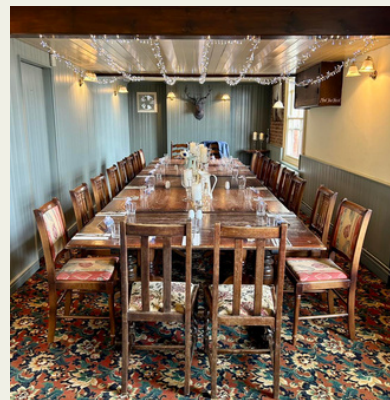




FUNCTIONS



info@whitehorseinnmark.com | 01278 641234 | whitehorseinnmark.com
White Horse Inn, Abbots Causeway, Mark, Somerset, UK, TA9 4LT

A B O U T U S

Nestled in the picturesque heart of rural Somerset, our family-run venue combines unique charm and flexibility to create unforgettable experiences for every occasion. Whether you're planning an intimate gathering or a grand celebration, we offer the perfect setting for your special event.

Our venue is ideal for a wide range of functions, including:

Wakes, Memorials, Christenings & Life Celebrations

Honour life's important milestones in our serene and beautiful surroundings.

Hen Parties and Birthdays

Celebrate with friends in a lively atmosphere tailored to your style and needs.

Corporate Functions

Impress clients and colleagues with seamless business events.

Live Music and Theatre Events

Host vibrant performances in our spacious, adaptable venue that accommodates audiences of all sizes.

Undoubtedly, our expansive gardens are our pride and joy, meticulously cared for with love and dedication. On a hot sunny day, there's truly no better place to relax and enjoy than our beautiful pub gardens.

At our venue, stress is simply not on the menu. We specialise in crafting tailor-made events with a relaxed atmosphere, ensuring you can savour every moment.

With decades of combined expertise in fine dining, hospitality, weddings, and event management, our family-run management team brings 125 years of experience to the table.

Entrust us with the logistics while you enjoy the day.

From start to finish, we will orchestrate your event seamlessly, ensuring that everything unfolds like clockwork.

Let us handle the details so you can focus on creating lasting memories with your guests.

Discover why we are Somerset's premier choice for unforgettable events.

Contact us today to start planning your perfect day at our venue.

O F F E R I N G S

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 booking 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.

Dining

We've many dining options, from your traditional Roast lunch to buffets, BBQs & home cooked great pub food.

Indoor Capacity Flexibility

A variety of different setups to accommodate your guests. For more intimate gatherings we can have one large rectangle table of up to 26 guests. For larger parties, 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.

Standing capacity inside reaches 150 guests maximum.

Outdoor Capacity Flexibility

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

The immediate pub and gardens have a capacity of 500 people.

Capacity of the entire estate for large music events would be a maximum of 2000 people, dependent on staging and event setup.

Marquees

We require marquee hire for all events with outdoor dining that requires seated tables.

We have partnered with Abbas Marquees, a local family run marquee company supplying stunning structures for your day.

C A N A P É S

£10pp | 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.

HOT & COLD BUFFET

Suitable for functions of 40 - 150 guests.

£25pp

MAIN BUFFET

ABERDEEN ANGUS ROAST BEEF

Sliced roast Aberdeen Angus beef, with chimichurri dressing.

GF DF

ITALIAN SMOKED PROSCIUTTO COTTO

GF DF

CURED PORK LOIN

GF DF

ROYAL GREENLAND PRAWNS

In our Marie Rose sauce made with Cognac.

GF DF

SEVERN & WYE SMOKED SALMON

Gravadlax dressing.

GF DF

100% PORK SHOULDER SAUSAGES

Smothered in BBQ sauce

GF DF

BREADED CHICKEN MINI-FILLETS

DF

SPICY BATTERED CHICKEN MINI-FILLETS

DF

HOMEMADE FALAFELS

V VE DF

SWEET POTATO PAKORA

V VE GF DF

SHREDDED PEKING DUCK SPRING ROLLS

DF

VEGETABLE SPRING ROLLS

V DF

VEGGIE FRITTATA

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

GF DF V

HOT & COLD BUFFET CONT.

Suitable for functions of 40 - 150 guests.

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

ROAST POTATOES

Our famous goose fat roasted potatoes

GF DF

VEGGIE ROAST POTATOES

Potatoes roasted in olive oil & herbs.

GF DF

V VE

COLESLAW

Homemade chunky coleslaw.

GF DF

V

TOMATO & CUCUMBER SALAD

San Marzano tomatoes & mini cucumbers.

GF DF

V VE

MIXED ARTISAN BREADS

Hobb's House Bakery

GF* DF

V VE

WALDORF

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
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)

G O L D B B Q

Suitable for functions of up to 110 guests

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

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

GF DF

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

S A U S A G E S

GF DF

100% pork shoulder chipolata sausages from English pigs.

