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# FOREST PARK

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COUNTRY HOTEL & INN

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



# *Exclusive and Intimate Weddings*

Welcome to the Forest Park Country Hotel & Inn, nestled in the heart of The New Forest, where horses and wild animals roam freely. This unique venue is available to all for weddings and exclusive hire.

This well-appointed, picturesque, and historical country hotel was opened in 1905, and has been visited by Monarchs, Heads of State and major government figures, including King George V, Queen Mary and The President of the United States, Theodore Roosevelt.

The Forest Park Hotel is the perfect setting for your country house experience, where we offer unique and exclusive weddings with private use to ensure the very best ambience is achieved for the special day in your life. The creation of this perfect day is our goal, ensuring you have amazing lifetime memories.

Please do not hesitate to contact us at any time to arrange a meeting or viewing of our unique facilities and beautiful rooms.

01590-622844 | [forestpark@innmail.co.uk](mailto:forestpark@innmail.co.uk)





# Your Ceremony

Forest Park Hotel is licensed for marriages and civil ceremonies, set in our picturesque and elegant designed event rooms and our glorious garden.

We make every event at Forest Park unique and our experienced team along with your chosen register can design a ceremony that's completely personal for you.

From your personal wedding vows to your selected music, it's our mission to make the day perfect as you tie the knot and become one.

Once you're joined in matrimony or civil partnership it's time to raise a glass with your chosen aperitif as we celebrate with friends and families. Enjoy the happiest day of your life in our stunning manicured gardens or our warm and cosy Inn, where we offer a selection of premium cocktails, wines and drinks chosen by you. Canapés or even an oyster bar will offer the unique accompaniment to your bespoke drink's reception.



# *Intimate Bespoke Weddings and Celebrations*

If a cosy, intimate wedding celebration is your preference, then let our professional team plan and execute this with your input.

We can provide white table linen, or you may prefer the Forest rustic feel of our dark wood tables, along with the use of our beautiful garden, our Forest Park copper cake stand & knife and expertise from our Event Co-ordinator who will work alongside you to create your perfect day. Intimate wedding packages are priced from £95.00 per person fully inclusive.

We offer three superb rooms to host your celebration, The Acorn, Meerut or Rhinefield, all can be dressed for your perfect day in your style. Our private rooms can accommodate between 10 to 60 persons depending on your event size. Personal intimate package includes event room hire. The addition of the ceremony is available from £250.00.

## *Raise a Glass*

With our intimate and bespoke celebrations, we offer exclusive room hire along with the following. A three-course meal tailored to you from our specially selected classic wedding menu. A post ceremony glass of Prosecco per guest.

Complimentary half bottle of Forest Park Merlot or Sauvignon Blanc per person. A glass of Tattinger Champagne per-person for your toast. Accommodation is available and we offer a complimentary night stay in one of our Superior Superking Rooms for the bride and groom.

We also offer discounted room rate for your friends and family.



# *Exclusive Weddings and Private Hire Packages*

Exclusive Hire of Forest Park Hotel starts from 11am to 11am the following day. We have carefully crafted inclusive wedding & event packages with quality and individuality in mind, offering bespoke options of food and beverages. This package is based on up to 60 daytime guests and a total of 100 evening guests.

Your exclusive hire includes- The use of 40 luxury rooms, all public areas, and our beautiful garden. Wedding Ceremony, Top Table flower arrangement from our local supplier, Corbin's of Brockenhurst. A Three-Course Wedding Breakfast selected from our Classic Wedding Menu and Garden Table Midnight Delight Buffet. Complimentary one night stay on your 1st wedding anniversary. Exclusive Event Co-Ordinator to make your day effortless, Complimentary menu and wine tasting prior to your special day. The use of our copper cake stand and knife, PA system and easel.

Our Chef has also provided some wonderful premium menu choices should you wish to upgrade for a supplement. Additional Wedding Breakfast guests are priced at £49.00pp and £28.00pp for the evening buffet. If you would like a personal quote for different numbers or options, then we are happy to provide you with this. We also offer a selection of drinks packages to enhance your day and can be add to your wedding breakfast. These include an extensive selection of wines, Prosecco, Champagnes, Gin bar, or bottled beers, the choice is yours.





## Accommodation

Make the most of The Forest Park Hotel and its stunning location where we have a collection of 40 beautifully appointed bedrooms, overlooking our garden or picturesque views of the New Forest. All rooms include breakfast the morning after your special day.

## Bride and Groom

The day has arrived, and the setting is perfect. For the bride we have the Deluxe Suite that offers you the best views of the garden with a balcony, enjoy a complimentary bottle of Tattinger Champagne whilst you and your bridesmaids get ready for your big day. For the groom, best man and ushers enjoy your choice of beers or wine whilst getting ready in one of our other large rooms.

As a thank you from us on your exclusive wedding at Forest Park Hotel, enjoy a bottle of our Forest Park Merlot & Sauvignon Blanc to take home as reminder of your special day.

## Family and Friends

For your friends and family, we offer a selection of comfortable rooms which include the following.

- 7 Deluxe Superking rooms
- 2 Superior Quad rooms
- 3 Superking Triple rooms
- 18 Superior Superking/Twin rooms
- 6 Classic Superking
- 2 Classic Small Doubles rooms
- 1 Classic Single
- 1 Presidential Suite (honeymoon suite)



## Our Exclusive Wedding Rates

	Midweek Sunday- Thursday	Friday	Saturday
<b>WINTER SEASON</b> November - March (Excludes Easter, Dec 24, 25,26, 31)	12,900	14,900	16,900
<b>SPRING &amp; AUTUMN SEASON</b> April, May, October Midweek Sunday - Thursday	14,500	15,900	17,900
<b>SUMMER SEASON</b> June, July, and September	15,900	17,400	18,500

## Booking Made Simple

Once you've booked your date with us, we will reserve the forty bedrooms and you can send out your save the date cards to guests. Your guests can then call up and reserve the rooms individually. You can set the rates charged per room and the amount paid by your guests will be taken off the exclusive wedding total. We will guide you on the average room prices normally charged which include breakfast.

Please note we do not offer exclusive weddings in the AUGUST. For Saturday Exclusive Weddings, ask about very special rates for adding Friday or Sunday night accommodation for your guests and making a whole weekend of your special event.

# Recommend Photographers

Finding the perfect photographer is essential to ensure they capture those flawless moments. We are happy to recommend you photographers, all of which can ensure you get the very best and can capture those happy memories from your perfect day.

André Newman

[www.andrenewmanphotography.com](http://www.andrenewmanphotography.com)

Jacques Lloyd

[www.realsimplephotography.net](http://www.realsimplephotography.net)

Andrew Millard Photography

[www.millardphotography.co.uk](http://www.millardphotography.co.uk)

Jessica Hayman Photography

[www.Jessicahaymanphotography.co.uk](http://www.Jessicahaymanphotography.co.uk)





# Music Bands and DJ

Now that you've chosen your perfect country house for your unforgettable wedding, it's time to start thinking about how you and your guest can celebrate the evening in style. We allow live bands, entertainment with links below and some of our recommendations. Please note that any live entertainment must finish at 23:00 to comply with our noise regulations and for the respect of our surrounding neighbours.

Andy Maxwell DJ & Wedding Host  
[www.andymaxwell.co.uk](http://www.andymaxwell.co.uk)

Joe Glynn Sax  
[www.joeglynnmusic.com](http://www.joeglynnmusic.com)

Entertainment Nation  
[www.entertainment-nation.co.uk/wedding-bands](http://www.entertainment-nation.co.uk/wedding-bands)



# *Finishing Touches*

It's your special day and we know the importance of making it individual for you. When it comes to finding the best hair or beauty stylist to creating the perfect wedding cake or to arriving in style, then create your bespoke day with our recommendations to help you make those hard decisions easier.

## Hair and Beauty

[www.tarasangermakeup.co.uk](http://www.tarasangermakeup.co.uk)

[www.kbhairandmakeup.co.uk/bridal](http://www.kbhairandmakeup.co.uk/bridal)

[www.makeupbycatherinetaylor.co.uk](http://www.makeupbycatherinetaylor.co.uk)

[www.forevahair.co.uk/bridal](http://www.forevahair.co.uk/bridal)





# Floristry

Having worked closely with Corbin's of Brockenhurst for many years, and with over 20 years' experience we know that they are extremely passionate and care about creating a unique and magical setting for your wedding day.

If you are wanting simple or exuberant, Corbins will be there to help make your dream a reality for the biggest celebration of your life, and let's not forget as part of the exclusive hire they also provide the flowers for the ceremony and top table.

[www.corbinsflorist.co.uk](http://www.corbinsflorist.co.uk)





# Cakes

[www.hayleyelizabethcakedesign.com](http://www.hayleyelizabethcakedesign.com)

[www.elmsleighcakes.co.uk](http://www.elmsleighcakes.co.uk)



## CANAPES & HORS D' OEUVRES

Choose 4 canapés per person for 9.00 or 6 for 12.00  
(Minimum of 40 canapes)

### COLD CANAPES

Chicken Liver Pate, apple jelly toasted brioche  
Rare Roast beef, mini - Yorkshire pudding, horseradish cream  
Chicken and Smoked Ham hock, piccalilli  
Smoked Salmon, caviar crème fraîche, potato blini  
Chilled Gazpacho - (vegetarian)  
Goats cheese and caramelized onion tart - (vegetarian)  
Salt roasted baby beets, vegan feta, caramelized pecan - (vegan)

### WARM CANAPES

BBQ Cauliflower taco, avocado crème, tomato chutney - (vegan)  
Tempura prawns, sweet chilli mayonnaise  
Mini Salmon fishcakes, tartar sauce  
New forest mushroom and sage arancini - (vegetarian)  
Mini Cottage pie tarts, parmesan truffle mash  
Lamb Kofta, cucumber raita  
Mini Duck spring roll, cherry compote

### SWEET CANAPES

Assorted Macarons  
Lemon Tart  
Mini Pavlova  
Coffee Cheesecake éclair  
Chocolate Brownie Cake pops

Banquets priced on application, 3 course menu from our classic menu is included. You can upgrade to our premium menu for additional 10.00pp. Banquets are constructed of one item per course plus a vegetarian option for starters and mains. Pre-order banquets may choose between two items per course from the Classic Menu & three items from the Premium Menu.

## CLASSIC MENU 49.00

### STARTER

#### **Forest Park Prawn Cocktail**

with Sauce Marie Rose, chiffonade of iceberg lettuce, guacamole, & shaved fennel

#### **Chicken & Black Pudding Terrine**

with toasted Hazelnuts, homemade piccalilli & herb crostini's

#### **Crispy Duck**

with pickled onions, cream fraiche  
& spiced tomato chutney

#### **Marinated Tomato and Mozzarella Salad**

With basil & pine nuts

### MAIN COURSE

#### **Pork Belly**

with sweet potato, tender stem broccoli, red cabbage puree & cider jus

#### **Roast Breast of Free Range Chicken**

with creamy mashed potato, stem broccoli, baby spinach & New Forest Mushroom sauce

#### **Pan Fried Cod**

with crushed buttered herb potatoes, fricassee of seasonal vegetables with mussel velouté

#### **Homemade Paneer, Spinach & Chickpea Curry**

with cucumber raita, naan bread & steamed basmati rice

#### **New Forest Mushroom Risotto**

with Charred seasonal greens, vegan feta & Black truffle oil

### PUDDINGS

#### **Sticky Toffee & Date Pudding**

with butterscotch sauce & vanilla ice cream

#### **Orange Chocolate Delice**

Praline, berries & orange sorbet

#### **Passion Fruit Pannacotta**

with lime meringue & berries & passion fruit coulis



## PREMIUM MENU 59.00

### STARTERS

#### **Prawn & Crab Cake**

with Asian chilli aioli & herb salad

#### **Forest Park Gin Cured Salmon Gravlax**

with beetroot pickled onion, apple gremolata, horseradish, crème fraiche & whole grain, melba toast

#### **Peppered Beef Carpaccio**

with celeriac remoulade dressed salad greens, parmesan crisp & Dijon mustard sauce

#### **Chicken Liver Parfait**

with red onion marmalade, watercress & toasted brioche

#### **Beetroot Three ways**

with smoked pickled & roasted beetroot, vegan cheese, walnut praline, olive soil

#### **Wild Mushroom Fricassee**

served in puff pastry with creamy Lyburn cheese & New Forest mushroom sauce

### MAIN COURSE

#### **Prime Fillet of Beef Wellington**

with seasonal vegetables, fondant potatoes & bordelaise sauce

#### **Confit Gressingham Duck Leg**

with white bean gremolata, caramelised cherries, & sherry demi-glace.

#### **New Forest Venison Loin**

with Tatchbury Manor Farm black pudding, baby vegetables, berries & venison demi-glace

#### **Pan Fried Salmon Fillet**

with lemon & dill sauce, crispy beetroot & carrot slaw.

**Fillet of Seabass**

with saffron risotto, charred cherry tomatoes, clam & brown shrimp butter

**Vegetarian Wellington**

with seasonal vegetables and Fondant potatoes & New Forest Mushroom Sauce.

**Hoisin Marinated Jackfruit**

served on a bed of cucumber, onion & red cabbage slaw.

**DESSERT**

**Dorset Apple & Fruits of the Forest Crumble**

with creamy English custard & black cherry ice cream.

**Valrhona Chocolate Mousse**

with black cherry gel, chocolate crackle & quenelle of Dorset clotted cream.

