

East Afton

F A R M H O U S E



Wedding Packages

ALL INCLUSIVE PACKAGE OPTIONS BASED ON 100 GUESTS

01983 758729 - Call to book a viewing

EAST AFTON FARMHOUSE, NEWPORT ROAD, FRESHWATER, ISLE OF WIGHT, PO40 9UF

www.eastaftonfarmhouse.com | weddings@tapnellfarm.com

Wedding Packages

ALL INCLUSIVE PACKAGE OPTIONS
BASED ON 100 GUESTS

On the day wedding coordinator
100 guests

Private use of the venue and grounds for the hire period

Accommodation for up to 17 people within the main house and annex with plenty of room for you and the main wedding party to get ready (weekend weddings only)

Round tables and chairs along with table cloths, napkins & place settings, including plates, cutlery and glasses

Ceremony Room hire fee with rustic seating packages including wooden benches and straw bales (other seating options available)

Bose sound system with microphone and playlists - ceremony, welcome drinks, background, speeches

Reception drinks & canapes - the option of prosecco, cocktails, beer barrow

Set up of the venue including ceremony aisle & laid tables

CHOICE OF WEDDING BREAKFAST OPTIONS

3 Course Meal (Classic or Luxe)

Mediterranean Buffet

Isle of Wight Grazing Table

BBQ Buffet

Half a bottle of wine per person

Jugs of still ice water

A glass of prosecco to toast the happy couple (Luxe option includes Champagne)

Round tables and chairs along with tablecloths

Tea & Coffee

Serving of the wedding cake

Evening food options (Classic included, Luxe options at £5 surcharge per person)

All that's left for you to think about is how to entertain your guests eg DJ, Band, Casino, Crazy Golf, Photobooth - and the decorations required to personalise your event and make it your own.

Prices

Three course meal (Classic & Luxe)

Prices are based on 100 guests - please get in touch for amended numbers (Luxe evening surcharge £5 per guest).

Weekend

Low season £19,000 (Luxe £19,900)

Mid season £21,000 (Luxe £21,800)

Peak season £22,000 (Luxe £22,800)

Mid-week (excludes accommodation)

Low £14,950 (Luxe £15,800)

Mid £15,500 (Luxe £16,300)

Peak £16,200 (Luxe £17,000)

Additional food options

Mediterranean Buffet, Isle of Wight Grazing Table or BBQ Buffet, with dessert

Prices are based on 100 guests - please get in touch for amended numbers.

Weekend

Low £18,000

Mid £20,000

Peak £21,000

Mid-week (excludes accommodation)

Low £13,900

Mid £14,400

Peak £15,200

Breakfast Suggestions

Wedding Day Breakfast served in the main house - Continental (10 people minimum) from £10 per person with croissants, bagels, fresh fruit, granola and yoghurt, fresh orange juice. Full English (15 people minimum or £50 surcharge) £15 per person with toast, eggs, tomato, mushrooms, bacon, sausage, beans, coffee and tea.

Post wedding breakfast following morning @ The Cow Restaurant at neighbouring Tapnell Farm (minimum 40 guests) from £15 per person for Full English with unlimited tea / coffee / juice.

Other Extras

Candy Wheel with sweet selection £30 dry hire, £100 including sweets

Prop hire: Vases with stands, £5 per stand (4 available)

Whisky barrels £30 per barrel or 4 for £100 (4 available)

Photographer- Little Isle Photography

1 Photographer = (6 hours) from ceremony to the first dance. 30 mins pre-wedding meeting.

Full high-res images (downloadable) of approx 200 photos (and on USB if needed) = £800

2 Photographers (as above) = £1200

In-house Florist

Venue flowers from £1,500 to include 11 centrepieces, 4 Aisle vases in stands, Floral wedding arch

Bridesmaid Bouquets from £60

Wedding Bouquets from £80

Prices valid to December 2023. Please enquire for 2024 wedding prices.

3 COURSE CLASSIC MENU

Starter

- (V) Tomato & basil bruschetta with IOW oil & balsamic dressing
 - (V) Tri coloured melon, minted feta, marinated olives & lemon
 - (V) Charred baby leeks, truffled butter sauce, garlic & herb crumb
 - (V) IOW Galley bagger & spiced tomato chutney tart with summer leaves and house dressing
 - Duck liver & orange pate, sea salt & thyme crostini's, red onion marmalade
- Soups (all served with warm local bread & butter):
 - (V) Garden pea, spring onion & mint, parmesan crisp
 - (V) Butternut squash, lemon grass & chilli with lime creme fraiche
 - (V) Roasted tomato & smoked garlic with soured cream
 - (V) Cream of mushroom & tarragon, truffle oil
 - (V) Smoked garlic & cauliflower soup with herbed crouton's

Main Course

- (V) Lentil nut roast, roasted potatoes, spiced carrots, green beans & onion gravy
 - (V) Saute gnocchi in boursin cream sauce, roasted baby tomatoes, black olive crumb
 - Asparagus & butterbean risotto with basil pesto & wild rocket
 - Roasted chicken breast wrapped in soerenno ham, roasted new potatoes, pink peppercorn sauce & seasonal vegetables
 - Sage & onion rolled pork belly, roasted potatoes, spiced carrot, green beans & cider gravy
- Slow cooked feather blade steak with pepper cream, chargrilled vegetables, fondant potato & shallot sauce
 - Chargrilled garlic & rosemary leg of lamb, aromatic saffron couscous, wrap of med vegetables served with pomegranate & honey jus (£2.50 supplement per head)
 - Pan fried salmon fillet, slow roasted fennel, lemon & dill potato cake, white wine & prawn butter sauce (£2.50 supplement per head)

Dessert

- Lemon & lime posset with orange shortbread
- Baked vanilla cheesecake, raspberry puree & shaved white chocolate
- Double chocolate brownie, chantilly cream & strawberries
- Vanilla bean panna cotta with poached rhubarb & elderflower
- Fresh fig & frangipane tart with vanilla crème fraiche
- Sticky toffee pudding with vanilla ice-cream
- Rhubarb & apple crumble with custard or cream



Couples can select two options for each course for their guests.

Other dietary options available on request.

3 COURSE LUXE MENU

Starter

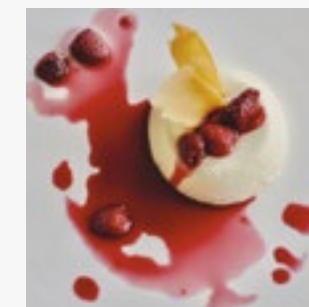
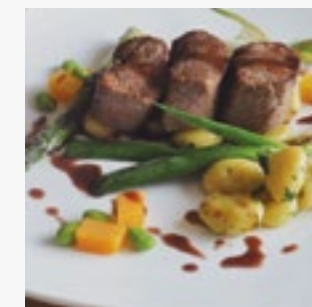
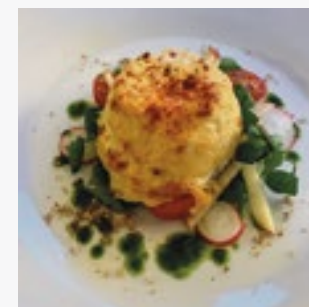
- (V) Twice baked goats cheese souffle, apple & celeriac remoulade, walnut dressing
 - (V) Falaffel with pea & pomegranate, asparagus ribbons, summer tomatoes & garden herb dressing
 - Smoked salmon mousse, crème fraiche, lime & dill
 - IOW beef croquettes, spiced miso ketchup, lime mayonnaise
- Pulled pork scotch egg, caramelised apple, sage dressing
 - Mediterranean lemon chicken & basil terrine, summer leaves, herby tomato salsa
 - Crispy duck, watermelon & pomegranate salad with raspberry dressing
 - Beetroot & Hendricks cured salmon, pickled cucumber, summer radish, dill & mustard sauce

Main Course

- Wild mushroom & caramelised shallot pithier, roast potatoes, Yorkshire pudding, red wine sauce
 - (V) Lemon & ricotta ravioli, courgette, baby spinach, saffron sauce
 - (V) Aromatic spiced cauliflower steak, Moroccan couscous, fig emulsion, coriander & zesty lime yoghurt
 - Roasted sirloin of beef, thyme & paprika roast potatoes, Yorkshire puddings, seasonal veg & red wine sauce
 - Catch of the day, king prawns, samphire & berblanc sauce
- Posh hunters chicken- breast of chicken with smoked cheddar wrapped in Serrano ham served with smoked garlic dauphinoise, charred sweet corn, french bean wrap & BBQ jus
 - Honey & soy roasted duck breast with five spice pomp puree, confit peppers, chilli ginger, pak choi & aromatic jus (£4.50 supplement per head)
 - IOW fillet of beef served medium rare, potato & celeriac dauphinoise, roasted shallots, heritage carrots & red wine (£4.50 supplement per head)

