

Weddings

COUNTRY
HOUSE
OCCASIONS

Country House Occasions at Huntlands Farm



Welcome to

COUNTRY HOUSE OCCASIONS

Congratulations

Our best wishes on your engagement and for your future life together

Planning the perfect wedding can be both challenging and stressful and the headache of securing a romantic venue, amazing food, flexible drinks packages and great music can often prove quite a feat and take a lot of thought and time.

Country House Occasions provides the solution to all those headaches. Our Wedding Events Team will go through, stage by stage, all details in making your day perfect.

From the moment you book, we promise you all the assistance and advice required to arrange your special day. It's your day so we want to create a day that is as individual as you are.

- Idyllic Location for a Marquee
- Unique working farm with guest accommodation
- Locally sourced fresh cuisine or self cater - the choice is yours
- Wedding planning service and on the day co-ordination

Our promise to you...

Your wedding will be fun, memorable, full of love and special touches... and most of all stress free!



Your happy ever after starts here

COUNTRY House OCCASIONS

Huntlands Farm is a family run working farm of 412 acres situated on the Herefordshire and Worcestershire border. A 15th century red brick and timber farmhouse with it's superb Georgian fronted redbrick house that has wonderful views of the countryside with animals grazing in the fields.

Looking for a relaxed, informal venue..... Then Huntlands Farm is a perfect setting for your big day with panoramic views, wonderful food and attentive staff. Our friendly, professional team are on hand to make sure that all your plans are turned in to reality so that you, your family and your friends have memories which will be treasured forever

This versatile venue is ideal for small or large weddings with the use of the marquee up to 150 guests can be seated for dining. Whether you picture yourself relaxing on hay bales in bunting swaged orchards or something a little more 'cutting edge' you are free to create the day of your dreams; burning torches, neon signs or twinkling fairy lights, anything is possible!!

Country House Occasions listen to what you want, tailor making a package to suit your preferences and pocket to ensure you get everything your heart desires. From 2014 we can also offer a full self catering option at this stunning location.

Exclusive venue hire costs from £1000 or Exclusive self catering venue hire costs from £2000

Marquee Hire from £3000

All Inclusive packages start from £10,000

Whether your planning a civil ceremony, a church wedding or a simple church blessing, there are some extraordinary picturesque alternative locations nearby in which to 'tie the knot'.



Your dream home for your dream day

Guest Accommodation

An authentic Farm Stay Experience!

Within Huntlands Farm are 7 Bed & Breakfast rooms sleeping a total of 14 guests (+ 2 Sofa Bed)

- The Rafters Room – super king bed with en suite bathroom
- The Cosy Room – super king bed with en suite shower room
- The Farmyard Room – super king bed with private shower room across the landing
- The Attic – double bed shares private shower room with The Farmyard
- The Downstairs Room – double bed with private shower room
- Georgian Green Room – super king four poster bed with en suite bathroom
- Georgian Yellow Room – four poster bed with en suite shower room

Prices for 2016/2017

package offers exclusive use of Huntlands Farm and the grounds for 14 people based on 2 people sharing a room with breakfast included at a total cost of £1,300.

All children or adults are charged £15 per person per night for extra beds. A £10 supplement is charged for a cot.



Guest Accommodation

New for 2016!

Just 2 fields away from Huntlands Farm is a self catering 6 bedroom farmhouse sleeping a total of 12 guests

The house comprises of:

6 Double Bedrooms – 4 upstairs and 2 downstairs, 2 shower rooms, 1 bathroom and 1 en-suite.

Kitchen with Aga

Lounge with woodburner

Sitting Room

Large Area for Boots, Coats with Pool Table

Prices for 2016/2017

2 night bed stay with a wedding package costs £900.

12 people based on 2 people sharing a room

All children or adults are charged £15 per person per night for extra beds. A £10 supplement is charged for a cot.





Wedding Planning Service

Huntlands Farm wedding planning service is **complimentary**

On The Day Co-ordination (worth £1500)

- In depth handover meeting with Clients at least 8 weeks before
- Email & phone support
- Produce a timeline detailing who needs to be where and who needs to do what
- Professional on the day co-ordination for up to 15 hours on the day to include last off site.
- Ensure all suppliers are met on arrival and have everything to hand
- Emergency box
- Provide supplier quotes where requested
 - Florists, bands, photographers, wedding cakes, hair, makeup
 - Liaise with suppliers and negotiate best rates



We know it's the attention to detail that makes your day special

Food For Thought

Cuisine

Our chefs are passionate about the food they serve and know that when it comes to quality, it is the little things that count. That is why we only use the finest ingredients and source the best local produce available.

