

White Horse Inn
Abbots Causeway
Mark
Somerset
UK
TA9 4LT

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From £500 - £3000+



Indoor | Outdoor

The Orchid Package offers a venue-only hire experience with or without a wedding ceremony, allowing you to create the wedding of your dreams in a setting that exudes elegance and charm. Our picturesque venue provides a beautiful backdrop for your special day, offering you the canvas to craft your unique celebration.

With the Orchid Package, you have the freedom to design your wedding according to your desires, turning your vision into a reality. It's a celebration of love and togetherness, pure and elegant, reflecting timeless beauty.

INCLUDING

Exclusive Venue Hire: Enjoy the entire venue 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.

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 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 License: 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 30 seated) and outdoors (capacity: 100 standing or seated).









From £2300 - £6300+



Indoor

The Lily Package offers exclusive venue hire with an indoor setting designed to accommodate a capacity ranging from 30 to 150 people. This package includes a delectable food experience, with options for canapés, a sumptuous three-course meal, and an evening buffet to satisfy your guests.

Our picturesque venue provides an enchanting backdrop for your special day, allowing you to craft your unique celebration in an indoor space that exudes charm and sophistication.

With the Lily Package, you have the freedom to design your wedding according to your desires, turning your vision into a reality. It's a celebration of love and togetherness, elevated and elegant, reflecting timeless beauty.

INCLUDED

Exclusive Venue Hire: Enjoy exclusive use of our indoor venue space, catering to a capacity ranging from 30 to 150 people.

Expert Staff: Our highly trained staff will be at your service, ensuring that every detail is meticulously taken care of to make your day unforgettable.

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

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

Tailored Bespoke Event: Work with us to craft a personalised event that reflects your style and preferences.

Half Day or Full Day Hire: Choose the timing that suits your celebration, whether you prefer a half-day or a full-day hire to accommodate your plans.

Wedding Ceremony Optional: 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.

Dining: Half Day AM Hire (Morning - 5pm): This option includes canapés and a sumptuous three-course meal for 30 guests.

Dining: Half Day PM Hire (3pm - Evening) or All Day Hire: This includes canapés, a three-course meal for 30 guests and an evening buffet for 100 guests.









From £10,000 - £12,000+ (O)



Outdoor

The Peony Package offers an exclusive outdoor venue hire, perfect for accommodating larger gatherings with a maximum capacity of 400 people. This package includes a delightful culinary experience, featuring canapés, a lavish three-course meal for 100 guests, and an evening buffet to satisfy 150 guests. To ensure your comfort, marquee hire is required.

Set amidst the outdoor beauty, our venue serves as a magnificent backdrop for your special day, allowing you to craft your unique celebration in a setting that radiates charm and sophistication.

With the Peony Package, you have the freedom to design your wedding according to your desires, turning your vision into a grand reality. It's a celebration of love and togetherness, elevated and refined, reflecting timeless beauty on a grand scale.

INCLUDED

Exclusive Venue Hire: Enjoy exclusive use of our outdoor venue space with a maximum capacity of 400 people, offering a picturesque and spacious setting for your grand celebration.

Expert Staff: Our highly trained staff will be at your service, ensuring that every detail is meticulously taken care of to make your day unforgettable.

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

Tailored Bespoke Event: Work with us to craft a personalised event that reflects your style and preferences on a grand scale.

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

All-Day Hire: Enjoy the venue for the entire day, allowing for a seamless celebration and a perfect transition from day to evening.

Wedding Ceremony Optional: 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.

Culinary Delights: Canapés and a sumptuous three-course meal for 100 guests, followed by an evening buffet for 150 guests.

Capacity Flexibility: Our Level 3 Package offers a maximum capacity of 400 people, and you have the option to accommodate more than 150 guests for the evening buffet, albeit at an additional cost, allowing you to host a larger celebration if desired.











From £4,550 - £14,500+



Indoor | Outdoor

The Rose Package offers you the choice of holding your celebration either indoors or outdoors. For indoor events, this package includes delectable canapés, a luxurious four-course meal for 30 guests, and an evening buffet for 150 guests. The maximum indoor capacity is 150 people, and it offers an optional ceremony setting for 30 seated or 60 standing.

For outdoor celebrations, marquee hire is required, and this package includes canapés, a sumptuous four-course meal for 100 guests, an evening buffet for 150 guests, lighting, a sound PA system, and an outdoor stage. The maximum outdoor capacity reaches up to 400 guests, with an optional ceremony setting for 100 seating or standing.

Our venue serves as a magnificent backdrop for your special day, allowing you to craft your unique celebration in a setting that radiates charm and sophistication, indoors or under the open sky.

With the Rose Package, you have the freedom to design your wedding according to your desires, turning your vision into a grand and versatile reality.

INCLUDING

Exclusive All-Day Venue Hire: Enjoy exclusive use of our versatile venue, with the choice of hosting your celebration indoors or outdoors, providing flexibility for your event's unique requirements. Enjoy the venue for the entire day, allowing for a seamless transition from day to evening.

Expert Staff: Our highly trained staff will be at your service, ensuring that every detail is meticulously taken care of to make your day unforgettable.

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: Choose the setting that suits your vision – indoors or outdoors – and tailor your event to your desires.

Tailored Bespoke Event: Work with us to craft a personalised event that reflects your style and preferences, ensuring that your celebration is uniquely yours.

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

INDOOR

Dining: Canapés, a sumptuous four-course meal for 30 guests, followed by an evening buffet for 150 guests.

Lighting and PA sound System: Create the perfect atmosphere with the included lighting and sound system.

Max Indoor Capacity: Host up to 150 people indoors, with an optional ceremony setting for 30 seated or 60 standing.

OUTDOOR

Dining: Canapés, a lavish four-course meal for 100 guests, followed by an evening buffet for 150 guests.

Lighting and PA Sound System: Ensure your outdoor celebration is well-lit and acoustically enhanced.

Outdoor Stage: Take centre stage with the included outdoor stage, perfect for big bands.

Max Outdoor Capacity: Accommodate up to 400 guests outdoors, with an optional ceremony setting for 100 seating or standing.



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

Scottish 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.

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.



Sample Menu

STARTERS

SMOKED SALMON

Smoked Salmon, Gravadlax dressing, dressed salad, granary bread PARFAIT

Chicken liver parfait, dressed salad, chutney, granary toast
PRAWN COCKTAIL

Royal Greenland prawns, Marie Rose sauce, lettuce, granary bread
BURRATA CAPRESE

Burrata, heirloom tomatoes, fresh basil, olive oil, balsamic

MAINS

CAJUN CHICKEN

Chargrilled Cajun chicken, caesae salad, coleslow & chips
CHEESE & BACON BURGER

Aberdeen Angus beef burger, monterey jack cheese, smoked crispy bacon, brioche bun, burger relish & chips

CHIMICHURRI SIRLOIN

Aberdeen Angus sirloin steak chargrilled, chimichurri sauce, salad & chips PORTOBELLO MUSHROOM

Portobello mushroom stuffed with artichoke and sundried tomatoes, parmesan crumb, salad & chips

DESSERTS

CHEESECAKE

Homemade cheesecake

FUDGE CAKE

Homemade chocolate fudge cake

MERINGUE

Homemade meringue, fresh whipped cream, berries and passionfruit coulis

CHEESE

Fine artisan cheeses, crackers, chutney, grapes & celery



Sample Menu

STARTERS

SMOKED SALMON

Smoked Salmon, Gravadlax dressing, dressed salad, granary bread **PARFAIT**

Chicken liver parfait, dressed salad, chutney, granary toast

PRAWN COCKTAIL

Royal Greenland prawns, Marie Rose sauce, lettuce, granary bread

BURRATA CAPRESE

Burrata, heirloom tomatoes, fresh basil, olive oil, balsamic

MAINS

ABERDEEN ANGUS ROAST BEEF

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

FREE RANGE ROAST ENGLISH CHICKEN

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

NUT ROAST

Delicious mix of brown rice, almonds, cashews & mushrooms topped with cranberries, chestnuts & local vintage Cheddar. Vegetarian mushroom & Marsala wine gravy with a vegetarian Yorkshire pudding.

