

THE FARMHOUSE



*Low Cost Low Season
Wedding Package*

Available on selected dates October – April

Low Cost Low Season Wedding Package

This package includes the following for a minimum of 50 adults:

Exclusive use of The Courtyard and adjoining Garden Bar

A selection of Canapés on arrival

A Carvery Buffet followed by a Dessert Buffet

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

A glass of Prosecco* for the Toast

From £59.95 Per Person

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

Additional courses may be added for a supplement.

Additional guests between the ages of 13 of 18
will be charged at £45 per person.

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

*Upgrade from Prosecco to Champagne
from £4 per person.

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

Canapés

Please select up to 3 of the following options:

Quenelles of Crab Mayonnaise on Baby Gem* (GF)

Smoked Salmon, Cream Cheese Caviar, Lemon & Thyme Biscuit

Chilli & Coriander Fishcakes, Garlic Mayo (GFA)

Filo Wrapped Prawns, Sweet Chilli & Lime Dip

Pork Rilette on Brioche (GFA)

Smoked Chicken & 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 Guernsey Cheddar Cheese & Onion Quiche,
Sun Dried Tomato (V) (GFA)

Vegetable Croquettes,
Spiced Onion & 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.

Carvery Buffet

Prime Sirloin of Beef (GF)

Free Range Turkey (GF)

Honey Roasted Gammon (GF)

Mediterranean Vegetable Terrine (VE) (GF)

Add a Whole Poached Salmon & Shell-On Prawns: £3 Per Person (GF)

Roasted Red Peppers stuffed with Couscous (VE)

Tuna Mayonnaise with Spring Onion (GF)

Herb Buttered New Potatoes (GF)

Mixed Bean & Tomato Salad (GF)

Cucumber Vinaigrette (GF)

Farmhouse Slaw (GF)

Rustic Breads (GFA)

Dessert Buffet

Please select up to 3 of the following options:

Mixed Berry & Vanilla Cheesecake (GFA)

Belgian Chocolate Coated Profiteroles

Lemon Meringue Tart (GFA)

Bitter Chocolate Brownie (GFA)

Cheese Board (GFA)

**Cheddar, Brie and Stilton with Chutney,
Celery, Grapes and Biscuits
(£2 Supplement)**

Wine Selection

White Wines

Sauvignon Blanc, Sierra Grande, Casablanca Valley	Chile
Pinot Grigio, Ponte, Veneto	Italy
Chardonnay, Mountbridge Reserve, Riverina	Australia

Rosé Wines

White Zinfandel, California	USA
Pinot Grigio Rosé, Ponte, Veneto	Italy

Red Wines

Malbec, Toro Fuerte, Mendoza	Argentina
Shiraz, Woolloomooloo	South Australia
Merlot, Sierra Grande, Casablanca Valley	Chile

*Additional Wines are available for a supplement,
including a selection of Dessert Wines and Vintage Ports.
Please ask for more information.*

Terms & Conditions

Booking Confirmation and Deposit:

Confirmation of your wedding date will only be accepted in writing along with a non-refundable deposit of £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.

The remainder of the Low Cost Low Season Wedding Package must be paid in two equal, non-refundable instalments due three months and then 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-authorized in writing by The Farmhouse and noise levels will be closely monitored.
Live acts must finish by 11.30pm and discos 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.

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"/> <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: