



# Intimate and Idyllic

Every wedding at Lainston House is as individual as you are. The below prices are based on intimate weddings of groups under 40 within six months of your desired date. For weddings over six months away please speak to a member of our wedding team!

2026

Date	Sunday — Thursday <i>Monday — Thursday in school holidays only</i>	Friday	Saturday <i>(Plus blank holiday Sundays)</i>	Max capacity for ceremony (including registrars) and wedding breakfast
Ash	£550	£850	£850	20
Hampshire	£550	£850	£850	30
Houghton	£550	£875	£875	40
Linden*	£1,500 — Monday or Tuesday £750 — Sunday. Wednesday or Thurs- day	£1,250	£1,500	40

*\*Linden is available to hire all day on a Monday or Tuesday. Wednesday – Sunday, hire is from 12pm – 5pm only.*

## Included on your special day...

Private use of your function room for ceremony and wedding breakfast  
Numerous photo opportunities including our avenue of lime trees on 63 acres of grounds  
Tables, Chivari chairs, linen napkins, silver cutlery, crockery and glassware  
Cake table, silver stand, and knife  
Guidance from your very own dedicated Event Coordinator throughout the planning of your special day  
A dedicated events team to ensure your wedding runs smoothly

*Due to the nature at Lainston House, there are minimum numbers of 60 adults on a Friday or a Saturday and 50 on a Sunday throughout the year and therefore this package would only be able to be booked within 6 months for these dates. For weddings over six months away please speak to a member of our wedding team!*



# Menu packages

Here Lainston House, we believe every celebration deserves its own unique design—not a standard package.

## **Canapés**

From £10 per person (based on 3 canapes per person)

*Canapés are based on a minimum of 10 people. For groups smaller than 10, a chefs choice canapé selection will be available.*

*Canapés must be taken for the entire party.*

- Crispy cep arancini, herb emulsion (v) \*
- Garden herbs, goat's cheese & beetroot cone (v) \*
- Compressed watermelon, feta, olive (v) \*
- Sun blushed tomato & mozzarella tart (v) \*
- Salmon sushi, wasabi, ginger, soy (v)
- Trout rillettes vol-au-vent, lemon & fennel (v)
- Mini beef yorkie, horseradish
- Mini sausage roll, smoked apple

(v) – Vegetarian

(\*) - Can be made vegan upon request



### 3 Course Menu

From £80 per person (based on 3 courses)

*As the hosts, included is a set menu consisting of one starter, one main course & one dessert on behalf of the entire party with the exception of any dietary requirements.*

*Choice menu of 3 starters, 3 main courses & 3 desserts in advance are available for parties of up to 30 people at the supplementary cost of £15 per person. We ask that a vegetarian dish is chosen as one of the 3 options.*

*Please ensure the hotel receive your choices 2 weeks prior to the event, advising of any food allergies or intolerances.*

Amuse bouche (please choose from one option for all your guests) £5 per person extra

Pea espuma with lemon and mint (v)\*

Butternut velouté with goat's curd, pickled beetroot, pumpkin oil (v)\*

Celeriac espuma, mushroom, truffle oil (v)\*

#### Starters

Cauliflower velouté with apple, garlic croutons and chive (v)\*

Caramelised red onion start with goat's cheese, romesco, rocket (v)\*

Santa Maria halloumi, pepper marmalade, endive, chimichurri (v)

Ham hock croquette, celeriac, smoked apple, truffle

Smoked chicken terrine, celeriac & apple remoulade, chipotle emulsion, crostini

Fish cake with pea puree, shoots, lemon jel & tartare

Salmon mi cuit, fennel & lime salad, calamansi, lobster crisp

(£5 supplement)

Sorbet course —£5 per person extra

Strawberry & Basil (v)

Calamansi & Yoghurt (v)\*

Mango & Passionfruit (v)

#### Mains

Confit duck leg, creamed potato, cep puree, Roscoff onion

Roasted chicken breast, potato rosti, pea puree, Provencale vegetables, jus

Roasted hake, saute potato, chorizo chickpea fricassee, samphire, herb verde

Grilled aubergine, couscous, mozzarella, pepper salsa, chilli & watercress (v)\*

Pea risotto, goat's cheese, pine nuts & mint gel (v)\*

Lamb rump, potato rosti, celeriac puree, tenderstem, mint (£8 supplement per person)

Fillet of beef, dauphinoise, asparagus, wild mushroom, peppercorn sauce (£15 supplement per person)

#### Desserts

Dark chocolate mousse, salted caramel ice cream, chocolate ganache (v)\*

Lemon tart, raspberry, sorbet (v)

Seasonal cheesecake, fruit compote (v)

Sticky toffee pudding, clotted cream, pecans (v)\*

Vanilla crème brulee, lemon & thyme shortbread (v)

Trio of dessert – 3 mini choices of our desserts (£15 supplement per person)

Cheese with grapes and crackers (£4 supplement per person)

(v) – Vegetarian

(\*) - Can be made vegan upon request



### **BBQ Menu (*only available in the Linden*)**

From 3 items at £40 per person, 4 items at £50 per person, 5 items at £60 per person

Minimum of 20 guests

#### **Pick from the below options:**

Santa maria marinated chicken thighs and drumsticks

Rib cap chuck beef burgers

Spiced lamb koftas

Watercress and honey pork sausages

Soy, chilli, lime tiger prawn skewers

Chorizo and chicken skewers

Stuffed aubergine, cous cous, mozzarella and pepper salsa

#### **Something special to add on?**

6oz beef fillet £40 per person

8 oz sirloin steak £25 per person

The following BBO accompaniments are included:

Selection of breads

Cheese and gherkins

Caesar salad

Tomato and red onion salad

Coleslaw

Roast vegetables

Baked new potato with herb butter

Chilli buttered corn of the cob

Selection of condiments

#### **Dietary Requirements:**

Please advise the number of vegetarians and the following alternative options will be provided:

Tandoori burger

Vegetarian sausages

#### **Desserts— £5.00 per person per option**

Fresh fruit tart

Chocolate torte

Judes ice cream pots



**Enhance your menu – the little extras!**

Additional canape <i>(minimum total of 4 per person)</i>	From £2.50
Sorbet	From £5
Amuse Bouche	From £5
Doughnut Wall	From £270 for 72 doughnuts
Chocolate dipped strawberries <i>(during May – September only)</i>	From £4 per person



# Children

Understanding that fine dining isn't always a hit with kids, we've prepared a special menu they're sure to enjoy! Choose either a starter or dessert to compliment the main, or upgrade to three courses for just £7 extra per child.

## Starters

Crudités & hummus  
Garlic bread with cheese

## Mains

Fish goujons, peas & fries  
Cheeseburger & fries  
Tomato pasta with cheese

## Desserts

Vanilla ice cream  
Banana split, cream & sprinkles  
Chocolate cookie & vanilla ice cream

### Price per child

2 Courses	£22
3 Courses	£29

*Based on children aged 2 — 12years*



# Beverage

Compliment your fine food with fine wine and other beverages!

## Favourites for your drinks reception

Ridgeview Bloomsbury, South Downs (6 glasses per bottle) £82 per bottle  
Ridgeview, Fitzrovia Rose, South Downs (6 glasses per bottle) £98 per bottle  
Taittinger Reserve, Brut, Reims (6 glasses per bottle) £96 per bottle  
Taittinger, Prestige Rose, Brut, Reims (6 glasses per bottle) £120 per bottle  
Bottles of beer from £6.95 per bottle  
Fresh fruit juice (5 glasses per jug) £25 per jug  
Pink sparkling lemonade or elderflower crush (5 glasses per jug) £25 per jug

## The perfect match for your wedding breakfast

Red, white or rose wine starting from £37 per bottle  
Alcohol-free wine £39 per bottle  
Fresh fruit juice (5 glasses per jug) £25 per jug

## Raise a toast

Ridgeview Bloomsbury, South Downs (6 glasses per bottle) £82 per bottle  
Ridgeview, Fitzrovia Rose, South Downs (6 glasses per bottle) £98 per bottle  
Taittinger Reserve, Brut, Reims (6 glasses per bottle) £96 per bottle  
Taittinger, Prestige Rose, Brut, Reims (6 glasses per bottle) £120 per bottle  
Noughty de—alcoholised sparkling (6 glasses per bottle) £39 a bottle

## Lets get boozey – the little extras!

Fizz Tower (4 tiers)	From £485 (based on 30 x glasses of Ridgeview English Sparkling Wine)
Still and Sparkling Bottled Water	£6.50 per bottle
Gin Bar	From £12 per drink
Rum Bar	From £12 per drink
Cocktail Station	From £15 per cocktail



# Need to knows

## Reserving a date and deposit

Should you find the perfect date for your wedding at Lainston House, we are able to hold the date for 7 days for no fee. During this time, we recommend you contact Hampshire Registry Office to book your Civil Ceremony time slot or contact your chosen Church to check their availability. We will send your contract during this 7 day hold, so at the end of the week, you are ready confirm the date as yours!

### Deposit due at the end of 7—day hold:

£2,000 or 50% if your wedding is below £4,000 or within 6 months

### 6 months before your big day:

50% of your contracted value

### 6 weeks before your day:

The 100% balance of your wedding including any little extras.

Any additional charges on the wedding day will need to be settled on departure/ check out. All our prices include VAT.

## Ceremony times

We are licensed for civil ceremonies with Hampshire Registry Office. Please contact [ceremonies.northhants@hants.gov.uk](mailto:ceremonies.northhants@hants.gov.uk) to reserve your ceremony date and time.

## Evening wedding reception

Our intimate wedding packages do not include hire for an evening wedding reception. Please note that amplified music is only available in the Dawley Barn, if you would like to hire our Dawley Barn for an evening reception please contact the wedding team for more information.

## Bedrooms

A discounted bedroom rate is available for you and your guests on a select number of bedrooms. These bedrooms are subject to availability and therefore we recommend booking these as early as possible. Depending on the date chosen and the function room selected, it may be that we ask that you guarantee a number of bedrooms. For example, if you go for the Houghton Suite, you will be asked to take 2 Traditional Junior Suites, or if you take the barn, you'll be required to guarantee 16 guestrooms surrounding the barn. This will depend on the date and your Coordinator will discuss this with you.

Price for these bedrooms will be date dependent. This is based on a special discounted bed and breakfast rate for your guests to enjoy on your wedding night. We will ask guests to fully pre-pay for their bedrooms at the time of booking which will then be non-refundable. Other suites and additional nights are subject to availability and are priced on request, please speak to your Coordinator. Any guests wishing to extend their stay will be need to book directly with the hotel on our best available bed and breakfast rate.

## Candles

In order to keep all our guests and our precious buildings safe we operate a strict no naked flame/ candle policy throughout our hotel. We would however love for you to bring in as many battery—operated candles as you so wish and we can also advise you of some of the lovely places wedding suppliers can hang strings of fairy lights which can look magical as the evening draws in.