



FARNHAM ESTATE

DREAM WEDDINGS



surround yourself with beauty

Farnham Estate brings centuries of the very best of traditions, hospitality, welcome, natural beauty and blends them with contemporary comfort and service, creating a destination unlike any other in Ireland. Inside and out, this beautiful 16th Century Country Estate is a playground for the senses. From the sweeping drive through parkland and woodland up to the light-filled pale stone atrium and on into the deliciously appointed bedrooms with their clever layout and rich fittings, every last detail is thoughtful, considered and elegant.



the farnham estate experience

The hotel has luxurious and tastefully designed contemporary rooms and suites, with 8 suites situated in the 16th Century Farnham House. Farnham Estate provides a genuine understanding of the therapeutic values of simple pleasures, fresh air, great food, good company, outdoor exercise, reflection, time to really unwind, a setting of peace and contemplation, all while being utterly spoiled with luxury and space.





civil ceremonies at farnham estate

Farnham Estate is approved and registered for Civil Ceremonies. We can offer the Redwood Suite for up to 200 guests. Our Wedding Co-ordinator would be delighted to advise you on this process and recommend a Celebrant if required.

We also have a magical outdoor ceremony space set amongst the majestic trees on Farnham Lawn. This spectacular outdoor space is a whimsical and romantic oasis in the idyllic Irish countryside, a truly unique location for your special day and the perfect backdrop for one of life's most cherished and memorable moments.

Intimate and informal, exchange your vows beneath the beautiful garden gazebo in front of your closest friends and family and savour your special day in Farnham Estate Spa & Golf Resort's stunning surroundings.



all farnham estate wedding packages include...

- Red carpet welcome with sparkling wine, tea, coffee and homemade biscuits on arrival for all of your guests
- Table centrepieces
- Menu Tasting
- 20 standard bedrooms & 3 x three bedroomed resort houses for wedding night at agreed rate
- A suite for the wedding couple for 2 nights
- 2 complimentary rooms for the night of the wedding
- Professional advice from the hotel's Wedding Team
- Exclusive use of the hotel's stunning gardens, walks and lake for photographs
- Personalised menu cards

We offer a 10% midweek discount off our wedding packages for weddings taking place Sunday to Thursday. Minimum numbers required, not applicable for dates between 24th December - 3rd January inclusive and Sundays of Bank Holiday weekends.

* The Redwood Suite can accommodate up to 240 guests for a wedding reception. Room hire is on a complimentary basis; however, wedding parties must have a minimum number of 135 adult guests to book the Redwood Suite for a reception on a Friday or Saturday, a minimum number of 120 adult guests for a Thursday and Sunday and a minimum number of 60 adult guests for Monday, Tuesday & Wednesday. A minimum number of 150 adult guests apply for a New Year's Eve. Please note that all prices quoted are subject to change year on year.





oak package

€71 per person

ARRIVAL RECEPTION

Tea, Coffee & Homemade Biscuits on arrival

Sparkling Wine Reception

WEDDING RECEPTION

Five course menu

Half Bottle of House Wine

EVENING RECEPTION

With Tea & Coffee

Children's meal €12 per child, half portions of main meal €26 per child

**Supplements may apply if you are upgrading or adding to your package*

oak five course menu

Irish Chicken & Roasted Leek Vol au Vent
tarragon oil

—*—

Cream of Vegetable Soup
parsley & garlic oil

—*—

Slow Roast Sirloin of Irish Beef
chateau potato, honey roast parsnip, bordelaise sauce

—*—

Apple Tarte Tatin
caramel sauce, ginger bread ice-cream

—*—

Freshly Brewed Tea & Coffee

oak evening reception

Crisp Sandwiches

—*—

Southern Fried Chicken Goujons with a selection of dips

—*—

Mini Sausage Rolls with Mustard Mayonnaise



beech package

€81 per person

ARRIVAL RECEPTION

Tea, Coffee & Homemade Biscuits on arrival
Sparkling Wine Reception

WEDDING RECEPTION

Five course menu
Half Bottle of House Wine

EVENING RECEPTION

With Tea & Coffee

Children's meal €12 per child, half portions of main meal €26 per child

**Supplements may apply if you are upgrading or adding to your package*

beech five course menu

Summer Leaf Salad
garlic croutons, cherry tomatoes, maple bacon lardons, smoked gubbeen cheese, balsamic reduction

—*—

Roast Carrot & Coriander Soup

—*—

Slow Roast Sirloin of Irish Beef
chateau potato, honey roast parsnip, bordelaise sauce

OR

Grilled Fillet of Sea Bass
saffron fondant potato, french fine beans, toasted almonds, white wine & tarragon cream

—*—

Assiette of Farnham Desserts
ferrero rocher cheesecake, coffee opera gâteau, banoffee pie

—*—

Freshly Brewed Tea & Coffee

beech evening reception

Mini Fish Goujons with Tartare Sauce

—*—

Popcorn Chicken with Sweet Chilli

—*—

Garlic Ciabatta



cedar package

€91 per person

ARRIVAL RECEPTION

Tea, Coffee & Homemade Biscuits on arrival
Sparkling Wine & Canapés Reception

WEDDING RECEPTION

Six course menu
Half Bottle of House Wine

EVENING RECEPTION

With Tea & Coffee

Children's meal €12 per child, half portions of main meal €26 per child

**Supplements may apply if you are upgrading or adding to your package*

cedar six course menu

Smoked Chicken Caesar Salad
brioche croutons, parmesan shavings, baby gem leaves, maple bacon lardons

—*—

Cream of Vegetable Soup
parsley & garlic oil

—*—

Champagne & Strawberry Sorbet

—*—

Pan-fried Fillet of Irish Beef
chateau potato, wild baby mushrooms, pearl onion and port jus
OR

Baked Fillet of Salmon
lemon & garlic crushed potatoes, buttered leeks, basil cream sauce

—*—

Chocolate Indulgence Dome
white chocolate sauce, caramel hazelnuts

—*—

Freshly Brewed Tea & Coffee

cedar evening reception

Southern Fried Chicken Goujons with a selection of dips
—*—

Mini Sausage Rolls with Mustard Mayonnaise

—*—

Cheese & Tomato Flat Bread Selection



perfect day package

€6,700 for 120 guests in
January & February 2020* & 2021*

ARRIVAL RECEPTION

Tea, Coffee & Homemade Biscuits on arrival
Sparkling Wine Reception

WEDDING RECEPTION

Five course menu
Half Bottle of House Wine

EVENING RECEPTION

With Tea & Coffee

Children's meal €12 per child, half portions of main meal €26 per child
Additional guest €60 per person

** Supplements may apply if you are upgrading or adding to your package*

perfect day five course menu

Irish Chicken & Roasted Leek Vol au Vent
tarragon oil

—*—

Cream of Vegetable Soup
parsley & garlic oil

—*—

Slow Roast Sirloin of Irish Beef
chateau potato, honey roast parsnip, bordelaise sauce

OR

Grilled Fillet of Sea Bass
saffron fondant potato, french fine beans, toasted almonds, white wine & tarragon cream

—*—

Assiette of Farnham Desserts
ferrero rocher cheesecake, coffee opera gâteau, banoffee pie

—*—

Freshly Brewed Tea & Coffee

perfect day evening reception

Mini Fish Goujons with Tartare sauce

—*—

Popcorn Chicken with Sweet Chilli

—*—

Garlic Ciabatta

starters, soups, sorbets & mains

starters

Summer Leaf Salad
garlic croutons, cherry tomatoes, maple
bacon lardons, smoked gubbeen cheese,
balsamic reduction
1, 2, 14

Smoked Chicken Caesar Salad
brioche croutons, parmesan shavings,
baby gem leaves, maple bacon lardons
1, 2, 3, 14

Irish Chicken & Roasted Leek Vol Au Vent
tarragon oil
1, 2, 14

Warm Five Mile Town Goats Cheese
& Red Onion Marmalade Tartlet
balsamic pickled walnuts, rainbow
beetroot textures, garden salad leaves
1, 2, 7, 14

Duo of Irish Salmon Smoked & Gravlax
fennel weed cream cheese, lemon and
dijon mustard dressing, ciabatta crouton
1, 2, 6, 10

Slow Confit of Irish Duck Leg
black pepper potato rosti, whole grain
and celeriac remoulade, sherry jus
1, 3, 6, 14

Parma Ham Rosettes
parmesan shavings, roasted red
peppers, asparagus tips, seasonal
leaves, balsamic dressing
6, 14

Main courses are served with a selection of seasonal vegetables & new season baby potatoes. All of our beef originates from Ireland.

soups

Cream of Vegetable Soup
parsley & garlic oil
2

Carrot & Coriander Soup
2

Roast Plum Tomato
& Smoked Red Pepper Soup
basil dressing
2, 14

Potato & Leek Soup
smoked cheese cream
2

Roast Butternut Squash Soup
lemon cream
2

sorbets

Champagne & Strawberry Sorbet
14

Pink Grapefruit & Gin
14

Green Apple & Garden Mint
14

Raspberry & Rose Water
14

main courses

Pan Fried Fillet of Irish Beef
chateau potato, wild baby
mushrooms, pearl onion and port jus
2, 14

Slow Roast Sirloin of Irish Beef
chateau potato, honey roast parsnip, bordelaise sauce
2, 14

Grilled Fillet of Sea Bass
saffron fondant potato, french fine beans, toasted
almonds, white wine & tarragon cream
2, 7, 10, 14

Supreme of Irish Chicken
wrapped in westphalian ham, rosemary roasted root
vegetables, turned baby potato, chicken & white wine jus
6, 14

Baked Fillet of Salmon
lemon & garlic crushed potatoes,
buttered leeks, basil cream sauce
6, 14

Irish Monk Fish Tail
ratatouille of vegetables, basil & lemon
pesto, confit potato, balsamic glaze
10, 14

Traditional Turkey & Ham
sage & onion stuffing, cranberry & port jus
1, 2, 14

Roast Rump of Irish Lamb
potato and irish cheddar gratin, butter
parsnip puree, rosemary jus
2, 14

vegetarian options and desserts

vegetarian

Chickpea Falafel
hummus, baby leaf & black sesame
9, 14

Smoked Tofu Salad
crispy vegetables, maple mustard dressing
6, 14

Tempura of Vegetables
spring onion, peppers, courgette, cauliflower,
thai dipping sauce
5, 6, 14

—*—

Moroccan Style Tagine
couscous
1, 14

Thai Green Curry
saffron rice
9

Forest Mushroom Risotto
truffle oil, shaved parmesan
2

—*—

Raw Goji Berry & Cashew Nut

Chocolate Brownie
7

Selection of Sorbets & fresh Berries

Lemon Scented Rice Pudding
blackberry sorbet, toasted almond flakes
7

desserts

Chocolate Indulgence Dome
white chocolate sauce, caramel hazelnuts
2, 7

Assiette of Farnham Desserts
ferrero rocher cheesecake, coffee
opera gateau, banoffee pie
2, 7

Apple Tarte Tatin
caramel sauce, ginger bread ice-cream
1, 2, 3, 14

Banoffee Pie
caramel sauce, chantilly cream
1, 2, 14

Strawberry & Cream Cheese Cake
strawberry coulis
1, 2, 14

Salted Caramel Cheesecake
dark chocolate sauce, chantilly cream
1, 2, 14

Coffee & Milk Chocolate

Opera Gateau
orange coulis, chocolate cigar
2, 14

freshly brewed tea & coffee



upgrade and customise - arrival reception

arrival food

Beef Burger Sliders
in a Brioche Bun
€2.50 per person
1, 6, 14

Mini Fish Goujons
with Tartare sauce
€2.50 per person
1, 2, 10, 14

Popcorn Chicken
with Sweet Chilli
€2.50 per person
1, 2, 14

Mini Scones
with Chantilly Cream,
Strawberry Jam
€2.50 per person
1, 2, 3, 14

Cheese & Tomato
Flat Bread Selection
€2.50 per person
1, 2, 14

Cookie Selection
€1.50 per person
1, 2

canapé menu

Choose 3 €4 per person
(included in Cedar Package)
Choose 4 €5 per person
Choose 5 €6 per person

Goats Cheese & Honey
in a Pesto Cone
2, 6, 9

Brioche Sandwich of

Thornhill Duck Breast
with Spiced Plum Jam
1, 2, 3, 14

Smoked Irish Salmon
Dill Crème Fraiche,
Treacle Soda Bread
1, 2, 10, 14

Tartlet of Smoked
Gubbeen Cheese
and roasted sweet pepper
1, 2, 14

Homemade Mini Quiche
of Blue Cheese and Walnut
1, 2, 3, 7, 14

arrival drinks

Mojito Bar €5.50 per glass

Original Mojito
Havana Rum, Mint, Lime,
Soda Water

Gin Mojito
Gordons Gin, Cucumber,
Lime, Mint, Elderflower liqueur,
Soda Water

Vodka Mojito
Absolute Vodka, Cranberry Juice,
Mint, Lime, Strawberries,
Soda water

Couples Choice €5.20 per glass

Beefeater Pink Gin
grapefruit, strawberries
and tonic water

Jameson
squeeze of lime, ginger ale

Guinness Cocktails

Black Velvet
sparkling with Guinness top
€4.50 per glass

Guinness Flutes
€3.00 per glass

Selection of Bottled Beers
€5.00 per bottle



upgrade and customise - evening reception

evening food

Southern Fried Chicken Goujons
with a selection of dips
€2.50 per person
1, 2, 3, 14

