

Rose Package

£4099.00 - 2019

Based on 50 day guests and 75 evening guests

Additional Day Guests: £48.00pp

Additional Evening Guests: £18.00pp

Includes:

- 1 arrival drink of Bucks Fizz or Orange Juice
- 3 course wedding breakfast for 50 guests from the Rose Menu
- 1 glass of House Wine per person to accompany the meal
- 1 glass of Sparkling Wine per person to toast the newlyweds
- Evening Buffet for 75 guests, selection of sandwiches and 4 items from the buffet selection

Rose Menu:

Choose 1 dish from each course to make up your set menu
- special dietary requirements are catered for separately

Homemade Soup with Crusty Roll
Country Style Pate served with Chutney and Toasted Bread

Pan-Fried Breast of Chicken with a Chasseur Sauce
Slow Cooked Pork Loin stuffed with Apple and served with a Cider Jus
(all main courses are served with Roast Potatoes and Chef's Selection of Vegetables)

Traditional Apple Crumble with Hot Custard
Profiteroles with Chocolate Sauce

On Site Ceremony Hire

Oak Room: up to £650.00 – subject to dates

Garden Pavilion: up to £900.00 – subject to dates

Up to 30% discount available for low season weddings in 2019

Freesia Package

£5099.00 - 2019

Based on 50 day guests and 75 evening guests
Additional Day Guests: £60.00pp & Additional Evening Guests: £20.00pp

Includes:

- 1 arrival drink from our drink selection or Orange Juice
- 3 course wedding breakfast for 50 guests from the Freesia Menu with tea & coffee
- ½ Bottle of House Wine per person to accompany the meal
- 1 glass of Prosecco per person to toast the newlyweds
- Evening Buffet for 75 guests, selection of sandwiches and 6 items from the buffet selection
- White chair covers & bows (in your choice of colour)
- Resident DJ for your evening entertainment

Freesia Menu:

Choose 1 dish from each course to make up your set menu
- Special dietary requirements are catered for separately

Homemade Soup with Crusty Roll

Country Style Pate served with Chutney and Toasted Bread

Prawn and Avocado Salad with Lime Vinaigrette

Tomato and Feta Cheese Brochette served with a Basil Pesto

Pan-Fried Breast of Chicken with a Chasseur Sauce

Slow Cooked Pork Loin stuffed with Apple and served with a Cider Jus

Top-Side of Roast Beef with Thyme, Shallots and Yorkshire Pudding

Poached Fillet of Salmon with Hollandaise Sauce

(all main courses are served with Roast Potatoes and Chef's Selection of Vegetables)

Traditional Apple Crumble with Hot Custard

Profiteroles with Chocolate Sauce

Crispy Meringue Nest filled with Cream and Seasonal Fruits

Homemade Cheesecake (of your choice) with Fresh Raspberries

On Site Ceremony Hire

Oak Room: up to £650.00 – subject to dates

Garden Pavilion: up to £900.00 – subject to dates

Up to 30% discount available for low season weddings in 2019

Orchid Package

£6299.00 – 2019

Based on 50 day guests and 75 evening guests

Additional Day Guests: £69.00pp & Additional Evening Guests: £23.00pp

Includes:

- 2 arrival drinks from our drink selection or Orange Juice
- Selection of Canapés (3 per person) to be served with your arrival drinks
- 4 course wedding breakfast for 50 guests from the Orchid Menu with tea & coffee
- ½ Bottle of Wine per person, from the Wine Selection to accompany the meal
- 1 glass of House Champagne per person to toast the newlyweds
- Evening Buffet for 75 guests, selection of sandwiches & 8 items from the selection
- White chair covers & bows (in your choice of colour)
- Resident DJ for your evening entertainment

Orchid Menu:

Choose 1 dish from each course to make up your set menu

- special dietary requirements are catered for separately

Homemade Soup with Crusty Roll

Country Style Pate served with Chutney and Toasted Bread

Prawn and Avocado Salad with Lime Vinaigrette

Tomato and Feta Cheese Brochette served with a Basil Pesto

Grilled Asparagus with Thyme & Sea Salt wrapped in Prosciutto with a Béarnaise Sauce

Smoked Salmon with Nicoise Salad

Champagne Sorbet

Pan-Fried Breast of Chicken with a Chasseur Sauce

Slow Cooked Pork Loin stuffed with Apple and served with a Cider Jus

Top-Side of Roast Beef with Thyme, Shallots and Yorkshire Pudding

Poached Fillet of Salmon with Hollandaise Sauce

Turkey Paupiette with Sausage Meat, Cranberry & Apricot Stuffing wrapped in Bacon

(all main courses are served with Roast Potatoes and Chef's Selection of Vegetables)

Traditional Apple Crumble with Hot Custard

Profiteroles with Chocolate Sauce

Crispy Meringue Nest filled with Cream and Seasonal Fruits

Homemade Cheesecake (of your choice) with Fresh Raspberries

Chocolate Caramel Salted Torte

Lemon Tart with a Raspberry Compote

On Site Ceremony Hire

Oak Room: up to £650.00 – subject to dates

Garden Pavilion: up to £900.00 – subject to dates

Up to 30% discount available for low season weddings in 2019

Mistletoe Package

£4399.00 – December 2019

Based on 50 day guests and 75 evening guests
Additional Day Guests: £48.00pp & Additional Evening Guests: £18.00pp

Includes:

- 1 arrival drink of Mulled Wine or Orange Juice
- Mini Mince Pies to be served with your arrival drinks
- 3 course wedding breakfast for 50 guests from the Mistletoe Menu with tea & coffee
- 1 glass of House Wine per person to accompany the meal
- 1 glass of Prosecco per person to toast the newlyweds
- Evening Buffet for 75 guests, selection of sandwiches & 4 items from the selection
- White chair covers & bows (in your choice of colour)
- Resident DJ for your evening entertainment

Mistletoe Menu:

Choose 1 dish from each course to make up your set menu
- special dietary requirements are catered for separately

Roast Parsnip and Sweet Potato Soup
Chicken Liver and Cognac Pate with Melba Toast
Fig, Thyme and Goats Cheese Tart

Turkey Paupiette with Sausage Meat, Cranberry & Apricot Stuffing wrapped in Bacon
Slow Cooked Top-Side of Beef with Shallots Thyme and Yorkshire Pudding
Baked Salmon with a Lemon and Herb Sauce
(all main courses are served with Roast Potatoes and Chef's Selection of Vegetables)

Plum Pudding with Creamy Brandy Sauce
Lemon Cheesecake with a Raspberry Coulis
Black Forest Roulade with Chantilly Cream

On Site Ceremony Hire

Oak Room: up to £600.00 – subject to dates

*Up to 30% discount and complimentary ceremony hire available for
weddings between 27th and 30th December 2019*

Package Prices for 2020

Rose Package

£4299.00

Additional Day Guests: £50.00pp

Additional Evening Guests: £20.00pp



Freesia Package

£5299.00

Additional Day Guests: £62.00pp

Additional Evening Guests: £22.00pp



Orchid Package

£6499.00

Additional Day Guests: £72.00pp

Additional Evening Guests: £25.00pp



Mistletoe Package

£4599.00 – December

Additional Day Guests: £50.00pp

Additional Evening Guests: £20.00pp





Menu for Younger Guests

Tomato Soup
Fresh Melon Balls
Garlic Bread

Breaded Chicken Pieces with Chips and Vegetables
Sausage and Mash with Vegetables and Gravy
Pasta topped with Tomato Sauce and Cheese

Profiteroles with Chocolate Sauce
Fresh Fruit Salad with Vanilla Ice Cream
Novelty Ice Cream

