

The perfect setting for your Wedding Day, Folly Farm Centre is a newly refurbished Centre situated in 250 acres of Nature Reserve. At Folly Farm we recognize that your wedding is the most important day of your lives and we will do everything we can to ensure that the day runs smoothly from beginning to end. Our professional and experienced staff are on hand to help you with your arrangements for this special occasion.

We understand that the wedding couple have a unique vision as to what they desire for their Special Day and that is why we offer Folly Farm as a Wedding Venue. You decide how much you would like us to arrange – you can even hire the whole venue and do it all yourself.

You will find some suggested menus and wine lists in this brochure from which you may choose or if you would like to meet us to discuss any ideas you have of your own, we will be happy to do this.

Your guests will enjoy any of our three function suites and we will discuss the best for your wedding when you visit the Centre. We are pleased to cater for parties of up to 100 guests seated. For larger weddings, we can arrange a marquee in our grounds. For the evening reception, our function rooms can take larger numbers depending on your requirements. We will be happy to discuss this with you.

Photographers love Folly Farm and you can be sure of an outstanding background to the treasured pictures of your special day whatever the weather brings, taken in natural surroundings that have unrivalled views and inside beautifully restored farm buildings.

We offer the wedding couple a comfortable studio comprising of lounge and kitchenette, en-suite bathroom and bedroom for their wedding night. We will be happy to discuss the accommodation layout.

Folly Farm has a Civil Licence so that you can spend the whole day under one roof. Our role is simple, we're here to make organizing your wedding day easier and enjoyable. And rest assured, that's exactly what we'll do.



Wedding Venue Hire

❖ Hire of Folly Farm:

May – September

Hire of the venue for your wedding celebration - **Weekend Wedding ~ £5500.00**
Sunday to Thursday ~ £4750.00

Including:

Full Day Function Room Hire of Oak Room and Willow Room
 Folly Farm accommodation for **two nights** (sleeps 45 people), comprising of
 10 self-catering studios and 10 farmhouse bedrooms
 Use of surrounding Fields for group activities and selective camping at £10 per tent

❖ Hire of Folly Farm:

October - April

Hire of the venue for your wedding celebration - **Weekend Wedding ~ £4750.00**
Sunday to Thursday ~ £4250.00

Including:

Full Day Function Room Hire of Oak Room and Willow Room
 Folly Farm accommodation for **two nights** (sleeps 45 people), comprising of
 10 self-catering studios and 10 farmhouse bedrooms
 Use of surrounding Fields for group activities and selective camping at £10 per tent

❖ Hire of Folly Farm including a Marquee -

**Traditional Marquee, Eco-friendly Bamboo Marquee and Bespoke Yurts
 are available from our preferred suppliers -**

**Contact Anne Prior @ County Marquees 01275
 372237/www.countymarquees.co.uk**

Marquees supplied with wooden floor/carpets (or bamboo floor), ceiling and wall pleat-lining, chandelier lighting and entrance walkway. There is an additional cost of £250 should you choose to source your own marquee

- *Use of banquet tables, chairs and table linen included in all packages*

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- Please see Terms and Conditions for access and departure time

Sample Menus are available from our three preferred caterers:

Topline Catering Ltd (Sue Roberts)

- ❖ 01275333308
- ❖ www.toplinecatering.co.uk
- ❖ mail@toplinecatering.co.uk

Rhubarb Catering Company (Jo Trendall)

- ❖ 07867555713
- ❖ www.rhubarbcatering.co.uk
- ❖ jotrendall@rhubarbcatering.co.uk

The Pony and Trap Pub (Josh Eggleton)

- ❖ 01275332627
- ❖ www.theponyandtrap.co.uk
- ❖ josh@theponyandtrap.co.uk
- ❖

WEDDING MENU A

Starters

Beef satay sticks, cucumber relish, rosemary and chilli oil
Rustic seasonal soup with garlic crouton and parmesan
Balti style crab cakes with mango salsa

Mains

Pan fried fillet of halibut with coriander and walnut dressing, tahini yoghurt
Moroccan style free range chicken breast with tzatziki dip
Lamb chops with a smoky aubergine and pine nut salad
Mixed marinated vegetable filo and feta parcels

- ❖ *Served with potatoes and steamed seasonal vegetables*
- ❖ Served with home-made soda bread or Herbert's Bakery bread

Desserts

Lemon fudge cake with clotted cream and summer berries
Fresh berries, vanilla pannacotta and chocolate sauce
Crème caramel with Armagnac prunes
Raspberry and rose trifle
Rich chocolate pots with cinnamon shortbreads
English cheese board with chutneys and crackers
Fresh Ground Coffee and Chocolate Mints

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Other items and organic food are available upon request

WEDDING MENU B

SUMMER FORK BUFFET MENU

Choose 3 mains, 4 salads and 3 desserts

Mains

Roast rosemary lamb with pesto drizzled summer vegetables
Beef, horseradish and beetroot platter
Rolled free range chicken stuffed with apricot and sage
Whole baked sea trout with anchovy and caper vinaigrette
Salmon with smoked paprika, mint and pea dressing
Mixed vegetarian mezze – Feta, olives, baba ganoush, marinated peppers and char-grilled courgettes
Spinach and ricotta pie
Mozzarella, tomato and basil tart

