



Premium Package

Minimum 50 Guests

2021-2022

- Exclusive use of Wedding Lawns, Garden Gazebo, Whites Banqueting Suite and Shires
- Function Room (for wedding and ceremony)
- Room hire for day and evening usage until midnight
- Use of wedding grounds for photographs
- A reception drink after the ceremony
- A selection of canapes for your drinks reception
- Jugs of water on each table
- Three course wedding breakfast
- Half bottle of house wine per person for wedding breakfast
- Coffee, selection of teas and mints
- A champagne flute of Prosecco per person for toasting drink
- Hot & cold evening buffet for all paying day guests plus an additional 30 evening guests
- Professional toastmaster
- Disco and DJ for evening entertainment
- Gazebo chair covers
- Table runners, top table and cake table swaging
- Choose between a post-box, or vintage suitcase
- Banqueting chair covers and sashes (choose either organza, satin or taffeta)
- White table linen and napkins
- Services of one of our Wedding Co-ordinators
- Silver cake knife and stand (square or round available)
- Use of easel and mirror frame for table plan
- Kent Wedding Centre discount (offers vary)

PRICE: £8995 (Based on 50 Guests)

Additional Guests charged at £72 per adult and £35 per child, dependent on age and menu choice. (Excludes optional extras)

Bank Holiday supplement of £350 applies.





Premium Menu

2021-2022

Choose up to two choices from the following starters;

- Seasonal soup (Please ask your coordinator for choices)
- Sweet chilli prawn bruschetta with rocket (GF available)
- Marinated chicken kebabs (GF available)
- Parma ham and roasted asparagus cigars with a pesto mayo
- Duck, tomato and watercress salad with hoisin sauce (Ve available)

Choose up to two choices from the following main courses;

- Slow baked lamb shank with a rosemary and red wine sauce (GF available)
- Medallions of beef with a whiskey and shallot sauce
- Stuffed chicken breast with feta and basil, wrapped in bacon (GF available)
- Roasted vegetable and spinach basket
- Mediterranean slow baked cod
- Sweet potato and mushroom stout tart (GF) (Ve)

All main courses are served with a selection of seasonal vegetables and a choice of roast potatoes, dauphinoise or Jersey potatoes

Choose up to two choices from the following desserts;

- White chocolate and raspberry tartlet
- Truffle torte with a gold shimmering profiterole
- Crème brûlée cheesecake
- Banoffee pie slice
- Belgian chocolate and clementine torte (GF) (Ve)





Classic Package

Minimum 40 Guests

2021-2022

- Exclusive use of Wedding Lawns, Garden Gazebo, Whites Banqueting Suite and Shires function room (for wedding and ceremony)
- Room hire for day and evening usage until midnight
- Use of wedding grounds for photographs
- A reception drink after the ceremony
- Jugs of water on tables
- Three course wedding breakfast
- Glass of house wine per person
- Coffee, selection of teas and mints
- White table linen and napkins
- Gazebo chair covers
- Services of one of our Wedding Co-ordinators
- Silver cake knife and stand (square or round available)
- Use of easel and mirror frame for table plan
- Use of car parking in close proximity of venue

PRICE: £5295 (Based on 40 Guests)

Additional guests will be charged at £45 per adult and £30 per child, dependent on age and menu choices (Excludes optional extras)

Bank holiday supplement of £350 applies.

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





Classic Menu

2021-2022

Choose up to two choices from the following starters;

- Seasonal soup (Please ask your coordinator for choices)
- Chef's pate served with an onion relish and melba toast
- Mozzarella and tomato salad with a balsamic dressing (GF)
- Loaded potato skins with cheese and bacon (GF and Ve available)

Choose up to two choices from the following main courses;

- Chicken with a tarragon and white wine cream sauce (GF available)
- Traditional roast with all the trimmings (choose either chicken, gammon or pork)
- Luxury fish pie with a mash potato topping (GF)
- Butternut squash filled with Mediterranean vegetables (GF) (VE)

*All main courses are served with a selection of seasonal vegetables
and a choice between roast potatoes or Dauphinoise*

Choose up to two choices from the following dessert courses;

- Apple pie served with custard (Ve)
- Strawberries and ice cream
- Lemon and raspberry posset
- Chocolate and orange torte (GF) (Ve)
- Trio of cheesecakes





Festival Themed Wedding

Minimum 80 Guests

2021-2022

- Exclusive use of Wedding Lawns, Garden Gazebo, Whites Banqueting Suite and Shires function room (for wedding and ceremony)
- Room hire for day and evening usage until midnight
- Use of wedding grounds for photographs
- Mason jars filled with summer punch for reception drinks
- Buffet style BBQ wedding breakfast or hog roast (Hog Roast option served after 5pm)
- Buffet style selection of desserts
- Coffee, selection of teas and mints
- Evening bacon/sausage/veggie baps for all paying day guests plus an additional 30 evening guests
- Jugs of water on tables
- Gazebo chair covers
- Banqueting chair covers
- White table linen and napkins
- Services of one of our Wedding Co-ordinators
- Silver cake knife and stand (square or round available)
- Bunting
- A selection of lawn games
- Blankets on the lawns
- Hay bales
- Use of Easel and mirror frame for table plan
- Use of car parking in close proximity of venue

PRICE: £8250 (Based on 80 guests)

Additional guests will be charged at £50 per adult and £35 per child, dependent on age. Please note, some items are subject to change due to weather conditions. Bank holiday supplement of £350 applies.