All served with

Goose fat roasted potatoes
(Sunflower herb roasties for vegetarian option if required)
Steamed green veg
Heritage tricolour carrots in butter & local honey
Our signature Cheddar cauliflower cheese
5 Spice braised red cabbage

DESSERTS

CHEESECAKE

Homemade cheesecake

FUDGE CAKE

Homemade chocolate fudge cake

MERINGUE

Homemade meringue, fresh whipped cream, berries and passionfruit coulis

CHEESE

Fine artisan cheeses, crackers, chutney, grapes & celery



Sample Menu

STARTERS

Anti-Pasti sharing boards or canapé style:

Italian meats

Italian cheeses

Marinated artichoke hearts

Sundried tomatoes

Olives

Houmous

Bread

MAINS

Chargrilled peri-peri chicken
Aberdeen Angus sirloin steak
Chipolata sausages
Red onion, pepper & mushroom vegetable skewers
Aberdeen Angus shortrib and sirloin beef burgers
Crevettes in garlic & chilli butter

Served with
Baked crispy jacket potatoes, wedges, fries or potato salad
Caesar salad with Parmesan and herb baked crutons
Homemade Coleslaw
Waldorf Salad
Mexican Elote Dip
Greek salad
Buttered corn on the cob

DESSERTS

Homemade quacamole

Dessert Canapés
Petit Fours
Cheesecake slices
Chocolate Fudge Cake slices



HOT & COLD BUFFET

Spicy fried chicken
Falafel & sweet potato pakoras
Royal Greenland prawns in Marie Rose Sauce
Scottish smoked salmon
BBQ Chipolata Sausages
Italian Prosciutto & Smoked Ham
Aberdeen Angus Roast Beef
Goose fat roast potatoes
Homemade coleslaw
Mixed leaf dressed salad
Hobbs House Bakery crusty bread
Fine English artisan cheeses

Aberdeen Angus Beef Burgers
Cajun Chicken Burgers
Portobello Mushrooms
Monterey Jack Cheese
Stilton Cheese
Burger Relish
Sliced Tomato
Lettuce
Chips

BUILD-A-BURGER

TEXMEX

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

Homemade chicken curry
Homemade vegetarian curry
Long grain rice
Poppadoms
Mango chutney
Mint yoghurt
Roti

CURRY



NAIL TECH Steff the Nail Designer

HAIR STYLISTS
Claire Sellars

MAKEUP ARTISTS Leanne Hart Makeup Beauty Spot - WSM

> JEWELLER Erica Sharpe



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!

Payments can be made in person via card (Mastercard or Visa, Debit or Credit), Cheque or Cash.

Online via BACS (Bank Transfer).

Below is an example payment plan for a wedding on 24th September 2024, booked on 7th November 2023 (11 months in advance)

Wedding payment plan			
Instalments	Percent of total invoice	Due	Due date
1st	10%	Upon booking	7th November 2023
2nd	15%	4 weeks later	5th December 2023
3rd	25%	12 - 16 weeks later	30th Jan - 27th Feb 2024
4th	25%	16 - 12 weeks before wedding	18th June - 9th July 2024
5th & final	25%	4 weeks before wedding	3rd September 2024



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, 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. "Wedding/celebration" encompasses weddings, civil partnerships, and other celebratory events. c. "Wedding/celebration package" covers the services related to your wedding, as agreed between you
- and us.
 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, confirming the provisional booking.
- b. To secure your wedding date after receiving our quotation, you must pay a non-refundable deposit of 10% of your total invoice within seven days of the quotation date. A copy of your wedding/celebration insurance documents must be included.
- c. Payments can be made by Visa, Mastercard, debit or credit cards, bank transfer or cash. American Express not accepted. A £500 security deposit is due 7 days before your arrival at White Horse Inn, refundable within 14 days if no damage occurs. Unpaid tabs, may be deducted from the security deposit.

4. Cancellation

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 to both you and us when the contract was entered into, whether or not we are able to resell the date. Depending on when you cancel, the cancellation charges you must pay shall be determined by reference to the table below. We will tell you the exact cancellation charges once we know whether or not we have been able to

resell the date, and you must pay the charges within 20 working days of our invoice. Where the final price has yet to be finalised (for example, because you have not yet confirmed catering numbers), we shall base the cancellation charges on any minimum numbers set out in our quotation.

Length of time before your scheduled wedding/celebration day - Cancellation Charge
More than 6 months - Amount of your deposit (i.e., non-refundable in all cases)
Between 3 and 6 months - Up to 75% of the total wedding package price
Less than 3 months - 100% of the total wedding package price



5. Cancellation by Us

- a. We reserve the right to cancel your booking without liability to you and without any obligation to refund your deposit if:
- (b) we have reasonable grounds to believe that you may not pay us the balance of your wedding package price by the due date and we have requested you to explain the position and you have not done so satisfactorily; or
- (c) we discover, before you have paid the balance of your wedding/celebration package price, that you have deliberately concealed information, or deliberately given us incorrect information, about your intended wedding in circumstances where (if you had not done so) it would have been reasonably foreseeable that we would not have accepted your booking; or
 - (d) we have reasonable grounds to believe that your behavior or that of your guests at the wedding/celebration is likely to result in damage to the venue or to our property and/or injury to people.
- b. If we cancel your booking under paragraph 5, you must pay us any losses and costs we suffer because of the cancellation, which were reasonably foreseeable to both you and us when the contract was entered into, whether or not we are able to resell the date. Depending on when we cancel, the cancellation charges you must pay will be determined by reference to the table set out under paragraph 4 above.

6. Your Wedding Package

- a. The wedding/celebration package will include the details outlined in your booking email quotation or as otherwise agreed in writing.
 - b. You may have exclusive use of the venue, as specified in your package.
 - c. Noise restrictions are in place; please adhere to the Noise Ratings.

7. Price

- a. The price is as set out in your quotation.
- b. The final price is determined by the quotation or as otherwise agreed with us.
- c. Prices include VAT but not Tourist Tax/Levy, subject to UK Local Authority Laws.

8. Payment of Balance

- a. An invoice for the total price (excluding the deposit) is issued 6 months and 2 weeks before your wedding date.
 - b. Payment should be made on time to avoid additional administration fees.

9. Your Responsibilities

- a. You are responsible for booking the Registrar for your wedding and must provide us with wedding insurance documents.
- b. You must book and confirm all required suppliers in advance, ensuring they have suitable public liability insurance.
 - c. Compliance with venue rules and safety instructions is your responsibility.
 - d. Any damage to the venue, equipment, or property will be invoiced directly.

10. Changes to the Venue and Package

a. We may make changes to the venue, interior, or exterior between booking and your wedding date. b. We will notify you of significant changes, but refunds or compensation may not be offered.





11. Event Outside Our Control

a. Except as set out in this paragraph 10, we shall not be liable or responsible for any failure to perform, or delay in performance of, any of our obligations under our contract with you that is caused by events outside our reasonable control (such as serious damage to the venue, serious adverse weather conditions, a pandemic or epidemic, or interruption or failure of utility services such as electric power, gas or water). In these circumstances, we shall use every effort to notify you as soon as is reasonably practical. If, as a result of such events, we believe we have no alternative but to cancel your booking, you must have suitable wedding insurance to cover you for these eventualities.

12. Limitation of Our Liability to You

a. Subject to paragraph 14, our total liability to you for any loss you suffer will be limited to the total amount of money payable to us for your wedding/celebration package. We will not be liable for any losses which were not reasonably foreseeable to both you and us when the contract was entered into or for any losses that were not caused by any breach of contract or breach of statutory duty or negligence on our part.

b. Nothing in these terms excludes or limits in any way our liability for death or personal injury caused by negligence, or for fraud or fraudulent misrepresentation, or for any other matter for which it would be illegal or unlawful for us to exclude or limit (or attempt to exclude or limit) our liability.

13. Details of Third-Party Suppliers

a. Details of third-party suppliers we provide to you are intended to help you in arranging other services to be provided in connection with your wedding. If you do engage these or any other third-party suppliers, we accept no responsibility for their performance of services, and you should take up any complaints with them directly. You are also responsible for paying their charges directly. We reserve the right not to allow into the venue any third-party suppliers who do not meet our requirements intended to ensure the safety and welfare of property and people at the venue.
b. Third-party caterers are accepted at White Horse Inn but must agree to specific rules that apply to all caterers and suppliers at White Horse Inn. Without their written agreement, we cannot allow them access to White Horse Inn and cannot be held responsible for any losses you may suffer. Should they break the terms of these rules, we reserve the right to ask them to leave immediately.
c. Third-party bar suppliers are NOT accepted at White Horse Inn. Our bar partners must be used in

all weddings.

14. General

- a. Any errors in information or documents will be corrected if they do not materially affect the contract.
- b. Transferring your rights or obligations requires our written consent.
 c. In case of invalid provisions, the remaining terms will still be valid to the fullest extent permitted by
 - d. No person not party to the contract has rights under or in connection with it.

15. Additional Terms

- a. A maximum of 6 dogs are allowed on-site unless otherwise stipulated in the quote.
 b. In case of a power cut, vacating the property is necessary due to power-dependent facilities.
 c. Power for marquee lighting and portable toilets will be provided for all weddings. Caterers will require their own generator for field kitchens, and the marquee's power usage will be charged at the unit price at the time of the event.
 - d. Additional breakfast guests charged at £50pp, additional reception guests at £20pp (if being catered for.