



EVENTS AT NEWTON COURT

A contemporary barn venue set on an organic apple farm in Herefordshire

· Weddings · Business events · Celebrations ·

A chef with a beard, wearing a dark blue shirt and a grey apron, is holding a large pizza on a white plate. The pizza is topped with melted cheese, green herbs, and red sauce. In the background, there is a large, dark, industrial-style oven with a wooden handle. The setting appears to be a kitchen or a food preparation area. The text is overlaid on the image in a white, sans-serif font.

Set among the orchards in the heart of Herefordshire, Newton Court offers a relaxed and characterful setting for celebrations, weddings, private dining and business events alike. Our contemporary barn, nestled within a working cidery, is filled with natural light, orchard views and warm, modern-rustic charm. From sunset drinks on the terrace to focused daytime meetings with seasonal food prepared in-house, every event is thoughtfully curated to feel personal, seamless and beautifully run.



The Venue

- Contemporary restaurant & working cidery
- Orchard views with indoor & outdoor spaces
- Licensed central bar
- Outdoor terrace with pergola & festoon lighting
- Seating for up to 100 guests
- Standing of up to 250 guests
- Step free wheelchair friendly access
- Dedicated accessible toilet
- Extensive free parking





EVENTS WE HOST

- Wedding Receptions
- Birthdays, reunions & anniversaries
- Wakes & christenings
 - Family gatherings
 - Private dining
- Networking & presentations
 - Business breakfasts
 - Charity Events

CATERING

All events at Newton Court are catered exclusively by our kitchen team, using locally sourced, seasonal ingredients.

Menu styles include:

- Grazing tables & buffets
- Stone-baked pizza & sides
- Three-course seated meals
- Canapés & welcome bites
- Homemade cakes & desserts
- BBQs & Hog Roasts
- Afternoon Teas

Menus are tailored to suit your event style, timing and budget.



PACKAGES OVERVIEW

Our tiered packages offer clarity and flexibility. Final details are always confirmed personally to suit your event.

Choose from:

Essential Gathering
Signature Event
Exclusive Hire





ESSENTIAL GATHERING

Ideal for daytime meetings, informal celebrations
& lunches

- Venue use during public opening hours
 - Flexible seating layout
- In-house catering (lunch / buffet)
 - Licensed bar (pay-as-you-go)
 - Event coordination support

SIGNATURE EVENT

Perfect for private dinners, parties & corporate entertaining

- Exclusive venue use
- Dedicated event manager
- Buffet, grazing, pizza, BBQ or Seated dining
 - Optional welcome drink
- Bar options: tab, tokens or pay-as-you-go
 - Outdoor terrace access
 - Full setup & breakdown
 - Hire fee based on timings





EXCLUSIVE HIRE

For weddings, large celebrations & one-off events

- Full private hire outside public hours
 - Exclusive indoor & outdoor use
 - Menu Options
- Canapés & drinks reception options
 - Bar, kitchen & event staffing
 - Flexible timings & layouts

Hire fees are based on timing, group size and catering.

OUTDOOR KITCHEN

Perfect for relaxed celebrations, summer parties and informal gatherings overlooking the orchard. Our outdoor kitchen menus are designed for generous, sharing-style dining, cooked over fire and served in a relaxed buffet or feasting format.

STONE - BAKED PIZZA & SIDES

choose three pizzas & three sides
£25 pp

Margherita
Pepperoni & hot honey
Garlic mushroom
Cajun chicken
Ham & pineapple

Chicken tenders
Parmesan & truffle fries
Plain fries
Rocket & tomato salad
Macaroni cheese
Cheesy jalapeños

LOW & SLOW BBQ

Mixed meat available on request

Slow Braised Beef - £32.50 pp
Slow braised beef served with fire-roasted rosemary potatoes, green salad, slaw and chipotle sauce.

Pulled Pork — £27.50 pp
Slow-cooked pulled pork served with fire-roasted rosemary potatoes, green salad and apple slaw.

Grilled Chicken — £27.50 pp
Grilled chicken skewers served with flatbreads, seasonal salads, slaw and grilled corn.

FIRE & FEAST

Three-course feasting menu served sharing style
Perfect for larger celebrations and relaxed family dining.

Rib of beef — £60 pp
Shoulder of lamb — £60 pp
Spatchcock chicken — £50 pp

Served with seasonal starters and desserts.

INDOOR KITCHEN

Perfect for daytime gatherings, business meetings and relaxed private dining.

Our indoor menus focus on seasonal ingredients and generous sharing-style dishes, prepared in-house using locally sourced produce wherever possible.

BESPOKE AL LA CARTE

from £30 per person

Curate a bespoke two or three course sit down menu

PLOUGHMAN'S

£25 per person

A rustic classic featuring local ingredients including:
Local ham & cheddar
Artisan breads
Boiled eggs
Coleslaw
Pickles and chutneys

AFTERNOON TEA

£25 per person

A classic afternoon tea selection of including:
Selection of sandwiches
Homemade quiches
Little Verzon's Scotch eggs
Cakes and sweet treats
Scones with clotted cream & jam

FARMER'S BUFFET

£27.50 PP

A generous buffet showcasing local produce.

Local ham & cheese
Homemade quiches
Green salad
Little Verzon's Scotch eggs
Artisan breads
Slaws
Pasta or rice salads
Potato salad
Chutneys and pickles

GRAZING TABLE

£30 PP

A relaxed sharing-style spread ideal for celebrations and social events.

Locally cured meats
Local cheeses
Artisan breads
Olives and hummus
Crudités
Tortilla chips
Salads
Chutneys and salsa
Grapes and dried fruits

ENHANCE YOUR EVENT

Add a little something extra to make your event even more memorable.

From drinks receptions and sweet treats to a guided tour of our working cidery, these additions can help personalise your experience.

DRINKS RECEPTION

Start your event with a relaxed welcome drink as guests arrive.

Newton Court cider or perry
Glass of Prosecco
Seasonal spritz
Alcohol-free sparkling apple

From £3.50 pp

CANAPES

Perfect for drinks receptions or pre-dinner gatherings

Choose 4 — £16 pp

Choose 6 — £22 pp

Example selection may include:
Smoked salmon blinis with crème fraiche
Mini sausage rolls
Goats cheese & caramelised onion tartlets

GUIDED CIDERY TOUR

Take a behind-the-scenes look at our working cidery and learn how our cider is made, from orchard to bottle. Tours can be arranged as part of your event and include an introduction to our cider-making process.

From £15 per person

CELEBRATION CAKES

Our bakers can create a bespoke celebration cake for your event, perfect for birthdays, anniversaries and weddings.

Flavours and decoration can be tailored to suit your occasion.

from £40

Key Information



Public opening hours:
Mon–Sat 9:00–4:30
Sun 9:30–3:30

- Exclusive hire available outside these times
- Café closure for private events may incur an increased fee
 - Final pricing depends on timing, numbers & catering



Plan Your Event at Newton Court

Whether you're hosting a relaxed celebration or a focused business event, we'll help you create something memorable and beautifully run. Get in touch to start planning your event.