

PLANNING YOUR  
*Wedding Reception*

AT

Farnham Castle

in 2009



**FARNHAM CASTLE**

INTERNATIONAL BRIEFING &  
CONFERENCE CENTRE

# General Information

The Great Hall, in the Bishops' Palace at Farnham Castle, one of the most important historic buildings in the South of England, is a most sought after venue for wedding receptions.

This historic 12th century castle and grounds provide the perfect setting for you and your friends to celebrate your special day, and the backdrop of the building and the gardens offer unmatched opportunities for unforgettable photographs.

The hire charge - which is payable on confirmation of booking - includes exclusive use of all the public areas including the Great Hall, Stone Hall, Minstrels' Gallery, Sir Ray Tindle Bar and the extensive grounds. Venue hire charges for 2008 are as follows:

1 Jan - 31 March inc.	Saturday £3,450	Friday £2,950	Sunday £2,700
1 April - 24 Dec inc.	Saturday £3,950	Friday £3,450	Sunday £3,200

We appreciate just how much work is involved in arranging a wedding, and our dedicated team is on hand to give expert help to ensure everything is perfect on the day.

*We'll even help you find:*

*Florists*

*Car Hire Firms*

*Wedding Cake Specialists*

*Bands and Discos*

*Photographers*



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# Accommodation at the Castle

Are you wondering where friends and relatives who are travelling from far away are going to stay?

No problem!

There are a number of double, twin and single bedrooms in the Castle. These are available to wedding guests on a Bed & Breakfast basis at the following rate: \*

<b>Double &amp; Twin Rooms</b>	<b>£115.00 (incl VAT)</b>
<b>Single Room</b>	<b>£ 65.00 (incl VAT)</b>
<b>Children under 15 sharing adult room</b>	<b>£ 20.00 (incl VAT)</b>

*Free room for Bride & Groom subject to a minimum of 10 double rooms booked.*

All rooms have en-suite bathroom, direct dial telephone, television, tea & coffee making facility, hair dryer and ironing station.

We can provide personalised Accommodation Booking forms on Farnham Castle notepaper to send out with your invitations - please see the example on the following page.



*\* Accommodation is available to guests subject to a minimum booking of 10 rooms*



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# Wedding Accommodation Booking Form

*Please book your room(s) at the Castle using this form and send it to the address below - thank you.*

**Fiona & John's Wedding - Saturday 2nd July 2009**

Name .....

Address .....

Postcode .....

Telephone .....

Credit Card No .....

Expiry Date ..... Issue No .....

*Accommodation Required:*

Double ..... Twin .....

Single .....

Arrival date .....

Number of nights ..... Number of people .....

Signed .....

Date .....

*Send to:*

Conference & Events Office

Farnham Castle International Briefing and Conference Centre,

Farnham, Surrey GU9 0AG

*To check availability please call 01252 721194*



## Menus - *helping you to make the right choice*

Our dedicated team has many years' experience in organising wedding menus and will be on hand throughout to help you choose the one that's just right for you.

Whether you are choosing a full three-course banquet or a cold finger buffet, our highly trained chefs will provide a menu of outstanding quality and choice. We have included some sample menus in this pack but will be happy to discuss your individual requirements.

Our comprehensive wine list provides for every taste.

We can also cater for vegetarians and any other special dietary needs.

If you would like to discuss your requirements in more detail, we would be delighted to meet you and show you the facilities we have to offer.

*To make an appointment, please call the Events Manager on 01252 720414.*



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# *Sample Menus*



# Menu Selection - £49.50 per head

*All meals are a fixed price. Please select one item from each of the Starters & Soups, Main Course and Dessert menus; Coffee, Tea and Mints are included. (A separate menu for children 5–12 years is available). All prices include VAT.*

## Starters & Soups

Your Own Choice of Homemade Soup (Hot or Chilled)  
with Suggested Garnishes (v)

Oven Baked Open Capped Mushroom filled with a  
Pea and Pancetta Risotto and Rocket Pesto

Homemade Pork and Chicken Liver Pate Laced with  
Marsala served on a Pear and Saffron Chutney  
with Toasted Brioche

Baked Tomato, Goats Cheese and Herb Tart with  
Celeriac Remoulade (v)

Salad of Baby Mozzarella, Sun Blushed Tomato, Roasted Pepper,  
Marinated Olive and Rocket with a Basil Dressing (v)

Gravadlax with Sweet Mustard and Dill Sauce, Mixed Leaves  
and Seeded Rye Bread

Duo of Melon Fans with Tiger Prawns dressed with a  
Lime, Ginger and Chilli Dressing

*Dishes marked with a (v) are suitable  
for Vegetarians*



## Main Course

Corn Fed Breast of Chicken, Stuffed and Wrapped in Prosciutto  
served on a Potato Cake with a Warm Tomato Vinaigrette

Roasted Loin of Pork with Crackling served with Dauphinoise Potatoes,  
Apple Compote and Sage Scented Gravy

Oven Baked Supreme of Salmon on Chorizo Puy Lentils, Slow Roasted  
Cherry Tomatoes and Basil Dressing with Buttered New Potatoes

Seared Rump of Lamb with Garlic and Herb Mashed Potato,  
Red Onion Jam and Lamb Jus

Pan Roasted Marinated Breast of Duck served with Rosti Potato,  
Minted Pea Puree and a Rich Madeira Sauce

Roast Sirloin of Beef with Thyme Roasted King Edward Potatoes,  
Mini Yorkshire Puddings and a Horseradish and Mustard Crème Fraiche

## Vegetarian

Tomato and Aubergine and Red Onion Marmalade Tartlet, Glazed with  
Goats Cheese served on Creamed Leek and Fennel

Sauté Wild Mixed Mushrooms & Shallots in a Creamy Stroganoff Sauce  
with Steamed Saffron Rice

Roasted Butternut Squash and Spiced Puy Lentil Wellington with a  
Caramelised Passion Fruit Sauce

Quorn, Spinach and Ricotta Cannelloni with  
Garlic Ciabatta Toasts





# Desserts

Individual Passion Fruit and Lemon Tartlet  
with Mascarpone

Warm Chocolate and Blackcurrant Brownie served with  
a Red Berry Fool

“Baileys” Crème Brulee served with Petit Shortbread and  
Rolled Chocolate Shavings

Individual Summer Pudding Laced with Blackcurrant Liqueur  
served with Cornish Clotted Cream

Poached Conference Pear Dressed with Vanilla Syrup and  
Cinnamon Spiced Ice Cream

White Chocolate, Fresh Raspberry and Kirsch Tiramisu

Hot Individual Seasonal Fruit Crumble with Vanilla Pod  
Ice Cream in a Tuille Biscuit Basket



# Childrens Menu - £19.50 per head

## Starter

Fan of Sweet Cantaloupe and Galia Melon with  
a Raspberry Coulis (v)

Homemade Cream of Tomato Soup with  
Baked Herb Croutons (v)

Oven Baked Potato Skins filled with Bacon  
and Cheddar Cheese

## Main Course

Handmade Breaded Chicken Breast Fingers

Best Butchers Pork and Herb Sausages

Breaded Plaice Fillet Goujons

Linguini Pasta with Fresh Tomato and Basil Sauce and Garlic Baguette (v)

Choice of Chips, Mashed Potato or Baked Potato

## Dessert

Individual Strawberry or Raspberry Jelly

Chocolate, Vanilla or Strawberry Ice Cream with Chocolate Shavings

Fresh Fruit Salad

*Dishes marked with (v) are suitable  
for vegetarians*



# Cold Dressed Buffet - £49.50 per head

## Starters

*Please choose a starter from the main menu selector*

## Main Courses

Whole Dressed Poached Salmon

Roast Ribs of Beef

Honey Glazed Gammon

Roast Breast of Turkey

## Vegetarian

Mushroom Quiche

Roasted Vegetable Terrine

Mixed Crostini

Mixed Pepper Tapenade

## Selection of Salads

Mixed Leaves

Cherry Tomatoes

Greek Salad

Waldorf Salad

Couscous with Roasted Mediterranean Vegetables

Pasta Salad

Homemade Coleslaw Salad

Minted New Potatoes

## Dessert

*Please choose a dessert from the main menu*

Freshly Brewed Coffee and Tea



# Evening Buffet

*Choose items from the list below to create your evening buffet.*

- Chicken & Bacon or Egg Mayonnaise &  
Black Pepper Filled Vol au Vents (v)  
Vegetable Sate Sticks (v)
- Monteray Jack Cheese & Onion Goujons (v)  
Cocktail Vegetarian Quiche (v)  
Vegetable (v) or Chicken Sate Sticks  
Garlic Bread Pizza (v)
- Cocktail Sausages with a Honey & Mustard Glaze or Pigs in Blankets
- Garlic & Parsley Breaded Mushrooms with Two Dips (v)
- Crispy Vegetable Parcels with Sweet Chilli Sauce (v)
- Plain or Spicy Potato Wedges with Two Dips (v)
- Vegetable Samosa with Mango Chutney (v)
- Deep Fried Jalapeno Peppers (v)

6 Items - £13.00

7 Items - £14.50

8 Items - £16.00

## Rustic Repast - £14.00 per head

- Fresh Cut White & Wholemeal Bread
- Mature Cheddar, English Stilton, French Brie
- Selection of Pickles & Relishes
- Grapes, Celery Sticks
- Tortilla Chips with Guacamole & Salsa

*Dishes marked with (v) are suitable for vegetarians*



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# *Drinks & Wine List*



# Arrival Drinks

*Prices are based on one glass per person*

Kir - Chilled white wine with Crème de Cassis	£ 3.45
Kir Royale - Sparkling wine with Crème de Cassis	£ 3.75
Pimms No 1	£ 3.45
Bucks Fizz - Sparkling wine with fresh Orange juice	£ 3.75
Winter Warmer - Hot Mulled Wine	£ 3.45
Tropical Fruit Cup (non alcoholic)	£ 2.30

## Corkage (per bottle)

Table Wine	£ 10.00
Sparkling Wine	£ 14.00
Champagne	£ 20.00

## Canapés (available on request)

A selection of Canapés can be provided with the drink reception on arrival.



# Wine List

## White Wines

### Bin

- |   |              |  |        |
|---|--------------|--|--------|
| 1 | France       | <b>Colombard Chardonnay</b> – Duc de Chapelle<br>Vin de Pays Côtes de Gascogne                       | £12.00 |
|   |              | <i>A dry, refreshing blend of aromatic Colombard and Chardonnay, which adds depth and roundness</i>  |        |
| 2 | South Africa | <b>Sauvignon Colombard</b> – ‘John B’ Rietvallei<br>Estate, Robertson                                | £13.75 |
|   |              | <i>A lovely floral bouquet with intense fruit flavours on the palate and a well-balanced acidity</i> |        |
| 3 | Spain        | <b>Rioja Blanco</b> – Marqués de Cáceres   | £14.85 |
|   |              | <i>This refreshing unoaked dry white shows citrus and caramel flavours rounded by gentle acidity</i> |        |
| 4 | Australia    | <b>Chardonnay</b> – Copperstone Creek  | £15.80 |
|   |              | <i>An abundance of tropical peach and citrus flavours evident on the nose and palate</i>             |        |
| 5 | Chile        | <b>Sauvignon Blanc</b> – La Playa, Colchagua<br>Valley   | £16.00 |
|   |              | <i>Highly aromatic with notes of citrus fruits and a subtle touch of fresh grass and pineapples</i>  |        |
| 6 | Italy        | <b>Pinot Grigio</b> – Ca’ Luca, Veneto   | £17.20 |
|   |              | <i>A clean well-balanced dry white with delicate perfume and fresh apple fruit</i>                   |        |
| 7 | France       | <b>Petit Chablis</b> – Domaine Gautheron   | £21.20 |
|   |              | <i>Fresh and vibrant with rich apple and mineral flavour that lasts well on the finish</i>           |        |



## Rosé Wine

Bin

- |   |        |  |        |
|---|--------|--|--------|
| 8 | France | <b>Pinot Noir Rosé</b> – Bonne Aventure, Vignerons<br>du Vendomois   | £15.50 |
|   |        | <i>A dry aromatic rosé, soft and fragrant with summer<br/>pudding aromas and fresh acidity</i>               |        |
| 9 | Italy  | <b>Pinot Grigio Rosé</b> – Il Barco, Veneto  | £16.50 |
|   |        | <i>A salmon pink rosé with a delicate perfumed aroma of<br/>peach and rose petals and red fruit flavours</i> |        |





## Red Wines

### Bin

- |    |              |   |        |
|----|--------------|---|--------|
| 10 | France       | <b>Cabernet Merlot</b> – Duc de Chapelle. Vin de Pays de l'Aude   | £12.00 |
|    |              | <i>Very ripe Merlot combined with cassis scented Cabernet to add depth and structure</i>                                    |        |
| 11 | South Africa | <b>Cabernet Sauvignon Tinta Barocca</b> – 'John B', Rietvallei, Robertson   | £13.75 |
|    |              | <i>A smooth red wine with powerful soft fruit flavours, complex with mineral and spice on the finish</i>                    |        |
| 12 | Argentina    | <b>Shiraz Malbec</b> – 'Avanti', Bodegas Borbore, San Juan  | £15.00 |
|    |              | <i>A soft easy drinking red with sweet cherry and autumn berry fruits and rounded structure</i>                             |        |
| 13 | Australia    | <b>Shiraz Cabernet</b> – Copperstone Creek  | £16.10 |
|    |              | <i>The intensity and structure of the Cabernet and the spicy fruit richness of the Shiraz make an easily enjoyable wine</i> |        |
| 14 | Chile        | <b>Merlot</b> – La Playa, Colchagua Valley  | £16.55 |
|    |              | <i>Good aromatic intensity and richness of ripe dark vine fruits, blackberries and blackcurrants</i>                        |        |
| 15 | Spain        | <b>Rioja Crianza</b> – Azbache  | £17.20 |
|    |              | <i>A soft seductive character with intense fruits, hints of vanilla and a soft rounded palate</i>                           |        |
| 16 | France       | <b>Fleurie</b> – la Madone', Georges Blanc  | £21.20 |
|    |              | <i>A fruity wine with an aroma of wild strawberries and lush ripe flavours</i>  |        |



## Sparkling & Champagne

Bin

17	Spain	<b>Cava Brut</b> – Mont Marçal NV <i>Fresh yeasty aromas and ripe apple and creamy flavours giving exceptional balance</i>	£17.30
18	Spain	<b>Cava Rosé</b> - Mont Marçal NV <i>A pale salmon pink with aromas of cherries and strawberries</i>	£18.10
19	France	<b>Lenoble</b> – Brut Réserve NV <i>A generous well structured 'Brut Reserve' Champagne</i>	£32.30
20	France	<b>Lenoble</b> – Brut Rosé 2000 <i>Delicate salmon pink colour with fine bubbles, a light sparkling foam and a fruity nose with scents of red fruits, rounded, light, well balanced on the palate</i>	£39.00

*All wines have an alcohol content of between 8.5% and 15.5% ABV*

*All wines are subject to availability, price change and substitution.*

