

Bartley Lodge
WEDDINGS



Love your *Location*

You Said YES, Congratulations, now let's get planning!

There are many good reasons that so many couples trust us to host their special day.

Standing elegant and proud at the end of a meandering drive way, our 18th century, grade II listed Bartley Lodge is set in eight tranquil acres of landscaped grounds. Complete with beautiful garden walls, rolling lawns and a dark-wood panelled baronial hall, it makes a grand venue for your special day.

But it's the people that top it – our team can't wait to deliver your vision; your guests will have happy faces and most importantly you get just what you dreamed of.



Photography by: Atlas Photography



Perfectly framed by
our ancient oak tree,
New Forest surrounds
and blooming flora,
say 'I do' in
our beautifully
landscaped gardens





Photography by: Paul Gregory Photography



I do Celebration

Pre-wedding menu & wine tasting for the happy couple

Arrival glass of perfectly chilled Fitz, English sparkling wine

Three course seasonal wedding breakfast

or why not try...

New Forest vintage afternoon tea

Half a bottle of house wine per guest

Still & sparkling water throughout the day

English sparkling wine for the toast

Coffee & tea

Rustic Hampshire evening sharing boards

Private event space for wedding breakfast & reception

Dedicated event / toast manager

Crisp white table linen & napkins

Chair covers & sash

Cake stand & knife

Luxury Bedroom with hearty breakfast for the newly weds

From **£95** per person

Please chat to us if you wish to host your ceremony with us or add additional evening guests to your package.

Prices are subject to changes in VAT & Duty. Valid for celebrations held until 2023. Minimum guest numbers apply. Additional cost for indoor and outside ceremony.

Complete with deep wooden panelling, tapestries and twinkling chandeliers, experience the true charm of Bartley Lodge



Seasonal Wedding Breakfast

Toasts, Tipples & Tea

Fitz English sparkling wine – arrival & toast
Half bottle of wine – with your meal
Sparkling & still water – throughout the day
Tea & coffee

Let's Be Seated

Leek and potato soup (v)
Smoked New Forest chicken salad
Avocado purée, pancetta, honey, ginger
Simply smoked salmon
Lemon, watercress & capers
Isle of Wight tomatoes (v, ve)
Vegan mozzarella, seasonal baby
leaves & nut free pesto

The Main Event

Roast breast of chicken
Thyme potatoes, buttered greens & carrots,
pancetta, mushroom cream sauce
Braised blade of beef
Creamy mash, roasted root vegetables
& bourguignon sauce
Grilled fillets of red mullet
Sauté of samphire, spinach & herbs with
a shallot, caper & lemon dressing
Gently chargrilled vegetables (v, ve)
Quinoa, plenty of herb & spiced
tomato sauce

Something Sweet

Classic vanilla Brûlée
Butter Baked Shortbread
Your day your cheesecake
Choose your favourite flavour!
White chocolate & raspberry roulade
Berry purée & crème chantilly
Dark chocolate tart
Chocolate sauce & blood orange sorbet

New Forest Evening Boards

Hampshire rustic board of cured meats
Cold cutting pies & local cheeses with
chutneys, pickles, crusty homemade
bread & crackers

Can't see your favourite?

We are happy to chat about adding
canapés & cheese boards, tailor making
menus & upgrading selection options just
let us know.

Please choose one dish from Let's Be Seated,
The Main Event and Something Sweet. If you
wish to offer two choices it is an additional £3
per person. If you wish to offer three choices it
is an additional £5 per person.





New Forest Afternoon Tea

Toasts, Tipples & Tea

Fitz English sparkling wine – arrival & toast
 Half bottle of wine – with your meal
 Sparkling & still water – throughout the day
 Tea & coffee

Sandwiches & Savoury

A plentiful selection of delicate, crustless sandwiches served on a mix of freshly baked white & brown bloomer bread

Smoked salmon & cucumber
 Old Winchester cheese & chutney (v)
 Egg mayonnaise & mustard cress (v)
 Hampshire ham & grain mustard
 Chefs seasonal savoury tartlets

Jam or Cream First?

Warm home-baked plain & fruit scones with New Forest jam and clotted cream

Sweet Treats

Traditional classic Victoria sponge
 New Forest strawberry cream tart
 Velvety chocolate brownie & salted caramel butter cream
 Zingy lemon posset & buttery shortbread

New Forest Evening Boards

Hampshire rustic board of cured meats
 Cold cutting pies & local cheeses with chutneys, pickles, crusty homemade bread & crackers

Can't see your favourite?

We are happy to chat about adding canapés & cheese boards, tailor making menus & upgrading selection options just let us know.

Bespoke your special day

Add Canapés & Nibbles

£7.50 per person

Spiced crayfish bouchée
Cherry tomato, mozzarella & basil skewers (ve)
Ham hock croute with spiced apple
Wild mushroom tartlet with tarragon (v)

Add Canapés & Nibbles

£9.50 per person

Tempura of tiger prawns, sweet chilli & coriander
Vegetable pesto halloumi skewers (v, ve)
Spiced beef tartlets & honey ginger dressing
Smoked salmon & cream cheese blini with dill

Let's Be Seated

£2.50 per person supplement

Smoked mackerel and watercress salad
Celeriac remoulade, lemon dressing
Rosary Ash goat's cheese (v)
Beets, radish & pistachio, sourdough crisps
Pressed ham hock
Pea crème fraîche & pickled vegetables

Let's Be Seated

£5 per person supplement

Chicken & wild mushroom terrine
Pickled vegetables, herb dressing & affilla cress
Smoked chalkstream trout & crayfish tian
Cucumber ribbons, dill crème fraîche & caviar

The Main Event

£4.50 per person supplement

Chicken roulade
Smoked streaky bacon, herb stuffing, sauté new potatoes tender stem broccoli and tarragon cream

Slow-roast old English sirloin of beef
Thyme fondant, roast root veg and a shallot, port reduction

Grilled darne of sea trout
Crushed potatoes, seasonal greens and a classic white wine and dill cream

The Main Event

£9 per person supplement

Duo of Hampshire lamb
Crisp shoulder & roast rump, heritage carrots, minted Jersey Royals & a port jus

Grilled fillets of sea bass
Crushed new potatoes, sauté sea greens, prawn chive & shallot butter

Slow-roast belly 'Iron Aged' pork
Champ mash, roasted leeks & spinach, apple compote & New Forest Cider cream

Something Sweet

£2.50 per person supplement

Brown sugar vacherin
Roasted New Forest strawberries & Dorset clotted cream
Dark chocolate mousse
Ringwood honeycomb & Purbeck white chocolate ice cream
Citrus posset
Buttery Burley shortbread

Something Sweet

£5 per person supplement

New Forest trio
Chocolate mousse, eton mess & vanilla cheesecake
Dark chocolate Pavé
White chocolate soil, raspberry sorbet & mint syrup
Warm apple & almond tart
Fudge sauce & vanilla bean ice cream

Prices are subject to changes in VAT & Duty.
Valid for celebrations held in 2023.

Evening All! Bespoke Your Evening

New Forest Evening Boards (Included - £19.25 per additional evening guest)

Hampshire rustic board of cured meats, cold cutting pies & local cheeses with chutneys, pickles, crusty home-baked bread & crackers

Hampshire Hog Roast (£23.75 per person to add or £4.50 per person rustic board supplement)

Hampshire slow-roasted hog & crunchy crackling
Home baked Brioche buns
Garden sage & onion stuffing
New Forest apple sauce
Minted new potatoes
Seasonal shredded slaw
Tomato & red onion basil salad
Mixed crisp leaves

New Forest BBQ (£23.75 per person to add or £4.50 per person rustic board supplement)

Provençale burger
Local pork & herb sausages
Seasonal vegetable kebabs (v, ve)
Home baked Brioche buns
Spiced butterfly chicken breast
Minted new potatoes
Seasonal shredded slaw
Mixed crisp leaves
Tomato, red onion & basil salad

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Valid for celebrations held in 2023.

For The Little Guests

For our smaller (under 12's) guests to enjoy on your big day.

Fruit juice on arrival
Three course meal from the Little Guests menu
Glass of squash for the meal
Sparkling fruit juice for the toast
Chair cover and sash
New Forest rustic board for the evening

Let's Be Seated

Cubed melon (v)
mixed seasonal berries
Grilled home baked garlic bread (v)
Mini salad (v)
cucumber strips, cherry tomato & carrot sticks crudite
Seasonal soup of the day (v)

The Main Event

Your selected smaller main course from the 'I do' menu

or

Mini burger
topped with melting cheese, chips
Penne pasta (v)
tomato sauce & grated New Forest cheese
Baked crispy homemade fish fingers
chips & peas

Something Sweet

New Forest ice cream sundae
Chocolate sauce & marshmallows
Fruit cocktail
Chocolate dipping sauce
Seasonal Hampshire berries & yoghurt

From £45 per child

Prices are subject to changes in VAT & Duty.
Valid for celebrations held in 2022/2023.



Little *Extras*

Vintage Ice Cream Bike

Perfect for a hot summer's day, choose from a selection of your favourite New Forest ice creams and best-loved toppings

£320 for 40 guests

£25 per every extra 10 guests

Doughnut Wall

Deck the wall out with these doughy treats and offer guests a variety of flavours. They also double up as reception décor!

£60 for 40 guests

£80 for 80 guests

Hot Chocolate Station

Warm up your guests with a hot chocolate station, complete with mini marshmallows, whipped cream and sprinkles

£4 per guest

Make it boozy from £2 per guest



Photography by: Jessica Hayman photography

Pop-up Gin Bar

Choose your favourite gin for guests to enjoy, along with a mix of different tonics and garnishes for the perfect G&T. (Subject to availability)

£300 for 40 guests
 £435 for 60 guests
 £450 for 80 guests

Pop-up Fitz Bar

Enjoy a celebratory glass of bubbles with your guests or a delicious Fitz cocktail with fruits and juice to make your drinks stand out. (Subject to availability)

£300 based on 40 guests
 £75 for every extra 10 guests

Six Lanterns (Available for hire) £25

Post Box For The Day (Available for hire) £30

Basket Of Flip Flops For 40 guests, £20 per every extra 10 guests £80

Box Of Blankets To keep your guests warm on the day. (Per 15 blankets) £35

Log Cake Stand (Available to hire) £20

The Night Before?

Pamper Pack
 Includes Temple Spa goodies, selection of cocktail cans, bucket of ice, glasses & garnish
 £25 per guest



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