wedding details

the menus below are samples, we will aim to tailor the menus to meet your requirements and as with all details of the day we will endeavour to make everything a memorable occasion for yourselves and your guests

as standard with no additional charges are the following services –

on the day of your wedding all placecards, favours and other requirements are set up by us

a member of management will act as toastmaster organizing the line-up, announcing the bride and groom into the room, saying grace and announcing the order of speeches

a red carpet will be laid out for your arrival in front of The Farmhouse and in the ceremony room with the menus we are able to offer a choice on the day, these can then be personalised to your requirements. We will do a printed copy for you guests to co-ordinate with your colour scheme

use of a round or square cake stand and cake knife. We will also cut and wrap the cake for you

a pa system for speeches if required as well as a large TV for displaying any photos or videos.

white linen is included as standard or we can organize ivory with advance notice

we have standard flower decorations that are available at no additional cost

for civil ceremonies, complimentary transport in a Bentley from the hotel to The Farmhouse

complimentary stay in the bridal suite on the evening of your wedding

we are licensed for civil ceremonies, which we can offer in a variety of rooms

All prices shown are for up to 2018, for 2019 add 3%

Our hotel compromises of 21 en-suite bedrooms including a bridal suite. Our normal room rate is from £95 bed and breakfast, room costs for a wedding party will be at a reduced rate of £85.00 for 2018 for a double room with full English breakfast. Additional children’s beds are charged at £10 per child including their breakfast. When booking a wedding you will be provided with a code so your guests can access this rate through our on-line booking system. We advise your guests to book early to avoid disappointment.
menu a - £35.95

home-made soup of your choice (please choose one only)
(options - farmhouse vegetable, cream of leek and potato, broccoli and stilton soup, minestrone, tomato and basil, carrot and coriander or cream of mushroom)

- fanned melon served with seasonal fruits
- drizzled with a mango and raspberry coulis

- poached mushrooms served on bruschetta
- with a stilton and chervil sauce

home-made duck and Cointreau pate with red onion chutney
- served with finger toast

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roast turkey, chipolata sausage wrapped in bacon and stuffing

- roast topside of beef with Yorkshire pudding
- chicken breast with a bordelaise sauce
- of red wine, mushroom and shallots

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home-made baileys bread and butter pudding

- classic chocolate fudge cake
- home-made fruits of the forest cheesecake
- tarte au citron drizzled with fruits of the forest

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coffee and mints

(salmon fillet served with a white wine and dill sauce
*swap one of the main courses and add this for £1 supplement*)
**menu b - £39.95**

*design your own menu and choose 3 starters in addition to soup, 3 main courses and 3 desserts to be offered on the day*

*(NB if you wish to choose any of the starter or dessert options from menu a please feel free)*

**home-made soup of the day (choose one option from menu a)**

- cornets of smoked salmon filled with prawns and drizzled with a marie rose sauce
- buffalo mozzarella and beef tomato salad drizzled with a pesto dressing
- home-made chicken and leek terrine on a bed of rocket and served with a fig chutney
- breaded mushrooms stuffed with mozzarella served with a Cumberland sauce
- pan-fried tiger prawns in a lime, garlic and ginger vinageratte
- goat’s cheese and red onion chutney filo parcels drizzled with a raspberry coulis

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- poached salmon fillet with a creamy white wine, tiger prawn and grape sauce
- shank of lamb marinated in rosemary and thyme and served with a rich port and mushroom sauce
- medallions of beef braised in red wine, mushrooms and onions served with a red wine jus
- chicken breast stuffed with spinach and red pepper wrapped in bacon with a champagne sauce

*Oven baked stuffed plaice fillets with crab and watercress, served with a Bernaise sauce*

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- Belgian chocolate torte
- key lime pie
- home-made raspberry cheesecake with white chocolate shavings
- Mixed fruits panna cotta topped with freshly whipped cream and berries
- Sticky toffee pudding with a butterscotch sauce
- Tarte tatin with vanilla custard

