

The background is a solid blue color with a decorative pattern of light blue floral and butterfly motifs. The pattern consists of thin, curved lines forming a lattice-like structure, interspersed with small five-petaled flowers and butterflies. The text is centered and rendered in white.

THE FARMHOUSE



*Weddings*

The perfect venue for your perfect day



# Congratulations & Welcome

Welcome to The Farmhouse, a venue with a rare and wonderful mix of qualities – country house character blended seamlessly with the highest standards of contemporary design.

Lovingly restored from a 15th century farm, this family-owned boutique hotel and restaurant has had a stunning top-to-toe makeover that left no stone untouched, yet retained all the natural warmth and charm of the original building.

We pride ourselves on our award-winning cuisine and luxurious accommodation as well as providing the warm hospitality and personal touches that will help make your celebrations truly unforgettable. From the beginning, it's all about you, and our Wedding Co-ordinator will help plan everything down to the finest detail, so that the only surprises on the day are in the best man's speech.

The Farmhouse is one of the finest wedding venues in the Channel Islands, you couldn't be in better hands.

'When my parents first purchased La Hougue Fouque Farm Hotel at the beginning of the 1970's, we were all struck in awe at the beauty, tranquillity and idyllic setting and surroundings offered by some of the island's most beautiful farming landscapes located at the highest point in Guernsey. Thus it should come as no surprise whatsoever that it was an extremely easy decision for the family to embark upon developing the most fantastic venue and perfect setting to host the most special of wedding celebrations. Half a century later and following a considerable amount of investment in to both the buildings and our ever maturing gardens we fully believe we have fulfilled our original aspirations and with that in mind, we sincerely hope you can now enjoy the most idyllic venue that Guernsey has to offer in order to be able to celebrate your very special occasion.' – David Nussbaumer, Managing Director





## *“A Truly Magical Place”*

...is how some couples describe The Farmhouse on their special day. Hidden away in the picturesque St Saviour's countryside, our extensive grounds provide the perfect backdrop for such a wonderful occasion at any time of year, whether basking in the summer sunshine or glowing by candle light.

Our main function suite, The Courtyard, is large, light and airy, opening out onto the poolside terrace where you can enjoy al fresco aperitifs overlooking the mature gardens. Smaller, more informal receptions can be held in our Gazebos during the summer months, whilst our ambient restaurant is perfect for an intimate winter wedding by the fire. We also offer a choice of private dining rooms, The Hornet's Nest and The Beehive, which can be reserved for your wedding breakfast or somewhere for the children to play.

When it comes to the evening's entertainment, The Courtyard is a wonderful place for the young and young at heart to strut their stuff, whilst the adjoining Garden Bar provides a restful corner to take a break, raise a toast and, from a safe distance, watch Grandad do the can-can.





# Mouthwatering Menus

Food is at the heart of The Farmhouse.

We combine British and European cuisine with the odd dish from further afield to create diverse and imaginative menus that incorporate local, organic and Fairtrade products wherever and whenever possible. Our aim is to cater for all palates, including those looking for something a little less formal.

Our 'Wedding Proposal' is full of interesting and exciting combinations to choose from, whilst smaller parties can enjoy one of our set-price party menus, hot or cold buffet options and an extensive yet affordable wine and drinks list.

Our experienced team will be happy to make any recommendations to help you decide on a menu that's just right for you.

What's most important to us is that you have the day you have always dreamt of, and whatever you choose, will be prepared by our chefs with great skill and attention to detail.





## Relax & Unwind

The Farmhouse offers 14 bedrooms and suites designed to the highest four star specifications, with all the modern creature comforts and amenities to help you and your guests relax and unwind.

Our choice of accommodation includes one Petite Boutique, three Boutique and six Superior Rooms as well as four Junior Suites, all air-conditioned and sumptuously decorated with natural prints, oak beams and stylish soft furnishings to offer the same level of quality and comfort throughout the hotel.

