



THREE DAGGERS



WEDDINGS AT THE THREE DAGGERS

"The Three Daggers was the perfect choice for our wedding day. Relaxed and informal in a perfect setting with wonderful food and drink. Everyone was so accommodating to help make our day personalised, special and unique - a wonderful day that we'll never forget!"

Jo and Dave



WEDDINGS AT THE THREE DAGGERS

Hidden away in the lee of the Westbury White Horse within the stunning Wiltshire Salisbury Plains is a wedding venue with a difference.

Gather your friends and family at the Three Dagers and enjoy the exclusive use of our Hillside Cottage, a six-bedroom luxury house with its own spa set in mature private gardens and masses of space, whether it is to relax and to entertain.

Hillside Cottage is truly the perfect base for your important day whilst the stunning Three Dagers Microbrewery offers a unique choice for both your ceremony and wedding reception.

Incorporate the Three Dagers Pub, England's Pub of the Year in 2020 and holder of 2 prestigious AA Rosettes for Culinary Excellence since 2019 before, after or throughout your wedding making the most of our many indoor and outdoor spaces.

Our Executive Chef will work with you to tailor the menu for your special day with all ingredients sourced either from our trusted local suppliers or indeed grown on our own farm in Edington village.

We can offer a range of intimate wedding packages for up to 50 guests including accommodation for up to 30. It's sure to be a memorable occasion.



WEDDING PRICING

Hillside Cottage & Spa Barn £4,000

Two nights' exclusive use of our stunning, luxury six-bedroom Hillside Cottage, extensive mature gardens, private spa area, Trailhead Cabin and fire pit alongside exclusive use of the Spa Barn for your Wedding Ceremony and pre-Wedding Breakfast Drinks & Canapés for 50 people.

The Thee Daggers Brewery

Our working micro-brewery can be added to your package. This space can be used for your Reception Ceremony for 38 seated, Wedding Breakfast or Drinks & Canapés or Buffet Reception for 50 people until 11pm.

Accommodation

We have a range of accommodation for you and your guests including Hillside Cottage (6 ensuite double bedrooms), The Three Daggers Inn (3 double bedrooms of which 1 can be a twin, all with private bathrooms), Orchard House (3 double bedrooms and 1 twin), Brew House (2 double ensuite bedrooms). Rooms at The Three Daggers Inn range between £90-150 whilst Orchard or Brew Cottages must be taken as a whole.

Food & Drink

Our Executive Chef will meet with you in order to plan your perfect menu from a Canapé Reception to a Buffet or sit down Wedding Breakfast for which 2 and 3 course options are available from £55 per head for 2 courses. We also offer a wide range of alcoholic and non-alcoholic drinks, including our own award-winning range of real ales - after all what could be better than drinking our beer in the very brewery in which it is brewed?!

Private Dining & the Day After

Book the beautiful private dining room, the Woolbarn in the Three Daggers Pub for a 'rehearsal dinner' the night before or for lunch the following day.



MORE THAN A VENUE

The Three Dagers is more than the perfect venue for your wedding - it's an incredible and unforgettable experience for you, your family and guests.

Our Team's focus is your relaxation, that you have the time and space to enjoy your special day with all of your favourite people. To this end we have created and curated spaces and activities with everyone in mind.

Come and enjoy the private spa facilities; we can arrange a huge range of massage and wellness treatments from yoga and pilates sessions to through to breathwork or simply relax in your own private Spa area with Sauna, Steam Room, Cold Plunge and Jacuzzi.

Maybe it's a tour of our own Three Dagers microbrewery plus, of course, a Beer Flight and a pint of your favourite.

Feeling more active? We can arrange guided Mountain Biking on the nearby Salisbury Plain, guided walks, foraging or clay pigeon shooting.

What could be better than meeting up with friends and family at the Three Dagers pub around the roaring log fire or in our Pizza Shack and stretch tent overlooking the local football pitch and huge children's playpark.

Kick back at the end of the day with Canapés and Cocktails at your own Trailhead Cabin with firepit. We'll even fill your fridges for you!

Come and see us and let us help you plan your special day.





