

THE FARMHOUSE



Exclusive Weddings

The perfect venue for your perfect day

Exclusive Weddings

Enjoy a truly private and personalised wedding by reserving the entire hotel and our extensive grounds, including all 14 bedrooms, our various dining areas, bars, terrace and gardens.

Our Exclusive Wedding Package includes the following for up to 120 guests:

A selection of Homemade Canapés on arrival

A Three Course Wedding Breakfast followed by Tea and Coffee

Half a bottle of Wine per person, chosen from our Selection

Still and Sparkling Water

A glass of Champagne for the Toast

A complimentary Menu and Wine Tasting for up to four people

A complimentary Junior Suite for the Bride and Groom
on their Wedding night including Breakfast

£14,995

White chair covers can be provided for an additional £2.50 per chair.

Additional courses can be added for a small supplement.

Additional guests will be charged at £79 per person.

Additional guests between the ages of 13 of 18
will be charged at £49 per person.

Additional guests aged 12 and under
will be charged at £19 per person.

Special offers are available for wedding receptions
held during the week and outside of summer.

*Subject to availability and time restrictions.
Terms and conditions apply. Prices are subject to change.*

Canapés

Please select up to 4 of the following options:

Quenelles of Crab Mayonnaise on Baby Gem* (GF)

Smoked Salmon, Cream Cheese Caviar, Lemon and Thyme Biscuit

Chilli and Coriander Fishcakes, Garlic Mayo (GFA)

Tempura King Prawns, Sweet Chili Dip (GFA)

Pork Rilette on Brioche (GFA)

Bacon, Mac 'n' Cheese Croquettes, Tomato and Red Pepper Relish (GFA)

Smoked Chicken and Mango Tortillas (GFA)

Piri-Piri Chicken Skewers, Tomato Salsa (GF)

Duck Liver Parfait, Kumquat Chutney, Melba Toast (GFA)

Homemade Duck Spring Rolls, Hoi Sin Dip*

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

Vegetable Croquettes, Spiced Onion and Mango Chutney (V)

Mushroom Arancini (V) (GFA)

Ratatouille Bruschetta, Pesto Dressing (VE) (GFA)

Seasonal Fruit Brochette (VE) (GF)

** £1 Supplement Per Person*

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

Galia Melon and Pineapple Carpaccio (VE) (GF)

Mango Sorbet, Fresh Berry Compote

Minted Pea Velouté (VE)

Asian Vegetable Dim Sum

Port Poached Pear and Toffee Walnut Salad (V/VE) (GF)

Sun-Blushed Tomatoes, Mixed Leaves, Creamy Blue Cheese Dressing

Mediterranean Vegetable Terrine (VE) (GF)

Black Olive Dressing

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

Vegan and Vegetarian Mains

Wild Mushroom Fricassée and Asparagus Mille-Feuille (V/VE) (GFA)

Red Pepper Reduction

Roasted Butternut Squash, Beetroot and Sage Tart (V/VE) (GF)

Feta Cheese Glaze, Rocket and Pine Nut Salad, Balsamic Reduction

Vegetable Wellington (V/VE) (GFA)

Whole Grain Mustard Cream Sauce

Pan Seared Aubergine and Ratatouille Timbale (V/VE) (GFA)

Goat's Cheese Glaze, Herb Crostini, Warm Pesto Dressing

*The Main Course will be accompanied by
Steamed Greens and your Choice of Potatoes*

Seafood and Shellfish Starters

Tempura Fried Cod Medallions (GFA)

Oriental Vegetable Stir-Fry, Sweet and Sour Sauce

Scottish Salmon Plate (GF)

Smoked, Parfait and Cured, Pickled Cucumber, Caper Berries, Lemon Wedge

King Prawn Cocktail with Avocado Mousse (GF)

Crisp Lettuce, Cucumber Fan, Cherry Tomatoes, Marie Rose Sauce

Lemon and Garlic Fried Calamari and Chorizo (GF)

Mixed Leaf Salad

Seafood and Shellfish Mains

Fillet of Salmon and Wilted Spinach Wellington (GFA)

Tarragon Hollandaise Sauce

Pan Fried Fillet of Brill 'Veronique' (GF)

Sweet Muscat Grapes
(£2 Supplement Per Person)

Pan Roasted Monkfish Tail Wrapped in Parma Ham (GFA)

Courgettes Frites, Provençal Sauce
(£2 Supplement Per Person)

Panache of Fresh Seafood and Shellfish (GFA)

Braised Root Vegetable Noodles, White Wine Velouté

*The Main Course will be accompanied by
Steamed Greens 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 Egg, Hollandaise Sauce

Homemade Duck Spring Rolls

Asian Salad, Hoi Sin Sauce

Pressed Ham Hock Terrine and Mixed Charcuterie (GFA)

Pickled Vegetables, Sun-Dried Tomatoes, Red Onion Marmalade, Melba Toast

Meat and Poultry Mains

Slow Roasted Pork Belly & Stuffed Tenderloin Medallion (GFA)

Garlic & Sea Salt Crust, Apple & Thyme Force meat,
Minted Pea Purée, Calvados Jus

Herb Crusted Rump of Lamb (GFA)

Served Pink with Baby Vegetables and Rosemary Jus

Pan Roasted Chicken Supreme wrapped in Pancetta (GFA)

Savoy Cabbage Sautéed with Bacon Lardons and Onions, Natural Jus

Fillet of Beef Wellington (GFA)

Served Pink or Well Done with Honey Roasted Carrots and Red Wine Jus
(£3 Supplement Per Person)

*The Main Course will be accompanied by
Steamed Greens 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)

Whole Baked Salmon with Shell-On Prawns (GF)

Tuna Mayonnaise with Spring Onion (GF)

Red Lentil, Mediterranean Vegetable and Potato Moussaka (VE) (GF)

Farmhouse Coleslaw (GF)

Buttered Herb New Potatoes (GF)

Avocado, Feta and Pickled Beetroot (GF)

Tomato and Onion Vinaigrette (GF)

Mixed Leaf Salad (GF)

Rustic Bread (GFA)



Desserts

Homemade Cheesecake (GF)

Please choose one of the following:

Lemon and Lime

White Chocolate and Baileys

Raspberry and Vanilla

Eton Mess (GF)

Chantilly Cream, Crushed Meringue, Mixed Berry Coulis

Fresh Fruit Salad (VE) (GF)

Roasted Pine Nuts, Pink Grapefruit Sorbet

Apple Tarte Tatin

Calvados Ice Cream

Warm Chocolate Fondant

White Chocolate Ice Cream and Pralines

Dark Chocolate and Cherry Brownie*

Pistachio Crumble, Vanilla Ice Cream

Lemon Meringue Pie

Lemon Crème Fraiche Sorbet, Fresh Berries

Mango Panna Cotta* (GF)

Caramelised Pineapple, Malibu Syrup, Desiccated Coconut

Sticky Toffee Pudding*

Rum and Raisin Ice Cream

Classic Crème Brûlée (GFA)

Handmade Honey Biscotti

Cheese Board (GFA)

Cheddar, Brie and Stilton, Homemade Chutney,
Celery, Grapes, Caramelised Walnuts and Biscuits
(£2 Supplement Per Person)

*Desserts marked with an asterisk can be Vegan

Children's Menu

For up to the age of 12

Starters

Fantail of Melon (VE) (GF)

Garlic Bread (V)

Mains

Roasted Free-Range Chicken Breast (GF)

Roast Potatoes, Seasonal Vegetables, Natural Gravy

Penne Pasta (V/VE, GFA)

Rich Tomato and Basil Sauce, Grated Cheddar Cheese

Fish Goujons (GFA)

Skinny Fries, Garden Peas, Tartare Sauce

Desserts

Mixed Ice Creams (GF)

Homemade Chocolate Brownie

Vanilla Ice Cream

Wine Selection

White Wines

Sauvignon Blanc, Santa Alba, Valle Central	Chile
Pinot Grigio, San Giorgio, Venezie	Italy
Chardonnay, Mountridge Reserve, Riverina	Australia

Rosé Wines

Pinot Grigio Rosé, San Giorgio, Venezie	Italy
White Zinfandel, Pink Orchid, California	USA

Red Wines

Shiraz, Woolloomooloo, South Australia	Australia
Merlot, Santa Alba, Valle Central	Chile
Malbec, Toro Fuerte, Mendoza	Argentina

*Please note that our wine list may vary from year to year.
Additional wines are available for a supplement.*



Terms & Conditions

Exclusivity

Exclusive use of The Farmhouse will commence at 3pm 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 £1495 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 direct debit is to be set up for monthly non-refundable instalments of £1125 to be paid to The Farmhouse, with the final payment due no later than one month prior to your 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. 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.

Wedding Booking Form

THE FARMHOUSE 
★★★★

Date of Wedding:
Name of Bride:
Name of Groom:
Approximate Numbers:

Contact Details

E-mail Address:
Postal Address:
Postcode:
Telephone Home: Telephone Work:
Bride's Mobile: Groom's Mobile:

Deposit

Payment of Deposit: <input type="checkbox"/> Cash <input type="checkbox"/> Cheque <input type="checkbox"/> Credit/Debit Card <input type="checkbox"/> Bank Transfer
Nut Tree Ltd T/As The Farmhouse, Sort Code: 60-09-20 Account Number: 45252971 Branch: NatWest St Peter Port
Card Number: <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
Expiry Date: Valid From:
Security Code: Issue Number:
Signed on behalf of the Client: Date:
Signed on behalf of The Farmhouse: Date: