



Credit: Craig Foreman Photography

The Hill

THE HILL

WEDDING BROCHURE 2025/26

Berry Blue  
creative food

The logo for Berry Blue creative food, featuring the text "Berry Blue" in a cursive font, "creative food" in a smaller sans-serif font below it, and a graphic of three blueberries with green leaves to the right.





Credit: The Lemon House Photography

## A HIDDEN GEM, IN THE HEART OF STROUD

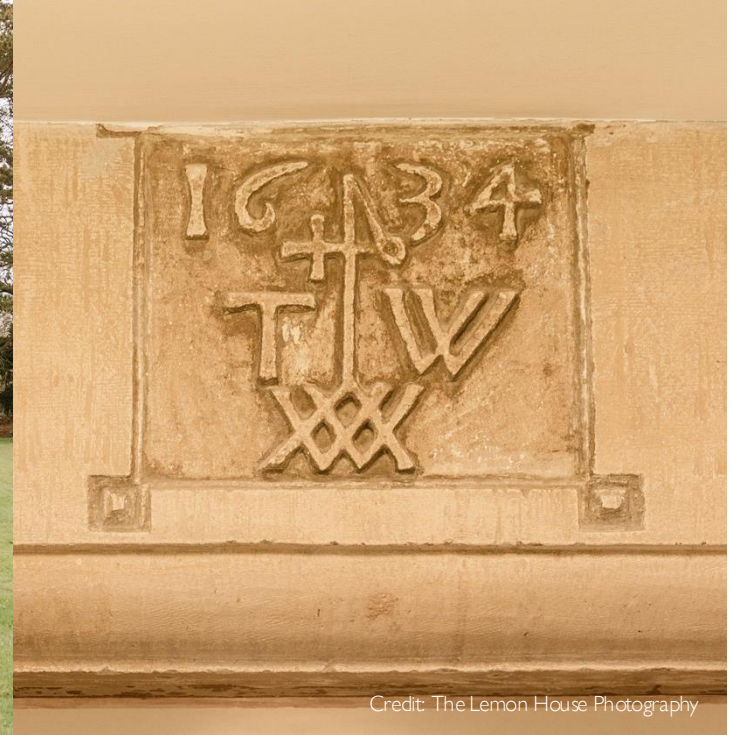
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The Hill is a beautiful 17th-century property located in the centre of Stroud, yet entirely secluded from public view, making it the perfect location for your wedding day.



Built in 1634, the building exudes timeless elegance, featuring century-old trees, box hedging, and carved stonework.

With spacious rooms, bar facilities, period features and landscaped gardens, The Hill offers a flexible event space. It also has licensed rooms for civil ceremonies.





## THE LODGE ROOM

This part of the building is our original Masonic Lodge Room. A unique and striking room with wood panelling, columns, and a magnificent masonic ceiling feature.



# HIRE RATES

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## **1 April – 30 October**

*Ceremony and reception:*

£995.00 (Friday–Sunday)

£750.00 (Monday–Thursday)

*Reception only:*

£895.00 (Friday–Sunday)

£650.00 (Monday–Thursday )

## **1 November – 31 March**

*Ceremony and reception:*

£750.00 (Friday–Sunday)

£550.00 (Monday–Thursday)

*Reception only:*

£650.00 (Friday–Sunday)

£450.00 (Monday–Thursday)

## **The Lodge room rates**

Hire cost for wedding ceremony: £2,000

Maximum guests: 60 people

*Rates exclude registrar fees*







## AWARD-WINNING CATERING BY BERRY BLUE

Catering at The Hill is provided exclusively by local company Berry Blue Creative Food. Based in Stroud, Gloucestershire, Berry Blue is an award-winning wedding caterer with a wealth of experience running events across the county.



Berry Blue prides themselves on using seasonal and locally sourced produce where possible. Creating delicious menus that truly reflect the happy couple.



