

*East Afton*

F A R M H O U S E

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P A C K A G E S   A N D   P R I C I N G

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.**

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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.*

# Food & Drinks Package

## WHAT'S INCLUDED IN YOUR FULLY INCLUSIVE PACKAGE:

<p>Venue Setup – We'll arrange all furniture and place settings for both the ceremony and dining areas</p> <p>Linen of Your Choice – Including tablecloths and napkins</p> <p>Tableware &amp; Glassware Hire – Cutlery, plates, glasses, wine coolers, champagne buckets, dispensers, and any other items needed for food and drink presentation</p> <p>Unlimited Furniture – Ensuring flexibility for your setup</p>	<p>Jugs of Still, Ice Water – Provided for your guests.</p> <p>Unlimited Tea &amp; Coffee – Available throughout the event.</p> <p>Wedding Cake Cutting &amp; Serving – Presented on platters for your guests.</p> <p>Full Service – Our team will handle the setup and service of all the above</p> <p>Below are the per-person prices, which include both food and drink for 2025.</p>
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2025 PACKAGE PRICES START FROM:	
4 Canapes + 2 welcome drinks <b>3 Course Meal Package</b> ( <i>plated or sharing boards</i> ) Half a bottle of wine + glass of bubbly for toasting Evening food	<b>from £137 per person</b>
4 Canapes & 2 welcome drinks <b>2 Course Meal Package</b> ( <i>plated or sharing boards</i> ) Half a bottle of wine + a glass of bubbly for toasting Evening food	<b>From £128 per person</b>
4 Canapes + 2 welcome drinks <b>BBQ Buffet Package</b> ( <i>1 course meal</i> ) Half a bottle of wine + glass of bubbly for toasting Evening food	<b>from £110 per person</b>

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

2025 CHILD PACKAGE PRICES START FROM:	
<b>Child 3 Course Meal Package</b> Unlimited squash Evening food	<b>from £50 per child</b>
<b>Child BBQ Buffet Package</b> ( <i>1 course meal</i> ) Unlimited squash Evening food	<b>from £40 per child</b>

**Please see website for details on all of our wedding packages, as well as extra in house services, including; floristry, stationary, styling and prop hire.**

## 10% DISCOUNT ON ACCOMMODATION

**Book a fully inclusive package (food and drink) and get 10% discount on accommodation at Tapnell Farm for the duration of the wedding hire**

## SURCHARGES FOR LOWER GUEST NUMBERS (UNDER 80 GUESTS)

- 60 guests and under - £480 surcharge
- 61-70 guests - £360 surcharge
- 71-80 guests - £300 surcharge
- 80 plus adult guests - no charge

*All prices are inclusive of VAT.*

*Prices valid until December 2025 - please add 5% for 2026 and enquire for 2027 pricing.*



# Canapés

**Please choose four options** from the below, **including two vegetarian and two from meat or fish** (we can adapt any of these canapes for all dietary requirements). Other options are also available.

## Vegetarian

Cheese gougères with paprika  
 Goats cheese & shallot tarts with spicy tomato chutney  
 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

Goats cheese & chive mousse, confit tomato in baby wafer cones  
 Mozzarella & tomato pesto puff pastry bite  
 Camembert & roasted fig tarts with balsamic glaze  
 Sweet chilli halloumi bites  
 Truffled croquette with tarragon  
 Tomato, onion & avocado puree crostini  
 IOW tomato bruschetta

## Meat

Miniature yorkshire pudding, roasted beef & horseradish  
 Steak, medium rare on skewers with peppercorn sauce  
 Cocktail sausages cooked in honey & wholegrain mustard  
 Spiced lamb skewer with pomegranate & tzatziki  
 Burnt ends pork belly with teriyaki glaze & sesame

Chorizo sausage rolls  
 Classic poppy seed sausage rolls  
 Pea & ham arancini  
 Italian meatball with brie & tomato, skewered with rosemary  
 Ginger & cumin yoghurt marinated chicken skewers

## Fish

Smoked haddock fish cake, tarragon creme fraiche  
 Smoked salmon blini  
 Salt & pepper squid

Fish & chip skewer with tartare sauce  
 Tempura prawn with sweet chilli

*If you would like to suggest any canapes not on the menu above - please enquire for pricing.*



# Canapé Stations

Enhance the experience with a live canapé station set up around your drinks reception, adding an element of theatre. You can have this as an alternative to traditional canapés or as a complement to them.

