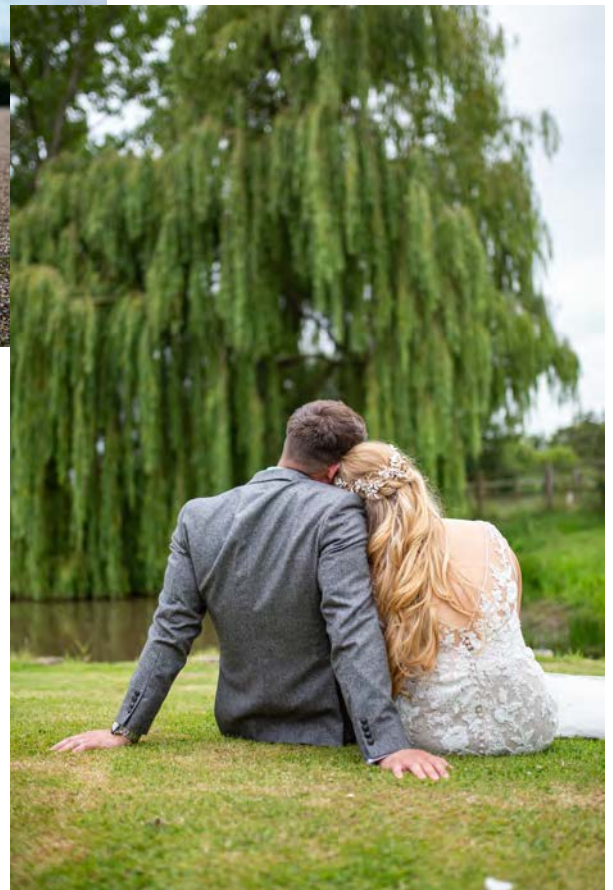




FRASERS

Weddings at Coldharbour Farm

Let us turn your dreams into reality.....



Welcome to Frasers of Coldharbour Farm

Frasers of Coldharbour is a beautiful rustic eco venue located in the heart of the idyllic Kent countryside situated on a beautiful eco-estate offering peace and tranquility for the most important day of your life. We are the perfect location for a 'Truly Kentish Wedding'.

We are licensed for Civil Ceremonies and Partnerships both inside and outside.

In this brochure you will find information about our packages and venue hire prices, however if the packages aren't for you please get in contact as we would be delighted to put together a unique and bespoke quote

Our business boasts a strong environmental ethos. We source seasonal ingredients from a range of local artisan producers ensuring we are truly 'Kentish To The Core'.

Being located in Kent, 'The Garden of England' we are lucky enough to source sparkling wines, ciders, beers, spirits and delicious local juices on our doorstep. We use renewable energy for the hot water and heating in the barn. Our new 'Stags Barn' is a 'Passive House'.

Our low-impact grassland farming ensures any carbon footprint the business has is negated, enabling us to offer you a truly 'Guilt Free', 'Kentish to the Core' Wedding day.



Traditional Kentish Oak Framed Barn

Our beautiful, traditionally constructed Oak Framed Barn is licensed for Civil Ceremonies and Partnerships and can sit up to 90 Guests.

The barn can also be used for smaller more intimate weddings and can sit up to 50 guests for a wedding breakfast. Bi-folding doors to the back of the barn open out onto the sun drenched terrace making for the perfect backdrop for your wedding.



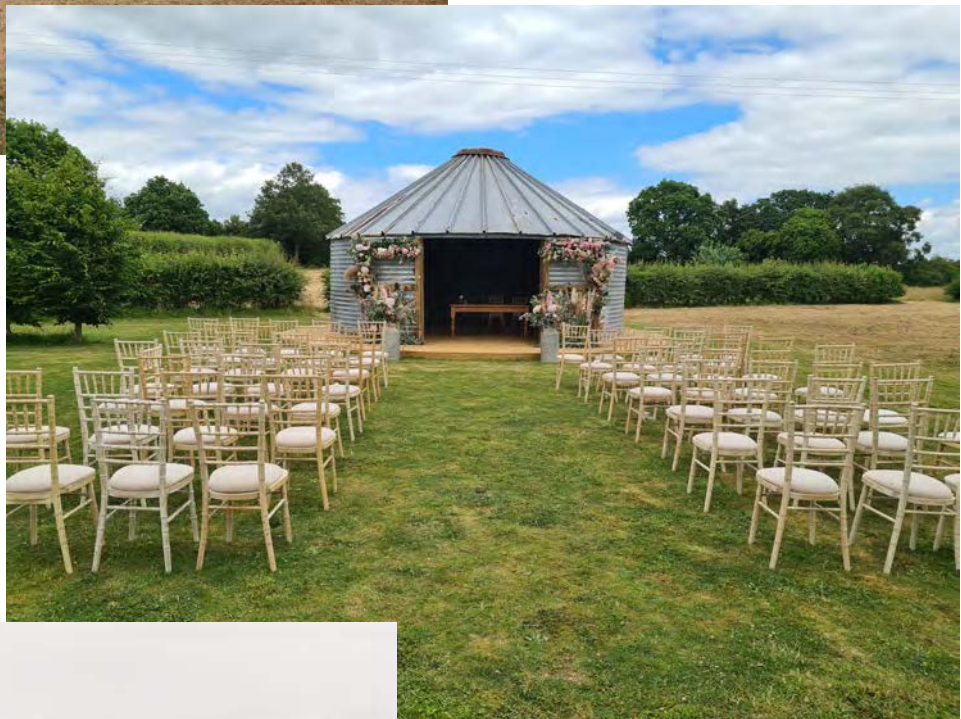
Sun Drenched Terrace

Overlooking our fabulous lawn and gardens the terrace can be used for outside ceremonies (weather permitting) for a maximum of 90 guests



Grain Silo Ceremonies

Frasers offers a unique backdrop for your outside ceremony with our amazing grain silo.



Outside Ceremony, They say I do.....



Inside Ceremony idea



The Garden

Our Garden area is the perfect location for your pre-ceremony drinks, your guests can relax and enjoy a drink prior to the ceremony, we will then invite your guests back down to 'The Garden' for pre-dinner drinks and tapas. 'The Garden' has its own unique up-cycled bar, complete with cocktails on tap!!!



The Grand Marquee

In the summer months we enjoy country garden weddings naturally flowing between the lawn and our grand marquee decorated to suit your theme.

Frasers wedding team prides itself in attention to detail, at the heart of ensuring your day is as relaxed and perfect as can be!

Frasers create celebrations to remember with magnificent food, delicious wines and luxurious suites.

Our Grand Marquee has a fully stocked bar with local artisan spirits, wines and beers, we even have cocktails on tap!

With beautiful wooden flooring, lighting and ivory linings our Grand Marquee is able to host your wedding breakfast as well as your evening reception.

We can sit up to 120 guests for your wedding breakfast and can accommodate up to 200 guests for your evening reception.





Accommodation

Frasers boasts ten luxury 5 Star Gold Awarded guest bedrooms enabling up to 22 of your loved ones to stay the night of the wedding. Stay the night before and wake up relaxed and refreshed, utilise 'Stags Barns' communal area for your hair and make up, then enjoy a hearty full English breakfast for all those who have stayed the morning after the wedding.

Stags barn



The Oast

Situated in a 17th century ragstone oast house the Blenheim Suite takes you into a world of ultimate luxury and relaxation, while the Laxton and Russet Rooms are full of hidden charm for the ultimate in sumptuous relaxation.



The Blenheim Bridal Suite



The Laxton Room



The Russet Room



Pond Cottage

Pond Cottage is a charmingly converted former stable block housing 1 double en-suite bedroom, 1 double room and 1 sofa bed, the sofa bed and the double share a bathroom so are ideal for families of 4 or the whole cottage for a family of 6.

Lambourne Bathroom



Lambourne Bedroom



The Farm

Our 300 acre estate involves a low intensity approach to agriculture, focusing on traditional land management techniques and environmental improvements. All arable land has reverted to permanent grass leys. A Sussex suckler herd over summer months and Romney sheep over winter months, creates a low input lowland grass habitat. We have created additional habitats by establishing wild bird mixes (providing feed over winter months), planting native hedging (blackthorn, wild cherry, beech) and fruit trees (plum, apple, pear).

We have undergone an extensive programme of pond regeneration which is home to traditional British fish breeds, including, Roach, Rudd, Tench and Crucian Carp.



The Gardens



Your Kentish To The Core Wedding Includes:

- Dedicated Wedding and Events team on hand to guide you through the planning and execution of your big day.*
- Exclusive use of the Barn, Terrace, Marquee, Lawns, Gardens and Accommodation (Accommodation is not included in the venue hire charge, this is charged additionally)*
- Ceremony in choice of three licensed areas.*
- Table decoration set up and room set up.*
- White linen or vintage linen napkins.*
- Ivory Chiavari Chairs. (No need for chair covers)*
- Round or Tressle tables for your wedding breakfast in any layout you desire.*
- Beautiful selection of outside furniture, including bespoke Prosecco tables.*
- Crockery, Cutlery, Glassware and China, including vintage crockery for Afternoon Tea.*
- Wooden cake board and knife.*
- White Wedding Post Box for your cards*
- Up-cycled dresser for your own sweet table*
- Traditional Kentish Apple Ladder for your table plan*
- Access to the marquee the day before your wedding to make a start on the dressing of the tables.*
- Fully licensed and stocked bar.*
- Free on-site parking.*
- Senior manager available at all times during the day and evening.*



Street Food Wedding Celebration

Would you like a wedding that is a little more relaxed, with street food style wedding breakfast, informal table layouts and drinks stations, we have a package that is just right for you.

After your ceremony let your guests enjoy a selection of 6 tapas dishes served informally in our garden.

Select 6 from:

Tempura prawns, sweet chilli sauce
Tempura vegetables, garlic alioli
Mushroom arrancini, spicy tomato sauce
Sausage roll, piccalilli
Spring rolls, oriental dip
Chicken goujons, bbq dip
Asian marinated belly of pork skewers
Vegetarian bruchettas
Tandoori chicken skewer, raita
Spiced onion bhajis, mango chutney

Followed By: Select 2 Mains, 1 Bread and 3 Salads

Main

Paella - Vegan, Vegetarian, Mixed, Seafood, Chicken and Chorizo
Spit-Roast - Either hog, lamb or chicken. Hog served with stuffing and apple sauce, lamb served with either mint sauce or raita, chicken served with stuffing or bbq sauce

Bread

Pittas, Flatbreads, Baguettes, Baps, Artisan Bread

Salads

Curcubit
Mixed bean salad
Roasted vegetable cous cous
Coleslaw
Mixed tomato salad, red onion and basil
Mixed seasonal leaves, vinaigrette
Potato Salad
Jacket potatoes
Buttered new potatoes

Dessert

Either a Croqembouche or a Brownie Tower
Served with berries and local cream



Street food weddings are informal in their nature, hence there will be no formally laid tables, cutlery will be wrapped in napkins for guests to collect when they collect their food, the bar will be set up for guests to either purchase their own drinks or come and collect the selection of drinks that you may have added to the package.

Available April to September, minimum 60 guests
maximum 200 guests (2026 prices)
Venue Hire for Wednesday and Thursday £3,500
Venue Hire for Friday and Sunday £4,500.00
Venue Hire for Saturday £5,500.00
Selection of 6 Tapas as your starter £30.00pp
Street food main course £50.00pp
Dessert Station £1650pp
Evening food £25.00pp (A minimum of 80% of your guests must be catered for in the evening)
Drinks packages available at an additional cost

'Kentish To The Core Wedding' At Frasers

Day guests are charged at £123.00 per person

Evening guests from £25.00 per person

(Maximum total evening guests October-March 100)

(Maximum total evening guests April - September 200)

- Your Wedding Breakfast is a choice of:-

Our Quintessential 3 Course Afternoon Tea including tea and coffee

Three course 'Frasers Feasting' Menu

Two course Kentish BBQ, Spit roast lamb or pork or Paella

- Complimentary still water for the tables.

- Evening Food Choice:-

Local butchers hot dogs or handmade beef burgers

Fish goujons and chips or chicken goujons and chips

Butchers bacon or sausage baguette with chips

Bowl foods such as curry's and stews

Selection of Pizzas

Mexican Fajita station

Kentish Grazing table

Drinks Package 2026:

Why not add a drinks package for your day guests from £55.00 per person for the following:

2 Pre-dinner drinks per person of either cocktails, bottled lager, ale or cider, pimms, prosecco or soft drinks.

£16.50 per person towards drinks with the meal (equivalent to 1/2 bottle of wine per person)

Glass of sparkling for the speeches.

Contact us for 2027 and 2028 drinks prices.



Published prices are for 2026 please allow £10.00 per person increase year on year for day guests and £2.50 per person increase for evening guests. Prices are subject to increase.

'Kentish to the Core'

Venue Hire Prices

<i>2026</i>	<i>October to March (Maximum 50 guests)</i>	<i>April to September (Maximum 120 day guests)</i>
<i>Monday to Thursday</i>	<i>£2,000.00</i>	<i>£4,500.00</i>
<i>Friday and Sunday</i>	<i>£2,500.00</i>	<i>£5,500.00</i>
<i>Saturday</i>	<i>£2,750.00</i>	<i>£6,500.00</i>

<i>2027</i>	<i>October to March (Maximum 50 guests)</i>	<i>April to September (Maximum 120 day guests)</i>
<i>Monday to Thursday</i>	<i>£2,000.00</i>	<i>£4,750.00</i>
<i>Friday and Sunday</i>	<i>£2,500.00</i>	<i>£5,750.00</i>
<i>Saturday</i>	<i>£2,750.00</i>	<i>£6,750.00</i>

<i>2028</i>	<i>October to March (Maximum 50 guests)</i>	<i>April to September (Maximum 120 day guests)</i>
<i>Monday to Thursday</i>	<i>£2,200.00</i>	<i>£5,000.00</i>
<i>Friday and Sunday</i>	<i>£2,700.00</i>	<i>£6,000.00</i>
<i>Saturday</i>	<i>£2,900.00</i>	<i>£7,000.00</i>

If additional guests are required for October to March a marquee will be required and will be charged additionally



All listed prices are subject to increase

A Quintessential Kentish Afternoon Tea

Afternoon tea is served on traditional antique cake stands and tea-plates

Savoury Course

Frasers signature sausage rolls, warm caramelised red onion, goats cheese and fresh thyme tartlet, 'Ashmore' cheddar cheese straws, roasted vegetable savoury pastries.

Served with a selection of 4 finger sandwiches

Coronation chicken, fresh rocket

'Ashmore' cheddar and seasonal home-made chutney

*Honey and mustard glazed gammon and English mustard Tuna
mayonnaise*

Egg mayonnaise

Cucumber and cream cheese

Smoked salmon and cream cheese

Roasted vegetable, hummus, rocket

Beef and horseradish



Soup Course

Seasonal soup of the moment

Sweet Course

Warm scones with clotted cream and homemade strawberry jam

Please select 3 cakes

Chocolate fudge brownie

Lemon or passionfruit posset

Profiteroles with choice of toppings

Lemon drizzle cake

Award winning carrot cake

Chocolate delice

Mini lemon meringue pies

Seasonal fruit tarts

Seasonal panna cotta

Seasonal cheesecake



Feasting Menu

Indulge in sumptuous sharing boards served to the table for your guests to help themselves to.

Starters

We recommend a selection of 7 tapas dishes as your starter

Alternatively why not enjoy a sharing starter served to the table of items such as cured meats, olives, artisan bread with oil and vinegar, hummus and roasted vegetables.

*Followed By
(please select 2)*

Slow cooked shoulder of lamb

Hand-carved gammon

Roast chicken

Poached salmon

Salmon en croute

Beef Wellington (supplement of £10.00 per person)

All served with a selection of 3 sharing side dishes

*And to finish
Seasonal fruit crumble*

Profiterole tower with a selection of toppings

Lemon Tart

Chocolate delice

Tower of chocolate fudge brownies

All served with local raspberries and strawberries and jugs of local cream

*Or why not have a beautiful Croquembouche as your dessert and wedding cake,
served with local berries and cream.*

*The above list is not our full feasting menu, we can create a bespoke menu suitable for
your exact taste and requirements.*



BBQ, Spit-Roast and Paella Menu

If you are seeking a truly 'Kentish Wedding' why not enjoy a delicious summer BBQ, Spit-Roast or Paella as your wedding breakfast.

Please select 4

'Greensand Ridge Rum' and coke marinated ribs

Local butchers burgers

'Luckhurst Butchers' famous pork sausages

BBQ pulled pork

Minted 'Romney' lamb rumps

Marinated chicken - Your choice of either lemon, thyme and garlic,

piri-piri or jerk

Baked salmon fillets

Prawn and vegetable skewers

Lamb koftas

Halloumi and vegetable kebabs



Or

Please select one and we will offer a vegetarian version in addition

Chicken, chorizo and mixed pepper paella

Seafood paella

Or

Kentish spit-roast Lamb or Pork.

Pork served with apple sauce and stuffing, lamb can be served with either mint sauce or Moroccan style with tzatziki and hummus.



Salads

Please select 4

Mixed local leaves, vinaigrette dressing

Roasted Mediterranean vegetable cous cous, fresh herbs Heritage

tomatoes, red onion, balsamic dressing

Tuna nicoise salad

Coleslaw

Greek salad

Roasted midi potatoes, rosemary and garlic

'Frasers' signature potato salad

Buttered and minted new potatoes

Mixed seasonal bean salad, courgette, pesto, Parmesan

All served with a selection of artisan bread, rolls and condiments

Desserts

We will present a dessert table to your guests with a selection of 4 of your favourite desserts in miniature for guests to help themselves to all served with local cream and bowls of Egerton strawberries and raspberries.

Evening food menu

Local butchers hot dogs or handmade beef burgers

Fish goujons and chips or chicken goujons and chips

Butchers bacon or sausage baguette with chips

Bowl foods

Chicken curry and rice, chilli and rice, thai green curry, carbonade of beef, lamb tagine, coq au vin

Selection of Pizzas

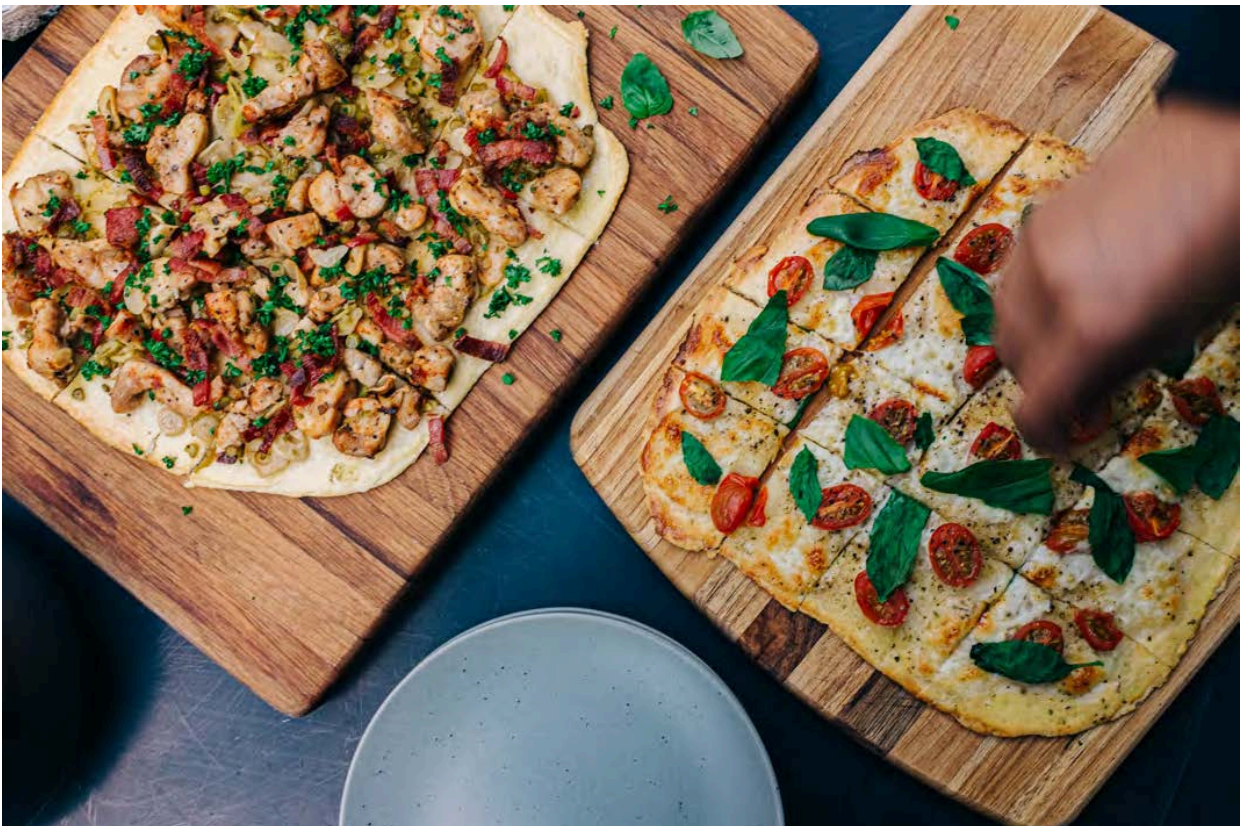
Your choice of 3 toppings served fresh from our pizza oven

Mexican Fajita station

Chicken and vegetarian fajitas served with warm tortilla wraps, guacamole, sour cream, salsa, jalapenos and cheese

Kentish Grazing Table

Enjoy a selection of Kentish and Continental cheese, pate, hand carved gammon, selection of pickles and chutneys, sausage rolls, chicken goujons, and warm artisan bread.





Twilight Weddings At Frasers



“Where, after all, shall we find sunsets equal to British ones? Where such serenely beautiful horizons- Such rich and varied dyes– Such mellowness of light- Such objects irradiated by it – And evenings so happily for contemplating them”

John Howison, (Times Telescope 1826).

*Do you dream of a Wedding at Twilight? This can be a reality at Frasers.
Our idyllic location in the heart of the Kent countryside,
perfectly and romantically captures that moment between daylight and darkness.
Your sumptuous food selections that are all 'Kentish To The Core'*

Tapas £30.00 per person

Mini butchers' sausages drenched in honey and sesame, with a grainy mustard, crème fraiche and horseradish dip

~

Tempura prawns, sweet chilli hollandaise

~

Slow cooked Kentish Cider, apple and grainy mustard belly of pork skewers

~

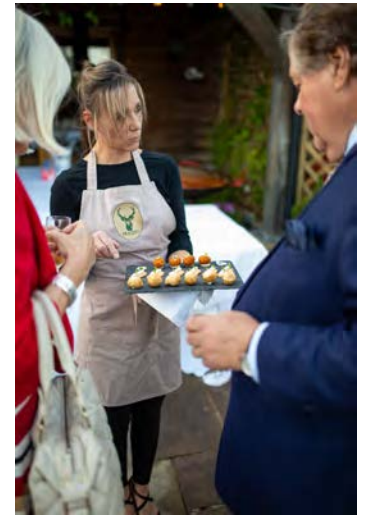
Parmesan shortbread, feta, cherry tomato, pesto

~

Mini fish goujons, chip sand peas

~

Frasers signature sausage rolls



The Evening Food

The Paddock – Burgers, Sausages, Chicken Drumsticks, Vegetarian Chargrilled Kebabs, Coleslaw, Potato Salad, Mixed Leaf Salad, Tomato, red onion and basil salad, bread and condiments.

£50.00 per person



The Meadow – Homecooked gammon with a honey and mustard glaze, Selection of Savoury Tarts, Coronation Chicken, Coleslaw, Potato Salad, Mixed Leaf Salad, Tomato, red onion and basil salad, artisan bread.

£50.00 per person

The Homestead – Please select 2 main courses, 1 potato/pulse and 1 vegetable side

Main

Slow cooked beef brisket, shallots, Biddenden Dornfelder red wine

Braised Chicken, Biddenden Cider Sauce, Apple, Grainy Mustard

Wholesome Cottage Pie

Tagine of Romney Lamb

Vegetarian Shepherd's Pie

Paella of Chicken, Chorizo and South Coast Seafood

Luxurious Fish Pie (£6.00 per person Supplement)

Potatoes/Pulses

Roast, Mash, New, Roasted, Seasonal vegetable cous cous, Seasonal vegetables

Mixed seasonal vegetables, Roasted seasonal vegetables,

Fresh garden peas, Mixed leaf salad

£50.00 per person



The Farmhouse – Selection of Kentish Cheese, Homecooked Gammon, Sausage Rolls, Homemade Terrine, Selection of Artisan Bread and Crackers, Chutneys, Grapes, Celery.

£45.50 per person

Desserts are available from £16.50 per person.

Reception Drinks – Why not consider adding reception drinks to be served after your ceremony

Venue Hire is £3,000.00

Order of the day

Bride to arrive from 3pm, closely followed by the groom at 430pm who will then greet your guests prior to your 5:30pm ceremony.

Drinks reception will be from 6pm where canapes and pre dinner drinks can be served, allowing your guests the opportunity to relax, enjoy the tranquillity of the farm and the gorgeous sunset.

Evening guests will start to arrive from 7pm with the cake cutting at 7:30pm closely followed by the first dance.

Your choice of evening food will then be served from 7:45pm with carriages at 11:30pm.

All guests must be catered for, Menu upgrades available upon request at a supplement. Minimum 20 guests, Maximum 120

Twilight weddings not available Friday or Saturday between April and September. Prices listed are 2026. Please contact us for details of future years prices.

*To arrange a private viewing of our venue or to get any additional information please contact Lisa or Jo on 01233 756122 or e-mail weddings@frasersegerton.co.uk
We very much look forward to hearing from you.*





FRASERS

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