



THE FARMHOUSE
★★★★
Wedding Proposal

The perfect venue for your perfect day

Wedding Proposal

Our Wedding Proposal includes the following for up to 70 guests:

Exclusive use of The Courtyard and adjoining Garden Bar

A selection of 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 Prosecco* 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

£5,995

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

Additional courses may be added for a small supplement.

Additional guests will be charged at £75 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.

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

Bespoke packages are available for smaller wedding receptions held in our private rooms or gazebos, whilst special offers are available 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 & 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.

Vegan & Vegetarian Starters

Galia Melon & Pineapple Carpaccio (VE) (GF)

Mango Sorbet, Fresh Berry Compote

Spinach & Ricotta Cannelloni (GFA)

Toasted Pine Nuts, Tossed Watercress

Confit Beetroot & Blue Cheese Crumble Salad (GF)

Caramelised Hazelnuts, Chicory Leaves, Dijon Mustard Dressing

Mediterranean Vegetable Terrine (GF)

Black Olive Dressing

*Alternatively, we can also offer
a wide range of Soups, Sorbets and Risottos*

Vegan & Vegetarian Mains

Wild Mushroom Fricassée & Char-Grilled Artichoke Mille-Feuille (GFA)

Warm Runner Bean Salad, Roast Garlic Purée

Vegetable Wellington (GFA)

Baby Carrots, Whole Grain Mustard Cream Sauce

Roasted Butternut Squash & Sage Tart (VE) (GF)

Mixed Salad, Balsamic Reduction

Pan Seared Aubergine & 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 & Shellfish Starters

Sweet & Sour Tempura Fried King Prawns

Oriental Vegetable Stir-Fry

Scottish Salmon Plate (GF)

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

Hand Picked Chancre Crab & Crevette Cocktail (GF)

Shredded Iceberg Lettuce, Sun-Blushed Tomatoes, Marie Rose Sauce

Pan-Fried Garlic Calamari & Chorizo (GFA)

Cherry Tomato & Rocket Salad

Seafood & Shellfish Mains

Oven Baked Plaice & Salmon Roulade (GF)

Wilted Spinach, Lemon Beurre Blanc

Pan Fried Fillet of Brill Veronique (GF)

Sweet Muscat Grapes, Mange Tout

Tranche of Turbot (GF)

Steamed Asparagus, Hollandaise Sauce
(£2 Supplement Per Person)

Panache of Fresh Seafood & Shellfish (GFA)

Baby Vegetables, Traditional Lobster Bisque

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

Meat & Poultry Starters

Smoked Chicken, Leek & Wild Mushroom Vol-Au-Vent

Creamy White Wine Sauce

Roses of Parma Ham & Steamed Asparagus Spears (GF)

Softly Poached Egg, Hollandaise Sauce

Homemade Duck Spring Rolls

Asian Salad, Hoi Sin Sauce

Pressed Ham Hock Terrine & Mixed Charcuterie (GFA)

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

Meat & 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 Fine Ratatouille & Rosemary Jus

Pan Roasted Chicken Supreme wrapped in Pancetta (GFA)

Courgettes Frites, Provençal Sauce

Fillet of Beef Wellington (GFA)

Served Pink with Baby Carrots and Red Wine Jus
(£2 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)

Mediterranean Vegetable Quiche

Farmhouse Coleslaw (GF)

Buttered Herb New Potatoes (GF)

Avocado, Feta & Pickled Beetroot (GF)

Tomato & Onion Vinaigrette (GF)

Mixed Leaf Salad (GF)

Homemade Bread (GFA)

Summer Seafood Sharing Platters

Alternatively, we can serve Seafood Sharing Platters for a supplement of £15 per person, including:

Local Lobster, Hand-Picked Chancre Crab, Smoked Salmon, King Prawns and Crevettes with Potato Salad, Baby Gem Lettuce and Cherry Tomatoes with Red Onion Vinaigrette, Marinated Cucumber, Marie Rose Sauce and Lemon Mayonnaise

Charcuterie & Vegetarian Anti-Pasti Platters can be provided as an alternative, which do not carry any supplement.

(Available June – September)

Desserts

Wild Berry Eton Mess (GF)

Chantilly Cream, Crushed Meringue, Mixed Berry Coulis

Fresh Fruit Salad (GF)

Roasted Pine Nuts, Pink Grapefruit Sorbet

Apple Tarte Tatin

Calvados Ice Cream

Warm Chocolate Fondant

White Chocolate Ice Cream & Pralines

Seasonal Berry & Vanilla Cheesecake

Fresh Guernsey Cream

Dark Chocolate Marquise

Pistachio Crumble, Dark Cherry Jelly

Lemon Meringue Tart

Lemon Crème Fraiche Sorbet, Fresh Berries

Orange & Cinnamon Parfait (GF)

Caramelised Orange Segments

Sticky Toffee Pudding

Homemade Vanilla Ice Cream

Classic Crème Brûlée (GFA)

Handmade Honey Biscotti

Cheese Board (GFA)

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

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 & 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, Sierra Grande, Casablanca Valley	Chile
Pinot Grigio, Ponte, Veneto	Italy
Chardonnay, Sierra Grande, Casablanca Valley	Chile

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 package must be paid in four equal, non-refundable instalments of £1250 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 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 
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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"/>
Expiry Date: Valid From:
Security Code: Issue Number:
Signed on behalf of the Client: Date:
Signed on behalf of The Farmhouse: Date: