgur, EVOO, lemon juice, salt and pepper.

DF
V VE

B A B A G A N O U S H

Homemade smoky, creamy roasted aubergine & tahini dip.

GF DF
V VE

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

Homemade houmous, roasted garlic, chickpea & tahini dip.

GF DF
V VE

W E D D I N G B R E A K F A S T

I N D I A N

Service options:

I N D O O R

- ✦ Buffet style, seated with table plan - 55 guests max
- ✦ Family style, seated with table plan - 80 guests max
- ✦ Buffet style with no seating plan, some standing, option to eat outdoors with good weather - 150 guests max

O U T D O O R

- ✦ Marquee hire, seated with no table plan, served buffet style - 100 guests max
- ✦ Marquee hire, seated with table plan, served family style - 110 guests max

M A I N S

C H I C K E N B A L T I

Our take on the classic Balti, made from scratch with our special purée of onions, fresh garlic & chilli, aromatic spices & red capsicum pepper with homemade tandoori marinated free-range English chicken.

GF DF*

O R

A L O O G O B I B A L T I

As above but with diced potato and English cauliflower florets.

V VE* GF DF*

A L L W I T H T H E F O L L O W I N G
O N Y O U R T A B L E T O S H A R E

R I C E

Boiled Basmati long-grain rice.

GF DF

V VE

P O P P O D O M S

Crispy Indian chickpea flour poppodoms.

GF DF

V VE

N A A N

Traditional Indian flat bread.

V VE*

GF* DF*

C H U T N E Y S

Indian mango chutney | Onion salad | Homemade mint raita

GF DF*

V VE*

W E D D I N G B R E A K F A S T

G O L D B B Q

Service options:

I N D O O R

- ✦ Buffet style, seated with table plan - 55 guests max
- ✦ Family style, seated with table plan - 80 guests max
- ✦ Buffet style with no seating plan, some standing, option to eat outdoors with good weather - 150 guests max

O U T D O O R

- ✦ Marquee hire, seated with no table plan, served buffet style - 100 guests max
- Marquee hire, seated with table plan, served family style - 110 guests max

M A I N S

CAJUN CHICKEN

Chargrilled free-range English chicken breast marinated in Creole Cajun spices.

GF DF

SAUSAGES

100% pork shoulder chipolata sausages from English pigs.

GF DF

SLIDERS

Aberdeen Angus beef sliders, Monterey Jack cheese in a mini brioche bun.

GF* DF*

O R

VEGETABLE SKEWERS

Red pepper, red onion, baby button mushroom & San Marzano tomatoes.

GF DF
V VE

A L L W I T H T H E F O L L O W I N G

BABY ROASTED NEW POTATOES

New Potatoes roasted in Maldon sea salt, black pepper and EVOO.

GF DF
V VE

COLESLAW

Homemade chunky coleslaw.

GF DF
V

CAESAR SALAD

Romaine lettuce, classic caesar dressing, shaved and grated Parmesan & crutons.

V

TOMATO & ONION SALAD

San Marzano tomatoes, sliced red onion in a homemade balsamic vinaigrette.

GF DF
V VE

W E D D I N G B R E A K F A S T

P L A T I N U M B B Q

Service options:

I N D O O R

- ♣ Buffet style, seated with table plan - 55 guests max
- ♣ Family style, seated with table plan - 80 guests max
- ♣ Buffet style with no seating plan, some standing, option to eat outdoors with good weather - 150 guests max

O U T D O O R

- ♣ Marquee hire, seated with no table plan, served buffet style - 100 guests max
- Marquee hire, seated with table plan, served family style - 110 guests max

M A I N S

A M I X E D P L A T T E R F O R Y O U R T A B L E T O S H A R E

PERI-PERI CHICKEN //

Chargrilled free-range English chicken breast marinated in peri-peri spices.

GF DF

SIRLOIN STEAK /

Aberdeen Angus sirloin steak, sliced and topped with chimichurri dressing.

GF DF

CREVETTES /

Crevettes deshelled and cooked in garlic & chilli butter.

GF DF

SLIDERS

Aberdeen Angus beef sliders, Monterey Jack cheese in a mini brioche bun.

GF* DF*

O R

CAJUNFLOWER /

Cauliflower steaks marinated in Cajun Creole spices.

GF DF
V VE

A L L W I T H T H E F O L L O W I N G

BABY ROASTED NEW POTATOES

New Potatoes roasted in Maldon sea salt, black pepper and EVOO.

