



Your wedding at Lainston House

Your dream wedding venue nestled within 63 acres of Hampshire countryside.

Here at Lainston House we do not believe one package fits all. Our packages have been created with the help of our talented Head Chef Phil Yeomans and onsite Sommelier Alberto Almeida, to ensure only the best for your day.

To create the perfect package for your special day there are three simple steps;

Step 1: Choose your venue hire option

Step 2: Select your drinks and food menus to create your menu package

Step 3: Add some little extras to really personalise your day



Exclusively Yours

Call Lainston House your 'home' with complete private access to our beautiful country house hotel. Exclusivity starts at 1pm on your wedding day until 11am the next morning.

October – April

	Sunday – Thursday <i>Monday – Thursday during school holidays only</i>	Friday	Saturday <i>Plus Sundays on a bank holiday weekend</i>
2024	£15,000	£17,000	£18,000
2025	£15,500	£17,500	£18,500

May – September

	Sunday – Thursday <i>Monday – Thursday during school holidays only</i>	Friday	Saturday <i>Plus Sundays on a bank holiday weekend</i>
2024	£18,000	£27,000	£28,000
2025	£18,500	£27,500	£28,500

Included on your special day...

50 individually styled bedrooms

Use of either our Dawley Barn or outdoor wedding pavilion for your ceremony or blessing

Private use of The Dawley Barn (until midnight) and Cedar Bar when the wedding ends for residents

Private access of both the South Lawn and The Avenue Terrace

Private use of all event spaces

Tables, chiavari chairs, linen napkins, cutlery, crockery and glassware

Cake table, silver cake stand and knife

Complimentary menu and wine tasting for two

Background music system in The Drawing Room and The Dawley Barn

Two outdoor chimineas and festoon lighting outside The Dawley Barn

63 acres of land including a 12th century chapel and kitchen garden

Guidance from your very own wedding manager throughout the planning of your special day

A dedicated events team on the day to make sure everything goes exactly as you planned

P.S You could save around £10,000 of the above venue hire prices by charging your guests £200 per room

Minimum adult day numbers of 80

Maximum numbers for a wedding breakfast of up to 120 and 200 for an evening reception

Terms and conditions apply and subject to availability



Little Slice of Lainston

Lainston House is also available on a non-exclusive basis, making it the perfect setting for your big day, no matter the size.

October – April

Date	Sunday – Thursday <i>Monday – Thursday during school holidays only</i>	Friday	Saturday <i>Plus Sundays on a bank holiday weekend</i>
2024	£4,000	£6,300	£7,000
2025	£4,500	£6,800	£7,500

May – September

Date	Sunday – Thursday <i>Monday – Thursday during school holidays only</i>	Friday	Saturday <i>Plus Sundays on a bank holiday weekend</i>
2024	£5,000	£8,300	£9,000
2025	£5,500	£8,800	£9,500

Included on your special day...

Use of either our Dawley Barn or outdoor wedding pavilion for your ceremony or blessing
Private use of The Dawley Barn (until midnight) and Cedar Bar when the wedding ends for residents
Private access of both the South Lawn and Drawing Room for the duration of your drinks reception
Private use of The Dawley Barn for your wedding ceremony (if applicable), wedding breakfast and evening reception
Tables, chiavari chairs, linen napkins, cutlery, crockery and glassware
Cake table, silver cake stand and knife
Complimentary menu and wine tasting for two
Background music system in The Drawing Room and The Dawley Barn
Two outdoor chimineas and festoon lighting outside The Dawley Barn
Numerous photo opportunities including our avenue of lime trees
Guidance from your very own wedding manager throughout the planning of your special day
A dedicated events team on the day to make sure everything goes exactly as you planned

Minimum adult day numbers of 50 for a Sunday and 60 for a Friday or Saturday

Maximum numbers for a wedding breakfast of up to 120 and 200 for an evening reception

Terms and conditions apply and subject to availability

16 Chudleigh Court guestrooms must be guaranteed when booking a wedding on a Friday or Saturday



Drinks packages

Elegant drinks package

Drinks reception

Alcoholic option – elderflower fizz – two glasses per person

Non-alcoholic option – fresh fruit juice – two glasses per person

Elegant wine – half a bottle of wine per person (*samples below*)

280 Klein Zalze Chenin Blanc, Bush Vines, Western Cape 2022

210 Pasos de Capula, Organic Verdejo, Castilla, Spain 2021

493 Roc D’Opale, Grenache, Merlot, Languedoc, France 2021

580 Circa, Shiraz, South Eastern Australia 2021

Toast drink – 1 glass of bubbles each to celebrate

Ridgeview English sparkling wine

	Per person
2024	£62
2025	£64

Deluxe drinks package

Drinks reception

Alcoholic option (select either 100% of one option or 50% of two) – up to two glasses per person

Ridgeview English sparkling wine

Aperol spritz

Lainstonini

Pimms / Winter Pimms

Non-alcoholic option – elderflower crush – two glasses per person included

Wine – half a bottle of wine per person (*samples below*)

154 Picpoul de Pinet, Domaine de Cantagrils 2021

145 Côtes du Rhône, Clairette, Roussanne, Les Abeilles de Colombo 2020

500 Côtes du Rhône, Jean-Luc Colombo France 2018

494 Pinot Noir, Domaine de Cabrials, Languedoc, 2021

Toast drink – 1 glass of bubbles each to celebrate

Ridgeview English sparkling wine

	Per person
2024	£73
2025	£76



Luxury drinks package

Drinks reception

Alcoholic option (select either 100% of one option or 50% of two) – up to two glasses per person

Taittinger champagne

Kir royale

Rose sangria

Mulled wine

Cask of local ale

Non-alcoholic option: pink sparkling lemonade – two glasses per person included

Wine – half a bottle of wine per person (*samples below*)

146 Cotes du Rhône, Samorens, Ferraton Père et Fils 2021

241 Lobster Reef, Sauvignon Blanc, Marlborough 2021

404 Château La Croix Ferrandat, Biodynamique, Saint –Emilion, 2019

358 Quinto Arrio, Rioja Crianza, Vegan 2018

Toast drink – 1 glass of bubbles each to celebrate

Taittinger champagne

	Per person
2024	£85
2025	£89

Select one red and one white wine to accompany your wedding breakfast. It is not possible to guarantee continuity of all wines/vintages or shippers in this list and in some cases a suitable alternative may be served.



Food packages

Elegant food package

Starters

Ham hock terrine, piccalilli, crostini, watercress
Cauliflower veloute, apple, truffle oil (v)
Grilled halloumi, pepper piperade, chimichurri (v)

Mains

Roasted chicken breast, wild mushroom, potato fondant, savoy cabbage, Madeira sauce
Pork loin, black pudding, creamed potato, butternut, apple sauce
Aubergine, Provencal vegetables, crisp tofu, artichoke (v)

Desserts

Lemon tart, raspberry sorbet
Chocolate brownie, salted caramel, vanilla ice cream
Sticky toffee pudding, clotted cream, caramelised pecans

	Per person
2024	£72
2025	£76

Deluxe food package

Four canapés per person served at your drinks reception

Starters

Beetroot cured salmon gravlax, crab, cucumber, apple, wasabi
Duck terrine, celeriac, golden raisin, earl grey, malt crumb
Mozzarella, heirloom tomato, olive crumb, grilled peppers, salsa Verde (v)
Wild mushroom tartlet, tarragon, cep espuma, fresh truffle (v)

Mains

Lamb rump, smoked celeriac purée, grilled leek, black garlic
Salmon pavé, courgette purée, ponzu tomatoes, mussel veloute
Braised beef, roscoff, choucroute, horseradish mash, cep purée
Butternut risotto, rosary goats cheese, beetroot, pine nuts (v)

Desserts

Seasonal cheesecake, fresh fruit (May to September strawberry, October to April passionfruit)
Dark chocolate pavé, salted caramel, milk ice cream
Caramel and banana mousse, popcorn ice cream
Set vanilla custard, lemon biscuit, blackberry

Date	Per person
2024	£105
2025	£110



Luxury food package

Six canapés per person served at your drinks reception

Starters

Chicken liver parfait, seasonal chutney, lambs lettuce, brioche

Marinated tiger prawn tian, avocado, pickled ginger, coriander

Gin cured chalk stream trout, yuzu cucumber, lime, lovage

Grilled asparagus, romensco salsa, aged parmesan, micro basil

Mains

Rib eye steak, confit tomato, wild mushrooms, fondant potato, béarnaise sauce

Creedy carver duck breast, leg ballotine, soused butternut, fig

Halibut, courgette, tomato, mussel veloute, caviar

Saffron gnocchi, roscoffe, cep, tarragon, Winchester cheddar cheese foam

Desserts

66% chocolate ganache mandarin sorbet

Coffee and hazelnut mousse, praline crunchy base

Raspberry and lemon delice, pistachios

Apple, vanilla and caramel choux bun

Trio of desserts, 66% chocolate ganache, raspberry and lemon delice and choux bun

Date	Per person
2024	£127
2025	£133

Please note that all of our menus are seasonal and the menu options will be shown to you 6 months before your wedding.

You will select one starter, one main and one dessert for your set menu, at your final details meeting a delicious dietary menu will be confirmed for anyone your set menu is not suitable for.



Children

We know children don't always appreciate fine food, so we've created a tasty menu especially for them! Including two reception drinks, canapés and a two-course wedding breakfast with their own special toast drink. Choose either a starter or dessert to compliment the main, or upgrade to three-courses for £5 extra per child.

