



FOREST

LODGE



Wed In The Forest

| NEW FOREST COLLECTION |

Weddings at Forest Lodge

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.

Located in the capital of the New Forest, Lyndhurst, our building is pure Georgian townhouse but style is everything you'd expect from a contemporary boutique hotel. Complete with courtyard garden, Forest Lodge has a suite adorned with twinkling chandeliers and close to the picturesque forest for wedding snaps.

Why choose Forest Lodge?

- 60 guest capacity for ceremony and banqueting
- 120 guest capacity for evening reception
- Classic contemporary Georgian townhouse
- Situated in the capital of the New Forest
- Perfect for intimate celebrations
- 2 licensed ceremony spaces to choose from
- Complimentary stay in a four poster room on the night of your wedding, with a hearty breakfast the following morning
- Onsite accommodation featuring up to 36 rooms
- Rely on the extensive experience and expertise of our recommended wedding suppliers
- Option for exclusive use of the hotel



Stephen Casey Photography



Darren Gritton Photography

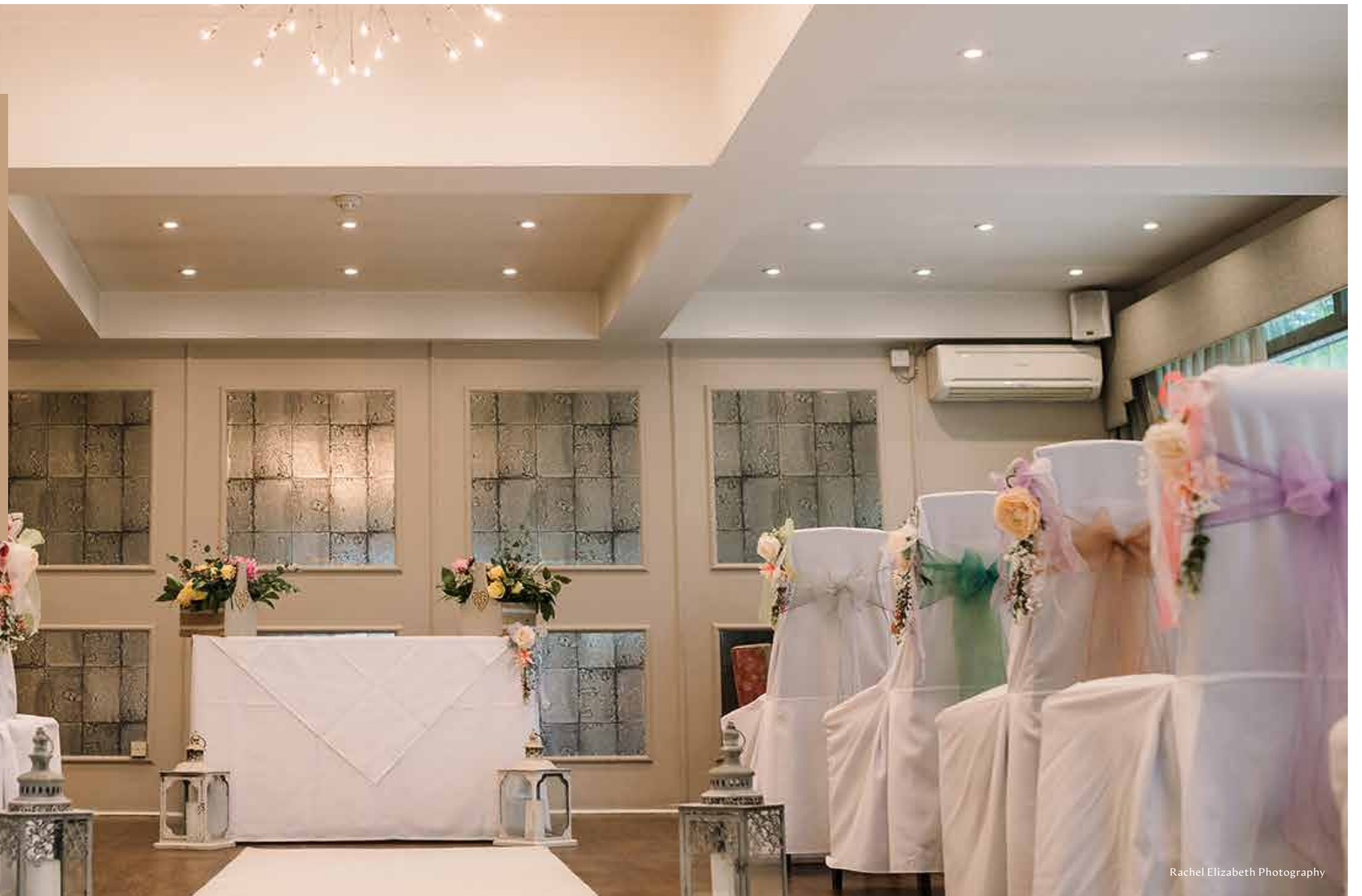


Your Wedding Ceremony

Whether it's a grand affair or a more intimate setting you desire, Forest Lodge has two choices of rooms to match your dream day.

Your ceremony takes place in the 1820, which can seat up to 60 guests. The neutral tones and stylish décor are illuminated by dazzling lights to create an enchanting ambiance.

If you're looking for something more intimate, you can wed in the Dowry with up to 20 of your nearest and dearest.



Rachel Elizabeth Photography



Darren Gritton Photography



Martin Bell Photography



Your Wedding Breakfast

Following your ceremony, you and your guests can indulge in a drinks reception, offered at the bar and adjoining terrace, allowing you to savour the moment in style.

When it comes to a wedding breakfast in a gorgeous contemporary space, our elegant Forest Room ticks every box: twinkling chandeliers, access to the courtyard garden, and plenty of room.

Forest Lodge can seat up to 60 guests for your wedding breakfast.

Your Evening Reception

The Forest Room also serves as the venue for your evening reception, granting convenient access to the bar. Whether you opt for DJ or a quiet affair to keep your guests entertained, this area is perfect for sharing your first dance as newlyweds and celebrating with loved ones.

Forest Lodge has the capacity to host up to 120 guests for your evening festivities.

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



Lou Osborne Photography



24Seven Photography.



Rachel Elizabeth Photography

The Butterfly Package

Your classic New Forest wedding includes:

- Private room hire of the Forest Room 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 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
- 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

FROM £95 PER PERSON



Martin Bell 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	£17.95
	BBQ/Hog Board		£25	£28	£30
	Cheese Board		£25	£25	£27

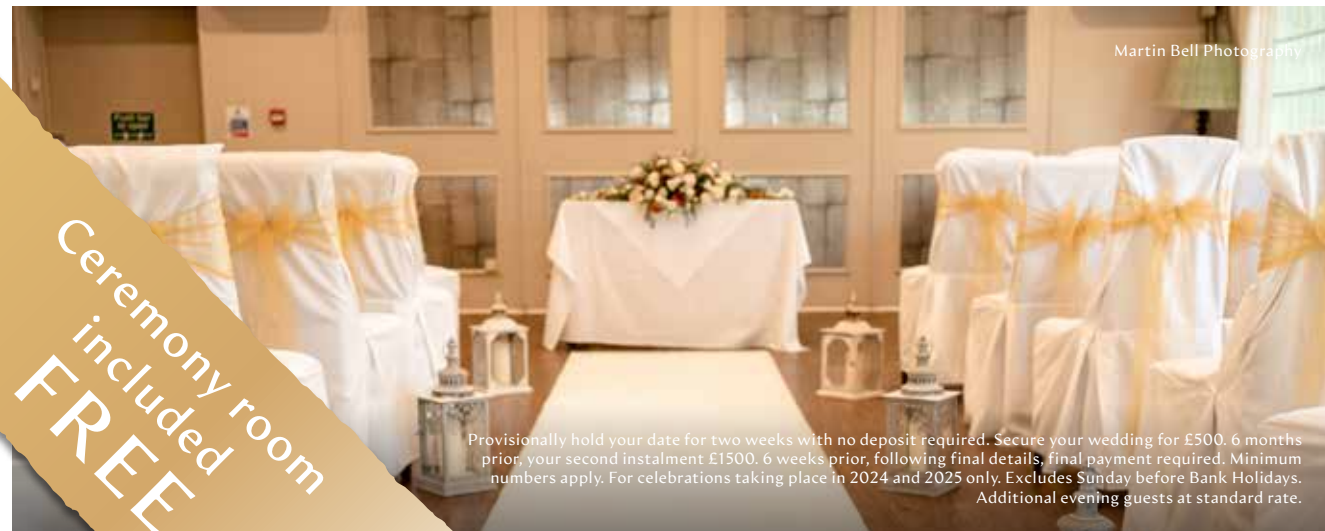
Provisionally hold your date for two weeks with no deposit required. Secure your wedding for £2000. 6 months prior, your second instalment £1500. 6 weeks prior, following final details, final payment required. Minimum numbers apply. Sunday before Bank Holidays are charged at the Saturday rate. Please speak with us if you wish us to host your ceremony or add additional evening guests to your package. Forest Lodge can host your wedding ceremony either in the 1820 or the Dowry for £350.