Festival Themed Menu

2021-2022

BBQ Buffet

Home style 100% beef burger
Locally sourced pork sausages
Marinated chicken wings
Halloumi slices
Soft seeded bap

or

Hog Roast (Only served after 5pm)

Slow cooked hog meat
Crunchy hog crackling
Sage and onion stuffing
Soft seeded bap
Apple sauce

Vegetarian/Vegan/Gluten options are available on request.

Sides included with both BBQ and Hog Roast

Mixed seasonal leaves with house vinaigrette
Mozzarella, tomato salad with red onions and a balsamic dressing
Chunky homemade coleslaw
Vegetable pasta salad
Jacket potatoes or potato wedges

Selection of Desserts





Twilight Package

Based on 100 guests

2021-2022

- Exclusive use of Wedding Lawns and downstairs Shires function room
- Afternoon set-up time
- Room hire for evening usage from 5pm until midnight
- Ceremony room OR outside gazebo (if required – ceremony time from 5:30pm)
- Services of one of our Wedding Co-ordinators
- Cake and present table
- Silver cake knife and stand (square or round available)
- Gazebo chair covers (if required)
- Use of wedding grounds for photographs
- Full bar and bar staff
- DJ and disco
- Hot and cold evening buffet (chefs choice)
- Use of car parking in close proximity of venue

PRICE: £3500 (Based on 100 Guests)

Additional guests will be charged at £18 per person.

Available Monday- Friday all year round.

Available Saturday-Sundays from January-May and October-November only.

*Please note there is an additional fee if inside ceremony chair covers are required.





Children's Menu

2021-2022

Choose one starter

Garlic bread
Melon

Choose one main

Sausages, chips and peas
Chicken nuggets, chips and peas
Tuna pasta bake
Mac 'n' cheese

Dessert

Cookies and ice cream

Wedding options/extras

- Shire horse (for wedding photos)
- Firework display – limitations may apply, please contact venue before booking
- Centre pieces
- Lawn games
- Sweet trolley
- Photographer
- Evening hog roast/barbeque
- Evening buffet
- DJ and disco
- Camping
- Toastmaster
- Candyfloss/popcorn machines
- Bouncy castle
- Owl display and ring delivery
- Chocolate fountains
- Giant Mr and Mrs/LOVE Lights
- Wedding Cakes

Further options available upon request

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:

Email Address:

Telephone Number:

Signature:

Full Name:

Name You Wish To Be Called During Ceremony:

Address:

D.O.B:

Nationality:

Email Address:

Telephone Number:

Signature:

Date of Wedding:

Wedding Package:

Approximate Guest Numbers: Day..... Evening

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

Desired time of Ceremony:

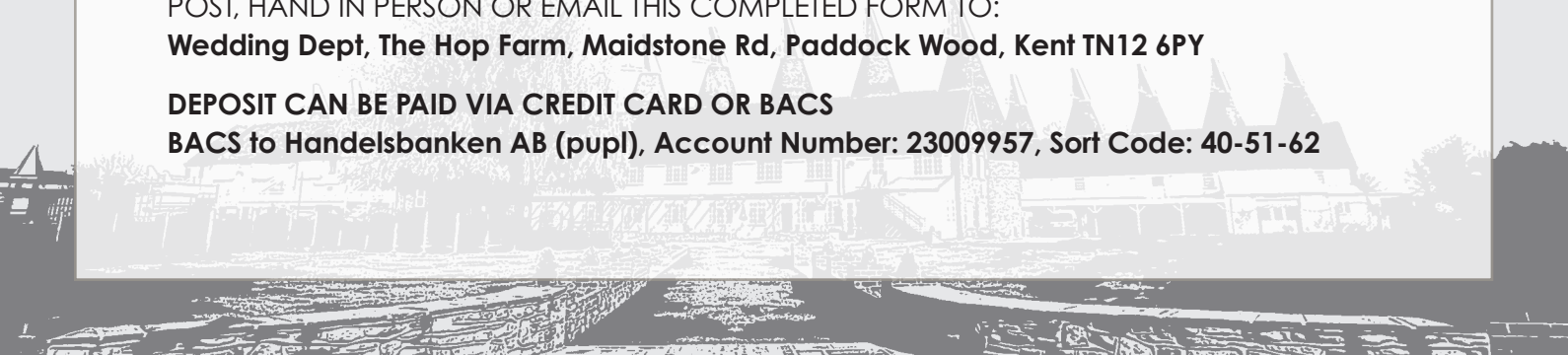
Please tell us if you are happy for us to pass your contact details on to our preferred wedding suppliers: **YES/NO**

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 (pupl), 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 6 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.

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 an events venue which is open to the public. The Hop Farm reserves its right to run other events on the 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, 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 16 weeks prior to the function	60% of remaining booking value
15 to 9 weeks prior to the function	80% of remaining booking value
Less than 8 weeks to the function	100% of remaining booking value

Supplier cancellation fee of £100 per supplier if cancelled 3 months before your wedding date If cancellation is less than 8 weeks before then the full amounts will be payable by yourselves.

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:

