



WALLED GARDEN BAUMBER

Weddings
WEDDING BROCHURE 2025

WELCOME TO
WALLED GARDEN BAUMBER

AN EXCLUSIVE & HISTORIC
WALLED GARDEN, BEAUTIFULLY UNIQUE
WITH ELEGANT INDOOR WEDDING VENUE
AND OUTDOOR CEREMONY SPACES.

The Walled Garden Baumber is a beautiful double walled garden
in the heart of the Lincolnshire Wolds.
Steeped in history this charming, tranquil place offers a perfect
backdrop to any wedding or event.

We can't think of a better place to say I do!

When you book a wedding at Walled Garden Baumber, we offer
complete exclusivity on Saturdays and weekdays after 4pm, so you
and your guests get to enjoy the gardens to yourselves.
We pride ourselves on tailoring each wedding to the couple
making sure its unique to you!





YOUR CEREMONY

In the Walled Garden we have lots of lovely spots for you to say your vows. We are licensed both inside and outside so if you fancied getting married by the pond, on the beach or in the wedding pavilion in the centre of the grounds we've got you covered!

THE *Pavilion*

The wedding pavilion is the focal point of the garden and works best for outside ceremonies.

We have our fun and practical WGB deckchairs that can seat 50 people surrounding the pavilion, with 360 degree views of the service!

If however the weather isn't on our side we can always seat your guests in the marquee or move the ceremony to our purpose built venue Montagues!



Montagues

Wedding & Events Venue

Montague's was opened in 2023 and is our new indoor, all-year round wedding venue situated between the two walls, opening out into the middle garden.

Stunning inside and out - Montague's speaks for itself with it's high vaulted ceilings and tall Georgian style windows it has a light and airy feel. The building itself shares an original wall to the garden so adds that historic charm to the modern feel of the building.

You will fall in love, just like we do, every time we walk into it!

Dining Capacity
160

Saturday
Exclusivity

**In-house
Catering**

Dog
Friendly

Evening Capacity
200

Available
All Year



VENUE FEES

2025

Saturday Exclusive	£6750.00
Twilight Wedding Fee (November - March 31st)	£5250.00

2026

Saturday Exclusive	£7087.50
Twilight Wedding Fee (November - March 31st)	£6037.50

For 2027 prices please enquire



Walled Garden Baumber Menu

CANAPES/ GRAZING STATIONS

2025

Canapes (Choice of 3)	£ 12.00
Canapes (Choice of 4)	£ 14.25
Grazing Station	£ 14.00

2026

Canapes (Choice of 3)	£ 12.50
Canapes (Choice of 4)	£ 14.75
Grazing Station	£ 16.00

For 2027 prices please enquire

CANAPES

(Choose 3 or add £2.25 for 4)

Roast Sweet Potato Rounds with Whipped Feta and a drizzle of local honey.

Sticky Mini Coconut Chicken Skewers with sesame seeds.

Mini Yorkshire Puddings with Beef and Horseradish Cream.

Smoked Salmon Blini topped with Lumpfish Caviar and Dill.

Baby Pork Sausages in Sticky Honey and Mustard Sauce or a BBQ Sauce.

Crostini with Goats' Cheese and Red Onion Relish.

Mushrooms, Garlic and Cream Vol-Au-Vent.

Prawn Vol-Au-Vent with a Marie Rose Sauce.

Mini Fresh Tomato Bruschetta with Homemade Basil Pesto.

Savoury Mini Profiteroles (Cream Cheese, Chives and Parmesan).

Cherry Tomatoes, Fresh Basil, Mozzarella Pearl drizzled with Basil Oil.

APPERTISER GRAZING TABLE

Selection of bread sticks and crackers, marinated olives, sundried tomatoes.

Crudities:- mixed peppers, cucumber, carrot, celery and radishes.

Assorted Grapes and Berries.

ADD 2 DIPS

Hummus
Red Pepper Hummus
Taramasalata
Sour cream and Chives
Tzatziki
Aioli
Sweet Chill Mayonnaise
Creamy Pesto Dip

ADD 2 MEATS

Parma Ham
Milano Salami
Prosciutto
Chorizo
Pastrami
Pancetta
Iberico Ham

ADD 2 CHEESES

Greek Feta
Buffalo Mozzarella
Creamy Goats Cheese
French Brie
Baked Camembert with Rosemary and Garlic
Cambozola Blue (mild, delicate, spreadable)
Gouda (nutty, sweet and creamy hint of
caramel)
Caprice des Dieux (soft and creamy)

ADD 1 CHUTNEY OR RELISH

Red Onion Relish
Fruit Chutney
Farmhouse Brown Pickle
Chilli Jam

PLATTERS AND DESSERTS



WEDDING BREAKFAST PRICES

2025

Platters & Desserts	£37.20pp
Afternoon Tea	£37.20pp
Wedding Breakfast (2 course)	£41.50pp
Wedding Breakfast (3 course)	£46.00pp

2026

Platters & Desserts	£39.20pp
Afternoon Tea	£39.20pp
Wedding Breakfast (2 course)	£43.50pp
Wedding Breakfast (3 course)	£48.00pp

For 2027 prices please enquire

MEDITERRANEAN PLATTER

A selection of bread rolls and bread to include:- Fresh Rosemary and Sea Salt Focaccia, Olive Focaccia, pitta breads, mini flatbreads, bread sticks and assorted crackers, served with salted butter.

