

Additional Information for Weddings 2025

Welcome to Frensham Hall, we are delighted that you have expressed an interest in our beautiful house as a potential venue for your wedding. We have compiled some notes which we hope will offer a little more information and answer some questions to help you make your final decision. Please enjoy reading and do not hesitate to contact us if you have any queries.

History

Frensham Hall is a beautiful Edwardian manor house that was built as a family home in 1898. The main house offers an intimate personal space for events of all sizes and the stunning grounds offer many wonderful photographic opportunities. We recommend that the ballroom can seat up to 120 comfortably for formal dining, and large numbers can be accommodated for an evening reception of up to 350. In addition, we can facilitate a marquee on the main lawn if desired.

Civil Ceremonies

We offer the following spaces for civil ceremonies which must be booked through Guildford registry office by the couple. There is an additional charge for hosting a civil ceremony.

- The Ballroom is licensed for 150.
- The long Gallery is licensed for 90.
- The Walled Garden is licensed for 150 (May to September)

Venue Hire

There is a venue hire charge which covers the use of the following rooms on the ground floor of Main House; The Ballroom, Long Gallery, Old Library (Bar), Drawing Room, as well as the Walled Garden and surrounding grounds. We also offer the use of a Bridal room on the first floor, either for getting ready and or for use to keep belongings secure during the day.

Fully Catered Wedding.

The venue hire fee for a fully catered wedding includes the following.

- Tables & chairs
- Table linen, including a variety of different colours and styles of folds for napkins.
- All glassware
- All crockery
- Cake table, with a linen tablecloth and a cake knife.
- Licensed Bar
- Plenty of wonderful spots for beautiful Wedding Photography

You will work with the professional events team at Frensham Hall and will be allocated a personal chef and manager for your special day.

We only hold one wedding per weekend so you will have access the day before to enable you to dress the house as you wish (timings are dependent on date selected) thus affording you the comfort of knowing that everything is in place on your big day.

Dry Hire.

We offer a price for a dry hire venue also, this is based on the use of the rooms only, you must provide the caterers, furniture, crockery, and glassware etc. Although you do not have to choose from an approved list of suppliers, any third party must provide details of the required food & hygiene certificates, and public liability insurance cover as requested by the Events team.

Please note that external caterers do not have permission to access the school's kitchens. There is also a £5,000 security deposit requested that will be returned within 14 days of the wedding, providing there is no damage.

Catering

We offer a delicious 3 course Wedding Breakfast, working with the esteemed catering team at CH&CO (see menus) and have a team of well-trained professionals offering exceptional service to ensure that everything runs smoothly on the day.

Approximately, six months prior to your wedding you will be invited to a food and wine tasting event, where you will be able to enjoy samples of dishes offered, a choice of two dishes per course and a selection of wines and prosecco.

The standard charge for a three-course meal with coffee chosen from our extensive a la carte menu.

We are able to offer canapés, both hot and cold. These may be served with your Reception drinks upon arrival or after your ceremony. You may choose to have canapés served instead of a starter served at the table. For a supplement charge.

Evening options

In addition, we are very happy to discuss alternative personal catering requirements with you but please be mindful that there may be a price adjustment depending on requirements, Quotations are available upon request and always offered in writing.

All food allergies and intolerances are catered for and can be discussed during the planning process. In addition, we offer a range of children's meals, or they be offered half size portions of the Wedding Breakfast.

Please note there is a minimum charge for 85 adult meals during peak dates, however off peak is negotiable. Children may choose from a separate menu.

Drinks

Frensham Heights is fully licensed and can offer a comprehensive wine list. Should you wish to supply your own then a corkage charge of £15.00 per bottle will be charged for wine and £17.50 per bottle for champagne.

A full bar is available until midnight. Drinks may be charged directly to the host or may be purchased by guests, or we can accommodate a combination of both. Arrangements can be made on request for a late license which will give a one-hour extension. There is an additional charge for this and is granted at the discretion of the licensing authority.

Please note that our bar is fully cashless.

Accommodation

Unfortunately, we are not able to offer on-site accommodation, however Frensham and the surrounding areas (including the very popular Market Town of Farnham) offer plenty of options to suit all budgets. We would be happy to suggest a few options for you to look at.

Event Partners

We can also help you with local suppliers and wedding services should you wish.

Disabled Facilities

Frensham Heights has a disabled toilet facility on the ground floor; a separate entrance to the front of the house, and ramps are in place to ensure easy access onto the terrace at the rear.

Payment Schedule

If you decide that you would like to make a booking, we will ask for your contact details to prepare a contract that will be sent to you for your signature. A date may be booked provisionally and will be held for 2 weeks, whilst all the paperwork is sorted. The following payments will be requested.

- Upon signing the contract, you will be asked to pay a deposit of £1,000.00 which will be held until after your wedding.
- Six months before the Wedding date you will be invoiced for the Venue Hire fee.
- Three months before the Wedding date you be invoiced for the minimum meal charge.
- The week after your Wedding you will be invoiced for any additional charges, but the final bill will be credited with the return of your £1,000.00 deposit, unless any damage has been made. Any monies outstanding to you will be refunded within 14 days of invoice.

Frequently Asked Questions.

Question:	Is there enough parking for all our guests and a car be left overnight?
Answer:	Yes, the gates are secured at the end of the evening and opened again at 8am, cars are parked at their owner's risk, should you need access to your car before 8am it may be advisable to park in the main car park.
Question:	Can our guests smoke?
Answer:	We provide a designated smoking area and ashtrays.
Question:	What time can we access the venue on our Wedding Day?
Answer:	Main house can be made available from 8am on the day of your wedding
Question:	What is the changeover plan from Ceremony to Reception Room?
Answer:	Whilst you and your guest hold your drinks reception a large team will turn the ballroom around into your wedding breakfast room.
Question:	Are there any restrictions when it comes to decorating the rooms?
Answer:	No you may decorate as you wish, we also allow candles in suitable holders.
Question:	Do you have a cake table, cake stand and cake knife that we can use?
Answer:	We have a cake table and knife, but you would need to hire a stand.
Question:	Sound Limits
Answer:	There are no limiters in the Ballroom.
Question:	Is confetti allowed?
Answer:	Yes biodegradable confetti can be used outside.
Question:	Do you have highchairs for our tiny guests?
Answer:	We have three available highchairs
Question:	When are payments due and how will they be?
Answer:	Please refer to payment schedule
Question:	Fireworks
Answer:	Yes, when organized with a reputable company with appropriate insurance.
Question:	Can you cut the cake for us, and will there be a charge for this?
Answer:	There is no cake cutting charge
Question:	Can we plug an iPhone into your sound system?
Answer:	Yes, you can use an iPhone, Bluetooth, iPod into the sound system
Question:	Are there any extra charges for staff/cleaning/room hire that aren't included in the prices given to us?
Answer:	All charges are within the venue hire
Question:	What is your cancellation policy?
Answer:	Over 12 months – deposit retained, Under 6 months – Minimum Meal charge retained, Under 3 months – full payment retained
Question:	Do we have to have wedding insurance?
Answer:	We always advise that you take out wedding insurance, but this is ultimately your decision.

Contact us: [Tel:01252 797435](tel:01252797435) Email:enquiries@frenshamhall.co.uk Find us: www.frenshamhall.co.uk Instagram (#frenshamhallweddings) or facebook Hitched.com and Bridebook.com

Example Menu

A Small selection of our Cold Canapes

Beef sirloin tataki & soy cured egg yolk.
Compressed watermelon & goat's cheese (v)
Baby spinach, truffle & ricotta crêpe (v)
Cajun cured salmon taco.

A small selection of our Hot Canapes

Braised shin of beef & potato croquette with horseradish cream
Seared diver-caught scallop, cauliflower purée, pickled cauliflower cous cous
Salmon brochette with salsa verde
Warm basil & tomberry tart with basil snow & micro basil (v)
Butternut squash arancini with rosemary cream (v)

A small selection of our Starters

Burnt Mackerel fillet, chive oil mayonnaise, sour apple & potato salad, wood sorrel.
Cured salmon, avocado mousse & heritage beetroot salad.
Corn fed chicken tarragon terrine with charred pickled onion shells, onion crumb, tarragon oil
& micro salad.
'Black bomber cheddar cheesecake', pickled gem lettuce, poached celery & sourdough
crouton (V)

A small selection of our Mains

Pan fried wild bass, shrimp & seaweed granola with pan braised young leeks, Cornish broccoli
and sea herbs.
Bake cod, dill marinated rainbow carrot, pan fried red cabbage slaw & battered scraps with
split green oil velouté.
Pan seared chicken breast, truffle potato, salt baked celeriac, carrot puree & kale, chicken jus.
Slow roast pork loin, smoked ham hock & potato terrine, hispi cabbage with green apple &
pork jus

A small selection of our Desserts

Dark chocolate tofu, pickled blueberries, brown sugar biscuit crumb
Sour apple cheesecake, toffee apple purée, Apple cider jelly, lemon balm oil
Sea salted chocolate & Wow butter tart, torched banana, chocolate soil with sea salted
caramel.

You may of course create your own menu selection or mix and match any of the above
choices, we can offer extensive vegetarian and vegan options.

Example Wine List

White Wine

Vidriada Airen – 2020 Spain

A fragrant nose of perfumed and fruit aromas. It exhibits a fresh, fruity, and lively palate. Fresh and light on the palate, apple and grapefruit characters coupled with soft acidity make this an easy-going and refreshing white wine.

The Old Gum Tree Chardonnay – 2021 Australia

Lifted peach and cream with lemon blossom, soft juicy palate and crisp cleansing finish make this an enjoyable easy drinking wine

Ombrellino Pinot Grigio Catarratto – 2021 Italy

Straw- yellow with light golden hue in colour. Sweet spices and jasmine jump from the glass with a defined and harmonious perfume. It has gracefully refined dry notes on the palate and a fresh finish.

Vina Carrasco Sauvignon Blanc – 2021 Chile

Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating white

Macon-Villages La Cave d’Aze – 2020 Burgundy

Intense and subtle nose of mango, pineapple, hazelnut and grilled almond. Freshness and elegant taste of citrus and ripe nectarines for a perfect balance with beautiful minerality.

Finger Post Sauvignon – 2022 New Zealand

An elegant Sauvignon Blanc with aromas of gooseberries and tropical fruit leading to a crisp refreshing finish.

Domaine Passy Le Clou Chablis - 2020 Burgundy

Golden colour with an expressive and floral notes with a hint of white fruits (apple and pear) on the nose and on the palate mineral and citrus notes balanced by its roundness and fineness.

Rose Wine

Ombrellino Pinot Grigio Rose Delle Venezie DOC - 2021 Italy

Soft pink in colour with a purplish hue. A balanced wine with fresh and pleasant notes of cherry red fruit and slightly ripe forest fruit.

Le Bois des Violettes Rose - 2021 South of France

Fresh and crisp, with very subtle strawberry fruit and a dash of sweet spice. This is a structured and vibrant wine.

Red Wines

Vilriada Tempranillo – 2020 Spain

A soft and easy drinking red made from Spain's signature grape variety, Tempranillo. Berry fruits in the mouth with a hint of black pepper.

The Old Gum Tree Shiraz – 2020 Australia

This is a classic fruit driven Shiraz with intense, ripe raspberry and cherry flavours with overtones of vanilla and spice.

Vina Carrasco Merlot – 2021 Chile

Offers good concentration and depth of fruit, with a soft and plummy texture and hints of vanilla.

Leon Perdigal Cotes Du Rhone - 2020 South of France

A juicy wine with peppery, woodland herb aromas which are distinctively Cotes-du-Rhone. The red fruit, slightly spicy flavours are excellent with a range of foods – making it perfect for buffets and cold meat platters.

Conde De Castile Crianza, Rioja – 2019 Spain

Full of black fruit with hints of cocoa, clove, and cinnamon. Supple tannins tempered by lush, sweet oak.

Champagne and Sparkling Wines**Prosecco Bel Canto – NV Italy**

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

Bouvet Ladubay Saumur Brut – NV Loire Valley

Fantastic 'Champagne method' sparkling from the Loire Valley. Fruity aromas and florals on the nose, honeysuckle, acacia and bruised apples on the palate. Very elegant.

Veuve Clicquot Brut, Champagne, France, N/V.

Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.



FRENSHAM HALL

Price List for 2025

Venue Hire

- January to April £4,950
- May to September £5,750 (minimum of 85 guests)
- October to December £4,950

Wedding Breakfast

- Canapés from £15.00
- Three Courses including Coffee £90 per person.

Drinks Package from £29.00 per person – Reception drink, 1/2 bottle wine and toast pp.

Evening Buffet from £15.95 per person

Dry Venue hire Monday to Thursday - January to December £5,950 (you provide caterer) excludes Bank Holidays includes final cleaning charge.

Dry Venue hire Friday, Saturday, and Sunday - January to December £9,500 (you provide caterer)

We can also provide tables, chairs, linen and set up for Dry Venue hire for up to 200 people at an additional £2,250. Dry Hire deposit is £5,000 in addition to the hire fee, returnable within 14 days.

Bespoke and Individual quotations available on request.

All prices are inclusive of VAT.