



THE 
BARN
@ THE ROSE & CROWN

A CHARACTERFUL VENUE, PERFECT FOR ANY OCCASION

2024



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The Barn @ The Rose & Crown offers a fantastic space to celebrate all occasions; whether it be a birthday, engagement, wedding, christening or Christmas party.

One of the oldest buildings in Welwyn, now fully refurbished, we can offer you a modern location with the rustic appeal of a country venue in an idyllic village setting. The Barn has its own private entrance, bar, toilet facilities and internal sound and media system. The Barn is located just behind the Rose & Crown pub itself and next to our garden. The magnificent huge glass doors are perfect to create a dramatic entrance!

You can now book the Barn for your own private fine dining event for up to 24 guests. Our talented chefs have created a special set of menus for you to choose from; or you may even decide to go all out with a totally bespoke option, designed just for you*.

**Extra fees may apply.*

barn@theroseandcrownwelwyn.co.uk | 01438 718100
The Rose & Crown | 14 Church Street | Welwyn | Hertfordshire | AL6 9LX



BARN HIRE PRICES

	CATERING OPTIONS		
	PRIVATE DINING	BUFFET*	NONE**
MON - THUR	£200	£250	£500
FRI - SUN		£400	£650
MIN. GUESTS	12	30	30
MAX.GUESTS	24	75	75
NO. OF HOURS	4	5	5

OPENING TIMES

Sun – Thu 12:00 – 23:30 (last orders at 23:00)

Fri – Sat 12:00 – 00:00 (last orders at 23:30)

**For all buffets, there is a requirement to cater for at least 80% of the expected guests.*

***You may bring along your own food or catering company, however, we cannot permit the use of our kitchen facilities.*

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NEW!
CHARCUTERIE BOARDS
£100 per board
(feeds 10-15)

NEW!
**DRESSED SALMON
CENTREPIECE**
£200
(feeds 40-50)

BUFFET MENUS

COLD BUFFET ~ £13.95 PP

Sandwich platters (Soft white and granary bread, filled with cheese & onion mayonnaise, honey-roast ham & wholegrain mustard mayo, coronation chicken, tuna mayonnaise & cucumber, and hummus & roasted peppers)

Tortilla chips with tomato salsa, sausage rolls, and cheese and onion rolls.

- ADD LARGE SHARING BOWL OF CHIPS FOR £10

- ADD LARGE MIXED SALAD FOR £10

PIZZA BUFFET ~ £19.95 PP

Selection of hand-crafted sourdough pizzas
(vegan and gluten-free available upon request).

Chips, Southern-fried chicken goujons, and a mixed leaf salad.

BARBECUE ~ £21.95 PP

Served outside by your very own chef!

Beef burger in a brioche bun, chicken skewers, Cumberland sausages in a bun, loaded with caramelised onion, potato salad, and a mixed leaf salad. *Vegetarian and vegan options available upon request.*

HOT BUFFET ~ £23.95 PP

Southern-fried chicken goujons, mini lamb kofta kebabs with tzatziki, honey and mustard sausages, tempura king prawns with sweet chilli dip, mac 'n' cheese bites, vegetable samosas with a curried mayonnaise dip, chips, homemade coleslaw, buttered new potatoes, mixed leaf salad.

DESSERT OPTIONS ~ £5.95PP

Assorted fruit tartlets

Handmade mini chocolate cakes

Luxury mini filled doughnut selection

Mixed fruit skewers

**FOR BUFFETS, THERE IS A REQUIREMENT TO CATER FOR MINIMUM 80% OF EXPECTED GUESTS.
FOR ANY ALLERGY, DIETARY OR VEGAN REQUIREMENTS, PLEASE DISCUSS WITH A MEMBER OF THE TEAM.**



PRIVATE DINING MENU 1

£40 PER PERSON

Starters

Homemade French onion soup with mature cheddar croutons (v)

Crispy breaded whitebait served with garlic mayo

Mini honey mustard sausages on a bed of rocket

Mains

Chicken ballotine with a sage, onion and chestnut stuffing served with creamy mustard mash and buttered green beans

Pan fried salmon fillet with buttered new potatoes, green beans and a white wine lemon cream sauce

Stilton and mushroom risotto with rocket (v)

Desserts

Apple crumble served with vanilla custard

Eton Mess

Selection of Ice Cream, choose from: Clotted Cream Vanilla, Strawberry, Chocolate or Honeycomb

Blackcurrant or Mango sorbet (ve)

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PRIVATE DINING MENU 2

£50 PER PERSON

STARTERS

Homemade minted pea and honey roast ham soup, served with warm crusty bread

Sautéed mushrooms with a bacon and Stilton sauce, over a toasted croûte

Courgette, red pepper and Cheddar tart, with a homemade wild pesto

MAINS

Barbecue beef brisket 'steak', served with grilled corn on the cob, garlic butter fries, and barbecue beans

Smoked haddock fillet with a bacon and cream sauce, buttered new potatoes, and tenderstem broccoli

Chicken supreme garlic butter kiev, with green beans and shallots, on a bed of buttered roasted new potatoes

DESSERTS

Homemade profiteroles with Chantilly cream drizzled with toffee and chocolate sauce

Strawberry and vanilla cheesecake with meringue pieces, served with vanilla clotted cream ice cream

Selection of ice creams and sorbets

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PRIVATE DINING MENU 3

£60 PER PERSON

STARTERS

Smoked bacon and Cheddar croquettes, accompanied by a rocket leaf salad, drizzled with a honey barbecue sauce

Garlic butter king prawns, served with aioli and crusty farmhouse bread

Smoked salmon and rocket, with horseradish cream, upon an olive oil toasted croûte.

MAINS

8oz sirloin steak, served with juicy griddled beef tomato, field mushroom, garlic butter fries, and peppercorn sauce

Honey-roasted pork belly, crispy confit potato, buttered tenderstem broccoli, and a redcurrant jus

Baked cod fillet on a bed of crushed new potatoes, with tenderstem broccoli, topped with a poached egg and Hollandaise sauce

DESSERTS

Decadent homemade chocolate and honeycomb cheesecake, served with clotted cream vanilla ice cream

Selection of ice creams and sorbets

A classic cheeseboard, served with crackers, grapes, celery and chutney

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PRIVATE DINING MENU 4

£80 PER PERSON

STARTERS

King prawns sauteed in garlic and parsley butter, served with warm crusty bread

Oven-baked camembert served with warm herby bread, and an apple and caramelised onion chutney

Devilled kidneys served on a toasted crouté

MAINS

Beef Wellington – fillet of beef with mushroom duxelles wrapped in buttery pastry, served with a red wine and stilton jus, dauphinoise potatoes and seasonal vegetables

10oz ribeye steak served with a grilled field mushroom, roasted vine tomatoes, garlic butter fries and dauphinoise, and your choice of either peppercorn sauce, hollandaise or stilton sauce

Fillet of salmon cooked with a sweet chilli sauce served on a bed of egg noodles with beansprouts and Chinese vegetables

DESSERTS

Caramelised orange and dark chocolate cheesecake, served with clotted cream vanilla ice cream

Homemade profiteroles with Chantilly cream drizzled with toffee and chocolate sauce

CHEESE COURSE

A classic English cheeseboard, served with crackers, grapes, celery and chutney

FOR ANY ALLERGY, DIETARY OR VEGAN REQUIREMENTS, PLEASE DISCUSS WITH A MEMBER OF THE TEAM.



OPTIONAL EXTRAS

- Prosecco reception and beer buckets can be pre-arranged with our booking team ahead of the event – please get in touch for details.
- Tea & coffee station: £50 (unlimited)
- White linen hire: £5 per white tablecloth
(black cloths are provided as standard)
- For a standard party booking, the furniture layout is set by the Barn team.
- **Alternative layouts can be arranged by prior request (fees may apply)**
- Access to venue the day prior for decorating can be arranged with the team, and will be charged accordingly.

FOR ANY ALLERGY, DIETARY OR VEGAN REQUIREMENTS, PLEASE DISCUSS WITH A MEMBER OF THE TEAM.



WEDDINGS

CEREMONY AND RECEPTION

£2,000

- Full use of the Barn and Barn terrace from 12:00 – 00:00
- *(10am early access available for decorating, or day before prior to arrangement)*
- Private use of the rear top garden
- Private use of the car park
- Designated Wedding Co-Ordinator throughout the process and to run your day
- Fully staffed private bar
- Outside bar for drinks reception
- Gazebo *(if required)*
- Cake Knife and Cake cutting service
- White linen tablecloths

Please note, we are not yet licensed for legal ceremonies. However, we will happily welcome your chosen celebrant, or recommend someone for you.

RECEPTION ONLY

£1,000

- Full use of the Barn and Barn terrace from 16:00 – 00:00 *(early access available for decorating)*
- Designated Wedding Co-Ordinator
- Fully staffed private bar
- Outside bar for drinks reception
- Cake cutting service
- White linen tablecloths
- ** rear top garden may be added for a fee of £500*

CORPORATE

HALF DAY (4 HRS) £30 PER DELEGATE

FULL DAY (8 HRS) £45 PER DELEGATE

- Half day rate includes breakfast (breakfast baps or pastries, and a fruit platter) and tea/coffee and biscuits for a morning break, or lunch (a sandwich buffet with chips and fruit) and afternoon tea, coffee and biscuits.
- Full day rate includes breakfast, lunch, and 2 x biscuit breaks.
- The Barn is also available at an hourly dry-hire rate of £50 (i.e. no per-delegate rate).
- Flexible furniture layouts as required – please see full corporate brochure for options
- Option to separate the Barn using curtains, to create breakout space
- Projector screen and facilities
- In-house sound system
- Fast wifi
- Professionally branded notepads and pens available for delegates
- Flipchart available
- The Barn is entirely self-contained with its own WC's

Please see our Corporate Brochure for more details.

SMALL
BUSINESS?

If you are looking for a venue to host an event, workshop, presentation, we are thrilled to support you by offering discounted rates.

Email Barn@theroseandcrownwelwyn.co.uk for details.

Your business must fulfil one of the following criteria to qualify:
1-2 members of staff | Running for less than 2 years



FAQ'S

Do we have to use your catering?

We of course believe that our chefs are the finest in the land! However, if you have something different in mind, we will do our best to cater for it. In the past we have had street food trucks and even an ice cream van parked by the Barn, so let your imagination go wild! If you're a little stuck for inspiration, you can visit the Recommended Suppliers page on our website.

Please note, we are not able to accommodate the use of our kitchen facilities by anyone other than our in-house chefs.

What about cake?

By all means, feel free to bring along your own cakes, even if you are having a buffet or meal from our chefs!

Can we bring our own drinks?

We stock a wide range of drinks, so hopefully you can find what you're looking for with us. We do not offer corkage at this time.

Can we put some money behind the bar for our guests?

This is a very popular option – indeed, many of our hosts opt to either select a fixed amount or tell their guests that the first drink is 'on them'. Our team are very experienced (and diplomatic!) with these situations, and can be trusted to be sensible – no double spirit measures or large glasses of wine, for example!

It would be run like a normal tab, which would need to be settled by the end of the night. Our staff will let you know once the specified maximum amount has been reached.

How many members of staff will we have?

This is dependant upon the size and nature of your event – for example a smaller gathering would only need one dedicated member of staff behind the bar, whereas a full-capacity event would require two, plus an extra waiter/ress for serving food and clearing away.

Can we come early to set up?

For most bookings, the Barn may be available for you and any suppliers to have access and decorate two hours prior to your function start time. Please arrange this with our Events team.

As a side note, we only allow **dried petal** confetti in our grounds – unfortunately no table sprinkles or confetti cannons etc.

When can we collect our things afterwards?

Due to subsequent party bookings, we would appreciate you taking as much as possible at the end of your event. However, we may be able to provide access the day after, between 11am and noon.

Are you pet-friendly?

We love animals! Well-behaved dogs are more than welcome at the Barn.

Can we use our own DJ?

We can put you in touch with a fantastic DJ who is a regular at both the Barn and the Rose and Crown, or you can of course find your own DJ - All we ask is that they plug into our on-site sound system.

Can we have a live band or karaoke?