GF DF
V VE

COLESLAW

Homemade chunky coleslaw.

GF DF
V

ELOTÉ

Sweetcorn dip with crème fraîche, jalapeño, garlic, spring onion & Cheddar.

GF
V

WALDORF SALAD

Apple, pear, caramelised walnuts, celery in a mayo dressing.

GF DF
V

GREEN GODDESS SALAD

Romaine lettuce, homemade green goddess dressing, shaved & grated Parmesan.

V

TOMATO & ONION SALAD

San Marzano tomatoes, sliced red onion in a homemade balsamic vinaigrette.

GF DF
V VE

W E D D I N G B R E A K F A S T

D E S S E R T C O U R S E

Optional

Weddings up to 30 guests: 4 dessert options
Weddings of up to 60 guests: 3 dessert options
Weddings up to 90: 2 dessert options
Weddings of up to 110: 1 dessert option

Cheesecake

Homemade luscious cheesecake, flavour of your choice.

Triple Chocolate Brownie

Homemade triple chocolate gooey brownie, salted caramel sauce.

Sticky Toffee Rum Pudding

Homemade sticky toffee pudding, made from chopped dates, black treacle and lashings of dark rum.

Lemon Posset

Homemade, creamy, sweet & tart lemon posset.

Cheeseboard

Grade A Stilton, Vintage Cheddar & Brie with grapes, celery, chutney & crackers.

Looking for something more informal and social than your traditional dessert course?

Why not go for our Petit Fours Canapé platters, served after your meal to each table - for your guests to graze as they wish, and not be tied down to the table until the dessert course is over.

P E T I T F O U R S

4pp

French Macarons | Profiteroles with white & dark melted chocolate
Homemade Chocolate Brownie with strawberry | Baklava Filo Pastries

EVENING CATERING

Evening Catering

Here are our offerings for evening catering to feed your guests.

Served buffet style from our kitchen.

PASTA BAR

Arrabbiata penne pasta
Macaroni and four cheeses
Pesto alla Genovese
Rocket & Parmesan salad
Garlic focaccia pizza breads

Aberdeen Angus Beef sliders (plain & cheese)
Vegan vegetable patty sliders (plain & vegan cheese)
Beer Battered Onion Rings
Cajun Roast Potato Wedges
Relish & Sauces

SLIDER BAR

TEXMEX CHILLI BAR

Homemade beef chilli
Homemade three bean chilli
Long grain rice
Tortilla chips
Sour cream & chive dip
Pickled jalapeños

Homemade chicken thigh 'Birmingham Balti'
Homemade vegetarian balti
Long grain rice
Poppadoms
Naan

CURRY BAR

EVENING CATERING

We have discovered that the below is the ideal catering solution for our large evening events; there's no need to queue for a buffet, as our wait staff will roam with trays of pizza slices until everyone is satisfied.

Evening Pizzas

Slow proved & wood fired sourdough semolina pizzas in the traditional Neapolitan style.

MARGHERITA

Tomato base, buffalo mozzarella, Parmigiano, oregano & fresh basil pesto

SPICY PEPPERONI

Tomato base, buffalo mozzarella, ventricina salami, spicy pepperoni, red chilli flakes & EVOO

MUSHROOM

Creamy roasted garlic base, buffalo mozzarella, spinach, mushrooms, balsamic syrup

FOUR CHEESE

Tomato base, buffalo mozzarella, provolone, buratta & Parmigiano Reggiano DOP.

ALLERGEN PIZZAS

Gluten-free, dairy-free & vegan available

Building your day

Wedding pricing

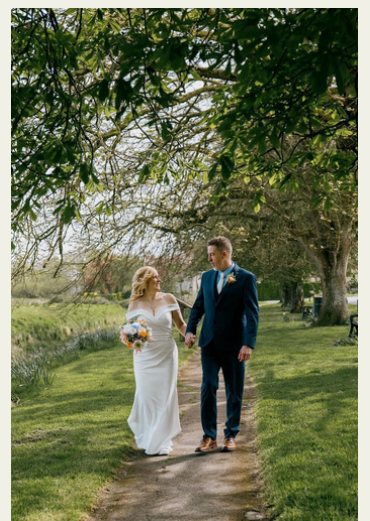
At the White Horse Inn, we're not your typical wedding venue - and that's exactly what makes us unique. As a charming country pub, we provide a warm and flexible space that's perfect for creating your ideal celebration.