*With our canape stations, a server will be present for the duration of the reception drinks or until the canapés have been eaten.*

## Charcuterie Station

*(with this option as an **alternative** to your canapés, you can deduct £6 per person from your package)*

Served on mini bamboo plates with the ability to build your own skewers  
(2 skewers provided per person - *this is equivalent to 3 canapés*)

Brie & Cheddar & Blue cheese | Salami | Chorizo | Parma Ham

Crostini's | Mixed olives | Grapes | Carrot & Cucumber sticks with hummus

## Oyster Station (Minimum 40 guests)

*(please add £10 per person to enjoy this station as an **addition** to your canapés)*

Pre shucked served with grapefruit & pink peppercorn mignonette.

Pre shucked served with grapefruit & pink peppercorn mignonette.

## Iberico Ham Station (Minimum 40 guests)

*(please add £10 per person to enjoy this station as an **addition** to your canapés)*

Carved in front of guests by one of our chefs & served with citrus-marinated olives & pickled peppers



# Reception Drinks

## WELCOME DRINK OPTIONS

Within our package you can select up to three alcohol options.

We recommend at least one soft option.

*Iced water is served as standard.*

### Choose from

#### Prosecco

#### Mimosa

#### Cocktail Dispensers:

Pimms | Lychee Spritz | Gin & Tonic  
Dark & Stormy | Mojito | Peach Ice Tea  
Aperol Spritz

Please enquire for personalised cocktails

**Beer | Ale | Cider Trough | Bucket**

#### Cocktail fountain in partnership with IOW cocktail company

*(minimum of 40 guests)*

Please enquire for current cocktail options

#### Soft Options

Sparkling elderflower | Juices  
Fruit-infused water - still or sparkling,  
Virgin Mojito | Ginger lime fizz  
Cranberry sparkler | Infused lemonade  
and lots more

# Sharing Starters

1 & 2 INCLUDED INSTEAD OF A STARTER FROM PLATED STARTERS (MUST BE FOR ALL)  
3 EXTRA SHARING DISHES - SUPPLEMENT AS SHOWN

1. Select 2 from below	2. Select 3 from below	3. Extra sharing dishes to add on
Fresh local breads	Hummus	Chorizo & salami - £4pp
Pitta breads	Tzatziki	Baked feta with chilli & oregano sharing dish - £4pp
Crudites	Aubergine & red pepper dip	Rosemary & garlic studded baked camembert sharing dish - £4pp
Olives	Baba Ganoush	Burrata & grilled grapes & basil sharing dish - £4.50pp
Homemade dough balls	Whipped feta with roasted balsamic strawberries	Charred asparagus, romesco sauce, apple balsamic £4pp
Grlic bread		



# Plated Starters

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



Mediterranean lemon chicken & basil terrine, summer leaves, herby tomato salsa

Duck liver pate, red onion marmalade, sea salt crostini

Classic prawn cocktail

Smoked salmon ribbons, avocado mousse, summer salsa & sea salt crostini's

Sun blush tomato & italian herbed mozzarella arancini served with pesto dressing (V)

Twice baked goats cheese soufflé, apple & celeriac remoulade, walnut dressing (V)

Fresh fig & IOW blue cheese tart served with rocket & pink peppercorn dressing (V)

**Homemade soup served with local bread rolls:**

Pea & mint soup served with a parmesan crisp (V)

IOW tomato soup served with garlic & rosemary croutons (Vg)

Roasted garlic & mushroom bruschetta (Vg)

IOW beef croquettes, spiced miso ketchup, lime mayonnais - £3.50pp Supplement

Pulled pork scotch egg, caramelised apple, sage dressing - £3.50pp Supplement

Crispy duck, pomegranate salad with raspberry dressing - £3.50pp Supplement

Beetroot & hendricks cured salmon, pickled cucumber, summer radish, dill sauce - £3.50pp Supplement

*Please enquire for bespoke options.*



# Main Courses

INDIVIDUALLY PLATED MAIN COURSES SERVED TO THE TABLE

**The below main courses are included in the quote for the three-course classic menu, alongside a starter & dessert.**  
*Select two main dishes, ensuring one is a vegetarian option if required. If you prefer two meat options along with a vegetarian dish, this is possible, but all dishes must have the same side options.*