S L I D E R S

GF* DF*

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

O R

V E G E T A B L E S K E W E R S

GF DF

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

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

B A B Y R O A S T E D N E W P O T A T O E S

GF DF

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

V VE

C O L E S L A W

GF DF

Homemade chunky coleslaw.

V

C A E S A R S A L A D

V

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

T O M A T O & O N I O N S A L A D

GF DF

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

V VE

P L A T I N U M B B Q

Suitable for functions of up to 110 guests

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 //

GF DF

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

SIRLOIN STEAK /

GF DF

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

CREVETTES /

GF DF

Crevettes deshelled and cooked in garlic & chilli butter.

SLIDERS

GF* DF*

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

O R

CAJUNFLOWER /

GF DF

Cauliflower steaks marinated in Cajun Creole spices.

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

BABY ROASTED NEW POTATOES

GF DF

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

V VE

COLESLAW

GF DF

Homemade chunky coleslaw.

V

ELOTÉ

GF

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

V

WALDORF SALAD

GF DF

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

V

GREEN GODDESS SALAD

V

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

TOMATO & ONION SALAD

GF DF

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

V VE

M O R O C C A N

Suitable for functions of up to 110 guests

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

I N D I A N

Suitable for functions of up to 110 guests

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

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 GF

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

O N I O N B H A J I

Homemade crispy fried onion bhajis.

GF DF
V

M U S H R O O M B H A J I

Sliced mushrooms in Indian spiced tomato sauce with onion, garlic & chilli.

GF DF
V VE

P O P P O D O M S

Crispy Indian chickpea flour poppodomms.

GF DF
V

N A A N

Traditional Indian flat bread.

V

C H U T N E Y S

Indian mango chutney | Onion salad | Homemade mint raita

GF
V

FOOD BARS

Minimum 40 guests

£15pp | 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

We have discovered that the below is the ideal catering solution for our large 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.

Pizza Platters

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

M A R G H E R I T A

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

S P I C Y P E P P E R O N I

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

M U S H R O O M

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

F O U R C H E E S E

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

Looking for something sweet?

Petit Fours Canapé platters for your guests to graze as they wish

P E T I T F O U R S

£10pp | 4pp

A selection of:

Profiteroles filled with cream, white & dark chocolate drizzle

French macarons

Triple chocolate fudge brownie, fresh strawberry

Baklava

Bacon or Sausage Buns

£6 per head | Minimum 20 guests

A perfect bite to eat for:

Pub crawl hen/stag

Cycling party stop-off

Large groups on a budget

Or pre-order for delivery the next morning after your event - nothing cures a hangover like bacon!

Crispy smoked streaky bacon

or

100% pork chipolata sausages

All served in toasted brioche buns

Heinz Tomato Ketchup

HP Sauce

Pricing

At the White Horse Inn, we're not your typical 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 function.

Prices below reflect exclusive use all-day hire of the entire venue.
Please enquire to request a quote for half-day hire, individual room hire etc. that does not require exclusive use of the entire pub & grounds.

		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

Additional Costs:

- Outdoor events that require seated meals, require marquee hire from Covered Marquees.
- Outdoor events require an outdoor bar setup, incurring an additional £500 charge on top of the venue hire fee.
- Complex outdoor events may require the installation of a mobile kitchen, which will incur additional charges.
- For events with over 50 guests, crockery hire will be required at an extra cost.
- Marquee events will require table and seating hire through Covered Marquees, also at an additional cost.

Food & Beverage Options

Item	Unit Price Per Person (inc. vat)
Canapés	
Canapés (4pp) (Tray-Passed Service)	£10.00
Mains	
Hot & Cold Buffet	£25.00
Moroccan	£30.00
Indian	£30.00
Gold BBQ	£30.00
Platinum BBQ	£40.00
Pasta Bar	£15.00
TexMex Chilli Bar	£15.00
Curry Bar	£15.00
Slider Bar	£15.00
Pizza (12" 1/2 (4 slices) pp)	£7.00
Dessert	
Petit Fours Canapé Desserts (4pp)	£9.00
Beverages	
Arrival Drink (Alcoholic)	£8.00
Arrival Drink (Non-Alcoholic)	£3.50
Toast Drink (Alcoholic)	£8.00
Toast Drink (Non-Alcoholic)	£3.50
1/2 (375ml) Bottle House Wine	£12.00

Prices above are for 2025, prices for 2026+ may vary

Terms & Conditions

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

Terms & Conditions

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.

Terms & Conditions

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 law.
- 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).

Contact

**WHITE HORSE INN
ABBOTS CAUSEWAY
MARK
SOMERSET
ENGLAND
UK
TA9 4LT**

01278 641234

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GENERAL

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BOOKINGS

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ACCOUNTS

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