



BARTLEY

LODGE



Wed In The Forest

| NEW FOREST COLLECTION |

# Weddings at Bartley Lodge

Congratulations on your engagement,  
now let's get planning!

Nestled at the end of a winding driveway, our stunning 18th-century Grade II listed Bartley Lodge stands gracefully amidst eight acres of serene landscaped grounds. Featuring enchanting garden walls, lush rolling lawns, and a richly adorned wood panelled Baronial Hall, it offers a magnificent setting for your celebration, providing both charm and elegance for unforgettable memories on your special day. Every corner of the estate invites romance and joy, making it the perfect backdrop for your love story.

## Why choose Bartley Lodge?

- 80 guest capacity for ceremony and banqueting
- 150 guest capacity for evening reception
- Grade II listed historic Georgian estate
- Dine in our oak-panelled Tudor styled Baronial Hall
- Picturesque grounds surrounded by ancient oak trees
- Option for an outdoor ceremony in our beautifully landscaped garden
- Complimentary stay in a luxury suite on the night of your wedding, with breakfast the following morning
- Onsite accommodation featuring up to 39 rooms
- Rely on the extensive experience and expertise of our recommended wedding suppliers
- Option for exclusive use of our country house hotel









# Your Wedding Ceremony

Celebrate your love in the enchanting Crystal Room, boasting gorgeous high ceilings and luxurious chandeliers and opening onto the Orangery conservatory. Or tie the knot outside in our beautifully landscaped walled gardens with rustic wooden arch framed by our ancient oak tree. Either option can seat up to 80 guests.

Rest assured, should you choose to book an outdoor ceremony we can always have an indoor setup as a backup plan in case of wet weather.



Jessica Hayman Photography

Paul Gregory Photography





Lemontree Photography



John Watson Photography



Joe Lillywhite Photography

# Your Wedding Breakfast

After your ceremony, you and your guests can enjoy a drinks reception held in the picturesque garden and patio. With the landscaped grounds and charming ambiance, the garden provides the perfect backdrop.

Then dine on the finest food beneath the grand chandeliers of our Tudor styled oak-panelled Baronial Hall, before partying the night away.

Bartley Lodge can seat up to 80 guests for your wedding breakfast.



# Your Evening Reception

The Baronial Hall is the primary space for your evening reception, complete with your own private bar. Whether you choose a live band or a DJ to keep your guests entertained, this space offers the perfect setting for you to share your first dance as newlyweds and revel in celebration alongside your loved ones.

Bartley Lodge can accommodate up to 150 guests for your evening reception.

Looking to elevate your celebration? Our Weddings Team is available to provide guidance on additional extras to make your evening even more memorable.



Lizzie Morris Photography



DM Photography



Lemontree Photography

# The Butterfly Package

Your classic New Forest wedding includes:

- Private room hire of the Baronial Hall for your wedding breakfast and wedding reception
- Wedding breakfast menu & wine tasting for the happy couple
- A glass of elderflower fizz, Prosecco, summer fruit punch or bottled beer for each guest after the ceremony
- A delicious three-course wedding breakfast
- Still & sparkling filtered water on the tables
- Tea & coffee, and our signature butterfly-shaped shortbread
- Half a bottle of house wine, per guest
- A glass of Prosecco for the toast, per guest
- Evening buffet of pulled pork baps, slaw & chips
- Dedicated Wedding Co-ordinator to support you through your wedding planning journey
- Operations team to guide you through the day itself
- White chair covers & organza sashes (your chosen colour)
- Tables dressed with white linen, crockery, cutlery, glassware, silver cake knife & cake stand
- Complimentary stay in a luxury suite on the night of your wedding

FROM £95 PER PERSON

Bartley Lodge can host your wedding ceremony either in the Crystal Room or garden outdoors for £550.



Paul Gregory Photography

		DAY GUESTS	2026	2027	2028
OCT - APR	Sunday - Thursday		£95	£100	£115
	Friday - Saturday		£100	£110	£120
MAY - SEP	Sunday - Thursday		£100	£100	£120
	Friday - Saturday		£110	£125	£130
		EVENING GUESTS	2026	2027	2028
JAN - DEC	Pulled Pork Baps, Slaw & Chips		£15	£15	£17.50
	BBQ/Hog Board		£25	£28	£30
	Cheese Board		£25	£25	£27

Provisionally hold your date for two weeks with no deposit required. Secure your wedding for £2000. 6 months prior, your second instalment £1500. 6 weeks prior, following final details, final payment required. Minimum numbers apply. Sunday before Bank Holidays are charged at the Saturday rate.



# The Winter Package

Available November 25 - January 26, making any day special with:

- Private room hire of the Crystal Room for your ceremony *at no extra cost*, private room hire of the Baronial Hall for your wedding breakfast and evening reception
- Invitation to one of our seasonal menu tasting evenings
- A glass of Elderflower Fizz, Prosecco, Winter Pimm's or bottled beer for each guest after the ceremony
- A three-course wedding breakfast (inc Turkey)
- Christmas Trees and fairy lights in the ceremony room and wedding breakfast hall. (Christmas trees December only)
- Tea & coffee, and mince pies or shortbread biscuits (mince pies December only).
- Half a bottle of house wine, per guest
- A glass of Prosecco for the toast, per guest
- Evening buffet of cheese and charcuterie boards
- Dedicated Wedding Co-ordinator to support you through your wedding planning journey
- Operations team member to guide you through the day itself
- White chair covers & organza sashes (your chosen colour)
- Tables dressed with white linen, crockery, cutlery, glassware, silver cake knife & cake stand
- Sparklers included for your evening photos
- Complimentary stay in a luxury suite on the night of your wedding, with a hearty breakfast the following morning



Ceremony room  
included  
**FREE**

A photograph of a large, ornate hall set up for a wedding reception. The room features high ceilings, chandeliers, and many tables covered with white cloths, surrounded by chairs with purple sashes. A large white overlay box contains text.

*Huge savings*  
on Winter weddings

**£4000**

BASED ON 40 GUESTS

Provisionally hold your date for two weeks with no deposit required. Secure your wedding for £500. 6 months prior, your second instalment £1500. 6 weeks prior, following final details, final payment required. Minimum numbers apply. For celebrations taking place in November, December 2025 and January 2026 only. Additional evening guests at standard rate.

DM Photography



# Your Wedding Breakfast

Offer two choices per course for an additional £5 per guest,  
or three choices per course for an additional £8 per guest

## TO BEGIN

*Choose one option*

Chicken liver pate, red onion marmalade, sourdough

Hampshire goats cheese, beetroot salad, walnut dressing (V)

Twice-cooked pork belly, black pudding crumb, apple purée, crispy crackling

Hampshire smoked haddock chowder

Sweet potato cake, broad bean and fennel salad (VE, GF)

Cajun chickpea, roasted butternut squash, semi dried tomatoes, spinach, pomegranate molasses (V)

*Spring / Summer option*

Courgette and ricotta tartlet, tomato and basil relish (V) (£2 supp)

Grilled mackerel, heritage tomato salad & salsa verde (£2 supp)

*Autumn / Winter option*

Crab fritters, paprika mayo, wilted spinach (£4 supp)

Heritage tomatoes, goats cheese, tarragon oil, pickled cucumber (V, GF) (£4 supp)

*Local option*

New Forest Wyrd Gin Cured Chalkstream Trout, fennel, lemon crème fraiche, sourdough crisp (£4 supp)

New Forest venison salami, rocket, pecorino, and blackberry vinaigrette (£2 supp)

Crispy Ham Hock, pea & broad bean fricassee, Hampshire cold-pressed oil, sourdough (£4 supp)

## THE MAIN EVENT

*Choose one option*

Roast chicken, stuffing, fondant potato, seasonal vegetables, chicken jus

New Forest mushroom risotto, truffle, old Winchester (V)

Pan-seared sea bass, clam risotto

Baked squash, pearl barley risotto, pine nuts, thyme (VE)

Slow cooked short rib, red wine glaze, layered potatoes, rocket, old Winchester, cherry tomato, apple balsamic

Cauliflower steak, baby leeks and hazelnut crumb, buttery mashed swede, sage oil (V)

Butternut squash and sage gnocchi, crispy kale and brown butter sauce (V)

*Spring / Summer option*

Roasted lamb, rump, sticky red cabbage, rosemary potato rosti (GF) (£6 supp)

Pea risotto, Hampshire cold-pressed oil, New Forest wild garlic (V, GF) (£4 supp)

*Autumn / Winter option*

Roasted hake, gremolata, new potatoes, samphire and lemon butter sauce (£6 supp)

Rolled brisket of beef, buttery mash, red wine gravy, honey glazed carrots (GF) (£6 supp)

*Local option*

New Forest venison loin, ratte potatoes, kale, pickled blackberries, red wine jus (£4 supp)

Hampshire Chalkstream trout fillet, herb crushed potatoes, Hampshire sea vegetables, lemon caper butter (GF) (£4 supp)

## DESSERT

*Choose one option*

Sticky toffee pudding, salted caramel sauce, vanilla ice cream

Winter spiced bread and butter pudding, brandy custard

White chocolate & red velvet cheesecake

Giant choux, chantilly, warm double chocolate sauce (V)

Chocolate truffle torte (GF, VE)

*Spring / Summer option*

New Forest strawberry pavlova (GF) (£2 supp)

Hampshire plum and almond tart, crème anglaise (£4 supp)

*Autumn / Winter option*

Apple and frangipani tart, Crème Anglaise (£4 supp)

Tarte au citron (£2 supp)

*Local option*

Local cheese plate, 3 cheeses chutney, crackers (GF) (£4 supp)

£500 (V) vegetarian | (VE) vegan | (GF) gluten-free  
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option  
If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist.

## For Little Guests

For our smaller (under 12's) guests to enjoy,  
for half the price of a grown up.

