



BEAULIEU

INN



Wed In The Forest

| NEW FOREST COLLECTION |

Weddings at Beaulieu Inn

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

There are many good reasons that so many couples trust us to host their special day.

Set in the middle of vast open heathland where the ponies outnumber people, Beaulieu Inn provides the most beautiful backdrop for impressive photos. Formerly a coaching inn and situated on the outskirts of the ancient honey stone village of Beaulieu, this is more like a country home-from-home.

Why choose Beaulieu Inn?

- 130 guest capacity for ceremony and banqueting
- 250 guest capacity for evening reception
- Formerly a coaching inn
- Situated in the heart of the New Forest
- Scenic panoramic views of the heathland
- One of the largest wedding venues in the New Forest
- Complimentary stay in a deluxe room on the night of your wedding, with a hearty breakfast the following morning
- Onsite accommodation featuring up to 35 rooms
- Rely on the extensive experience and expertise of our recommended wedding suppliers
- Option for exclusive use of the hotel





Ellie Jayne Photography



Lou Osborne Photography



Jessica Hayman Photography



Natasha Jay Photography



C Y Wild Photography

Your Wedding Ceremony

We're completely set up for you to tie the knot your way. Choose between the timeless ambience of the Ipley Room with up to 130 guests or the more intimate charm of the Exbury Room with up to 70 guests, both filled with natural light, neutral decor and full length windows looking onto the picturesque garden.

Whether you're planning an intimate or a grand celebration, the inn provides versatile spaces that can be tailored to suit your preferences, so you'll find the perfect place to say "I do."



Ellie Jayne Photography



Ellie Jayne Photography



The Kensington Photographer



C Y Wild Photography

Your Wedding Breakfast

Following your ceremony, you and your guests have the opportunity to indulge in a drinks reception, hosted in the charming garden situated just outside.

Beneath opulent chandeliers, we offer the choice of three charming suites to dine in; the Exbury Room, the Ipley room, or for grand affairs, unite these two spaces to create the majestic Beaulieu Suite, renowned as one of the largest wedding venues in the New Forest, before partying the night away.

Beaulieu Inn can seat up to 130 guests for your wedding breakfast.

Your Evening Reception

The Beaulieu Suite is the primary space for your evening reception, and features your very own private bar. Whether you choose a live band or a DJ to keep your guests entertained, this area is ideal for sharing your first dance as newlyweds and celebrating with your guests.

Beaulieu Inn can accommodate up to 250 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.



Lavender Package

Your classic New Forest wedding includes:

- Private room hire of the Beaulieu Suite for your wedding breakfast and wedding reception
- Wedding breakfast menu & wine tasting for the happy couple
- A glass of Prosecco for each guest to enjoy after the ceremony
- A three-course wedding breakfast
- 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 member to guide you through the day itself
- Tables dressed with white linen, crockery, cutlery, glassware, silver cake knife & cake stand
- Still & sparkling filtered water on the tables
- Complimentary stay in a luxury suite on the night of your wedding, with a hearty breakfast the following morning

FROM £95 PER PERSON



		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	£17.95
	BBQ/Hog Board		£25	£25	£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. Please speak with us if you wish us to host your ceremony or add additional evening guests to your package. Beaulieu Inn can host your wedding ceremony either in the Exbury Room or Ipley Room for £450.

Heather Package

Make *any* 2026 or 2027 day special with the following

- Private room hire of the Exbury Room for your ceremony *at no extra cost*, private room hire of the Ipley Room for your wedding breakfast and the full Beaulieu Suite for your evening reception
- invite to one of our menu & wine tasting events for the happy couple
- A glass of Prosecco for each guest after the ceremony
- A flavoursome three-course wedding breakfast
- 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 member to guide you through the day itself
- Our beautiful upgrade Chiavari chairs and organza sashes (your chosen colour)
- Tables dressed with white linen, crockery, cutlery, glassware, silver cake knife & cake stand
- Still & sparkling filtered water on the tables
- Complimentary stay in a luxury suite on the night of your wedding, with a hearty breakfast the following morning

£3850 BASED ON 40 GUESTS



Ceremony room
included
FREE

Huge savings
on 2026 & 2027
weddings

£3850

BASED ON 40 GUESTS

Provisionally hold your date for two weeks with no deposit required. Secure your wedding for £2000. 6 months prior, or by the end of January the year of your wedding, 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.

Jessica Hayman 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 fraîche, 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)

SOMETHING SWEET

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)

(£x supp) option comes with a supplement per person

(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)

£25PER 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

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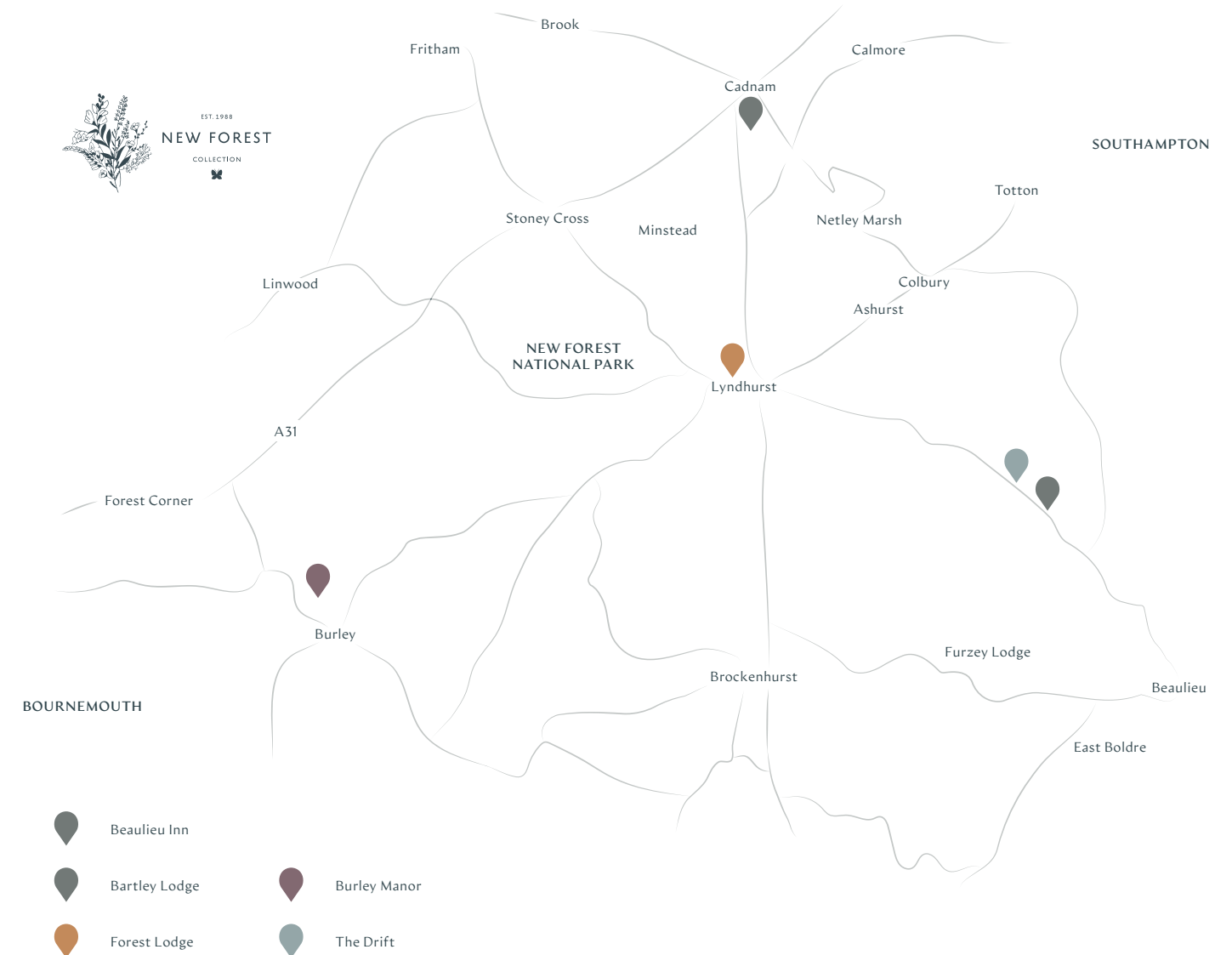
Looking for more inspiration?

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
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