

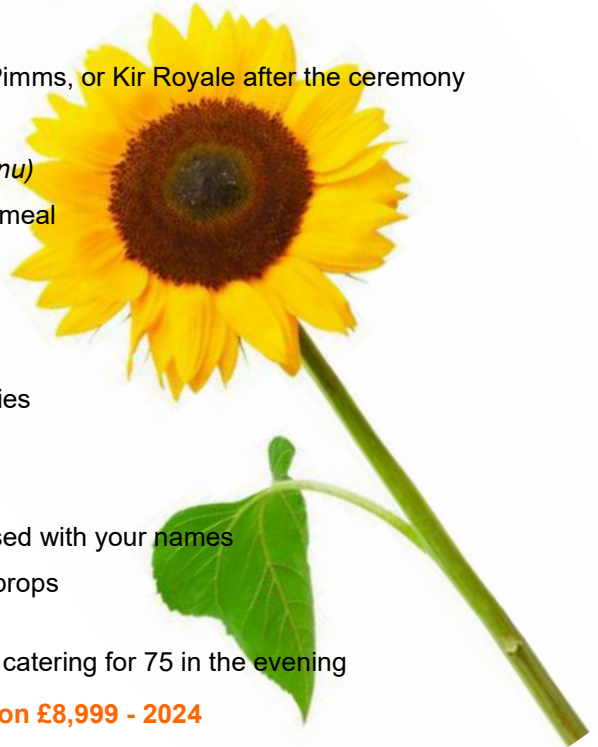
Farnham House Hotel

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

Email: functions@farnhamhousehotel.com

Sunflower Wedding Package from £7,399

- 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 2024 High Season £8,999 - 2024

	Low Season Jan, Feb, Mar, Nov	Mid Season Apr, Sept, Oct, Dec	High Season May, Jun, Jul, Aug
Friday or Saturday	£8,099	£8,699	£8,999
Sunday - Thursday	£7,399	£7,799	£7,999

Additional Day Guests 2024: £88pp

Additional Evening Guests 2024: £18pp

Fri / Sat in 2025 High Season £9,799

Discounts available in lower seasons or on mid-week dates in 2025 – ask us today!

Additional Day Guests 2025: £91pp

Additional Evening Guests 2025: £19pp

Director: A R Bailey - Registered in England No: 14641191

Pemberley, Alton House Hotel, 57 Normandy Street, Alton, GU34 1DW, Telephone: 01420 84886

Date of document: 11 April 2024

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