As we are based in a residential area, we do have to be mindful of noise levels. Therefore we do not permit live bands or karaoke.

Can we use fireworks?

Again, since we are situated in a residential area, we cannot allow fireworks to be set off from the grounds of the Rose & Crown / Barn.

Is there disabled access?

We are a listed building, and as such, were strictly limited with our renovation. Therefore, although we do not have a ramp for the two steps between the bar/cloakroom areas and the main Barn, there are external doors on either side of the building, and so wheelchair users are able to access both sides that way.

RECOMMENDED SUPPLIERS

FLOWERS

<https://welwynflorist.co.uk>
www.bohoflowers.co.uk

CAKES

<https://laura-kate.co.uk>

CATERING

<https://mrandmrswhippy.com>
www.wafflewands.com
www.facebook.com/candyflossanddreams

DJ'S

<https://bluemarkentertainment.co.uk>
www.focusevents.co.uk
<https://dijnjherts.co.uk>

TRANSPORT

www.welwynprivatehire.co.uk
Welwyn North Taxis 01438 717171
<https://luckypennyweddings.co.uk>

PROP HIRE & DECOR

<https://bluemarkentertainment.co.uk>
Littleballoonco outlook.com (email)
www.lightuplove.co.uk
<https://www.thestablesprophire.co.uk>
<https://hertsVintagechina.co.uk>

ACCOMMODATION

www.wellingtonatwelwyn.co.uk/stay
<https://whitehartwelwyn.co.uk>

PHOTOGRAPHERS

www.cdouglasphoto.co.uk
www.stevhicksphotography.co.uk

CELEBRANTS

www.grahamellisceremonies.co.uk
www.ceremoniesbynicolaj.com

HAIR & BEAUTY

www.facebook.com/welwynluxurybeauty



Balloons by @littleballoon.co
Light up numbers by www.lightuplove.co.uk



“ TESTIMONIALS

An absolutely perfect venue for our very special celebration. The Barn was perfectly presented and spot on to our needs. The team were amazing from start to finish and could not have been better. Food was amazing too and the bar also another great feature for this perfect location.

Massive thank you to you all and keep up the wonderful team work with smiles on your faces....you are The Rose & Crown.

- TripAdvisor review by 'M589650alanb'

We booked the Barn at the Rose & Crown for a family celebration. The staff were brilliant and so helpful both with the setting up and during the evening. We had a fork buffet which was excellent.

The barn has great facilities: our own bar, a simple plug-in to the sound system so we could run music straight off a laptop and even disco lights. The atmosphere was perfect and again the staff were helpful as we cleared up. I'd highly recommend it, if you want a private celebration.

- TripAdvisor review by 'Z1988JJbobf'

I went to a surprise 70th birthday party, held in the barn. A perfect place to celebrate the venue was beautiful, we had our own bar and facilities. Rosie could not have been more helpful. Would highly recommend.

- TripAdvisor review by 'Anniered71'

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BARN BOOKING T&C'S

- Viewings by appointment only.
- Provisional dates held for 7 days.
- Party bookings confirmed with £200 deposit (£100 for Private Dining, £500 for Weddings) and signed booking form.
- Final numbers and food options must be confirmed 10 days prior to booking.
- Final invoice balance paid 7 days prior to event. Part of your deposit will be withheld in case of damages/cleaning, and refunded within 10 days of your booking, should no damage occur.
- If these conditions are not met, your booking is at risk of being cancelled.
- Prices shown within this brochure are valid for events taking place up until 31st December 2024 (prices are reviewed annually)
- For full T&C's please refer to booking form.

CONTACT US

EMAIL: barn@theroseandcrownwelwyn.co.uk

PHONE: 01438 718100

Find us online: [**www.theroseandcrownwelwyn.co.uk/the-barn**](http://www.theroseandcrownwelwyn.co.uk/the-barn)

Facebook: [**www.facebook.com/thebarnwelwyn**](http://www.facebook.com/thebarnwelwyn)

Instagram: [**www.instagram.com/thebarnwelwyn**](http://www.instagram.com/thebarnwelwyn)

Pinterest: [**www.pinterest.com/thebarnwelwyn**](http://www.pinterest.com/thebarnwelwyn)