Mini Sausage Rolls
with mustard mayonnaise
€2.50 per person
1, 2, 6

Cheese & Tomato Flat Bread selection
€2.50 per person
1, 2, 14

Mini Fish Goujons
with tartare sauce
€2.50 per person
1, 10, 14

Popcorn Chicken
with sweet chilli
€2.50 per person
1, 2, 3, 14

Garlic Ciabatta
€2.50 per person
1, 2

Selection of Cheese
with crackers and grapes
€5.00 per person
1

Crisp Sandwiches
€2.00 per person

toast drinks

BUBBLY

Sparkling Wine
€4.50 per person
14

Bellini
peach puree, peach schnapps
topped up with sparkling wine
€5.50 per person
14

Raspberry Royale
Sparkling wine topped up with
Chambord raspberry flavoured liqueur
€5.50 per person
14

DIGESTIF

Baileys or Crème de Menthe
€4.50 per person
2

DRINK OF CHOICE

Estimated cost
€6.50 per person

TOP UP OF WINE

€4.50 per person
14

farnham menu
allergen key

V Vegetarian

1. Gluten
2. Dairy
3. Eggs
4. Celery
5. Soya
6. Mustard
7. Nuts
8. Peanuts
9. Sesame
10. Fish
11. Crustaceans
12. Molluscs
13. Lupin
14. Sulphites



pre and post celebrations

Farnham Estate is the perfect place to get together with friends before the big day.

And not forgetting the day after... the ideal time to relax and unwind with family and friends after your special day. We would be delighted to discuss the various options available to you.





stay in luxury at farnham estate

for the couple

As part of the package a suite will be booked for 2 nights along with 2 complimentary rooms for the night of your wedding.

for your guests

20 standard rooms will be blocked for your guests on the night of the wedding along with 3 of Farnham's three bedroom Resort Houses catering for 6 adults. All rates are inclusive of access to the Health Spa's Water Mint Thermal Suite, Indoor/Outdoor Infinity Pool, Relaxation Rooms & Gym (the Health Spa & Pool is an adult only facility). Check-in time is from 3pm and check-out time is 12 noon. We recommend that all spa, golf & dining reservations are made well in advance of arrival to avoid disappointment.

January - December 24th 2019/2020 B&B per night

Sunday to Thursday: €62.50 per person sharing / Friday: €79.50 per person sharing / Saturday: €89.50 per person sharing

B&B per night for 26th - 29th December 2019/2020 is €79.50 p.p.s. for 30th & 31st December 2019/2020 is €89.50 p.p.s.)

January - December 24th 2019/2020 3 x three bedroom Resort Houses B&B

Sunday to Thursday: €315.00 per house per night / Friday: €405.00 per house per night / Saturday: €465.00 per house per night

B&B per night for 26th - 29th December 2019/2020 is €405 for 30th & 31st December 2019/2020 is €465 per house per night)

Room Cancellation Policy: Should a guest need to cancel their room reservation, they may do so any time up to 48 hours prior to their date of arrival. Within 48 hours, a cancellation charge of one nights accommodation will be payable.

the fine print - terms and conditions

- 1

Provisional bookings will be held for no longer than 2 weeks. After this time, provisional bookings will be automatically released for resale.
- 2

The hotel will not consider a booking definite until a signed contract and a non-refundable and non- transferable deposit of €3,000 has been received from the client. This deposit will be credited against the final bill for the reception.
- 3

In the event of a cancellation by the client, the following cancellation charges will be incurred
 - Between 36 and 20 weeks prior to date of event - 25% of services booked
 - Between 19 and 12 weeks prior to date of event - 50% of services booked
 - Between 11 and 4 weeks prior to date of event - 75% of services booked
 - Within 4 weeks of arrival date - 100% of services booked

Cancellation charges are based on the estimated cost of the wedding meal, wine, evening food and accommodation. All cancellations and / or amendments must be in writing by both parties
- 4

In the event of the wedding reception being postponed
 - Prior to one year of the original date booked, the deposit may be transferred to a date booked within twelve months of the original date subject to the hotel's availability
 - Within one year of the original date booked, the cancellation policy in section three will apply. The cancellation fee may be applied to a date booked within six months of the original date subject to the hotel's availability
- 5

(a) Final number of guests must be submitted 72 hours prior to the date of wedding reception. The final number charged for will be calculated on whichever is the greater of the following:
 - Final confirmed number
 - Guaranteed minimum number as per the contract (90% of original number booked)
 - Actual number of guests attending

(b) Additional meals will be served on the day if space and staff are available, but without guarantee or obligation by the hotel to provide such extra meals. Any such meals will be charged for at the quoted rate.
- 6

