



Frankie & Farmshop

EVENTS

Venue Hire

A selection of venue hire packages to suit your needs, All packages include exclusive use (excluding smaller functions) of our stunning oak-framed barn and surrounding garden area (weather permitting). To book a viewing please call the farm shop on 01580890713 or email bookings@frankiesfarmshop.co.uk

SMALLER FUNCTION

Use of our venue for a smaller function (up to 40 guests) during our normal trading hours, in our restaurant, amongst our daily customers. No venue hire costs required.

EVENING HIRE

Use of our venue from 6pm set up for function to start from 7pm. Bar and music to finish at 11pm for carriages at 12pm.

£500

LATE AFTERNOON HIRE

Use of our restaurant from 4pm. Bar and music to finish at 9pm for carriages at 10pm. Our shop and outside dining area will remain open to the public (minimum 50 guests for buffet menu)

*Monday - Friday
£850.00*

AFTERNOON TO EVENING HIRE

*Use of our venue from 2pm set up for 3pm guests arrival, bar and music to finish at 11pm for carriages at 12pm.
(minimum numbers apply)*

*Monday - Thursday
£1200.00*

*Friday - Sunday
£1500.00*

LATE NIGHT EXTENTION

Extend your party, bar and music to finish at midnight for carriages to 1am

£250

Drinks Packages

ARRIVAL DRINK

Select a glass of the following to be waitress served upon guests' arrival. Please note that we will also serve glasses of fruit juice as a non-alcoholic alternative and for the children. £8.50 per person

Prosecco

Rose Prosecco

Summer Pimm's and Lemonade

Gin Fizz (supplement applies)

Champagne (supplement applies)

ARRIVAL DRINK & CANAPES

Select a glass of the following to be waitress served upon guests' arrival with 3 canapes per person from our canape list. Please note that we will also serve glasses of fruit juice as a non-alcoholic alternative and for the children. £16 per person

Prosecco

Rose Prosecco

Summer Pimm's and Lemonade

Gin Fizz (supplement applies)

Champagne (supplement applies)

DINNER DRINKS PACKAGE

1/2 a bottle of wine per person

A bottle of still and sparkling mineral water on each table

Glass of Prosecco for Toasting

£21.50 per person

Set Menu

We are happy to offer a choice of arrangements for your set menu. The 'included' option is that you pick 2 options from each course for your guests to choose from prior to the event, (of course taking into account any guest's dietary requirements which we can discuss with our chef). The second option (which is available at a supplement of £5.00 per person) is that you can offer 3 options from each course for your guests to choose from. All menus are subject to availability and may need to be changed slightly.

(minimum 20 guests - maximum 50 guests)

2 course - £31.50 per person / 3 course - £43.50 per person

STARTERS

Creamed butternut squash soup or Red Pepper & Roasted Tomato Soup

Petit pains

Prawn cocktail

baby gem, avocado, Marie rose, French croutes

Lamb kofta

Harissa yogurt, cucumber and onion salad

Serrano ham

buffalo mozzarella, basil pesto, rocket

Comfit fennel

Roasted courgette, aubergine & red peppers. Topped with rocket (VE)

MAINS

Free range chicken breast

truffle creamed mashed potatoes, white wine cream sauce, chantenay carrots, green beans.

Confit pork belly

Black pudding croquette, apple puree, fondant new potatoes & gravy

Oven Baked Salmon fillet

Crushed new potatoes, green beans, brown crab and caper butter, water cress

Pan fried cod loin

Pee puree, light fondant potatoes, broccoli, chive beurre blanc

Wild Mushroom Risotto (V)

sautéed wild mushrooms, saffron risotto, broad beans

Falafel bites (VE)

Hummus, roasted cherry tomatoes, balsamic glaze & Pitta bread

DESSERTS

Glazed lemon tart

raspberry sorbet

Dark chocolate brownie

vanilla ice cream, dark chocolate sauce

Sticky toffee pudding

toffee sauce, banana ice cream

Mango delice

passion gel, Chantilly cream

Hazelnut & dark chocolate torte

cherry compote, Chantilly cream

Strawberry & basil Eton mess

Tiramisu

rum & raisin ice cream

Warm apple strudel

sauce au glaise

HOT DRINKS

Finish off your meal with a cup of Coffee Real Gone for lunch Coffee or Joe's

English breakfast tea

£3.50 per person

Afternoon Tea

*Whatever the occasion our stunning afternoon tea prepared by our in-house
patisserie is an exquisite treat.*

(All allergens can be catered for)

£29.95 per person

A selection of finger sandwiches

Sweet scones with butter, jam & clotted cream

A selection of home-made cakes

Hand-made mini sausage roll

Unlimited Tea or Coffee

Canapes

SAVOURY

MEAT

Chicken Caesar on baby gem
Honey & mustard glazed cocktail sausages (2)
Mini sausage roll
Mini chicken satay skewers (2)
Salt beef, basil pesto and rocket
Melon and rocket wrapped in Parma ham
Mini Kentish beef burger sticks
Mini lamb kebab

FISH

Prawn Marie rose in cucumber cup
Mini baked potatoes with tuna
Smoked salmon and dill cream cheese crostini
Smoked mackerel rillette on vol au vent

VEGETARIAN

Hummus & roasted pepper vol au vent
Smoked cheese croquets with Dijon mayonnaise
Avocado puree on crostini (VE)
Parmesan & basil cheese straws
Falafel bites and hummus (VE)

£2.50 per canape
(minimum of 10 canapes per choice)

SWEET

Brownie with salted caramel & clotted cream
Coffee & chocolate opera cake with coffee gel
lemon meringue with candied thyme
Caramel cream choux buns
Mini carrot cake with cream cheese frosting
Pecan pie with bourbon cream
White chocolate cherry mouse
Mango & passion fruit Delice (contain gelatin)
Strawberry & basil pavlova
Mini bakewell blonde
Raspberry panacotta & shortbread
Chocolate brookie
Coconut cake with coconut buttercream (vegan)
Berry crumble (vegan)

£2.95 per canape
(minimum of 10 canapes per choice)

Buffet Menu

FINGER BUFFET

*Selection of finger sandwiches
Home-made mini sausage rolls
Honey & mustard glazed cocktail sausages
Selection of quiches
Chicken satay skewers
Selection of crudities & dip*

*£25.50 per person
(minimum of 20 guests)*

TEA & COFFEE STATION

*Unlimited Tea and Coffee station for guests to help themselves
£4.95 per person
(minimum of 20 guests)*

ADDITIONAL BUFFET PLATTERS

Charcuterie platter £52

(a selection of cured meats - salami milano, wild fennel sansison, spanish chorizo, prosciutto, breasola and crackers)

Hummus £15

(with pitta bread)

Kentish cheese board selection £71

(blue, brie, winterdale shaw, ashmore smoked, camembert crackers & grapes)

All platters are priced per 10 people

CIRCULATED BOWL FOOD

£23.50 Per person, Choose 3 from the list below, each guest will have one of each mini main selected.

(minimum 20 guests - maximum 80 guests)

Mini Kentish beef burgers, mature cheddar
Traditional Indian lamb curry, white rice
Minted Lamb kofta and bulger wheat
Chicken bites and chips
Fish and chip cone, tartare sauce
Mini sausage and creamed mash potato, gravy
Selection of pizzas (pepperoni, vegetable, margarita)
Mixed bean chilli and rice (VE)
Crispy halloumi, chips and hummus
Bacon baps

Buffet Menu

HOT BUFFET

£28.95 Per person, Includes 2 main dishes, 3 side dishes and all dips and bread

Add extra main dish £2.99 per person

Add extra side dish £2.50 per person

(minimum 20 guests - maximum 80 guests)

MAIN DISHS

Lamb koftas
Beef meatballs in a tomato sauce
Greek style Chicken
Oven Baked Salmon
Crispy Halloumi Skewers
Roasted Lamb

SIDE DISHS

Roasted Mediterranean Vegetables
Tabouleh
Steamed White Rice
Moussaka (aubergine lasagne)
Greek Salad (with feta)
Chips
Cauliflower and chickpea salad

BREADS & DIPS

Hummus
Taramasalata
Olives
Tzatziki
Pitta Bread

Additional Extras

CAKE

From birthday cakes to christening cakes our fabulous in-house patisserie team can create the most amazing cake for your occasion. To book an appointment with our patisserie team, to discuss your requirements and to get a quote, please call the farm shop on 01580890713 or email bookings@frankiesfarmshop.co.uk

Should you wish to use an outside vendor for your cake needs, we will be more than happy to liaise with your chosen vendor regarding set up and timings. All cake stands must be provided either by you or your vendor. We will provide a cake display table covered in white table linen, we also provide use of our cake knife.

FLOWERS

We are proud to have an amazing florist team here at Frankie's farm shop, From buttonholes, and bouquets to stunning centrepieces our team are here to tailor-make a package to suit your needs and budgets. To book a consultation with our florist team please call the farm shop on 01580890713 or email bookings@frankiesfarmshop.co.uk

Should you wish to use an alternative provider we will be more than happy to liaise with your provider to discuss set up and timings.

MUSIC

We are licenced to have music here at Frankie's farm shop, both live & pre-recorded. Should you choose to add music to your occasion, all entertainers must be insured (public liability up to £5m) and they must have all their equipment PAT tested. We do monitor the noise level throughout the function and we do kindly ask that all entertainment is promptly finished at 11 pm due to the nearby residential area.

Recommended DJ (who has entertained here on several occasions)

Kent sounds

079460894588

kentsounds@hotmail.co.uk

Booking Procedure

How to make a booking and what is required:

Hopefully, once you have seen our facilities, talked to our events team and are happy that Frankie's Farm Shop is the perfect venue for your function, you need to check that there is availability for your chosen date. If a date is pencilled into the diary as a provisional booking, it will be held for 14 days. After 14 days without your confirmation, the date will automatically be released.

When you are ready to confirm your provisional booking, and deposits have been paid if required, our events team will arrange for a confirmation email to be sent to you which confirms your function booking details.

Deposits - For smaller functions, during our normal trading hours no deposit is required and full payment is required at least 72 hours prior to your function date. For an evening function, a small deposit of £50 will be required upon booking confirmation and final payment will be required one week prior to your function date. For larger functions, i.e weddings, a deposit of £100 is required upon booking and final payment is required four weeks prior to your function date.

Our events team are always here to help discuss any of your needs from start to finish, from a quick phone call to a face-to-face meeting. We will contact you to book a date for your final function meeting when we will ask for your final numbers and menu choices and go through the finer aspects of your event. After this meeting, we will calculate the final balance (taking into account deposits paid and any additional instalments paid) and send you an invoice for payment. After this point, no refunds can be given for any reduction in guest numbers.

Any extra charges i.e. additional catering or drinks etc must be settled by the day of your function.

Please be aware that our restaurant is open to the public until 4 pm for evening functions and 12 noon for afternoon functions. If you require further set up time this may be able to be arranged at an additional cost.

Beverages/catering of any kind (unless agreed beforehand by our events team) are not permitted to be brought into the venue.