



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
£75.00 per person (Forest Lodge Hotel and Moorhill House Hotel)
£80.00 per person (Bartley Lodge Hotel and Beaulieu Hotel)
 (Invite additional evening guests for £6.95 per person)

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 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
£90.00 per person (Forest Lodge Hotel and Moorhill House Hotel)
£95.00 per person (Bartley Lodge Hotel and Beaulieu Hotel)
 (Invite additional evening guests for £16.50 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!
 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
£110.00 per person (Forest Lodge Hotel and Moorhill House Hotel)
£115.00 per person (Bartley Lodge Hotel and Beaulieu Hotel)
 (Invite additional evening guests for £21.50 per person)

Winter Weddings

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

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 30th September 2019. Prices are valid for 2020 weddings only - Supplement applies to 2021.





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 brûlée
shortbread biscuits, berries

Evening Snack

Hot bacon rolls
Hot vegetarian sausage baps (v)

Looking for a winter wedding theme?

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.

Prices are subject to changes in VAT and Duty. Prices and packages valid 30th September 2019. Prices are valid for 2020 weddings only - Supplement applies to 2021.



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

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.

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.

Prices are subject to changes in VAT and Duty. Prices and packages valid until 30th September 2019. Prices are valid for 2020 weddings only - Supplement applies to 2021.





Totally Tip Top

Champagne Reception

Champagne cocktail reception, a couple of glasses each

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 fraiche

Salad of tender vegetable hearts (v)

cauliflower puree, caramelised nuts and seeds

Buttered asparagus (v)

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

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.

Prices are subject to changes in VAT and Duty. Prices and packages valid until 30th September 2019. Prices are valid for 2020 weddings only - Supplement applies to 2021.

Mains

Duo of English beef

roast fillet, braised oxtail, fondant potatoes, 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

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)



NEW FOREST HOTELS

TRUE QUALITY - NATURALLY DELIVERED



Totally Tip Top

Evening BBQ

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

Provençal, oregano and garlic beef burger

Pork and herb sausage

Roasted kebab of peppers, zucchini, haloumi and aubergine, walnut and parsley pesto

Spiced butterfly chicken

Salads and potatoes

Mixed leaf salad, lemon vinaigrette

Tomato, red onion and basil salad

Evening Hog Roast

Pork hog roast

served with baps, sage and onion stuffing, apple sauce and crackling

Salads and potatoes

Mixed leaf salad, lemon vinaigrette

Tomato, red onion and basil salad

Summer/winter slaw

Garden mint buttered new potatoes

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

Prices are subject to changes in VAT and Duty. Prices and packages valid until 30th September 2019. Prices are valid for 2020 weddings only - Supplement applies to 2021.



NEW FOREST HOTELS
TRUE QUALITY - NATURALLY DELIVERED



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

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.

Prices are subject to changes in VAT and Duty. Prices and packages valid until 30th September 2019. Prices are valid for 2020 weddings only - Supplement applies to 2021.

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



'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

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

£3,595 - 40 Day & 60 Evening Guests

For those wishing to invite more guests charges are:

Day guests at £80.00 per person and evening guests at £16.50 per person

Prices are subject to changes in VAT and Duty. Prices and packages valid until 30th September 2019. Prices are valid for 2020 weddings only - Supplement applies to 2021.



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**

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

£2,000 - 40 day guests & up to 150 evening guests

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

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.

Prices are subject to changes in VAT and Duty. Prices and packages valid until 30th September 2019. Prices are valid for 2020 weddings only - £5.00 per person supplement applies to 2021.



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

Salads and potatoes

Mixed leaf salad, lemon vinaigrette
Tomato, red onion and basil salad
Summer/winter slaw
Garden mint buttered new potatoes

£6,295 - 60 Day & Evening Guests

For those wishing to invite more guests charges are:

Prices are subject to changes in VAT and Duty. Prices and packages valid until 30th September 2019. Prices are valid for 2020 weddings only - Supplement applies to 2021.



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

£55.00 per person

*Valid for weddings held November 2019 - February 2020
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.

Prices are subject to changes in VAT and Duty. Prices and packages valid until 30th September 2019. Prices are valid for 2020 weddings only - Supplement applies to 2021.



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)

£1,475 - *60 evening guests*

£2,245 - *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.

Prices are subject to changes in VAT and Duty. Prices and packages valid until 30th September 2019.

Prices are valid for 2020 weddings only - Supplement applies to 2021.



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 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 30th September 2019.



NEW FOREST HOTELS
TRUE QUALITY - NATURALLY DELIVERED