**Two course option** – Remove either the starter or dessert for a £9 per person reduction.

**One course option** – Available upon request, with a minimum guest count or overall spend required.

## Main Options

### **Creamy tomato gnocchi (Vg)**

*Served with roasted baby tomatoes, garden herbed dressing, black olive crumb*

### **Green pesto orzo (V)**

*Served with baked tomatoes, aubergine & garlic ciabatta*

### **Tomato & basil rigatoni (Vg)**

*Served with Mediterranean vegetables & garlic ciabatta*

### **Butter bean, asparagus & garden pea risotto (V)**

*Wild rocket pesto served with garlic focaccia (contains gluten)*

### **Sweet potato, lentil and beetroot wellington (V)**

*Herby quinoa, feta and pomegranate (contains gluten)*

### **Aubergine parmigiana (V)**

*Served with salad & homemade garlic flatbread (contains gluten)*

### **Individual steak & ale suet crust pie**

*Creamed potato, peas & roasted beef gravy*

### **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*

### **Pan fried chicken supreme**

*Stuffed with herbed goats cheese mousse & pepper, pave potato, butternut squash, tenderstem broccoli, herby white wine sauce*

### **Slow cooked feather blade of beef**

*Roasted shallots, fondant potatoes, seasonal vegetables & red wine sauce*

### **Beef ragu pappardelle**

*Roasted shallots, fondant potatoes, seasonal vegetables & red wine sauce*

### **Pan fried bavette of beef**

*Served with seasoned kitchen slaw salad, herby fries & peppercorn sauce*

### **Slow roasted pork belly - 3pp supplement**

*Burnt apple puree, dauphinoise potatoes, seasonal vegetables & cider jus*

### **Rump of lamb - £3pp supplement**

*Tarragon gnocchi, buttered spinach, red wine reduction*

### **Catch of the day - £5pp supplement**

*King prawns, samphire, crushed roasted potatoes & carrots, beurre blanc sauce*

### **Roasted sirloin of beef - £5pp supplement**

*Thyme & paprika roast potatoes, Yorkshire pudding, seasonal veg & red wine sauce*

*Please note that supplemented options are for the amount of that dish only, not for the total amount of guests.*





# Sharing Mains

FAMILY STYLE INFORMAL DINING SERVED TO THE TABLE

The below main courses are included in the quote for the three-course classic menu alongside a starter & dessert.

**Two-course option** – Remove either the starter or dessert for a £9 per person reduction.

**One-course option** – Available upon request. A minimum guest count or overall spend may apply.

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

(Vg) Portebello mushroom, roasted beetroot, butternut squash & caramelised onion stack

Grilled halloumi & med vegetable skewers

Lemon herbed chicken thigh with coriander, pomegranate & lime yoghurt

Cajun & lime flat iron chicken breast

Roasted & charred salmon with fresh lemon

Rosemary & garlic butterfly leg of lamb, minted pesto  
- £6pp supplement

Harrissa beef sirloin - £6pp supplement

**Salad - 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 & pine nut salad

Orange, grapefruit, ginger & salsa salad

**Potato - Select 1**

Roasted new potatoes with olive oil

Herby parmentier potatoes

Potato salad with chives

Classic fries

Hasselback potatoes with parsley & thyme



# BBQ Buffet

SERVED ON A TRESTLE TABLE BY 2 CHEFS, WITH 2 WAITERS TO ASSIST AND CLEAR  
*1 course only available for events with 80+ guests*

## Main Component *(1 choice for all + a choice for veggies)*

### **Pulled Pork Brioche Bun**

*Slow-cooked pulled pork in a soft brioche bun, drizzled with smoky BBQ sauce and topped with crispy slaw*

### **Beef Burger**

*Juicy beef patty in a brioche bun, melted cheese, crispy fried onions, and a kick of harissa mayo*

### **Cumberland Pork Sausages**

*Served in soft rolls with crispy fried onions and a tangy mustard mayo*

### **Vegan & Veggie Burger**

*Aromatic veggie patty in a brioche bun, with fresh salsa, creamy yogurt, and a spicy kick*

## Skewer of choice *(1 choice for all + a choice for veggies)*

### **Lemon & Thyme Kofta Kebabs**

*Spiced lamb koftas grilled to perfection, served on their own with a drizzle of olive oil*

### **BBQ Hickory Chicken Skewers**

*Tender chicken marinated in smoky hickory BBQ sauce*

### **Lemon & Herb Chicken Skewers**

*Juicy chicken skewers marinated in lemon and fresh herbs*

### **Mediterranean Veg & Halloumi Skewer**

*Grilled veg and halloumi, topped with zesty lemon and herbs*

## Sides *(included for all)*

### **Garlic & rosemary roasted new potatoes**

**Tomato, rocket & red onion salad**  
*with honey balsamic dressing*

**Half a corn on the cob roasted with lemon & thyme or chili-lime butter**

**Traditional homemade coleslaw**



# Desserts

## PLATED DESSERTS

Choice of 1 or 2 plated desserts to offer guests (pre order required)