Mediterranean mixed olives, sundried tomatoes, Balsamic and Olive Oil, Watermelon salad with Feta, cucumber and mint.

Crudities to include:- Cherry vine tomatoes, cucumber, mixed peppers, carrot, celery & radish.
Assorted mixed Grapes and Berries

CHOOSE 3 MEATS

Parma Ham
Milano Salami
Prosciutto
Chorizo
Pastrami
Pancetta
Iberico Ham

CHOOSE 3 DIPS

Hummus
Red pepper Hummus
Taramasalata
Sour cream and Chive
Tzatziki
Aioli
Sweet Chilli Mayonnaise
Creamy Pesto Dip

CHOOSE 3 CHEESES

Buffalo Mozzarella
Creamy Goats Cheese
French Brie
Baked Camembert with Rosemary and Garlic
Cambozola Blue (mild, delicate, spreadable)
Gouda (nutty, sweet and creamy hint of caramel)
Caprice des Dieux (soft and creamy)

CHOOSE 3 DESSERTS

Zingy Lemon Cheesecake
Belgium Chocolate Brownies
Tiramisu

Profiterole Mountain with Warm Chocolate Sauce
Individual Fresh Raspberry and Vanilla Trifle
Strawberry and Prosecco Roulade
Chocolate pots served with a homemade shortbread biscuit

ALL SERVED WITH POURING CREAM

LINCOLNSHIRE PLATTER

A CELEBRATION OF LINCOLNSHIRE PRODUCE TO INCLUDE:-

Baked Lincolnshire Ham, Haslet, locally made Pork Pies, Lincolnshire Sausage meat Sausage Rolls, Fresh Garden Salad with cucumber, sweet cherry tomatoes and red onion, topped with homemade Croutons.

Stuffed Chine on request + £1.50 pp

Assortment of fresh bread rolls served with salted butter.

Selection of Lincolnshire or locally made Cheeses served with mixed grapes:-

CHOOSE 3

Just Jane (Smoked Cheddar)

Chive and Garlic Cheddar

Caramelised Onion Cheddar

Chilli Cheddar

Lincolnshire Poacher

CHOOSE 2 CHUTNEY OR RELISH

Red Onion Relish

Fruity Chutney

Farmhouse Brown Pickle

Chilli Jam

ADD 3 SIDES

Pasta Salad

Rice Salad

Beetroot Salad

Potato Salad

Creamy Coleslaw

Mediterranean Couscous

CHOOSE 3 DESSERTS

Zingy Lemon Cheesecake
Belgium Chocolate Brownies
Tiramisu

Profiterole Mountain with Warm Chocolate Sauce
Individual Fresh Raspberry and Vanilla Trifle
Strawberry and Prosecco Roulade
Chocolate pots served with a homemade shortbread biscuit

ALL SERVED WITH POURING CREAM

A row of champagne flutes filled with bubbly champagne on a silver tray. The background is blurred, showing a wedding reception with people and lights.

WEDDING BREAKFAST

STARTERS

Homemade Red Pepper and Tomato Soup

Finished with a swirl of Cream and Basil Oil topped with Herb Croutons.

Tomato Bruschetta

Served with Buffalo Mozzarella, Fresh Garden Leaves and homemade Pesto.

Classic Prawn Cocktail + £1.50pp

Served on a bed of Lettuce with Diced Cucumber and Tomato finished with a Marie Rose Sauce and a Wedge of Lemon.

Roasted Beetroot and Crumbled Goats Cheese Salad

Served with a Balsamic Glaze.

Duck and Orange Pate

Served with Sourdough Toast with Sweet Red Onion Relish.

Brie, Bacon and Cranberry Tartlet

Served with a Dressed Salad.

Sundried Tomato and Whipped Feta Cocktail

Served with Lettuce, Chopped Cucumber, Avocado and a Fresh Garden Herb Dressing.

Smoked Salmon Mousse + £2.50pp

Served with Baby Salad Leaves, Cucumber Ribbons and a Dill and Crème Fraiche Sauce.

WEDDING BREAKFAST MENU

Roast Sirloin of Beef and Yorkshire Pudding

Served with Roast Potatoes, Honeyed Carrots and Parsnips, Seasonal Greens and Horseradish Hollandaise.

Roast Fillet of Salmon

Served with Buttered New or Baby Potatoes, Seasonal Vegetables with a Beurre Blanc Sauce.

Gunpower Lamb + £2.50pp

Spicy Lamb (Locally sourced) Served Pink with Pineapple Salsa, Coconut Rice and a Mint and Yoghurt Dressing.

Crispy Cider Braised Pork Belly

Served on a Bed of Seasonal Cabbage, Creamy Mashed Potato, Crackling and a Cider and Thyme Sauce.

