



FARBRIDGE

WEST DEAN



IF THESE WALLS COULD TALK
THEY WOULD TELL OF FAMILY
AND FRIENDS COMING TOGETHER.

OF VOWS EXCHANGED,
TOASTS MADE, FOOD SAVOURED.

AND EVERY TALE WOULD BE DIFFERENT.
AND EVERY MEMORY A NEW ONE.





AT A GLANCE



GUEST NUMBERS

- 80–150 guests seated for dining
- Up to 200 standing

CEREMONY

- Licensed to hold civil marriages and partnerships within beautiful inside or outside locations

ACCOMMODATION

- A private suite with open plan bedroom, sitting room and separate preparation area
- Seven guests rooms, look out to the courtyard, with the venue on your doorstep

FOOD

- Meet our chefs and design your own bespoke menu

DRINKS

- Pay no corkage fee, if you supply your own drinks up until 8:30pm
- We provide a fully stocked, licensed bar

PLANNING

- Your own dedicated Event Manager, so you can relax knowing they are on top of every detail of your special day









A MAGICAL SETTING



Farbridge nestles in the rolling downlands of the South Downs National Park, a quiet oasis of natural beauty. From summer warmth to autumn colour to winter cosiness, inside meets outside with bright, flowing interiors and pleasing vistas.

A garden and courtyard, a barn for ceremony and dancing, another for drinks and sit-down meal: you choose how your day unfolds.

Already beautiful, your special touches will make Farbridge uniquely your own. Supporting you, a team experienced in making every moment special, with ideas for table settings and menus to suggested suppliers and services.

PREVIOUS PAGES: Spaces flow seamlessly from one to another, with private gardens, a social courtyard, accommodation and plenty of photo opportunities.

OPPOSITE: Say your vows with the breathtaking South Downs National Park as your backdrop.

ABOVE: Beyond the courtyard lies the South Downs, the River Lavant running by.

FOLLOWING PAGE: The sun-drenched courtyard is dramatically transformed by night.



YOUR DREAM DAY



Light-filled and atmospheric, the Meadow Barn is licensed to hold civil marriages and partnerships. Beyond its doors are choices for where guests arrive and gather, for how you make your entrance and what music you play.

In the wings is the venue assistant, there when you need them, making sure everyone is in the right place at the right time, working closely with the event manager to help your dream day go exactly to plan.

ABOVE: From interviews with the registrar to arrival of the flowers, your team is here to help the day run smoothly.

OPPOSITE: The Meadow Barn rises to the occasion, offering an enchanted backdrop to your walk down the aisle.





SPECIAL PRIVATE SPACES



A suite for you with its own secret garden, hidden away until your big reveal. Mirrors, natural light and room to spread out, giving you the space you need to prepare for the day.

Seven rooms for your guests look out on a beautifully maintained courtyard. Where they can get ready, then relax and wind down from the excitement of the day.

Between you a gate, so you're just a step away. In the morning you can gather to share a freshly cooked breakfast and memories of your day together.

OPPOSITE: The private suite offers a luxurious open-plan bedroom with sitting room and separate preparation area.

ABOVE: Rooms for your guests look out on to the sunlit courtyard.



OPPOSITE: Seven double rooms with en-suite bathrooms and all the facilities needed to get ready and enjoy a good night's stay.
ABOVE: Gather with your guests in The Breakfast Room for a freshly cooked start to married life.





A PASSION FOR GREAT FOOD



Food that gets your guests talking, dishes that light up the table. Executive Chef Simon, along with Head Chef Aidan have over 45 years' experience, creating menus to match just what your tastebuds desire. Working with them are a team of chefs who share their love of great food. Together they're known by the name: Cuckoo.

Farbridge hosts two tasting events a year. So you have the opportunity to sample a gastronomic delight from Cuckoo, and set your imagination flying for your own bespoke menu.

From breads to chutneys to ice creams, the team pride themselves on making as much as they can from scratch, using ingredients that follow the seasons. For a feast fit for your wedding.

PREVIOUS PAGE: An invitation to one of two tasting events introduces you to the range of gastronomic delights available.

OPPOSITE: Chicken leg cooked in smoked butter and straw, roasted breast, pomme dauphine, asparagus, wild garlic, curd and morels

ABOVE: Clam tostadas, fennel, jalapeño and kiwi, burnt spring onion crema.



ABOVE: Feasting menu, served to the table for sharing.
OPPOSITE: Baked chocolate mousse, chocolate pavé, milk chocolate sorbet, baked white chocolate 'caramac', beer meringue, malt crumble, raspberries.



INSPIRED BY YOUR STYLE

Your celebration is the ultimate expression of your dreams for the future. How the day looks is an important part of that. At Farbridge you'll get ideas and inspiration that go beyond the practical and into the magical, with styling for tables and linen, cutlery and glassware, stations and decorations.

When you're ready to bring your ideas to life, we can connect you to trusted professionals who know our venue and deliver on their promises, over and over again. There's much to organise, but with these people on your team you'll realise your plans – and your dreams – and enjoy the day.



PREVIOUS PAGE: Get married in style, with new ideas and inspiration from the Farbridge team.
ABOVE AND OPPOSITE: From the styling of your tables to ideas for drinks, snacks and canapé stations, we'll help you design a wedding with a difference.



FROM YOUR EARLIEST DREAMS TO THE
PLANS THAT TAKE SHAPE. COUNTING
DOWN FROM MONTHS TO WEEKS. TO THAT
MOMENT WHEN YOU ARRIVE AND WALK
INTO YOUR DAY. MAKE THE MEMORIES THAT
LAST A LIFETIME. AT FARBRIDGE.



YOUR FARBRIDGE WEDDING: THE FINER DETAILS

TIMINGS

YOUR WEDDING DAY

- 11am | the private suite opens for you
- 1pm | guest rooms are ready
- 2pm | earliest ceremony time
- 11.30pm | the bar closes and music finishes
- 12am | departure of all guests not staying

THE DAY AFTER

- 8.30am–9.30am | breakfast is served
- 10am | check out for the wedding party

GUESTS

CAPACITY	<ul style="list-style-type: none"> • 80–150 guests seated for dining • Up to 135 seated for ceremony • Up to 200 standing
DISABLED FACILITIES	<ul style="list-style-type: none"> • Easy access with a ramp available and a dedicated disabled toilet
ONSITE ACCOMMODATION	<ul style="list-style-type: none"> • A private suite & preparation room • 7 double-bed en-suite guest rooms • Up to 6 children under the age of 10 can also stay, but guests will need to bring beds and bedding
LOCAL ACCOMMODATION	<ul style="list-style-type: none"> • A wide choice available. Ask our team for contact details

TRANSPORT

PARKING	<ul style="list-style-type: none"> • Plenty of space available onsite • Cars can be left overnight, but need to be collected by 11am
TAXIS	<ul style="list-style-type: none"> • Taxis will need to be pre-booked in advance
BUSES	<ul style="list-style-type: none"> • Easy access for private buses

DRINKS & ENTERTAINMENT

DRINKS	<ul style="list-style-type: none"> • You are welcome to provide your own drinks (no corkage) for your reception, meal and toast up until 8.30pm • Farbridge offers a drinks package as an alternative
BAR	<ul style="list-style-type: none"> • We provide a fully stocked, licensed pay bar which can be opened at any time after your ceremony • There is a minimum spend of £850 • Our licence to serve alcohol is until 11.30pm

MEDIA & LIGHTS	<p>We have:</p> <ul style="list-style-type: none"> • A daytime sound system for background music • Microphones for speeches • Projector and screen • WiFi throughout the barn and accommodation • Up-lighters surrounding the interior of the barn • Outside lighting in courtyard, private garden and carpark
BANDS & DJs	<ul style="list-style-type: none"> • Our music license is until 11.30pm for your band or DJ • Farbridge has no sound limiter • Live music is welcomed throughout the day

CATERING

THE MENU	<ul style="list-style-type: none"> • All catering services are provided by our in-house chefs • Fully bespoke menus, designed to fit your day, style and taste • Full details on our catering service can be found within our catering brochure
PRICES	<ul style="list-style-type: none"> • Menu prices start from £71.50 per person for a 3 course meal • Prices are based on catering for a minimum of 80 adult guests • All catering prices are plus VAT
MENU PRICE INCLUDES	<p>FOOD</p> <ul style="list-style-type: none"> • 3 course meal • Jugs of iced water for the tables • Coffee and tea with chocolates <p>SERVICE</p> <ul style="list-style-type: none"> • An event coordinator to run your day and venue assistant • A team of in-house Cuckoo chefs • Waiting team looking after all your food service • Dedicated drinks team serving throughout your event <p>TABLEWARE</p> <ul style="list-style-type: none"> • White linen tablecloths and white linen napkins • Contemporary crockery and cutlery • Glassware for the drinks reception, meal and toast <p>SET UP & TIDY DOWN</p> <ul style="list-style-type: none"> • All rubbish removal and recycling taken care of • Refrigeration and ice for your drinks • Set up team to arrange and lay up tables • Set up includes placing of table arrangements and chilling of your drinks • Team to tidy down and pack away all your drinks and table top arrangements
ALLERGIES & PREFERENCES	<ul style="list-style-type: none"> • All dietary requirements taken care of but need to be confirmed at least 4 weeks in advance

FURNITURE

VENUE HIRE INCLUDES	<ul style="list-style-type: none"> • Round tables and chairs for your event • Selection of occasional tables • Easels, pedestals, lanterns and muslin drapes
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VENUE HIRE PRICES

	SATURDAY, GOOD FRIDAY & BANK HOLIDAY SUNDAY		FRIDAY & EASTER THURSDAY		SUNDAY		THURSDAY*		BEDROOMS (Private suite, preparation room, 7 bedrooms and breakfast)		
	2024/25	2026	2024/25	2026	2024/25	2026	2024/25	2026			
	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG		SEP	OCT
JAN	£4,800	£4,800	£4,100	£4,100	£3,600	£3,600	£3,200	£3,200	£1,700		
FEB	£4,800	£4,800	£4,100	£4,100	£3,600	£3,600	£3,200	£3,200	£1,700		
MAR	£6,200	£6,300	£5,700	£5,800	£4,650	£4,750	£4,200	£4,300	£1,700		
APR	£7,500	£7,600	£6,850	£6,950	£5,850	£5,950	£5,700	£5,800	£1,700		
MAY	£8,100	£8,400	£7,550	£7,700	£6,700	£7,000	£6,000	£6,050	£1,700		
JUN	£8,100	£8,400	£7,600	£7,800	£6,700	£7,000	£6,000	£6,050	£1,700		
JUL	£8,100	£8,400	£7,600	£7,800	£6,700	£7,000	£6,150	£6,350	£1,700		
AUG	£8,100	£8,400	£7,600	£7,800	£6,700	£7,000	£6,250	£6,400	£1,700		
SEP	£8,100	£8,400	£7,550	£7,700	£6,700	£7,000	£6,000	£6,050	£1,700		
OCT	£7,550	£7,700	£7,050	£7,100	£6,000	£6,100	£5,650	£5,750	£1,700		
NOV	£6,100	£6,100	£5,500	£5,550	£4,550	£4,600	£4,100	£4,150	£1,700		
DEC	£6,900	£7,050	£6,700	£6,850	£5,700	£5,850	£5,200	£5,300	£1,700		

* All available Thursday dates throughout the year, include a 48hr hire period (10am - 10am), allowing full access to the venue on the Wednesday and the opportunity to book a 2 night stay in our on site accommodation.



FARBRIDGE

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CREATING MEMORIES
THAT LAST A LIFETIME

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