



The Princess Royal Wedding Brochure 2025 / 2026

Guildford Rd, Runfold, Farnham GU10 1NX
01252 782243
princessroyal.farnham-events@fullers.co.uk



Weddings at The Princess Royal

Please ask our Event's Manger for any additional information.

WAVERLEY ROOM

Full Day Hire
Minimum Food & Drink Spend
£3,500

Set up available from 8am
Party Ending at 11pm

Late Party Available

Ceremony Licenced for up to 85 Guests
Seated Wedding Breakfast for up to 85 Guests
Evening Reception for up to 100 Guests including standing

Twilight Hire
Minimum Food & Drink Spend
£2,500

Set up available from 8am
Party Ending at 11pm

Late Party Available

Seasonal Offers
Can be used in conjunction at Manager's discretion

Off Peak Season
20% off Minimum Spend

Valid for;
January to March
October & November

Mid- Week Offer
10% off Minimum Spend

Valid for;
Monday - Wednesday

Please note that there may be a price increase during the festive season.
An Optional 12.5% Service Charge will be added to your final bill.

Extras

Please ask our Event's Manager for any additional information

CEREMONY FEE

Up to 40 guests - £250

Over 40 guests - £350

Complimentary glass of Prosecco for the happy couple
This is an additional fee to those paid with the registry office.

PARTY UNTIL LATE

Looking to party until Midnight, we offer a late bar service until Midnight.
Last orders called at 11:45pm.

£300

Subject to Manager's discretion

BEDROOMS

Complimentary Suite for the happy couple

Subject to availability

We have 27 bedrooms, all rates included Breakfast.
If your guests would like to join us, we offer a discounted room rate, when booked direct with the Events Manager.

Classic

2025 - £95 | 2026 - £105

CEREMONY

We recommend between 1pm - 3pm

DRINKS RECEPTION

Choose from;

Glass of Prosecco

Self Serve Bottle Station

Upgrade to English Sparkling for £7.50pp

3 Canapes

WEDDING BREAKFAST

3 Course Meal

1/2 bottle of Red, White or Rose per person

Prosecco toast

EVENING RECEPTION

Choose from;

5 Items from Finger Food Buffet

2 BBQ Items & 2 Tasty Additions

CAN'T DECIDE? LET OUR CHEF DO IT FOR YOU!

Ask us about the chef's choice selection



If you have an allergy, please use the QR code to check for allergens.

Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.

As we try to keep our menus seasonal ingredients may be changed in line with the seasons

Devine Reception

2025 - £90 | 2026 - £96

CEREMONY

We recommend between 1pm - 3pm

DRINKS RECEPTION

Choose from;

Glass of Prosecco

Self Serve Bottle Station

Upgrade to English Sparkling for £7.50pp

3 Canapes

WEDDING BREAKFAST

Choose from;

5 Items from Finger Food Buffet

2 BBQ Items & 2 Tasty Additions

1/2 bottle of Red, White or Rose per person

Prosecco toast

EVENING RECEPTION

Choose from;

5 Items from Finger Food Buffet

2 BBQ Items & 2 Tasty Additions

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Twilight Reception

2025 - £56 | 2026 - £62

LATE CEREMONY

We recommend between 2:30pm - 4pm

DRINKS RECEPTION

Choose from;

Glass of Prosecco

Self Serve Bottle Station

Upgrade to English Sparkling for £7.50pp

3 Canapes

AFTERNOON / EVENING RECEPTION

Choose from;

5 Items from Finger Food Buffet

2 BBQ Items & 2 Tasty Additions



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Canapés

Please select a minimum 3 Canapés per person.
We have a minimum order of people and a maximum amount you can order
canapés for - please ask us before making your selection.

MEAT BASED

Ham hock croquettes, pineapple ketchup
Chicken liver parfait, crostini

FISH BASED

Smoked salmon blinis, celeriac & beetroot remoulade
Smoked mackerel pâté on toast
Crayfish, Marie Rose, baby gem lettuce

VEGETABLE-BASED

Feta, pine nut, salsa verde, bruschetta (v)
Goat's cheese & red pepper crostini (v)

PLANT-BASED

Mushroom arancini, truffle mayo (pb)
Pistachio, kalamata olives and tomato (pb)

SWEET

Warm treacle tart, clotted cream (v)
Sticky toffee pudding (v)
Chocolate brownie (v)

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Dining

Please select one starter, main and pudding which all your guests will have.
We will then cater for any dietary/allergen requirements separately.

TO START

MEAT BASED

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

FISH BASED

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

Prawn cocktail, Marie Rose sauce, buttered wholemeal bread

*Fuller's River Test trout, fennel, watercress, Granny Smith apple, Cornish orchard dressing *

PLANT-BASED

Wild mushroom & truffle croquettes, shaved chestnut (pb)

*Charred tenderstem broccoli, roasted garlic, walnuts, buckweat (pb) *

SOUPS

Tomato soup, basil oil (v)

*Roasted butternut squash soup, toasted pumpkin seeds (v) *

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

All soups come with bread and butter but can be plant based and gluten free
by removing the bread and whipped butter

* Items incur upgrade fee *

TO CLEANSE YOUR PALATE
AVAILABLE FOR £3.00 PER PERSON

Raspberry sorbet (pb)

TO EAT

MEAT BASED

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

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

Roast Sirloin of beef, roast potatoes, roasted roots, Yorkshire pudding, cauliflower cheese, red wine gravy
(Please ask for other meat / vegetarian options)

FISH BASED

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

Pan-roasted gilt head bream fillet, peas, broads & samphire, baby potatoes, salsa verde

PLANT-BASED

Jerusalem artichoke risotto, sunflower seed, chickpea & candied olive crumb (pb)

*Grilled cauliflower, white beans, spinach, hazelnuts, winter pesto, pomegranate, crispy shallots (pb)

Items incur upgrade charge

ADD WINE TO THE TABLE

Please ask the team for our drinks packages

TO TREAT

COMFORTING PUDS

Bakewell tart, crème anglaise (v)

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

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

FRUITY

Lemon posset, homemade shortbread (v)

*Glazed lemon tart, raspberry sorbet (v) *

PLANT-BASED

Eton mess (pb)

Apple & blackberry crumble, custard (pb)

Item incur upgrade charge

TO INDULGE £9 PER PERSON

BRITISH CHEESEBOARD

Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Waterloo Brie,
Smoked Applewood, quince, fruit, artisan crackers

Glass of port

Bread and butter with your starter

Children's Package

We will then cater for any dietary/allergen requirements separately.

2025 - £36 | 2026 - £42

DRINKS RECEPTION

Choose from;

Children's juice carton
Orange juice & lemonade

3 Canapes (pre-selected for all guests)

WEDDING BREAKFAST

3 Course meal

Children's Menu (Under 12)

Set Menu (Over 12)

Toast drink (same as drinks reception selection)



Finger Food

Mix and match dishes.

Minimum of five items per person. We have a minimum order of people and a maximum amount you can order for finger food – please ask us before making your selection.

MEAT BASED

Lamb kofta, minted raita
Chorizo sausage roll
Chicken wings, hot honey sauce
Mrs Owton's Bacon roll
Sausage Bap

SLIDERS

Spice-rubbed pulled pork
Buttermilk-fried chicken
Chalcroft Farm beef
Onion bhaji, raita, cucumber (pb)
Falafel & minted coconut yoghurt (pb)

FISH BASED

Smoked mackerel pâté on toast
Roasted salmon & sauce vierge
Garlic chilli prawns

SALAD & VEGETABLES

Potato Salad (v)
Buttered new potatoes (v)
Lemon dressed rocket & grand padano salad (v)
Triple cooked chips, rosemary salt (pb)

PLANT-BASED

Pulled jackfruit taco, mango salsa (pb)
Mushroom arancini, truffle mayo (pb)
Hummus & flatbread (pb)
Smoked paprika corn ribs, lime wedge (pb)
Cajun roasted chickpeas, caramelised onions & butternut squash salad (pb)
Coleslaw (pb)
Mixed leaf salad (pb)
Flatbread & hummus (pb)

SWEET

Warm treacle tart, clotted cream
Sticky toffee pudding (v)
Chocolate brownie (v)
White chocolate & raspberry muffin
Carrot Cake (v)
Lemon Drizzle Cake (v)

FRUIT PLATTER

£5 per person
Watermelon, charentais melon, honeydew melon, grapes, seasonal berries (pb)

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Ask us about the chef's choice selection



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BBQ

Served buffet style

MEAT BASED

Chalcroft Farm beef burger
Lamb kofta, tzatziki
Mango & chilli jerk chicken skewer
Bratwurst, soft roll
Pork & chorizo burger
Teriyaki beef skewer
Jerk chicken burger

FISH BASED

Cajun herb salmon skewer

VEGETABLE-BASED

Halloumi, roasted red pepper, cholla bun (v)

PLANT-BASED

BBQ jackfruit burger (pb)

ADD ON

£4.50 per person

Buttered new potatoes (v)

Potato Salad (v)

Triple Cooked chips, rosemary (pb)

Hummus & flatbread (pb)

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

Lemon dressed rock & grand padano salad (v)

Coleslaw (pb)

Recommended Suppliers

These suppliers are recommended, however, you can source your own if you would like.

WEDDING DECOR

LGM Event Hire

leah@lgmeventhire.com

07856742173

DJ SERVICES

Wannabe Entertainment

07904510453

CAKE

A Fancy Piece

afancypiece.com

FLOWERS

Castle Street Flowers

01252 821754

PHOTOGRAPHER

Ben Holloway Photography

07500355660

Zoe Mill Photography

www.zoemillsphotography.com

HAIR & MAKEUP

Beyoutiful Brides

info@beyoubrides.com

TAXIS

SQ Taxi's

07591282414

FAQ'S

If you have any questions, please contact the Event's Manager who will be happy to help!

DO YOU HAVE ENOUGH PARKING?

Absolutely, we have over 2 car parks with 60+ spaces combined.

CAN WE BRING OUR DOG?

Unfortunately, due to the Waverley Room being carpeted we do not allow dogs.

DO YOU PERMIT CONFETTI OR FIREWORKS

Confetti must be bio-degradable and thrown outside.
Fireworks or sparklers are not permitted.

ARE CROCKERY AND LINEN INCLUDED?

All crockery, napkins & glassware are included, Table cloths can be available to hire at a fee.

IS THERE A COST FOR CAKE CUTTING & ARE UTENSILS PROVIDED?

We are happy to cut the cake for you once the happy couple have. Please let us know if this is an option you would like. We also provide a knife to do so.
All cakes provided must have allergen information.

CAN WE BRING OUR OWN ALCOHOL OR FOOD?

Unfortunately we do not offer external catering and self providing alcohol.

CAN WE HAVE A DJ OR LIVEBAND?

We are more than happy for you to have live music or DJ, we ask that the performer has PAT tested equipment & public liability insurance.

What's Next

Book your viewing with the team, you can do this direct via email, phone or by submitting a viewing request via our website.

Following your viewing, the team will provide you with an initial quote and deposit details to help you budget accordingly

Once happy with the quote, a 20% deposit link will be sent to you, along with a contract. This will outline all the booking details, along with the terms & conditions, and any restrictions the venue may have.

Once payment has been received and we have received a signed contract, you have officially booked your wedding!

Now the fun begins and the planning commences.

Our team will work with you to discuss the next steps, generally, a meeting will be held 6 months prior to your booking date to discuss menus, along with how the planning is developing, along with a planning the timeline of the day.

Eight weeks prior to the wedding, all food options and catering numbers will be submitted. Once discussed, we will finalise the invoice and send over for your approval.

Once happy with the invoice, we will send another payment link. Final payment is due 6 weeks prior to the booking date.

Once payment has been received, we then countdown until the big day!