*Individual tarte with caramelized apples with butter sweet pastry*
vegetarian options
sample dishes to alongside menu a and b

a full separate menu can be offered for anyone who is vegetarian or has a special dietary requirements such as gluten free

home-made vegetable en croute filled with mixed vegetables served with a tomato and basil sauce
chefs home-made vegetable cannelloni
home-made roast red pepper, spinach and goat’s cheese filo tart

canapes
treat your guests after the ceremony with our staff serving a selection of canapes

chilled canapes £4.95 per head
a selection of canapés for your guests on arrival
artichoke & tomato, apple & foie gras
prawn & basil, smoked salmon & vegetable
smoked trout, smoked duck with prune
ham & pistachio

hot canapees £5.95 per head
marinated lamb kofta
breaded pork and apple balls
tempura batted tiger prawns
teriyaki chicken
italian bruschetta
served with a selection of dips

additional courses
Intermediate course of lemon sorbet – add £2.50 ph
cheeseboard selection £2.95 per person

children’s menu
for smaller guests 3 to 12 years old - £15.95

choose on the day from roast beef dinner, roast chicken breast with gravy, chicken goujons, chips and beans, sausage and mash, vegetarian tomato pasta followed by ice cream
include soft drinks on arrival and with the meal
sample evening buffet menus

finger buffet a £12.95
a selection of fresh sandwiches:
cheese and tomato, farmhouse cured ham, Staffordshire beef,
egg mayo and watercress, tuna mayonnaise
home-made sausage rolls
mini vegetable samosas, mini vegetable spring rolls
home-made mediterranean vegetable quiche
traditional ascot pork pie
marinated Greek lamb skewers
mini breaded savoury eggs
pickled onions, fresh green salad,
  baby cherry tomatoes
boats of sweet chilli dip and tsatiki

the barns hog roast buffet £13.95
joints of roasted leg of pork
(small vegetable lasagne for your vegetarian guests)
  crackling off the joints
  stuffing and jugs of gravy
  apple sauce
  bread rolls and butter
  bowls of green salad
  bowls of coleslaw
  bowls of potato salad
home-made mediterranean vegetable quiche
  vegetable samosas
  vegetable spring rolls
home-made chunky chips

farmhouse buffet £14.95
platters of roast turkey and roast ham
breaded chicken goujons with sweet & sour sauce
mini Indian vegetable samosas
mini vegetable spring rolls
mini onion bhajee
home-made Mediterranean quiche
  bowls of mixed salad
  home-made coleslaw
  home-made waldorf salad
home-made chunky chips
  bread rolls and butter
hot buffet £13.95
chef's Indian chicken balti
home-made steak and ale pie
home-made lamb lasagne
home-made vegetable lasagne
bowls of rice
home-made chunky chips
home-made coleslaw
green salad
bread rolls

a selection of desserts £4.95
guests get to choose from chocolate fudge cake, fruits of forest cheesecake or tarte au citron
(we charge for the number of portions your guests use)

mini dessert selection £195 for 50 guests
handmade selection of chocolate & coffee eclairs
blackcurrant squares, apricot tartlets
raspberry tartlets, opera squares
pistachio squares
lemon & chocolate tartlets
drinks package

Inclusive package
Glass of prosecco or bottle beer on arrival, Glass of wine or beer with the meal, Glass prosecco for toast
(Up grade to 2 drinks after ceremony, 2 drink with your meal and toast additional £6ph)

Reception drinks
(choose either one drink for everyone or one for the ladies and 1 for the men)

- bucks fizz - a classic favourite: £4.25
- pimms, fruit and lemonade: £4.50
- mulled wine – perfect for your winter wedding: £4.50
- 1 glass prosecco: £4.50
- 1 glass prosecco and a top up: £7.95
- A bottle of beer for the men: £4.50
- we recommend Menabrea or Corona and lime: £4.50
- 2 bottles of beer: £7.95

- Bellini of your choice (classic peach or raspberry): £5.50
- Mojito: £5.50
- Kir royal (prosecco and Chambord liquor): £5.95

Wine with the meal
The staff will give your guests a choice of red, white or rose wine at the tables.

- house wine per glass: £4.50
- 2 servings: £7.95
(should you wish for the Gents to have a bottle of beer with the meal, this can be offered instead of the wine)

- Upgrade to Glass of Chablis or St Emillion: £6.50
- 2 serving: £12.50

Toasts

- house sparkling Cava (pink option available): £4.25
- Prosecco: £4.50
- jean moutardier champagne: £7.95

Non alcoholic options

- Cloudy lemonade (individual bottle) or alternative: £2.95
- Non alcoholic wine or beer: £3.95
Weddings Room Hire Tariff

A standard room hire charge of £495 applies to all weddings on
(a separate charge applies to civil ceremonies - see below)

On most Fridays and Saturdays throughout the year we are only able to take bookings for day and evening weddings only with minimum number of guests applicable

Minimum number of guests applicable
- daytime 50 guests with 100 for the evenings

The day-time requires a sit down meal (menu a or b) and evening buffet to comply
Please note – when calculating daytime numbers we count each child as 0.5
eg 45 adults and 10 children (equivalent of 5 adults) would equate to 50 people.

Should your numbers fall below this amount you will still incur the full cost of the minimum numbers applicable.
We require 7 day notice of cancellation of a guest to process a refund and only when above the minimum numbers.

We will be happy to arrange a show around of our facilities and provide a quotation to help clarify the costings for you, at which time we could answer any queries you may have.

Civil Ceremonies

Civil Ceremony Room hire Charge £295
Please contact the registrars to request your preferred time of service and to book a registrar.
We can advise you on the timings of you day

Evening Only Reception or Late Civil Ceremonies price on application
Should your requirements fit outside of our standard requirements we may be able to accommodate your needs subject to discussion and approval.

House Disco £250

Our house DJ will be available from 7pm to 1am to entertain your guests
Special offers

Fridays (January to May and October to November), Saturdays in January and February and all Sunday’s (excluding bank holidays).
On these dates we offer, subject to minimum numbers with a day-time meal (menu a or b) and evening buffet:-

~ reduced wedding room hire of £195
   (a civil ceremony charge will apply if required)
~ complimentary use of the bridal suite
~ complimentary bucks fizz on arrival
~ complimentary desserts with your buffet
~ please note we cannot substitute or alter these items

In addition a further discount will apply based on a daytime meal and evening buffet
- Saturdays in January, Fridays in February and November, the above offer with a further 10% off the food and drink prices in the wedding packages
- For Monday to Thursday weddings excluding December, and Fridays in January the above offer with a further 15% off the food and drink prices in the wedding packages

Fridays – June to September   Reduce wedding room hire of £395
In addition when minimum numbers are achieved the bridal suite and bucks fizz on arrival will be complimentary.

Payment terms

We recommend reserving the date of your choice prior to booking your ceremony which we will hold for 7 days and then the options are available

Option 1
- deposit of £395 upon booking
- deposit 12 months prior of £800
- 3 months prior there will be a further interim payment of £750 at which point we will arrange a meeting to go through final details
- the final balance 30 days prior.
- Deposits are non-refundable and non-transferable.
- Credit card payments will incur a 1.5% surcharge

Option 2
Pay an initial deposit of £395 and pay the quoted balance off by standing order on a monthly basis which is a perfect to spread the cost of your wedding and still offer your guests the works (terms and conditions apply)
GUIDELINES FOR THOSE WHO WISH TO MARRY ON APPROVED PREMISES

As soon as a couple have made provisional arrangements for their marriage on approved premises, they should be advised to contact the Superintendent Registrar for the district in which the premises are situated, which is the Cannock Registration Office
Cannock Chase Council Offices,
Beecroft Road,
Cannock
WS11 1BG

Telephone 03001118001

A Superintendent Registrar and a Registrar are required to be in attendance for a marriage to take place. Any arrangements for the use of the premises need to be confirmed by the Register Office. It is therefore, essential that the couple make an advance booking at the Register office stated. A fee for this attendance will be payable before the ceremony. Please refer to tariff which is attached.

The couple will also have to give notice of marriage to the Superintendent Registrar(s) of the district(s) in which they live. This notice must be given in person by both persons but is valid for only 12 months. The couple should, therefore, attend the Register Office where they live as soon as possible after notice can be given.
When notice is given in a different registration district from the one where the marriage is taking place, the couple will have to collect the authority before the ceremony and ensure that it is delivered to the Registrar who is to attend the ceremony.

The couple should be advised that only a civil, no-religious ceremony can be carried out. Any music, reading, words or performance which forms any part of the ceremony must be secular. The content of the ceremony must be agreed in advance with the Superintendent Registrar who will be attending this ceremony.

Any rights of copyright for music, readings, etc, permitted at the ceremony, are a matter for the couple and the holder of the approval.

CEREMONY FEES FOR MARRIAGES AND CIVIL PARTNERSHIPS

These are the prices from the registration service for 2018/2019
An initial deposit is required with the balance 4 weeks prior

<table>
<thead>
<tr>
<th>Marriages/Civil Partnerships at approved premises</th>
<th>Monday- Saturday</th>
<th>£475 + £100 booking fee</th>
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<tbody>
<tr>
<td>Marriages /Civil Partnerships at approved premises</td>
<td>Sunday and Bank Holidays</td>
<td>£525 + £100 booking fee</td>
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