Our pricing is modular and designed to scale with your day. You can personalise your celebration to suit your guest list and your vision - whether you're planning an intimate weekday gathering or a large-scale marquee reception.

We start with exclusive-use venue hire, then you can tailor the rest by adding options like canapés, meals, desserts, arrival drinks, toast drinks, table wine and more, allowing you to build a bespoke package that fits your budget and your priorities.

Our pricing structure reflects the true scope of each event - from staffing and service levels to seasonal demand and planning complexity.

We believe in clarity, fairness, transparency and flexibility.



Step 1: Pick a date

Includes exclusive use of the White Horse Inn, full access to our indoor and outdoor spaces, award-winning gardens, dedicated staffing, and expert wedding planning consultations.

Prices shown are based on weddings of up to 40 guests and reflect a "dry hire" arrangement - ideal if you'd like to bring in your own caterers, whether for a specific cuisine or to honour a promise to a family friend.

This flexible, modular option allows you to shape your day your way. Bar staff are included in the price.

		2025	2026	2027	2028
Winter (Dec, Jan & Feb)	Monday & Tuesday	£1,000.00	£1,100.00	£1,200.00	£1,300.00
	Wednesday & Thursday	£2,000.00	£2,100.00	£2,200.00	£2,300.00
	Friday & Saturday	£2,500.00	£2,600.00	£2,700.00	£2,800.00
	Sunday	£3,000.00	£3,100.00	£3,200.00	£3,300.00
Spring (Mar, Apr & May)	Monday & Tuesday	£1,000.00	£1,100.00	£1,200.00	£1,300.00
	Wednesday & Thursday	£2,250.00	£2,350.00	£2,450.00	£2,550.00
	Friday & Saturday	£3,000.00	£3,100.00	£3,200.00	£3,300.00
	Sunday	£3,500.00	£3,600.00	£3,700.00	£3,800.00
Summer (Jun, Jul & Aug)	Monday & Tuesday	£1,000.00	£1,100.00	£1,200.00	£1,300.00
	Wednesday & Thursday	£2,500.00	£2,600.00	£2,700.00	£2,800.00
	Friday & Saturday	£3,500.00	£3,600.00	£3,700.00	£3,800.00
	Sunday	£2,500.00	£2,600.00	£2,700.00	£2,800.00
Autumn (Sep, Oct & Nov)	Monday & Tuesday	£1,000.00	£1,100.00	£1,200.00	£1,300.00
	Wednesday & Thursday	£2,750.00	£2,850.00	£2,950.00	£3,050.00
	Friday & Saturday	£3,250.00	£3,350.00	£3,450.00	£3,550.00
	Sunday	£3,500.00	£3,600.00	£3,700.00	£3,800.00

Step 2: Adjustments for your guest count

To cover additional staffing, planning, logistics and operational impact.

Seated meals require additional service staff, table planning, dietary coordination and synchronised service.

Guest Range	Buffet style dining option with no seating plan	Family style or plated meals with seating plan
0–40 guests	None	None
41–70 guests	+£1,000	+£1,500
71–100 guests	+£1,500	+£2,500
101–130 guests	+£2,000	+£3,500
131–150 guests	+£2,500	+£4,500



Step 3: Select your Food & Beverage

Build your perfect day with our array of options

	2025	2026	2027	2028
Item	Unit Price Per Person (inc. vat)			
Starters & Canapés				
Canapés (4pp) (Tray-Passed Service)	£10.00	£10.50	£11.00	£11.50
Starter Course (Sit Down Meal Only)	£10.00	£10.50	£11.00	£11.50
Mains				
Pub Classics	£25.00	£26.00	£27.00	£28.00
Roast	£25.00	£26.00	£27.00	£28.00
Hot & Cold Buffet	£25.00	£26.00	£27.00	£28.00
Moroccan	£30.00	£31.00	£32.00	£34.00
Indian	£30.00	£31.00	£32.00	£34.00
Gold BBQ	£30.00	£31.00	£32.00	£34.00
Platinum BBQ	£40.00	£42.00	£44.00	£46.00
Dessert				
Individual Desserts	£8.00	£8.50	£9.00	£9.50
Petit Fours Canapé Desserts (4pp)	£8.00	£8.50	£9.00	£9.50
Cakeage fee (per head)	£4.00	£4.25	£4.50	£4.75
Evening Reception Served Buffet Style Only				
Hot & Cold Buffet	£25.00	£26.00	£27.00	£28.00
Pasta Bar	£15.00	£15.50	£16.00	£16.50
TexMex Chilli Bar	£15.00	£15.50	£16.00	£16.50
Curry Bar	£15.00	£15.50	£16.00	£16.50
Slider Bar	£15.00	£15.50	£16.00	£16.50
Evening Reception Tray-Passed Service				
Pizza (12" 1/2 (4 slices) pp)	£6.00	£6.50	£7.00	£7.50
Beverages				
Arrival Drink (Alcoholic)	£8.00	£8.50	£9.00	£9.50
Arrival Drink (Non-Alcoholic)	£3.50	£3.75	£4.00	£4.50
Toast Drink (Alcoholic)	£8.00	£8.50	£9.00	£9.50
Toast Drink (Non-Alcoholic)	£3.50	£3.75	£4.00	£4.50
1/2 (375ml) Bottle House Wine	£12.00	£12.50	£13.00	£13.50
Kilner Jar Batch Cocktails (per head)	£10.00	£10.50	£11.00	£11.50
Corkage fee (per bottle)	£24.00	£25.00	£26.00	£27.00

Step 4: Add on extras

Marquee, tables, chairs, linen, marquee linings and carpeting, lighting (Hire via external vendor) OP

Estimated £1,500 - £10,000+ dependent on style, size and vendor.
Exclusive pricing with Covered Marquees when booked through us.

Custom chair bow decorations IH

Satin, silk, chiffon or organza bows in colours of your choice, they'll be yours to keep after the wedding - price on request

Balloons IH

Custom balloon displays, arches & table clusters - price on enquiry

Outdoor Bar

If you're having an outdoor wedding and want to keep your guests where the action is, opt for an outdoor bar - £500 bar fit out, including 4 pumps - £60 per additional pump

Live vocals OP

(Hire via external vendor)

Enhance your day by adding a live vocalist to your wedding. To sing you your favourite song down the aisle, accompany cocktail hour or through the Wedding Breakfast.

We'll put you in touch with our chanteuse Hannah Mac
(Search for Hannah Mac on Facebook, Instagram, TikTok and YouTube)

Adventure Bound OP

Looking to keep guests occupied? Use our South Field and West Garden to set up outdoor activities such as Archery, Battle Axe Throwing, Laser Tag and more.

Custom design & printing IH

Save yourself the headache and let us do the work! Give us your brief and we will design artwork for you, we will send over options for you to approve and modify.
Once you're happy, we'll do the printing and have them ready on the day.

Table plan poster boards from £60

Menus from £60

Welcome signs from £60

Place name cards from £50

Printed outdoor deckchairs £130 per chair

Decoration IH

After specific decorations?

Custom bunting, candles, fairy lights, sign writing & marquee draping.

We can source, create & set-up decorations for you throughout the entire venue and grounds.

We will be able to give you a quote and save you the work!

Entertainment hire

(Hire via external vendor)

LED Dance floors, garden games, photobooths, Saxophonists, DJs, casino tables, inflatables, light-up LOVE letters, venue uplighting and first dance low fog (dry ice).

Prices per quotation via vendor: Kieran Clarke Entertainment

Wedding Suppliers & Vendors

At White Horse Inn, we understand that your wedding day is a unique and unforgettable event, and every detail matters. We take pride in offering you a curated list of trusted wedding suppliers, affiliates, partners & recommendations who share our commitment to making your dream celebration come to life.

MARQUEE HIRE

Covered Marquees **OP**

LARGE CATERING (CROCKERY & LINEN) HIRE

Prestige

STAGING, SPECIAL EFFECTS, LIGHTING & SOUND PA SYSTEMS

Nick Bell **OP**

Kieran Clarke Entertainment

DJs

Kieran Clarke Entertainment

Oliver Eade of Enhanced Entertainment

LOCAL BANDS | ARTISTS

Juice

Electric Six

RetroChic

Hannah Mac **OP**

BAND & DJ HIRE AGENCIES

Music HQ

CELEBRANT

Amy Adam **OP**

OUTDOOR STAGES

RT Keedwell

Somerset Stage Hire

FLORIST

White Bee Florist **OP**

PHOTOGRAPHERS

Brad Wakefield | Calum Bradley | First Light Photography

FACIALIST & WELLBEING

Maraki Wellbeing **OP**

BEVERAGES **OP**

St. Austell Brewery | Bristol Beer Factory | Guinness | Timothy Taylor's | Asahi
Peroni | Sandford Cider | Mendip Bottle Wine Merchant