# SAMPLE MENU

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## SUMMER

### **Starter**

House smoked salmon and caper fishcakes,  
tartare sauce, fresh garden rocket and burnt lemon

### **Main course**

Pan fried chicken breast, squash pomme purée,  
green beans, sage and chili jus

### **Dessert**

Madagascar vanilla cheesecake,  
fresh summer berry compote

### **Cold fork buffet**

Slices of medium rare roast beef

Old spot pork sausage roll

Smoked bacon, mushroom and west country  
cheddar quiche garden salad

Crunchy coleslaw

Potato salad with shallots and parsley

Basket of mixed fresh breads

Seasonal fruit pavlova

Banoffee pie

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Berry Blue also offer afternoon tea, barbecues, hog roasts, hot fork buffets, finger buffets, and grazing boards.  
Please get in touch to see the full sample menus.



# SUMMER PACKAGE

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Available from 1 April – 30 September 2025

## WHAT THE PACKAGE INCLUDES

- ❖ Exclusive venue hire for your wedding reception and evening party
- ❖ Three course wedding breakfast
- ❖ Drinks package comprising:
  - ◇ One glass of either sparkling wine, bucks fizz or Pimm's per guest for reception drink
  - ◇ One glass of sparkling wine for toast per guest
  - ◇ Half a bottle of wine per guest for the wedding breakfast
- ❖ A dedicated events manager to run your day
- ❖ White table linen and linen napkins provided
- ❖ Free use of our cake stand, cake knife, easel and table numbers if required

## PRICE LIST

### Weekends (Friday–Sunday)

50 guests: £4,320, including VAT

Additional guests: £70 per person

### Mid-week (Monday–Thursday)

50 guests: £4,075

Additional guests: £68.50 per person

Optional extras: Evening food options from £7.50 per head

Ceremony at The Hill: £100 additional one-off cost



# WINTER PACKAGE

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Available from 1 October – 31 March

## WHAT THE PACKAGE INCLUDES

- ❖ Exclusive venue hire for your wedding reception and evening party
- ❖ Three course wedding breakfast
- ❖ Drinks package comprising:
  - ◇ One glass of either sparkling wine, bucks fizz or Pimm's per guest for reception drink
  - ◇ One glass of sparkling wine for toast per guest
  - ◇ Half a bottle of wine per guest for the wedding breakfast
- ❖ A dedicated events manager to run your day
- ❖ White table linen and linen napkins provided
- ❖ Free use of our cake stand, cake knife, easel and table numbers if required

## PRICE LIST

### Weekends (Friday–Sunday)

50 guests: £3,835, including VAT

Additional guests: £65.50 per person

### Mid-week (Monday–Thursday)

50 guests: £3,635

Additional guests: £64 per person

Optional extras: Evening food options from £7.50 per head

Ceremony at The Hill: £100 additional one-off cost





## FAQ

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- ❖ Licensed for civil marriages and civil partnerships.
- ❖ The venue can hold up to 100 guests during the day and up to 120 in the evening.
- ❖ For larger weddings we can accommodate more guests in a marquee outside.
- ❖ Bar and dedicated bar room with seating and views to the rear gardens.
- ❖ Parking at the front of the property.
- ❖ Landscaped gardens at the back of the property.
- ❖ Venue hire is for exclusive use of the venue until midnight on the day of your wedding.
- ❖ Experienced event team on hand to run your wedding.
- ❖ Free use of cake stand, cake knife, easel and table numbers if required.
- ❖ Lodge room requirements: due to the very specific and bespoke Masons' carpet in the Lodge Room we will ask guests with heels to remove them for the ceremony and replace with The Hill single-use slippers. The bride and bridesmaids can wear plastic heel caps.






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Please get in touch to book a tour of the venue. Our team are happy to help with any questions you may have.

**The Hill**

[sales@the-hill.co.uk](mailto:sales@the-hill.co.uk)

01453 790669

 Events at The Hill

**Berry Blue**

[info@berry-blue.co.uk](mailto:info@berry-blue.co.uk)

01453 790669

 Berry Blue Events