

PRIVATE PARTIES & CELEBRATION

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.

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 where we offer unique and exclusive events, private hire to ensure the very best ambience is achieved for those wanting to hold a private celebration, wedding anniversary, baby showers.



The Forest Park Hotel is a gentle 10–15-minute walk from Brockenhurst Train Station, making it easily accessible for you to hold a private celebration. We offer three beautiful private rooms to host your event, The Meerut, The Rhinefield and The Acorn, all of which can accommodate between 6 to 70 guests and overlook our well-manicured garden.

FACILITIES

The Meerut

Situated in our well-appointed private room The Meerut can accommodate 6-20. This room allows stunning natural light with views of our garden, which you will have access to as well as the use of the private terrace which is all included with the room hire.



The Rhinefield

The Rhinefield, can accommodate 15-30 guests and boast not only glamour but also provides natural light with views of our garden. This Private room is just situated off our main restaurant. Here you can also take advantage of our sofa area outside which we can also offer as part of your room hire.



The Acorn

The Acorn is our main and biggest room that can be used for your private celebration and can host between 20-70 guests. With Panoramic views of the garden, you can expect to be wowed by the true elegance that this room offers. For a taste of grand sophistication, nature is at the essence of this forest themed room with chandeliers, woodland wallpaper. You and your guest can expect true beauty that this room has to offer.



ROOM CAPACITIES & ROOM HIRE CHARGES

Depending on your numbers, you can choose a room that is ideal for you and your celebrations. A non-refundable deposit of 5.00pp is required to secure the booking.

Room hire charges	Capacity	Monday - Thursday	Friday	Saturday - Sunday
The Meerut	6 - 20	£80	£100	£120
The Rhinefield	15 - 30	£90	£110	£130
The Acorn	25 - 70	£150	£200	£250

MENUS

We are happy to design a 2 or 3 course A La Cart Menu for your occasion which is based on between 10-20 guests and is priced as below.

2-course Lunch Menu at 32.00pp or 3-courses 38.00pp
2-course Dinner Menu at 35.00pp or 3-courses at 40.00pp

For bigger occasion of 25 and over, or our Head Chef has created a Bespoke Menu with choices ranging from Smoked Chalk Stream Trout & Salmon Rillettes to Pan Fried Beef Fillet with wild mushrooms.

2-course Bespoke Dinner Menu at 42.00pp or 3-courses at 52.00pp.



DRINK RECEPTION

Why not add a drinks reception to your special occasion. We are pleased to offer you a selection of drinks packages from our list below, which we charge as per consumed.

The Orchards Lake	Prosecco & Elderflower
Woods Corner	Prosecco & Bottles of Bottle Beer
The Wilverley	Gin & Tonic Choose up to 2 Gins from our collection
The Arboretum	Brock Bramble Cocktail

ENTERTAINMENT

Live entertainment is only available with exclusive hire of the hotel; however, we on some occasions and if certain rooms are booked, we can offer this. Please email or call for more details.

We also have our Sonos system, and we are always pleased to play a selected play list for your special occasion.



OUR FUNCTION ROOMS

At Forest Park Hotel, we provide you with the forest rustic feel of our dark wood tables or you may prefer our round tabletops with white linen, which overlooks our beautiful garden. Round tables and linen are available from 100.00

PARKING

At Forest Park Hotel we have plenty of carparking available with our three large car parks for you and your guest to choose from. Spaces cannot be reserved and are free to all our residents and other guest who visit us. Please note in our busy months of summer spaces may be limited.

BUFFETS & PLATTERS

CELEBRATION – 19.00 per-person

Our Elegant selection of Sandwiches & Cakes. Egg Mayonnaise, Jubilee Chicken, Cream Cheese and Cheddar Cheese & Pickle with Sausage Rolls, Cheese Puffs, Potato Crisps and Olives.

THE FOREST – 28.00 per-person

Traditional British Finger Buffet. A selection of finger sandwiches, Egg Mayonnaise, Jubilee Chicken, Cream Cheese and Cheddar Cheese & Pickle, Pork Pie, Cheese & Chive Puffs, Mushroom Vol au Vents, Fresh Pineapple & Lyburn Winchester cheese, chef's Hummus with flat breads, seasoned local farm Sausage Bites with curried BBQ sauce, Chicken Wings with blue cheese sauce, Vegan Spring Rolls.