### TO BEGIN

*Choose one option*

Melon, mixed seasonal berries (VE)

Grilled home-baked garlic bread (V)

Mini salad, cucumber strips, cherry tomato & carrot sticks crudite (VE)

Seasonal soup of the day (V, VEO)

### THE MAIN EVENT

*Choose one option*

Chicken goujons, chips, peas

Mini burger, topped with melting cheese, chips (GFO)

Penne pasta, tomato sauce & grated New Forest cheese (V, VEO)

Baked crispy home-made fish fingers, chips, peas

### SOMETHING SWEET

*Choose one option*

New Forest ice cream sundae, chocolate sauce & marshmallows (V, GFO)

Fruit cocktail, chocolate dipping sauce (V, VEO, GF)

Seasonal Hampshire berries & yoghurt (V, VEO, GF)

Chocolate brownie, ice cream (V, VEO, GFO)



# Bespoke Your Evening

Upgrade your evening savouries for an additional supplement per guest

## NEW FOREST BBQ

Served with breads, dips and sauces

- Butchers beef burger (GF)
- Pork & herb sausage
- Vegan sausage (VE)
- Grilled smoked paprika, chipotle & sea salt chicken thighs
- Mediterranean skewers, courgette, red onion, mushroom, aubergine, halloumi, herb marinade (V, VEO)
- Rocket & peppery leaf salad, house dressing (VE, GF)
- Tomato salad, cherry tomato, red onion & olive oil (VE, GF)
- Summer/winter slaw (V, GF)
- Warm potato salad, red onion & chive oil (V, GF)
- Lemon tart
- Chocolate brownie (V, VEO, GFO)

£25 PER PERSON (2026)

## HAMPSHIRE HOG FEAST

Served on rustic boards

- Slow roasted shoulder of pork, pulled and seasoned
- Sticky pork ribs, molasses, cumin and chilli
- Crackling, sea salt & cracked pepper
- Apple sauce (VE, GF)
- Rocket & peppery leaf salad, house dressing (VE, GF)
- Tomato salad, cherry tomato, red onion & olive oil (VE, GF)
- Summer/winter slaw (V, GF)
- Warm potato salad, red onion & chive oil (V, GF)
- Lemon tart
- Chocolate brownie (V, VEO, GFO)

£25 PER PERSON (2026)

## CHEESEBOARD

Served on rustic boards

- Dorset Blue Vinney (V, GF)
- Old Lyburn (V, GF)
- Isle Wight soft (V, GF)
- Crusty home-baked bread (VE, GFO)
- Chutney (VE, GF)
- Wafers (VE)
- Pickles (VE, GF)
- Grapes (VE, GF)

£25 PER PERSON (2026)

*Can't see your favourite?*

We are happy to discuss tailor making menus and upgrading selection options. Just let us know.



(V) vegetarian | (VE) vegan | (GF) gluten-free  
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist.



# Little Extras

Add those finishing touches to your special occasion with our available-to-hire extras

## Popcorn Station

Popcorn crates with a selection of sprinkle flavours. Sprinkles include cinnamon, salt, sugar, lemon & thyme.

£50 FOR 2 CRATES

## Donut Wall

Treat everyone to something sweet with our donut wall. Includes a variety of flavour choices to savour.

£60 FOR 40 PEOPLE  
£85 FOR 60 PEOPLE



Robin Goodlad Photography

## Soft Drinks Station

A selection of your go-to soft drinks on ice. Includes 3 Coca Colas, 3 Diet Cokes, 2 Appletisers, 3 Fantas and 3 Sprites in a bucket.

£35 PER BUCKET

## Hot Chocolate Station

Warm the evening up with a hot chocolate station. Includes mini marshmallows, whipped cream and sprinkles.

£4 PER PERSON  
MAKE IT BOOZY FOR £7

## Cocktail Station

A little extra boozy treat. Includes a kilner jar of either Margarita, Mojito, or Passion Fruit Martini with a tray of garnishes to compliment.

£360 FOR 40 GUESTS

## Pimms Station

A sunshine staple, treat your guests to a kilner jar of Pimms and lemonade with traditional mint and mixed fruit garnish.

£280 FOR 40 GUESTS

## Bucket of Beer

Enjoy the refreshing taste of chilled Peroni and Corona.

£30 PER BUCKET (8 BOTTLES, 4 OF EACH)

## Gin Bar

Choose three bottles of your favourite Warner's or Didsbury Gin. Includes a selection of garnishes and Schweppes tonics to compliment any gin.

£700

## Chambord Royal Bar

6 bottles of refreshing Prosecco on ice, 70cl bottle of Chambord, finished with delicious glazed cherries.

£330

## Prosecco Bar

3 bottles of Prosecco and 3 bottles of Rosé Prosecco on ice. Includes a jug of peach juice and mixed berry juice, topped off with fruit garnishes.

£230





# Get in Touch

Bartley Lodge,  
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SO40 2NR

0800 44 44 41  
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newforesthotels.co.uk

*Looking for more inspiration?*

Take a look at our Instagram  
@newforestcollectionweddings



# Collection Map

New Forest Collection is a vibrant team of country house hotels and restaurants in the New Forest.







*Are we your perfect match?*

0800 44 44 41  
events@newforesthoteles.co.uk  
newforesthoteles.co.uk