

Private Dining & EVENTS 2024



THE
CASTLE
PUB & DINING

Our two private dining rooms, courtyard garden, and main dining room, offer beautiful spaces to host your important guests, ensuring a memorable event, whatever the occasion.

No. 5 Castle Street, Farnham
01252 899970
castlepubfarnham.co.uk

EASY EVENT PLANNING



We understand that every event is different, so we can tailor menus and packages to suit your requirements and vision.



- Family dinners
- Wedding receptions
- Birthday parties
- Baby showers
- Business meetings
- Retirement parties
- Engagement parties
- Wakes
- Afternoon Tea

THE PERFECT SPACE

THE DINING ROOM



THE COURTYARD



MARKET VIEW



THE LIBRARY



The Library and Market View can be used together as a large space, or one as a drinks reception and the other for dinner, to offer exclusive use of the 1st floor.



- Air conditioning
- Drinks station & fridge
- 1st Floor
- HD Television
- Overlooks Castle Street

MARKET VIEW

Sit Down Meal	Finger Buffet & Canapés	Minimum Spend		
		Sun - Thurs evening & midweek up to 5pm	Fri - Sun daytime up to 5pm	Fri & Sat evening after 5pm
Up to 16 people	Up to 25 people	£150	£350	£500

Bookings in December are subject to different minimum spends.

MARKET VIEW



Seating 16 people in a sociable square set up, this private room is an excellent space for business meetings, training sessions, and family dinners.





- Drinks station & fridge
- 1st Floor
- HD Television
- Overlooks garden

THE LIBRARY

Sit Down Meal	Finger Buffet & Canapés	Minimum Spend		
		Sun - Thurs evening & midweek up to 5pm	Fri - Sun daytime up to 5pm	Fri & Sat evening after 5pm
Up to 28 people	Up to 40 people	£250	£350	£700

Bookings in December are subject to different minimum spends.

THE LIBRARY



With triple aspect windows, and a cosy, welcoming décor, The Library is suitable for wedding breakfasts, corporate meetings, and baby showers alike.





- Accessible ground floor entrance
- Covered areas
- Spread over 2 tiers

THE COURTYARD

Sit Down Meal	Finger Buffet & Canapés	Minimum Spend	
		Sun - Weds	Thurs - Sat
Up to 45 people	Up to 65 people	£350	£750

THE COURTYARD



This beautiful courtyard garden is a hidden gem in Farnham, offering an ideal location for spring and summer events.





- Accessible ground floor entrance
- Exclusive use of the ground floor
- Fully stocked bar

THE DINING ROOM

Sit Down Meal	Finger Buffet & Canapés	Minimum Spend
Up to 70 people	Up to 100 people	Priced per event

Bookings in December are subject to different minimum spends.

THE DINING ROOM



Our dining room enjoys a bright and airy feel, with a stunning central skylight, and large windows throughout.

Tables can be configured to suit your requirements, with space for a dance floor or presentation area.

Exclusive use will give you full access to the bar and lounge area, with direct access off Castle Street.



PRICING

To act as a guide, please use the following price structure as a basis for hiring one of our private dining spaces:



	Sit Down Meal	Finger Buffet & Canapés	Minimum Spend		
			Sun - Thurs evening & midweek up to 5pm	Fri - Sun daytime up to 5pm	Fri & Sat evening after 5pm
Market View	Up to 16 people	Up to 25 people	£150	£350	£500
The Library	Up to 28 people	Up to 40 people	£250	£350	£700

	Sit Down Meal	Finger Buffet & Canapés	Minimum Spend	
			Sun - Weds	Thurs - Sat
Exclusive 1st floor	Up to 44 people	Up to 65 people	n/a	£750
The Courtyard	Up to 45 people	Up to 65 people	£350 (excl. Sun)	£750
The Dining Room	Up to 70 people	Up to 100 people	Priced per event	

Bookings in December are subject to different minimum spends.

Prices are right at the time of publication and may be subject to change. All bookings are subject to a 12.5% optional service charge.

MEETINGS AND SMALL CONFERENCES

Our two flexible private rooms can cater for meetings from 2 to 28 people. Wall mounted TVs are available and can be connected wirelessly or using a HDMI connection, AV cables are provided.

Available Monday - Friday, 8am - 5pm

HALF DAY PACKAGE

£15 per delegate

Unlimited freshly brewed coffee and selected teas

Assorted premium biscuits

Still and sparkling mineral water

Half day meeting room hire (Up to 5 hours)

FULL DAY PACKAGE

£25 per delegate

Unlimited freshly brewed coffee and selected teas

Assorted premium biscuits

Still and sparkling mineral water

Full day meeting room hire (Up to 9 hours)

Lunch can be ordered and delivered to the meeting room or enjoyed in the pub dining room.

OPTIONAL ADDITIONS

Freshly baked morning pastries £4 per person

Bacon, sausage or egg baps £6 per person

Bowl of fresh fruit £4 per person

Fresh fruit platter £5.50 per person

Selection of lunch sandwiches £10 per person

An optional service charge of 12.5% will be added to your bill



MENUS

V = Vegetarian VE = Vegan *VE = Can be adapted to be vegan
NGCI = Uses non-gluten containing ingredients
***NGCI = Can be adapted to use non-gluten containing ingredients**

CLASSIC MENU

2 courses £27.95 | 3 courses £32.95 per person

An optional 12.5 % service charge will be added to your bill

STARTERS

Roasted root vegetable soup, fresh bread and herb oil VE *NGCI

Chicken liver pâté, thyme infused butter, sweet onion marmalade and toasted sourdough *NGCI

Stilton and broccoli tartlet, pomegranate molasses glaze and baby leaves V

Smoked salmon and cream cheese roulade, fresh dill and sourdough croutons *NGCI

MAINS

Chestnut mushroom, butternut squash and spinach pie, parsley mash, sautéed greens and vegan gravy VE NGCI

Baked chicken supreme, dauphinoise potatoes, braised red cabbage, seasonal greens and a red wine jus NGCI

Fillet of salmon, fennel roasted new potatoes, green beans and a caper and gherkin salsa NGCI

Steak and ale shortcrust pie, parsley mash, sautéed greens and redcurrant jus NGCI

Prime British beef burger, mature cheddar, baby gem lettuce, home made burger sauce *NGCI

DESSERTS

Sticky toffee pudding, warm toffee sauce and vanilla ice cream V NGCI

Raspberry posset, homemade shortbread V *NGCI

Warm chocolate brownie, chocolate sauce and vanilla ice cream *VE NGCI

A selection of local and English cheeses, grapes, celery, quince gel, red onion chutney and artisan crackers V *NGCI
£2.50 supplement per head





PREMIUM MENU

2 courses £30.95 | 3 courses £34.95 per person

An optional 12.5% service charge will be added to your bill

STARTERS

Chicken and asparagus terrine, apricot chutney and toasted sourdough *NGCI

Baked Portobello mushroom stuffed with herb cream cheese and a thyme and rosemary crumb V *NGCI

Bang bang cauliflower, toasted sesame seeds and baby leaves VE *NGCI

Sautéed tiger prawns, smoked paprika, seasonal herbs, aioli and toasted sourdough *NGCI

MAINS

Slow roasted pork belly, honey glazed baby carrots, Parmentier potatoes and a rosemary jus NGCI

Pan-fried cod loin, saffron new potatoes, tender stem broccoli and a black olive tapenade NGCI

Pan-fried duck breast served pink, potato terrine, sautéed broccoli and plum jus NGCI

Spiced chickpea and butternut squash tagine, saffron rice and flat breads VE *NGCI

Braised feather blade of beef, new potato and thyme mash, sautéed green beans and braising liquor NGCI

DESSERTS

Dark chocolate cheesecake, macerated berries V

Sticky toffee pudding, warm toffee sauce and vanilla ice cream V NGCI

Lemon tart, raspberry compote and a shortbread crumb *VE

Tarte tatin with Chantilly cream V

A selection of local and English cheeses, grapes, celery, quince gel, red onion chutney and artisan crackers V *NGCI

£2.50 supplement per person





CANAPÉ MENU

4 items £12 per person

Extra items £3 each

A minimum of 20 guests is required

An optional service charge of 12.5% will be added to your bill

All canapé menus can be tailored to your specific needs and additional menu items can be suggested on request



Roasted beetroot and confit garlic cream cheese blini V

Smoked salmon and cream cheese blini

Mini beef burgers with mature cheddar *NGCI

Mini Yorkshire pudding with roast beef and creamed horseradish

Chicken liver pâté and caramelised crostini

Mini steak and ale pie NGCI

Mini spinach and butternut squash pies NGCI VE

Olive and sun dried tomato crostini VE

Mini baked potato with herb cream cheese NGCI V

Pickled beetroot and avocado purée crostini VE

Chickpea and vegetable falafel VE

Smoked mackerel and caper pâté crostini



FINGER BUFFET

5 items £22 per person

Extra items £4.50 each

A minimum of 20 guests is required

An optional service charge of 12.5% will be added to your bill

All finger buffet menus can be tailored to your specific needs and additional menu items can be suggested on request

Selected homemade sandwiches on white and granary breads with assorted fillings including:

Egg mayonnaise V, cheese and onion chutney VE*, bacon and brie, glazed ham and mustard, chicken salad, smoked and cream cheese, prawn Marie Rose *VE *NGCI

Homemade mini sausage rolls

Vegan sausage rolls VE

Mini steak and ale pies NGCI

Mini chicken, ham and leek pies NGCI

Mini spiced sweet potato, mushroom and spinach pie NGCI VE

Mini pork pies

Grilled halloumi and courgette skewers NGCI VE



Mini baked potatoes with herb cream cheese NGCI VE

Chickpea and vegetable falafel VE

Lamb koftas with tzatziki NGCI

Roasted red pepper, sun blushed tomato and feta tartlets NGCI V

Cocktail Cumberland sausages with a honey and mustard glaze NGCI

Asparagus and goat's cheese quiche V

Smoked salmon, dill and chive quiche

Chicken satay skewers NGCI

Prawn, chorizo and sweet pepper kebabs NGCI

Chicken liver pâté and onion chutney crostini

Pickled beetroot and avocado purée crostini VE

Mini burgers with tomato relish

Bite sized Yorkshire pudding with roast beef and horseradish cream

Vegetable spring rolls VE

Spinach and feta muffins V

Chocolate brownie bites VE NGCI

Fresh fruit platter VE NGCI





AFTERNOON TEA

£19.95 per person

A minimum of 4 guests is required

An optional service charge of 12.5% will be added to your bill

A selection of assorted finger sandwiches including:

Tomato, avocado and basil VE

Cucumber and herb cream cheese V

Smoked salmon, horseradish and black pepper

Glazed ham and mustard mayonnaise

Carrot cake VE

Honey and Bergamot cake

Lemon drizzle cake V

Fruit scones with clotted cream and strawberry preserve V

A selection of teas and coffee

Extras...

Glass of Botter white or rosé Prosecco £7.50 per person

Glass of Albury cuvée or rosé English sparkling wine £10.95 per person

GET IN TOUCH



Viewings are welcome by appointment, or drop in.

To book, please visit our website, or get in touch, and our team will be happy to talk through any details with you.

CONTACT US



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