**Vanilla Bean & Blueberry Cheesecake**

with Chantilly cream, vanilla tuile.

**Mango and Prosecco Panna Cotta**

with almond biscuits, compressed mango.

**Selection of Three Local Cheeses**

with homemade chutney, a selection of crackers, fruit, celery & truffle honey.

## MIDNIGHT DELIGHTS

### THE GARDEN TABLE – 28.00 per-person

Miniature FP Beef Burgers  
Miniature Forest Park, Ale Battered Haddock & Chips  
Miniature Veggie Burger  
Chicken Saty Skewers  
Spinach, Feta & Onion Parcels  
Cream Cheese Stuffed Red Peppers  
Selection of Sauces  
Mixed Leaf Salad

### THE FOREST – 33.00 per-person

Spicy Chicken Breast with Chilli sauce  
Local Farm Sausage Bites with BBQ Sauce  
Miniature Forest Park, Ale Battered Haddock & Chips  
Winchester Cheese & Meat Platter  
Chef's Hummus with Carrots & Cucumber Stick  
Mushroom Vol Au Vents  
Halloumi & Vegetable Skewers  
Vegan Spring Rolls  
Forest Park Beetroot & Carrot Slaw  
Potato Salad  
Mixed Leaf Salad

### BANQUET COLD PLATTER- 38.00 per-person

Miniature Steak & Ale Pie  
Spicy Chicken Breast with Chilli sauce  
BBQ Pork Bao Buns  
Duck Spring Rolls with Hoisin Sauce  
Selection of Roasted Meats & Sauces  
Miniature Forest Park, Ale Battered Haddock & Chips  
Atlantic Prawns & Marine Sauce  
Vegetable Gyozas  
Tomato & Onion Salad



Waldorf Salad Pear, Gorgonzola & Hazelnut Salad  
Caesar Salad with Chicken, Crispy Pancetta, Parmesan & Baby Gem Lettuce  
Coriander, Lime & Cucumber Salad  
Homemade Relish & Pickles

### ADDITIONAL SALADS 2.50 – per person

Heritage Carrot, Dorset Apple & Sultana, and Pecan Nut Salad  
Dill Baby Potatoes and Peas  
Watermelon, Cucumber & Mint Salad  
Grilled Corn & Chickpea Salad  
California Cobb Salad

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## PLATTERS

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### LOCAL MEAT PLATTER – 29.00 per-person

Saldrige Farm Honey Roasted Ham  
Honey Glazed Chorizo  
Salami,  
Kalamata & Vinci olives  
Cheddar Cheese & Onion Tarts  
Sun Blushed Tomatoes & Homemade Ciabatta Bread  
Grilled Marinated Courgette  
Roasted Red, Green & Yellow Peppers  
Charred Halloumi Cheese  
Confit Shallots & Red Hummus & pitta bread.

## FISH PLATTER – 43.00 per-person

British Oysters with Shallots Vinegar & Lemon & Herb oil  
Smoked Salmon  
Atlantic Prawns with Marie Sauce  
Caper Berries, Smoked Trout, Lobster Tail  
Lemon & Dill Crème Fraîche Lemon  
Lime Premium Fish Platter  
Homemade Salmon Gravlax, Citrus Cured with Forest Park Brock Gin, Dill & Mustard  
Baby Capers  
Focaccia & Rye Bread  
Remoulade Sauce & Homemade Aioli.

## FOREST PARK TAPAS & CHEESE PLATTER – 49.00 per-person

Honey Glazed Chorizo Sausage  
Korean Style Beef Croquette  
Lyburn Cheese & Potato Croquettes  
Selection of Local Cheeses  
Marinated Cheese Cubes,  
Kalamata Olives & Vinci Olives  
Marinated Artichoke Hearts  
Grilled Peppers & Charred Asparagus  
Tiger Prawns with Marie Sauce, Romesco Sauce  
Celery, Grapes, Fresh Fruit, Cornichons  
Candied Pecans, Quince Jelly, Homemade Chutney, Artisan Crackers  
Fresh Bread Selection.

## FOREST PARK BBQ – 48.00 per-person

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

Homemade Smoked OXO Beef Burger

Cajun Marinated Chicken Breast

Moving Mountains Vegan Burger

Lemon, Rosemary & Thyme Marinated Chicken Breast

Miniature Steak with Peri Peri Marinade,

Lamb Cevapcici,

Local Farm 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 fraîche.

## SELECTION OF SALADS

Mixed Leaf Salad.

Dill Baby Potatoes and Peas Salad

Watermelon, Cucumber & Mint Salad

Grilled Corn & Chickpea Salad

Tomato, Basil & Mozzarella Salad Selection of Sauces.

California Cobb Salad

Greek Inspired Salad

Pasta Salad

# BEVERAGE COLLECTION

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

## WELCOME ARRIVAL DRINK PACKAGES

The Orchards Lake	30 Glasses of Prosecco & 30 Bottles of Bottled Beer.	5.50 per-person
Woods Corner	60 Glasses of Prosecco.	6.00 per-person
The Wilverley	60 Glasses of Mixed Gin & Tonic Choose up to 2 Gins from our collection.	9.00 per-person
The Arboretum	30 Glasses of Prosecco & 20 Bottles of Bottle Beer & 30 Brock Bramble Cocktail.	10.00 per- person

## WEDDING BREAKFAST DRINK PACKAGES

Renaissance	Post ceremony drink, one glass of Prosecco 125ml per-person, one glass of 175ml wine with meal & 125ml Prosecco toast.	20.00 per-person
Roosevelt	Post ceremony drink one glass of Prosecco 125ml per-person, two glasses of 175ml wine with meal and 125ml Prosecco toast.	30.00 per-person
Queen Mary	Post ceremony drink one glass of Prosecco 125ml per-person, three glasses 175ml of premium wine per person with meal (any bottle up to 30.00) and 125ml Tattinger Champagne toast.	45.00 per-person
King George V	Welcome drink cocktail, "English Garden." Post ceremony drink one glass of 125ml per-person of Tattinger Champagne, half a bottle of premium wine per-person with meal (Any bottle up to 34.00) and a glass of Tattinger Champagne toast.	55.00 per-person



# *Have We Answered All Your Questions*

## **Do I need to confirm my booking?**

Yes. If you decide The Forest Park Hotel is your choice of wedding venue then a completed signed booking form/contract, along with a non-refundable deposit of £2000.00 for hire charge is required as per our terms and agreement. 75% non-refundable deposit if wedding is less than six months. Final payment is required 30 days prior to the wedding.

## **Do you recommend Wedding Insurance?**

Yes, we highly recommend this as no one knows what is around the corner and for peace of mind having insurance covers any unexpected eventualities.

## **Do we need to confirm order of the day & menu choices?**

Yes. We do ask that all final timings, menu choice including any dietary requirements are given one month prior to the event.

## **Do you take cash and is there a cash point available at the hotel?**

No. There is no cash machine onsite, and we are a cashless venue that takes card payments only.

## **Do you offer parking?**

Yes. We have three car parks on site which is free for you and your guest. These include the one outside the front of our hotel, one to the side as you drive in and our overflow car park at the rear of the hotel all of which offer overnight parking.

## **Do we need a Register?**

Yes. Once you've decided and confirmed the date, then you must book your Registrar to conduct your ceremony, and payment should be made directly to the Registrars who will need to know your ceremony timetable.

## **Will we have full exclusiveness of the venue?**

Yes. If you've opted for an exclusive wedding, then you will have full use of the whole hotel from 11am to 11am the following day.

## **Do you need to know any dietary requirements or allergens?**

Yes. It's very important that we know all allergens or dietary requirements as we need to ensure you and your guest are looked after and remain safe during their time with us.

**Are we allowed confetti?**

Yes. However, this must be used only outside and environmentally safe and biodegradable, as we want to protect the environment. Confetti such as dried rose petals are allowed outside the front of the hotel or in our garden.

**Can we have a bar tab for our guest?**

Yes. You can place any amount behind the bar and our team will keep you updated throughout the day when your tab is reaching your chosen limit.

**Can we have the ceremony outside?**

Yes. We cannot guarantee the weather to be in your favour, therefore it is your responsibility to check the weather updates 2-3 days prior and make your decision.

**Do you have highchairs for our little guest?**

Yes. We have highchairs, please let us know how many you will require.

**Can we have our own music played during the ceremony and wedding breakfast?**

Yes. We have a P.A. system for you.

**Can we have outside catering?**

Yes, although we would like to provide you with the very best in catering from our kitchen and exclusive menus, you may opt for outside catering, and we can assist you with suppliers and hire charges.

**Can we have fireworks, fire lanterns or release balloons?**

No. As we are in the heart of the New Forest, we need to protect the lives of the animals and the risks to nature from forest fires, so fireworks, lanterns or balloons are NOT permitted as they pose a risk to the forest and livestock.



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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.

[forestpark@innmail.co.uk](mailto:forestpark@innmail.co.uk) | 01590-622844

[www.forestpark-hotel.co.uk/weddings](http://www.forestpark-hotel.co.uk/weddings)