NAIL TECH **OP**

The Studio | Steff the Nail Designer

HAIR STYLISTS

Claire Sellars | Sarah West | Justine Brown

MAKEUP ARTISTS

Leanne Hart Makeup | Beauty Spot - WSM

BESPOKE JEWELLER

Erica Sharpe

Official Partner

OP

Accommodation

Unfortunately we don't have onsite accommodation, but our small village of Mark is packed with options for accommodation, all in walking distance.
Our list of recommended accommodation in the area

WITHIN MARK

THE CIDER BARN **OP**

Vole Road, Mark, Somerset

Beautiful contemporary barn conversion - sleeps 6

LONDON HOUSE

Vole Road, Mark, Somerset

Directly next to the pub - Sleeps 4-6

SOMERSET STAYCATIONS

The Causeway, Mark, Somerset

Cottages & Huts - Sleeps 2 & 4

WILLOW FARM

Vole Road, Mark, Somerset

Large house and barns - Sleeps 30, 16 & 12

BURNT HOUSE FARM **OP**

Yarrow Road, Mark, Somerset

Traditional B&B

LAUREL FARM GLAMPING

Vole Road, Mark, Somerset

Stunning glamping pods

THE OLD DAIRY

The Causeway, Mark, Somerset

Barn conversion with hot tub - Sleeps 10

FURTHER AFIELD

THE SWAN

Cheddar Road, Wedmore, Somerset

Pub with rooms

THE GEORGE

Church Street, Wedmore, Somerset

Pub with rooms

FOX & GOOSE **OP**

Bristol Road, Brent Knoll, Somerset

Pub & Hotel

TRAVELODGE

Siger Drive, Highbridge, Somerset

Chain hotel

Official Partner

OP

Testimonials

"We held our wedding at The White Horse on the 13th April after realising we would be let down by another terrible venue. And boy are we glad that happened! Our quote was tailored to meet our needs & the communication with Callum who managed our wedding was spot on. On the day the whole team were amazing and the food was nothing short of superb. The pub itself was transformed from an already gorgeous country pub to our very own fairy lit chapel, wedding breakfast ballroom & private gardens, followed by a disco room! All of our guests said it was the **best wedding's they have ever been to**. And while we can take a teeny bit of credit for choosing this venue, Mike, Callum & team need the highest of praise for **outstanding wedding coordination** and patience in managing all of our wish list! Thank you guys. So incredibly grateful."

-
Raé Johnson, April 2024

"From the early planning stages to the end of the day, the whole team could not have been anymore attentive. Mike took the time to sit with us and plan our menu, with regular contact up to and on the day. Callum ensured we had our music set ready to play when we arrived and decorated our table and room to perfection. From the time we arrived seeing the signage to the welcome committee and the room, everything was perfect. The meal was outstanding as we knew it would having dined there on many occasion. The wait staff were excellent and responsive and the whole ambience was just as we hoped for wedding day. Overall I could not recommend this establishment enough, they were the cherry on the cake of what was **an amazing unforgettable day.**"

-
Vivienne Thomas, March 2024

"**The happiest day of my life.** My wedding at White Horse Inn in Mark was an absolute standout experience. The beautiful countryside surroundings, the delicious food, and the fantastic staff all played pivotal roles in making our celebration seamless. We had 100 guests for the ceremony and 200 extra for the reception, so the venue was perfect for this! Right from our first meeting to the day of the event, the staff at the White Horse Inn were so attentive and meticulous attention to detail. Callum made sure that everything ran like clockwork. The kitchen deserve a special mention the unreal food (my guests still talk about it). We had a summer wedding and we wanted it casual so opted for a BBQ style buffet, with burgers, cajun chicken, salads etc. They did a special menu just for us and what we needed - they catered to my vegan needs and didn't make me feel like my food was an afterthought. The gardens were stunning and were the perfect backdrop for the day. The venue gave us all the room to accommodate our ideas and preferences. They went above and beyond, ensuring that nothing was too much trouble."

-
Anna Kurt, December 2023

"**The perfect location for a country wedding.** The White Horse was the perfect location for our wedding. A lovely country pub which provided us with all that we wanted for a small family occasion. The food was of top quality and the nothing was too much trouble with flexibility all the way. Plenty of room for an evening party in the main bar with a band. A great venue for a country wedding which has a lovely garden."