Menu for Vegetarians

Mozzarella and Char-grilled Vegetable Lasagne
Mushroom and Stilton Wellington
Three Bean Chilli with Rice
Spinach and Ricotta Ravioli
Caramelised Onion and Goats Cheese Bundle
Stuffed Pepper with Stir-Fry Vegetables and Wild Rice
Portobello Mushroom with Champ Mash & Melted Cheese
Stuffed Aubergine with Chickpeas

Evening Buffet Menu

Assorted Filled Sandwiches on White or Brown Bread
Assorted filled Petit Pains
Selection of Mini Quiche
Sausage Rolls
Mini Pork Pies
Chicken Skewers
Cocktail Sausages glazed with Honey & Sesame Seeds
Breaded Chicken Goujons with BBQ Dip
BBQ Chicken Wings
Garlic & Herb Salmon Goujons
Plaice Goujons with Lemon Tartar
Thai Dim Sums
Breaded Spicy Prawns with a Sweet Chilli Dip
Indian Selection
Mini Cheese & Tomato Pizza
Spicy Roasted Wedges with Salsa
Selection of Crudités with Dips
Vegetable & Spinach Pakora
Vegetable Satay

Mini Fruit Tarts
Mini Chocolate Éclairs



Drinks Selection

Bucks Fizz
Pimms & Lemonade
Kir
Kir Royal
Prosecco
Champagne & Strawberries
Orange Juice
Non-Alcoholic Fruit Punch
Elderflower Presse

*£2.50pp supplement for
Freesia Package

Children's Drinks

Orange Juice
Pepsi, Lemonade or Fruit Squash
Appletiser

Canapé Selection

Mini Yorkshire Puddings with Beef and Horseradish
Pate on Crostini
Mini Caesar Salad
Smoked Salmon & Cream Cheese Vol au Vents
Mini Thai Fishcakes
Asparagus & Mozzarella Brushetta
Mini Sausages glazed with Honey & Sesame Seeds
Mini Lamb Meatballs
Chicken Skewers
Chilli Prawn Toast
Mini Quiches
Crudités and Dips

Wine Selection

White

Tua Garganega Pinot Grigio Italy
Light in colour, refreshing, and crisp and with aromas of limes, grapefruits and lemons making this well balanced wine very easy to drink

La Tierra Rocosa Sauvignon Blanc Chile
Crisp and refreshing, this wine offers an abundance of passion fruit, grapefruit and lemon flavours, delivered in a softer more tropical fruit texture

Red

La Tierra Rocosa Merlot Chile
Ample red berry fruit combining fresh acidity with ripeness and warmth, offers good concentration and depth, a soft and plummy texture, and hints of vanilla and spice

Big Bombora Shiraz Australia
A medium weight Shiraz, with pleasing balance between ripe fruit and savoury, earthy notes on the nose. The palate is succulent and mouth filling, with lashings of red berry brambles.

Your choice of 3 of the following for £5.25 per person



All-Exclusive Use

Privately book the Farnham House Hotel exclusively for your wedding.

From 12pm on the day of your wedding, until 9am the next morning, the hotel will be occupied by only you and your guests. There will be no other guests in the hotel or the grounds during these times.

The prices below include exclusive use of:

- All 24 hotel bedrooms; including a full English breakfast the next morning
- Cedar Room
- Oak Room
- Hotel Bar
- Reception / Lobby Area
- Garden Ceremony Area & Pavilion
- 5 acres of Hotel Grounds

	Sunday - Thursday	Friday	Saturday
January & February	£2999.00	£3299.00	£3599.00
March	£2999.00	£3599.00	£3799.00
April, May & June	£4599.00	£4999.00	£5599.00
July & August	£4999.00	£5799.00	£6599.00
September	£4599.00	£4999.00	£5599.00
October & November	£3999.00	£4299.00	£4799.00
December	£4599.00	£4999.00	£5599.00
December 27th – 30th	£2999.00	£3299.00	£3599.00

All the above rates are in addition to your food & drink / package costs.

