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# FOREST PARK

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COUNTRY HOTEL & INN

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*Wedding Packages... Exclusive Hire & Intimate Weddings*



## *Weddings & Private Hire*

Forest Park offers unique exclusive hire weddings to ensure the ambience and guest experience is maximized and the very best memories are made. We also host smaller intimate weddings throughout the year.

We have carefully crafted inclusive wedding & event packages with quality and individuality in mind, offering bespoke options for food and beverages. The packages are based on 60 daytime guests and 100 evening guests. If you would like a personal quote for different numbers or options, please let us know.

Your exclusive hire package includes a beverage package , three course menu from our plated menu options ( exc premium ) and the evening buffet selection. You may also look at the alternative menu selections for intimate weddings, to exchange or add to your inclusive package.



## *Exclusive Hire Weddings - What's Included?*

These prices include the hire of the hotels 40 luxury bedrooms including Breakfast. Rooms included are: The Presidential Suite, 5 Superior Superking, 3 Deluxe Superking Quad, 5 Deluxe Superking Triple and 22 Deluxe Superking/Twin. Prices do not include bank holiday weekends, Christmas or New Year. (supplements apply)

*\*prices refer to 2020, future years may include an inflationary incremental increase*

Exclusivity of the hotel includes all Restaurants and Rooms, excluding the Inn at Forest Park.

A bespoke three course wedding breakfast for 60, additional persons at 90.00pp

Evening Buffet for 100, additional persons at 29.00pp

Copper Cake Stand with Knife

Event Co-Ordinator, and Master of Ceremonies

Use of our beautiful Gardens

Ceremony Room and Top Table Flowers from Corbin's of Brockenhurst

Welcome drink from the Bar

Half a bottle of chosen wine per person from our extensive list

Glass of Moet & Chandon Champagne to toast the couple

Complimentary Honeymoon Suite for Bride and Groom

Complimentary menu tasting for the wedding couple

*\*Rooms can be held for your guests to call up or pop in and pay individually. Any rooms not sold would be payable by the organizer (At your discretion, you are welcome to advise your guests to settle the room rate direct with the hotel. We are happy to manage and take the reservations and the sale of the bedrooms would be deducted from the cost of your inclusive wedding. This could take up to \*9000.00 off your wedding cost) \*peak season*

Guests can also add extra nights' accommodation with breakfast to their stay at a special rate of **119.00** per night Low Season, **139.00** per night Mid-Season, **149.00** per night High Season)



## *Exclusive Hire Rates*

WINTER LOW SEASON - November to March inclusive (excludes Dec 24, 25,26, 31)  
Midweek - Starting 9960.00 Weekend 13,600.00

SPRING & AUTUMN MID SEASON - April, May, October  
Midweek - Starting 10950.00 Weekend 14970.00

SUMMER PEAK SEASON - June, July, Sept (Excludes Bank Holiday Saturday)  
Midweek - Starting 11970.00 / Weekend 15980.00

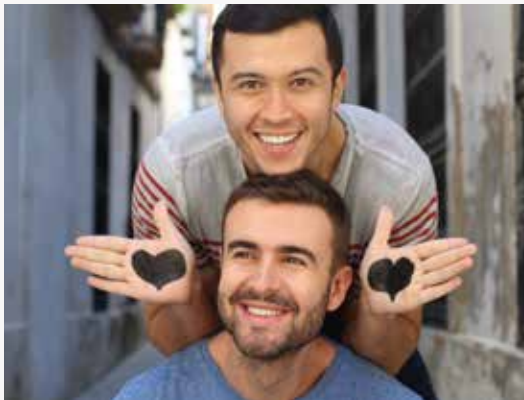
SUMMER SUPER PEAK SEASON - August (Excludes Bank Holiday Saturday)  
Midweek - Starting 12970.00 / Weekend 17980.00



## *Intimate Bespoke Weddings & Celebrations*

If a cosy, intimate wedding celebration is your preference, we offer two superb rooms to host your event, the Meerut & Rhinefield rooms. We can accommodate from 10 to 40 persons from 69.00 per person. This includes exclusive room hire / Bespoke three course meal / Welcome drink, half a bottle of selected wine per person, plus glass of Moët and Chandon Champagne for your toast / Copper cake stand with knife / Event Co-ordinator / Use of our beautiful Gardens.