Sunday–Thursday Package

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

- Private room hire of the 1820 for your ceremony at no extra cost, private room hire of the Forest Room for your wedding breakfast and evening 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 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
- 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

£2495 BASED ON 40 GUESTS

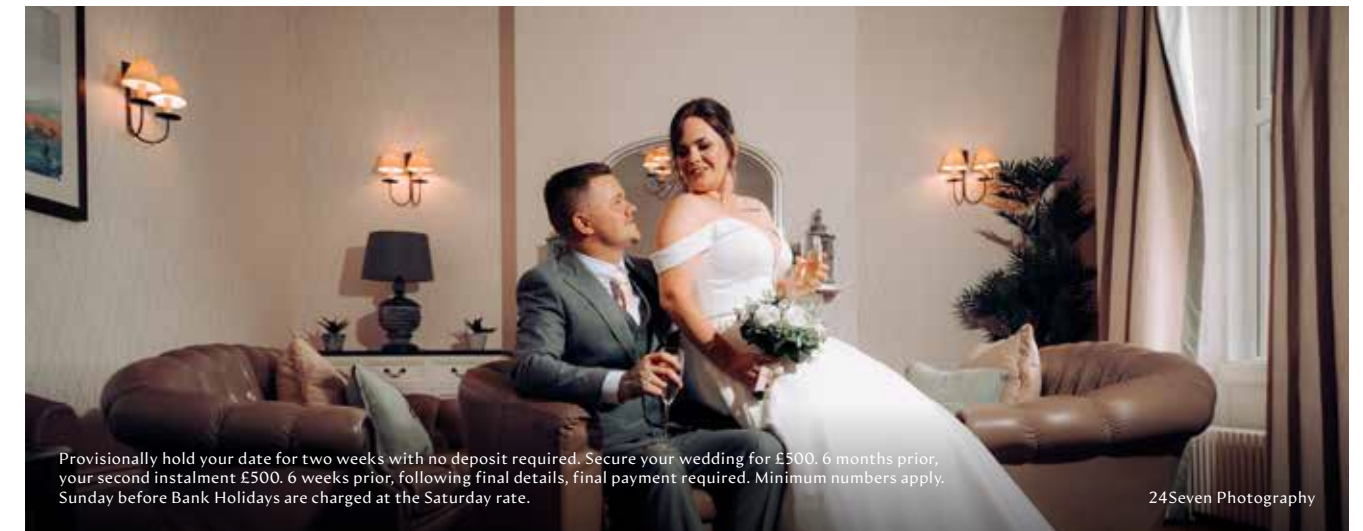


Intimate Package

For smaller, more intimate weddings in a setting to suit you

- Private room hire of the Dowry for your ceremony, private room hire of the Forest Room for your wedding breakfast or afternoon tea
- 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 selection of canapés
- A flavoursome three-course seasonal wedding breakfast or afternoon tea
- 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
- Dedicated Wedding Co-ordinator to support you through your wedding planning journey
- Operations team member to guide you through the day itself
- 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

£60 PER PERSON (MAXIMUM 25 GUESTS)



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)

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)

£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

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Lyndhurst, Hampshire,
SO43 7AS

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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
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