

Little Green Hill

THE COTSWOLDS



WEDDING BROCHURE

Little Green Hill

Not Just A Hill.....but a Magical Meadow with a stunning outlook and view down the valley and over the Cotswolds Area of Outstanding Natural Beauty.

A wildflower meadow as a backdrop to the tipis, firepits, music and a unique secluded location.

The farmland extends through the picturesque Coln Valley with borders to the quaint village of Coln St Dennis with easy access for both guests and suppliers.

A quiet spot, little known and off the beaten track, the meadow has unspoiled views over open countryside and a beautiful wildflower field. It is far from being just another farm field but is carefully manicured and kept looking beautiful for you throughout the summer months. There is a selection of luxury Shepherds huts dotted around the property available to hire, and scope to add yurts or bells tents to the site to accommodate all your guests.

You need to see it to believe it!



Menu

Canapés
Padron peppers, smoked salt
Wild mushroom arancini, truffle mayonnaise, parmesan
Lamb raga arancini, chimichurri mayonnaise, parmesan
Burrata, beetroot, walnut salsa
Focaccia, cod roe/aubergine baba ghanoush

Aperitif 'Kingston Black Apple Aperitif' cider brandy

Main
Chargrilled beer-brined spatchcock chicken,
Thyme & chipotle glaze, chimichurri (gf)
Cedar board salmon, saffron aioli, charred lemon (gf)
Harissa & maple cauliflower, soft herbs (gf, ve)

Sides
Pit punched potatoes (gf, ve)
Squash, beetroot, feta, pumpkin seeds, rocket (gf, v)
Charred hispi cabbage, chilli & hazelnut butter (gf, v)

Dessert
Treachle tart, blackberry compote, Dorset clotted cream (gf, v)
Seasonal fruit, sorbet (ve)

Please note: Your name cards are made from plantable wild flower seed paper - take them home and help our bees! Soak the paper before planting in compost. Water. Keep damp.





Our Food

Our food is prepared out in the elements, with everything sourced as locally as possible to champion seasonal vegetables and the best of British produce.

Who doesn't like the sound of a crackling fire, the sight, and the warmth of jewel embers? If you are seeking to capture your guests' sense of intrigue, to transport them to a nomadic sense of outdoor theatre, then we have it here under the Asado chefs of Pit and Plate, who specialise in live fire cooking.

We like nothing more than to set the stage for hosting a feast. For centuries fire has encouraged people to gather, chat and unwind. Our rustic, but beautifully presented food, is reflective of this.

We take the greatest care to tailor each menu to the client's brief. Pit and Plate always do its best to champion locally sourced vegetables and products. If you want to blow your guests away with the captivating sight of the fire and the mouth-watering aroma of the meats cooking on the open fire pit, then we can give you a theatrical feast to remember.

Ben Thompson

Owner | Head Chef



Event Management

We will take care of every aspect of your special day, taking out all the stress and allowing you to do what you should do; enjoy spending time with your loved ones.

Together with our Tipi partner (www.buffalotipi.com) we can arrange bathrooms, power, catering tent, bars, staffing and management. We also have industry contacts we can recommend for flowers, makeup, photography, venue dressing, bands, and much more.

Their Tipis can be accessorised with additional indoor firepits, illuminated bars, dance floors, chill out areas, soft furniture, rugs. They have a wide range of items to customise the space with. Oak barrels, milk churns, outdoor kadai firebowls, electric wheels used as outdoor tables or for welcome drinks, tiki torches to line the walkway into the tipi, indoor firepits and much more. Twinkling lights on the wooden poles create an alluring atmosphere. These can be decorated with greenery and flowers to add a bit more of a 'WOW' factor.

With a design-driven approach and fierce attention to detail, Buffalo are experts at creating beautiful outdoor weddings and events where functionality and good looks go hand in hand.

They stock the finest event tents, furniture and lighting for hire, but also provide a comprehensive and creative event planning framework. This end-to-end service takes you through the planning journey and makes sure everything is covered, whatever the weather.



BUFFALO



Guide Pricing

Wedding Package

PRICING BASED ON 100 COVERS EVERYTHING INCLUDED	PRICE
THREE TOP TIPI HIRE, LINKS, FLOORING, WALKWAY, LIGHTING, FURNITURE, DANCE FLOOR & CATERING TENT	£5,800
KITCHEN KIT, CUTLERY, CROCKERY & GLASSWARE	£1,900
VENUE, BATHROOMS, POWER, WASTE & WATER	£2,500
PIT & PLATE CATERING (ALL MENUS INCLUDED)	£10,500
SUB TOTAL	<u>£20,700</u>
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SHEPHERD'S HUTS UP TO 10 GUESTS (2 NIGHTS)	£1000
	+£20 PER EXTRA CHILD
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FULLY INCLUSIVE CATERING PACKAGE COVERING ALL ASPECTS OF EVENT MANAGEMENT	
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prices ex VAT

FIRE | FLAME | FLAVOUR

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PIT & PLATE



THANK YOU