We also offer a complimentary night stay in one of our Superior Superking Rooms, and a discounted room rate for friends and family.



## CANAPES & HORS D' OEUVRES – 2.80 EACH

(minimum 40 canapes, 10 of each type)

### COLD CANAPES

Local Cured Ham, Dorset Blue Vinny Cheese & Caramelized Fig

Teriyaki Beef Lettuce Cups

Ham Hock & Piccalilli

Smoked Salmon & Caviar

Avocado Gazpacho

Chilled Gazpacho

Goats Cheese & Caramelized Onion Tart

Mini Poppadum & Daal with yoghurt dressing

### WARM CANAPES

Lamb Cevapcici with raita

Rare Roast Beef with horseradish cream

Tiger Prawn Skewer

Mini Salmon Fishcake

Sage New Forest Mushroom Arancini

Marinated Zucchini

Glazed Welsh Rarebit & cherry tomato

### SWEET CANAPES

Valhrona Chocolate Mousse Sphere

Lime Meringue Drops

Macaroons

Lemon Tart

Mini Pavlova

## PLATED LUNCH & DINNER

Banquets priced on application, 3 course menu range **32.00** to **48.00**  
Banquets are constructed of one item per course with a vegetarian option on the night.  
Pre-Order banquets may choose 4 items per course

### STARTER

**Chef's Soup of the Day** served with a chunk of crusty bread

**Saldridge Ham Hock** with Tatchbury Manor Farm black pudding terrine, toasted pistachio, homemade piccalilli & artisan bread

**Tiger Prawns a la plancha** garlic, coconut, chilli & lime (PREMIUM)

**Forest Park Crayfish cocktail** with Sauce Marie Rose, chiffonade of iceberg lettuce, fennel shavings and lemon

**Homemade Salmon Gravlax** (PREMIUM), citrus cured with Forest Park Brock Gin, dill, mustard, apple ash, dressed mesclun greens & crispy focaccia

**Seared Fillet of Beef Carpaccio** (PREMIUM) with Dijon mustard sauce, parmesan shavings & dressed lambs lettuce

**Spinach & Lentil Daal** with minted yoghurt & poppadum

**Smoked Haddock** with Welsh rarebit & tomato

**Maple Syrup Roasted Baby Beetroot**, creamy goats cheese & pickled goats cheese disc, micro herb salad

**Chilled Roast Fillet of Beef** with horseradish cream & watercress (PREMIUM)

**Marinated Tomato** and Mozzarella Salad with basil & pine nuts

**Pan Seared Scallops** with porcini butter, scallop roe powder & pea espuma (PREMIUM)

**Wild Mushroom Fricassee**, served in puff pastry with creamy Lyburn cheese and New Forest mushroom sauce

**Atlantic Prawn with Avocado** with Marie Rose sauce & lemon (PREMIUM)

**Crispy Duck** with sesame, soy and scallions

## MAIN COURSE

**Pan Fried Salmon Fillet** with lemon & dill sauce, crispy beetroot & carrot slaw

**Broiled Fillet of Seabass** (PREMIUM) with Paradeiser cherry tomato vinaigrette, zucchini, rocket, confit garlic & potato dumpling

**Seared Corn-Fed Chicken Supreme** marinated with rosemary, thyme & lemon, served with potato dumpling and baby vegetables & chicken gravy

**New Forest Venison Loin** (PREMIUM) with Tatchbury Manor Farm black pudding, baby vegetables, berries & venison demi-glace

**Roasted Rib of Beef/Leg of Lamb/Chicken Supreme** with Yorkshire pudding, roasted honey glazed parsnips, carrots & cauliflower cheese, roast potatoes & jus de lie

