



Our New Forest Wedding Packages

Simply Sensational

Quintessentially English Pimm's

Little nibbles - Something light for your guests to enjoy

Simple, yet delicious three course wedding breakfast

A tittle of half bottle of wine with your meal

Cheers with sparkling wine for your toast

Evening snack - Bacon rolls for everyone!

Cake stand and knife

Crisp white table linen and napkins

Still and sparkling bottled water to keep your guests refreshed throughout the day

Room hire for your wedding breakfast and evening reception

A luxury four poster bedroom for the happy couple, including breakfast

£70.00 per person (*Forest Lodge Hotel and Moorhill House Hotel*)

£75.00 per person (*Bartley Lodge Hotel and Beaulieu Hotel*)

(*Invite additional evening guests for £6.95 per person*)

Winter Weddings

Receive **£10.00** per person off Simply Sensational and Pure Romance or **£5.00** per person off Totally Tip-Top.

Pure Romance

A glass of Prosecco on arrival

Four canapés per person - A tasty selection for guests

Classic three course wedding breakfast, beautifully crafted by our chefs

A tittle of half bottle of wine with your meal

Another Prosecco to toast, cheers!

Nibble on the New Forest evening buffet or indulge in our forest platter

Cake stand and knife

Crisp white table linen and napkins

Still and sparkling bottled water to keep your guests refreshed throughout the day

Room hire for your wedding breakfast and evening reception

White chair covers and choice of sash to match your colour scheme

Complimentary menu tasting for the happy couple

A luxury four poster bedroom for the night of the wedding, including breakfast

£85.00 per person (*Forest Lodge Hotel and Moorhill House Hotel*)

£90.00 per person (*Bartley Lodge Hotel and Beaulieu Hotel*)

(*Invite additional evening guests for £16.00 per person*)

Totally Tip Top

Champagne cocktail reception, a couple of glasses each to get your guests merrily on their way

Five flavourful canapés per person

Sumptuous three course wedding breakfast - A real feast! Followed by a cheese platter per table

Superior half bottle of wine with your meal - Choose from our finest range

Toast in style with champagne

Go the 'whole hog' with an evening hog roast (or BBQ if you prefer!)

Cake stand and knife

Crisp white table linen & napkins

Still and sparkling bottled water to keep your guests refreshed throughout the day

Room hire for your wedding breakfast and evening reception

Chair covers and sash styled to suit

A special extra... A favour of something sweet for all of your guests

Complimentary menu tasting for two

A luxury four poster bedroom for the happy couple, including breakfast and Champagne and chocolates in your room

£105.00 per person (*Forest Lodge Hotel and Moorhill House Hotel*)

£110.00 per person (*Bartley Lodge Hotel and Beaulieu Hotel*)

(*Invite additional evening guests for £21.00 per person*)

Winter wedding prices are valid for weddings held between November to April or for weddings held on Sunday to Thursday all year round (excluding bank holiday Sundays).

Prices are subject to changes in VAT and Duty. Prices and packages valid until 31st March 2019. Prices are valid for 2019 weddings only - Supplement applies to 2020.



NEW FOREST HOTELS
TRUE QUALITY - NATURALLY DELIVERED



Simply Sensational

Little Nibbles

Crudités, nuts, olives, bread sticks and a selection of crisps for children (v)

Drinks

Pimm's on arrival

Half bottle of wine per person

Sparkling for the toast

Tea, coffee and your wedding cake to be served after the meal

Starters

Chunky tomato soup (v)
crusty bread roll

Tender prawns
spicy tomato mayonnaise, crisp lettuce, marinated cucumber

Mains

Pan-fried supreme of chicken
creamed potato, spring onion and chive, buttered greens, chantannay carrots, red wine jus

Puff pastry case (v)
filled with creamed leeks, steamed asparagus, béarnaise sauce

Desserts

Classic raspberry crème brulee
shortbread biscuits, berries

Profiteroles
filled with cream, chocolate sauce

Evening Snack

Hot bacon rolls
Hot vegetarian sausage baps (v)

Looking for a winter wedding theme?

Just let us know and we would be more than happy to change this package to suit your needs

Please choose one dish per course for all your guests to enjoy, or alternatively to offer your guests 2 choices from each course, a supplement of £3 per person will apply and a pre-order will be required.