Chicken Supreme and Crispy Pancetta

Served with Creamy Mashed Potato, Seasonal Vegetables, with a White Wine and Cream Sauce.

Beef Bourguignon

Tender Chunks of Slow Cooked Beef in a Red Wine Sauce with Mushrooms and Baby Onions served with Dauphinoise Potatoes and Seasonal Vegetables.

Homity Pie

Traditional Creamy Leek and Potato Pie with Golden Flaky Pastry Served with Mashed Potatoes, Seasonal Vegetables and a Thyme, White Wine and Cream Sauce.

DESSERTS

Zingy Lemon Cheesecake

Homemade Lemon Cheesecake Served with Crushed Meringue and Candid Lemon Peel.

Walled Garden's Sticky Toffee Pudding

Homemade Pudding Served with Toffee Sauce and Vanilla Ice-cream.

Raspberry and Vanilla Trifle

Fresh Raspberries, Light Sponge with a Vanilla Custard, topped with lightly Whipped Double Cream.

Warm Indulgent Chocolate Brownie

Served with Vanilla Ice-cream and Raspberry Coulis

Tiramisu

Layers of Espresso and Coffee Liqueur-soaked Sponge Cake, with a filling of Mascarpone Cheese topped with a Dusting of Cocoa Powder.

Fresh Strawberry Pavlova

Individual Meringue Nests topped with lightly whipped cream, fresh Strawberries and a fresh Strawberry Coulis.

Chocolate Pots with Fresh Summer Berries

Rich Creamy Chocolate Dessert served with Summer Berries and a Homemade Shortbread Biscuit.

Cheese and Biscuits +£3.00pp

A selection of Crackers and Biscuits served with Grapes, Celery and Chutney, Four Cheeses to include a French Brie, Mature English Cheddar, a Blue Stilton and Lincolnshire Poacher.

ALL DESSERTS SERVED WITH FRESH POURING CREAM



EVENING FOOD IN HOUSE

2025

Walled Garden BBQ	£22.00
Lincolnshire Cheese & Biscuits	£11.35
Hot Rolls	£7.25
Breakfast Rolls	£6.25
Grazing Station	£14.00

2026

Walled Garden BBQ	£23.50
Lincolnshire Cheese & Biscuits	£13.35
Hot Rolls	£7.75
Breakfast Rolls	£6.75
Grazing Station	£16.00

For 2027 prices please enquire

EVENING FOOD

THE WALLED GARDEN WORKS CLOSELY WITH LOCAL GOURMET CATERING COMPANIES TO ENSURE THEY HAVE A 5 STAR FOOD HYGIENE CERTIFICATE SO YOU AND YOUR GUESTS CAN RELAX AND ENJOY YOUR SPECIAL DAY

OUR SELECTION INCLUDES

FISH AND CHIPS

WOOD FIRED PIZZAS

HOG ROAST

IN-HOUSE EVENING MENU

CHEESE AND BISCUITS

A SELECTION OF 3 LINCOLNSHIRE CHEESES
SERVED WITH A SELECTION OF CRACKERS AND BISCUITS
MIXED GRAPES AND A FRUITY CHUTNEY

HOT FILLED ROLLS

JERK CHICKEN

PULLED PORK & APPLE SAUCE

BBQ PULLED BEEF BRISKET

ADD

OUR HOUSE COLESLAW + £1.50pp

FRESH BABY LEAF SALAD WITH GARDEN HERBS
CUCUMBER, CHERRY TOMATOES AND SWEET RED ONION + £ 2.00pp

BUTTERED HERB NEW OR BABY POTATOES + £2.00pp

WALLED GARDENS RECIPE POTATO SALAD + £2.00pp

SUNDRIED TOMATO COUSCOUS +£2.00pp

MIXED VEGETABLE RICE SALAD + £2.00pp

BREAKFAST ROLLS

SOFT WHITE ROLL SERVED WITH
LOCALLY SOURCED BACON

OR

LINCOLNSHIRE SAUSAGES

SERVED WITH TOMATO KETCHUP OR BROWN SAUCE

WALLED GARDEN BBQ

ALL OUR BBQ MEATS ARE SOURCED FROM OUR LOCAL BUTCHERS AND
OUR BREAD ROLLS FROM OUR LOCAL BAKERY

FROM THE GRILL

1/4 lb BEEF BURGERS OR CHEESEBURGERS

LINCOLNSHIRE SAUSAGE HOT DOG WITH ONIONS

JERK CHICKEN PORTIONS

CORN-ON-THE-COB

SIDES

FRESH GREEN GARDEN SALAD

WALLED GARDENS HOMEMADE COLESLAW

TOMATO KETCHUP, AMERICAN MUSTARD, MAYONNAISE,
HERB SALAD DRESSING

ADD

FRESH PESTO PASTA SALAD + £2.00pp

BUTTERED AND HERB NEW OR BABY POTATES £2.00pp

SUNDRIED TOMATO COUSCOUS £2.00pp

WALLED GARDEN'S POTATO SALAD £2.00pp

MIXED VEGETABLE RICE SALAD £2.00pp