**Devon Prime Fillet of Beef Wellington** with seasonal vegetables and roast potatoes (PREMIUM)

**Grilled Halloumi Cheese** with spinach & lentil curry, zucchini ribbons and yoghurt salsa

**New Forest Mushroom Risotto** with wilted greens, charred asparagus, parmesan cheese & black truffle oil

**Slow Roasted Beef Cheek** with celeriac & truffle puree, roasted peppers and capers

**Pork Belly** with napkin dumpling, sauerkraut & caraway seed demi-glace

**Local Farm Pork Sausages**, mash potato, Chef's onion gravy, mustard

**Slow Roasted Venison Striploin** with Tatchbury Farm black pudding, black berries & venison demi-glace (PREMIUM)

**Truffle Macaroni & Cheese** with wild mushrooms & Pecorino cheese (PREMIUM)

**Confit Gressingham Duck Leg** with white bean gremolata, caramelised cherries and sherry demi-glace ( Premium)



## DESSERT

**Valrhona Chocolate Mousse** with black cherry gel, chocolate crackle & quenelle of Dorset clotted cream

**Raspberry & Amaretto Pavlova** with toasted almond flakes, Chantilly cream & a drizzle of maple syrup

**Sherry Trifle**, strawberries, custard, cream

**Sticky Toffee & Date Pudding** with butterscotch sauce & vanilla ice cream

**Coconut & Passion Fruit Pannacotta** with lime meringue & berries

**Dorset Apple & Fruit of the Forest Crumble** with creamy English custard & ice cream

**Selection of Local Cheeses** (three) with homemade chutney, a selection of crackers, fruit, celery & truffle honey (PREMIUM)

**Giggi Ice Cream** – 3 scoops

## TRADITIONAL FINGER FOOD – 25.00

Pork Pie  
Cheese & Chive Puffs  
Local Farm Sausage Bites with Curried BBQ Sauce  
Mushroom Vol Au Vents  
Seasoned Chicken Wings with Blue Cheese Sauce  
Fresh Pineapple & Lyburn Winchester Cheese  
Assorted Finger Sandwiches  
Chef's Hummus with Flat Breads  
Vegan Rice Paper Spring Rolls

## BEST OF BRITISH COLD BUFFET- 29.00

Game Pie  
Pork Pie  
Cheddar Cheese Quiche  
Atlantic Prawns  
Poached Salmon  
Selection of Roasted Meats  
Tomato & Onion Salad  
Waldorf Salad  
Homemade Relish & Pickles  
Spinach Salad  
Strawberries & Clotted Cream or Chocolate Mousse

## CALIFORNIA BRUNCH – 37.00

Salmon Benedict  
Canadian Ham  
Tiger Prawns with Blood Mary sauce  
Local Grilled Sausage  
Pancakes with maple syrup/homemade fruit compote  
Freshly Baked Pastries  
Greek Yoghurt with dried fruits and nuts  
Courgette, Plum Tomato & Basil Frittata  
Dill Baby Potatoes and Peas  
Watermelon Cucumber & Mint Salad  
Grilled Corn & Chickpea Salad  
Caesar Salad, chicken crispy pancetta & parmesan, baby gem lettuce  
California Cobb Salad  
Cilantro Lime & Cucumber Salad  
Fruit Bowl  
Chef's Hummus  
Freshly Baked Bread basket  
Selection of Pastries & Cakes

Add Laurent Perrier Champagne for Champagne Brunch - 9.00 per 125ml glass

## BUFFET & SHARING STYLE PLATTERS

minimum 20 persons- add salads to your platter

### SALADS – 4.00 each

Forest Park Beetroot & Carrot Slaw

Dill Baby Potatoes and Peas

Watermelon, Cucumber & Mint Salad

Grilled Corn & Chickpea Salad

California Cobb Salad

Cilantro, Lime & Cucumber Salad

Caesar Salad with chicken, crispy pancetta, parmesan & baby gem lettuce

Heritage Carrot, Dorset Apple & Sultana and Pecan Nut Salad

Buddha Bowl:

Avocado, quinoa, beetroot, hummus, edamame, carrots, toasted sesame seeds & boiled egg

Roasted Beet Salad with plums, toasted almonds, Dorset Blue Vinney

### PLATTERS

#### LOCAL MEAT PLATTER - 19.90

Saldridge Farm Honey Roasted Ham with salami, mortadella, Kalamata & Vinci olives, sun blushed tomatoes and homemade ciabatta bread

