



The Princess Royal Wedding Brochure 2024 / 2025 / 2026

Guildford Rd, Runfold, Farnham GU10 1NX

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princessroyal.farnham-events@fullers.co.uk



WEDDINGS AT THE PRINCESS ROYAL

The Waverley Room

Minimum Food & Drink Spend | £3,500

Hire of the Waverley Room all day from 8am until 11pm

Ceremony Licenced for 85.

Holds up to 60 seated guests | Up to 100 guests standing

The Parlour (Semi-Private)

Minimum Food & Drink Spend | £1,500

Hire of the parlour all day from 8am until 11pm

Holds up to 38 seated guests | Up to 40 guests standing

Seasonal offers

Can be used in conjunction at Manager's discretion

Off Peak Season offer - 20% off minimum food and drink spends
January to March, October or November

Mid-week offer - 10% off minimum food and drink spends Monday
to Wednesday

Please note that there will be a slight increase during the
Christmas Season and any key dates.

12.5% discretionary service charge will be added to your final
bill.



EXTRAS

Ceremony Fee | £250 - up to 40 guests | £350 - over 40
guests

Complimentary glass of Prosecco for the bride and groom
This fee is in addition to those paid to the registry office

Party for longer | £300
(at the Manager's discretion)

Extend your closing time - Music and bar close until 12am

Beautiful Bedrooms

We have 27 beautiful bedrooms at the Princess Royal.
Indulgence Suite Complimentary for Bride & Groom **

When confirming your wedding with us you and your guests
receive a 25% discount on all bedrooms booked. Once you have
confirmed your wedding, please ask for the discount code.

** Subject to availability **



SEATED

2024 - £106 | 2025 - £116 | 2026 - £126
Per Person

Drinks Reception

Glass of Prosecco OR Self-Serve Bottle Station
3 x Canapés during drinks reception

Wedding Breakfast

3 course Silver Set Wedding Menu
½ Bottle of Red, White or Rose Wine
Glass of Prosecco for toast

Evening Buffet

5 finger food items OR 5 tasty additions



STANDING

2024 - £75 | 2025 - £85 | 2026 - £95
Per Person

Drinks Reception

Glass of Prosecco OR Self-Serve Bottle Station
3 x Canapés during drinks reception

Wedding Breakfast

Finger buffet reception (5 items per person)
Glass of Prosecco for toast

Evening Buffet

5 finger food items OR 4 tasty additions OR 2 BBQ items &
Sides



STANDING Late Ceremony

2024 - £55 | 2025 - £60 | 2026 - £65
Per Person

Drinks Reception

Glass of Prosecco OR Self-Serve Bottle Station
3 x Canapés during drinks reception

Buffet

5 finger food items OR 5 tasty additions OR 2 BBQ items &
Sides



UPGRADES

Food

Add on Canapes - £3.50 (per canapé)

Upgrade courses - £5 per change

Children's Packages

£36 per child

Canapes, 3 Course Meal & Drinks

Add cheese board - £7 per person

Drinks

Add a glass of Pimm's - 2024 - £6.50 | 2025 - £7

Upgrade your reception bubbles to Bolney English Sparkling - 2024
- £6.50 | 2025 - £7

Add a bottle beer station - 2024 - £6 | 2025 - £7

Add a self-serve tea & coffee station - 2024 - £4 | 2025 -
£4.50



RECOMMENDED SUPPLIERS

Wedding Décor & DJ

Elite Events - 07990 076857 | meg@eliteeventshire.co.uk

CAKE

All You Need Is Cake - 07515 120862 | louiseburt89@gmail.com

FLOWERS

Castle Street Flowers - 01252 821754 |
info@castlestreetflowers.co.uk

PHOTOGRAPHER

Ben Holloway Photography - 07500 355660 |
bencarlholloway@gmail.com

HAIR & MAKE UP

Beyoutiful Brides - 07940 497094 | info@beyoubrides.com

TAXI'S

SQ Taxis - 07591 282414 | e-sqtaxisfarnham@yahoo.com

Farnham 24hr Taxis - 07583 469795 |
farnham24hourtaxis@gmail.com



CANAPES

MEAT BASED

Ham hock croquettes, pineapple ketchup

Chorizo scotch egg

Chicken liver parfait, crostini

Mini Yorkshire puddings, rare roast beef horseradish

Grilled chicken satay

FISH BASED

London porter smoked salmon blinis, chive creme fraiche

Smoked mackerel pate on toast

Crayfish, Marie Rose, baby gem lettuce

VEGETARIAN/PLANT BASED

Squash arancini, chilli jam (v)

Feta, pine nut, salsa verde, bruschetta (v)

Goat's cheese & red pepper crostini (v)

Sweetcorn fritters, roasted tomato salsa (pb)

Smashed avocado, charred tomato, crostini (pb)

SWEET

Profiteroles, chocolate sauce (v)

Sticky toffee pudding (v)

Chocolate brownie (v)



BRONZE

TO START

Chicken liver pate, caramelised onion jam, cornichons, toasted sourdough

Fuller's London Porter smoked salmon, caper butter, fresh horseradish, toasted sourdough

Prawn cocktail, Marie Rose sauce, buttered wholemeal bread

Roast beetroot, pickled shallots, quinoa, hazelnuts, balsamic (pb)

Roasted tomato soup, basil oil (v)

MAINS

Pan-roasted Norfolk chicken breast, crushed new potatoes, spinach, wild mushrooms, white wine sauce

Confit Romsey pork belly, spring onion mash, wilted spinach, black pudding, red wine jus

Pan-fried salmon, leek and potato cake, spinach & dill cream sauce

Thai green curry, basmati rice, bok choy, cashew nuts, spring onion (pb)

DESSERT

Bakewell tart, creme anglaise (v)

Lemon Posset, homemade shortbread (v)

Apple & pear crumble, chocolate ice cream (pb)



SILVER

TO START

Ham Hock terrine, golden beetroot, piccalilli, wholemeal toast
Baked cauliflower, pickled turnips, toasted almonds, sesame & tahini
dressing (pb)

Roasted butternut squash soup, toasted pumpkin seeds (v)

MAINS

Fuller's London Pride steak & mushroom shortcrust pie, mash,
seasonal greens & red wine gravy

Braised beef cheeks, mash, baby spinach, oyster mushroom, Mrs
Owton's bacon, red wine gravy

Thyme roast chicken, courgette, broad bean, pea, gem, Laverstoke
Park Farm mozzarella salad, lemon dressing

Pan-roasted salmon fillet, braised fennel, peppers, tomato, olives,
capers, lemon

Wild mushroom bourguignon, potato and cauliflower mash, white
truffle oil (pb)

DESSERT

Chocolate brownie, Fuller's salted caramel ice cream (v)

Apple & Cinnamon Crumble, vanilla custard (v)

BBQ pineapple, calamansi lime, pineapple caramel, orange sorbet
(pb)

Molasses sticky toffee pudding, Fuller's salted caramel ice cream (v)

Toffee & pecan cheesecake, Fuller's salted caramel ice cream (v)

Glazed lemon tart, Fuller's raspberry sorbet (v)



GOLD

TO START

Potted beef, red onion marmalade, cornichons, mini Yorkshire puddings

Hampshire game terrine, apricot, ale chutney, toasted sourdough
Fuller's River Test trout, fennel, watercress, Granny Smith apple,
Cornish orchard dressing

Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat
(pb)

English pea & mint soup, fresh pea salad (v)

MAINS

Roast sirloin of beef, roast potatoes, roasted roots, Yorkshire pudding, cauliflower cheese, red wine gravy

South coast pork chop, braised fennel, tomato, peppers, olives, capers & lemon

Pan-seared chalk stream trout, herb-crusted new potatoes, samphire, cockle butter sauce

Spelt risotto, roasted sweet potato, spinach, pomegranate molasses, parsnip crisps (pb)

DESSERT

Chocolate & hazelnut mousse, brandy snap bow, blackcurrant coulis
(v)

Pear, plum, vanilla & almond crumble, creme anglaise (v)

Coconut panna cotta, poached pineapple, passionfruit (pb)



FINGER FOOD BUFFET

MEAT BASED

Lamb kofta bites, minted yoghurt
Cornish Orchards Sausage roll
Vietnamese spicy chicken wings
BBQ South coast ribs
Sticky Sausages

FISH BASED

Salt & pepper squid, sriracha aioli
Smoked mackerel pate on toast

SLIDERS

Buttermilk chicken
Chalcroft beef
BBQ Jackfruit
Falafel & minted coconut yoghurt

PLANT - BASED

Pulled jackfruit taco, mango salsa
Spinach, potato & onion samosa
Sweetcorn fritters, roasted tomato salsa
Hummus & flatbread

SWEET TREATS

Profiteroles, chocolate sauce (v)
Sticky toffee pudding (v)
Chocolate Brownie (v)



TASTY ADDITIONS BUFFET

TASTY SALAD VEGETABLES

Corn on the cob, scotch bonnet butter (v)

New potato & chive salad (v)

Baked sweet potato, sour cream, spring onion (v)

Buttered new potatoes (v)

Burnt spiced corn on the cob (v)

Triple cooked chips, rosemary salt (v)

PLANT-BASED SALADS/HOT/TASTY BITES

Isle of Wight tomato, basil, red onion & sourdough
crouton salad (pb)

Cajun roasted chickpeas, caramelised onions and butternut
squash salad (pb)

Avocado, field mushroom & plant-based cheese bap (pb)
Coleslaw (pb)

Mixed leaf salad (pb)

Flatbread & hummus (pb)

HOT & TASTY BAPS

Mrs Owton's Bacon roll

Sausage bap

Egg bap (v)

Chorizo sausage roll

TASTY SWEETS & NIBBLES

White chocolate & raspberry muffin

Lemon drizzle cake (v)



BBQ BUFFET

MEAT

Chalcroft Farm Beef
South coast lamb & mint, with cumin yoghurt
Pork & Chorizo
Jerk Chicken
Bratwurst
Lamb Kofta, with tzatziki

SKEWERS

Peanut Pork Satay
Teriyaki beef
Cajun herb salmon

PLANT BASED / VEGETARIAN

Roasted vegetable, red onion & bufaloumi skewer (v)
Buffaloumi, roasted red pepper, cholla bun (v)
BBQ Jackfruit burger (pb) (v)
Soya, sesame & chilli tofu skewer (pb) (v)

+

Selection of items from the Tasty Additions



TESTIMONES

'Everything about the night was fantastic but was made extra special by the service we received from start to finish by all the team at the Princess Royal. The superb help and professionalism of the staff, the most amazing food, fantastic disco and the most beautiful and comfortable hotel room'

Mary and Trevor

'I can't thank everyone at the Princess Royal enough. My daughter's wedding was organised with just 10 days notice as our original venue let us down last minute. The food was excellent, rooms were just lovely and customer service was the best'

Laura

'The new Mr & Mrs Morley would like to thank all involved in our wedding reception at the Princess Royal. Everything was amazing from the mouth watering food, luxurious rooms to the brilliant helpful friendly staff. A wonderful day was had by all!!!'

Jane

'The service was absolutely exemplary, from all of the staff involved. The food was perfect, and we couldn't fault a single thing. Most importantly, Leah the events coordinator organised our wedding and decorated the Function Room which honestly looked a million dollars by the time she was finished with it'

Charlotte & Rob