-
Richard Rayner, October 2023

"On April 13th my daughter and her husband got married in this gorgeous country pub. We couldn't believe the whole place was closed to the public and became an **amazing wedding venue**. The gardens were transformed with lights and flowers and inside worked like clockwork. The food was amazing and everything had been thought of by Callum, Mike and the team. The turnaround from wedding Chapel to dining room went smoothly and on time. Couldn't have asked for a better atmosphere and we keep getting messages from friends and family to say it was the nicest **most relaxed wedding** they had been to. Thank you so much to all the team for giving my daughter and new son in law the best day."

Mary Lifton, April 2024

Booking & Payments

Once you've decided on your package, it's time to book

How far in advance your booking is, will affect how many instalments you have and how frequent they are. We will tailor each payment plan to accommodate your needs where possible.

Payment plans to help spread the cost of your wedding over the coming months leading up to your big day!

All payments, deposits and instalments will be taken via your Wedding Portal.

You may make payments in the alternative formats and these will be recorded on your portal account:

- Made in person via card (Mastercard or Visa, Debit or Credit), Cheque or Cash.
- Online via BACS (Bank Transfer).

Your payment plan will be custom to you, whether you prefer to pay off some every month or every quarter.

We can plan your payments dates inline with your work payment schedule.

Terms & Conditions

Below are our general terms, each event will have it owns T&Cs available to sign via the guest portal.

1. Your Contract with Us

- a. Your contract is with White Horse Inn
VAT Registration number 216 2100 66
- b. Payments made on your behalf by someone else, such as a parent, employer, or organiser, do not relieve you of your legal responsibility for any payments due to us unless we agree otherwise in writing.

2. Definitions

- a. In these terms, “venue” refers to the agreed venue at:
White Horse Inn,
Abbots Causeway,
Mark, Somerset,
England, UK,
TA9 4LT.
- b. “Event” encompasses all bookings including (but not limited to) weddings, civil partnerships, private parties, celebrations, corporate functions, meetings, large group reservations, and ticketed events.
- c. “Event package” covers the services and facilities provided for your event, as agreed between you and us in writing.
- d. “Working day” means a day other than a Saturday, Sunday, or public holiday in England when banks in London are open for business.

3. Booking Process

- a. A provisional booking may be made, but it is legally binding only when a contract is entered into by both parties.
- b. To secure your booking after receiving our quotation, you must pay a non-refundable deposit of 10% of your total invoice within seven days of the quotation date. For weddings and large events, we may also require evidence of suitable insurance.
- c. Payments can be made by Visa, Mastercard, debit or credit cards, bank transfer or cash. American Express is not accepted.
- d. You may be required to place a £500 security deposit 7 days before your event, refundable within 14 days if no damage or losses occur. Any unpaid tabs or losses may be deducted from this deposit.

4. Cancellation by You

- a. If you want to cancel a confirmed booking, you must do so in writing.
- b. We will use reasonable endeavours to re-sell the date. However, you must pay us any losses and costs we suffer because of the cancellation which were reasonably foreseeable when the contract was entered into, whether or not we are able to resell the date.
- c. Cancellation charges will be determined by the table below. We will confirm your exact charges once we know whether the date has been resold. Charges must be paid within 20 working days of invoice. If your final price has not been finalised (e.g. catering numbers), we shall base the cancellation charge on the minimum numbers in our quotation.

Time Before Event Date Cancellation Charge

More than 6 months
Deposit (non-refundable)
3–6 months
Up to 75% of the total package
Less than 3 months
100% of the total package

Terms & Conditions

5. Cancellation by Us

- a. We reserve the right to cancel your booking without liability to you and without obligation to refund your deposit if:
 - we have reasonable grounds to believe that you may not pay the balance by the due date and have not provided a satisfactory explanation; or
 - we discover that you have deliberately concealed or misrepresented relevant information; or
 - we reasonably believe that the behaviour of you or your guests is likely to result in damage, nuisance, or injury.
- b. In addition, we reserve the right to cancel your booking in the event that the venue becomes unavailable for reasons beyond our control, such as unexpected structural or operational issues, enforced closure, or essential works.
 - In such cases, we will provide as much notice as reasonably possible.
 - If you are willing and able to move your booking to a new available date, we will transfer all payments made without penalty.
 - If rescheduling is not possible or suitable, we will cancel the booking and refund all sums paid to us, including your deposit.
- c. We strongly recommend suitable event insurance to protect against additional costs or disruption.

