

East Afton

F A R M H O U S E



Wedding Packages

FULLY INCLUSIVE PRICES & MENUS

01983 758729 - Call to book a viewing

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

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East Afton Farmhouse

AND

SEASONED KITCHEN



BY KEVIN HENDY

WE HAVE PARTNERED TOGETHER WITH SEASONED KITCHEN BY KEVIN HENDY AS OUR WEDDING CATERER FOR THEIR QUALITY, FLEXIBILITY AND DEDICATION TO OUR COUPLES.

Seasoned Kitchen has been providing wedding catering on the Isle of Wight since 2014.

Kevin and his team have designed menus to cover elegant sit down meals, sharing platters, carveries, BBQs and lots more.

Using the best seasonal local produce, the menus are full of examples but are also flexible to your preferences.

Our focus is always on your special day.

By choosing a package you secure your caterer and take the stress away from organising crockery, cutlery, glass & napkin hire, as it is all included.

The options available are not limited to everything included in this menu, please make suggestions for any other dishes you would like to add or enquire about.



Wedding Packages

Fully Inclusive Package

INCLUDED IN A FULL PACKAGE

Canapes & Welcome drinks *	Set up of the venue furniture and place settings ceremony and dining areas
Half a bottle of wine per person *	Hire of cutlery, glasses, plates, napkins and table cloths
Jugs of still ice water	Unlimited furniture
Main meal option	Venue support and guidance including an on the day event coordinator
A glass of prosecco to toast the happy couple	Exclusive use of the venue for the hire period
Evening food *	Accommodation in the farmhouse and annex for up to 20 guests (weekend only - surcharge for mid week)
Tea & Coffee	Bose portable sound system and microphone
Cutting and serving of the wedding cake on platters	
Service of all the above	

** These items can be removed or amended in a bespoke quote.*

CHOICE OF WEDDING BREAKFAST OPTIONS			
1, 2 or 3 Course Options (Classic or Luxe)	Sharing plates (Classic or Luxe)	BBQ Buffet	Please enquire for bespoke options

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.

Other extras available to hire, please enquire direct.

Please see website for details of all our wedding packages.



INCLUSIVE PACKAGE OPTIONS

Dry Hire Standard Rate

	Low Season	Mid Season	Peak Season
Mid-week	£3,500	£3,750	£4,500
Weekend	£7,500	£9,250	£10,250

Prices per person for a full all-inclusive package

Should you wish to remove, reduce or change any of these elements, or amend guest numbers, we can create a bespoke price for you.

Example per person adult price for FULL package (based on min 80 people)	
3 course classic (day and evening)	£134
3 course luxe (day and evening)	£141
BBQ buffet 2 course (classic evening)	£122

The above prices are per adult. Please add these to the dry hire rate to give you your package price.
Children are a different rate - please enquire for a bespoke rate including children.

Surcharges for lower guest numbers (under 80 guests)

- 60 guests and under - £400 surcharge
- 61-70 guests - £300 surcharge
- 71-80 guests - £250 surcharge
- 80 plus adult guests - no charge

Breakfast Suggestions

Wedding Day Breakfast served in the main house - Continental (10 people minimum) from £12 per person with croissants, bagels, fresh fruit, granola and yoghurt, fresh orange juice. Full English (15 people minimum or £50 surcharge) £17.50 per person with toast, eggs, tomato, mushrooms, bacon, sausage, beans, coffee and tea.

Post wedding breakfast the following morning either at East Afton or The Cow Restaurant at neighbouring Tapnell Farm (minimum 40 guests) from £17.50 per person for Full English with unlimited tea / coffee / juice.

Prices valid to December 2025. Please enquire for prices 2026 onwards.



Canapés

Please choose four options from the below, including two vegetarian and two from meat or fish.
Other options also available if you would like to suggest canapes not on the menu below - please enquire for pricing.

Fish	Meat	Veggie
Smoked haddock fish cake, tarragon creme fraiche	Miniature yorkshire pudding, roasted beef & horseradish	Goats cheese & chive mousse with confit tomato in baby wafer cones
Smoked salmon blini	Steak, medium rare on skewers with peppercorn sauce	Mozzarella & tomato pesto puff pastry bite
Salt & pepper squid	Cocktail sausages cooked in honey & wholegrain mustard	Camembert & roasted fig tarts with balsamic glaze
Fish & chip skewer with tartare sauce	Spiced lamb skewer with pomegranate & tzatziki	Sweet chilli halloumi bites
Tempura prawn with sweet chilli	Burnt ends pork belly with teriyaki glaze & sesame	Truffled croquette with tarragon
	Chorizo sausage rolls	Tomato, onion & avocado puree crostini
	Classic poppy seed sausage rolls	IOW tomato bruschetta
	Pea & ham arancini	Cheese gougères with paprika
	Italian meatball with brie & tomato, skewered with rosemary	Goats cheese & shallot tarts with spicy tomato chutney
	Ginger & cumin yoghurt marinated chicken skewers	Whipped ricotta crostini with walnuts & salted honey
		Creamy mushroom bruschettas
		Filo rolls with halloumi, feta, spinach & onion
		Mozzarella & tomato pesto puff pastry bite
		Tomato, feta & chutney tartlets

Sharing Starters

1 & 2 INCLUDED INSTEAD OF A STARTER FROM PLATED STARTERS (MUST BE FOR ALL)
3. EXTRA IS SUPPLEMENTED AS LISTED

1. Select 2 from below	2. Select 3 from below	3. Extra sharing dishes to add on
Fresh local breads	Hummus	Chorizo & salami - £2.50pp
Pitta breads	Tzatziki	Baked feta with chilli & oregano sharing dish - £3pp
Crudites	Aubergine & red pepper dip	Rosemary & garlic studded baked camembert sharing dish - £3pp
Olives	Baba Ganoush	Burrata & grilled grapes & basil sharing dish - £3.50pp
Homemade dough balls	Whipped feta with roasted balsamic strawberries	Charred asparagus, romesco sauce, apple balsamic £3pp



Plated Starters

SELECT TWO, MAKE SURE YOU INCLUDE A VEGGIE OPTION WITHIN THESE TWO IF THIS IS REQUIRED



Mediterranean lemon chicken & basil terrine, summer leaves, herby tomato salsa	Twice baked goats cheese soufflé, apple & celeriac remoulade, walnut dressing (V)	IOW beef croquettes, spiced miso ketchup, lime mayonnaise (£3 supplement pp)
Duck liver pate, red onion marmalade, sea salt crostini	Fresh fig & IOW blue cheese tart served with rocket & pink peppercorn dressing (V)	Pulled pork scotch egg, caramelised apple, sage dressing (£3 supplement pp)
Kevin's classic prawn cocktail	Pea & mint soup served with a parmesan crisp (V)	Crispy duck, pomegranate salad with raspberry dressing (£3 supplement pp)
Smoked salmon ribbons, avocado mousse, summer salsa & sea salt crostini's	IOW tomato soup served with garlic & rosemary croutons (Vg) Roasted garlic & mushroom bruschetta (Vg)	Beetroot & hendricks cured salmon, pickled cucumber, summer radish, dill sauce (£3 supplement pp)
Sun blush tomato & italian herbed mozzarella arancini served with pesto dressing (V)		

Please enquire for bespoke options.



Main Courses

INDIVIDUALLY PLATED MAIN COURSES

Select two, making sure you include a vegetarian option if this is required. If you'd like to offer two meat options & a vegetarian, this is possible, but all dishes must have the same side options.

Served to the table. The price quoted is for a 3 course classic option.

2 course options - To remove starter or dessert there is an £9 reduction per person.

1 course option - Please enquire - a minimum number of guests / minimum overall spend is required.

Classic Main Options

Tempura broccoli & cauliflower (Vg)
served with the same sides as wedding breakfast choice

Butter bean, asparagus & garden pea risotto (Vg) *wild rocket pesto served with garlic focaccia (contains gluten)*

Sweet potato, lentil and beetroot wellington (Vg) *herby quinoa, feta and pomegranate (contains gluten)*

Creamy tomato gnocchi (Vg) *served with roasted baby tomatoes, garden herbed dressing, black olive crumb*

Vegan Thai tofu curry (Vg)
basmati rice & poppadoms

Green pesto orzo (V)
served with baked tomatoes, aubergine & garlic ciabatta

Tomato & basil rigatoni (Vg) *served with Mediterranean vegetables & garlic ciabatta*

Pan fried chicken breast
stuffed with sun blush tomatoes & mozzarella, fondant potato, fine beans, white wine & pesto sauce

Roasted chicken supreme
wild mushroom & butterbean risotto

Pork loin
fondant potato, buttered kale, wholegrain mustard sauce

Slow cooked feather blade of beef
roasted shallots, fondant potatoes, seasonal vegetables & red wine sauce

Individual steak & ale suet crust pie
creamed potato, peas & roasted beef gravy

Luxe Main Options (£7 supplement pp)

Slow roasted pork belly
burnt apple puree, dauphinoise potatoes, seasonal vegetables & cider jus

Rump of lamb
tarragon gnocchi, buttered spinach, red wine reduction

Catch of the day
king prawns, samphire, crushed roasted potatoes & carrots, beurre blanc sauce

Roasted sirloin of beef
thyme & paprika roast potatoes, Yorkshire pudding, seasonal veg & red wine sauce





Sharing Mains

SHARING BOARDS MAIN OPTIONS

Served to the table. The price quoted is for a 3 course classic option.

2 course options - To remove starter or dessert there is an £8 reduction per person.

1 course option - Please enquire - a minimum number of guests / minimum overall spend is required.

Main Component (individually plated)
Select 2 (3 if veggie is required)
Minimum of 20 orders per component (not including veggie)

- Classic Sharing plates**
- (Vg) Portebello mushroom, roasted beetroot, butternut squash & caramelised onion stack
 - Grilled halloumi & med vegetable skewers
 - Lemon herbed chicken thigh with coriander, pomegranate & lime yoghurt
 - Roasted & charred salmon with fresh lemon

- Luxe Sharing Plates**
(£5 supplement pp)
- Rosemary & garlic butterfly leg of lamb, minted pesto
 - Harrissa beef sirloin

- Surf & Turf options:**
Please contact for current market prices
- Sirloin beef & tiger prawns
 - Sirloin beef & half a lobster

- Salads** (sharing bowls) - Select 2
- Butternut squash, lentil & dole de delette
 - Classic greek salad
 - Two bean, two lime salad
 - Fennel, orange & rocket salad
 - Watermelon, feta & olive salad
 - Caprese salad
 - Green salad
 - Watercress & quinoa salad
 - Tomato, wasabi, mascarpone & Orange, grapefruit, ginger & salsa salad

- Potato** (sharing bowls) - Select 1
- Roasted new potatoes with olive oil
 - Herby parmentier potatoes
 - Potato salad with chives
 - Classic fries
 - Hasselback potatoes with parsley & thyme

‘Menus have been designed to cater for every occasion, using the best seasonal local produce’



BBQ Buffet

PLEASE CHOOSE TWO MEAT COMPONENTS
(Veggie option already included)

Served on a trestle table by 2 chefs, 2 waiters to assist & clear. Tables to be directed up a table at a time.

The price quoted is for a two course option - main and individual dessert (dessert trio not included).

1 course - To remove desert there is an £8 reduction per person. Please enquire - there is a minimum number of guests / minimum overall spend required.

Main Components *(choose 2)*

Cumberland pork sausages in soft rolls with fried onions

Beef burger in brioche bun with cheese & fried onions

Lemon & thyme lamb kebabs with med veg

BBQ'd hickory chicken kebabs

Veggie option if required

(V) Aromatic Veggie or Vegan burger in brioche bun with salsa, yoghurt & (V) Med veg & halloumi skewer

Sides

All sides below are included- please enquire should you wish to swap for alternatives

Roasted warm new potatoes with minted butter
Tomato, rocket & red onion salad with balsamic dressing

Half a corn on the cob with IOW garlic butter
Chunky coleslaw



Desserts

PLATED DESSERTS

- 1. Please choose 1 or 2 plated desserts to offer guests
- 2. Trio of desserts - Please choose the same three options for everyone (*three smaller desserts included pp*) - £5.50 supp
- 3. Dessert table - Can be set out with 3 smaller desserts - £5.50 supp *Or* 1 dessert for all but set on the table (*no extra charge*)

Strawberry, kiwi & rasperry crème pâtissière tart with summer fruit sauce	Sticky toffee pudding with vanilla ice-cream	Triple chocolate tiffin, vanilla creme fraiche
Coffee crème brûlée with cocoa butter biscuit, salted caramel tart, hazelnut praline, banana ice-cream	Classic individual pavlovas	White chocolate & lemon cheesecake, raspberries, ginger crumb
Strawberry & pistachio parfait, fresh strawberries	Exotic individual pavlova's - Coconut meringue, cream, passionfruit & mango	S'mores cheesecake (chocolate cheesecake with toasted marshmallow)
Coconut & lime pannacotta, toasted marshmallow, passionfruit	Truffled chocolate torte, champagne strawberries	Yuzu & passionfruit tart, swiss meringue & sorbet
Lemon posset brûlée (served in a lemon)	Classic individual Italian tiramisu	Rhubarb & pistachio custard tart

Dessert extras for a dessert table or just to be put out with evening food / cake etc.
Please enquire about traybakes and donut walls

Evening Food

We would recommend one or two of the options below for your evening food.

CLASSIC EVENING FOOD OPTIONS

Crispy bacon in soft rolls & chips

with ketchup/ brown sauce

Butcher sausage hot dogs

with onions ketchup/ brown sauce (Vegan option available)

Classic toasties

cheese & ham, cheese & tomato, cheese & chutney

Loaded Fries

(A variety of toppings available)

Stone baked classic tomato & mozzarella pizza

*with fresh basil or Pepperoni - half a pizza per person included
(additional toppings would be included in the luxe option)*

Classic chicken burger

with mayo, lettuce & tomato in a brioche bun

Hot cornish pasties

with ketchup/brown sauce

LUXE EVENING FOOD OPTIONS (£3 supplement pp)

Croque monsieur

Mac & Cheese pots

Bao buns (2 per person)

Crispy pork belly & crackling, apple sauce & sage

Or

Teriyaki chicken with asian slaw

Or

Portobello mushroom, slaw & hoisin

Stone baked pizza with additional toppings

(please enquire for options)

Pulled pork

*with apple sauce & stuffing in brioche buns
(Vegan option available)*

Texas beef brisket

*with red slaw, gherkins in brioche bun
(Vegan option available)*

Nachos

GRAZING TABLE IN THE EVENING (From £4 supplement pp)

Brie & Cheddar & Blue cheese

Home-made sausage rolls

Quiche Lorraine

Salami / Chorizo

Focaccia / Baguettes in baskets

Crostini's

Chutneys / Grapes / Figs

Mixed olives / Crudites

Hummus / Dip of choice from sharing starters





Supplier Meals

Supplier meals	Cost per supplier
1 course	£25
2 course	£32
3 course	£39

Please confirm supplier numbers
These will be on top of your main quote once you have this information closer to the wedding date. This does not need to include food for the East Afton or Seasoned kitchen team. Please consider photographers, videographers, musicians amongst others.

Meals for Children

AIMED AT CHILDREN AGED 3 - 10

For 1-2 year olds we can do something very simple or parents may want to bring their own food.
For 10 & above we can do bigger portions if they want something plain like below, or they can order adult meals.
Other options also available- please enquire for different dishes. Please choose one option to suit all children
(subject to allergen requirements).
1, 2 and 3 course options available. 3 course meal & evening food will automatically be included in your quote.
No canapes are included in the children’s quote.
Larger portions for larger appetites are also available.

Starters	Main courses	Desserts
Crudites, pitta & hummus Garlic bread	Sausage chips & peas / beans Pizza, chips & peas Smooth tomato pasta with cheese Macaroni cheese Fish fingers, chips & peas / beans Chicken nuggets, chips & peas / beans	Vanilla ice cream & sprinkles Jelly & ice cream Chocolate brownie & ice cream

Finer Details

TASTING SESSIONS

Tasting sessions can be booked for the chef to come to your home on the Island, on a week day for you to try two starters, two main courses, two desserts between you. This is charged at £65 pp and can be for a maximum of 4 guests.

If you do not have a home on the island, or any location where these tasters can take place, East Afton Farmhouse can offer use of the main house kitchen subject to availability- please enquire.

TERMS & CONDITIONS

1. Quote includes fully qualified chefs & front of house manager, waiters to serve & clear.
2. We will provide all crockery/cutlery, kitchen equipment.
3. Please note for health and safety reasons we are unable to handle any food items provided by third parties not prepared in professional food preparation premises.
4. It is the couples responsibility to acquire all dietary requirements from their guests & report to us. We must know this in advance to adjust the menu appropriately for them, failure to do so may result in the guest not being able to eat food on the day.
5. Please note, on occasion, produce may become unavailable. We may need to substitute a similar available product.
6. We cannot keep cooked food after it has been served to guests due to safe food guidelines. We are happy to save food which has not been served to guests, the responsibility for this food will be signed over to you on the day if this is required.
7. We allow delays of up to 30 minutes. After this time we accept no responsibility if food is overcooked as we need to follow safe food guidelines. After 30 minutes there will be a £50 charge for every 15 minutes late to sit down to cover staff costs.
8. Final numbers are to be confirmed to Seasoned kitchen and East Afton 2 months prior to the wedding date when the balance payment is due. Final amendments to these numbers can be made up to 2 weeks before (a maximum of 10% increase or decrease in numbers) and overpayments will be refunded to suit if required.

Price inclusive of vat.

PACKAGES WITH LOW GUEST NUMBERS

Due to packages of 60 still requiring the same level of waiters/chefs as packages of 100 there is a charge for lower guest numbers to cover staffing.

The below numbers are based on adults only, children are not included in the minimum number count

Under 60 adult guests - £400 charge to cover staffing

60-70 adult guests - £300 charge to cover staffing

71-80 adults guests - £250 charge to cover staffing

80 plus adult guests - no charge



A photograph of two brides in white lace dresses, smiling and holding wine glasses. One glass contains a yellow beverage, and the other contains a red beverage with raspberries. They are holding a large bouquet of white and purple flowers. The background is a blurred outdoor setting.

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