

CHRISTMAS WREATH MAKING EVENTS

We are super excited 😄 to announce 2 superb packages for you this December.

After a really tough year and a non event of a Christmas last year 😞, we want to help you GO ALL OUT and embrace everything you can about Christmas this year 😊

And if that can include:

👉 Something fun 😄

👉 Meeting friends

👉 Great food and drinks 🍷 🍷 🍷

👉 Maybe a bit of fizz 🍷 🍷

Then why not 👍

So here's what we have on offer 👉

- ✓ Wreath making with the well known (maybe even famous 😮 but definitely charismatic) local horticultural expert - Mike Brannigan of @MB Gardening Services North Tyneside 🌱
- ✓ Bases are manufactured using sustainably sourced & ECO friendly materials 🌍
- ✓ Using FRESH LOCALLY SOURCED greenery
- ✓ FRESH materials will include Christmas Pine 🌲 & the beautiful Eucalyptus
- ✓ Wreaths will be COMPLETELY BESPOKE
- ✓ Finished with HANDMADE decorations making your wreath TRULY UNIQUE
- ✓ Expert tips on preserving your wreath to last well into 2022 👍

👉 AS STANDARD 👈

👉 Absolutely everything will be included to make your beautiful wreath so you don't have to bring a thing

👉 FREE parking 🚗 Included and fully accessible with the whole venue on the one level

👉 Tea & Coffee ☕ provided on arrival prepared by our trained baristas

👉 Festive nibbles while you enjoy your session

👉 Sessions can include up to 20 people max

Sessions will run for approximately 1.5 hours

👉 The PACKAGES 👈

****The BAUBLE package ****

Finish your session of with a lovely glass of our very own housemade mulled wine and a choice of our homemade desserts

👛 £49.95 per person

**** The TINSEL package ****

Finish your session off with a 2 or 3 course meal from our set festive menu, including a glass of our very own house made mulled wine.

👛👛 £59.95 / 👛👛👛 £64.95

****The BUBBLES package****

Finish your session off with a warming glass of our very own house made mulled wine, then straight into a 2 or 3 course meal from our set festive menu, a bottle of fizz to share between 2, and a cocktail 🍹 each from our menu on the house.

🍷🍷 £75.95 / 🍷🍷🍷 £80.95

👉 Availability 👈

📅 Sat 27th November from 15:00 - SOLD OUT 😬

🕒 Tues 30th November from 13:00 - SOLD OUT 😬

📅 Wed 1st December from 13:00

🕒 Wed 1st December from 18:00

📅 Sat 4th December from 15:00

🕒 Sun 5th December from 13:00 - SOLD OUT 😬

📅 Sun 5th December from 18:00 - SOLD OUT 😬

🕒 Tues 7th December from 13:00

📅 Tues 7th December from 18:00

🕒 Saturday 11th December from 15:00

HOW TO BOOK

 Each booking will require a £15pp deposit

 Call 01670 359851 to speak to our team and book *Preferred*

 Email as on enquiries@caboose-group.co.uk

 Full payment will be collected 14 days before your session date.

This is a unique event and places are very limited, so swift booking is recommended  