**Dessert Trio** (Everyone gets 3 smaller sized desserts served to the table) - £5.50pp supplement

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

Bites arranged on a grazing table for your guests to enjoy

<p>Chocolate Brownie</p> <p>Mini Pavlova</p> <p>Mini Lemon Tart</p> <p>Millionaire Shortbread</p> <p>Rocky Road</p>	<p>Lemon Drizzle Traybake</p> <p>Carrot Cake Traybake</p> <p>White Chocolate &amp; Raspberry Blondie</p> <p>Chocolate Orange Traybake</p> <p>Chocolate-Covered Strawberries</p>
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## SMORES HAMPER BASKET

The perfect addition to the hire of our firepit.

*Giant Marshmallows, chocolate digestives, strawberries & skewers.*

Package for 50 guests- £175 or £4 per person



# Wine List

## WEDDING BREAKFAST DRINKS

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**Included in your package are options for drinks alongside your wedding breakfast.**

Unless otherwise requested, this will be half a bottle of wine per person. You will be provided with a copy of our current wine list in the months before your wedding, and you are also welcome to try this during your food tasting.

If you would prefer, we can offer two drinks tokens per person to replace the table wine for during the meal.

**The toasting fizz provided will be prosecco.**

*Please enquire if you would like to upgrade this to Champagne.*



## Cocktail Hour

**A cocktail hour is a great addition between dinner & dancing.**

Imagine some acoustic music on the decking or in another barn to get the party started, whilst our team takes care of turning your dining area into a dance floor. If you'd like to add a cocktail hour to your package this can be arranged at £7 per person.

*Please enquire for cocktail options available.*



# Evening Food

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

*One option per person is included in your package, but you can split the order - 50% of one option and 50% of another - for a wider variety*

*Vegan and allergy-friendly alternatives are available upon request and will be catered for separately, so they don't need to be included in your selected choices*

**Crispy bacon in soft rolls**

*with ketchup/ brown sauce & chips*

**Butcher sausage hot dogs**

*with onions ketchup/ brown sauce & chips*

**Hot Cornish pasties**

*with ketchup/brown sauce*

**Mac & Cheese pots**

**Classic smashed beef burger or cheeseburger**

*with tomato, lettuce, red onion & pepper mayo*

**Beyond meat vegan burger**

*with tomato, lettuce, red onion & vegan red pepper mayo*

**BBQ & honey glaze pulled pork buns (£3 supplement pp)**

*with zesty red cabbage slaw*

**Pulled pork in a brioche bun (£3 supplement pp)**

*with apple sauce & stuffing*

**Texas beef brisket in a brioche bun (£3 supplement pp)**

*with red slaw and gherkins*

**Classic chicken burger in a brioche bun**

**(£3 supplement pp)**

*with mayo, lettuce & tomato*

**Add a small portion of chips to any of the above  
for £3 supplement pp**

**Loaded Fries**

*Available toppings (select 3):*

*Cheese Sauce | Spicy Chilli*

*Fresh Spring Onions | Crispy Smoked Bacon*

*Sliced Jalapeños | Crisp Lettuce*

**Loaded Nachos**

*Available toppings (select 3):*

*Melted cheese | Spicy beef chilli*

*Fresh pico de gallo | Sliced jalapeños*

*Crispy smoked bacon | Sour cream & chive*

*Guacamole | Chipotle mayo*

**Classic Toasties**

*Cheese & ham | Cheese & tomato | cheese & chutney*

*or Croque monsieur*

**Pizza Buffet (£3 supplement pp)**

*Choose two additional pizza toppings to be served  
alongside Margherita at a buffet station.*

*Available toppings:*

*BBQ Chicken*

*Meat Feast (pepperoni & chorizo)*

*Mediterranean Veg (roasted vegetables & pesto)*

**GRAZING TABLE IN THE EVENING (From £9 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**



# Meals for Children

AIMED AT CHILDREN AGED 3 - 10

*For 1-2 year olds – We can provide a simple meal, or parents may prefer to bring their own food.*

*For children 10 & above – Larger portions of the children’s meals are available for a supplement, or they can opt for an adult meal.*

**Meal Options - 1, 2, or 3 courses available**

*3-course meal & evening food will automatically be included in your quote. Canapés are not included in the children’s pricing. Please inform us if you would like to add these on for children at a surcharge.*

*Please select one meal choice for all children – Except where allergen requirements differ.*

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

# Supplier Meals

Supplier meals	Cost per supplier
<b>1 course</b>	<b>£25</b>
<b>2 course</b>	<b>£32</b>
<b>3 course</b>	<b>£39</b>

**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.

# Breakfasts

**If you'd like breakfast arranged for you on the morning of your wedding, or a post wedding breakfast, please see options below:**

<b>Continental (10 people minimum)</b>	
Croissants, bagels, fresh fruit, granola and yoghurt, fresh orange juice	£12 per person
<b>Full English (15 people minimum or £50 surcharge)</b>	
Toast, eggs, tomato, mushrooms, bacon, sausage, baked beans	£16 per person
<b>Fruit Platter (10 people minimum)</b>	
Fruit Platter	£7 per person
<b>Overnight Oats (10 people minimum per choice)</b>	
Berry & Almond   Coconut & Mango   Peanut Butter & Banana Apple & Cinnamon	£9 per person
<b>Avocado Smash (10 people minimum)</b>	
Avocado Smash & Vine-Ripened Tomato on Artisan Sourdough	£9 per person

*If you wish to add juices, tea & coffee, there is a £3 surcharge per person.*

*You are welcome to hire our hot water urn and coffee percolator (including coffee) to create your own tea & coffee station. Please note this requires you to provide your own tea, milk, sugar, cups etc.*

*All prices are inclusive of VAT.*

*Prices valid until December 2025 - please add 5% for 2026 and enquire for 2027 pricing.*

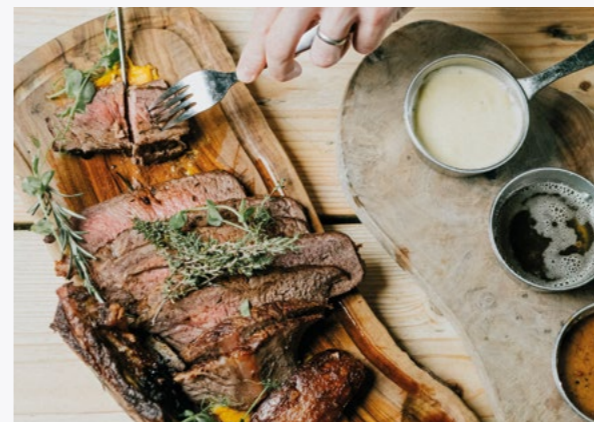
# How else can we help?

**If you're extending your celebrations and would like assistance with a second (or third!) event during your hire, please ask about this with the team.**

We are able to provide pre and post-wedding brunch, lunch, dinner or just drinks!

The BBQ buffet one course option is very popular at £38 per person to include service, cutlery, plates napkins & VAT.

Another popular option is pre-wedding dinner the night before at The Cow. Have relaxed drinks & dining at Tapnell Farm as your guests arrive on the Island or prepare for next day celebrations. Get in touch with us to book a table or private area.



**Don't need catering but would like a hand with keeping on top of everything?**

Our team can assist with clearing, topping up and keeping things tidy, so you and your family can continue to relax and enjoy for the entirety of celebrations.

You can pay our staff an hourly rate to serve your own drink on other days or we can open a paid bar depending on your preference.

# Tasting Evening

FROM £55 PER PERSON

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As part of your all-inclusive booking at East Afton, if your wedding is at least 10 months away, you'll be invited to attend a taster evening. This event is a great opportunity to sample a wide range of dishes prepared by Seasoned Kitchen, paired with our house wines.

The menu for the evening is pre-set, allowing you to try a variety of dishes and start planning your menu and drink choices. Attendance is £55 per person, and you're welcome to bring up to four additional guests, such as parents or close family members.

For couples seeking a more personalised experience, we can offer private tastings where you can tailor the menu exactly to your preferences. These start at £100 per person and are subject to availability so please get in touch if this is your preference.

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*The menu for the evening is pre-set. If you'd prefer to explore a custom menu, we can offer a private tasting. Please note should you wish to include drinks, these will be a surcharge on the evening. Wine tasting will be available complimentary.*

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# The Finer Detail

TERMS & CONDITIONS

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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 are inclusive of vat.

## SURCHARGES FOR LOWER GUEST NUMBERS (UNDER 80 GUESTS)

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- 60 guests and under - £480 surcharge
- 61-70 guests - £360 surcharge
- 71-80 guests - £300 surcharge
- 80 plus adult guests - no charge

*All prices are inclusive of VAT.*

*Prices valid until December 2025 - please add 5% for 2026 and enquire for 2027 pricing.*



# *East Afton*

F A R M H O U S E

01983 758729 - Call to book a viewing

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

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