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NEW FOREST HOTELS

TRUE QUALITY - NATURALLY DELIVERED



Pure Romance

Canapé Selection

- Prawn and tomato vol-au-vents
- Deep fried Somerset camembert, spicy tomato salsa (v)
- Slow cooked beef tempura
- Wild mushroom, tarragon and mascarpone arancini (v)

Drinks

- Prosecco on arrival
- Half bottle of wine per person
- Prosecco for the toast
- Tea and coffee with your wedding cake

Starters

- Smoked duck breast,
celeriac remoulade, asparagus, hazelnuts, orange dressing
- Smoked salmon
served simply with lemon, capers, quail eggs
- Feta cheese and sun-blushed tomato tart (v)
served with mixed leaves and pesto

Mains

- Braised shin of beef
creamed potato, roasted root vegetables, bourguignon sauce
- Grilled sea bream
sauté potatoes and buttered spinach, shallot, caper, lemon dressing
- Soft polenta and wild mushrooms (v)
Mediterranean vegetables

Desserts

- Citrus tart
raspberry sorbet
- Warm thin apple tart
blossom honey and cinnamon, blackberry ice cream
- Pavlova roulade (*lemon or raspberry and white chocolate*)
cream and berries

Evening Forest Platter

A selection of the finest cured meats, Scotch eggs, pork pies and forest cheeses. Served with chutneys, grapes, salad, crusty bread, wafers and pickles.

Or choose

New Forest Evening Finger Buffet

- Crudités with sour cream and sweet chilli (v)
- Guacamole and sweetcorn salsa with tortilla (v)
- Open Danish sandwich with a selection of fillings, including vegetarian options
- Cajun chicken strips
- Spinach and parmesan tartlets (v)
- Mini beef burgers with smoked applewood cheese

Please choose one dish per course for all your guests to enjoy, or alternatively to offer your guests 2/3 choices from each course, a supplement of £3/£5 per person will apply and a pre-order will be required.

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Totally Tip Top

Champagne Reception

Champagne cocktail reception, a couple of glasses each to get your guests merrily on their way

Canapé Selection

Tempura chilli and ginger tiger prawn sticks

Warm mini cheese gougers (v)

Beef and green pepper kebabs

Cherry tomatoes, pesto cream cheese (v)

Salmon teriyaki skewers, ginger, soy dipping sauce

Drinks

Superior half bottle of wine per person

Champagne for the toast

Tea and coffee with your wedding cake

Starters

Pressed smoked chicken

baby leeks and shiitake mushrooms, prune compote, truffle mayo

Smoked salmon

beetroot and crayfish roulade, pickled cucumber, chive crème fraîche

Salad of tender vegetable hearts (v)

cauliflower puree, caramelised nuts and seeds

Buttered asparagus (v)

shaved truffle, sun-blushed tomatoes, béarnaise sauce, seasonal leaves

Mains

Roast fillet of English beef

fondant potatoes, braised oxtail, creamed shallot

Oven baked seabass

herb and chilli crushed potatoes, wilted spinach, salsa verde

Pan roast pork cutlet

savoy cabbage, bacon, caramelized apple, grain mustard mash, forest cider jus

Pea and sweetcorn arancini (v)

grilled haloumi, spiced couscous salad, red pepper piperade

Desserts

Forest trio

chocolate brownie, passion fruit cheesecake, vanilla panna cotta

Hot pear, fig and almond tart

vanilla ice cream

Dark chocolate and mocha torte

vanilla ice cream and chocolate tuile

Forest sharing desserts

Eton mess, profiteroles with chocolate sauce, pavlova roulades (for each table)

Cheese Platters

Selection of artisan local Somerset cheeses

served with biscuits, chutney, grapes, quince jelly

Please choose one dish per course for all your guests to enjoy, or alternatively to offer your guests 2/3 choices from each course, a supplement of £3/£5 per person will apply and a pre-order will be required.

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Totally Tip Top

Evening BBQ

All served with dressings, dips, baps, buns, crusty bread

Choose four BBQ options

Provençal, oregano and garlic beef burger
Barnsley lamb chop, parsley and garlic
Pork and herb sausage
Pulled pork leg in paprika Moroccan style BBQ Sauce
Chicken wings with spice, vinegar, chilli flakes, lemon
Lamb Kofta's, mint yoghurt
Seared minute steak, salsa of capers and green herbs
Charred pork loin steak rolled with herbs
Prawn and salmon brochette, garlic and thyme olive oil
Roasted kebab of peppers, zucchini, haloumi and aubergine, walnut and parsley pesto
Spicy Romano peppers, lemon and chilli
Spiced butterfly chicken

Choose one potato option

Sweet potatoes, local churned butter
Garden mint buttered new potatoes
Jacket potatoes filled with soured cream and chives

Choose three salad options

Orzo pasta and provençal olive salad
Mixed leaf salad, lemon vinaigrette
Tomato, red onion and basil salad
Rocket and parmesan salad, balsamic dressing
Summer/winter slaw

Evening Hog Roast

Pork hog roast
served with baps, sage and onion stuffing, apple sauce and crackling

Choose one potato option

Sweet potatoes, local churned butter
Garden mint buttered new potatoes
Jacket potatoes filled with soured cream and chives

Choose three salad options

Beetroot and orange salad
Mixed leaf salad, lemon vinaigrette
Tomato, red onion and basil salad
Rocket and parmesan salad, balsamic dressing
Summer/winter slaw

Please choose either the BBQ or Hog Roast option for this package.

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NEW FOREST HOTELS
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Children's Wedding Packages

Simply Sensational

Fruit juice on arrival
Three course children's wedding breakfast
Glass of squash for the meal
Glass of Appletiser to toast
Bacon rolls for an evening snack

£23.95 per child

Pure Romance

Fruit juice on arrival
Three course children's wedding breakfast
Glass of squash for the meal
Glass of Appletiser to toast
White chair covers and choice of sash to match your colour scheme
New Forest evening buffet

£31.45 per child

Totally Tip Top

Fruit juice on arrival
Three course children's wedding breakfast
Unlimited squash with the meal
Glass of Appletiser to toast
White chair covers and choice of sash to match your colour scheme
Go the 'whole hog' with an evening hog roast (or BBQ if you prefer!)

£35.45 per child

Starters

Cubed melon (v)
mixed berries
Grilled garlic bread (v)
Mini salad and crudité (v)
cucumber strips, cherry tomato, carrot sticks
Freshly made soup of the day (v)

Mains

Mini burger
topped with melting cheese, chips
Tortilla
ham, cheese, sliced tomato, cucumber
Penne pasta (v)
tomato sauce, grated New Forest cheese
Baked crispy homemade fish fingers
chips, peas
Grilled chicken
noodles, cucumber, carrot

Desserts

New Forest ice cream sundae
mixed ice cream, chocolate sauce, marshmallows
Fruit cocktail
chocolate dipping sauce
Berries and yoghurt
Ice lolly

Please choose one dish per course for all children to enjoy, or alternatively to offer 2/3 choices from each course, a supplement of £3/£5 per child will apply and a pre-order will be required.

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NEW FOREST HOTELS
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'Vintage Afternoon Tea'

Exclusive to Moorhill House and Forest Lodge Hotel

What's Included?

Outdoor ceremony in our beautiful wedding pavilion, decorated with traditional bunting, wicker hearts and lanterns or indoor ceremony at Forest Lodge

Quintessentially English Pimm's and little nibbles served on the lawn

A relaxed afternoon tea wedding breakfast served on vintage crockery!

Toast in style with a glass of sparkling wine for your guests

Enjoy the beautiful grounds and forest back drop with a game of croquet or two, whilst mingling with your guests

Table displays provided by Jill from 'Distinctly Flowers' (4 table centres and 1 for top table)

Place cards, table plan, table numbers made by Natalie from 'Especially Made'

Vintage ice cream bicycle for everyone to enjoy... the choice of flavours are incredible, produced by New Forest Ice Cream

White chair covers and choice of sash to match your colour scheme

Use of our cake stand and knife

Room hire for your big day - Have a garden party on the lawn at Moorhill House or make use of the beautiful Forest Suite at Forest Lodge

Use our vintage bunting, wicker hearts, lanterns and birdcages to decorate your day

Feast on a New Forest or classic English evening buffet

A luxury four poster bedroom for the happy couple, including breakfast

Classic Afternoon Tea

Homemade fruit and plain scones
strawberry and apricot jam, Cornish clotted cream

Selection of finger sandwiches (*Choose 4*)
free range egg mayo and mustard cress, smoked salmon and cream cheese, mature west country cheddar and spiced pear chutney, smoked duck and cranberry relish, tuna mayo and spring onion, roast beef and horseradish

Selection of savoury options (*Choose 3*)
sausage and sage rolls, asparagus and parmesan tartlets, mini feta and sun blushed tomato quiches, hummus and roasted pimento

Selection of homemade cakes and fancies (*Choose 3*)
carrot and pecan cake, lemon drizzle, chocolate eclairs, mini strawberry pavlovas, lemon meringue tarts, baked egg custard tarts

New Forest Evening Buffet

Crudités with sour cream and sweet chilli (v), guacamole and sweetcorn salsa with tortilla (v), selection of open Danish sandwiches

Cajun chicken strips, spinach and parmesan tartlets (v), mini beef burgers with smoked applewood cheese

Or choose

Classic English Evening Buffet

Selection of hot options (*Choose 3*)
Cheese, spring onion and sun blushed tomato puff parcels, goujons of plaice with tartare sauce and lemon, chicken curry bites with puff pastry, cottage pie tartlets, bubble and squeak cakes, chips with ketchup, bangers and mash

Selection of desserts (*Choose 3*)
Banoffee pie, Victoria sponge cake, treacle tart, eton mess

£3,295 - 40 Day & 60 Evening Guests

For those wishing to invite more guests charges are:

Day guests at £75.00 per person and evening guests at £15.50 per person

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NEW FOREST HOTELS

TRUE QUALITY - NATURALLY DELIVERED



'Classic Romance'

Exclusive to Moorhill House Hotel

What's Included?

Beautiful indoor ceremony in our Vereley room with views out into the gardens

A glass of Pimm's or bottled beer per person for your reception drinks

Classic three course set menu for your wedding breakfast

Half a bottle of our recommended house wine per person

Glass of sparkling to toast, cheers!

White chair covers and your choice of organza sash to match your colour scheme

Sweetie table for your evening reception

Crisp white table linen and napkins

Use of our cake stand and knife

Still and sparkling bottled water to keep your guests refreshed throughout the day

Room hire for your wedding breakfast and evening reception for up to 150 guests

Evening buffet options available

A luxury four poster bedroom for the happy couple, including breakfast

Outdoor Ceremony

Choose to host your ceremony outdoors in our beautiful wedding pavilion and receive **50% off**. Includes wicker hearts, lanterns and traditional bunting. **£225.00**

£1,800 - 40 day guests & up to 150 evening guests

Valid all week round. Minimum 50 guests applies to Saturdays.

Additional day guests can be added for £45.00 per person

Please choose one dish per course for all your guests to enjoy, or alternatively to offer your guests 2 choices from each course, a supplement of £3 per person will apply and a pre-order will be required.

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Starters

Chunky Tuscan tomato soup (v)
crusty bread

Tender prawns
spicy tomato mayonnaise, crisp lettuce, marinated cucumber

Mains

Pan-fried supreme of chicken
creamed potato, spring onion and chive, buttered greens, chantannay carrots, red wine jus

Puff pastry case (v)
filled with creamed leeks, steamed asparagus, béarnaise sauce

Desserts

Classic raspberry crème brûlée
shortbread biscuits, berries

Profiteroles
filled with cream, chocolate sauce



NEW FOREST HOTELS

TRUE QUALITY - NATURALLY DELIVERED



'Crystal Package'

Exclusive to Bartley Lodge Hotel

What's Included?

Beautiful ceremony in the historical Crystal Room

An arrival glass of Prosecco and a selection of canapés on the terrace

Vintage ice cream bicycle for everyone to enjoy..... the choice of flavours are incredible, produced by New Forest Ice Cream

Garden Games - croquet, jenga and connect 4

Afternoon tea wedding breakfast or simply sensational menu (*simply sensational drinks package not included*)

A glass of Prosecco to toast

Table displays provided by Jill from 'Distinctly Flowers' (7 table centres and 1 for top table)

Place cards, table plan, table numbers made by Natalie from 'Especially Made'

Chocolate favours handmade by the award winning 'Miss Witt'

Use of our cake stand and knife

A luxury four poster bedroom for the happy couple, including breakfast

Hog roast for your evening reception

Resident DJ playing music from 7.30pm until midnight

Canapé Selection

Prawn and tomato vol-au-vents

Deep fried Somerset camembert, spicy tomato salsa (v)

Slow cooked beef blade tempura

Wild mushroom, tarragon, mascarpone arancini (v)

