



# 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>
2025	£15,500	£17,500	£18,500
2026	£15,750	£17,750	£18,750
2027	£16,000	£18,000	£19,000

May – September

	Sunday – Thursday <i>Monday – Thursday during school holidays only</i>	Friday	Saturday <i>Plus Sundays on a bank holiday weekend</i>
2025	£18,500	£27,500	£28,500
2026	£18,750	£27,750	£28,750
2027	£19,000	£28,000	£29,000

## 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 12<sup>th</sup> 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>
2025	£4,500	£6,800	£7,500
2026	£4,750	£7,050	£7,750
2027	£5,000	£7,300	£8,000

May - September

Date	Sunday- Thursday <i>Monday - Thursday during school holidays only</i>	Friday	Saturday <i>Plus Sundays on a bank holiday weekend</i>
2025	£5,500	£8,800	£9,500
2026	£5,750	£9,050	£9,750
2027	£6,000	£9,300	£10,000

## 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

Half a bottle of wine per person to accompany your wedding breakfast

One glass of Ridgeview English Sparkling Wine per person to toast

Per person	
2025	£64
2026	£66
2027	£68

## 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

Half a bottle of deluxe wine per person to accompany your wedding breakfast

One glass of Ridgeview English Sparkling Wine per person to toast

Per person	
2025	£76
2026	£79
2027	£82



## 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

Half a bottle of luxury wine per person to accompany your wedding breakfast

One glass of Taittinger Champagne per person to toast

Per person	
2025	£89
2026	£93
2027	£97



# 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, mash, black pudding, choucroute, seasonal greens, apple sauce  
Sea bream fillet chorizo and chick pea and vegetable fricassee  
Butternut risotto, goats cheese, pine nuts, beetroot gel (v)

### Desserts

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

Per person	
2025	£76
2026	£80
2027	£84

## Deluxe food package

Four canapes per person served at your drinks reception

### Starters

Beetroot cured salmon gravlax, pickled beetroot wasabi, kohlrabi  
Smoked chicken terrine, truffle emulsion, celeriac remoulade Fish  
cake, tartar sauce, pea puree, lemon gel  
Tomato and caramelized onion tart, tapenade, rosary goats cheese, rocket (v)

### Mains

Lamb rump, smoked celeriac puree, grilled leek, black garlic  
Salmon fillet saffron new potatoes, caponata, mojo Verde  
Braised beef, choucroute, horseradish mash, cep puree  
Miso charred aubergine, chili, feta, romesco (v)

### Desserts

Seasonal cheesecake, fresh fruit  
Dark chocolate pave, salted caramel, milk ice cream  
Caramel and banana mousse, popcorn ice cream Vanilla  
creme brulee, lemon biscuit seasonal berries

Date	Per person
2025	£110
2026	£115
2027	£120



## Luxury food package

### Six canapes per person served at your drinks reception

#### Starters

Duck terrine, seasonal chutney, sweet wine gel, brioche  
Crab cake, fennel salad, mango salsa  
Gin cured chalk stream trout yuzu cucumber, lime, lovage  
Wild mushroom ricotta ravioli, spinach, cep puree (v)

#### Mains

Beef fillet confit tomato, wild mushrooms, fondant potato, bearnaise sauce  
Duck breast rosti potato, cherry, pak choi  
Halibut cauliflower puree, spinach, calamansi, crab espuma  
Saffron gnocchi, Roscoff, 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
2025	£133
2026	£139
2027	£145

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, canapes 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)

## Canapes (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
2025	£36
2026	£38
2027	£40

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 £13.50 per person  
A selection of warm sausage rolls, cheese and onion pasties and beef pasties

Chicken £14.50 per person  
Crisp chicken goujons, chunky chips box, bbq sauce

Fish £14.50 per person  
Lemon sole goujons, chunky chips box, mushy peas, tartar

Mac 'n' cheese £14.50 per person  
Mac and cheese pots, bacon or onion crumb

Burger £16.50 per person  
Rib cap chuck beef burger, bacon, smoked cheese, tomato, gem

Hog roast £23.50 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 2025 - please ask your Wedding Manager for pricing for future years.



