



THE RIDGEWAY BARNs
— WILTSHIRE —

CORPORATE OPTIONS

Thank you for booking The Ridgeway Barns Farmhouse for your event. The Farmhouse includes two spacious reception rooms that can be used for conferences, meetings and formal dining, a large kitchen diner, as well as a snug and a conservatory that can be used as break out spaces. This brochure outlines some of the set ups and facilities we have available, but do speak to us if you are after something a bit different. Please confirm your requirements 2 weeks prior to your event so that we can ensure the spaces are set accordingly. Wifi is available throughout the house.

FORMAL RECEPTION ROOMS

Our two formal reception rooms (the light and bright 'Ceremony Room', and the atmospheric 'Drinks Room') are great spaces to focus your meetings. We have one 6' round table and four 3' x 6' tables that can be set up in a variety of layouts, along with 24 chairs.

MEETINGS AND CONFERENCES IN THE CEREMONY ROOM



Two, three or even four tables can be set together for meetings for 10 – 18. Alternatively we can set chairs for conference style seating for up to 24.

The light, stone-coloured walls are great for projecting presentations onto, or we can provide a 48 inch television for you to plug in to (please pre-book).

If you require refreshments, we can provide a range of services, from self-service teas and coffees, to a serviced cold buffet lunch. Please speak to us about your requirements for a bespoke plan and quote.

BREAK OUT SPACES

The Drinks Room, Snug and Conservatory are great break out spaces for small group work.



The Drinks Room



The Snug

DINING

The ceremony room and drinks room can each be set for dining from 10 to 16 covers.

*Right: The Ceremony Room
Below: The Drinks Room*



For something a little bit special, why not book local chef Joe Ouseley for a luxury buffet or gourmet meal with friends and colleagues. Further detail at www.wildgoosechef.com

THE FARMHOUSE KITCHEN

Whether you are serving a buffet lunch, preparing a meal, or having an immersive catering/dining experience, the large and well-equipped kitchen diner is available for use by you or your chef and remains the heart of the house.



KITCHEN FACILITIES

The farmhouse kitchen includes the following facilities:

- **Cooking.** A large Everhot oven and stove, a conventional oven, a microwave oven and an induction hob.
- **Refrigeration.** A large American style fridge-freezer.
- **Crockery and Cutlery.** 24 covers including cereal bowls, dinner plates and side plates, knives and forks and side knives and forks.
- **Glassware.** 24 covers of tumblers, high ball glasses, wine glasses, champagne flutes and pint glasses.
- **Tea & coffee.** Two kettles, two tea pots, a filter coffee machine, two cafetieres, 24 mugs, 16 teacups and saucers, 8 espresso cups.
- **Dishwasher.** A standard dishwasher, plus twin sink, washing up products and tea towels.
- **Sundry Items.** We typically provide tea, coffee, milk, cooking oil, condiments, kitchen foil etc.
- **Cookware.** A selection of pots, pans, baking dishes, serving dishes, trays and utensils.

ACCOMMODATION

When booked, accommodation includes bed linen, bath and hand towels, and every bathroom is supplied with hand soap, body wash and loo roll.

With thanks to David Parmiter Photography and Carlos Azevedo Photography