

Big Hat Tipis at The Pyewipe



WELCOME TO THE PYEWIPE, SET ALONGSIDE THE PICTURESQUE ROMAN FOSSEDYKE CANAL.

THE PYEWIPE WAS FIRST LICENSED IN 1788 TRADING ON THE FOSSEDYKE AS A BARGING INN. TODAY WITH ITS CANAL SIDE SETTING, ACRES OF MATURE TREES, BIG HAT TIPIS, 21 EN-SUITE ROOMS INCLUDING A FOUR-POSTER BRIDAL SUITE, AND AMPLE FREE CAR PARKING, IT MAKES THE IDEAL SETTING FOR YOUR BIG DAY. NOT TO MENTION YOU HAVE THE OPTION TO ARRIVE IN STYLE ON A BOAT IF YOU SO DESIRE; AN IDEAL STAGE TO CREATE MEMORIES THAT WILL LAST FOREVER.

HERE AT THE PYEWIPE WE ARE THE FIRST LOCATION IN THE UK TO BE OFFERING THE BIG HAT WEDDING WITH AN ALL-INCLUSIVE PACKAGE, FROM TIPI HIRE, TO THE FOOD AND BEVERAGE ALL IN ONE PLACE BROUGHT TOGETHER TO CREATE A SPECIAL ONCE IN A LIFE TIME ATMOSPHERE SET AMONGST THE SPECTACULAR BACKGROUND OF THE FOSSEDYKE CANAL

TO MAKE THE MOST OF YOUR WEDDING WITH US WHY NOT BOOK AN APPOINTMENT WITH ONE OF OUR ADVISORS TO DISCUSS YOUR DETAILS OF THE DAY.

WITH OFFERING THE TIPIS AND CATERING ALL IN ONE PACKAGE YOU CAN HAVE THAT SPECIAL DAY WITHIN A BUDGET MAKING YOUR DREAM WEDDING A REALITY WITHOUT THE USUAL EXAGGERATED COSTS ASSOCIATED WITH OUTSIDE CATERING.

ALL FOOD IS COOKED IN HOUSE BY OUR CLASSICALLY TRAINED CHEFS, CATERING FOR ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS.

FOR THE WEDDING BREAKFAST, OUR BIG HATS CATERERS FOR UP TO 100 AND 150 IN THE EVENING FOR A HOG ROAST AND DISCO. OUR RESIDENT DJ HAS MUSIC TO SUIT EVERY TASTE.



Drinks Packages

INCLUDED WITHIN OUR PACKAGE IS A CHOICE OF DRINKS SUITABLE FOR EVERY MOMENT OF YOUR SPECIAL DAY.

THERE'S A WELCOME DRINK AWAITING YOU AND YOUR GUESTS TO ENJOY
WINE IS SERVED DURING THE MEAL OR SOFT DRINKS FOR YOUR YOUNGER GUESTS

A GLASS OF FIZZ FOR YOUR TOAST AND SPEECHES

SILVER

BUCKS FIZZ, ORANGE JUICE OR A BOTTLE OF BEER ON ARRIVAL

BOTTLES OF WINE ON THE TABLE ONE PER SIX GUESTS
(YOUR CHOICE OF TWO FROM OUR CAREFULLY SELECTED HOUSE WINES)

A GLASS OF PROSECCO FOR EACH OF YOUR GUESTS FOR THE TOAST

GOLD – SUPPLEMENT OF £1.00 PER GUEST

KIR ROYALE, ORANGE JUICE OR A BOTTLE OF BEER

+

BOTTLES OF WINE ON THE TABLE ONE PER SIX GUESTS
(YOUR CHOICE OF TWO FROM OUR CAREFULLY SELECTED HOUSE WINES)

A GLASS OF PROSECCO FOR EACH OF YOUR GUESTS FOR THE TOAST

PLATINUM SUPPLEMENT OF £7.50 PER GUEST

CHOOSE FROM EITHER A GLASS OF PROSECCO FINISHED WITH A RASPBERRY
OR A BOTTLE OF BEER

OR

A GLASS OF PIMMS AND LEMONADE OR A BOTTLE OF BEER

HALF A BOTTLE OF WINE PER GUEST MIXED SELECTIONS AVAILABLE ON THE TABLES SO THE GUESTS MAY HELP
THEMSELVES

A GLASS OF BRUT N.V. CHAMPAGNE FOR THE TOAST

The Wedding Breakfast

CHOOSE YOUR STARTER, AND CREATE YOUR OWN SWEET COURSE

STARTERS

CHOOSE YOUR STARTER FROM:

ROLLED HAM HOCK TERRINE WITH A CHOICE OF:
CARAMELIZED APPLE CHUTNEY
OR
HOME MADE PICCALILLI

HOME CURED LEMON AND DILL GRAVADLAX WITH A COURSE TARTAR SALSA

V - PICKLED RIBBONS OF AUBERGINE WITH JERUSALEM
ARTICHOKE HEARTS AND SOFT FETA CHEESE

DRY CURED MEAT PLATTER WITH BALSAMIC CROSTINIS AND DRESSED LEAVES

V - BUFFALO MOZZARELLA AND TOMATO SALAD FINISHED WITH A HOMEMADE BASIL PESTO

CHICKEN AND ASPARAGUS TERRINE WITH A TARRAGON AIOLI

COLD CARVED BUFFET

ROAST TOPSIDE OF BRITISH BEEF

HONEY ROASTED HAM

DRESSED SCOTTISH SALMON

MUSHROOM AND LEEK TARTS

MIXED LEAF SALAD
WITH A SELECTION OF HOUSE DRESSINGS

CRUNCHY HOMEMADE COLESLAW

PASTA AND MIXED PEPPER SALAD

TOMATO AND BLACK OLIVE SALAD

BUTTERED NEW POTATOES

SWEET COURSE

CHOOSE YOUR ASSIETTE OF SWEETS, ONE CHOICE FROM EACH OF THE THREE FOLLOWING OPTIONS:

CHAMPAGNE AND RASPBERRY JELLY WITH BRANDY CREAM / LEMON POSSET / VANILLA PANACOTTA WITH Marinated Strawberries

Baked New York Style Cheesecake / Baked White Chocolate Cheesecake /
Lemon Cheesecake finished with Passion fruit jelly

Chocolate Covered Choux Bun Filled with Chantilly Cream / Toffee Topped Choux Bun Filled with
sweet Crème Anglaise / Chocolate Brownie with Vanilla Chantilly

In The Evening

ROTISSERIE HOG ROAST

A LOCALLY REARED PIG, HOMEMADE APPLE SAUCE, SAGE AND ONION STUFFING,
CRISPY CRACKLING & SOFT BAKED FLOURED ROLLS

VEGETARIAN OPTION

CHEESE AND SPRING ONION JACKET POTATO SKINS
FINISHED WITH SOUR CREAM AND CHIVE TOPPING

OR

A SELECTION OF LINCOLNSHIRE & EUROPEAN CHEESES

SERVED WITH BISCUITS, BREAD, GRAPES, HOME MADE CHUTNEYS & PICKLES

THE BIG HAT PACKAGE

YOUR OWN WEDDING ADVISOR
THE SILVER DRINKS PACKAGE FOR 60 GUESTS
THREE COURSE WEDDING BREAKFAST FOR 60 GUESTS
WHITE LINEN NAPKINS
TABLE STANDS & NUMBERS
ROTISSERIE HOG ROAST OR CHEESE SELECTION (CHOOSE ONE) FOR 100 GUESTS
HIRE OF THE BIG HAT TIPS
FULLY STAFFED BAR
USE OF THE VENUE GROUNDS FOR PICTURES
OPEN FIRE PIT
EVENING DISCO
SILVER CAKE KNIFE
FREE CAR PARKING
FOUR POSTER SUITE WITH COMPLEMENTARY CHAMPAGNE & CHOCOLATES

ALL THIS FOR ONLY £9000

EXTRA GUESTS FULL DAY AND NIGHT £50.00

EVENING GUESTS ONLY £15.00

SWEET SHOP

WHY NOT HIRE OUR SWEET SHOP FOR £275

GUESTS FOR BREAKFAST £10 PER GUEST

SINGLE ROOM £70

DOUBLE ROOM £80

TWIN ROOM DOUBLE OCCUPANCY £80

FAMILY ROOMS 3 GUESTS £90 (2 ADULTS 1 CHILD)

FAMILY ROOMS 4 GUESTS £100 (2 ADULTS 2 CHILDREN)



Wedding Etiquette

SEATING

INITIALLY IT IS ADVISABLE TO DISCUSS WITH US YOUR FIRST THOUGHTS ON SEATING ARRANGEMENTS. WE SUGGEST YOUR TABLE PLAN AND NAME CARDS SHOULD BE READY TWO WEEKS PRIOR TO YOUR WEDDING.

SPEECHES AND TOAST

HELD AT THE END OF YOUR MEAL AFTER THE CHAMPAGNE OR SPARKLING WINE HAS BEEN SERVED.

TOAST TO THE BRIDE AND GROOM

PROPOSED BY THE BRIDES FATHER OR A CLOSE FAMILY FRIEND

TOAST TO THE BRIDESMAIDS

PROPOSED BY THE BRIDEGROOM FOLLOWING HIS RESPONSE TO THE FIRST TOAST. THE BRIDEGROOM WILL ALSO EXPRESS THANKS FOR THOSE ATTENDING AND GIFTS RECEIVED.

TOAST TO THE PARENTS OF THE BRIDE AND BRIDEGROOM

PROPOSED BY THE BEST MAN IN RESPONSE TO THE BRIDEGROOMS SPEECH ON BEHALF OF THE BRIDESMAIDS. HE WOULD ALSO READ OUT THE CARDS AND EMAILS FROM FRIENDS NOT PRESENT.