Dessert

- Coconut & lime pannacotta, toasted marshmallow, passionfruit
- Strawberry & pistachio parfait, fresh strawberries
- Salted caramel tart, hazelnut praline, banana ice-cream
- Coffee crème brûlée with cocoa butter biscuit
- Strawberry, kiwi & raspberry crème pâtissière tart with summer fruit sauce



MEDITERRANEAN BUFFET

(£5 deduction without dessert)

Main Course

Garlic & herb marinated butterfly legs of lamb Flatbreads for beef or lamb
OR Slow cooked beef brisket Roasted new potatoes with thyme & sea salt
 Halloumi and med veg stacks (*for veggies*)

Sides

Chorizo /Salami/ Parmaham's Ciabattas/ Foccaia/ Baguettes in baskets
 Rainbow salad (*cucumber/carrot/ tomato/red onion*) Crostini's
 Chutneys/ Grapes/ Figs Mixed olives / Hummus
 Mixed leaf salads Coleslaw

Dessert

Lemon & lime posset with orange shortbread Fresh fig & frangipane tart with vanilla crème fraiche
 Baked vanilla cheesecake, raspberry puree & shaved white chocolate Sticky toffee pudding with vanilla ice-cream
 Double chocolate brownie, chantilly cream & strawberries Rhubarb & apple crumble with custard or cream
 Vanilla bean panna cotta with poached rhubarb & elderflower

ISLE OF WIGHT GRAZING TABLE

Isle of Wight cheeseboard Salami/ Chorizo
 (*includes IOW blue, IOW soft, Galleybagger*) Ciabattas/ Foccaia/ Baguettes in baskets
 Brie & Cheddar Crostini's
 Home-made sausage rolls Isle of Wight tomatoes
 Quiche Lorraine Chutneys/ Grapes/Figs
 Asparagus & blue cheese quiche Mixed olives
 Potato salad Hummus



BBQ BUFFET

(£5 deduction without dessert)

Main Course

Cumberland pork sausages in soft rolls with fried onions **OR** 4 oz Lemon & thyme lamb kebabs with med veg **OR** BBQ'd hickory
 Beef burger in brioche bun with cheese & fried onions glazed chicken kebabs
 (V) Aromatic Veggie or Vegan burger in brioche bun with salsa & yogurt & (V) Med veg & halloumi skewer

Sides

Roasted warm new potatoes with minted butter Tomato, rocket & red onion salad with balsamic dressing
 Corn on the cob with IOW garlic butter Chunky coleslaw

Dessert

Lemon & lime posset with orange shortbread Fresh fig & frangipane tart with vanilla crème fraiche
 Baked vanilla cheesecake, raspberry puree & shaved white chocolate Sticky toffee pudding with vanilla ice-cream
 Double chocolate brownie, chantilly cream & strawberries Rhubarb & apple crumble with custard or cream
 Vanilla bean panna cotta with poached rhubarb & elderflower

EVENING FOOD OPTIONS

Classic

Cones of chips
 Crispy bacon in soft rolls with ketchup/ brown sauce
 Butcher sausages in hot dog rolls with onions - ketchup/ brown sauce
 4oz IOW beef burgers with grilled onions, tomato relish in toasted brioche bun
 (V) Aromatic spiced vegan burger with tomato salsa in brioche bun
 (V) Hoisin glazed field mushroom, sesame, roasted pepper
 Stone baked pizza (half a pizza per person)

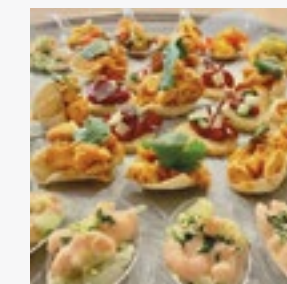
Luxe

Asian style pork bao buns with hoisin, soy, ginger & asian slaw (2 per person)
 Pulled pork bao buns with apple & crackling (2 per person)
 Nachos bar (add your own toppings) Cheese, tomato salsa, guac, soured cream, refried beans, spicy jalapeño peppers
 Tacos (add your own filling) Mexican style marinated beef, roasted med veg, cheese, lime & coriander, smoked paprika, garlic aioli

CANAPES

Couples can select 4 canapes, examples include:

Mushroom & thyme pate crostini with truffle oil
 Basil pesto, parmesan & pine nut crostini
 Spiced lamb skewer with tzatziki
 Mozzarella & tomato pesto puff pastry bite
 Burnt ends port belly with teriyaki glaze
 Marmalade baked mini sausages
 Cucumber, hummus & roquito pepper
 Sweet chilli halloumi bites
 Camembert & roasted fig tarts





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