A Classic Queens Afternoon Tea

Homemade cranberry and apricot scones
strawberry and apricot jam, Cornish clotted cream

Selection of finger sandwiches
smoked duck, celeriac and apple remoulade wrap, coronation chicken with avocado and bacon, smoked salmon, cream cheese and cucumber roll, beetroot, red pepper and cherry tomato bruschetta

Selection of homemade cakes and fancies
glazed raspberry mousse, chocolate nemesis, lemon meringue pie, strawberry shortcake

A selection of savoury options
mini prawn cocktails with boiled eggs, potato, feta and mint phyllo pastries, crispy pork rillettes with capers and gherkins

Or if you would prefer a three course meal please choose from the simply sensational menu.

Evening Hog Roast

Pork hog roast
served with baps, sage and onion stuffing, apple sauce and crackling

Choose one potato option

Sweet potatoes, local churned butter

Garden mint buttered new potatoes

Jacket potatoes filled with soured cream and chives

Choose three salad options

Beetroot and orange salad

Mixed leaf salad, lemon vinaigrette

Tomato, red onion and basil salad

Rocket and parmesan salad, balsamic dressing

Summer/winter slaw

£5,995 - 60 Day & Evening Guests

For those wishing to invite more guests charges are:

Day guests at £100.00 per person and evening guests at £21.00 per person

Prices are subject to changes in VAT and Duty. Prices and packages valid until 31st March 2019. Prices are valid for 2019 weddings only - Supplement applies to 2020.



NEW FOREST HOTELS

TRUE QUALITY - NATURALLY DELIVERED



'A Lavishly Splendid Affair'

Exclusive to Beaulieu Hotel

What's Included?

Set three course meal or a classic afternoon tea

A glass of our house wine to enjoy with your meal

Toast to the bride and groom with a glass of sparkling wine

White chair covers and organza sash

Centre displays for each table

Use of our cake stand and knife

Room hire for your wedding breakfast

A luxury four poster bedroom for the happy couple, including breakfast

Hire of the room for your evening reception, accommodating up to 250 of your guests.

Optional evening buffets available at an additional cost

Starters

Chunky tomato and basil soup (v)
cheese thins

Mains

Roasted breast of chicken
fondant potato, buttered greens and carrots, white wine and mushroom cream

Fresh potato gnocchi (v)
sun blush tomato, basil, wild mushrooms

Desserts

Traditional vanilla crème brûlée

£1,995 - 40 day guests & up to 250 evening guests

*Available all year round, Sunday - Thursday**

£4,195 - 90 day guests & up to 250 evening guests

Available all year round - Any day

For those wishing to invite more guests charges are:

£50.00 per person

**excluding bank holiday Sundays*

Choose to host your ceremony with us for **£390.00**

Prices are subject to changes in VAT and Duty. Prices and packages valid until 31st March 2019. Prices are valid for 2019 weddings only - Supplement applies to 2020.



NEW FOREST HOTELS

TRUE QUALITY - NATURALLY DELIVERED



'Winter Weddings'

Exclusive to Moorhill House and Forest Lodge Hotel

What's Included?

- 50% off indoor ceremony hire
- Glass of sparkling or winter Pimm's on arrival
- Delicious 3 course wedding breakfast, beautifully crafted by our chefs
- Glass of sparkling to toast
- White chair covers and choice of sash to match your colour scheme
- Still and sparkling bottled water to keep your guests refreshed throughout the day
- A sweetie table for your guests to enjoy
- A dedicated wedding coordinator to run your day
- Use of cake stand and knife
- Crisp white table linen and napkins
- Room hire for your wedding reception and evening reception
- Overnight stay in our newly refurbished Bridal Suite on the night of your wedding, including breakfast
- Ask us about offers on upgraded drinks packages and evening buffets

Starters

Smoked ham hock terrine
pea fritters, gherkin and caper mayonnaise

Loch Duart salmon rillettes
horseradish crème fraiche and cucumber

Montgomery cheddar cheese soufflé (v)
spinach, crispy walnuts, pear purée

Mains

Pot-roast free range chicken breast
stuffed with sage butter, creamed tomato, chorizo and steamed tenderstem broccoli

Roast hake
charred peppers and fennel, baby gem, pesto croquette

Crispy filo pastry (v)
stuffed with courgettes, thyme, goat's cheese, wilted spinach and aubergine

Desserts

Citrus tart
mango sorbet

Black forest
bitter chocolate mousse, cherry jam, kirsch, cherry sorbet, Chantilly ice cream

Lemon and golden syrup sponge
vanilla custard

£50.00 per person

*Valid for weddings held November 2018 - February 2019
Minimum numbers apply.*

Please choose one dish per course for all your guests to enjoy, or alternatively to offer your guests 2/3 choices from each course, a supplement of £3/£5 per person will apply and a pre-order will be required.

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NEW FOREST HOTELS
TRUE QUALITY - NATURALLY DELIVERED



'Exclusive Use'

Exclusive to Forest Lodge Hotel

Canapé Selection

- Prawn and tomato vol-au-vents
- Deep fried Somerset camembert, spicy tomato salsa (v)
- Slow cooked beef tempura
- Wild mushroom, tarragon and mascarpone arancini (v)

Drinks

- Prosecco on arrival
- Half bottle of wine per person
- Prosecco for the toast
- Tea and coffee with your wedding cake

Starters

- Smoked duck breast,
celeriac remoulade, asparagus, hazelnuts, orange dressing
- Smoked salmon
served simply with lemon, capers, quail eggs
- Feta cheese and sun-blushed tomato tart (v)
served with mixed leaves and pesto

Mains

- Braised shin of beef
creamed potato, roasted root vegetables, bourguignon sauce
- Grilled sea bream
sauté potatoes and buttered spinach, shallot, caper, lemon dressing
- Soft polenta and wild mushrooms (v)
Mediterranean vegetables

Desserts

- Forest trio
chocolate brownie, passion fruit cheesecake, vanilla panna cotta
- Warm thin apple tart
blossom honey and cinnamon, blackberry ice cream
- Pavlova roulade (*lemon or raspberry and white chocolate*)
cream and berries

Evening Forest Platter

A selection of the finest cured meats, Scotch eggs, pork pies and forest cheeses. Served with chutneys, grapes, salad, crusty bread, wafers and pickles.

Or choose

New Forest Evening Finger Buffet

- Crudités with sour cream and sweet chilli (v)
- Guacamole and sweetcorn salsa with tortilla (v)
- Open Danish sandwich with a selection of fillings, including vegetarian options
- Cajun chicken strips
- Spinach and parmesan tartlets (v)
- Mini beef burgers with smoked Applewood cheese

£10,195

Pure Romance package for 70 day & 70 evening guests, plus exclusive use of hotel and all 36 bedrooms. (For Fridays and Sundays in months June, July or August, add a £1,000 supplement). Valid Sunday to Friday.

Please choose one dish per course for all your guests to enjoy, or alternatively to offer your guests 2/3 choices from each course, a supplement of £3/£5 per person will apply and a pre-order will be required.

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NEW FOREST HOTELS
TRUE QUALITY - NATURALLY DELIVERED



'Exclusive Use'

Exclusive to Moorhill House Hotel

Canapé Selection

- Prawn and tomato vol-au-vents
- Deep fried Somerset camembert, spicy tomato salsa (v)
- Slow cooked beef tempura
- Wild mushroom, tarragon and mascarpone arancini (v)

Drinks

- Prosecco on arrival
- Half bottle of wine per person
- Prosecco for the toast
- Tea and coffee with your wedding cake

Starters

- Smoked duck breast,
celeriac remoulade, asparagus, hazelnuts, orange dressing
- Smoked salmon
served simply with lemon, capers, quail eggs
- Feta cheese and sun-blushed tomato tart (v)
served with mixed leaves and pesto

Mains

- Braised shin of beef
creamed potato, roasted root vegetables, bourguignon sauce
- Grilled sea bream
sauté potatoes and buttered spinach, shallot, caper, lemon dressing
- Soft polenta and wild mushrooms (v)
Mediterranean vegetables

Desserts

- Forest trio
chocolate brownie, passion fruit cheesecake, vanilla panna cotta
- Warm thin apple tart
blossom honey and cinnamon, blackberry ice cream
- Pavlova roulade (*lemon or raspberry and white chocolate*)
cream and berries

Evening Forest Platter

A selection of the finest cured meats, Scotch eggs, pork pies and forest cheeses. Served with chutneys, grapes, salad, crusty bread, wafers and pickles.

Or choose

New Forest Evening Finger Buffet

- Crudités with sour cream and sweet chilli (v)
- Guacamole and sweetcorn salsa with tortilla (v)
- Open Danish sandwich with a selection of fillings, including vegetarian options
- Cajun chicken strips
- Spinach and parmesan tartlets (v)
- Mini beef burgers with smoked Applewood cheese

£9,000

Pure Romance package for 60 day & 60 evening guests, plus exclusive use of hotel and all 31 bedrooms. (For Fridays and Sundays in months June, July or August, add a £1,000 supplement). Valid Sunday to Friday.

Please choose one dish per course for all your guests to enjoy, or alternatively to offer your guests 2/3 choices from each course, a supplement of £3/£5 per person will apply and a pre-order will be required.

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NEW FOREST HOTELS
TRUE QUALITY - NATURALLY DELIVERED



'Twilight Celebration'

Exclusive to Forest Lodge Hotel

What's Included?

Complete exclusivity of the Forest Suite from 5pm until midnight

Private bar, DJ and disco from 7pm until midnight

Celebratory 'sparkling' reception on arrival

Evening forest buffet to nibble on throughout the evening

White chair covers and choice of organza sash to match your colour scheme

Crisp white table cloths

Use of our cake stand and knife

Overnight accommodation for the happy couple in a luxury four poster bedroom with breakfast

Forest Evening Buffet

Mixed baguettes,
Egg mayonnaise, *mustard cress*, *English mustard* (v)
Coronation chicken, *coriander*, *raisins*
Lyburn gold cheese, *sun blush tomato*, *basil* (v)
Smoked trout, *celeriac remoulade*

Mini fish and chips, *tartare sauce*
Cajun chicken strips
Spinach and parmesan tartlets (v)
Mini beef burgers, *smoked applewood cheese*

Indoor Ceremony

Choose to host your ceremony at dusk in our beautifully stylish Glasshouse and receive **50%** off. Includes lanterns, white carpet and candles. **£195.00**

(Available 4pm – 6pm)

£1,325 - 60 evening guests

£1,995 - 100 evening guests

Additional day guests can be added for £16.50 per person

Valid all week round, all year round. Available for up to 150 evening guests.

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Prices are valid for 2019 weddings only.*



NEW FOREST HOTELS
TRUE QUALITY - NATURALLY DELIVERED



Our Rooms

Civil Ceremonies

Each of our four hotels are licensed for civil ceremonies.

There is a fee of £390.00 to hold your indoor ceremony with us. This fee includes the function room hire, however you will need to contact the local registrar to book your ceremony with them.

Wedding Pavilion

Moorhill House Hotel is **one of the only outdoor wedding venues in the New Forest**. The fully licensed beautiful wedding pavilion, set in the landscaped gardens and idyllic forest, will be the ideal location to make your commitment to each other, surrounded by your family and friends.

The fee is £450.00 to hold your ceremony in the outdoor pavilion. We will have our indoor ceremony room set up on the day as well, in case of bad weather.

Please remember you will need to contact the local registrar to book your ceremony with them.

Exclusive Use

Your dream venue - exclusively yours. We offer exclusive use packages to give you and your wedding party the ultimate experience of privacy and intimacy in the magical new forest. The entire venue can be yours for your special day.

Choose from our picture-perfect rural Beaulieu Hotel, our grand historical property Bartley Lodge, our contemporary country town house Forest Lodge Hotel or take over our village hideaway in the mystical village of Burley, Moorhill House Hotel.

Bedrooms

Our packages include an overnight stay for the bride and groom, including breakfast, in one of our four poster bedrooms with luxury extras such as fluffy dressing gowns, slippers and iPod docking station.

For your guests who require accommodation, we offer special wedding accommodation rates, so your guests can dance into the night before collapsing in one of our comfy beds.

For those wishing to make the occasion into a mini break we offer a special two night wedding break package too. This includes dinner, bed and breakfast the night before or after the wedding and bed and breakfast the night of the wedding, allowing your guests to really relax and enjoy your celebration.

Prices will depend on the date of the wedding, room category selected and the number of person(s) in a room. We adhere to strict terms and conditions in regards to accommodation. It is advisable to have your guests book early to avoid disappointment.

For more information on our room types or to book your stay call or email us on

0800 44 44 41

weddings@newforesthoteles.co.uk

Prices are subject to changes in VAT and Duty. Prices and packages valid until 31st March 2019.



NEW FOREST HOTELS
TRUE QUALITY - NATURALLY DELIVERED