

Weddings at
the
QUARTER
@ POTBANK
eat drink listen

*Eat, Drink, Listen
& Celebrate*

CEREMONIES

The Meadows

Capacity 80

Peak

May, June, July, August and November

Monday - Friday ~ £1,000.00

Saturday - Sunday ~ £2,000.00

Mid-Peak

March, April, September and October

Monday - Friday ~ £900.00

Saturday - Sunday ~ £1,800.00

Off-Peak

January and February

Monday - Friday ~ £800.00

Saturday - Sunday ~ £1,600.00

(EXCLUDES BANK HOLIDAYS - PRICES
AVAILABLE UPON REQUEST.)

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CEREMONIES

The Potters Room

Capacity 35 max

Peak

May, June, July, August and November

Monday - Friday ~ £750.00

Saturday - Sunday ~ £1,500.00

Mid-Peak

March, April, September and October

Monday - Friday ~ £650.00

Saturday - Sunday ~ £1,300.00

Off-Peak

January and February

Monday - Friday ~ £550.00

Saturday - Sunday ~ £1,100.00

(EXCLUDES BANK HOLIDAYS - PRICES
AVAILABLE UPON REQUEST.)

Please note, items and decorations in the
room cannot be removed.

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CELEBRATIONS

The Factory Floor

Capacity 160

Minimum numbers or bar spend may apply

Available from 10am - 12am

Peak

May, June, July, August and November
£1,200.00

Mid-Peak

March, April, September and October
£1,000.00

Off-Peak

January and February
£800.00

(EXCLUDES BANK HOLIDAYS - PRICES
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Your evening reception must include a
buffet for the number of confirmed
guests at your celebration.

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Wedding Breakfast

£39.95 per person

Max 80

Starter

Sunblush Tomato and Basil Soup served with a Selection of Breads VE
Smooth Chicken Liver Pate served with Caramelised Onion Chutney and Crostini
Goats' Cheese and Watercress Salad with a Balsamic Glaze V
Galia Melon and Prosciutto Ham with Dark Fruit Glaze

Main Course

Slow Cooked Sirloin of Beef with Red Wine Gravy, Buttered New Potatoes, Green Beans and Yorkshire Pudding
Lightly Poached Salmon with Lemon and Dill Jus, Buttered New Potatoes, and Green Beans
Cauliflower and Broccoli Three Cheese Bake with New Potatoes, and Green Beans V
Moroccan Sweet Potato and Red Pepper Tagine served with Spiced Rice and Rocket VE

Sides

All served with a selection of seasonal vegetables for the table to share

Dessert

Vanilla Cheesecake with Fresh Berries and Fruit Compote
Double Chocolate Brownie with Chocolate Sauce and Brandy Snaps VE
Lemon Meringue with Pouring Cream



Children's Menu

£18.95 per person For 12 & Under

Starter

Tomato Soup served with a Selection of Breads VE
Hummus with a selection of Crudités
Galia Melon and Prosciutto Ham with Dark Fruit Glaze

Main Course

Breaded Chicken with Fries and a choice of peas or sweetcorn
Meatballs with Tomato sauce and Pasta
Sizzling Sausage with Fries and a choice of peas or sweetcorn GF
Quorn Sausage with Fries and a choice of peas or sweetcorn V

Dessert

Ice Cream - Choose 2 scoops from: Vanilla, Chocolate or Strawberry

Drink

Cawston Juice Box: Mango or Berries Cordial: Orange or Blackcurrant
Milk, Water, Coca Cola, Diet Coca Cola or Lemonade

Afternoon Tea

£27.95pp or £32.95pp with Prosecco

Sandwiches: Roast Ham, Roast Chicken, Tuna Mayonnaise and Spring Onion, Vintage Cheddar

Homemade Savoury: Homemade Quiche, Coleslaw and Tangy Pickle

Handmade Cakes: A selection from the bakes of the day with Fruit Scones, Clotted Cream and Jam

Gluten Free, Vegetarian and Vegan options are available

Children's Afternoon Tea

£14.95 per child | 12 and under

Sandwiches of Roast Ham and Cheddar Cheese

Crudités with Hummus and Crisps

A selection of Cakes and a Soft Drink

Canapés

You will receive a selection of the following canapés

£6.50 per person for 3 | £8.50 per person for 5 Minimum 30

A selection of mouthwatering mini amuse bouche -

Smoked Salmon and Cream Cheese Blini

Prawn and Basil on Spinach Bread

Crayfish and Horseradish on Lemon Cake

Bresaola with Mustard and Honey on Flaxseed Bread

Cherry Tomato, Goats' Cheese, and Pecan on Walnut Bread

Courgette and Red Pepper on Tomato Bread

Cheese, Apricot and Almond Profiterole

Crab and Cucumber Profiterole

Brie and Fig on Spiced Bread

Vegan and Gluten Free available on request.



Evening Reception

Burger Banquet £20pp

A selection of burgers served with soft white buns, fried onions and vegetables, skin on fries, burger salad and pickles with homemade coleslaw. Includes all sauces and condiments.

90% Steak Burgers

Mini Beef Slider Burgers

Crispy Chicken Burgers

Vegetarian Burgers

Mediterranean Banquet £22pp

A selection of foods from the 'Med' served with Basmati Rice, Warmed Flatbreads, Tzatziki, Skin on Fries, Salad and Coleslaw.

Turkish Chicken Kebabs with garlic and lemon

Moroccan Lamb Chops

Greek Style Meatballs in Tomato Sauce

Halloumi and Vegetable Skewers

Pizza Banquet £16pp

A Selection of Pizzas served with Skin on Fries, Salad and Coleslaw

Margarita - Veggie Supreme - Pepperoni

BBQ Chicken

Gluten Free and Vegan available on request.



Evening Reception

Hot Mexican £20pp

A Selection of:

Beef Chilli Con Carne

Mexican Chicken Fajitas

Vegetable and Bean Chilli

Chipotle Chicken Drumsticks

Glazed Mini Sausages and Crispy Bacon

Herby Potato Wedges

Spicy Rice

Nachos with sour cream, salsa, guacamole, cheese & jalapeños

Hot Roast Buffet £20pp

A selection of Soft Brown and White Rolls

Sage and Onion Stuffing

Homemade Gravy

Sticky Pigs in Blankets

Herb Roasted Potatoes

Roast Gammon Ham

Butter Basted Turkey

Coleslaw

Extras

Cheeseboard Grazing Table £15 per person

Vegetarian/Vegan & Gluten Free Options Available on Request

Hot and Cold Buffet £16pp

A selection of sandwiches on baked ciabatta and soft tortilla wraps:

Roast Ham

Roast Chicken

Tuna Mayonnaise

Mature Cheddar Cheese

Egg Mayonnaise

Bacon, Lettuce and Tomato

(Vegan and Gluten Free Options Available on Request)

Chips

Chicken Drumsticks

Sausage Rolls

Coleslaw

Herby New Potato Salad



Evening Reception

Desserts & more

Doughnut Wall £300

A Selection of Filled Doughnuts on our wall of treats. Serves 100.

Caramazing	Berry White
Coconutti	Simply Sugar
Belgiyummy	

Tower of cupcakes £350

A Selection of Cupcakes on our lit Pyramid. Serves 100.

Double Chocolate	Luscious Lemon
Velvety Vanilla	Sweet Strawberry

Mini Dessert Banquet £350

A selection of traditional bitesize cream cake desserts. Serves 100.

Chocolate Eclairs	Carrot Cake
Finger Jam Doughnuts	Chocolate Brownie
Fruit Scones	Custard Slice
Black Forrest Muffins	Passionfruit Cheesecake

Extra guest surcharge applies

Late Night Munchies £9pp

Bacon and sausage baps with Tater Tots. Available from 10:30pm.

Sweet Tower £150

A selection of favourite and traditional sweets

Crisp Wall £125

A wall of crisps with 100 bags for your guests to grab whenever they like.

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DONUTS



Arrival Drinks

Max of 3 Options

Prosecco £6.00

Buck's Fizz £4.00

Fresh Orange Juice £2.50

Berry Spritz (non-alcoholic) £4.00

All prices are per person

Reception Drinks Package

Prosecco £28.00 or 6 for £160.00

House White £19.00 or 6 for £110.00

House Rose £20.00 or 6 for £115.00

House Red £19.00 or 6 for £110.00

Beer Buckets £40.00 for 8 bottles

(Choose from Corona, Desperado or Lucky Buddha)



Gallery





Additional Information

TERMS AND CONDITIONS: This brochure holds all the information you need to plan your wedding at The Quarter Potbank, from civil ceremonies and venue hire, to banqueting menus and drinks packages. We are a small, family business that prides itself on personal service, so if there is something you have your heart set on that is not detailed here, please speak to our events coordinator who will be happy to help. All prices include VAT and are valid for weddings up until 31st December 2026. All wedding deposits are non-refundable.

For more information or to book an appointment to view our wedding venue, please get in touch: Call 01782 412263
email quartereventsteam@gmail.com

All images were taken by Andrew Billington

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