We know every wedding is unique, which is why we offer you three specifically designed packages Gold, Platinum and Diamond with the option of tailoring them to your individual requirements.

Enjoy a formal meal or a relaxing BBQ or Afternoon Tea – the choice is yours!

The cost of all the packages include staff, white table linen, napkins, crockery and cutlery hire so there are no hidden extras.

Drinks

You are welcome to provide your own wine and drinks, but for couples who prefer to leave the hassle to us, there are three drinks packages inclusive of glass hire, chilling, service and bottle disposal.

A licensed bar can be made available to your guests until last orders at 11.30pm. Guests may purchase their own drinks , or you may choose to put money behind the bar as you wish. A full price list of bar drinks is available on request.



Wine, dine and dance - spoilt for choice

Canapé Menu

£7.95 per person

Enjoy a tasty morsel or two to stave off pre-dinner hunger pangs whilst enjoying reception drinks with your party.

Please choose a selection of four from our canapés menu. Additional canapés can be selected at a cost of £1.85 per canapé, per person.

- Prosciutto wrapped Melon
- Mini Yorkshire Beef Puddings with Horseradish Cream
- Pesto Parmesan Cheese Straws
- Smoked Salmon Blinis with Sour Cream & Herbs
- Tadpole in the Hole with Onion Chutney
- Vine Tomato, Basil and Sweet Chilli Salsa Crostini
- Brie & Cranberry on Crostini
- Spiced Thai Chicken
- Stilton & Walnut Crostini
- Smoked Salmon Cucumber Cups
- Roasted-Tomato, Goats Cheese, Pesto & Thyme Tartlets
- Mango Chutney glazed Sausages
- Pate Maison en Croute
- Mozzarella, Tomato & Basil Skewers
- Mini Sausage Rolls
- Open Smoked Salmon Sandwiches
- Marinated Olives with Garlic & Sundried Tomato
- Rare Beef, Sour Cream, Onion Chutney & Watercress Crostini
- Mini Afternoon Tea: selection of sandwiches; scones



Gold Menu

£36 per person

Please make one selection from each course

Chicken Liver Parfait served with onion chutney & assorted breads
Leek & Potato Soup, Crusty Bread & Butter
Carpaccio of Melon & Parma ham

Spanish Chicken with garlic, bacon, peppers, rosemary & balsamic oil
Herefordshire Sausages, Creamed & Buttered Mash served with Onion Gravy
Tomato Tart, Red Tapenade, Goats Cheese & Wild Rocket
Rich Shepherd's Pie with a Leek & Herb Mash
Roast Cod with Cherry Tomatoes, Basil and Mozzarella

All of the main courses are served with potatoes and a selection of seasonal vegetables

Classic apple pie with traditional warm custard
Fresh fruit salad with cream
Pavlova with seasonal fresh fruit and cream

Coffee and tea £1.75 per serving



Platinum Menu

£ 42.95 per person

Please make one selection from each course

Roasted Tomato Tart with sheep's milk cheese, rocket, pesto & fresh thyme
Serrano Ham salad with mozzarella & seasonal fruit
Freshly made Broccoli & Stilton soup, crusty bread & butter
Classic Prawn Cocktail, crisp cos lettuce served with marie rose sauce

Oven Roasted Salmon fillets with buttered new potatoes and ratatouille
Chicken and Mushroom in a champagne cream sauce served with fine beans
Herefordshire braised steak in ale with a mustard herb mash
Baked Gammon, leek and white wine sauce
Asparagus & Parmesan Risotto

All main courses are served with potatoes and a selection of seasonal vegetables

Lemon cheesecake served with raspberry coulis & cream
Rich Chocolate Fudge cake with Channel Island cream
Apricot Bread & Butter pudding
Strawberries & cream

Coffee and tea £1.75 per serving



Diamond Menu

£ 53.95 per person

Please make one selection from each course

Cheese & Asparagus Roulade served on a bed of salad leaves drizzled with a balsamic glaze

Warm Salad of Goats Cheese served with a Red Onion Marmalade

Wild Salmon Terrine

Or a selection of canapés served with your drinks reception

Seared Salmon Fillet with Asparagus & Watercress Cream

Roast Guinea Fowl with Orange & Ginger Jus

Roasted Fillet of Lamb with Rosemary served with a Jus of crushed Redcurrants & Red Wine

Loin of Pork with leek stuffing and a rich Pomme Sauce

Sirloin of Herefordshire Beef, Roasted with a Mustard Seed Crust & served with Horseradish

