

# ROOKESBURY PARK

*Southwick Road, Wickham, PO17 6HT*

Imagine your wedding day enveloped in the enchanting embrace of history and nature, where every moment resonates with the whispers of the past, the joy of the present and the promise of the future.

[INSTAGRAM](#)

[WEBSITE](#)

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# THE VENUE

*Rookesbury is a family-owned private estate in Hampshire, sitting in 600 acres of ancient woodland, and surrounded by 400 acres of farmland, a venue perfect for any occasion.*

*The main house, being the manor of Wickham at the time, was built in 1824 by the Garnier family and has stayed in the same family ever since.*









# THE CEREMONY

*Rookesbury is licensed to hold civil marriages in several different rooms in the beautiful 19th Century building, from the large main Entrance Hall pictured here to smaller, more intimate spaces such as the Drawing Room, Formal Dining Room or Library. In the warmer months there are many locations in the grounds perfect for outdoor fairytale weddings. The room capacities range from 60 to 116 people in the four rooms of the Main House, up to 375 people in the Orangery.*





# THE DRAWING ROOM





# THE FORMAL DINING ROOM





# THE LIBRARY





# THE ORANGERY





# WEDDING BREAKFAST

*Our culinary philosophy here at Rookesbury Park is rooted in the richness of local and seasonal produce. Our dedicated in-house catering team takes pride in crafting menus that highlight the best of Hampshire's bounty, from succulent meats to fresh vegetables, ensuring that every dish served is a testament to our commitment to quality and sustainability.*

*Whether it's an elegant three-course meal, a sophisticated BBQ or a classic hog roast that brings a rustic charm to your celebration, our versatile offerings are designed to suit your unique taste. We prioritise creating a dining experience that not only delights but also reflects the local character and freshness of the season.*

*See our sample menus for inspiration. More options available on request.*





# RECEPTION

## DRINKS

*Bottled beers*  
*Bottled ciders*  
*Local ales*  
*Prosecco*  
*Pimm's*  
*Long cocktails*  
*Crémant*  
*Champagne*

*from £4.50 each*

## CANAPES

*Hampshire smoked trout on blinis or cucumber rounds*  
*Fillet of beef on miniature Yorkshire puddings, horseradish*  
*Caramelised onion tartlets with goat's cheese*  
*Sundried tomato and mozzarella tartlets*  
*Wild and field mushroom tartlets*  
*Honey mustard sausages*  
*Bruschetta*  
*Spring rolls*  
*Devils on horseback*  
*Smoked mackerel pâté crostini*  
*Cod goujons with lemon mayonnaise*  
*Melon and Parma ham skewers*  
*Chilli tiger prawn tails*

*£3.50 each*



# THREE COURSE MENU

## *MAINS*

*Hampshire smoked trout & aioli sauce*

*Chicken stuffed with a creamy herb butter and wrapped in bacon*

*Fillet of beef with béarnaise sauce*

*Lamb tagine*

*Mediterranean chicken thighs with lemon, olives and sun-dried tomatoes*

*Rack of Hampshire lamb cooked in a rosemary & garlic marinade*

*Honey roast smoked ham*

*Thai chicken with lime, coconut and lemon grass*

*Vegetarian / vegan options*

*Leek and mushroom filo parcels*

*Vegetable moussaka*

*Mushroom wellington*

*Green Thai vegetable and tofu curry*

*Beetroot burgers*

*Accompanied by*

*New, roast, hasselback, mashed, sauté or dauphinoise potatoes or rice, and*

*Seasonal vegetables*





## *STARTERS*

*Smoked chicken breast, green leaf salad and a lemon & honey mustard dressing*

*Hampshire smoked trout, watercress & pea shoot salad with a crème fraîche dressing*

*Red onion tarte with green leaf salad*

*Chicken liver parfait with toasted brioche and onion marmalade*

*Cream of carrot & butternut squash soup with croutons*

*Smoked salmon mousse, watercress & pea shoot salad with a lemon crème fraîche dressing*

## *DESERTS*

*Tarte au citron with raspberry coulis*

*Tiramisu*

*Hampshire strawberries and cream (in season)*

*Berries with meringues and cream*

*Chocolate roulade and cream*

*Fresh seasonal fruit salad*

*Apple tart and ice cream*

*Selection of three English cheeses*

*Two Courses from £29pp*

*Three Courses from £38pp*



# BBQ

*Marinated chicken thighs*  
*Traditional pork sausages*  
*Vegetarian sausages*  
*Steak burgers*  
*Spareribs*  
*Meat or vegetable kebabs*  
*Beetroot burgers*  
*Halloumi*

*A selection of bread rolls*  
*Sauté onions*  
*Sauces*

*Potato salad*  
*Buttered baby potatoes*  
*Tomato & onion salad*  
*Greek salad*  
*Coleslaw*  
*Mixed leaf salad*