Large HD screens with Sky, fully stocked mini-bars, personal safes and lavish bathrooms complete with underfloor heating, mist-free mirrors, fluffy bathrobes and slippers all come as standard, with free Wi-Fi available throughout the hotel.

We are pleased to offer preferential rates and packages to all wedding guests for bookings made directly with the hotel.

## *Layouts & Capacities*

The Courtyard and Garden Bar can accommodate up to 200 guests for a wedding dance. For a wedding breakfast, The Courtyard can seat up to 152 people on 13 round tables of 12 people. Please note that up to four of these tables will need to be removed after the meal in order to make room for your evening entertainment.

The Hornet's Nest can accommodate two round tables, each seating up to 12 people, or one long table of up to 26 people.

The Beehive can seat up to 20 guests on one long table.

The Restaurant can accommodate one long table of up to 22 people, though larger capacities are possible with a more informal layout.

Our large Gazebo can accommodate up to 20 people, whilst our small Gazebo can seat 8.

## *Exclusivity*

For a truly private party, it is possible to hire the entire hotel and grounds exclusively, including all of our dining areas, bars and accommodation.

## *The Next Step*

Thank you for considering The Farmhouse as the venue for your wedding.

We are delighted to enclose our current wedding packages for your consideration, which are valid until the end of 2026.

Bespoke packages are available for smaller wedding receptions held in our private rooms or Gazebos.

For more information or to book the date you have in mind, please contact us on 01481 264181 or email [events@thefarmhouse.gg](mailto:events@thefarmhouse.gg)

We will be happy to answer any questions that you might have, and arrange a mutually convenient time to show you around The Farmhouse before sitting down over a cup of coffee or a glass of something cold to start planning your perfect day.

# Wedding Proposal Package

Up to 80 guests £9,995

Extra guests:

Adults £95 per guest

13-18 years old £65 per guest

Aged 12 and under £30 per guest

## Includes:

Red carpet arrival

Exclusive use of Courtyard, Garden Bar and Top Terrace

Welcome glass of Farmhouse Fizz and Orange Juice or non-alcoholic Fizz

A selection of canapés on arrival

Three course wedding breakfast followed by tea and coffee

Half a bottle of House Wine per person

Half a bottle of sparkling water per person

Jugs of iced water

A glass of Prosecco for the toast (non-alcoholic Prosecco is also available)

Complimentary menu and wine tasting for up to six people

Complimentary Junior Suite for the Bride and Groom including breakfast

Dressing gowns for the couple as a gift from us

Rose petals and candles in the couple's suite

## Extras:

Upgrade for toast to Premier Cru Champagne for £8 per person

Outdoor Wedding Ceremony Areas £250  
(Does not include ceremony chairs or wedding arch)

White Chair Covers £3.95 per person

If you need to decorate from 3pm the day before the wedding  
there is an extra charge of £500 (subject to availability)

Decorations removal etc timings will be agreed with the couple closer to the time

# Exclusive Wedding Package

£19,995 for 80 people

Extra guests:

Adults – £125 per guest

13-18 years old £65 per guest

Aged 12 and under £30 per guest

## Includes:

The entire hotel and our extensive grounds, all 14 bedrooms, for a minimum of two nights, our various dining areas, bars, terrace and gardens

Choose an outdoor Wedding Ceremony area

Welcome glass of Premier Cru Champagne, Orange Juice or non-alcoholic Fizz (allocation of half a bottle per person)

Red carpet arrival

A selection of canapés on arrival

Three course wedding breakfast followed by tea and coffee

Half a bottle of wine per person, chosen from our Premium Wine selection to the value of £40

Half a bottle of still water per person

Half a bottle of sparkling water per person

White chair covers if required

A glass of Premiere Cru Champagne for the toast

Evening food

Complimentary menu and premium wine tasting for up to six people

Complimentary Junior Suite for the Bride and Groom including breakfast

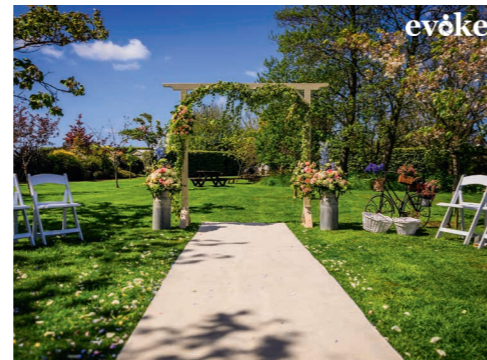
Dressing gowns for the couple as a gift from us

Rose petals and candles in the couple's suite

Exclusive use of the hotel from 11am the morning of your wedding until 11am the following day

Half day to decorate the courtyard the day before

Decorations removal etc timings will be agreed with the couple closer to the time



# Canapés

Please select up to 3 of the following options:

Smoked Salmon, Cream Cheese Caviar, Lemon and Thyme Biscuit

Chilli and Coriander Fishcakes, Garlic Mayo (GFA)

Tempura King Prawns, Sweet Chilli Dip (GFA)

Bourbon Sticky Pork Skewer (GFA)

Smoked Chicken and Mango Tortilla Pinwheel (GFA)

Crispy Duck Spring Rolls and BBQ Hoisin dip

Piri-Piri Chicken Skewers, Tomato Salsa (GF)

Duck Liver Parfait, Redcurrant Jelly on Toasted Brioche (GFA)

Guernsey Cheddar and Onion Mini Quiche,  
Sun Dried Tomato (V) (GFA)

Vegetable Spring Rolls and Chilli Dip (V)

Leek and Cheddar Arancini (V) (GFA)

Creamy Blue Cheese Bruschetta, Fig Chutney (VE) (GFA)

GF = Gluten-Free | GFA = Gluten-Free Option Available  
V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available  
Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens

## Vegan and Vegetarian Starters

Minted Watermelon Melon, Crumbed Feta and Guacamole (VE) (GF)

Minted Pea Velouté (VE)  
*Asian Vegetable Dim Sum*

Twice Baked Cheese Soufflé and Toffee Walnut Salad

Pressed Mediterranean Vegetable Terrine (VE) (GF)  
*Black Olive Dressing*

Antipasti Plate of Roasted Mediterranean Vegetables,  
Mini Garlic Ciabatta and Bocconcini

Alternatively, we can also offer a wider range of  
Gluten Free and Vegan Soups, Sorbets, Salads and Risottos

## Vegan and Vegetarian Mains

Wild Mushroom Fricassee and Asparagus Gnocchi (V/VE) (GFA)  
*Red Pepper Dressing*

Roasted Butternut Squash, Beetroot and Sage (V/VE) (GF)  
*Feta Cheese Glaze, Watercress and Pine Nut Salad*

Vegetable Wellington (V/VE) (GFA)  
*Whole Grain Mustard Cream Sauce*

Pan Seared Aubergine and Ratatouille Stack (V/VE) (GFA)  
*Goat's Cheese Glaze, Herb Crostini, Warm Pesto Dressing*

The Main Course will be accompanied by a Panache  
of Seasonal Vegetables and your Choice of Potatoes

## Seafood and Shellfish Starters

Tempura Fried Monkfish Medallions (GFA)  
*Oriental Vegetable Stir-Fry, Sweet and Sour Sauce*

Classic Smoked Salmon Plate (GF)  
*Red Onion, Caper Berries, Lemon and Brown Bread and Butter*

Poached King Prawn Cocktail (GF)  
*Crisp Baby Gem, Cherry Tomatoes, Marie Rose Sauce*

Lemon and Garlic Fried Calamari and Chorizo (GF)  
*Micro Herb and Curly Endive Salad*

Sharing Platters of Seafood with  
Brown Crab Meat Mayonnaise, Marie Rose and Lemon (GF)  
*To Include Guernsey Crab, Royal Greenland Prawns, Smoked Salmon,  
Poached King Prawns, Local Smoked Mackerel, Green Lipped Mussels (£5pp Supplement)*

## Seafood and Shellfish Mains

Fillet of Salmon and Wilted Spinach Wellington (GF)  
*Tomato Hollandaise Sauce*

Pan Fried Fillet of Bass, Prawn and Cucumber Butter (GF)  
*Curly Kale*

Pan Roasted Monkfish Tail Wrapped in Parma Ham (GF)  
*Mixed Green Bean Ragout*

Fresh Seafood and Shellfish Thermidore (GF)  
*Buttered Spinach*

The Main Course will be accompanied by a Panache  
of Seasonal Vegetables and your Choice of Potatoes

## Meat and Poultry Starters

### Smoked Chicken, Leek and Wild Mushroom Vol-Au-Vent

*Creamy White Wine Sauce*

### Roses of Parma Ham and Steamed Asparagus Spears (GF)

*Softly Poached Duck Egg, Chive Hollandaise Sauce*

### Home Smoked Duck Breast (GF)

*Asian Slaw, Toasted Sesame Dressing*

### Pressed Ham Hock Terrine (GFA)

*Pickled Vegetables, Red Onion Marmalade, Toasted Ciabatta*

### Charcuterie Sharing Platters with Mini Garlic Ciabatta, Olives, Roasted Peppers and Artichoke Hearts (GFA) (£3pp Supplement)

## Meat and Poultry Mains

### Slow Roasted Pork Belly, Rocquette Cider Sauce (GF)

*Garlic & Sea Salt Crust, Cavolo Nero*

### Herb Crusted Rump of Lamb (GFA)

*Served Pink with Pea Purée and Rosemary Jus*

### Pan Roasted Chicken Supreme wrapped in Pancetta (GFA)

*Charred Baby Gem, Sautéed with Bacon Lardons, Garlic and Onions, Natural Jus*

### Fillet of Beef Wellington (GFA)

*Served Pink or Well Done with Honey Roasted Carrots and Red Wine Jus*

The Main Course will be accompanied by a Panache of Seasonal Vegetables and your Choice of Potatoes

## Carvery Buffet

Should you prefer a Carvery Buffet for your Main Course, then we can offer the following:

### Prime Sirloin of Beef (GF)

### Roasted Free-Range Turkey (GF)

### Honey Roasted Gammon (GF)

### Poached Side of Salmon with Royal Greenland Prawns (GF)

Please Choose Roast Potatoes and Vegetables or Buttered New Potatoes and Salad:

### Duck Fat Roasties, Panache of Mixed Seasonal Vegetables, Cauliflower Cheese and Rich Roasting Gravy

or

### Hot Buttered New Potatoes served with three of your choice of the following Salads:

### Avocado, Roasted Beetroot and Crumbed Feta

### Butternut Squash, Spiced Chickpea and Rocket

### Local Tomato and Red Onion Salad

### Giant Cous Cous, Pomegranate, Apricot and Cummin

### Baby Gem, Red Chicory, Radish and Watercress

### Shaved Fennel, Rocket and Asparagus

# Desserts

## Homemade Baileys Cheesecake

### Eton Mess Served in a Jam Jar (GF)

*Guernsey Cream, Crushed Meringue, Fresh Strawberries, Berry Coulis*

### Fresh Fruit Platter (VE) (GF)

*Roasted Pine Nuts, Pink Grapefruit Sorbet*

### Warm Apple Tarte Tatin\* (V/VE)

*Calvados Ice Cream*

### Warm Chocolate Fondant

*White Chocolate Ice Cream*

### Mango Panna Cotta\* (GF) (V/VE)

### Sticky Toffee Pudding

*Honeycomb Ice Cream*

### White Chocolate Crème Brûlée (GFA)

### Cheese Board (GFA)

*A Selection of Local and English Cheeses, Chutney, Fruits, and Biscuits*

\*Desserts marked with an asterisk can be Vegan

# Children's Menu

For up to the age of 12

## Starters

### Trio of Melon (VE) (GF)

### Garlic Bread (V)

## Mains

### Chicken Chunks

*Fries and Garden Peas*

### Bangers 'n' Mash (GFA)

*Garden Peas*

### Penne Pasta (V/VE) (GFA)

*Rich Tomato and Basil Sauce, Grated Cheddar Cheese*

### Fish Goujons (GFA)

*Fries and Garden Peas*

## Desserts

### Mixed Ice Creams (GF)

### Homemade Chocolate Brownie (GF/VA)

*Vanilla Ice Cream*

# Terms & Conditions

## Wedding Proposal £9,995

### Booking Confirmation and Deposit:

Confirmation of your wedding date will only be accepted in writing along with a non-refundable £995 deposit and a signed copy of our full terms and conditions.

A provisional reservation will be held for a maximum of 14 days, after which point unconfirmed bookings will be released.

The remainder of the package must be paid in four equal, non-refundable instalments of £2,250 that are due as follows:

- Nine months prior to the wedding date
- Six months prior to the wedding date
- Three months prior to the wedding date
- One month prior to the wedding date

### Final Numbers and Payment:

Final numbers, together with a menu pre-order, must be provided to The Farmhouse at least 14 days prior to your wedding date, at which point the full balance of the agreed contract will be due. Any extras and drinks accounts are to be settled within 14 days of the wedding.

Valid credit card details are required to act as a guarantee.

### Important Information:

The Farmhouse reserves the right to vary the menu, wines and any other goods or services in the event of unavailability. Any entertainment must be pre-authorised in writing by The Farmhouse and noise levels will be closely monitored. Live acts and discos must finish by midnight.

Last orders for non-residents are at 12.30am in accordance with our licence. Any damage caused to hotel property will be independently quoted for repair and added to the final balance.

**Other events may occur on the same day, including the possibility of another private function. It is not hotel policy to permit corkage or outside catering.**

Further detailed terms and conditions apply.

# Terms & Conditions

## Exclusive Wedding Package £19,995

### Exclusivity

Exclusive use of The Farmhouse will commence at 11am on the day of your wedding and last until 11am the following morning. Should you wish to extend this period then additional fees will apply at the discretion of the management.

### Booking Confirmation and Deposit:

Confirmation of your wedding date will only be accepted in writing along with a non-refundable deposit of £1,995 and a signed copy of our full terms and conditions.

A provisional reservation will be held for a maximum of 14 days, after which point unconfirmed bookings will be released.

Twelve months prior to your wedding date, a standing order is to be set up for monthly non-refundable instalments of £1,500 to be paid to The Farmhouse, with the final payment due no later than one month prior to your wedding date.

Alternatively a 4 month plan can be arranged at £4,500 per instalment.

### Final Numbers and Payment:

Final numbers, together with a menu pre-order, must be provided to The Farmhouse at least 14 days prior to your wedding date, at which point the full balance of the agreed contract will be due. Any extras and drinks accounts are to be settled within 14 days of the wedding. Valid credit card details are required to act as a guarantee.

### Important Information:

The Farmhouse reserves the right to vary the menu, wines and any other goods or services in the event of unavailability. A full rooming list including guest names and their requirements will be required at least 21 days prior to the wedding date. Any entertainment must be pre-authorised in writing by The Farmhouse and noise levels will be closely monitored.

Live acts and discos must finish by midnight. Last orders for non-residents are at 12.30am in accordance with our licence. Any damage caused to hotel property will be independently quoted for repair and added to the final balance.

It is not hotel policy to permit corkage or outside catering.

Further detailed terms and conditions apply.

THE FARMHOUSE 

★★★★★

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