All main courses are served with potatoes and a selection of seasonal vegetables

Vanilla cream terrine with raspberries and blackcurrant coulis

Sticky Toffee Pudding with a caramel sauce served with chantilly cream

Divine Lemon Tart with raspberry coulis

Individual Meringues with cream, banana and toffee sauce

A selection of cheeses with biscuits, celery, grapes and chutney

Coffee, Tea and Mints



Elegant Buffet Menu

Menu £36 per person

Poached Salmon with lemon mayonnaise
Celebration Chicken and grape served with a creamy Pesto dressing
Ginger Glazed Ham or Roast Herefordshire Beef
Savoury Leek and Cheese Tart

Salad Accompaniments:

Homemade Deli Coleslaw
New Potato & Chive Salad
Green Salad with Vinaigrette dressing on the side
Tomato and Herb Salad
Roasted Vegetable Couscous Salad with dressing or Pesto Pasta

A selection of Fresh Breads with Butter

Desserts:

Fresh Strawberries with cream
Hazelnut meringue roulade with fruit coulis
Goosey Dark Chocolate Brownies with Clotted Cream Ice-Cream

English Afternoon Tea

Menu £15.95 per person

A selection of delicate sandwiches; freshly baked scone, clotted cream & strawberry jam;
homemade cakes; fresh English strawberries



Barbeque or Hog Roast Menu

£36 per person

A selection of vegetable crudités with dips, olives and crisps, served with your chosen reception drinks

Mustard & Honey Chicken Kebabs

100% Pure Beef Burgers

Pork Fillet Steaks or Salmon Fillets

Seasonal Barbequed Vegetables

or

Hog Roast (Pork, Lamb or Beef)

Baby Green Leaf Salad

Orange & Rocket Salad

Home made deli coleslaw

New Potato Salad, mayonnaise and Chives

Tomato & Mozzarella Salad

Crusty French Bread & Butter

Pavlova with Seasonal Fresh Fruit and Cream

Chocolate Fudge Squares

Children's Option: Hot Dogs, Cheese Burgers, Relishes & Corn on the Cob @ £17.95 per person



Evening Menu

Cheese Board - £8.50

A selection of mature English Cheddar, Brie and Stilton, served with a selection of biscuits, celery, grapes and chutney – ideal for an evening party

Crispy Roasted Pork Rolls - £6.50

Oven roasted pork, crackling, sage and onion stuffing served with apple sauce in a big traditional bap

Evening BBQ - £14.95

Finger Buffet - £12.95

A selection of finger sandwiches
Home made chicken and thyme Goujons
Cocktail sausages with Mango Chutney
Marinated Olives and Crisps
Selection of Quiches and Salad garnish
Mini homemade sausage rolls
Local Pork Pies with Mustard Relish

Hog Roast with all the trimmings from £650



Drinks Packages

To allow for complete flexibility, any drinks package may be combined with any menu selections.

Service and glassware is included in all packages.

Gold	Reception: Wedding Breakfast: Toast:	1 glass of sparkling wine, pimm's or mulled wine Half a bottle of house wine 1 glass of Sparkling wine	£15.95 per person
Platinum	Reception: Wedding Breakfast: Toast:	1 glass of Prosecco, Kir Royale or Peach Bellini Half a bottle of house wine 1 glass of Prosecco	£19.95 per person
Diamond	Reception: Wedding Breakfast: Toast:	1 glass of Champagne Half a bottle of house wine 1 glass of Champagne	£24.95 per person
Children	An unlimited supply of soft drinks during the reception and wedding breakfast		£3.75 per person



The Finishing Touches

From Ideas to 'I do' At Country House Occasions we can help you to find everything you need:

Photography – capture the highlights, love, laughter and romance of your special day

www.theowlandthepussycatweddingphotography.com

Flowers – our florists will be delighted to discuss your ideas and can help carry through any colour scheme or theme that you would like for your special day.

www.floralroundabout.co.uk

Entertainment – we can arrange a variety of entertainment from our evening DJ who will accept your own play list of favourite's to String Quartets and Harpists for reception.

Hair & Make up – our favourite artists offer a superb service specialising in Bridal hair & make-up. They will work with you and come up with ideas that are perfect for you.

www.passionateabouthair.com

www.brookeprice.co.uk

Children Welcome – younger guests are well looked after with child friendly menus and high chairs.

Wedding Flair – whether you're looking for lanterns to enhance the atmosphere as the sun goes down or bunting, candles, vintage signs to create your special day our decorations for inside and outside will make sure your day is remembered long after the 'I do's'!



Perfect planning, perfect location... a perfect day

What Next?

Lets arrange a meeting where you can find out more about Country House Occasions and what we have to offer at Huntland's Farm.

We hope you will find our approach friendly, relaxed and welcoming and we look forward to making the most memorable time of your life, extra special.

Please call Anne at Country House Occasions: 07590 536768

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www.countryhouseoccasions.co.uk