All accounts including accommodation (if being charged to the main account) must be settled no later than 14 days in advance of your wedding reception. In order to facilitate you with this we will provide you with a pro-forma invoice. Any outstanding balances must be settled on the day following your wedding reception. A credit card must be given for guarantee of all of the above at the time of confirmation.
- 7

The hotel will not accept responsibility for any entertainment that has not been reserved directly by the hotel. However, it is essential that all entertainment arrangements have the approval of the hotel management, prior to the date of your reception.
- 8

All entertainers must provide their own equipment and accept full responsibility for same.
- 9

No food or beverage (excluding the Wedding Cake) may be served or consumed on the premises unless the Hotel supplies it. On request we do offer corkage which is €10 per bottle for wine and €15 per bottle for champagne/sparkling wine.
- 10

The chosen menu must consist of a minimum 5 courses (one of which can include tea/coffee).
- 11

All prices quoted are in Euro. Farnham Estate Spa & Golf Resort reserves the right to amend charges/costs of the product being supplied to the client in the event of changes in the rate of tax, the introduction of any governmental levy, or as a result of unforeseen supplier increases due to the market demand and/or lack of supply of the products required.
- 12

Farnham Estate Spa & Golf Resort has the right to host additional events in suites not reserved by the client. Such additional events include, but are not limited to banquets, conferences & dinner parties.
- 13

All food and beverage requirements must be confirmed at least 12 weeks prior to wedding date.
- 14

On a request basis, up to a maximum of 20 standard guestrooms and 3 x 3 bedroom resort houses may be booked for your guests for the wedding night. 20 bedrooms are sold on a first come first served basis from the date the wedding is confirmed. Rooms that have not been booked 6 weeks prior to the date of your wedding will be automatically released. Rooms booked in excess of this allocation will be sold subject to availability and at the best available rate at the time of booking. Cancellation policy – 48 hours prior to arrival is required to avoid a charge a one nights accommodation per room. Please note that the bride & groom will be responsible for any no show/ cancellation charges for rooms that they have booked. Check-in time is from 3pm and check-out time is 12 noon. Please note that resort houses are sold on a per house basis and not a per room basis.
- 15

A suite has been booked for you for two nights, compliments of the hotel. Please note that we cannot guarantee a particular suite.
- 16

The hotel may accept verbal amendments to the arrangements given by the bride and groom during the course of the function or by anyone acting on behalf of the bride and groom. The bride and groom will pay for any additional services provided.
- 17

In order to provide you with our high standard of service, the pre-arranged timings must be adhered to. Time of arrival, reception and sit down time must all be agreed in advance. The hotel will not be responsible for services or food quality if the agreed timings are not adhered to.
- 18

To ensure quality of service, toasts must only commence after the service of dessert.
- 19

All guests, invitees & other persons must vacate the premises at the closing hour indicated. Hotel residents only may avail of a late residents bar.
- 20

Farnham Estate Spa & Golf Resort reserves the right to close the bar and terminate the music prior to the stated times if the situation demands it.
- 21

The Bride & Groom must assume responsibility for any damage caused by them or any of their guests, invitees or other persons attending the function, whether in guest rooms or resort houses and undertakes to make good or pay full restitution for the making good of any material damage to furniture, fixtures & equipment.
- 22

Should any of your wedding party disrupt the stay of any other residents please note that any refunds made in lieu of these disruptions will be charged to your main wedding account.
- 23

If for any reason beyond its control, the hotel fails to make available the rooms reserved for the event or to provide any of the agreed goods or services, it shall not be liable for any resulting loss or damage suffered by the bride & groom; and without prejudice to the generality of the foregoing, the hotel shall in no event be liable to loss or damage caused by labour disputes, power failure, government regulations or acts of God.
- 24

The hotel may cancel an event if it might prejudice the reputation of the hotel, and in such event the hotel will refund all advance payments made but will have no further liability.
- 25

Wedding Décor. Prior consent must be obtained before any alterations or theming of the wedding venue takes place. Depending on the level of work and access required, a charge maybe applied for alterations or theming carried out by the hotel on behalf of the bride & groom. Please ask our events team for further information & pricing.
- 26

A menu tasting is included in your wedding package, and will take place on a Wednesday or Thursday at 4pm, subject to availability excluding mid-term breaks, Easter or 24th December to 7th January. Menu choices must be given to the sales team 7 days after booking your tasting date and will consist of 3 starters, 1 soup, 3 main courses and 2 desserts (1 starter & 1 main course from the vegetarian menu). We would recommend that your menu tasting takes place at least 4 months prior to the wedding date.

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