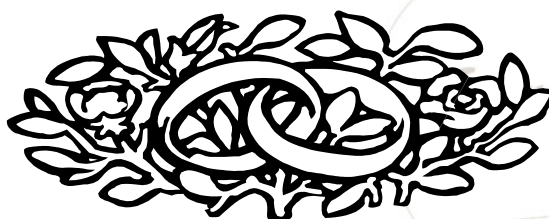
Salads

Wild rice, sun-blush tomatoes and olive salad
Pasta pesto salad with char grilled summer vegetables
Minted crème fraiche new potato salad
Chickpea salad with tahini, cumin and lemon dressing
Cous cous salad, roasted vegetable and herby salad
Bulghar wheat, feta and lemon salad
Nutty radish, cucumber and carrot salad
Mixed bean and mango salad
Tomato, asparagus and basil salad
Mixed crunchy green garden salad

Desserts

Vanilla and chocolate ripple polenta sponge with fresh summer berries (wheat-free)
Dark chocolate terrine
Summer fruit fool with ginger snaps
Lemon and lime cheesecake
Scrummy summer pudding
English cheese plate, fruit and crackers (*additional £1.50 per head*)
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Fresh Ground Coffee and Chocolate Mints

Other items and organic foods are available upon request



weddings

SAMPLE FINGER BUFFET SELECTION

Individual Tartlets
Chicken & Roasted Pepper
Asparagus & Perl Las Cheese

Sandwiches
Prawn Marie Rose
Welsh Beef & Horseradish
Roasted Vegetables & Mozzarella

Bruschetta
Chorizo & Olive Tapenade
Mediterranean Vegetables & Mozzarella

Risotto Spoons
Smoked Haddock & Dill
Ratatouille & Fresh Basil

Kebabs
Teriyaki Beef
Pepper, Baby Onion & Zucchini
Sausage Rolls

DRINKS PACKAGES

~ BRONZE ~

Sparkling Wine Bucks Fizz on arrival
1 Glass Red or White Organic House Wine with the Wedding Breakfast
1 Glass of Sparkling Wine with the toast

~ SILVER ~

Sparkling Wine Bucks Fizz on arrival
2 Glasses Red or White Organic House Wine with the Wedding Breakfast
1 Glass Sparkling Wine with the toast

~ GOLD ~

Pimms or Champagne Bucks Fizz on arrival
Half a Bottle of House Wine with the Wedding Breakfast
Half a Bottle of Mineral Water with the Wedding Breakfast
A Glass of Champagne with the toast

* Sample menus and drinks packages are for guideline purposes and not specific to a caterer.

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Accommodation

The Folly Farm Centre has 10 well appointed self-catering studios, with the following facilities:

- Twin beds, fitted with luxurious Egyptian Cotton Linen
- En-suite bathroom with shower (some with baths as well)
- Self-catering Facilities including Fully Fitted Kitchenette and Dining Area
- Internet accessibility
- Mini-fridge
- Tea/coffee host tray
- Wind-up Radio
- Access to the Nature Reserve and Walking Trails
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Folly Farm has also converted the Farmhouse and it now has 10 bespoke bedrooms, with the following facilities:

- Three bedrooms have bunk rooms attached and are ideal for families
- Internet accessibility
- Tea/coffee host tray
- Wind-up Radio
- Access to the Nature Reserve and Walking Trails

The Farmhouse bedrooms do not have self-catering facilities, but the Old Dairy Kitchen can be used when booking the whole Farmhouse.

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How to Book

Weddings can be booked well in advance, particularly on popular dates during the summer.

When you have chosen your date, please contact us to confirm our availability. We will be happy to then meet with you, show you around the Centre and go over your initial plans and ideas with you. Once you have decided to hold your wedding at Folly Farm, a non-refundable deposit of £500.00 is required to confirm your reservation.

Now you can sit back and relax until closer to the date! We recommend that you organise a meeting with us at the Centre 4-6 weeks before the wedding to confirm all details including menus, flowers, colour schemes etc. There may be times before then when you have questions or would like to come and meet us. Please don't hesitate to contact us whenever you need to.

The final balance for the wedding will be calculated on the day and should be settled before your departure from the Centre. If you prefer to settle your bill beforehand, we will be happy to arrange a pro-forma invoice for you.

**Folly Farm Centre,
Stowey, Pensford,
Bristol, BS39 4DW**

**Tel: 01275 331590
Fax: 01275 333164**

Email: info@follyfarm.org

www.follyfarm.org

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Wedding etiquette

To assist you with the planning of your day, we have provided you with the following guidelines.

ORDER OF THE DAY

- ❖ *Ceremony*
- ❖ *Photographs*

You may have pictures taken inside the farm buildings and outdoors on the reserve, weather permitting

- ❖ *Drinks reception*
- ❖ *Receiving line*

A nice opportunity to welcome all your guests and thank them for attending

- ❖ *Wedding breakfast*

The cake is cut after the main course and served with coffee after dessert

- ❖ *Speeches*
- ❖ *Room refresh*
- ❖ *Evening reception*
- ❖ *Bar closes*

SPEECHES *a place for weddings*

The speeches are said in the following order:

Father of the bride
Groom
Best man

TOP TABLE SEATING PLAN

Chief Bridesmaid*Grooms Father*Brides Mother*Groom-Bride*Brides Father*Grooms
Mother*Best Man

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