

Platinum Package

Minimum 50 Guests

2019-2020

- Exclusive use of Wedding Lawns, and Garden Gazebo, Whites Banqueting Suite and Shires Function Room (for wedding and ceremony)
- Room hire for day and evening usage
- One reception drink on arrival - a Champagne flute of sparkling wine, bucks fizz or Pimms
- Non-alcoholic drinks options (orange/apple juice or sparkling elderflower)
- Use of wedding grounds for photographs
- Services of one of our Wedding Co-ordinators
- Silver cake knife and stand (square or round available)
- White table linen and napkins
- Car parking in close proximity of venue
- Three course wedding breakfast
- Coffee, tea selection and mints
- Selection of three canapes per guest for your drinks reception (additional canapes £2 per person)
- Banqueting chair covers and sashes (choose either organza, satin or taffeta)
- Table runners, top table and cake table swaging
- Gazebo chair covers
- Choose between a post-box, vintage suitcase or indoor aisle runner
- Jugs of water on each table
- Half bottle of house wine per person for wedding breakfast
- Champagne flute of sparkling wine per person for toasting drink
- Evening finger buffet for all paying day guests plus an additional 30 evening guests (choice of six items from the menu)
- Disco and DJ for evening entertainment
- Professional toastmaster
- Use of easel and mirror frame for table plan
- Kent Wedding Centre shop discount (offers vary)
- Touch of Perfection Beauty Salon - 10% off any treatments for the bride and bridal party

PRICE: £8750 (Based on 50 Guests)

Additional Guests charged at £68 per adult and £30 per child, dependent on age and menu choice. (Excludes optional extras)

Bank holiday supplement of £500 applies

Platinum Menu

2019-2020

Choose up to two items from the following starters;

Indonesian chickpea and coconut soup (Ve)
Lamb kofta with a tzatziki dip served on a bed of rocket
Baked farmhouse mushroom with brie and cranberry relish
Parma ham and roasted asparagus cigars with a pesto mayonnaise
Smoked salmon and prawn paupiette with lime and dill dressing, served on a bed of rocket

Choose up to two items from the following main courses;

Slow baked lamb shank with a rosemary and red wine sauce
Medallions of beef with a whiskey and shallot sauce
Breast of duck, with an apple and blackberry jus
Pumpkin and red onion tagine served with roasted tomato couscous (Ve)
Salmon en croute with asparagus and vine tomato
Roasted leek and clotted cream pastry crown with wild cranberries

All main courses are served with a selection of seasonal vegetables, roast, dauphinoise or crushed new potatoes

Choose up to two items from the following desserts;

Lemon and raspberry posset with raspberry sorbet
Truffle torte with a gold shimmering profiterole
Toffee and honeycomb cheesecake
White chocolate and raspberry panna cotta
Strawberry pavlova
Served Tea and Coffee

Vegan/Gluten options available on request

Gold Package

Minimum 50 Guests

2019/2020

- Exclusive use of Wedding Lawns, and Garden Gazebo, Whites Banqueting Suite and Shires Function Room (for wedding and ceremony)
- Room hire for day and evening usage
- One reception drink per person on arrival - a Champagne flute of sparkling wine, bucks fizz or Pimms
- Non-alcoholic drinks options - (orange/apple juice or sparkling elderflower)
- Use of wedding grounds for photographs
- Services of one of our Wedding Co-ordinators
- Silver cake knife and stand (square or round available)
- White table linen and napkins
- Car parking in close proximity of venue
- Three course wedding breakfast
- Self-service tea/coffee and mints
- Gazebo chair covers
- Banqueting chair covers and sashes (choose either organza, satin or taffeta)
- Jugs of water on tables
- Glass (125ml) of house wine per person for wedding breakfast
- Champagne flute of sparkling wine per person for toasting drink
- Choose between our professional toastmaster for the day or DJ for your evening
- Use of easel and mirror frame for table plan

PRICE: £7750 (Based on 50 Guests)

Additional guests will be charged at £65 per adult and £30 per child, dependent on age and menu choices (Excludes optional extras)

*Please note, this package does not include evening catering but can be supplied at an additional charge.

Bank holiday supplement of £500 applies

Gold Menu

2019/2020

Choose up to two items from the following starters;

Country vegetable soup with croutons
Avocado, buffalo tomato and basil salad
Potato skins with a bacon and melted cheese filling
Duck spring rolls with hoisin dipping sauce
Breaded goats cheese and beetroot fritter served on a bed of rocket

Choose up to two items from the following main courses;

Chicken supreme filled with herb cream cheese and wrapped in bacon
Roasted red pepper with a couscous, olive and feta stuffing
Medley of fish pie with a creamy mash potato topping
Steak and ale pie with a puff pastry topping
Somerset brie and blueberry tart

All main courses are served with a selection of seasonal vegetables, roast, dauphinoise or crushed new potatoes

Choose up to two items from the following desserts;

Bramley apple crumble served with custard
Chocolate brioche bread and butter pudding with Bailey's cream
Fresh seasonal fruit salad with a raspberry sorbet
Rich chocolate Bavarois with a raspberry coulis
Apple and treacle tart (Ve)

Self-service Tea and Coffee

Vegan/Gluten options available on request

Silver Package

Minimum 40 Guests

2019/2020

- Exclusive use of Wedding Lawns, and Garden Gazebo, Whites Banqueting Suite and Shires Function Room (for wedding and ceremony)
- Room hire for day and evening usage until 11.30pm (Friday to Sunday, 12am)
- One reception drink per person on arrival - Bucks Fizz or Pimms.
- Non-alcoholic drinks available on request (orange or apple juice)
- Use of Wedding grounds for photographs
- Services of one of our Wedding Co-ordinators
- Silver cake knife and stand (square or round available)
- White table linen and napkins
- Use of car parking in close proximity of venue
- Two course wedding breakfast – choose from either a starter/main or main/dessert
- Self-service tea and coffee
- Jugs of water on tables
- Use of easel and mirror frame for table plan

PRICE: Monday – Thursday £3995 (Based on 40 guests)

PRICE: Friday – Sunday £4995 (Based on 40 guests)

This package is not available during Bank Holidays.

Additional guests will be charged at £40 per adult and £25 per child, dependent on age and menu choices (Excludes optional extras)

*Please note, this package does not include evening catering but can be supplied at an additional charge.

Silver Menu

2019/2020

2 course Wedding Breakfast, choose between starter and main OR main and dessert

Choose up to two items from the following starters;

Tomato and basil soup with croutons
Seasonal melon with a berry coulis
Chef's pate served with an onion relish and toast
Mozzarella and tomato salad with a pesto dressing

Choose up to two items from the following main courses;

Steak and kidney pudding
Chicken with a tarragon and white wine cream sauce
Cod with a creamy parsley sauce
Butternut squash, aubergine, pomegranate seeds and feta moussaka
Traditional roast with all the trimmings (choose either chicken, beef or pork)

All main courses are served with a selection of seasonal vegetables, roast, dauphinoise or crushed new potatoes

Choose up to two items from the following desserts;

Apple pie served with either custard or fresh cream
Fresh seasonal fruit salad
Fruity berry amore cake
Chocolate profiteroles with chocolate sauce
Trio of cheesecakes

Self-service Tea and Coffee

Vegan/Gluten free options available on request

Festival Themed Wedding

Minimum 70 Guests

2019/2020

- Exclusive use of Wedding Lawns, and Garden Gazebo, Whites Banqueting Suite and Shires Function Room (for wedding and ceremony)
- Room hire for day and evening usage until midnight
- Jam jars for reception drinks (choose between Pimms or Summer Punch) or Champagne flute of sparkling wine per person for the toasting drink
- Non-alcoholic drinks options - (orange/apple juice or sparkling elderflower)
- Use of wedding grounds for photographs
- Services of one of our Wedding Co-ordinators
- Silver cake knife and stand (square or round available)
- White table linen and napkins
- Use of car parking in close proximity of venue
- BBQ or Hog Roast Wedding Breakfast with a buffet style selection of desserts
- Self-service tea and coffee
- Jugs of water on tables
- Gazebo chair covers
- Banqueting chair covers
- Use of easel and mirror frame for table plan
- Bunting
- Lawn games
- Blankets on the lawns
- Hay bales
- Evening bacon/sausage/veggie baps for all paying day guests plus an additional 20 evening guests

PRICE: £7500 (Based on 70 guests)

Additional guests will be charged at £50 per adult and £30 per child, dependent on age

Please note, some items are subject to change due to weather conditions

Bank holiday supplement of £500 applies

Festival Themed Menu

2019/2020

BBQ Buffet

On the grill:

Home style 100% beef burger

Locally sourced pork sausages

Choice of vegetarian burger, vegetarian sausages or halloumi burger

Marinated peppers, onion and chicken kebab

Chicken wings/drumsticks

Soft flour bap

or

Hog Roast

Includes:

Hog, bap, stuffing, crackling and sauces,

Vegetarian options

and

Salads

Mixed Seasonal Leaves with House Vinaigrette

Tomato Salad with Red Onions and Basil

Chunky Homemade Coleslaw

Rice Salad

Jacket Potatoes or Potato Wedges

and

Selection of Desserts

Upgrades available for an additional cost on request,

Vegan/Gluten free options available on request

Canape Selection and Evening Finger Buffet

2019/2020

Canapes - Please choose three options (Extra options £2 per option per head):

Pate and chutney bruschetta
Brie and cranberry bruschetta
Mini Yorkshire puddings with beef and horseradish
Tandoori chicken bites with mint
Prawn Marie Rose blini
Pigs in blankets with sweet chilli sauce coating
Watermelon, feta and Parma ham skewers
Tomato, basil and mozzarella skewers
Provencal green and black olives
Sweet potato Falafel bites (Ve)
Tortilla chips and dips

Evening finger buffet - choose six options (extra options £2 per option per head):

Selection of sandwiches and rolls
Southern fried chicken strips
Mini sausage rolls
Honey and mustard cocktail sausages
Samosas and mango chutney dips
Selection of quiche and tartlets
Vegetable springs rolls and mango chutney dip
Pesto and cheese twirls
Cruditees and dips
Tortilla chips and dip
Potato wedges
Garlic bread
Sweet potatoes falafel bites (Ve)
Pepper and pesto pasta
Green and black olives
New potato salad
Roasted tomato couscous
Mixed leaf salad
Homemade coleslaw

Themed Evening Buffet

Available on request

Wedding options/extras

- Shire horse and farm animals (for wedding photos)
- Stationery
- Firework display – limitations may apply, please contact venue before booking
- Centre pieces
- Lawn games
- Inside aisle runner
- Sweet trolley
- Photographer
- Evening hog roast/barbeque
- Evening buffet
- DJ and disco
- Camping
- Toastmaster
- Beauty treatment packages
- Candyfloss/popcorn machines
- Campervan/taxi/standard photo booths
- Marryoke
- Bouncy castle
- Cocktail bar
- High teas
- Owl display and ring delivery
- Chocolate fountains
- Giant Mr and Mrs/LOVE Lights

Further options available upon request



The Kent Wedding Centre is a unique concept located at The Hop Farm, Paddock Wood. The Centre offers the bride and groom the opportunity to organize their wedding in a relaxed atmosphere. Everything from the dress and men's formal wear through to cakes, flowers, stationery, sweets, lights, honeymoons, cars, entertainer and more are represented at the Centre.

If you book a Platinum wedding with The Hop Farm, the Kent Wedding Centre are delighted to offer you discounted rates on some of the products. For more information visit www.thekentweddingcentre.com

Themed & Bespoke Weddings

Our set packages are designed to provide you with all the essentials and special touches to make your day a memorable and unique experience. We can however tailor your wedding if your wish is to theme it (eg: Winter wonderland/Summer festival) or if you have something specific in mind.

Booking Form

Please fill out in Block Capitals and provide details of both parties:

Full Name:

Name You Wish To Be Called During Ceremony:

Address:

D.O.B:

Nationality:

Signature:

Full Name:

Name You Wish To Be Called During Ceremony:

Address:

D.O.B:

Nationality:

Signature:

Telephone numbers of both parties: /

Email Address of both parties: /

Date of Wedding:

Wedding Package:

Approximate number of guests: Day Evening

Location of Ceremony (eg: Hop Farm, Church name):

Desired time of Ceremony:

Please tell us if you are happy for us to pass your contact details on to our preferred wedding suppliers: **YES/NO**

POST, HAND IN PERSON OR EMAIL THIS COMPLETED FORM TO:

Wedding Dept, The Hop Farm, Maidstone Rd, Paddock Wood, Kent TN12 6PY

DEPOSIT CAN BE PAID VIA CREDIT CARD OR BACS

BACS to Handelsbanken AB (publ), Account Number: 23009957, Sort Code: 40-51-62

Terms & Conditions

Once you have seen our facilities, considered our proposals and are happy that the Hop Farm is your choice of venue, an email of confirmation, booking forms and signed terms and condition forms along with a non-refundable deposit of £1000 will secure your booking.

We will require a further non-refundable payment of £2000 3 months prior to your wedding date.

Final numbers should be confirmed to us 4 weeks before the wedding day together with the final payment. You will be invoiced on the basis of those numbers advised.

We reserve the right to cancel if the wedding is not paid in full 4 weeks prior to the wedding date

Any extra charges (bar bills, additional catering etc) must be settled before departure.

Table, chair and venue decorating are the responsibility of the hirer and/or assigned decorator, not The Hop Farm team.

It is important to appreciate that you are booking a function room within a Visitor Attraction Park, which is open to the public. The Hop Farm reserves its right to run events and other facilities within the Park and surrounding grounds.

We reserve the right to change and amend menus/prices due to fluctuating wholesale prices out of our control, within 3 months prior to the function occurring.

The Hop Farm is not responsible for loss of items left overnight or damages. Items must be collected within 3 days, we will only keep items for up to 1 month after your wedding day.

We reserve the right to provide security.

The Hop Farm recommends that insurance is taken out for wedding bookings.

In the event of adverse weather conditions, should The Hop Farm have to cancel the booking then an alternative date will be made available where possible (no refund), however if the hirer chooses to cancel of their own accord, The Hop Farm will not be permitted to offer any form of compensation and you may be subject to cancellation charges.

Any damages caused by loss or damage to The Hop Farm/Suppliers property will be charged directly to the hirer.

In the unfortunate event of you having to cancel your booking, the following cancellation charge will apply and is payable by customer

24 to 12 weeks prior to the function 25% of remaining booking value
12 to 6 weeks prior to the function 50% of remaining booking value
6 to 4 weeks prior to the function 75% of remaining booking value
Less than 4 weeks to the function 100% of remaining booking value

Supplier cancellation fee of £75 per supplier if cancelled 3 months before your wedding date. If cancellation occurs within 6 weeks of the wedding date, the full amount will be payable.

By signing below you are agreeing to the terms and conditions of your booking.

Signed for on behalf of the hirer.

Partner 1:.....

Partner 2:

Signature:

Signature:

Date:

Date: