



FOREST PARK

COUNTRY HOTEL & INN

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 38 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 2022, future years may include an inflationary incremental increase*

Exclusivity of the hotel includes all Restaurants and Rooms.

A bespoke three course wedding breakfast for 60, additional persons at 95.00pp

Evening Buffet for 100, additional persons at 32.00pp

Copper Cake Stand with Knife

Event Co-Ordinator

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 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 **149.00** per night Low Season, **179.00** per night Mid-Season, **189.00** per night High Season)

Exclusive Hire Rates

WINTER LOW SEASON - November to March inclusive (excludes Dec 24, 25,26, 31)
Midweek - Starting 10,990 Weekend 14,900

SPRING & AUTUMN MID SEASON - April, May, October
Midweek - Starting 11,990 Weekend 15,990

SUMMER PEAK SEASON - June, July, Sept (Excludes Bank Holiday Saturday)
Midweek - Starting 13,990 / Weekend 17,490

AUGUST NOT AVAILABLE



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 78.00 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 / Table linen / 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. We can also hold your ceremony prior to the meal.



CANAPES & HORS D' OEUVRES – 2.90 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 **36.00** to **54.00**
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 – 29.00

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- 33.00

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 – 39.00

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 Moët & Chandon Champagne for Champagne Brunch - 10.00 per 125ml glass

BUFFET & SHARING STYLE PLATTERS

minimum 20 persons- add salads to your platter

SALADS – 4.00 per person

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

PLATTERS

LOCAL MEAT PLATTER - 22.00

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

SEASONAL ANTIPASTI - 19.50

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 - 22.00

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 - 25.00

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 - 19.90

Selection of Local cheeses

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

MINI - SLIDERS- 25.00

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 - 37.00

Choose three meat items, one fish and one vegetarian & 2 salads

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 - 24.00

Beefburger

Hot Dogs

Grilled Chicken

Vegetable Skewers

Salad Selection (choice of 2)

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 – 175ml - 5.00 250ml - 6.90

Prosecco 125ml - 6.00

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 - 10.00

Champagne Cocktail - 10.00

Banquet Package

The Simple - Prosecco 125ml arrival drink, one glass of 175ml house wine with meal, 125ml Prosecco toast - 16.00pp

The Simple 2 - Prosecco 125ml arrival drink, two glasses of 175ml house wine with meal, 125ml Prosecco toast - 24.00pp

The Premium - Champagne 125ml arrival drink, two glasses of 175ml premium wine with meal (any bin up to 30.00, 125ml Prosecco toast - 27.00pp (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 - 34.00pp

Party Package - 25.00pp

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.



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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