*a selection of the above from £30pp*



# ROASTS

*Spit Roasted Hog  
Crackling*

*A selection of baps*

*A selection of sauces*

*Homemade stuffing*

*Spit roasted Lamb*

*A selection of baps*

*A selection of sauces*

*Homemade stuffing*

*Selection of three from*

*Potato salad*

*Buttered baby potatoes*

*Tomato & mozzarella salad*

*Greek salad*

*Coleslaw*

*Mixed leaf salad & dressing*

*Hog Roast*

*up to 80 people   £2000*

*up to 100 people   £2500*

*Lamb Roast*

*up to 40 people   £2,000*



# ACCOMMODATION



*46 bedrooms sleeping 35 people in singles, doubles and twin rooms, with additional 100+ beds in shared rooms and dormitory style*

*Includes a full English breakfast the next day\**

*£60 per adult per night  
£30 for under 11 yr olds*

*\*if 10 or more people staying; continental otherwise*











# VENUE HIRE

*Exclusive Venue hire for your wedding day comes at a flat fee of £6,500. This includes the use of any or all of the four rooms in the main house for your Ceremony and drinks & canapés reception afterwards. The use of our lawns is much encouraged especially for weddings in the milder months! Included also is the use of our west-facing Orangery; most popular for its gorgeous floor length glass doors perfect for your wedding breakfast and evening entertainment - most nights basking in glorious sunset.*





# INCLUDED IN VENUE HIRE FEE

- *Tables & chivari chairs, crockery & glassware, white linen*
- *Bridal suite & breakfast for couple night before & after*
- *Getting ready room and prosecco in old master bedroom*
- *Orangery for wedding breakfast and evening*
- *4 historical rooms in 1824 built house for wedding ceremony or drinks reception*
- *Complimentary soft drinks of water, elderflower and freshly squeezed orange juice with drinks reception*
- *On hand wedding organiser; meetings/viewings/consultations & on the day coordinator*
- *Fire lanterns to light up the drive, teak furniture outside the Orangery*
- *Complimentary wine tasting with world class Master of Wine to help you choose the perfect table wine and toasting drink*
- *Opportunity to return to Rookesbury for anniversary photoshoot*



# SUPPLIERS

*After your first consultation we can recommend our favourite suppliers to match your ideas*

**FLORISTS**

**PHOTOGRAPHERS**

**LIGHTING AND SOUND SYSTEMS**

**WEDDING CARS**

**BANDS**

**DRESSES**

**MARQUEES**

**FIREWORKS**

**CELEBRANTS**

**CAKES**

**DJS**









# TESTIMONIALS



*"I just want to say thanks to James, Nicola, their daughters, staff and friends for making Ian and Polly's wedding day on New Years Eve so special."*

*We had a fantastic day and everyone at Rookesbury worked so hard and tirelessly to ensure the day and evening went so smoothly. Their involvement and the care and passion they put in to ensure the day went so well added a very personal touch which was wonderful.  
Thank you from all the Marengi family!*

*Would certainly highly recommend your venue to anyone checking these reviews, you won't be disappointed."*

*John and Liz*

*"This venue is absolutely stunning - a long dramatic driveway takes you to the front of the house on the top of a slight hill with views of fields & trees (with an incredible sunset if you are lucky like us!).*

*There are many different functions rooms to use - we had our ceremony in the entrance hall, it was just beautiful. The grounds are gorgeous and the veranda on the back lawn is perfect for photographs.*

*Our wedding here was everything we could have wanted & more - highly recommend <3"*

*Emily and Sam*

*"The staff at Rookesbury were absolutely amazing on our wedding day. Everything ran smoothly & they were consistently thoughtful & efficient & made the day stress-free. We'd definitely recommend the venue for anyone planning their wedding!"*

*Kate and Matt*



# TESTIMONIALS

*“Etta and the team did the most incredible job making sure our day was the best!*

*The food was amazing and all the finishing touches were considered and carried out with perfection.*

*Couldn't ask for a better day and would recommend this venue to anyone getting married, we wish we could do it all over again!”*

*Becca and Brian*

*What an amazing day me my wife, family and friends had at this stunning venue. The grounds, the views are amazing.*

*From start to finish the whole family and staff really did make it a wonderful day, any questions I had any extra random ideas we had for our day Rookesbury were always keen to listen and make things work.*

*Money well spent here guys, would plan again tomorrow for next year!*

*Katie and Stephen*

*“We got married here on Friday and all we can say is thank you so much to James and the team.*

*The day was perfect in every way and nothing was too much trouble; from the set up right down to the evening party it was perfect. The food was amazing!! Such a beautiful venue!*

*Very attentive staff, very flexible and James was a great help with the planning.*

*If you are looking for one of the best wedding venues in this area then Rookesbury is definitely up there!*

*Thank you so much to James and the Rookesbury team.”*

*Adam and Hazel*

*“Step and Kate were overwhelmed!! Incredible! It took me a while to recover!!*

*Etta and team were amazing! Rookesbury is a very special place, we fell in love!!”*

*Best Man*