SAMPLE MENU ONE

Starter

Priory Farm Tomatoes | Buffalo Mozzarella |
Basil Emulsion | Black Olive Crumb | Bloody
Mary Dressing

Confit Duck Rillettes | Sauce Gribiche |
Sourdough Croutes | Priory Farm Pickles

Main course

Free Range Chicken Breast | Chicken Butter
Mash Potatoes | Cajun Spiced Batter Crumb |
Tarragon Sauce | Charred Tenderstem
Broccoli

Pan Roasted Cod | Sweetcorn Chowder |
Pickled wild mushrooms | Biquinho Peppers |
Coriander Salsa

Desserts

Edington Priory Mixed Berry Pavlova

Milk Chocolate Crèmeux | Passion Fruit Curd
| Chocolate Crumble

Coffee & Chocolates





SAMPLE MENU TWO

Starter

Prawn & Smoked Haddock Croquettes |
Puttanesca Sauce | Priory Farm Leaves

Venison Carpaccio | Walnut Cream |
Soused Priory Pear | Seeded Lavosh
Cracker

Main course

Ox Cheek braised in Three Daggers Ale |
Soft Polenta | Salsa Verde | Crispy Shallot &
Potato | Glazed Carrot

Pan Roasted Stone Bass | Parmesan
Gnocchi | Sauce Vierge | Priory Courgettes
| Hazelnut Crumb

Desserts

Passion Fruit Crème Brûlée | Spiced
Gingerbread | Coconut Ice Cream

Chocolate & Pecan Tart | Three Daggers
Black Ice Cream | Miso Caramel

Coffee & Chocolates



SAMPLE MENU THREE

Starter

Dill Cured Salmon Gravlax | Burnt
Lemon Purée | Honey & Wholegrain
Mustard Dressing | Lemon Brioche
Croutons

Beef Steak Tartare | Confit Egg Yolk |
Sourdough Croute | Mustard Emulsion

Main course

Halibut Fillet | White Bean & Priory
Farm Vegetable Fricassée | Buttered
Baby Potatoes | Herb Pangritata |
Parsley Oil

Pan Roasted Duck Breast | Confit Duck
Leg Croquette | Poached Cherries |
Duck Jus | Dauphinoise Potato

Desserts

Buttermilk Panna Cotta | Poached
Raspberries | Buttermilk Cobbler
Biscuit | Raspberry Gel

Dark Chocolate Delice | Blood Orange
Sorbet | Feuilletine Crunch

Coffee & Chocolates



THREE DAGGERS

A pictures may tell a thousand words but still cannot convey the unique atmosphere at the Three Daggers so why not come contact us, arrange a visit and come and see for yourself?



Call us on
01380 830940
or email Jackie at
hello@threedaggers.co.uk



Three Daggers, 47 Westbury Road, Edington, Westbury, Wiltshire, BA13 4PG

THREE DAGGERS

Recommended Suppliers of Wedding Services at The Three Daggers

Photography

Paul Thomas Heath

07888 822 216

paul@paulthomasheathphotography.com

www.paulthomasheathphotography.com

Registrar

Wiltshire Registration Service

0300 003 4570

www.wiltshire.gov.uk/article/1492/Ceremonies

Florist

Young Blooms

07980 199 452

info@youngblooms.co.uk

www.youngblooms.co.uk

Celebrant

Olivia Coleman

07590 472 713

www.oliviacolemancelebrant.co.uk

Interior Wedding Design & Planning

Merry Hare Events

01380 8488 07

hello@merryhareevents.co.uk

www.merryhareevents.co.uk

Wedding Dresses and Outfits

Hen House Brides

01380 739 930

www.henhousebrides.co.uk

Bridal Hair & Make Up

Andrea Luella

andrealuella@gmail.com

www.andrealuella.com

Suits and Menswear

Fox in the House

01380 739447

hire@foxinthehouse.co.uk

www.foxinthehouse.co.uk

The Three Daggers accept no responsibility for the services supplied by the listed suppliers.

Terms & Conditions

We require a 20% non-refundable deposit to reserve the date of your choice and full payment 28 days prior to the wedding itself. Full terms and conditions will be sent with the booking form.