ENGLISH GARDEN – 33.00 per-person

A selection of finger sandwiches, Smoked Salmon & Cream Cheese, Egg Mayo, Jubilee Chicken, and Cheddar Cheese & Pickle, Pork Pie, Cheese & Chive Puffs, Mushroom Vol Au Vents, Fresh Pineapple & Lyburn Winchester Cheese, Chef's Hummus with Flat Breads, Local Farm Sausage Bites with Curried BBQ Sauce, Seasoned Chicken Wings with Blue Cheese Sauce, Vegan Spring Rolls, Mini Fish & Chips with tater sauce, Forest Park Beetroot & Carrot Slaw.

ADDITIONAL SALADS – 2.50 per-person

Dill Baby Potatoes and Peas, Watermelon, Cucumber & Mint Salad
Grilled Corn & Chickpea Salad & California Cobb Salad Green Leaves
Tomato, Basil & Mozzarella Salad, Selection of Sauces

PLATTERS

LOCAL MEATS & SEASONAL ANTIPASTI – 29.00 per-person

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

FISH PLATTER – 45.00 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 Gravlox, 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 and Potato Croquettes, Selection of Local Cheeses, Marinated Cheese Cubes, Kalamata Olives & Vinci Olives, Marinated Artichoke Hearts, Grilled Peppers and 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.

ENCHANTED AFTERNOON TEA

Minimum 2 persons, available for reservation 24 hrs in advance
29.50pp Served Mondays – Saturdays between 15.00hrs – 17.00hrs

The Forest Park Hotel is the ideal way to enjoy our homemade and crafted afternoon tea in the beautiful settings that is the New Forest. If you're catching up with a few friends, baby showers or celebrating something special, we would be delighted in welcoming you to our hotel.

Each Afternoon Tea is delicately created by our talented pastry chef, using the finest ingredients that will get the tastebuds wanting more.



During the summer season, we offer you the options of relaxing in our beautiful and maintain garden, or in our forest themed and warm Acorn restaurant. Our winter season is also ideal to unwind and cosy up in front of our log fire in our Inn.

If you have any dietary requirements then we can also cater for vegan, vegetarian, and gluten-free afternoon tea all our accompanied with bottomless tea from the New Forest.

FINGER SANDWICHES

Free Range Jubilee Chicken, curried mayonnaise & sultanas
Claytons Free Range Egg, Dijon mustard mayonnaise
English Cucumber, chives cream cheese
Scottish Smoked Salmon, capers

PLAIN OR RAISIN SCONES

Freshly baked and served with creamy butter, clotted cream, Naked
New Forest strawberry jam or seasonal jam of the day

ENCHANTED FOREST PATISERIE

Forest inspired selection of delicate confectionary fresh from our own kitchen
Chocolate Soil, White Chocolate & Rum Log, Basil Moss, Brandy Snap with Cream
Patisserie, Orange Cake, Forest Berry Tart & Meringue Mushroom

CHAMPAGNE AFTERNOON TEA & TAITTINGER 125ml Champagne - 36.00pp

GIN TASTING ENCHANTED FOREST TEA - 53.00pp

WHISKY TASTING ENCHANTED FOREST TEA - 57.00pp

NEW FOREST TEA COMPANY

Selection of Ethical Plastic Free Premium Tea from the New Forest Tea Company.

The Brockenhurst Breakfast.

The Earl Grey (bergamot infused)

The Minty One (Zingy Pure Peppermint)

The Relaxing One (Lemongrass, Lemon, Apple, Raspberry)

Rooibos Organic Vanilla & Almond.

The Organic Green One (Pure Organic Green Tea)

The Spiced One (Black Tea, Vanilla, Mixed Spices)

The Fruity One (Orange, Apple, Hibiscus)

The Decaf One



FOREST PARK

— C O U N T R Y H O T E L & I N N —

Please do not hesitate to contact us at The Forest Park Hotel anytime to arrange a meeting, so we can help you to create your perfect day.

Kind regards The Forest Park Team

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Email our Events Manager at O.Taylor-Whyte@innmail.co.uk