#### SEASONAL ANTIPASTI - 17.00

Grilled marinated zucchini, eggplant caviar, roasted red, green & yellow peppers, heritage tomatoes, charred halloumi cheese, roasted apricot, confit shallots, hummus & green goddess dressing



## **FISH PLATTER - 19.90**

Smoked Salmon, Smoked Trout, Atlantic Prawns, Caper berries, lemon & dill crème fraiche, lemon & lime

Premium fish platter

Homemade Salmon Gravlax (PREMIUM)

Citrus cured with Forest Park Brock Gin, dill, mustard; Tiger Prawns, lobster tail,

Baby capers, focaccia & rye bread, remoulade sauce, homemade aioli

## **FOREST PARK TAPAS - 22.00**

Chorizo sausage, marinated cheese cubes, Kalamata olives, Vinci olives, Marinated artichoke hearts, grilled peppers & charred asparagus Romesco sauce, Tiger prawns with blood Mary sauce

## **CHEESE PLATTER - 18.90**

Selection of Local cheeses

Celery, grapes, fresh fruit, cornichons, truffle honey, dried apricots, crackers and fresh breads

## **MINI - SLIDERS- 24.00**

Selection of Local cheeses

Served on brioche buns, with Chef's relish

Beef, Pork, Chicken, Tofu

Choose four mixed or your selection of 4

## FOREST PARK BBQ - 35.00

Choose three meat items, one fish and one vegetarian

Homemade Smoked OXO Beef Burger  
Cajun Marinated Chicken Breast  
Lemon, Rosemary & Thyme Marinated Chicken Breast  
Minute Steak with Peri Peri Marinade  
Lamb Cevapcici  
Local Sausage  
Tiger Prawn Skewers marinated with garlic coconut, ginger & chilli  
Scottish Salmon  
Grilled Halloumi Cheese with tomato & lime salsa  
Vegetable Skewers  
BBQ Eggplant with rosemary lemon crème fraiche

### SELECTION OF SALADS

Mixed Salad  
Green Leaves  
Watermelon, Cucumber & Mint Salad  
Grilled Corn & Chickpea Salad  
Tomato, Basil & Mozzarella Salad  
Selection of Sauces

### AMERICAN BBQ - 19.00

Beefburger  
Hot Dogs  
Grilled Chicken  
Vegetable Skewers  
Salad Selection  
Homemade Relishes  
Bread Baps and Rolls

## BEVERAGE COLLECTIONS

### Welcome Drink

Choose from the following reception drink tables, minimum 20 persons, prices per person. All drinks can be substituted with any soft/non-alcoholic drink. Chosen package is for all guests in attendance and packages cannot be mixed.

Mixed House Wine - white, red or rose - 125ml - 3.20 175ml - 4.50 250ml - 6.00

Prosecco 125ml - 5.00

Arrival house drink at the Bar, any draft beer/bottled beer or cider/175ml house wine/house spirit & mixer/any soft drink - 5.00

Champagne - 8.00

Champagne Cocktail - 10.00

### Banquet Package

The Simple - Prosecco 125ml arrival drink, one glass of 175ml house wine with meal, 125ml Prosecco toast - 14.00pp

The Simple 2 - Prosecco 125ml arrival drink, two glasses of 175ml house wine with meal, 125ml Prosecco toast - 18.00pp

The Premium - Champagne 125ml arrival drink, two glasses of 175ml premium wine with meal (any bin up to 30.00, 125ml Prosecco toast - 25.00pp (arrival and toast can be swapped)

The Forest - Champagne or Champagne cocktail arrival drink, half a bottle of premium wine with meal (any bin up to 30.00), glass of Champagne toast - 32.00pp

### Party Package - 22.00pp

Arrival drink at the Bar, any draft beer/bottled beer or cider/175ml house wine/house spirit & mixer/any soft drink or Prosecco on arrival

Half bottle of house wine per person on the table plus bucket of bottled beers 330cl (one pp)

Toast with house spirit or liquor

*Bespoke beverage packages can be created, just get in touch and we will put something together for you.*



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# FOREST PARK

— C O U N T R Y H O T E L & I N N —

To arrange an informal chat and viewing contact us or just pop in.

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