# Little extras

## Let's get boozy

Fizz tower (4 tiers)	From £485 (based on 30 x glasses of Ridgeview Bloomsbury English Sparkling Wine)
Still and sparkling bottled water upgrade	£6.50 per bottle
Gin bar	From £12 per drink
Rum bar	From £11.50 per drink
Beer in a wheelbarrow (min of 40 beers)	From £6.75 per bottle
Cocktail station	From £13.50 per cocktail

## Enhance your menu

<b>Extra canapes (minimum of 4 canapes per person)</b>	<b>From £2.50 per canape</b>
Cheese sharing platter	From £100 per platter (based on 10 guests on one table)
Sorbet	From <b>£4</b> per person
Amuse bouche	From £4 per person
Doughnut wall	From £270 for 72 doughnuts
Chocolate dipped strawberries (available May - September only)	From £3.50 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 2025 - 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](mailto: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!



# Winter Romance

Experience a glamorous winter wedding at Lainston House with our exclusive Winter Romance Package. Set against the stunning winter landscape, this elegant package offers a cosy celebration for everyone to gather to celebrate your love. Let the beauty of the season and the luxury of Lainston House make your wedding day truly unforgettable.

## Let's Celebrate!

One Winter Pimms per person  
One bottled beer per person  
Non-alcoholic alternatives available

## Food glorious food

Three-course wedding breakfast\*  
Half a bottle of house wine per person  
Tea and coffee

## Time to raise a glass

One glass of Ridgeview English sparkling wine per person to toast your celebrations

## Evening snacks

Bacon and sausage baps

# £10,000

## Minimum 50 guests

Additional guests welcome at £187 per person

Also included in your special day...

Tables, chivari chairs, linen napkins, cutlery, crockery and glassware  
Silver cake stand and knife  
Complimentary menu tasting for two  
Background music system in The Drawing Room and The Dawley Barn  
Two outdoor chimineas and festoon lighting outside The Dawley Barn  
Private access of the South Lawn and The Drawing Room for your drinks reception  
Numerous photography opportunities including our iconic avenue of lime trees  
Guidance from your very own wedding specialist throughout the planning of your special day  
Events manager to "hold your hand" and provide a reassuring friendly face on your wedding day

\*Available for weddings between January – March 2025 and November – March 2026

\*One set menu for all guests (we are always happy to cater for any dietary needs)

\*Valid on weekdays (during school holidays only) and weekends

\*If booking a Friday or Saturday 16 bedrooms surrounding The Dawley Barn are required to be booked

\* Based on non-exclusive venue hire

\* Terms and Conditions apply

\* Subject to availability.



# Winter Bliss

Cosy up with your friends & family this winter and make Lainston House your own for you wedding day. With private hire of the entire house and grounds, enter a winter wonderland of your own for an experience like no other.

## Let's Celebrate!

One Winter Pimms per person  
One bottled beer per person  
Non-alcoholic alternatives available

## Food glorious food

Three-course wedding breakfast\*  
Half a bottle of house wine per person  
Tea and coffee

## Time to raise a glass

One glass of Ridgeview English sparkling wine per person to toast your celebrations

## Evening snacks

Bacon and sausage baps

# £20,000

## Minimum 50 guests

Additional guests welcome at £187 per person

Also included on your special day...

50 individually styled bedrooms  
Use of our Dawley Barn for your ceremony or blessing  
Private use of The Dawley Barn (until midnight) and Cedar Bar when the wedding ends for residents  
Private use of all event spaces including the South Lawn and Avenue Terrace  
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

\*Available for weddings between January – March 2025 and November – March 2026

\*One set menu for all guests (we are always happy to cater for any dietary needs)

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\* Based on non-exclusive venue hire

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\* Subject to availability.