

Daisy Wedding Package from £3,210

- Hire of the Oak Room, set as required for your ceremony with tables and chairs
 - Use of five acres of hotel grounds for photographs and drinks reception
 - Hire of the Cedar Room for your reception, set as required with tables, chairs, linen, napkins and use of crockery, cutlery, glassware, etc.
 - Two course set menu wedding breakfast (*see Daisy Menu*)
 - Bacon Rolls and Chips for evening food
- Optional: add a drinks package from just £15 per person**



Based on 30 people for the day and catering for 30 in the evening

Fri / Sat in 2025 or 2026 - High Season £4,810

	Low Season Jan, Feb, Mar, Nov	Mid Season Apr, Sept, Oct, Dec	High Season May, Jun, Jul, Aug
Friday or Saturday	£3,910	£4,510	£4,810
Sunday - Thursday	£3,210	£3,610	£3,810

Additional Day Guests: £26pp

Additional Evening Catering: £7.50pp

Want exclusive use of the venue and grounds? Speak to our team!

Upgrade to an Outside Ceremony for £200 between April and September

Bespoke packages are also available! - ask our team if you're looking for something different

*welcome & toast drink

Gerbera Wedding Package from £6,125

- Hire of the Oak Room, set as required for your ceremony with tables and chairs
- Use of five acres of hotel grounds for photographs and drinks reception
- Hire of the Cedar Room set as required, for your reception with tables, chairs, linen, napkins & use of crockery, cutlery, glassware, etc.
- Pre-selected glass of either Prosecco or Pimms and Lemonade after the ceremony
- Three course wedding breakfast (*see Gerbera menu*)
- Glass of Prosecco to toast the newlyweds
- Selection of Pizzas as the evening buffet
- Resident DJ
- Honeymoon suite on the night of your wedding



Based on 50 people for the day and catering for 75 in the evening

Fri / Sat in 2025 or 2026 - High Season £7,725

	Low Season Jan, Feb, Mar, Nov	Mid Season Apr, Sept, Oct, Dec	High Season May, Jun, Jul, Aug
Friday or Saturday	£6,825	£7,425	£7,725
Sunday - Thursday	£6,125	£6,525	£6,725

Additional Day Guests: £60pp

Additional Evening Catering: £15pp

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Upgrade to an Outside Ceremony for £200 between April and September

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Sunflower Wedding Package

from £8,535

- Hire of the Oak Room set as required for your ceremony with tables and chairs
- Use of five acres of hotel grounds for photographs and drinks reception
- Hire of the Cedar Room for your reception, set as required with tables, chairs, linen, napkins and use of crockery, cutlery, glassware etc.
- Pre-selected glass of either Bucks Fizz, Prosecco, Pimms, or Kir Royale after the ceremony
- A selection of three canapes for after the ceremony
- Three course wedding breakfast (*see Sunflower menu*)
- ½ Bottle of Pinot Grigio or Shiraz to accompany the meal
- Glass of Prosecco to toast the newlyweds
- Selection of four items for your evening buffet
- Resident DJ
- Hire of traditional sweet cart with 8 choices of sweets
- Hire of LED lit 'LOVE' letters
- Honeymoon suite on the night of your wedding
- Hire of vintage Royal Mail style postbox – personalised with your names
- Three hour hire of classic Photobooth including fun props



Based on 50 people for the day and catering for 75 in the evening

Fri / Sat in 2025 or 2026 - High Season £10,135

	Low Season Jan, Feb, Mar, Nov	Mid Season Apr, Sept, Oct, Dec	High Season May, Jun, Jul, Aug
Friday or Saturday	£9,235	£9,835	£10,135
Sunday - Thursday	£8,535	£8,935	£9,135

Additional Day Guests: £92pp

Additional Evening Catering: £20pp

Want exclusive use of the venue and grounds? Speak to our team!

Upgrade to an Outside Ceremony for £200 between April and September

Bespoke packages are also available! - ask our team if you're looking for something different

Holly Wedding Package

from £7,300

- Hire of the Oak Room set as required for your ceremony with tables and chairs
- Use of five acres of hotel grounds for photographs and drinks reception
- Hire of the Cedar Room for your reception, set as required with tables, chairs, linen, napkins and use of crockery, cutlery, glassware, etc.
- Glass of Bucks Fizz after the ceremony
- Mini Mince Pies served with your welcome drink
- Three course wedding breakfast (*ask about our Christmas menu*)
- Glass of House Wine to accompany the meal
- Glass of Prosecco to toast the newlyweds
- Chef's choice evening buffet food
- Resident DJ



Based on 50 people for the day and catering for 75 in the evening

Sun - Thurs December - £7,300*

Fri or Sat December - £8,200

Additional Day Guests 2024: £75pp

Additional Evening Guests 2024: £17.50pp

Bespoke packages also available! - ask our team if you're looking for something different

Farnham House Hotel

Alton (A31) Road, Farnham, Surrey, GU10 5ER, Telephone: (01252) 716908

Email: functions@farnhamhousehotel.com

Daisy Wedding Menu

Set menu – all guests have the same except dietary requirements

Warm Bread Rolls and Butter

Starters

Potato and Leek Soup

Mains

Supreme of Chicken with Chasseur Sauce

Served with Roasted Potatoes and Panache of Vegetables

Chefs Choice Vegetarian Option

Desserts

Profiteroles served with Warm Chocolate Sauce



Gerbera Wedding Menu

Set menu – all guests have the same except dietary requirements

Warm Bread Rolls and Butter

Starters

Vine Tomato and Oregano Bruschetta with Crumbled Feta and Aged Balsamic (V)

Country Style Pate with Toasted Pistachio Nuts, Croutes with Apple and Pear Chutney

Parma Ham Salad with Celeriac Remoulade, Rocket and Balsamic Dressing (GF)

Mains

Traditional Roast Beef with Yorkshire Pudding and a Red Wine Gravy

Roasted Supreme of Free-Range Chicken with a Wild Mushroom
and Madeira Cream Sauce (GF)

Chef's Choice Vegetarian Option

All served with Roasted Potatoes and Panache of Vegetables

Desserts

Lemon Posset with Fresh Raspberries and Honeycomb

Apple and Berry Crumble with Traditional English Custard

Vanilla Cheesecake with Strawberry Compote and Fresh Mint



Sunflower Wedding Menu

Set menu – all guests have the same except dietary requirements
Warm Bread Rolls and Butter

Starters

Smoked Haddock and Leek Tart with a Baby Herb Salad and Chive Hollandaise

Prawn and Avocado Salad with Cherry Tomatoes, Baby Cucumber
and a Cognac Sauce (GF)

Mixed Wild Mushrooms on Toasted Brioche with
Crispy Poached Egg and Truffle Oil (V)

Mains

Roasted Supreme of Guinea Fowl with Sweet and Sour Peppers,
Spring Onion Mash and a Thyme Jus (GF)

Roasted Pork Belly Porchetta Roll with Fondant Potato,
Braised Savoy Cabbage, White Onion Puree and a Sage Jus (GF)

Pan Seared Fillet of Sea Bream with Crushed New Potatoes, Crisp Fennel and
an Orange Salad with a Dill and Lemon Caper Sauce (GF)

Butternut Squash, Spinach and Feta Risotto with Toasted Pine Nuts and
a Balsamic Glaze (V) (GF)

Desserts

Chocolate Orange Torte with Chantilly Cream

Traditional Eton Mess (GF)

Wedge of Roquefort with a Red Wine Poached Pear Drizzled with Honey
served with Charcoal Wafers

