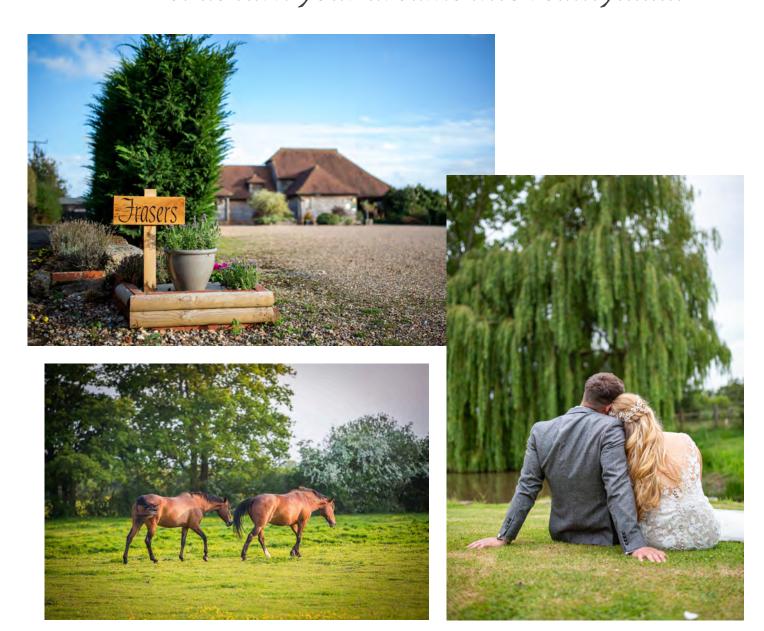


Weddings at Coldharbour Farm Let us turn your dreams into reality......



Welcome to Frasers of Coldharbour Farm

Frasers of Coldharbour is a beautiful rustic eco venue located in the heart of the idyllic Kent countryside set on a working farm 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. The terrace also twins as the perfect place to enjoy your pre dinner drinks and canapes, in the balmy evenings watch the sun set over the farm.





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



Inside Ceremony idea



Beautiful photo locations





The Grand Marquee

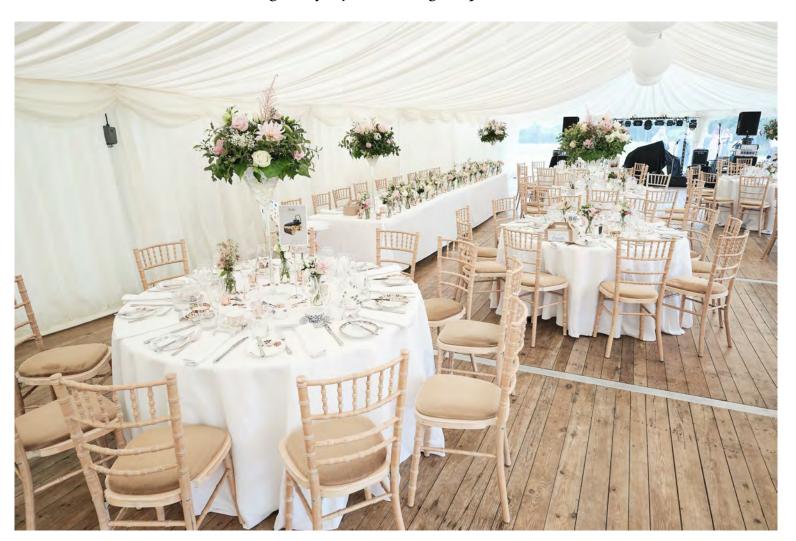
In the summer months we enjoy country garden weddings naturally flowing between the lawn and our grand marque decorated to suit your theme.

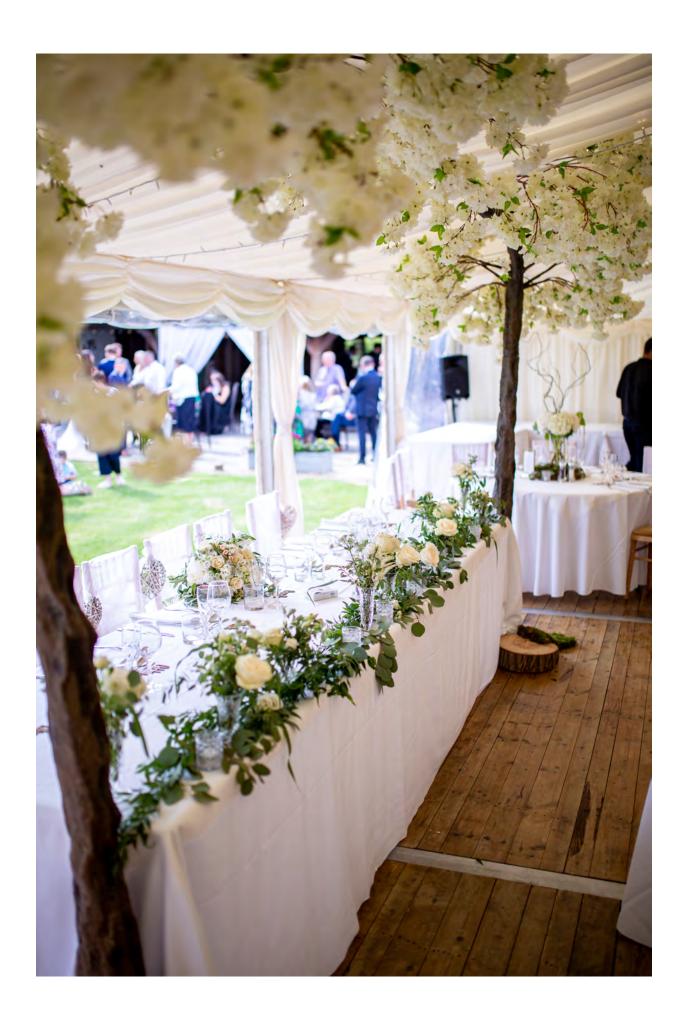
Frasers wedding team prides itself in attention to detail, at the heart of ensuring your day is as relaxed and perfect as can be!

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. With beautiful wooden flooring, lighting and ivory linings our Grand Marquee is host to 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

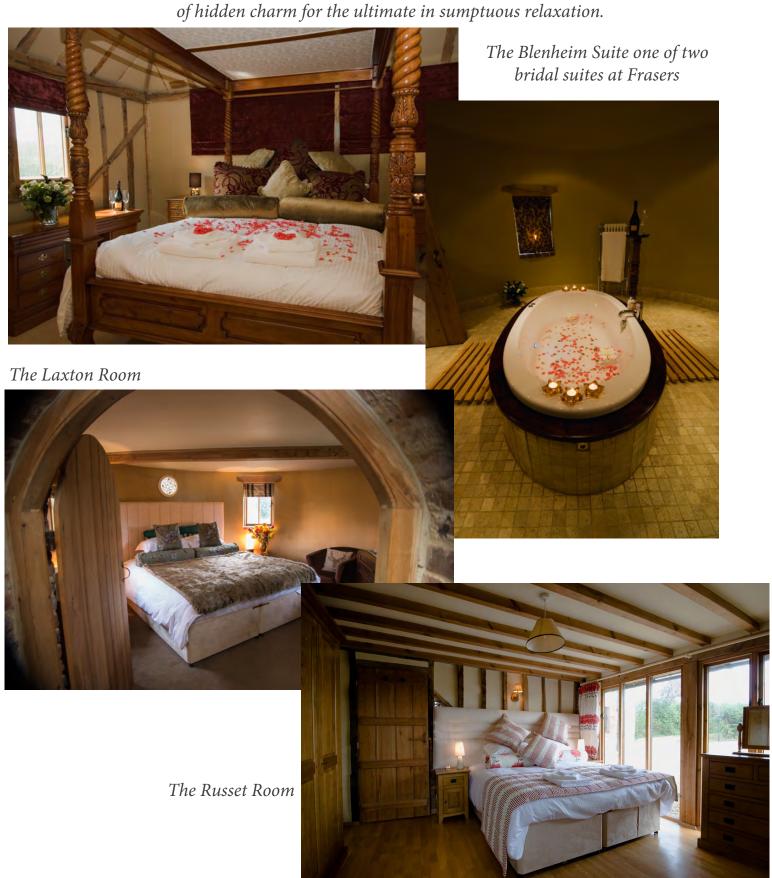
Frasers boasts ten luxury 5 Star Gold Awarded guest bedrooms enabling up to 22 of your loved one to stay the night of the wedding. Stay the night before and wake up relaxed and refreshed, utilise 'Stags Barns' communal area for your hair and make up, then enjoy a hearty full English breakfast for all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



Pond Cottage

Pond Cottage is a charmingly converted former stable block housing three suites within the grounds of the main farmhouse.

The Bramley room has beautiful views over the horse paddocks and offers the flexibility of either twin beds or super king-sized bed. The Lambourne Room affords fantastic views of the pond and offers either a super king-sized bed or twin bedded accommodation. The Pippin room is a delightful room offering a single bed with additional day bed and bathroom with shower attachment.



Bramley Room

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 restored a pond which is stocked with traditional British fish breeds, including, Roach, Rudd, Tench, 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 chosen area.
- Table decoration set up and room set up.
- Crisp white table linen (tablecloths and napkins) including extra for cake an d present table etc.
- 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.
- Soft lighting on the lawns and gardens.
- Fully licensed and stocked bar.
- Free on-site parking.
- Duty manager available at all times during the day and evening.



'Kentish To The Core Wedding' At Frasers

Day guests are charged at £110.00 per person Evening guests £17.50 per person (Maximum total evening guests October-March 100) (Maximum total evening guests April - September 200)



- 2 Reception drinks per person Your choice of either Pimms, Biddenden Sparkling Wine, Biddenden Sparkling Apple Juice, Local Lager or Ale, Local Gin cocktail.
- Your Wedding Breakfast is a choice of:-Our Quintessential 3 Course Afternoon Tea including tea and coffee Three course 'Frasers Freasting' Menu Two course Kentish BBQ or Paella
- Half bottle of house wine per person with your Wedding Breakfast.
- Local Biddenden Sparkling Wine for the toast.
- Complimentary still and sparkling water for the tables.
- Tea and Coffee Station.
- 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 currys and stews
 Selection of Pizzas
 Mexican Fajita station
 Kentish Ploughmans





Published prices are for 2022 please allow £10.00 per person increase year on year for day guests and £2.50 per person increase for evening guests.

'Kentish to the Core' Venue Hire Prices

2022	October to March	April to September
	(Maximum 60 day	(Maximum 120 day
	guests)	guests)
Monday to Thursday	£2,700.00	£3,700.00
Friday and Sunday	£3,800.00	£4,700.00
Saturday	£4,400.00	£5,670.00

2023	October to March	April to September
	(Maximum 60 day	(Maximum 120 day
	guests)	guests)
Monday to Thursday	£2,800.00	£3,800.00
Friday and Sunday	£3,900.00	£4,800.00
Saturday	£4,500.00	£5,800.00

2024	October to March (Maximum 60 day guests)	April to September (Maximum 120 day guests)
Monday to Thursday	£2,900.00	£3,900.00
Friday and Sunday	£4,000.00	£4,900.00
Saturday	£4,600.00	£5,900.00



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
Tune mayonnaise
Egg mayonnaise
Cucmber and cream cheese
Smoked salmon and cream cheese
Roasted vegetable, hummus, rocket
Beef and horseradish



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 canapes 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

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

BBQ and Paella Menu

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

Please select 4

'Greensand Ridge Rum' and coke marintated 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
Hallouimi and vegetable kebabs

Or

Please select one and we will offer a vegetarian version in addition Chicken, chorizo and mixed pepper paella Seafood paella

Salads

Please select 5

Mixed local leaves, vinaigrette dressing
Roasted Mediterranean vegetable cous cous, fresh herbs
Heritage tomatoes, red onion, balsamic dressing
Tuna nicoise salad
Coleslaw
Greek salad

Rosted midi potatoes, rosemary and garlic
'Frasers' signature potato salad
Buttered and minted new potatoes
Mixed seasonal bean salad, courgette, petso, parmesan
All served with a selection or 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 Ploughmans Enjoy a selection of Kentish and Continental cheese, pate, hand carved gammon, selection of pickles and chutneys 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'

Canapes £18.00 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



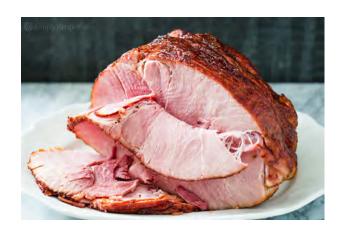


The Evening Food

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

£30.00 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.

£30.00 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

£30.00 per person





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

£25.00 per person

Desserts are available from £9.50 per person.

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

Venue Hire is £2,000.00

venue 1111e is £2,000.0

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

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.





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