Drinks reception - 2 drinks per child
Fresh fruit juice (orange, apple, cranberry)

Canapés (select two options)
Mini pizza bites
Honey glazed cocktail sausages
Popcorn chicken bites

Starters

Roasted tomato soup, bread and butter
Vegetable sticks, hummus dip
Garlic bread with cheese

Mains

Cheese burger, brioche bun, fries
Chicken goujons, fries and beans
Penne pasta, tomato sauce, parmesan

Desserts

Jude's ice-cream pots (choose from vanilla, strawberry, chocolate or salted caramel)
Strawberry vanilla sundae
Chocolate brownie, vanilla ice cream

Toast drinks

Milk and cookies

Date	Per child
2024	£34
2025	£35

Based on children aged 2 – 12 years



Evening

A late night snack is always needed towards the end of a busy wedding day. We have created nine unique options, which not only taste amazing, but look amazing too! We recommend catering for a minimum of 75% of your evening party.

Please one or two options from below:

Brioche baps £10 per person
Sausage or bacon

Evening pasties £12.50 per person
A selection of warm sausage rolls, cheese and onion pasties and beef pasties

Chicken £13.50 per person
Crisp chicken goujons, chunky chips box, bbq sauce

Fish £13.50 per person
Lemon sole goujons, chunky chips box, mushy peas, tartar

Mac 'n' cheese £13.50 per person
Mac and cheese pots, bacon or onion crumb

Burger £15 per person
Rib cap chuck beef burger, bacon, smoked cheese, tomato, gem

Hog roast £22.50 per person (minimum 80 people)
Hog Roast, served from the spit, crackling, stuffing, brioche rolls and apple sauce

Graze board £26 per person
Selection of cured meats and cheeses, pork pie, olives, tomato, vegetable crisps, chutneys, breads and crackers

Cheese tower £400
A base of Cornish Yarg, Stilton, Somerset brie, Tunworth and Godminster heart to complete the top.
Decorated with red grapes, quince jelly Accompanied by savoury biscuits and homemade chutney

Salad £5.75 per person (select three)
Add a salad selection to accompany any evening food option.
Coleslaw
Picked beetroot, feta, tarragon
Mixed Provencal vegetables
Baby gem, honey mustard dressing, croutons
Rocket, tomato, parmesan
Potato salad

All evening food options can be tailored to suit vegetarians and any other dietary requirements.

The above prices are for wedding dates held in 2024 – please ask your Wedding Manager for pricing for future years.



Little extras

Let's get boozy

Taittinger toast drink upgrade	From £3.50 per person (Elegant or Deluxe)
Taittinger Rose toast drink upgrade	From £7.50 per person (Elegant or Deluxe) From £4 per person (Luxury)
Wine upgrade to next package	From £5 per person
Still and sparkling bottled water upgrade	£6.50 per person
Gin bar	From £12.50 per person
Rum bar	From £11 per person
Bespoke your bubbles	From £120 (based on 60 guests)
Beer in a wheelbarrow (min of 40 beers)	From £6.60 a bottle
Cocktail station	From £14.50 a cocktail

Enhance your menu

Extra canapés (minimum of 4 canapés per person)	From £2.50 per canapé
Cheese sharing platter	From £100 per platter (based on 10 guests on one table)
Sorbet	From £3.50
Amuse bouche	From £3.50
Doughnut wall	From £250 for 72 doughnuts
Chocolate dipped strawberries (available May – September only)	From £3 per person

Venue styling

Fairy lights in the barn	From £455
Fairy lights in the barn and corridor	From £645
Sashes only	From £3 per sash
Chair covers and sashes	From £5.95 per cover and sash

The above venue styling items are booked via an external supplier

The above prices are for wedding dates held in 2024 – please ask your Wedding Manager for pricing for future years.



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 at yours!

Deposit due at the end of 7 day hold:

Exclusively Yours; £4,000

Little Slice of Lainston: £2,000

6 months before your big day: 50% of your contracted value

3 months before your day: 75% 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 to reserve your ceremony date and time.

We recommend a ceremony time of 1pm, which would allow your evening reception to start at 7pm.

Staying the night

If you are booking your wedding on a Friday or a Saturday you will be asked to guarantee the 16 guestrooms which surround the Dawley Barn (also known as Chudleigh Court) for your wedding night. Should you go for a Sunday to Thursday date, the guestrooms will be reserved for your guests should they wish to stay, however as the wedding couple you would not be liable for these if not booked. Please speak to the Wedding Team for discounted pricing. We will ask your guests to fully pre-pay for their bedrooms at the time of booking which will then be non-refundable. Any guests wishing to extend their stay will need to book directly with the hotel on our best available bed and breakfast rate.

A four poster is complimentary for the wedding night for the wedding couple when the 16 guestrooms on the wedding night are booked.

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.

Wedding Insurance

We would highly recommend you take out wedding insurance for your wedding to cover all aspects.

Menu tasting

A complimentary menu tasting will be offered for you both to take place before your wedding. You will taste up to two choices of starters, mains, and desserts between you both ready to finalise your set menu. You will also get the chance to try different beverages on the evening too!