6. Your Event Package

- a. Your package will include the details outlined in your booking quotation or as otherwise agreed in writing.
- b. You may have exclusive or partial use of the venue, as specified.
- c. Noise restrictions apply; you and your guests must adhere to permitted levels.

7. Price

- a. The price is as set out in your quotation.
- b. Your quotation is valid for 30 days.
- c. Final price is confirmed in your booking or as otherwise agreed.
- d. All prices include VAT unless otherwise stated. Local taxes or levies may apply.

8. Payment of Balance

- a. An invoice for the remaining balance (excluding deposit) is issued 4 weeks before your event date (or earlier if stated in your quotation).
- b. Late payments may incur administrative charges and risk cancellation of your booking.

9. Your Responsibilities

- a. For weddings, you must arrange and confirm the Registrar or officiant.
- b. For large events, we may require evidence of suitable public liability or event insurance.
- c. You must ensure that any suppliers (caterers, DJs, entertainers, photographers, etc.) hold valid public liability insurance and comply with our venue policies.
- d. If you hire a marquee, you must arrange separate insurance to cover the marquee and any associated equipment.
- e. If you bring in external caterers or vendors, you may be required to provide additional insurance specific to those services.
- f. You are responsible for the conduct of your guests and for any damage or loss caused by your party or suppliers.

Terms & Conditions

10. Minimum Numbers and Minimum Spend

- a. Where a minimum number of guests or a minimum spend is stated in your quotation or booking confirmation, this forms part of your contract.
- b. Final guest numbers must be confirmed no later than 14 days before the event. This confirmed number (or the agreed minimum, whichever is higher) will form the basis for your final invoice.
- c. If fewer guests attend on the day, we reserve the right to charge based on the confirmed or minimum numbers.
- d. Any additional guests beyond the confirmed number will be charged at the agreed per-head rate.

11. Health & Safety and Licensing

- a. Guests must comply with all health & safety rules, fire regulations, and licensing laws.
- b. Venue staff may refuse service or entry to any guest acting in a way that is unsafe, unlawful, or disruptive.
- c. We reserve the right to remove any guest who breaches these rules without refund.

12. Food & Drink Policy

- a. No food or drink may be brought onto the premises without prior written agreement (exceptions may include wedding cakes or cultural foods agreed in advance).
- b. Where external drinks are approved, corkage fees may apply.

13. Children

- a. Children must be supervised by a responsible adult at all times.
- b. We do not accept liability for injury to unsupervised children.

14. Damage & Cleaning

- a. You are liable for the cost of repairing any damage caused by your party, guests, or suppliers.
- b. We reserve the right to charge additional cleaning fees if the venue or grounds are left in an unreasonable condition.

15. Overrunning Events

- a. Events must finish at the agreed time stated in your booking.
- b. Additional charges may apply for late running, extensions, or out-of-hours staffing.

Terms & Conditions

16. Events Outside Our Control

- a. Except as set out in Section 5, we are not liable for delays or cancellations caused by events beyond our control (including but not limited to severe weather, pandemics, strikes, terrorism, utility failure, or government restrictions).
- b. You should maintain suitable insurance to cover these risks.

17. Limitation of Our Liability

- a. Our liability is limited to the total amount paid by you under this contract.
- b. We are not liable for losses that were unforeseeable, or not caused by a breach of contract or negligence.
- c. We do not limit liability for death, personal injury due to negligence, or fraud.

18. Third-Party Suppliers

- a. We provide third-party supplier contacts as a courtesy but accept no liability for their services. You must pay them directly.
- b. Third-party caterers must follow our venue rules and provide written agreement in advance.
- c. Third-party bar suppliers are not permitted unless explicitly agreed in writing.

19. General

- a. Any clerical or administrative errors in documents will be corrected.
- b. You may not transfer this contract without our written consent.
- c. If any part of this contract is found to be invalid, the remaining terms remain in force.
- d. No third party has rights under this agreement.

20. Additional Terms

- a. A maximum of six dogs are allowed unless otherwise stated in your quote.
- b. In the event of a power cut, you may be required to vacate the venue for safety.
- c. Power for marquee lighting and toilets is included. Caterers must provide their own generator. Power used by a marquee or external contractors will be charged at the unit rate at the time of the event.

Contact

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GENERAL

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